



CARMENS
EVENT CENTRE

Amara

WEDDING PACKAGE



AMARA

meaning "eternal" or "everlasting"
in Arabic, fitting for a lifelong union





Features

- Fully decorated ballroom, including King Louis chairs
- Choose options from our elevated gourmet menu
- Eight-hour all-inclusive soda & juice bar
- Late night buffet
- Personalized wedding cake
- In-house wedding coordinator
- On-site wedding suite with powder room
- One-night stay in a Platinum Jacuzzi Suite at the neighbouring C Hotel for the couple

AMARA PACKAGE

The Menu

FIRST COURSE

**choice of one salad OR
soup**

*artisan breads and butter
included*

FATTOUSH SALAD

crisp romaine, cucumbers, cherry tomatoes, radishes, red onions, and pita crisps tossed in a sumac vinaigrette

BEAN AND LENTIL SALAD

a mix of kidney beans, lentils, red onions, and herbs tossed in a lemon-tahini dressing with a hint of cumin

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

SQUASH SALAD WITH POMEGRANATE & TOASTED ALMONDS

heritage blend greens tossed in a pomegranate molasses vinaigrette, topped with roasted squash, pomegranate seeds, toasted almonds, and sumac

TOASTED LENTIL SOUP

a hearty, spiced lentil soup with hints of cumin and coriander, garnished with crispy fried onions

CARMENS GOURMET SOUP

choice of roasted cauliflower with tahini and warm spices or roasted mushroom with chickpeas and harissa

MAIN COURSE

choice of one

CHICKEN AND FALAFEL

roasted spiced chicken supreme, crispy falafel, roasted eggplant, tahini dipping sauce with a side of pickled vegetables

SHISH TAWOOK SKEWERS

marinated chicken skewers grilled and served with toum (garlic sauce), roasted potatoes, and seasonal vegetables

SAMOSAS WITH MANGO AND TAMARIND CHUTNEY

crispy samosas stuffed with spiced potatoes and peas, served with coconut rice, mango and tamarind chutneys

BRAISED LAMB SHANK

slow-braised lamb shank in a spiced tomato and herb sauce, served with mashed potatoes and seasonal vegetables

BAKED SALMON FILET

topped with a harissa-spiced butter sauce and lemon, served with roasted potatoes and seasonal vegetables

SEASONAL VEGAN DISH

a rotating selection of vegan dishes, including spiced chickpea and vegetable tagine

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The Menu

DESSERT

choice of one

*includes espresso,
coffee & tea service*

BAKLAVA

layers of phyllo pastry filled with nuts and sweetened with honey, finished with a drizzle of rosewater syrup

MANGO AND PISTACHIO MOUSSE

light and airy mango mousse topped with crushed pistachios for a refreshing and creamy dessert

NUTELLA CHEESECAKE

rich and creamy Nutella cheesecake with a chocolate biscuit crust

SALTED CARAMEL CHEESECAKE

creamy cheesecake drizzled with salted caramel sauce and topped with a sprinkle of sea salt

LATE NIGHT BITES

*includes coffee &
tea station*

PERSONALIZED WEDDING CAKE

two-tier cake with buttercream icing and your choice of flavour:
vanilla - chocolate - red velvet - lemon zest

CHOICE OF TWO

ASSORTED GOURMET FLATBREADS

Middle Eastern-inspired flatbreads topped with za'atar, labneh, fresh vegetables, and herbs

POUTINE BAR

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

SIGNATURE FALAFEL SLIDERS

mini falafel patties served on slider buns with lettuce, tomato, and a dollop of tahini sauce

FRESHLY BAKED COOKIES AND DESSERT SQUARES

a selection of freshly baked cookies and dessert squares, including pistachio and almond varieties



AMARA PACKAGE

The Details

CEREMONIES

CEREMONY LOCATION OPTIONS

- Inside your wedding reception ballroom
- Venetian Terrace
 - exclusive to weddings booked in the Venetian ballroom

CEREMONY FEATURES

- Seating for full guest list
- Decorative backdrop
- Candles and décor
- Dressed signing table

DÉCOR

Show off your creativity in every aspect of your wedding celebration with our all-inclusive décor offerings. Visit our décor showroom to select your style!

PACKAGE INCLUDES

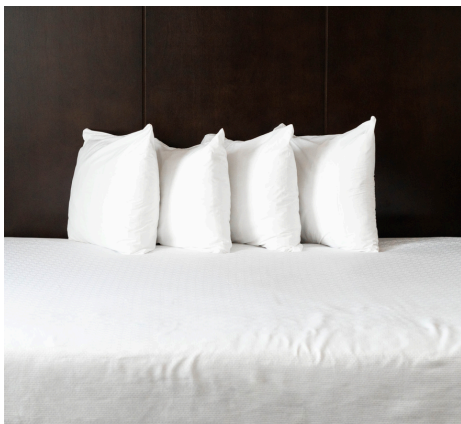
- Decorated head table
- King Louis chairs
- Stunning centrepieces
- Table linens
- Cloth napkins
- Money box
- Ambiance lighting

HONEYMOON SUITE

Our wedding packages include a one-night stay in a Platinum Jacuzzi Suite next door at the C Hotel.

