

OLD WORLD  
STYLE WITH A  
*Modern Flair*

*Tudor Arms*

EVENTS



*Wedding Packet*

# Tudor Arms

## EVENTS



**MAKE YOUR DAY OR ENTIRE WEEKEND A HISTORIC EVENT**  
With our two spectacular ballrooms, five-star event coordination, and hotel guest rooms, your wedding guests will feel as though they have gone to a private wedding resort!



Our personalized wedding packages include the following:

- Event valet parking  
(overnight parking is an additional fee)
- Complimentary coat check
- Personalized greeters
- Room set up and breakdown
- One bartender per 50 guests
- First course selection of soup or salad
- Floor length linens, napkins, and full place settings
- Complimentary cake cutting
- Coffee, tea, and non-alcoholic beverages
- Complimentary King Suite for the newly married couple on their wedding night  
(Check in is at 4 p.m.)
- Security officer
- Onsite Event Coordinator

*The Tudor Arms Hotel, a DoubleTree by Hilton, located in University Circle, is a beautifully restored Historic Cleveland landmark, designed by renowned Cleveland Architect, Frank Mead. The building originally opened in 1931 as The Cleveland Club Building and later became the prestigious Tudor Arms Hotel. Its Tudor-Gothic brick and limestone exterior houses 157 contemporary, upscale suites and rooms (many featuring panoramic views of the Downtown Cleveland and University Circle landscapes) and features two magnificent ball rooms. The Tudor Room, a two story beauty, includes a ceiling of heavy Oak timbers, a massive fireplace, and restored plaster reliefs. Contrasting the Tudor Room is the stunning Crystal Room, complete with landscape murals by Cleveland artist Nicollete Capuano.*

Please click [HERE](#) to schedule a tour of our award-winning Historic Landmark venue  
or call 216-456-2691  
[www.tudorarmsevents.com](http://www.tudorarmsevents.com)

# Wedding Package Overview

## Buffet Package

- Domestic cheese display
- Four hour Tudor open bar package
- Ninety minute dining period
- \$89 per person

## Carnegie Plated Package

- Tasting for two guests
- Two passed hors d'oeuvres
- Four hour Tudor open bar package
- Sparkling wine toast
- \$98 per person

## Tudor Plated Package

- Tasting for six guests
- Three passed hors d'oeuvres
- One appetizer display
- Five hour Tudor open bar package
- Sparkling wine toast
- Romeo prep room with one bottle of sparkling wine
- \$138 per person

## Crystal Plated Package

- Tasting for six guests
- Three passed hors d'oeuvres
- Two appetizer displays
- Five hour Crystal Premium Full Bar Package
- Sparkling wine toast
- Wine pour with dinner
- Gold Chiavari chairs
- Romeo and Juliette bridal prep rooms with two bottles of sparkling wine
- \$170 per person

# Buffet Package

\$89 per person includes the below menu and the four hour Tudor open bar package

## *Soup or Salad - choice of one*

Accompanied by house rolls and sweet butter  
Soup or salad is served to guest tables

Tomato Bisque  
Parmesan crostini

Caesar Salad  
Herb croutons, Parmesan, Caesar dressing

Garden Salad  
Cucumber, tomato, red onion  
*Choice of white French, cranberry vinaigrette,  
or citrus balsamic vinaigrette*

