

# CASTELLO DI PETRATA

*Food and Drinks*



# 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 (cut on sight)

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



# 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



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



# Extra Tips for 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 €



CAGIOCAVALLO: 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 Pasta

*Tortello with a parmesan cheese filling served with porcini mushrooms and chicken gravy*

*Tortello with a filling of besciamella cheese, mirepoix, tomatoes, gravy*

*Tortello filled with octopus, tomatoes, basil*

*Tortello filled with sausages and stracchino cheese, spinach*

*Tortello filled with potatoes and black truffle, sprouts*

*Tortello beetroot filling, carrots, dill*

### Baked Pasta

*Lasagna with goose meat sauce ragout and creamy parmesan cheese and orange*

*Amatriciana baked raviolo, mint*

### Rice Dishes

*Porcini risotto, yellow fruits, crumble bread, rosemary*

*Truffle risotto served with gravy, roasted leek and a sprinkling of olive powder*

*Risotto, coconut and anchovies sauce, shrimps, citrus fruits*

*Saffron risotto, braised veal*

*Risotto with Aubergine, ricotta cheese, basil*

*Celery risotto, plum, foie gras*

Shaked Pasta (pasta in jars to be shaken by the guest)

*Gnocchi in a creamy mushroom and sausage Norcina sauce, served with a creamy roasted shallots sauce*

*Pasta with pesto of basil, confit cherry tomatoes*

## MAIN COURSES

*Rabbit, peppers, chard*

*Lamb, leek sauce, olives*

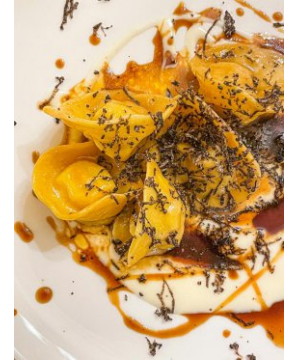
*Pork, tomatoes, garlic*

*Duck, carrot, orange and lemon sauce, spinach*

*Guinea fowl, liver pate, sour sauce, spinach*

*Guinea fowl, tomatoes, rosemary, cicory*

*Crispy pork, auseille sauce (white wine, shallot, cream)*



## VEGETARIAN PROPOSAL

*Eggplant parmigiana, vegetable dots, basil*

*Onion tarte tatin, parmesan and orange sauce*

*Confit leek, grilled, mustard chantilly, olives, potato chips*

*Turnip tartare, apples, in salted water*



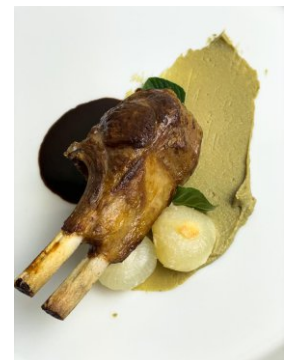
## VEGAN PROPOSAL

*Eggplant "Parmigiana", vegetable dots, basil*

*Confit leek, grilled, mustard chantilly, olives, potato chips*

*Onion variation, orange sauce*

*Turnip tartare, apples, in salted water*





# 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



Semi-Naked Cake



Covered Cake



Naked Cake

You can go for a puff pastry cake or a sponge cake. It can be filled with chantilly cream and strawberries, berries or chocolate chips

EXTRA OPTIONS (Some cakes may have an additional cost):



Fruit Tart



Cheese Tower



Cup Cake



# Extra Tips for Dessert



MAITRE CHOCOLATIER: The Maitre Chocolatier will create a real tasting show for your guests during dinner and the dessert buffet.

Prepared on sight during the appetizer buffet and served with the dessert buffet Your guests will have the opportunity to follow the process of making precious filled chocolates, Bat and much more. You can choose flavors, types of chocolates, shapes and colors, all served using an elegant mise en place and top quality ingredients.

5 € per person (minimum 500 €)

ICE CREAM: Prepared on sight during the dessert buffet, your guests will have the opportunity to follow the process of creating top quality ice creams.

5 € per person (minimum 500 €)



# Extra Tips for Dessert



## SICILIAN CANNOLI

Our Chef will prepare on sight the famous Sicilian cannoli with ricotta, pistachio, candied fruit and chocolate

5 € per person (minimum 250 €)





# 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!!..

## ALCOHOL PACKAGE:

100 beers -> 400 €

25 bottles of wine -> 500 €

25 bottles of prosecco -> 500 €

## 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 cocktails + 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

### 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

40 euros per person\* (2h) / 15 euros  
per person\* from the 3rd hour

60 euros per person\* (2h) / 25 euros  
per person\* from the 3rd hour





*Castello Petrata  
Assisi*

# 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 euros

From 51 to 75 persons -> 750 euros





# 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)

## DINNER TIME

(from the main course to the cake cutting)

Set up corner: 500 euros

Cost per drink: 8 euros with Basic Open Bar /  
included with Gold Open Bar

Set up corner: 500 euros

Cost per drink: 8 euros





# Champagne Tower

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

About 60 glasses

With Italian Prosecco: 650 euro / With Champagne: 1050 euro





# A few extra tips

for the wedding day or for the other days



## ICE CREAM CART

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

12 € p.p. (min. 500 €)



## SELECTION OF CRAFT BEERS

A selection of 4 craft beers from our region.

8 € p.p. (min. 250€)

# A few extra tips

for the wedding day or for the other days

## THE BEST ITALIAN 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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Castello di Petrata



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