

WINTER BASH



PLATED DINNER

\$55/person

APPETIZER (CHOICE OF ONE)

- Butternut Squash Veloute
- Caesar Salad
- Marinated Mushroom Salad
- Fresh Market Green Salad

CHOICE OF MAIN COURSE

- Chicken Supreme**
with Sundried Tomato Green Peppercorn Sauce
- Atlantic Salmon Fillet**
with Charred Pineapple Salsa
- Pork Chops**
with Apple Calvados Sauce
- Turkey Breast**
with Turkey Gravy

ACCOMPANIED BY FRESH MARKET VEGETABLES & YOUR CHOICE OF ONE OF THE FOLLOWING

- Buttermilk Garlic Mashed Potatoes
- Oven Roasted Potatoes
- Rice Pilaf

PLATED DESSERT OPTIONS

- Individual Salted Caramel Cheesecake,
Caramel Sauce & Fruit Garnish
- Tiramisu
- Maple White Chocolate Cake

BAR

- Host Bar**
3 hours: \$21 per person++
- Cash/Consumption or Ticketed Bar**
Available upon request

BAR MENU

- Beer**
Molson Canadian, Coors Light, Miller Light
- Bar Rail**
Polar Ice Vodka, Wiser's Special Blend Whisky, Lamb's Rum (White, Dark & Spiced), Beefeater Gin, Ballantine's Scotch, Jim Beam Bourbon, Malibu Rum
- Liqueurs**
Blue Curacao, Crème de Banana, Crème de Cacao, Melon Liqueur, Peach Schnapps, Sour Puss Raspberry, Triple Sec, Red & White Vermouth
- Wine**
Vineland Estates Cabernet Merlot + Unoaked Chardonnay

WINE UPGRADE

- Substitute**
Red + White Wines by Masi Modello

PREMIUM BAR UPGRADE

- Everything listed in the standard bar plus:
- Beer**
Belgian Moon, Creemore Springs Premium Lager
- Bar Rail**
Amaretto, Sambuca, Limoncello, Bailey's Irish Cream, Kahlua, Olmeca Gold Tequila, Martell VS Cognac, Remy Martin VSOP Brandy
- Substitute**
Grey Goose Vodka, Crown Royal, Appleton Estate Signature Blend, Bombay Sapphire Gin, Johnny Walker Black Scotch

DÉCOR

- Cocktail high top tables
- Tables/chiavari chairs
- Linens
- Centerpieces
- LED lighting & background music
- Fireplace

905-381-9898 | INFO@CARMENSHOTEL.COM | CARMENSHOTEL.COM

Room fee applies if group is less than 35 ppl: 30 ppl - \$250 | 25 ppl - \$500. All prices are subject to 18% facility fee and 13% HST.

C
HOTEL