

## ROOMS OF CORTE SAN RUFFILLO

Corte San Ruffillo has 14 different rooms, divided in 4 different categories: Classic, Comfortable, Superior, Special.

For every wedding with at least **80 adult guests**, we offer the weds one overnight stay for their wedding night in one of our Comfort Rooms.

Rooms at Corte San Ruffillo are located in two different buildings: The Canonica (parsonage) together with the adjacent church of San Ruffillo is bound by the Fine Arts and restored in 1781, and Villa Filetto, the manor house, dates back to the early 19th century.

Breakfast is included for all prices and categories.

- **Classic** : €113,00 double, €78,00 DUS  
*First Floor of The Canonica – Arpeggio*  
*Second Floor of The Canonica – Desiderio e Delizia*
- **Comfort** : €129,00 double, €95,00 DUS  
*Groundfloor of the Canonica – Aurora e Aria*  
*First Floor of The Canonica – Arcobaleno e Armonia*  
*Groundfloor of Villa Filetto – Buon Umore*  
*First Floor of Villa Filetto – Candore e Calma*
- **Superior** : €160,00 double, €120,00 DUS  
*First Floor of Villa Filetto – Corteccia*  
*Second Floor of Villa Filetto – Delicata*
- **Specials** : €170,00 double, €120,00 DUS  
*First Floor of Villa Filetto – Celeste*  
*Second Floor of Villa Filetto – Dorata*

Third bed available for: Aurora, Buon Umore, Corteccia, Celeste and Dorata. Fourth one available only for Dorata. Prices:

- Adults (over 10 y.o.): €35 per night, breakfast included.
- Children (from 3 to 10 y.o.) €25 per night, breakfast included.

The addition of a baby cot (camping cot) is possible in all our rooms, for children from 1 to 3 y.o., at a cost of € 10 per night, breakfast included.

All room guests are required to comply with the Terms and Conditions set for their use, described below.

## PRIVACY OPTIONS

### **OPTION 1 - Privacy Formula\***

The Privacy Formula guarantees Customers the exclusive use of the entire premises and costs €1,000. It includes 8 double rooms (breakfast included, 3 Classic and 5 Comfortable rooms) where to accommodate their guests for one night. From June 2020, guests shall also use the pool and the spa during opening hours.

By choosing the €1,000 Privacy Formula, the remaining 6 rooms will be available for a fee, exclusively for other guests of the Customers.

### **OPTION 2 - All-Booked Formula\***

The All-Booked Formula guarantees Customers the exclusive use of the entire premises and costs €1,450 (instead of €1,700.00 as per the price list) for all of the 14 rooms in double use (with breakfast included) where to accommodate their guests for one night. From June 2020, guests shall also use the pool and the spa during opening hours.

### **OPTION 3 - Exclusive Formula over several Days during the Week**

The Exclusive Formula over several days during the week guarantees Customers the exclusive use of the entire premises from Tuesday at 3 P.M. to Friday morning at 10 A.M.

It costs €7,900 and includes the use of all of the 14 rooms in double use (with breakfast included) where to accommodate their guests for 3 nights. From June 2020, guests shall also use the pool and the spa during opening hours.

### **OPTION 4 - Exclusive Formula over several Days during the Weekend**

Exclusive Formula over several Days during the Weekend The Exclusive Formula over several days during the weekend guarantees Customers the exclusive use of the entire premises from Friday at 3 P.M. to Monday morning at 10 A.M. It costs €8,900 and includes the use of all of the 14 rooms in double use (with breakfast included) where to accommodate their guests for 3 nights. From June 2020, guests shall also use the pool and the spa during opening hours.

**Valid for all the options:** If guests or event staff need a bathroom to change, the cost of towels is €10 per person.

Any third or fourth bed, baby cot or customised accommodation will be charged at the following rates: €35 more for each bed for people over 10 years, €25 for kids aged from 3 to 10, €10 for cots up to the age of 3.

