



RENAISSANCE® TUSCANY IL CIOCCO
RESORT & SPA PRESENTS

MENU PROPOSAL

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RENAISSANCE®
HOTELS

MEETING & EVENTS MENU KIT 2017

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BREAKFAST

- ✓ Full American Breakfast

BREAKS

- ✓ Coffee Break
- ✓ Brunch Buffet
- ✓ Aperitifs

LUNCH

- ✓ Buffet Lunch
- ✓ Business Lunch

DINNER

- ✓ Informal Dinner
- ✓ Vegetarian Informal Dinner
- ✓ Indigenous Dinners
- ✓ Vegetarians Indigenous Dinners
- ✓ Gala Dinner
- ✓ Vegetarian Gala Dinner
- ✓ Gran Gala Dinner
- ✓ Tasty Tuscan "Bancarellas"

BEVERAGE

- ✓ Sparkling Wines
- ✓ White Wines
- ✓ Red Wines

Price included VAT and Service.

Supplements may apply depending on location, number of participants and timing of the event.

A minimum or a maximum of participants may be required

Vegetarian options or any allergies or food intolerances can be agreed

All menus include recommended wines from our cellar, mineral water and espresso coffee

Fresh Pasta and Stuffed Pasta are all from our production

BREAKFAST - FULL AMERICAN BREAKFAST

FULL AMERICAN BREAKFAST € 20 PER PERSON

- Natural and fruit yogurt
- Selection of cereals, whole milk
- Porridge on request
- