



Old World Style WITH A MODERN FLAIR



TUDOR ARMS EVENTS

2021 Wedding Packet

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:

- Choice of buffet, interactive, or one of our three plated options
- Open bar
- Cocktail Hour & Reception Space
- Event valet parking (overnight parking is an additional fee)
- Complimentary coat check
- Personalized greeters
- Room set up and breakdown
- One bartender per 50 guests
- 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 visit calendly.com/tudorarmsevents to schedule a tour of our award-winning Historic Landmark venue or call 216-456-2691

WEDDING PACKAGE OVERVIEW

Buffet Package

- Domestic cheese display
- Choice of first course, three entrees, and two sides
- Four hour Tudor open bar package
- Ninety minute dining period
- \$92++ per person

Carnegie Plated Package

- Tasting for two guests
- Two passed hors d'oeuvres
- Choice of first course, three entrees, and two sides
- Four hour Tudor open bar package
- Sparkling wine toast
- \$101++ per person

Tudor Plated Package

- Tasting for six guests
- Three passed hors d'oeuvres
- One appetizer display
- Choice of first course, three entrees, and two sides
- Five hour Tudor open bar package
- Sparkling wine toast
- Romeo prep room with one bottle of sparkling wine
- \$142++ per person

Interactive Package

- Two passed hors d'oeuvres
- One appetizer display
- Salad station, choice of three entree stations, and two sides stations
- Four hour Tudor open bar package
- Sparkling wine toast
- \$150++ per person

Crystal Plated Package

- Tasting for six guests
- Three passed hors d'oeuvres
- Two appetizer displays
- Choice of first course, three entrees, and two sides
- Sparkling wine toast
- Five hour Crystal Premium Full Bar Package
- Wine pour with dinner
- Gold Chiavari Chairs
- Romeo & Juliet Prep rooms with 1 bottle of sparkling per room
- \$175++ per person

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

Buffet Package

\$92++ per person includes the below menu and the four hour Tudor open bar package

Choice of Soup or one Salad

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

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

\$101++ per person includes the below menu and the four hour Tudor open bar package

Choice of two Passed hors d'oeuvres

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

Choice of Soup or one Salad

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

Whipped russet potato

Rice pilaf

Garlic mashed potato

Sweet potato mash

Roasted redskins with herbs

Herbed potato gratin with gruyere

Boursin risotto cakes

Choice of One Vegetable

Petite carrots roasted with butter

Roasted green beans with shallots

Bell peppers and squash

Roasted root vegetables

Asparagus

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

Tudor Plated Package

\$142++ per person includes the below menu and the five hour Tudor open bar package

Choice of one Displayed Appetizer

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 croute - \$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

Choice of three Passed hors d'oeuvres

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 (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)

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

Tudor Plated Package - continued

Choice of one Soup or one Salad

Accompanied by house rolls and sweet butter

Tomato Bisque

Parmesan crostini

Traditional Caesar Salad

Herb croutons, Parmesan

Mixed Green Salad

Red onion, candied walnuts, dried berries, goat cheese, cranberry vinaigrette

Corn and Leek Chowder

Chive, truffle oil

Charred Broccolini Caesar

Cherry tomato, focaccia crumble, Parmesan

Arugula Salad

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

Garden Salad

Cucumber, tomato, red onion

Choice of White French, cranberry vinaigrette, creamy pepita vinaigrette, or citrus balsamic vinaigrette

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

Baked Cod*

Tomato, garlic, red onion, spinach, oregano

Bone In Pork Loin

Apple smoked bacon relish, crisp onion

Grilled Mahi Mahi*

Celery root, bell pepper, cilantro

6 oz. Petit Filet of Beef

Red wine demi-glace, parsley

Additional \$6.00 per person

Crab Cake*

Lemon Dijon remoulade, bell pepper, baby greens

NY Strip Steak

Pearl onions, mushrooms, roasted garlic chive butter

Additional \$8.00 per person

Top Sirloin of Beef*

Crispy onions, parsley, wild mushroom cream

Lemon Herb Chicken*

Garlic, parsley, lemon, buerre blanc

Walnut Crusted Salmon*

Cranberry vinaigrette, parsley

Pot Roast*

Red wine demi-glace

Hummus Crusted Cauliflower Steak

Corn and white bean hash, orange pepper coulis

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

Roasted Portobello Napoleon

Seasonal vegetables, toasted goat cheese, herbs, balsamic

Braised Beef Short Ribs

Au jus, tomato, white balsamic Additional \$5.00 per person

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

Choice of One Starch

Whipped russet potato

Roasted redskins with herbs

Garlic mashed potato

Sweet potato mash

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

Herbed potato gratin with gruyere

Boursin risotto cakes

Rice pilaf

Choice of One Vegetable

Petite carrots roasted with butter

Roasted green beans with shallots

Bell peppers and squash

Roasted root vegetables

Asparagus

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

Interactive Package

\$150++ per person includes the below menu and the five hour Tudor open bar package

Choice of one Displayed Appetizer

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 croute - \$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

Choice of three Passed hors d'oeuvres

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 (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)

