



MAKE THE SEASON
Magical

C
HOTEL

Celebrate in *style*

Our enchanting venue at C Hotel provides the perfect backdrop for a flawless holiday celebration. Rest assured, our dedicated team is here every step of the way to bring your vision to life!

Enjoy our distinctive holiday menu served in a warm and inviting space, and take advantage of the convenience of on-site hotel rooms so your guests can dance the night away worry-free. Make this holiday season truly special with a memorable celebration at C Hotel.

Contact us to book your event:
events@carmenshotel.com

C HOTEL Holiday Menu



\$65 PER PERSON

APPETIZER

*choice of one
includes artisan bread*

ROASTED BUTTERNUT SQUASH SOUP

herb crema, brown butter, chives

SEASONAL SALAD

seasonal greens, mandarin oranges, pomegranates, toasted almonds, feta, lemon honey vinaigrette

WINTER CEASAR SALAD

romaine, baby kale, toasted chickpeas, parmesan, house dressing

PASTA COURSE

choice of one

LOBSTER RAVIOLI

roasted fennel, broccolini, rosé sauce

BAROLO BEEF RAVIOLI

caramelized onions, parsley, wood-fired tomato gravy

WINTER MUSHROOM RISOTTO

roasted mushrooms, fresh herbs, balsamic reduction



C HOTEL Holiday Menu



\$65 PER PERSON

ENTRÉE
choice of one

BRAISED BEEF SHORT RIB
Rosemary Braising Jus

ROASTED TURKEY BREAST
Cranberry Sage Glace

ROASTED PORK CHOP
Roasted apple, thyme chutney

BAKE SALMON FILET
Caper, herb, and lemon emulsion

SWEET POTATO LASAGNA
Roasted Tomato, vegan cheese, fresh herbs

**ALL ENTRÉES ARE ACCOMPANIED BY SEASONAL
VEGETABLES AND YOUR CHOICE OF SIDE:**

Tri colored herb roasted potatoes, mascarpone
garlic and chive mashed potatoes, potato gratin
dauphinoise.

DESSERT
choice of one

PUMPKIN CHEESECAKE
salted caramel, cinnamon whipped cream

CHOCOLATE DECADENTS
raspberry coulis, chocolate mousse

KEY LIME PIE
whipped cream topping, toasted coconut



C HOTEL Bar



HOST BAR: 3 HRS \$21 PER PERSON; 4 HOURS \$28 PER PERSON++

CASH CONSUMPTION OR TICKETED BAR: AVAILABLE UPON REQUEST

BAR MENU

BEER

- Coors Light, Coors Banquet, Miller Genuine Draft, and Heineken 0.0

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, Creme de Banana, Creme 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

- Heineken and Dos Equis

BAR RAIL

- Amaretto, Sambuca, Bailey's Irish Cream, Kahlua, Olmaca Gold Tequila, Martell VS Cognac, Remi Martin VSOP Brandy

SUBSTITUTE

- Grey Goose Vodka, Crown Royale, Appleton Estate Signature Blend, Bombay Sapphire Gin, Johnny Walker Black Scotch

