



WEDDING

RELAIS MONACO COUNTRY HOTEL & SPA

WEDDING MENUS



MEAT MENUS



AIDA

Welcome drink
with a selection of assorted finger food and canapès
Prosecco, spritz, water and fruit juices

Burrata cheese on rocket salad
with Cantabrian Sea anchovies and cherry tomatoes coulis

Warm sfogliatella with Parmesan cheese mousse,
vegetables mixepoix and beetroot drops

Basil risotto with Asiago cheese cream and toasted pine nuts

Meat ravioli with diced eggplant, thyme oil and Taleggio cheese cream

Green pepper veal fillet
with potatoes and baby spinach

Berries sorbet

The menu includes house wine, mineral water, coffee

Wedding cake not included, available on request



LA TRAVIATA

Welcome drink
with a selection of assorted finger food and canapès
Prosecco, spritz, water and fruit juices

Puff pastry pie with porcini mushrooms and Montasio cheese cream

Beetroot and Fontina cheese flan,
on spinach and shallot emulsion

Pumpkin risotto with crispy speck and orange infusion

Lasagna with Montello honey mushrooms and Taleggio cheese

Oven roasted guinea fowl with pan seared chard and baked potatoes

Rosemary infused beef tagliata with seasonal vegetables

Green apple sorbet

The menu includes house wine, mineral water, coffee

Wedding cake not included, available on request



SEAFOOD MENUS



POSEIDONE

Welcome drink
with a selection of assorted finger food and canapès
Prosecco, spritz, water and fruit juices

Sole fish on valerian and endive bed
with capers and tomatoes

Turmeric monkfish tidbit on eggplant emulsion

Grouper and Amalfi lemon zest risotto

Seafood lasagne with vegetables

Oven baked seabass fillet on peas cream,
with artichoke base and roasted potatoes

Pineapple and pink pepper sorbet

The menu includes house wine, mineral water, coffee

Wedding cake not included, available on request



ZEUS

Welcome drink
with a selection of assorted finger food and canapès
Prosecco, spritz, water and fruit juices

Lime scented dairy salad, with trout caviar and berries coulis

Tuna tartare on mixed baby salad and mango sauce

Risotto with pennyroyal scented Adriatic sea baby scampi

Crepe filled with croaker on sweet pepper cream

Dill flavored gilt-head bream fillet
with purple potatoes crumbs and crispy snowpeas

Mixed fried seafood

Lemon and ginger sorbet

The menu includes house wine, mineral water, coffee

Wedding cake not included, available on request



«FLAVOUR ISLANDS»



VENERE

Welcome drink with

Seafood corner

Citrus scented smoked salmon
Zucchini cream, mint and trout caviar rolls
Creamed codfish and black truffle
Seafood salad

Meat corner

Carne salada with chives cream
Chicken and fennel fried fingers
Meatballs served with tomatoes
Ham with herbs

Cheese corner

Smoked, chilli flavoured baby caciotta
Ortus with dried cherry tomatoes and garlic
Smoked burrata with mustard
Asiago with caramelized onion and jams

Vegetables corner

Fresh vegetables with mustard sauce
Vegetables timballo with basil emulsion
Diced vegetables with dark chocolate
Eggplant cream with mint and sesame

Served meal

Phyllo dough crispy basket
with mushroom salad and saffron cream

Risotto Carnaroli with Chiodini mushrooms and casatella creamy cheese

Veal fillet with hazelnut emulsion and roasted potatoes

Lemon mousse

Desserts buffet with

Assorted pastries, fruit salad, home-made biscuits

The menu includes house wine, mineral water, coffee

Wedding cake not included, available on request



MONACO

CURED MEAT

Smoked goose breast and balsamic vinegar reduction on toasted bread

Assorted Treviso sopressa with pickles

Herbs flavored ham

Traditional chicken fillets *in saor*

Valdobbiadene Capocollo with currants

24 months old Parma ham served with homemade bread and cornbread sticks.

CHEESE

Shaved Parmesan cheese with grapes and walnuts

Mozzarella, cherry tomatoes, olives and speck

Asiago cheese with apple jam

Fresh ricotta cheese with honey

Sardinian goat cheese, aged with caramelized red onion

Assorted ricotta, flavored with chili peppers, Alto Adige herbs smoked Cansiglio ricotta

Fresh ricotta with honey and figs

VEGGIES

Picked endive

Selection of olives and pickles

Beer battered fried zucchini flowers

Sweet and sour eggplant with pennyroyal

Diced vegetables with dark chocolate

Baby spinach and smoked ricotta mousse

White celery with Val di Brembo Gorgonzola blue cheese



SEAFOOD

Smoked Norwegian salmon

Creamed codfish on polenta crust

Octopus, squid and prawns salad

Slightly seared swordfish with flax seeds

Fried Acquatelle fish and squid rings in bamboo cones

Fried baby shrimps with white polenta

BAKERY

Homemade focaccia with olives and tomatoes

Wholemeal and corn breadsticks

Cereals bread

Sourdough bread

Organic rustic bread

Organic cloud bread

SERVED MEAL

Carnaroli rice with beetroot and Stilton cheese

Crepe with ricotta and porcini mushrooms on vegetables mirepoix

Mediterranean style seabass
with vegetable and oven baked potatoes

Green apple sorbet



DESSERTS BUFFET

Fruit in syrup

Selection of small pastries

Panna cotta

Catalan cream

Chocolate mousse

Lemon mousse

Assorted homemade biscuits

Chocolate fountain with seasonal fruit

Homemade traditional tiramisu

The menu includes house wine, mineral water, coffee

Wedding cake not included, available on request



NIGHT PARTY



BUFFE DINNER AND OPEN BAR

Small pizzas

Ham and cheese toast bites

Fried olives, stuffed with mixed meat

Mixed fried veggies

Grilled veggies

Small focaccias

Assorted sandwiches

Tomato and basil penne with olives and smoked ricotta

Assorted cured meat

Stuffed Arabic bread

Stuffed Panettone

Assorted cheese platter with jams

Savory pies

Mixed fresh salad

Selection of mixed biscuits

Creme brulèe

Ice-cream

Number of drinks to include in the Open bar to be decided

End of the event 24.00

COUNTRY HOTEL & SPA

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