



CORPORATE
RECEPTIONS

HAMILTON
CONVENTION
CENTRE
BY CARMEN'S



CORPORATE RECEPTIONS

Ideal for a standing reception. Choose between classic passed hors d'oeuvres or exciting action stations. Add a dessert package for a sweet finish. Bar upgrades available.

CLASSIC RECEPTION

- choice of four passed canapés
- grab + go buffet

\$23.95* / PERSON

CHEF'S STATIONS

- chef's choice passed canapés
- choice of three stations

\$47.95* / PERSON

*Pricing is based on a minimum of 75 guests. All prices subject to 13% HST and 17% facility fee. Prices subject to change without notice. A moderate surcharge will apply for smaller groups. Your final event associate will be happy to customize the menu to suit your needs.



CLASSIC RECEPTION MENU

PASSED CANAPÉS

choice of four

- bacon-wrapped water chestnut
- onion marmalade glazed meatball
- stromboli pinwheel + marinara sauce
- mini vegetable spring roll + plum sauce
- proscuitto-wrapped melon
- smoked salmon mousse phyllo cup
- pork gyoza
- coconut shrimp
- thai chicken satay
- spanakopita

GRAB + GO BUFFET

- mini crudite shooters
- roasted red pepper + garlic hummus with pita chips
- selection of sliced seasonal fruits
- add domestic + imported cheese boards for \$125 each
(one board serves 25)

CHEF'S STATIONS MENU

choice of three stations, includes chef's selection of passed hors d'oeuvres

ASIAN INSPIRED

served in Chinese restaurant-style
takeout containers with chop sticks

- spicy Thai chicken
- vegetable fried rice
- stir-fried vegetables
- spring rolls + plum sauce

COMFORTS OF HOME

homemade comfort foods prepared
with love

- dinner rolls + butter
- oven-baked mac + cheese
- bacon-wrapped meatloaf
- seasonal vegetable medley
- mixed greens salad +
house balsamic vinaigrette

FLAMBÉ CRÊPES + DESSERTS

an exciting presentation that will wow your guests

- cherries jubilee + bananas foster served with freshly
whipped cream + vanilla ice cream
- freshly brewed coffee + tea

ITALIANO

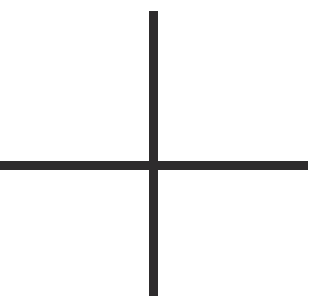
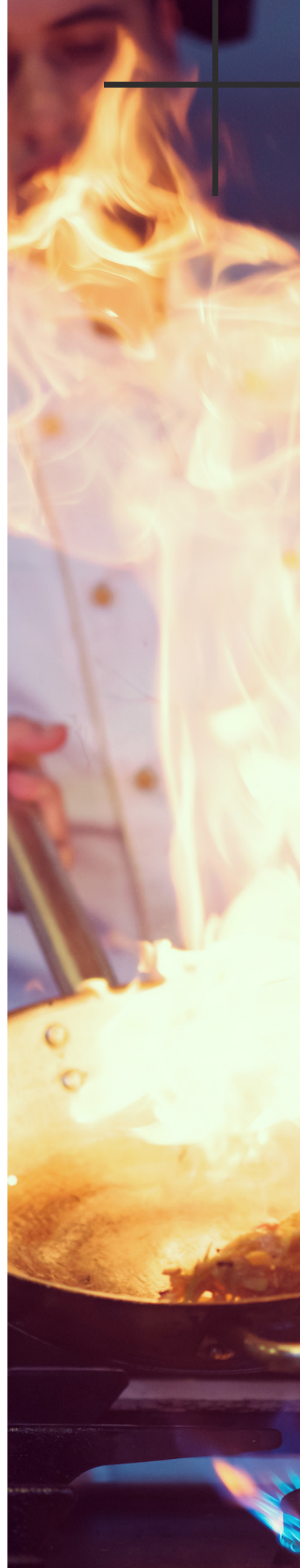
authentic Italian

- garlic rolls + butter
- mama yolanda's bolognese
and spinach + ricotta
lasagnas
- traditional caesar salad

MASH-TINI BAR

build your own creation in a flat
cosmo glass

- creamy mashed potatoes
- shredded cheddar, chives,
bacon bits, salsa, sauteed
mushrooms and onions,
steamed broccoli, red wine
au jus, chili con carne,
pulled pork, jerk chicken





DESSERT PACKAGE MENU

can be added on to classic receptions or chef's stations

BUILD-YOUR-OWN SUNDAE BAR

\$9.95 per guest

- vanilla ice cream
- chocolate + butterscotch sauces
- chopped nuts, maraschino cherries, sliced strawberries, pineapple pieces chocolate chips, coconut shavings, sprinkles

DELUXE SWEET TABLE

\$15.95 per guest

- assorted cakes, cheesecakes, pastries, mousses, and English trifle
- chocolate fountain with fresh fruits, marshmallows, and two-bite macaroons
- freshly brewed coffee + tea