

CUSTOM
WEDDING
PACKAGE



BELLA COLLINASM

INCLUSION DETAILS

Your wedding package includes elegant enhancements such as butler-passed champagne upon arrival, wine service during cocktail hour, a curated cocktail station, warm artisanal bread service, a two course plated meal with choice of entrée, coffee service, a celebratory champagne toast, and a beer and wine package.

BEER & WINE PACKAGE

House Red & White Wine & Assorted Beers

(Upgrade +\$10 Per Person Per Additional Hour)

Bella Bar Package

(Upgrade +\$20 Per Person)

COCKTAIL HOUR

Tuscan Bruschetta Table

(Included)

Grilled Crostinis, Roasted Garlic Purée, Olive Oil, Tomato Concassé,
Diced Kalamata Olives, Italian Parsley, Sundried Tomatoes, Roasted Mushrooms,
Pesto, Aged Parmesan, Goat Cheese & Roasted Peppers

Market Table

(Upgrade +\$8 Per Person)

Presentation of Imported & Domestic Cheeses, including:
Lamb Chopper, Smokey Blue, Brie, Manchego, Aged Cheddar, Herb-Crusted Goat Cheese
Seasonal Fruit Display, House-Made Jams, Dried Fruit, English Crackers & Breadsticks

Antipasto Table (GF)

(Upgrade +\$12 Per Person)

Marinated & Cured Olives, Roasted Peppers, Artichokes, Grilled Vegetables
Prosciutto di Parma, Bresaola, Capicola & Soppressata
Three Hand-Selected Firm to Soft Styles of Italian Cheese
Salted Butter, Rustic Italian Bread & House-Made Focaccia

FIRST COURSE

(Select One)

Traditional Caesar Salad

Aged Parmesan Crisp

Garden Greens Salad

Baby Heirloom Tomatoes, Red Onions, Shaved Carrots, Balsamic Vinaigrette

Creamy Roasted Tomato Soup

Parmesan Crisp

ENTRÉE

Citrus Chicken or Grilled Salmon

Roasted Garlic Mashed Potatoes, Asparagus, Chimichurri, Lemon Beurre Blanc

(Upgrade to Braised Short Rib & Red Wine Reduction +\$18 Per Person)

(Upgrade to Filet Mignon & Red Wine Reduction +\$25 Per Person)

Vegetarian Lasagna Roulade (V)

Zucchini, Squash, Roasted Pepper, Asparagus, Béchamel, Spiced Tomato Sauce

ENHANCEMENTS

BUTLER PASSED

50 Piece Minimum | \$6.50 Per Piece

Antipasto Skewers **(GF)**

Wild Mushroom Tart with Goat Cheese

Chilled Shrimp with Cocktail Sauce **(GF)**

Pimento Cheese Deviled Eggs **(GF)**

Vegetable Spring Rolls with Sweet Chili Sauce

Vegetable Potstickers with Spicy Soy Sauce

Korean Fried Chicken Skewers with Gochujang Ranch

Tofu Brochette with Tomato and Soy Dipping Sauce

LATE NIGHT BITES

Pizza Display

\$14 Per Person

Flatbread Style Pizzas Available in Thin Crust or Cauliflower Crust, served with Garlic Knots. Includes House-Made Marinara, Mozzarella Cheese, and your choice of three toppings from the list below.

Toppings:

- Ham
- Ricotta
- Pepperoni
- Anchovies
- Pineapple
- Red Onions
- Black Olives
- Italian Sausage
- Banana Peppers

Gourmet Sliders

\$16 Per Person

Select Two | Includes Truffle Parmesan Fries Shooters

Wagyu Beef Slider

Lettuce, Roasted Tomato Aioli, Gruyère

Nashville Style Hot Chicken Sausage Sliders

Creamy Slaw, Pickles, Cheddar

Blackened Chicken Sliders

Arugula, Tomato & Smoked Bacon Jam

Black Bean & Mushroom Sliders

Harissa Aioli, Arugula

DESSERT DISPLAY

Select Three: \$15 Per Person | Select Four: \$18 Per Person | Select Six: \$21 Per Person

Cheesecake

NY Cheesecake

Crème Brûlée (GF Options)

Vanilla Bean

Chocolate

Cheesecake Pops

White or Dark Chocolate

Strawberry

Red Velvet

Cookies & Cream

Tiramisu

Cake Shooters (GF Options)

Strawberry Shortcake

Spiced Angel Food Cake

Shooters

Dark Chocolate Mousse, Raspberry Sauce

White Chocolate Mousse, Strawberry Sauce

Brownies

Traditional Chocolate

Nutella Chocolate

Tartlets

Key Lime

Warm Spiced Apple

Fruit

WEDDING CAKES

Starting at \$6 Per Person

(Vegan, Gluten Free & Faux Cake Options Available)

CAKE FLAVORS

Banana	Red Velvet
Chocolate	Carrot
Vanilla Bean	Lemon
Marble	Raspberry Swirl

FILLINGS

(Swiss Buttercream or Pastry Cream)

Cookies 'n' Cream	Vanilla Bean
Strawberry	Pistachio
Raspberry	Almond
Chocolate	Fresh Berries

OTHER FILLINGS

Lemon Curd	Cannoli
Ganache	Cream Cheese Icing

If you are interested in a flavor not listed, please let us know & we are more than happy to accommodate.

The below styles are included in the price:

Rustic Cakes | Naked Cakes | Smooth Cakes

ENHANCED CAKES

Add \$1 Per Person

CANNOLI

Chocolate Chip Cake Layered with our Homemade Cannoli Filling

PEACH COBBLER

Madagascar Vanilla Bean Cake Layered with Fresh Peach Pastry Cream and Peach Swiss Meringue Buttercream, Topped with Spiced Almond Streusel Crumble

COCONUT BLISS

Coconut Cake Infused with Myers's Rum, Layered with Pineapple Buttercream

AMARETTO

Almond Cake Infused with Amaretto, Layered with Black Cherry and Dark Chocolate Buttercream

NEAPOLITAN

Alternating Chocolate and Vanilla Bean Cake Layered with Fresh Strawberry Buttercream

PISTACHIO TORTE

Pistachio Nut Cake Layered with Chocolate Ganache and Pistachio Buttercream

STRAWBERRY CHEESECAKE

Strawberry Cake Layered with Cream Cheese Icing and Fresh Strawberry Compote

All prices are subject to change & are exclusive of 24% service charge + 7% Lake County sales tax.

All prices are per person unless otherwise stated.

