

# TUDOR HALL

## *Weddings*

For over 38 years, Franco Giammaria together with his family and staff have hosted the most memorable of weddings and family festivities. Rely on a wealth of experience, expertise, and enjoy truly attentive service with a personal touch. Elegant ballrooms provide the perfect setting for beautiful beginnings and unforgettable occasions. We are pleased to offer complete wedding packages and an in-house decorator/florist directly onsite.

### Tudor Hall's Wedding Reception Services

- 2 beautiful ballrooms measuring 6,000 square feet each
- 2 magnificent chandeliers per ballroom
- Spacious two level foyer
- Smaller upstairs room perfect for private cocktails pre-reception for the bridal party group of 5 to 25 guests
- Free onsite parking for all of your guests
- Complete onsite catering options including full service dinners, buffet dinners and wedding packages
- Large dance floor area measuring 20' x 40' of available space per room
- Head table, cake table, gift table and guest book table linens and skirting included with your room
- White floor length table linens and your choice of coloured cloth napkins included at no charge
- Free mixed stag reception any Friday night leading up to your wedding reception (certain blackout/peak periods excluded)
- Free 1 hour consultation included with in-house florist/decorator
- Audio visual arrangements made on your behalf if needed
- Podium, wired microphone and use of in-room PA system included with each ballroom
- Main level rooms and facilities fully wheelchair accessible
- 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

Your wedding reception dinner is an important part of your celebration; we invite you to view our menus and packages specially customized for this occasion.

## 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.

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

# TUDOR HALL

## **Wine Service Fee for your Own Homemade Wine**

Includes table service of wine during dinner. A Special Occasions Permit is required from LCBO as per AGCO regulations.  
**\$ 12.00** per 750 ml bottle • **\$ 15.00** per 1 Litre bottle

## **Wine Service Fee for your Own Homemade Champagne**

Includes table service of your champagne/sparkling wine during dinner. A Special Occasions Permit is required from LCBO as per AGCO regulations.  
**\$ 18.00** per 750 ml bottle

*Allow our Ice Carver to create a stunning piece of **Art in Ice** for your reception!  
Prices for custom carved sculptures begin at \$ 295 and are sure to dazzle.*

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

## Wedding Packages

**Please note that a minimum charge of \$ 2.00 per person will apply for any package modifications or substitutions unless otherwise indicated.**

### w1: The Favourite Dinner Package

#### **Upon Guests' Arrival**

Butler style service of hot hors d'oeuvres:

Honey Garlic Glazed Meatballs, Sausage Rolls and assorted Petites Quiches.

#### **Dinner**

House Salad of Mixed Greens.

Grilled Breast of Chicken with a Mushroom Wine Sauce served with a Mix of Wild and White rice and Mixed Vegetables.  
Fresh Rolls with Butter.

Coffee and Tea with your choice of one of the following desserts:

Three Chocolate Truffle Cake, Tiramisu or Berry Sorbet in a Champagne Goblet.

*Choose from our full listing of first tier desserts for just an additional \$ 1.00 per person.*

#### **Beverages**

Champagne Toast for all your Guests.

Table Service of Red and White House Wine—1 bottle each per table of 8 to 10 guests during dinner.

#### **Late Night Table**

A late night table of Coffee, Tea and Herbal Tea with Your Wedding Cake. *(Cake cutting fees included)* with an additional night buffet table set up for your homemade sweets if desired.

#### **Complimentary Inclusions**

White Chair Covers for the Head Table.

**\$ 49.75** per person

*Add a Pasta course to the above package for \$ 7.95 per person.*

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

## w2: The Deluxe Dinner Package

### Dinner

*Choose One:* Grilled Vegetable and Goat Cheese Appetizer or Italian Antipasto with Prosciutto, Capicollo, Genoa Salami, Cheese and Giardiniera.

*Choose One:* Cannelloni, Spinach and Ricotta Manicotti or Penne Pomodoro.

House Salad of Mixed Greens.

*Choose One:* Chicken Florentine Served with a Mix of Wild and White Rice and Mixed Vegetables or Slow Roasted Sirloin of Beef with gravy Served with Rosemary Roasted Potatoes and Mixed Vegetables.

Fresh Rolls with Butter.

