



2027



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.

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

Exclusive use of banquet facilities

Covered patio & garden courtyard

Free parking

Complimentary coat check

Wheelchair accessibility

Round tables & comfortable chairs for up to 8

## guests

Floor-length linens & cloth napkins  
**(house colours)**

China, glassware & serviceware

Liquor license & Liability insurance

Professional Service Team

Special dietary options met at no additional cost

Complimentary Coffee & Tea with Dessert

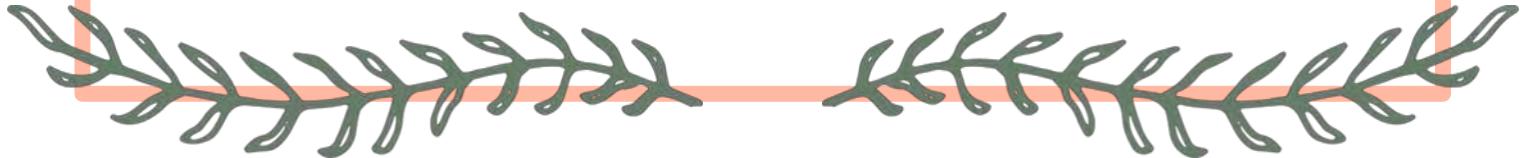
Access to house A/V & complimentary wi-fi

