

La Navona

LIFE'S OCCASIONS, ELEVATED.

La Navona's Wedding Reception Packages **include** the following:

- Venue Rental for 5 hours (see A La Carte Enhancements for adding Reception time)
- Full Access to Two Private Bridal Party Suites
- DJ for 5 hours, with customizable playlists and timeline maintenance
- Customizable In-House Catering provided by Resident Chef
- Open Bar - Unlimited Beer, Wine & Soft Drinks (liquor available with upgrade)
- Champagne Toast for all guests (non-alcoholic also available)
- Pre-set Water for each guest & Coffee Station
- All Guest Tables, Linens (100+ colors), Chairs, China & Flatware
- Up to Six Specialty Tables & Linens (100+ colors)
- Cake Cutting and Service (upon request)
- Wedding Planning Assistance and Day-of Coordination
- Dedicated Full-Service Team with Event Captain & Bartender
- All Setup and Tear Down by La Navona Staff
- Exclusive discount from Botanica Florist for Bridal Party



Hors D'oeuvres

Buffet and Family Style Receptions include **two** hors d'oeuvres

Plated Receptions include **three** hors d'oeuvres

Station Receptions include **four** hors d'oeuvres

BACON-WRAPPED BRISKET ^{GF}

Smoked Brisket Skewers wrapped in Bacon, topped with Peach Jam & a Jalapeño Slice

PARMESAN CHICKEN BITES

Parmesan crusted Boneless Chicken Bites served with House-Made Garlic Aioli

COCKTAIL MEATBALLS

Blend of Beef & Pork Meatballs served with Marinara

RISOTTO STUFFED MUSHROOMS ^V ^{GF}

Mushroom Caps filled with Spinach Risotto & lightly dusted with Parmesan Cheese

POTSTICKERS

Crispy Dumplings filled with Pork Sausage, Cabbage & Scallions with a Sweet Thai Chili Sauce

SPINACH & ARTICHOKE DIP ^V ^{GF}

Spinach, Artichokes & Melted Cheeses served with Crostini (not Gluten-Free)

BUFFALO CHICKEN DIP ^{GF}

Pulled Chicken, Hot Sauce & Melted Cheeses served with Crostini (not Gluten-Free)

BRUSCHETTA ^V

Crostini topped with Marinated Tomatoes, Diced Red Onion, Fresh Basil & Balsamic Drizzle

TWISTED FETA ^V

Crostini topped with a blend of Feta & Roasted Red Pepper

ASSORTED FLATBREADS (choose **two**)

•**Margherita**: Marinated Tomatoes, Basil, Fresh Mozzarella, Garlic-Infused EVOO & Balsamic Drizzle ^V

•**Bacon & Gruyere**: Crispy Bacon, blend of Gruyere & Swiss Cheeses, Caramelized Onions & EVOO

•**Sausage & Fontina**: Spicy Italian Sausage, blend of Fontina & Mozzarella Cheeses, Caramelized Onions

•**Prosciutto & Pear**: Shaved Prosciutto, Pears, Feta & Fig Balsamic Drizzle

PULLED PORK CROSTINI

House-made Crostini topped with Pulled Pork, Cabbage Slaw and Jalapeño Slice

LOADED POTATO CUPS ^{GF}

Petite Red Potatoes stuffed with your choice of the following flavors:

- Loaded Potato Skin
- Jalapeño Popper
- Broccoli and Cheddar

SOUP & SANDWICH SHOOTERS ^V

Grilled Cheese bites served with Tomato Basil Soup

SPRING ROLLS ^V

Mini Vegetable Spring Rolls served with a Sweet Thai Chili Sauce

SHRIMP COCKTAIL ^{GF}

Served with a Lemon wedge & Vodka Cocktail Sauce

CHARCUTERIE

Selection of Cured Meats, Artisanal Cheeses, Olives, Roasted Garlic, Red Peppers & Seasoned Flatbread

^V Vegan ^V Vegetarian ^{GF} Gluten-Free

LIFE'S OCCASIONS, ELEVATED.
La Navona

Prices subject to Ohio sales tax and 20% service charge.

