

TUDOR HALL

CORPORATE EVENTS

Located in Canada's capital, Tudor Hall is conveniently situated only minutes from Ottawa International Airport with easy access to the city's business and entertainment areas. Serving Ottawa's business sector since 1975, Tudor Hall offers the ideal venue for virtually any corporate event—sales meetings, seminars, socials, trade shows, training, AGMs, appreciation awards and retirements, holiday dinners and galas. Rely on a wealth of experience, expertise and enjoy truly attentive service. Spacious, unobstructed ballrooms provide the perfect backdrop for all your events with the added convenience of free on-site parking.

Fast Facts about Tudor Hall's Meeting and Conference Facilities:

- 3 meeting rooms
- 2 larger meeting rooms at ground level and 1 smaller meeting room upstairs
- Smaller upstairs meeting room perfect for groups of 5 to 25 guests
- Each ballroom measures 6,000 square feet
- 12,000 square feet of unobstructed space (no posts or columns) when both ballrooms combined
- Breakfast, luncheon or dinner seating capacity up to 1,000 guests
- Theatre style capacity for 20 to 1,200 guests
- Main level rooms and facilities fully wheelchair accessible
- Free onsite parking
- Full onsite catering
- Hall rental rates will be based on number of hours and event setup requirements
- Breakfast, lunch, refreshment breaks and all-day packages available for seamless service
- Audio visual arrangements made to your specifications on your behalf
- Podium, wired microphone and use of in-room PA system included with each ballroom
- Each room includes a skirted head table and registration table, stage setup and water station
- Less than 10 minutes from the Ottawa International Airport
- 15 minutes from Ottawa's downtown business district and Market area
- Directly across the street from Ottawa Hunt & Golf Club
- Several hotel accommodations within a 5 km radius

Our climate-controlled rooms are available in flexible formats and can be configured for large groups over 1000, small groups under 25 guests and everything in between. We can accommodate plenary areas, multiple meetings, separate luncheon setups, divided areas for breakout sessions and offer a spacious lobby for registration tables and distribution of materials.

Catering arrangements are a breeze—consult one of our in-house meeting planners about your flexible choices including an all-day package or have us customize a menu for your event.

We look forward to the opportunity to be of service.

ALL DAY MEETING PACKAGE: A

\$ 39.95 per person

You make your choices. We make it easy.

Substitutions or exchange to the All Day Meeting Package may be made at an additional cost.

Breakfast Options: Choose One

The European Breakfast

Breakfast station of Chilled Orange Juice and Cranberry Juice, Coffee Cake, Freshly Baked Croissants and Scones with Fruit Preserves and Butter, Fresh Seasonal Fruit and Cheese, Coffee and Selection of Teas.

The Early Riser

Breakfast Station of Chilled Orange Juice and Cranberry Juice, Freshly Baked Croissants and Muffins with Fruit Preserves and Butter, Fresh Seasonal Fruit.

Individual Yogurt, Coffee and Selection of Teas.

Mid-Morning Break

Coffee, Selection of Teas and Juice replenished as needed

Lunch Options: Choose One

Soft Drinks included with Lunch

The Executive Sandwich Buffet • (Minimum 40 people)

Ready Made Gourmet Sandwiches! Chicken, Roast Beef, Grilled Vegetables with Cheese, Black Forest Ham with Canadian Cheddar tucked into a selection of Focaccia bread, Baguette and Grain Breads, Served with Mustard, Pickles, House Salad, Platter of Vegetables and Dip, Domestic and Premium Cheese Platter, Pasta Salad, Pita with Hummous. Dessert, Coffee and Teas.

Hot and Cold Buffet Lunch • (Minimum 40 people)

Selection of four salads including Bean Salad, House Salad, Coleslaw and Pasta Salad. Hot dishes include Grilled Breast of Chicken, Roast Sirloin of Beef, and Vegetable Stir-Fry on Rice. Domestic and Premium Cheese Platter, Vegetables and Dip, Pickles and Olives, Fresh Rolls with Butter. Dessert, Coffee and Selection of Teas.

Afternoon Break

Includes individual bowls of fresh Seasonal Fruit and Granola Bars, Soft Drinks, Coffee and Selection of Teas.

All Day Meeting Package Includes

Unlimited beverage package right up to and including the afternoon break. Includes unlimited Coffee, selection of Teas, Juice (am), Soft Drinks (pm), plus two individual bottles of natural water per person.

Prices subject to taxes and 15% Service. Prices are subject to change without notice.

ALL DAY MEETING PACKAGE: B

\$ 36.95 per person

You make your choices. We make it easy.

Substitutions or exchanges to the All Day Meeting Package may be made at an additional cost.

Breakfast Options: Choose One

The Classic Continental: Included

Chilled Orange Juice, Assortment of Freshly Baked Muffins, Breakfast Danish, with Fruit Preserves and Butter, Seasonal Fruit, Coffee and Selection of Teas.

The Rise and Shine Continental: Included

Chilled Orange Juice, Coffee Cake, Fresh Baked Croissants with Fruit Preserves and Butter, Seasonal Fruit, Coffee and Selection of Teas.

Full Service Value Breakfast: \$ 4.95 upgrade per person

Orange Juice, Scrambled Eggs served with Breakfast Potatoes and Country Sausage, Croissant with Fruit Preserves and Butter, Coffee and Orange Pekoe Tea. *(Minimum 25 people)*

The International Breakfast Buffet: \$ 5.95 upgrade per person

Chilled Orange and Cranberry Juice, Choice of Frittata Omelet with Ham, Onion and Peppers or Scrambled Eggs, Belgian Waffles with Maple Syrup, Crispy Bacon and Country Sausage, Breakfast Potatoes, Fresh Seasonal Fruit and Cheese, Bakery Basket including Croissants with Fruit Preserves and Butter, Coffee and Selection of Teas. *(Minimum 40 people)*

Mid-Morning Break

Coffee, Selection of Teas and Juice replenished as needed.

Lunch Options: Choose One

Soft Drinks Included with Lunch

Pizza Buffet Lunch: Included

Soup of the Day, Homemade Italian Pizzas including Vegetarian, Combination and Pepperoni, House Salad, Vegetables and Dip, Olives and Pickle Tray. Dessert, Coffee and Selection of Teas.

Hot Pasta Lunch, Served: Included

Your choice of House Salad, Caesar Salad or Citrus Baby Greens Salad. Garlic Bread. Choice of Penne Pomodoro, Pasta Primavera, Cannelloni or Manicotti, Dessert, Coffee and Tea.

Grilled Breast of Chicken Lunch, Served: \$ 3.95 upgrade per person

Your choice of House Salad, Caesar Salad or Citrus Baby Greens Salad. Garlic Bread. Grilled Chicken Breast with Vegetables and Rice, Dessert, Coffee and Tea.

Afternoon Break: Choose One

The Coffee Break Package: Included

Fresh Baked Gourmet Cookies, Brownies and Squares, Coffee and Selection of Teas.

The Summer Break Package: Included

Triple Berry Bars, Lemon Macaroon Squares, Date Squares, Berry Coffee Cake, Coffee, Tea.

TUDOR HALL

The Chocolate Break: Included
Chocolate Brownies and Cookies, Coffee and Tea.

The Bistro Break: \$ 2.00 upgrade per person
Selection of Handmade Italian Biscotti and Delicious Coffee Cake Slices, Coffee and Selection of Teas. *(Minimum 25 people)*

Afternoon Tea Break: \$ 2.00 upgrade per person
Selection of French and Italian Pastries, Baked Scones and Fruit Preserves, Coffee, Orange Pekoe Tea, Green Tea, Peppermint Tea, Lemon Tea. *(Minimum 25 people)*

All Day Meeting Packages Includes

Unlimited beverage package right up to and including afternoon break. Includes unlimited Coffee, selection of Teas, Juice (am), Soft Drinks (pm) plus two individual bottles of natural water per person included.

Prices subject to taxes and 15% Service. Prices are subject to change without notice.

BREAKFAST OPTIONS

C1: The Classic Continental

Breakfast Station of Chilled Orange Juice, Assortment of Freshly Baked Muffins, Breakfast Danish with Fruit Preserves and Butter, Seasonal Fruit, Coffee and Selection of Teas

\$ 7.50 per person

C2: The Rise and Shine Continental

Breakfast Station of Chilled Orange Juice, Coffee Cake, Freshly Baked Croissants with Fruit Preserves and Butter, Seasonal Fruit, Coffee and Selection of Teas.

\$ 7.50 per person

C3: The European

Breakfast Station of Chilled Orange Juice and Cranberry Juice, Coffee Cake, Freshly Baked Croissants and Scones with Fruit Preserves and Butter, Fresh Seasonal Fruit and Cheese, Coffee and Selection of Teas.

\$ 9.50 per person

C4: The Early Riser

Breakfast Station of Chilled Orange Juice and Cranberry Juice, Freshly Baked Croissants and Muffins with Fruit Preserves and Butter, Fresh Seasonal Fruit, Individual Yogurt, Coffee and Selection of Teas.

\$ 9.50 per person

C5: The International Breakfast Buffet • *(Minimum 40 people)*

Chilled Orange Juice and Cranberry Juice • Choice of Frittata Omelet with Ham, Onion and Peppers or Scrambled Eggs. *(to offer both on your buffet, please add \$ 2.00 per person)*

Belgian Waffles with Maple Syrup, Crispy Bacon and Country Sausage, Breakfast Potatoes • Fresh Seasonal Fruit and Cheese, Bakery Basket including Croissants with Fruit Preserves and Butter, Coffee and Selection of Teas.

\$ 15.95 per person

C6: Full Service Hot Breakfast

Glass of Chilled Orange Juice • Choice of Frittata Omelet with Ham, Onions and Peppers or Scrambled Eggs. Served with Breakfast Potatoes, Crispy Bacon and Country Sausage, with a Fresh Fruit Garnish.

Bakery Basket per table with Fruit Preserves and Butter, Coffee and Orange Pekoe Tea.

This package also includes

Coffee, Tea and Orange Juice Station upon arrival 30 minutes before breakfast.

