



*Tosca Banquet Hall  
Wedding Packages*



# *Inclusive In All Wedding Packages*

8 Hour Hall Rental for Reception

Parking

Bridal Suite

Coat Check (*If Applicable*)

Audio Visual Materials (*Podium, Microphone, 1 Hour Use of Projector & Screen Indoor Only*)

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 Napkins

White Ceiling Swags

Wedding Cake Cutting Service

Bartender

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## *Ceremony Space*

Share your everlasting vows in our beautiful Garden & elaborate Tent. The garden opens with black cast iron gates and directs you to an array of unique florals, greenery and a romantic gazebo. It is also the perfect backdrop for your wedding photos.

Ceremony to start at 4pm or later.

## *Inclusive*

30-minute rehearsal prior to wedding

Tent or Garden

Signing Desk and Chair

Water Station

Power outlets provided to DJ or Musicians

**Ceremony Fee: \$1000**

**HST in Addition**





# Plated Dinner

## *Delightful Package*

One Hour of Passed Hors D'oeuvres  
Fresh Baked Buns & Whipped Butter  
Appetizer (*Soup or Salad*)  
Main Course (*Delightful Entrée*)  
Dessert served with Coffee & Tea  
5 Hour Premium Open Bar  
Wedding Cake Cut with Late Night Coffee & Tea Station  
Wine Throughout Dinner

**Saturday \$130**  
**Friday/Sunday \$125**

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## *Majestic Package*

One Hour of Passed Hors D'oeuvres  
Champagne Toast before Dinner  
Fresh Baked Buns & Whipped Butter  
Appetizer (*Soup or Salad*)  
Main Course (*Delightful or Majestic Entrée*)  
Dessert served with Coffee & Tea  
1 Late Night Option (Valued at \$8)  
6 Hour Premium Open Bar  
Wedding Cake Cut with Late Night Coffee & Tea Station  
Wine Throughout Dinner

**Saturday \$150**  
**Friday/Sunday \$145**

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## *European Package*

One Hour of Passed Hors D'oeuvres  
Champagne Toast Before Dinner  
Fresh Baked Buns & Whipped Butter  
Antipasto Plate  
Pasta  
Main Course (*Delightful, Majestic or European Entrée*)  
Seafood & Salad Platter  
Dessert served with Coffee & Tea  
7 Hour Deluxe Open Bar  
Wedding Cake Cut with Late Night Coffee & Tea Station  
Wine Throughout Dinner  
Includes Premium Liquors for the Receiving Line

*All packages include Non-Alcoholic Beverages*

**HST in Addition**

**Saturday \$165**  
**Friday/Sunday \$160**





# Specialty Packages

## *Tosca Buffet Package*

One Hour Passed Hors D'oeuvres  
Fresh Baked Buns & Whipped Butter  
Appetizer (*Soup or Salad*)  
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 Fillet in a Tarragon Cream Sauce*

Choice of Oven Roasted Potatoes or Rice

Served with Seasonal Vegetables

Assorted Cakes & Pastries

Wedding Cake Cut Served with Coffee & Tea Station

6 Hour Premium Open Bar

Wine Throughout Dinner

**Saturday \$135**

**Friday/Sunday \$130**

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## *Cocktail Evening Reception Package*

Passed Hors D'oeuvres  
(*Approximately 12 – 15 pieces served per person*)

Bruschetta

Vegetarian Spring Rolls

Beef Wellington Puff Pastry

Chicken Satay

Breaded Zucchini Sticks

Shrimp Cocktail

Meatballs

Risotto Balls

1 Late Night Station valued at \$8

Assorted Domestic Cheese & Crackers Platter

Assorted Cakes & Squares Platter

Coffee & Tea Station

5 Hour Premium Open Bar

Minimum booking of 80 guests.

**Saturday \$110**

**Friday/Sunday \$105**

*All packages include Non-Alcoholic Beverages*

**HST in Addition**





# Late Night Options

<b>Mini Pizza's</b> ( <i>Cheese &amp; Pepperoni</i> )	<b>\$8</b>
<b>Nachos</b> ( <i>Tortilla Chips Layered with Cheese, Onion &amp; Peppers, Served with Salsa &amp; Sour Cream</i> )	<b>\$8</b>
<b>Funnel Fries</b> ( <i>Served with Icing Sugar, Chocolate &amp; Caramel Sauce</i> )	<b>\$8</b>
<b>Build Your Own Sandwich</b> ( <i>Served with Assorted Deli Meats &amp; Condiments</i> )	<b>\$10</b>
<b>Poutine Station</b> ( <i>Served with Fries, Gravy &amp; Cheese Curds</i> )	<b>\$10</b>
<b>Pub Station</b> ( <i>Potato Skins, Onion Rings &amp; Mozzarella Sticks</i> )	<b>\$12</b>
<b>Sweet Table &amp; Fresh Fruit</b> ( <i>Assorted Cakes, Squares &amp; Fruit</i> )	<b>\$12</b>
<b>Mini Sliders &amp; Fries</b> ( <i>Served with Tomato, Cheese, Onion, Ketchup, Mayonnaise &amp; Mustard</i> )	<b>\$12</b>
<b>Chicken Wings</b> ( <i>Lightly Dusted &amp; Seasoned. Served Plain &amp; with Mild Sauce</i> )	<b>\$14</b>

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## Specialty Pricing

### Children's 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

### Teen's Menu

Ages 13-18

\$20 less per person  
based on adult price

Will receive the same  
meal as adult guests  
excluding the bar

### Vendors

\$25 less per vendor  
based on adult price.