Coffee and Tea with your choice of one of the following desserts:

Three Chocolate Truffle Cake, Tiramisu, or Berry Sorbet in a Champagne Goblet

*Choose from our full listing of first tier desserts for just an additional \$ 1.00 per person.*

### Late Night Table

A late night table of Coffee, Tea and Herbal Tea with Your Wedding Cake. *(Cake cutting fees included)* with an additional night buffet table set up for your homemade sweets if desired.

### Complimentary Inclusions

White Chair Covers for the Head Table.

**\$ 48.75** per person

*Add a Soup course to the above package for \$ 4.25 per person*

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

## w3: The Classic Dinner Package

### Upon Guests' Arrival

Assorted Premium Hot Hors D'oeuvres including:

Chicken and Pineapple Skewers, Mushroom and Leek Crescents,

Spinach and Feta Spanikopita, assorted Petites Quiches and Honey Garlic Glazed Meatballs.

### Dinner

*Choose one:* Citrus Baby Greens Salad with sliced mushrooms, pepper, red onion and orange segments or Caesar Salad.

*Choose one:* Farfalle Pasta in Sundried Tomato Rosé Sauce or Penne Pomodoro.

*Choose one:* Grilled Breast of Chicken in a Mushroom Wine Sauce Served with Mixed Wild and White Rice and Mixed Vegetables or Slow Roasted Sirloin of Beef with Gravy Served with Rosemary Roasted Potatoes and Mixed Vegetables. Fresh Rolls with Butter.

Coffee and Tea with your choice of one of the following desserts:

Three Chocolate Truffle Cake, Tiramisu or Berry Sorbet in a Champagne Goblet.

*Choose from our full listing of first tier desserts for just an additional \$ 1.00 per person.*

### Late Night Table

A late night table of Premium and Domestic Cheeses and Crackers, Fresh Seasonal Fruit, assorted Homemade Italian Pizzas.

Coffee, Tea and Herbal Tea with Your Wedding Cake (*Cake cutting fees included*) with an additional night buffet table set up for your homemade sweets if desired.

### Complimentary Inclusions

White Chair Covers for the Head Table.

**\$ 57.75** per person (W3-a)

### Beverages

With the addition of a Champagne Toast, Table Service of Red and White House Wine (*one bottle of each per table of 8 to 10 guests*), Table Service of soft drinks during dinner, and mineral water included during dinner.

**\$ 63.75** per person (W3-b)

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

## W4: The Tuscan Wedding Package

### Upon Guests' Arrival

Fruit Punch flowing from the Fountain upon Guests' arrival. (*Minimum 120 guests for Fountain*)

Butler style service of Bruschetta Pomodoro.

### Dinner

Italian Antipasto with Prosciutto, Capicollo, Genoa Salami, Cheese and Giardiniera.

*Choose one:* Cannelloni, Spinach and Ricotta Manicotti or Penne Promodoro.

House Salad of Mixed Greens.

*Choose One:* Slow Roasted Sirloin of Beef with Gravy Served with Rosemary Roasted Potatoes (*exclusive to this package, upgrade to Prime Rib for just \$ 2.00 per person*) or Grilled Breast of Chicken with a Mushroom Wine Sauce or

Roasted Red Pepper Sauce Served with a Mix of Wild and White Rice and

Choice of Green Bean Almondine, Bacon Wrapped Asparagus Spears or Mixed Vegetables.

Fresh Rolls with Butter.

Coffee and Tea with your choice of one of the following desserts:

Three Chocolate Truffle Cake, Berry Sorbet in a Champagne Goblet, or Tiramisu.

*Choose from our full listing of first tier desserts for just an additional \$ 1.00 per person.*

Unlimited Soft Drinks and Mineral Water during dinner.

### Host Bar

Host Bar Service After Dinner\* until 1am.

*\*Includes up to a maximum of 4 hours open bar after dinner of Domestic Non-premium Beer, Rye, Rum, Gin, Vodka, Scotch, Campari, Vermouth, Sambuca, Brandy, Cognac, Kahlua, and Peach Schnapps.*

### Late Night Table

A late night table of Coffee, Tea and Herbal Tea with Your Wedding Cake (*cake cutting fees included*) with an additional night buffet table set up for your homemade sweets if desired.

