

Bella Sera

A UNIQUE VENUE

2010-2011

Wedding Package



BELLA SERA COMBINES OLD WORLD CHARM with New World amenities, making it one of a kind. From the moment you enter our well-appointed property, it is evident that no detail has been overlooked. Tuscan influences surround you...wrought iron railings, decorative concrete, unique wall coverings, and ambient lighting will take you to another time and place. Perfect backdrops and photo opportunities abound, creating lasting memories, particularly near our private pond, the balcony and curving staircase, our 22 foot stone fireplace, and the custom designed redwood wine cellar.

WE INVITE YOU TO VISIT our brand new reception venue situated on three picturesque acres in the South Hills of Pittsburgh. Surrounded by trees and conveniently located one mile from Rt. 79 at the Southpointe interchange, Bella Sera offers accessibility and quiet seclusion. See for yourself why people are calling Bella Sera "the most gorgeously detailed event facility the area has ever seen."

DESIGNED BY EXPERTS with extensive industry experience, our 18,000 square foot facility will accommodate up to 400 guests, or much smaller gatherings, comfortably. An exclusive menu, customized perfectly to your wishes, allows for service options ranging from authentic family style to food stations to traditional buffets to seated-service meals – you decide on the method that best compliments your wedding celebration, or combine them. Even our beverage packages allow you to choose the labels and varietals your guests will be enjoying throughout the evening.

WE DEFINE EXCELLENCE IN HOSPITALITY AND FOOD SERVICE, bringing you the best of both worlds. You deserve nothing less for your once-in-a-lifetime day! Bella Sera is owned and operated exclusively by Greco's Gourmet Catering, a well-established local catering company. Greco's has been providing fantastic food and outstanding service since 1999. It is no secret that our upscale cuisine and friendly, professionally-trained service team sets us apart. Owner, Jason Capps, has over 20 years of catering and culinary experience, bringing the best of America and Italy to you. You can have it all...at Bella Sera.

BELLA SERA MEANS
"BEAUTIFUL EVENING"
IN ITALIAN.

Join us and see for yourself why Bella Sera
is the perfect location for your wedding.
Ciao!

The following two signature displays are included within the cocktail reception hour upon guests' arrival:

FRUIT, CHEESE AND ANTIPASTO PRESENTATION

Our signature, multi-tiered display includes Hawaiian gold pineapple, seasonal fresh berries, assorted melons, a bountiful array of domestic and imported cheeses, specialty meats, rustic breads, olives, roasted peppers, artichokes and much more.

MEDITERRANEAN TAPAS ARRANGEMENT

Experience the flavors of Europe with baked artichoke gratin and herbed lavosh crackers, Tabbouleh and Baba ghanoush and roasted garlic white bean hummus and crispy pita.

HORS D'OEUVRES MENU

Please select additional hors d' oeuvres based on your package choice:

Vegetable Spring Rolls with Toasted Sesame Dip
Roasted Vegetable Quesadillas with Spicy Ranch Salsa
Assorted Greek Phyllo Appetizers
Roasted Garlic & Tomato-Basil Bruschetta with Shaved Asiago
Fire Roasted Tomato Bisque Shooters Topped
with Asiago Grilled Cheese Triangles
Seasonal Soup Shooters Trios

Chicken Quesadillas with Toasted Cumin Dip
Sesame Crusted Chicken with Schezuan Mandarin Glaze
Thai Chicken Skewers with Sweet Peppers & Teriyaki Marinade
Grilled Rosemary Lemon Chicken with Apricot Dipping Sauce

Stuffed Hot Banana Peppers with Fontinella Cheese & Marinara
Mini Meatballs (polpette) with Grated Romano & Fresh Herbs
Beef and Cheddar Quesadillas with Ranch Salsa
Spicy Grilled Beef Satay with Ancho Chili Barbecue Sauce

Bacon Wrapped Sea Scallops with Fresh Dill Lemon Cream
Bacon Wrapped Shrimp with Dijon Horseradish
Ahi Tuna Skewers with Mango Salsa
Mini Crab Cakes with Lemon Caper Remoulade

SIGNATURE HORS D'OEUVRES

The following are available at an additional charge:

~ Steamed jumbo Gulf shrimp presented on Greco's distinctive driftwood display ~
~ Local Jamison petite lamb chops marinated with fresh rosemary, lemon and cumin ~
~ Sushi, Sashimi & California Rolls with wasabi and pickled ginger ~



STATIONS SERVICE

This signature service option will engage your guests by using chef-appointed action stations, stimulating them to mingle and interact throughout the evening.

