



**THE
VILLA**
Private Events

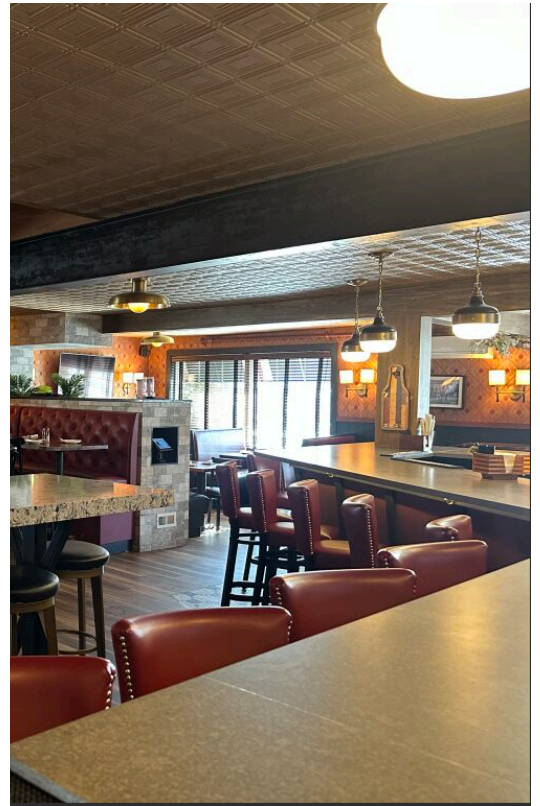
124 E Plain Street
Wayland, MA
508-653-8570

EVENT SPACES

Bar and Lounge

The bar and lounge at The Villa is available for private and semi-private events, making it the perfect setting for after-work gatherings or celebrations with loved ones. This versatile space comfortably seats up to 45 guests and can accommodate 70 guests for reception-style events.

Equipped with TVs that can display videos, logos, and photo slideshows, the lounge offers a range of A/V options to enhance your event. Contact our event manager to learn more and discuss your specific needs.

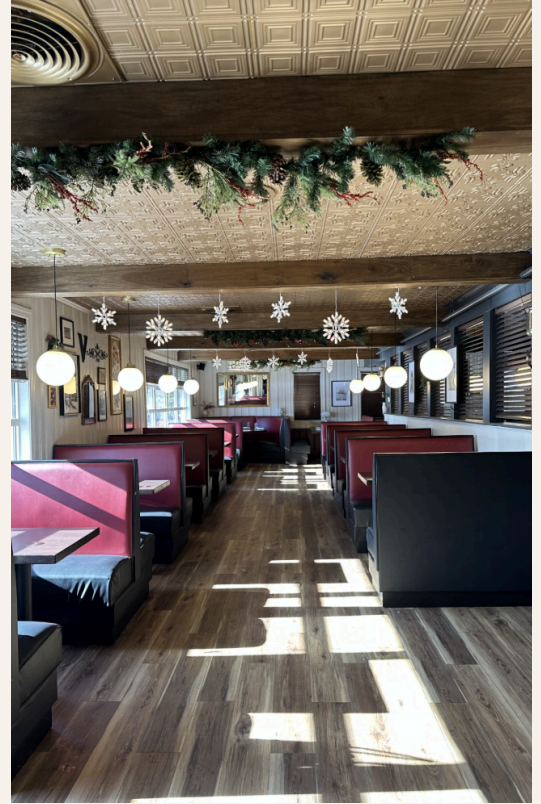


Back Dining Room

Our back dining room is an ideal setting for business dinners, intimate family gatherings, or small celebrations. This cozy space comfortably seats up to 30 guests and can accommodate up to 40 guests for a cocktail-style event.

Full Dining Room

The full dining room at The Villa is perfect for larger gatherings, accommodating up to 60 guests for a seated event and 100 guests for a reception-style event. This space features the classic booths that evoke the charm and nostalgia of The Villa's early days.



Full Restaurant

The Villa is available for full-restaurant events, accommodating groups of up to 170 guests. With its inviting atmosphere, The Villa is the perfect venue for corporate events, family gatherings, and all of life's celebrations.

Contact our event manager for pricing, additional information, and availability.

Kellie Lander
klander@goodnuhospitality.com

781-433-9001

MENU

Appetizers



Cold Platters

small serves 6 -9 people, larger serves 12 -18 people

Veggie Platter **27/54**
fresh vegetables served with our creamy Italian

Fruit Platter **36/72**
fresh, seasonal fruit

Cheese Platter **36/72**
assortment of cheese and crackers

Bruschetta **35/90**
fresh basil, toasted focaccia

Burrata Board **54/108**
fresh basil, prosciutto, seasonal fruit, preserves, nuts & warm focaccia

Hot Platters

small serves 6 -9 people, larger serves 12 -18 people

Chicken Fingers **70/110**
served with a choice of BBQ, Buffalo, or Teriyaki sauce

Toasted Ravioli's **75/120**
fried ravioli, with house marinara

Arancini **55/90**
three cheese with house marinara

Mozzarella Sticks **50/90**
served with house marinara

Stuffed Mushrooms **55/90**
seafood stuffing

MENU

Salad and Bread



Salad

small serves 6 -9 people, larger serves 12 -18 people

Garden Salad 40/80

lettuce, tomato, green peppers, red onion, carrots, house dressing

Caesar Salad 40/80

romaine, shaved parmigiana, croutons, Caesar dressing

Antipasto 60/120

lettuce, tomato, olives, roasted red peppers, red onion, Genoa salami, provolone, shrimp, house Italian

Bread

French Loaf 7 per loaf

30" French Loaf

Warm Herb Focaccia 25/50

small serves 6 -9 people, larger serves 12 -18 people

Garlic Bread 45/90

small serves 6 -9 people, larger serves 12 -18 people

Cheesy Garlic Bread 54/108

small serves 6 -9 people, larger serves 12 -18 people

Villa Pizza

12" Pizzas

Seasonal Pizza mrt

ask about our seasonal pizza

Sausage & Onion 16

caramelized onion, mushrooms, goat cheese, arugula, balsamic glaze

Margherita 15

peeled tomatoes, fresh basil, fresh mozzarella

Chicken & Broccoli 16

grilled chicken, roasted broccoli, alfredo sauce

Hot Honey Pepperoni 15

mozzarella

Villa White 19

garlic oil, caramelized onions, pancetta, arugula, burrata, balsamic glaze

Don't see what you are looking for?

Let us help you build your own pizza for your special event!

MENU

Buffet

Villa Favorites

small serves 6 -9 people, larger serves 12 -18 people

Lasagna	65/120
Cheese, Angus Beef or Spinach	
Chicken Parmigiana	80/150
fried chicken breast, house marinara, mozzarella	
Veal Parmigiana	90/170
veal cutlets, house marinara, mozzarella	
Eggplant Parmigiana	60/110
fresh cut eggplant, sliced and fried, house marinara, mozzarella	
Chicken Marsala	70/130
chicken, sweet marsala wine, mushrooms	
Chicken Cacciatore	70/130
chicken, house marinara, onions, peppers and mushrooms	
Sausage, Onions & Peppers	80/150
sweet Italian sausage, onions, peppers	
Meatballs	50/85
beef & pork meatballs, house marinara	

Pasta Entrees

small serves 6 -9 people, larger serves 12 -18 people

Shrimp	115/195
alfredo or scampi over rigatoni	
Chicken & Broccoli	100/190
alfredo or scampi over rigatoni	
Pasta Primavera	75/130
seasonal vegetables, creamy garlic sauce	
Cheese Ravioli	65/120
jumbo three cheese ravioli, marinara	
Stuffed Shell	75/110
baked with mozzarella, marinara	

Build Your Own Pasta Station

small serves 6 -9 people, larger serves 12 -18 people

Pasta	75/110
spaghetti, rigatoni, fettucine	
Specialty Pasta	90/170
gnocchi, cheese ravioli, pappardelle	
Sauce	
marinara, meat sauce, alfredo, butter, oil, aglio olio, garlic butter, pesto, pesto alfredo, tomfredo, bolognese	



MENU

A La Carte



Mains

small serves 6 -9 people, larger serves 12 -18 people

Steak Tips 80/150

bourbon marinated and grilled

Salmon 70/130

fresh Atlantic salmon

Grilled Chicken Breast 65/120

marinated in house dressing

Carving Station

Prime Rib mkt

serves 12 - 15 people

Turkey Breast 60

serves 6 - 8 people

Sides

small serves 6 -9 people, larger serves 12 -18 people

Vegetables 32/55

garlic green beans, corn, mixed veggies,
mashed butternut squash, steamed broccoli

Potatoes 45/80

baked or mashed

Rice Pilaf 32/50

MENU

Dessert

Cakes & Pudding

Tiramisu 4pp

layers of a velvet cream and espresso-soaked lady fingers

Chocolate Mousse Cake 9pp

layers of moist chocolate caked filled with rich chocolate mousse from Carlo's Bakery

Grapenut Pudding 75/140

small 6-9ppl / large 12-18ppl

Abigail's Baking Co.

Abby is a long time Villa employee who has now started her own business from with The Villa!

