



Bella Sera
EVENT VILLA & CATERING

Holiday
Enhancements



Holiday Enhancements



The following options are available to add to existing packages or we are happy to work with you to create a custom package.

Food & Beverage

Champagne Toast - \$6.00/glass

Festive Signature Cocktails \$8.00 and up/drink

Upgraded Menu Options - prices vary - inquire with your Event Specialist

Decor

Cloth Napkins in red, green or color of your choosing \$1.00 - \$3.50/each

Upgraded Table Linens - \$35.00 and up/linen

Gold or Silver Charger Plates \$1.50/each

Entertainment

Photo Booth by Redford DJ's* - \$500.00 - \$1,000.00

DJ Services by Redford DJ's* - \$1,500.00 & Up

Professional Photography by Brad Riggio* - \$2,000 & Up

*Based on Availability



Love You A Brunch

\$34.95 per person - Buffet Brunch

Package includes:

Seasonal Fresh Fruit Salad
Assorted Danishes, Muffins
Fresh Baked Rolls & Butter
Iced Tea, Regular & Decaf Coffee & Hot Tea Station

Frittata (choose one)

Roasted Vegetable
Black Forest Ham & Cheddar
Spinach & Fontina

Vegetable (choose one)

Tossed Garden Salad
Italian Roma Tomato Salad
Chef's Choice of Vegetable

Add - Ons:

Bagel Bar - Assorted Bagels, Cream Cheese & Butter - \$2.95 per person
Additional Menu Items from list above - \$3.95 and up per person
Half Hour Welcome Reception: Artisanal Cheese Display - \$5.95 per person
Soup: Italian Wedding or Tuscan Minestrone - \$3.95 per person
Chocolate Chip Brownie & Mini Cannoli Platter - \$3.95 per person
Mason Jar Strawberry Shortcake or Mason Jar Tiramisu - \$4.95 per person
Soft Drinks (self-serve station) - \$1.95 per person

Ask your Event Specialist for additional menu & beverage options & upgrades.

**All prices subject to
22% Production Charge + 6% Sales Tax**



Lunch One

\$29.95 per person - Buffet Lunch

Package Includes:

Iced Tea, Regular & Decaf Coffee & Hot Tea Station

Salad (choose one)

Tossed Garden

Grape Tomato, Cucumber, Shaved Parmesan, Balsamic Vinaigrette, Buttermilk Ranch

Italian Roma Tomato

Roma Tomatoes, Fresh Basil, Red Onion, Lemon, Fontinella, EVOO, Aged Balsamic Vinegar

Classic Romaine Caesar

Shaved Parmesan, Romano Crusted Croutons, Creamy Caesar Dressing

Spring Mix

Tomatoes, Cucumber, Gorgonzola, Candied Nuts, Dried Cranberries, Balsamic Vinaigrette

Sides (choose two)

Greco's Potato Salad

Roasted Red Bliss Potatoes, Fresh Dill, Capers, Dijon Vinaigrette

Quinoa Salad

Sun-dried Tomatoes, Spinach, Almonds, Lemon Dressing

Green Bean Salad

Onions, Carrots, Red Wine Vinaigrette

Roasted Vegetable Medley

Penne Pasta

Vodka, Marinara or Basil Pesto Cream Sauce

Wraps (choose three)

Roasted Turkey

Smoked Gouda, Leaf Lettuce, Tomato, Red Pepper Mayo

Black Forest Ham

Cheddar Cheese, Leaf Lettuce, Tomato, Dijonnaise

Roast Beef

Provolone, Leaf Lettuce, Tomato, Rosemary Horseradish Cream

Greco

Capicola, Genoa Salami, Sopressata, Provolone, Lettuce, Tomato, Basil Pesto

Chef's Choice of Vegetarian Wrap

Dessert (choose one)

Chocolate Chip Brownies & Mini Cannoli

Mason Jar Tiramisu

Mason Jar Strawberry Shortcake

Add - Ons:

Additional Menu Items from list above -
\$3.95 & up per person

Half Hour Welcome Reception: Fresh Fruit &
Cheese Display - \$5.95 per person

Soup: Italian Wedding or Tuscan Minestrone -
\$3.95 per person

Soft Drinks (self-serve station) - \$1.95 per person



Ask your Event Specialist for additional menu & beverage options & upgrades.

