



La Villa

SIGNATURE WEDDING PLANS



ABOUT US

AT LA VILLA WEDDINGS ARE ARE MEANINGFUL CELEBRATIONS OF LOVE, CULTURE, AND FAMILY. AS A MULTICULTURAL WEDDING DESTINATION, WE HONOR TRADITIONS FROM AROUND THE WORLD WHILE DELIVERING A SEAMLESS, ELEVATED EXPERIENCE. FROM EXPERT PLANNING TO CUSTOMIZED MENUS CRAFTED BY OUR IN-HOUSE CULINARY TEAM, EVERY DETAIL IS HANDLED — SO YOU CAN FOCUS ON YOUR MOMENT.

PACKAGE
PLATINUM

APPETIZER DISPLAY

(CHOOSE 10)

Barbecue Meatballs
Phyllo Triangles with Spinach & Feta Cheese
Vegetable Spring Rolls with Sweet & Sour Sauce
Cilantro Chicken Wontons with Sweet Chili Sauce
Citrus Grilled Chicken Satay with Greek Tzatziki Sauce
Angel Hair Flan with Tomato Coulis
Water Chestnuts Wrapped in Bacon
Pigs in a Blanket with Ketchup & Mustard Sauce

Vegetable Crudités with Dips
Domestic Cheese & Cracker Display
Caprese Skewers
Street Corn Nachos
Seasonal Fresh Fruit Display
Tabouleh Salad
Chilled Shrimp Cocktail Display
Fresh Toasted Pita Chips with House-Made
Hummus (Original & Roasted Red Pepper)

SERVED SALAD

(CHOOSE 1)

HOUSE SALAD

Iceberg, Romaine & Mesclun Greens, Topped
with Tomatoes, Cucumbers & Choice of Two Dressings

SPRING MIX SALAD

Arcadian Mixed Greens Topped with Dried Cherries,
Candied Pecans, Feta Cheese & Raspberry Vinaigrette Dressing

CAESAR SALAD

Romaine, Home-Made Caesar Dressing
Topped with Aged Asiago Cheese & Croutons

CAPRESE SALAD

A Serving of Fresh Mozzarella, Sliced
Tomatoes, Basil & Balsamic Glaze

ENTRÉE

(CHOOSE 2)

Chicken Piccata
Chicken Marsala
Stuffed Chicken Florentine
Classic Chicken Parmesan
Grilled Filet Mignon
Sliced NY Strip Roast
Baked Salmon with Cucumber Dill Sauce
Pork Tenderloin with Golden Raisin Chutney
Maple Glazed Pork Chop
Shrimp / Lamb chop

STARCH

(CHOOSE 1)

Garlic Mashed Potatoes
Herbed Couscous
Penne Pasta with Marinara or
Alfredo Sauce on the Side
Rice Pilaf
Au Gratin Potatoes
Rosemary & Sea Salt Roasted
Red Skin Potatoes

VEGETABLES

(CHOOSE 1)

Steamed Vegetable Medley
Steamed Broccoli
Seasoned Green Beans
Baby Glazed Carrots
Fresh Steamed Asparagus

VEGETARIAN ENTRÉE

(CHOOSE 1)

Eggplant Parmesan
Vegetable Risotto
Cheese Tortellini with Alfredo or Marinara
Sauce (Served with Mixed Vegetables)
Stuffed Portobello Mushroom Topped
with Herbs & Cheese

ALCOHOLIC BEVERAGES

LIQUOR

Hennessy Whiskey
Crown Royal Whiskey
Crown Royal Apple Whiskey
Maker's Mark Bourbon
Patron Tequila
Grey Goose
Tanqueray Gin
Bacardi Silver Rum
Captain Morgan Spiced Rum

HOUSE WINES

Merlot
Moscato
Cabernet
Chardonnay

BEER

Budweiser
Bud Light
Great Lakes
White Claw (Variety)

MIDNIGHT BITES

A Variety of Slider Sandwiches, Chicken Fingers with Dipping Sauces
, French Fries, Gyro Bites, Pretzel Bites, Cheese Bites & Quesadilla.

PACKAGE INCLUDES

Wedding Cake by Wild Flour, Chairs & Covers,
Upgraded Linens, 3 Float Candles, 10 Uplights &
Champagne, toast, or two bottles of wine per table.

All prices are subject to a 24% service charge and applicable taxes.

PACKAGE DIAMOND

APPETIZER DISPLAY

(CHOOSE 8)

Barbecue Meatballs
Phyllo Triangles with Spinach & Feta Cheese
Vegetable Spring Rolls with Sweet & Sour Sauce
Cilantro Chicken Wontons with Sweet Chili Sauce
Citrus Grilled Chicken Satay with Greek Tzatziki Sauce
Angel Hair Flan with Tomato Coulis
Water Chestnuts Wrapped In Bacon
Pigs In a Blanket with Ketchup & Mustard Sauce

Vegetable Crudités with Dips
Domestic Cheese and Cracker Display
Caprese Skewers
Street Corn Nachos
Seasonal Fresh Fruit Display
Tabouleh Salad
Chilled Shrimp Cocktail Display
Fresh Toasted Pita Chips with House-Made
Hummus (Original & Roasted Red Pepper)

SERVED SALAD

(CHOOSE 1)

HOUSE SALAD

Iceberg, Romaine & Mesclun Greens, Topped
with Tomatoes, Cucumbers & Choice of Two Dressings

SPRING MIX SALAD

Arcadian Mixed Greens Topped with Dried Cherries,
Candied Pecans, Feta Cheese & Raspberry Vinaigrette Dressing

CAESAR SALAD

Romaine, Home-Made Caesar Dressing
Topped with Aged Asiago Cheese & Croutons

CAPRESE SALAD

A Serving of Fresh Mozzarella, Sliced
Tomatoes, Basil & Balsamic Glaze

ENTRÉE

(CHOOSE 2)

Chicken Piccata
Chicken Margherita
Chicken Marsala
Grilled Chicken Bruschetta
Stuffed Chicken Florentine
Classic Chicken Parmesan
Grilled Filet Mignon
Sliced NY Strip Roast
Baked Salmon with Cucumber Dill Sauce
Pork Tenderloin with Golden Raisin Chutney
Maple Glazed Pork Chop
Shrimp

VEGETABLES

(CHOOSE 1)

Steamed Vegetable Medley
Steamed Broccoli
Seasoned Green Beans
Baby Glazed Carrots
Asparagus

STARCH

(CHOOSE 1)

Garlic Mashed Potatoes
Herbed Couscous
Penne Pasta with Marinara or
Alfredo Sauce on The Side
Rice Pilaf
Rosemary & Sea Salt
Roasted Red Skin Potatoes
Au Gratin Potatoes

VEGETARIAN ENTRÉE OPTIONS

(CHOOSE 1)

Eggplant Parmesan
Vegetable Risotto
Cheese Tortellini with Alfredo or Marinara
Sauce (Served with Mixed Vegetables)
Stuffed Portobello Mushroom Topped with
Herbs & Cheese

ALCOHOLIC BEVERAGES

LIQUOR

Grey Goose Vodka
Tanqueray Gin
Bacardi Silver Rum
Captain Morgan Spiced Rum

LIQUOR

Canadian Club whiskey
Jack Daniels
Hennessy
Casamigos Tequila

HOUSE WINES

Merlot
Moscato
Cabernet
Chardonnay

BEER

Corona
Budweiser
Bud Light
White Claw Variety

Package Includes Your Choice of Serving Style

Plated Style with 2 Entrée Choices, 1 Starch & 1 Vegetable
Buffet Style with 3 Entrée Choices, 2 Starches & 1 Vegetable
Family style with 3 Entrée Choices, 2 Starches & 1 Vegetable

PACKAGE INCLUDES

Wedding Cake by Wild Flour, House
Linen (black, white or ivory); Upgraded
linen also included.

All prices are subject to a 24% service charge and applicable taxes.

PACKAGE GOLD

APPETIZER DISPLAY

(CHOOSE 6)

Barbecue Meatballs
Phyllo Triangles with Spinach & Feta Cheese
Vegetable Spring Rolls with Sweet & Sour Sauce
Cilantro Chicken Wontons with Sweet Chili Sauce
Citrus Grilled Chicken Satay with Greek Tzatziki Sauce
Angel Hair Flan with Tomato Coulis
Water Chestnuts wrapped in Bacon
Pigs in a Blanket with Ketchup & Mustard Sauce

Vegetable Crudités with Dips
Domestic Cheese & Cracker Display
Caprese Skewers
Street Corn Nachos
Seasonal Fresh Fruit Display
Tabouleh Salad
Chilled Shrimp Cocktail Display
Fresh Toasted Pita Chips with House-Made Hummus (Original & Roasted Red Pepper)

SERVED SALAD

(CHOOSE 1)

HOUSE SALAD

Iceberg, Romaine & Mesclun Greens, Topped
With Tomatoes, Cucumbers & Choice of Two Dressings

CAESAR SALAD

Romaine, Home-Made Caesar Dressing
Topped with Aged Asiago Cheese & Croutons

ENTRÉE

(CHOOSE 2)

Chicken Piccata
Chicken Margherita
Chicken Marsala
Stuffed Chicken Florentine
Classic Chicken Parmesan
Grilled Sliced Beef Tenderloin
Sliced NY Strip Roast
Baked Salmon with Cucumber Dill Sauce
Pork Tenderloin with Golden Raisin Chutney
Maple Gazed Pork Chop
Shrimp