(\* ) This formula is valid for at least 80 adults. Under this number it may be subject to changes in both economic and management terms to be agreed with the Event Manager.

## **TERMS & CONDITIONS**

### **1. Advanced Deposit**

No deposit will be required as a booking down payment, except for cases to be agreed.

### **2. Cancellation Policy**

The customer can cancel free of charge up to 1 day before arrival.

The customer shall pay the cost of the first night if he/she cancels within 24 hours prior to arrival.

### **3. Check-In and Check-Out**

Check-in is possible from 5:30 P.M. to 9 P.M. Arrivals after 9:30 P.M., to be agreed, shall cost € 30.00. It is not possible to check in after 11 P.M.

You can advance your check-in by agreeing the arrival time with the Reception staff at least 24 hours before your stay.

You can check-out from 8:30 A.M. to 11 A.M and you can arrange late check-out at the time of booking.

### **4. Breakfast**

Served from 7:30 A.M. to 10:00 A.M., our standard Italian buffet includes cakes baked by our chefs, cheese and sliced cold meat, hot drinks served by the staff.

### **5. Children**

Children under the age of 15 must stay in a room with at least one adult..

### **6. No Smoking**

In these premises, for their safety and hygiene, it is strictly forbidden to smoke in all internal environments: rooms and common areas. The Resort does not have smoking rooms.

Prohibition signs are clearly visible in every room and in common areas. Smoking is possible in the garden and in all open spaces. If the staff notices a breach of this rule, in any of the internal spaces, € 50 will be added to the amount of your stay to cover the cost of laundry for extraordinary cleaning of the entire upholstery, in addition to the cost of the penalty provided for by law (ITALIAN LAW OF THE 16th OF JANUARY 2003, No.3 - ART.51 and subsequent amendments and integrations)

### **7. Pets in the rooms**

Pets are welcome, upon written notice at the time of booking. If small and medium sized, they can stay in the room. We also have heated external boxes. A contribution of € 10 per animal is required for thorough cleaning at check-out.

### **8. Equipment and Parking**

The rooms are equipped with automatic on/off heating and manual adjustment individually controlled by customers, air conditioning and television.

The external parking inside our premises is free of charge, video-supervised but not guarded.

### **9. Sanitary water sanitation**

Everyday during night-time hours: from 02.00 to 03.00, sanitary water is sanitized by means of thermal shock, so please pay attention during this time to mix the water well when using the bidet, showers and sinks, as the outlet water temperature will reach 60 ° C.

# WEDDING 2020



## BANQUET MENU

*Dear future husband and wife,*



*Experience the unique atmosphere of Corte San Ruffillo and let yourself be pampered by the beauty of these places, in harmony with history and nature.*




*For your unique and unforgettable day, we offer 3 possible menus.*






The dishes marked with  are vegetarian, while the ones marked with  are served as finger food.


## WELCOME BUFFET OF STARTERS (APERITIF)

*Platter of mixed cold cuts produced by Corte San Ruffillo*  




*Selection of cheese, combined with the fruit compotes of Corte San Ruffillo*   


*Filled pizza bread (spianata), baked by our Chefs*




*Slices of pizza baked by our Chefs*   



*Mixed baked salatini made with puff pastry* 




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*Chicken salad with basil*   





*Roast beef with rocket and Grana cheese* 



*Vitel tonnè mignon*   

*Radicchio and balsamic vinegar "bruciatini"*  




*Rolled chicken in porchetta*   

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*Black rice salad with peas and cheese*    

*Couscous with dried tomatoes, capers and pesto*  




*Omelettes with vegetables from the Corte San Ruffillo organic garden*    

*Caprese small skewers*   

*Glasses with vegetable crudité's with seasonal vegetables from the Corte San Ruffillo organic garden*




*Assorted creams of seasonal vegetables from the Corte San Ruffillo organic garden*   

