

# La Navona

LIFE'S OCCASIONS, ELEVATED.

All of La Navona's wedding reception packages **include** the following at no additional charge:

- **Venue rental** for up to 5 hours (+2.5 hours if ceremony added)
- **Champagne toast** and an **open bar** (unlimited beer & wine)
- **DJ** for up to 5 hours, with more than 70,000 song selections
- Delicious cuisine, made in-house, with **customizable menus**
- Pre-set water for each guest, plus **soft drinks** & coffee station
- Dedicated **service team** with manager, captain & bartender
- All chairs and tables, with **linens** in more than 100 colors
- All china and flatware, with complimentary **cake cutting**
- Complimentary **candle centerpieces** available upon request
- All **set up** and tear down by La Navona's professional staff
- Full access to two large **private suites** for your bridal party



# Hors D'oeuvre Selections

All receptions include your choice of any two hors d'oeuvres, with one selection butler-passed  
(Plated Receptions include three hors d'oeuvres; Station Receptions include four hors d'oeuvres)

## BACON-WRAPPED BRISKET

Smoked brisket skewers wrapped in bacon, topped with peach jam and a jalapeño slice

## PARMESAN CHICKEN BITES

Boneless chicken tenders delicately breaded and oven roasted, served with garlic aioli on the side

## CHORIZO EMPANADAS

Flaky shells made with puff pastry dough, filled with spicy chorizo and fontina cheese

## COCKTAIL MEATBALLS

Perfectly balanced blend of beef and pork, served with marinara sauce

## RISOTTO STUFFED MUSHROOMS ü

Mushroom caps delicately filled with spinach risotto and lightly dusted with romano cheese

## BACON-WRAPPED WATER CHESTNUTS ğ

Served on skewers and lightly glazed with honey & cracked-pepper sauce

## MINI CHEESEBURGERS

Handmade all-beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices

## MINI REUBENS

Traditional reubens with corned beef, sauerkraut, Russian dressing & Swiss on grilled rye bread

## SPINACH AND ARTICHOKE FONDUE ü

Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with corn tortilla chips

## BUFFALO CHICKEN FONDUE

Warm and decadent blend of cheeses, hot sauce and pulled chicken, served with corn tortilla chips

## SALMON BLINI

Savory pancake topped with pan-seared flaked salmon, roasted corn, bourbon-maple cream and fresh chives

## LOADED POTATO CUPS ğ

Petite redskins stuffed with sharp cheddar, crispy bacon, fresh scallions and sour cream, sprinkled with sea salt

## SHRIMP SHOOTERS ğ

Served with a lemon wedge & vodka cocktail sauce

## CHICKEN SALAD PHYLLO CUPS

House-made chicken salad with red onion, celery and almonds, served in petite phyllo-dough cups

## SCOOPS OF FRUIT ü ğ if kabobs

Fresh seasonal fruit anchored in creme anglaise served in a sweet waffle cone

## SOUP AND SANDWICH SHOOTERS ü

Grilled cheese triangles with smoked gouda and monterey jack served with hearty tomato basil soup

## DOMESTIC CHEESE BOARD ü

Variety of domestic cheeses, with walnuts, cranberries and grapes, served with gourmet crackers

## BRUSCHETTA DISPLAY o ü

Parmesan ciabatta with basil-marinated tomatoes

## CHARCUTERIE

Selection of cured meats and artisanal cheeses with olives, red peppers, roasted garlic and seasoned flatbread

## ASSORTED FLATBREADS (choose two)

-Fresh mozzarella, balsamic vinegar, tomato and basil ü

-Caramelized onions with bacon and gruyere

-Spicy sausage and fontina cheese

-Prosciutto, pear and olive oil

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(614) 532-5711

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Prices subject to Ohio sales tax and 20% service charge. **Friday receptions are \$5.00 less per adult, and Sundays are \$10.00 less per adult.**

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

# Buffet Reception

\$76.95 per adult

Choose two entrées & two sides; also includes bread & salad, plus two hors d'oeuvres (see page 2)

## Entrées (choose two)

### ASIAGO CHICKEN

Lightly breaded, topped with asiago cream sauce

### CHICKEN MARSALA

With traditional Marsala wine & mushroom sauce

### ROSEMARY CHICKEN <sup>g</sup> with no jus

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

### CILANTRO LIME CHICKEN

Grilled marinated chicken breast topped with pico de gallo (spicy upon request)

### CHICKEN FLORENTINE

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

### BEEF TIPS

Slow cooked in rich burgundy mushroom sauce

### MONGOLIAN BEEF

Grilled & sliced marinated sirloin, with teriyaki glaze

### BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

### CRANBERRY PORK LOIN

Stuffed with cranberry chutney, topped with apricot glaze

### LASAGNA PRIMAVERA <sup>ü</sup>

Pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich, creamy parmesan sauce (substitute for traditional meat lasagna upon request)

### POACHED SALMON <sup>g</sup>

Served with lemon dill sauce

### CARVING STATION (choose one):

-Top Round Roast

-Pineapple-Glazed Ham

-Roasted Turkey

-Prime Rib (+\$2 per person)

## Starches (choose one)

Garlic or Chive Smashed Potatoes <sup>ü</sup> <sup>g</sup>

Wild Rice Pilaf

Gourmet Mac & Cheese <sup>ü</sup>

Traditional Stuffing

Penne with Alfredo <sup>ü</sup> or Marinara <sup>o</sup> <sup>ü</sup>

Quinoa with Mushrooms <sup>o</sup> <sup>ü</sup> <sup>g</sup>

Brown Sugar Yams with Maple Syrup <sup>ü</sup>

## Vegetables (choose one)

Honey Glazed Carrots <sup>ü</sup> <sup>g</sup>

Southern Style Corn <sup>ü</sup> <sup>g</sup>

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

Oven Roasted Brussels Sprouts <sup>o</sup> <sup>ü</sup> <sup>g</sup>

Roasted Root Vegetables <sup>o</sup> <sup>ü</sup> <sup>g</sup>

Sautéed Zucchini & Squash <sup>o</sup> <sup>ü</sup> <sup>g</sup>

Broccoli & Cauliflower Medley <sup>o</sup> <sup>ü</sup> <sup>g</sup>

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# Station Reception

\$76.95 per adult

Choose one gourmet station; also includes four hors d'oeuvres (see page 2) and a salad station

## Gourmet Stations (choose one)

### 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 ð

with Swiss and guacamole on the side

#### Black Bean Burgers ü ð

with provolone and chipotle mayo on the side

#### All-Beef Burgers ð

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)

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# Family-Style Reception

\$81.95 per adult

Choose two entrées & two sides; also includes bread & salad, plus two hors d'oeuvres (see page 2)

## Entrées (choose two)

### ASIAGO CHICKEN

Lightly breaded, topped with asiago cream sauce

### CHICKEN MARSALA

With traditional Marsala wine & mushroom sauce

### ROSEMARY CHICKEN <sup>ĝ</sup> with no jus

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

### CILANTRO LIME CHICKEN

Grilled marinated chicken breast topped with pico de gallo (spicy upon request)

