



## *Menu Proposals for Wedding Receptions 2022*

### *Menu' 1*

Aperitif with mimosa cocktail, sparkling white wine, juices and dry snacks

Three different type of cured meats, "bruschetta"  
with cherry tomatoes, mozzarella cheese

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Mezze maniche pasta with Bolognese ragù sauce and hard cheese shavings

\*\*

Grilled slices of chicken escalope in lemon sauce  
Baked potatoes

\*\*

Fresh sliced fruit with vanilla ice cream

\*\*

Wedding cake

**euro 170,00 per person**

### *Menu' 2*

Aperitif with mimosa cocktail, sparkling white wine, juices and dry snacks

Warm grilled vegetables with Campania bufalo mozzarella

\*\*

Stuffed ravioli with fresh cheese in tomato sauce

\*\*

Grilled slices of beef fillet with rocket salad, cherry tomatoes and hard cheese slivers

\*\*

Fresh fruit skewers with lemon sorbet

\*\*

Wedding cake

**euro 170,00 per person**



### *Menù 3*

Aperitif with mimosa cocktail, sparkling white wine, juices and dry snacks

Grilled cuttlefish and almond salad with lemon sauce on a bed of rocket

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Mezzi paccheri pasta with courgettes and clams

\*\*

Baked local sea bass fillet

Fresh salad

\*\*

Pineapple "Arlecchino"

(scooped out pineapple filled with fresh fruit salad)

\*\*

Wedding cake

**euro 180,00 per person**

### *Menù 4*

Aperitif with mimosa cocktail, sparkling white wine, juices and dry snacks

Assorted seafood salad with olive oil and lemon sauce

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Risotto with shrimps and citrus fruits sauce

\*\*

Gilthead seabream fillet with olives, capers and cherry tomato sauce

Pan fried potatoes, fresh salad

\*\*

Orange surprise

with wild strawberries and ice cream

\*\*

Wedding cake

**euro 190,00 per person**



### *Menù 5*

Aperitif with mimosa cocktail, sparkling white wine, juices, dry snacks and cold canapés

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Steamed prawns on a bed of lettuce with orange sauce

\*\*

Local macaroni with grouper and rocket sauce  
Stuffed ravioli with fresh cheeses in zucchini sauce

\*\*

Baked sea bream fillet in potato crust  
spinach with butter, fresh salad

\*\*

Melon sorbet with fresh fruit skewers

\*\*

Wedding cake

**euro 200,00 per person**

### *Vegetarian Menu'*

Aperitif with mimosa cocktail, sparkling white wine, juices and dry snacks

\*\*

Warm grilled vegetables with Campania bufalo mozzarella

\*\*

Stuffed ravioli with aubergines and fresh tomato sauce

\*\*

Vegetable bake

\*\*

Fruit (as per the above suggestions)

\*\*

Wedding cake

**euro 170,00 per person**



### *Children Menu'*

Fresh mozzarella with Parma ham

\*\*

Local macaroni with fresh tomato sauce

OR

Pizza Margherita

\*\*

Hamburger with chips

\*\*

Ice Cream

**euro 95,00 per person**

### **All rates are per person, and include:**

- Venue rental
- Personalised printed menu'
- Fresh flower decorations and set up of the reception venue
- Beverages  
(mineral water, 1/3 of bottle of wine per person, coffee and lemon liqueur)
- ½ hour welcome cocktail with prosecco, juices, mimosa cocktail, dry snacks
- Wedding cake
- Service charge

**10% VAT NOT INCLUDED**

### **NOTES**

- Please note we have a minimum requirement of 60 guests on Sundays, Mondays and Tuesdays; 80 guests on Wednesdays, Thursdays and Fridays; 100 guests on Saturdays
- The use of the venues is agreed as follows:  
Lunch - between 12.30 and 17.30  
Dinner - between 18.00 and 23.00
- Due to the historical nature of our venue and to restrictions imposed by the Town Hall of Sorrento, we do not allow for any loud music, DJ's or disco music and in any case any music will have to finish no later than 23.00
- Live music can be arranged (at a supplement) from a list of musicians/bands suggested by the Hotel Management and a copyrite tax of euro 250.00 is due (payment in cash)