





Be it traditional, cultural or something completely unique and special to you, a Natura wedding is nothing short of spectacular.

Our facility Natura Events by Verdicchio provides the perfect romantic backdrop for your special day; with exceptional service, outstanding dining featuring local and imported ingredients and a selection of great options; we pledge to surpass your expectations.

Natura Events celebrates diversity and inclusiveness, celebrating the union of couples of any background.

Our experienced event planners look forward to incorporating your important traditions and will personally manage your event from start to finish, ensuring that every detail has been overseen according to your specific instruction.

We look forward to working with you to ensure your special day is a memory that will last a lifetime.



THE NATURA EXPERIENCE

Booking with us, you will experience ...

A dedicated Event Specialist to assist in planning every detail

An Event Specialist to manage all aspects during your event

Exclusive use of banquet facilities

Covered patio & garden courtyard

No dividing walls or partitions

Free parking

Complimentary coat check

Wheelchair accessibility

Round tables & comfortable chairs for up to 8

guests Floor-length linens & cloth

napkins China, glassware & service

ware

Liquor license & Liability insurance

Professional Service Team

Expert wine advice

Special dietary options met at no additional cost

Complimentary Coffee & Tea with Dessert

Access to house A/V & complimentary wi-fi

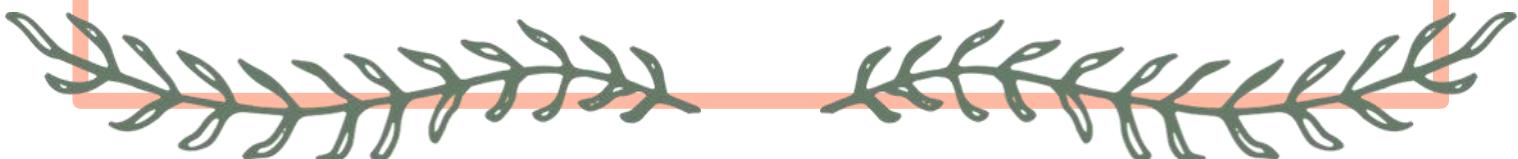
Couples menu tasting*

Customized menus*

Rehearsal Dinner discount for couple

Complimentary prosecco & dessert for 2 on your first wedding
anniversary dinner at Verdicchio Ristorante

** not included in all wedding packages*



| TABLE OF CONTENTS |

PAGE	PAGE
The Natura Experience	3
<hr/>	
WEDDING PACKAGES	
Overview	6
Silver	7
Gold	8
Platinum	9
A Cocktail Affair	10
<hr/>	
<hr/>	
VENUES	
Venue Overview	24
Frequently Asked Questions	25
Natura Floor Plan	26
<hr/>	
VENUE GALLERY	
Natura	27-28
Natura Courtyard	29
Luna	30
Patio Verdicchio	31
<hr/>	
<hr/>	
MENU	
Hors d'oeuvres	12
Stations & Platters	13
Dinner Menu	14
Dessert Menu	15
Kids Menu	16
<hr/>	
BAR	
Styles of Bar	19
Bar Packages	19
Spirits & Cocktails	20
Beers & Coolers	21
Wine & Prosecco	21
Specialty Stations	21
Non-alcoholic & Mocktails	22
<hr/>	
SERVICES	
Natura Services	32
Natura Rentals	32
Price List	34
Recommended Vendors	35

PACKAGES

OVERVIEW

	SILVER	GOLD	PLATINUM
FOOD			
Selection of 3 butler-passed hors d'oeuvres	✓	✓	✓
3-Course Dinner Starter, Entrée, Dessert	✓	✓	✓
Mid-Course Pasta			✓
Dinner ciabatta rolls & butter	✓	✓	✓
Late-Snack Station	✓	✓	✓
BEVERAGE			
Complimentary Coffee/Tea Station (Dessert Course)	✓	✓	✓
Dinner Wine (1 bottle per 4 adults)		✓	✓
SERVICES			
Complimentary Menu Tasting	✓	✓	✓
(Consists of 3 hors d'oeuvres, 2 starters, 3 mains & 2 desserts)			
Menu Customizations	✓ *	✓ *	✓ *
*additional pricing may occur per person			
DISCOUNTS / GIFTS			
Complimentary Private Room for Rehearsal Dinner	✓	✓	✓
1st Anniversary Complimentary Prosecco/Dessert Platter for 2	✓	✓	✓

SILVER

reception

ANTIPASTI | HORS D'OEUVRES

Served Butler Style | Select THREE (3) from Menu (pg.12)

dinner

ANTIPASTO | STARTER

Served Plated | Select ONE (1) starter from Dinner Menu (pg.14)

SECONDI | ENTREE

Served Plated | Select ONE (1)

Suprema di Pollo | Chicken Supreme

Roasted supreme of chicken | beurre blanc
| seasonal vegetables | rosemary potatoes

Costola di Manzo | Beef Short Rib

Slow braised Alberta AAA beef short rib | celeriac puree
| roasted seasonal vegetables | baby Yukon gold potatoes

Select ONE (1) Vegetarian/Vegan Entrée from Dinner Menu (pg.14)

DOLCE | DESSERT

Select ONE (1) Dessert from Dessert Menu (pg.15)

late-snack

The LEGNA Pizza Station

Select THREE (3) Pizzas from Menu (pg.13)



| Dietary restriction meals are available upon request at no additional cost | Go to Price List document for package pricing

GOLD

reception

ANTIPASTI | HORS D'OEUVRES

Served Butler Style

Select THREE (3) from Menu (pg.12)

dinner

ANTIPASTO | STARTER

Served Plated | Select ONE (1) from Menu (pg.14)

SECONDI | ENTREE

Served Plated | Select TWO (2) from Menu (pg.14)

Select ONE (1) Vegetarian/Vegan Entrée from Dinner Menu (pg.14)

DOLCE | DESSERT

Select ONE (1) Dessert from Dessert Menu (pg.15)

late-snack

The LEGNA Pizza Station

Select THREE (3) Pizzas from Menu (pg.13)



| Dietary restriction meals are available upon request at no additional cost | [Go to Price List document for package pricing](#)

PLATINUM

reception

ANTIPASTI | HORS D'OEUVRES

Served Butler Style | Select THREE (3) from Menu (pg.12)

dinner

ANTIPASTO | STARTER

Served Plated | Select ONE (1) from Menu (pg.14)

PRIMI | PASTA

Select (1) Pasta from pg.14

SECONDI | ENTREE

Served Plated | Select TWO (2) from Menu (pg.14)

Select ONE (1) Vegetarian/Vegan Entrée from Dinner Menu (pg.14)

DOLCE | DESSERT

Select (1) Dessert from pg.15

late-snack

Self-serve Station | Select ONE (1)

Select ONE (1) from Menu (pg.13)



| Dietary restriction meals are available upon request at no additional cost | Go to Price List document for package pricing

