

5.23.22

Tuscan Hall

VENUE & CATERING



On-Site Event Menu

AWARD WINNING WEDDING CEREMONY & RECEPTION VENUE



TUSCAN HALL VENUE & CATERING

409 Delafield Street, Waukesha, WI 53188
262-292-1322 | www.TuscanHallWI.com



Your Vision. Your Event. Your Way

*Extraordinary events don't just happen,
they are planned....and the team at
Tuscan Hall Venue & Catering is here to
make your special day perfect.
Let us build your dream event around you,
creating memories that last forever.*

Our Promise to You

From now until your big day, 'we do'.



Our Packages

An elegant location for indoor celebrations with plenty of room for more than 200 guests. Specializing in weddings, corporate events, sports banquets, non-profit events, fundraisers and more!

We offer options to customize your own food and beverage wedding packages to make your special day unique.

All wedding packages include:

- Tuscan Hall Event Planner to oversee all the details and make sure your event is unique
- Bridal dressing area (secure private room, no hair and makeup)
- Complimentary parking for your guests - handicap accessible
- Dance floor, stage, cake table and gift table
- China, silverware and glassware
- White linens and napkins (limited colors available)
- Private bar with option to use Wine Cellar bar for cocktail hour
- Set up and take down of room - 3 hours before the event and 1/2 hour after*
- On-site manager to make sure your event runs smoothly
- Wrap up package - staff will gather belongings (decor, gifts, cards) and put in the lobby

Ask us about our off season specials!

*Hall rental without ceremony is from 5:00 p.m. to midnight. Vendors may arrive starting at 2:00 p.m. Hall rental with ceremony is from 2:30 p.m. to midnight. Vendors may arrive starting at noon, ceremony is at 3:30 p.m.

Beverage Packages

PLEASE SELECT ONE

BUONO PACKAGE - \$17/PP

Soda, Coffee & Juice
Choice of 1 Domestic Beer

MEGLIO PACKAGE* - \$21/PP

Soda, Coffee & Juice
Choice of 1 Domestic Beer
Choice of 2 House Wines

MIGLIORE PACKAGE* - \$23/PP

Soda, Coffee & Juice
Choice of 1 Domestic Beer
Choice of 1 Premium Beer
Choice of 2 House Wines

BEER A LA CARTE

1/2 Barrel of Domestic - \$299
1/2 Barrel of Premium - \$349

COFFEE BAR - \$3.95/PP

Assorted Flavors, Hot Cocoa
Whipped Cream & Marshmallows

SODA/COFFEE PACKAGE - \$2.95/PP

(Minimum Requirement)

BAR UPGRADES:

1 Hour Open Bar - Rail Liquors \$9 | Call Liquors \$12
Open Bar for Duration of Event - Rail Liquors \$9 | Call Liquors \$12

HOUSE WINE CHOICES:

Cabernet, Red Blend, Chardonnay, Moscato, Reisling or Pinot Grigio

Bartender Fee - \$89 each

*All prices subject to a 19% service charge & 5% tax/prices subject to change.
All packages require a minimum of 35 guests and have a duration of 4-7 hours.*



All Inclusive Packages

SEMI SIT DOWN MAXIMUM 180 GUESTS • PLATED DINNER REQUIRED OVER 180 GUESTS

THE CHIANTI PACKAGE - \$89

- Semi Sit Down or Plated Dinners Starting at \$28.95
- 3 Appetizers
- Buono Beverage Package
 - Soda, Coffee & Juice
 - Choice of 1 Domestic Beer
- Wine Service with Dinner
- Champagne Toast for all Guests
- Late Night Pizza Bar
- Cake Cutting
- Full-Service China, Flatware and Glassware
- Hall Rental (Value \$1499)
- Wine Cellar Rental for Happy Hour
- TV & Sound System for Slideshow
- On-site Event Manager
- Event Coordinator
- Children ages 3-12, \$39

THE VENICE PACKAGE - \$109

- Semi Sit Down or Plated Dinners Starting at \$28.95
- 4 Appetizers
- Migliore Beverage Package
 - Soda, Coffee & Juice
 - Choice of 1 Domestic Beer
 - Choice of 1 Premium Beer
 - Choice of 2 House Wines
- Open Bar for Duration of Event (Call)
- Wine Service with Dinner
- Champagne Toast for all Guests
- Choice of Late Night Menu Item
- Cake Cutting
- Full-Service China, Flatware and Glassware
- Hall Rental (Value \$1499)
- Chargers on Tables (Gold or Silver)
- Ambient Room Up Lighting
- Wine Cellar Rental for Happy Hour
- TV & Sound System for Slideshow
- On-site Event Manager
- Event Coordinator
- Children ages 3-12, \$59

