

# Menu

COCKTAIL HOUR PASSED HORS D'OEUVRES

chef's selection

APPETIZER

choice of one, artisan bread and butter included

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

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

CHICKEN PARMESAN

breaded chicken breast, tomato basil sauce, mozzarella, grated parmesan

**ROASTED BEEF MEDALLIONS** 

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

ROASTED ONTARIO PORK LOIN

cooked low and slow, finished with natural pan jus and a mushroom marsala demi-glace

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

SALTED CARAMEL CHEESECAKE

**TIRAMISU** 

MAPLE WHITE CHOCOLATE CAKE

MIXED BERRY COBBLER

BAR

four hours

NIAGARA VQA CABERNET MERLOT & 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 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

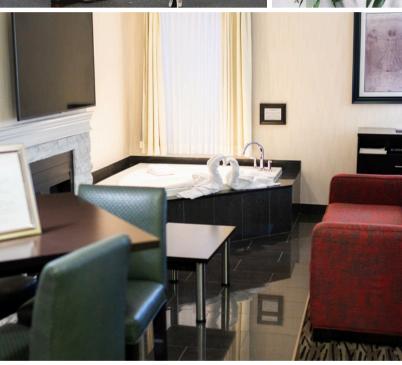
Premium packages available, please inquire.



















## The Details

#### **PACKAGE INCLUDES**

- Officiated ceremony
- Three-course menu
- Four-hour all-inclusive bar
- Decorated ballroom
- Access to sound system
- Honeymoon suite at the C Hotel

#### **DÉCOR**

- Chiavari chairs
- Table linens
- Cloth napkins
- Centrepieces
- Charger plates
- Moneybox
- Ambiance lighting

#### ADD-ONS

- Additional bar hours
- Late-night food options
- Wedding cake
- Upgraded décor

### **\$6,000++**

\*Price subject to Facility Fee (18%) and HST (13%) and is based on 20-50 guests.

Available from January - April 2025 or for any available wedding date within three months of booking.

### Book your dream wedding now!

carmenshotel.com 905-381-9817 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



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 quest chooses one

- penne alfredo
- · ravioli caprese

#### **ENTRÉE**

each guest chooses one

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

**CHOCOLATE MOUSSE** 