## *Entrees - choice of two proteins and one pasta*

Wild Mushroom Chicken  
Rosemary, parsley, Marsala wine, pan jus

Lemon Herb Chicken  
Garlic, parsley, beurre blanc, lemon

Flank Steak  
Salsa verde, garlic, tomato

Baked Cod  
Tomato, garlic, red onion, spinach, oregano

Bone In Pork Loin  
Apple smoked bacon relish, crispy onions

Pasta Primavera  
Asparagus, carrot, tomato, red onion, zucchini, Parmesan

Alfredo  
Broccoli, roasted tomato, Parmesan

Four Cheese Mac and Cheese  
Parmesan, breadcrumbs

Marinara Pasta  
Roasted tomato, basil, Parmesan

Pork Loin Carving Station  
Tomato relish, demi-glace

Turkey Breast Carving Station  
Brown gravy

## *Choice of One Starch*

Whipped russet potato

Garlic mashed potato

Roasted redskins with herbs

Rice pilaf

## *Choice of One Vegetable*

Roasted green beans with shallots

Grilled bell peppers and squash

Roasted root vegetables

*All packages are subject to 22% service charge and applicable taxes*

# Carnegie Plated Package

\$98 per person includes the below menu and the four hour Tudor open bar package

## Passed hors d'oeuvres - choice of two

Crisipy Boursin Arancini  
Parmesan, black pepper

Teriyaki Chicken Satay  
Green onion

Lemon Herb Chicken Satay

Beef Meatballs  
Marinara, herbs

Sausage Stuffed Mushroom Caps  
Italian sausage, bread crumbs

Tomato Bruschetta  
Garlic, balsamic, fresh mozzarella

Wild Mushroom Bruschetta  
Thyme, goat cheese

Tomato Skewers  
Balsamic, fresh basil, fresh mozzarella

Gazpacho Bites  
Tomato, cucumber, red onion

## Soup or Salad - choice of one

Accompanied by house rolls and sweet butter

Tomato Bisque  
Parmesan crostini

Caesar Salad  
Herb croutons, Parmesan, Caesar dressing

Garden Salad  
Cucumber, tomato, red onion  
Choice of white French, cranberry vinaigrette,  
or citrus balsamic vinaigrette

## Entrees - choice of two proteins and one vegetarian

Wild Mushroom Chicken  
Rosemary, parsley, Marsala wine, pan jus

Lemon Herb Chicken  
Garlic, parsley, beurre blanc, lemon

Baked Cod  
Tomato, garlic, red onion, spinach, oregano

Bone In Pork Loin  
Apple smoked bacon relish, crispy onions

Top Sirloin of Beef  
Crispy onions, parsley, wild mushroom cream  
Additional \$5.00 per person

Seared Polenta  
Mushroom ragout, roasted tomato, Parmesan, herb salad

Roasted Portobello Napoleon  
Seasonal vegetables, toasted goat cheese, herbs, balsamic

Hummus Crusted Cauliflower Steak  
Corn and White Bean Hash, Orange Pepper Coulis

## Choice of One Starch and One Vegetable

Whipped russet potato

Rice pilaf

Petite carrots roasted with butter

Garlic mashed potato

Boursin risotto cakes

Roasted green beans with shallots

Sweet potato mash

Herbed potato gratin with gruyere

Bell peppers and squash

Roasted redskins with herbs

Asparagus

Roasted root vegetables

All packages are subject to 22% service charge and applicable taxes

# Tudor Plated Package

\$138 per person includes the below menu and the five hour Tudor open bar package

## Displayed Appetizer - choice of one

### Vegetable Crudite

Herb Vegetable Dip

### Seasonal Fresh Fruit Display

### Domestic Cheese Display

Cheddar, Swiss, pepper jack, crackers, whole grain mustard, dried fruit, and nut garnish

### Spinach and Artichoke Dip

Grilled breads, celery, cucumbers, carrots

### Smoked Salmon

Crackers, herbed cheese, pickled red onion, hard egg, capers, dill

### Hummus Display

Variety of hummus, grilled breads, olives, celery cucumbers, carrots

### Artisanal Cheese Display- 100 guest minimum

Variety of imported and domestic cheeses, bread, crackers, dried fruit and nut garnish, whole grain mustard

### Baked brie en crouete - \$2++ per person

Toasted bread, crackers, fruit compote

### Antipasto Display - \$5++ per person

Cured meats, olives, breads, cold salads

### Sushi Display - \$5++ per person

Eel roll, Ebi Ten roll, Spicy Tuna roll, Salmon roll, Crab Salad roll, California roll, soy sauce, pickled ginger, wasabi

### Seafood Display - market price

Oysters, shrimp, crab legs, mussels, smoked trout, pastrami smoked salmon, smoked scallops, smoked mussels, sesame seaweed salad, tabasco, lemons, mignonette

