

C
HOTEL

Weddings



A romantic scene of a couple dancing on a rooftop terrace at dusk. The woman is wearing a white, off-the-shoulder, puffed-sleeve dress and holding a bottle of champagne. The man is in a dark suit and white shirt, holding a glass. They are surrounded by warm string lights, and the background shows a sunset over a cityscape.

Your story starts here.

Weddings at C Hotel

Begin your love story in boutique hotel luxury set against stunning escarpment views. Located on the top of the Niagara Peninsula, the C Hotel offers distinct spaces to start your happily ever after. Our dedicated team will be there every step of the way to bring your dream wedding to life.

FEATURES

- Delicious three-course menu
- Eight-hour all-inclusive bar
- Late night buffet
- Fully decorated event spaces
- Personalized wedding cake
- In-house wedding coordinator
- Platinum Jacuzzi Suite at the C Hotel

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

CAPRESE SALAD

buffalo mozzarella, heirloom tomatoes, pickled red onion, basil-infused olive oil

PENNE OR FUSILLI PASTA

with choice of sauce:

tomato basil - bolognese - alfredo - rosé

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

ROAST 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

BAKED SALMON FILET

topped with white wine and dill cream sauce

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

herb roasted potatoes – garlic confit mashed potatoes – seasonal rice pilaf

Add a choice of two entrées for \$5 per person.



Menu



DESSERT

*choice of one
includes coffee + tea*

SALTED CARAMEL CHEESECAKE
MAPLE WHITE CHOCOLATE CAKE
TIRAMISU
MIXED BERRY COBBLER

LATE NIGHT BITES

WEDDING CAKE
with buttercream frosting and your choice of:
two tiers - single tier with cupcakes

ASSORTED GOURMET PIZZAS

BAR

eight 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, dark, 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.



The Details

CEREMONIES

CEREMONY OPTIONS

- Inside your wedding reception room
- Second-floor terrace
- Dolce Rooftop patio (exclusive to weddings booked in the Dolce Rooftop Lounge)

CEREMONY FEATURES

- Seating for full guest list
- Aisle runner
- Signing table
- Beautiful white arbour (second-floor terrace only)

DÉCOR

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

PACKAGE INCLUDES

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

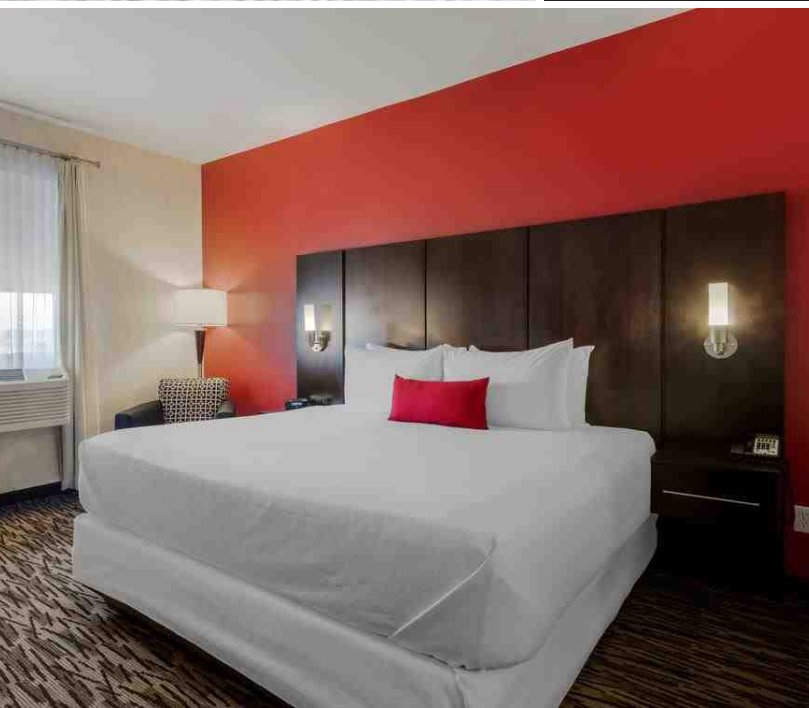
HONEYMOON SUITE

Our wedding package include a one-night stay in a Platinum Suite at the hotel.

HONEYMOON SUITE DETAILS

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





Enhancements



UPGRADES

priced per person

APPETIZER

- Add a second appetizer
- Individual Antipasto/Charcuterie Plate - \$5
- Deluxe Antipasto Bar - from \$15

ENTRÉE - MARKET PRICE

- Slow roasted prime rib with rosemary jus and Yorkshire pudding
- California Cut Striploin
- Filet Mignon

SIDE - \$5

- Potato & Onion Gratin
- Truffle Risotto

ADD-ONS

priced per person

PASTA COURSE

choice of one, served between appetizer and entrée

- Penne with tomato basil sauce - \$5
- Penne with bolognese, alfredo, rose or creamy pesto - \$6
- Signature Gourmet Lasagna - \$7
- Butternut Squash Ravioli - \$7

ENTRÉE ENHANCEMENTS

- Guest meal choices - \$5 per course
- Family-style garden or Caesar salad - \$5
- Four-Ounce Lobster Tail - market price
- Jumbo Shrimp with Lemon Garlic - market price

DESSERT ENHANCEMENTS

- Add a scoop of vanilla ice cream to any cobbler or crumble - \$2

BAR ENHANCEMENTS

- Craft beer selection - starting from \$3
- Upgrade to imported wine by Masi - \$5
- Premium beer upgrade - starting from \$5
- Sparkling wine toast - \$8
- Bar rail upgrade - \$11
- Premium bar package - \$16

LATE NIGHT ENHANCEMENTS

- Poutine bar with french fries, cheese curds, gravy - \$4.50
 - add pulled pork - \$2
 - add brisket - \$3
- Mac & Cheese - \$4.50
- Beef sliders & fries - \$6
- Fresh fruit, cheese, & crackers - \$7
- Seafood display featuring cold crab and lobster, mussels, clams, shrimp - market price



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

APPETIZER

- 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 guest chooses one
- penne alfredo
 - ravioli caprese

ENTRÉE

- each guest chooses one
- pepperoni pizza
 - chicken parmesan
 - atlantic salmon
 - eggplant parmesan

CHOCOLATE MOUSSE





Pricing

| April - November | |
|-------------------|------------------|
| SUNDAY - THURSDAY | \$110 PER PERSON |
| FRIDAY | \$115 PER PERSON |
| SATURDAY | \$120 PER PERSON |

| December - March | |
|-------------------|------------------|
| SUNDAY - THURSDAY | \$100 PER PERSON |
| FRIDAY | \$110 PER PERSON |
| SATURDAY | \$115 PER PERSON |

NOTES

- Prices are based on a guest minimum of 75 for Sunday-Friday dates and 100 for Saturday dates in the Castelli ballroom and are based on a minimum of 50 guests in the Dolce rooftop.
- A moderate surcharge will apply for smaller groups.
- All prices are subject to change without notice.
- Prices are subject to a Facility Fee (18%) plus HST (13%) on the total.
- Dolce rooftop is subject to \$20 per person pricing premium.
- Vendors and youths between the ages of 11-18 years of age are \$10 off. Children 2-10 occupying a chair are 50% off.

Book your dream wedding now!

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