

# CASTELLO DI PETRATA

Your wedding in Italy



Assisi - Umbria

FOOD

# WEDDING DAY

The wedding day menu usually starts off with a welcome cocktail before the ceremony. After an appetizer/ starter buffet served on our terraced garden overlooking Assisi. This is then followed by a sit-down dinner that is generally composed of two different first and second course dishes of pasta/rice and a main course served with sides. A tempting dessert buffet and the wedding cake complete the menu for the reception.

## WELCOME COCKTAIL

Prosecco Valdobbiadene DOCG, Flavored waters, Aperol and Limoncello Spritz, No-Alcoholic cocktails, Beers



## BUFFET OF ANTIPASTI

### TEMPURA (FRIED)

Crunchy and dry, served on straw paper cones, accompanied by powders, sauces and emulsions.

Seasonal vegetables, leaves and flowers: shiso leaves, edible flowers, peppers, courgettes, aubergines, courgette flowers, onion, sage, mushrooms and other varieties that the season provides us.



### NORCINERIA

Cured ham, salami, capocollo, sausages, mortadella, pork cheek - fresh mixed bread, torta al testo.

### TORTA AL TESTO

Preparation and cooking on sight of the classic Umbrian focaccia, accompanied by various typical condiments such as: spinach and sausage; stracchino and rocket; ham





## BUFFET OF ANTIPASTI

### CHEESE CORNER

(cut on sight - served with mustard, dried fruit and homemade jams)

Pecorino cheese matured in barrel and fig leaves) - Braid of fiordilatte - Buffalo mozzarella bites - mozzarella Knots - Goat cheese - grilled Tomini cheese - Burrata



### DALLE PADELLE

(show cooking with elegant brass lamps)

Eggs and truffle - barbozza, sage and plum - seasonal vegetables





## EXTRA TIPS OF ANTIPASTI

### PASTA ON SIGHT

One of our chefs, will prepare, on sight, one of your dishes, during the appetizer buffet. The homemade pasta will be eaten during the dinner)

**350 €**



### CASARO

Master cheesemaker who prepares mozzarella on sight starting directly from the cajata.

**350 €**



### CACIOCAVALLO

Is a typical cheese from South of Italy that is hung and heated over a fire. The heat melts the cheese which is then served on toasted bread

**150 €**

## RECEPTION DINNER

The proposals indicated below are intended as guidelines, depending on the period in which the reception will take place, these will be enriched with seasonal dishes. All courses are served at the table and every dish is carefully displayed on every place

## FIRST COURSES

### Filled Egg Pasta

Pasta filled with parmesan cheese, chicken gravy, porcini mushrooms, chives

Pasta filled with tomato sauce, tomatoes celebration, summer vegetable jus, basil

Pasta filled with pecorino cheese, sweet potatoes sauce, beetroot pear

Pasta filled with pork, parmesan Reggiano cheese sauce, truffle

Pasta filled with aubergine, courgette sauce, zucchini flower, sunflower seed

### Lasagne

Goose ragout lasagna, orange and parmesan cheese, basil

Mushrooms lasagna, smoked potatoes sauce, lime zest



## FIRST COURSES

### Rice Dishes

Truffle risotto, jus, roast leek, olive powder

Caprino cheese risotto, capsicum, almond, mint, vegetable jus

Porcini risotto, porto jus, cardoncelli mushrooms, parsley

Saffron risotto, ossobuco veal variation  
Coconut risotto, marinated soy shrimp, citrus

### Sautéed Pasta (pasta in jars to be shaken by the guest or served on a plate)

Rigatoni pasta, sausages sauce, shallot, pecorino cheese

Goose ragout gnocchi, orange and parmesan cheese, basil

Orecchiette pasta, basil pesto, stracciatella cheese, crumble, confit tomatoes

## MAIN COURSES

### MEAT

Honey laquered duck, spices, orange, carrot and lemon sauce, citrus jus

Beef tenderloin, celery variation, sweet and sour spring onion and jus

Lamb variation, peas, snow peas, mint, lamb jus

Guinea fowl breast, liver, sour sauce, pak choi, jus

Veal tenderloin, leek sauce, shiitake, finger lime, jus

Beef steak, potatoes and vegetables from the garden, mustard jus

Pork fillet, spinach, parsnip, raspberry vinegar onions, jus

Venison, capsicum variation, apricot and ginger chutney, jus

### FISH

Cod fillet, orange citronette, green chillies, celery

Sea bream fillet, teriyaki sauce, celery variation

Salmon fillet, vermouth sauce, sorrel, salmon roe



### VEGETARIAN

For the first courses we will offer options in line with no-vegetarian choices by substituting some ingredients.