## Passed hors d'oeuvres - choice of three

### Crispy Boursin Arancini

Parmesan, black pepper

### Grilled Vegetable Skewers

Bell peppers, squash, onion, herbs, balsamic

### Sausage Stuffed Mushroom Caps

Italian sausage, bread crumbs

### Crab Stuffed Mushroom Caps

Bread crumbs, chive

### Beef Meatballs

Marinara, herbs

### Tomato Bruschetta

Garlic, balsamic, fresh mozzarella

### Teriyaki Chicken Satay

Green onion

### Lemon Herb Chicken Satay

### Wild Mushroom Bruschetta

Thyme, goat cheese spread

### Smoked Salmon Tartlet

Herb cream cheese, dill

### Tomato Skewers

Balsamic, fresh basil, fresh mozzarella

### Gazpacho Bites

Tomato, cucumber, red onion

### Phyllo Beggar Purses

Mushroom duexille, phyllo, herbs

*Additional \$1.00 per person*

### Vegetable Spring Rolls

Sweet soy sauce, green onion

*Additional \$1.00 per person*

### Crab Cakes

Lemon Dijon remoulade, baby greens

*Additional \$2.00 per person*

# Tudor Plated Package - continued

## Soup or salad - choice of one

Accompanied by house rolls and sweet butter

Tomato Bisque  
Parmesan crostini

Corn and Leek Chowder  
Chive, truffle oil

Garden Salad  
Cucumber, tomato, red onion  
*Choice of White French, cranberry vinaigrette, creamy pepita vinaigrette, or citrus balsamic vinaigrette*

Traditional Caesar Salad  
Herb croutons, Parmesan

Mixed Green Salad  
Red onion, candied walnuts, dried berries, goat cheese, cranberry vinaigrette

Arugula Salad  
Roasted golden beets, smoked blue cheese, pickled red onion, creamy pepita vinaigrette

Charred Broccolini Caesar  
Cherry tomato, focaccia crumble, Parmesan

## Entrees - choice of two proteins (or one duo) + a vegetarian

Brie and Basil Stuffed Chicken  
Pan jus, parsley

Wild Mushroom Chicken\*  
Rosemary, parsley, Marsala wine, pan jus

Lemon Herb Chicken\*  
Garlic, parsley, lemon, beurre blanc

Baked Cod\*  
Tomato, garlic, red onion, spinach, oregano

Walnut Crusted Salmon\*  
Cranberry vinaigrette, parsley

Crab Cake\*  
Lemon Dijon remoulade, bell pepper, baby greens

Grilled Mahi Mahi\*  
Celery root, bell pepper, cilantro

Bone In Pork Loin  
Apple smoked bacon relish, crisp onion

Pot Roast\*  
Red wine demi-glace

Top Sirloin of Beef\*  
Crispy onions, parsley, wild mushroom cream

Braised Beef Short Ribs  
Au jus, tomato, white balsamic  
*Additional \$5.00 per person*

6 oz. Petit Filet of Beef  
Red wine demi-glace, parsley  
*Additional \$6.00 per person*

NY Strip Steak  
Pearl onions, mushrooms, roasted garlic chive butter  
*Additional \$8.00 per person*

8 oz Filet of Beef  
Herbed red wine demi-glace, parsley  
*Additional \$10.00 per person*

Seared Polenta  
Mushroom ragout, roasted tomato, Parmesan, herb salad

Hummus Crusted Cauliflower Steak  
Corn and White Bean Hash, Orange Pepper Coulis

Roasted Portobello Napoleon  
Seasonal vegetables, toasted goat cheese, herbs, balsamic

*\* indicates duo plate options. 4 oz filet of beef available for duo plate selection.*

## Choice of One Starch and One Vegetable

Whipped russet potato

Garlic mashed potato

Sweet potato mash

Twice baked potato, roasted garlic, cheddar, and green onion

Roasted redskins with herbs

Boursin risotto cakes

Herbed potato gratin with gruyere

Rice pilaf

Asparagus

Bell peppers and squash

Roasted green beans with shallots

Petite carrots roasted with butter

Roasted root vegetables

*All packages are subject to 22% service charge and applicable taxes*

# Crystal Plated Package

\$170 per person includes the below menu and the five hour Crystal Premium open bar package

