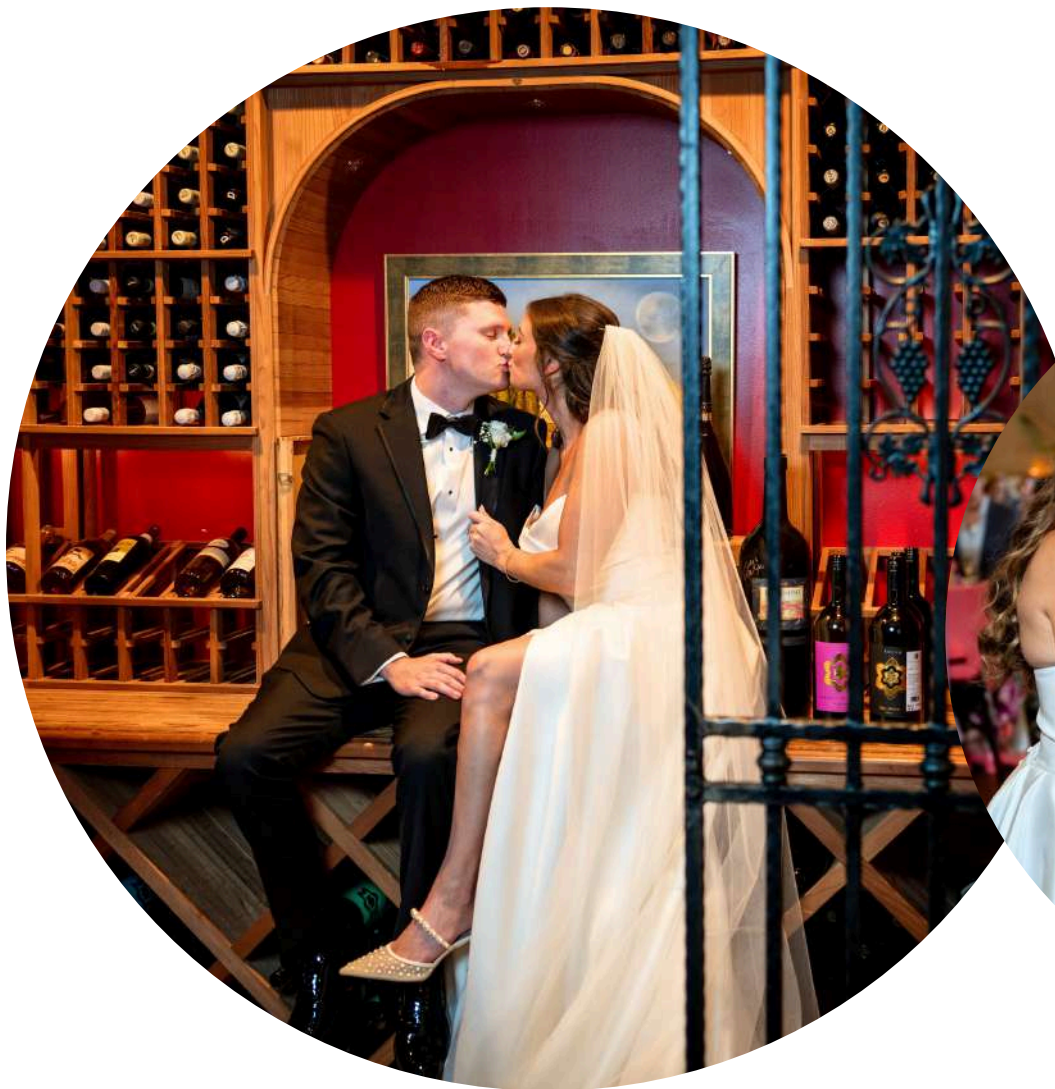


Bella Sera

EVENT VILLA & CATERING

WEDDING DETAILS & MENU



BELLA SERA MEANS "*Beautiful Evening*" IN ITALIAN

Inspired by Italian design, Bella Sera provides the perfect canvas for intimate gatherings and grand celebrations—delivering unforgettable experiences every time. Our versatile indoor and outdoor spaces can be styled to feel intimate and cozy or expansive and grand, perfectly accommodating anywhere from 50–350 seated guests. Your fairy-tale awaits!

EVENT SPACES AVAILABLE

The Grand Room: Our signature space combines Tuscan-inspired architecture and timeless charm. Guests love the fieldstone fireplace, sweeping staircase, and vintage wine cellar. The Grand Room can accommodate up to 350 seated guests or 275 seated guests with a dance floor.

The Greco Room: Located on our second level, this space provides an intimate setting for rehearsal dinners, showers, meetings and holiday parties. The Greco Room accommodates up to 60 seated guests or 100 guests cocktail-style.

The Garden: Nestled behind the villa, you will find a picture-perfect pond, fountain and waterfalls, creating a naturally elegant atmosphere. The Gardens at Bella Sera offer a beautiful and intimate location to host your wedding ceremony, with seating for up to 275 guests.

The Garden Tent: Blend outdoor charm and indoor comforts under our white, 30'x80' Garden Tent. Including two wine barrel bars, bistro lighting and windowed walls for natural light and weather protection, it's the perfect space to host your cocktail hour, showers and more. The Garden Tent accommodates up to 100 seated guests or 275 guests cocktail-style.



WEDDING PACKAGE INCLUSIONS

- Professional Correspondence with Wedding Consultant via Email and/or Phone Call
- Day-Of Event Coordinator & Banquet Manager
- One Hour Cocktail Hour in Foyer & Side Room
- Four Hour or Five Hour Reception in Grand Room
- Customized Floor Planning and Table Layout
- Full Service Catering by Bella Sera
- Continuous Four Hour or Five Hour House Open Bar
- Tasteful Children's Menu Options
- La Prima Dark Roast Regular/Decaf Coffee, Hot Tea & Water Station
- Displaying, Cutting, and Serving of Wedding Cake
- Private On-Site Bridal Suite for Day-Of Preparations
- 72-inch Round Guest Tables
- 36-inch Hi-Top Cocktail Tables
- Ivory Floor-Length Linens, Overlays and Table Napkins
- Ivory China, Glassware, Stemware, and Silver Flatware
- Mahogany Stained Chiavari Chairs with Cushions
- Mahogany Stained Chiavari Stools
- Beverages & Hors D'oeuvres Displayed in the Bridal Suite for Bridal Party during Cocktail Hour
- Clear Glass Tea Light Candle Holders for Decorative Use
- House (Background) Music During Cocktail Hour
- Coat Check Service (Seasonal)
- Two Complimentary Invitations to the Annual Tasting Event



ADDITIONS & UPGRADES:

- On-Site Ceremony at the Fireplace or in the Garden - \$1,250 (adds 30 minutes of ceremony time to your package)
- Cocktail Hour in the Garden Tent (Available May-October) - \$750
- For more upgrades, add-ons, and rentals, please inquire within and/or refer to our Signature Services Page.

BAR SERVICE

*Open Bar service begins at the scheduled start of cocktail hour and includes bar staff, glassware, beverage napkins, straws, stirrers, and ice.

*Straight shots, "neat" cocktails, and long island iced teas are not permitted.

*Inquire within for signature cocktail information or pricing for a la carte add ons.

HOUSE OPEN BAR (INCLUDED)

Four Hour Continuous House Open Bar:

Winter Wedding Spectacular & Fabulous Friday Packages

Five Hour Continuous House Open Bar:

Silver, Gold, Platinum and Signature Saturday Packages

House Liquors:

Svedka Vodka, Seagram's Gin, Jim Beam Straight Bourbon, Jack Daniel's Tennessee Whiskey, Seagram's VO Canadian Whisky, Dewars Scotch, Bacardi Oakheart Spiced Rum, Bacardi Superior Rum, Amaretto, Sweet & Dry Vermouth, Peach & Apple Schnapps, Triple Sec

Collefrisio Wines:

Select Three: Rosso (Merlot Blend), Cabernet, Chardonnay, Pinot Grigio, Bianco (Pinot Grigio Blend), Moscato

House Beer:

Yuengling Lager & Miller Lite

Non-Alcoholic:

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda, Orange/Cranberry/Pineapple/Grapefruit Juice, Bitters, Grenadine, Sours Mix, Cream, Lemons, Limes, Oranges, Cherries, and Olives

PREMIUM OPEN BAR (\$15.00 per drinking age guest UPGRADE)

House Liquors:

Svedka Vodka, Seagram's Gin, Jim Beam Straight Bourbon, Jack Daniel's Tennessee Whiskey, Seagram's VO Canadian Whisky, Dewars Scotch, Bacardi Oakheart Spiced Rum, Bacardi Superior Rum, Amaretto, Sweet & Dry Vermouth, Peach & Apple Schnapps, Triple Sec

Premium Liquors:

Tito's Vodka, Tanqueray Gin, Maker's Mark Straight Bourbon, Jameson's Irish Whiskey, Crown Royal Canadian Whisky, Captain Morgan Spiced Rum, Malibu Rum, Espolon Tequila Blanco, Kahlua, Bailey's Irish Cream

Collefrisio Wines:

Select Three: Rosso (Merlot Blend), Cabernet, Chardonnay, Pinot Grigio, Bianco (Pinot Grigio Blend), Moscato

House Beer:

Yuengling Lager & Miller Lite

Premium Beer:

Select Two: Stella Artois, Peroni Nastro Azzurro, Blue Moon Belgian White, Corona, White Claw Hard Seltzer, Dogfish Head 60 Minute IPA

Non-Alcoholic:

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda, Orange/Cranberry/Pineapple/Grapefruit Juice, Bitters, Grenadine, Sours Mix, Cream, Margarita Mix, Lemons, Limes, Oranges, Cherries, and Olives



HORS D'OEUVRE MENU

BELLA SERA SIGNATURE STATIONARY APPETIZER DISPLAY:

Fresh Fruit, Assorted Cheeses, & Charcuterie Display with Crackers
Antipasto Presentation (Hummus & Artichoke Au Gratin Dip)

BEEF, CHICKEN & PORK

- **Classic Meatballs** - Marinara, Fresh Basil
- **Chicken & Sun-dried Tomato Bruschetta** - Mascarpone Spread
- **Grilled Chicken Skewer** - Fresh Basil Pesto
- **Grilled Flank Steak Skewer** - Rosemary Horseradish Cream
- **Mini Chicken Herb Meatballs** - Lemon Garlic Aioli
- **Sausage Stuffed Dates** - Wrapped in Bacon
- **Tuscan Beef Crostini** - Caramelized Balsamic Onions, Roasted Grape Tomato, Sea Salt

SEAFOOD

- **Bacon-Wrapped Scallops** - Citrus Tartar
- **Grilled Salmon Cucumber Cup** - Lemon Zest, Garlic Confit
- **Mini Crab Cakes** - Zesty Citrus Aioli
- **Shrimp Cocktail Shooters** - Classic Cocktail Sauce

VEGETARIAN

- **Mozzarella Caprese Crostini** - House Pesto, Roma Tomato, Extra Virgin Olive Oil
- **Roasted Tomato Bisque Shooters** - Mini Asiago Grilled Cheese
- **Seasonal Arancini** - Chef's Selection of Risotto, Crispy Breadcrumbs
- **Spanikopita** - Phyllo, Spinach, Lemon, Feta

UPGRADED HORS D'OEUVRES- Inquire Within for Pricing

- **Deconstructed Bruschetta Station** - Chef's Bruschetta Selections
- **Steamed Jumbo Gulf Shrimp** - Presented on Distinctive Driftwood Display
- **Local Lamb Pops** - Marinated, Fresh Rosemary, Lemon, Cumin



FIRST COURSE: SALAD OR SOUP

Classic Romaine Caesar Salad - Parmiggiano Romano Crusted Croutons, Creamy Caesar

Italian Roma Tomato Salad - Basil, Red Onion, Lemon, Crumbled Fontinella, Extra Virgin Olive Oil, Balsamic Vinegarette (Seasonal)

Spring Mix Salad - Grape Tomato, Red Onions, Candied Walnuts, Gorgonzola, Balsamic Vinaigrette, Buttermilk Ranch

Strawberry Spinach Salad - Fresh Strawberries, Pistachio, Blue Cheese, White Balsalmic Vinaigrette (Seasonal)

Tossed Garden Salad - Cucmuber, Grape Tomato, Red Onions, Carrot, Shaved Parmesan, Balsamic Vinaigrette, Buttermilk Ranch

Butternut Squash Bisque - Roasted Butternut Squash, Cream

Italian Wedding Soup - Escarole, Orzo, Meatballs

Tuscan Minestrone - Sweet Sausage, Vegetables

SECOND COURSE

Lemon Sorbetto - Fresh Mint & Berries (Intermezzo)

Family Style Penne Pasta - Vodka, Marinara, or Basil Pesto Cream Sauce

Butternut Squash Bisque - Roasted Butternut Squash, Cream

Italian Wedding Soup - Escarole, Orzo, Meatballs

Tuscan Minestrone - Sweet Sausage, Vegetables



DUET PLATE DINNER SERVICE

Special Note: If choosing a plated dinner service, you will select 2 entrees that will be accompanied by your choice of starch and chef's choice of vegetable. No need to put meal choices on your invitations. Simply ask if your guests have any dietary restrictions.

