

**2018-2019  
Weddings**



[naturasudbury.ca](http://naturasudbury.ca)

## When booking one of our wedding packages you will experience...

- Exclusive use of banquet facilities
  - No dividing walls or partitions
    - Free parking
  - Complimentary coat check
    - Wheelchair accessibility
  - Round tables & chairs for 8 guests
- Floor length ivory tablecloths & napkins, china, cutlery & glassware at NO CHARGE
  - Candles on tables
  - Liquor license
  - Liability insurance
- Professional bartenders and servers
  - Ice & bar mixers
- Expert wine advice for ALL price points
- Wedding consultation at all times during the planning process
  - Menu tasting for bride & groom
    - Children's menu available
  - Cake service & late-night coffee service
- Use of AV equipment (incl. music, microphones, 4 screens, laptop use)
  - Free Wi-Fi
- Discounts on pre-wedding events (bachelor(ette) celebrations, rehearsal dinners, showers, etc)
- Complimentary bottle of Prosecco & desserts on your first wedding anniversary dinner at Verdicchio
  - Possibility of customized menus
  - Special dietary options met at no extra cost
- Patio & Courtyard usage (additional charge for ceremony on site)
- HALL RENTAL - No charge for 125 guests or more \$500 for less than 125 guests

**note: Please contact us for `a la carte options**

# Wedding Package

~ Basilico ~

89.00

## INCLUDES:

3 course meal (appetizer, entrée, dessert)  
1 hour cocktail reception that includes domestic bar, prosecco, non-alcoholic punch  
2 bottles of wine per 8 adults during dinner service\*  
(\* wines to be chosen from the CLASSICO wine list)

**choose 1 item from each section for  
your group**

### Antipasti – Starters

#### Insalata Stagionale

seasonal salad of local kale, arugula, fennel and dried cranberries | citrus dressing

#### Insalata Cesare

romaine hearts | prosciutto crackers | herbed croutons |  
shaved parmigiano | house made Caesar dressing

#### Risotto con la zucca

Slow simmered Arborio rice | roasted squash puree |  
burrata | balsamic drizzle

#### Farfalle alla Vodka

Bow tied shaped pasta | sautéed onions | local smoked bacon |  
tomato sauce | touch of cream

### Secondi – Mains

#### Salmon Arrostato

Roasted Atlantic salmon | thyme roasted purple potato medley |  
root vegetables | rapini salsa

#### Arrostato d' Anatra

Slow roasted confit of Muscovy Duck leg |  
lemon cranberry chutney | sautéed swiss chard and bell pepper medley

#### Suprema di Pollo

Roasted supreme of farm raised chicken | butternut squash puree |  
confit of cherry tomatoes | olive oil emulsion

## Vegetarian – Vegan Selections

### Zucca Ripiena al Forno

Oven baked butternut squash | sauteed vegetable salad | blistered cherry tomato vinaigrette | crispy chickpeas

### Caponata

Sicilian sweet and sour eggplant with pine nuts, raisins, celery, garlic and olives | mozzarella filata | tomato jam | grilled garlic rubbed crostini

## Dolci – Dolce

### Tiramisù tradizionale

Savoiardi cookies | amaretto espresso | mascarpone cream | cocoa powder | sambuca | kahlua | espresso reduction | chocolate garnish

### Sbrisolona

traditional cornmeal and almond tortel | caramelized brown sugar | ice wine zabaglione

Degustazione di dolci e frutta stagionale (platter)

In-house made Italian mini pastries | seasonal fruit

# Wedding Package

~ **Timo** ~

**109.00**

## INCLUDES:

4 options of hors-d'oeuvres or late meal buffet  
3 course meal (appetizer, entrée, dessert)  
open domestic bar (5:00 pm to 1:00 am) including  
cocktail hour (max. 1 hr ) & wine during dinner (2 bottles per 8 adults)\*  
(\*Bar closed during dinner service / Wines to be chosen from the CLASSICO category)