### CHICKEN FLORENTINE

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

### BEEF TIPS

Slow cooked in rich burgundy mushroom sauce

### MONGOLIAN BEEF

Grilled marinated sirloin topped with teriyaki glaze

### BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

### CRANBERRY PORK LOIN

Pork loin stuffed with cranberry chutney, topped with apricot glaze

### PINEAPPLE-GLAZED HAM

Thick-sliced ham topped with a pineapple glaze

### POACHED SALMON <sup>ĝ</sup>

Served with lemon dill sauce

### PASTA & MEATBALLS or PRIMAVERA <sup>ü</sup>

Penne with marinara sauce and meatballs

#### OR

Penne with seasonal vegetables and pesto

## Starches (choose one)

Garlic or Chive Smashed Potatoes <sup>ü</sup> <sup>ĝ</sup>

Wild Rice Pilaf

Gourmet Mac & Cheese <sup>ü</sup>

Traditional Stuffing

Penne with Alfredo <sup>ü</sup> or Marinara <sup>o</sup> <sup>ü</sup>

Quinoa with Mushrooms <sup>o</sup> <sup>ü</sup> <sup>ĝ</sup>

Brown Sugar Yams with Maple Syrup <sup>ü</sup>

## Vegetables (choose one)

Honey Glazed Carrots <sup>ü</sup> <sup>ĝ</sup>

Southern Style Corn <sup>ü</sup> <sup>ĝ</sup>

Green Beans with Bacon <sup>ĝ</sup>

Oven Roasted Brussels Sprouts <sup>o</sup> <sup>ü</sup> <sup>ĝ</sup>

Roasted Root Vegetables <sup>o</sup> <sup>ü</sup> <sup>ĝ</sup>

Sautéed Zucchini & Squash <sup>o</sup> <sup>ü</sup> <sup>ĝ</sup>

Broccoli & Cauliflower Medley <sup>o</sup> <sup>ü</sup> <sup>ĝ</sup>

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# Plated Reception

\$86.95 per adult

Choose any two entrées from the selections below OR from the Buffet Reception menu; also includes individually plated salads, artisan bread, and three hors d'oeuvres (see page 2)

## Entrées (choose two)

### **SURF & TURF** ĝ with shrimp

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

### **POACHED SALMON** ĝ

*Topped with lemon dill sauce, served with wild rice pilaf and sautéed zucchini & squash*

### **STUFFED CHICKEN BREAST**

*Sausage and polenta filling, topped with garlic cream sauce, served with garlic smashed potatoes and green beans with bacon*

### **ROASTED HALF CHICKEN** ĝ

*Marinated in fresh herbs, served with garlic smashed potatoes and green beans with bacon*

### **PANCETTA & PEAR STUFFED PORK**

*Choice of chops OR loin, served with wild rice pilaf and green beans with bacon*

### **OVEN-ROASTED BARRAMUNDI** ĝ

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

### **BOURBON GLAZED PORK CHOPS**

*Served with garlic smashed potatoes and green beans with bacon*

### **LAMB CHOPS with MINT SAUCE**

*Served with garlic smashed potatoes and green beans with bacon*

### **PRIME RIB** ĝ

*USDA prime rib topped with hickory au jus, served with garlic smashed potatoes and green beans with bacon*

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# Ceremony Information

*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'll both remember and cherish for the rest of your lives.*

Our ceremony package includes the following amenities:

- Venue rental for 2.5 hours for preparations, photographs & ceremony
- Experienced coordinator to assist your wedding party down the aisle
- Patio string lights, year-round landscaping & wrought-iron arbor
- 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

## Our Rates

*Friday Ceremony\*\* (minimum of 100 adults) - \$400*

*Saturday Ceremony\*\* (minimum of 125 adults) - \$500*

*Sunday Ceremony\*\* (minimum of 85 adults) - \$400*

## Our Rentals

*Outdoor ceremonies require the rental of standard white folding chairs - \$2 each*

## Our Music

*Our DJ is included for your reception at no charge; if you would like to use our DJ services for your ceremony, we will help you choose custom selections for the prelude, processional, ceremony, recessional & postlude (lavalier microphone also included for your officiant) - \$100*

## Our Rain Plan

*In the event of rain or inclement weather, La Navona will set up "California-style seating" in our ballroom, with approximately 40 chairs on the dance floor for immediate family*

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**\*\* We can only host your ceremony at La Navona if you're also hosting your reception at La Navona.**  
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>(to get ready or take photos)</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 <i>(DJ / music ends)</i>	11:00 pm

NOTES:

**The ceremony doesn't have to begin at 5:30pm.** On a Friday, for example, we recommend pushing the entire timeline back by an hour, for a 6:30pm ceremony.

