

A place where magic happens.

Originally built in 1914, The Chapel "La Cappella" served as a meeting place for many of Bountiful's early residents. For over one hundred years, it has continued to be a place where families can gather, memories are made, dreams come true, and magic happens.

Located in the heart of Bountiful, this venue has all the historical charms of the past one hundred years, while at the same time offering exceptionally updated rooms to host any style event.

Our owner, managers, and staff are entirely dedicated to helping every client achieve their vision. We believe that no two events should ever be the same, and that in creating unique spaces with a neutral backdrop, we can help each client achieve their "one of a kind" event that they have envisioned.

We are a private venue. When you reserve your special date, you will have the entire venue for your guests to enjoy. This reservation includes the historic Dining Hall, the Ballroom, Bridal Suite, and Grooms Suite, as well as our beautiful outdoor courtyard.



Receptions

You and your guests will enjoy the reception center from **4:00** PM until **10:00** PM **Additional time available after 10:00 PM for \$250.00 per hour, based upon availability.

\$3495.00 TUESDAY & WEDNESDAY

\$3795.00 THURSDAY

\$4195.00 FRIDAY & SATURDAY

Amenities included for your use are as follows:

- An experienced event coordinator to help you plan the details
- A hostess to oversee and run your event with an entire event staff
- . Dining tables and Chivari chairs
- Full-length linens in the color of your choice
- Use of 15 centerpieces designed by your event coordinator
- Indoor/outdoor premium sound system with wireless microphone
- Grand piano available in the Ballroom
- 2 Large HD TVs with media player available in Dining Hall
- Floor and table picture easels
- Use of cake knife and cutter set with cake table
- Full set up and clean up
- Your choice of bubble or sparkler send-off (flower petals for additional cost)

Daytime rental includes the whole building from 10:00 AM to 3:00 PM

**Deduct \$600.00 from the prices above.

Full day rental includes the whole building from 12:00 PM to 10:00 PM

**Add \$2000.00 to the prices above.



Wedding Ceremonies

Ceremonies include the use of either indoor or outdoor ceremony space, Bridal Suite and Grooms Suite, a professional ceremony coordinator, and a scheduled 1-hour ceremony rehearsal based upon availability.

\$750.00 Ceremony without a reception

**Two hours between 10:00 AM and 2:00 PM

\$550.00 Ceremony with a reception

**Within reception reservation time

Amenities included for your use are as follows:

- 100 white ceremony chairs available in the Courtyard
- 100 mahogany Chivari chairs available in the Ballroom
- Premium sound system and wireless microphone



Special Additions

\$149.00-\$200.00 Backdrop selection

\$250.00 Fresh greenery for tables

\$395.00 Additional bistro lighting in Ballroom

\$495.00 Fresh greenery for tables and chandeliers in Ballroom

\$50.00 Biodegradable flower send-off in bamboo cones (60 guests)

\$500.00 Photobooth (minimum 2 hours)

**Additional time available at \$250.00 per hour.

Extra Linens

\$2.50 Chair sashes (per chair)

\$7.00 Table runners (per table)

\$14.00 Specialty table toppers (each)



Luncheons and Dinners

All prices are subject to a 19% service charge and Davis County sales tax. Pricing reflects a MINIMUM guest count of 72 for luncheon and 85 for dinner.

** After receiving your final guest count, you will be charged for that number of guests regardless of how many guests arrive.

Luncheon prices include the use of the Dining Hall for a complimentary two hours between 10:00 AM and 3:00 PM Monday through Friday. Luncheon prices require a daytime reception rental on Saturdays.

** If your guest count is under the minimum requirement, room rental will be charged at \$250.00 per hour.

Dinner prices require an evening reception rental for Fridays and Saturdays, or an hourly rental at \$250.00 per hour on weekdays.

**Dinner prices are an additional \$1.00 per entrée

La Cappella will provide floor-length linens and candle-lit centerpieces. All meals will be served in 3 courses, with experienced wait staff and an experienced hostess to guide you through the process and oversee the event to your satisfaction.



Menu

Included with your entrée is your choice of salad, a roll with butter (served in baskets on the table), ice water, signature Pomegranate Lemonade and a dessert of your choice. **Children's meals (½ portioned) are available at \$8.99 each for ages 2-7.

Choice of the following salads:

House Salad

Served with croutons and tomatoes on a bed of crisp lettuce, then topped with buttermilk ranch dressing.

Raspberry Spinach Salad

A bed of spinach, candied almonds, and raspberries then topped with our homemade raspberry vinaigrette dressing.

Spring Mix Salad

Served with tomatoes, cucumbers on a bed of mixed greens, then drizzled with our poppy seed dressing.

Choice of the following deserts:

Slice of Cheesecake

Raspberry swirl, chocolate swirl, caramel swirl, or plain

Brownie

Cream cheese, mint, rocky road, German chocolate, or plain fudge

Piece of Cake

Carrot, cherry, chocolate raspberry, German chocolate, white lemon, white strawberry, or mint chocolate

* *Other desserts available upon request

Entrée Options

Chicken Cordon Bleu \$14.95

Breaded rolled chicken breast filled with ham and Swiss cheese, topped with our creamy Dijon sauce, served with roasted garlic and herb mashed potatoes and steamed vegetables.

Chicken Marinara \$14.95

Tender chicken fillet topped with marinara sauce and grated parmesan cheese, served with fettucine and steamed broccoli.

Orange Ginger Chicken 14.95

Tender chicken fillet topped with orange ginger sauce, served with steamed broccoli and sticky white rice.

