



*The
Garden*
at Bella Sera

Guide Book

PRICING AND PLANNING

WWW.BELLASERAGARDEN.COM



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CHAPTER 01

Introduction to The Bella Sera Garden

WELCOME TO A TUSCAN DREAM

Welcome to The Garden at Bella Sera, a 15-acre Italian inspired garden venue tucked away in Loxley, Alabama. Our garden sanctuary is the Gulf Coast's best-kept secret, fusing timeless elegance with modern luxury. The Garden provides adaptable indoor and outdoor spaces for every celebration. Picture a romantic ceremony in our open-air chapel, followed by a cocktail hour in our garden and finished with an extravagant party in our grand ballroom. We are conveniently located near beaches, the cruise terminal, and the airport.

We invite you to discover the charm of The Garden at Bella Sera.

Experience the Gulf Coast's most unique venue for weddings and special events. It's the perfect destination for your next celebration, offering an unforgettable backdrop for your important moments.





CHAPTER 02

Our Venue



BRIDAL SUITE

A Luxurious Retreat for Your Special Day

With early morning 8 AM access, the large bridal suite offers a serene space for you and your bridal party to get ready, complete with areas for hair, makeup, and stunning photo opportunities. Featuring a master bath and private balconies, it ensures comfort and privacy on your special day, creating the perfect retreat for relaxation and preparation.







GROOM'S LOUNGE

A Serene Environment for Gentlemen

The Groom's Lounge is a private space within the barn, featuring a spacious veranda and comfortable furnishings that create a relaxed and inviting atmosphere. Inside, guests can enjoy a pool table, refrigerator, and a stocked Keurig for refreshments. Outside, a cozy fire pit area provides the perfect setting for memorable conversations.





CEREMONY AREA

Indoor Elegance or Outdoor Charm

You can choose from both outdoor and indoor ceremony options. The open-air chapel offers a stunning outdoor setting with rustic wooden beams and antique windows and doors. For an indoor option, the pavilion features elegant antique details and a wrap-around veranda, creating a charming space for your special day.







RECEPTION SPACE

Sophisticated Reception Venue with Garden Access

The bright and airy ballroom offers the perfect indoor space for your main reception. With exposed wooden beams, glittering chandeliers, and a grand double staircase, it's an elegant setting for guests to drink, dine, and dance. Six double-door entrances open to the garden, allowing guests to enjoy both indoor and outdoor spaces.







THE GROUNDS

Romantic Photo Spots and Garden Lounge

After the ceremony, newlyweds can take photos at the covered bridge and grove of pines. Guests can then enjoy the Gated Garden for an outdoor cocktail hour with water and fire fountains. The garden's stone and wood pergolas, furnished with linens and cushions, offer stylish, comfortable lounging amidst 15 acres of scenic beauty.







CHAPTER 03

Pricing & Packages

WEDDING DAY RENTAL

Wedding Day Rental is 13 Hours... the 14th hour is gathering personal belongings & departure preparation.

What's Included:

INCLUSIVE SERVICES:

- # 1 Chapel Benches
- # 2 Chapel Draping

CHOOSE A THIRD COMPLIMENTARY ITEM FROM BELOW:

- # 3 Courtyard Bistro Lights or
- # 4 Ballroom Draping w/ LED Lites

The fourth item/service is \$350.00

- Golf Cart (6 Seater)
- 8 Cocktail/Bistro Tables
- 15 Round Reception Tables
- 120 Chiavari Reception Chairs (Gold or Ivory distressed)
- 20 Gold Chiavari Bar/Cocktail Chairs
- Ivory Linens
- 18 ten ft. Sage Green, Ivory, & Gold Gauze Table runners with matching bistro table ties
- Beautiful accent props (various)
- Centerpiece Mirrors (various sizes)
- Candelabras (various styles)
- 15 Matching Tall Table lanterns with Ivory pillar candles
- Glass cylinders (varying heights) for floating candles
- Miscellaneous lanterns
- Easels
- Antique Brass Gift Table
- Guest Book Buffett
- Antique Bridal Cake table
- Cake Stand
- Vintage Groom's cake table
- Garter Bench
- Sweetheart Table
- Vintage place setting for Bride/Groom
- Baby Grand Piano for Dessert/Cake display
- Antique Hanging Garden Swing
- Sparklers for Grand Exit Send off (optional)
- Large Vintage Outdoor Serving Cart

