



Winter Wedding Package

Our Winter Wedding Package Includes:

- ✧ Five Hour Wedding Reception ✧
- ✧ Four and one-half hour Open Bar ✧
- ✧ Displayed Stationary & Butlered Hors D'oeuvres ✧
- ✧ Champagne or Non-Alcoholic Toast ✧
- ✧ Three Course Dinner ~ Choice of Two Entrées ✧
- ✧ Wine Service with Dinner ✧
- ✧ Taxes and Gratuities ✧
- ✧ Wedding Cake ✧

Available in a wide variety of flavors and styles, our baker will create the perfect wedding cake for your special day.

- ✧ Floral Centerpieces ✧
Beautifully arranged centerpieces, tailored by our florist
- ✧ Complimentary Cake Knife and Server ✧
- ✧ Champagne Glasses for the Bride & Groom ✧

All for only \$105.00 Per Person

Winter Wedding Package Valid January through March

🌀 Open Bar 🌀

Open Bar Includes Liquors, Mixers, Garnishes, Beer, Wine and Soft Drinks for Four and one-half hours

🌀 Hors D'oeuvres 🌀

Stationary Hors d'oeuvres

*Elegant display of Imported and Domestic Cheeses paired with Assorted Crackers & Whole Grain Mustard Garnished with grapes
Fresh Garden Vegetable Crudités with Dipping Sauces*

Butlered Hot Hors d'oeuvres

(Please Select Four)

Pork & Apple Chutney Canapé

Sesame Salmon

Scallops Wrapped in Bacon

Assorted Puffs (Cheese, Spinach, Potato)

Sausage Strudel

Satay of Chicken w/ Coconut Cream Glaze

Butlered Chilled Hors d'oeuvres

(Please Select Two)

Crab & Allouette Canapé

Boursin Tomato Canapé

Caramel Apple Cups

Cajun Chicken and Pepper Jack Cheese

First Course

(Please Select One)

La Massaria House Salad

~ or ~

Classic Caesar Salad with Homemade Croutons

☞ Entrée Selections ☞

(Please Select Two Entrées from selection below)

Scottish Salmon

Served with Lemon Dill Butter Sauce

Alaskan Rockfish

Rockfish baked and topped with roasted peppers and spinach in a white wine sauce.

Au Gratin Haddock

Haddock baked with an herb crumb topping, and finished with a Mornay sauce.

Coconut Tilapia

Coconut crusted tilapia finished with a sweet roasted garlic cream

Harvest Chicken

*Breast of chicken sautéed with mushrooms, carrots and walnuts
finished in a Madeira demi glaze.*

Calvados Chicken

Breast of chicken sautéed with green apples and raisins and finished in a calvados cream.

Chicken Francaise

Egg Dipped, Finished with a Lemon Butter Sauce, Garnished with Tomatoes

Grilled London Broil

With Balsamic Glaze and Red Onions

Marsala Tenderloin Tips

Pan seared filet tips flamed with Marsala & Topped with Béarnaise Sauce

Accompaniments

All Entrée Selections Will Be Served With A Vegetable and Rice or Potato that best compliments your entrée. All Entrées Are Served With Warm Rolls and Butter.
Coffee, Decaf, Hot Tea and Iced Tea are Included.

Enhancements & Upgrades

Additional Courses ~ Action Stations ~ Ice Sculptures ~ Coffee Bar
All or any of the above can be added to your package
to make your wedding day unique!

Please ask your Wedding Coordinator for pricing and other available
Enhancements for your Wedding Package.

General Information

DEPOSIT/PAYMENT SCHEDULE: A signed contract and initial deposit of \$1500.00 is required to reserve the banquet room for your date. **BANQUET ROOMS WILL NOT BE RESERVED UNTIL YOUR DEPOSIT IS RECEIVED.** A second deposit of 25% of the number of expected guests total is due nine (9) months prior to your event. A third deposit of 50% of the number of expected guests total is due four (4) months prior to your event. Final Payment is due seven (7) business days prior to your event. **All monies are non-refundable.** If your payments are not received by the due dates, your reservation will be cancelled and Bella Vista will have no further obligations under this agreement. **We accept cash, check, or credit cards for the initial deposit ONLY. For the final payment, we accept Cash, Cashier's or Certified checks ONLY, personal checks will not be accepted.** Please make checks payable to: **La Massaria**. Payments are to be delivered directly to the Event Coordinator or mailed to: Bella Vista Golf Course, La Massaria, 2901 Fagleysville Road, Gilbertsville, PA 19525.

MINIMUMS AND TIMES: Minimum guarantees for weddings vary according to time of year. April through October require a minimum of 80 people on Friday & Sunday evenings and 125 people on Saturday evenings. November through March require a minimum of 80 people on Friday evenings and 100 people on Saturday evenings.

PRICING AND PROVISIONS: La Massaria at Bella Vista Golf Course can provide additional services upon request. Charges will be incurred for additional services, please discuss these needs with your event coordinator. **LaMassaria is locked and alarmed one hour after the function has ended, therefore all Guests and Vendors must exit the building within one hour of the end of the function or the Bride & Groom will be charged the time extension fee of \$250.00 per half hour.** All food and beverage charges are inclusive of tax and gratuity. Event related charges (anything in addition to our package) are subject to a 20% gratuity fee and 6% state sales tax.

GUARANTEE: The customer agrees to furnish La Massaria with a tentative count 14 days prior and a final count 7 days prior to the function date. **This is considered your final guarantee and not subject to reduction.**

MENU SELECTION/CONFIRMATION: Final menu items, room arrangements and other details pertaining to your function must be received 30 days prior to the function. All food and beverage will be provided by La Massaria and consumed within the time frame of the event as stated on the contract. Food and beverage are not permitted to be removed from La Massaria due to certain liabilities. La Massaria reserves the right to confiscate food or beverage that is brought on the property in violation of this policy without prior arrangements from the food and beverage department. Per the Montgomery County Health Department, consumption of raw or uncooked foods may increase the risk of food-borne illnesses.

LIQUOR SERVICE: Open bars are a maximum of four and one-half hours. La Massaria does not permit the serving of alcoholic beverages to anyone who we (in our sole discretion) determine is intoxicated or who is under the age of twenty-one. The patron understands and agrees to abide by the policy and to uphold the laws of the state. La Massaria, as a licensee, is responsible for the administration of the sales and service of all alcoholic beverages in accordance with ABC Liquor Control Board. Therefore, La Massaria must supply all beer, wine and liquor. La Massaria reserves the right to immediately discontinue serving alcohol if a violation of this policy occurs.

VENDORS: LaMassaria is locked and alarmed one hour after the function has ended. **All Vendors must be informed by the Bride & Groom that they are to pack up and exit the building within one hour of the end of the function or the Bride & Groom will be charged the time extension fee of \$250.00 per half hour.** All vendors included in our package already have their Certificate of Liability Insurance on file with our office. Any outside vendors that are not part of the package will need to provide their Certificate of Liability Insurance to us no later than 2 weeks prior to the wedding. La Massaria reserves the right to deny entrance into the building if no certificate is on file.

OTHER INFORMATION: Extension of time is available at an additional fee of \$250.00 per half hour excluding bar. Extension of time on the Winter Wedding Package is available at \$5.00 more per guest including bar. **LaMassaria is locked and alarmed one hour after the function has ended. All Guests and Vendors must exit the building within one hour of the end of the function or the Bride & Groom will be charged the time extension fee of \$250.00 per half hour.** Choice of three entrees is available for an additional \$3.50 per person. Ceremony fees are \$1,000.00. Use of Bridal Suite is complimentary when ceremony is on site. No confetti is permitted in the building at any time. Use of fog machines is not permitted.