Lemon Chicken \$15.95

Baked chicken breast marinated in lemon and herbs, topped with a light lemon cream sauce, served with red skin mashed potatoes and steamed vegetables.

Mushroom Asiago Chicken 15.95

Tender chicken fillet topped with our creamy asiago sauce, served with red skin mashed potatoes and steamed vegetables.

Apple Apricot Chicken 15.95

Tender, moist chicken breast topped with apple apricot sauce, served with wild rice and steamed vegetables.

Black Forest Ham 16.95

Slice of our black forest ham with pineapple glaze, served with red skin mashed potatoes and sauteed broccoli with parmesan cheese.

Teriyaki Chicken 16.95

Tender chicken breast with homemade teriyaki sauce, served with steamed broccoli and sticky white rice.

Roasted Turkey 17.95

A tender slice of slow-roasted turkey topped with gravy, served with red skin mashed potatoes and confetti corn.

La Cappella Roast Beef 17.95

Roast beef slow cooked to perfection, served with roasted garlic and herb mashed potatoes and steamed vegetables.

Baked Alaskan Salmon 20.95

Alaskan salmon fillet baked in our lemon butter sauce, served with roasted garlic and herb mashed potatoes and steamed vegetables

Prime Rib of Beef 23.95

A tender cut of prime rib slow-cooked to a medium-well in the middle, served with garlic and herb mashed potatoes and roasted vegetables.

Lunch/Dinner Buffet Options

Buffets menus are served with water and Pomegranate Lemonade. **Minimum of 100 guests

Hot Soup Buffet \$9.95

Select three of the following: chicken tortilla, tomato basil, twice baked potato, cheesy broccoli, chili, and chicken noodle and served with breadsticks and chocolate chip cookies.

Appetizer Buffet \$9.95

Meatballs in a savory sauce, mozzarella sticks with marinara sauce, crackers with assorted cheeses, and spinach artichoke dip along with fruit and vegetable platters.

Petite Garden Buffet \$9.95

Croissant's, with two meat and two cheese options, served on a deli-style platter, along with a vegetable tray and two of our signature pastries.

Garden Buffet \$12.95

Croissants with your choice of three meat and three cheese options served on a deli-style platter, OR pre-made chicken salad sandwiches, along with a fruit and vegetable tray and three of our signature pastries.

Grand Garden Buffett \$14.95

Croissants with your choice of three meat and three cheese options served on a deli-style platter, OR pre-made chicken salad sandwiches, along with fruit and vegetable platters, pasta or garden salad, and three of our signature pastries.

Taco Bar \$14.95

Corn and flour tortillas, shredded beef or chicken, cilantro-lime rice, black beans, green salad with cilantro lime dressing, shredded cheese, sour cream, guacamole, and churros rolled in cinnamon sugar.

BBQ Spread \$15.95

BBQ pork or chicken, baked beans, homemade mac and cheese, coleslaw, and cornbread or dollar rolls, along with three of our signature pastries.

Charcuterie \$15.95

Pickles, spreads, delicatessen cheese, assorted fruits, meats, vegetables, crackers, and toast.

Reception Buffet Options

Reception menus are served with water and Pomegranate Lemonade.

**Minimum of 100 guests

Cookies and Milk \$5.95

Your choice of four fresh cookies served with individual milk cartons.

Pretzel Bar \$6.95

Pretzel bites served with hot cheese, mustard, and cinnamon sugar.

Pop Corn Buffet \$6.95

Four flavors of homemade popcorn.

Donuts and Hot Chocolate \$6.95

Choose three flavors or cake donuts served with hot chocolate or apple cider.

Ice Cream Sundae Buffett \$7.95

Choice of four ice cream flavors. Topped with caramel, chocolate, or strawberry drizzle and served in a bowl.

Soda Float Buffet \$8.95

Choice of two soda flavors: Root beer, black cherry, cream soda, or coca-cola and served with vanilla ice cream and sorbet.

Petite Pastry Buffet \$8.95

Select five seasonal pastries off our pastry list.

Cheese Cake Buffet \$8.95

Choose from three of our New York style cheesecakes: caramel swirl, chocolate swirl, raspberry swirl, or plain.

Strawberry Crepe Buffet \$10.95

Crepes served with fresh strawberries, whipped cream, cinnamon and Nutella.

Catering Additions

All catering additions are in addition to reception buffet selection.

\$3.50 Italian soda bar (per person)

**Includes six Italian soda flavors and Coca-Cola, Diet Coke, Dr. Pepper and Sprite.

\$2.00 Fountain soda (per person)

\$2.50 Coffee Service (per person)

* *Includes three flavored creamers and sweeteners

\$3.00 Hot Chocolate Bar (per person)

**Includes mini marshmallows and whip cream

\$50.00 Cake Cutting & Service fee

**Includes cutting, plating, and serving wedding cake.

\$50.00 Martinelli Toast Fee (non-bar service)

** Includes additional table with linen for flutes and Martinelli's, chilling of beverage prior to the event, and clearing/cleanup of said toast. The client is to provide Martinelli's and flutes.



Bar Service

Bar service is available upon request and requires a \$500.00 security deposit. \$150 of the bar deposit is refundable only after the event has been completed and the alcoholic policies and procedures have been adhered to their entirety.

You must hire our preferred bartender at a rate of \$35/hour. If you have over 150 guests, a second bartender is required at an additional \$35.00/hour. Per Utah state law, the client must provide all alcohol (to be approved by bartender), adhere to our alcohol policies and provide food to guests during bar service.

Bar time must end ½ prior to rental time ends with a maximum bar service time of 4 hours.