

WEDDING

by Grand Hotel Bristol

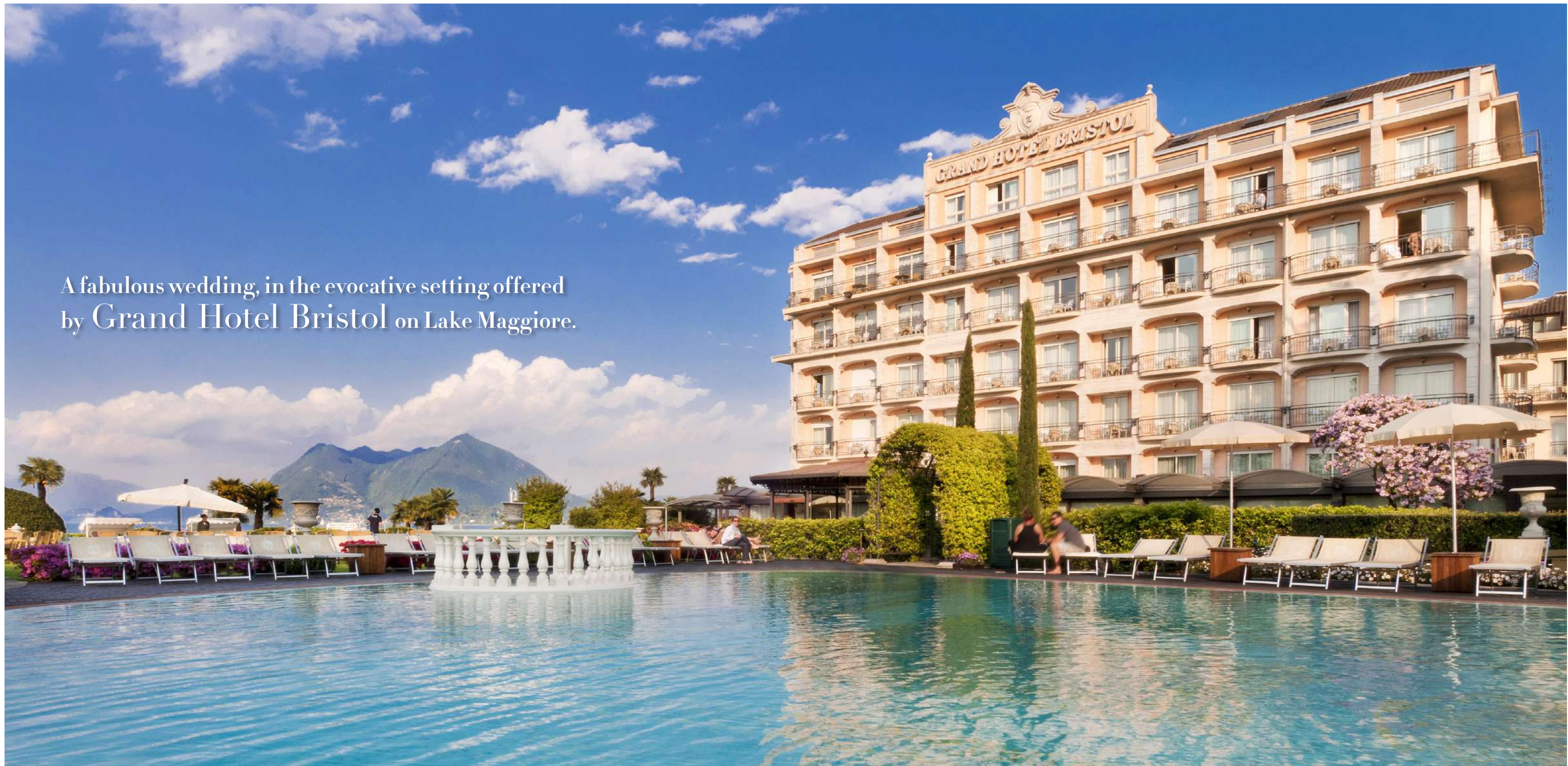




ZACCHERA HOTELS
LAGO MAGGIORE ITALY



A fabulous wedding, in the evocative setting offered
by Grand Hotel Bristol on Lake Maggiore.



