

**2018-2019
Weddings**



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

Salmone Arrosto

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

Arrosto d' Anatra

Slow roasted confit of Muskovy 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

Savoardi 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
Savoiardi 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 Muscovy 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 |
Peperoncino | 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)
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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.