VEGETABLES

(CHOOSE 1)

Steamed Vegetable Medley
Steamed Broccoli
Seasoned Green Beans
Baby Glazed Carrots

STARCH

(CHOOSE 1)

Garlic Mashed Potatoes
Herbed Couscous
Rice Pilaf
Au Gratin Potatoes
Rosemary & Sea Salt Roasted
Red Skin Potatoes
Penne Pasta with Marinara or
Alfredo Sauce on the Side

VEGETARIAN ENTRÉE

(CHOOSE 1)

Eggplant Parmesan
Vegetable Risotto
Penne Pasta with a Choice of
Sauce (Served with Mixed Vegetables)

ALCOHOLIC BEVERAGES

LIQUOR

Titos Vodka
Tanqueray Gin
Bacardi Silver Rum
Captain Morgan Spiced Rum

LIQUOR

Jack Daniels
Jim Beam Bourbon
Jose Cuervo Tequila

HOUSE WINES

Moscato
Cabernet
Chardonnay

BEER

Corona
Bud Light

Your Choice of Serving Style:

Plated entrée with Two Choices of Proteins, One Starch, One Vegetable
Buffet or Family Style with Three Entrée, Two Starches & One Vegetable

Package includes Wedding Cake by Wild Flour, and House Centerpiece.

All prices are subject to a 24% service charge and applicable taxes.

PACKAGE
SILVER

APPETIZER DISPLAY

Cheese Display with Crackers
Vegetable Display with Ranch Dip
Toasted Pita Chips with Roasted Red Hot Pepper

BUFFET ENTRÉE

(CHOOSE 2)

Baked Chicken
Grilled Chicken with Creamy Piccata Sauce
Italian Sausage
Meatballs in Marinara Sauce
Swai Fish Baked or Fried
Pernil Roast Pork Shoulder (\$1.00 extra)
Top Round (\$2.00 extra)

VEGETABLES

(CHOOSE 1)

Vegetable Medley
Green Beans
Corn

SERVED SALAD

HOUSE SALAD

Iceberg, Romaine & Mesclun Greens, Topped
with Tomatoes, Cucumbers &
Choice of Two Dressings

STARCH

(CHOOSE 1)

Penne Pasta with Choice of
Marinara Sauce or Alfredo Sauce
Spanish Rice
Rice with beans
Red Skin Potatoes
Mashed Potatoes
Additional Starch (\$2.00 extra)

ALCOHOLIC BEVERAGES

(5 HOUR BAR)

LIQUOR

Smirnoff Vodka
Gordon's Gin
Bacardi Silver Rum
Canadian Club Whiskey
Jack Daniels
Jose Cuervo Tequila

HOUSE WINES

Moscato
Merlot

BEER

Corona
Bud Light

**Discounted buffet with a 120-guest minimum;
\$1,000 room fee applies if the minimum isn't met.**

Package Includes:

- Wedding Cake by Wild Flour.
- House Centerpiece
- 5 Hour Bar Service & Drink Station
- Bring Your Own Dessert.

All prices are subject to a 24% service charge and applicable taxes.



Package Add-ons

Bridal Suite Experience	\$28/person	Late Night Bites	\$7/guest
Outside Heaters	\$125/heater	Chargers	\$1/gold or silver
Stage	\$100/stage (8x4)	Chivari Chairs	\$8/chair
Champagne Toast	\$2.50/guest	Clear Chairs	\$9/chair
Champagne Wall <small>+champagne cost p.p.</small>	\$200	Microphones	\$175
Marquee Letters	\$45/letter	Display Screen	\$200
Uplight	\$40/light	Coffee Station	by event
Basic Backdrop	\$100	Seasonal Desserts	upon request
Upgraded Linen	\$12/table	Specialty Coffee & Mocktails	\$8/guest
Tealights	\$20/50 candles	Floating Candles	\$10/table



DECOR - PRICE LIST

STANDARD

Upgraded Linen
Chair Covers
Floating Candles
Votive Candles

\$600
(150 guests or less)

\$800
(151-300 guests)

\$1000+
(300+ guests)

PREMIUM

Upgraded Linen
Chair Covers
Choice of any Centerpiece
(doesn't include flowers)
Candles
Uplights (12 lights)

\$1500
(150 guests or less)

\$1800
(151-300 guests)

\$2200+
(300+ guests)

DELUXE

Upgraded Linen
Chavari Chairs
Custom Stage with
Backdrop & Sofa
Choice of any Centerpiece
Candles
Uplights (20 lights)
3 Marquee Letters

\$2000
(150 guests or less)

\$2500
(151-300 guests)

\$3000+
(300+ guests)

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