

Your Forever Starts Here

All-Inclusive Wedding Packages ONE Wedding at a time



Your Experience Includes

Professional Service

Personal Maître D for Coordination
of Your Entire Day

Beautiful Ambiance

Stunning Photo Opportunities
& Neutral Ballroom Aesthetic

Exceptional Menu & Value

Keep Your Guests Talking About Your
Wedding For Years To Come

“

The food was absolutely phenomenal.
Guests are still telling us it was the best
wedding food they've ever had. From the
incredible cocktail hour to the beautifully
plated entrees and desserts, every bite was
delicious and thoughtfully prepared.

”

Let's Start Planning Your Dream Wedding!



Phone: 203-527-4006

Email: Info@LaBellaVistaWeddings.com





Premium Wedding Package #1

Package Includes

- Six Hour Reception -
Platinum Open Bar including Cappuccino & Espresso
Choice of Two Wedding Day Signature Cocktails
Champagne Toast
Bottles of Cabernet Sauvignon & Pinot Grigio on Guest Tables
Ballroom Perimeter Uplighting
Illuminated Sweetheart Table with White Chiffon Skirt
Choice of Linen Tablecloth & Napkin Color for Guest Tables
Two Private Bridal Suites with Hors D'oeuvres and Butlered Open Bar
for the Wedding Party upon arrival & during Cocktail Hour

150 Adult Minimum for Venue Exclusivity
Grand Ballroom with Dedicated Separate Cocktail Lounge

PREMIUM COCKTAIL HOUR

Tuscan Table

A Beautiful Charcuterie Board with Artisanal Cheeses, Dried Sausage, & House-made Jam
Grilled Marinated Vegetables of Eggplant, Squash, Zucchini, & Roasted Red Peppers
House-made Roasted Marinated Mushroom, Red Pepper, Artichoke & Olive Antipasto
Sliced Soppressata, Mortadella, & Salami
Fresh Mozzarella & Tomato Salad
Crisp Vegetable Crudit  with Dip
Assorted Bruschetta with Crostini
Hummus with Pita Chips
Fresh Sliced Fruit Platters

Assorted Flatbread Pizzas

Sliced Prosciutto Display

Jumbo Shrimp Cocktail with Classic Accompaniments

**SIX Hot Stationary Hors d'oeuvres of your choice
&
FOUR Hand Butlered Hors d'oeuvres of your choice**



Premium Wedding Package #1



PLATED DINNER RECEPTION

Salad Course

Served with Freshly Baked Dinner Rolls & Butter
-Choice of ONE-

Prosciutto Mozzarella Caprese - Layered Fresh Mozzarella & Tomatoes,
Flowered Prosciutto, Fresh Basil & Balsamic Reduction

Baby Spinach - Candied Walnuts, Gorgonzola Cheese & Asian Apple,
Pommery Mustard Vinaigrette

Caesar - Hearts of Romaine, Caesar Dressing,
Garnished with Garlic Croutons & Shaved Parmesan

Mixed Baby Greens - Baby Greens, Cucumber Ring,
Garden Vegetables, & Balsamic Reduction

Signature LBV Salad - Mixed Greens, Cucumbers, Cherry Tomatoes,
Grapes, Walnuts, Goat Cheese, Crostini, & Balsamic Vinaigrette

Burrata (\$3.00 Additional per guest)
Creamy Ricotta Stuffed Fresh Mozzarella with Roasted Beets,
Caramelized Fennel, Extra Virgin Olive Oil, & Balsamic
or
Prosciutto, Arugula, Extra Virgin Olive Oil, & Balsamic

Wedding Day Soup

-Choice of ONE handcrafted soup in lieu of Salad Course-
Italian Wedding Soup - Lobster Bisque with Sambuca Cream
New England Clam Chowder - Chicken Escarole & Tortellini

