

A Villa Louisa

Specializing in events since 1890

60 Villa Louisa Rd., Bolton, CT 06043 (860) 646-3161 www.avillalouisa.com

DELUXE RECEPTION

Five hours premium open bar with top shelf liquor, bottled beer & Wine

Spumante or Champagne Toast Served in tall champagne flutes

Professional Wedding Cake from Modern Pastry

A Bottle of Red and White wine of your choice on each table during dinner

Coffee and tea

Cocktail Hour

Vegetable crudites with dip

Assorted imported cheeses, pepperoni, fruit and gourmet crackers

Choice of 4 Unlimited White Glove Butlered Passed Hot Hors D'oeuvres

Salad Course

Mixed Green or Caesar Salad served with warm dinner rolls

Appetizer Selection of your choice from the Starter Menu

Choice of 3 Entrees from Entrée Menu priced under \$34 and your choice of starch and vegetables

\$88 Per Person

\$81 Per Person for Young Adults under 21

\$44 Per Person Children under 10 and Vendors

Please add 20% service charge and 7.35% CT Sales tax to all prices (gratuuity not included)

Friday, Saturday Day, and Sunday \$5 discount per person

Prices are for buffet or plated dinner; please add \$4 per person for family style

Vegetarian, dietary restrictions and child meals available upon request at no extra cost

Prime Rib (**market price**) or Shrimp Entrees add \$4 per person. Roast Tenderloin or Surf & Turf add (**market price**) per person

With buffet option, carving station serves as one entrée, choice of pasta as a starter and choice of two salads at no additional charge.

A Villa Louisa Wedding Coordinator will help organize your wedding.

Private room included with silverware, glassware, linens and gold Chiavari chairs

A Villa Louisa

Specializing in events since 1890

60 Villa Louisa Rd., Bolton, CT 06043 (860) 646-3161 www.avillalouisa.com

Italian Feast Reception

Five hours premium open bar with top shelf liquor, bottled beer & Wine

Spumante or Champagne Toast Served in tall champagne flutes

Professional Wedding Cake from Modern Pastry

A Bottle of Red and White wine of your choice on each table during dinner

Coffee and tea

Cocktail Hour

Vegetable crudites with dip

Assorted imported cheeses, pepperoni, fruit and gourmet crackers

Choice of 6 Unlimited White Glove Butlered Passed Hot Hors D'oeuvres

Unlimited Large Antipasto Platter served with warm rolls

(Prosciutto, Capicola, Genoa Salami, Virginia Ham, Pepperoni, Olives, Pickles, Artichokes, Provolone Cheese, Roasted Peppers, Marinated Mushrooms, Grilled Vegetables, Served with vinaigrette)

Salad Course

Mixed Green or Caesar Salad served with warm dinner rolls

Pasta Selection or Risotto of your choice from the Starter Menu

Choice of 3 Entrees from Entrée Menu with your choice of starch and vegetables

(Except Stuffed Lobster Tail and Surf & Turf add market price)

Mini Venetian Table with fresh fruits, Italian Pastries, and Cookies

\$98 Per Person

\$91 Per Person for Young Adults under 21

\$49 Per Person Children under 10 and Vendors

Please add 20% service charge and 7.35% CT Sales tax to all prices (gratuity not included)

Prices are for buffet or plated dinner; please add \$4 per person for family style

Vegetarian, dietary restrictions and child meals available upon request at no extra cost

Surf & Turf (market price) per person

With buffet option, carving station serves as one entrée, choice of pasta as a starter and choice of two salads at no additional charge.

A Villa Louisa Wedding Coordinator will help organize your wedding.

Private room included with silverware, glassware, linens and gold Chiavari chairs

A Villa Louisa

Specializing in events since 1890

60 Villa Louisa Rd., Bolton, CT 06043 (860) 646-3161 www.avillalouisa.com

King & Queen Reception

Gold Chargers for each setting

Five hours premium open bar with top shelf liquor, bottled beer & Wine

Spumante or Champagne Toast Served in tall champagne flutes

Professional Wedding Cake from Modern Pastry

A Bottle of Red and White wine of your choice on each table during dinner

Coffee and tea

Cocktail Hour

Your Choice of 6 Cold Hors D'oeuvres from our menu

Your choice of 6 Hot Hors D'oeuvres from our menu

Salad Course

Mixed Green or Caesar Salad served with warm dinner rolls

Appetizer Selection of your choice from the Starter Menu

Choice of any 3 Entrees from Entrée Menu, with your choice of starch and vegetables

Fancy Venetian Table with fresh fruits, Italian Pastries, Cookies, Assorted Tortes, and Crepe Station

\$108 Per Person

\$101 Per Person for Young Adults under 21

\$54 Per Person Children under 10 and Vendors

Please add 20% service charge and 7.35% CT Sales tax to all prices (gratuity not included)

Prices are for buffet or plated dinner; please add \$4 per person for family style

Vegetarian, dietary restrictions and child meals available upon request at no extra cost

Surf & turf, filet mignon, Sirloin Steak & Prime Rib

With buffet option, carving station serves as one entrée, choice of pasta as a starter and choice of two salads at no additional charge.