OPTIONAL AREAS

- Groom's Barn/Lounge & Fire pit
- Bridal Home

BEAUTIFUL CATERING ITEMS

- Antique Silver Serving collection
- Tiered serving trays
- Italian Cheese Boards
- Large Roll-top Chafers
- Standard chafers
- Antique dough bowls
- Miscellaneous serveware

PRICING & PACKAGES

ALL DAY RENTAL

Pricing:

SATURDAY: \$6,950

Peak Wedding Season:

(March - June / September-December)

SATURDAY: \$6,275

Off Peak Saturday:

(July - August / January - February)

FRIDAY OR SUNDAY: \$6,250

Peak Wedding Season:

(March - May / September - December)

FRIDAY OR SUNDAY: \$5,750

Off Peak Season:

(July - August / January - February)



PRICING & PACKAGES

WEEKDAY SPECIALS

The Garden Soiree

MONDAY - THURSDAY: \$3,000

(50 Guests or less / 5 Hour Reservation)

Intimate Wedding

MONDAY - THURSDAY: \$2,500

(25 Guests or less / 4 Hour Reservation)

Elopement Wedding

MONDAY - THURSDAY: \$1,975

(15 Guests or less / 3 Hour Reservation)

ADDITIONAL FEES:

- Venue Clean Up Fee: \$175.00
- Bridal House: \$150.00
- Groom's Lounge & Firepit area: \$150.00
- Sparkler Fee: \$75.00 (optional)



DINNER PACKAGES

Choose between two fine dining meal options for your wedding day feast

GARDEN ELEGANCE

\$24.95 per person

Select one hors d'oeuvre, a soup & saladSelect 1 Entree, select 2 side items, Bread Basket w/ Asiago butter bowl included

BELLA SERA SIGNATURE

\$34.95 per person

Select 2 hors d'oeuvres, Select a Soup & Salad, select 2 entrees, select 2 side items, Bread Basket w/ Asiago butter bowl included

PREMIUM FOOD MENU

HORS D'OEUVRES:

- **Crawfish Beignets** – drizzled with Bayou Honey
- **Brisket on a Biscuit** – Smoked Texas Brisket in homemade Sawmill Gravy
- **Mini-Conecuh Kolaches** – with a spicy Kackalacky Sauce
- **Mexican Dip with Tortilla Chips**
- **Buffalo Chicken Sliders**
- **Drunken Shrimp** – Stir fried with onion, garlic, ginger in a Spicy Scotch Whiskey based Sauce
- **Assorted Cheese Boards** – with flavored jelly toppings cracker selection
- **Assorted Tiered Fruit Tower** – seasonal fresh fruits with Chocolate Covered Strawberries
- **Beef tenderloin Canapes** – Toast Points with thinly sliced Beef topped with a Horseradish Blend
- **Spinach Artichoke Dip with Tortilla Chips**
- **Caribbean Pork sliders**
- **Jambalaya with shredded chicken, shrimp & coneceh sausage**
- **Chicken enchilada Dip with assorted chips**
- **Pizza Sliders**
- **Hot Wing Dip with assorted chips**
- **Italian Stuffed Mushrooms**
- Don't see it on our menu ? **Ask us about adding it !** Some Brides have created stations such as: A S'mores station, an Italian Pasta Bar, Gumbo, Potato Salad & Jambalaya Station, Taco Bar, Mashed Potato Bar, Chicken Tender Station, French Fry Bar Or a "Sunday Dinner" Station with fried chicken, Mac-n-cheese, biscuits & gravy, etc.

FOOD MENU CONT.

SOUP & SALAD:

- **Red, White & Blue Salad** – Spinach, Burris Farms Strawberries, Bleu Cheese Crumbles or choice of Feta, choice of dressing
- **Bella Sera Garden Salad** – seasonal green salad mix with purple onion, smoked bacon bits, roma tomatoes, diced cucumber & your choice of dressing Caprese Salad
- **Mediterranean Chicken Salad w/ bread points**
- **Cajun Seafood Pasta Salad** – New Orleans best seafood & seasonings tossed with penne pasta
- **Seafood Gumbo** – A delicious melting pot of Gulf Seafood with rice
- **Creole white Chili** – Cannelini beans, blackened Gulf Shrimp & Conecuh Sausage simmered with vegetables in chicken stock and Pepper Jack Cheese
- **Thai Pumpkin Curry** –Vegetable stock, Pumpkin, Coconut milk , Curry & local Honey
- **Crab Bisque** – A creamy blend of crab and special spices
- **Crawfish Bisque** – Pepper Jack Cheese wakes up the flavor of this Southern favorite
- **Coconut Cream Shrimp Soup (Tai delicacy)**

ENTREES:

- **Mardi Gras Tenderloin** – marinated Pork served with Strawberry–Jalapeno Jezabel Sauce
- **Parmesan Chicken** – served w/ Penne Pasta & a homemade Alfredo sauce
- **Herb Roasted Prime Rib** – with Au jus & horseradish blend (market price)
- **Italian Lasagna** with or without a trio of fresh vegetables
- **Island Chicken** (citrus & pineapple inspired)
- **Crawfish Etouffee'**
- **Shrimp Etouffee'**
- **Bourbon Brown Sugar Glazed Ham**
- **Steamship Round** – with Au jus (market price)
- **Pollo Manchago** – Penne Pasta, spice rubbed roasted Chicken Breast, Manchago Creamsauce & Cherry – Jalapeno BBQ sauce
- **Parmesan Chicken Breast**
- **Blackened Seasonal Fish** – with Asiago or Gouda Grits
- **Gulf Shrimp Scampi** – with your choice of Gouda or Asiago Grits
- **Angus Beef Tips** – braised in Portabella au jus with onions & fresh herbs
- **Cuban Peccadillo** (Ground beef & shredded pork tropical stir fry)
- **Southwest Chicken** in a home made salsa

FOOD MENU CONT.

SIDES:

- Creamed Potatoes
- Herb Roasted Potatoes
- Fried Brussel Sprouts
- Smoked Potatoes AuGratin
- Gouda Grits
- Cajun Maque Choux
- Creamed Spinach
- Roasted Herb Mushrooms
- Grilled Marinated Seasonal Vegetables
- Whipped Sweet Potatoes with Caramel sauce
- GreenBean Bundles
- Creamy Garlic Potatoes
- Garlic Parmesan Broccoli
- Green Bean Almondine

BEVERAGE STATION:

- **Iced Tea (Sweetened), Lemonade, Fruit infused Water:** \$1.75 per Guest
- **Coffee and/or Hot Chocolate Station**
 - **Includes:**
 - Sweeteners, flavored creamers, flavored syrups, mini chocolate chips, marshmallows, Ghirardelli chocolate & caramel sauces, whipped topping, etc.

HORS D'OEUVRES ONLY STATIONS:

Due to the required detailed handiwork of hors d'oeuvres, a preparatory surcharge is applied if large quantity food items are not selected.

- Add an **Hors d'oeuvres** for \$3.50 per person
- Add a **Salad** for \$3.50 per person
- Add a **Soup** for \$3.50 per person
- Add a **Fruit Display** for \$3.50 per person
- Add a **Cheese Board** for \$3.50 per person
- Add **another side** for \$4.00 per person
- Add **another entree** for \$6.50 per person

*Note: Items and prices subject to change.... price may vary according to market price/supply

Sales Tax 9%, Station Attendants, & Gratuity 21% applicable

PRICING & PACKAGES

BAR MENU

Top Shelf Bar

4 HOURS \$29.95 PER PERSON

*You may change to cash & credit after any hourly interval.
Specialty items may be requested (charge applicable)*

What's Included:

- Ketel One Vodka, Bombay Sapphire Gin, Jameson Irish Whiskey, Dewar's White Label Scotch Whiskey, Maker's Mark Bourbon, Patron Tequila
- Captain Morgan Rum, Courvoisier Cognac
- Domestic and Imported Beers, select Wines (Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Moscato)
- Bar Mixers, Soft Drinks, Juices, and Bar Fruits included

Premium Bar

4 HOURS \$24.95 PER PERSON

You may change to cash & credit after any hourly interval.

What's Included:

- Substitutions are welcome, if you have specific requests...
Examples are:
 - Beef Eater Gin, Tito's Handmade Vodka, Johnnie Walker Red label Scotch, Crown Royal, Jim Beam White label Bourbon, Jose Cuervo Gold Tequila, Sailor Jerry Spiced Rum
- Your choice of select wines ~ Imported & Domestic Beers
- Bar Mixers, Soft Drinks, Juices & Bar fruits included



PRICING & PACKAGES

BAR MENU

Beer and Wine Bar

\$22.95 PER PERSON

Note: There is a surcharge for IPA's & Wine upgrades. Submit your choices & we will give you a personalized quote.

What's Included:

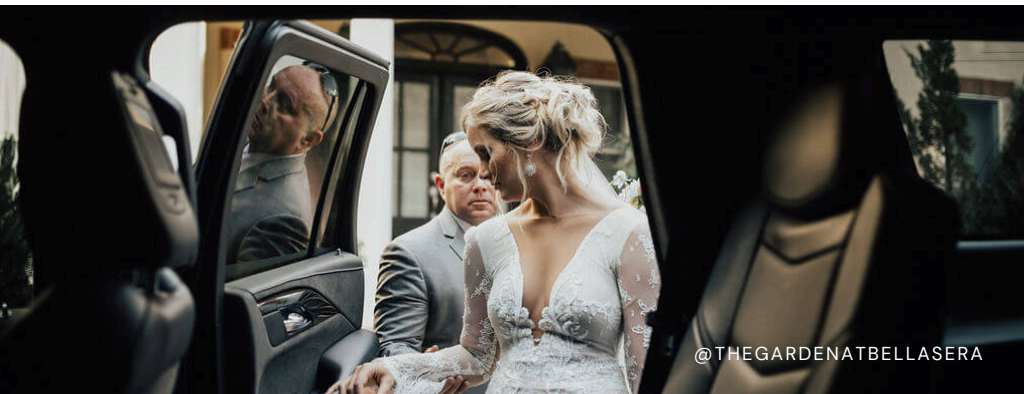
- Choose up to 4 domestic and imported beers
- Select up to 4 wines
- Soft drinks, flavored seltzers, and other beverages included
- Customizable to suit individual tastes

Cocktails Signature Drink Bar

CUSTOMIZED PRICE PER PERSON

What's Included:

- Collaborate with bartenders to create a unique drink.
- Option to design and display a professional sign for the drink.
- Choose a custom recipe or select popular options like Flavored Martini, Sangria, or Margarita bar.
- Pre-set a tab limit and determine the per-serving price based on ingredients; average price is \$7.00.



