

La Massaria *at Bella Vista*



2901 FAGLEYSVILLE ROAD
GILBERTSVILLE, PA 19525
(610) 705-1855
WWW.LAMASSARIA.COM





PLATINUM WEDDING



Includes

STANDARD OPEN BAR

*Standard Liquors, Wine, Domestic & Imported Beer, Soft Drinks, Coffee, Decaffeinated Coffee, Specialty Teas
Wine Service can be provided during Dinner for an additional \$5.00 per guest*

COCKTAIL HOUR IN LA MASSARIA'S GRAND BAR

*Butler Passed Hors D'Oeuvres
Gourmet Cold Display of Artisanal Cheeses & Charcuterie, Roasted Peppers, Fresh Fruit, & Garden Vegetables
Chef's Pasta Station with Fresh Baked Garlic Bread Sticks*

PLATED DINNER IN THE GRAND BALLROOM

*Choice of Salad, Two Entrée Selections, One Vegetarian Selection, & Service Of Your Wedding Cake
Ivory, White or Black Tablecloths with Standard Color Cotton Napkins
Gold Chivari Chairs with Ivory Cushions*

Chair Covers, Sashes, & Specialty Linens can be provided at an additional cost, plus \$200 handling fee

WEDDING CAKE

*Available in a Wide Variety of Flavors and Style.
Our Bakery Partners will Create the Perfect Wedding Cake for your Special Day.*

FLORAL CENTERPIECES

Beautifully Arranged Centerpieces From Our House Florist

CHAMPAGNE TOAST

*A Champagne Toast is Included with the Upgrade Options of
Korbel Brut - Extra Dry for an additional \$3.00 per guest
Moet & Chandon - White Star for an additional \$10.00 per guest*

COMPLIMENTARY ROUND OF GOLF FOR FOUR ADULTS

Valid one year from the day after the wedding, Monday through Thursday Only (Excluding Holidays)

\$170 Per Person Inclusive

All Pricing listed in La Massaria's Wedding Packages are inclusive of 20% Gratuity and 6% Tax

PLATINUM WEDDING COCKTAIL HOUR

Gourmet Cold Display of International & Domestic Cheeses, Fresh Fruit, & Garden Vegetables

COLD HORS D'OEUVRES

Please Select Three

*Mediterranean Crostini
Tomato & Basil Bruschetta
Roasted Red Pepper & Fresh Mozzarella Bruschetta
Red Onion Marmalade & Whipped Goat Cheese Canape
Buffalo Chicken Crostini
Deviled Eggs*

*Curried Chicken Salad on Crispy Pita
Blackened Beef Carpaccio with Horseradish Cream & Chives
Crab & Mango Salad in Phyllo Cup
Black & White Sesame Tuna, Cucumber Wasabi Cream
Watermelon, Feta Skewer
Mini Maine Lobster Roll*

HOT HORS D'OEUVRES

Please Select Four

*Thai Chicken Meatball
Frank's in Puff Pastry
Mini Vegetable Spring Rolls
Crab Stuffed Mushrooms
Philly Cheesesteak Eggrolls
Pork Pot Stickers, Chili Sauce*

*Lobster Carbonara Bites
Mini Beef Wellington, Horseradish Sauce
Scallops Wrapped in Bacon
Buffalo Chicken Egg Roll
Deep Fried Mac & Cheese
Santa Fe Chicken Quesadilla*

*Marinated Shrimp Skewers
Spanakopita
Brie & Raspberry in Phyllo
Coconut Shrimp
Grilled Cheese with Tomato Soup
Chicken Wrapped in Bacon*

PREMIUM HORS D'OEUVRES

Market Priced Per Person

Shrimp Cocktail

New Zealand Lamb Lollipops

Mini Crab Cake

CHEF'S PASTA STATION

Chef's Daily Selection, Garlic Knots

PLATINUM WEDDING DINNER SELECTIONS

FIRST COURSE

Please Select One

HOUSE SALAD

*Mixed Baby Lettuces, Tomato, Cucumber, Carrots,
House Vinaigrette*

CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese, Croutons,
Classic Caesar Dressing*

BALSAMIC & BLEU SALAD

*Mixed Greens, Dried Cranberries,
Candied Walnuts, Smoked Bleu Cheese,
Bacon Lardons, Maple-Balsamic Vinaigrette*