Pasta Course

-Choice of One Pasta with Selection of Sauce-

Pasta Selections

Penne – Rigatoni – Farfalle - Cavatelli

Sauce Selections

Alla Vodka - Sautéed Tomato, Prosciutto, Mushrooms, finished with Vodka & Cream
Fresca - Oil & Garlic Base Sauce with Fresh Tomato & Basil, Parmesan Cheese
Bolognese – Slow Braised Ground Beef with Tomato & A Touch of Cream
Truffle Porcini – Sautéed Porcini Mushroom Cream Sauce with Truffle Oil
Marinara - Vegetarian Tomato Sauce Finished with Fresh Basil

Optional Premium Ravioli Selections

Braised Short Rib Ravioli - Porcini Mushroom Truffle Cream \$2.00 Additional per guest
Butternut Squash Ravioli - Bourbon Maple Cream \$2.00 Additional per guest
Lobster Ravioli - Lobster Cream Sauce \$4.00 Additional per guest

LEMON SORBET
INTERMEZZO



Premium Wedding Package #1



Entree Course

-Choice of One Carne, Pesce, Pollo, and Vegetarian Selection-

CARNE

-Choice of ONE-

Grilled Filet Mignon
Wild Mushroom Demi-Glace



Surf & Turf

Grilled Filet Mignon, Wild Mushroom Demi-Glace, & Baked Stuffed Shrimp
Stuffed Lobster Tail \$5.00 additional per guest

Grilled Pork Chop

Honey-Brined Frenched Pork Chop with Roasted Pepper-Grilled Corn Salsa



14oz Bone-In Veal Chop

Lemon Sage Rubbed, Grilled & Served with Porcini Mushroom Cream
\$5.00 additional per guest



PESCE

-Choice of ONE-

Pan Seared Pacific Halibut

Chopped Puttanesca Salsa, Roasted Tomato-Lemon Vinaigrette

Grilled Swordfish

Baby Arugula & Fennel Salad with Lemon Caper Butter Sauce

Mahi Mahi

Lightly Blackened with Mango-Pepper Salsa & Citrus Vinaigrette



Salmon Teggianese

Sautéed Spinach, White Bean, Tomato, Crispy Fried Onion Straws, Salsa Verde

Baked Stuffed Shrimp

Three Jumbo Shrimp, Crabmeat Stuffing, White Wine Butter Sauce

Ahi Tuna

Sesame Seared, Asian Slaw, Wasabi Aioli & Soy Glaze



POLLO

-Choice of ONE-

Stuffed Chicken Breast

Pan Seared Frenched Breast Stuffed with Prosciutto, Spinach
& Asiago Cheese, Lemon Chicken Jus



Chicken Marsala

Pan Seared Frenched Breast with Marsala Mushroom Sauce



Chicken Picatta

Pan Seared Frenched Breast with Lemon Caper, Artichoke & Tomato Butter Sauce

Chicken Florentine

Pan Seared Frenched Breast, Fresh Sautéed Spinach & Lemon Butter Sauce

VEGETARIAN

-Choice of ONE-

Eggplant Parmesan

Layered Eggplant with Marinara Sauce & Mozzarella

Vegetable Napoleon

Layered Grilled Vegetables with Balsamic Glaze (Gluten Free & Vegan)



All Entrees Served with Choice of Vegetable and Potato



Gluten Free Entree Selection

D E S S E R T

La Bella Vista's Venetian Table

A Breathtaking & Sparkling Presentation

Assorted Cookies

Assorted Cakes

Mini Crème Brûlée

Cheesecakes

Tiramisu Cups

Fresh Sliced Fruit Platters

Premium Italian Pastries from Modern Pastry

Chocolate Fountain with Cookies, Pretzels,
Marshmallows, & Fruit

House-made Cannoli with Ricotta & Chocolate Filling,
Traditional & Chocolate Dipped Shells

Staff Attended Top Shelf Cordial Display with
Edible Chocolate Cups and Snifters

3-Tier Custom Buttercream Wedding Cake Included

Choice of Flavor & Filling
by Modern Pastry of Hartford

Cake Stand Included
Round or Square, Silver or Gold

Lavazza American Coffee & Tea

The Ultimate Finale to the Perfect Wedding!





