



Palazzo Marziale

Wedding at Palazzo Marziale 2015

*Minimum 15 guests we can give the exclusive use of the location **at lunch time until 6 pm** € 80.00 per person*

Opportunity to continue to celebrate in a lovely internal hall of the Venue

On request bar and music

*Minimum 40 guests we can give the exclusive use of the location **at dinner time** € 110.00 per person*

For smaller groups we can offer either a private corner on our terrace, either the exclusive use of an internal space € 90.00 per person

(the prices include a 5 hours ceremony. Every extra hour is € 200,00)

The offer includes :

- *Lunch or dinner with aperitive and seat down meal with four courses*
- *1/4 bottle of wine per person*
- *Sparkling wine included for the aperitive*
- *Toast with the wedding cake*
- *Wedding cake*
- *Flowers and candles at the tables*
- *Menu and table plan printing*

- Open bar available (extra)
- Limoncello and coffee

The finger food aperitive includes canapés with smoked salmon; ham and cheese

Fried tartles, mini sandwiche-s and local cheeses, tapas...

Choice of Startes:

Vegetable soup --- Caprese salad --- Ceasar salad ---Air dried beef with Rocked salad, parmesan cheese and balsamic sauce --- shrimps cocktail --- Grilled seasonal vegebles, with aioli bruschetta and local mozzarella --- Gourgettes gratin with local "caciocavallo" and basil ---Mixture of wild salads, cherry tomatoes, parmesan Cheese and balsamic sauce

Choice of first courses:

Tagliatelle alla Bolognese --- Crepes with ricotta and spinaches --- Cannelloni Sorrento style --- Potato dumplings with rocket salad and cherry tomatoes --- Neapolitan style rice timbale, layed on fresh tomato sauce, flakes of provolone cheese --- Ravioli with fresh cheese and marjoram with basil and tomato sauce --- Rice timbale with artichokes, mascarpone and smoked mozzarella cheese --- Risotto with aromatic herbs, spring mushrooms and crunchy gourgette sticks

Choice of main courses

Stuffed turkey breast with vegetables and raspberry sauce --- Fish fillet with olives, capers and tomatoes - mixed vegetables --- Oven baked chicken with potatoes and peas --- Roasted Loin of pork with seasonal vegetables --- Local Fresh fish with escarole and baked potatoes --- Sea bass slice with crispy bread crumbs, seasonal vegetables --- Angus steak with fresh grated pepper, rocket salad and cherry tomatoes

Choice of desserts

Pear in red wine with mascarpone mousse and chocolate sauce --- Fruit mosaic with vanilla ice cream --- Panna cotta in wild strawberry cream and pistachio crumbles --- Peach Melba ---

Nougat parfait with chocolate cream --- Black chocolate mousse with pistachio cream and crumbles --- Tiramisu with Amaretto di Saronno --- Delizia al limone --- Ice cream (to choose between cream or fruit flavours)