

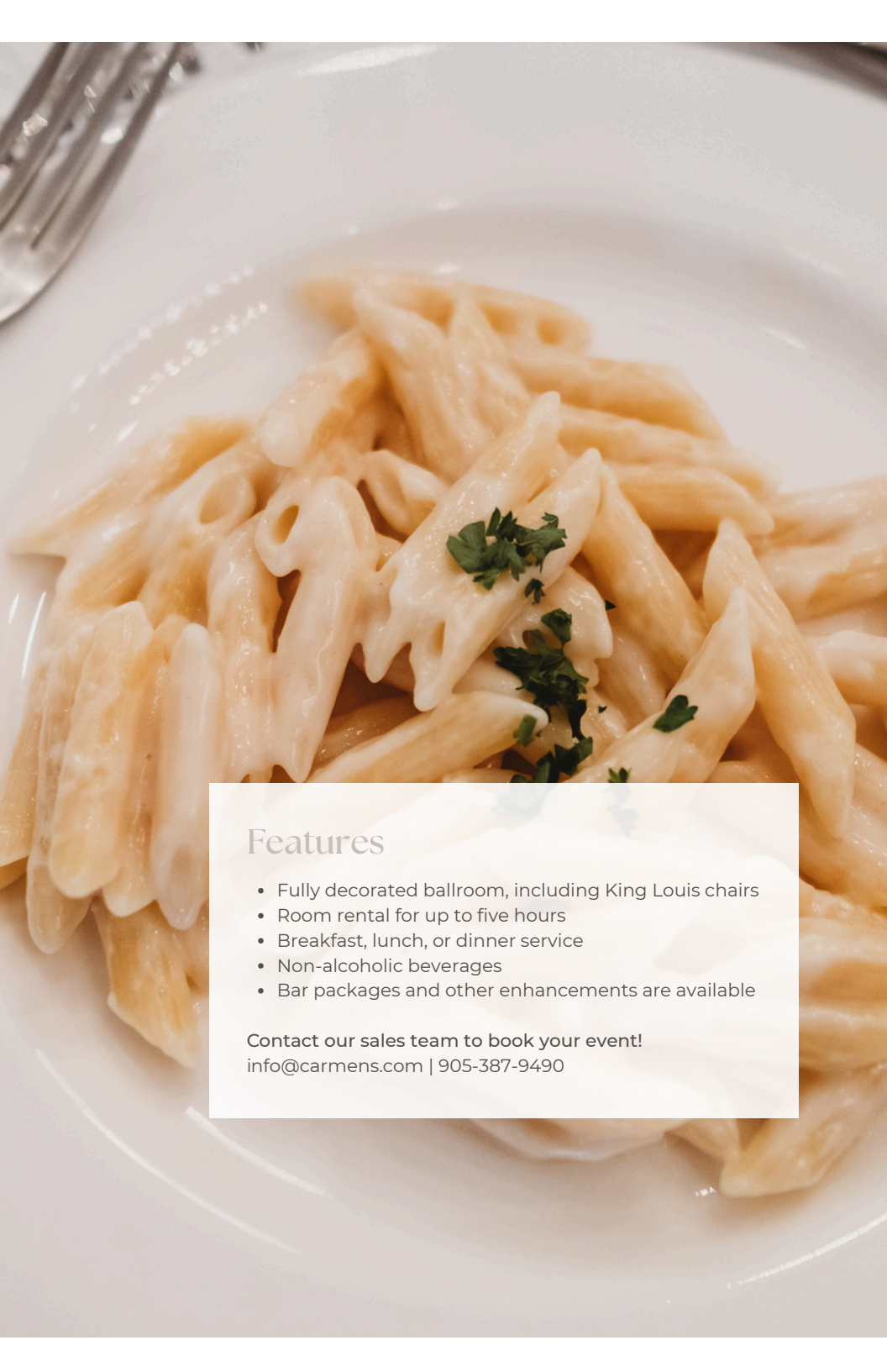


CARMEN'S
EVENT CENTRE

Celebration

PACKAGE



A close-up photograph of a white plate filled with penne pasta. The pasta is coated in a light, creamy sauce and garnished with fresh green herbs. A silver fork is visible in the top left corner of the frame.

Features

- Fully decorated ballroom, including King Louis chairs
- Room rental for up to five hours
- Breakfast, lunch, or dinner service
- Non-alcoholic beverages
- Bar packages and other enhancements are available

Contact our sales team to book your event!
info@carmens.com | 905-387-9490



Menu

choice of breakfast, lunch, or dinner service

BREAKFAST

\$40 per person
buffet service

ASSORTED MUFFINS & PASTRIES

FRESHLY CRACKED SCRAMBLED EGGS

SMOKED BACON

SAUSAGE LINKS

HOME FRIES

BEVERAGE STATION

featuring coffee, tea, juices, and water

LUNCH

\$50 per person
plated service

ARTISAN ROLLS

served with butter

CARMENS SIGNATURE SALAD

radicchio, romaine, iceberg, and baby kale tossed in a citrus vinaigrette and topped with heirloom cherry tomatoes, blackberries, and crispy shallots

PENNE, FARFALLE, OR ROTINI

served with your choice of sauce:

tomato basil - alfredo - rosé - bolognese

CHOICE OF:

BRAISED CITRUS CHICKEN

tender braised chicken topped with a citrus glaze and served with herb-smashed potatoes and charred broccoli

ROASTED CHICKEN SUPREME

served with roasted potatoes and seasonal vegetables, topped with your choice of sauce:

lemon garlic reduction - bacon spinach asiago cream

SEASONAL VEGAN DISH

please [click here](#) for our vegan options

Upgrade to caprese stuffed chicken for \$4/person

stuffed with bocconcini cheese, fresh basil, tomatoes and topped with a balsamic pesto cream

ASSORTED PASTRIES

served family-style

COFFEE & TEA SERVICE

*Prices subject to Facility Fee (18%) and HST (13%), are based on a minimum of 75 guests, and are subject to change without notice. Smaller groups accommodated with room rental fee. Dietary accommodations available.



Menu

choice of breakfast, lunch, or dinner service

DINNER

\$55 per person

plated service

ARTISAN ROLLS

served with butter

CARMENS SIGNATURE SALAD

radicchio, romaine, iceberg, and baby kale tossed in a citrus vinaigrette and topped with heirloom cherry tomatoes, blackberries, and crispy shallots

CHOICE OF:

PENNE, FARFALLE, OR ROTINI

served with your choice of sauce:
tomato basil - alfredo - rosé - bolognese

CARMENS SIGNATURE LASAGNA

choice of bolognese or spinach and ricotta

CHOICE OF:

BRAISED SHORT RIB

topped with a red wine demi-glace and served with mashed potatoes and seasonal vegetables

GRILLED BEEF MEDALLION

topped with herb butter and served with stuffed potato and grilled seasonal vegetables

CAPRESE STUFFED CHICKEN

roasted chicken supreme stuffed with bocconcini, fresh basil, tomatoes, topped with balsamic pesto cream, and served with your choice of potato gratin or roasted potatoes, and seasonal vegetables

ROASTED CHICKEN SUPREME

served with roasted potatoes and seasonal vegetables, topped with your choice of sauce:
lemon garlic reduction - bacon spinach asiago cream

SEASONAL VEGAN DISH

please [click here](#) for our vegan options

DESSERT

choice of black tie brownies, torta di pere con ricotta, our signature tiramisu, or salted caramel cheesecake

COFFEE & TEA SERVICE

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