(Saturday Rates shown – Friday Rates are \$5.00 less per guest, Sunday Rates are \$10.00 less per guest & Weekday rates are \$15.00 less per guest)

Consuming raw or undercooked proteins may increase your risk of foodborne illness. Our kitchen uses nuts, soy, milk, eggs & wheat. We practice serious caution regarding any cross-contamination, but we cannot guarantee a completely allergen-free environment.

Buffet Reception

\$89.95 per adult

Includes **two** entrées, **two** sides, bread & salad; plus **two** hors d'oeuvres during cocktail hour

Entrées

ASIAGO CHICKEN

Lightly breaded, topped with asiago cream sauce

CHICKEN MARSALA

With traditional marsala wine & mushroom sauce

ROSEMARY CHICKEN ^{GF} with no jus

Bone-in chicken breast marinated with herb oil, lemon juice, & rosemary, served with chicken jus

CILANTRO LIME CHICKEN ^{GF}

Grilled marinated chicken breast topped with pico de gallo

CHICKEN FLORENTINE

Chicken breast stuffed with spinach and artichokes, topped with cream sauce

MONTEREY RIBEYE

Boneless ribeye cuts sauteed with peppers, mushrooms, onions, topped with monterey jack cheese sauce

MONGOLIAN BEEF

Grilled & sliced marinated sirloin, with teriyaki glaze

BRAISED BEEF SHORT RIBS ^{GF}

Slow cooked until tender in rich demi au jus

CRANBERRY PORK LOIN

Stuffed with cranberry chutney, topped with apricot glaze

MANICOTTI or LASAGNA PRIMAVERA ^V

*Stuffed with spinach, ricotta, and primavera veggies, topped with a house-made rose sauce
(substitute for traditional beef and cheese upon request)*

SEARED SALMON ^{GF}

Served with either Hollandaise, Lemon-Dill Sauce, Tomato Caper Relish, Asian-Inspired Glaze or Blackened.

CARVED SELECTIONS (choose one):

-Top Round Roast

-Pineapple-Glazed Ham

-Roasted Turkey

-Prime Rib (+\$2 per person)

Sides

Garlic Smashed Potatoes ^{GF} ^V

Wild Rice Pilaf ^V

Gourmet Mac & Cheese ^V

Vegetable Orzo ^V

Penne with Alfredo or Marinara ^V

Quinoa with Mushrooms ^{GF} ^V

Brown Sugar Yams with Maple Syrup ^V

Roasted Seasoned Potatoes ^{GF} ^V

Lemon-Garlic Broccolini ^{GF} ^V

Honey Glazed Carrots ^{GF} ^V

Santa Fe Style Corn ^{GF} ^V

Green Beans with Bacon ^{GF}

Oven Roasted Brussels Sprouts ^{GF} ^V

Roasted Root Vegetables ^{GF} ^V

Sautéed Zucchini & Squash ^{GF} ^V

Broccoli & Cauliflower Medley ^{GF} ^V

^V Vegan ^V Vegetarian ^{GF} Gluten-Free

LIFE'S OCCASIONS, ELEVATED.
La Navona

Prices subject to Ohio sales tax and 20% service charge.

(Saturday Rates shown – Friday Rates are \$5.00 less per guest, Sunday Rates are \$10.00 less per guest & Weekday rates are \$15.00 less per guest)

Consuming raw or undercooked proteins may increase your risk of foodborne illness. Our kitchen uses nuts, soy, milk, eggs & wheat.

We practice serious caution regarding any cross-contamination, but we cannot guarantee a completely allergen-free environment.

