



Tosca Banquet Hall

Wedding Packages



Inclusive In All Wedding Packages

HST & Service Fees
8 Hour Hall Rental for Reception
Parking
Private Bridal Suite
Coat Check (If Applicable)
Audio Visual Materials (Podium, Microphone, 1 Hour Use of Projector & Screen)
Venue Coordinator to Assist You
Exclusive Maître D' Service for the Wedding Party
Uniformed Wait Staff
All China, Cutlery & Glassware
Complimentary Tasting for the Bride & Groom
Standard Decorated Backdrop, Head Table & Cake Table with White Up Lights
Choice of Coloured Floor Length Linen
White Damask Chair Covers
White Napkins
White Ceiling Swags
Cake Cutting Service
Bartender



Ceremony & Pictures

Ceremony to start at 4pm or later
30 minute rehearsal prior to wedding (date & time based on availability)
Tent or Garden
\$800.00

SOCAN (Society of Composers, Authors & Music Publishers of Canada) Fee in Addition

Package Options

Traditional Package

One Hour of Passed Hors D'oeuvres & Welcome Punch
Fresh Baked Buns & Whipped Butter
Appetizer
Main Course (*Traditional Entrée*)
Dessert
Late Night Sweets with Coffee & Tea
6 Hour Premium Open Bar
Unlimited Wine Service Throughout Dinner

Friday \$110
Saturday \$120
Sunday \$100

Classic Package

One Hour of Passed Hors D'oeuvres & Welcome Punch
Champagne Toast Before Dinner
Fresh Baked Buns & Whipped Butter
Appetizer
Soup or Pasta
Main Course (*Traditional or Classic Entrée*)
Dessert
2 Late Night Options (Valued at \$6.50)
7 Hour Premium Open Bar
Unlimited Wine Service Throughout Dinner

Friday \$125
Saturday \$135
Sunday \$115

European Package

One Hour of Passed Hors D'oeuvres & Welcome Punch
Fresh Baked Buns & Whipped Butter
Antipasto Plate
Pasta
Main Course (*Traditional, Classic, or European Entrée*)
Seafood & Salad Platter
Dessert
2 Late Night Options (Valued at \$7.50 or under)
7 Hour Deluxe Open Bar
Unlimited Wine Service Throughout Dinner
Includes Premium Liquors for the Receiving Line
*Antipasto Bar Additional \$5.00

Friday \$135
Saturday \$145
Sunday \$125

**All packages include Coffee, Tea, & Espresso*

Buffet Package

One Hour Passed Hors D'oeuvres & Welcome Punch

Fresh Baked Buns & Whipped Butter

Appetizer

Soup or Pasta

Main Course - Choice of two from below:

Roasted Chicken in a Marsala Sauce, Prime Rib Au Jus, Chicken alla Parmigiana or Pan-Seared Salmon Filet
in a Tarragon Cream Sauce

Sides: Choice of Oven Roasted Potatoes or Rice
and Seasonal Vegetables

Dessert: Assorted Cakes & Pastries

6 Hour Premium Open Bar

Unlimited Wine Service Throughout Dinner

Friday \$110

Saturday \$120

Sunday \$100

Cocktail Evening Reception Package

Passed Hors D'oeuvres (2 Hours)

A choice of 6 Hors D'oeuvres, please
choose from the list below.

(Approximately 12 – 15 pieces served per person)

Baked Brie & Raspberry Puff Pastry

Bruschetta

Vegetarian Spring Rolls

Beef Wellington Puff Pastry

Chicken Satay

Breaded Zucchini Sticks

Deep Fried Cheese Bites

Meatballs

Risotto Balls

Late Night Platters Included with Cocktail Reception Package

1 Late Night Station valued at \$6.50

Assorted Domestic Cheese & Crackers

Assorted Cakes & Squares

Coffee & Tea

6 Hour Premium Open Bar

Minimum booking of 70 guests *

Friday \$90

Saturday \$100

Sunday \$80

**All packages include Coffee, Tea, & Espresso*

Late Night Options

Mini Pizza's (Cheese & Pepperoni)	\$6.50
Chocolate Fountain (Served with Pineapple, Strawberries & Marshmallows)	\$6.50
Nachos (Tortilla Chips Layered with Cheese, Onion & Peppers, Served with Salsa & Sour Cream)	\$6.50
Grilled Cheese	\$6.50
Funnel Fries (Served with Icing Sugar, Chocolate & Caramel Sauce)	\$6.50
Mini Sliders & Fries (Served with Tomato, Cheese, Onion, Ketchup, Mayonnaise & Mustard)	\$7.50
Build Your Own Sandwich (Served with Assorted Deli Meats & Condiments)	\$7.50
Poutine Station (Served with Fries, Gravy & Cheese Curds)	\$7.50
Pub Station (Potato Skins, Onion Rings & Mozzarella Sticks)	\$8.50
Sweet Table & Fresh Fruit	\$8.50
Chicken Wings (Lightly Dusted & Seasoned. Served Plain & with Mild Sauce)	\$8.50

Specialty Pricing

Childrens Menu

Ages 3-12

\$50

Appetizer

Salad

Entrée (choice of one)

Chicken Fingers and Fries

Penne Pasta in a Tomato & Basil Sauce

Dessert

Vanilla Ice Cream

with Chocolate Sauce

Teens Menu

Ages 13-18

\$20 less per person
based on adult price

Will receive the same
meal as adult guest
excluding the bar

Vendors

Half price per person

Based on adult price

Vendors will receive the
same meal as guests,
excluding hors
d'oeuvres, bar & late
night