A COCKTAIL AFFAIR

||||| reception |||||

The Antipasto Bar (SEE DESCRIPTION ON PAGE 12)

ANTIPASTI | HORS D'OEUVRES Select THREE (3) from Menu (pg.12)

||||| stations |||||

PASTA STATION Select ONE (1)

Penne alla Vodka | Penne & Vodka Sauce

Sautéed onion | local smoked bacon | vodka reduction | tomato sauce | touch of cream | parmigiano

Risotto Stagionale

Seasonally inspired risotto

Mezze Maniche Bolognese

Short pasta | pork, chicken, beef ragu | parmigiano

Chittara Alla Matriciana

Long Al Dente Pasta | Tomato Passata | Pepperoncino | Sweet Onions | Ontario Smoked Bacon

CARVING STATION Select ONE (1)

Slow Cooked AAA Beef

Au jus reduction | Condiments

Porchetta Marchigiana

Supreme of Chicken (Roasted)

Hamburger Sliders

Beef | Turkey

SALAD STATION Select TWO (2)

Insalata Cesare | Caesar Salad

Romaine hearts | local smoked bacon | herbed croutons | shaved parmigiano | house-made Caesar dressing

Insalata Mista | Mixed Green Salad

Baby greens | caramelized purple onions | cherry tomato | asiago cheese | balsamic vinaigrette

Farro Salad

Seasonally Inspired Chef's Salad

FROM THE FIELDS STATION Select TWO (2)

Roasted Potatoes

Roasted Seasonal Root Vegetables

Warm Potato and Bean Salad

Brussel Sprout and Pancetta Medley

DESSERT STATION Sharable Table

Mini Cupcakes | Creme Brulee | Mini Cakes | Cannoli | Seasonal Fruit

||||| late-snack |||||

Self-serve Station | Select ONE (1) from Menu (pg.13)





MENU

MENU

| HORS D'OEUVRES |

see current Price List document for pricing

BRUSCHETTA

Pomodoro | tomato, basil, garlic

Funghi | mushroom trifolati, goat cheese & mascarpone spread, balsamic drizzle

Peperone | fire roasted peperonata, ricotta & mint spread, vin cotto drizzle

Pere | ricotta, pear, truffled honey, walnut crumb

Manzo | shaved Alberta aaa beef strip-loin | brie cheese | caramelized onion

Prosciutto | prosciutto di parma | fig jam | whipped ricotta | balsamic reduction

Mortadella | whipped mortarella and marscapone mousse | crushed pistachio |
balsamic glaze

FINGER FOOD

Roasted beet wafers | chestnut vinaigrette | roasted pumpkin seed | rolled goat cheese

Arancini Pomodoro | tomato sauce, fior di latte mozzarella, parmigiano

House-made Mini Meatballs | veal, chicken & beef | tomato sugo | parmigiano

Smoked salmon | silvered purple onions | capers | lemon dill cream cheese | savory tartlet

SPIEDINI

Caprese skewers | marinated cherry tomatoes and fresh mozzarella | basil pesto drizzle

Pancetta wrapped chicken skewers | vin cotto drizzle

Grilled vegetable and halloumi skewers | miso glaze

Tuscan beef tagliata skewers | gorgonzola drizzle

Fresh friulano, olive and salami skewers | fig and balsamic onion jam

Ontario lamb skewers | mint, orange & rosemary reduction

Grilled White Pacific shrimp skewers | garlic & citrus marinade | fresh lime

Prosciutto wrapped shrimp skewers | rosemary | garlic | honey balsamic drizzle

STATIONS & PLATTERS

see current Price List document for pricing

FOOD STATIONS

The Antipasto Bar



Artisanal Selection of Italian and Local Cheeses
Italian and In House Made Selection of Cured Meats and Sausages
Verdicchio Marinated Olives & Marinated Vegetables & Seasonal Fermented Crudité and House Made Jams
Selection of 3 bruschette

The LEGNA Pizza Station



Choose 3:

Tartufata | Tomato sauce | mozzarella | local artisan pork sausage
Caprese | Tomato sauce | roasted cherry tomato | fior di latte | basil pesto
Oh! Mangiacake | Tomato sauce | mozzarella | sweet salami | mushrooms | pancetta
Salame | friulano style salami | green olives | caramalized onions | artisan sausage
Udinese | Tomato sauce | fior di latte | prosciutto | arugula | shaved parmigiano



Bite Size Burger Boutique

Choose 2:

Classic beef | caramelized onion and Gruyere | arugula | Dijon mayo
Classic beef | smoked cheddar | spicy paprika aioli | pickled jalapeno | crispy fried onions
Thyme and pepper turkey | brie | cranberry Dijon | caramelized onions
Herb spiced turkey | aged cheddar | maple bacon jam | crisp lettuce
Lemon and rosemary chicken | blue cheese crumble | zesty pepper glaze | crunchy slaw
Balsamic marinated portobello mushroom | goat cheese | garlic aioli | roasted peppers

Porco Io Bites - Umbrian porchetta sliders

Slow roasted 'porchetta style' pork with fennel and garlic | mini chiabatta buns | pickled jalapeno | smoked paprika aioli | mint apple chutney and accompaniments

1351 Kitchens Sandwich Platter

Grilled Chicken Breast | fontina cheese | caramelized purple onion | spicy mayo
Prosciutto | roasted red peppers | smoked scamorza cheese | arugula | balsamic vinaigrette
Grilled Vegetable: zucchini | red pepper | eggplant | mushroom | ricotta mint spread | balsamic reduction (vegan available)

DINNER MENU

ANTIPASTO | STARTER

Insalata Mista | Mixed Green Salad

Baby greens | caramelized purple onions | cherry tomato | asiago cheese | balsamic vinaigrette

Insalata Cesare | Caesar Salad

Romaine hearts | local smoked bacon | herbed croutons | shaved parmigiano | house-made Caesar dressing

Crema di Zucca | Butternut Squash Soup

Local butternut squash soup with fresh herbs, nutmeg, turmeric, and a touch of cream | crispy sage & browned onion garnish

Bisque di Gamberi | Shrimp Bisque

Velvety cream-based bisque with sauteed pacific white shrimp, shallots, garlic and a splash of brandy | slow simmered in a seafood broth with fresh herbs and tomato | chive oil drizzle

Peperone Rosso | Roasted Red Pepper

Fire roasted red peppers slow simmered with garlic, onions and finished with a touch of cream | basil infused oil

PRIMI PASTA | PASTA MID-COURSE

Penne alla Vodka | Penne & Vodka Sauce

sautéed onion | local smoked bacon | vodka reduction | tomato sauce | touch of cream | parmigiano

Risotto con Funghi e Tartufo | Mushroom & Truffle Risotto

slow simmered arborio rice | local mushrooms | white wine | Umbrian black truffle salsa | parmigiano