Family-Style Reception

\$92.95 per adult

Includes **two** entrées, **two** sides, bread & salad; plus **two** hors d'oeuvres during cocktail hour

Entrées

ASIAGO CHICKEN

Lightly breaded, topped with asiago cream sauce

CHICKEN MARSALA

With traditional Marsala wine & mushroom sauce

ROSEMARY CHICKEN ^{GF} with no jus

Airline chicken breast marinated with olive oil, lemon juice & rosemary, served with chicken jus

CILANTRO LIME CHICKEN ^{GF}

Grilled marinated chicken breast topped with pico de gallo

CHICKEN FLORENTINE

Pan-seared chicken breast stuffed with spinach and artichokes, topped with cream sauce

MONTEREY RIBEYE

Boneless ribeye cuts sauteed with peppers, mushrooms, onions, topped with monterey jack cheese sauce

BRAISED BEEF SHORT RIBS ^{GF}

Slow cooked until tender in rich demi au jus

CRANBERRY PORK LOIN

Pork loin stuffed with cranberry chutney, topped with apricot glaze

MANICOTTI PRIMAVERA ^V

*Stuffed with spinach, ricotta, and primavera veggies, topped with a house-made rose sauce
(substitute for traditional beef and cheese upon request)*

SEARED SALMON ^{GF}

Served with either Hollandaise, Lemon-Dill Sauce, Tomato Caper Relish, Asian-Inspired Glaze or Blackened.

PASTA PRIMAVERA ^V

Penne tossed with primavera vegetables and pesto

MONGOLIAN BEEF

Grilled marinated sirloin topped with teriyaki glaze

Sides

Garlic Smashed Potatoes ^{GF} ^V

Wild Rice Pilaf ^V

Gourmet Mac & Cheese ^V

Vegetable Orzo ^V

Penne with Alfredo or Marinara ^V

Quinoa with Mushrooms ^{GF} ^V

Brown Sugar Yams with Maple Syrup ^V

Roasted Seasoned Potatoes ^{GF} ^V

Lemon-Garlic Broccolini ^{GF} ^V

Honey Glazed Carrots ^{GF} ^V

Santa Fe Style Corn ^{GF} ^V

Green Beans with Bacon ^{GF}

Oven Roasted Brussels Sprouts ^{GF} ^V

Roasted Root Vegetables ^{GF} ^V

Sautéed Zucchini & Squash ^{GF} ^V

Broccoli & Cauliflower Medley ^{GF} ^V

V Vegan  Vegetarian **GF** Gluten-Free

LIFE'S OCCASIONS, ELEVATED.
La Navona

Prices subject to Ohio sales tax and 20% service charge.

(Saturday Rates shown – Friday Rates are \$5.00 less per guest, Sunday Rates are \$10.00 less per guest & Weekday rates are \$15.00 less per guest)

Consuming raw or undercooked proteins may increase your risk of foodborne illness. Our kitchen uses nuts, soy, milk, eggs & wheat. We practice serious caution regarding any cross-contamination, but we cannot guarantee a completely allergen-free environment.

Station Reception

\$94.95 per adult

Includes **one** station below & a salad station; plus **four** hors d'oeuvres during cocktail hour

Gourmet Stations

POTATO STATION

Your choice of baked potatoes *OR* smashed potatoes, served with shredded cheddar cheese, bacon bits, scallions, sour cream, whipped butter, and salsa

TACO STATION

Soft tortillas with ground beef *OR* grilled chicken, served with guacamole, black beans, salsa, lettuce, shredded cheddar cheese, jalapenos, and sour cream

PASTA STATION

Penne and cheese tortellini, with your choice of meatballs *OR* sausage, served with alfredo sauce, marinara sauce, sautéed onions & peppers, mushrooms, tomatoes, olives, and parmesan cheese

SLIDER STATION

Served with mini brioche buns, lettuce, tomato, and your choice of any **two** of the options below:

Turkey Burgers ^{GF}

with Swiss and guacamole on the side

Black Bean Burgers ^{GF}

with provolone and chipotle mayo on the side

All-Beef Burgers ^{GF}

with smoked gouda and garlic aioli on the side

Mini Crab Cakes

with Thai slaw and remoulade on the side

PLEASE NOTE:

With a *Station Reception*, **all** selections will be presented at the start of cocktail hour (to be available for guests to help themselves for a period of no more than two hours)

 Vegan  Vegetarian  Gluten-Free

LIFE'S OCCASIONS, ELEVATED.
La Navona

Prices subject to Ohio sales tax and 20% service charge.