### Complimentary Inclusions

White Chair Covers for the Head Table.

**\$ 82.75** per person (W4-a)

### Beverages and Pizza

With the addition of Champagne Toast and Table Service of House Wine (*maximum of 3 bottles per table of 8 to 10 guests*) with Dinner, and Homemade Italian Pizzas at Night.

**\$ 91.75** per person (W4-b)

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

## w5: The Royal Wedding Package

### Upon Guests' Arrival

Fruit Punch flowing from the Fountain upon Guests' arrival. *(Minimum 120 guests for Fountain)*

Butler style service of Hot Hors D'Oeuvres including Chicken and Pineapple Skewers, Petites Quiches, Bruschetta Pomodoro, Honey Garlic Glazed Meatballs.

### Host Bar

Cocktail Hour before Dinner.

### Dinner

Deluxe Antipasto including Prosciutto, Roasted Red Pepper Wrapped Bocconcini, Capicollo, Genoa Salami, Grilled Zucchini and Eggplant.

Soup of your Choice

*Choose one:* Cannelloni, Lasagna, Manicotti stuffed with Spinach and Cheese, or Fettuccine Bolognese

House Salad of Mixed Greens.

*Choose one:* Herb and spice rubbed Roasted AAA Prime Rib of Beef with Gravy, with Roasted Mini Red Potatoes, or Chicken Florentine with a Mix of Wild and White Rice.

Served with Mixed Vegetables.

Fresh Rolls with Butter.

Coffee and Tea.

*Choice one of the following desserts:*

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

Table Service of Unlimited Soft Drinks and Mineral Water during Dinner.

### Host Bar Service After Dinner\* until 1am

\*Includes up to a maximum of 4 hours open bar after dinner of domestic non-premium beer, rye, rum, gin, vodka, scotch, campari, vermouth, Sambuca, Brandy, Cognac, Kahlua, and Peach Schnapps.

### Late Night Table

A late night table of Cakes and Pastries, Fresh Seasonal Fruit, Premium and Domestic Cheeses and Crackers, Assorted Homemade Italian Pizzas, Coffee, Tea and Herbal Tea with Your Wedding Cake *(cake cutting fees included)* with an additional night buffet table set up for your Homemade sweets if desired

### Complimentary Inclusions

White Chair Covers for the Head Table.

**\$ 105.75** per person **(W5-a)**

### Beverages

Add a Champagne Toast for all of your Guests,

Table Service of Red and White House Wines with Dinner. *(maximum of 3 bottles per table of 8 to 10 guests)* and After Dinner Table Service of Cognac and Sambuca.

**\$ 120.75** per person **(W5-b)**

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



## W6: The Platinum Wedding Package

### Upon Guests' Arrival

Fruit Punch flowing from the Fountain (*Minimum 120 guests for Fountain*)

Butler style service of Hot Hors D' Oeuvres including Chicken & Pineapple Skewers, Petites Quiches, Bruschetta Pomodoro, Honey Garlic Glazed Meatballs

### Premium Host Bar Cocktail Hour before Dinner

Platinum Wedding Package Exclusive:

Bar includes our domestic and premium beers, Caesars, liqueurs, Bailey's, Sambuca, Cognac, Brandy, Amaretto, Grand Marnier, Vermouth, Crème de Menthe, Peach Schnapps and Kahlua.

### Dinner

Deluxe Antipasto including prosciutto, roasted red pepper wrapped Bocconcini, Capicollo, Genoa Salami, Grilled Zucchini and Eggplant.

Soup of your Choice

*Choose one:* Cannelloni, Lasagna, Manicotti stuffed with Spinach and Cheese, or Fettuccine Bolognese.

*Choose one:* European Salad, Caesar Salad, House Salad, or Citrus Baby Greens Salad with sliced mushrooms, pepper, red onion and orange segments.

Mixed Grill Filet Mignon (4 oz) and Grilled Breast of Chicken (4 oz) Served with Roasted Mini Red Potatoes, Choice of Green Bean Almondine or Bacon Wrapped Asparagus.

Fresh Rolls with Butter.

Coffee and Orange Pekoe Tea with Herbal Tea upon request.