THE FLORENCE PACKAGE - \$99

- Semi Sit Down or Plated Dinners Starting at \$28.95
- 4 Appetizers
- Meglio Beverage Package
 - Soda, Coffee & Juice
 - Choice of 1 Domestic Beer
 - Choice of 2 House Wines
- One Hour Open Bar (Call)
- Wine Service with Dinner
- Champagne Toast for all Guests
- Choice of Late Night Menu Item
- Cake Cutting
- Full-Service China, Flatware and Glassware
- Chargers on Tables (Gold or Silver)
- Ambient Room Up Lighting
- Hall Rental (Value \$1499)
- Wine Cellar Rental for Happy Hour
- TV & Sound System for Slideshow
- On-site Event Manager
- Event Coordinator
- Children ages 3-12, \$49

Embellishments

CEREMONY PACKAGE - \$999

2 Hours of Room (Includes 1 Hour Rehearsal Time)
Complete Set Up/Take Down & Room Flip
On-site Wedding Coordinator
Rehearsal To be Performed Tuesday-Friday the Week of Event

PREMIUM AMBIENT ROOM LIGHTING - \$499

Includes 16 Professional Wireless Uplights
with multi color variety's available

A/V AND SOUND SYSTEM - \$499

MIC RENTAL - \$199

*The Venue is Available for Vendors
at 12:00 p.m. the Day of Event.*

Semi Sit-Down Meal Selections

2 ENTRÉES, 2 SIDES, 1 VEGETABLE, 1 PLATED SALAD, BREAD ROLLS & BUTTER

Buffet Style - Starting at \$28.95 | Extra Entree - Add \$3

PLATED SALADS

Tuscan Tossed Salad

Romaine, Red Onions, Tomatoes, Cucumbers & Croutons with a balsamic vinaigrette dressing

Strawberry Walnut Salad

Mixed Greens Candied Walnuts, Fresh Strawberries, Feta Cheese, Tomatoes, Cucumber with a Raspberry Vinaigrette Dressing

Cranberry & Goat Cheese Salad

Spring Greens with Goat Cheese, Walnuts & Dried Cranberries with a Raspberry Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan, Croutons with our House Caesar Dressing

Mediterranean Salad

Mixed Greens, Red Onions, Feta, Kalamata Olives, Tomatoes & Cucumbers with our House Mediterranean Dressing

Caprese Salad

Mixed Greens, Tomato, Fresh Mozzarella topped with aged Balsamic Vinaigrette

CHICKEN ENTRÉES

Chicken Piccata

Lightly Seasoned Chicken Breast with Lemon Juice, White Wine and Capers

Chicken Marsala

Delicious Sautéed Chicken Breast topped with Marsala Wine Sauce & Mushrooms

Peppercorn Chicken

Tender Chicken Breasts Sautéed in our Homemade Creamy Peppercorn Sauce with Mushrooms

Chicken Fricasse

Braised Chicken in a White Wine Cream Sauce

Mediterranean Style Roast Chicken

Tender Roasted Chicken Marinated Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon

Grilled Chicken Alfredo

Grilled Chicken Blended in Rigatoni with Our Creamy Alfredo Sauce (Serves as a Starch Option)

Tuscan Chicken

Boneless Rosemary Herbed Chicken Thighs with a Parmesan Cream Sauce with Grape Tomatoes and Baby Spinach

SEAFOOD ENTRÉES

Boston Cod

Baked Cod Served with a Cream Sauce of Mushrooms, Capers, White Wine, Tomatoes, and Lemon Juice

Pretzel Crusted Tilapia

Tilapia Fillet Coated with Pretzel and Served with a Yogurt Dill Sauce

Atlantic Salmon

Atlantic Salmon with Dill of Champagne Sauce

Grilled Shrimp

Tuscan Herb Grilled Shrimp Skewers

Semi Sit-Down Meal Selections

2 ENTRÉES, 2 SIDES, 1 VEGETABLE, 1 PLATED SALAD, BREAD ROLLS & BUTTER

Buffet Style - Starting at \$28.95 | Extra Entree - Add \$3

BEEF & PORK ENTRÉES

Orange Honey Glazed Ham

Tender Slices of Deliciously Sweet Ham with our Orange Honey Glaze

Pork Tenderloin

Lightly Seasoned and Cooked in Your Choice of Apple Brandy or Mediterranean Sauce

Braised Beef Short Ribs

Slow Roasted Boneless Short Ribs Cooked in a Burgundy Sauce

Beef Stroganoff

Beef Tenderloin Tips with Fresh Mushroom and a Flavorful Cream Sauce with Buttered Egg Noodles (Serves as Starch Option)

Pepper Steak

Beef Tenderloin Pieces, Sautéed Onions, Peppers & Fresh Mushrooms Cooked in a Burgundy Sauce

Beef Tenderloin Brochette

Seasoned Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon with a Beurre Blanc Sauce

Grilled Flank Steak

Flavorful Marinated Grilled Flank Steak with Italian Verde Sauce

Bistro Cut Sirloin Steak

Thin Sliced Sirloin Steak Served with a Mushroom Sauce

VEGETARIAN ENTRÉES

Eggplant Rollatini

Fresh Eggplant Rolled in a Spinach and Feta Mixture layered with Marinara Sauce

Spinach Lasagna

Tri Colore Cous Cous with Grilled Vegetables
(Serves as a Starch and Vegetable Option)

Wild Mushroom Ravioli with Cream Sauce

(Serves as a Starch Option)

Mushroom Risotto with Vegetables

CHILDREN'S PLATED ENTRÉE

Breaded Chicken Tenders and Wisconsin Mac & Cheese with a Fresh Fruit Cup

Special recommendations and items not listed may be arranged upon request. All prices subject to a 19% service charge.

**The FDA advises consuming raw or under cooked meats, poultry, shellfish or eggs may increase your chance of food borne illness.*

PREMIUM ITEMS

Add \$6/PP

Prime Rib

Au Jus & Horseradish

Chateaubriand

Beef Tenderloin in a Peppercorn Wine Sauce

Applewood Smoked Ham

Orange Glaze

Boneless Leg of Lamb

Mint & Natural Juices

Carving Station Chef Fee

\$150

SIDES

Tuscan Pasta Salad

Garlic Red Mashed Potatoes

Mediterranean Potatoes

Roasted Red Potatoes

Roasted New Potatoes Parmesan

Wild Rice Pilaf

Rice Pilaf

Wisconsin Mac & Cheese

Farfalle Carbonara Pasta

Tri Colore Cous Cous with Almonds

VEGETABLES

California Blend

Glazed Carrots

Green Bean Almondine

Sweet Corn

Roasted Brussel Sprouts

Fresh Asparagus

Tuscan Roasted

Mediterranean Ratatouille

(Serves as a starch option)

Plated Meal Selections

CHOOSE FROM ONE SALAD, ONE VEGETABLE, ONE SIDE & UP TO TWO ENTRÉES

Starting at \$29.95

SALADS

Tuscan Tossed Salad

Romaine, Red Onions, Tomatoes, Cucumbers & Croutons with a Balsamic Vinaigrette Dressing

Strawberry Walnut Salad

Mixed Greens Candied Walnuts, Fresh Strawberries, Feta Cheese, Tomatoes, Cucumber with a Raspberry Vinaigrette Dressing

Cranberry & Goat Cheese Salad

Spring Greens with Goat Cheese, Walnuts & Dried Cranberries with a Raspberry Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan, Croutons with our House Caesar Dressing

Mediterranean Salad

Mixed Greens, Red Onions, Feta, Kalamata Olives, Tomatoes & Cucumbers with our House Dressing

Caprese Salad

Mixed Greens, Tomato, Fresh Mozzarella topped with Aged Balsamic Vinaigrette

POULTRY & PORK

Chicken Piccata

8 oz. Lightly Seasoned Chicken Breast with Lemon Juice, White Wine and Capers

Chicken Marsala

8 oz. Sautéed Chicken Breast topped with a Marsala Wine Sauce & Fresh Mushrooms

Peppercorn Chicken

8 oz. Sautéed Chicken Breast Topped With our Homemade Creamy Peppercorn Sauce

Chicken Fricasse

8 oz. Airline Chicken Marinated and Topped With a White Wine Cream Sauce

Mediterranean Chicken

8 oz. Oven Roasted Airline Chicken with Seasonings of Oregano & Lemon

Tuscan Chicken

Boneless Rosemary Herbed Chicken Thighs with a Parmesan Cream Sauce with Grape Tomatoes and Baby Spinach