Ice Sculpture available for an additional fee

A Villa Louisa Wedding Coordinator will help organize your wedding.

Private room included with silverware, glassware, linens and gold Chiavari chairs

A Villa Louisa

60 Villa Louisa Road, Bolton CT 06043

Tel. (860) 646-3161 www.avillalouisa.com info@avillalouisa.com

Wedding Cocktail Reception with Stations

Stationary Displays Set Upon Arrival - Choose Six

Fresh Vegetable Crudités w/ Wasabi Ranch Dip, Cheese Fruit, Pepperoni & Crackers Display
Warm Spinach Artichoke Dip, Lobster Dip & Bagel Chips, Italian Antipasto Platter with Warm Rolls
Smoked Salmon on Brown Bread, Sesame Crusted Tuna w Cucumber Wasabi Sauce
Classic Tomato Basil Bruschetta, White Bean w Roasted Garlic Bruschetta, Assorted Sushi Rolls (add \$3.00)
English Cucumber Cups Filled with Buffalo Chicken & Blue Cheese, Tilapia Cilantro Ceviche
Mango Crab Salsa Phyllo Cups, Mojito Shrimp Salad Phyllo Cups, Deviled Eggs, Salami & Herb Cream Cheese Cornucopia
Toasted Pita Topped with Feta Cheese, Tomatoes, Oregon & Olive Oil, Shrimp Cocktail

Unlimited Hot Hors D'oeuvres White Glove Service For the First Hour - Choose Six

Mac & Cheese Spoons, Seafood Bisque (served in mini cups), Baked Stuffed Mushrooms, Sesame Chicken
Teriyaki Chicken or Beef Kebobs, Philly Cheese Steak Egg Rolls, Crab Cakes, Cajun Shrimp, Scallops Wrapped in Bacon
Too Many to List, Please Ask to See More Hors D'oeuvres Menu

Pasta Station Served with Garlic Bread - Choose One

Pasta Primavera Sautéed with Garlic in a Light Cream Sauce
Fettuccine Alfredo, Tortellini Carbonara, Penne with Marinara or A La Vodka Sauce
Linguine with Bianco Clam Sauce, Bowties with Basil Pesto Sauce
Pumpkin Ravioli with Sage Cream Sauce
Shells with Portabella Mushrooms, Spinach & Tomato Basil Cream Sauce

Carving Station - Choose One

Roasted Asian Marinated NY Sirloin – Teriyaki Glaze on the Side
Peppercorn & Garlic Roasted NY Sirloin – Wild Mushrooms Marsala Sauce on the Side
Apricot Honey Glazed Baked Ham – Horseradish Mustard on the Side
Roasted Turkey Breast – Cranberry Orange Chutney on the Side
Prime Rib Au Jus or Tenderloin Béarnaise (please add \$5.00)

Crepes Station – Choose One

SAVORY: Pulled Pork w Cilantro & Roasted Garlic Chipotle Aioli
Wild Mushrooms with Goat Cheese & Parsley, Seafood Medley (Shrimp, Scallop & Crab)
Spinach Caramelized Onions Feta & Ricotta Cheese, Chicken with Mushrooms Peppers & Fresh Dill
SWEET: Rum-Soaked Cherries with Mascarpone Cheese,
Chocolate Crepes with Peanut Butter Mousse Jelly & Chocolate Sauce,
Berry-Berry Cheese Cake, Caramelized Ripe Bananas with Nutella & Chocolate Sauce,
Cinnamon Apples with Caramel & Vanilla Ice Cream

Salad Station with Focaccia Bread - Choose Two

Mixed Green, Caesar, Tomato Cucumber Dill, Fresh Fruit, Sesame Noodle, Green Beans Salad, Potato Salad,
Fresh Mozzarella Tomato Basil Salad
Mediterranean Chopped Salad with Limoncello Vinaigrette

Professional Wedding Cake & Champagne Toast, Wine on the Tables During Dinner
Five Hours of Premium Open Bar with Top Shelf Liquor and Bottled Beer
A Villa Louisa Wedding Planner Will Help Organize and Coordinate Your Wedding
Private Room Included with Silverware, Glassware, Linens, & Gold Chiavari Chairs

\$85 Price per Person, \$79 per Person for Young Adults under 21

\$43 per person for Children under 10 & Entertainment,

Please add 20% Service Charge and 7.35% CT sales tax to all Prices (gratuity not included)

A Villa Louisa

60 Villa Louisa Road Bolton, CT 06043
(860) 646-3161 www.avillalouisa.com info@avillalouisa.com

Wedding Brunch Package

Five Hours of Premium Open Bar with Top Shelf Liquor and Bottled Beer
& Champagne Toast
Cocktail Hour Stationary Displays Set Upon Arrival

Cheese, Fruit & Crackers, Assorted Breakfast Breads, Baked Brie & Pear in Puff Pastry, Seasonal Quiche

Buffet Station:

Choose Two Salads

Mixed Green, Caesar, Tomato Cucumber Dill, Fresh Fruit Platter, Sesame Noodle
Fresh Mozzarella Tomato Basil Salad (add \$ 1.00)
Mediterranean Chopped Salad with Limoncello Vinaigrette (add \$1.00)
Served with Warm Rolls, Croissants & Butter

Choose One:

French Toast, Pancakes, or Belgium Waffles
Served with warm Maple Syrup & Strawberries, Blueberries or Cinnamon Apples

Choose One:

Black Oak Ham, Crispy Smoked Bacon, or Country Sausage

Choose One:

Breakfast Home Fried Potatoes, Potatoes Au Gratin, O'Brien Potatoes or Lyonnais Potatoes

Choice of One Entrée

Chicken Piccata, Orange & Cranberry Stuffed Chicken, Chicken Francaise
Chicken Florentine, Seafood Stuffed Sole, Grilled Salmon, Crepes au Sherry with Seafood,
Grilled Chicken & Cheese Tortellini with Basil Cream Pesto Sauce

****Omelet Station Cooked to Order by Our Chef ****

****Carving Station - Choose One:

Roasted Asian Marinated NY Sirloin – Teriyaki Glaze on the Side
Peppercorn & Garlic Roasted NY Sirloin – Wild Mushrooms Marsala Sauce on the Side
Apricot Honey Glazed Baked Ham – Horseradish Mustard on the Side
Roasted Maple Sage Turkey Breast – Cranberry Orange Chutney on the Side
Prime Rib Au Jus or Tenderloin Béarnaise (market price)

Champagne Mimosa & Poinsettia, Coffee, Decaffeinated Coffee, and Tea

Professional Wedding Cake

A Villa Louisa Wedding Coordinator Will Help Organize Your Wedding.
Private Room Included with Silverware, Glassware, Linens, & Gold Chivalry Chairs.

\$74 per Person

\$67 per Person for Young Adults under 21

\$37 per person for Children under 10 & Entertainment

Please add 20% Service Charge and 7.35% CT sales tax to all Prices (gratuity not included)

A Villa Louisa

Specializing in Events Since 1890

60 Villa Louisa Road Bolton, CT 06043 (860) 646-3161 www.avillalouisa.com

Winter Reception

(January, February and March)

Five Hours Open Bar with Beer and Wine

Vegetable Crudités with Dip

Assorted Imported Cheeses, Pepperoni and Gourmet Crackers

Spumante or Champagne Toast will be served in tall champagne flutes

Starter Selection of your Choice from the Banquet Menu

Mixed Green or Caesar Salad served with Dinner Rolls

Choice of any Entrees from Banquet Menu under \$34

Served either single plated, family style or buffet.

Coffee, Decaffeinated Coffee, and Tea

Professional Wedding Cake of your choice

\$68 per person

\$61 per person for Young Adults under 21

\$34 per person for Children under 10 & Entertainment

Please add 20% Service Charge and 7.35% CT sales tax to all prices (gratuity not included)

Prices are for a Platted or Buffet Style, add \$4.00 per person for family style

Vegetarian & Child Meals are available at no extra charge,

Prime Rib (**market price**) or Shrimp Entrees add \$6, Roast Tenderloin or Surf & Turf **add market price**

With Buffet option Carving Station serves as one entrée, choice of pasta as a starter and choice of two salads at no additional charge.

A Villa Louisa Wedding Planner will help organize and attend your wedding.

Private Room included with silverware, glassware, linens, & gold chivalry chairs.