



INTIMATE WEDDING 2020 (from 4 to 12 people)

On the beautiful shores of Lake Como, you can live the happiest day of your life in the intimacy of our exclusive venue. Villa Lario Resort, historical residence nestled in the green, is the perfect framework for a dream wedding.

A fairytale ceremony in the park, with the dearest friends and family, will be the beginning of an intimate and unforgettable event.

The Executive Chef Luca Mozzanica will delight you with gourmet dishes and the emotions will be more intense enjoying the breathless of lake view.

An indelible memory, which you'll keep forever on your mind





WEDDING MENU

Aperitivo

Parma ham matured 24 months "with fried dumpling

Thin olive oil breadsticks with Valtellina dry-salted beef

Smoked turkey flavoured with honey, nuts and pears

Tuscan pecorino cheese with mustard

Mozzarella fiori di latte with basil and Sicilian datterini tomatoes

Little raw vegetables with anchovies sauce

Sesame rolls

Carasau bread (typical Sardinian bread)

Bio salmon tartare with candied daicon avocado, toasted sesame and soy sauce

Prawns cooked with cognac with orange and mango mayonnaise

Purée of dried cod with corn crispy waffles and peas cream

Mediterranean red tuna "almost sushi" with vegetables in season, lemongrass and sakura shoots

Little vegetables fried with rice flour

Carpaccio of Piedmontese Fassona meat with mascarpone cream and red onion

Small pizza with Neapolitan tomatoes and mozzarella

Buvette:

Spumante (Italian sparkling wine)

Non-alcoholic fruit cocktail

Water



Menu

1 starter to choose:

Mozzarella Burrata with dressed Evo's oil tomatoes and vegetables with basil

Quiche with Tuscan pecorino cheese, stewed leeks, peas cream and sprouts

Amberjack tartare with sweet and sour vegetables, soy and lime yogurt

Knife cutted Fassona meat with classic dressing of endive, zucchini, anchovies sauce and dry tomatoes

Turbot warm flan with mussels sauce, zucchini flowers and brown bread

Lobster and shellfish terrine with lemongrass aspic and delicate sprouts salad

1 first course to choose:

Carnaroli rice with zaffron and artichoke hearts or asparagus tips (according to the season)

Carnaroli rice with clams, zucchini flowers and lemon

Creamy Carnaroli rice with Parmesan cheese, rabbit ragout and marjoram

Carnaroli rice with season vegetables, basil and Robiola cheese cream

Homemade ravioli with Ricotta cheese, raw egg yolk, Parmesan cheese cream and summer truffle

Fusilloro (typical italian pasta with spiral shape) with tomatoes, Tropea's red onion and basil stracciatella

Orecchiette (typical italian pasta) with shellfish and green beans

Fregola (typical Sardinian small pasta) with summer version lamb ragout and broad beans

Rosemary sented small bread Gnocchi with lobster ragout and zucchini



1 main course to choose:

Sea-bass slice (one-sided cooked) with lemon scented peas timbale and potatoes mousse

Codfish marinated with soy, ginger and lemongrass and grilled with leeks and potatoes

Lavarello (typical white lake fish) with butter and sage, potatoes and seasonal vegetables

Salmon fillet in cooking oil with fennel stew, baby spinach and mustard sauce

Turbot fillet with olive oil potatoes, boiled lettuce, Taggia's olive sauce and Pantelleria's capers

Roasted veal sirloin with rosemary sauce, potatoes cloves and melting shallot

Duck breast coated in caramel with apples, citrus fruit and endive with spicy honey

Sweet sour suckling pig with thyme, potatoes and tomatoes tartare

Beef tenderloin with "Sfursat" red wine sauce, melting potatoes and spinach timbale

Baked pink lamb fillet with Sauternes wine foie gras cream and sweet and sour dried fruits

Pre-dessert

Wedding Cake

Coffee

Wines are included (on our selection)



SPACES RESERVED TO YOU:

SYMBOLIC CEREMONY: helipad area, gazebo “Gran Galà” or natural caves (level –2)

APERITIF: terrace or gazebo “Gran Galà”

LUNCH / DINNER: the natural caves (level -1) or the panoramic gazebo. In case of extreme bad weather forecast, the veranda will be used (common area)

All areas are lake view

PRICES FOR EXCLUSIVE SERVICE OF THE ABOVE MENTIONED SPACES:

From Monday to Thursday € 3.500 + VAT 10%

Wedding menu (from 4 to a maximum of 12 people): € 200,00 + vat 10% each.

For the use of our rooms, the prices are hereby listed:

Suites rates:

	MAR /APR	MAY/JUNE/JULY/AUG/SEPT	OCT
BELLAGIO	€ 695	€ 870	€695
VARENNA	€ 555	€ 695	€555
DERVIO	€ 475	€ 595	€ 475
MANDELLO	€ 475	€ 595	€475
BREVA	€ 475	€ 595	€475
TIVANO	€ 475	€ 595	€475
OLIVETO	€ 365	€ 455	€365

Room prices include VAT and Continental breakfast

Every additional bed: € 100,00 per night VAT included

30% discount on one room, reserved to bride and groom for the wedding night.

Event end time: 6.00 pm in case of lunch, 11.00 pm in case of dinner.



Services included in the above prices:

- Round table 8/10/12 people
- Preparation of gran buffet and standing-up tables
- Tablecloth in pure linen in ecrù color tailored to fit and reach the ground. (No doilies)
Napkins with hem-measure extra large.
- Crystal glasses Schönhuber Franchi
- Cutlery Zest design
- Chiavari chairs (cream decapè color) with cushion
- Plates of different design Rak porcelain
- Printed menus

Services excluded in the above prices:

- Live or digital music to be agreed upon, just in the spaces with the exclusive use
- Possible floral arrangement
- Ceremony set up
- SIAE rights costs
- And all which is not indicated

PAYMENT TERMS

Deposit: 30% of the agreed amount upon subscription / acceptance of the quotation.

Balance by one month before the date of the event on the price inclusive of all services .