ENTREES (Select 2):

Chicken Romano - Romano Cheese, Egg Encrusted, Parsley, Lemon White Wine Sauce

Chicken Saltimbocca – Stuffed with Sage, Fontina, Prosciutto, Sautéed Shallots, Light Sage Butter White Wine Sauce

Chicken Lilliana – Sundried Tomatoes, Caramelized Shallots, Sherry Cream Sauce

Chicken Picatta – Mushrooms, Lemon, Capers, Bell Peppers

Veal Osso Bucco – Root Vegetables, Fresh Herbs

Top Sirloin – Herbs, Red Wine Mushroom Demi-Glaze

Tuscan Boneless Beef Short Rib - Wild Mushroom, Sweet Peas

Seared Salmon Filet – Seedless Grapes, White Wine Lemon Dill Buerre Blanc

Mediterranean Cod – Braised, Roasted Tomatoes, Kalamata Olives, Capers

Jumbo Crab Cake – Fresh Premium Crab (Maryland Style), Lemon Dill Beurre Blanc

VEGETABLE:

Chef's Choice of Seasonal Vegetable

STARCH (Select 1):

Roasted Red Bliss Potatoes - Paprika, Parmesan

Oven Roasted Fingerling Potatoes - Rosemary, Sea Salt

Yukon Gold Mashed Potatoes - Roasted Garlic, Cream

Family Style Penne Pasta - Vodka, Marinara, or Basil Pesto Cream

UPGRADED ENTRÉES (Inquire Within for Pricing)

Beef Tenderloin – Grilled, Fresh Herbs, Wild Mushroom Demi-Glaze

Grilled Lamb Chops - New Zealand Lamb Chop, Fresh Herbs, Port Wine Mushroom Reduction

Lobster Tail – Cold-Water Lobster Tail, Garlic Butter Herb Crust



BRAD RIGGIO
PHOTOGRAPHY

STATIONS DINNER SERVICE

Special Note: Choose 2 of the 4 dinner stations below, then make your menu selections from the list below each of the 2 stations. Stations dinner service comes with Chef's Choice of Seasonal Vegetable and 1 Starch Selection. See page 7 for choices.

ENTRÉE STATION (Select 2):

Chicken Romano
Chicken Saltimbocca
Chicken Lilliana
Chicken Picatta
Beef Marsala
Tuscan Boneless Beef Short Rib
Veal Osso Bucco

SEAFOOD STATION (Select 2):

Shrimp Scampi
Mini Crab Cake
Mediterranean Cod
Seared Salmon Filet

PASTA STATION (includes the following):

Penne with Vodka Sauce
Penne with Basil Pesto Cream Sauce
Penne with Rustic Marinara Sauce

Toppings: Fresh Basil, Grated Romano, Crushed Red Pepper

CARVING STATION (Select 2):

Honey Glazed Ham
Oven Roasted Turkey Breast
Grilled Flank Steak
Fennel Crusted Grilled Pork Loin

UPGRADED CARVING STATION

(Inquire Within for Pricing):

Roasted Beef Tenderloin
Prime Rib



IMPORTANT INFORMATION

BOOKING REQUIREMENTS

In order to host your wedding at Bella Sera, we ask that you commit to an event spending minimum, which is what your invoice's subtotal must reach. Event spending minimum requirements vary depending on the wedding package, day of the week, and time of year. Please contact our Wedding Consultant for detailed information and payment schedules based on your wedding date and package.

23% PRODUCTION FEE & 6% SALES TAX

A 23% production charge is added to the subtotal listed on your final invoice. Overage on the spending minimum, 23% production charge, and 6% sales tax (on all but alcohol charges) is finalized and paid 14 days prior to your wedding date. This covers administrative aspects of booking an event such as telephone conversations, email correspondence, assistance and consultations, set-up and clean-up costs, labor costs, minor wear and tear to the facility, and other non-itemized costs associated with running an event. You will find that this is standard across the industry, especially with "inclusive venues" such as hotels or country clubs. A \$1,500 venue fee is applied to your invoice, which contributes to the staff's gratuity.

ON-SITE CEREMONIES

Host your on-site ceremony in front of our Grand Fireplace or in the Gardens at Bella Sera! If mother-nature isn't cooperating on your wedding day and you have planned an outdoor event, we will decide by gam on the wedding day if festivities need to be moved indoors. The on-site ceremony fee includes the set-up of chairs and decor, an event coordinator-lead ceremony rehearsal the day prior, and ceremony coordination on your wedding day. A rehearsal time will be confirmed and scheduled about two months prior to your wedding date. If there is an event scheduled on the day of your rehearsal, please note that we may have to rehearse in the afternoon to avoid overlap.

ANNUAL MENU TASTING

This is an event that you will certainly not want to miss! With booking a date, you will receive two complimentary tasting invitations to our annual tasting event often hosted in March! Additional guests may attend for a fee. Not only does our talented Chef and his culinary team prepare most of our menu for you to taste, but our preferred vendors will also be in attendance to chat with you and showcase what they can offer to enhance your special day (DJ, Photographer, Wedding Cake Samples & more!)

