



CARMENS  
EVENT CENTRE

# Celebration

PACKAGE



A close-up photograph of a white plate filled with penne pasta. The pasta is coated in a thick, white, creamy sauce. Fresh green herbs, likely parsley, are scattered on top of the pasta. In the upper left corner, a silver fork is partially visible. The background is a plain, light-colored surface.

## 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 Nikki Valletta to book your event!

[nvalletta@carmens.com](mailto:nvalletta@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