



Bella Vista
COUNTRY CLUB

Wedding Edition



Bella Vista

COUNTRY CLUB

Building Lasting Relationships Thru Trust

Congratulations! We are delighted you are considering TRUSTING US being part of creating your wedding celebration. You can feel confident that we host only ONE WEDDING per day ensuring that your day is your day only! We have been providing guests celebrating special occasions for over 27 years. Bella Vista is one of the most unique & exquisite locations in Monmouth County. Our NEWLY appointed Excelsior Room offers both indoor and outdoor choices for weddings, bridal showers and engagement parties. Influenced by unobstructed views of the golf course, fountains, ceremony gazebo with a brand new five thousand square foot terrace with surrounding fountains with unobstructed views of our property. Our private bridal suite amenities include Hair & make up stations A private dressing suite for the bride and a comfortable lounge area for the bridal party. Our seasoned & experienced team of professionals that include a creative culinary staff, a bridal concierge, Professional trained well dressed & groomed staff and of course our Event Coordinator & Director that ensures that even the smallest detail of your wedding is not missed. From the moment HE or She proposed, the ideas & planning began dreaming of the perfect day. From the moment we meet, to the planning and the execution we want you and your guest to know that to us every moment counts. We would be delighted you are considering us and for the opportunity to meet with you and see our venue that pictures just Can't.....





Our Weddings Feature



Personal Maitre 'D And Captain

Your Personal Bridal Concierge

Valet Parking Service

Bridal Suite

Unobstructed Landscaped Grounds For Memorable Pictures

Champagne & Fresh Strawberry Toast

Bride & Groom Signature Drink

Four And Half Hour Open Bar

Custom Printed Menus For Sit Down Dinner

Pressed White Floor Length Table Linens

Choice of Linen Color Napkins

Bridal Chariot

Bride & Groom Table with Specialized Settings

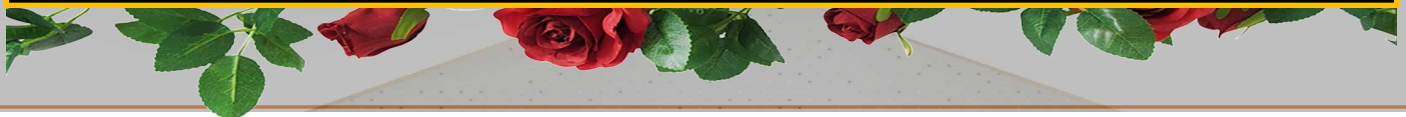
Choice of Elegant House Centerpieces

White Glove Service

Chiavari Chairs

Room Uplighting

**Indoor & Outdoor Ceremonies (Available at a Additional Cost)*



Bridal Suite

Three Hour Accommodation

Bridal Concierge

Champagne or Mimosa Station

Select One

Continental Breakfast | Bagels, Muffins, Coffee, Tea, Orange Juice

Choice of (2)

A Selection of Wraps | Turkey | Roast Beef | Caesar | Italian | Veggie

Chilled Cucumber & Lemon Water

Wine Bar | Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay (**Additional**)

(**Extended Suite Availability**)

If Extended Time Is Requested Beyond The Three Hour Defined Hours

Additional Hours Are Available At An Additional Charge

Indoor & Outdoor Ceremony (*Available*)

We offer a dedicated and exclusive seasonal outdoor terrace and gazebo location overlooking the golf course for your ceremony and cocktail hour. Our Outdoor Terrace & Ceremony accommodations provide your guests enjoyment sharing the exchange of vows and afterwards enjoying the two full bars, and cocktail hour while taking in the breathtaking views of the golf course

Weather Permitting

Sound System

Microphone & Podium

Aisle Runner

Table With Linen for Ceremonial Items

Chiavari Chairs for the Guests

Lemon & Cucumber Water Upon Arrival

Inclement Weather (Option)

Arrangements May Be Made For The Use of An Outdoor Tent At An Additional Charge. Tents Are Erected The Day Of The Ceremony And Removed Following The Outdoor Portion Of Your Event. Vendors Cost Varies and Is Based On The Amount Of Area Covered.

www.Bellavistacountryclub.com



Vianna Sit Down

Four And Half Hour Open Bar Serving Premium Brand Liquors
Choice of Ice Cold Tap Beer
Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay & Champagne
Custom Signature Cocktail

Cocktail Hour Reception

White Glove Passed Hors D' Oeuvres

Select Eight

Subject To Change Based On Availability

Spinach & Swiss Quiche | Tempura Shrimp | Antipasto Kabob | Bacon Wrapped Chicken Jalapeno Cheese | Phyllo Spanakopita |
Thai Chicken Peanut Satay | Brie, Pear & Almon Beggar's Purse | Crispy Asiago Asparagus In Phyllo | Goat Cheese & Honey Phyllo |
Beef Empanada | Chicken Empanada | Vegetable Empanada | Franks In the Blanket | Petite Beef Wellington |
Brie En Crouete With Raspberry | Mini Chicken Cordon Bleu | Coconut Shrimp | Sesame Chicken | Parmesan Artichoke Hearts |
Coconut Chicken | Wild Mushroom & Truffle Arancini | Roasted Tomato, Basil & Mascarpone Arancini | Tempura Shrimp |
Vegetable Spring Roll | Buffalo Chicken Spring Roll | Chicken Quesadilla | Shrimp Cocktail

Chef's Selection of Paired Dipping Sauces

Cocktail Hour Reception Stations

Select Three

Mediterranean Station

Mediterranean Display, Hummus, Stuffed Grape Leaves, Marinated Grilled Eggplant, Zucchini & Squash, Garlic Crostini, Marinated Artichoke Hearts, Assortment Of Olives & Feta Cheese

Italian Grill Station

A Display of Marinated Grilled Eggplant, Zucchini, Squash, Red, Green & Yellow Bell Peppers, Cherry Tomatoes, Crostini