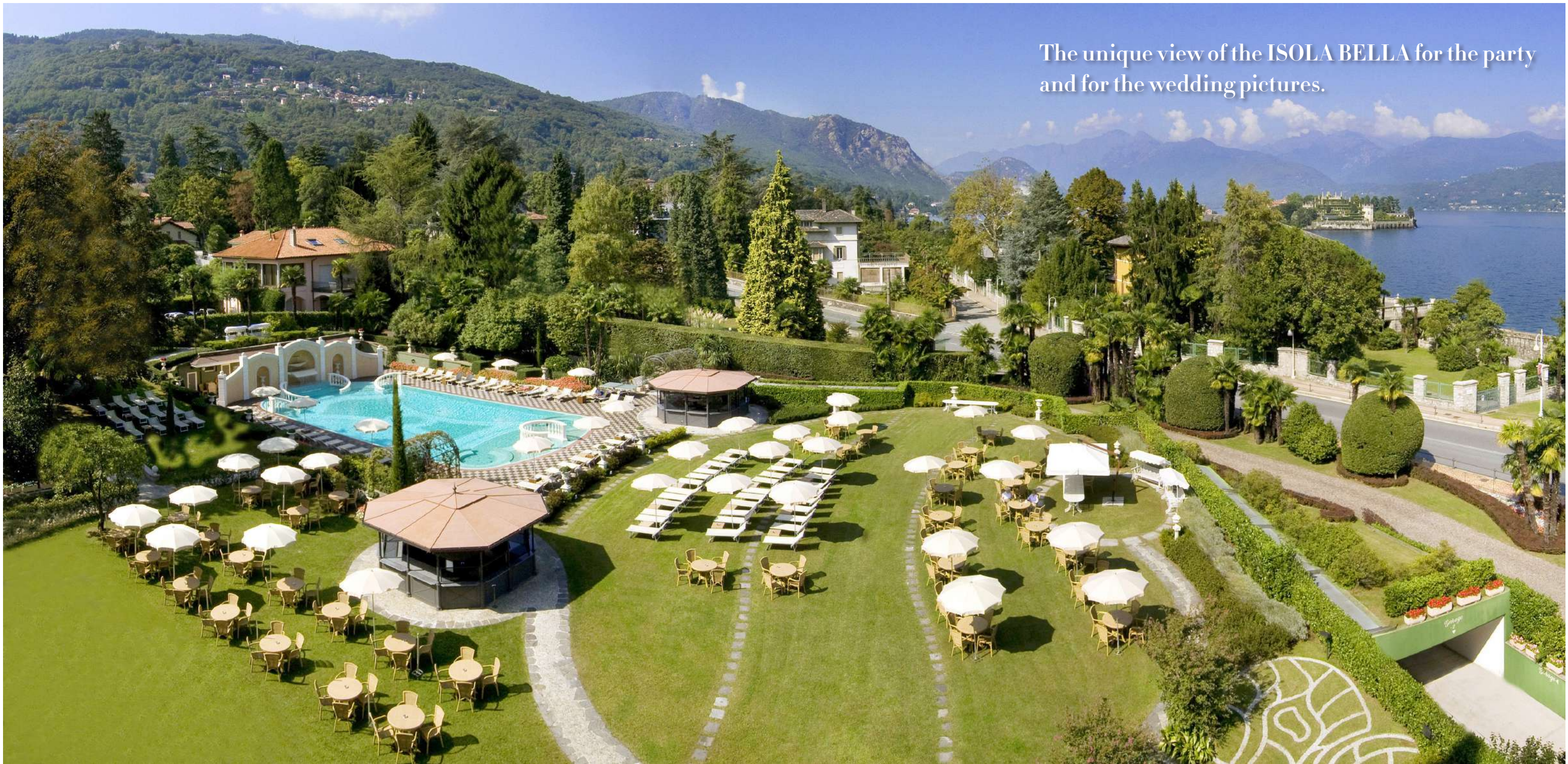
the Location

The wonderful garden with swimming pool,
together with elegant rooms, with refined crystal chandeliers,
make our Grand Hotel in Stresa
an ideal place for unforgettable wedding receptions.