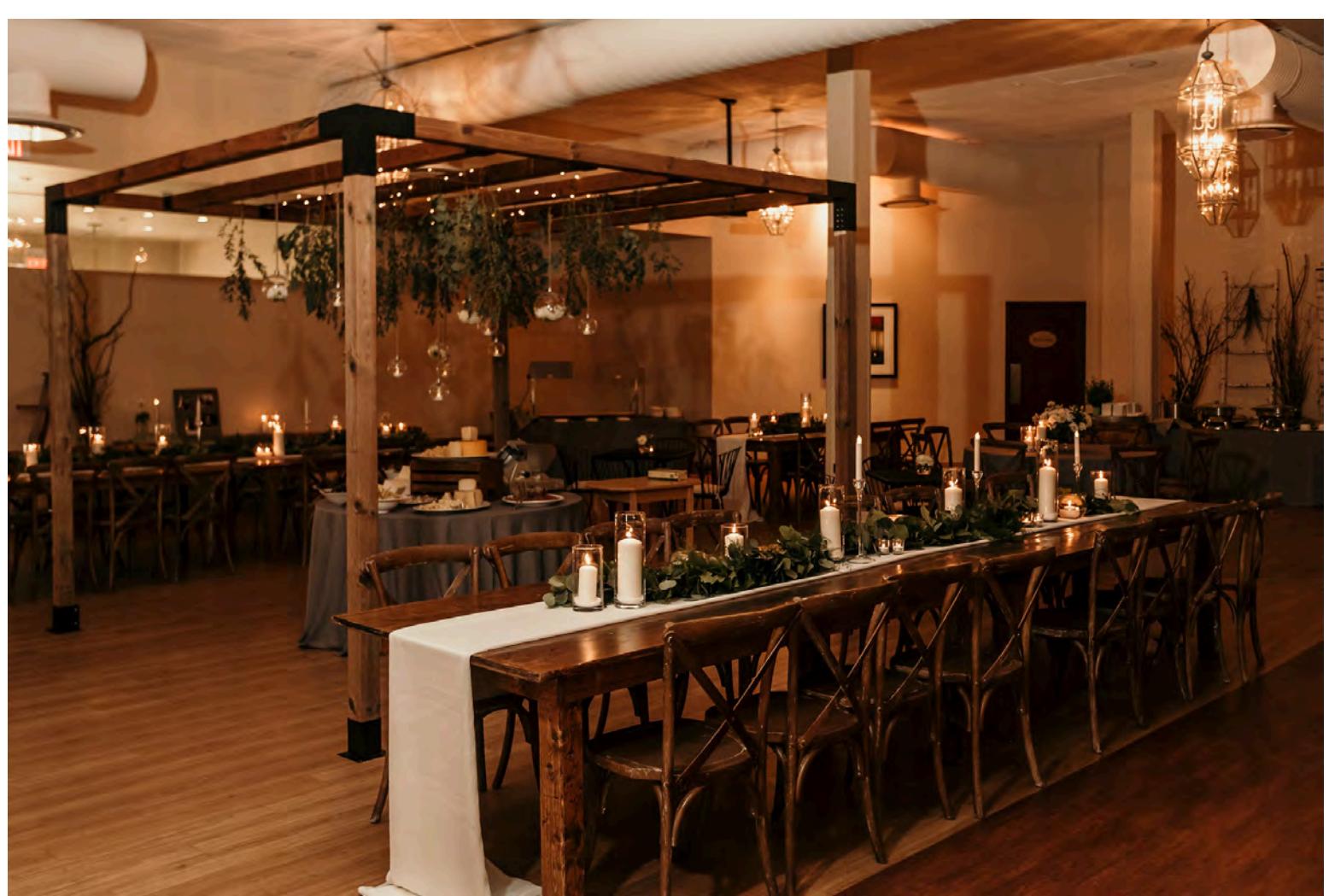
Couples menu tasting

Customized menus

Rehearsal Dinner discount for couple

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





# PACKAGES

# SILVER

\$120 per person

## reception

### ANTIPASTI | HORS D'OEUVRES

Served Butler Style | Select THREE (3) from Menu (pg.10)

## dinner

### ANTIPASTO | STARTER

Served Plated | Select ONE (1)

#### 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

#### Penne alla Vodka | Penne & Vodka Sauce

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

### SECONDI | ENTREE

Served Plated

#### 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

### DOLCE | DESSERT

Served Plated | Select ONE (1)

#### Tiramisu Tradizionale | Traditional Tiramisu

Savoiardi cookies | arA Azzurro espresso | mascarpone cream | cocoa powder | sambuca | Kahlua | espresso reduction

| chocolate garnish

#### Cheesecake

choice of berry, chocolate or caramel drizzle

## late-snack

### The LEGNA Pizza Station

Select THREE (3) Pizzas from Menu (pg.11)

| Dietary restriction meals are available upon request at no additional cost |

2027 Wedding Package

# GOLD

\$135 per person

## reception

### ANTIPASTI | HORS D'OEUVRES

Served Butler Style | Select THREE (3) from Menu (pg.10)

## dinner

### ANTIPASTO | STARTER

Served Plated | Select ONE (1)

#### 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

#### Penne alla Vodka | Penne & Vodka Sauce

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

#### Risotto Stagionale

slow simmered Arborio rice | seasonal additions

### SECONDI | ENTREE

Served Plated | Select TWO (2)

#### 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

#### Salmon | Salmon

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

### DOLCE | DESSERT

Select ONE (1)

#### 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

## late-snack

### The LEGNA Pizza Station

Select THREE (3) Pizzas from Menu (pg.11)

## bar

### Table Wine

ONE (1) bottle of wine per 4 adults

| Dietary restriction meals are available upon request at no additional cost |

2027 Wedding Package

# PLATINUM

**\$160 per person**

## reception

### ANTIPASTI | HORS D'OEUVRES

Served Butler Style | Select THREE (3) from Menu (pg.10)

## dinner

### ANTIPASTO | STARTER

Served Plated | Select ONE (1)

#### Insalata Mista | Mixed Green Salad

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

#### Insalata Cesare | Caesar Salad

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#### 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

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

#### Risotto Stagionale

slow simmered Arborio rice | seasonal additions

### SECONDI | ENTREE

Served Plated | Select TWO (2)

#### 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

#### Salmon | Salmon

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

### DOLCE | DESSERT

Select ONE (1)

#### 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

## late-snack

Self-serve Station | Select ONE (1)

Select ONE (1) from Menu (pg.11)

## bar

ONE (1) hour of open bar during cocktail hour

\*includes beer, wine, standard cocktails, and non-alcoholic

### Table Wine

ONE (1) bottle of wine per 4 adults



# 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:

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

### Porco lo Bites-Umbrian porchetta sliders

Slow roasted 'porchetta style' pork with fennel and garlic | mini ciabatta 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 )

## | KIDS MENU |

Ava ilable to children 10 & under  
Priced at  $\frac{1}{2}$  price of wedding package price

Select ONE (1) item from each Course

All children will receive the same menu.  
Acco mmoda tion s 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

Chicken Fingers

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

Wood Oven Pizza

#### Beef Slider

Classic beef slider | fresh cut potato batons

### DOLCE | DESSERT

Fruit & Cookie Plate

#### Cheesecake

Brownie with Vanilla Gelato

## | ADD - O N S |

### SHARABLE PLATTERS

Priced per dozen

Grilled Shrimp Skewers - \$75

Sautéed Rapini - \$60

Lamb Lollipops - \$110

### ADDITIONAL COURSE

Priced per person

Pasta course- \$10

Soup or salad course- \$10

### DESSERT TABLE

assortment of mini pastries, cupcakes, cookies, fruit etc.

perfect accompaniment to your late night station

\$10 per person

### FOOD FOR SETUP/REHEARSAL

Priced per person

Breakfast pastries - \$12

Sandwich platter - \$12

Pizza station - \$14

\*ask us about our breakfast/lunch takeout options for your getting ready location

# 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

### 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)

### CASH BAR

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

### 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.

## BAR MENU

Vodka	Absolut, Grey Goose
Gin	Beefeater, Bombay Sapphire
Rye	Canadian Club, Crown Royal
Scotch	Balentines,
Rum	Bacardi White, Bacardi Spiced, Appleton's
Tequila	1800 Repaso, Patron,

Bottled Beer (375ml)	\$7.50
Wine (5oz)	\$7.50
Standard bar rail (1oz)	\$6.50
Premium spirits (1oz)	from \$7.50
Standard Cocktail	from \$9.50
Premium Cocktail	from \$10.50
Mocktail	from \$7.50
Soft drink/Juice	\$3



# 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.

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.** 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.

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?  
**The hall rental fee is \$2500 and includes exclusive access to the Natura hall and Garden Courtyard from 4pm-1am.**

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.

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 **\$30 per bottle** 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 **at 11am**. You may also rent the hall the day before the event, **for \$1000**, 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.

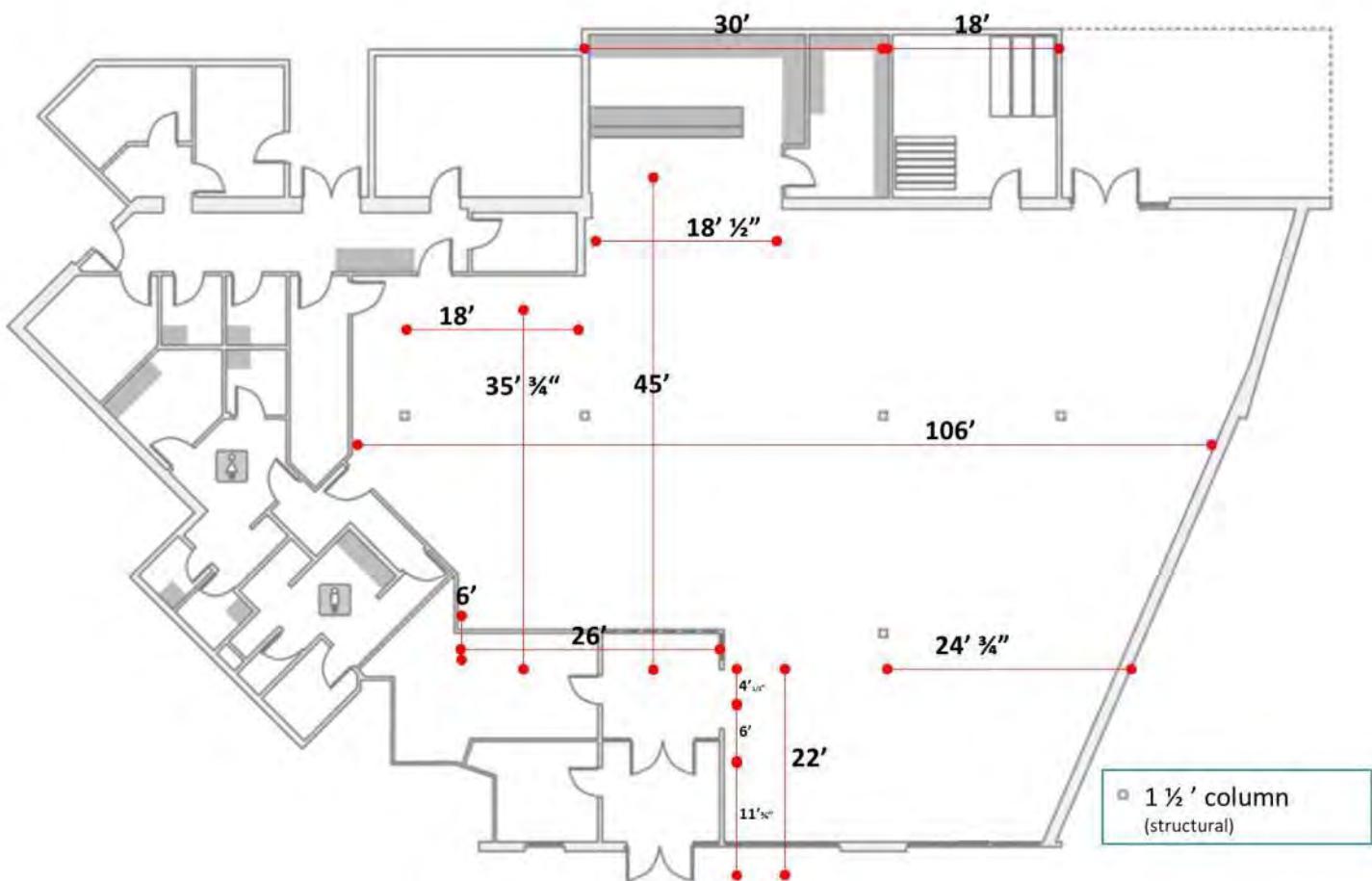
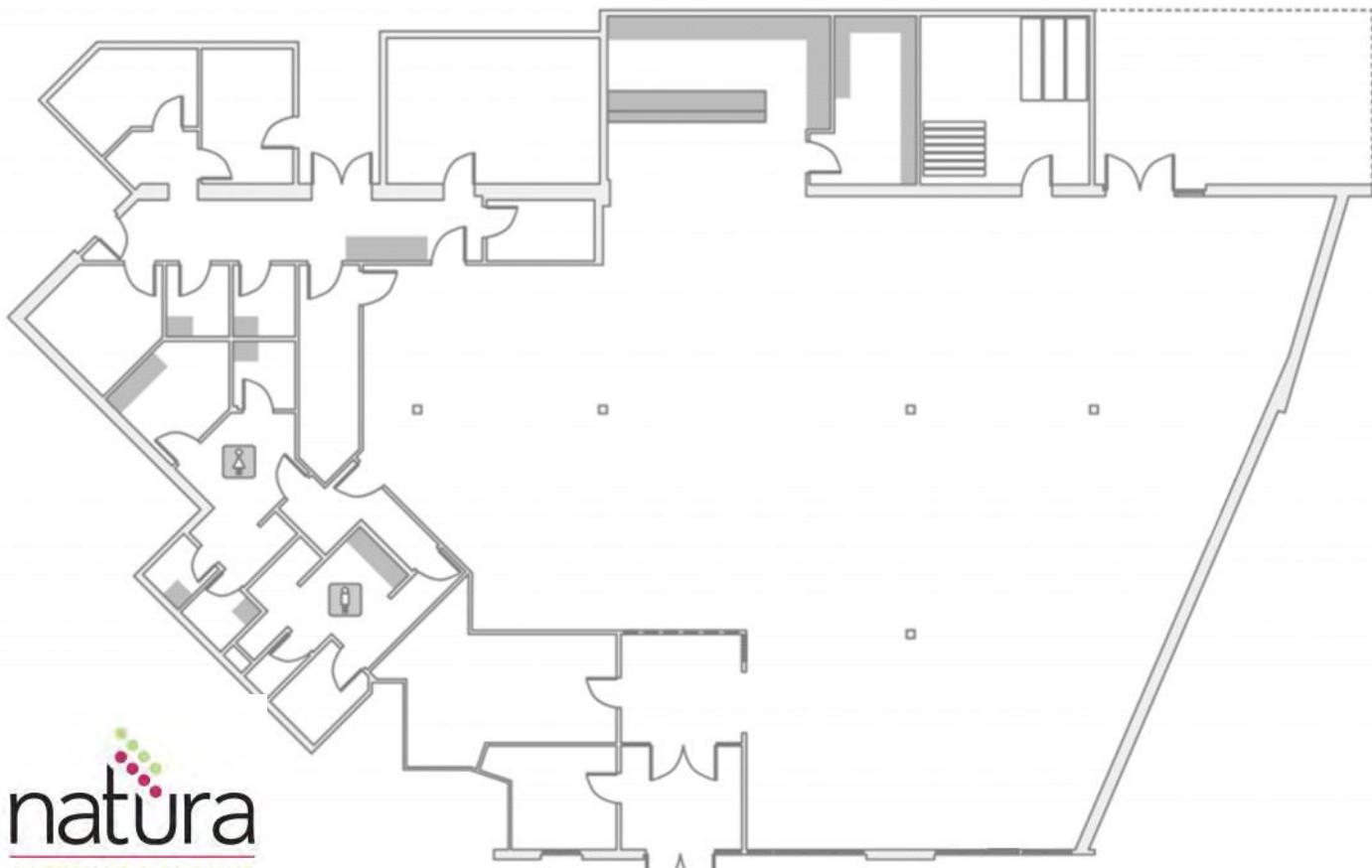
## Address for Invitations

*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



# 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

## BAKERS

### Gourmet World

gourmetworld.ca

705-522-0718

### Apothebakery

theapothebakery.ca

Apothebakerysudbury@outlook.com

## DJ SERVICES

### Sound.wav Rentals

soundwavrentals.com

sound.wav.rentals@hotmail.com

### DJ Alex Reed

djalexreed.ca

info@djalexreed.ca

705-920-0456

## FLORISTS

### Ramsey Florals

ramseyfloralco.ca

705-673-1717

### Bela Flora

bellaflora.ca

705-524-8444

## PHOTOGRAPHER

### Bunny Photography

bunnyphotography.ca

### Ark Photography by Rachael

arkphotographybyrachael.ca

arkphotographybyrachael@gmail.com

## OFFICIANTS

### All Seasons Weddings

allseasonsweddings.ca

1-800-545-3681

## OTHER SERVICES

### Notch Up Photo Booth

notchupbooth.com

smiles@notchupbooth.com

### Limitless Balloon Decor

Limitlessballoondecor.ca

limitlessballoondecor@gmail.com

## RENTALS

### Pete's Party & Tent Rental

petesrentall.ca

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

### Julie's Luxe Events & Rentals

juliesluxerentals.com

hello@juliesluxerentals.com