Will receive the same  
meal as adult guests  
excluding the bar

**HST in Addition**





# Menu

## Hors D'oeuvres

Beef Wellington Puff Pastry  
Bruschetta  
Risotto Balls  
Meatballs  
Mini Quiche  
Vegetarian Samosa  
Vegetarian Spring Rolls  
Chicken Satay  
Shrimp Cocktail  
Cheese Bites  
Smoked Salmon Pin Wheels  
Spanakopita  
Cucumber with Fresh Whipped Cream Cheese  
Breaded Zucchini Sticks

## Appetizers

### Soup

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

### Salad

Caesar Salad with Croutons & Parmesan  
Greek Salad with Tomatoes, Cucumbers & Feta  
House Salad (Choice of Balsamic, Italian, or Raspberry Vinaigrette Dressing)  
Baby Spinach Salad with Julienne Peppers, Sliced Strawberries, and Maple Dressing

## Add Ons

**Pasta Course:** (Additional \$8 per person if not already included in your package)

Penne  
Rigatoni  
Farfalle  
Gnocchi  
Cheese Ravioli  
Cheese Manicotti

### Sauces

Alfredo Cream  
Vodka Rosé  
Tomato Basil  
Bolognese Sauce

**Antipasto Plate:** (Additional \$9 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 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

**Seafood & Salad Platter:** (Additional \$14 per person if not already included in your package)

Frutti Di Mare (Garlic Butter, Tomato and White Wine),

Shrimps, Mussels, Calamari, Cuttlefish, Crab Legs & Seasonal White Fish.

Served with Romaine, Radicchio, Spring Mix Salad

& Balsamic Vinaigrette



# Main Course

## Delightful Entrée

- Roasted Chicken Breast** *In a Red Wine Reduction or a Mushroom Sauce*  
**Chicken alla Parmigiana** *Breaded Chicken Breast Topped with Mozzarella Cheese & Tomato Sauce*  
**Chicken Scaloppini** *Pan-Fried Chicken Breast Topped with a Mushroom & White Wine Sauce*  
**Veal Parmigiana** *Breaded Veal Topped with Mozzarella Cheese & Tomato Sauce*  
**Basa Fillet** *Pan-Fried in a Tarragon Cream Sauce*  
**Pork Loin** *Served in a Mustard Glaze*
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## Majestic Entrée

- Roasted Chicken & Beef Tenderloin** *Combination Plate*  
**Roasted Chicken & Prime Rib** *Combination Plate*  
**Classic New York Steak** *In a Red Wine Reduction Sauce*  
**Chicken Cordon Bleu** *Stuffed with Black Forest Ham & Swiss Cheese*  
**Baked Cornish Hen** *Stuffed with Rice & Seasoned with Herbs*  
**Salmon Fillet** *In a Tarragon Cream Sauce*
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## European Entrée

- Grilled Veal Chop**  
**Roasted Leg of Lamb** *In a Red Wine Reduction Sauce*  
**Chicken & Veal Scaloppini** *Combination Plate with a Mushroom & White Wine Sauce*  
**Grilled Veal Tenderloin** *Topped with Woodland Mushrooms, Caramelized Shallot, Cabernet Sauvignon*  
**Chicken & Veal Tenderloin** *Combination Plate*  
**Filet Mignon** *Bacon Wrapped Beef Tenderloin Covered in a Peppercorn Sauce*  
**Surf & Turf** *Filet Mignon paired with Shrimps*
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**All Entrées come with a choice of side & fresh seasonal vegetables**  
**SIDE OPTIONS:** Duchesse, Dauphinoise, Oven Roasted, Parisienne or Rice Pilaf

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## Dessert

- Cheesecake, Ice Cream Crepes or Chocolate Caramel Cluster**  
*With a choice of Chocolate, Raspberry or Caramel Sauce*  
**Tartufo, Tiramisu or Warm Apple Blossom**
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## Vegetarian Alternatives

- Vegetarian Strudel** *Medley of Grilled Vegetables with Goat Cheese in a Flaky Pastry*  
**Eggplant Parmigiana** *Baked with Mozzarella Cheese in Marinara Sauce*  
**Stuffed Roasted Red Pepper** *With Rice Pilaf (Vegan Friendly)*

**Gluten Free & Lactose Free options also available.**





## *Grand Hall*

160 Guests Minimum to  
350 Guests Maximum

## *Florentine Hall*

110 Guests Minimum to  
160 Guests Maximum

## *Violetta Hall*

60 Guests Minimum to  
120 Guests Maximum

## *Outdoor Tent*

90 Guests Minimum to  
180 Guests Maximum

We are wheelchair accessible.

800 Champlain Ave.  
Oshawa, ON L1J 7A6  
905-404-9400

[info@toscabanquethall.com](mailto:info@toscabanquethall.com)  
[www.toscabanquethall.com](http://www.toscabanquethall.com)