





414 Morganza Road, Canonsburg, PA, 15317 - 724-745-5575 - bellaserapgh.com

The Knot Hall of Fame (over 300 5-star reviews and counting) Wedding Wire Hall of Fame, 300 5-star reviews (and counting!) Best of Weddings, The Knot 2013-2024 Couple's Choice Award, Wedding Wire 2015-2023 Best Wedding Venue, Observer Reporter People's Choice Award 2018 & 2020 Best Event Venue, Observer Reporter People's Choice Award 2017 & 2018 Best Green Business, Observer Reporter People's Choice Award Pennsylvania's First Certified Green Caterer and Venue (5th in America)





BELLA SERA MEANS "Beautiful Evening" IN ITALIAN

Celebrate your wedding at Bella Sera Event Villa, a romantic setting, transporting you and your guests to another time and place. Bella Sera truly defines a "Beautiful Evening". Whether you're in the Bella Sera Grand Room or in the Greco Room, you'll be surrounded by Tuscan architectural influences, exquisite wall coverings and room ambiance that serve as a gorgeous backdrop to your unique celebration.

The Grand Room can accommodate up to 275 guests with a dance floor. The Greco Room on the second level accommodates smaller parties and intimate dinners for up to 60 guests.

The Gardens at Bella Sera is a beautiful and intimate location to host your wedding ceremony. The breathtaking gardens surround the picture-perfect pond and serene waterfalls creating a rustic and elegant atmosphere. The Garden Tent is a stunning outdoor option to host your cocktail hour, small reception, bridal shower, rehearsal dinner and more!

Here is a snapshot of what we include in our brunch wedding package:

- In-house catering, kitchen, and service staff
- Buffet dinner service in the Grand Room for up to 275 guests
- A la carte bar arrangements (for 21+)
- Spacious bridal suite for wedding day preparations
- Tables, Chiavari Chairs, Ivory Linens/Napkins, and China/Flatware/Glassware
- On-site ceremony option hosted in The Gardens at Bella Sera or at the Grand Fireplace
- Tented cocktail hour option (available May-Oct.)
- Options to include a DJ, Photographer and Wedding Cake through your Bella Sera vendor inclusive packages or add them a la carte

We aim to make the wedding planning process as easy for you as possible. In the following pages you will find the food, beverage and service options that are available to you. Our Wedding Professionals are here to guide you to ensure a seamless event at Bella Sera.



SUNDAY BRUNCH WEDDING PACKAGE INCLUSIONS

- Professional Correspondence with Wedding Consultant via Email and/or Phone Call
- Day-Of Event Coordinator & Banquet Manager
- One Hour Cocktail Hour in Foyer & Side Room
- Three Hour Reception in Grand Room
- Customized Floor Planning and Table Layout
- Full Service Catering by Bella Sera
- Buffet Style Brunch Service
- Tasteful Children's Menu Options
- La Prima Dark Roast Regular/Decaf Coffee, Hot Tea & Water Station
- Displaying, Cutting, and Serving of Wedding Cake
- Private On-Site Bridal Suite for Day-Of Preparations
- 72-inch Round Guest Tables
- 36-inch Hi-Top Cocktail Tables
- Ivory Floor-Length Linens, Overlays and Table Napkins
- Mahogany Stained Chiavari Chairs with Cushions
- Mahogany Stained Chiavari Stools
- Clear Glass Tea Light Candle Holders for Decorative Use
- House (Background) Music During Cocktail Hour
- Coat Check Service (Seasonal)
- Two Complimentary Invitations to the Annual Tasting Event

\$79.95 per person \$40.00 per person (12 & under)



ADDITIONS & UPGRADES:

- minutes of ceremony time to your package)
- For more upgrades, add-ons, and rentals, please inquire within and/or refer to our Signature Services Page.

• On-Site Ceremony at the Fireplace or in the Garden - \$1,250 (adds 30 Cocktail Hour in the Garden Tent (Available May-October) - \$750

SUNDAY BRUNCH MENU

BUFFET INCLUSIONS:

- Choice of Seasonal Fresh Fruit Salad or Tossed Garden Salad
- Choice of Hickory Smoked Bacon or Maple Cured Sausage
- Choice of Pancakes or French Toast
- Choice of Scrambled Eggs or Frittata
- Choice of Oven Roasted Turkey Breast or Honey Glazed Ham
- Choice of Yogurt Parfaits or Assorted Bagels, Danishes & Muffins
- Choice of Red Bliss Breakfast Potatoes or Penne Pasta (Vodka Sauce. Marinara Sauce, or Basil Pesto Cream Sauce)

BRUNCH UPGRADES:

Made-To-Order Omelet Station

• Choose five of your favorite Omelet toppings - \$7.95 per person

Gourmet Waffle Bar

• Choose five of your favorite toppings - \$5.95 per person

Chef Attended Carving Station - Inquire Within for Pricing

- Honey Glazed Ham
- Oven Roasted Turkey Breast
- Grilled Flank Steak
- Fennel Crusted Grilled Pork Loin
- Roasted Beef Tenderloin
- Prime Rib



BAR SERVICE

*Shots, drinks "straight up" or "neat", and long island iced teas are not permitted

SPECIALTY COCKTAILS:

\$100 drink attendant fee // Minimum spend required (based on guest count)
Mimosa w/ Orange Juice & House Champagne - \$6 each
Bloody Mary - \$8 each
Peach or Strawberry Bellini - \$7 each
Sangria - \$115 per gallon (approx. 15 glasses)
Flavors: Traditional Red, Traditional White, White Peach,
Strawberry Lemonade, Lemon Moscato, Seasonal Flavors

HOUSE OPEN BAR

House beer, choice of 3 wines, house liquor Unlimited drinks (2 Hour Minimum) 2 Hours ~ \$22 per person 3 hours ~ \$27 per person 4 hours ~ \$33 per person

NON ALCOHOLIC DRINK BAR

Unlimited soda, iced tea, and lemonade 2 Hours ~ \$7 per person 3 hours ~ \$10 per person 4 hours ~ \$13 per person

PREMIUM OPEN BAR

House beer, choice of 2 premium beers, choice of 3 wines, house liquor, premium liquor Unlimited drinks (2 Hour Minimum) 2 Hours ~ \$32 per person 3 hours ~ \$37 per person 4 hours ~ \$43 per person





House Liquors:

Svedka Vodka, Seagram's Gin, Dewars, Jim Beam, Jack Daniels, Seagram's VO, Bacardi Superior,Bacardi Oakheart Spiced Rum, Amaretto, Sweet & Dry Vermouth, Peach & Apple Schnapps, Triple Sec

Premium Liquors:

ito's Vodka, Tanqueray Gin, Maker's Mark Bourbon, Jameson's Irish Whiskey, Crown Royal Canadian Whisky, Captain Morgan Spiced Rum, Malibu Rum, Espolon Tequila Blanco, Kahlua, Bailey's Irish Cream

Collefrisio Wines:

Rosso (Merlot Blend), Cabernet, Chardonnay, Pinot Grigio, Bianco (Pinot

Grigio Blend), Moscato

House Beer:

Yuengling Lager & Miller Lite

Premium Beer:

Corona. Stella Artois, Peroni, Blue Moon, White Claw, Dogfish Head 60 Minute IPA

Non-Alcoholic:

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda, Orange/Cranberry/Pineapple/Grapefruit Juice, Bitters, Grenadine, Sours Mix, Cream, Lemons, Limes, Oranges, Cherries, Olives (Margarita Mix with premium bar only)

IMPORTANT INFORMATION

BOOKING REQUIREMENTS

In order to host your wedding at Bella Sera, we ask that you commit to an event spending minimum, which is what your invoice's subtotal must reach. Event spending minimum requirements vary depending on the wedding package, day of the week, and time of year. Please contact our Wedding Consultant for detailed information and payment schedules based on your wedding date and package.

22% PRODUCTION CHARGE - WHAT'S THAT?

A 22% production charge is added to the subtotal listed on your final invoice. Overage on the spending minimum, 22% production charge, and 6% sales tax (on all but alcohol charges) is finalized and paid 14 days prior to your wedding date. This covers administrative aspects of booking an event such as telephone conversations, email correspondence, assistance and consultations, set-up and clean-up costs, labor costs, minor wear and tear to the facility, and other non-itemized costs associated with running an event. You will find that this is standard across the industry, especially with "inclusive venues" such as hotels or country clubs.

ON-SITE CEREMONIES

Host your on-site ceremony in front of our Grand Fireplace or in the Gardens at Bella Sera! If mother-nature isn't cooperating on your wedding day and you have planned an outdoor event, we will decide by 9am on the wedding day if festivities need to be moved indoors. The on-site ceremony fee includes the set-up of chairs and decor, an event coordinator-lead ceremony rehearsal the day prior, and event coordinator assistance on your wedding day. A rehearsal time will be confirmed and scheduled about two months prior to your wedding date. If there is an event scheduled on the day of your rehearsal, please note that we may have to rehearse in the afternoon to avoid overlap.

ANNUAL MENU TASTING

This is an event that you will certainly not want to miss! With booking a date, you will receive two complimentary tasting invitations to our annual tasting event often hosted in March! Additional guests may attend for a fee. Not only does our talented Chef and his culinary team prepare most of our menu for you to taste, but our preferred vendors will also be in attendance to chat with you and showcase what they can offer to enhance your special day (DJ, Photographer, Wedding Cake Samples & more!) <u>*Please note that this menu tasting is for our evening wedding package menu and we do not offer a tasting for the brunch items.</u>