\$ 16.95 per person

C7: Full Service Value Breakfast • *(Minimum 25 people)*

Scrambled Eggs served with Breakfast Potatoes and Country Sausage.

Croissant with Fruit Preserves and Butter, Coffee and Orange Pekoe Tea.

\$ 10.95 per person

To add Juice, Fresh Fruit or additional Bakery items, please visit our à la carte listing

C8: The Traditional Breakfast Buffet • *(Minimum 40 people)*

Chilled Orange Juice, Scrambled Eggs served with Breakfast Potatoes, Crispy Bacon and Country Sausage, Fresh Seasonal Fruit, Variety of Bakery items including Croissants with Fruit Preserves and Butter, Coffee and Selection of Teas.

\$ 13.95 per person

Prices subject to taxes and 15% Service. Prices are subject to change without notice.

BREAK PACKAGES

C9: The Coffee Break

Assorted Fresh Baked Gourmet Cookies, Brownies and Squares, Coffee and Selection of Teas.

\$ 5.25 per person

C10: The Summer Break

A mouthwatering array of Triple Berry Bars, Lemon Macaroon Squares, Date Squares, Berry Coffee Cake, Coffee and Selection of Teas.

\$ 5.25 per person

C11: The Chocolate Break

A variety of sinfully chocolate Brownies complimented by a trio of cookie flavours including Double Chocolate, White Chocolate Macadamia and Classic Chocolate Chip, Coffee and Selection of Teas.

\$ 5.25 per person

C12: The Cake and Coffee Break

Carrot Cake, Banana Cake, Vanilla Caramel Cake and Coffee Cake served with Coffee and Selection of Teas.

\$ 5.25 per person

C13: The Movie Break

Individual Bags of Popcorn and a Basket of Assorted Chocolate and Candy Movie Treats. *(2 per person)*

Includes a Softdrink or Bottled Water per person.

\$ 7.25 per person

C14: The Healthy Break • (Minimum 25 people)

Great for a mid-morning pick-me-up! Individually Wrapped Granola Bars, Selection of Individual Yogurt Cups and Individual Fresh Fruit Bowls. A bottle of water per person is included.

\$ 7.25 per person

C15: The Bistro Break • (Minimum 25 people)

Selection of Handmade Italian Biscotti and Delicious Coffee Cake Slices, Coffee and Teas.

\$ 7.25 per person

C16: The Afternoon Tea Break • (Minimum 25 people)

Selection of French and Italian Pastries including Fruit and Custard Tarts, Millefeuilles and Chocolate Eclairs, Baked Scones and Fruit Preserves, Coffee, Orange Pekoe Tea, Green Tea, Peppermint Tea, Lemon Tea.

\$ 7.25 per person

C17: The Crudité Break • (Minimum 25 people)

Enjoy a snack size selection of Fresh Seasonal Fruit, Vegetables with Dip, and Cheese and Crackers.

\$ 7.25 per person

C18: The Mediterranean Break • (Minimum 25 people)

Satisfying sampler of Hummous and Tzatziki served with Pita Points, Tortilla Chips and Homemade Salsa, and Fresh Cut Vegetables.

\$ 7.25 per person

C19: TGIF

The perfect balance of salty and sweet treats. Chocolate Brownies, Berry Squares, Bowls of Chips and Party Mix, and Fresh Seasonal Fruit.

\$ 7.25 per person

Prices subject to taxes and 15% Service. Prices are subject to change without notice.

LUNCHEON OPTIONS

The following menu items available for lunch service between 11:00am and 2:00pm, Monday through Saturday.

C21: Sandwich and Wrap Buffet

(Minimum 25 people)

Special arrangements can be made for groups less than 25 people. Please consult your event coordinator.

Selection of Sandwiches on white and whole wheat bread, assorted rolls and tortilla wraps, including egg salad, tuna salad, roast beef, and ham and cheese. Platter of Vegetables and Dip, Cheese and Crackers, House Salad. Dessert, Coffee and Selection of Teas.

\$ 15.95 per person

C22: The Deli Buffet

(Minimum 40 people)

Soup of the Day and build your own sandwiches with Slices of Roast Beef, Roast Turkey, Premium Ham with Cheese, Fresh Rolls and Assorted Fresh European Loaves. Potato Salad, Bean Salad, House Salad, Coleslaw, Vegetables and Dip, Pickles and Olives, Condiments. Dessert, Coffee and Selection of Teas.

\$ 18.95 per person

C23: Pizza Buffet

Soup of the Day, Homemade Italian Pizzas including Vegetarian, Combination and Pepperoni, House Salad, Vegetables and Dip, Olives and Pickle Tray. Dessert, Coffee and Teas.

\$ 17.95 per person

C24: Gourmet Pizza Buffet

Same great menu as C23, but with the choice of three of the following specialty pizzas instead of our basics:

BBQ Chicken Pizza:

BBQ Chicken, Red Onions and Peppers

Grilled Vegetable Pizza:

Eggplant, Zucchini, Peppers, Onions

Meat Lovers Pizza:

Bacon, Pepperoni, Sausage and Onions

Margherita Pizza:

Crushed Garlic, Tomato Sauce, Basil and Oregano

Mediterranean Pizza:

Artichoke, Sundried Tomato, Black Olives and Onion

Gourmet Pizza Station includes Hot Sauce, Hot Chili Flakes, Olive Oil and Parmeggiano Cheese.