SEASONAL BERRY SALAD

*Mixed Greens, Mixed Berries Walnuts, Feta Cheese
Balsamic Vinaigrette*

GREEN APPLE SALAD

*Field Greens, Green Apples, Candied Walnuts, Goat Cheese
Champagne Vinaigrette*

FIRST COURSE ENHANCEMENTS

Priced per Person

SEASONAL SOUPS

*Local Mushroom
Potato Leek, Candied Bacon
Italian Chicken
Roasted Butternut Squash
Manhattan Clam Chowder
Beef Barley*

\$4.5

INTERMEZZO

Choice of Raspberry or Lemon Sorbet \$3.5

THE MAIN COURSE

Please Select Two

Choice of a third protein entrée is an additional \$5 per guest

CHICKEN FLORENTINE

Cheese, Parmesan & Spinach Crust, Champagne Cream

CHICKEN BRUSHETTA

Balsamic Reduction

AUTUMN CHICKEN

Candied Walnuts, Apple-Bacon Compote

SALMON DIJON

Horseradish Crumb Crust, Whole Grain Mustard Beurre Blanc

SESAME CRUSTED SALMON

Pineapple-Chile Glaze

APPLE CIDER PORK CHOP

Apple, Bacon, Sage Chutney, Apple Cider Glaze

NY STRIP STEAK

Garlic & Herb Butter, Bleu Cheese Demi Glace

AIRLINE CHICKEN

Fresh Herbs, Lemon, White Wine Beurre Blanc

CHICKEN BOURSIN

Roasted Garlic Fondue, Sundried Tomato Salsa

CHICKEN TUSCANY

*Parmesan & Panko Crust, Prosciutto, Smoked Mozzarella,
Basil, Country Style Tomato Sauce*

STUFFED FLOUNDER

Asparagus, Lump Crab Meat, Lemon Butter Capers Sauce

BONELESS PORK RIBEYE

*Panko and Parmesan Crusted, Pork, Caramelized Onions and Mushrooms,
Pork Au Jus*

SMOTHERED SIRLOIN STEAK

Caramelized Pearl Onions, Sweet Peppers, Roasted Garlic Glace de Veau

VEGETARIAN ENTRÉE SELECTIONS

Please Select One

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

VEGETABLE STIR FRY

Add Tofu \$2

EGGPLANT ROTINI

Marinara, Parmesan

UPGRADED ENTRÉE SELECTIONS

Market Priced Per Guest

CENTER CUT FILET

*Roasted Garlic Herb Butter, Burgundy Wine
Sauce*

JUMBO LUMP CRAB CAKES

Old Bay Emulsion

PAN ROASTED CHILEAN SEA BASS

Valencia Orange & Balsamic Butter

TEEN MEALS

\$130 per teen ages 13-20

Teens may choose either adult entrée at this rate

CHILDREN'S MEALS

\$35 per child ages 4-12

Please select One Children's Option Only

CHICKEN FINGERS

MACARONI & CHEESE

GRILLED CHEESE

VENDOR MEALS

\$40 per vendor

Vendors will receive one of your Chicken or Vegetarian Entrées.

Special requests will be priced accordingly.



SIGNATURE WEDDING



Includes

STANDARD OPEN BAR

*Standard Liquors, Wine, Domestic & Imported Beer, Soft Drinks, Coffee, Decaffeinated Coffee, Specialty Teas
Wine Service can be provided during Dinner for an additional \$5.00 per guest*

COCKTAIL HOUR IN LA MASSARIA'S GRAND BAR

*Butler Passed Hors D'Oeuvres, Gourmet Cold Display of International & Domestic Cheeses,
Fresh Fruit, & Garden Vegetables*

PLATED DINNER IN THE GRAND BALL ROOM

*Choice of Salad, Two Entrée Selections, One Vegetarian Selection, & Service of your Wedding Cake
Ivory, White or Black Tablecloths with Standard Color Cotton Napkins
Gold Chivari Chairs with Ivory Cushions*

Chair Covers, Sashes, & Specialty Linens can be provided at an additional cost, plus \$200 handling fee