Risotto con Zucca e Arugula | Butternut Squash & Arugula Risotto

roasted butternut squash | crispy pancetta | arugula | parmigiano

(available in vegetarian option)

Tagliatelle alla Bolognese | Bolognese Tagliatelle

slow simmered pork, chicken & beef ragu with cloves, white wine, nutmeg & tomato passata

Cannelloni

Oven baked veal & ricotta stuffed pasta rolls | tomato bechamel sauce

(available in vegetarian option)

Lasagna

Oven baked, house made thin pasta sheets multi layered with mozzarella, parmigiano, bechamel and Bolognese sauce

(available in vegetarian option)

SECONDI | MAIN COURSE

Suprema di Pollo | Chicken Supreme

Roasted supreme of chicken | lemon thyme veloute | seasonal vegetable | rosemary potatoes

Petto d'Anitra Affumicata | Smoked Duck Breast

cast iron seared smoked King Cole duck | warm pear & arugula farro insalatina | blueberry gastrique

Costola di Manzo | Beef Short Rib

Slow braised Alberta AAA beef short rib | garlic mashed potatoes | roasted butternut squash | sautéed broccoli | seasonal root vegetable

Luccio | Pickerel

pan seared local pickerel | shrimp brodetto | warm potato & green bean medley

Salmon | Salmon

roasted Atlantic salmon | charred brussel sprouts | lemon & spring onion fregola

Vitello Grigliata

Grilled pancetta, fontina cheese and rapini stuffed Ontario bone in veal chop | roasted rosemary potatoes | sautéed seasonal greens | root vegetables

(Platinum package only)

| VEGETARIAN/VEGAN MAIN COURSE |

Arrosto di Cavolfiore | Roasted Cauliflower

Wood-oven roasted cauliflower steaks with quinoa, fig & crushed pistachio | balsamic reduction

Burrata Ravioli

Truffle crema | walnut crumb | local honey | radicchio julienne



DESSERT MENU

see current Price List document for pricing

DOLCE | DESSERT

Tiramisu Tradizionale | Traditional Tiramisu

Savoiardi cookies | Ara Azzurro espresso | mascarpone cream | cocoa powder | sambuca | Kahlua | espresso reduction | chocolate garnish

Cannoli Siciliani | Sicilian Cannoli

House-made ricotta & chocolate stuffed cannoli | *one platter per table*

Cheesecake

choice of berry, chocolate or caramel drizzle

| KIDS MENU |

Available to children 10 & under
Priced at 1/2 price of wedding package price | Includes beverages

Select ONE (1) item from each Course

All children will receive the same menu.

Accommodations made for kids with dietary restrictions

ANTIPASTO | STARTER

Insalata Cesare | Caesar Salad

Romaine hearts | local smoked bacon | herbed croutons | shaved parmigiano | house-made Caesar dressing

Pasta | Pasta

al dente Penne. In choice of sauce: Bolognese, Tomato Basil, or Butter & Parmigiano

SECONDI | MAIN COURSE

Pollo Milanese | Chicken Fingers

lightly breaded, farm raised Ontario chicken breast | fresh cut potato batons

Pizza di LEGNA | LEGNA Wood Oven Pizza

Sauce & Cheese

Prosciutto & Salami

Mushroom & Sausage

DOLCE | DESSERT

Fruit & Cookie Plate

Seasonal Cupcake

Seasonal Flavor Sorbetto

BAR

We offer flexibility in how your bar will operate; choose one style of bar or combine them. Assistance will be provided in determining what style is right for you based on your needs and budget

BAR

STYLES OF BAR

HOST BAR

- The Host will purchase beverages based on Guest Consumption.
- Final Billing will process payment of the Host Bar. An 18% Service Charge will be applied
- The Host may set the Hours of Operation the bar is in service

CASH BAR

- Guest purchase their drinks
- Cash only (ATM on site)
- Guest may create a Bar Tab with valid credit card

BAR PACKAGE

- Opens the bar for a set duration with no incremental charges in beverage consumption.
- Charges are applied to the billing contract and are calculated using the confirmed Adult Count x Rate of Beverage Package x number of hours the Beverage Package is used.
- It is recommended to only use Beverage Packages during peak times and switch to a Host Bar as the room population decreases.

FIXED-PRICE BAR

- A combination of Cash & Host Bar.
- The Host may set the price of drinks for their guests, the balance of the actual cost is added to the Host Bar.

TICKET BAR

- Host purchases drink tickets that are provided to guests for redemption at the bar.
- Drink Ticket price will vary based on the Type of Bar (Standard/Premium)

BAR PACKAGES

BASILICO

includes
House Wine, Classic Beer, Soft Drinks
\$17 per person/first hour
\$16 per person/additional hour

TIMO

includes
Standard Spirits & Classic Cocktails, House Wine, Classic Beer, Soft Drinks
\$19 per person/first hour
\$17 per person/additional hour

LAVANDA

includes
Premium Spirits, Classic Cocktails, Premium Cocktails, House Wine, Classic & Premium Beer, Soft Drinks
\$21 per person/first hour
\$20 per person/additional hour

All prices are subject to tax. Packages are subject to an 18% service charge.

**Bar Packages do not include shots/shooters. Billed based on the Final Guest Count of Adults.
Additional charges will apply for any guest arriving after dinner and not already accounted for in the package purchase.

BAR

| SPIRITS |

HOUSE BRANDS 6.50

Crosscut Vodka | Bacardi Rum |
 Ballantine Scotch | Crosscut Gin |
 Canadian Club Rye | Olmeca Tequila |
 Stock 84 Brandy

STANDARD 6.75

Aperol | Averna Amaro | Bailey's |
 Campari | Captain Morgan | Fireball |
 Frangelico | Kahlua | Malibu Rum |
 Martini Rossi | McGuinness Liqueurs & Schnapps | Ramazzotti Sambuca |
 Southern Comfort |

