

TUDOR HALL

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: 3 Course Meal

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 Cake or Berry Sorbet

Choose from a selection of premium desserts, starting at an additional \$ 2.50 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 and 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.

\$ 54.00 per person

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

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w2: The Deluxe Dinner Package

Dinner: 5 Course Meal

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

Penne Pomodoro.

House Salad of Mixed Greens.

Choose One: Chicken Supreme with a Mix of Wild and White Rice and Mixed Vegetables

or Slow Roasted Sirloin of Beef au Jus 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

Choose from a selection of premium desserts, starting at an additional \$ 2.50 per person.

Late Night Table

A late night table of Coffee and 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.

\$ 52.00 per person

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

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w3: The Classic Dinner Package

Upon Guests' Arrival

Assorted Premium Hot Hors D'oeuvres including:

Chicken and Pineapple Skewers, European Sausage Bites

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

Dinner: 4 Course Meal

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

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

Choose from a selection of premium desserts, starting at an additional \$ 2.50 per person.

Late Night Table

A late night table of Domestic Cheese Board, Fresh Seasonal Fruit and assorted Homemade Italian Pizzas.

Coffee and 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.

\$ 63.00 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.

\$ 73.00 per person (W3-b)

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

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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: 5 Course Meal

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
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, or Tiramisu.

Choose from a selection of premium desserts, starting at an additional \$ 2.50 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

Coffee and 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.

\$ 92.00 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.

\$ 102.00 per person (W4-b)

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

TUDOR HALL

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: 6 Course Meal

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, Carrot Cake, Chocolate Mousse, 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 and 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.

\$ 116 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)*

\$ 133 per person **(W5-b)**

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

TUDOR HALL

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: 6 Course Meal

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 and 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.

\$ 126 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*)

\$ 140 per person (W6-b)

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