(Saturday Rates shown – Friday Rates are \$5.00 less per guest, Sunday Rates are \$10.00 less per guest & Weekday rates are \$15.00 less per guest)

Consuming raw or undercooked proteins may increase your risk of foodborne illness. Our kitchen uses nuts, soy, milk, eggs & wheat. We practice serious caution regarding any cross-contamination, but we cannot guarantee a completely allergen-free environment.

Plated Reception

\$99.95 per adult

Choose any **two** entrées from the selections below **OR** from the Buffet Reception menu; includes individually plated salad & bread, plus **three** hors d'oeuvres during cocktail hour

Entrées

SURF & TURF ^{GF} *with shrimp*

*Filet mignon prepared medium, with house-made demi-glace and choice of grilled shrimp **OR** crab cake with remoulade, served with garlic mashed potatoes and green beans with bacon*

SEARED SALMON ^{GF}

Seared Salmon (choice of style shown in "Buffet Receptions"), served with wild rice pilaf and sautéed zucchini & squash

ROASTED CHICKEN ^{GF}

Herb marinated airline breast, served with garlic mashed potatoes and green beans with bacon

PANCETTA WRAPPED ROASTED PORKLOIN

Topped with a cranberry-apple reduction and served with a side of garlic mashed potatoes and asparagus

OVEN-ROASTED BARRAMUNDI ^{GF}

Succulent freshwater fish with mild buttery flavor, served with tomato caper relish, wild rice pilaf, and sautéed zucchini & squash

NEW YORK STRIP

Prepared medium, drizzled with a red wine reduction sauce, served with garlic mashed potatoes and green beans with bacon

EGGPLANT PARMESAN

Thinly sliced eggplant, lightly breaded & fried, layered with marinara, mozzarella, parmesan, and served with a side of penne alfredo

BALSAMIC GLAZED CHICKEN

Grilled chicken breast with balsamic glaze, topped with bruschetta tomatoes, and served with garlic mashed potatoes and green beans with bacon

 Vegan  Vegetarian  Gluten-Free

LIFE'S OCCASIONS, ELEVATED.
La Navona

Prices subject to Ohio sales tax and 20% service charge.

(Saturday Rates shown – Friday Rates are \$5.00 less per guest, Sunday Rates are \$10.00 less per guest & Weekday rates are \$15.00 less per guest)

Consuming raw or undercooked proteins may increase your risk of foodborne illness. Our kitchen uses nuts, soy, milk, eggs & wheat. We practice serious caution regarding any cross-contamination, but we cannot guarantee a completely allergen-free environment.

Ceremony Packages

*It would be an honor to host your ceremony here at La Navona.
Our breathtaking outdoor patio and adjacent creekside setting provide
an elegant and charming ambiance — it's the perfect, picturesque backdrop
for an event that you and your guests will always remember.*

Our Ceremony Packages include the following amenities:

- Venue Rental for additional time ahead of your Reception
- Experienced Event Coordinator to organize your Ceremony
- DJ-provided music and audio coverage during Ceremony
- Patio bistro lighting, year-round landscaping & wrought-iron arbor
- Ceremony chairs for all guest seating
- Unlimited access to two spacious and separate, private suites with elegant furnishings, private restroom, billiards table & more
- Ceremony set up and tear down by La Navona's event staff
- One-hour rehearsal, usually the day before the ceremony
- **Rain Guarantee:** in the event of rain or inclement weather, La Navona will coordinate a back-up plan for one of our interior rooms to hold your ceremony, complete with indoor arch and décor (as aligned with your wedding vision)

Silver Package - \$1,000.00

- *Bridal Party arrival 2 hours ahead of Ceremony*
- *Water Station in each private suite*