CHAMPAGNE TOAST

*Upgrade your Champagne Toast with
Korbel Brut/Extra Dry for an additional \$3.00 per guest
Moët & Chandon - White Star for an additional \$10.00 per guest*

COMPLIMENTARY ROUND OF GOLF FOR FOUR ADULTS

Valid one year from the day after the wedding, Monday through Thursday Only (Excluding Holidays)

\$155 Per Person Inclusive

All Pricing listed in La Massaria's Wedding Packages are inclusive of 20% Gratuity and 6% Tax

SIGNATURE WEDDING COCKTAIL HOUR

Gourmet Cold Display of International & Domestic Cheeses, Fresh Fruit, & Garden Vegetables

COLD HORS D'OEUVRES

Please Select Two

*Mediterranean Crostini
Tomato & Basil Bruschetta
Roasted Red Pepper & Fresh Mozzarella Bruschetta
Red Onion Marmalade & Whipped Goat Cheese Canape
Buffalo Chicken Crostini*

*Deviled Eggs
Curried Chicken Salad on Crispy Pita
Crab & Mango Salad in Phyllo Cup
Black & White Sesame Tuna, Cucumber Wasabi Cream
Watermelon, Feta Skewer*

HOT HORS D'OEUVRES

Please Select Three

*Thai Chicken Meatball
Frank's in Puff Pastry
Mini Vegetable Spring Rolls
Crab Stuffed Mushrooms
Philly Cheesesteak Eggrolls*

*Pork Pot Stickers, Chili Sauce
Beef Wellington, Horseradish Sauce
Buffalo Chicken Egg Roll
Deep Fried Mac & Cheese
Santa Fe Chicken Quesadilla*

*Marinated Shrimp Skewers
Spanakopita
Brie & Raspberry in Phyllo
Grilled Cheese with Tomato Soup
Chicken Wrapped in Bacon*

PREMIUM HORS D'OEUVRES

Market Priced Per Person

*Shrimp Cocktail
New Zealand Lamb Lollipops*

*Mini Crab Cake
Bacon Wrapped Scallops*

SIGNATURE WEDDING DINNER SELECTIONS

FIRST COURSE

Please Select One

HOUSE SALAD

*Mixed Baby Lettuces, Tomato, Cucumber, Carrots,
House Vinaigrette*

CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese, Croutons,
Classic Caesar Dressing*

FIRST COURSE ENHANCEMENTS

Priced per Person

SEASONAL SOUPS

*Local Mushroom
Potato Leek, Candied Bacon
Italian Chicken
Roasted Butternut Squash
Manhattan Clam Chowder
Beef Barley
\$4.5*

INTERMEZZO

Choice of Raspberry or Lemon Sorbet \$3.5

THE MAIN COURSE

Please Select Two

Choice of a third protein entrée is an additional \$3.50 per guest

CHICKEN FLORENTINE

Boursin Cheese, Parmesan & Spinach Crust, Champagne Cream

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

AUTUMN CHICKEN

Candied Walnuts, Apple-Bacon Compote

SESAME CRUSTED SALMON

Pineapple-Chile Glaze

APPLE CIDER PORK CHOP

Apple, Bacon, Sage Chutney, Apple Cider Glaze

BISTRO STEAK

Garlic & Herb Butter, Bleu Cheese Demi Glace

AIRLINE CHICKEN

Fresh Herbs, Lemon White Beurre Blanc

CHICKEN TUSCANY

*Parmesan & Panko Crust, Prosciutto, Smoked Mozzarella,
Basil, Country Style Tomato Sauce*

STUFFED FLOUNDER

Asparagus, Lump Crab Meat, Lemon Butter Capers Sauce

BONELESS PORK RIBEYE

*Panko and Parmesan Crusted, Pork, Caramelized Onions and Mushrooms,
Pork Au Jus*

NEW YORK STRIP STEAK

Wild Mushroom & Port Wine Glace

UPGRADED ENTRÉE SELECTIONS

Market Priced per Person

CENTER CUT FILET

Roasted Garlic Herb Butter, Burgundy Wine Sauce

JUMBO LUMP CRAB CAKES

Old Bay Emulsion

PAN ROASTED CHILEAN SEA BASS

Valencia Orange & Balsamic Butter

VEGETARIAN ENTRÉE SELECTIONS

Please Select One

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

VEGETABLE STIR FRY

Add Tofu \$2

EGGPLANT ROTINI

Marinara, Parmesan

TEEN MEALS

\$120 per teen ages 13-20

Teens may choose either adult entrée at this rate

CHILDREN'S MEALS

\$35 per child ages 4-12

Please select One Children's Option Only

CHICKEN FINGERS

MACARONI & CHEESE

GRILLED CHEESE

VENDOR MEALS

\$40 per vendor

Vendors will receive one of your Chicken or Vegetarian Entrées.