\$ 18.95 per person

C25: The Executive Sandwich Buffet

(Minimum 40 people)

Ready Made Gourmet Sandwiches! Chicken, Roast Beef, Grilled Vegetables with Cheese, Black Forest Ham with Canadian Cheddar tucked into a selection of Focaccia bread, Baguette and Grain Breads, Served with Mustard, Pickles, House Salad, Platter of Vegetables and Dip, Domestic and Premium Cheese Platter, Pasta Salad, Pita with Hummous. Dessert, Coffee and Teas.

\$ 18.95 per person

C26: Hot and Cold Buffet Lunch

(Minimum 40 people)

Selection of four salads including Bean Salad, House Salad, Coleslaw and Pasta Salad. Hot dishes include Grilled Breast of Chicken, Roast Sirloin of Beef, and Vegetable Stir-Fry on Rice. Domestic and Premium Cheese Platter, Vegetables and Dip, Pickles and Olives, Fresh Rolls with Butter. Desserts, Coffee and Selection of Teas

\$ 19.95 per person

C27: Casual Grill

(Minimum 40 people)

Grilled Chicken Breast Burgers, Italian Sausages on a Bun with condiments including onions, ketchup, mayonnaise, mustard, relish, and banana peppers. House Salad, Potato Salad, Vegetables and Dip, Cheese and Crackers, Potato Chips. Brownies and Squares served with Coffee and Selection of Teas

\$ 18.95 per person

Add a Soup to any of our lunch menus for just

\$ 4.25 per person

Choice of Potato Leek Soup, Asparagus Cream Soup, Italian Wedding Soup, Minestrone, Chicken and Wild Rice Soup, Tortellini Soup, Roasted Red Pepper Soup, Carrot Ginger Soup, Stracciatella, Cream of Wild Mushroom, Sweet Potato and Roast Butternut Squash Soup.

The Express Lunch

Fast. Perfect for 45-minute to 1 hour lunch. Served right to your table.

Choose one of the following entrées; served with your choice House Salad, Caesar Salad or Citrus Baby Greens Salad, and Garlic Bread.

C28: Penne Pomodoro (v) • **\$ 16.95** per person

C29: Pasta Primavera (v) • **\$ 16.95** per person

C30: Manicotti (v) • **\$ 16.95** per person

C31: Cannelloni • **\$ 16.95** per person

C32: Chicken and Vegetable Stir-fry • **\$ 18.95** per person

C33: Homemade Lasagna • **\$ 18.95** per person

C34: Pasta Primavera topped with Chicken • **\$ 18.95** per person

C35: Grilled Chicken Breast with Vegetables and Rice • **\$ 20.95** per person

C36: Oven Roasted Salmon with Vegetables and Rice • **\$ 20.95** per person

C37: Eggplant Parmigiana with Pasta (v) • **\$ 20.95** per person

C38: Veal Parmigiana or Chicken Parmigiana with Pasta • **\$ 22.95** per person

C39: Roast Beef with Rosemary Rubbed Potatoes and Vegetables • **\$ 22.95** per person

Every Express Lunch option includes Chef's Dessert of the Day, Coffee and Tea.

Prices subject to taxes and 15% Service. Prices are subject to change without notice.

BUILD YOUR OWN BREAK

with our à la carte listing of refreshments

Beverages

- Coffee • \$ 1.95 per cup
- Decaffeinated Coffee • \$ 1.95 per cup
- A Selection of Teas • \$ 1.95 per cup
(Including Orange Pekoe, Peppermint, Green Tea & Lemon)
- Soft Drinks & Ice Tea 355 ml • \$ 1.95 per can
- Bottled Water—natural • \$ 1.95 per bottle
- Mineral Water—individual • \$ 2.50 per bottle
- Juices—individual • \$ 2.50 per bottle
- Vegetable Cocktail—individual • \$ 2.50 per bottle
- Juice—Orange, Cranberry • \$ 16.95 per jug
- Juice—Apple, Grapefruit • \$ 18.95 per jug
- Sparkling Mineral Water (750 ml) • \$ 4.25 per bottle

Bakery and Sweets

- Fresh Gourmet Cookies • \$ 18.95 per dozen
- Muffins, Scones • \$ 22.95 per dozen
- Croissants, Danish • \$ 22.95 per dozen
- Selection of Coffee Cake Slices • \$ 22.95/20 pieces
- Italian Biscotti, min. 4 dozen • \$ 29.95 per dozen
- Pecan Tarts • \$ 22.95 per dozen
- French and Italian Pastries • \$ 29.95 per dozen
- Brownies—Variety Plate • \$ 16.95 per dozen
Selection of mouthwatering brownies
- Sweet Squares—Variety Plate • \$ 16.95 per dozen
Includes lemon macaroon squares, triple berry bars, butter tart bars and date squares
- Chocolate Lover's Plate • \$ 16.95 per dozen
Includes classic brownies, chocolate haystack brownies and chocolate chunk macaroon bars