These presentations offer a relaxed, yet elegant and progressive atmosphere. Variations are welcome. Each Station is artfully detailed and lavishly displayed in its respective theme.

SALAD STATION

We use a variety of fresh lettuces and field greens complimented by a variety of accoutrements, dressings and garnishes with a variety of vessels such as martini and rocks glasses

CARVING STATION

Classic choices include: ham, roasted beef tenderloin, prime rib and oven roasted turkey breast

SOUTHWESTERN STATION

Unique selections based on latin cuisine, such as quesadillas, fajitas, beef empanadas, shrimp enchiladas and much more

RISOTTO STATION

Traditional Italian rice dish made with your choice of vegetables, herbs, and sauces

PASTA STATION

We use only imported pasta and offer a wide range of sauce selections

ASIAN STATION

Authentic eastern selections with specialty sauces and garnishes, such as thai shrimp twists, pan seared pork dumplings, handmade California spring rolls, steamed dim sum and much more

SEAFOOD STATION

Select from a variety of fresh fish and shellfish options, such as sevicehe, mini crab cakes, clams casino, shrimp scampi, ahi tuna and much more

DESSERT STATION

Please inquire about our decadent dessert selections such as: petite fours, chocolate covered strawberries, mini cannoli, biscotti, tiramisu, Greco's famous chocolate chip brownies, strawberry shortcake, bananas foster and crème brule

Prices vary according to stations selections. Please inquire about more specific details.

BUFFET, SIT DOWN OR FAMILY STYLE SERVICE

We will gladly accommodate combined service styles

SALAD

Romaine & Radicchio Salad with Cucumber, Grape Tomato, Red Onion, Shaved Asiago & Balsamic Vinaigrette or Fresh Dill Buttermilk Ranch

Italian Roma Tomato Salad with Fresh Basil, Red Onion, Hint of Lemon, Crumbled Fontinella with Extra Virgin Olive Oil & Aged Balsamic Vinegar

Classic Romaine Caesar Salad with Roasted Garlic Romano Crusted Croutons, Fire Roasted Tomatoes & Creamy Caesar Dressing

Bella Sera Chopped Salad with Candied Pecans, Roasted Peppers, Gorgonzola & Maytag Blue Cheese Vinaigrette

SOUP ~ APPETIZER ~ FIRST COURSE

Traditional French Onion Soup

Wedding Soup with Escarole & Orzo

Rustic Eggplant Parmesan or Classic Zucchini Parmesan

Pasta with Vodka Sauce & Fire-Roasted Tomatoes

Pasta with Fresh Basil Pesto & Toasted Pine Nuts

VEGETABLE SIDE

Fried Greens or Broccoli Rabe with Olive Oil

Green Beans with Toasted Pine Nuts & Olive Oil

Zucchini & Summer Squash with Roma Tomato

Grilled Fresh Vegetables

Fresh Vegetable Medley

STARCH SIDE

Classic Potatoes Au Gratin with Sharp Cheddar Cheese

Oven Roasted Red Bliss Potatoes with Fresh Thyme

Roasted Garlic Mashed Potatoes

Wild Rice Medley

Sun-Dried Tomato Risotto

Pasta with Extra Virgin Olive Oil, Fresh Garlic & Romano

Pasta with Rustic Marinara & Fresh Basil



ENTRÉE

All meals include a combination of two entrees per guest.