Taco Station

Hard Taco Shells, Seasoned Chicken & Beef, Diced Tomatoes, Shredded Lettuce, Shredded Cheddar Cheese, Sour Cream, Mild & Hot Sauce

Slider Station

All Beef Mini Burgers, Lettuce, Tomatoes, Onions, Pickles, Cheese, Ketchup, Mustard, & Mayo

Nathans Hot Dog Station

All Beef Nathans Hot Dogs With All The Trimming | French Fries, Melted Cheddar Cheese

Charcuterie Station

A Selection Of International Cheeses. Reggiano Parmigiano, Brie,
Sharp Aged Cheddar, Imported Swiss. Manchego. Sopresata, Mortadella, Prosciutto Di Palma, Salami, Olives, Rusted Red Peppers
Mozzarella & Giardinieria Salad. Served With Grapes, Toasted Walnuts, Dried Apricots. Assorted Crackers, Bread Sticks & Flatbreads

Chef's Pasta Station

Penne Pasta al Dente with your choice of two of the following sauces
Classic Vodka Sauce - Pomodoro - Marinara - Alfredo

Dinner Selections

Strawberry & Champagne Celebration Toast

Starter Course

Selection of One

Fruit Di Mare | Shrimp, Clams, Calamari, Garlic, Olive Oil, Lemon Fresh Parsley & Toasted Crostini.

Fresh Fruit Martini | Seasonal Fresh Fruit Served In A Martini Glass

Salad Course

Selection of One

Traditional Caesar | Crisp Romaine Lettuce, Garlic Croutons, Reggiano Parmesan

Bella Insalata | Mixed Field Greens, Fresh Mozzarella, Cherry Tomato, Olives Drizzled With Balsamic Vinaigrette

Pear & Walnut Salad | Mixed Field Greens, Cranberries, Toasted Walnuts, Cherry Tomato, Pears, With Raspberry Vinaigrette

Main Course

Entrée - Duet Selection

Selection of One Duet

Land & Sea | Six Ounce Certified Angus Grilled Filet Mignon & Grilled Shrimp Skewer
Port Wine Reduction And Lemon Butter Sauce

Six Ounce Certified Filet Mignon And Chicken Cordon Bleu
Rich Demi Gaze

Surf & Turf (Additional Charge At Market Price)
Maine Lobster Tail & A Grilled Certified Angus Filet Mignon Served With A Port Wine Reduction Sauce,
Drawn Butter & Fresh Lemon

or

Tableside Entrée Selection

Selection of Two

Certified Angus Filet Mignon | Drizzled With A Mushroom Port Wine Reduction

Chicken Saltimbocca | Tender Breast Of Chicken Imported Prosciutto, Fresh Made Mozzarella And Roasted Red Peppers

Chicken Cordon Bleu | Prosciutto & Swiss Cheese, Drizzled With a Rich Creamy Brandy Sauce

Grilled Atlantic Salmon | Drizzled With A Lemon Butter Caper Reduction

Freshly Baked Warm Dinner Roll with Butter Florets Tableside

Entrees Served With Homemade Scalloped Potato & Chef's Seasonal Vegetable Selection

Vegetarian Option Upon Request

Selection of One

Penne Primavera | Al Dente Penne Pasta With Crisp Chef Selection Of Vegetables

Eggplant Rollatini | Tender Eggplant Stuffed With Ricotta & Topped With Homemade Marinara

Dessert

Viennese Station

A Selection Of Baked Cakes | Italian Pastries | Italian Cookies | Pies | Chocolate Covered Pretzels & Strawberries

Fresh Fruit Display | Coconut Macarons | Danish | Ice Cream Sundae Bar

Served At Your Table: Assorted Teas & Freshly Brewed Columbian & Decaffeinated Coffee

Bella Sit Down

Four And Half Hour Open Bar Serving Fine Brand Spirits
Choice of Ice Cold Tap Beer
Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay & Champagne
Custom Signature Drink

Cocktail Hour Reception

White Glove Passed Hors D' Oeuvres

Selection of Six

Subject To Change Based On Availability

Spinach & Swiss Quiche | Tempura Shrimp | Antipasto Kabob | Bacon Wrapped Chicken Jalapeno Cheese | Phyllo Spanakopita
Thai Chicken Peanut Satay | Brie, Pear & Almon Beggar's Purse | Crispy Asiago Asparagus In Phyllo | Goat Cheese & Honey Phyllo |
Beef Empanada | Chicken Empanada | Vegetable Empanada | Franks In the Blanket | Petite Beef Wellington
Brie En Crouete With Raspberry | Mini Chicken Cordon Bleu | Coconut Shrimp | Sesame Chicken | Parmesan Artichoke Hearts
Coconut Chicken | Wild Mushroom & Truffle Arancini | Roasted Tomato, Basil & Mascarpone Arancini | Tempura Shrimp
Vegetable Spring Roll | Buffalo Chicken Spring Roll | Chicken Quesadilla | Shrimp Cocktail

Chef's Selection of Paired Dipping Sauces

Cocktail Hour Reception Stations

Selection of Two

Mediterranean Station

Mediterranean Display, Hummus, Stuffed Grape Leaves, Marinated Grilled Eggplant, Zucchini & Squash, Garlic Crostini, Marinated Artichoke Hearts, Tomato Bruschetta, Assortment of Olives & Feta Cheese

Italian Grill Station

A Display of Marinated Grilled Eggplant, Zucchini, Squash, Red, Green & Yellow Bell Peppers, Cherry Tomatoes, Flat Breads

Taco Station

Seasoned Chicken & Beef, Tomatoes, Hard Shell Taco Shells, Shredded Lettuce, Shredded Cheddar Cheese, Mild Hot Sauce, Sour Cream

