

A romantic scene at a wedding reception. A man in a white dress shirt and grey trousers is dancing with a woman in a white lace wedding dress. They are looking at each other and smiling. The background is a blurred crowd of guests and warm, bokeh-style lighting.

C  
HOTEL

# Intimate

PACKAGE



Your story starts here.

## Winter Weddings at C Hotel

They say winter is the most romantic season and we couldn't agree more. Our enchanting venue provides the perfect backdrop for a cozy, romantic and intimate celebration. Rest assured, our dedicated team is here every step of the way to bring your dream wedding vision to life.

Our wedding package includes a delicious three-course menu, all-inclusive bar, fully decorated ballroom, and an on-site honeymoon suite so you can dance the night away.

# Menu



## COCKTAIL HOUR

### APPETIZER

*choice of one,  
artisan bread and  
butter included*

### PASSED HORS D'OEUVRES

chef's selection

### HERITAGE GREEN SALAD

blistered tomatoes, oven-dried mushrooms, red wine pickled onions, goat cheese, and white balsamic vinaigrette

### CAESAR SALAD

romaine drizzled with housemade lemon garlic dressing, topped with focaccia crostini, prosciutto chip, shaved parmesan, and a lemon wedge

### CAPRESE SALAD

buffalo mozzarella, heirloom tomatoes, pickled red onion, basil-infused olive oil

## ENTRÉE

*choice of one*

### ROASTED CHICKEN SUPREME

served with your choice of sauce  
*asiago + spinach cream - field mushroom + creamy gorgonzola - shallot + red wine demi-glace*

### ROAST BEEF MEDALLIONS

seared petite tenders served with a red wine + rosemary demi-glace

### BAKED SALMON FILET

topped with white wine and dill cream sauce

All entrées accompanied by seasonal vegetables and your choice of side:

*herb roasted potatoes – garlic confit mashed potatoes – seasonal rice pilaf*

## DESSERT

*choice of one  
includes coffee + tea*

### TIRAMISU

### CHOCOLATE EXTRAVAGANZA CAKE

### MIXED BERRY COBBLER

### MAPLE WHITE CHOCOLATE CAKE

## BAR

*four hours*

### NIAGARA VQA RED + WHITE WINES

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.





# The Details

## PACKAGE INCLUDES

- Three-course menu
- Four hour all-inclusive bar
- Fully decorated ballroom
- Honeymoon suite at the C Hotel

## DÉCOR

- Chiavari chairs
- Table linens
- Cloth napkins
- Centrepieces
- Charger plates
- Moneybox
- Fully adorned head table
- Ambiance lighting

## ADD-ONS

- Ceremony \$975++
- Additional bar hours
- Late-night food options
- Wedding cake
- Upgraded décor

**\$95 per person\***

Price subject to Facility Fee (18%) and HST (13%) and is based on a minimum of 50 guests. Smaller groups accommodated with room rental fee.

Exclusively available from January - May 2025

**Book your dream wedding now!**

[carmenshotel.com](http://carmenshotel.com)

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[info@carmenshotel.com](mailto:info@carmenshotel.com)



# Rehearsal Dinner

Our onsite restaurant, Baci Ristorante, is the perfect venue for hosting special parties + events ranging from 20-50 people. Their menu offers modern and innovative takes on authentic Italian dishes coupled with an extensive wine + bar menu and chic atmosphere. Choose from two delicious prix fixe menus for your rehearsal dinner, engagement party, or shower!

## MENU ONE

\$45 per person

### APPETIZER

each guest chooses one

- insalata di ceci (vegan)
- signature caesar
- arancini
- cavoletti di bruxelles

### ENTRÉE

each guest chooses one

- penne alfredo
- chicken parmesan
- atlantic salmon
- pizza calabrese

### CHOCOLATE MOUSSE

## MENU TWO

\$60 per person

### APPETIZER

each guest chooses one

- insalata di ceci (vegan)
- signature caesar
- arancini
- cavoletti di bruxelles

### PASTA

each guest chooses one

- penne alfredo
- ravioli caprese

### ENTRÉE

each guest chooses one

- pepperoni pizza
- chicken parmesan
- atlantic salmon
- eggplant parmesan

### CHOCOLATE MOUSSE

