



The Reflection

ENGAGEMENTS & INTIMATE WEDDINGS

River's Edge
AT THE ARLINGTON



Photo Credit: Liam Good Visuals

The Reflection

Slow down, celebrate, and enjoy every single moment of your love story in an elegant, river-front setting.

FEATURES

- 4 hour event duration
- 1 hour passed hors d'oeuvres
- 3 course plated dinner
- Host pop and juice bar
- Alcohol options available

CEREMONY

Options available, please inquire

Cocktail Hour

PASSED HORS D'OEUVRES

Choice of three

HALLOUMI SLIDERS

Tomato jam, fresh basil

MINI BEEF YORKSHIRES

Horseradish crème fraiche, chives

BUTTERMILK FRIED CHICKEN & WAFFLES

Hot honey drizzle

CHORIZO & SHRIMP SKEWERS

Garlic aioli

CUBANO CROSTINI

Swiss cheese, dill pickles

SHRIMP CEVICHE SPOONS

Lime, jalapeño, red pepper

MINI FALAFEL

Tahini dressing, pickled red onion

SEARED SCALLOP SPOONS

Romesco, chive garnish

BEEF TARTARE CROSTINI

Cured egg yolk, capers, cornichons

MINI CAESAR TACOS

Parmesan crisp, pancetta

FIG & LEMON CROSTINI

Lemon ricotta, hot honey

CHICKPEA TARTLET

Harissa, roasted garlic chips

CRISPY TOFU BAO

Gochujang glaze, scallions

Plated Meal

APPETIZER Choice of one

Accompanied with table bread service of Paris Bakery fresh bread and butter

LITTLE GEM CAESAR SALAD
Parmesan, garlic crumbs, lemon dressing

SHAVED FENNEL & APPLE SALAD
Radicchio, candied walnuts, parmesan crisp, honey cider vinaigrette

SEASONAL SAVORY RICOTTA TART
Whipped ricotta, blistered cherry tomatoes, arugula pesto

ENTRÉE Choice of one

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

HERB-ROASTED CHICKEN ROULADE
classic velouté OR tarragon jus

PAN-SEARED TOP SIRLOIN
with Chianti rosemary jus OR roasted garlic balsamic demi glace

ORGANIC SALMON FILET
with fennel velouté OR lemon beurre blanc

HOUSE-MADE FALAFEL
with tahini yogurt dressing and spiced pistachio

SERVED WITH
Seasonal vegetable ragout and roasted fingerling potatoes with chive oil, pickled mustard seeds

DESSERT Choice of one

SEASONAL BAKED TART
Vanilla Chantilly & dark chocolate

LIMONCELLO MERINGUE TART
White chocolate, pistachio, fresh berries

CARMENS CLASSIC TIRAMISU
Mascarpone mousse, coffee, cocoa

DARK CHOCOLATE MOUSSE
Hazelnut praline, salted caramel cream, gold leaf

Bar Options

CASH BAR

- Guests pay for own drinks as they order

CONSUMPTION BAR

- We keep track of how many of each type of drink we serve to your guests and add the total to your final invoice

FULL HOST BAR

- Flat fee of \$23 per person added on to package
- Four hour service

HOST BEER AND WINE BAR

- Flat fee of \$18 per person added on to package
- Four hour service
- Includes pop and juice.

Bar Menu

BAR

Premium bar packages available, please inquire

NIAGARA VQA CABERNET MERLOT & UNOAKED CHARDONNAY

By Vineland Estates Winery

DOMESTIC BEERS

Including Coors Light, Coors Original, 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

LIQUEURS

Including Blue Curaçao, Crème de Banane, Melon Liqueur, Triple Sec, and Malibu Rum

Non-Alcoholic packages available, please inquire

NON-ALCOHOLIC BEVERAGES

Including Pepsi, Diet Pepsi, 7UP, ginger ale, soda water, tonic water, iced tea, cranberry juice, orange juice, and Clamato



Your Story, Served on a Plate

Every dish we serve tells a story—one crafted with care, creativity, and a deep respect for local ingredients. Our chefs thoughtfully curate each menu to deliver an exceptional dining experience, blending time-tested recipes with innovative presentation. From the first bite to the final flourish, every detail is designed to delight. These are not just meals—they're culinary narratives that celebrate quality, flavour, and your story.

Pricing

MONDAY - THURSDAY

Number of People	50	75	100
Price Per Person	\$80	\$75	\$70

PRICING NOTES

Prices are based on a minimum guest count of 50 on Sundays through Thursdays. Additional surcharge applicable for Friday and Saturday dates. Pricing for weddings scheduled in 2026 and 2027 may be subject to adjustments, and a surcharge will apply to groups falling below the required minimums. All pricing is subject to change without notice and applies exclusively to new bookings. An 18% facility fee and 13% HST will be applied to the total invoice. Dietary accommodations are available.

Our Commitment to Sustainability

At Carmens Group, we're proud to be taking meaningful steps toward a more sustainable future. These efforts aren't just about how we operate today—they're about ensuring that you, our guests, can enjoy memorable experiences with us that also support a greener tomorrow. Across our venues, we've introduced initiatives that reduce waste, conserve resources, and bring our operations closer to environmentally responsible hospitality.



Reducing single-use plastics: By switching from amenity bottles to in-room dispensers, we're saving over 4,000 bottles each month from landfills.



Recycling at scale: Together, our venues divert the equivalent of 720 yards of recycling annually—that's about five times the area of a football field—from landfill.



Green Key Certification: We're proud to be Green Key certified and actively working toward higher levels of certification across our properties.



Food waste diversion: Through composting partnerships, we've reallocated 100% of food and compostable waste from some of our venues, diverting as much as 60% of total waste from landfill.



Sustainable winemaking: Our winery operations are working toward sustainability certification through the Ontario Craft Wineries Association.



On-site gardens: Fresh herbs and seasonal produce grown at our properties contribute to more local, sustainable, and flavourful dining experiences.



Innovation in waste-to-energy: We're exploring opportunities to recycle organic waste into renewable energy, reducing our footprint even further.

These efforts represent just the beginning. As we grow, so does our responsibility to protect the environment, and we are committed to building a greener, more sustainable future for our community and our guests.

Celebrate your love on
the edge of the beautiful
Grand River.

River's Edge

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Part of the Carmens Group
family of brands.

Cover Photo Credit: Liam Good Visuals