



# Old World Style WITH A MODERN FLAIR



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](http://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 four 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

Peppercorn cream sauce

### Baked Grouper

Creamy leek and roasted garlic sauce

### Pork Loin Carving Station

Tomato relish, bourbon cream 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

### 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, blistered 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 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*

### **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**

Roasted vegetables, pan jus

### **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, blistered  
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

### **Bone In Pork Loin**

Apple smoked bacon relish, crisp onion

### **Baked Grouper**

Creamy leek and roasted garlic sauce

### **Walnut Crusted Salmon**

Cranberry vinaigrette, parsley

### **Braised Beef Short Ribs**

Roasted vegetables, pan jus

### **Crab Cake**

Lemon Dijon remoulade, bell pepper, baby  
greens

### **Hummus Crusted Cauliflower Steak**

Corn and White Bean Hash, Orange Pepper Coulis

### **Brie and Basil Stuffed Chicken**

Pan jus, parsley

### **Top Sirloin of Beef**

Crispy onions, parsley, red wine demi

### **NY Strip Steak**

Pearl onions, mushrooms, roasted garlic chive  
butter

### **Wild Mushroom Chicken**

Rosemary, parsley, Marsala wine, pan jus

### **8 oz Filet of Beef**

Red wine demi-glace, parsley

### **Roasted Portobello Napoleon**

Seasonal vegetables, toasted goat cheese, herbs,  
balsamic

### **Seared Polenta**

Roasted red pepper & tomato sauce, blistered  
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.

## 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.

## 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.

# 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

## 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

Borrow Curated  
216-239-1789  
www.borrowcurated.com

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

## CAKE

Luna Bakery  
216-231-8585  
brynn@lunabakerycafe.com  
www.lunabakerycafe.com

Wild Flour Bakery  
440-331-2950  
info@wildflourbakery.com

Michael Angelo's Bakery  
440-526-0499  
www.michaelangelosbakery.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

Balsam & Blush Photography  
330-606-4308  
kelly@balsamandblush.com

Birch Tree Photography  
330-606-4308  
alex@birchtreephoto.com

Kristin Leanne Photography  
kristinleannephotography.com  
kristin@kristinleannephotography.com

JTV Photo + Video  
573-823-9991  
jordan@jtvphoto.com

## VIDEOGRAPHER

Brittany Joy Photo + Film  
724-841-1763  
brittanyjoyphotography@gmail.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

## WEDDING PLANNERS

Kirkbride's Wedding Planning & Design  
216.288.4325  
weddings@kirkbrides.com  
Kirkbrides.com

Engaged with Nora  
440-829-4832  
nora@engagedwithnora.com

## FLORIST

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

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

Bouquets by Becky  
440-479-2817  
www.bouquetsbybecky.com

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