



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
- Available Sunday-Thursday
- Bar packages and other enhancements are available

Contact Nikki Valletta to book your event  
[nvalletta@carmens.com](mailto:nvalletta@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

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### DESSERT

*choice of one  
includes  
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& tea service*

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# 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



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# 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, Rickards Red, Miller Genuine Draft, Molson Canadian
- Vineland Estates Unoaked Chardonnay, Vineland Estates Cabernet Merlot
- Polar Ice Vodka, Beefeater Gin, Lamb's White Rum, Wiser's Special Blend Rye, Malibu Rum, Spiced Rum, Jim Beam Bourbon, Ballantine's Scotch, St Remy Vsoop Brandy, Amaretto, Baileys, Kahlua, Long Island Iced Tea, McGuinness Blue Curacao, McGuinness Melon Liqueur, McGuinness Peach Schnapps, McGuinness Triple Sec, Sambuca Ramazotti
- Pepsi-branded soft drinks, juices and mixes

#### SIGNATURE COCKTAIL

please inquire for pricing and our list of specialty cocktails

*Premium bar packages available, please inquire.*

### LIGHTING & A/V *flat fee*

**SPECIAL EFFECT LIGHTING - \$495**

**PROJECTOR & SCREENS - \$150**

