

Intimate

WEDDING PACKAGE



lakeview



CELEBRATE YOUR LOVE

Intimately

Features

- Available Monday-Thursday
- Fully decorated ballroom
- Gourmet three-course menu
- Six-hour all-inclusive bar
- Late night buffet
- In-house wedding coordinator
- One night stay at the C Hotel by Carmens

INTIMATE PACKAGE

Menu



COCKTAIL HOUR

PASSED HORS D'OEUVRES

chef's selection

APPETIZER

*choice of one,
artisan bread and
butter included*

HERITAGE GREEN SALAD

seasonal accompaniments and vinaigrette

CAESAR SALAD

fried prosciutto, garlic crostini, shaved asiago, creamy lemon garlic dressing

SEASONAL SOUP

ENTRÉE

choice of one

ROASTED CHICKEN SUPREME

finished with your choice of sauce:

chipotle jus - smoked bacon and dijon cream - spinach and asiago cream - marsala and mushroom - tomato and roast pepper puree - roasted garlic tomato basil balsamic

BEEF MEDALLION

garlic and herb roasted, served with your choice of sauce:

red wine mushroom demi-glaze - chipotle bourbon demi-glaze - natural jus

ROASTED PORK LOIN

marinated in India Pale Ale and fresh herbs, finished with your choice of:

apple jus - natural jus - honey mustard glaze

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

herb roasted potatoes - garlic mashed potatoes - sweet potato mash

INTIMATE PACKAGE

Menu

DESSERT

*choice of one,
includes coffee
& tea service*

TIRAMISU

STRAWBERRY SHORTCAKE

SEASONAL FRUIT CRUMBLE

LATE NIGHT BITES

*includes coffee &
tea station*

CUPCAKE TOWER

with topper

ASSORTED GOURMET PIZZAS

BAR

six hours

NIAGARA VQA CABERNET MERLOT AND 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 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.



INTIMATE PACKAGE

The Details

CEREMONIES

CEREMONY OPTIONS

- Beach Ceremony | \$1850
- Indoor Ceremony with cocktail lounge | \$1400
- Cocktail Lounge | \$500

CEREMONY FEATURES

- Backdrop arch
- Seating for full guest list
- Signing table

DÉCOR

Show off your creativity in every aspect of your wedding celebration with our all-inclusive décor offerings.

PACKAGE INCLUDES

- Chiavari chairs
- Table linens
- Cloth napkins
- Centrepieces
- Moneybox
- Decorated head table
- Ambiance lighting

HONEYMOON SUITE

Our wedding packages include a one-night stay for the couple in a Platinum Jacuzzi Suite at the C Hotel by Carmens.

HONEYMOON SUITE DETAILS

- 597 square-foot corner unit
- Plush king-sized bed
- Grand whirlpool tub
- Full kitchenette
- Gas fireplace
- Flat-screen TV





INTIMATE PACKAGE

Enhancements



UPGRADES

priced per person, unless otherwise specified

APPETIZER - \$5

- Caprese salad with tomato, buffalo mozzarella, fresh basil, garlic-infused olive oil
- Individual charcuterie plate

ENTRÉE - MARKET PRICE

- Slow-roasted prime rib with au jus
- New York striploin
- Beef Wellington
- Beef tenderloin
- Braised lamb shank

DÉCOR

- Chair sash - **\$3 per chair**
- Glass charger plate - **\$3 per person**
- Table runners - **\$10 per table**
- Overlays or upgraded linens - **\$15 per table**
- Harvest table - **\$100 per table**

ADD-ONS

priced per person

PASTA COURSE

choice of one, served between appetizer and entrée

- Penne with tomato basil sauce - **\$5**
- Penne alla vodka - **\$5**
- Lasagna bolognese - **\$7**
- Ricotta and spinach lasagna - **\$7**

ENTRÉE ENHANCEMENTS

- Family-style garden or Caesar salad - **\$5**
- Sautéed mushrooms - **market price**
- Shrimp skewer - **market price**
- Lobster tail with butter - **market price**

BAR ENHANCEMENTS

- Hot chocolate bar - **\$2**
- Espresso - **\$2**
- Build-your-own Caesar bar - **\$3**
- Craft beer selection - **starting from \$3**
- Sparkling wine toast - **\$5**
- Upgrade to VQA Wine by Good Earth Food & Wine Co. - **from +2.50**

LATE NIGHT ENHANCEMENTS

- Crudité platter with assorted fresh and pickled vegetables and creamy garlic dip - **\$3**
- Fresh seasonal fruit with vanilla yogurt dip - **\$4**
- Poutine bar with french fries, cheese curds, gravy - **\$5**
 - add pulled pork - **\$3**
- Cheese perogy bar with cheddar cheese, sour cream, caramelized onions, and green onions - **\$5**
- Cheese board with domestic and imported cheese, fresh grapes, and crackers - **\$6**
- Taco bar with hard and soft shells, chicken, beef, and roasted cauliflower - **\$6**
- Slider bar with mini beef patties, fresh buns, and accompaniments - **\$6**
- Seafood display featuring cold crab and lobster, mussels, clams, shrimp - **market price**





Pricing

\$110 PER PERSON



PRICING NOTES

- Prices are subject to facility fee (18%) and HST (13%) on the total.
- Prices are based on 2025/2026 wedding dates. Price increases may apply for 2026 and 2027 wedding dates.
- Available Monday through Thursday only, excluding the day of and the day before a statutory holiday.
- Prices are based on a minimum of 50 guests.
- All prices are subject to change without notice and are for new bookings only.
- Vendors and youths between the ages of 11-18 are \$10 off. Children between the ages of 3-10 years are 50% off.

Book your dream wedding now!

carmenslakeview.com

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