## Stuzzichini – Hors d' oeuvres

**select either hors d' oeuvres or late meal**

(see late meal menu after Main Course selection)

**Please choose four for your group**

### Cold Canapes

Classic tomato and basil insalatina | extra virgin olive oil drizzle (served on spoons)

Wild mushroom tart | rosemary jam | pickled beet julienne

Ricotta mousse | bosc pear chips | pancetta crumble

Roasted locally grown beets | chestnut vinaigrette | organic roasted pumpkin seeds |  
Québec goat cheese | beet wafer basket | acacia honey | micro greens

### Hot Canapes

Grilled seasonal vegetable skewers | roasted garlic aioli

Pulled slow braised Triple Acre short rib | salsa verde | purple onion jam

Sous vide chicken Ballantine | pecorino and prosciutto cotto stuffing |  
citrus crema

Warm chickpea salad | fresh parsley | lime vinaigrette | carrot julienne

**\*Please choose 1 item from each section for your group**

Primi – First Course

Zuppa di zucca

Tuscan butternut squash soup | cinnamon |  
pulled burrata | balsamic reduction

Insalata Cesare

romaine hearts | prosciutto crackers | herbed croutons |  
shaved parmigiano | house made Caesar dressing

Insalata mista

baby greens | caramelized purple onions | cherry tomato confit |  
asiago cheese | balsamic vinaigrette

Risotto con la zucca

Slow simmered Arborio rice | roasted squash puree |  
burrata | balsamic drizzle

Tagliatelle ai funghi

Al dente long pasta | sherry | fresh herbs |  
sautéed field mushrooms | touch of cream

Farfalle alla vodka

Bow tied shaped pasta | sautéed onions | local smoked bacon |  
tomato sauce | touch of cream

Secondi – Main Course

Salmone Arrosto

Roasted Atlantic salmon | thyme roasted purple potato medley |  
root vegetables | rapini salsa

Suprema di Pollo

Roasted supreme of farm raised chicken | butternut squash puree |  
confit of cherry tomatoes | olive oil emulsion

Controfiletto di Manzo

Seared 8oz alberta AAA beef striploin | roasted rosemary mini red potatoes |  
zucchini and red pepper sautee | salsa verde piemontese

Arrosto d' Anatra

Slow roasted confit of Muskovy Duck leg | lemon cranberry chutney |  
sautéed swiss chard and bell pepper medley |

Cotoletta alla Milanese

Lightly breaded bone in veal prime rib | yellow beet, tomato filet and radish sautee | salsa verde

## Vegetarian – Vegan Selections

### Zucca Ripiena al Forno

Oven baked butternut squash | sauteed vegetable salad |  
blistered cherry tomato vinaigrette | crispy chickpeas

### Lasagna di Melanzane di Parmigiana

Thinly sliced and pan fried eggplant layered with tomato passata,  
fresh mozzarella and parmesan cheese.

### Caponata

Sicilian sweet and sour eggplant with pine nuts, raisins,  
celery, garlic and olives | mozzarella filata | tomato jam |  
grilled garlic rubbed crostini

## Dolci – Dessert

### Tiramisù tradizionale

Savoardi cookies | ara azurro espresso | mascarpone cream |  
cocoa powder | sambuca | kahlua | espresso reduction | chocolate garnish

### Sbrisolona

traditional cornmeal and almond tortel | caramelized brown sugar |  
ice wine zabaglione

### Chocolate Bonet

bittersweet chocolate and amaretto flan |  
espresso syrup | raspberry gastrique

### Degustazione di dolci e frutta stagionale (platter)

In house made Italian mini pastries | seasonal fruit

## Per Dopo – Late Meal

(\*if late meal selected instead of Hors d'oeuvres)

### Late Meal Table

Focaccia platter (1) | Panino platter (1) |

Fresh seasonal fruit platter (1)

