

LaScala Wedding Receptions

Featuring All-Inclusive Pricing

*We're pleased that you are considering LaScala to host your reception.
For your convenience, we have compiled the following information
regarding our all-inclusive pricing structure & professional service staff.*



- ❖ New & distinctive reception rooms with modern décor
- ❖ Complementary bottle of champagne for the bride & groom
- ❖ No room-rental fees & no hidden charges for set up, linens, etc.
- ❖ Cake cutting is also available for no additional cost
- ❖ Complementary centerpieces are available if you need them
- ❖ Our professional wedding coordinator is available to assist you
- ❖ All bar packages are five hours; extra hours may be purchased
- ❖ A 20% gratuity & sales tax are the only items added for service
- ❖ Entrées are prepared from scratch with fresh, quality ingredients

Our award-winning staff will manage all the details of your special day, and Cathy Tuthill, our on-site wedding coordinator, will ensure that the entire planning process is handled with the utmost professionalism & care.

Hors D'oeuvres

*All hors d'oeuvres are ordered à la carte, but ordering hors d'oeuvres is not required.
Please note that for a reception in which **only** hors d'oeuvres will be served,
a \$23.00 per person minimum must be met.*

Cold Hors D'oeuvres

Small

Large

Antipasto Tray

*Salami, Capicola, Prosciutto, Aged Provolone,
Black Olives & Roasted Red Peppers*

\$130 (serves 30)

\$250 (serves 60)

Assorted Cheese Tray

*Cubes of Cheddar, Provolone,
Swiss & Assorted Crackers*

\$100 (serves 50)

\$200 (serves 100)

Crudités Tray

*Broccoli, Cauliflower, Carrots,
Celery & Ranch Dressing*

\$100 (serves 50)

\$200 (serves 100)

Fruit Tray

*Pineapple, Strawberries
& Honeydew Melon*

\$130 (serves 50)

\$250 (serves 100)

Shrimp Bowl

\$3.00 per shrimp

Hot Hors D'oeuvres

* **Stuffed Mushrooms (serves 20)**

\$140

* **Wood-Fired Bruschetta (serves 20)**

\$120

* **Homemade Meatballs (serves 30)**

\$140

* **Mozzarella Sticks (serves 30)**

\$100

Chicken Wings: Plain, Buffalo or Barbeque (serves 30)

\$100

Breaded Chicken Tenders (serves 30)

\$130

Cajun Chicken Tenders (serves 30)

\$130

Sautéed Sausage, Peppers & Mushrooms (serves 40)

\$160

** These items can be butler passed for a 20% surcharge*

All prices are subject to 20% gratuity and Ohio sales tax

LaScala Family-Style Dinner

The LaScala Family-Style Dinner is an all-you-can-eat, sit-down meal.

It is by far the most popular choice because of its simplicity and its value.

*Please pre-select **three** entrées and **two** accompaniments. Your five items will be served on platters to each table, and our reception staff will replenish the food as needed.*

Our chef can prepare individually plated entrées for guests with special dietary needs (i.e., gluten-free, vegetarian, or vegan) at no additional charge. The Family-Style Dinner also includes family-style Italian salad, Ciabatta bread, and iced tea or coffee upon request.

Entrée Selections

Homemade Lasagna	Chicken Parmesan	Pine Nut Crusted Grouper
Vegetable Lasagna (Red Sauce)	Chicken Picatta	Roasted Pork Loin
Rotini with Sausage	Chicken Marsala	Baked Salmon (+\$3 per person)
Cavatelli Alfredo	LaScala Roasted Chicken	Prime Rib (+\$5 per person)
Penne Pasta	Tortellini Alfredo	Beef Tenderloin (+\$9 per person)



Accompaniment Selections

Fresh Broccoli	Italian Green Beans
Zucchini Romano	Italian Style Peas
Garlic Smashed Potatoes	Mixed Italian Vegetables

\$28.95

or **\$15.25** for children 10 and under

All prices are subject to 20% gratuity and Ohio sales tax

La Scala Individually Plated Dinners

If you choose the Individually Plated option, we require an accurate count of how many of each entrée to prepare at least **two weeks prior** to the reception (with a maximum of three choices).

You will also need to provide color-coded place cards that indicate to our serving staff which guest receives which entrée. Individually Plated Dinners include family-style Italian salad, Ciabatta bread, and tea or coffee upon request.

