

Bella Sera



Wedding

WEDDING PACKAGES





*The Greatest Love Story Ever Told
Should Be Your Own.*

Celebrate Your Special Day at Bella Sera!

From the moment you enter our picturesque property, you are surrounded by Tuscan influences. Decorative concrete, enhancing wall coverings, and ambient lighting will take you to another time and place. Perfect backdrops and photo opportunities abound, creating lasting memories.

Your ceremony and reception can be held at Bella Sera's romantic venue, which combines old world charm with new world amenities. Designed by experts, this 18,000-square-foot facility features a 22-foot stone fireplace, balcony, and curving staircase. See for yourself why people are calling Bella Sera, "the most gorgeously detailed event facility the area has ever seen".



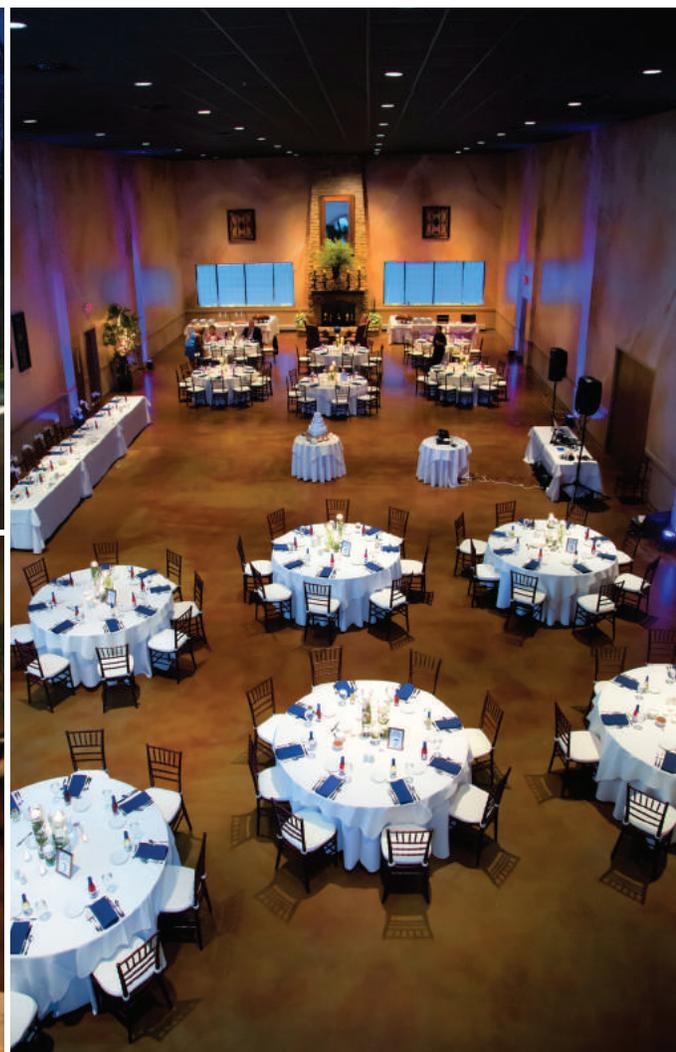
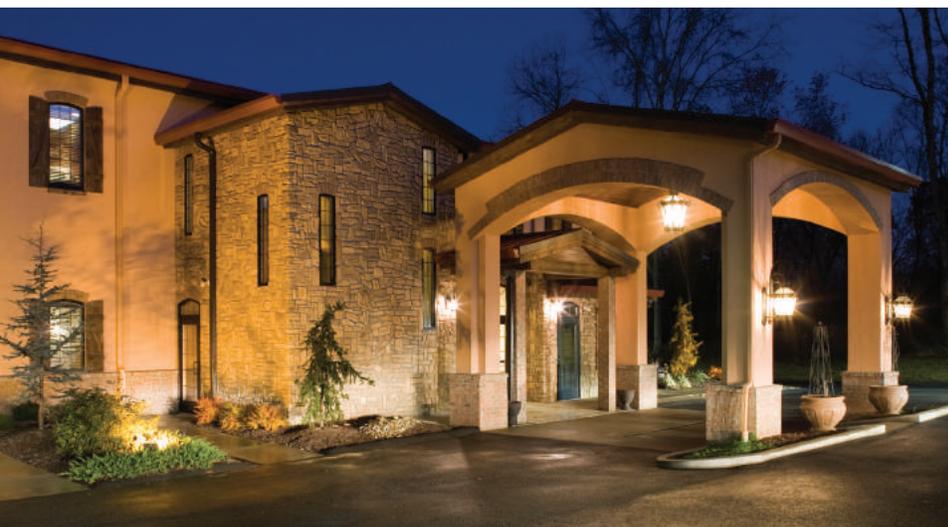
*Bella Sera means “Beautiful Evening”
in Italian.*