PREMIUM 7.95

Bombay Sapphire | Chambord Royale |
 Crown Royal | Disaronno Amaretto |
 Drambuie | Forty Creek Whisky |
 Galliano | Goldschlager |
 Grand Marnier | Jack Daniel's |
 Johnnie Walker Red | Patron |
 Tanqueray | Torres Brandy

| COCKTAILS |

STANDARD 1.5oz 8.50

Classic Caesar
 vodka | Clamato | Worcestershire | Tabasco

Buena Vista
 rum | blue curacao | lime juice | simple syrup

Whiskey Sour
 whiskey | lemon juice | simple syrup

PREMIUM 3oz 9.50

Amaretto Sour
 amaretto liqueur | lemon juice | simple syrup

Negroni
 gin | vermouth | Campari

Raspberry Lemonade
 vodka | Chambord liqueur | lemon juice | soda

MARTINI 3oz 9.50

Classic Martini
 gin or vodka | dry vermouth | bitters

Cosmopolitan
 citron vodka | Cointreau | lime & cranberry juice

Lemon Drop
 vodka | triple sec | lemon juice | simple syrup

WINE COCKTAILS 8.00

Classic Wine Spritzer
 white wine | club soda

The Devil's Margarita
 tequila | lime juice | simple syrup | red wine

White Wine Cooler
 white wine | lemon juice | juice | soda water

PROSECCO COCKTAILS 9.50

Aperol Spritz
 prosecco | Aperol | club soda

French 77
 prosecco | elderflower liqueur | lemon juice



| BEER & COOLERS |

see current Price List document for pricing

STANDARD

7.50

Heineken | Mill St. Organic |
Michelob Ultra | Peroni

NON-ALCOHOLIC

4.50

Seasonal Variety

DRAUGHT

8.50

We work with Local Breweries.
Selection will vary on seasonal
availability.



| WINE |

see current Price List document for pricing

HOUSE

35.00

Bianco del Veneto vdt *san tiziano*,
Serenissima | Chardonnay, Verduzzo
blend easy drinking, fruity | salads, antipasti

PREMIUM

Customize your wine selection!
Our wine cellar has more than 100
selections to choose from.
Forward your menu selection and
preferred wine price range to your
event specialist.

PROSECCO

42.00

Prosecco XD veneto igt *serenissima*,
Vinicola Tombaco n/c | Veneto
Simple, refreshing | antipasti, celebrations

Rosso del Veneto vdt *san tiziano*,
Serenissima | Cabernet, merlot blend low
tannins, soft, fruit forward | frilled meats,
pastas



| SPECIALTY |

see current Price List document for pricing

WINE BAR

Specialty station featuring our House
Wines and/or your Wine List selections

PROSECCO STATION

Specialty station featuring
our House Prosecco.

MIMOSA BAR

Make your own mimosa!
Includes orange, cranberry, pineapple,
mango & peach juice



NON-ALCOHOLIC

see current Price List document for pricing

SODA

Coke | Diet Coke | Sprite | Ginger Ale |
Soda Water | Tonic Water |
Bubbly Sparkling Water

JUICE

Apple | Cranberry | Orange | Pineapple |
Clamato Juice

MOCKTAILS

Cinderella Mocktail

orange, pineapple & lemon juices | grenadine |
ginger ale | bitters

Roy Rogers

cola | grenadine | maraschino cherry

Don't Call Me Shirley

lemon & lime juices | grenadine | club soda

Shirley Temple

grenadine, lime juice, ginger ale

Tonic Rickey

tonic & soda waters | lime juice | simple syrup |
Angostura bitters

VENUES

Natura | Ristorante Verdicchio offers ceremony and reception facilities accommodating up to 250 guests. Smaller private rooms and outdoor garden courtyard can be customized to provide the ideal setting for your celebration.

VENUES

INDOOR SPACES

VENUE	TYPE	SIZE	ft ²	MIN	MAX
Natura	Banquet Hall	Irregular	4200	40	200
Luna	Meeting/Event	16' x 24'	284	10	25
La Mensa	Meeting Room	16' x 12'	192	6	10
Enoteca	Wine Cellar	10.5' x 14'	147	6	10

OUTDOOR SPACES

VENUE	LOCATION	SIZE	ft ²	MIN	MAX
Garden Courtyard	Natura			20	116
Patio Verdicchio	Verdicchio	23' x 13'	409	20	40

- Your hall rental includes round tables with seating of 8, banquet chairs, linen (specified colours only), flatware, china, glassware, podium, and microphone, set up of the venue (excluding décor), Service Staff and Bartenders
- Additional fees may apply for additional tables that extend outside of the allotted allocation of tables/chairs.
- The Natura Garden Courtyard is exclusive to guests who have booked the Natura Hall. Additional fees apply for ceremonies.
- In the event of inclement weather, outdoor ceremonies will be moved into the booked venue. Weather calls must be made a minimum of 3 hours prior to the Guest Arrival time.
- Reception space does not include additional décor. Set up fees may apply if staff are required to assemble or stage additional décor items. Additional décor items and centerpieces must be approved by Natura |Ristorante Verdicchio prior to setting up.

VENUES

Can the size of the hall accommodate my group?

We are licensed for 250 people, but capacity depends on the type of wedding and other logistics of the event. Your consultant will identify and review all your options that our spaces provide.

What is included with the Natura Hall rental?

Please see 'The Natura Experience' on page 3

Is the hall licensed?

Yes, we have all necessary permits and insurance; so you don't have to worry about that.

Is there a dance floor?

Yes, we can designate any area of our floor to accommodate this.

Are you wheelchair accessible?

Yes, our entrances into the building have large button door controls and our washrooms each have a designated large private stall with accessibility features.

Does the hall offer a location for a ceremony?

Yes, the Natura Hall as well as the garden courtyard.

Does the hall provide an A/V system and podium?

Yes, included with any package is a wireless microphone, podium, and access to our projection system. The system has the capabilities of playing atmosphere music; however, a DJ or Band with their own sound system is required for dancing/entertainment.

Are there decorating restrictions?

We ask that you not use confetti or glitter that can't be contained in a vessel. The use of tape, pins, or tacks to any of the walls is strictly prohibited. Candles must be contained within a fireproof vessel/enclosure.

Does the hall provide any decorating?

Included in your room rental is the setup of all silverware, china, and glassware for your tables. Additional décor setup is available at an additional fee.

Can I customize my food menu?

Yes, though the option of customization is restricted on some Wedding Packages, you can layer onto packages to further customize your food experience. You can also go the A la Carte option, completely customizing your entire food experience.

Is the food made on site?

Yes, all dishes are produced on-site and come out of our Ristorante Verdicchio kitchen.

Can the hall accommodate special food requests?

Yes, we are happy to meet our guests' dietary restrictions; given we are notified in advance and have the ingredients on-hand

What is the cost of the Room or Ceremony?

Please see our current season Price List for all current prices associated with Room Rentals, Packages, Menus, Products & Services.

How do I book the hall?

A non-refundable deposit of \$1000 is required to secure the date and venue; along with completed Venue Contract

Will the deposit be refunded if I cancel?

All deposits are non-refundable and can be used towards a future Natura Event or Catering within one calendar year of cancellation. See Venue Contract for further detail.

Is the service charge applied to the entire cost?

The 18% service charge is applied to all Food, Beverage, and Service/Labour charges.

Are there any hidden fees or charges?

No, your contract will reflect the total balance, including tax and service charge. Incremental billing will occur with a Host Bar, or when additional charges apply due to last-minute purchases or Service/Labour charges that extend outside the contract.

Do you allow wine or alcohol to be brought in?

You may bring in your own wine, bottles will be subjected to a corkage fee. Beer, Spirits, and other Liqueurs can be requested and will be purchased through our liquor license.

