

# 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

## STACKED BRISKET SKEWERS <sup>GF</sup>

Skewered stacks of thick-cut, Smoked Brisket and 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 in Marinara or Barbeque sauce

## RISOTTO STUFFED MUSHROOMS <sup>GF</sup>

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 <sup>GF</sup>

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

## BUFFALO CHICKEN DIP <sup>GF</sup>

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

## BRUSCHETTA <sup>V</sup>

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

## TWISTED FETA <sup>V</sup>

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 <sup>V</sup>

•**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 <sup>GF</sup>

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

- Loaded Potato Skin
- Jalapeño Popper
- Broccoli and Cheddar

## SOUP & SANDWICH SHOOTERS <sup>V</sup>

Grilled Cheese bites served with Tomato Basil Soup

## SPRING ROLLS <sup>V</sup>

Mini Vegetable Spring Rolls served with a Sweet Thai Chili Sauce

## SHRIMP COCKTAIL <sup>GF</sup>

Served with a Lemon wedge & Vodka Cocktail Sauce

## CHARCUTERIE

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

<sup>V</sup> Vegan <sup>V</sup> Vegetarian <sup>GF</sup> Gluten-Free

Prices subject to Ohio sales tax and 23% service charge.

(Friday & Saturday Rates show) Sunday Rates are \$5.00 less per guest & Weekday rates are \$10.00 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.

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# Buffet Reception

\$94.95 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 <sup>GF</sup>

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

### CILANTRO LIME CHICKEN <sup>GF</sup>

Grilled marinated chicken breast topped with pico de gallo

### CHICKEN PARMESAN

Lightly breaded, topped with house-made marinara & Italian cheese blend

### BLACKENED RIBEYE <sup>GF</sup>

Angus beef served on caramelized onions & garlic

### BONE-IN CHARSIU <sup>GF</sup>

Korean Barbeque inspired Pork Ribs, topped with green onions & sriracha drizzle

### BRAISED BEEF SHORT RIBS <sup>GF</sup>

Slow cooked until tender in rich demi au jus

### ROASTED PORK LOIN <sup>GF</sup>

Served with caramelized apple Brandy Calvados sauce

### LASAGNA PRIMAVERA <sup>V</sup>

Stuffed with spinach, ricotta, & primavera veggies, topped with a house-made cream sauce  
(substitute for traditional Bolognese upon request)

### SEARED SALMON <sup>GF</sup>

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

### CARVED SELECTIONS (choose one):

- Roasted Turkey
- Pineapple-Glazed Ham
- Prime Rib (+\$3 per person)

## Sides

Garlic Smashed Potatoes <sup>GF</sup> <sup>V</sup>

Wild Rice Pilaf <sup>V</sup>

Gourmet Mac & Cheese <sup>V</sup>

Vegetable Orzo <sup>V</sup>

Penne with Alfredo or Marinara <sup>V</sup>

Roasted Seasoned Potatoes <sup>GF</sup> <sup>V</sup>

Brown Sugar Yams <sup>V</sup>

Baked Potato <sup>GF</sup> <sup>V</sup>

Roasted Seasonal Vegetables <sup>GF</sup> <sup>V</sup>

Honey Glazed Carrots <sup>GF</sup> <sup>V</sup>

Santa Fe Style Corn <sup>GF</sup> <sup>V</sup>

Green Beans with Bacon <sup>GF</sup>

Oven Roasted Brussels Sprouts <sup>GF</sup> <sup>V</sup>

Asparagus Medley <sup>GF</sup> <sup>V</sup>

Sautéed Zucchini & Squash <sup>GF</sup> <sup>V</sup>

Sautéed Broccoli <sup>GF</sup> <sup>V</sup>

<sup>V</sup> Vegan <sup>V</sup> Vegetarian <sup>GF</sup> Gluten-Free

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# Station Reception

\$92.95 per adult

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

## Gourmet Stations

### TACO STATION

*Choose two proteins: carnitas, ground beef OR grilled chicken  
Served with soft tortillas, guacamole, black or pinto beans, lettuce, cabbage slaw, shredded cheese, picante & verde salsas*

### STIR FRY STATION

*Choose your base: white OR fried rice  
Choose two proteins: chicken, beef OR pork  
Served with sauteed vegetables and a variety of sauces*

### PASTA STATION

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

### SLIDER STATION

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

#### Turkey Burgers

*with Swiss and guacamole on the side*

#### All-Beef Burgers

*with smoked gouda and garlic aioli on the side*

#### Black Bean Burgers

*with provolone and chipotle mayo 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)

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# Family-Style Reception

\$103.95 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 <sup>GF</sup>

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

### CILANTRO LIME CHICKEN <sup>GF</sup>

*Grilled marinated chicken breast topped with pico de gallo*

### CHICKEN PARMESAN

*Lightly breaded, topped with house-made marinara & Italian cheese blend*

### BLACKENED RIBEYE <sup>GF</sup>

*Angus beef served on caramelized onions & garlic*

### BONE-IN CHARSIU <sup>GF</sup>

*Korean Barbeque inspired Pork Ribs, topped with green onions & sriracha drizzle*

### BRAISED BEEF SHORT RIBS <sup>GF</sup>

*Slow cooked until tender in rich demi au jus*

### ROASTED PORK LOIN <sup>GF</sup>

*Served with caramelized apple Brandy Calvados sauce*

### LASAGNA PRIMAVERA <sup>V</sup>

*Stuffed with spinach, ricotta, & primavera veggies, topped with a house-made cream sauce  
(substitute for traditional Bolognese upon request)*

### SEARED SALMON <sup>GF</sup>

*Served Blackened or with either Lemon-Dill Sauce, Tomato Capers Relish or an Asian-Inspired Glaze.*

### CARVED SELECTIONS (choose one):

- Roasted Turkey
- Pineapple-Glazed Ham
- Prime Rib (+\$3 per person)

## Sides

Garlic Smashed Potatoes <sup>GF</sup> <sup>V</sup>

Wild Rice Pilaf <sup>V</sup>

Gourmet Mac & Cheese <sup>V</sup>

Vegetable Orzo <sup>V</sup>

Penne with Alfredo or Marinara <sup>V</sup>

Roasted Seasoned Potatoes <sup>GF</sup> <sup>V</sup>

Brown Sugar Yams <sup>V</sup>

Baked Potato <sup>GF</sup> <sup>V</sup>

Roasted Seasonal Vegetables <sup>GF</sup> <sup>V</sup>

Honey Glazed Carrots <sup>GF</sup> <sup>V</sup>

Santa Fe Style Corn <sup>GF</sup> <sup>V</sup>

Green Beans with Bacon <sup>GF</sup>

Oven Roasted Brussels Sprouts <sup>GF</sup> <sup>V</sup>

Asparagus Medley <sup>GF</sup> <sup>V</sup>

Sautéed Zucchini & Squash <sup>GF</sup> <sup>V</sup>

Sautéed Broccoli <sup>GF</sup> <sup>V</sup>

<sup>V</sup> Vegan <sup>V</sup> Vegetarian <sup>GF</sup> Gluten-Free

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# Plated Reception

\$109.95 per adult

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

## Entrées

### SURF & TURF <sup>GF</sup> *with shrimp*

*Filet mignon prepared medium, with house-made demi-glace  
and choice of grilled shrimp *OR* crab cake with remoulade*

### SEARED SALMON <sup>GF</sup>

*Seared Salmon (choice of style shown in "Buffet Receptions"),*

### ROASTED CHICKEN <sup>GF</sup>

*Herb marinated airline chicken breast*

### PANCETTA WRAPPED ROASTED PORKLOIN

*Topped with a cranberry-apple reduction*

### TUNA AU POIVRE <sup>GF</sup>

*Tuna steak crusted with coarsely ground black peppercorns,  
topped with a sauce made from Cognac & heavy cream*