Apple Brandy Pork Tenderloin

Pork Tenderloin Medallion Topped with our Homemade Apple Brandy Sauce



Plated Meal Selections

CHOOSE FROM ONE SALAD, ONE VEGETABLE, ONE SIDE & UP TO TWO ENTRÉES

Starting at \$29.95

BEEF & LAMB

Beef Tenderloin Brochette

Seasoned Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon with a Beurre Blanc Sauce

Braised Beef Short Ribs

Tender Beef Short Ribs Topped with Our Burgundy Sauce

Grilled Flank Steak

Marinated Grilled Flank Steak with Italian Verde Sauce

Bistro Cut Sirloin Steak

Thin Sliced Sirloin Steak Served with a Mushroom Sauce

SEAFOOD

Boston Cod

Baked Cod with a Cream Sauce of Mushrooms, Capers, White Wine, Tomatoes, and Lemon Juice

Pretzel Crusted Tilapia

Tilapia Fillet Coated with Herbs, Mayo & Pretzel

Grilled Shrimp

Tuscan Herb Grilled Shrimp Skewers

Atlantic Salmon

Atlantic Salmon with Dill of Champagne Sauce

VEGETARIAN ENTRÉES

Eggplant Rollatini

Fresh Eggplant Rolled in a Spinach and Feta Mixture layered with Marinara Sauce

Spinach Lasagna

Tri Colore Cous Cous with Grilled Vegetables
(Serves as a Starch and Vegetable Option)

Wild Mushroom Ravioli with Cream Sauce
(Serves as a Starch Option)

Mushroom Risotto with Vegetables

CHILDREN'S PLATED ENTRÉE

Breaded Chicken Tenders and Wisconsin Mac & Cheese with a Fresh Fruit Cup

PREMIUM ITEMS

Add \$6/PP

Prime Rib

10 oz. Au Jus & Horseradish

Ribeye

12 oz. Ribeye Garlic Herb Butter

Filet Mignon

6 oz. Filet with Demi Glace

Chateaubriand

Beef Tenderloin in a Peppercorn Wine Sauce

Boneless Leg of Lamb

Natural Juices

DUET PLATES AVAILABLE

UPON REQUEST Add \$4/PP



Appetizers

ADD \$4 PER PERSON FOR ANY 3 APPETIZERS

HOT SELECTIONS

Boneless Chicken Wings
Choose from Buffalo Sauce or Barbecue

Chicken or Pork Souvlaki
Tender Pieces Seasoned Mediterranean Style with
Oregano, Salt, Pepper, Olive Oil & Lemon

Beef Teriyaki Skewers
Tender Pieces Seasoned Beef in our
Homemade Teriyaki Sauce

Sweet Chili Asian Chicken
Tender Pieces of Marinated Grilled in our
Homemade Sweet Chili Sauce

Raspberry-Brie Bites
Fresh Brie Cheese with Raspberry Preserves
in a Phyllo Cup

Pretzel Bites with Wisconsin Cheese

Sriracha Quesadilla
Cheese Quesadilla with Sriracha Mayo

Vegetarian Spring Rolls
With Sweet Chili Sauce

Crab Rangoon Phyllo Cups
Cream cheese & Crabmeat Stuffed in Phyllo

Spinach Pies or Cheese Pies
Stuffed Phyllo Puffs

Italian Meatballs
Tender Meatballs in a Marinara Sauce

Stuffed Mushrooms
Stuffed Mushroom Caps with Sausage

Wisconsin Brats
Tender Slices of Bratwurst Soaked in Beer

Gyro Bites
Pita Bread with Gyro and Tzatziki Sauce

Grilled Cheese Shooters
Grilled Cheese Quarters Served with Tomato Soup

Chicken & Waffles
Skewered Chicken Tender Served with Sugar Glazed
Waffle and Syrup

COLD SELECTIONS

Cheese & Crackers Platter
Variety of Cheeses and Crackers accompanied
by Summer Sausage

Caprese Skewers
Cherry tomatoes, Fresh Mozzarella,
Olive Oil & Fresh Basil

Hummus & Pita Wedges
Fresh Pita Bread Served with a Choice of Classic or
Roasted Red Pepper Hummus

