



Old World Style WITH A MODERN FLAIR

TAE

TUDOR ARMS EVENTS

2025 Wedding
Packet

MAKE YOUR DAY OR ENTIRE WEEKEND A HISTORIC EVENT

With our two spectacular ballrooms, five-star venue 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
- Four+ Open bar
- Cocktail Hour & Reception Space
- Event valet parking (overnight parking is an additional fee)
- Security officer
- Complimentary cake cutting
- One bartender per 50 guests
- Floor length linens, napkins, and full place settings
- Coffee and non-alcoholic beverages
- Complimentary King Suite for the newly married couple on their wedding night (Check in is at 4 p.m.)
- Onsite Venue 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
- \$112++ 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
- \$136++ 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
- \$163++ 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
- Romeo & Juliet Prep rooms with 1 bottle of sparkling per room
- \$196++ per person

All packages are subject to 25% service charge and applicable taxes (++)

Buffet Package

\$112++ per person includes the below menu and the four hour Tudor open bar package

Choice of Salad

Accompanied by house rolls and sweet butter

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

Baked Grouper

Creamy leek and roasted garlic sauce

Pasta Primavera

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

Alfredo Pasta

Broccoli, roasted tomato, parmesan

Four Cheese Mac and Cheese

Parmesan, breadcrumbs

Meatball Marinara Pasta

Roasted tomato, basil, parmesan

Pork Loin Carving Station

Tomato relish, demi-glaze

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 25% service charge and applicable taxes (++)

Carnegie Plated Package

\$136++ 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, lemon aioli, black pepper

Teriyaki Chicken Satay

Green onion

Beef Meatballs

Marinara, herbs

Tomato Bruschetta

Garlic, balsamic, fresh mozzarella

Wild Mushroom Bruschetta

Thyme, goat cheese

Tomato Skewers

Balsamic, fresh basil, fresh mozzarella

Sausage Stuffed Mushroom Caps

Italian sausage, bread crumbs

Choice of Salad

Accompanied by house rolls and sweet butter

Caesar Salad

Herb croutons, Parmesan, Caesar dressing

Garden Salad

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

Entrees

Choice of two proteins and one vegetarian

Lemon Herb Chicken

Garlic, parsley, beurre blanc, lemon

Top Sirloin of Beef

Crispy onions, parsley, red wine demi

Wild Mushroom Chicken

Rosemary, parsley, Marsala wine, pan jus

Seared Polenta

Roasted red pepper & tomato sauce, roasted tomato, Parmesan, herb salad

Baked Grouper

Creamy leek and roasted garlic sauce

Roasted Portobello Napoleon

Seasonal vegetables, toasted goat cheese, herbs, balsamic

Bone In Pork Loin

Apple smoked bacon relish, crispy onions

Hummus Crusted Cauliflower Steak

Corn and White Bean Hash, Orange Pepper Coulis

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

Bell peppers and squash

Roasted root vegetables

Asparagus

All packages are subject to 25% service charge and applicable taxes

Tudor Plated Package

\$163++ per person includes the below menu and the five hour Tudor open bar package

Choice of one Displayed Appetizer

Domestic Cheese Display

Cheddar, swiss, pepper jack, crackers, dried fruit and nut garnish

Artisanal Cheese Display- 100 guest minimum

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

Spinach and Artichoke Dip

Grilled breads, celery, cucumbers, carrots

Antipasto Display - \$7++ per person

Cured meats, olives, breads, cold salads

Hummus Display

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

Vegetable Crudite

Herb vegetable dip

Choice of three Passed hors d'oeuvres

Crispy Boursin Arancini

Parmesan, lemon aioli, black pepper

Wild Mushroom Bruschetta

Thyme, goat cheese spread

Sausage Stuffed Mushroom Caps

Italian sausage, bread crumbs

Smoked Salmon Tartlet

Herb cream cheese, dill

Crab Stuffed Mushroom Caps

Bread crumbs, chive

Tomato Skewers

Balsamic, fresh basil, fresh mozzarella

Tomato Bruschetta

Garlic, balsamic, fresh mozzarella

Vegetable Spring Rolls

Sweet soy sauce, green onion

Teriyaki Chicken Satay

Green onion

Beef Meatballs

Marinara, herbs

All packages are subject to 25% service charge and applicable taxes

Tudor Plated Package - continued

Choice of one Salad

Accompanied by house rolls and sweet butter

Traditional Caesar Salad

Herb croutons, Parmesan

Mixed Green Salad

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

Garden Salad

Cucumber, tomato, red onion

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

Charred Broccolini Caesar

Cherry tomato, focaccia crumble, Parmesan

Arugula Salad

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

Entrees

Choice of two proteins + a vegetarian

Brie and Basil Stuffed Chicken

Pan jus, parsley

Wild Mushroom Chicken

Rosemary, parsley, Marsala wine, pan jus

Baked Grouper

Creamy leek and roasted garlic sauce

Bone In Pork Loin

Apple smoked bacon relish, crisp onion

Crab Cake

Lemon Dijon remoulade, bell pepper, baby
greens

Braised Beef Short Ribs

Au jus, tomato, white balsamic

6 oz Filet of Beef

Herbed red wine demi-glace, parsley

Additional

NY Strip Steak

Pearl onions, mushrooms, roasted garlic chive butter

Additional \$11.00 per person

Top Sirloin of Beef

Crispy onions, parsley, red wine demi

Lemon Herb Chicken

Garlic, parsley, lemon, beurre blanc

Walnut Crusted Salmon

Cranberry vinaigrette, parsley

Hummus Crusted Cauliflower Steak

Corn and White Bean Hash, Orange Pepper Coulis

Seared Polenta

Roasted red pepper & tomato sauce, roasted
tomato, Parmesan, herb salad

Roasted Portobello Napoleon

Seasonal vegetables, toasted goat cheese, herbs, balsamic

8 oz Filet of Beef

Herbed red wine demi-glace, parsley

Additional \$13.00 per person

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

Bell peppers and squash

Roasted root vegetables

Asparagus

All packages are subject to 25% service charge and applicable taxes (++)

Crystal Plated Package

\$196++ per person includes the below menu and the five hour Crystal Premium open bar package

Choice of two Displayed Appetizers

Domestic Cheese Display

Cheddar, Swiss, pepper jack, crackers, dried fruit and nut garnish

Artisanal Cheese Display

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

Spinach and Artichoke Dip

Grilled breads, celery, cucumbers, carrots

Antipasto Display

Cured meats, olives, breads, cold salads

Hummus Display

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

Vegetable Crudite

Herb vegetable dip

Sushi Display

Avocado Roll, California Roll, Tempura Shrimp Crunch Roll, Spicy Tuna Roll, Salmon Roll, seaweed salad, soy sauce, pickled ginger, wasabi

Choice of three Passed hors d'oeuvres

Crispy Boursin Arancini

Parmesan, lemon aioli, black pepper

Wild Mushroom Bruschetta

Thyme, goat cheese spread

Sausage Stuffed Mushroom Caps

Italian sausage, bread crumbs

Smoked Salmon Tartlet

Herb cream cheese, dill

Crab Stuffed Mushroom Caps

Bread crumbs, chive

Tomato Skewers

Balsamic, fresh basil, fresh mozzarella

Beef Meatballs

Marinara, herbs

Phyllo Beggar Purses

Mushroom duexlle, phyllo, herbs

Tomato Bruschetta

Garlic, balsamic, fresh mozzarella

Vegetable Spring Rolls

Sweet soy sauce, green onion

Teriyaki Chicken Satay

Green onion

Crab Cakes

Lemon Dijon remoulade, baby greens

All packages are subject to 25% service charge and applicable taxes

Crystal Plated Package - continued

Choice of one Salad

Accompanied by house rolls and sweet butter

Traditional Caesar Salad

Herb croutons, Parmesan

Mixed Green Salad

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

Garden Salad

Cucumber, tomato, red onion

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

Charred Broccoli Caesar

Cherry tomato, focaccia crumble, Parmesan

Arugula Salad

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

Entrees

Choice of two proteins + a vegetarian

Lemon Herb Chicken

Garlic, parsley, lemon, beurre blanc

Brie and Basil Stuffed Chicken

Pan jus, parsley

Bone In Pork Loin

Apple smoked bacon relish, crisp onion

Top Sirloin of Beef

Crispy onions, parsley, red wine demi

Baked Grouper

Creamy leek and roasted garlic sauce

NY Strip Steak

Pearl onions, mushrooms, roasted garlic chive
butter

Walnut Crusted Salmon

Cranberry vinaigrette, parsley

Wild Mushroom Chicken

Rosemary, parsley, Marsala wine, pan jus

Braised Beef Short Ribs

Au jus, tomato, white balsamic

8 oz Filet of Beef

Red wine demi-glace, parsley

Crab Cake

Lemon Dijon remoulade, bell pepper, baby
greens

Roasted Portobello Napoleon

Seasonal vegetables, toasted goat cheese, herbs,
balsamic

Hummus Crusted Cauliflower Steak

Corn and White Bean Hash, Orange Pepper Coulis

Seared Polenta

Roasted red pepper & tomato sauce, roasted
tomato, Parmesan, herb salad

Choice of One Starch

Whipped russet potato

Garlic mashed potato

Rice Pilaf

Roasted redskins with herbs

Choice of One Vegetable

Roasted green beans with shallots

Bell peppers and squash

Roasted root vegetables

Asparagus

All packages are subject to 25% 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
Dewar's Scotch Whiskey
Jose Cuervo Silver

