



PLATINUM WEDDING



Includes

FOUR AND A HALF HOUR OPEN BAR

Standard Liquors, Wine, Beer, Soft Drinks, Coffee, Decaffeinated Coffee, Specialty Teas

COCKTAIL HOUR IN LA MASSARIA'S GRAND BAR

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

SERVED DINNER IN THE GRAND BALLROOM

*Salad, Choice of Two Entrees, One Vegetarian Selection, & Service of your Wedding Cake
Ivory, White or Black, Tablecloths & Standard Color Cotton Napkins
Chivari Chairs Included*

**Chair Covers, Sashes, & Specialty Linens can be provided at an additional cost.*

*There will be a \$200 Handling Fee for all Specialty Items**

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 are tailored
by our florist to meet your specifications.*

LA MASSARIA VOTIVE CANDLES

La Massaria ivory votive candles with 4 per guest table

CHAMPAGNE TOAST

Upgrade your Champagne Toast with

Korbel But/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

\$153 per guest

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

PLATINUM COCKTAIL HOUR

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

COLD HORS D'OEUVRES

Please Select Three

*Mediterranean Crostini
Fresh 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*

HOT HORS D'OEUVRES

Please Select Four

*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*

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

LAMASSARIA SIGNATURE STATION

Penne Arrabiata, and Tuscan Rigatoni with Italian Sausage, Garlic Bread, Insalata Caprese

PREMIUM HORS D'OEUVRES

Priced Per Person

Shrimp Cocktail Shooters + \$3.5

Mini Main Lobster Rolls + \$4

New Zealand Lamb Lollipops + \$5

PLATINUM DINNER SELECTIONS

FIRST COURSE

Please Select One

FIRST COURSE ENHANCEMENTS

Priced Per Person

HOUSE SALAD

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

CAESAR SALAD

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

THE BELLA CHOPPED SALAD

*Romaine & Iceberg Lettuces, Chick Peas, Black Olives,
Tomatoes, Carrots, Red Onions, Creamy Italian Dressing*

BALSAMIC & BLEU SALAD

*Baby Spinach & Arugula, Dried Cherries, Candied Walnuts,
Smoked Bleu Cheese, Bacon Lardons, Maple-Balsamic Vinaigrette*

SEASONAL SOUPS

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

\$4.5

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*

\$5.5

THE MAIN COURSE

Please Select Two

Choice of a third protein entrée is an additional \$4.50 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

SALMON DIJON

Horseradish Crumb Crust, Whole Grain Mustard Beurre Blanc

SESAME CRUSTED SALMON

Pineapple-Chile Glaze

MADRAS CURRY GRILLED PORK FILET

Dried Apricot & Fig Compote

FARM HOUSE BISTRO STEAK

Garlic & Herb Butter, Bleu Cheese Demi Glace

NEW YORK STRIP STEAK

Wild Mushroom & Port Wine 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

ATLANTIC COD

Sweet Corn & Spicy Sausage Relish, Boston Lager Butter

WALNUT CRUSTED PORK

Balsamic Onion Marmalade, Apple Cider Demi Glace

ANGUS BEEF SHORTRIB

Caramelized Mire Poix, Red Wine Natural Sauce

CENTER CUT FILET MIGNON

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

CHESAPEAKE JUMBO LUMP CRAB CAKES

Old Bay Emulsion

\$10

ESPRESSO CRUSTED RIBEYE

Merlot & Cocoa Glace de Veau

\$9

PAN ROASTED CHILEAN SEA BASS

Valencia Orange & Balsamic Butter

\$15

DESSERT

An assortment of Mini Pastries will be served to each table

Upgrade to include Chef's Seasonal Dessert Shooter for \$2 per guest

TEEN MEALS

\$110.00 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

\$28.95 per vendor

Vendors will receive one of your Chicken or Vegetarian Entrées.

Special requests will be priced accordingly.



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
Absolut Mandarin
Tito's
Pinnacle
RUM
Bacardi
Captain Morgan
Malibu Coconut Rum*

GIN

*Beefeater
Tanqueray*

SCOTCH

*Dewar's
J&B*

TEQUILA

Jose Cuervo Gold

WHISKEY

*Canadian Club
Jack Daniels
Seagram's 7*

BOURBON

*Jim Beam
Old Granddad*

CORDIALS

*Amaretto
Bailey's Irish Cream
E & J Brandy
Kahlua
Peach Schnapps
Sloe Gin
Sour Apple Pucker
Southern Comfort*

DRAFT BEER

*Miller Light
Yuengling
Stella Artois
Revolving IPA*

DOMESTIC BEER BOTTLES

*Coors Light
Yuengling Lager
Bud Light*

Additional bottled beer available upon request and are subject to additional charges

WINE BY THE GLASS

*Canyon Road Cabernet
Canyon Road Merlot
Canyon Road Pino Grigo
Canyon Road Chardonnay
Canyon Road White Zinfandel*

OPEN BAR UPGRADES

We offer two liquor upgrades, the Deluxe & Ultra Premium Packages. These are partial lists so please notify us of any specific requests so we can check on availability.

PREMIUM

\$4.50 additional per guest

All standard bar selections & (please Select 4)

*Ketel One Vodka, Crown Royal
Amaretto Disaronno, Chambord
Johnnie Walker Red, Frangelico
Jameson Irish Whiskey, Sambuca Romana
Seagram's VO, Godiva Chocolate Liquor
Christian Brothers Brandy, Courvoisier
Shock Top White Wheat Ale & Corona Bottled Beer*

ULTRA PREMIUM

\$5.50 additional per guest

All standard bar selections & (please Select 5)

*Grey Goose, Tanqueray 10
Johnnie Walker Black, Knob Creek
B&B, Chivas Regal
Courvoisier, Drambuie
Glenlivet, Hennessy VS
Grand Mariner
Corona & Heineken Bottled Beer*



SIGNATURE STATIONS

A Fantastic Enhancement to an Already Great Party! Add \$2 to make it an After Hours Station!

All prices displayed below are per guest

SOUTHWESTERN STATION

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

\$6

SLIDER STATION

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

\$7.5

MASHED POTATO BAR

*Mashed Idaho Potatoes and Sweet Potatoes
Hickory Smoked Bacon, Aged Cheddar Cheese, Brown Gravy, Green Onions, Bleu Cheese Crumbles, Pepper Jack Cheese
Mini Marshmallows, Brown Sugar, Maple Syrup*

\$6.5

THE POMME FRITE STATION

*Straight Cut, Waffle, and Sweet Potato Fries,
Bacon, Aged Cheddar Cheese, Scallions, Brown Gravy, Ranch Dressing, Garlic Aioli, Béarnaise Sauce
Bleu Cheese Crumbles, Spicy Ketchup*

\$6.5

THE FAR EAST STATION

*Pork and Charred Scallion Potstickers, Spicy Tuna Roll, Philadelphia Roll, Eel Cucumber Roll,
California Roll, Wasabi, Pickled Ginger, Edamame with Sesame Oil and Sea Salt*

\$13

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*

\$9

RAW BAR

*Shrimp Cocktail, Littleneck Clams, East Coast Oysters,
Lemons, Limes, Smoked Tequila Cocktail Sauce, Traditional Cocktail Sauce, Shallot Mignonette,
Cajun Remoulade*

\$16

THE DOUGHNUT WALL

Assorted Varieties

\$6

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. Credit card payments other than the original deposit may be made by credit card; however, they will be subject to a 3.5% processing fee. Credit card types accepted are: Visa, MasterCard, Discover, American Express. 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 Fagleyville Road, Gilbertsville, PA 19525.

MINIMUMS AND TIMES: Minimum guarantees for weddings vary according to time of year. April through November require a minimum of 100 adult guests on Friday & 80 Adult guests on Sunday evenings and 125 adult guests on Saturday evenings. December through March require a minimum of 90 adult guests on Friday evenings and 125 adult guests on Saturday evenings and 80 adult guests for Sunday evenings. If the final count falls below the minimum, there will be an additional room rental fee of \$1200.00 for the first floor cocktail hour space, plus the amount of meals customer is short (at their least expensive entrée price).

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 service fees. Event related charges (anything in addition to our package) are subject to a 20% service fee and 6% state sales tax.

GUARANTEE: The customer agrees to provide 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 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 administration of the sales and service of all alcoholic beverages in accordance with the Pennsylvania 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. Shooters and shots are prohibited for all wedding parties and guests.

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 \$300.00 per half hour, not including the bar which is an additional \$4.50 per person. A discount of \$5.00 per person is offered for Sunday weddings from April through December and a discount of \$5.00 per person is offered for weddings any day in the months of January, February, and March. Ceremony fees are \$1,200.00. Use of Bridal Suite is complimentary when ceremony is held on-site. No confetti is permitted in the building at any time. No fog machines are permitted in the building