



THE WEDDING OF YOUR

*Dreams*





# *When a dream come true*

Celebrate the most important day of your life in a dreamlike atmosphere: the Grand Hotel Gardone will help you make your wedding banquet a spectacularly memorable event. Great news from 2018: at the Grand Hotel Gardone it will be possible to celebrate marriages and civil unions thanks to agreement signed with the municipality of Gardone Riviera. The magic of Lake Garda, the noble charm of the history of the hotel, the unique and inimitable style of the location, the perfect elegance of the service,

high profile wine selection and cuisine, a suggestive terrace facing the lake: and in this picturesque scenery, your dearest unforgettable moments. There is a full range of offers, from “intimate” weddings to receptions for up to 280 guests, with tailor made menu agreed upon directly with the grooms, wedding cake prepared by our pastry chefs, the option of having the symbolic ceremony at the hotel and the cut of the cake under the moonlight or accompanied by a firework display over the lake.





# *Salone delle feste*

Sumptuous room with panoramic terrace on Lake Garda that at the beginning of the '900, in the years of the "Belle Époque", was the stage for elegant banqueting of the central European nobility.

**Maximum capacity: 250/280 people**



# *Restaurant à la carte "il giardino dei limoni"*

Placed beside the pool, on a vast terrace facing the lake, the restaurant turns into a magical setting to celebrate the wedding ceremony. For exclusivity of the restaurant a supplement is required.

**Maximum capacity: 60 people**



## *Included services*

- Prestigious and sophisticated areas
- Air-conditioned rooms
- Wine selection from our cellar
- Personalized menu
- Menu printing
- Kids menu
- Menu for food intolerances and allergies
- Basic centerpiece
- Free testing dinner for the grooms
- Romantic Superior room with balcony and lake view for the married couple



## *Extra services*

- Boat with driver for the arrival of the married couple
- Fireworks
- Open bar
- Baby-sitter
- Florist
- Private parking
- Photographer and video-maker
- Music entertainment
- SIAE

# Fatti tentare dalle nostre proposte di menù...

## OFFER MENÙ I



### **Buffet Aperitif served on the panoramic terrace**

Selected sparkling wine, assorted fruit juices  
Bellini, Hugo, Aperol Spritz and fruit cocktail

#### *Rustik corner*

Italian cold cuts platter  
Mini caprese with mozzarella cheese  
and cherry tomatoes  
Tartlets with beef tartare  
Croutons with “Strolghino” salami and capers

#### *Fisherman's corner*

Salmon marinated 48hours  
Shrimps with green courgette cream  
Small glasses of couscous with fish  
Croutons with tuna and seabass carpaccio flavored  
with lake Garda's olive oil and lemon  
Fried shrimp tails wrapped in potatoes  
Octopus carpaccio with salty crumble  
and vegetable cream

#### *Vegetarian corner*

Assorted vegetable flan with cheese sauce  
Assorted grilled vegetables  
Small glasses of venus rice with vegetables  
Edamame with Maldon Salt  
Vegetable crudités flavored with lake Garda's oil

#### *Other Delights*

Stuffed Italian focaccia  
Variety of mini gourmet pizzas  
Fried chicken meatballs  
Bruschetta with confit tomatoes and anchovies  
Cheese croquettes  
Fried olives  
Paprika onion rings



### **..and following served in the ballroom:**

#### *First courses*

Risotto with seafood, shellfish bisque  
and sour butter

\* \* \*

Cannelloni pasta with burrata cheese , mussels,  
olives patéand Piccadilly sauce

#### *Second course*

Fillet of beef with Rockford sauce  
and potato gâteaux

#### *Wines*

Lugana – Azienda Agricola Pilandro  
Groppello – Azienda Agricola Turina

\* \* \*

The Wedding cake

### ***On the panoramic terrace Desserts gran buffet***

Assorted mignons  
Fantasy of mini desserts  
Sliced Fresh Fruit



## OFFER MENÙ 2



### **Buffet Aperitif served on the panoramic terrace**

Selected sparkling wine, assorted fruit juices  
Bellini, Hugo, Aperol Spritz and fruit cocktail

#### *Rustik Corner*

Parma ham 24 months with melon  
Grana Padano and cheese platter  
Beef tartare balls with balsamic vinegar  
Small glasses of couscous with vegetables  
Croutons with “Strolghino” salami and capers  
Filled crepes with Philadelphia and ham