When can I set up?

Setup is to occur on the morning of the event date; with access 3 hours prior to the Guest Arrival Time. You may also rent the hall the day before the event if a longer setup is required. A Logistics Meeting will be held two weeks before your event date.

How late do I get the Natura Hall for?

Functions can't exceed a 1:00 am End Time. The Bar will close 30 minutes before the End Time for late night events. All guests and personal items must be out of the hall by 1:30am or charges may occur.

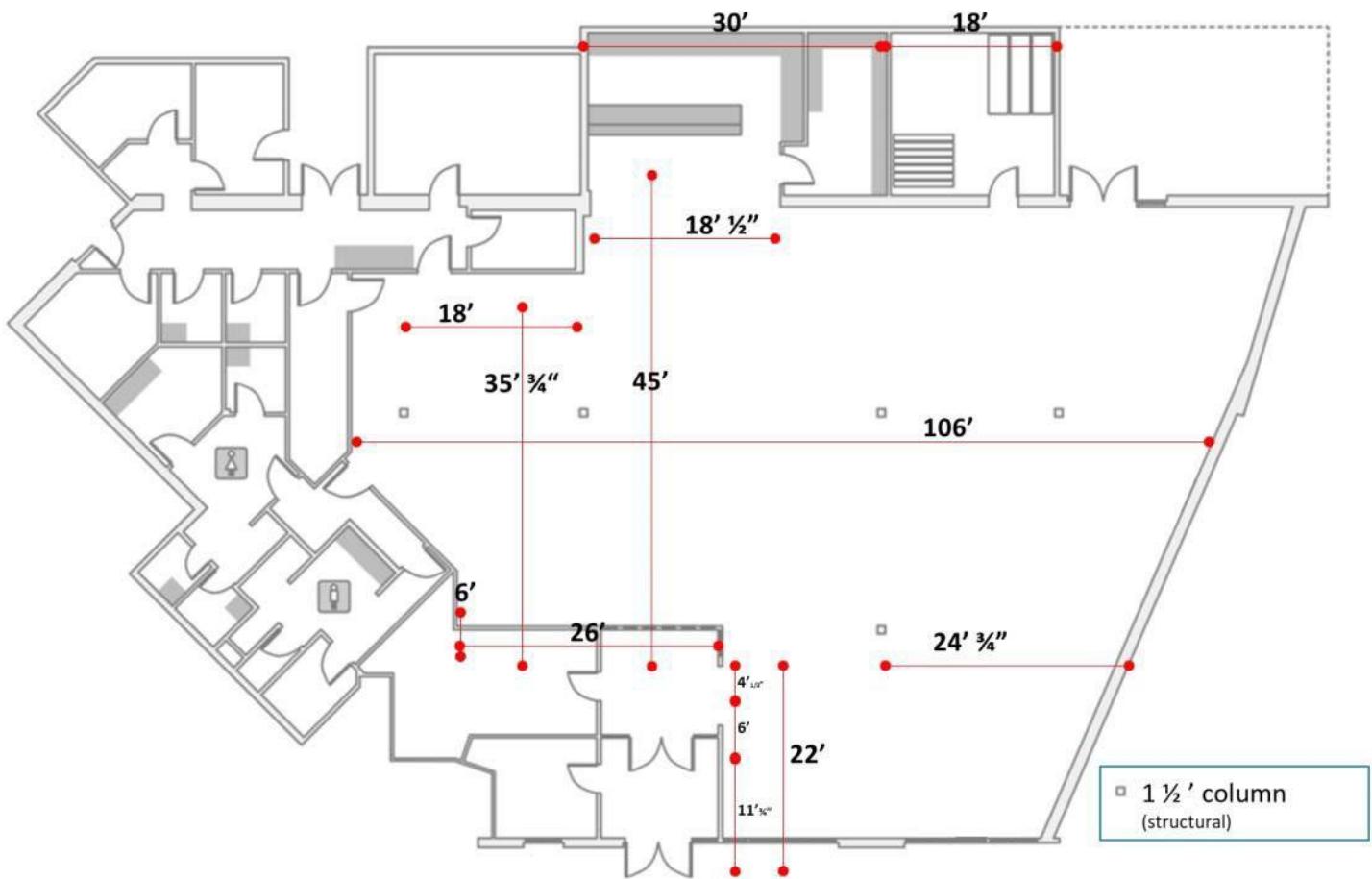
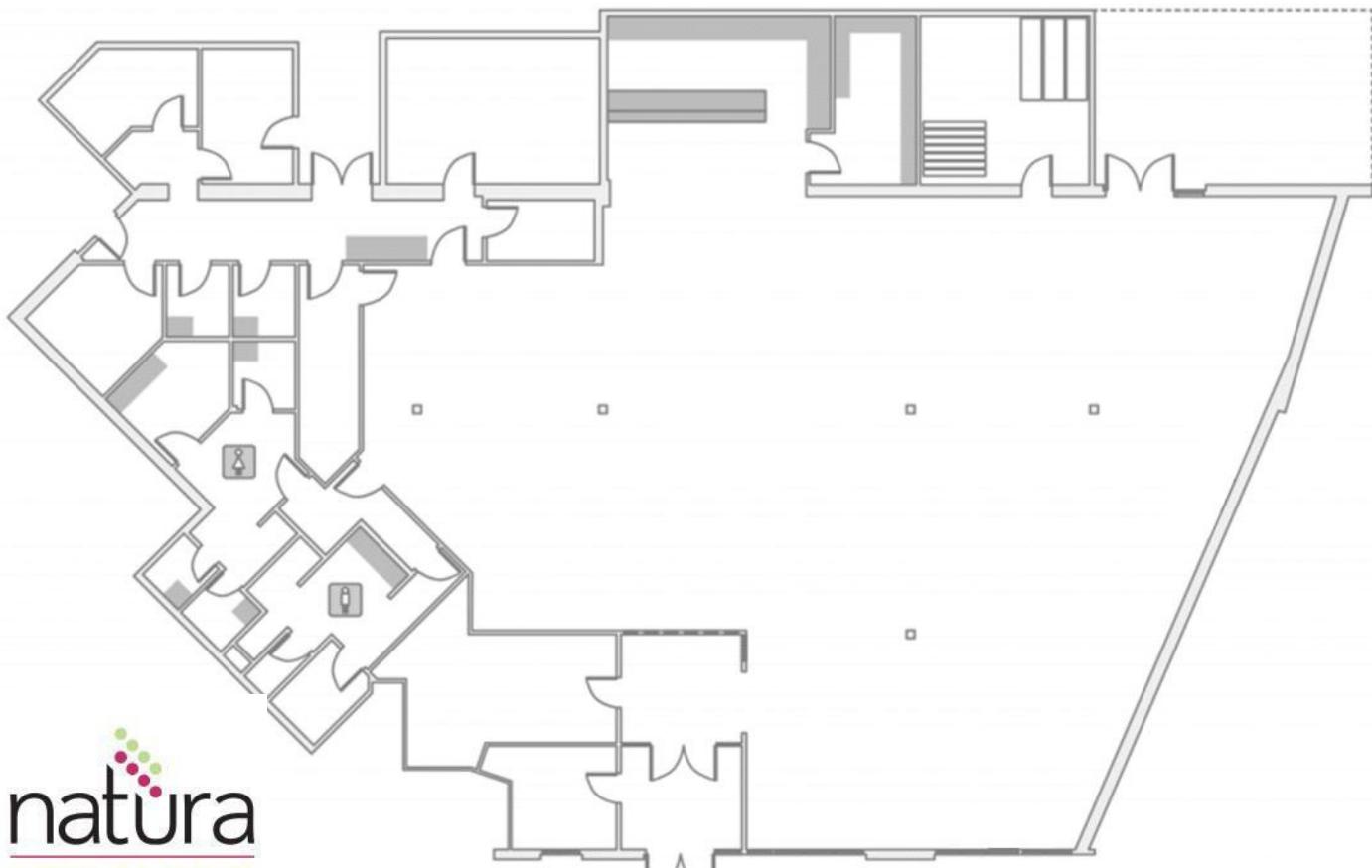
Address for Invitations

For groups held in Natura Banquet Hall

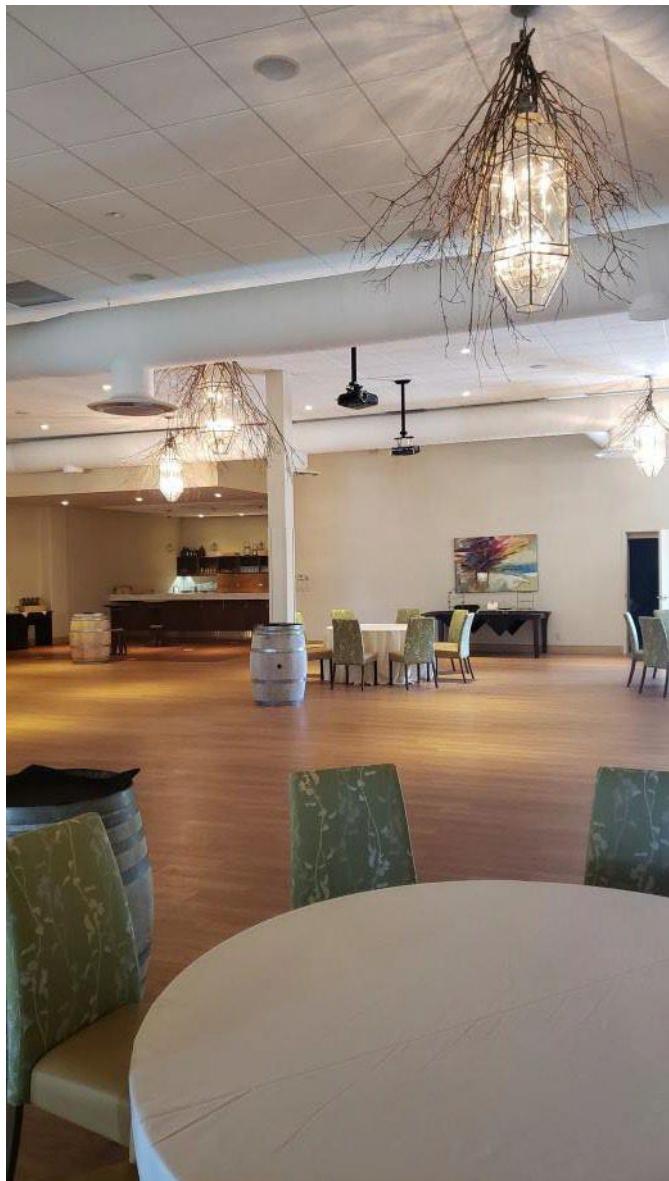
Natura Events
1351-D Kelly Lake Road
Sudbury, ON P3E 5P5

For groups held in Luna, La Mensa & Main Dining

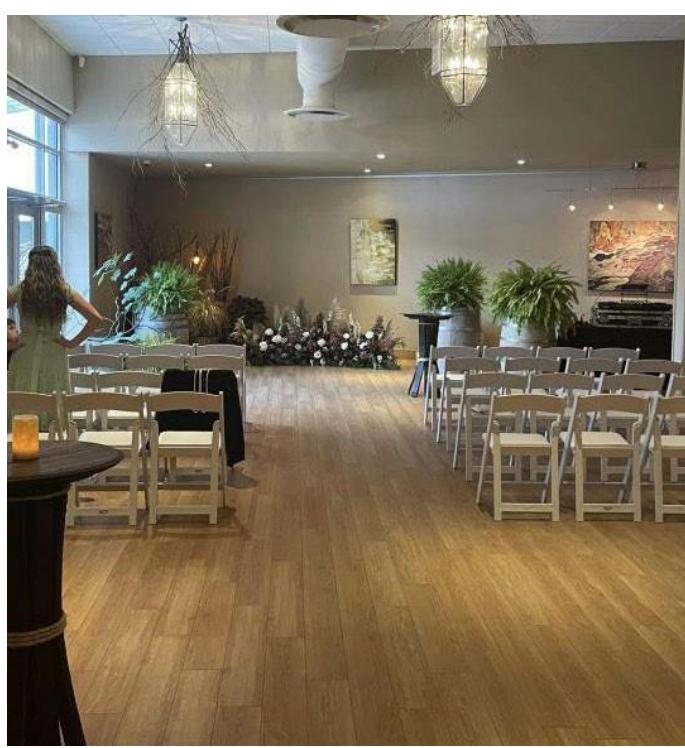
Verdicchio Ristorante | Enoteca
1351-D Kelly Lake Road
Sudbury, ON P3E 5P5



