



CARMENS  
EVENT CENTRE

# Eternity

WEDDING PACKAGE





# FROM HERE TO Eternity

## Features

- Fully decorated ballroom, including King Louis chairs
- Choose from two elevated gourmet menus
- Eight-hour all-inclusive 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

## ETERNITY PACKAGE

# 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 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*

**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

**SEASONAL VEGAN DISH**  
please [click here](#) for our vegan options

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

## ETERNITY PACKAGE

# Classic 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

#### CARMENS SIGNATURE TIRAMISU

#### NUTELLA CHEESECAKE

#### SALTED CARAMEL CHEESECAKE

#### TORTA DI PERE CON RICOTTA

raspberry pear torte with ricotta cream filling

### 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 SQUARES

### BAR

*eight hours*

#### 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 Special Blend Whisky, Lamb's Rum (white and spiced),  
Beefeater Gin, Ballantine's Scotch, and Jim Beam Bourbon

#### LIQUEURS

including Blue Curaçao, 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.

## ETERNITY PACKAGE

# 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, assorted 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

#### SEASONAL VEGAN DISH

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

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 cream filling

#### CARMENS SIGNATURE TIRAMISU

#### NUTELLA CHEESECAKE

#### SALTED CARAMEL CHEESECAKE

## ETERNITY PACKAGE

# Luxe Menu

### 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 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

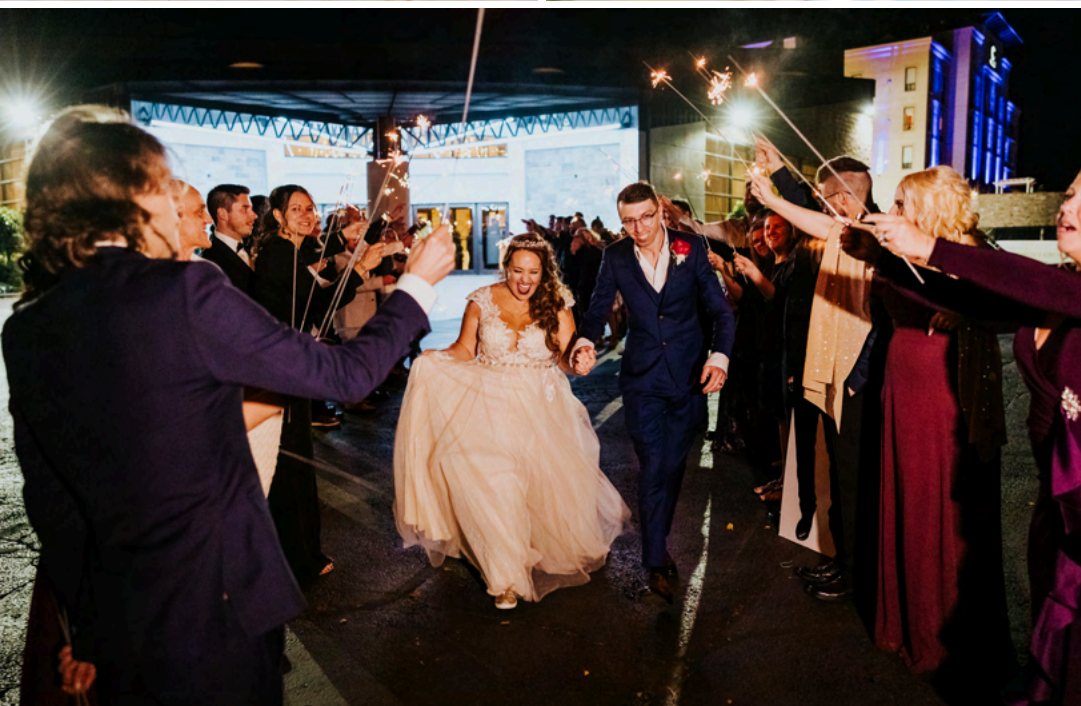
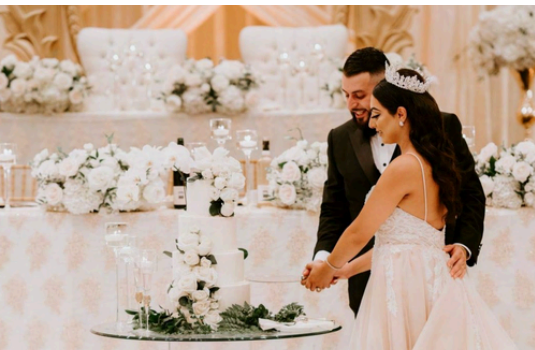
#### LIQUEURS

including Blue Curaçao, 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.



## ETERNITY PACKAGE

# 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 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 - \$495 flat fee
- Projector & screens - \$150 flat fee



## ETERNITY 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 today!

### PACKAGE INCLUDES

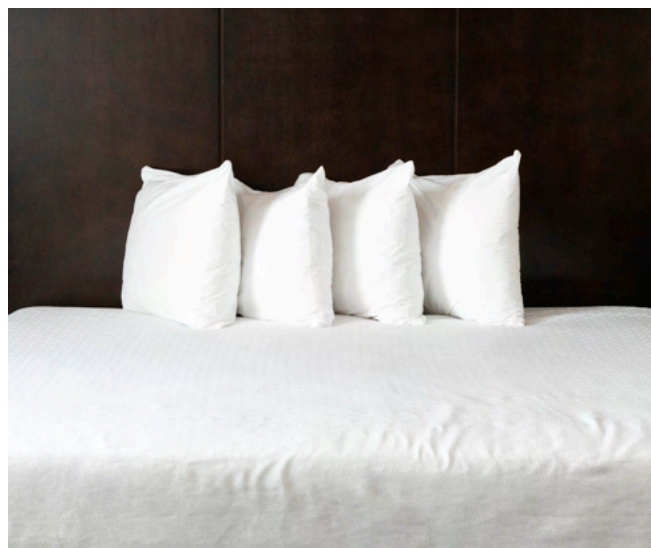
- Decorated head table
- King Louis chairs
- Stunning centrepieces
- Table linens
- Cloth napkins
- Money box
- Ambiance lighting

## 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





# 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 2024 weddings and 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