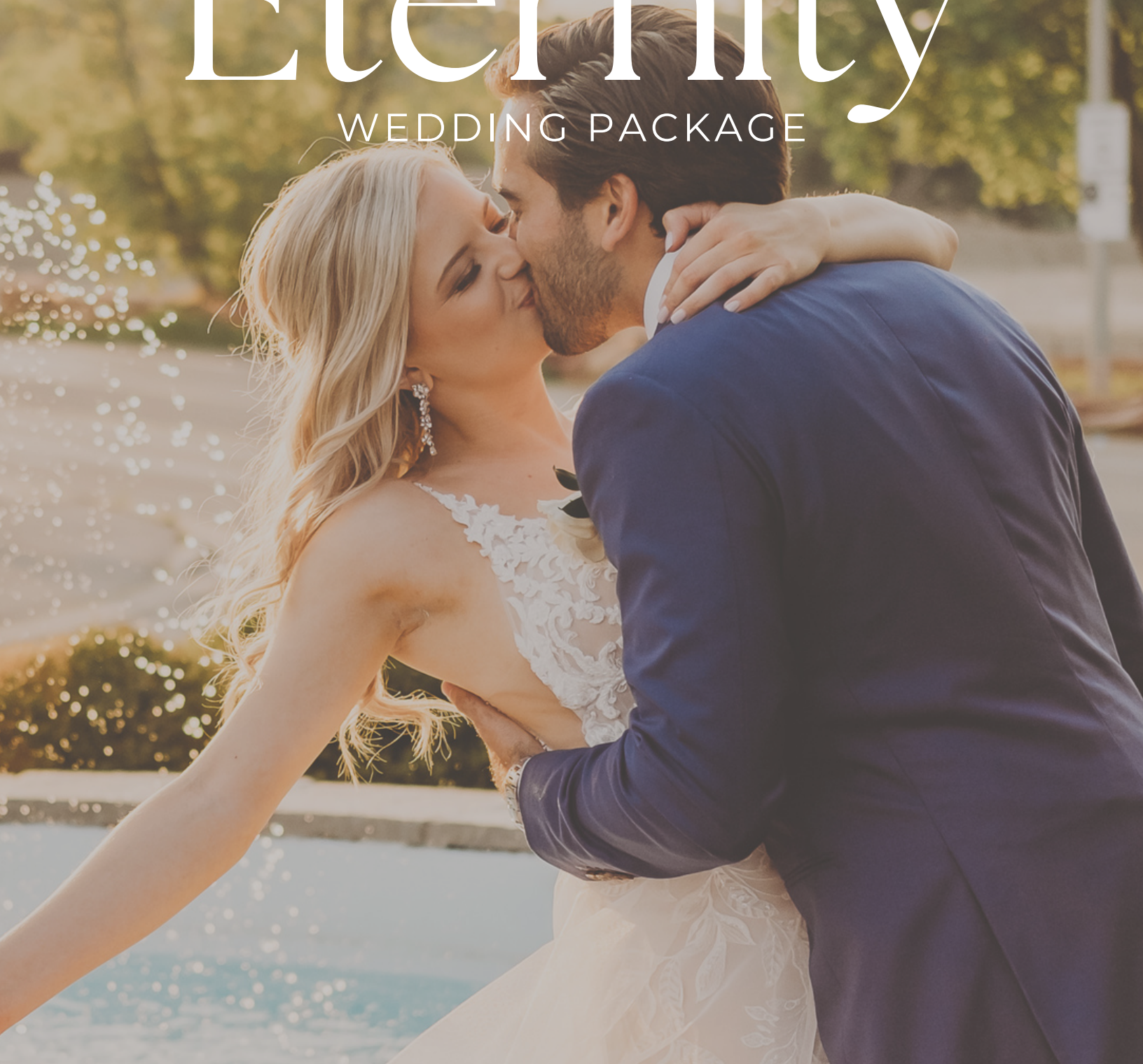




CARMENS
EVENT CENTRE

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

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, Rickards Red, Miller Genuine Draft, and Molson Canadian

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 Amaretto Dell Amorosa, Bailey's Irish Cream, Kahlua, Blue Curacao, Melon Liqueur, Peach Schnapps, Triple Sec, Sambuca Ramazotti, Aperol, Campari, and St Remy VSOP Brandy

NON-ALCOHOLIC BEVERAGES

including Pepsi products, orange and cranberry juice, and more

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, Rickards Red, Miller Genuine Draft, Molson Canadian, Birra Moretti, 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 Amaretto Dell Amorosa, Bailey's Irish Cream, Kahlua, Blue Curacao, Melon Liqueur, Peach Schnapps, Triple Sec, Sambuca Ramazotti, Aperol, Campari, and St Remy VSOP Brandy

NON-ALCOHOLIC BEVERAGES

including Pepsi products, orange and cranberry juice, and more

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