



La Massaria at Bella Vista

*2901 Fagleysville Road
Gilbertsville, PA 19525
(610) 705-1855 ext 229
www.lamassaria.com*





PLATINUM WEDDING



Includes FIVE HOUR RECEPTION

*Standard Liquors, Wine, Domestic & Imported Beer, Soft Drinks, Coffee, Decaffeinated Coffee, Specialty Teas
Wine Service Provided with Dinner*

COCKTAIL HOUR IN LA MASSARIA'S GRAND BAR

Butler Passed Hors D'Oeuvres

*Gourmet Cold Display of Artisanal Cheeses & Charcuterie, Flavored Hummus, 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 are Tailored by Our Florist to Meet Your Specifications

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

\$155 Per Person Inclusive

All Pricing listed in La Massaria's Wedding Packages are ALL INCLUSIVE

PLATINUM WEDDING COCKTAIL HOUR

Please Pick Seven

COLD HORS D'OEUVRES

Mediterranean Crostini
Tomato & Basil Bruschetta
Roasted Red Pepper & Fresh Mozzarella Bruschetta
Red Onion Marmalade & Whipped Goat Cheese Canape
Buffalo Chicken Crostini
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
Shrimp Cocktail
Lobster Roll

HOT HORS D'OEUVRES

Thai Chicken Satay
Franks in Puff Pastry
Mini Vegetable Spring Rolls
Crab Stuffed Mushrooms
Philly Cheesesteak Eggrolls
Coconut Chicken
Lobster Carbonara Bites

Chicken Wrapped in Bacon
Individual Mushroom Strudel
Mini Beef Wellington, Horseradish Sauce
Scallops Wrapped in Bacon
Assorted Quiche
Buffalo Chicken Egg Roll
Deep Fried Mac & Cheese

Santa Fe Chicken Quesadilla
Marinated Shrimp Skewers
Mini Crab Cake
Spanakopita
Brie & Raspberry in Phyllo
Coconut Shrimp

PREMIUM HORS D'OEUVRES

Priced Per Person

Shrimp Cocktail Shooters + \$3.5

New Zealand Lamb Lollipops MP

CHEF'S STATION

Chef's Pasta Station with Fresh Baked Garlic Bread Sticks

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,

CLASSIC WEDGE

Bacon, Bleu Cheese, Red Onion, Black Olives, Garlic Croutons
House Vinaigrette

POACHED PEAR SALAD

Field Greens, Port Poached Pears, Feta, Toasted Almonds
Champagne Vinaigrette

FIRST COURSE ENHANCEMENTS

Priced Per Person

SEASONAL SOUPS

Local Mushroom
Potato Leek, Candied Bacon
Lobster Bisque, Tarragon Cream
Italian Chicken
Roasted Butternut Squash
Manhattan Clam Chowder
Beef Barley

\$5

INTERMEZZO

Choice of Raspberry or Lemon Sorbet with Fresh Herbs

\$4

THE MAIN COURSE

Please Select Two

CHICKEN FLORENTINE

Cheese, Parmesan & Spinach Crust, Champagne Cream

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

AUTUMN CHICKEN

Candied Walnuts, Apple-Bacon Compote

SALMON DIJON

Horseradish Crumb Crust, Whole Grain Mustard Beurre Blanc

SESAME CRUSTED SALMON

Pineapple-Chile Glaze

BROWN SUGAR PORK FILET

Bacon and Cider Jus Lie'

