

# 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](mailto:Info@LaBellaVistaWeddings.com)



# Traditional Wedding Package

## Package Includes

- 5 1/2 Hour Reception -  
Premium Open Bar including Cappuccino & Espresso  
Choice of One Wedding Day Signature Cocktail  
Champagne Toast  
Bottles of Cabernet Sauvignon & Pinot Grigio on Guest Tables  
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

## 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

### SIX Hot Stationary Hors d'oeuvres of your choice

## 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 Salad**

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

#### **Caesar Salad**

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

#### **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



# Traditional Wedding Package

## 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 & a Touch of 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

## L E M O N   S O R B E T I N T E R M E Z Z O

## 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 with Wild Mushroom Demi-Glace & Baked Stuffed Shrimp  
\$10.00 Additional per guest

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

### PESCE

-Choice of ONE-

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

### Stuffed Filet of Sole

Seafood & Spinach Stuffing, White Wine Butter Sauce

### Baked Stuffed Shrimp

Three Jumbo Shrimp, Crabmeat Stuffing, White Wine Butter Sauce

### POLLO

-Choice of ONE-

### Stuffed Chicken Breast

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

### Chicken Picatta

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

### Chicken Marsala

Pan Seared Frenched Breast with Marsala Mushroom Sauce 

### Chicken Florentine

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

### VEGETARIAN

-Choice of ONE-

### Eggplant Parmesan

Layered with Marinara & Mozzarella

### Vegetable Napoleon

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

All Entrees Served with Choice of Vegetable and Potato

## D E S S E R T

3-Tier Custom Buttercream Wedding Cake  
by Modern Pastry of Hartford Included

Lavazza American Coffee & Tea



Gluten Free Entree Selection



## Hot Stationary Hors D'oeuvres



### -Choice of SIX for Traditional Package-

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





# 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!

**203-527-4006**