Tea & Coffee

# Wedding Packages

~ Lavanda ~

129.00

## INCLUDES:

6 options of hors-d'oeuvres & late meal table buffet  
4 course meal (appetizer, pasta, entrée, dessert)  
Open domestic bar (5:00 pm to 1:00 am) including cocktail hour (max.1 hr)  
& wine during dinner (2 bottles per 8 adults)\*  
(\*bar closed during dinner service / wines to be chosen from the CLASSICO category)

## Stuzzichini

**Please choose five for your group**

### Cold Canapes

Atlantic salmon gravlax | black pepper touile | supreme of orange

Triple acre pork rilette crostini | apple butter garnish

Classic tomato and basil insalatina | extra virgin olive oil drizzle (served on spoons)

Wild mushroom tart | rosemary jam | pickled beet julienne

Poached quail egg | anchovy aioli | grilled olive oil bread

Smoked Muscovy duck breast | cranberry gastrique | balsamic drizzle | garlic rubbed crostini

Ricotta mousse | bosc pear chips | pancetta crumble

Roasted locally grown beets | chestnut vinaigrette | organic roasted pumpkin seeds |  
Québec goat cheese | beet wafer basket | acacia honey | micro greens

### Hot Canapes

Grilled seasonal vegetable skewers | roasted garlic aioli

Lamb spezzatina | sour cream pearl | mint emulsion

Pulled slow braised Triple Acre short rib | salsa verde | purple onion jam

Sous vide chicken Ballantine | pecorino and prosciutto cotto stuffing | citrus crema

Warm chickpea salad | fresh parsley | lime vinaigrette | carrot julienne

Slow cooked Muskovy duck leg confit | olive oil emulsion | candied orange zest

Chili and lime marinated shrimp skewers | olive oil drizzle



**Please choose 1 item from each section for your group**

Antipasti – First Course

**Insalata Stagionale**

seasonal salad of local kale, arugula, fennel and dried cranberries | citrus dressing

**Insalata Cesare**

romaine hearts | prosciutto crackers | herbed croutons |  
shaved parmigiano | house made Caesar dressing

**Insalata Mista**

baby greens | caramelized purple onions | cherry tomato confit |  
asiago cheese | balsamic vinaigrette

**Antipasto di Barbabietole e Lonza**

Vanilla scented roasted yellow beets | spiced pecans |  
goat cheese | lonza florets | cherry tomato dressing

Primi – Pasta & Soup

**Zuppa di Zucca**

Tuscan butternut squash soup | cinnamon |  
pulled burrata | balsamic reduction

**Risotto con la Zucca**

Slow simmered Arborio rice | roasted squash puree |  
burrata | balsamic drizzle

**Tagliatelle ai Funghi**

Al dente long pasta | sherry | fresh herbs |  
sautéed field mushrooms | touch of cream

**Farfalle alla Vodka**

Bow tied shaped pasta | sautéed onions | local smoked bacon |  
tomato sauce | touch of cream

**Penne alla Norcina**

Al dente penne short pasta | artisan sausage | cremini mushrooms |  
Pepperoncino | salsa tartufata | fresh cream

## Secondi – Main Course

### Salmone Arrosto

Roasted Atlantic salmon | thyme roasted purple potato medley |  
root vegetables | rapini salsa

### Suprema di Pollo

Roasted supreme of farm raised chicken | butternut squash puree |  
confit of cherry tomatoes | olive oil emulsion

### Controfiletto di Manzo

Seared 8oz alberta AAA beef striploin | roasted rosemary mini red potatoes |  
zucchini and red pepper sautee | salsa verde piemontese

### Arrosto d' Anatra

Slow roasted confit of Muskovy Duck leg | lemon cranberry chutney |  
sautéed swiss chard and bell pepper medley

### Trota in Padella

Pan seared manitoulin rainbow trout | chickpea puree |  
beurre blanc | root vegetable pavee |

### Cotoletta alla Milanese

Lightly breaded bone in veal prime rib | yellow beet, tomato filet  
and radish sautee | salsa verde

## Vegetarian – Vegan Selections

### Zucca Ripiena al Forno

Oven baked butternut squash | sauteed vegetable salad |  
blistered cherry tomato vinaigrette | crispy chickpeas

### Lasagna di Melanzane di Parmigiana

Thinly sliced and pan fried eggplant layered with tomato passata,  
fresh mozzarella and parmesan cheese.