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** and which wedding traditions you'd like to include (i.e., first dance, cake cutting, bouquet toss, etc).

To add time prior to the ceremony (to come in earlier to get ready or take photos), please add **\$125 per hour**. To add time after the ceremony (for a 6- or 7-hour reception vs. a 5-hour reception), please add **\$250 per hour**, plus the cost to keep the "open bar" open (or, you could opt to switch to a "cash bar" at that point).



# Wedding Enhancements

## For Your Ceremony & Suites

Snack Trays (cheese, crackers, fruit & cookies); full lunch menu also available	\$39 per tray (serves 10)
Additional Time in Bridal Suites (2 hours <i>included</i> w/ ceremony)	\$125 per hour
Keg Fridge: Domestic Beer (1/4 barrel = approx. 60 pints)	\$200
Keg Fridge: Imported Beer (1/6 barrel = approx. 40 pints)	\$250
Keg Fridge: Craft Beer (1/6 barrel = approx. 40 pints)	\$300
Growlers of Craft Beer (64 oz. each)	\$35 (minimum of 3)
House Wine or Champagne	\$25 per bottle
Heat Lamps for Outdoor Ceremony	\$100 each
Sangria Station (choice of red or white)	\$89 per gallon (serves approx. 40)
Water Station (during outdoor ceremony)	\$79 (serves up to 200)

## For Your Reception

Unlimited Well Cocktails (no shots) -House Vodka, Gin, Rum, Scotch, Bourbon, Whiskey, Tequila	\$6 per adult (for <b>all</b> adults)
Unlimited Call Cocktails (no shots) -Absolut, Tanqueray, Bacardi, Captain Morgan, Dewar's, Jim Beam, Jack Daniels, Cuervo	\$8 per adult (for <b>all</b> adults)
Unlimited Premium Cocktails (no shots) -ALL call brands, plus Ketel One, Hendrick's, Johnnie Walker Black, Crown Royal, Maker's Mark	\$10 per adult (for <b>all</b> adults)
Signature Drinks (by the batch; each batch serves approx. 40)	starting at \$150 per batch
Additional Hors D'oeuvres	\$3.95 per item, per guest
Additional Entrées	\$5.00 per item, per guest
Additional Sides	\$2.50 per item, per guest
Late-Night Snacks ("Venetian Hour")	\$4.95 per item, per guest
Extended Reception (includes venue rental, bartender & service staff)	\$250 per hour
+ Extended DJ Service	\$100 per hour
+ Extended Bar Service (includes sodas, beer & wine)	\$5 per hour, per adult (for <b>all</b> adults)
"Open-Air Photo Booth" from La Navona *	\$399 (5 hours, w/ unlimited prints)
Wedding Cake from <b>Sauer Cakes</b> * <i>exclusive partnership</i> *	starting at \$3.50 per serving

## Additional Décor

Centerpieces from <b>Botanica</b> * <i>exclusive partnership</i> *	<b>20% off</b> (see postcard for details)
Lighting Package (includes fairy lights, uplights & dance floor party lights)	\$350 ( <u>or</u> \$100 for fairy lights <u>only</u> )
Table Runners	starting at \$5 each
Table Overlays	starting at \$15 each
"Sparkler" Overlays	\$60 each
Lanterns (black; 12 available; includes pillar candle)	\$10 each
Floral Boxes (wood; 12 available; includes 2 mason jars each; flowers <b>not</b> included)	\$15 each

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Wedding Enhancements subject to applicable taxes and 20% service charge; selections must be made no later than your final two-week appointment (subject to availability) and will be added to the final balance, due within 10 days of your reception

\* Please note that bringing an outside photo booth will result in a \$100 outside-vendor fee