Tuscan Hummus Sliders
Cucumber Slices Served with Hummus and Flank Steak

Vegetable Platter
Variety of Vegetables Served with Ranch Dressing

Fruit Platter
Assorted Seasonal Fruit

Salami Cornucopia
Thinly Sliced Salami Stuffed with Deliciously
Seasoned Cream Cheese

Italian Bruschetta
Served with Tomatoes, Olive Oil, Fresh Basil,
Fresh Garlic and Topped with Fresh Mozzarella



Late Night Menu

EACH BAR - \$5.95/PP

Mediterranean Bar

Choose Chicken or Pork Souvlaki with Homemade Cucumber Sauce and served with Pita Chips and Hummus

Gyros Bar

Tender Slices of Gyros Meat Served with Pita Bread & Homemade Cucumber Sauce

Nacho Bar

Tortilla Chips, Nacho Cheese, Jalapeños & Salsa

Quesadilla Bar

Servings of Cheese Quesadilla served with Salsa & Sour Cream

Slider Bar

Beef Sliders served with Cheddar Cheese on a Pretzel Bun

Hot Dog Bar

Delicious Hot Dogs with Buns and Fixings to Dress it Your Way

Grilled Cheese Bar

Slices of Grilled Cheese Served with Tomato Soup Shooters

Mashed Potato Bar

Mashed Potato and Selections to Make it Your way with Cheddar, Sour Cream, Butter & Applewood Smoked Bacon

