



CARMENS
EVENT CENTRE

Grand

PACKAGE





Features

- Fully decorated ballroom, including King Louis chairs
- Room rental for up to six hours
- Choose from two elevated four-course menus
- Non-alcoholic beverages
- Bar packages and other enhancements are available

Contact our sales team to book your event!

info@carmens.com | 905-387-9490



GRAND PACKAGE

Classic Menu

\$60 per person*

SALAD

*choice of one
artisan breads
and butter
included*

CARMENS SIGNATURE SALAD

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

CAESAR SALAD

romaine, applewood-smoked bacon, shaved parmesan, and crispy breadsticks tossed in our housemade signature dressing

PASTA

choice of one

PENNE, FARFALLE, OR ROTINI

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

CARMENS SIGNATURE LASAGNA

your choice of bolognese or vegetable

ENTRÉE

choice of one

BRAISED SHORT RIB

topped with a red wine demi-glace and served with mashed 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

PROSCIUTTO-WRAPPED CHICKEN

served with herb-crusted fingerling potatoes and grilled seasonal vegetables and topped with your choice of sauce:
herb and dijon wine sauce - garlic and herb citrus cream

GRILLED BEEF MEDALLION

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

SEASONAL VEGAN DISH

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

DESSERT

*choice of one
includes
espresso, coffee
& tea service*

BLACK TIE BROWNIES

homemade dark and white chocolate brownies drizzled with double chocolate ganache and finished with fresh berries

TORTA DI PERE CON RICOTTA

raspberry pear torte with ricotta cream filling

CARMENS SIGNATURE TIRAMISU

NUTELLA CHEESECAKE

SALTED CARAMEL CHEESECAKE

*Available Sunday-Thursday. Prices subject to Facility Fee (18%) and HST (13%) and based on a minimum of 100 guests. Smaller groups accommodated with room rental fee. Dietary accommodations available.



GRAND PACKAGE

Luxe Menu

\$70 per person*

COCKTAIL HOUR

ANTIPASTO BAR

selection of cured meat, imported cheese, pickled vegetables, fruit, roasted red peppers, artichoke hearts, assorted olives, homemade arancini, and assorted canapés

APPETIZER

*choice of one
artisan breads
and butter
included*

CARMENS SIGNATURE SALAD

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

FIG AND COMPRESSED WATERMELON SALAD

fresh arugula, pears, and grapes tossed in a mint balsamic vinaigrette and topped with fresh figs, compressed watermelon, and goat cheese
available only for spring and summer events

CANDIED SQUASH SALAD

heritage blend greens tossed in a basil balsamic vinaigrette and topped with candied squash, roasted pumpkin seeds, and dried cranberries
available only for fall and winter events

CAESAR SALAD

romaine, applewood-smoked bacon, shaved parmesan, and crispy breadsticks tossed in our housemade signature dressing

PASTA

choice of one

CARMENS SIGNATURE LASAGNA

your choice of bolognese or vegetable

CHEESE TORTELLINI

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

PENNE, FARFALLE, OR ROTINI

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

ENTRÉE

choice of one

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 roasted potatoes, and seasonal vegetables

PROSCIUTTO-WRAPPED CHICKEN

served with herb-crusted fingerling potatoes and grilled seasonal vegetables and topped with your choice of sauce:
herb and dijon wine sauce - garlic and herb citrus cream

SEASONAL VEGAN DISH

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

DESSERT

*choice of one
includes
espresso, coffee
& tea service*

BLACK TIE BROWNIES

homemade dark and white chocolate brownies drizzled with double chocolate ganache and finished with fresh berries

TORTA DI PERE CON RICOTTA

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GRAND PACKAGE

Enhancements

APPETIZER ENHANCEMENTS *priced per person*

PASSED CANAPÉS - \$7
seasonal hors d'oeuvres hand-selected by our chef

ANTIPASTO BOARDS - \$7
two shareable boards per table

CRAB CAKES - \$8
served with chipotle aioli

SHRIMP COCKTAIL - \$10
served with house cocktail sauce

SHRIMP SAUTÉ STATION - \$10
fresh shrimp sautéed to order

OYSTER BAR - MARKET PRICE
selection of fresh hand-shucked oysters and accompaniments

PASTA ENHANCEMENTS *priced per person*

BUTTERNUT SQUASH RAVIOLI - \$3
drizzled with brown butter and sage sauce

WILD MUSHROOM RAVIOLI - \$3
served with your choice of sauce:
tomato basil - brown butter and sage

ENTRÉE ENHANCEMENTS *priced per person*

PRIME RIB - \$8
roasted AAA prime rib served with natural au jus and horseradish

BEEF TENDERLOIN - \$9
topped with an herb butter

SHRIMP SKEWER - \$10
five fresh shrimp skewered and brushed with herb garlic butter

LOBSTER TAIL - MARKET PRICE
four-ounce coldwater lobster tail topped with herb garlic butter



GRAND PACKAGE

Enhancements

LATE NIGHT
ENHANCEMENTS
priced per person

PIZZA STATION - \$4

including margherita, meat lovers, vegetable medley, and garlic focaccia

POUTINE BAR - \$4

hand-cut french fries served with cheese curds and housemade gravy

CARMENS SIGNATURE SLIDER BAR - \$4

all-beef sliders topped with lettuce, onion, pickle, and our in-house burger sauce

CHOCOLATE FOUNTAIN - \$7

smooth Lindt chocolate served with assorted fruits, marshmallows, and pretzels



FROM THE BAR
priced per person

STANDARD BAR - \$35

- Coors Light, Coors Banquet, Miller Genuine Draft, and Heineken 0.0
- Vineland Estates Unoaked Chardonnay, Vineland Estates Cabernet Merlot
- Polar Ice Vodka, Wiser's Special Blend Whisky, Lamb's Rum (white and spiced), Beefeater Gin, Ballantine's Scotch, Jim Beam Bourbon, Blue Curaçao, Crème de Banane, Melon Liqueur, Triple Sec, and Malibu Rum
- Pepsi-branded soft drinks, juices and mixes

SIGNATURE COCKTAIL

please inquire for pricing and our list of specialty cocktails

UPGRADE TO VQA WINE - FROM \$2.50

by Good Earth Food & Wine Co.

Premium bar packages available, please inquire.

SPECIAL EFFECT LIGHTING - \$495

PROJECTOR & SCREENS - \$150

LIGHTING & A/V
flat fee