**Join us and see for yourself why Bella Sera is the
perfect location for your wedding. Ciao!**



Bella Sera's distinguished grand room can accommodate up to 400 guests without a dance floor and up to 350 guests with a dance floor. Bella Sera also has a room on the second floor to accommodate smaller parties.

Please inquire about our weekend minimums.





PLATINUM PACKAGE

- ~ *Fruit, Cheese & Antipasto Presentation*
- ~ *Choice of Four Hors D'oeuvres Selections*
- ~ *Rustic Breads & Herbed Butter*
- ~ *Choice of Salad*
- ~ *Choice of Soup, Appetizer or First Course*
- ~ *Choice of Two Entrée Selections*
- ~ *Vegetable & Starch Side Selection*
- ~ *Champagne Toast*
- ~ *Wine Service with Dinner*
- ~ *Signature Cocktail*
- ~ *Elegant 14" Gold or Silver Chargers with Matching Napkin Rings*
- ~ *Six-Hour Reception*
- ~ *Grand Room & Use of Our Private Pond (Weather Permitting)*
- ~ *Professional Vendor Referrals*
- ~ *Customized Floor Planning & Table Layout*
- ~ *Wedding Coordinator Throughout Event*
- ~ *Floor-Length Ivory Linens, Overlays & Table Napkins*
- ~ *Complimentary Champagne for the Bridal Party in the Bridal Suite*
- ~ *Coat Check Service*
- ~ *Cocktails & Hors D'oeuvres Served Privately for Bride & Groom Upon Arrival*
- ~ *Dark Roast Decaf & Regular Coffee Station & Service*
- ~ *Cake Presentation, Cutting & Service*
- ~ *Sound System for Background Music*
- ~ *Wireless Internet Access*
- ~ *Decorative Gift Card Box & Table*
- ~ *Private Bridal Suite*
- ~ *Two Complimentary Invitations to Our Tasting Event*
- ~ *Direction Card Templates*
- ~ *Votive Candle Holders for Guest Tables, Cocktail Tables, Stairs, & Throughout the Facility (Tea Lights Provided by Client)*
- ~ *Tasteful Children's Menu Options Designed to Please Your Youngest Guests*

\$104.95 PER GUEST + 6% sales tax & 20% service charge

GOLD PACKAGE

SILVER PACKAGE

- ~ *Fruit, Cheese & Antipasto Presentation*
- ~ *Choice of Three Hors D'oeuvres Selections*
- ~ *Rustic Breads & Herbed Butter*
- ~ *Choice of Salad*
- ~ *Choice of Soup, Appetizer or First Course*
- ~ *Choice of Two Entrée Selections*
- ~ *Vegetable & Starch Side Selection*
- ~ *Champagne Toast*

\$94.95 PER GUEST
+ 6% sales tax & 20% service charge

- ~ *Fruit, Cheese & Antipasto Presentation*
- ~ *Choice of Two Hors D'oeuvres Selections*
- ~ *Rustic Breads & Herbed Butter*
- ~ *Choice of Salad*
- ~ *Choice of Two Entrée Selections*
- ~ *Vegetable & Starch Side Selection*

\$84.95 PER GUEST
+ 6% sales tax & 20% service charge

Our Silver and Gold Packages include the following services:

- ~ *Six-Hour Reception*
- ~ *Grand Room & Use of Our Private Pond (Weather Permitting)*
- ~ *Professional Vendor Referrals*
- ~ *Customized Floor Planning & Table Layout*
- ~ *Wedding Coordinator Throughout Event*
- ~ *Floor Length Ivory Linens, Overlays & Table Napkins*
- ~ *Wireless Internet Access*
- ~ *Complimentary Champagne for the Bridal Party in the Bridal Suite*
- ~ *Coat Check Service*
- ~ *Cocktails & Hors D'oeuvres Served Privately for Bride & Groom Upon Arrival*
- ~ *Dark Roast Decaf & Regular Coffee Station & Service*
- ~ *Cake Presentation, Cutting & Service*
- ~ *Sound System for Background Music*
- ~ *Decorative Gift Card Box & Table*
- ~ *Private Bridal Suite*
- ~ *Two Complimentary Invitations to Our Tasting Event*
- ~ *Direction Card Templates*
- ~ *Votive Candle Holders for Guest Tables, Cocktail Table, Stairs, & Throughout the Facility (Tea Lights Provided by Client).*
- ~ *Tasteful Children's Menu Options Designed to Please Your Youngest Guests*



BEVERAGE SERVICE

Beverage Service Includes five hours of uninterrupted bar/beverage service.

PREMIUM OPEN BAR

\$39.95 per guest

~ **Premium Liquors –**

Absolut Vodka, Jameson's Irish Whiskey, Kablua, Baileys, Captain Morgan, Bacardi, Glenlivet Scotch

~ **House Liquors –**

Clique or Svedka Vodka, Beefeater Gin, Dewars, Jim Beam, Jack Daniels, Seagram's VO, Don Q Crystal, Blackbeard Spiced Rum

~ **House Wine –**

Choice of 1: Red Woodbridge, Choice of One White Woodbridge, Woodbridge White Zinfandel

~ **Import Beer –**

Choice of 2: Heineken, Amstel Light, Corona, Labatt Blue, Peroni, Smirnoff Ice, Blue Moon

~ **House Beer:**

Yuengling Lager, Miller Lite

~ **Non-Alcoholic:**

Unlimited Soft Drinks, Iced Tea, Juices

HOUSE OPEN BAR

\$34.95 per guest

~ **House Liquors –**

Clique or Svedka Vodka, Beefeater Gin, Dewars, Jim Beam, Jack Daniels, Seagram's VO, Don Q Crystal, Blackbeard Spiced Rum

~ **House Wine –**

Choice of 1: Red Woodbridge, Choice of One White Woodbridge, Woodbridge White Zinfandel

~ **House Beer:**

Yuengling Lager, Miller Lite

~ **Non-Alcoholic:**

Unlimited Soft Drinks, Iced Tea, Juices

WINE AND BEER OPEN BAR

\$28 per guest

~ **House Wine –**

Choice of 1: Red Woodbridge, Choice of One White Woodbridge, Woodbridge White Zinfandel

~ **House Beer:**

Yuengling Lager, Miller Lite

~ **Non-Alcoholic:**

Unlimited Soft Drinks, Iced Tea, Juices

NON-ALCOHOLIC OPEN BAR

\$15 per guest

All guests under 21 years of age will be charged for this bar package

~ *Unlimited Soft Drinks, Iced Tea, Juices*





SIGNATURE SERVICES

Provided at an additional cost to further enhance your experience

- ~ *Both the Outdoor Pond Area & Grand Room are Available for Wedding Ceremonies*
- ~ *Customized Direction Cards for Inclusion in Wedding Invitation*
- ~ *Printed Menu Folds for Each Guest Table*
- ~ *Ice Sculptures, Specialty Decorations & Props*
- ~ *Cookies Arranged on Platters for Display*
- ~ *Lemon Sorbetto with Fresh Mint & Berries (Intermezzo)*
- ~ *Decadent Dessert Options Instead of, or in Addition to, Wedding Cake*
- ~ *Creative Food-Based Décor*
- ~ *Your Choice of Elegant 14" Gold or Silver Chargers with Matching Napkin Rings (Included in Platinum Wedding Package)*
- ~ *Specialty Plate Garnishes for Wedding Cake, Such as Fruit Accents or Sauces*
- ~ *Audio/Visual Equipment for Slide Shows, Staging, Truss Lighting, Risers or Alternative Table Shapes*
- ~ *Valet Parking is Required for a Guest Count Exceeding 200*
- ~ *5 Liter Wine Bottle for Guest Signatures*
- ~ *Upgraded Linens*
- ~ *Wine Service with Dinner (Included in Platinum Wedding Package)*
- ~ *Champagne Toast for All Guests (Included in Gold & Platinum Wedding Packages)*
- ~ *Signature Drinks Based on Colors, Flavors, or Season (Included in Platinum Wedding Package)*
- ~ *Made-to-Order Fresh Fruit Margaritas (Alcoholic or Non-Alcoholic)*
- ~ *Cordial Bar (Which may include Kahlua, Bailey's Irish Cream, Starbucks Coffee Liqueur, Grand Marnier, Limoncello, Amaretto, Frangelico, or Grappa)*
- ~ *Gourmet Cappuccino & Espresso Coffee Bar (With or Without Cordial Bar)*
- ~ *Chocolate or Sparkling Wine Fountains*
- ~ *Martini Bar (This Additional Service will be Provided for One Hour & Includes the Following: Absolute, Absolute Mandarin, Absolute Vanilla, Absolute Citron, & One Other Absolute Flavor)*

