

Villa Carlotta is a charming XIX century mansion overlooking Lake Maggiore, embraced by magnificent flower gardens, and protected by majestic secular trees. An ideal venue to celebrate the most important days of your life, the Villa features bright indoor rooms and terraced gardens.

Villa Carlotta will be pleased to have you as our guests in our Suite on your first wedding night

## Wedding menu

Dinner may be composed of the following courses:

Welcome aperitif (finger food, 3 choices), 1 entrée, 1 main course and side dish **€ 90,00**

Welcome aperitif (finger food, 3 choices), starter, 2 entrées, 1 main course and side dish **€ 100,00**

Welcome aperitif (finger food, 2 choices), Buffet of the Islands, 2 entrées, 1 main course and side dish, sorbet **€ 110,00**

Welcome aperitif (finger food, 2 choices), Gran Buffet of the Three Islands, 2 entrées, 1 main course and side dish, sorbet **€ 120,00**

Wedding cake (1-tier) included

multiple tiers supplement – TBD

This menu includes a selection of drinks:

Spumante Dry vintage (2 flutes per person), red and white wine (1 bottle every 4 guests), water, coffee.  
Price per person.

Supplement for unlimited wine – TBD

This menu includes:

Mise-en-place

Printed menus, multiple copies on each table

White table linen

White fine China

Design steel cutlery

Round tables (6, 8 or 10 people per table)

## Children Menu

For your young guests from 3 up to 9 years old

Pennette with tomato sauce

Milanese-style cutlet with French fries

Home made ice cream

Drinks

€50,00 per child

## Reception venues

Banquet hall up to 200 guests

- Price included in the menu –

Aperitif

Outdoor area, park, and terraced garden € 350,00 + VAT (indoor in case of bad weather)

Cutting of the cake

Outdoor area, park: € 100,00 + VAT

Ceremony

Civil or Symbolic

Outdoor area, park or indoor: € 500,00 + VAT

## Welcome aperitif

Choice of different finger food

Vialardi-Savoia style veal with tuna sauce

Brioche, Arnad lard, and honey

Marsala-flavored pink shrimp tartare, roast-scented

Larded prawn

Polenta, butter, and anchovies

## Gran Buffet of the Islands

Baker's corner

Assorted focaccia

Assorted pizzas

4 different-type bread

Mixed puff pastries

Cheese and cold cuts corner

Grana Padano cheese bites / Selection of local cheese / Buffalo mozzarella cheese

Local salami / Bresaola / Pork loin / Rolled pancetta /

Roast turkey / Mortadella

Finger food corner

Veal with tuna sauce and caramelized onion

Veal carpaccio and cheese sauce

Piedmontese-style Russian salad

Hand-cut beef tartare with Brusca sauce

Marsala-flavored pink shrimp tartare, roast-scented

Larded prawn

## Starters

Fontaneto yellow onion cooked on hay, fig molasses, and mountain lard

Potato and leek flan

Curdled ricotta cheese and caramelised celery

Beef with oyster sauce

Egg cooked at a low temperature, porcini salad and Grana Padano sauce

Egg cooked at a low temperature and anchovy sauce

## Entrées

Fusilloni monograno Felicetti cacio e pepe

Parmesan cheese risotto, pigeon flavored

Ravioli del Plin in a roast sauce

Conchiglioni monograno Felicetti, shrimps and Azuki beans

Tortiglioni with red snapper bisque, courgettes and pickled onion

## Main courses

Sea bass fillet à la Meuniere

Turkey roulade glazed with chestnuts and mead

Braised beef cheek with mashed potatoes, parsley infusion and baby carrots

Beef tagliata with roast sauce and baked potatoes

Tuna fish tataki and mango jelly

### Additions

PARMA HAM TO BE HAND CUT DIRECTLY ON THE HOLDER

To be served during the aperitif: € 150,00

### DESSERT BUFFET

5 single servings of:

Chocolate and coconut mousse / cannoli / sacher torte / tiramisù / tartelette with jam

Dessert buffet cost (per adult): € 12,00

### BITTERS TROLLEY

Monte negro / Sambuca / Jagermeister / Braulio / Limoncello

Cost (per adult): € 9,00

### CONFETTATA

4-types sugared almonds, display jars and decorations € 150,00

### SET-UP

Menu drafting and printing, tables set-up, party favours table, tableau de mariage, confettata: € 200,00

## Open Bar

### CLASSIC PACKAGE

€ 500,00 for 100 drinks (a minimum of 2 per person)

ADDITIONAL DRINKS: € 6,00 per drink

### DELUXE PACKAGE

€ 1.000,00 for 200 drinks (a minimum of 2 per person)

ADDITIONAL DRINKS: € 8,00 per drink

Rates valid for confirmed events with a minimum of 40 guests.

### DRINKS

Soft drinks and fruit juice | Alcohol-free cocktails with fruit juice

Prosecco, Spritz, Negroni, Negroni Sbagliato, Americano

Cocktails: Moscow mule, Gin/vodka tonic/lemon, Rhum and Coke

## Additional services

DJ Set

SIAE tax

Floral arrangements

Light decorations

Photographers and video-makers

Entertainment for adults and children