NY STRIP STEAK

Garlic & Herb Butter, Bleu Cheese Demi Glace

ISLAND CHICKEN

Red Pepper Butter, Pineapple Salsa

CHICKEN CHESAPEAKE

Cheddar Cheese, Maryland Crab, Old Bay Butter

CHICKEN TUSCANY

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

PARMESAN CRUSTED FLOUNDER

Roasted Tomato Butter

WALNUT CRUSTED PORK

Balsamic Onion Marmalade, Apple Cider Demi Glace

SMOTHERED SIRLOIN STEAK

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

CENTER CUT FILET MIGNON

*6 oz. Roasted Garlic Herb Butter,
Burgundy Wine Sauce*

VEGETARIAN ENTRÉE SELECTIONS

Please Select One

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

POTATO GNOCCHI

Brown Butter Cream Sauce, Root Vegetables

GRILLED BALSAMIC ASPARAGUS & PORTOBELLO MUSHROOMS

Parmesan Risotto

UPGRADED ENTRÉE SELECTIONS

Priced Per Guest

ESPRESSO CRUSTED RIBEYE

*Merlot & Cocoa Glace de Veau
MP*

PAN ROASTED CHILEAN SEA BASS

*Valencia Orange & Balsamic Butter
MP*

TEEN MEALS

\$120 per teen ages 13-20

Teens may choose either adult entrée at this rate

CHILDREN'S MEALS

\$24.95 per child 5-10

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



FOUR 1/2 HOUR 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 \$150 handling fee

CHAMPAGNE TOAST

*Upgrade your Champagne Toast with
Korbelt 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

\$140 Per Person Inclusive

All Pricing listed in La Massaria's Wedding Packages are ALL INCLUSIVE

SIGNATURE WEDDING COCKTAIL HOUR

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

Please Pick Five

COLD HORS D'OEUVRES

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

Buffalo Chicken Crostini
Curried Chicken Salad on Crispy Pita
Black & White Sesame Tuna, Cucumber Wasabi Cream

HOT HORS D'OEUVRES

Thai Chicken Satay
Franks in Puff Pastry
Mini Vegetable Spring Rolls
Philly Cheesesteak Eggrolls
Coconut Chicken

Chicken Wrapped in Bacon
Individual Mushroom Strudel
Mini Beef Wellington, Horseradish Sauce
Scallops Wrapped in Bacon
Assorted Quiche
Buffalo Chicken Egg Roll

Deep Fried Mac & Cheese
Santa Fe Chicken Quesadilla
Marinated Shrimp Skewers
Spanakopita
Brie & Raspberry in Phyllo

PREMIUM HORS D'OEUVRES

Priced Per Person

Shrimp Cocktail Shooters + \$2.5

Mini Maine Lobster Rolls + \$3.5

New Zealand Lamb Lollipops MP

Mini Crab Cake + \$2

Black Angus Beef Carpaccio + \$2

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
Lobster Bisque, Tarragon Cream
Italian Chicken
Roasted Butternut Squash
Manhattan Clam Chowder
Beef Barley

\$5

INTERMEZZO

Choice of Raspberry or Lemon Sorbet with Fresh Herbs

\$3.5

PASTA COURSE

Penne Rosa, Fresh Basil, Parmesan Cheese
Country Style Rigatoni, Sweet Italian Sausage, Fennel Blush Sauce
Ricotta Tortellini, Pesto Cream Sauce
Sweet Potato Gnocchi, Brown Butter Cream, Maple Bacon

\$6

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

BROWN SUGAR PORK FILET

Bacon and Cider Jus Lie'

BISTRO STEAK

Garlic & Herb Butter, Bleu Cheese Demi Glace

ISLAND CHICKEN

Red Pepper Butter, Pineapple Salsa

CHICKEN CHESAPEAKE

Cheddar Cheese, Maryland Crab, Old Bay Butter

CHICKEN TUSCANY

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

PARMESAN CRUSTED FLOUNDER

Roasted Tomato Butter

WALNUT CRUSTED PORK

Balsamic Onion Marmalade, Apple Cider Demi Glace

NEW YORK STRIP STEAK

Wild Mushroom & Port Wine Glace

UPGRADED ENTRÉE SELECTIONS

Priced Per Guest

TWIN CRAB CAKES

Old Bay Emulsion

MP

ESPRESSO CRUSTED RIBEYE

Merlot & Cocoa Glace de Veau

MP

8 OZ. CENTER CUT FILET MIGNON

*Portabella Mushrooms, Roasted Garlic Herb Butter,
Burgundy Wine Sauce*

MP

VEGETARIAN ENTRÉE SELECTIONS

Please Select One

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

POTATO GNOCCHI

Brown Butter Cream Sauce, Root Vegetables

GRILLED BALSAMIC ASPARAGUS &

PORTOBELLO MUSHROOMS

Parmesan Risotto

TEEN MEALS

\$105 per teen ages 13-20

Teens may choose either adult entrée at this rate

CHILDREN'S MEALS

\$24.95 per child

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.