Menu

Hors D'oeuvres

Baked Brie and Raspberry Puff Pastry
Beef Wellington Puff Pastry
Risotto Balls
Meatballs
Cheese Puff Pastry
Mini Quiche
Vegetarian Samosa
Vegetarian Spring Rolls
Chicken Satay
Shrimp Cocktail
Smoked Salmon Pin Wheels
Spanakopita
Cucumber with Fresh Whipped Cream Cheese
Assorted Crudités With Dip

Appetizers

Salad

Caesar Salad
Greek Salad
House Salad (Choice of Balsamic, Italian, or Raspberry Vinaigrette Dressing)
Baby Spinach, with Juliane Peppers, Sliced Strawberries, and Maple Dressing

Soup

Italian Wedding
Minestrone
Cream of Leek and Potato
Cream of Mushroom
Cream of Asparagus
Caldo Verde
Stracciatella

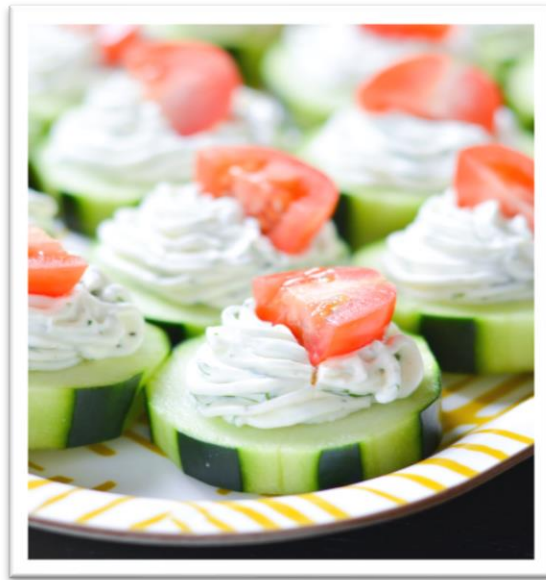


Pasta

Penne
Rigatoni
Farfalle
Lasagna
Gnocchi
Meat Ravioli
Cheese Manicotti

Sauces

Alfredo Cream
Vodka Rose
Spicy Tomato
Tomato Basil
Tomato & Meat



Add On

Antipasto Plate: (Additional \$8.50 per person if not already included in your package)

Prosciutto, Melon, Bocconcini, Grilled Eggplant, Grilled Peppers, Zucchini, Artichoke Hearts & Black Olives

Antipasto Bar: (Additional \$12.50 per person if not already included in your package)

Prosciutto, Bocconcini, Grilled Eggplant, Grilled Peppers, Zucchini, Artichoke Hearts, Black Olives, Bruschetta, Selection of Cheese & Cold Cuts

*Additional items available upon request, additional prices may apply

Antipasto Upgrades:

Octopus Salad (Additional \$3.50 per person)

Octopus Salad & Smoked Salmon (Additional \$5.50 per person)

Seafood & Salad Platter: (Additional \$11.50 per person if not already included in your package)

Frutta Di Mare (garlic butter, tomato and white wine),

Shrimps, Mussels, Calamari, Cuttle Fish,

Crab Legs & Seasonal White Fish.

Served with Romaine, Radicchio and Spring Mix Salad served with Balsamic Vinaigrette

Main Course

Traditional Entrée

Roasted Chicken Breast (In a Red Wine Reduction or a Mushroom Sauce)
Chicken alla Parmigiana (Breaded Chicken Breast Topped with Tomato Sauce & Mozzarella Cheese)
Chicken Scaloppini (Pan-Fried Chicken Breast Topped with a Mushroom and White Wine Sauce)
Veal Parmigiana (Breaded Veal Topped with Tomato Sauce & Mozzarella Cheese)
Basa Fillet (Pan-Fried in a Tarragon Cream Sauce)
Chicken and Prime Rib Combination
Pork Loin (Served in a Mustard Glaze)

Classic Entrée

Beef Tenderloin and Chicken Combination Plate
New York Steak
Chicken Cordon Bleu (Breast of Chicken Stuffed with Black Forest Ham and Swiss Cheese)
Cornish Hen (Baked; Stuffed with Rice and Seasoned with Herbs)
Salmon (In a Tarragon Cream Sauce)
Prime Rib au Jus

European Entrée

Grilled Veal Chop
Roast Leg of Lamb (In a Red Wine Reduction Sauce)
Chicken & Veal Scaloppini Combo (Pan-Fried and Topped with a Mushroom & White Wine Sauce)
Grilled Veal Tenderloin (Woodland Mushrooms, Caramelized Shallot, Cabernet Sauvignon)
Chicken and Veal Tenderloin Combination
Filet Mignon (Bacon Wrapped Beef Tenderloin Covered in a Peppercorn Sauce)
Surf & Turf (Filet Mignon and Lobster Tail)

*All Entrées come with your choice of side & fresh seasonal vegetables
Baked, Duchesse, Dauphinoise, Oven Roasted, Parisienne or Rice Pilaf*

Dessert

Cheese Cake, Ice Cream Crepes, Tartufo,
Tiramisu, Chocolate Caramel Cluster, Warm Apple Blossom
With Choice of Chocolate, Raspberry or Caramel Sauce

Vegetarian Alternatives

Vegetarian Strudel (Medley of Grilled Vegetables with Goat Cheese in a Flaky Pastry)
Eggplant Parmigiana (Baked with Mozzarella Cheese in Marinara Sauce)
Vegetarian Lasagna (Layered with Pasta, Grilled Vegetables and Mozzarella Cheese)
Roasted Red Pepper (Rice Pilaf Stuffed Sweet Bell Pepper)

** Gluten Free & Lactose Free Options Available*



Tosca

Banquet & Conference Centre



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