Lasagna	\$23.75	Chicken Bella Vista	\$25.75
Layered with ground beef, provolone & parmesan		Boneless chicken breast sautéed with Italian sausage, artichokes & sun-dried tomatoes in a light cream sauce, served with garlic potatoes	
Manicotti	\$23.75	Shrimp Marsala	\$27.95
With ground beef, ricotta, provolone & parmesan		With mushrooms, onions and Marsala wine, served over angel hair pasta	
Pasta Primavera	\$22.75	Pine Nut Crusted Grouper	\$27.95
Broccoli, cauliflower, carrots & red onions tossed in Alfredo sauce and served over penne pasta		Topped with a roasted red pepper cream sauce & served with garlic smashed potatoes	
Chicken Parmesan	\$25.75	Prime Rib Au Jus *	\$32.95
Served over homemade fettuccini Alfredo		Served with horseradish smashed potatoes	
Chicken Marsala	\$25.75	* NOTE: Must have a minimum order of 30	
Boneless chicken breast sautéed with Marsala wine & mushrooms, served with garlic smashed potatoes		Beef Tenderloin & Chicken Caruso	\$31.95
Chicken Picatta	\$25.75	4-oz. beef tenderloin & chicken sautéed with lemon & white wine, served with green beans	
Boneless chicken breast sautéed in lemon juice, topped with mushrooms, served with fettuccini		New York Strip Steak	\$36.95
Chicken Rosa	\$25.75	Served with mushrooms & garlic smashed potatoes	
Pan-fried chicken breast topped with a roasted red pepper cream sauce, served over prosciutto-sage angel hair pasta		Filet Mignon	\$38.95
		Served with mushrooms & garlic smashed potatoes	

All prices are subject to 20% gratuity and Ohio sales tax

LaScala Specialty Dinners

*All Specialty Dinners include Ciabatta bread and tea or coffee upon request.
Please note: There are no substitutions on LaScala Specialty Dinners.*

LaScala Seven-Course Dinner

First Course: Antipasto

Second Course: Italian Wedding Soup

Third Course: Baked Pasta

Fourth Course: Sautéed Sausage & Meatballs

Fifth Course: LaScala Roasted Chicken

Sixth Course: Italian Salad

Seventh Course: Tiramisu

\$33.95

LaScala Celebration Dinner

Salad: Benny Salad

Italian salad tossed with crumbled bleu cheese,
diced tomatoes, black olives, mushrooms & shrimp

Entrées: Baked Pasta

served with Sautéed Sausage & Meatballs

and Chicken Caruso

Lightly floured and sautéed with butter & white wine

Dessert: Tiramisu

\$31.95



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LaScala Bar Packages

*All Bar Packages are based on a **five-hour** open bar,
and a Bar Package is required for all Saturday receptions.
(Please note that your reception ends when your bar closes.)
Additional hours may be purchased for \$3.95 per person, per hour.
(The Platinum Package is \$5.95 per person for each additional hour.)*

Bronze Package (beer & wine)

\$19.95 per person

Includes: domestic beer (Yuengling / Bud Light / Miller Lite), house wine (Chardonnay / Moscato / Merlot / Chianti) and soft drinks (Pepsi / Diet Pepsi / Sierra Mist)

Silver Package (premium beer & wine)

\$21.95 per person

Includes: domestic beer (Yuengling / Bud Light / Miller Lite), craft & import beer (Sam Adams / Corona / Great Lakes Burning River Pale Ale), bottled Canyon Road wine (Pinot Grigio / Chardonnay / Merlot / Cabernet Sauvignon) and soft drinks (Pepsi / Diet Pepsi / Sierra Mist)

Gold Package (beer, wine & spirits)

\$23.95 per person

Includes: soft drinks, domestic beer, house wine (see “Bronze Package” for details), plus well liquor (vodka / scotch / gin / tequila / rum / bourbon / whiskey) & standard mixers

Platinum Package (premium beer, wine & spirits)

\$28.95 per person

Includes: soft drinks, domestic beer, craft & import beer, bottled Canyon Road wine (see “Silver Package” for details), plus premium liquor (Absolut / Tanqueray / Jack Daniel’s / Jim Beam / Malibu Rum / Captain Morgans / Bacardi Light / Dewar’s / Jose Quervo 1800) & standard mixers

Champagne Toast

\$4.95 per person

Asti Spumante

LaScala Wedding Reception Contract

Bride's Name _____ Groom's Name _____

Reception Date _____ Approx. Guest Arrival Time _____

Main Contact _____

Phone (H) _____ (C) _____ (W) _____

E-mail Address _____

Home Address _____ City _____ State _____ Zip _____

Reception Room Selection: All bookings require a **\$500** deposit. Please **initial & date** your selection below.

The Caruso Room _____ Estimated Number of Guests _____

PLEASE NOTE: The Caruso Room has a **\$7,000.00** minimum
(plus tax and gratuity) with bar packaging required for all Saturday receptions.

The Venetian Room _____ Estimated Number of Guests _____

PLEASE NOTE: The Venetian Room has a **\$5,000.00** minimum
(plus tax and gratuity) with bar packaging required for all Saturday receptions.

- ❖ The \$500 deposit is non-refundable and will be applied toward your final bill.
- ❖ All food and alcohol **must** be purchased through LaScala with the exception of wedding cakes (and/or edible favors with pre-approval from the wedding coordinator).
- ❖ A \$500 minimum charge will be assessed for all on-site ceremonies.
- ❖ All menu prices, fees & services are subject to 20% gratuity and Ohio sales tax.

Deposit/Payment Information:

Credit Card Type: _____ CC#: _____

Name As It Appears on Card: _____ Expiration Date: _____

Paid via Check? _____ Date: _____ Check Number: _____

Paid by Cash? _____ Date: _____ Coordinator's Initials: _____

Signature: _____ Date: _____

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