Country chic menu

Welcome aperitif

Duration 60 minutes

Prosecco Treviso DOC and Italian sparkling wine
Aperol Spritz
Fruit juices
Mineral water, sparkling and flat

Pane di segale, salmone e robiola di capra / *rye bread, salmon and goat soft cheese*
Caprese di bufala, basilico e olio evo / *caprese with Bufala mozzarella, basil and extra virgin olive oil*
Baccalà croccante con foglie di cipolla / *crispy cod with onion leaves*
Bocconcini di caprino in crosta di nocciole e mandorle su cialda croccante / *chunks of goat cheese crusted with nuts and almonds on crispy bread*
Pinzimonio di verdure con citronette / *raw vegetables with citronette dip*
Strudel di pasta brisée e verdure / *vegetable strudel*
Misto di olive italiane / *mix of Italian olives*
I salumi classici della tradizione Toscana, soppressata, prosciutto toscano, salame, finocchiona, capocollo / *classic salumi (cured meats/charcuterie) from the Tuscan tradition, soppressata, Tuscan ham, salami, finocchiona, capocollo*
Accompagnamento dei salumi con pani e schiacce / *salumi served with different kinds of breads and Focaccia*
Crocchette: patate e prosciutto, purea di ceci in crosta di sesamo / *croquettes: potatoes and ham, chickpea puree in sesame crust*
I crostini e le loro salse: pomodorini, patè di fegatini e crema al basilico / *toasted bread with sauces: cherry tomatoes, liver pate, basil cream*
Spiedini di verdure fresche grigliate con prezzemolo e olio evo / *grilled fresh vegetables skewers with parsley and extra virgin olive oil*

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Wedding reception menu (served menu)

Tortino di frittata al tartufo con cipolle caramellate / *truffle omelet pie with caramelized onions*
Caprese di risotto: risotto Carnaroli di Maremma con bufala, riduzione di pomodoro fresco e basilico croccante / *risotto caprese: Carnaroli risotto of Maremma with buffalo mozzarella, fresh tomatoes sauce and crispy basil*
Spaghettoni pastificio Benedetto Cavalieri con briciole di pane toscano e acciughe dell'Argentario / *"spaghettoni" pasta (from Pasta factory Benedetto Cavalieri) with crumbs of Tuscan bread and anchovies of Argentario*
Arrosto di agnello (disossato) in crosta d'erbette, riduzione ai frutti di bosco e sformatino di verdure / *roast lamb (boneless) crusted with herbs, wildberries sauce and vegetables pie*

Sweets and wedding cake

Torta nuziale di frutta, in abbinamento: spumante moscato e brut
Cakes corner: buffet with mini desserts of our own production:
Tiramisù
Macarons
Fruit tarts
Sicilian cannoli with ricotta cheese and candied fruit
Fruit wedding cake served with Italian sparkling wine Moscato and Brut

Coffee and liquor table

Espresso and American coffee, grappa, amaro and limoncello liquors (service duration: 30 minutes after the wedding dinner)

Beverage

Aperitif as above indicated, quantity is unlimited for the duration indicated.
With the wedding menu, we serve mineral water (sparkling and flat).
You can buy wines from our wine list or supply them directly.
Sparkling wine with the cake, one bottle each eight persons included.
Coffee and liquors, quantity unlimited for the duration indicated.

Equipment, mise en place and wedding dinner centerpieces

Rectangular tables
White linen tablecloths / burlap or lace runners
White wood Tusan chairs or white Chiavari chair with pillow
Transparent glass under plates
White porcelain plates, Steel cutlery "Stile impero", water & wine glasses Bormioli
Buffet aperitif seats: wooden tables with country chairs and high bar tables
Wedding dinner centrepieces
Transportation within 70 km from our headquarters, Santa Fiora (GR)

Wedding dinner centerpieces

We include different types of decoration that you can chose within the following alternatives:
Glass vases with seasonal flowers bouquetsand candles
Green runner of olive leaves and eucalyptus with seasonal flowers and candles
Rectangular wood boxes with seasonal flowers and candles

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Price per person: € 92,00. Price include everything above indicated.

The above costs include VAT and are valid for a minimum of 60 people.

From 20 to 30 people extracharge of € 10,00 per person.
From 31 to 40 people extracharge of € 8,00 per person.
From 41 to 50 people extracharge of € 5,00 per person.
From 51 to 59 people extracharge of € 3,00 per person.

Not included:
Kitchen set-up (if necessary), from € 500,00 + vat.
Coverings
Transport over 70 km from Santa Fiora (GR).

Children

0-3 years old: free of charge.
4-12 years: 50% discount on adult price.

Kid's table (in case the children are served in a separate table during the aperitif):
Menu, 1 dish to choose between pasta with meat sauce or with tomato sauce, chicken and potatoes, burgers and fries, pizza + dessert + water + 1 soft drink
Set up with felt-tip pens and sheets, soap bubbles, toy for him or her.
Cost: € 35.00 per child.

Staff: 50% discount if eating on a separated table. If eating together with guests it will entirely pay the cost of the meal.

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Menu tasting and inspection

We are happy to host the bride and groom in Tuscany to sample the menu. The cost is € 65,00 per person for a 10 courses tasting. You can choose and purchase wines from our wine list.
The cost for the inspection at the wedding location is € 220.00.
We will reimburse Bride & Groom tasting costs and inspection in case of confirmation.

Booking terms and conditions

Upon confirmation of the service Cerinella require a deposit of € 2,000.00 and a credit card as guarantee.
90 days before the event date: 40% of the total.
10 days before the event date till the event day (depending on payment form): total balance.
We accept payment via bank credit transfer and credit card.

The final number of guests must be confirmed 15 days before the event. In case of cancellation by some guests after that date, the cost will be calculated anyway.
In case of total cancellation 90 days before the event, will be held the first deposit.
In case of cancellation from 90 days to 100 days before the event, will be held the first and second deposit.
In case of cancellation from 10 days to the event day, will be held the total.

Catering Cerinella

Wedding Planner & Event Creator

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