HORS D'OEUVRE MENU

The following antipasti presentations are included with the Silver, Gold, & Platinum packages for the guests upon their arrival, for the cocktail reception hour:

~ **Our signature, multi-tiered display includes:** Seasonal fruits, fresh berries, assorted melons, domestic & imported cheeses, specialty locally-cured Parma salume prosciutto, capicola & sopressata, olives, pepperoncini, roasted peppers, artichokes, & grilled marinated vegetables. Artichoke al forno, olive tapenade, white bean hummus, bruschetta, crostini, flatbread, rustic breads & Grissini

Please select additional hors d'oeuvres based on your package choice:

VEGETABLE

- ~ **Mozzarella Caprese Crostini** - House Pesto, Roma Tomato & Extra Virgin Olive Oil
- ~ **Spanikopita** - Phyllo, Spinach, Lemon & Feta
- ~ **Wild Mushroom Bruschetta** with Zest Of Lemon & White Truffle Oil
- ~ **Roasted Tomato Bisque Shooters** with Asiago Grilled Cheese
- ~ **Gorgonzola Baskets**

CHICKEN

- ~ **Panzarotti Di Pollo** - Spinach, Ricotta, & Chicken with Lemon Herb Sauce
- ~ **Polpetti Di Pollo** - Mini Chicken Herb Meatballs with Lemon Garlic Aioli
- ~ **Pollo Genovese Spiedini** - Marinated Grilled Chicken with Pesto

BEEF

- ~ **Carpaccio Cotto Crostini** - Caramelized Balsamic Onions, Demi-Sec Tomato, Olive Oil & Sea Salt
- ~ **Veal Meatball** with Marinara & Fresh Basil
- ~ **Date Stuffed Sausage Wrapped in Bacon**
- ~ **Grilled Flank Steak** Marinated with Rosemary, Lemon, Olive Oil & Garlic

SEAFOOD

- ~ **Scampi Spiedini** - Garlic, White Wine & Fresh Herbs
- ~ **Bacon-Wrapped Scallops** with Citrus Tartar
- ~ **Mini Crab Cakes** with Zesty Citrus Aioli
- ~ **Salmon Mousse on Crispy Cucumber**
- ~ **Bruschetta Tonno Crudo** - Tuna, Capers, Shallots & Chives

SIGNATURE HORS D'OEUVRES

Available at an additional charge

- ~ **Steamed Jumbo Gulf Shrimp** Presented on Bella Sera's Distinctive Driftwood Display
- ~ **Local Lamb Chops** Marinated with Fresh Rosemary, Lemon & Cumin



SALAD CHOICES

- ~ *Tossed Garden Salad & Balsamic Vinaigrette*
- ~ *Italian Roma Tomato with Fresh Basil, Red Onion, Hint of Lemon, Crumbled Fontinella, Extra Virgin Olive Oil & Aged Balsamic Vinegar (Seasonal)*
- ~ *Classic Romaine Caesar Salad with Parmiggiano Romano, Crusted Croutons, Creamy Caesar Dressing*
- ~ *Bella Sera Classico Chopped Salad with Cherry Tomato, Caramelized Onions, Candied Walnuts, Gorgonzola & White Balsamic Vinaigrette*

SOUP, APPETIZER & FIRST COURSE CHOICES

- ~ *Tuscan Minestrone*
- ~ *Wedding Soup with Spinach & Orzo*
- ~ *Zucchini Parmesan Zuccotto*
- ~ *Pasta with Vodka Sauce & Fire-Roasted Tomatoes*
- ~ *Pasta with Fresh Basil Pesto & Toasted Pine Nuts*
- ~ *Seasonal Ravioli*



ENTRÉES MENU

All meals include a combination of two entrées per guest.