## Displayed Appetizer - choice of two

**Vegetable Crudite**  
Herb Vegetable Dip

**Seasonal Fresh Fruit Display**

**Domestic Cheese Display**  
Cheddar, Swiss, pepper jack, crackers, whole grain mustard, dried fruit, and nut garnish

**Spinach and Artichoke Dip**  
Grilled breads, celery, cucumbers, carrots

**Smoked Salmon**  
Crackers, herbed cheese, pickled red onion, hard egg, capers, dill

**Hummus Display**  
Variety of hummus, grilled breads, olives, celery cucumbers, carrots

**Artisanal Cheese Display- 100 guest minimum**  
Variety of imported and domestic cheeses, bread, crackers, dried fruit and nut garnish, whole grain mustard

**Antipasto Display**  
Cured meats, olives, breads, cold salads

**Baked brie en croute**  
Toasted bread, crackers, fruit compote

**Sushi Display**  
Eel roll, Ebi Ten roll, Spicy Tuna roll, Salmon roll, Crab Salad roll, California roll, soy sauce, pickled ginger, wasabi

**Seafood Display - market price**  
Oysters, shrimp, crab legs, mussels, smoked trout, pastrami smoked salmon, smoked scallops, smoked mussels, sesame seaweed salad, tabasco, lemons, mignonette

## Passed hors d'oeuvres - choice of three

**Crispy Boursin Arancini**  
Parmesan, black pepper

**Grilled Vegetable Skewers**  
Bell peppers, squash, onion, herbs, balsamic

**Sausage Stuffed Mushroom Caps**  
Italian sausage, bread crumbs

**Crab Stuffed Mushroom Caps**  
Bread crumbs, chive

**Beef Meatballs**  
Marinara, herbs

**Tomato Bruschetta**  
Garlic, balsamic, fresh mozzarella

**Teriyaki Chicken Satay**  
Green onion

**Lemon Herb Chicken Satay**

**Wild Mushroom Bruschetta**  
Thyme, goat cheese spread

**Smoked Salmon Tartlet**  
Herb cream cheese, dill

**Tomato Skewers**  
Balsamic, fresh basil, fresh mozzarella

**Gazpacho Bites**  
Tomato, cucumber, red onion

**Phyllo Beggar Purses**  
Mushroom duexlle, phyllo, herbs

**Vegetable Spring Rolls**  
Sweet soy sauce, green onion

**Crab Cakes**  
Lemon Dijon remoulade, baby greens



# Crystal Plated Package - continued

## Soup or salad - choice of one

Tomato Bisque  
Parmesan crostini

Corn and Leek Chowder  
Chive, truffle oil

Garden Salad  
Cucumber, tomato, red onion  
*Choice of White French, cranberry vinaigrette, creamy pepita vinaigrette, or citrus balsamic vinaigrette*

Traditional Caesar Salad  
Herb croutons, Parmesan

Mixed Green Salad  
Red onion, candied walnuts, dried berries, goat cheese, cranberry vinaigrette

Arugula Salad  
Roasted golden beets, smoked blue cheese, pickled red onion, creamy pepita vinaigrette

Charred Broccolini Caesar  
Cherry tomato, focaccia crumble, Parmesan

## Entrees - choice of two proteins (or one duo) + a third vegetarian

Brie and Basil Stuffed Chicken  
Pan jus, parsley

Wild Mushroom Chicken\*  
Rosemary, parsley, Marsala wine, pan jus

Lemon Herb Chicken\*  
Garlic, parsley, lemon, buerre blanc

Baked Cod\*  
Tomato, garlic, red onion, spinach, oregano

Walnut Crusted Salmon\*  
Cranberry vinaigrette, parsley

Crab Cake\*  
Lemon Dijon remoulade, bell pepper, baby greens

Grilled Mahi Mahi\*  
Celery root, bell pepper, cilantro

Bone In Pork Loin  
Apple smoked bacon relish, crisp onion

Pot Roast\*  
Red wine demi-glace

Top Sirloin of Beef\*  
Crispy onions, parsley, wild mushroom cream

Braised Beef Short Ribs  
Au jus, tomato, white balsamic

NY Strip Steak  
Pearl onions, mushrooms, roasted garlic chive butter

8 oz Filet of Beef  
Red wine demi-glace, parsley

Seared Polenta  
Mushroom ragout, roasted tomato, Parmesan, herb salad

Hummus Crusted Cauliflower Steak  
Corn and White Bean Hash, Orange Pepper Coulis