Premium Wedding Package #2

Package Includes

- Six Hour Reception -

Platinum Open Bar including Cappuccino & Espresso

Choice of Two Wedding Day Signature Cocktails

Champagne Toast

Bottles of Cabernet Sauvignon & Pinot Grigio on Guest Tables

Ballroom Perimeter Uplighting

Illuminated Sweetheart Table with White Chiffon Skirt

Choice of Linen Tablecloth & Napkin Color for Guest Tables

Two Private Bridal Suites with Hors D'oeuvres and Butlered Open Bar
for the Wedding Party upon arrival & during Cocktail Hour

150 Adult Minimum for Venue Exclusivity

Grand Ballroom with Dedicated Separate Cocktail Lounge

P R E M I U M C O C K T A I L H O U R

Tuscan Table

A Beautiful Charcuterie Board with Artisanal Cheeses, Dried Sausage, & House-made Jam

Grilled Marinated Vegetables of Eggplant, Squash, Zucchini, & Roasted Red Peppers

House-made Roasted Marinated Mushroom, Red Pepper, Artichoke & Olive Antipasto

Sliced Soppressata, Mortadella, & Salami

Fresh Mozzarella & Tomato Salad

Crisp Vegetable Crudité with Dip

Assorted Bruschetta with Crostini

Hummus with Pita Chips

Fresh Sliced Fruit Platters

Assorted Flatbread Pizzas

Sliced Prosciutto Display

**SIX Hot Stationary Hors d'oeuvres of your choice
&**

SIX Hand Butlered Hors d'oeuvres of your choice

Pasta Station

Prepared in front of guests by one of our
uniformed chefs during Cocktail Hour

Including a Parmigiano-Reggiano Cheese Wheel

Chef's Choice Pasta & Sauce



Premium Wedding Package #2

PLATED DINNER RECEPTION

Salad Course

Served with Freshly Baked Dinner Rolls & Butter

-Choice of ONE-

Prosciutto Mozzarella Caprese

Layered Fresh Mozzarella & Tomatoes,
Flowered Prosciutto, Fresh Basil & Balsamic Reduction

Baby Spinach

Candied Walnuts, Gorgonzola Cheese & Asian Apple,
Pommery Mustard Vinaigrette

Caesar

Hearts of Romaine, Caesar Dressing,
Garnished with Garlic Croutons & Shaved Parmesan

Mixed Baby Greens

Baby Greens, Cucumber Ring,
Garden Vegetables, & Balsamic Reduction

Signature LBV Salad

Mixed Greens, Cucumbers, Cherry Tomatoes,
Grapes, Walnuts, Goat Cheese, Crostini, & Balsamic Vinaigrette

Burrata

\$3.00 Additional per guest

Creamy Ricotta Stuffed Fresh Mozzarella with Roasted Beets,
Caramelized Fennel, Extra Virgin Olive Oil, & Balsamic
or
Prosciutto, Arugula, Extra Virgin Olive Oil, & Balsamic



Wedding Day Soup

-Choice of ONE handcrafted soup in lieu of Salad Course-

Italian Wedding Soup

Lobster Bisque with Sambuca Cream

New England Clam Chowder

Chicken Escarole & Tortellini

LEMON SORBET
INTERMEZZO



Premium Wedding Package #2

Entree Course

-Choice of One Carne, Pesce, Pollo, and Vegetarian Selection-

CARNE

-Choice of ONE-

Grilled Filet Mignon
Wild Mushroom Demi-Glace



Surf & Turf

Grilled Filet Mignon, Wild Mushroom Demi-Glace, & Baked Stuffed Shrimp
Stuffed Lobster Tail \$5.00 additional per guest

Grilled Pork Chop

Honey-Brined Frenched Pork Chop with Roasted Pepper-Grilled Corn Salsa



14oz Bone-In Veal Chop

Lemon Sage Rubbed, Grilled & Served with Porcini Mushroom Cream
\$5.00 additional per guest