Dessert Menu Available On Next Page

Cannoli Bar

Golden cannoli shells filled with creamy ricotta filling and sprinkled with powdered sugar

Classic Cannoli 4pp

Additional Toppings: 5pp

Chocolate Chip, Pistachio, Crushed Oreo & Reese's Pieces, M&M, Snickers, Butterfingers
choose 3 toppings

Ice Cream Sundae Bar

vanilla ice cream with whipped cream, chocolate syrup, toppings and cherries

Classic Sundae Bar 5pp

Brownie Sundae Bar 7pp

Coffee & Tea Station

regular and decaf 3.50pp
cream & sugar

Hot Chocolate Bar

whipped cream, chocolate syrup 4pp

no outside desserts allowed



MENU

Abigail's Baking

Cookies

Classic **\$24 per dozen**

Chocolate Chip, M&M, Brookie, Sugar, Snickerdoodle, Ginger Bread, Oatmeal Raisin

Signature **\$30 per dozen**

Funfetti, Cookies & Cream, S'mores

Deluxe **\$36 per dozen**

Strawberry Crunch, Banana Pudding, Crème Brulee, Cookie Monster, Carrot Cake

Cupcakes

1 dozen minimum per flavor

Cupcake Flavor **\$24 per dozen**

Vanilla, Chocolate, Red Velvet

Frosting

Chocolate Buttercream, Vanilla Buttercream, Cream Cheese



For Custom Orders, Please Visit Our Website

Catering Specials

Dressing

house italian, creamy italian, blue cheese, oil & vinegar, caesar dressing, apple cider vinaigrette

Small Bottle	4.50
Large Bottle	8
Pint	9
Quart	12

Sauce

pint/quart

Marinara	6/11
Meatsauce	8/14
Alfredo	8/14
Tomfredo	8/14
Pesto Alfredo	8/14

Sicilian Style Pizza

Small - 12 slices	23
Large - 24 slices	46

Additional Toppings

veggies	\$2 each
meat	\$3 each

Catering Supplies

Catering Utensils	1.50 each
Sternos	3 each

Delivery available for orders over \$750



THE VILLA Events

For over 70 years, The Villa has been a cherished destination for hosting remarkable events for friends, family, and the community. Whether you're planning an intimate gathering, a grand celebration, or a corporate function, our versatile event spaces and personalized service ensure that your vision becomes a reality.

From catering orders to events in one of our rooms, we take pride in crafting experiences that leave lasting memories for you and your guests. At The Villa, every detail is tailored to ensure your event is nothing short of extraordinary.

Room Rental

There is no room rental fee to book your event. We require a minimum amount to be met in food and beverage in order to reserve any of event spaces. Food and beverage minimum vary event and can be discussed with the events manager.

Booking & Agreements

A signed event contract is required to secure the date and time of your event. We do ask for credit card information, though no deposit will be taken. Payment is due by cash or credit card upon the conclusion of your event.

Menu Selections & Guest Count

We require that menu selections are provided at least two (2) weeks prior to your event, unless otherwise specified. We require that final guest counts are provided at least seven (7) days prior to the event. Should the time between receiving a signed contract and your event be less than 2 weeks, we will provide you with a menu based on our available selections.

Beverages

Non-alcoholic beverages are available to be purchased as part of your overall agreement and can be charged towards the food and beverage minimum. All alcoholic beverages are charged on individual consumption. We are happy to work with you to offer customized beer, wine and liquor menus.

Food & Beverage Minimum

Food and beverage minimum vary event and can be discussed with the events manager. Please note, food and beverage minimums do not include state and local taxes (7%), gratuity (20%) & administrative fees (6%). All food and beverage minimum must be met prior to tax, gratuity and fees. 20% gratuity and 6% admin fee will be added to the master tab. Any differences in contracted minimums not met in food or beverage purchases will be added to the master tab.

Bar Options

Open Bar: If you wish to provide your guests complimentary beverages, all beverages will be charged on consumption to the master tab which will be subject to all taxes, gratuity and fees and will go towards your food and beverage minimum.

Cash Bar: If guests are responsible for purchasing their own beverages, each individual tab will be subject to all taxes and 20% gratuity. No other fees will be applied to individual guest tabs. These tabs **will** go towards the food and beverage minimum.

Dessert & Decorations

We do offer a limited variety of dessert options as part of our event menu. Alternatively, we do allow any outside desserts to be brought in and served.

You will be allowed access to the event space at least one hour prior to the start time of your event to set-up and decorate. Loose glitter and confetti are prohibited. Any wall hangings or banners that are to be displayed on the wall must use paint safe tape to be secured. At no time can tacks or nails be used to hang any item. You are responsible for removing and disposing of all décor used during your event.