Sweet and Salty Treats Basket

- Have a basket available to satisfy any afternoon craving!
- A selection of chocolate bars, individually packaged nuts and candy.
- \$ 22.95 per dozen
(Minimum 3 dozen)

Healthy Snacks

- Granola Bars • \$ 17.95 per dozen
- Plain & Fruit Yogurt selections • \$ 24.95 per dozen
- Fresh Seasonal Fruit Skewers • \$ 29.95 per dozen
(Minimum 3 dozen)
- Fresh Whole Seasonal Fruit • \$ 20.95 per dozen
- Seasonal Cut Fruit Platter • \$ 3.25 per person

- Individual Bowls of Cut Fruit • \$ 3.95 per person
- Vegetables and Dip Platter • \$ 3.25 per person
- Domestic and Premium Cheese
and Cracker Platter • \$ 6.75 per person
- Whole Natural Almonds • \$ 39.95/3 lbs

Fun Snacks

- Minimum order of 2 bowls/baskets*
- Chips (500 gram basket) • \$ 7.50 basket
- Party mix (650 gram basket) • \$ 7.50 basket
- Mints—Individually Wrapped • \$ 9.99/100 mints
- M & M's • \$ 14.95/650 grams

Homemade Italian Pizza

- \$ 49.95 per pizza
- Each pizza yields 40 snack size pieces*
- Pepperoni, Combination or Vegetarian

Gourmet Italian Pizzas

- \$ 59.95 per pizza
- Each pizza yields 40 snack size pieces*

BBQ Chicken Pizza:

BBQ Chicken, Red Onions and Peppers

Grilled Vegetable Pizza:

Eggplant, Zucchini, Peppers, Onions

Meat Lovers Pizza:

Bacon, Pepperoni, Sausage and Onions

Margherita Pizza:

Crushed Garlic, Tomato Sauce, Basil and Oregano

Mediterranean Pizza:

Artichoke, Sundried Tomato, Black Olives and Onion

Chips and Salsa

- \$ 3.25 per person
- (Minimum 30 people)*

Hummous and Tzatziki Served with Pita Points

- \$ 4.95 per person
- (Minimum 30 people)*

**Prices subject to taxes and 15% Service.
Prices are subject to change without notice.**

Hot Hors D'Oeuvres

Butler style service included. Minimum order of 8 dozen per item. 5 to 6 bites per person, per hour, recommended.

Hot Hors D'Oeuvres • (v) indicates a vegetarian selection

Tomato Garlic Basil Bruschetta (v)

Cocktail Sausage Rolled in Puff Pastry with mustard dipping sauce

Assorted Petites Quiches

Honey Garlic Glazed Meatballs

\$ 16.95 per dozen

Phyllo-Wrapped Spinach and Feta Spanikopita (v)

Wild Mushroom and Parmeggiano Risotto Balls (v)

Skewers of Chicken with Pineapple and Peppers

Vegetable Springroll with soy sauce, sesame oil, and a touch of fresh ginger (v)

Spicy Smoked Chicken and Monterey Jack Cheese Tortilla Bites

Mushroom Leek Crescents (v)

Vegetable Samosa (v)

Prosciutto Wrapped Melon Bites

Smoked Salmon, Cream Cheese and Dill Canapés

\$ 24.95 per dozen

Plump white sea scallops wrapped with lean bacon

Butterflied Shrimp dipped in a mild coconut batter, rolled in crisp coconut and bread crumbs

Jumbo Peeled & Deveined Shrimp served with a citrus cocktail sauce

Chicken Satays

Strawberries decadently dipped in Chocolate (seasonal)

Fresh Seasonal Fruit Skewers (v)

Italian Antipasto Skewers

\$ 29.95 per dozen

Seasonal Cut Fruit Platter • **\$ 3.25** per person

Vegetables and Dip Platter • **\$ 3.25** per person

Selection of Domestic and Premium Cheese and Crackers • **\$ 6.95** per person

Pita with Hummous • **\$ 4.95** per person

Beverages

Fruit Punch (40 servings per gallon) • **\$ 75.00** per gallon

Liquor Punch (40 servings per gallon) • **\$ 110.00** per gallon

Tiered Punch Fountain (min. 3 gallons of punch required) • **\$ 75.00** rental

Sparkling Mineral Water • **\$ 4.25** per 750 ml

Natural Mineral Water • **\$ 4.25** per 750 ml

Soft Drinks, 60 oz pitcher • **\$ 5.95** per jug

Bar Tickets • **\$ 4.95** per ticket

Champagne/Sparkling Wines • House Selection • **\$28.95** per bottle

Red and White Wines • House Selection • **\$25.95** per bottle

A complete Selection of our Champagne, Sparkling Wines and Wine choices is available upon request.

A LA CARTE DINNER MENU

Antipasto

The Classic Antipasto

Prosciutto, salami, capicollo, mozzarella cheese, giardiniera pickled vegetables, celery, kalamata and green olives
\$ 8.95 per person

The Deluxe Antipasto

Prosciutto, roasted red pepper wrapped bocconcini, capicollo, genoa salami, grilled zucchini and eggplant
\$ 10.95 per person

Shrimp Cocktail

Jumbo shrimp served with cocktail sauce and lemon
\$ 11.95 per person

Selection of Soups

Potato and Leek Soup (v)
 Italian Wedding Soup/Acine di Pepe
 Chicken and Wild Rice Soup
 Carrot Ginger Soup (v)
 Cream of Wild Mushroom Soup (v)
 Roasted Red Pepper Soup (v)

Asparagus Cream Soup (v)
 Minestrone (v)
 Sweet Potato and Roasted Butternut Squash (v)
 Stracciatella Soup
 Tortellini in Brodo
(v) indicates vegetarian selection

\$ 4.25 per person

Choice of Salads

House Salad: Our tossed salad of mixed greens. Included with dinner

Citrus Baby Greens Salad: Mixed baby greens with sliced mushrooms, pepper, red onion and orange segments. Please add **\$ 1.50** per person

Caesar: Romaine lettuce tossed in Caesar dressing and parmesan cheese, topped with croutons and bacon bits. Please add **\$ 1.50** per person

European Salad: Mixed Greens including romaine and radicchio with a house vinaigrette. Please add **\$ 1.50** per person

Greek Salad: Canadian Feta with black olives, green peppers, tomatoes, red onions and cucumber, tossed with oregano herb vinaigrette on a bed of greens. Please add **\$ 2.50** per person

Shrimp Salad: Our house salad tossed with baby shrimp. Please add **\$ 2.50** per person

Caprese Salad: Tomatoes, bocconcini cheese, basil olive oil vinaigrette. Please add **\$ 3.95** per person

Goat Cheese and Grilled Vegetables Appetizer: Please add **\$ 3.95** per person

Pasta

Add one of our wonderful pasta courses to a served meal.

Penne Pasta Pomodoro.

Farfalle in rosé sauce or pesto and sundried tomato.

Pasta Primavera.

Cheese stuffed pasta shells garnished with tomato sauce or rosé sauce.

\$ 7.95 per person

Homemade Pastas added to a served meal.

Fettuccine Bolognese, Cannelloni, Vegetarian or Meat Lasagna.

Gnocchi with choice of Tomato Basil Sauce or Meat Sauce.

Manicotti stuffed with Spinach and Cheese, Spaghetti.

\$ 9.95 per person

Prices subject to taxes and 15% Service. Prices are subject to change without notice.

Sorbet

To cleanse your palate between courses, consider a sorbet. Refreshing and delicious.

Lemon Sorbet scoop served in a champagne goblet

\$ 3.95 per person

Chicken and Roast Turkey

Each main dish selection is served with house salad, potatoes or rice, mixed vegetables, fresh rolls with butter, coffee and tea with your choice of dessert.

Grilled Breast of Chicken with mushroom wine sauce or roasted red pepper sauce • **\$ 32.75**

Garlic, lemon and herb rubbed Chicken Supreme • **\$ 33.75**

Chicken breast breaded and stuffed with garlic, herbs and butter à la Kiev • **\$ 30.95**

Chicken Cordon Bleu breaded and stuffed with premium ham and Swiss cheese • **\$ 30.95**

Chicken Florentine—a roulade stuffed with mushrooms and spinach served with a tomato cream sauce • **\$ 33.75**

Chicken Breast stuffed with sundried tomato and cheese • **\$ 33.75**

Herb rubbed Oven Baked Quarter Chicken • **\$ 28.75**

Chicken Scaloppini served with a citrus and liqueur reduction • **\$ 32.75**

Oven Roasted Turkey with gravy, stuffing and cranberry sauce • **\$ 32.75**

Beef, Veal, Lamb and Fish

Each main dish selection is served with house salad, potatoes or rice, mixed vegetables, fresh rolls with butter, coffee and tea with your choice of dessert.

Herb and spice rubbed Roasted AAA Prime Rib of Beef with Gravy • **\$ 35.75**

Slow Roasted Sirloin of Beef with Gravy • **\$ 32.75**

Filet Mignon topped with mushrooms • **\$ 41.75**

Grilled Striploin Steak topped with mushrooms • **\$ 39.75**

Rack of Lamb • **\$ 41.75**

Milk-fed Veal Piccata al limone • **\$ 35.75**

Veal Parmigiana • **\$ 34.75**

Baked Salmon Fillet with lemon herb butter and capers • **\$ 32.75**

Breaded Filet of Sole • **\$ 30.75**

Lobster Tail on Seasoned Rice • *Market Price*

Main Dish Sides

Please select one starch from the following, included with dinner

Rosemary Roasted Potatoes

Garlic and Herb Mashed Potato

Mix of Wild and White Rice

Main Dish Sides • Upgrades

Roasted Mini Red Potatoes. Please add **\$ 1.50** per person

Parisienne Potatoes. Please add **\$ 1.50** per person

Oven Roasted Sweet Potatoes. Please add **\$ 1.50** per person

Duchesse Potatoes. Please add **\$ 1.50** per person

Main Dish Sides • Upgraded Vegetables

Bacon Wrapped Asparagus Spears. Please add **\$ 2.25** per person

Grilled Vegetables. Please add **\$ 2.25** per person

Green Beans with slivered almonds. Please add **\$ 2.25** per person

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Desserts

Included Desserts

Tiramisu
Three Chocolate Truffle Cake
Berry Sorbet in a Champagne Goblet
Carrot Cake
Chocolate Mousse in a Champagne Goblet
Apple Pie
New York Style Cheesecake with berry topping