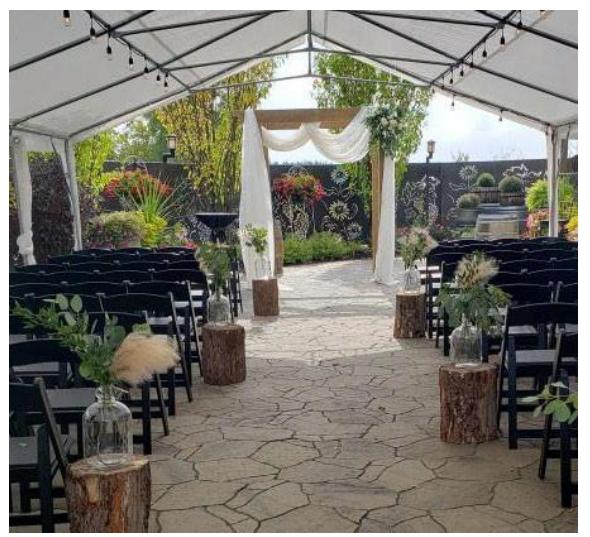
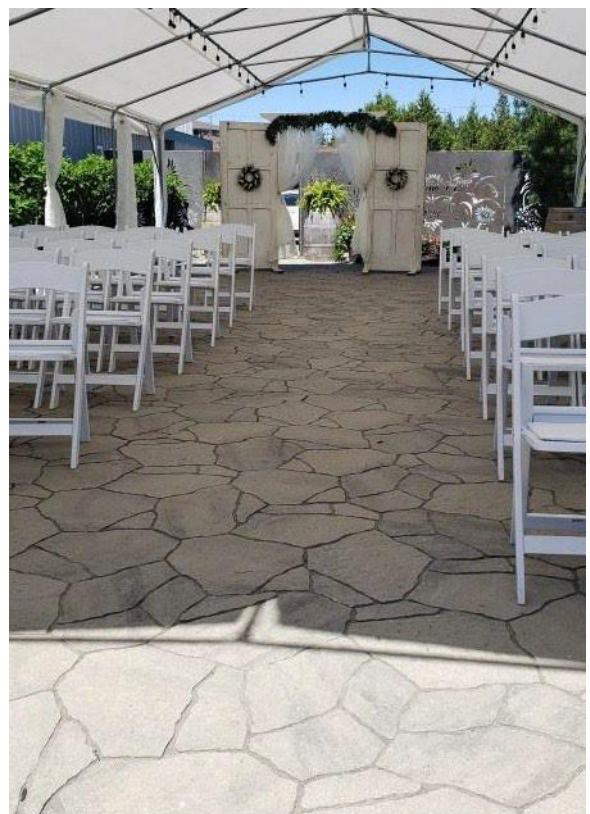
| NATURA HALL |



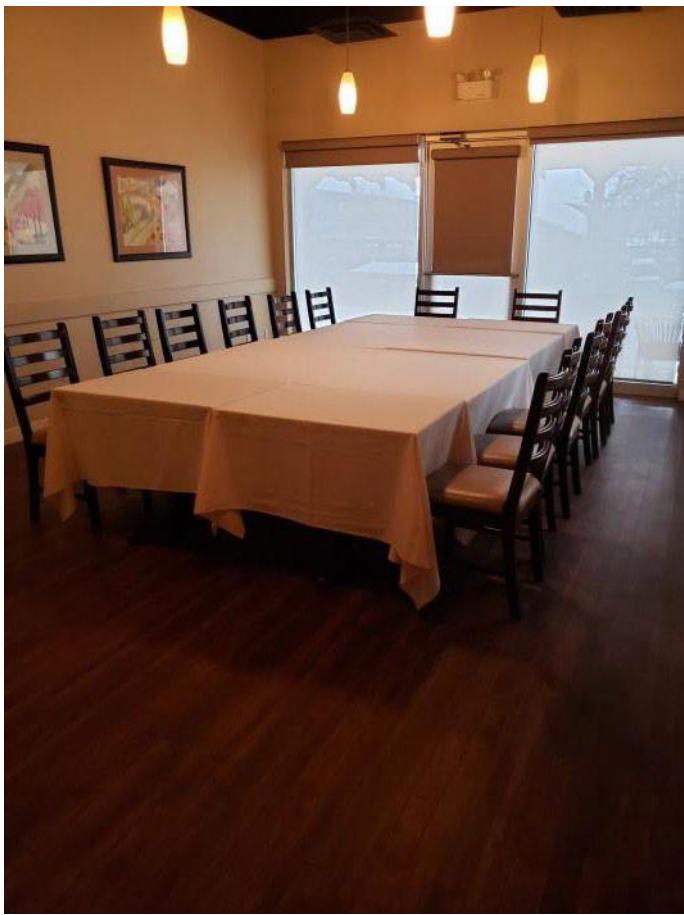
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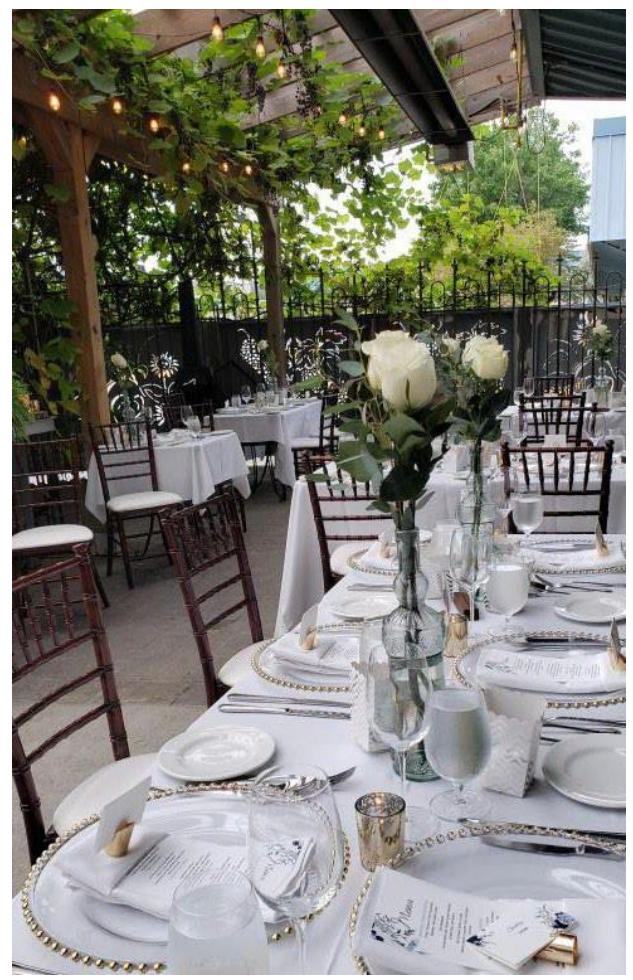
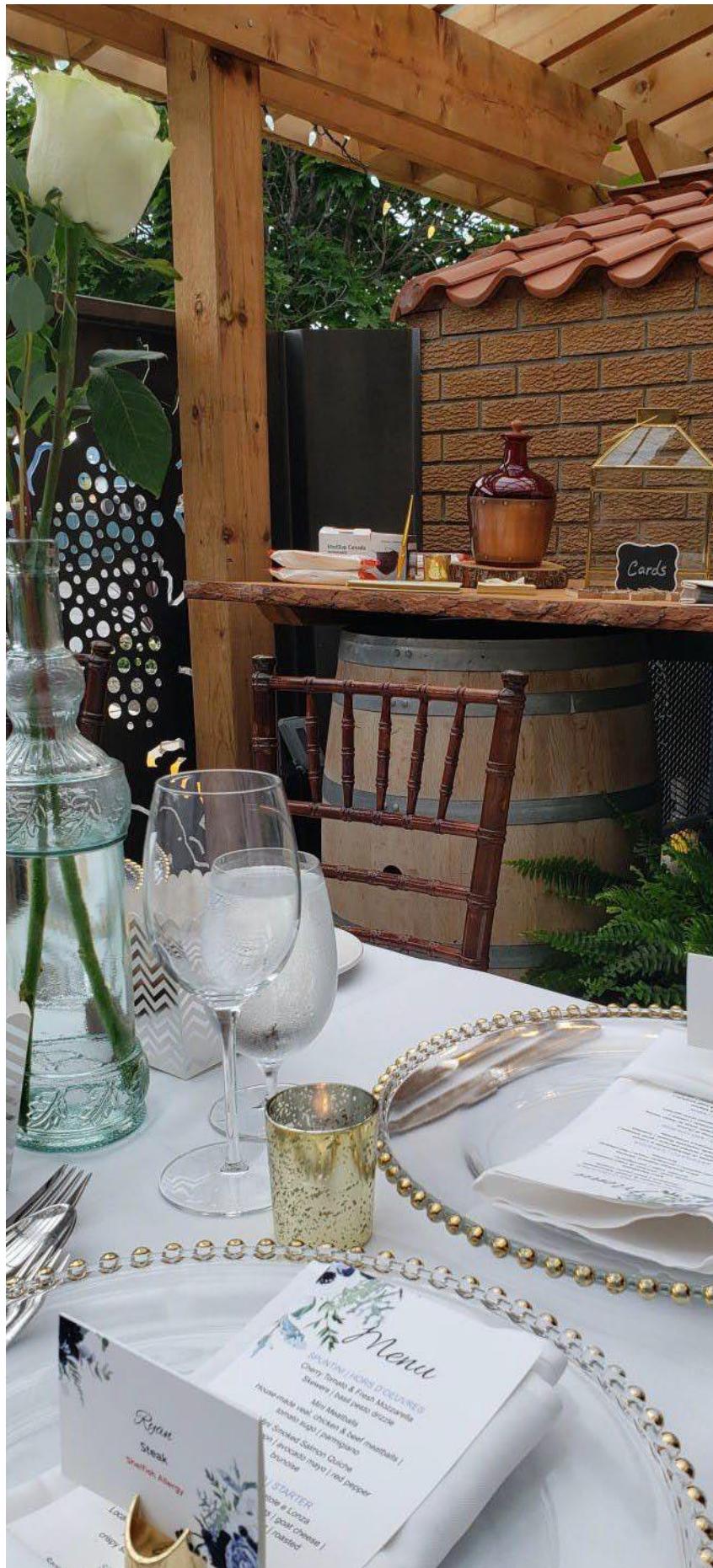
GARDEN COURTYARD |



