

Classic Menu

COCKTAIL HOUR

PASSED HORS D'OEUVRES

chef's selection

FIRST COURSE

choice of one artisan breads and butter included

CAESAR SALAD

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

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 SOUASH 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

CARMENS GOURMET SOUP

your choice of roasted cauliflower, roasted mushroom, or caldo verde

CARMENS SIGNATURE LASAGNA

your choice of bolognese or vegetable

PENNE, FARFALLE, OR ROTINI

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

MAIN COURSE 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 and 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 $\,$

BAKED SALMON FILET

topped with caper beurre blanc and served with roasted potatoes and seasonal vegetables

Option to add a second protein or choice of second entrée available, see enhancements menu.

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 filling

CARMENS SIGNATURE TIRAMISU

NUTELLA CHEESECAKE

SALTED CARAMEL CHEESECAKE

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

ASSORTED GOURMET PIZZA

CHOICE OF ONE

POUTINE BAR

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

CARMENS SIGNATURE SLIDERS

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

FRESHLY BAKED COOKIES AND DESSERT SOUARES

BAR eight hours

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 Banquet, Miller Genuine Draft, and Heineken 0.0

SPIRITS

including Polar Ice Vodka, Wiser's Rye Whiskey, Lamb's Rum (white and spiced), Beefeater Gin, Ballantine's Scotch, and Jim Beam Bourbon

LIOUEURS

including Blue Curação, 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

Premium packages available, please inquire.

Luxe Menu

Upgrade to this elevated menu for an additional surcharge.

COCKTAIL HOUR

ANTIPASTO BAR

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

SAUTÉED SHRIMP STATION

PASTA

choice of one artisan breads and butter included

CARMENS SIGNATURE LASAGNA

your choice of bolognese or vegetable

SPINACH & RICOTTA MANICOTTI

topped with our signature tomato basil sauce

THREE MEAT CANNELLONI

stuffed with beef, veal, and pork and topped with our signature tomato basil sauce

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

MAIN COURSE

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

BAKED SALMON FILET

topped with caper beurre blanc and served with roasted potatoes and seasonal vegetables

All main courses are followed by our house garden salad served with Carmens signature dressing.

Option to add a second protein or choice of second entrée available, see enhancements menu.

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 filling

CARMENS SIGNATURE TIRAMISU

NUTELLA CHEESECAKE

SALTED CARAMEL CHEESECAKE

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

ASSORTED GOURMET PIZZA

CHOICE OF TWO

TACO BAR

fresh corn and flour tortillas, seasoned beef and chicken, and accompaniments

POUTINE BAR

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

CARMENS SIGNATURE SLIDERS

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

ARTISAN DELI SANDWICHES

freshly prepared sandwiches and wraps, including cured meats, premium cheeses, fresh vegetables, and house-prepared spreads

ASSORTED ITALIAN PASTRIES

BAR eight hours

COUPLE'S SIGNATURE COCKTAIL

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

SPARKLING WINE TOAST

IMPORTED ITALIAN MERLOT TREVENEZIE AND PINOT GRIGIO by Masi Modello

DOMESTIC & IMPORTED BEERS

including Coors Light, Coors Banquet, Miller Genuine Draft, Birra Moretti, and Heineken

SPIRITS

including Polar Ice Vodka, Wiser's Rye Whiskey, Lamb's Rum (white and spiced), Beefeater Gin, Ballantine's Scotch, and Jim Beam Bourbon

LIQUEURS

including Blue Curação, 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

Premium packages available, please inquire.

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 newly renovated décor showroom today!

PACKAGE INCLUDES

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

HONEYMOON SUITE

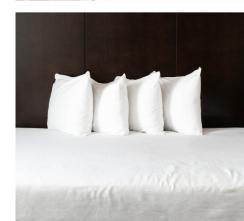
Our wedding packages include a one-night stay in a Platinum Jacuzzi Suite next door at the C Hotel.

HONEYMOON SUITE DETAILS

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

















Enhancements

UPGRADES priced per person

COCKTAIL HOUR ANTIPASTO BAR - \$15

applies to Classic menu only, antipasto bar is included with Luxe menu selection of cured meat, imported cheese, pickled vegetables, fruit, roasted red peppers, artichoke hearts, assorted olives, homemade arancini, and assorted canapés

- · add Carmens signature stuffed olives \$3
- · add prosciutto carving station \$5
- 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
- Caprese-stuffed chicken supreme with potato gratin \$5
- · Slow-roasted prime rib with rosemary jus and Yorkshire pudding market price
- Filet mignon market price

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

BAR ENHANCEMENTS

- Upgrade to VQA Wine by Good Earth Food & Wine Co. from +2.50
- Upgrade to imported Italian wine by Masi Modello \$5
- Premium beer upgrade starting from \$5
- Bar rail upgrade starting from \$7
- Sparkling wine toast \$8
- Premium bar package \$11

LATE NIGHT ENHANCEMENTS

- Add pulled pork to your poutine bar \$2
- Add beef brisket to your poutine bar \$3
- Primo's porchetta paninis \$4.50
- McDonald's cheeseburgers \$4.50
- 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



Pricing

APRIL - OCTOBER		
SUNDAY - THURSDAY	\$100 PER PERSON	
FRIDAY	\$110 PER PERSON	
SATURDAY	\$118 PER PERSON	

NOVEMBER & DECEMBER		
SUNDAY - THURSDAY	\$95 PER PERSON	
FRIDAY	\$100 PER PERSON	
SATURDAY	\$108 PER PERSON	

JANUARY - MARCH		
SUNDAY - THURSDAY	\$90 PER PERSON	
FRIDAY	\$95 PER PERSON	
SATURDAY	\$100 PER PERSON	

PRICING NOTES

- Prices are based on a guest minimum of 85 on Sundays-Thursdays, 100 on Fridays, 125 on Saturdays in the Venetian ballroom, and 150 on Saturdays in the Milano or Mercanti-Napoli ballrooms. Price increases may apply for 2025 and 2026 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.
- Vendors and youths between the ages of 11-18 are \$10 off. Children between the ages of 3-10 years are 50% off.
- Add \$20 per person for the Eternity Luxe menu.
- Ceremony price starts at \$1,250 + FF + HST.

Book your dream wedding now!

carmens.com 905-387-9490 info@carmens.com