Premium Dessert Selection

Platter of French and Italian Pastries per Table
Vanilla Ice Cream and Raspberry filled Crêpes
Lemon Torte
Mixed Fruit Torte
Baked Alaska
Crème Brulée
Please add **\$ 2.95** per person

Menu Selections

Our prices are based on all guests having the same menu selection for their plated meals (starter, main course and dessert). To offer your guests a choice of more than one main course please add **\$ 5.00** per person in addition to the menu price as shown. Starter, sides and dessert are to be the same for all guests. We require a guarantee of the number of each meal choice 48 hours before your event. Each guest must have a seating card indicating their pre-selected meal choice. We ask to be provided with a sample of each card 48 hours before your event to ensure the smoothest service possible.

Prices subject to taxes and 15% Service. Prices are subject to change without notice.

OUR DINNER BUFFETS

All our buffets are based on a minimum of 100 dinner guests. Special arrangements can be made for groups less than 100, please consult your event coordinator. Changes or substitutions to our buffet menus will be an additional cost.

B1: Deluxe Buffet

Decorated Chilled Salmon.

Hot Roast Beef with Gravy.

Choice of Roast Turkey with Stuffing or Grilled Breast of Chicken with a Mushroom Wine Sauce.

Choice of Manicotti or Penne Pomodoro. (v)

Roasted Potatoes, Mixed Vegetables.

Assorted Cold Deli Meats, House Salad, Pasta Salad, Bean Salad, Grilled Vegetables Platter, Devilled Eggs, Vegetables and Dip Platter, Pickles and Olives, Premium and Domestic Cheeses and Crackers.

Fresh Rolls with Butter.

Table service of fresh brewed Coffee and Tea with dessert of your choice.

\$ 39.75 per person

B2: Hot and Cold Buffet

Hot Roast Beef with Gravy.

Chicken Breast with a Mushroom Wine Sauce.

Choice of Penne Pomodoro or Rotini Primavera.

Roasted Potatoes and Mixed Vegetables.

Assorted Cold Deli Meats, Premium and Domestic Cheeses and Crackers, House Salad, Coleslaw, Bean Salad.

Vegetables and Dip Platter.

Fresh Rolls with Butter.

Table service of fresh brewed Coffee and Tea with dessert of your choice.

\$ 35.75 per person

B3: Hot Hip of Beef Buffet

Roast Hip of Beef Carving Station served with Gravy. Choice of Roasted Potatoes or Garlic Herb Mashed Potatoes. Mixed Vegetables. Choice of Vegetarian Rice or Penne Pasta Pomodoro.

Bean Salad. Choice of Caesar Salad or House Salad.

Pasta Salad, Devilled Eggs, Assorted Cold Deli Meats.

Vegetables and Dip, Olives and Pickle Tray.

Fresh Rolls with Butter.

Table service of fresh brewed Coffee and Tea with dessert of your choice.

\$ 38.75 per person

B4: Mediterranean Buffet

Grilled Breast of Chicken with Roasted Red Pepper Sauce.

Baked Salmon with a Lemon and Caper Sauce.

Seasonal Vegetable Stir-fry on Rice.

Three Cheese Stuffed Pasta Shells with a Tomato Basil Sauce.

Hummous served with Pita Points.

Caesar Salad, House Salad, Grilled Vegetable Platter, Premium and Domestic Cheeses and Crackers, Vegetables and Dip Platter, Pickles and Olives.

Fresh Rolls with Butter.

Table Service of fresh brewed Coffee and Tea with dessert of your choice.

\$ 39.75 per person

Prices subject to taxes and 15% Service. Prices are subject to change without notice.

Dessert Choices

Please choose one of the following desserts which will be served to all guests.

Tiramisu, Three Chocolate Truffle Cake, Apple Pie, Berry Sorbet in a Champagne Goblet, Carrot Cake, Chocolate Mousse, Baked Alaska, New York Style Cheesecake with berry topping, Assorted Pastries.

Buffet Additions

Perfect for adding a favourite dish or having a little extra for your guests to choose from.

Each addition is priced per person and may be added to any of the above buffets.