Gold Package - \$1,500.00

- *Bridal Party arrival 3 hours ahead of Ceremony*
- *Water Station in each private suite*
- *2 Bottles of Champagne or choice of 12-pack alcoholic beverage*
- *Snack Tray in each Suite (menu of selections provided)*

Diamond Package - \$2,000.00

- *Bridal Party arrival 5 hours ahead of Ceremony*
- *Water Station in each private suite*
- *Your choice of Beverage Station: Mimosas, Sangria, Specialty Cocktails, Keg, and more*
- *Breakfast, Lunch or Brunch Station (menu of selections provided)*

Ceremonies can only accompany a Reception at La Navona, and are not offered separately.
Ceremony pricing subject to 20% service charge. Please contact our wedding coordinators for more information.

Sample Timeline

(with an on-site ceremony)

Bridal Party Arrives <i>(getting ready, taking photos, etc.)</i>	3:30 pm
Guests Arrive <i>(DJ/Music begins)</i>	5:00 pm
Ceremony Begins	5:30 pm
Reception Begins & Bar Opens <i>(w/ Hors D'oeuvres)</i>	6:00 pm <i>(while you're taking photos)</i>
Grand Entrance & Toasts	7:00 pm
Dinner	7:15 pm
Cake Cutting & Traditional Dances	8:00 pm
Open Dancing	8:15 pm
Bar Closes	10:30 pm
Reception Ends	11:00 pm

NOTES:

***The ceremony can be planned for any time of day!** We will assist you in planning the perfect timeline for your wedding vision.*

*The reception must begin immediately at the conclusion of the ceremony & end **no later than 1:00am** (which means a ceremony could begin as late as 7:30pm).*

***Our DJ will work directly with you to finalize the timeline,** including any and all wedding traditions or trends (first dance, cake cutting, photos with guests, etc.)*

***Your wedding timeline is 100% customizable** – we want your day to be the perfect representation of you and your partner, as well as the celebration you have always dreamed of and will never forget!*

Please see our “Wedding Enhancements” page for a look at some of the things we offer, and what customizations are most popular.

A La Carte Enhancements

Food

Additional Hors D'oeuvres	\$4.95 per item, per guest
Additional Entrées	\$6.95 per item, per guest
Additional Sides	\$3.95 per item, per guest
Non-Drinking Guests (under 21, same menu as adults)	\$69.95 each
Kids/Vendor Meals	\$39.95 each

Beverages

Unlimited Well Liquor (no shots)	\$8 per adult (for all adults)
Unlimited Call Liquor (no shots) -Tito's, Tanqueray, Bacardi, Captain Morgan, Dewar's, Jim Beam, Jack Daniels, Cuervo	\$10 per adult (for all adults)
Unlimited Premium Liquor (no shots) - Ketel One, Hendrick's, Johnnie Walker, Crown Royal, Maker's Mark, Espolon & Seltzers	\$12 per adult (for all adults)
Signature Cocktails (by the batch, each approximately 50 servings)	\$200 per batch
Choice of Hot/Iced Tea Station (variety of flavors)	\$3 per guest
Gourmet Coffee Station or Hot Chocolate Station	\$4 per guest

Reception

Extended Reception	\$1000 per hour
<ul style="list-style-type: none">• Venue Rental• Extended DJ Service• Extended Bar Service with Bartender(s)• Extended Full-Service Staff	

Pearl Package

\$1,500

The Pearl Package offers everything you need to customize your wedding day without the added stress of gathering, assembling, and planning decorations (or other enhancements). Let La Navona take your wedding vision and help you customize your décor and other reception add-ons so you can enjoy wedding planning to the fullest.

- Selections within this package include the following: Centerpieces/Table Décor, Ceremony Aisle Décor, Outdoor Heated Lamps (up to 4), In-House Photo Booth, Champagne/Hors D'oeuvres Wall, Custom Signage, and Sparkler Sendoff.

Your Wedding is your oyster; allow La Navona to complete your vision with the Pearl Package.

LIFE'S OCCASIONS, ELEVATED.
La Navona