Cold Antipasto Station

Assortment of Fine Italian Meats To Include Sopresata, Mortadella, Prosciutto Di Palma, Salami,
Olives, Roasted Red Peppers, Bread Sticks, Mozzarella & Cherry Tomatoes, Artisan Crackers, & Giardiniera Salad

Slider Station

All Beef Mini Burgers, Lettuce, Tomatoes, Onions, Pickles, Cheese, Ketchup, Mustard, & Mayo

International Cheese Station

A Selection of International Cheeses to include: Reggiano Parmigiano, Brie,
Sharp Aged Cheddar, Imported Swiss, & Manchego
Served with Grapes, Toasted Walnuts, Dried Apricots & Assorted Crackers & Flatbreads

Chefs Pasta Station

Penne Pasta al Dente with your choice of two of the following sauces
Classic Vodka Sauce - Pomodoro - Marinara - Alfredo

Dinner Selections

Champagne & Strawberry Celebration Toast

Starter Course

Selection of One

Fresh Fruit Martini | Seasonal Fresh Fruit Served In A Martini Glass

Fresh Mozzarella Balls & Cherry Tomato Martini | Garlic Infused Crostini, Pesto & Finished With A Balsamic Glaze

Salad Course

Selection of One

Traditional Caesar | Crisp Romaine Lettuce, Garlic Croutons, Reggiano Parmesan

Seasonal Salad | Mixed Field Greens, Cherry Tomato, Cucumbers, Shredded Carrots Drizzled With Balsamic Vinaigrette

Entrée - Duet Selection

Selection of One Duet

Six Ounce Filet Mignon & Grilled Shrimp Skewer | Port Wine Reduction With A Lemon Butter Sauce

Six Ounce Certified Filet Mignon & Sauteed Breast of Chicken | Rich Demi Gaze

Surf & Turf (Additional Charge At Market Price)

Maine Lobster Tail & A Grilled Certified Angus Filet Mignon Served With A Port Wine Reduction Sauce, Drawn Butter, & Fresh Lemons

OR

Tableside Entrée Selection

Selection of Two

Strip Steak | Drizzled With A Mushroom Port Wine Reduction

Chicken Marsala | Rich Marsala Sauce With Mushrooms

Grilled Atlantic Salmon | Drizzled With Lemon Butter Caper Reduction

Warm Dinner Roll With Floret Butter

Entrees Served with Homemade Scalloped Potato & Chef's Seasonal Vegetable Selection

Vegetarian Option Upon Request

Selection of One

Penne Primavera | Al Dente Penne Pasta With Crisp Chef's Selection Of Vegetables

Eggplant Rollatini | Tender Eggplant Stuffed With Ricotta And Topped With Homemade Marinara

Dessert

Tiered Display Of Assorted Italian Specialties Served Tableside | Biscotti | Mini Pastries | Italian Cookies.

Assorted Teas & Freshly Brewed Columbian & Decaffeinated Coffee

Add A Stunning Viennese Display (Additional Per Person)

A Selection Of Baked Cakes | Italian Pastries | Italian Cookies | Pies | Chocolate Covered Pretzels & Strawberries

Fresh Fruit Display | Coconut Macarons | Danish | Ice Cream Sundae Bar

Capri An Elegant Wedding Buffet

Four and Half Hour Open Bar Serving Fine Brand Spirits
Choice of Ice Cold Tap Beer
Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay & Champagne
Custom Signature Cocktail

Cocktail Hour Reception

White Glove Passed Hors D' Oeuvres

Selection of Five

Subject To Change Based On Availability

Spinach & Swiss Quiche | Tempura Shrimp | Antipasto Kabob | Bacon Wrapped Chicken Jalapeno Cheese | Phyllo Spanakopita
Thai Chicken Peanut Satay | Brie, Pear & Almon Beggar's Purse | Crispy Asiago Asparagus In Phyllo | Goat Cheese & Honey Phyllo
Beef Empanada | Chicken Empanada | Vegetable Empanada | Franks In the Blanket | Petite Beef Wellington
Brie En Croute With Raspberry | Mini Chicken Cordon Bleu | Coconut Shrimp | Sesame Chicken | Parmesan Artichoke Hearts
Coconut Chicken | Wild Mushroom & Truffle Arancini | Roasted Tomato, Basil & Mascarpone Arancini | Tempura Shrimp
Vegetable Spring Roll | Buffalo Chicken Spring Roll | Chicken Quesadilla | Shrimp Cocktail
Chef's Selection of Paired Dipping Sauces

Cocktail Hour Reception Stations

Selection of Two

Mediterranean Station

Mediterranean Display, Hummus, Stuffed Grape Leaves, Marinated Grilled Eggplant, Zucchini & Squash, Garlic Crostini, Marinated Artichoke Hearts, Tomato Bruschetta, Assortment of Olives & Feta Cheese

Taco Station

Seasoned Chicken & Beef, Tomatoes, Hard Shell Taco Shells, Shredded Lettuce, Shredded Cheddar Cheese, Mild Hot Sauce, Sour Cream

Cold Antipasto Station

Assortment of Fine Italian Meats To Include Sopresata, Mortadella, Prosciutto Di Palma, Salami, Olives, Roasted Red Peppers, Bread Sticks, Mozzarella & Cherry Tomatoes, Artisan Crackers, & Giardiniera Salad

Slider Station

All Beef Mini Burgers, Lettuce, Tomatoes, Onions, Pickles, Cheese, Catchup, Mustard, & Mayo

Nathans Hot Dog & French Fry Station

All Beef Nathans Dogs With All The Trimming | French Fries, Melted Cheddar Cheese

International Cheese Station

A Selection of International Cheeses to include; Reggiano Parmigiano, Brie, Sharp Aged Cheddar, Imported Swiss, & Manchego
Served with Grapes, Toasted Walnuts, Dried Apricots & Assorted Crackers & Flatbreads

Chefs Pasta Station

Penne pasta al dente with your choice of two of the following sauces
Classic vodka sauce - Pomodoro - Marinara - Alfredo