Roasted Portobello Napoleon  
Seasonal vegetables, toasted goat cheese, herbs, balsamic

*\* indicates duo plate options. 4 oz filet of beef available for duo plate selection*

## Choice of One Starch and One Vegetable

Whipped russet potato

Garlic mashed potato

Sweet potato mash

Twice baked potato, roasted garlic, cheddar, and green onion

Roasted redskins with herbs

Boursin risotto cakes

Herbed potato gratin with gruyere

Rice pilaf

Asparagus

Bell peppers and squash

Roasted green beans with shallots

Petite carrots roasted with butter

Roasted root vegetables

*All packages are subject to 22% service charge and applicable taxes*

# Bar Options

## Tudor Full Bar Package

Tudor Bar liquors to include:

Tito's Vodka  
Bacardi Rum  
Beefeater's Gin  
Jim Beam  
Canadian Club Whiskey  
Dewar's Scotch Whiskey  
Jose Cuervo Silver

Tudor Bar beers to include:

Bud Light  
Miller Lite  
Sam Adams  
Corona  
Stella Artois  
Blue Moon

## Crystal Premium Full Bar Package

Crystal Premium liquors to include:

Grey Goose Vodka  
Captain Morgan Rum  
Bombay Sapphire Gin  
Jack Daniel's  
Crown Royal  
Maker's Mark  
Johnnie Walker Red Label  
1800 Silver

*\*Crystal bar to include all Tudor liquors\**

Crystal Premium beers to include:

*Selection of one below Great Lakes beer*  
Dortmunder Gold  
Elliot Ness  
Commodore Perry

*\*Crystal bar to include all Crystal beers\**

All bar packages to include

Robert Mondavi Woodbridge Wines

*Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, and Merlot*

Coffee, tea, assorted sodas, juices, and traditional bar mixers

## Bar Enhancements

Tudor Bar Extension

\$10 per person per hour

Four Hour Crystal Upgrade

\$10 per person per hour

Selection of Great Lakes Beer

\$2 per person for each beer selected

Five Hour Crystal Upgrade

\$12 per person per hour

Wine Pour with Dinner

\$8 per person

Sparkling Wine Toast

\$5 per person

## Signature Drinks

Personalize your day by offering your favorite cocktail. Ask your Event Coordinator for great selections which are included in your bar package.

*All packages are subject to 22% service charge and applicable taxes*

# Wedding Details

## Five Star Event Coordination

Our Event Coordinators will assist with your questions, arrange your tasting, final meeting, and guide you through all of the pre-planning. Additionally our onsite Event Manager will spearhead your day making sure it is hassle free and all you imagined!

## Wedding Ceremony

Enjoy the convenience of keeping your guests at one venue by adding your ceremony to any Wedding Package for an additional \$1,500. Please inquire further for details.

## Gold Chiavari Chairs

Beautify your reception by upgrading to our gold chiavari chair for an additional fee of \$4 per chair plus tax.

## Linens

We provide a choice of floor length linens and napkins. Please inquire for available colors. Custom linens can be ordered at an additional cost.

## Parking

Valet parking only. Event parking (guests coming and leaving the same day) is included in your wedding package. Overnight parking is added to each guest sleeping room invoice at an additional charge of \$20 per car.

## Music, Photographer, Florist, Cake

Names and contact information provided via our vendor recommendation list upon request.

## Wedding Cake and Desserts

The wedding cake can be provided by a licensed bakery of your choice. The hotel will cut and serve the cake or place it at a station for your guests to enjoy. Favorite family desserts can be displayed by the hotel for a fee when delivered twenty four hours in advance.

## Seating

Event seating will be at sixty inch round tables, eight foot rectangles or a combination of both based upon the Tudor Arms Inventory. Social Tables seating diagrams will be provided through your Event Coordinator.

