



2024 / 2025 Wedding Brochure



THE GYPSY

TEA ROOM

315 Water Street

5 ROOMS

220+ SEATS

weddings@gypsytearoom.ca

709 739 4766

gypsytearoom.ca

@THEGYPSYTEAROOMNL

Our Philosophy

The Gypsy Tea Room offers a unique mixture of classic favorites & casual cuisine with creative flare. We take great pride in our ability to consistently offer a casual approach to elevated service all within an elevated atmosphere.

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Our Space

The Gypsy Tea Room can accommodate a plethora of event styles, ranging from small intimate events or larger functions. The experienced team at The Gypsy Tea Room will allow you to take a passenger seat during the planning and execution of your special occasion as our experienced team will oversee all aspects from budget to dietary concerns. We can make sure your event goes exactly as you planned while you enjoy the night.

1/. Grand Cru 'Semi-Private'

Our Grand Cru Room can accommodate both seated and standing floor plans; seated dinner capacity for 54 guests and a standing capacity of 70 guests for those desiring passed canapes and hors d'oeuvres.



2/. Private Wine Cellar

The sought after Private Wine Cellar accommodates both seated and standing floor plans; seated dinner capacity for 40 guests and a standing capacity of 60 guests for those desiring passed canapes and hors d'oeuvres. The classic Gypsy wedding includes both the White Wine Room and the Private Wine Cellar for those with larger guest lists. Our event co-ordinator will run through how these two rooms can be used to curate the perfect special experience for you and your loved one.



Allow us to customize the ideal floor plan that works best for your function. Our event specialists can organize tables to compliment your arranged seating plan.





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Minimum Spend

[Peak Season(s): Summer: June – September & Winter: November – December]

To provide the most value for you and your guests, we prefer to refrain from adding ‘venue fees’. Instead, we honor a minimum spend approach when hosting your event at The Gypsy Tea Room. This amount is based on our regular operations and the cost associated with a private or semi-private event. This minimum spend can be used within any service of our restaurant: food, wine, beer, and/or cocktails.

GTR Grand Cru Room

Peak season: \$ 3,500

Private Wine Cellar

Peak season: \$ 3,500

We have almost two decades of experience working alongside our valued guests creating memorable experiences, all tailored within a specified budget. The minimum spend will vary depending on the season and the day of the week.

However, it should be noted that we remain flexible during off-peak seasons, so we encourage you to contact us to discuss your budget in greater detail as we are more than happy to exercise this flexibility.

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Accommodations

Murray Premises Hotel – ‘On the Harbourfront’

The Murray Premises Hotel is located within a National Historic Site on the St. John’s harbourfront, with rooms radiating character through exposed 19th century wooden beams, original masonry walls, and luxurious touches. Explore like a local with boutique shops, restaurants and attractions only steps away. Whether you’re navigating the pubs of George Street, attending an event at Mary Browns Centre, or taking part in a conference at the St. John’s Convention Centre, the Murray Premises Hotel is your perfect home while away.

The Gypsy Tea room and The Murray Premises Hotel have a unique advantage in that we share access to the same historic building, with wheelchair accessible hallways that connect the hotel to our restaurant’s event space. Our well-developed working relationship allows us to work together to promote the best guest experience; all weddings at Gypsy entitle those reserving rooms at The Murray Premises to a unique discounted flat rate to all of those in attendance, not just those tying the knot; great for those visiting from out of province.

The ideal ‘Gypsy Wedding’ includes:

- A 2-night stay within the historic Murray Premises; we recommend beginning your stay the night before the wedding, so you can have your team of stylists arrive at your room without ever needing to leave the premises. From here you can saunter down the hallway to the Gypsy Tea room with no concern about ruining makeup, hair, or wardrobe by way of weather.

Preferred Vendors

A hidden 'perk' with all Gypsy Weddings is access to our list of 'preferred vendors'. Throughout the past 20 years planning weddings in St. John's, we've been fortunate enough to establish working relations with the majority of Newfoundland's finest. Allow us to connect you with any of the following:

Makeup artists, Hairstylist, Seamstress

Photographer/Videographers

Florists, Decorators

DJs, Officiants

Plus many more!





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Canape and Hors D'oeuvres Menu

Caprese Skewers \$33/dozen Veg, NF, GF

fresh buffalo mozzarella, balsamic reduction, basil, hot house vine ripened tomatoes.

Marinated Shrimp \$45/dozen DF, NF, GF

cocktail sauce, celery leaves

Prosciutto Bundles \$42/dozen GF

herb & garlic Boursin, maple pecans, orange zest

Beef Tartare \$48/dozen DF, NF

AAA beef minced with caper, shallot and garlic served on garlic crostini with horseradish aioli and baby arugula

Heirloom Tomato Bruschetta \$36/dozen

GFA, NF, DFA, Veg, VA

crostini, Parmigiano-Reggiano, basil,

fig & orange reduction

Mini Shrimp Sliders \$42/dozen NF

citrus aioli, red onion, fried capers

Hickory Smoked Bacon Wrapped Scallops \$49/dozen DF, GF, NF

traditional cocktail sauce

Cod Cakes \$39/dozen GF, NF

summer savory, tartar sauce, apple coleslaw.

Vegetable Samosa \$28/dozen DF, Veg, NF

mango chutney, sweet chili, green onion

Short Rib Croquette \$46/dozen NF

braised short rib, confit garlic mashed potatoes, steak sauce, panko crust

Grilled Garlic Prawns \$49/dozen DF, NF, GF

arrabbiata tomato sauce, basil

Wings \$40/dozen NF

Cajun dusted wings, green onion, peppercorn ranch

Warm Spinach and Artichoke Dip \$60

Serves 25-35 ppl GF, NF, Veg

parmesan and panko crusted spinach dip served with a selection of warm breads

Sliced Fruits \$70 Serves 25-35 ppl

V, NF, DF, GF

freshly sliced fruits served with berries

Crudités \$62 Serves 25-35 ppl

DFA, GF, NF, Veg, VA

selection of raw vegetables, served with pink peppercorn ranch and roasted red pepper hummus.

Carne Platter \$120 (Serves 25-35) GFA, DF, NF

selection of cured meats, mustards and house made pickles

Formaggio Platter \$99 (Serves 25-35) NF, Veg

selection of local and imported cheese served with crackers, house made preserves and dried fruits



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'Set Menu #1'

APPETIZERS

Served with Warm House Made Breads and Whipped Flavoured Butter



Oven Roasted Red Pepper Soup (VA, GF, DFA, NF)

Goat Cheese Crumble, Cracked Black Pepper, Basil Pesto

Gypsy Salad (DFA, GFA, NFA, Veg)

Maple Pecans, Bitter Greens, Roasted Beets, Chevre Croquettes, Sparkling Pear Vinaigrette, Beet Paint

Baked Brie (Veg, NFA)

*Wrapped in Phyllo Pastry, Cranberry Coulis, Candied Walnuts,
Fresh Berries, Balsamic Reduction, Garlic Crostini*

ENTRÉES



Cajun Chicken Fettuccine (GFA, NF)

Roasted Chicken Breast, Parmesan, Fire Roasted Red Peppers, Rich Cajun Cream Sauce

Burrito Bowl (GFA, DF, Veg, V)

*Black Bean and Corn Salsa, Pico de Gallo, Guacamole,
Cilantro Lime Rice, Cashew Cream, Crispy Tortilla*

Coconut Beef Curry (GFA, DFA, NF)

Slow Braised Beef, Green Thai Curry Paste, Basmati Rice, Grilled Naan, Raita, Cilantro, Lime

NL Dressing Crusted Cod (GFA, DFA, NF)

*Split Pea Puree, Root Vegetable & Salt Beef Hash,
Mustard Pickle Vinaigrette*

Desserts



NY Cheesecake

Caramel Sauce, Whipped Cream, Chocolate Shavings

Chocolate Torte

Strawberry Fluid Jell, Macerated Strawberries, Cocoa Powder



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'Set Menu #2'

APPETIZERS

Served with Warm House Made Breads and Whipped Flavoured Butter



Cajun Seafood Chowder (GFA, NF)

Seafood Simmered in Rich Cajun Cream with Baby Potatoes and Grilled Focaccia, Chili Oil

Gypsy Salad (DFA, GFA, NFA, Veg)

Maple Pecans, Bitter Greens, Roasted Beets, Chevre Croquettes, Sparkling Pear Vinaigrette, Beet Paint

Lamb Arancini (NF)

Slow Braised Spring Lamb Ragù, Risotto, Basil, San Marzano Pomodoro, Parmigiano-Reggiano

Calamari (DF, NF)

Corn Flour Fried Squid, Cowboy Jalapeno, Sweet Chili Mayo, Lemon

ENTRÉES



Cajun Chicken Fettuccine (GFA, NF)

Roasted Chicken Breast, Parmesan, Fire Roasted Red Peppers, Rich Cajun Cream Sauce

Wild Mushroom Risotto (GF, DF, Veg, V)

Arborio Rice, Cashew Cream, Toasted Pine Nuts, Fried Mushrooms, Grilled Asparagus

Blackened Salmon (GF, DFA, NF)

Cilantro Lime Basmati, Seasonal Vegetables, Charred Lemon, Herb Oil, Sun Dried Tomato Cream Sauce

NL Dressing Crusted Cod (GFA, DFA, NF)

Split Pea Puree, Root Vegetable & Salt Beef Hash, Mustard Pickle Vinaigrette

Beef Tenderloin (GF, DFA, NF)

6oz Pan Seared Tenderloin, Whipped Confit Garlic Potatoes, Seasonal Vegetables, Red Wine Jus, Garlic Butter

Desserts



NY Cheesecake

Caramel Sauce, Whipped Cream, Chocolate Shavings

Chocolate Torte

Strawberry Fluid Jell, Macerated Strawberries, Cocoa Powder

Carrot Cake (V) (GF)

Icing Sugar, Maple Pecans, Coconut Whip