

# BANQUET PROPOSAL

2017



GIARDINO MARILAGO  
— SULZANO —

---

## LORETO Menu

---

Cured meat: Montisola Salami, Mortadella (Cooked Pork Salami), Ham

Cheese: Grana Padano, Smoky Scarmorza, Fontina

Milk bread

Focaccia with Cherry Tomatoes

Margherita (Mozzarella and Tomato) Pizza Slices

TWhite Bread with Lettuce, Ham and Mayonnaise

Barley and Rice with Prawns and Tuna

Farfalle (Pasta) with Grilled Vegetables, Black Olives, Capers, Mozzarella and Basil



Fresh Fruit



Personalised Cake

€ 20,00

## LORETO Menu

DATE _____	TIME _____	N. OF PEOPLE _____
MR/MS _____	DATE OF BIRTH _____	
TELEPHONE _____	E-MAIL _____	
ADDRESS _____	CITY _____	POST CODE _____
SUBJECT OF THE EVENT _____	DOWN PAYMENT _____	

**TERMS OF CONTRACT:** By signing below, you agree to the Terms and Conditions of this contract and you authorise Marilago to use your personal information for research purposes (marketing or others) and for other own or others' uses in accordance with the law n. 196/03 (30th June 2003) and therefore to send occasional e-mails or texts with commercial information.

**SIGNATURE** \_\_\_\_\_

**TERMS OF SERVICE** The arranged space will remain available for your use until 18:00 in the case of lunch events and until 1:00 for evening banquets. You must confirm the number of people attending your event 7 days before the event takes place. The confirmed number will be considered as the minimum number guaranteed. 5% of the total number of people confirmed 7 days before the event will be tolerated. All courses will be served twice. Specific menus for people with allergies or vegetarians or vegans are available upon request. We will apply no discount of any nature (Es. Lyones, Groupon, Groupitalia etc.) and the final price includes taxes.

**SIGNATURE** \_\_\_\_\_



GIARDINO MARILAGO  
SULZANO

---

## San PAOLO Menu

---

Cured meat: Montisola Salami, Mortadella (cooked pork salami), Bresaola (Cured Beef)

Cheese: Grana Padano, Smoky Scarmorza, Fontina

Focaccia with Cherry Tomatoes

White Bread with Lettuce, Ham and Mayonnaise

Pinzimonio (Fresh Seasonal Vegetables Served with Dip)

Scamorza Cheese and Aubergine Muffin

Stuffed Vegetables

Black Venus Rice with Prawns and Peaches

Octopus and Potatoes

Polenta (Cornmeal Mush) with Burrata Cheese and Anchovies

Lemon and Liquorice Risotto



Fresh Fruit



Personalised Cake

€ 25,00

## San PAOLO Menu

DATE _____	TIME _____	N. OF PEOPLE _____
MR/MS _____	DATE OF BIRTH _____	
TELEPHONE _____	E-MAIL _____	
ADDRESS _____	CITY _____	POST CODE _____
SUBJECT OF THE EVENT _____	DOWN PAYMENT _____	

**TERMS OF CONTRACT:** By signing below, you agree to the Terms and Conditions of this contract and you authorise Marilago to use your personal information for research purposes (marketing or others) and for other own or others' uses in accordance with the law n. 196/03 (30th June 2003) and therefore to send occasional e-mails or texts with commercial information.

**SIGNATURE** \_\_\_\_\_

**TERMS OF SERVICE** The arranged space will remain available for your use until 18:00 in the case of lunch events and until 1:00 for evening banquets. You must confirm the number of people attending your event 7 days before the event takes place. The confirmed number will be considered as the minimum number guaranteed. 5% of the total number of people confirmed 7 days before the event will be tolerated. All courses will be served twice. Specific menus for people with allergies or vegetarians or vegans are available upon request. We will apply no discount of any nature (Es. Lyones, Groupon, Groupitalia etc.) and the final price includes taxes.

**SIGNATURE** \_\_\_\_\_



GIARDINO MARILAGO  
SULZANO

---

## MONTE ISOLA Menu

---

Cured meat: Montisola Salami, Mortadella (cooked pork salami), Bresaola (Cured beef)

Cheese: Grana Padano, Smoky Scarmorza, Fontina

Focaccia with Cherry Tomatoes

White Bread with Lettuce, Ham and Mayonnaise

Pinzimonio (Fresh Seasonal Vegetables Served with Dip)

Scamorza Cheese and Aubergine Muffin

Stuffed Vegetables

Black Venus Rice with Prawns and Peaches

Octopus and Potatoes

Polenta with Burrata Cheese and Anchovies

Pesto Delicato and Prawn Risotto

Sea Bass al Cartoccio

Seasonal Misticanza (Mix of Wild Lettuce)



Fresh Fruit



Personalised Cake

€ 35,00

## MONTE ISOLA Menu

DATE \_\_\_\_\_ TIME \_\_\_\_\_ N. OF PEOPLE \_\_\_\_\_  
MR/Ms \_\_\_\_\_ DATE OF BIRTH \_\_\_\_\_  
TELEPHONE \_\_\_\_\_ E-MAIL \_\_\_\_\_  
ADDRESS \_\_\_\_\_ CITY \_\_\_\_\_ POST CODE \_\_\_\_\_  
SUBJECT OF THE EVENT \_\_\_\_\_ DOWN PAYMENT \_\_\_\_\_

**TERMS OF CONTRACT:** By signing below, you agree to the Terms and Conditions of this contract and you authorise Marilago to use your personal information for research purposes (marketing or others) and for other own or others' uses in accordance with the law n. 196/03 (30th June 2003) and therefore to send occasional e-mails or texts with commercial information.

SIGNATURE \_\_\_\_\_

**TERMS OF SERVICE** The arranged space will remain available for your use until 18:00 in the case of lunch events and until 1:00 for evening banquets. You must confirm the number of people attending your event 7 days before the event takes place. The confirmed number will be considered as the minimum number guaranteed. 5% of the total number of people confirmed 7 days before the event will be tolerated. All courses will be served twice. Specific menus for people with allergies or vegetarians or vegans are available upon request. We will apply no discount of any nature (Es. Lyiones, Groupon, Groupitalia etc.) and the final price includes taxes.

SIGNATURE \_\_\_\_\_



GIARDINO MARILAGO  
SULZANO

---

## ISEO VEGAN Menu

---

Bruschetta (Toasted Bread) with Pachino Tomatoes and Basil

Hummous with Vegan Bread

Courgette and Chard Quiche

Pinzimonio (Fresh Seasonal Vegetables Served with Dip)

Fruit and Vegetables Salad with Poppy Seeds

Potato and Pachino Tomato Mousse with Rosemary

Fines Herbs Bites

Potatoes with Pink and Black Pepper, Rosemary, Laurel and Sage

Spelt, Barley and Rice Salad with Little Vegetables and Almond

Cous Cous with Chickpeas, Tofu and Marjoram



Fresh Fruit



Personalised Tart with Marmalade and Fresh Fruit

€ 20,00



## ISEO VEGAN Menu

DATE \_\_\_\_\_ TIME \_\_\_\_\_ N. OF PEOPLE \_\_\_\_\_  
MR/MS \_\_\_\_\_ DATE OF BIRTH \_\_\_\_\_  
TELEPHONE \_\_\_\_\_ E-MAIL \_\_\_\_\_  
ADDRESS \_\_\_\_\_ CITY \_\_\_\_\_ POST CODE \_\_\_\_\_  
SUBJECT OF THE EVENT \_\_\_\_\_ DOWN PAYMENT \_\_\_\_\_

**TERMS OF CONTRACT:** By signing below, you agree to the Terms and Conditions of this contract and you authorise Marilago to use your personal information for research purposes (marketing or others) and for other own or others' uses in accordance with the law n. 196/03 (30th June 2003) and therefore to send occasional e-mails or texts with commercial information.

**SIGNATURE** \_\_\_\_\_

**TERMS OF SERVICE** The arranged space will remain available for your use until 18:00 in the case of lunch events and until 1:00 for evening banquets. You must confirm the number of people attending your event 7 days before the event takes place. The confirmed number will be considered as the minimum number guaranteed. 5% of the total number of people confirmed 7 days before the event will be tolerated. All courses will be served twice. Specific menus for people with allergies or vegetarians or vegans are available upon request. We will apply no discount of any nature (Es. Lyones, Groupon, Groupitalia etc.) and the final price includes taxes.

**SIGNATURE** \_\_\_\_\_



GIARDINO MARILAGO  
SULZANO