## Overnight Accommodations

A room block can be arranged for your guests based on availability. Our Director of Sales Kimberly Tavenier will be glad to assist you in booking a block of room accommodations. You may reach her at 216-456-2680 or [KTavenier@mrnltd.com](mailto:KTavenier@mrnltd.com).

## After Party Celebration

When pre-arranged guests can enjoy another drink or socialize further in the Canopy Restaurant located on the first floor. Contact Manager, Reyna Recendiz at 216-456-2684 or [reyna@sns canopy.com](mailto:reyna@sns canopy.com).

## Bridal Shower, Rehearsal Dinner, Prep Rooms, Brunch

Private rooms are available to host your bridal shower, rehearsal dinner, bridal party preparation, and post wedding breakfast.

# Policies

## Deposits and Payments

To secure a date, a signed contract and a non-refundable thirty-five percent (35%) deposit and a room rental fee, if applicable, is required. One hundred and twenty days (120) prior to your event, an additional thirty-five percent (35%), non-refundable deposit is due based on your projected event costs. Full estimated prepayment of the total event costs is due ten (10) business days prior to the event.

## Guarantees

Final attendance and meal list organized by guest table and name must be specified before 11:00am EST, ten (10) business days prior to your wedding day.

## Event Order

Seven days before your big event, we require the finalized, signed event order and a credit card authorization on file for any charges due after the wedding. Any changes made after the seven (7) day mark may incur an additional fee.

## Menu Tasting

We offer menu tastings Tuesdays, Wednesdays, and Thursdays between 11am and 4pm. Your Event Coordinator will arrange your tasting date and time no less than six (6) months before your event date. Tastings cannot be scheduled prior to receipt of your signed contract and deposit payment.

## Dietary Restrictions

The Tudor Arms can provide guests with meals suited to the following special dietary needs: vegetarian, vegan, gluten free, dairy free, shellfish allergy and nut allergy. As the host of the event you will need to pre-select one entrée to accommodate all of your guests dietary needs. Our sales team can offer assistance with dietary need requests and method of preparation. Should any guests require special preparation beyond the listed dietary needs we will do our best to accommodate the request. However, there may be an additional fee for special meal preparation beyond the number of entrees included in your menu package. Please note our kitchen does prepare menu items that may contain or come into contact with wheat/gluten, soy, milk, eggs, shellfish, peanuts and tree nuts.

## Final Walk Through

Your Event Coordinator will reach out to schedule your final wedding meeting three to five weeks before your big day. These meetings are offered Tuesdays, Wednesdays and Thursdays between the hours of Noon and 6pm.

## Food and Beverage Service

Ohio State Liquor Commission regulates the sale and service of alcoholic beverages. The Tudor Arms Hotel is required to follow and enforce these regulations. As such, no outside alcoholic beverages may be consumed in our public or event spaces. Additionally, other than cake and desserts, the hotel prohibits food from outside services, nor does the hotel allow food from your event to be packed up and sent home with guests.

## Service Charge and Tax

A service fee of 22% and applicable sales taxes are added to all food and beverage costs. The service fee and all equipment rentals are taxed items.

## Peak Season Pricing

Prices reflect standard weekend rates and may be higher during peak calendar times

# Featured Testimonials

*"My dream to be married in a unique and beautiful venue in my hometown of Cleveland, Ohio came true when I booked with The Tudor Arms Hotel"*

*"Michelle Wirgha Sales Mgr. was my go to person for anything and everything. Michelle helped me so much and brought so many important details to light that I would have missed blindly. I owe much of the perfection and execution of the day to her."*

*"Kristen, Caroline, and the entire staff were beyond a joy to work with throughout the entire wedding process. From our initial meeting to the wedding wrap up, their professionalism, prompt response time, energy, and overall love for their job was extremely apparent - who wouldn't want to work with a group that loves to come to their job every day!?"*

*"Our wedding was fabulous, no detail was missed and we are forever grateful! True Excellence at its best!"*

*"Spectacular! This is the best word to describe our experience at the Tudor Arms. My daughter's May wedding was amazing due to the grandeur of this building and the guidance of the wonderful people working with us."*