Couscous Salad **\$ 1.50**

Mixed Grilled Vegetables **\$ 3.50**

Spinach Salad **\$ 2.50**

Caesar Salad **\$ 2.50**

Caprese Salad **\$ 4.50**

Prosciutto and Melon **\$ 4.50**

Manicotti or Cannelloni **\$ 4.50**

Tortellini in Rosé Sauce **\$ 4.50**

Vegetable or Meat Lasagna **\$ 4.50**

Roast Turkey with Stuffing **\$ 5.25**

Whole Roasted Ham **\$ 4.95**

Seasoned Chicken Wings **\$ 3.95**

Italian Sausage tossed with Red Peppers and Onions **\$ 3.95**

Bacon Wrapped Asparagus **\$ 2.50**

Bacon Wrapped Beans **\$ 2.25**

Soup of the Day **\$ 4.25** per person

Mussels Marinara **\$ 5.25**

Hot Salmon in Dill Béchamel **\$ 5.25**

Shrimp with Cocktail Sauce **\$ 29.95/dozen**

Lobster and Crab • *Market Price*

Fresh Seasonal Fruit **\$ 3.25**

Prices subject to taxes and 15% Service. Prices are subject to change without notice.

TUDOR HALL

Hall Rental Rates

For Saturday evening dinner receptions

200+ guests for dinner	No Hall Rental Fee
150-199 guests for dinner	\$ 350.00
100-149 guests for dinner	\$ 500.00
less than 100 guests for dinner	\$ 750.00

For Friday evening dinner receptions

200+ guests for dinner	No Hall Rental Fee
150-199 guests for dinner	No Hall Rental Fee
100-149 guests for dinner	\$ 350.00
less than 100 guests for dinner	\$ 500.00

Booking Policies

Event Details

All food, beverage and function details must be provided no later than 14 business days prior to the function date. An event contract will then be created which will outline all of the function details and will serve as a binding agreement between the Client and Tudor Hall. Prices and availability of menu selections are subject to change without notice and may be subject to market fluctuations. Floor plan cannot be changed less than 72 hours before the event.

Food and Beverage: Guaranteed Numbers

An estimated number of guests will be required at the time of your event reservation. No later than 14 business days prior to your function date, a currently estimated guest count will be required. This number of guests may be minimally modified up to 48 hours before your event. You will be charged for the number of guaranteed guests or the number of guests served, whichever is greater.

Deposit

A minimum of \$ 1,000 deposit is required to confirm your reception reservation. This \$1,000 will be fully deducted from your event total invoice. We regret that the deposit is non-refundable and non-transferable in the event of a cancellation or date change for any reason.

Payment Terms

Full payment is due 10 business days in advance of your event. Any payments received within 10 business days must be in the form of cash, certified cheque, money order or bank draft. Any balance of payment due to increased number of guests or additional services will be due upon completion of the function. Overdue accounts will be subject to a surcharge of 2% per month.

Cancellation

Any cancellation must be provided to Tudor Hall in writing by the party who made the reservation. Thirty days or more prior to the event date, cancellation for any reason will result in a 25% cancellation penalty based on the total event contract. Cancellation less than 30 days but more than 72 hours prior to the function date, a 50% cancellation penalty of the total invoice for the function will apply. Cancellation less than 72 hours prior to the function date, a 100% cancellation penalty of the total invoice for the function will apply.

Cash Bar Service Fees & Regulations

A bar service fee of \$25 per hour for a minimum of 4 hours will be applied if net beverage sales are less than **\$ 400.00**. All bar service ceases at 1:00 am.

Tudor Hall is fully licensed by the Alcohol and Gaming Commission of Ontario (AGCO) and has the responsibility to refuse service to any guest who appears to be intoxicated or does not adhere to AGCO regulations.

Guests wishing to provide their own homemade wine for wedding receptions must consult with Tudor Hall to learn about special procedures, required permits and fees. Please note that when homemade wine is being served, Tudor Hall bar service must be closed. Clients are not permitted to provide/bring their own LCBO purchased products onto the premises.

Audio Visual Equipment

Tudor Hall would be pleased to arrange Audio Visual Equipment for your function on your behalf and arrange for consolidated billing.

Taxes and Service

Food, Alcohol, Equipment, Rentals, and Labour are subject to 13% HST (Harmonized Sales Tax) and 15% Service.

The 15% Service is also subject 13% HST.

Tax rates are subject to change as per government legislation.

Music

For events with either live music or recorded music, a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee will apply. The SOCAN music license fee is subject to HST. All music and entertainment must cease no later than 1:00 am.

Deliveries and Storage

Due to limited storage space, we cannot always guarantee space for early delivery of materials. Those items being delivered must be clearly marked with event title, contact name and address. Materials must be removed from the Tudor Hall on the last day of the event. Tudor Hall will not be responsible for damage or loss of any items left on the premises prior to, during or following an event.

Decorations

Decorations cannot be pinned, taped, stapled or suspended to or from any wall surface or ceiling. No confetti (paper, plastic or metallic), or sparkle dust to be scattered on tables. Votives, tea lights and candles are to be enclosed in protective, non-flammable holders. Tapered candles: if tapered candles are to be used, only the dripless variety will be permitted. All damages to linens, skirting and tables will be billed accordingly. All decorations must be removed immediately after the event.

Damages

All damages to the property of Tudor Hall by a client or its guests will be added to the client's bill. Tudor Hall is not responsible for any items lost, stolen or damaged left on the premises.

Security

Events may require special security requirements. Please consult with your Tudor Hall event coordinator for details.