Starter Courses Presented Table Side

Starter Course

Selection of One

Fresh Mozzarella Balls & Cherry Tomato Martini | Garlic Infused Crostini, Pesto & Finished With A Balsamic Glaze

Fresh Fruit Martini | Seasonal Fresh Fruit Served In A Martini Glass

Salad Course

Selection of One

Traditional Caesar | Crisp Romaine Lettuce, Garlic Croutons, Reggiano Parmesan

Seasonal Salad | Mixed Field Greens, Cherry Tomato, Cucumbers, Shredded Carrots Drizzled With Balsamic Vinaigrette

Freshly Baked Warm Dinner Roll with Butter On The Buffet

Signature Dinner Buffet

Professionally Served To Each Guest By Our Staff In White Gloves

Selection of Four

Filet Mignon Beef Tips | Port Wine Mushroom Demi Sauce

Marinated Flank Steak | Sliced & Smothered with Onions, Red & Yellow Peppers

Chicken Marsala | Rich Marsala Sauce With Mushrooms

Chicken Piccata | Sauteed In A Lemon Wine Reduction

Sicilian Chicken | Roasted Sundried Tomatoes, Artichoke Hearts, With A Lemon Wine Sauce

Chicken Parmesan | Rich Red Sauce & Fresh Mozzarella

Salmon Oreganata | Topped with Homemade Breadcrumbs Finished With A White Wine & Lemon Sauce

Shrimp & Mussels Marinara | Slightly Spicy Rich Red Sauce

Eggplant Rollatini | Tender Eggplant Stuffed With Ricotta And Topped With Homemade Marinara

Manicotti | Stuffed with Ricotta Cheese & Finished With Mozzarella Cheese

Penne Vodka | Al Dente Penne With Vodka Pink Sauce

Chefs Carving Board (Choice of 1)

Stuffed Loin Of Pork | Roasted Turkey | Glazed Ham | Pastrami | Prime Rib (Additional Per Guest)

Choice Of Vegetable & Starch

Selection of Two

Garlic String Beans | Garlic Broccoli Florets | Seasonal Vegetable Medely | Garlic Zucchini & Squash

Herb Roasted Potatoes | Seasoned Basmati Rice | Garlic Mashed Potatoes

Dessert

Tiered Display Of Assorted Italian Specialties Served Tableside | Biscotti | Mini Pastries | Italian Cookies.

Assorted Teas & Freshly Brewed Columbian & Decaffeinated Coffee

Add A Stunning Viennese Display (Additional Per Person)

A Selection Of Baked Cakes | Italian Pastries | Italian Cookies | Pies | Chocolate Covered Pretzels & Strawberries

Fresh Fruit Display | Coconut Macarons | Danish | Ice Cream Sundae Bar

Quantum Sit-Down Wedding Dinner

Specially Designed For Intimate Celebrations Under 100 Guests

Personal Maitre' D And Captain

Valet Parking Service

Bridal Suite

Unobstructed Landscaped Grounds For Memorable Pictures

Champagne & Fresh Strawberry Celebration Toast

Four And Half Hour Open Bar

Custom Printed Menus For Sit Down Dinner

Pressed White Floor Length Table Linens

Choice of Linen Color Napkins

Bride & Groom Table with Specialized Settings

Choice of Elegant House Centerpieces

White Glove Service

Chiavari Chairs

Room Uplighting

**Indoor & Outdoor Ceremonies Available*

Wedding Cake (Additional)

Bridal Chariot (Additional)

Cocktail Hour Reception

White Glove Passed Hors D' Oeuvres

Selection Of Six

Subject To Change Based On Availability

Spinach & Swiss Quiche | Tempura Shrimp | Antipasto Kabob | Bacon Wrapped Chicken Jalapeno Cheese | Phyllo Spanakopita |
Thai Chicken Peanut Satay | Brie, Pear & Almon Beggar's Purse | Crispy Asiago Asparagus In Phyllo | Goat Cheese & Honey Phyllo |
Beef Empanada | Chicken Empanada | Vegetable Empanada | Franks In the Blanket | Petite Beef Wellington |
Brie En Croute With Raspberry | Mini Chicken Cordon Bleu | Coconut Shrimp | Sesame Chicken | Parmesan Artichoke Hearts |
Coconut Chicken | Wild Mushroom & Truffle Arancini | Roasted Tomato, Basil & Mascarpone Arancini | Tempura Shrimp |
Vegetable Spring Roll | Buffalo Chicken Spring Roll | Chicken Quesadilla | Shrimp Cocktail

Chef's Selection of Paired Dipping Sauces

Courses Presented Table Side

Starter Course

Selection of One

Fresh Mozzarella, Olive Oil, Fresh Basil, Cherry Tomato Martini | Garlic Infused Crostini Finished With Pesto

Fresh Fruit Martini | Seasonal Fresh Fruit Served In A Martini Glass

Traditional Caesar | Crisp Romaine Lettuce, Garlic Croutons, Reggiano Parmesan

Seasonal Salad | Mixed Field Greens, Cherry Tomato, Cucumbers, Shredded Carrots Drizzled With Balsamic Vinaigrette

Appetizer Course

Selection of One

Penne Vodka | Al Dente Penne With Vodka Pink Sauce

Shrimp Cocktail | Served With Lemon & Cocktail Sauce

Manicotti | Stuffed With Fresh Ricotta & Topped with Homemade Marinara

Entrée - Duet Selection

Selection Of One Duet

Land & Sea | Strip Steak & Grilled Shrimp Skewer | Port Wine Reduction And Lemon Butter Sauce

Six Ounce Certified Filet Mignon & Sauteed Breast of Chicken | Rich Demi Gaze

Surf & Turf | (Additional Charge At Market Price)

Maine Lobster Tail & Grilled Certified Angus Filet Mignon Served With A Port Wine Reduction Sauce,
Drawn Butter & Fresh Lemons

Or

Tableside Entrée Selection

Selection Of Two

Certified Angus 10oz Strip Steak | Drizzled With A Mushroom Port Wine Reduction

Chicken Cordon Bleu | Prosciutto, Fontina Cheese Drizzled with a Rich Cream Sauce

Grilled Atlantic Salmon | Drizzled With Lemon Butter Caper Reduction

Freshly Baked Warm Dinner Roll With Floret Butter

Entrees Served with Scalloped Homemade Scalloped Potato & Artisan Vegetable

Vegetarian Option Upon Request

Selection Of One

Penne Primavera | Al Dente Penne Pasta With Crisp Chef's Selection of Vegetables

Eggplant Rollatini | Tender Eggplant Stuffed With Ricotta And Topped With Homemade Marinara

Dessert

Tiered Display Of Assorted Italian Specialties | Biscotti | Mini Pastries | Italian Cookies. Served Tableside

Served At Your Table: Assorted Teas, Freshly Brewed Columbian & Decaffeinated Coffee

Add A Stunning Viennese Display (Additional Per Person)

A Selection Of Baked Cakes | Italian Pastries | Italian Cookies | Pies | Chocolate Covered Pretzels & Strawberries

Fresh Fruit Display | Coconut Macarons | Danish | Ice Cream Sundae Bar

Design A Dream Wedding Cocktail Party

White Glove

A Selection Of Eight
HAND CRAFTED
Passed Hors D' Oeuvres



Sushi Bar

AN ARRAY OF FRESH SUSHI CHOOSE FIVE OF
YOUR FAVORITES
CALIFORNIA ROLL, VEGETABLE ROLL,
TUNA ROLL, SALMON ROLL,
SPICY CALIFORNIA ROLL, SPICY TUNA ROLL
SHRIMP TEMPURA ROLL, DRAGON ROLL &
RAINBOW ROLL
WASBI / GINGER / CHOPSTICKS / SOY
SAUCE / SPICY MAYO



Smashed Potato Bar

HOMEMADE MASHED POTATOES SERVED IN A
MARTINI GLASS
SHREDDED CHEESE, SOUR CREAM, CRISPY
BACON, CHIVES, WHIPPED BUTTER, BABY
CORN & BROWN GRAVY



Taco Station

HARD TACO SHELLS, SEASONED
CHICKEN & BEEF.
DISPLAYED WITH TACO TOPPING
FAVORITES



Chefs Carving Station

Selection of One
LONDON BROIL | HERB ROASTED PRIME RIB |
ROASTED TURKEY BREAST
STUFFED LOIN OF PORK | HONEY BAKED HAM
Accompanied With Chef Inspired Sauces



Tuscan Charcuterie Station

A BEAUTIFUL DISPLAY OF ITALIAN CURED
MEATS INCLUDING I IMPORTED PROSCIUTTO
Di PALMA, SOPPRESSATA, MORTADELLA,
CAPOCOLLO & GENOA SALAMI. ACCOMPANIED
WITH A SELECTION OF IMPORTED OLIVES,
STUFFED CHERRY PEPPERS, PICKLED
CAULIFLOWER, PEPPERS & CARROTS, FINISHED
WITH A SELECTION ASSORTED CHEESES



Mediterranean Harvest Station

A DIPLAY OF HUMMUS, STUFFED GRAPE LEAVES
OLIVE MEDLEY, MARINATED ROASTED PEPPERS,
GRILLED EGGPLANT, ZUCCHINI & SQUASH, FETA
CHEESE, CELERY, CARROTS & ROASTED CHERRY
TOMATOES & FLATBREADS



Hot Seafood Station

Selection of One
CRISPY FRIED CALAMARI WITH
SPICY MARINARA |
BAKED CLAMS OREGANATO |
GRILLED SHRIMP SKEWERS WITH
ASIAN DIPPING SAUCE



Pasta Bar

CHOOSE TWO HOMEMADE SAUCES
& ONE PASTA

ALFREDO | MARINARA | POMODORO

| PUTTANESCA | VODKA SAUCE

PENNE | ZITI | BOW TIE | FUSILLI | RIGATONI



Poke Bar Station

SUSHI TUNA, SALMON, BABY SHRIMP, RED
CAVIAR, RIPE CUCUMBERS, AVACADO, ASIAN
SLAW, THINLY SLICED RADISHES, STICKY RICE,
EDAMAME, SEAWEED. FINISHED WITH A
SELECTION OF SPICY MAYO & SEASAME SEEDS



Premium Raw Bar

Market Price

A DISPLAY OF SHRIMP, CLAMS ON THE HALF
SHELL, OYSTERS & LOBSTER TAILS
COCKTAIL SAUCE, HORSERADISH, HOT SAUCE
& LEMON WEDGES



International Cheese Display

A SELECTION OF CHEESES: GRAPES & CRACKERS
PARMIGIAN REGGIANO, BRIE,
SHARP AGED CHEDDAR, IMPORTED SWISS,
MANCHEGO & IMPORTED BLEU CHEESE



Stunning Viennese Display

A SELECTION OF CAKES | ITALIAN PASTRIES
ITALIAN COOKIES | PIES |
CHOCOLATE COVERED PRETZELS
FRESH FRUIT DISPLAY
MACARONS | DANISH | MINI DESSERTS
BLACK & WHITE COOKIES
ICE CREAM SUNDAE BAR



Slider Station

MINI BURGERS & SOFT POTATOE BUNS
DISPLAYED WITH ALL
THE FAVORITE TOPPING



Champagne & Wine Bar

Mimosa | California House Wines, Cabernet
Sauvignon, Pinot Grigio, Chardonnay,
Pinot Noir | Imported Sangria
Imported & Domestic Beer



Spirits

PROFESSIONAL BARTENDERS SERVING
BRAND SHELF SPIRITS
TOP SHELF & SPECIALTY SPIRITS



Cordial Station

AMARETTO | SAMBUCA | BAILEYS |
KAHULA | GRAND MARNIER
FRANGELICA | GODIVA | B&B
SERVED IN CHOCOLATE CUPS



Bella Vista

COUNTRY CLUB

Google



FIVE STAR
CUSTOMER RATING

facebook



FIVE STAR
CUSTOMER RATING



Readers Choice Awards







Taylor Varsolona ★★★★★

This place is nothing short of amazing. I had to change my original wedding venue and luckily came across this gem. I am honestly shocked that this isn't the number 1 outdoor venue in NJ. The pavilion is breathtaking, the staff is unbelievably kind and accommodating. My guests loved the food and I always had a drink in my hand. Bella Vista, Anthony, Marcella, Joe and Tom, you made our day so special and honestly will be having every single party at your facilities moving forward.

Grace Pirozzi ★★★★★

THIS IS A 10 STAR VENUE!!!! WE JUST HAD MY DAUGHTER'S WEDDING THIS PAST WEEKEND HERE AND BELLA VISTA WITH ITS STAFF WERE ABSOLUTELY INCREDIBLE!!! THE WEDDING CEREMONY WAS OUTSIDE BY THE PAVILLION AND LOOKED JUST LOVELY WITH THEIR SETUP AND GROUNDS, ACCOMMODATING EVERYONE AND MAKING SURE ALL NEEDS WERE MET!!! THEY WENT BEYOND, BEYOND ANY EXPECTATION!!!! OUR COCKTAIL WAS AMAZING WITH THE MOST BEAUTIFUL AND DELICIOUS SEAFOOD BUFFET AND HORS D'OEURVES!!! BARTENDERS AND COCKTAILS WERE FABULOUS!!!! WE AND OUR GUESTS WERE TAKEN ABACK BY THE SERVICE, COURTESY AND ATTENTION FROM EACH STAFF MEMBER HERE!!! OUR SIT DOWN DINNER WAS ABSOLUTELY DELICIOUS!!! FOLLOWED BY A METICULOUS, DELICIOUS, BEAUTIFUL DESSERT DISPLAY!!!! IT DIDN'T END HERE..... THERE WAS AN ADORABLE HOT DOG STAND OUTSIDE THE PAVILLION HANDING OUT DELICIOUS HOT DOGS FOR OUR GUESTS ON THEIR WAY HOME!!! LOVED IT! I LOVED AND WE ALL LOVED IT!!! BELLA VISTA THINKS OF EVERYTHING AND DOES NOT LET ANY DETAIL GO BY!!! THEY MADE THE WEDDING PERFECT!!!! THE NEXT DAY WE HAD A LUNCH WITH SOME OF OUR OUT-OF-TOWN GUESTS HERE AND THAT WAS ALSO WONDERFUL!!!! THANK YOU SO MUCH, BELLA VISTA!!!!!! TRULY INCREDIBLE!!!! THANK YOU! THANK YOU!! THANK YOU!!!!!!!

Daria & Kevin Fitzgerald ★★★★★

ABSOLUTELY AMAZING!!!! My husband and I had our wedding at the Bella Vista this last Saturday and it couldn't have been more perfect. Anthony, Tom, and Marcella were absolutely fabulous along with the entire staff. From beginning to end everything ran incredibly smoothly without any hiccups. The cocktail hour was beyond anything we could have imagined. The passed hours d'oeuvres and raw bar were exceptionally delicious and fresh. We had the first sit down dinner at the Bella Vista and it could not have been better! All of our guests were raving about the food, we could have not been happier! HIGHLY RECOMMEND ! You will not be disappointed!

Jenna Ciacciarelli ★★★★★

Bella Vista is amazing! We had our wedding reception there recently and they knocked it out of the park. After postponing our reception and trying to find a wedding venue within just a few months, Bella Vista came though and told us exactly what they could do for us. The newly renovated Pavilion is stunning with a beautiful view of the golf course. They also have a newly renovated Bridal Suite that is gorgeous and a dream to get ready in. The staff including Jessica, our Maître D', and Marcella, my bridal attendant, were great to work with and they took the time to make sure that we got exactly what we wanted. I would absolutely recommend anyone who wants to have an event, to have it at Bella Vista!

Peter & Oriana Calise ★★★★★

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Shayne Slattery ★★★★★

Couldn't have asked for a better wedding venue! Anthony and staff made the day as easy as possible and did anything and everything to ensure that our day was perfect. Jess was on top of everything, extremely responsive, and had an answer for every question. They pulled off my wife's dream wedding!



[Rob Rubbinaccio](#) ★★★★★

It's difficult to find the words when trying to thank the Bella Vista Country Club. They very literally saved our wedding. After our original venue cancelled two months before our big day, Bella Vista welcomed us with open arms. Tom Roberts and Joe Martinez made us feel like family. They took the reins and helped our vendors transform their open air pavilion into the most breathtaking venue you could possibly imagine. The grounds are picture perfect. Their staff is professional and kind. Anthony, Tom, and Joe: Thank you, not only for saving our wedding, but for going above-and-beyond to exceed our expectations. Thank you for treating us like family. Thank you for giving us the greatest night of our entire lives. We are forever grateful and recommend this venue without hesitation.