### Caponata

Sicilian sweet and sour eggplant with pinenuts, raisins,  
celery, garlic and olives | mozzarella filata | tomato jam |  
grilled garlic rubbed crostini

## Dolci – Dessert

### Tiramisù tradizionale

Savoardi cookies | ara azurro espresso | mascarpone cream |  
cocoa powder | sambuca | kahlua | espresso reduction | chocolate garnish

### Sbrisolona

traditional cornmeal and almond tortel | caramelized brown sugar | ice wine zabaglione

### Chocolate Bonet

bittersweet chocolate and amaretto flan |  
espresso syrup | raspberry gastrique

Degustazione di dolci e frutta stagionale (platter)

In house made Italian mini pastries | seasonal fruit

## Per Dopo – Late Meal

### Late Meal Table

Focaccia platter (1) | Panino platter (1) |

Fresh seasonal fruit platter (1)

Tea & Coffee

# **Wine List**

## **Classico**

### Red Wine \$30

n/v, San Tiziano Rosso IGT Venezia, San Tiziano  
2013, Nero d'Avola IGT Sicilia, Cusumano

### White Wine \$30

n/v, San Tiziano Bianco IGT Venezia, San Tiziano  
2013, Orvieto Classico, Ruffino

## **Superiore**

### Red Wine \$35

2013, Pinot Grigio, Le Due Torri  
2013, Trebbiano Eclipse, Bosco

### White Wine \$35

2013, Primitivo, Ca del Doge  
2011, Merlot IGT Venezia-Giulia, Le Due Torri

## **Riserva**

### Red Wine \$40

2011, Montepulciano, Masciarelli  
2013, Barbera d'Alba DOC, Boroli  
2012, Syrah IGT Prantaferro, Terre Nuove

### White Wine \$40

2013, Falerio Bianco, Coco Grifone  
2013, Verdicchio dei Castelli di Jesi, Fazi Battaglia

### Prosecco \$38

2013, Prosecco Serenissima, Vinicola Tombaco

# Bar

## Domestic Spirits \$5.50

Absolut  
Beefeater  
Bombay  
Bacardi White + Bacardi Malib  
Canadian Club  
Jack Daniel's  
Southern Comfort  
Stock 84  
Ballantine's Blended Scotch Whiskey  
Martini Dry + Martini Rosso  
Aperol + Campari  
Rialto + Strawberry grappa  
Amaro Averna  
Bailey's  
Crème de menthe + Crème de cacao  
Limoncello  
Kahlua  
Amaretto Disaronno  
Tia Maria  
Frangelico  
Sambuca Ramazzotti  
Peach Schnapp's  
Olmecca Tequila

## Premium Spirits \$6.50

ALL DOMESTIC OPTIONS +  
Loon Vodka  
Hendrick's  
Appleton Estate Reserve  
Crown Royal  
V.S.O.P.  
Johnnie Walker Red  
Gianduia Bottega chocolate grappa  
Grand Marnier  
Graspa dei Amighi grappa de negri

**Domestic Beers \$5.50**

Coors Light  
Canadian  
Mill Street Wit + Organic Lager  
Steam Whistle + Muskoka (12oz draught)  
Beck's Non Alcoholic

**Premium Beers \$6.50**

ALL DOMESTIC OPTIONS +  
Heineken  
Stella Artois  
Birra Moretti  
Peroni Nastro Azzuro  
Steam Whistle + Muskoka (16oz draught)

Non alcoholic  
Water + Mineral water \$6  
Pop & Juices \$2.50

\* Other options can be added at additional costs.