All prices subject to 22% Production Charge + 6% Sales Tax

Lunch Two

\$34.95 per person - Buffet or Plated Lunch

Package Includes:

Chef's Choice of Seasonal Vegetable
Fresh Baked Rolls & Butter
Iced Tea, Regular & Decaf Coffee & Hot Tea Station

Salad (choose one)

Tossed Garden

Grape Tomato, Cucumber, Shaved Parmesan,
Balsamic Vinaigrette, Buttermilk Ranch

Italian Roma Tomato

Roma Tomatoes, Fresh Basil, Red Onion, Lemon,
Fontinella, EVOO, Aged Balsamic Vinegar

Classic Romaine Caesar

Shaved Parmesan, Romano Crusted
Croutons, Creamy Caesar Dressing

Spring Mix

Tomatoes, Cucumber, Gorgonzola, Candied
Nuts, Dried Cranberries, Balsamic Vinaigrette

Starch (choose one)

Wild Rice Blend

Brown & Long Grain Wild Rice

Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Penne Pasta

Vodka, Marinara or Basil Pesto Cream Sauce

Dessert (choose one)

Chocolate Chip Brownies & Mini Cannoli

Mason Jar Tiramisu

Mason Jar Strawberry Shortcake

Entree (choose one)

Lemon Chicken Romano

Classic Romano Batter, Fresh Parsley,
Lemon Butter Sauce

Chicken Lauren

Spinach & Asiago Cream Sauce, Caramelized Shallots

Chicken Picatta

Mushrooms, Capers, Peppers, White Wine Lemon Sauce

Beef Marsala

Peppers, Mushrooms, Marsala Wine Sauce

Upgrades - MP

Pan Seared Salmon

Lemon Dill Butter

Maryland Style Crab Cake

Lemon Dill Butter

Fresh Fish Selection

Add - Ons:

Additional Menu Items from list above

\$3.95 & up per person

Half Hour Welcome Reception:

Fresh Fruit & Cheese Display - \$5.95 per person

Soup: Italian Wedding or Tuscan Minestrone -

\$3.95 per person

Soft Drinks (self-serve station) - \$1.95 per person

Ask your Event Specialist for additional menu & beverage options & upgrades.

All prices subject to 22% Production Charge + 6% Sales Tax



Hors D'oeuvre Reception



\$35.95 per person

Package Includes:

Fruit, Cheese & Antipasto Display, Assorted Crackers
Iced Tea, Regular & Decaf Coffee & Hot Tea Station

Hors d'oeuvres (choose five)

Classic Tomato Basil Bruschetta
Mozzarella Caprese Crostini
Baked Artichoke Gratin
Phyllo, Spinach & Feta Bites
Arancini in Marinara
Tomato Bisque Shooters, Mini Grilled Cheese
Mini Chicken Herb Meatballs
Chicken & Sun-Dried Tomato Bruschetta
Traditional Meatballs in Marinara
Beef Tenderloin Crostini
Stuffed Hot Banana Peppers
Sausage Stuffed Dates, Wrapped in Bacon
Mini Crab Cakes, Citrus Tartar
Bacon Wrapped Sea Scallops

Dessert (choose one)

Chocolate Chip Brownie & Mini Cannoli Platter
Mason Jar Tiramisu
Mason Jar Strawberry Shortcake

Upgrades - MP

Shrimp Cocktail
Grill Fired Lamb Pops

Add - Ons

Additional Menu Items from list above -
\$3.95 & up per person

Soft Drinks (self-serve station) -
\$1.95 per person

Ask your Event Specialist for additional menu & beverage options & upgrades.

All prices subject to 22% Production Charge + 6% Sales Tax

Happy Hour

\$59.95 per person

Package Includes

Fruit, Cheese & Antipasto Display, Assorted Crackers
Iced Tea, Regular & Decaf Coffee & Hot Tea Station

Hors d'oeuvres (choose five)

Classic Tomato Basil Bruschetta
Mozzarella Caprese Crostini
Baked Artichoke Gratin
Phyllo, Spinach & Feta Bites
Arancini in Marinara
Tomato Bisque Shooters, Mini Grilled Cheese
Mini Chicken Herb Meatballs
Chicken & Sun-Dried Tomato Bruschetta
Traditional Meatballs in Marinara
Beef Tenderloin Crostini
Stuffed Hot Banana Peppers
Sausage Stuffed Dates, Wrapped in Bacon
Mini Crab Cakes, Citrus Tartar
Bacon Wrapped Sea Scallops