Eggplant parmigiana, tomato sauce, tomatoes confit, basil

Confit leek, mustard chantilly, olives

Red turnip puff pastry, sour cream, rocket

### VEGAN

For the first courses we will offer options in line with non-vegetarian choices by substituting some ingredients.

Eggplant parmigiana, tomato sauce, tomatoes confit, basil (Vegan version)

Confit leek, mustard chantilly, olives (Vegan version)

Red turnip puff pastry, sour cream, rocket (Vegan version)



SEMINAKED CAKE

## WEDDING CAKE

The cake-cutting ceremony is usually held as a symbol of good luck and prosperity for the couple and all the guests. Here are some photos of cakes and special suggestions.

Together with the wedding cake, finger food of desserts and baskets of fresh fruit are served. A corner with Italian coffee, American coffee, limoncello, digestives is open

WEDDING CAKE SHOW: Puff pastry cake or a sponge cake, filled with chantilly cream and strawberries, berries or chocolate chips prepared in front of your guests (cooking show)



WEDDING CAKE SHOW



COVERED CAKE



NAKED CAKE



FRUIT TART



## EXTRA TIPS FOR DESSERT

### SICILIAN CANNOLI

Our Chef will prepare on sight (or on a tray among your guests) the famous Sicilian cannoli with ricotta, pistachio, candied fruit and chocolate

8 € per person  
(minimum 250 €)



### CANDY CORNER

A sweet and playful touch for your celebration: a dedicated corner where guests can indulge in **freshly made popcorn**, **soft and colorful cotton candy**, and **traditional Italian brittle (croccante)**. A delightful experience that adds fun and flavor to your party, perfect for both children and adults.

650 €



## ALCOHOL INCLUDED

All our menus include drinks from the welcome cocktail before the ceremony, the buffet of antipasti, reception dinner to the cutting of the cake.

The drinks we include are:

- Water and Soft Drinks -> Unlimited
- Wine (red and white) -> 1 bottle every 2 people for each tipe of wine
- Prosecco (also used for Aperol spritz) -> 1 bottle every 6 people
- Beers -> 2 bottles of 33 cl per person

...more than two liters of alcohol per person!!...

## HOW DOES IT WORK WITH ALCOHOL?

1. The number of bottles consumed is done day by day, but an overall count is still done at the end of the whole event (two, three or more days).
2. We are very flexible on alcohol consumption, we will evaluate the total consumption and there will be an extra only if the consumption has really been higher than expected.
3. Very few couples have had to pay extra costs for alcohol!



## PARTY TIME

### OPEN BAR

The Open Bar service provides unlimited distribution of cocktails, freshly prepared by a professional barman (another barman will be added for numbers over 100 people). The cost varies according to the number of people who will use the open bar service and the type of service you wish to use. The type of cocktails can be customized with the spouses, unless otherwise indicated, the following cocktails are provided:

BASIC: Gin tonic/lemon - Vodka tonic/lemon - Coca and Rum - Negroni - Americano - Mocktails - Aperol/Limoncello Spritz - Beers - Prosecco - White/Red Wine - shot of Tequila/Limoncello/Vodka

GOLD: Basic proposal + Espresso Martini - Moscow Mule - Margarita - Old Fashioned



## We offer two types of open bar

### BASIC

Reusable plastic glasses  
Fresh fruit  
Mid-range spirits (eg Gordon Gin, Keglevic Vodka, Havana club Rhum, etc ... ..)  
Crushed and cubed ice

40 € per person (2h) / 15 € per person from the 3rd hour

### GOLD

Glass glasses  
Fresh fruit  
High-end spirits (eg Gin Hendrix/Mare/Roku, flavoured Gin, Belvedere/Gray Goos Vodka, Riserva Rhum, etc ... ..)  
Crushed and diced ice, addition of fruit crushed to cocktails