*Corte San Ruffillo pearl barley with vegetables from our organic garden*   

## FIRST MENU

€70,00 per person

### Welcome buffet

*The first menu includes all the starters indicated with the symbol *


### 2 First Courses among

*Ricotta and saffron gnocchi, zucchini and mint on cherry tomato coulis *

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*Hand made garganelli with white ragout of local rabbit, scented with sage*

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*Grilled crespelle baked with ricotta and spinach with coulis of pomini *

### Second Course

*Pork fillet wrapped in bacon with its cooking bottom  
with baked potatoes and mixed vegetables*

## DRINKS

### During the buffet

*White sparkling wine*

*Our idea of Bellini Cocktail*

*Fruit Juices*

*Still and sparkling water*

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### During lunch/dinner

*White wine - AmorMio produced by Corte San Ruffillo*


*Red wine - Sangiovese Superiore 2017 produced by Corte San Ruffillo*

*Still and sparkling water*


## SECOND MENU

€85,00 per person

### Welcome buffet

*The second menu includes all the starters indicated with the symbol *

### 2 First Courses among

*Passatelli romagnoli dry with vegetable ragout from the organic garden of Corte San Ruffillo and flakes  
of pecorino cheese *

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*Lasagnetta baked in the oven with mixed mushrooms from undergrowth, taleggio, sausage and black  
truffle*

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*Strozzapreti with vegetable ragout and light basil pesto*

### Second Course

*Veal wrapped in Parma ham, rosemary sauce with baked potatoes*

## DRINKS

### During the buffet

*White sparkling wine*

*Our idea of Bellini Cocktail*

*Spritz Cocktail*

*Fruit Juices*

*Still and sparkling water*

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### During lunch/dinner

*White wine - AmorMio produced by Corte San Ruffillo*

*Red wine - Sangiovese Superiore 2017 produced by Corte San Ruffillo*

*Still and sparkling water*

## THIRD MENU

€100,00 per person

### Welcome buffet

*The third menu includes all the starters indicated in the buffet list*

### 2 First Courses among

*Tortelli with ricotta, herbs and pine nuts with truffle-flavored butter on Parmesan cream* 

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*Carnaroli risotto creamed with saffron, smoked goose breast and a hint of lemon*

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*Cappelletto stuffed with meat sautéed with shallots, zucchini and mint*

### 2 Second Courses

*Heart of veal rib with aromatic herbs in golden puff pastry crust, on a parmesan cream with potato and cheese gateau*

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*Mignon of duck breast with orange and pink pepper with lemon spinach*

**Fruit on display**  (The cake is not included)

## DRINKS

### During the buffet

*White or rosé sparkling wine (to be chosen among the bottles in our selection)*

*Our idea of Bellini Cocktail*

*Spritz Cocktail*

*Fruit Juices*

*Still and sparkling water*

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### During lunch/dinner

*One white wine and one red wine produced by Corte San Ruffillo, to be chosen among our selection*

*Still and sparkling water*



## WINE

Prices include:

**1 bottle every 3 guests** for the buffet and the cake cut, plus

**1 bottle every 3 guests** for the lunch/dinner

More bottles can be arranged during the definition of the menu, for an extra cost that depends on the bottle chosen.

## OPEN BAR

The Open Bar option must be agreed when defining the menu and will consist of a selection of 4 alcohol bases (to be established together), which will allow us to prepare 5/6 different drinks.

*Alternative billing methods (just choose the one you prefer):*

**All you can drink count:** € 12 per person, counted on the total number of adults

**Numerical count:** € 4.50 per drink

**Counting on an hourly basis:** € 420 per hour, for 1 barman available

## SPIRITS CORNER

The spirits corner will be composed of *2 liqueurs, 2 bitters* and *1 grappa*, set out in detail together in the menu definition phase.

*Alternative billing methods (just choose the one you prefer):*

**Forfait count:** € 6 per person, counted on the total number of adults

**Numerical count:** €3 per glass