Tudor Bar beers to include:

Bud Light
Miller Lite
Corona
Stella Artois
Blue Moon
White Claw

Crystal Premium Bar Package

Crystal Premium liquors to include:

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

Crystal bar to include all Tudor liquors

Crystal Premium beers to include:

All Tudor beers
Choice of 1 Great Lake's Beer
Dortmunder
Commodore Perry
Edmund Fitzgerald

All bar packages to include:

Robert Mondavi Woodbridge Wines
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, and Merlot
Coffee, assorted sodas, juices, and traditional bar mixers

Bar Enhancements

Tudor Bar Extension

\$14 per person per hour

Wine Pour with Dinner

\$8 per person

Sparkling Wine Toast

\$6 per person

Four Hour Crystal Upgrade

\$14 per person

Five Hour Crystal Upgrade

\$16 per person

Add on one Great Lakes Beer

\$2 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 25% service charge and applicable taxes

WEDDING DETAILS

Five Star Venue Coordination

Our Venue Coordinators will assist with your questions, arrange your tasting, final meeting, and guide you through all of the pre-planning. Additionally, your Venue Coordinator 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

We include the Gold Chiavari chairs at no extra cost to you.

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 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. Please reach out to your venue coordinator or call 216-456-2680 for further assistance.

After Party Celebration

When pre-arranged guests can enjoy another drink or socialize further in the Tudor Arms Bar & Grill located on the first floor. Contact your venue 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 is required. Six (6) months 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 seven (7) 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 business 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) business day mark may incur an additional fee.

Menu Tasting

We offer menu tastings Tuesdays, Wednesdays, and Thursdays between 12pm and 4pm. Your Coordinator will arrange your tasting date and time no less than six (6) months before your event date.

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 12pm 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 25% and applicable sales taxes are added to rental, food and beverage costs. The service fee and all equipment rentals are taxed items.

Peak Season Pricing

We do have booking minimums which depend on your selected date, and if you are additionally hosting your ceremony with us.

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.

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"

Tudor Arms is a wonderful venue for a wedding! Historic, beautiful location. Our guest were amazed by how beautiful the venue was. Caroline, our contact at the venue was awesome to work with, especially considering we were delayed a year due to the pandemic. She was there for any questions and did a super job the day of the event. The staff and servers who assisted us were awesome as well. Highly recommend this venue for weddings.

"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."

Molly, Caroline, and Amber went above and beyond to make sure our day was seamless and perfect! I can't say enough good things about them, they are wonderful, and made me worry free on our wedding day. The venue is stunning, and made our micro wedding so extremely memorable. I 100000% recommend this beautiful venue. They will forever be included in our memories of our amazing wedding day!

"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."

"I cannot say enough wonderful things about this hotel and venue. Caroline was extremely communicative and flexible throughout the planning process. I was nervous to plan a small, 30 person wedding. Tudor Arms responded to my unique needs and helped me to plan a fantastic event. The pricing was very reasonable. I would highly recommend this venue to other brides. Thank you, Tudor Arms!"

"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

Minister Sharnise
440-591-2124

ministersharnise@weddingsbycpe.com

Celebrations by Shari
440-213-7574

Shari Caruso
scaruso730@gmail.com

CAKE

Luna Bakery
216.231.8585

brynn@lunabakerycafe.com
www.lunabakerycafe.com

Wild Flour Bakery
440-331-2950

info@wildflourbakery.com

WEDDING PLANNERS

Kirkbride's Wedding Planning & Design
216.288.4325

weddings@kirkbrides.com
Kirkbrides.com

Engaged with Nora
440-829-4832

nora@engagedwithnora.com

DJ'S, BANDS & CEREMONY MUSIC

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

DJ Rev Dev
305-510-8876
djrevedev@gmail.com

EVENT RENTALS & DECOR

L'NIQUE
216.986.1600
www.lnique.com

Event Source
216.901.0000
www.eventsource.com

Pomp Parties
857-991-6970
tracey@pomppartyrentals.com

PHOTOGRAPHER

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

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

Amy Galon Photography
864-245-1336
amy@amygalonphotography.com

VIDEOGRAPHER

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

Hitched Creative
330-931-9340
cody@hitchedcreative.com

HAIR & MAKE-UP

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

Sarah Delaine
330-323-8063
sarahdelainebrides@gmail.com

FLORIST

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

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

Forest Woods
216-598-4208
forestwoods1@msn.com

Precious Petals
440-241-0083
melindapreciouspetals@gmail.com