The unique view of the ISOLA BELLA for the party
and for the wedding pictures.





A row of wicker chairs with white ribbons tied to the backs, set outdoors on a lawn with flower petals scattered on the ground.

the Ceremony

Imagine the breeze of the lake that gently caresses the flowers
and the leaves of the garden during the celebration.

The poetry of an unforgettable day,
written on the landscape of a picture dream.





Menus

To enjoy the chef's suggestion
and enjoy the Lake Maggiore view.





WEDDING MENU
**Dante
& Beatrice**

APERITIFS

Aperitifs (outside in the garden OR in our Winter Garden)

Brut Sparkling Wine - Fruit Juice - no-Alcoholic Aperitif

*Big olives, chips - crisps - Small Pizzas - Olives Ascolana style - Breaded Sage
Breaded in beer Pumpkin-Flowers - Vegetables small omelettes, - Artichokes, Orly style
Fried Shrimps - Fondue Tartlet - Assorted canapés - Grana Cheese*

IN THE MAIN RESTAURANT

*Grapefruit Cocktail with Spiny-Lobster and Shrimps on Parsley
Beef Fillet with Verdicchio Wine and Raschera-Cheese*

-

*Rice with Saffron, Mint and Pilgrim Scallops
Taglierini-Pasta in Duck Ragout Sauce and Carrots*

-

Lemon from Sorrento Sorbet

-

*Veal Fillet in Armagnac Sauce and Asparagus
Buttered Vegetables
Potatoes, Lyonesse style*

-

*Coffee and Nougat Parfait
Caramel Sauce*

-

Chantilly Profiteroles Cake

-

Coffee

WINES

*White DOC - Red DOC - Spumante
Moscato or Bracchetto - Mineral Water*



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IN THE MAIN RESTAURANT

*Smoked Lake trout with celery, lemon, yoghurt Sauce and chives
Dried Salted Beef from Valtellina with Quartirolo-Cheese in Extra-Olive Oil*

-

Rice with Wild Mushrooms and Taleggio-Cheese

-

*Turbot escalope with lemongras cream
Steamed Potatoes*

-

Pineapple and Sultanas Sorbet

-

*Veal Fricandeau with Bay leaf and Juniper
Buttered Seasonal Vegetables*

-

Wedding Cake "Two Chocolates"

-

Coffee

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Hors d'Oeuvres Buffet

San Daniele Raw Ham en Bellevue - Mellon from Vergante Valley

Smoked goose Breast with Pears - Octopus Salad

Lake Trout with Citrus Fruits -Buffalo's Mozzarella and Tomatoes, Caprese style

IN THE MAIN RESTAURANT

Risotto with Champagne and Perch

Parcel of Buckwheat Pasta filled with Robiola-Cheese and Spinach

-

Limoncello and Mint Sorbet

-

Beef Medallion, Wellington style

Buttered Vegetables

-

Nougat Parfait with Hazelnut Sauce

-

Wedding Cake

-

Coffee

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Moscato or Bracchetto - Mineral Water



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IN THE MAIN RESTAURANT

Marinated Wild Salmon with Grapefruit and Fennels

Raw Ham from Vigezzo Valley with Pears and “Pinot di Pinot” Wine

-

Venere Rice-Timbale with mazzancolle-shrimps tails and rose sauce

Home-made Green Ravioli stuffed with Local Tome-cheese on Sparkling Butter and Fresh Thyme

-

*Gilthead Escalope with Artichokes
Potatoes with Shallot*

-

Tangerine Sorbet

-

*Glazed Loin of Veal with Wild Mushrooms
Seasonal Vegetables*

-

Wild Berries Cup with Fiordilatte ice-cream

-

Wedding Cake “Mimosa”

-

Coffee

WINES

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IN THE MAIN RESTAURANT

*King Prawns and Pilgrim Scallops Salad in Olive Oil
Langhirano Raw Ham with Melon*

-

*Risotto with Castelmagno-Cheese and spinaches
Meat Agnolotti in Gravy*

-

*Sea Bass Fillet with Asparagus and Cherry Tomatoes
Parsley Potatoes*

-

Green Apple and Calvados Sorbet

-

*Beef Medallion in Chianti Wine and Fois Gras
Buttered Vegetables*

-

*Grand Marnier Parfait
Orange Sauce*

-

Fruits Wedding Cake "Millefrutti"

-

Coffee

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IN THE MAIN RESTAURANT

*Lukewarm Octopus on Rocket Emulsion with Cherry Tomatoes
Beef Puff Pastry, Marinated in Verdicchio Wine with Castelmagno-Cheese and Norcia Truffle Emulsion*

*Risotto with Bettelmatt-Cheese and Courgette Flowers
Durum Wheat Calamarata-Pasta with San Marzano Tomatoes Bufflon's Stracciatella*

Baked in Foil Pikeperch Slice with Potatoes and Tomatoes

Cucumber and Gin Sorbet

*Beef Fillet with Bacon Fat, Barbaresco Wine and Juniper Berries
Buttered Vegetables*

Grand Marnier Parfait, Orange Sauce

Wedding Cake

Coffee

WINES

*White DOC - Red DOC - Spumante
Moscato or Bracchetto - Mineral Water*





SPECIAL REQUESTS

FISH BUFFET

*Finger of: Octopus Carpaccio, Black Taggiasche Olives and Dates with Chives
Vegetable Pastry in Sweet and Sour Sauce with Smoked Swordfish and Leeks
Tuna Tartare with Fennel and Orange Salad on Dill
Prawns with Cannellini Bean Mousse and Rosemary
Smoked Swordfish Roll with Vegetable Brunoise
Fried bleaks Fish - Fried Squids*

€ 7.00 per person – VAT included

SUSHI BUFFET

IN ADDITION TO THE APPETIZER BUFFET

Sushi, Sashimi, Maki, Ura-Maki Tataki made by a Japanese Chef

€ 6.00 per person – VAT included



DESSERT AND FRUIT BUFFET

TO REPLACE THE DESSERT SERVED BEFORE THE WEDDING CAKE

*Pastries Assortment (8 grades) - Decorated Cakes Pos
Bavarian Mousse (Strawberries, Chocolate, Peach, Mango, Coconut) - Meringues with Strawberry and Cream
Catalan Cream - Strawberries - Fresh Fruit Salad - Pineapple En Belle Vue*

€ 5.00 per person – VAT included

FRUIT AND CHOCOLATE BUFFET

IN PLACE OF THE DESSERT SERVED BEFORE THE WEDDING CAKE

*Chocolate Fountain with Fruit Kebabs - Selection of Pralines, Chocolates and Small Pastries
Three-Chocolate Lollipops Small Bavarian dark chocolate and candied orange
Decorated Cake-Pops - Pineapple en Bellevue - Melon pearls on Port-Wine
Strawberries with sugar - Fresh Fruits Salad*

€ 7.00 per person – VAT included





SOME INFORMATION

*The menu tasting is offered to the Bride and Groom,
for any other guest (at the tasting) we ask for a contribution of Euro 80.00 per Person.*

The composition of the menu can be customized

*For the children it is possible to provide a dedicated menu, at the cost of Euro 50.00 per Person,
for children aged between 4 and 10 years old, while for those under 4 years old will not be applied any charge.*

*The menu price includes the aperitif, the menu as described,
the wines, the Spumante, the Wedding Cake and the Restaurant for the day (VAT included).
The aperitif is usually served outside in the garden, (in case of bad weather, will be served in our Winter Garden),
and the rest of the Menu is served in our Restaurant.*

Flowers: excluded; Music and Music royalties (if requested): excluded

CHAIR COVERS (ivory color) € 3.50 each

We will arrange the printing of the wedding menu (one for each guest)

A Junior Suite will be offered to the spouses for the first wedding night

Upon confirmation of the wedding reception is required a deposit of Euro 1000,-

A second deposit of 30% of the total budgeted 30 days before the event.

The balance must be paid at the end of event





ZACCHERA HOTELS
LAGO MAGGIORE ITALY

GRAND HOTEL BRISTOL

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