Upgrades - MP

Shrimp Cocktail
Grill Fired Lamb Pops

Add - Ons

Additional Menu Items from list above -
\$3.95 & up per person
Chocolate Chip Brownie & Mini Cannoli Platter -
\$2.95 per person
Mason Jar Tiramisu - \$3.95 per person
Mason Jar Strawberry Shortcake -
\$3.95 per person



House Open Bar

Beer

Miller Lite & Yuengling

Collefrisio Wine (select two)

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

House Brand Liquor

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

Upgrade to Premium Bar - \$15.00 per person

Beer

Miller Lite & Yuengling +
Choice of One Premium Beer: Corona, Stella Artois,
Peroni, Blue Moon, White Claw, Dogfish Head 60
Minute IPA

Collefrisio Wine (select two)

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

Premium Brand Liquor (also includes House Brands)

Tito'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

Ask your Event Specialist for additional menu & beverage options & upgrades.

All prices subject to 22% Production Charge + 6% Sales Tax

Signature Italian Dinner



\$45.95 per person - Buffet or Plated

Package Includes:

Chef's Choice of Seasonal Vegetable
Fresh Baked Rolls & Butter
Iced Tea, Regular & Decaf Coffee & Hot Tea Station

Salad (choose one)

Tossed Garden
Grape Tomato, Cucumber, Shaved Parmesan,
Balsamic Vinaigrette, Buttermilk Ranch

Italian Roma Tomato
Roma Tomatoes, Fresh Basil, Red Onion, Lemon,
Fontinella, EVOO, Aged Balsamic Vinegar

Classic Romaine Caesar
Shaved Parmesan, Romano Crusted
Croutons, Creamy Caesar Dressing

Spring Mix
Tomatoes, Cucumber, Gorgonzola, Candied
Nuts, Dried Cranberries, Balsamic Vinaigrette

Starch (choose one)

Wild Rice Blend
Brown & Long Grain Wild Rice

Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Penne Pasta
Vodka, Marinara or Basil Pesto Cream Sauce

Dessert (choose one)

Chocolate Chip Brownies & Mini Cannoli

Mason Jar Tiramisu

Mason Jar Strawberry Shortcake

Triple Chocolate Layer Cake

Entree (choose two)

Lemon Chicken Romano
Classic Romano Batter, Fresh Parsley,
Lemon Butter Sauce

Chicken Lauren
Spinach & Asiago Cream Sauce, Caramelized Shallots

Chicken Picatta
Mushrooms, Capers, Peppers, White Wine Lemon Sauce

Beef Marsala
Peppers, Mushrooms, Marsala Wine Sauce

Upgrades - MP

Pan Seared Salmon
Lemon Dill Butter

Maryland Style Crab Cake
Lemon Dill Butter

Fresh Fish Selection

Add - Ons:

Additional Menu Items from list above
\$3.95 & up per person

Half Hour Welcome Reception:
Fresh Fruit & Cheese Display - \$5.95 per person

Soup: Italian Wedding or Tuscan Minestrone -
\$3.95 per person

Soft Drinks (self-serve station) - \$1.95 per person

Ask your Event Specialist for additional menu & beverage options & upgrades.

All prices subject to 22% Production Charge + 6% Sales Tax

All American BBQ



\$39.95 per person - Buffet or Plated Lunch

Package Includes:

Juicy Hamburgers & 100% All-Beef Hotdogs
Iced Tea, Regular & Decaf Coffee & Hot Tea Station

Sides (choose two)

Tossed Garden

Grape Tomato, Cucumber, Shaved Parmesan,
Balsamic Vinaigrette, Buttermilk Ranch

Green Bean Salad

Marinated Beans, Shredded Carrot, Dill,
Red Onion, Red Wine Vinaigrette

English Cucumber Salad

Fresh Herbs, Red Onion, Red Bell
Pepper, Red Wine Vinaigrette

Fresh Fruit Salad

Seasonal Berries, Fresh Mint

Classic Potato Salad

Red Bliss Potatoes, Fresh Dill,
Scallions, Capers, Dijon Vinaigrette

Macaroni & Cheese

Dessert (choose one)

Chocolate Chip Brownies & Mini Cannoli

Mason Jar Tiramisu

Mason Jar Strawberry Shortcake

Triple Chocolate Layer Cake

Entree (choose one)