Special requests will be priced accordingly.



OPEN BAR PACKAGE

In addition to house liquors, below is a list of alcoholic beverages included in your Wedding Package

VODKA

*Absolut
Absolut Citron
Tito's*

RUM

*Bacardi
Captain Morgan
Malibu*

GIN

*Beefeater
Tanqueray*

SCOTCH

*Dewar's
J&B*

TEQUILA

*Jose Cuervo Silver
Jose Cuervo Gold*

WHISKEY

*Canadian Club
Jack Daniels
Seagram's 7
Seagram's VO*

BOURBON

*Jim Beam
Old Granddaddy*

CORDIALS

*Amaretto
Bailey's Irish Cream
Christian Brothers Brandy
Kahlua
Peach Schnapps
Sloe Gin
Sour Apple Pucker
Southern Comfort*

DRAFT BEER

*Miller Light
Yuengling
Modelo
Seasonal IPA*

DOMESTIC BEER BOTTLES

*Budweiser
Coors Light
Additional Selection may be added.
Price based on request**

CHAMPAGNE & WINE

*Cabernet
Merlot
Pinot Grigio
Chardonnay
White Zinfandel*

Liquor selections subject to change based on availability

Two signature cocktails included with above liquor choices

OPEN BAR UPGRADES

PREMIUM

*\$6.00 additional per guest
All standard bar selections & the following
Ketel One Vodka
Crown Royal
Amaretto Disaronno
Chambord
Johannie Walker Red
Frangelico
Jameson Irish Whiskey
Sambuca Romana*

ULTRA PREMIUM

*\$8.00 additional per guest
All standard & premium bar selections & the following
Grey Goose
Tanqueray 10
Knob Creek
B & B
Drambuie
Grand Marnier
Hennessy VS
Johannie Walker Black*



STATIONS

A Fantastic Enhancement to an Already Great Party!
All stations available for Late Night at an additional \$1.50 per person

GRANDE' ANTIPASTO STATION

Assorted Cured Meats, Hard & Soft Cheeses, Roasted Peppers, Stuffed Cherry Pepper Shooters, Grilled Artichokes, Albacore Tuna in Olive Oil, Marinated Anchovies, Mixed Olives, Olive Oil Baguette, Herb Focaccia
\$11

TACO STATION

Soft Tacos of Ground Beef, Chicken, House Made Guacamole, Salsa, and Fresh Chips
\$10
Shrimp +3

SLIDER STATION

Classic Cheeseburger, Fried Chicken, French Fries, Ketchup, Burger Sauce, Cheddar Cheese Sauce, Smoked Bacon
\$13

PHILLY CHEESESTEAK STATION

Beef and Chicken Cheesesteaks, Peppers, Onions, Marinara, Pickles, Long Rolls, Crab Fries, "Wiz"
\$10

THE POMME FRITE STATION

Straight Cut, Waffle, and Steak Fries, Bacon, Aged Cheddar Cheese, Scallions, Brown Gravy, Ranch Dressing, Ketchup
\$10

MASHED POTATO BAR

Mashed Idaho, Hickory Smoked Bacon, Aged Cheddar Cheese, Brown Gravy, Green Onions, Pepper Jack Cheese, Sour Cream
\$10

MACARONI AND CHEESE STATION

Baked Sharp Cheddar Mac and Cheese, Creamy Pepper-Jack Mac, Bacon, Green Onion, Cheddar Cheese, Truffle Oil, Crispy Onions, Smoked Ham, Diced Tomatoes
\$9

THE LM SIGNATURE PASTA STATION

Served with Garlic Knots, Parmesan Cheese, and Crushed Red Pepper
Choice of Two Pastas:
Penne, Rigatoni, Orecchiette, or Rotini
Choice of Two Sauces:
Alfredo, Pesto, Pesto Cream, Marinara, Oil and Garlic, Vodka Blush
\$10
Add on

Sausage +\$3, Shrimp +\$7, Meatballs +\$3, Grilled Chicken +\$3, Grilled Vegetables +\$3



STATIONS CONTINUED

A Fantastic Enhancement to an Already Great Party!