### BLACKENED RIBEYE <sup>GF</sup>

*Angus beef topped with caramelized onions & garlic*

### EGGPLANT PARMESAN

*Thinly sliced eggplant, lightly breaded & fried,  
layered with marinara, Mozzarella & parmesan*

### BALSAMIC GLAZED CHICKEN

*Grilled chicken breast with balsamic glaze, topped with bruschetta tomatoes*

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# 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 - \$1,099.00**

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

## **Gold Package - \$1,599.00**

- *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 - \$2,099.00**

- *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 23% service charge. Please contact our wedding coordinators for more information.

# Gold Package

Choose **two** Food options for your Snack Trays and **one** Beverage option, for each Suite.

## Food

### VEGETABLE CRUDITE

*Served with housemade dipping sauce*

### CHEESE & CRACKERS

### MIXED FRUIT

### KETTLE CHIPS

*Served with housemade dipping sauce*

### SALSA TRIO

*Salsa, guacamole and queso, served with tortilla chips*

### DESSERTS

*Cookies, brownies or cheesecake bites*

## Beverage

### WINE

*(Select two bottles below)*

*Spumante (Sparkling), Moscato, White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon*

### 12-PACK

*(Select from the following)*

*Beer, Ciders or Seltzers*

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# Diamond Package

Choose one Food Station and one Beverage Station, for each Suite.

## Food Stations

### ARTISAN FLATBREADS *(choose one)*

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

**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*

*Served with selection of one side item: Pasta Salad, Garden Salad or Caesar Salad*

### WAFFLE STATION 🌿 *(without Chicken)*

*Sugar Waffle Bar with Whipped Cream, Whipped Butter, Ohio Maple Syrup, Southern-Style Fried Chicken & Fresh Berries*

### CHICKEN WINGS 🍷

*Selection of sauces: Buffalo, Hot or Honey BBQ, Caribbean Jerk*

*Selection of dipping sauce: Ranch or Bleu Cheese*

*Served with selection of one side item: Sweet Potato Fries, Crinkle-Cut Fries or Carrots and Celery*

### SLIDERS

**Cheeseburger:** *Beef tenderloin patty, topped with caramelized onions, smoked gouda, mustard aioli and housemade pickles*

**Black & Bleu:** *Beef tenderloin patty, topped with bacon, roma tomato, lettuce and barbeque aioli*

**Mushroom & Swiss:** *Beef tenderloin patty, topped with sauteed mushrooms, Swiss cheese, Dijon mustard and pickled radish*

*Served with Kettle Chips and house-made dipping sauce*

### CHARCUTERIE

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

## Beverage Stations

### MIMOSAS

*Served with your selection of fruit juices: Orange, Pineapple, Cranberry*

### SANGRIA

*(can also select from House Wine List)*

*Choice of Red or White Sangria, served with fresh fruit*

### BEER KEG

### SPECIALTY COCKTAILS

*Served as a batch*

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# 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)	\$79.95 each
Kids Meals	\$49.95 each
Vendor Meals	\$39.95 each

## Beverages

Unlimited Well Liquor (no shots)	\$8 per adult (for <b>all</b> adults)
Unlimited Call Liquor (no shots) -Tito's, Tanqueray, Bacardi, Captain Morgan, Dewar's, Jim Beam, Jack Daniels, Cuervo	\$10 per adult (for <b>all</b> adults)
Unlimited Premium Liquor (no shots) - Ketel One, Hendrick's, Johnnie Walker, Crown Royal, Maker's Mark, Espolon & Seltzers	\$12 per adult (for <b>all</b> adults)
Signature Cocktails (by the batch, approximately 50 servings each)	\$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	\$1,000 per hour
<ul style="list-style-type: none"><li>• Venue Rental</li><li>• Extended DJ Service</li><li>• Extended Bar Service with Bartender(s)</li><li>• Extended Full-Service Staff</li></ul>	

## Pearl Package

**\$2,000**

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.

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

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