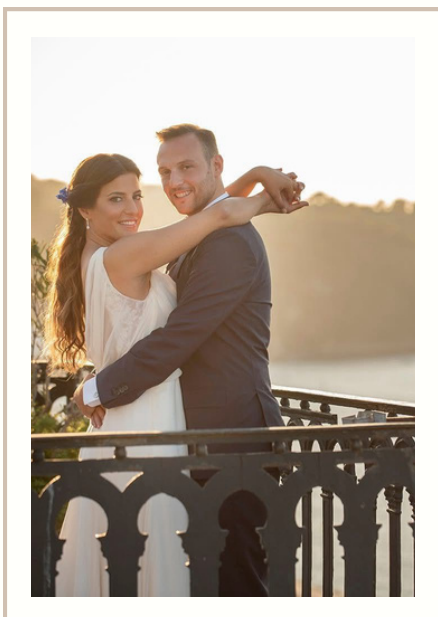




Grand Hotel
EUROPA PALACE
★★★★

The
WEDDING
PROPOSAL
elite



Elite Menu



Welcome drink

Flavored water with lemon, ginger and mint
Prosecco

Aperitif corner bar by the glass

Aperol Spritz & Limoncello Spritz
Campania red and white wine
Soft drinks



Food corner included in the price

Bread buffet with different kinds of bread, mixed taralli and Neapolitan tortano (stuffed pie)

Fried food buffet of land and sea (fried pizza dough with tomato and mozzarella cheese, fried panzerotti, pasta fritters and fried fish cone)

Italian buffet of mixed bruschetta selection with meat, fish and vegetarian options

A tasting of freshly made mozzarella

A tasting of freshly sliced cold cuts and mixed cheeses

Finger foods served on tray

Choice of 4 pieces from:

Seafood finger food

- ☐ Arancino with saffron, squid and smoked mozzarella cheese
- ☐ Bun with zucchini scapece and marinated bonito
- ☐ Crispy tacos with mackerel tartare, green apple jelly and soured yogurt
- ☐ Cuttlefish salad, fennel and orange
- ☐ Potato cannoli with purèed cod and Beluga caviar
- ☐ Salted cod croquette, lemon and saffron
- ☐ Seaweed crackers with orange tuna tartare

Meat finger food

- ☐ Bao with pulled pork and white sesame seeds
- ☐ Bell pepper cream sauce with black casertano pork strips
- ☐ Choux craquelin with Neapolitan ragout and tomato seasoning
- ☐ Mini bun with beef carpaccio and roasted tomato sauce
- ☐ Mini bun with chicken mousse, tomato and salad

Vegetarian finger food

- ☐ Arancino, potato croquette and seaweed fritter
- ☐ Eggplant parmigiana
- ☐ Fried pizza dough with tomato confit and buffalo stracciatella cheese
- ☐ "Nerano style" tartlet with zucchini and provolone del Monaco cheese
- ☐ Rosemary-flavored potato millefeuille
- ☐ Vegan cannolo, Nori seaweed and avocado
- ☐ Zucchini parmigiana, smoked mozzarella cheese and mint

Table service

Two first courses to choose from:

First course - fish option

- ☐ *Fusilli pasta with octopus ragout*
- ☐ *Mezzi paccheri with potatoes and lobster*
- ☐ *Paccheri di Gragnano with seafood*

First course - meat option

- ☐ *Caprese risotto with tomato, basil and mozzarella cheese fondue*
- ☐ *Raviolo alla Nerano with zucchini and provolone del Monaco cheese fondue*
- ☐ *Tortello with Neapolitan ragout, saffron, parmesan cheese and basil seasoning*

A second course to choose from:

Second course - fish option

- ☐ *Cod fillet, pil pil sauce and summer mushrooms*
- ☐ *Grouper, citrus sauce and Neapolitan escarole*
- ☐ *Seabass fillet, tomato broth and seasonal vegetables*
- ☐ *Tempura codfish, sautéed escarole with a balsamic vinegar glaze*

Second course - meat option

- ☐ *Beef tenderloin with seasonal vegetables*
- ☐ *Braised veal cheek, hazelnut mayonnaise and sautéed chanterelles mushrooms*
- ☐ *Pork strips, potato purée and roasted tomato sauce*

Pre-dessert

Lemon sorbet or seasonal fruit skewers

Dessert

Crepes buffet with a selection of jam and cream filling

Final dessert buffet

Wedding cake

Drinks included:

Still and sparkling water

Campania red and white wine (1 bottle for every 3 people included)

Coffee, Limoncello

The quotation is Euro 185,00 + VAT 10% per person
(for a guaranteed minimum of 60 adult guests)

Personalize the event:

Food station

- ☐ *Raw fish buffet at the cost of Euro 30,00 per person*
- ☐ *Ice cream cart at the cost of Euro 10,00 per person*

Bar station

Private bar station and designated bartender available with a package of minimum 60 drinks

- ☐ *Standard option: drinks of your choice including Americano, Gin tonic, Moscow Mule, Negroni and Paloma at the cost of Euro 14,00 per person*
- ☐ *Premium option: drinks of your choice including Americano, Gin + soft drink, Moscow Mule, Negroni, Paloma and Vodka + soft drink with premium brand at the cost of Euro 18,00 per person*

Open bar

Private bar station and designated bartender available for a selection of unlimited drinks

- ☐ *Standard option: drinks selection of your choice (Americano, Gin + soft drink, Moscow Mule, Negroni, Paloma and Vodka + soft drink), Italian beer, soft drinks, water, white and red wine, at the cost of Euro 45,00 per person at disposal for two hours.*
- ☐ *Premium option: premium liquors at an additional cost to be evaluated according to the clients request.*

General Conditions

Banquet information

This proposal is valid for a minimum of 60 people and it includes semi-exclusive use of the terrace.

A small area of the terrace will be accessible to outside guests and hotel guests.

Privacy screens will be installed to guarantee and ensure full intimacy.

Event setup is organized with sofas, high cocktail tables and low tables for the required number of guests.

This proposal includes a basic floral arrangement.

Piped music will be played until 11:30 p.m. as per local town laws, any musical requests are to be agreed upon, with the event manager.

Any menu variations or beverage proposals are available upon request but to be agreed upon, with the event manager.

This option guarantees 10 complimentary parking spaces at an affiliated parking lot; for other guests, we will be happy to suggest alternative solution, located in front of the hotel.

The children's menu is free of charge for ages 0–3, while for children aged 4–10 it costs €50.00.

The staff menu (for photographers, musicians, and operators) costs €80.00.

The bridal suite is included in the package.

Booking terms and cancellation policy

A deposit of Euro 1500,00 is required to confirm the event and to secure the venue.

The total amount provided for 60 guests is payable even if the minimum number of 60 people is not reached.

The amount paid will not be refundable in case of cancellation.

Two months before the event, a reconfirmation of the exact number of guests and a down payment of 70 % of the total amount is expected.

The balance is due three days before the event.

A meeting with the event manager will be scheduled a few days before the event to summarize and reconfirm every detail.



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Tel. +390818074898
Email: events@europapalacesorrento.com