COCKTAIL HOUR STATIONS

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

SOUTHWESTERN STATION

Quesadillas, Soft Tacos, House Made Guacamole, Salsa, and Fresh Chips

\$7.5

SLIDER STATION

Pulled Pork BBQ, Classic Cheeseburger, and Buffalo Chicken Sliders, Waffle and Sweet Potato Fries, Spicy Ketchup, Burger Sauce, Cheddar Cheese Sauce, Smoked Bacon

\$9

PHILLY CHEESESTEAK STATION

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

\$8

POTATO BAR

*Choice of Two: Mashed Potatoes, Baked Potatoes, Mashed Sweet Potatoes, French Fries, Tater Tots
Brown Gravy, Bacon, Pepper Jack Cheese, Green Onion, Bleu Cheese Crumb*

\$7.5

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

\$7.5

SUSHI STATION

Hand Rolled Sushi

MP

PHILLY PRETZELS

Classic Fresh Baked Pretzels, Bottled Water, Assortment of Mustard

\$4

BROADWAY STATION

Tomato Pie, Crab Fries, Tasty Cakes

\$9



STATIONS CONTINUED

A Fantastic Enhancement to an Already Great Party!

All prices displayed below are per guest, include 6% PA Sales Tax and 20% Service Charge

CHOCOLATE LOVERS

Candy Bars, Cookies, Brownies, Chocolate Covered Strawberries

\$6

CUPCAKE BAR

Assorted Cupcakes and Toppings

\$7

MACARONS

Assorted Macarons

\$8

SMORES BAR

Includes Hershey Chocolate, Marshmallows, Fire Pit Sticks

\$6

CHOCOLATE FOUNTAIN

Assorted Fruits and Candies

\$7.50

CYO

Sit Down with Chef and Create Your Own Station!

\$6



DESSERT

CHEF'S DECADENT DESSERT DISPLAY

Assorted Cakes, Pies, Cookies, & More

\$10

DONUT WALL

Mini Donuts

\$5

Full Size Donuts

\$7



STANDARD 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 Gold

WHISKEY

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

BOURBON

*Jim Beam
Old Granddad*

CORDIALS

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

DRAFT BEER

*Miller Light
Yuengling*

**Additional Selection may be added.*

*Price based on request**

DOMESTIC BEER BOTTLES

Please Choose Two

*Coors Light
Budweiser
Bud Light
Miller Light*

CHAMPAGNE & WINE

*Canyon Road Cabernet
Canyon Road Merlot
Canyon Road Pinot Grigio
Canyon Road Chardonnay
Canyon Road White Zinfandel*

OPEN BAR UPGRADES

PREMIUM

\$5.00 additional per guest

All standard bar selections & the following

*Ketel One Vodka
Crown Royal
Amaretto Disaronno
Chambord
Johnnie Walker Red
Frangelico
Jameson Irish Whiskey
Sambuca Romana*

ULTRA PREMIUM

\$7.00 additional per guest

All standard & premium bar selections & the following

*Grey Goose
Tanqueray 10
Knob Creek
B & B
Chivas
Drambuie
Grand Marnier
Hennessy VS
Johnnie Walker Black*

La Massaria
at Bella Vista

ON SITE CEREMONIES



*La Massaria Offers Both Indoor & Outdoor Areas to Host Your
Wedding Ceremony for*

\$1,200

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% of committed revenue 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 50% of the number of expected guests is due four (4) 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. Credit card payments other than the original deposit may be 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 100 adults guests on Friday, 125 adult guests on Saturday and 80 adult guests on Sundays. December through March require a minimum of 90 adult guests on Friday, 100 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 their least expensive 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

*LaMassaria 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.*