PESCE

-Choice of ONE-

Pan Seared Pacific Halibut

Chopped Puttanesca Salsa, Roasted Tomato-Lemon Vinaigrette

Grilled Swordfish

Baby Arugula & Fennel Salad with Lemon Caper Butter Sauce

Mahi Mahi

Lightly Blackened with Mango-Pepper Salsa & Citrus Vinaigrette



Salmon Teggianese

Sautéed Spinach, White Bean, Tomato, Crispy Fried Onion Straws, Salsa Verde

Baked Stuffed Shrimp

Three Jumbo Shrimp, Crabmeat Stuffing, White Wine Butter Sauce

Ahi Tuna

Sesame Seared, Asian Slaw, Wasabi Aioli & Soy Glaze



POLLO

-Choice of ONE-

Stuffed Chicken Breast

Pan Seared Frenched Breast Stuffed with Prosciutto, Spinach
& Asiago Cheese, Lemon Chicken Jus



Chicken Marsala

Pan Seared Frenched Breast with Marsala Mushroom Sauce



Chicken Picatta

Pan Seared Frenched Breast with Lemon Caper, Artichoke & Tomato Butter Sauce

Chicken Florentine

Pan Seared Frenched Breast, Fresh Sautéed Spinach & Lemon Butter Sauce

VEGETARIAN

-Choice of ONE-

Eggplant Parmesan

Layered Eggplant with Marinara Sauce & Mozzarella

Vegetable Napoleon

Layered Grilled Vegetables with Balsamic Glaze (Gluten Free & Vegan)



All Entrees Served with Choice of Vegetable and Potato



Gluten Free Entree Selection

Premium Wedding Package #2

DESSERT

Deluxe Dessert Bars

Choice of Five Stations

Belgium Waffle Station

Waffles Made to Order with
Fresh Strawberries, Fresh Blueberries,
Vanilla Ice Cream,
Whipped Cream, & Maple Syrup



Flambé Station

Banana, Strawberry & Blueberry Foster
Flambéed Before Your Eyes & Served With
Vanilla Ice Cream & Caramel Sauce

Ice Cream Sundae Station

Vanilla and Chocolate Ice Cream
Assorted Sprinkles, Gummy Bears, M&Ms,
Chocolate Chips, Reese's Peanut Butter
Cups, Caramel, Chocolate & Strawberry
Sauces, Cherries, Whipped Cream

Hand Piped Cannoli Station

Freshly Made Before Your Eyes with
Chocolate & Vanilla Shells
Traditional House-made Ricotta & Chocolate Fillings,
Mini Chocolate Chips, Crushed Pistachios



Cookies & Milk Bar

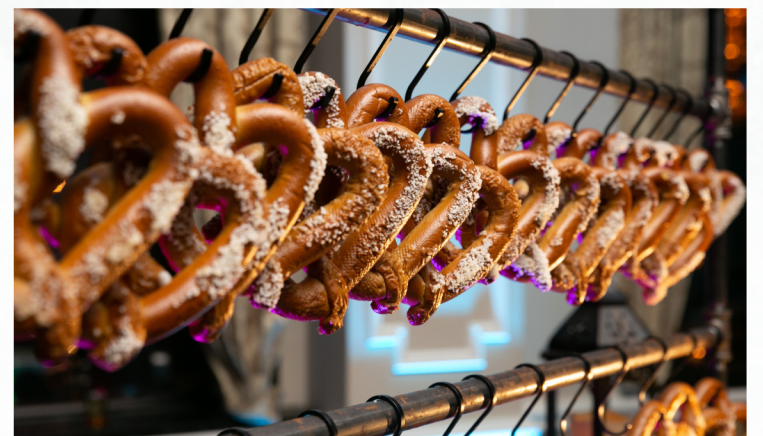
Chocolate, Strawberry & Whole Milk
Chocolate Chip,
White Chocolate Macadamia Nut,
Oatmeal Raisin & Sugar Cookie Display

Donut Wall

Waterbury's Famous
Assorted Brooklyn Bakery Donuts

Chocolate Fountain

Lavish Chocolate Fountain Display
Accompanied with Fresh Seasonal Fruit,
House-made Assorted Cookies,
Marshmallows, & Pretzels



