



*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**

# 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**

# Cash/Consumption Bar & Specialty Drinks



## **Cash & Consumption Bar Packages**

\$100.00 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**

\$7.00/glass  
Choose up to 2 flavors: Orange, Cranberry, Pineapple or Grapefruit

### **Bellinis**

\$8.00/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)

### **Prosecco**

\$27.95/bottle

### **Sparkling Rose**

\$29.95/bottle

### **Prosecco 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**

# 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