*The Tudor Arms Team was awesome! Michelle was very understanding and helpful with everything leading up to the wedding. Amber and Caroline were fantastic throughout the wedding day coordinating everything and dealing with any and all situations! I didn't have to worry about a thing and we had an absolute blast!*

*"My guests were blown away by the class and elegance of the space, and kept commenting that they had seen nothing like it in a wedding venue."*

*"The food for the cocktail reception as well as the main course were out of this world. My husband and I come from large "foodie" families, and we heard a multitude of comments complimenting the chef."*

*"When we walked downstairs after getting ready to catch our limo for photos, the girls at the reception desk, as well as the valet workers, cried when they saw us. We felt welcomed, at home, and truly like we were celebrating with family."*

*"Everything came out exactly how we had talked about it, with no detail left forgotten. Our guests raved about the service and how great the wait staff was - they said things appeared as if by magic when they needed them. The food was delicious, and the portions were LARGE. Our guests kept saying how great their meals were."*

# Tudor Arms



Notes....

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# Recommended Vendors

## OFFICIANT

Marry Me!  
216-239-8867  
joe@marrymecleveland.com

Bliss Weddings  
Rev. Sharon Hajek  
440-925-4165

## DJ'S, BANDS & CEREMONY MUSIC

Rock the House  
440.232.7625  
www.rthgroup.com

Sound Precision Entertainment  
216-870-4513  
scott@spedfj.com

Cleveland Music Group  
216.986.1808  
www.ClevelandMusicGroup.com

Cleveland Keys Dueling Pianos  
785-477-2697  
<https://www.clekeys.com/>

OPUS 216  
214-755-3548  
opus216@arielclayton.com

## EVENT RENTALS & DECOR

L'NIQUE  
216.986.1600  
www.lnique.com

Event Source  
216.901.0000  
[www.eventsource.net/pages/Cleveland.html](http://www.eventsource.net/pages/Cleveland.html)

Borrow Rentals  
216.470.8349  
www.borrowrentals.com

Party Décor  
440-877-0097  
www.party-decor.com

All Occasions  
216.765.9100  
info@allparty.com

## CAKE

Luna Bakery  
216.231.8585 ext 14  
brynn@lunabakerycafe.com  
www.lunabakerycafe.com

Wild Flour Bakery  
440-331-2950  
info@wildflourbakery.com

White Flower Cake Shoppe  
216-514-2253  
www.whiteflowercake.com

Michelangelo's  
216.721.0300  
michael-angelos-bakery.myshopify.com

## PHOTOGRAPHER

Scott Shaw Photography  
216-316-2394  
scott@scottshawphoto.com

Spencer Photography  
330-945-4722  
images@spencerphotography.net

Making the Moment Photography  
440-835-5000  
Hello@MakingTheMoment.com

## VIDEOGRAPHER

Toast Wedding Films  
hello@toastweddingfilms.com  
(833)-888-6278

Red Bicycle Media  
info@redbicyclemedia.com  
www.redbicyclemedia.com

Candy Apple Films  
440-796-8015  
scott@candyapplefilms.com  
www.candyapplefilms.com

## WEDDING PLANNERS

Kirkbrides Wedding Planning & Design  
216.288.4325  
weddings@kirkbrides.com  
Kirkbrides.com

A Charming Fete  
www.acharmingfete.com  
a.charming.fete.events@gmail.com

Kim Singerman  
216.570.6661  
kim@mynoteworthyevent.com  
mynoteworthyevent.com

## HAIR & MAKE-UP

Lindsay London  
216-513-3998  
BridalBeauty11@yahoo.com

Cleveland Make-Up Artistry  
Karin Dodge  
216-744-4714  
info@clevelandmakeupartistry.com

## FLORIST

Plantscaping & Blooms  
216-367-1200  
info@plantscaping.com

Forest Woods  
216-598-4208  
<https://www.forestwoods.net/>

Molly Taylor & Co.  
330-653-3635  
hello@mollytaylorandco.com

Segelin's  
216-791-8900  
segelins@gmail.com

Pieter Bouterse Studio  
216.765.0700  
pb@pieterboutersestudio.com

Flowerville  
216.932.7550  
Flowerville216@aol.com