60 € per person (2h) / 25 € per person from the 3rd hour

## PARTY TIME

### CIGAR CORNER

The Cigar Corner is set up in elegant wooden cupboards and attended by one of our waiters

nr. 3 types of Rhum: Zacapa 23 Years - Don Papa - J. Bally [or Rhum of the same level]

nr. 3 Types of Whiskey: Lagavulin 12 years - Laphroaig 10 years - Knob Creek [or Whiskey of the same level]

nr. 1 Armagnac

nr. 4 types of chocolate with different gradations of dark chocolate

nr. 3 types of cigars: Cuban - Classic Tuscan - Flavored Tuscan

The service takes place in elegant bolted glasses.

Up to 50 persons -> 540 €  
From 51 to 75 persons -> 750 €



### ESPRESSO MARTINI BAR

A corner with a specific counter dedicated to the famous "Espresso Martini".

A barman will prepare the cocktail on sight by preparing the coffee directly from the traditional Italian moka

PARTY TIME  
(combined with open bar)

Set up corner: 500 euros  
Cost per drink: 8 euros with Basic Open Bar /  
included with Gold Open Bar

DINNER TIME  
(from the main course to the cake cutting)

Set up corner: 500 euros  
Cost per drink: 8 euros



## EXTRA TIPS

### PROSECCO/APEROL/ESPRESSO MARTINI TOWER

The tower are a structure made up of glassware, either stacked on their own or arranged on a platform. The glasses can be pre-filled, or the couple will pour, starting with the glass at the top of the tower, allowing it to trickle down to fill the rest of the glasses.

**60 glasses - 650 €**



### ICE CREAM - TRUCK

An ice cream truck directly to the castle, you can choose from 6 flavors and ice creams on cones or cups will be served throughout the event.

**15 € per person  
(minimum 500 €)**

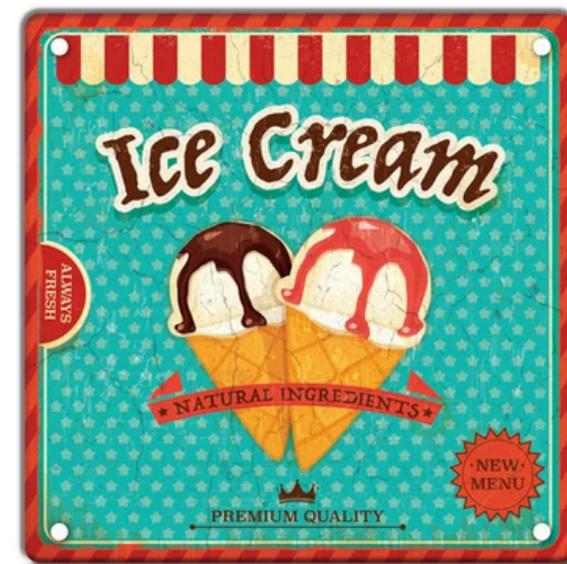




## ICE CREAM - VINTAGE CART

An ice cream cart, 6 flavors of ice cream that you can choose from served with a vintage cart.

**Cart Rental 500 €**  
**Ice cream 5 € p.p.**



## MIDNIGHT SNACK

Focaccia with salami and vegetables  
5 € p.p.

Pasta cacio e pepe prepared in show cooking  
in front of guests in a parmesan wheel  
15 € p.p. (min 50 guests)

## HANGOVER BAR

Bloody Mary - Screwdriver - Hair of the Dog

**Bar set-up 250 €**  
**10 € per cocktail**





## THE ITALIAN BEST WINE SELECTION

A corner with a large selection of famous wines from Umbria and other regions of Italy. A Sommelier will explain to your guests the differences between the various wines, it can be organized as a wine tasting or during the wedding reception.

**Brunello di Montalcino**

**Chianti Classico**

**Amarone di Valpolicella**

**Rosso di Montepulciano**

**Sagrantino di Montefalco**

40 € p.p.

[The number of people will be calculated on the actual participants]



FIND OUT MORE

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