



HOTEL BRUNELLESCHI
THE HEART OF FLORENCE

Wedding Menu

Chef Selections

Small chunks of marinated tuna
Smoked eggplant tartar

Bread crusted fillet of Red Mullet
Tomato and basil reduction

Creamy fisherman's carnaroli risotto
Fish and crustaceans

Potato and Pecorino cheese raviolo
Braised rabbit

Chunks of roasted veal, porcini mushroom bread
Creamy potatoes in oil

Wedding Cake

Beverages

Maitre Selections

Eleganza..

Gran Brut

20% Chardonnay, 40% Pinot noir, 40% Meunier
A blend of craftsmanship and art, based on the structure and depth of Pinot noir
and the rounded fruit style of the Pinot Meunier.

Vin Soave, Inama

Light yellow. Fine and delicate nose of sweet flowers of field: chamomile, elder flower, iris.
Palate with a pleasant aftertaste of sweet almonds.

Bernardina, Ceretto Nebbiolo d'Alba Doc 2010

Delicate bouquet reminiscent of violets, it accentuates and improves with aging. Dry, velvety and harmonious
that goes with a good body. It is the "Nebbiolo" as a prelude to the great Barolo and Barbaresco.

Your toast with Champagne Perrier Jouet





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I Saloni dedicati



Sala Liberty

The Liberty Room is embellished with stained glass windows dated early 900' by hand of Galileo Chini

Setting up to 48 Guests

48 Guests: n. 6 round tables (8 people each)
24 Guests: n. 2 tables (12 people each)

Size: 63 smq - 9,00 m x 7,00 m

Sala Stemma

The Stemma Room will enchant you with its Murano' lights, with noble armorial bearings and the Pagliazza Tower walls

Setting up to 88 Guests

56 Guests: n.7 round tables (8 people each)
88 Guests: additional n. 4 round tables (8 people each) behind the arch
42 Guest: n. 1 table

Size: 92 smq – 15,45 m x 6,00 m

