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LA MASSARIA AT BELLA VISTA

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# WEDDINGS



2901 FAGLEYSVILLE ROAD  
GILBERTSVILLE, PA 19525  
610-705-1855  
[WWW.LAMASSARIA.COM](http://WWW.LAMASSARIA.COM)



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# PLATINUM WEDDING

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*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

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

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*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 Choose Seven Selections*

*Mediterranean Crostini  
Old Bay Shrimp Bruschetta on Cheddar Toast  
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

*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

*Farfalle Arrabiata, and Tuscan Rigatoni with Italian Sausage, Garlic Bread, Insalata Caprese, Tomato-Basil Bruschetta with Garlic Crostini*

### 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

#### HOUSE SALAD

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

#### THE BELLA CHOPPED SALAD

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

#### CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese, Croutons,  
Classic Caesar 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 Wedding  
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 choose two selections, the choice of a third protein entrée incurs an additional \$4.50 per guest fee*

### 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*

### CHICKEN TUSCANY

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

### MADRAS CURRY GRILLED PORK FILET

*Dried Apricot & Fig Compote*

### ISLAND CHICKEN

*Red Pepper Butter, Pineapple Salsa*

### ATLANTIC COD

*Sweet Corn & Spicy Sausage Relish, Boston Lager Butter*

### WALNUT CRUSTED PORK

*Balsamic Onion Marmalade, Apple Cider Demi Glace*

### CAJUN SHRIMP STUFFED FLOUNDER

*Roasted Pepper and Grain Mustard Emulsion*

**\$126**

## VEGETARIAN ENTRÉE SELECTIONS

*Please Select One*

### THREE CHEESE RAVIOLI

*Vodka Blush Sauce, Parmesan*

### GARDEN VEGETABLE KABOB

*Wild Rice Blend*

### GRILLED BALSAMIC ASPARAGUS &

### PORTOBELLO MUSHROOMS

*Parmesan Risotto*

### SALMON DIJON

*Horseradish Crumb Crust, Whole Grain Mustard Beurre Blanc*

### SESAME CRUSTED SALMON

*Pineapple-Chile Glaze*

### CHICKEN CHESAPEAKE

*Cheddar Cheese, Maryland Crab, Old Bay Butter*

### ANGUS BEEF SHORTRIB

*Caramelized Mire Poix, Red Wine Natural Sauce*

### FARMHOUSE STEAK

*Garlic & Herb Butter, Bleu Cheese Demi Glace*

### SLOW ROASTED PRIME RIB

*Pearl Onions, Cabernet Au Jus*

### SIRLOIN MEDALLION

*Roasted Tomato and Wild Mushroom Demi Glace*

**\$137**

### CENTER CUT FILET MIGNON

*Roasted Garlic Herb Butter, Burgundy Wine Sauce*

**\$145**

## ULTRA PREMIUM ENTRÉE SELECTIONS

*Priced Per Guest*

### CHESAPEAKE JUMBO LUMP CRAB CAKES

*Old Bay Emulsion*

**\$151**

### ESPRESSO CRUSTED ANGUS BEEF RIBEYE

*Merlot & Cocoa Glace de Veau*

**\$150**

### PAN ROASTED CHILEAN SEA BASS

*Valencia Orange & Balsamic Butter*

**\$168**

## DESSERT

*An assortment of Mini Pastries will be served to the Sweetheart table*

*Dessert Upgrades Available Upon Request*

## TEEN MEALS

**\$90.00 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*





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## SIGNATURE STATIONS

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*All prices displayed below are per guest*

### PHILLY SPECIAL CHEESESTEAK STATION

*Beef and Chicken Cheesesteaks, Lettuce, Mayo, Onions, "Wiz", Crab Fries*  
\$5

### 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

*Choice of Two: Mashed Idaho Potatoes, Whipped Sweet Potatoes, or PA Dutch Mini Pierogis  
Hickory Smoked Bacon, Aged Cheddar Cheese, Brown Gravy, Green Onions, Sour Cream, Pepper Jack Cheese  
Mini Marshmallows, Brown Sugar, Maple Syrup (Sweet Potato Only)*  
\$6.5

### THE POMME FRITE STATION

*Straight Cut, Waffle, and Sweet Potato Fries,  
Bacon, Aged Cheddar Cheese, Scallions, Brown Gravy, Ranch Dressing, Garlic Aioli, Cheddar Fondue,  
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 GRAND FINALE

*Doughnut Wall*  
\$6

*Espresso Bar*  
\$7.5

*Chocolate Fountain*  
\$6.5

## 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