Pizza Bar

Assorted Cheese, Cheese & Sausage, and Cheese & Pepperoni Home Made Pizzas

Mini Dessert Bar

PICK 4 - \$5.95/PP

EACH ADDITIONAL DESSERT IS AN ADDITIONAL \$1.50/PP

Lemon Squares

Mini Cheesecakes with Ganache

Cherry Almond Cheese Squares

Peanut Butter Mousse Cups

Salted Caramel Apple Bars

Fudge Truffles

Key Lime Pie Bars

Mint Brownies

White Chocolate Petit Fours

Chocolate Chip Brownies

Pumpkin Pie Bars

Turtle Brownies

Mini Carrot Cakes

Preferred Vendors



WEDDING APPAREL & ACCESSORIES

Dubois Formal Wear
www.duboisfw.com

GetNoticed Jewelry
262.510.6428
www.GetNoticedJewelry.com

PHOTOGRAPHY

Heather Richter Photography
www.heatherrichterphotography.com

Tia Lee Photography
262.305.8025
tialeephotography1@gmail.com

R & R Photographic Imaging
www.rrphotographicimaging.com

SB Photography and Design
414.220.0022
www.sbphotoanddesign.com

PHOTO BOOTH

Milwaukee Photo Booth
414.902.3041
www.milwaukeephotobooth.net

VIDEOGRAPHY

Chris Siegel Multimedia
www.chrissiegelmm.com

DJ SERVICES

Double Platinum DJ
414.732.1979
www.doubleplatinumdj.com

Xcite Entertainment
262.391.5774
www.xciteentertainment.com

HONEYMOONS

Island Getaways
262.781.1748
www.myislandgetaways.com

INVITATIONS

CMYKnot
www.cmyknot.com

Paper Envy
262.780.0850
www.paperenvy.com

TRANSPORT

Blackline Limo
414.481.2599
www.blacklinelimos.com

FLORISTS

Snapdragon Flowers of Elm Grove
262.782.8380
www.snapdragonneg.com

Jess Fleur Fun
262.468.6899
www.jessfleurfun.com

Reflections of You
414.758.1154
www.ReflectionsOfYouOnline.com

HAIR, MAKEUP & NAILS

Color Street Nail Polish
262.510.6428
www.NataliesNailStrips.com

Legacy Salon & Day Spa
414.529.9700
www.legacysalonanddayspa.com

The Hive Salon
262.784.2597
www.hivesalonbrookfield.com

DECOR

Ambrosia Events
414-546-2854
www.ambrosiaeventsme.com

Vintage Rental
262.370.7340
www.vintiquerental.com

CAKES & SWEETS

Aggie's Bakery & Cake Shop
414.482-1288
www.aggiesbakery.com

Periwinkle's Bakery
262.522.9888
www.periwinklesbakery.com

Sweet Perfections Bake Shoppe
262.446.2253
www.sweetperfections.com

Simmas Bakery
414.257.0998
www.simmasbakery.com

Frosted Memories LLC
262.442.0115
www.frostedmemoriesllc.com

LODGING

Embassy Suites
262.782.2900

Hampton Inn Milwaukee/Brookfield
262.796.1500
www.hilton.com/en/hampton

The Ingleside Hotel
262.547-0201
www.theinglesidehotel.com

Wildwood Lodge
262.506.2000
www.thewildwoodlodge.com

Booking Agreement



Name: _____ Event Date: _____

Address: _____ Function: _____

Phone: _____ Guest Count: _____

Deposit: _____

POLICIES:

- Final amount of guests for your event, menu selection & seating chart must be given 10 days before your event.
- 25% Non-Refundable deposit must be given to lock-in your date and event (You may hold your date for \$1000 & pay the rest of the 25% within 60 days of booking). Only the 25% deposit can be put on credit card.
- You may pay up to 50% of your proposal prior to your 10-day meeting before your event.
- Cancellation will forfeit all deposits, and payments.
- Final Payment is due 10 days before your event by cash, check or cashiers check.
- 19% service charge applies to all food and beverage service. In accordance with state law, 5% Wisconsin state sales tax is then added to the total amount.
- Menu prices, rentals, and other fees are subject to change without notice. We can guarantee prices in writing sixty (60) days before your event, if requested.
- The use of glitter, confetti, rice, bubbles, decorator stones, birdseed, fog machines, smoke machines, nails, tacks, tape, balloons and sand are not allowed. If you don't follow this policy a minimum cleanup fee of \$200 will be charged.
- No fireworks, sparklers or Chinese lanterns are allowed on Tuscan Hall grounds.
- Candles are required to have an enclosed flame.
- You agree to the responsibility of any damage to the property or equipment by members, guests or outside groups contracted by client. We reserve the right to immediately terminate service or occupancy in case of violation of any laws or regulations.
- If asked for no alcohol service our soda package will be priced at \$5.95 per person.
- All personal items must be taken at the conclusion of your event, Tuscan Hall is not responsible for any items left behind, any items left behind for over 3 days following the event will be disposed of or donated.
- Bar services & music will end promptly at 12:00 a.m. midnight. Banquet rooms must be vacated with all your personal belongings by 12:30 a.m. We reserve the right to refuse service of alcoholic beverages to any guest.
- Due to Wisconsin health department codes, no food or beverage may be removed from the premise, aside from special desserts brought in by a licensed food dealer.
- NO carry-ins of any kind allowed on Tuscan Hall Property (i.e. coolers, beverages, food).
- Minimum Purchase of \$8000 required on any Saturday (including service charge).
- Rental Fees: Includes white linens, room setup, cleanup.
 - Tuscan Hall (minimum 75 people)**
 - Monday – Thursday: \$499
 - Friday or Sunday: \$599
 - Saturday: \$1499
 - Wine Cellar (minimum 35 people)**
 - Monday – Thursday: \$349
 - Friday or Sunday: \$449
 - Saturday: \$699
 - Up Lighting Package: \$499**
 - Off Season: November - April - 50% Off Hall Rental**

I UNDERSTAND & AGREE TO THE TERMS OF THIS AGREEMENT:

Tuscan Hall Venue & Catering, its owner & operators shall not be held liable for failure to carry out such arrangements including room availability and menu selection as mentioned which are caused by fire, strikes, acts of God, or the conditions beyond the reasonable control of the hall, its owners, or operators.

Signature: _____ Signature: _____

Date: _____ Date: _____

Social Media Photo Release Form

In an effort to promote our brand and celebrate our events, our Social Media Manager may be on-site during your event to capture the special moments at Tuscan Hall. Our Social Media Manager works as a server or event manager during events and uses a phone camera to take "behind the scenes" pictures. With your written permission we would love to share YOUR event on our social media pages (Instagram & Facebook). We will post pictures/videos of you and your guests and other fun moments happening during your event. This form allows Tuscan Hall to take and use photos/videos during your event. If there are any restrictions of what you want posted please list them below.

Thank You, we are excited to be a part of your event!

-The Tuscan Team

_____ Yes, I give permission for Tuscan Hall Venue & Catering to share moments of our event

_____ No, please keep our event private

Signature: _____

Print Name(s): _____

Restrictions:

