

**2024**  
**WEDDING PACKAGES**

*La Villa*  
CONFERENCE AND BANQUET CENTER







## ABOUT US

As a premier event venue, La Villa goes beyond providing a space. We curate moments that linger memories. We treat our clients like family; it's the genuine love for our customers that sets us apart.

With years of invaluable experience in the events industry, we've honed our craft, learning the nuances that transform an ordinary gathering into an extraordinary celebration.







# SERVICES

At La Villa, we seamlessly blend professionalism with a touch of sophistication to cater to all your private and corporate events needs.

With a keen eye for detail and a passion for perfection, we weave together the most intricate elements to bring your vision to life.

WEDDINGS | PRIVATE EVENTS | CORPORATE EVENTS | CATERING





# DIAMOND BALLROOM

SEATING CAPACITY: 1200 GUESTS

Indulge in the epitome of event perfection in La Villa's Diamond Ballroom, one of the most spacious event spaces in Cleveland.

This exquisite space effortlessly accommodates up to 1200 guests and flexibly can be tapered down into smaller spaces to accommodate your seating needs.







# PEARL BALLROOM

SEATING CAPACITY: 500 GUESTS

La Villa's cutting-edge Pearl Ballroom, with its sleek and contemporary design, sets the stage for unforgettable gatherings.

Accommodating up to 500 guests, this expansive space features a cozy and inviting ambiance, complemented by the grandeur of high ceiling that add a touch of opulence.



# PLATINUM PACKAGE

\$105/person

This Package Includes a Deluxe Appetizer Spread, Bread & Butter, Salad, a Plated Meal with Two Entrée Choices, One Starch, One Vegetable, Desert, Miniature Pastries, Fruits, Alcoholic Beverages & a Late Night Snack.

## APPETIZER DISPLAY

(CHOOSE 4)

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 Crudities 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 & Mesculin 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

### CAESER 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 Forentine  
Classic Chicken Parmesan  
Grilled Filet Mignon  
Sliced NY Strip Roast  
Baked Salmon with Cucumber Dill Sauce  
Pork Tenderloin with Golden Raisin Chutney  
Maple Gazed Pork 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

Titos Vodka  
Tanqueray Gin  
Bacardi Silver Rum  
Captain Morgan Spiced Rum

Crown Royal Whisky  
Crown Royal Apple Whisky  
Maker's Mark Bourbon  
Patron Tequila

### HOUSE WINES

Merlot  
Moscato  
Cabernet  
Chardonnay

### BEER

Budweiser  
Bud Light  
Great Lakes  
White Claw (Variety)

## LATE NIGHT SNACK

A Variety of Slider Sandwiches, Chicken Fingers with Dipping Sauces & French Fries

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



# DIAMOND PACKAGE

\$87/person

This Package Includes an Appetizer Apread, Bread & Butter, Salad, Miniature Pastries, Fruits, Bar Service & Your Choice of Serving Style:

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

## APPETIZER DISPLAY

(CHOOSE 2)

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

(CHOOSE 3)

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

## SERVED SALAD

(CHOOSE 1)

### HOUSE SALAD

Iceberg, Romaine & Mesculin 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

### CAESER 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 Margarita  
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

## 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

## VEGETABLES

(CHOOSE 1)

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

## 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

Titos or Skyy Vodka  
Tanqueray Gin  
Bacardi silver Rum  
Captain Morgan Spiced Rum

Canadian Club whisky  
Jack Daniels  
Jim Beam Bourbon  
Jose Cuervo Tequila

### HOUSE WINES

Merlot  
Moscato  
Cabernet  
Chardonnay

### BEER

Corona  
Bud  
Bud Light  
White Claw Variety

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





# GOLD PACKAGE

\$75/person

Package includes an Appetizer Spread, Bread & Butter, Salad, Bar Service & Your Choice of Serving Style:

- Plated entrée with Two Choice Proteins, One Starch, One Vegetable
- Buffet or Family Style has Three Entrée, Two Starches & one vegetable

## APPETIZER DISPLAY

(CHOOSE 1)

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

(CHOOSE 2)

Vegetable Crudities 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 & Mesculin Greens, Topped With Tomatoes, Cucumbers & Choice of Two Dressings

### CAESER SALAD

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

## ENTRÉE

(CHOOSE 2)

Chicken Piccata  
Chicken Margarita  
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

## 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

## VEGETABLES

(CHOOSE 1)

Steamed Vegetable Medley  
Steamed Broccoli  
Seasoned Green Beans  
Baby Glazed Carrots

## 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

Jack Daniels  
Jim Bean Bourbon  
Jose Cuervo Tequila

### HOUSE WINES

Moscato  
Cabernet  
Chardonnay

### BEER

Budweiser  
Bud Light

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



# SILVER PACKAGE

\$65/person

Discounted Buffet Package (Minimum 120 Guests)

- Served with House Salad, Your Choice of Appetizers, Three Entrées, Two Vegetables, One Starch.
- Includes Bar Service & Drink Station.

## APPETIZER DISPLAY

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

## BUFFET ENTRÉE

(CHOOSE 3)

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

## VEGETABLES

(CHOOSE 1)

Vegetable Medley  
Green Beans  
Corn

## SERVED SALAD

### HOUSE SALAD

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

### STARCH

(CHOOSE 2)

Penne Pasta with Choice of Sauce Marinara or Alfredo Sauce  
Spanish Rice  
Rice Con Gandules  
Red Skinned Potatoes  
Mashed Potatoes

## ALCOHOLIC BEVERAGES

### LIQUOR

Smirnoff Vodka  
Gordon's Gin  
Bacardi Silver Rum  
Canadadian Club Whisky  
Jack Daniels  
Jose Cuervo Tequila

### HOUSE WINES

Moscato  
Merlot

### BEER

Budweiser  
Bud Light

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

## ALL PACKAGES INCLUDE:



- The Bridal Suite
- Bartender & Bar Wash
- Ample Free Parking
- On-site Event Coordinator
- Dance Floor
- Head Table
- House Linens & Napkins
- Full Place Setting
- Coffee, Tea, Non-alcoholic Beverages
- Menu Tasting (upon request)
- Complimentary Cake Cutting
- Cocktail Hour
- and more !

Wedding Enhancements Available



# The Bridal Suite



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**CONTACT US**

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