- ~ **Chicken Romano** –
Tender Chicken Breast Encrusted in a Romano Cheese Egg Wash, Flat Leaf Parsley, in a Lemon White Wine
- ~ **Chicken Saltimbocca** –
Tender Chicken Breast Stuffed with Sage, Fontina Cheese, Prosciutto, Sautéed with Shallots in a Light Sage Butter White Wine Sauce
- ~ **Chicken Lilliana** –
Tender Chicken Breast Sauteed with Sundried Tomatoes and Caramelized Shallots in a Sherry Cream Sauce
- ~ **Beef Marsala** –
Tender Beef Top Sirloin Smothered with Sweet Peppers, Onions, Mushrooms in Marsala Wine Sauce
- ~ **Bistro Filet** –
Tender Top Sirloin Filet Marinated with Herbs, Grilled Served with Red Wine Mushroom Demi-Glaze
- ~ **Classic Tuscan Boneless Beef Short Rib** –
Braised in Marinara, Wild Mushroom, Sweet Peas
- ~ **Pork Osso Bucco** –
Braised with Root Vegetables & Fresh Herbs
- ~ **Seared Salmon Filet** –
Seedless Grapes, Pine Nuts, in a White Wine Lemon Dill Buerre Blanc
- ~ **Mediterranean Cod** –
Fresh Atlantic Cod Braised With Fresh Tomatoes, Kalamata Olives, And Capers In A Light Wine Sauce
- ~ **Pork Porterhouse** –
Fennel Crusted, Grilled with Mustard Demi
- ~ **Jumbo Crab Cake** –
Mélange of Fresh Premium Crab Meat, Maryland Style, Broiled, Served with a Citrus Tartar

SIGNATURE ENTRÉES (additional charge)

- ~ **Prime Rib** –
Angus Prime Oven Roasted, Served with Natural Au Jus
- ~ **Veal Toscana** –
Tender Milk Fed Veal Sautéed with Pancetta, Mushrooms, Tomatoes, Deglazed with Marsala Wine Laced with Cream
- ~ **Lamb Ai Medici** –
Tender New Zealand Lamb Chop Served with Fresh Herbs in a Port Wine Mushroom Reduction
- ~ **Lobster Scampi** –
Australian Lobster Tail Broiled to Perfection with a Garlic Butter Herb Crust

Other vegetarian and seafood selections are available upon request.

SIDE SELECTIONS

- ~ **Vegetable Side (Chef Seasonal Selection)**
- ~ **Starch Side:**
 - Roasted Red Bliss Potatoes with Smoked Paprika & Parmesan*
 - Yukon Gold Roasted Garlic Mashed Potatoes*
 - Tuscan Timballo Di Pasta*
 - Rosemary Sea Salt Oven Roasted Fingerling Potatoes*



STATIONS SERVICE

This service option will engage your guests by using chef-appointed action stations, stimulating guests to mingle & interact throughout the evening. These presentations offer a relaxed, yet elegant & progressive atmosphere. Prices vary according to station selections. Please inquire about more specific details.

ENTRÉE STATION

Please refer to the Entrée Menu page for descriptions of our delicious entrée options.

Select 2:

- ~ **Chicken Romano**
- ~ **Chicken Saltimbocca**
- ~ **Chicken Lilliana**
- ~ **Beef Marsala**
- ~ **Bistro Filet**
- ~ **Boneless Beef Short Rib**
- ~ **Pork Osso Bucco**
- ~ **Seared Salmon Filet**
- ~ **Alaskan Cod Filet**
- ~ **Pork Porterhouse**
- ~ **Jumbo Crab Cake**

Signature Entrees (additional charge):

- ~ **Prime Rib**
- ~ **Veal**
- ~ **Lamb**
- ~ **Lobster**

PASTA STATION

Let our entertaining chefs create decadent variations of pasta to keep your guests coming back for more.

~ **3 Sauces: Vodka, Pesto Cream & Marinara**

Signature Pasta Toppings (additional charge):

- ~ **Chicken**
- ~ **Crab**
- ~ **Shrimp**
- ~ **Fresh Vegetables**

CARVING STATION

Allow our skillful carving experts to create prime cuts of extraordinary meats to suit your taste.