St. Louis Style Ribs

Our Famous BBQ Sauce

Grilled Sweet Sausage

Peppers, Onions

Fork Tender Beef

Provolone, Rosemary Horseradish Cream

Pulled BBQ Pork

Our Famous BBQ Sauce

Bone-In Grilled Chicken

BBQ Sauce or Lemon Pepper Seasoning

Upgrades

Boneless Chicken Breast - \$1.95 per person

Add - Ons:

Additional Menu Items from list above

\$3.95 & up per person

Half Hour Welcome Reception:

Fresh Fruit & Cheese Display - \$5.95 per person

Soup: Italian Wedding or Tuscan Minestrone -

\$3.95 per person

Soft Drinks (self-serve station) - \$1.95 per person

Ask your Event Specialist for additional menu & beverage options & upgrades.

All prices subject to 22% Production Charge + 6% Sales Tax

Cash/Consumption Bar & Specialty Drinks



Cash & Consumption Bar Packages

\$100 setup fee per bar/bartender

Minimum spend required (based on guest count)

See previous page for selections

Consumption Bar

Each drink is recorded and paid by host at the end of the event

Cash Bar

Each drink is paid for directly by guests during event

Specialty Drinks

Attendant Required - \$100.00

Mimosas

\$6.00/glass

Choose up to 2 flavors: Orange, Cranberry, Pineapple or Grapefruit

Bellinis

\$7.00/glass

Peach or Strawberry

Sangria w/ Fresh Fruit

\$115.00/gallon (approx. 15 glasses)

Flavors: Traditional Red, Traditional White, White Peach, Strawberry Lemonade, Lemon Moscato, Seasonal Flavors

Collefrisio Wines

\$7.00/glass

Choose up to 2 varietals: Chardonnay, Pinot Grigio, Bianco (White Blend), Moscato, Cabernet, Rosso (Merlot Blend)

Champagne Toast

\$6.00/glass

Champagne Punch w/ Fresh Fruit

\$90.00/gallon (approx. 15 glasses)

Strawberry or Peach

Ask your Event Specialist for additional menu & beverage options & upgrades.

All prices subject to 22% Production Charge + Applicable Sales Tax

Open Bar



House Open Bar

Unlimited Drinks - Must be purchased for all guests over 21 years of age

Beer

Miller Lite & Yuengling

Collefrisio Wine (select two)

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

House Brand Liquor

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

Soft Drinks, Juices & Mixers

2 Hour Minimum

2 Hours - \$22.00 per person
3 Hours - \$27.00 per person
4 Hours - \$33.00 per person

Non-Alcoholic Drink Bar

Unlimited Soft Drinks & Lemonade

2 Hour Minimum

2 Hours - \$7.00 per person
3 Hours - \$10.00 per person
4 Hours - \$13.00 per person

Premium Open Bar

Unlimited Drinks - Must be purchased for all guests over 21 years of age. Includes House Bar plus:

Beer

Miller Lite & Yuengling +
Choice of One Premium Beer: Corona, Stella Artois, Peroni, Blue Moon, White Claw, Dogfish Head 60 Minute IPA

Collefrisio Wine (select two)

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

Premium Brand Liquor

Tito'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

Soft Drinks, Juices & Mixers

2 Hour Minimum

2 Hours - \$32.00 per person
3 Hours - \$37.00 per person
4 Hours - \$43.00 per person

Ask your Event Specialist for additional menu & beverage options & upgrades.

All prices subject to 22% Production Charge + Applicable Sales Tax

All Bella Sera Packages Include:

- Round 72" guest tables (seat between 8 and 10 guests). Up to 6 tables fit in Greco Room and up to 10 in Garden Tent. Please inquire about room layout for Grande Room.
- Round (36" and 48") and rectangular (6' and 8') tables for miscellaneous items
- Mahoghany chiavari chairs
- Ivory floor length linens, overlays and ivory cloth napkins
- Ivory china, silver flatware & stemware
- Event staff from setup to cleanup
- Pre-event consultation with event specialist
- Sound system (indoors only) and free WiFi
- Ample parking
- La Prima regular and decaf coffee, hot tea and water



Frequently Asked Questions & Important Information:

Time: All event packages are 4.5 hours total with 3 hours for the event itself, 1 hour before for setup and 1/2 hour after for cleanup.

