

The Connection

ENGAGEMENTS & INTIMATE WEDDINGS



CARMENS
EVENT CENTRE



The Connection

Slow down, celebrate, and enjoy every single moment of your love story in a timeless and elegant setting.

FEATURES

4 hour event duration
1 hour passed hors d'oeuvres
3 course plated dinner
Host pop and juice bar
Alcohol options available

CEREMONY

Options available, please inquire

Cocktail Hour

PASSED HORS

D'ŒUVRES

Choice of three

HALLOUMI SLIDERS

Tomato jam, fresh basil

MINI BEEF YORKSHIRES

Horseradish crème fraîche, 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

Plated Meal

APPETIZER

Choice of one

Accompanied by
table bread service
of artisan rolls and
whipped cultured
butter

LITTLE GEM CAESAR SALAD

Parmesan, garlic crumbs, lemon dressing

SHAVED FENNEL & APPLE SALAD

Radicchio, candied walnuts, parmesan crisp, honey
cider vinaigrette

SEASONAL SAVORY RICOTTA TART

Whipped ricotta, blistered cherry tomatoes, arugula
pesto

ENTRÉE

Choice of one

Add a choice of two
entrées for \$5 per
person

HERB-ROASTED CHICKEN ROULADE

classic velouté OR tarragon jus

PAN-SEARED TOP SIRLOIN

with Chianti rosemary jus OR roasted garlic balsamic
demi glace

ORGANIC SALMON FILET

with fennel velouté OR lemon beurre blanc

HOUSE-MADE FALAFEL

with tahini yogurt dressing and spiced pistachio

SERVED WITH

Seasonal vegetable ragout and roasted fingerling
potatoes with chive oil, pickled mustard seeds

DESSERT

Choice of one

SEASONAL BAKED TART

Vanilla Chantilly & dark chocolate

LIMONCELLO MERINGUE TART

White chocolate, pistachio, fresh berries

CARMENS CLASSIC TIRAMISU

Mascarpone mousse, coffee, cocoa

DARK CHOCOLATE MOUSSE

Hazelnut praline, salted caramel cream, gold leaf

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

COUPLE'S SIGNATURE COCKTAIL

select a signature cocktail from our extensive list or create your own

NIAGARA VQA CABERNET MERLOT AND UNOAKED CHARDONNAY
by Vineland Estates Winery

DOMESTIC BEERS

including Coors Light, Coors Original, 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, and Ballantine's Scotch

LIQUEURS

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

NON-ALCOHOLIC BEVERAGES

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

Non-alcoholic bar packages available, please inquire



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.