Select 2:

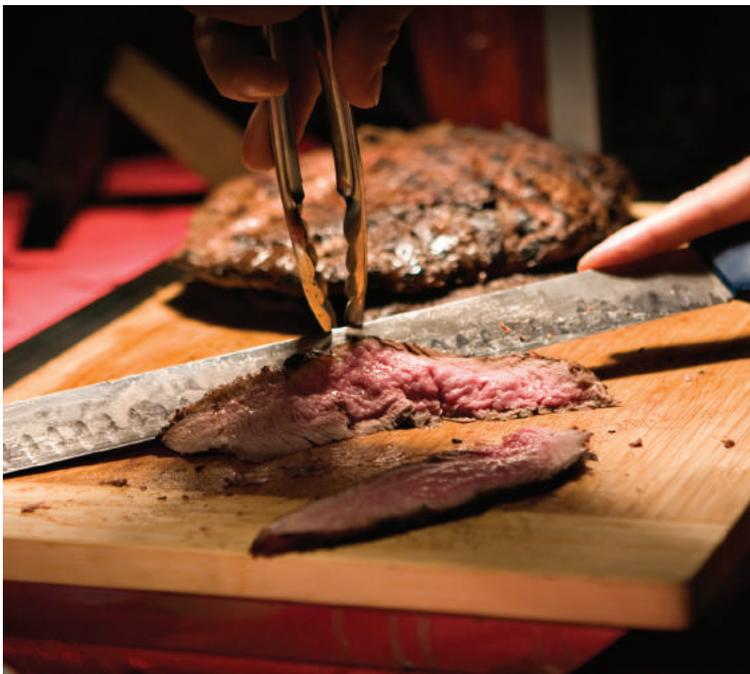
- ~ **Ham**
- ~ **Roasted Beef Tenderloin (additional charge)**
- ~ **Prime Rib (additional charge)**
- ~ **Oven Roasted Turkey Breast**
- ~ **Beef Trattoria**
- ~ **Flank Steak**
- ~ **Pork Loin**

SEAFOOD STATION

Our clever chefs will create an exquisite seafood display with an array of choices for your guests to choose from.

Select 4:

- ~ **Shrimp Scampi**
- ~ **Mini Crab Cake**
- ~ **Shrimp or Crab Cocktail (additional charge)**
- ~ **Bloody Mary Shrimp Shooters**
- ~ **Cod Putanesca**
- ~ **Salmon Fiorentina**
- ~ **Bruschetta Tonno Crudo –
Tuna, Capers, Shallots, and Chives**



SIGNATURE STATIONS

To enhance your guests' experience, send them on their way with a late night snack and choose one our signature stations for an unforgettable send off.

PITTSBURGH STATION

- ~ *Petite Wonton Pierogies with Longhorn Cheddar Cheese*
- ~ *Smoked Summer Sausage with Braised Fresh Cabbage*
- ~ *Yukon Gold Roasted Garlic Mashed Potatoes*
- ~ *Mini Primanti Sandwiches with Capicola & Provolone*
- ~ *Stuffed Hot Banana Peppers with Sweet Sausage & Marinara*

SLIDER STATION

- ~ *Mini Crab Cake*
 - ~ *Mini Hamburgers*
 - ~ *Mini Veggie Burgers*
- Toppings & Condiments: Cheddar Cheese, Bacon, Caramelized Onions, Lettuce, Tomato, Ketchup, Mayo, Mustard, Citrus Tartar & Rosemary Horseradish Sauce*

DESSERT STATION

Please inquire about our decadent dessert selections such as:

- ~ *Petit Fours*
- ~ *Chocolate Covered Strawberries*
- ~ *Mini Cannoli*
- ~ *Biscotti*
- ~ *Tiramisu*
- ~ *Bella Sera's Famous Chocolate Chip Brownies*
- ~ *Strawberry Chiffon Shortcake*
- ~ *Bananas Foster*
- ~ *Crème Brule*



Bella Sera



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BELLASERAPGH.COM

All prices are subject to a 20% service charge. Prices effective January 1, 2014. Events taking place over 365 days from the event agreement signing may incur a price increase not to exceed 5%. Gratuity is at the host's discretion.