[Eileen Aleo](#) ★★★★★

We had our wedding ceremony and reception in the Pavilion at BVCC. Anthony, Tom and the staff did an amazing job focusing on every detail we discussed with them ahead of time (and they thought of details we hadn't) to make the day perfect for us, our children, our family, and our guests. We couldn't imagine having our special day anywhere else. It was truly magical and fun with no stress because of the wonderful attention we received. The facility was beautiful, the immaculate golf course was perfect for pictures and the food was delicious. We are new members of BVCC and already feel like family. THANK YOU for making our wedding day the best day ever!
Eileen and Tom Aleo

[Victoria Veneziano](#) ★★★★★

Even during a pandemic and a total power outage, Anthony and his entire staff provided an unbelievable wedding for my daughter in their New wedding pavilion. With less than 48 hours to prepare, a generator was brought in and delicious food was served by friendly and professional staff. I would highly recommend Bella Vista Country Club for your next special occasion!
Thank you again for this special memory,

[Robert Rubbinaccio](#) ★★★★★

After planning a wedding for over a year at another venue covid 19 came and totally changed everything. We wanted to keep the same date so had only 7 weeks to plan another wedding. Bella Vista totally stepped up to the challenge. They met and exceeded all expectations. The food and service was outstanding. The beauty of the golf course was an extraordinary backdrop for amazing photos! Anthony Tom Joe and there staff went above and beyond and treated us like family. You just felt like they were planning there own families party. Sometimes things just work out better then originally planned and this was one of those times..

[Rachel Hensen](#) ★★★★★

We recently hosted our wedding at Bella Vista and had an amazing experience! Daniel was extremely helpful and thorough and walked us through every step of planning out our big day. The venue is beautiful and the grounds were perfect for our pictures! I really enjoyed using the bridal suite with friends and family to get ready in and hang out in beforehand. Roseanne, our bridal attendant, was extremely helpful and attentive throughout the whole day. We hosted our ceremony in the vista room and it was perfect! Our reception took place in the New wedding pavilion and it looked beautiful and charming, and was very spacious for our guests. We enjoyed all of our food and drinks, and especially the atmosphere. Thank you so much to Anthony, Daniel,

[Anna Safonova](#) ★★★★★

Absolutely top notch. Dan was fantastic, responsive and on top of everything. It was a carefree evening. Professional staff and beautiful setting. Will return again. Highly recommend.

[Maria Harhaj](#) ★★★★★

We recently hosted my daughter's bridal shower at Bella Vista and the entire experience surpassed all of my expectations. From the gorgeous room, to the delicious food, to the friendly and attentive venue staff—every element of the event was impeccable and made for a very memorable afternoon for our family and friends. Thank you to Daniel and the entire team at Bella Vista for helping us plan and execute such a special day for my daughter.

Wedding Package Pricing

Wedding Packages

5 Hour Event | 4 1/2 Hour Open Premium Bar
Minimum of 100 Guests | Wedding In Excelsior Only

Vianna Sit-Down

\$190 Per Person Friday / Sunday | \$200 Per Person Saturday

Bella Sit-Down

\$175 Per Person Friday / Sunday | \$190 Per Person Saturday

Capri Wedding Buffet

\$155 Per Person Friday / Sunday | \$170 Per Person Saturday

Quantum Room | Vista Room | Crystal Room | Wedding Sit-Down Dinner

4 1/2 Hour Event | 4 Hour Open Bar
\$145 Friday / Sunday | \$155 Per Person Saturday

Design A Dream Wedding Cocktail Party

4 Hour Event | 3 1/2 Hour Open Bar
\$115 Friday / Sunday | \$125 Per Person Saturday

Based on Selections

Indoor / Outdoor Ceremony (Weather Permitting)

\$2,000 Ceremony Fee | Chiavari Chairs | Aisle Runner | Sound System & Microphone
Fresh Lemon & Cucumber Hydration Display

20% Club Fee & Applicable NJ Sales Tax

Children Ten & Under 30% Off | Children Three And Under At No Cost | Vendor Meals \$55.00

Maitre Fee \$350 | \$300. Bridal Concierge

\$2,000 Non-Refundable Deposit Required Upon Booking

Estimated 5% Price Increase for 2025+ Weddings

NOTES TO OUR CLIENTS

PAYMENTS INFORMATION

- A NON REFUNDABLE RETAINER OF \$2000.00 IS REQUIRED AT THE TIME OF BOOKING TO CONFIRM THE DATE, TIME, ESTIMATED GUEST COUNT, VENUE & ROOM OF THE AFFAIR. PERSONAL CHECKS, CREDIT CARD OR CASH ARE ACCEPTED FOR DEPOSIT. DEPOSITS ARE NON-REFUNDABLE AND WILL BE FORFEITED IN THE EVENT OF A CANCELLATION. **NOTE:** DEPENDING ON THE SITUATION A CONSIDERATION MAY APPLY FOR A CREDIT VOUCHER FOR A FUTURE EVENT.
- A FINAL CONSULTATION WILL BE SCHEDULED TWO WEEKS PRIOR TO THE EVENT TO FINALIZE YOUR GUEST COUNT, PLEASE BE PREPARED WITH YOUR MENU SELECTION, EVENT DETAILS. TABLE & SEATING ARRANGEMENTS. WE WILL CALCULATE YOUR BALANCE AND SETTLE ALL CHARGES BY CREDIT CARD, CHECK OR CASH. PERSONAL CHECKS ARE NOT ACCEPTED LESS THAN TWO WEEKS PRIOR TO YOUR AFFAIR.
- A CLUB SERVICE CHARGE OF 20% - 6.625% SALES TAX - ONSITE EVENT COORDINATOR \$350. WILL BE ADDED TO YOUR TOTAL DUE.
- VENDOR MEALS: PLEASE DISCUSS THE COST OF VENDOR MEALS WITH OUR BANQUET COORDINATOR
- ANY ADDITIONAL CHARGES ON THE DAY OF THE AFFAIR (I.E.) ADDITIONAL DINNERS, SPECIAL BEVERAGES, BAR CHARGES OR DAMAGE WILL BE PAID ON THE DAY OF THE EVENT IN CASH ONLY.
- WE *SUGGEST* YOU CONSIDER A SPECIAL CONSIDERATION TO PROVIDING A GRATUITY TO THE WAITSTAFF & KITCHEN STAFF FOR EXCEPTIONAL SERVICE & EXPERIENCE.

GENERAL INFORMATION & POLICY

- BELLA VISTA COUNTRY CLUB PROVIDES DESIGNATED ONLY OUTDOOR SMOKING AREAS.
- BOARD OF HEALTH REGULATIONS STIPULATE ALL FOOD IS TO BE CONSUMED ON SITE. TAKING FOOD OR BEVERAGE OFF THE PREMISES DURING OR AFTER AN EVENT IS PROHIBITED. BELLA VISTA COUNTRY CLUB STRICTLY PROHIBITS OUTSIDE FOOD OR BEVERAGES WHICH INCLUDES CAKES, APPETIZERS, CANDY CARTS OR OTHER FOODS UNLESS IT'S A PROFESSIONAL VENDOR WHO SHOWS PROOF OF INSURANCE COVERAGE AND A NEW JERSEY EIN #
- NOTE: A SETUP & CLEAN UP FEE IS REQUIRED FOR ANY & ALL OUTSIDE VENDORS.
- SETUP SCHEDULE: DISCUSS WITH OUR BANQUET COORDINATOR TIME AVAILABILITY'S WE OFFER FOR SETTING UP AND PREPARING THE ROOM WITH YOUR SPECIAL TOUCHES.
- ANY PERSONS UNDER 21 YEARS OF AGE **WILL NOT BE SERVED ALCOHOLIC BEVERAGES.**
- PERSONS BRINGING ALCOHOLIC BEVERAGES INTO THE FACILITY IS STRICTLY PROHIBITED. WE RESERVE THE RIGHT TO SEIZE ANY AND ALL PRODUCTS AND ASK ANY PERSON OR PERSONS TO VACATE THE PROPERTY WITHOUT INCIDENT.
- DURING ALL SWEET 16's OR ANY EVENT WITH A HIGH AMOUNT OF TEENAGERS, A COST OF (1) MALE & (1) FEMALE SECURITY OFFICER WILL BE A CHARGE OF \$250. PER TO BE PRESENT AND ENSURE THE SAFETY AND SECURITY OF YOUR GUESTS .
- PLEASE BRING IN ANY TABLE ARRANGEMENTS OR FAVORS NO MORE THAN ONE DAY PRIOR TO YOUR EVENT. ALSO NOTE THAT PLACE CARDS SHOULD BE IN ALPHABETICAL ORDER.
- AFFAIRS THAT GO BEYOND THE CONTRACT LIMITATION WILL BE BILLED AN ADDITIONAL CHARGE AND MUST BE PAID IN CASH AT THE CONCLUSION OF THE EVENT. PLEASE INQUIRE TWO HOURS PRIOR IF YOU WISH TO EXTEND THE TIME OF THE AFFAIR.
- WE ASK FOR THE SAFETY OF OUR GUESTS THAT WALKING ON THE GOLF COURSE, PUTTING GREEN OR DRIVING RANGE IS STRICTLY PROHIBITED.
- ENTERTAINMENT: WE SUGGEST THAT WHEN BOOKING YOUR EVENT YOU MAKE ALL OUTSIDE ENTERTAINMENT, PARTY PLANNERS & ETC AWARE THEY ARE REQUIRED TO PROVIDE PROOF OF INSURANCE COVERAGE AND A NEW JERSEY EIN #
- PLEASE NOTE: PLEASE INSTRUCT YOUR VENDORS THAT BELLA VISTA COUNTRY DOES NOT PROVIDE TRANSPORTATION OR ASSISTANCE FOR EQUIPMENT BEING SHUTTLED TO AND FROM THE EVENT SPACE.



WEDDING CHECKLIST

12 MONTHS BEFORE

- MAKE A GUEST LIST
- DECIDE ON STYLE AND THEME
- CHOOSE A BRIDAL PARTY
- BOOK A VENUE
- HIRE PHOTOGRAPHER
- HIRE BAND AND DJ
- WEDDING DRESS SHOPPING

9 MONTHS BEFORE

- SELECT CATERER
- SELECT INVITATIONS
- BRIDESMAID DRESSES
- BOOK FLOWERS
- WEDDING WEBSITE
- ORDER INVITATIONS

6 MONTHS BEFORE

- CHOOSE WEDDING RINGS
- BOOK HONEYMOON
- SCHEDULE WEDDING SHOWER
- SEND INVITATIONS
- ORDER WEDDING CAKE

3 MONTHS BEFORE

- CREATE SEATING CHART
- CHOOSE GUEST FAVOURS
- MEET WITH THE OFFICIANT
- HAIR AND MAKEUP TRIAL
- BOOK TRANSPORT
- CHOOSE CEREMONY SONGS

1 MONTH BEFORE

- DRESS FITTING
- PICK UP THE MARRIAGE LICENSE
- WRITE WEDDING VOWS
- FINALIZE THE GUEST COUNT

1 WEEK BEFORE

- PRACTISE WEDDING VOWS
- MANI & PEDI
- FACIAL TREATMENT
- HAIR APPOINTMENT

AFTER THE WEDDING

- SEND THANK YOU CARDS
- SHARE PHOTOS

MY NOTES

THINGS TO REMEMBER

Our Suggested Professionals

Entertainment - Photographers & Video

Fresh New Angle Events

(844)373.7411 ★★★★★

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Hair & Makeup



★★★★★

Alexandra Ardigo / Tressa Scianna

646.403.1924

www.fromthisdayforwardbridal.com

Wedding Officiant



Reverend Anthony J. Testa Jr

Married Catholic Priest

732. 952..5691 | www.fatheranthonytesta.com

★★★★★



★★★★★

John Catenacci

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Event Entertainment

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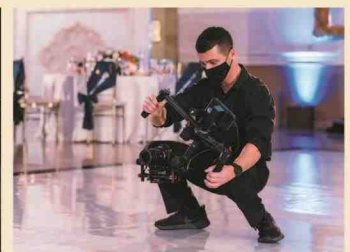
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3-24

Bella Vista

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