



The Journey

ELOPEMENTS & COCKTAIL WEDDINGS



CARMENS
EVENT CENTRE

The Journey

An intimate, modern wedding experience
framed by elevated design, warm hospitality, and
unforgettable moments.

FEATURES

30 minute on-site ceremony
Two hour cocktail style reception
Two hour host bar
Coffee and tea service

CEREMONY INCLUDES

Chapel setup
Chairs and arbour
Officiant

Cocktail Menu

PASSED HORS D'OEUVRES

Choice of three

HALLOUMI SLIDERS

Tomato jam, fresh basil

MINI BEEF YORKSHIRES

Horseradish crème fraiche, chives

BUTTERMILK FRIED CHICKEN & WAFFLES

Hot honey drizzle

CHORIZO & SHRIMP

SKEWERS

Garlic aioli

CUBANO CROSTINI

Swiss cheese, dill pickles

SHRIMP CEVICHE SPOONS

Lime, jalapeño, red pepper

MINI FALAFEL

Tahini dressing, pickled red onion

SEARED SCALLOP SPOONS

Romesco, chive garnish

BEEF TARTARE CROSTINI

Cured egg yolk, capers, cornichons

MINI CAESAR TACOS

Parmesan crisp, pancetta

FIG & LEMON CROSTINI

Lemon ricotta, hot honey

CHICKPEA TARTLET

Harissa, roasted garlic chips

CRISPY TOFU BAO

Gochujang glaze, scallions

Cocktail Menu

BANQUET STATIONS

Choice of two

CHARCUTERIE & CHEESE

A curated mix of domestic and international cured meats and cheeses

ANTIPASTI TABLE

An expanded display of cheeses, cured meats, marinated vegetables, poached shrimp, artisanal breads, and spreads

FARMER'S MARKET TABLE

Heirloom vegetables (raw & roasted), seasonal fruit, Ontario cheeses, dips, sourdough, baguette, and whipped butters

ARTISAN SALAD BAR

A vibrant assortment of lettuces, roasted vegetables, house dressings, grains, salsas, roasted chicken, and garnishes

SOUTHERN BBQ TABLE

Pulled pork, baby back ribs, smoked brisket, and all the fixings: slaw, cornbread, baked beans, and regional sauces

SATAY & SPICE TABLE

Chicken, beef, and tofu skewers with rice noodle salad cups, coconut fried rice, and vegetarian red curry

TANDOORI TABLE

Tandoori chicken bites, lamb seekh kebabs, shrimp skewers, mini samosas, chana chaat, aloo chaat, fresh chutneys, and pickled salads.

GLOBAL STREET FOOD BAR +\$5/PERSON

Tacos, spring rolls, samosas, banh mi sliders, chow mein, and mini corn dogs with a variety of accompaniments.

PREMIUM SEAFOOD BAR +\$15/PERSON

Fresh oysters, poached shrimp, mussels, clams, smoked salmon, seared tuna, and scallops, with classic sauces and garnishes



Dessert Menu

DESSERT

Choice of one

MINI PASTRY BOUTIQUE

Éclairs (coffee, chocolate, vanilla), tartlets (lemon meringue, raspberry-pistachio, chocolate-hazelnut), Paris-Brest, financiers, madeleines, and mini mille-feuille

BUILD-YOUR-OWN SHORTCAKE BAR

Buttermilk biscuits & sponge cake cubes, macerated berries, whipped cream, vanilla crème fraîche, caramelized bananas, mint, shaved chocolate, crushed meringue, and toasted nuts

SIGNATURE CAKE DISPLAY

Layer cakes in chocolate, banana, lemon, apple spice, and berry varieties with assorted toppings and sauces

FRUIT & CHEESE FINALE

Sweet and savory table featuring local and international cheeses, honey, nuts, seasonal fruits, preserves, and seeded crackers

Bar Options

CASH BAR

Guests pay for own drinks as they order

CONSUMPTION BAR

We keep track of how many of each type of drink we serve to your guests and add the total to your final invoice

FULL HOST BAR

Flat fee per person added on to package \$23 per person for four hour service

HOST BEER AND WINE BAR

Flat fee per person added on to package \$18 per person for four hour service. Includes pop and juice.

Bar Menu

BAR

Premium bar packages available, please inquire

NIAGARA VQA CABERNET MERLOT & UNOAKED CHARDONNAY

By Vineland Estates Winery

DOMESTIC BEERS

Including Coors Light, Coors Banquet, Miller Genuine Draft, and Heineken 0.0

SPIRITS

Including Polar Ice Vodka, Wiser's Special Blend Whisky, Lamb's Rum (white and spiced), Beefeater Gin & Ballantine's Scotch

LIQUEURS

Including Blue Curaçao, Crème de Banane, Melon Liqueur, Triple Sec, and Malibu Rum

Non-alcoholic bar packages available, please inquire

NON-ALCOHOLIC BEVERAGES

Including Pepsi, Diet Pepsi, 7UP, ginger ale, soda water, tonic water, iced tea, cranberry juice, orange juice, and Clamato



Your Story, Served on a Plate

Every dish we serve tells a story—one crafted with care, creativity, and a deep respect for local ingredients. Our chefs thoughtfully curate each menu to deliver an exceptional dining experience, blending time-tested recipes with innovative presentation. From the first bite to the final flourish, every detail is designed to delight. These are not just meals—they're culinary narratives that celebrate quality, flavour and your story.

Pricing

SUNDAY - THURSDAY

Number of People	50	75	100
Price Per Person	\$80	\$75	\$70

PRICING NOTES

Prices are based on a minimum guest count of 50 on Sundays through Thursdays. Additional surcharge applicable for Friday and Saturday dates. Pricing for weddings scheduled in 2026 and 2027 may be subject to adjustments, and a surcharge will apply to groups falling below the required minimums. All pricing is subject to change without notice and applies exclusively to new bookings. An 18% facility fee and 13% HST will be applied to the total invoice. Dietary accommodations are available.

Our Commitment to Sustainability

At Carmens Group, we're proud to be taking meaningful steps toward a more sustainable future. These efforts aren't just about how we operate today—they're about ensuring that you, our guests, can enjoy memorable experiences with us that also support a greener tomorrow. Across our venues, we've introduced initiatives that reduce waste, conserve resources, and bring our operations closer to environmentally responsible hospitality.



Reducing single-use plastics: By switching from amenity bottles to in-room dispensers, we're saving over 4,000 bottles each month from landfills.



Recycling at scale: Together, our venues divert the equivalent of 720 yards of recycling annually—that's about five times the area of a football field—from landfill.



Green Key Certification: We're proud to be Green Key certified and actively working toward higher levels of certification across our properties.



Food waste diversion: Through composting partnerships, we've reallocated 100% of food and compostable waste from some of our venues, diverting as much as 60% of total waste from landfill.



Sustainable winemaking: Our winery operations are working toward sustainability certification through the Ontario Craft Wineries Association.



On-site gardens: Fresh herbs and seasonal produce grown at our properties contribute to more local, sustainable, and flavourful dining experiences.



Innovation in waste-to-energy: We're exploring opportunities to recycle organic waste into renewable energy, reducing our footprint even further.

These efforts represent just the beginning. As we grow, so does our responsibility to protect the environment, and we are committed to building a greener, more sustainable future for our community and our guests.