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

Interactive Package - continued

Salad Station

Mixed greens	Tomato	Candied walnuts	Grilled chicken
Iceberg	Carrot	Cashews	Turkey
Romaine	Red onion	Sunflower seeds	Ham & Bacon
Arugula	Olives	Pumpkin seeds	Raspberry poppy seed dressing
Wild mushrooms	Assorted dried fruit	Parmesan	Cranberry vinaigrette
Asparagus	Garbanzo beans	Shredded mozzarella	Creamy pepita dressing
Roasted peppers	Toasted almonds	Crumbled blue cheese	Citrus balsamic vinaigrette

Choice of two side stations

Rice Bowl

Brown and white rice
Bok choy, water chestnuts, carrots, red cabbage, cucumbers, corn, pineapple, bean sprouts, black beans
Sauces include teriyaki, sesame ginger, soy, mango habanero

Vegetable Stir Fry

Peppers, sweet onions, green beans, green onion, carrots, yellow squash, zucchini, broccoli, garlic, water chestnuts, cilantro, sesame seeds, Soy sauce and hoisin sauce

Risotto

Wild mushroom, Gruyere cheese, butternut squash, sweet potato, parsnip, dried cranberries, apple cider gastrique, sweet corn, truffle oil, Parmesan, crab, onion, carrot, celery, Parmesan, toasted bread crumbs, tarragon, chive, parsley.

Potato Bar

Yukon gold mashed, sweet potato mash, French fries, sweet and regular Tater Tots
Shredded cheese, bacon, sour cream, green onion, chives, caramelized onions, blue cheese, broccoli, whipped butter, honey butter, garlic chive butter, gravy, nacho cheese, ketchup, lemon truffle aioli

Interactive Package - continued

Choice of three Entree stations

Flatbread Station

Choose Three

Wild Mushroom

Herbed cheese spread,
red onions, gruyere,
lemon zest

Prosciutto

Caramelized onions,
dates, arugula,
balsamic glaze

Pork

Cheddar, bacon,
sriracha aioli, arugula

Goat Cheese

Fig, gruyere, pickled
red onion

Fried Chicken

Hot sauce, pickles

Sliders Station

Choose Three

American Slider

White American,
lettuce, tomato,
onion, pickle

Roasted Portobello

Pickled red onion, herbed
cheese spread, arugula

Fried Chicken

Kale slaw, maple

sriracha, cheddar roll

Chicago Dog

Tomato, pepper relish,
pickle spear, brown
mustard, celery salt

CLE Dog

Kraut, ballpark mustard

Pasta Station

Choose One

Lobster Mac & Cheese

Green onion, bread crumbs

Four Cheese Mac & Cheese

Parmesan, bread crumbs

Marinara Pasta

Meatballs, Parmesan

Braised Beef Pappardelle

Roasted mushrooms,
peas, crispy onions, black
pepper, demi-glaze

Pasta Primavera

Asparagus, carrot, tomato,
red onion, zucchini,
Parmesan, olive oil

Chicken Alfredo

Broccoli, roasted tomato,
Parmesan

Carving Station

Choose One

Pork Loin *tomato relish, demi-glaze*

Turkey Breast *brown gravy*

Flank Steak *salsa verde, mango habanero*

Beef Strip Loin *horseradish chive cream,
demi-glaze \$4++ per person*

Beef Tenderloin *horseradish chive cream,
demi-glaze \$11++ per person*

Taco Station

Braised chicken, beef, and grilled
portobellos, soft tortillas, chips
shredded cheese, sour cream, cilantro,
lettuce, tomato, jalapenos, green and
red onions, lime, fajita onions and
peppers, salsa, nacho cheese, hot sauce,
guacamole

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

Crystal Plated Package

\$175++ per person includes the below menu and the five hour Crystal Premium open bar package

Choice of two Displayed Appetizers

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 croute - \$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

Choice of three Passed hors d'oeuvres

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 (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)

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

Crystal Plated Package - continued

Choice of one Soup or one Salad

Tomato Bisque

Parmesan crostini

Traditional Caesar Salad

Herb croutons, Parmesan

Mixed Green Salad

Red onion, candied walnuts, dried berries, goat cheese, cranberry vinaigrette

Corn and Leek Chowder

Chive, truffle oil

Charred Broccolini Caesar

Cherry tomato, focaccia crumble, Parmesan

Arugula Salad

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

Garden Salad

Cucumber, tomato, red onion

Choice of White French, cranberry vinaigrette, creamy pepita vinaigrette, or citrus balsamic vinaigrette

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, 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

Whipped russet potato

Roasted redskins with herbs

Garlic mashed potato

Sweet potato mash

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

Herbed potato gratin with gruyere

Boursin risotto cakes

Rice pilaf

Choice of One Vegetable

Petite carrots roasted with butter

Roasted green beans with shallots

Bell peppers and squash

Roasted root vegetables

Asparagus

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 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
All Tudor 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

Selection of Great Lakes Beer

\$2 per person for each beer selected

Wine Pour with Dinner

\$8 per person

Four Hour Crystal Upgrade

\$10 per person

Five Hour Crystal Upgrade

\$12 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, add on 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

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, per night.

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.

After Party Celebration

When pre-arranged guests can enjoy another drink or socialize further in the Canopy Restaurant located on the first floor. Contact your event coordinator for further details.

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.

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

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.

Please inquire about current COVID-19 related policies

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"

"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."

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

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

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

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



TUDOR ARMS EVENTS

NOTES....