HONEYMOON SUITE DETAILS

- 597 square-foot corner unit
- Plush king-sized bed
- Grand whirlpool tub
- Full kitchenette
- Gas fireplace
- Flat-screen TV



AMARA PACKAGE

Enhancements

UPGRADES

priced per person

WELCOME HOUR ANTIPASTO BAR - \$15

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

- add Carmens signature stuffed olives - \$3
- add seafood and/or oysters - market price

FIRST COURSE

- Caprese salad with tomatoes, buffalo mozzarella, fresh basil, and garlic-infused olive oil - \$5
- Individual antipasto plates - \$5
- Family-style charcuterie boards - \$6

MAIN COURSE

- French service of second protein - \$5
- Choice of two entrées - \$5
- Slow roasted prime-rib with rosemary jus and Yorkshire pudding - market price
- Filet Mignon - market price
- Caprese-stuffed chicken supreme with potato gratin - \$5

MAIN COURSE SIDES

- Potato gratin - \$5
- Truffle risotto - \$5

ADD-ONS

*priced per person,
unless otherwise
specified*

MAIN COURSE ENHANCEMENTS

- Family-style garden or Caesar salad - \$5
- Jumbo shrimp with lemon garlic reduction - market price
- 4oz lobster tail - market price

LATE NIGHT ENHANCEMENTS

- Additional late night station - \$5
- Ali e olio sautéed pasta station - \$5
- Fresh fruit display with cheese and crackers - \$8
- Seafood display featuring cold crab and lobster, mussels, clams, and shrimp - market price

LIGHTING & A/V ENHANCEMENTS

- Special effect lighting - \$250 flat fee
- Projector & screens - \$125 flat fee

FROM THE BAR

priced per person

STANDARD BAR

- 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

Five hour \$35 | Six hour \$42 | Seven hour \$49 | Eight hour \$56

SIGNATURE COCKTAIL

please inquire for pricing and our list of specialty cocktails

Premium bar packages available, please inquire.

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Hors-d'œuvres

UPGRADES

priced per person

any 3 | \$5.95 per person

any 4 | \$7.95 per person

any 5 | \$9.95 per person

MINI FALAFEL BALLS WITH TAHINI DIPPING SAUCE

crispy mini falafel served on skewers with a drizzle of tahini sauce and pickled vegetables

DOLMAS

grape leaves filled with rice, pine nuts, and herbs, served with lemon wedges and yogurt dipping sauce

MINI LAMB KOFTA SKEWERS

spiced lamb meatballs on small skewers, served with mint yogurt or toum

BABA GANOUSH CROSTINI

smoky eggplant dip served on toasted crostini, garnished with pomegranate seeds and fresh parsley

MINI SHISH TAWOOK SKEWERS

marinated and grilled chicken skewers with a side of toum for dipping

MINI SAMOSAS WITH MANGO & TAMARIND CHUTNEY

golden-brown samosas filled with spiced potatoes and peas, served with mango and tamarind chutney

CUCUMBER CUPS WITH HUMMUS AND ROASTED RED PEPPERS

fresh cucumber slices filled with hummus, topped with roasted red pepper and a sprinkle of paprika

ZA'ATAR SPICED PITA CHIPS WITH LABNEH

crispy pita chips dusted with za'atar, served with creamy labneh and a drizzle of olive oil

MINI SHAWARMA WRAPS

bite-sized wraps filled with marinated chicken or lamb shawarma, lettuce, tomatoes, and garlic sauce

GRILLED HALLOUMI BITES

skewered grilled halloumi cheese served with a drizzle of honey and fresh mint leaves

LENTIL AND SPINACH FATAYER

small baked pastries filled with a spiced lentil and spinach mixture, served with a side of tzatziki

MINI FATTOUSH SALAD CUPS

individual cups filled with fattoush salad: crispy pita, fresh veggies, and a tangy sumac vinaigrette

SPICED SHRIMP SKEWERS

grilled shrimp marinated in a mix of cumin, coriander, and paprika, served with a lemon-garlic dipping sauce

MINI KIBBEH

fried or baked kibbeh served with a yogurt sauce flavored with mint

ROASTED RED PEPPER AND WALNUT MUHAMMARA ON CROSTINI

muhammara dip (roasted red peppers and walnuts) served on small crostini, garnished with a sprinkle of crushed walnuts



Pricing

AMARA PACKAGE

| | |
|-------------------|-----------------|
| SUNDAY | \$85 PER PERSON |
| MONDAY - THURSDAY | \$80 PER PERSON |
| FRIDAY | \$90 PER PERSON |
| SATURDAY | \$95 PER PERSON |



PRICING NOTES

- Prices are based on a guest minimum of 125 people. Price increases may apply for 2026 and 2027 weddings.
- A moderate surcharge will apply for smaller groups.
- All prices are subject to change without notice
- New bookings only.
- Prices are subject to facility fee (18%) and HST (13%) on the total.
- Children between the ages of 3-10 years are 50% off.
- Ceremony price starts at \$1,250 + FF + HST.

Book your dream wedding now!

carmens.com

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