#### *Fisherman's corner*

Cantabrian anchovies with herb butter  
and croutons  
Small glasses of Venus Rice with fish  
Squid tentacles with guacamole sauce  
Polenta cube with saor sardines and confit tomato  
Fried shrimp tails wrapped in potatoes  
Croutons with salmon and tuna tartare  
Octopus carpaccio with salty crumble  
and vegetable cream

#### *Other Delights*

Vegetable crudité's flavored with lake Garda's oil  
Club sandwich  
Slices of gourmet pizza  
Variety of stuffed Italian focaccia  
Stuffed salty puffs  
Mini hamburger  
Stuffed savory croissants  
Fried chicken meatballs  
Tempura vegetables



### **..and following served in the ballroom:**

#### *First courses*

Risotto with courgette cream  
and red prawns

\* \* \*

Lasagna with quail and vegetables  
with Port wine sauce

#### *Second course*

Sea bass wrapped in Parma ham  
with pea cream

Or

Licorice marinated beef cheek with soft  
mashed potatoes

#### *Wines*

Lugana – Azienda Agricola Pilandro  
Groppello – Azienda Agricola Turina

\* \* \*

The Wedding cake

### ***On the panoramic terrace Desserts gran buffet***

Assorted mignons  
Fantasy of mini desserts  
Sliced Fresh Fruit

## OFFER MENÙ 3



### **Buffet Aperitif served on the panoramic terrace**

Selected sparkling wine, assorted fruit juices  
Bellini, Hugo, Aperol Spritz and fruit cocktail

#### *Rustik Corner*

Grana Padano and cheese platter  
Marron glacé wrapped with bacon or speck  
Beef tartare balls and balsamic vinegar  
Croutons with “Strolghino” salami and capers  
Italian cold cuts platter

#### *Fisherman's corner*

Polenta cube with saor sardines and confit tomato  
Shrimps with courgette cream  
Squid tentacles with guacamole sauce  
Small glasses of couscous with fish  
Fried shrimp tails wrapped in potatoes  
Croutons with salmon and tuna tartare  
Octopus carpaccio with salty crumble  
and vegetable cream  
Crudit  of oysters, scampi or  
red prawns (of your choice)

#### *Vegetarian corner*

Edamame with Maldon Salt  
Small glasses of Venus Rice with vegetables  
Mini caprese with mozzarella and cherry tomatoes  
Vegetable crudit s flavored with lake Garda's oil

#### *Other Delights*

Fried chicken meatballs  
Slices of gourmet pizza  
Variety of stuffed Italian focaccia  
Stuffed salty puffs  
Mini hamburgers  
Stuffed savory croissants  
Club sandwiches



### **..and following served in the ballroom:**

#### *First courses*

Green pasta millefeuille with fish from  
Lake Garda and tomato sauce

\* \* \*

Risotto with scampi cream, green apple  
ice-cream and sour butter

#### *Second course*

Licorice marinated veal cheek with  
soft mashed potatoes

\* \* \*

Snapper with fried leek and  
mashed peas

#### *Wines*

Lugana – Azienda Agricola Pilandro  
Groppello – Azienda Agricola Turina

\* \* \*

The Wedding cake

### ***On the panoramic terrace Desserts gran buffet***

Assorted mignons  
Fantasy of mini desserts  
Sliced Fresh Fruit





**Service charge for the civil unions**

The price to be paid to the municipal functionary for celebrating the marriage at the Grand Hotel Gardone

€ 1.000,00

Rental cost for the room with basic set up included table for wedding ceremony with flower centerpiece and white covered chairs

**SALONE DELLE FESTE** \_\_\_\_\_ € 800,00

**SALA VIRGILIO** \_\_\_\_\_ € 400,00

**Payment**

- A deposit of € 1.000,00 will be required at the time of booking
- The full settlement of the balance is due at the end of the event

**Penalties**

Cancellations must be notified by written. The deposit will not be refunded. The final number of participants has to be communicated 5 days prior to the event and can't be less than the minimum number agreed.





*for an unforgettable experience*



GRAND HOTEL  
GARDONE RIVIERA



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**#grandhotelgardone**