PRICING & PACKAGES

BAR MENU

Coffee / Hot Cocoa Cordial bar

\$5.50 PER BEVERAGE

What's Included:

- Freshly ground coffee brewed on the spot
- Selection of favorite liqueurs and flavored creamers
- Shaker additions, whipped topping, and freshly shaved chocolate for creating custom Signature Coffee

Individual Purchases for Specific Brands you request:

Beers - \$4.00 to \$6.00 per beer

Dependent upon your choice of domestic, Imported, IPA, Smaller volume requests of bottled Premium are available upon request

Cocktails: ~ \$7.00 to \$8.00

Wines - \$5.00 to \$7.00 per glass

Dependent upon your choice of selections.... You tell us your preferences and we will customize an offering to fit your price point (per glass price range) for your entire reception or event.

9% Sales Tax / 18% Gratuity Applicable

Bartender Fee: \$150.00 (1)

Stocking Fee for Bar: \$150.00





CHAPTER 04

Planning Checklist

CHAPTER FOUR

PLANNING CHECKLIST

Please note that this checklist serves as a guide. You do not have to follow the checklist according to this example timeline.

Also this is just a sample of the planning structure I provide for my couples at The Bella Sera Garden. We go much more in-depth and cover rest of the months, weeks, and even down to the days leading up to your wedding day!

12+ Months Out:

- Determine wedding budget
- Buy wedding insurance
- Schedule Tastings with catering companies and bakeries
- Pick wedding color palette and aesthetic
- Start guest list
- Begin wedding dress shopping

9-12 Months Out:

- Determine bridal party – groomsmen, bridesmaids, flower girl(s) and ring bearer(s)
- Start gift registry
- Choose photo and video vendors
- Determine officiant
- Book engagement shoot

6-8 Months Out:

- Pick bridesmaids dresses
- Create wedding website
- Order wedding stationery
- Finalize the menu and catering details including cake
- Select design details including rentals, tableware, decor, etc.
- Determine guest accommodations and book hotel blocks
- Secure transportation for the bridal party and guests
- Send your save the dates

3-6 Months Out:

1. Mail out wedding invitations with RSVP information.
2. Meet with the caterer and finalize the food and drink selections.
3. Taste and choose the cake flavors, menu items, and signature drinks.
4. Work with your planner to create a detailed schedule.
5. Hire someone to manage the day-of details.
6. Research and apply for your marriage license.





CHAPTER 05

Frequently Asked Questions

FAQS

DO YOU HAVE A SITE FEE FOR WEDDING RECEPTIONS AT YOUR VENUE?

- No

DO YOU HAVE A SITE FEE FOR WEDDING CEREMONIES AT YOUR VENUE?

- Yes

WHAT MONTHS ARE INCLUDED IN YOUR PEAK SEASON?

- March
- April
- May
- June
- September
- October
- November
- December

WHAT MONTHS ARE INCLUDED IN YOUR OFF-PEAK SEASON?

- January
- February
- July
- August

WHAT IS THE GUEST CAPACITY FOR WEDDINGS AT BELLA SERA GARDENS?

- We can accommodate up to 250 guests by utilizing the Ballroom, Courtyard, and lawn/pergola areas.

WHAT ARE YOUR CATERING OPTIONS?

- We offer a standard Wedding Fare menu starting at \$24.95 per guest, but you may also customize a menu. Popular choices include Southern comfort foods like pulled pork, gumbo, and a mashed potato or taco bar.

CAN WE BRING OUR OWN ALCOHOL?

- We provide two full-service bars in the courtyard, but the Bridal Home and Groom's Lounge are BYOB.

WHAT IS THE RENTAL DURATION, AND WHEN CAN WE START SETTING UP?

- The rental includes 13 hours on your wedding day, with an additional hour for gathering belongings. If the venue is available, you can set up the day before for up to 2 hours.



SAY "YES" TO YOUR DREAM WEDDING

The Bella Sera Garden is more than a venue, it's a romantic journey. A journey that we navigate together, ensuring your wedding day is just like you've always dreamed. This guide is a starting point, but the real magic happens when you come and tour our beautiful villa and start planning with us.



*We Hope To
See You Soon*



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