Food: Full service catering is provided exclusively by Bella Sera but you are welcome to bring in your own desserts or sweets.

Food Safety: Please note that to ensure food safety, buffet style catering will only be out for 60 minutes and cannot be taken home. If you have last minute cancellations or guests arriving late, arrangements to serve food or pack up food to go may be considered but must be coordinated in advance.

Dietary Restrictions: We are happy to accommodate any dietary restrictions your guests may have. Any special meal requests must be submitted with the final count.

Kids Meals: Plated kids meals are \$14.95 and are available for kids ages 3-9. You may select **one** of the following options for all young guests:

Chicken Tenders, Fresh Fruit & French Fries

Macaroni & Cheese, Fresh Fruit & French Fries

Pasta (Butter or Marinara), Fresh Fruit & French Fries

Frequently Asked Questions & Important Information (continued):



Alcohol: All alcohol must be purchased through by Bella Sera. A drink attendant or bartender is required when serving alcohol (\$100 fee for attendant/bartender).

Music/AV: Our indoor event spaces have house speakers which play Pandora stations. We also offer a 75" smart TV which can display a slideshow of photos (\$50 rental) for use in the Greco Room or Garden Tent and a projector and wall screen for use in the Grande Room. We also have a wireless microphone and speaker available for rental.

Parking: Our on-site parking lot has ample parking with easy access to all event spaces.

Accessibility: All of our event spaces are ADA compliant. The Greco Room on our second floor is accessible via elevator.

Booking: Reserving your date is easy! Simply sign an event agreement (electronically) and pay the a deposit (check, cash or credit card) which is deducted from your final bill. You do not need to have your food and beverage selections ready when booking. **Final guest count, menu selections, room setup requests and remainder of payment is due 10 days prior to the event.**

Pricing: We require a minimum spending amount which varies based on the space, day of the week and season. Please inquire for pricing. All invoices incur a 22% production charge + 6% sales tax. Gratuity is additional, optional and at your discretion. Food, beverages, alcohol, and Bella Sera provided rentals and services may go toward the spending minimum. The production charge, sales tax, gratuity and rentals from outside vendors cannot. Each event space has a room rental fee which is detailed below.

Spending minimums are the dollar amount that you agree to spend at Bella Sera to have your event with us. While there is no minimum guest count required, we do suggest hosting at least 30 guests to reach the amount required.

Gratuity: If you would like to thank the staff with a gratuity, you may do so at your discretion. A common question is "what is the appropriate amount of gratuity to leave?" We recommend a flat amount per staff member and typically see people leave \$25 - \$100 for each. The size of your event will determine the number of staff working.

Frequently Asked Questions & Important Information (continued):



Event Spaces: The Greco Room on our second level seats up to 60 guests and offers a warm and inviting space with a Tuscan feel. The room is accessible by stairs or elevator and the rental fee is \$250.

The Garden Tent seats up to 100 guests and overlooks the pond and Gardens area. The rental fee for the Garden Tent is \$350.

For larger groups, we rent our main ballroom the Grande Room, typically Monday - Thursday and on Sundays. The rental fee for the Grande Room is \$500.00. Please inquire for more information.

Decor: You are welcome to bring in your own decor but we do not allow glitter or confetti or anything be attached to our walls, ceilings, floors, fixtures or furniture. Candles are permitted but must be enclosed in glass, no open flame. We offer various items for rental including colored napkins (\$1.00/each), specialty linens (pricing varies), charger plates (\$1.50/each - silver, gold or rose gold) or gold decorative lanterns (\$5.00/each). We also have floor easels available for no charge.

Setup: Setup for yourself and any outside vendors begins 1 hour prior to the start of the event. All decor, gifts, prizes, favors, etc. must be brought at that time. We do have carts available for your use. Arriving outside of your allotted time will incur a fee.

Vendors: All vendors hired by you must have liability insurance coverage to be permitted to work at Bella Sera. Vendors are required to provide proof of this liability insurance coverage at least 30 days prior to the event. It is your responsibility to instruct vendors to submit proof of insurance and inform them of Bella Sera's rules and regulations, especially in relation to decor (see above) and setup times.

Contact Information:

Megan Perri
Corporate, Social & Catering Sales
724-745-5575 x105
megan@bellaserapgh.com
www.bellaserapgh.com



Greco Room



Garden Tent



Grande Room