Served with your choice of one of our regular desserts or one of the following premium selections:

Vanilla Ice Cream and Raspberry filled Crêpes, Crème Brûlée, Platter of French and Italian Pastries Per Table, Lemon Torte, Mixed Fruit Torte.

Unlimited Soft Drinks and Mineral Water served with Dinner.

### Premium Host Bar Service After Dinner\* until 1am

\*Includes up to a maximum of 4 hours open bar after dinner.

### Late Night Table

A selection of Cakes and Pastries, Fresh Seasonal Fruit, Premium Domestic Cheeses and Crackers.

Assorted Homemade Italian Pizzas.

Italian Deli Meats with Panini and Focaccia.

Coffee, Tea and Herbal Tea with Your Wedding Cake. (*cake cutting fees included*)

with an additional night buffet table set up for your homemade sweets if desired.

### Complimentary Inclusions

White Chair Covers for the Head Table.

**\$ 115** per person (W6-a)

### Beverages

With the additional of a Champagne Toast for all of your Guests,

Table Service of Red and White House Wines with Dinner.

(*up to a maximum of 4 bottles of wine per table of 8 to 10 guests included*)

After Dinner Table Service of Baileys and Sambuca.

**\$ 128** per person (W6-b)

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

## 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 • **\$ 33.75**

## 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

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

## 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 Brûlée  
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, 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.**

## Dessert Table and Late Night Menu

### Crêpes Dessert Station

Warm Crêpes offered with Chocolate Sauce, Berry Sauces and Whipped Cream together with a selection of assorted Fruits for your own individual crêpes. Includes up to 2 crêpes per person. **(Minimum 50 people) \$ 9.95** per person.

### Sweet Endings

Mouthwatering assortment of Cakes, Pastries and Squares, Fresh Seasonal Fruit, Premium and Domestic Cheeses and Crackers.

**(Minimum 100 people)**

**\$ 9.95** per person

Selection of Brownies, Squares and Sweets, Served with Fresh Seasonal Fruit.

**\$ 4.95** per person

### Our Most Popular Late Night Snack

Butler service to your guests included.

Homemade Italian Pizzas **\$ 49.95** per pizza.

Each pizza yields 32 pieces.

Your choice of Pepperoni, Combination or Vegetarian.

Gourmet Selection of Pizzas **\$ 59.95** per pizza

Each pizza yields 32 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.

### Sandwich Menu

Selection of Sandwiches • **\$ 4.95**/person

Sandwiches, Vegetables and Dip • **\$ 6.50**/person

Sandwiches, Vegetables and Dip, Pastries • **\$ 8.50**/person

Italian Deli Meats, Panini, Premium and Domestic Cheeses and Crackers • **\$ 8.50**/person

### Additional Items

Late Night Buffet Service of your Wedding cake. Includes cutting and plating of your wedding cake • **\$ 1.00**/person  
**(Minimum \$125)**

Late Night Buffet Service of your homemade sweets. Includes dessert plate, Forks and Napkins • **\$ 1.00**/person  
**(Minimum \$125)**

Late Night Buffet Service of your homemade sweets and other homemade items such as sandwiches and fruit platter. Includes Plate, Forks and Napkins • **\$ 5.00** per person

### Beverages

Coffee and Tea • **\$ 1.95** per cup

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

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

### Bakery and Sweets

Selection of Coffee Cake Slices • **\$ 22.95**/20 pieces

Italian Biscotti, min. 4 dozen • **\$ 29.95** per dozen

French and Italian Pastries • **\$ 29.95** per dozen

Fresh Baked Gourmet Cookies • **\$ 18.95** 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)*

### Healthy Snacks

Fresh Seasonal Fruit Skewers • **\$ 29.95** per dozen

**(Minimum 3 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

Premium and Domestic Cheese

and Cracker Platter • **\$ 6.75** per person

Whole Natural Almonds • **\$ 39.95**/3 lbs

### Fun Snacks: perfect for the reception tables

**Minimum order of 4 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

Chips and Homemade Salsa • **\$ 3.25** per person

**(Minimum 30 people)**

Hummous

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.**

# TUDOR HALL



## Hall Rental Rates - Single Room (6000 sq ft)

For Saturday evening dinner receptions

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

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	<b>\$ 350.00</b>
less than 100 guests for dinner	<b>\$ 500.00</b>

## 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.