Jumbo NY Pretzels

Served with Assorted Dipping Sauces

Sliced Prosciutto Station

Sliced to Order In Front of You with
Portuguese Rolls, Hot & Sweet Peppers,
Fresh Mozzarella & Balsamic Reduction

Gelato Cart

Chef's Selection of Six Premium
Imported Italian Gelato Flavors

S'Mores Station

Make Your Own!
Milk Chocolate Bars, Cookies & Cream
Bars, Graham Crackers & Marshmallows
Toasted by Guests Over a Flame

3-Tier Custom Buttercream Wedding Cake Included

Choice of Flavor & Filling
by Modern Pastry of Hartford

Cake Stand Included
Round or Square, Silver or Gold
Lavazza American Coffee & Tea

End your perfect wedding with
interactive dessert stations!



Hot Stationary Hors D'oeuvres



-Choice of SIX for Premium Package #1 & #2-

Fried Calamari with Marinara Sauce, Lemon Aioli

Fried Calamari with Hot & Sweet Cherry Peppers, Marinara Sauce, Lemon Aioli

Sautéed Calamari Fri Diablo 

Homemade Fried Mozzarella with Marinara Sauce

Grilled Italian Sausage with Sautéed Broccoli Rabe 

Pannecotte - Sautéed Escarole & Beans with Fresh Tomatoes & Crispy Rustic Bread

Spinach & Seafood Stuffed Baby Mushrooms

Eggplant Rollatini with Ricotta Stuffing & Marinara Sauce

Clams Casino – Stuffed with Bacon, Peppers, Onions & Breadcrumbs

Zuppa Di Mussels with Garlic - Choice of Red or White Sauce 

Crispy Coconut Shrimp with Scallion Sweet Chili Sauce

Three Cheese Arancini with Creamy Pesto (Nut Free)

House-made Meatballs with Marinara

Chicken Teriyaki Spring Rolls

BBQ Pulled Pork Spring Rolls

Chicken Satay - Sesame Seared with Scallion Sweet Chili Sauce



Entree Accompaniments

Potato or Starch

-Choice of ONE-

Roasted Garlic Mashed Potato

Chive-Twice Baked Potato

Fingerling Potato with Thyme & Garlic

Risotto Parmesan Cake

Vegetables

-Choice of ONE-

Roasted Asparagus
Wrapped with Prosciutto

Roasted Mixed Vegetables
Zucchini, Squash, Broccoli, Cauliflower, Carrots with Garlic & Oil

Roasted Brussels Sprouts
Caramelized Shallots & Applewood Bacon (Seasonal)



Gluten Free Selection



Premium Package Hand Butlered Hors D'oeuvres



-Choice of FOUR for Premium Package #1-

-Choice of SIX for Premium Package #2-

Braised Short Rib Crostini - Truffle Demi-Glace

Risotto Cups – Porcini & Parmesan Risotto 

Shrimp Cocktail Cups - Lemon, Traditional Cocktail Sauce 

Beef Tenderloin Crostini - Horseradish Cream, Caramelized Onion & Chive

Mini Lobster Rolls – Chilled Lobster Salad on Brioche Buns

N.E. Clam Chowder Espresso Cups - with Shrimp Fritter Garnish

Scallops - Wrapped with Crispy Applewood Bacon 

Grilled Fresh Figs - Wrapped with Prosciutto & Goat Cheese (Seasonal) 