|| LUNA ||



| PATIO VERDICCHIO |



S E R V I C E S

Additional Products & Services to assist you with your special day

SERVICES |

see current Price List document for pricing

CAKE CUTTING

- Provides you with storage, cutting and the service of your cake.
- The cake cutting fee applies to any food item that requires storage or handling or use of house supplies.

RENTALS |

see current Price List document for pricing

PERGOLA HEADTABLE

- Seats up to 14 people
- The pergola head table consists of two rustic-wooden tables with wood pergola.
- Rental includes tables, pergola, and installation.
- Decorative treatment not included.
- Wood chairs not included.

LINENS

- Customize your table linen, napkins and/or chair covers with Linen rentals from Pete's Rental or Sudbury Steam Cleaners
 - Pete's Party & Rental - petesrentall.ca
 - Sudbury Steam Cleaners - sudburysteamcleaners.com

ARBORS

- We are partnering with Natura Wedding Couples who have created gorgeous assets for their wedding and want to share them with others.
- See 'Natural Rentals' for inventory
- Rental includes installation
- Decorative treatment not included.



PRICE LIST

PRICE LIST

2025 WEDDING

menus & pricing are subject to change on seasonal availability and will be renewed on a 6 month basis.

Prices exclude 13% tax & 18% administration fee

SERVICES

VENUE RENTAL

Cake Cutting	2.50	per person
Labour Services	30 / hr	Per service person
Prosecco Toast	5.00	per person
Satellite Bar	50.00	per hour
Signature Cocktails	variable	
Day before setup	750	4pm-8pm
Decor Storage	250.00	per day

Natura	1700
Luna	250
La Mensa	100
Wine Cellar	150
Ristorante Verdicchio	7000 minimum spend

RENTALS

PACKAGES

Pergola Head Table	350	Subject to Availability
Large RoundHouse Table	20	Seating for up to 10 people
Linen Rental	variable	Speak to Event Specialist
House Arbors	250	Speak to Event Specialist
Patio Heater	70	Per unit
Cocktail Table	10	Per unit
Sweetheart Table	17	Per unit

Silver	100
Gold	115
Platinum	130
A Cocktail Affair	135

- Youth are priced at a \$5 discount
- Children 10 & under occupying a chair are priced at 1/2 price

Please refer to our decor and rental package for more items

CEREMONY

Natura Hall	350
Garden Courtyard	400
Pergola Patio	250

Garden Courtyard ceremony includes 24 folding padded chairs and 20'x40' shading tent.



| RECOMMENDED VENDORS |

EVENT PLANNERS

Make It Magic

makeitmagicwithb@hotmail.com

705-562-1813

Black Tie Wedding & Event Planning

blacktieweddingsandevents.ca

nathalie@blacktieweddingsandevents.ca

DECORATORS

Details Events

detailseventdecor.com

details.eventteam@gmail.com

Unforgettable Weddings

unforgettableweddings.ca

info@unforgettableweddings.ca

FLORISTS

Ramsey Florals

ramseyfloralco.ca

705-673-1717

Katelyn's Florals

katelynsflorals.ca

705-588-2232

BAKERS

Gourmet World

gourmetworld.ca

705-522-0718

DJ SERVICES

Sound.wav Rentals

soundwavrentals.com/

sound.wav.rentals@hotmail.com

PHOTOGRAPHER

Filion Photography

Filionphotography.com

alex@filionphotography.com

Big & Rich

info@bigandrichdj.com

705-920-0456

Ark Photography by Rachael

arkphotographybyrachael

@gmail.com

OFFICIANTS

All Seasons Weddings

allseasonsweddings.ca

1-800-545-3681

OTHER SERVICES

Notch Up Photo Booth

notchupbooth.com smiles

@notchupbooth.com

RENTALS

Pete's Party & Tent Rental

petesrentall.ca

705-673-4896 | (877) 383-6874

Limitless Balloon Decor

Limitlessballoondecor.ca

limitlessballoondecor@gmail.co

Rent-N-Party

Rentnparty.com

info@rentnparty.com

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