All stations available for Late Night at an additional \$1.50 per person

PHILLY PRETZELS

Fresh Baked Pretzels, Bottled Water, Assortment of Mustard

\$4

POPCORN BAR

Original or Carmel Corn

Warm Butter, Parmesan, Ranch, Truffle Oil, Caramel, Candied Peanuts

\$4

FAST FOOD STATION

You Heard Right!

Want McDonalds, Chik-fit-A or anything else delicious and greasy?

Let us know what you're thinking and we'll get you covered!

MP



DESSERT STATIONS

CHEF'S DECADENT DESSERT DISPLAY

Assorted Cakes, Cookies, Cake Pops, Cinnamon Rolls, Brownies & Cannoli's

(Pick Four)

\$10

ICE CREAM BAR

Chocolate, Vanilla, Strawberry, Assorted Toppings

\$8

CHOCOALTE FOUNTAIN

Assorted Candies

\$8

DONUT WALL

\$7



ON SITE CEREMONIES



*La Massaria Offers Both Indoor & Outdoor Areas to Host Your
Wedding Ceremony for
\$1,500*

Outdoor Ceremonies Include Black Garden Chairs, Indoor Ceremonies Include Gold Chiavari Chairs with Ivory Cushions

GENERAL INFORMATION

DEPOSIT & PAYMENT SCHEDULE

*A signed contract and an initial deposit of 25% is required to reserve the venue for your date. Banquet room rentals will not be reserved until your deposit is received. A second deposit of 25% of the number of your expected guests total is due nine (9) months prior to your event. A third deposit of 40% of the number of expected guests is due six (6) months prior to your event. Final payment is due ten (10) 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 the agreement. **We accept cash, check, or credit cards for the initial deposit. For the Final Payment, we accept cash, money order, cashier's or certified checks only - personal checks will not be accepted. ALL Credit card payments are subject to a 3.5% processing fee.** We accept Visa, Mastercard, Discover, and American Express. Please make checks payable to: La Massaria. Payments are to be delivered directly to the Food & Beverage Office or mailed to Bella Vista Golf Course, La Massaria, 2901 Fagleyville Road, Gilbertsville, PA 19525.*

WEDDING MINIMUMS & TIMES

Minimum guarantees for weddings vary according to the time of year. April through November requires a minimum of 125 adults guests on Friday, 150 adult guests on Saturday and 100 adult guests on Sundays. December through March require a minimum of 100 adult guests on Friday, 125 adult guests on Saturdays and 80 adult guests on Sundays. If your minimum is not met, the client is to pay the amount of meals they are short by at the least expensive meal price.

GUARANTEE

*The customer agrees to provide Bella Vista with a tentative headcount fourteen (14) days prior and a final count ten (10) days prior to the function date. **This is considered your final guarantee and NOT subject to reduction.***

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) determined is intoxicated or who is under the legal drinking 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 administrations of the sales and service of all alcoholic beverages in accordance to the Pennsylvania Liquor Control Board. Therefore, La Massaria must supply all beer, wine and liquor. La Massaria reserved the right to immediately discontinue serving alcohol if a violation of this policy occurs. Shooters and shots are prohibited for all weddings parties and guests.

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 by La Massaria due to certain liabilities. La Massaria reserved the right to confiscate food or beverage that is brought on by the property in violation to 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.

VENDORS

*La Massaria is locked and armed one (1) hour after the function has ended. **All vendors must be informed by the Bride and Groom that they are to pack up and exit the building within one (1) hour of the end of the function or the Bride and Groom will be charged the time extension fee of \$300.00 per half hour.** All vendors included in this packet already have their Certificate of Liability Insurance on file with our office. Any outside vendors that are not a part of the packet will need to provide their Certificate of Liability Insurance to us **no later than two (2) weeks prior** to the wedding. Bella Vista reserves the right to deny entrance into the building if no certificate is on file.*