Spicy Tuna Rice Squares - Spicy Mayo, Cucumber & Sweet Soy

Edamame Pot Stickers with Soy Glaze

Tuna Tartare - Cucumber, Wonton Crisp, Wasabi Mayo

Tomato Soup Shooters - Served with Mini Grilled Cheese Wedges

Roasted Petite Lamb Chops - Blackberry Demi-Glace 

Chicken Satay – Sesame Seared with Scallion Sweet Chili Sauce

BBQ Pulled Pork Spring Rolls – Savory BBQ Sauce, Wonton Wrapped

Spicy Tuna & Salmon Sushi Rolls - Pickled Ginger, Soy Sauce, Spicy Mayo & Wasabi

BBQ Pulled Pork Slider with Sesame Asian Slaw

American Beef Burger Slider - Classic Accompaniments with Beer Shots

Truffle Burger Slider – Crispy Onion Straws, Provolone & Truffle Mayo

Lobster Mac & Cheese with Parmesan Crust

Tequila Citrus Grilled Shrimp with Tropical Chutney 

Lobster Bisque Shooters with Sambuca Cream

Grilled Octopus Salad with Citrus Vinaigrette 

Filet Tip Skewers with Ginger Teriyaki

Korean BBQ Pork Skewers

Crab Avocado Cups with Orange-Lime Vinaigrette 

Mini Fish Tacos with Peach Margaritas 

Arancini Rice Balls – Three Cheese with Marinara Sauce



Gluten Free Selection



Customize Your Wedding

Package Enhancements

Premium Bottled Wine

Premium Wine Service Throughout Dinner
Inquire with Your Choice of Wine Varietal

Premium Bottled Water

Imported San Pellegrino & Acqua Panna
Bottled Water Service Throughout Dinner

COCKTAIL HOUR

Classic Raw Bar

A Beautiful Arrangement of Jumbo Shrimp Cocktail
& Clams on The Half Shell Served with Classic
Accompaniments

Ice Sculpture

Your Choice of Design

Extravagant Raw Bar

Jumbo Shrimp Cocktail, Clams on The Half Shell,
Fresh Shucked Oysters, Chilled Lobster Tails,
Cocktail Sauce, Fresh Lemon, & Champagne Mignonette

Salsa & Guacamole Bar

Tri Colored Tortilla Chips, Guacamole
Traditional Salsa, Roasted Chipotle Salsa

Pineapple Salsa, Salsa Verde & Grilled Corn Salsa

DESSERT

Belgium Waffle Station

Made to Order with Fresh Strawberries,
Fresh Blueberries, Vanilla Ice Cream,
Whipped Cream, & Maple Syrup

Cookies & Milk Bar

Chocolate, Strawberry & Whole Milk
Chocolate Chip, White Chocolate Macadamia
Nut, Oatmeal Raisin & Sugar Cookie Display

Chocolate Fountain

Lavish Chocolate Fountain Display
Accompanied with Fresh Seasonal Fruit,
House-made Assorted Cookies, Marshmallows, & Pretzels

Gelato Cart

Chef's Selection of Six Premium
Imported Italian Gelato Flavors

Flambé Station

Banana, Strawberry & Blueberry Foster
Flambéed Before Your Eyes & Served over
Vanilla Ice Cream with Caramel Sauce

Donut Wall

Waterbury's Famous
Assorted Brooklyn Bakery Donuts

Ice Cream Sundae Station

Vanilla and Chocolate Ice Cream
Assorted Sprinkles, Gummy Bears, M&Ms,
Chocolate Chips, Reese's Peanut Butter Cups,
Caramel, Chocolate & Strawberry Sauces,
Cherries, Whipped Cream

S'Mores Station

Milk Chocolate Bars, Cookies & Cream Bars,
Graham Crackers & Marshmallows
Toasted by Guests Over a Flame

Hand Piped Cannoli Station

Freshly Made Before Your Eyes with
Chocolate & Vanilla Shells
Ricotta & Chocolate Fillings,
Mini Chocolate Chips, Crushed Pistachios

Jumbo NY Pretzels

Served with Assorted Dipping Sauces

LATE NIGHT



Late Night Slider & French Fry Bar

Assorted Mini Sliders Served on Brioche Buns
BBQ Pulled Pork with Sesame Slaw
American Burgers with Classic Accompaniments
Truffle Burgers with Provolone & Onion Straws
Traditional, Sweet Potato, & Truffle French Fries

Sliced Prosciutto Station

Sliced to Order with Portuguese Rolls,
Fried Hot & Sweet Peppers,
Fresh Mozzarella & Balsamic Reduction

Inquire about our all-inclusive pricing
No hidden fees for cake cutting, corkage, or site-fee!

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