

A romantic winter wedding scene featuring a couple in formal attire. The bride is wearing a shimmering, sequined dress and holding a lit sparkler. The groom is in a tuxedo. The background is dark, making the sparklers and the bride's dress stand out. The overall mood is festive and elegant.

HOLIDAY
MAGIC
BY
CARMEN'S
GROUP

WINTER WEDDINGS

50 GUESTS · \$100++ PER PERSON

C
HOTEL

**YOUR STORY
STARTS HERE.**

**INTIMATE WINTER
WEDDING PACKAGE**

Celebrate your love during the most magical time of the year with a winter wedding at the C Hotel. Our enchanting venue provides the perfect backdrop for a romantic and intimate celebration. Rest assured, our dedicated team are here every step of the way as we bring your wedding vision to life.

Our Winter Wedding package includes a delicious three course menu, all-inclusive bar, fully decorated ballroom, optional ceremony, and a honeymoon suite at the C Hotel.

AVAILABLE UNTIL MARCH 2021
New bookings only.

MENU

Chef's selection of hot & cold hors' d'oeuvres, freshly baked buns.

APPETIZER

MISTA VERDE

blend of baby lettuces wrapped in a cucumber ribbon, topped with cherry tomatoes, sunflower seeds, alfalfa sprouts, lemon-oregano vinaigrette

CAESAR SALAD

romaine lettuce, smoked bacon, croûtons, lemon, traditional caesar dressing

VEGAN KALE & CHICKPEA SALAD

shredded kale, roasted chickpea, pumpkin seeds, tahini vinaigrette

INDIVIDUAL ANTIPASTO

sopressata, provolone, eggplant, marinated mushrooms, roasted red peppers & olives

CRANBERRY SALAD

cranberry, roasted chickpeas, feta, mixed greens, apple cider vinaigrette

ENTRÉE

CHICKEN SUPREME

with choice of sauce: white wine & mustard gravy · red wine & shallot gravy · garlic & rosemary velouté · creamy gorgonzola & mushroom · spinach-asiago cream

PETITE BEEF TENDERS

with choice of sauce: cognac mushroom demi · brandy peppercorn cream · horseradish crème fraiche · béarnaise sauce · italian salsa verde

ROASTED SALMON FILLET

with choice of: lemon pesto cream · tomato-basil · pineapple-mango salsa

HERB-ROASTED PORK LOIN

with choice of: apple jus · natural jus · honey mustard glaze · balsamic-blueberry sauce

LOCAL GRAIN-FED TURKEY

garnished with herbs

Accompanied by seasonal vegetable & your choice of one:

herb-roasted potatoes · garlic mashed potatoes · italian herb rice · cauliflower mash

DESSERT

BACI OREO CHEESECAKE

no-bake sour cream cheesecake garnished with balsamic-blueberry couli

TIRAMISU

mascarpone custard, espresso, cocoa powder, saviardi cookie

LEMON MERINGUE

lemon curd, italian meringue, graham cracker, balsamic-blueberry couli

MARSALA SABAYON

fresh berries, marsala sabayon, whipped cream, mint

PUMPKIN CRÈME BRÛLÉE

Served with coffee & tea.

BAR

RED & WHITE WINE BY VINELAND ESTATES WINERY

DOMESTIC BEER

COCKTAILS

SOFT DRINKS

Four hours . Additional service hours: \$300 + hst/

Dietary restrictions welcomed.



DÉCOR

FULL DÉCOR PACKAGE

- Chiavari chairs
- Table linens
- Cloth napkins
- Centerpieces
- Glass charger plates
- Money box
- Head table backdrop
- Ambiance lighting
- In-house music system

PRICING

PACKAGE INCLUDES

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

\$100++ PER PERSON**

50 guests

*without ceremony: 4 hours, with ceremony: 5 hours

**maximum # of guests, \$100pp + 17% facility fee + 13% HST

BOOK NOW