

Diamond Package

Four Course Dinner With Cocktail Hours Hors D'ouvres

Bride & Groom to decide the menu they would like to be served on their special day and only offer a choice of not more than two(2) items to their guest from the Appetizer, Entrée and Dessert.

Salad/Soup (Choice of One)

- House Salad** - mixed greens, cherry tomato and red onion topped with a house vinaigrette (veg)
- Caesar Salad** - romaine lettuce topped with shaved parmesan cheese, bacon bits and garlic croutons
- Cream of Mushroom** - infused with basil oil and garnished
- Shrimp & Lobster Bisque** - Garnished with garlic crostini
- Minestrone Soup** - diced Vegetable, macaroni, red and white beans in tomato soup base (veg)

Appetizer (Choice of One)

- Risotto** - with butternut squash, double smoked bacon and chip leeks
- Pulled Pork Crostini** - topped with maple peppered apples and smoked gouda
- Jerk Chicken Kabobs** - served with gilled pineapple salsa
- Antipasto** - a combination of cured Italian meats, cheeses, breads & pickled vegetables infused in oil

Entree (Choice of One)

- Beef Fillet Mignon** - topped w/rosemary red wine demi reduction & served w/asparagus & creamy mashed potato
- Rib eye Steak** - topped w/red wine demi reduction & served w/red skinned mashed potatoes & seasonal vegetables
- Roast of Prime Rib** - topped w/red wine au jus, served w/creamy mashed potato, seasonal vegetable & Yorkshire pudding
- Oven Baked Halibut & Shrimp** - topped w/capers, lemon dill sauce & served w/seasonal vegetables & rice pilaf
- Stuffed Chicken Supreme** - stuffed w/brie & asparagus & topped w/candied walnuts & caramelized onions served
- French Rack of Lamb** - topped w/sautéed beans & carrots w/potato Provencal
- Mediterranean Pasta** - pasta served w/grilled vegetables, olives, baby spinach & sweet basil pesto (veg)

Dessert (Choice of One)

- NY Cheesecake** - white chocolate blueberry swirl garnished with fresh fruit
- Crème Brulé** - with Grand Marnier and topped with an orange twist
- Chocolate Devotion** - served with garnish and topped with chocolate sauce drizzle
- Chocolate Cake** - topped with espresso cream and chocolate sauce drizzle
- Assortment of Fruit** - seasonal fruit served with caramel sauce

Mixed Bread basket & Butter Provided for Each Table
Coffee & Tea Station, Soft Drinks

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Fri-Sat Price Will Apply To Sunday During Long Weekend Holidays