Chicken Romano

Fresh Lemon, Flat Leaf Parsley & Locatelli

Chicken Lillian

Sun-Dried Tomatoes, Roasted Garlic & Roasted Yellow Peppers

Chicken Lauren

Spinach & Asiago Sherry Cream Sauce

Chicken Piccata

Capers, Roasted Red Peppers, Mushrooms & White Wine

Beef Marsala

Sweet Peppers, Onions, Mushrooms & Marsala Wine Sauce

**Beef Tenderloin

Marinated and roasted, served with Port
Wine Portobello Demi-Glace

Beef Bracirole

Classic Rolled Flank Steak with an Herbed Ricotta Filling,
Braised in Marinara

Grilled or Broiled Salmon Filet

Topped with Lemon Dill Maitre d' Butter

** Veal Osso Bucco

Tender Braised Shank with Tomato, Celery,
Carrot & Onion

Pork Tenderloin

Cumin & Fennel Crusted, Served with Pineapple Salsa

Center Cut Pork Loin

Slow Roasted, Served with Jalapeno Apple Chutney

Pork Osso Bucco

Braised with Root Vegetables & Fresh Herbs



Other vegetarian and seafood selections are available upon request.
Please inquire about alternative signature entrées such as:
prime rib, veal, lamb or lobster.

** Available at no additional charge on Gold and Platinum packages.

INCLUSIVE MENU PACKAGES

We offer three comprehensive packages, although custom menus, substitutions or special requests are always available!
Regardless of the service style (buffet, sit down or family style) each guest receives two entrees

PLATINUM

Fruit, Cheese and Antipasto Presentation
Mediterranean Tapas Arrangement
Choice of Four Additional Hors d'oeuvres Selections
Champagne Toast
Gold or Silver Chargers and matching napkin rings
Sangria Signature Drink
Personal Tasting for the Bride and Groom
Wine Service during Dinner
Choice of Salad
Rustic Breads & Herbed Butter
Choice of Soup, Appetizer or First Course
Vegetable Side Selection
Starch Side Selection
Two Entrée Selections

Platinum Package is \$85.00 per person* + 6% sales tax and 20% service charge



GOLD

Fruit, Cheese and Antipasto Presentation
Mediterranean Tapas Arrangement
Choice of Three Additional Hors d'oeuvres Selections
Champagne Toast
Choice of Salad
Rustic Breads & Herbed Butter
Choice of Soup, Appetizer or First Course
Vegetable Side Selection
Starch Side Selection
Two Entrée Selections

Gold Package is \$75.00 per person* + 6% sales tax and 20% service charge



SILVER

Fruit, Cheese and Antipasto Presentation
Mediterranean Tapas Arrangement
Choice of Two Additional Hors d'oeuvres Selections
Choice of Salad
Rustic Breads & Herbed Butter
Vegetable Side Selection
Starch Side Selection
Two Entrée Selections

Silver Package is \$65.00 per person* + 6% sales tax and 20% service charge.

Gratuity at host's discretion.

*Prices effective February 1, 2008.

Events taking place over 365 days from the event agreement signing may incur a price increase not to exceed 5%.

Tasteful children's menu options, designed to please your young guests, are available.

COMPLIMENTARY SERVICES

- Professional vendor referrals
- Customized floor planning and table layout
- Event coordinator throughout event
- Floor length ivory linens, overlays and table napkins
- Complimentary champagne for the bridal party in the bridal suite
- Menu display for buffets and stations
- Coat check service
- Cocktails and hors d'oeuvres served privately for bride & groom upon arrival
- Dark Roast Decaf and Regular Coffee Station and Service
- Cake presentation, cutting & service
- Guest amenities in restrooms
- Outdoor sound system for background music
- Wireless internet access
- Decorative gift card box & table
- Bridal Suite
- Two complimentary invitations to our tasting event
- Direction card templates
- Votive candle holders for guest tables, cocktail table, stairs, and throughout the facility

SIGNATURE SERVICES

- Use of Bella Sera, both indoors and outdoors, for wedding ceremony
- Valet parking service (mandatory for events with 200 or more guests)
- Customized direction cards for inclusion in wedding invitation
- Votives and tea lights for tables
- Printed menu folds for each guest tables
- Ice sculptures, specialty decorations and props
- Display and Patterning of family homemade cookies
- Champagne toast for all guests (included in Gold and Platinum packages)
- Lemon Sorbetto with Fresh Mint & Berries (Intermezzo)
- Decadent dessert options instead of, or in addition to, wedding cake
- Creative food-based décor
- Signature Drinks – Based on Colors, Flavors, or Season
- 5 Liter Wine Bottle for Guest Signatures
- Made-to-order fresh fruit margaritas (with or w/out alcohol)
- Cordial bar which may include Kahlúa, Baileys Irish Cream, Starbucks Coffee Liqueur, Grand Marnier, Limoncello, Amaretto, Frangelico, or Grappa
- Your choice of Elegant Gold or Silver Chargers with matching napkin rings (included in the Platinum Package)
- Gourmet cappuccino & espresso coffee bar (with or w/out cordial bar)
- Chocolate or Sparkling wine fountains
- Wine tasting station
- Wine service through dinner (included in Platinum package)
- Specialty plate garnishes for wedding cake, such as fruit accents or sauces
- Audio/visual equipment for slide shows, staging, truss lighting, risers or alternative table shapes

BEVERAGE SERVICE

Bella Sera includes Five hours of bar/beverage service (Uninterrupted)

*Non-Alcoholic Open Bar

Unlimited Soft Drinks, Iced Tea & Juices ~ \$15.00 per guest

Limited Open Bar

Yeungling Lager and Miller Lite, Three House Wine Selections, Unlimited Soft Drinks, Iced Tea & Juices ~ \$27.50 per guest

House Open Bar

Yeungling Lager and Miller Lite, Three House Wine Selections, House Brand Mixed Drinks, Unlimited Soft Drinks, Iced Tea & Juices ~ \$30.00 per guest

Premium Open Bar

Premium & House Liquors, Miller Lite & Yeungling Lager, Two Imported Beer Choices, House Wine, Unlimited Soft Drinks, Iced Tea & Juices ~ \$35.00 per guest

Premium Wine Upgrade

Add three premium wines to any bar package ~ \$3.00 per guest

Martini Bar

Separate martini bar for the cocktail hour including the following Absolut Vodka flavors: Ruby Red, Raspberri, Vanilia, Citron, Peppar, Mandrin, Pears, Kurant, Mango, Apeach ~ \$5.00 per guest

All prices subject to 20% service charge. Prices effective May 15, 2008. Events taking place over 365 days from the event agreement signing may incur a price increase not to exceed 5%.

House Brand Liquors

Smirnoff Vodka, Beefeater Gin, Dewar's Blended Scotch, Jack Daniel's Whiskey, Jim Beam Bourbon, Seagram's VO, Bacardi Rum, Captain Morgan Spiced Rum, Apple Pucker and Peach Pucker.

Premium Brand Liquors

Stoli Vodka, Malibu Coconut Rum, Wild Turkey Bourbon, Jameson Irish Whiskey, Chivas Regal Blended Scotch, Glenlivet Single Malt Scotch, Kahlua and Bailey's.

Premium Wine Selections

Jacob's Creek Reserve 2005 Shiraz (90 Points in Wine Spectator)
Jacob's Creek Reserve 2006 Pinot Noir (86 Points in Wine Spectator)
Ravenswood Vinter's Blend 2004 Cabernet (88 Points in Wine Spectator)
Casillero del Diablo Merlot 2006 Merlot (88 Points in Wine Spectator)
Jacob's Creek Chardonnay (88 Points in Wine Spectator)
Jacob's Creek Reserve 2006 Riesling (90 Points in Wine Spectator)

House Wine Selections

Pinot Grigio, Chardonnay, Merlot, Cabernet, Chianti and White Zinfandel

Imported Beer Options

Heineken, Amstel Light, Corona, Labatt's Blue, Peroni, Smirnoff Ice and Blue Moon

Other selections available. Inquire about additional drink options such as signature drinks, craft beers, and ultra premium selections. Additional options available.

* All guests under 21 years will be charged for this bar package.

ARCHITECTURAL FLOOR PLAN



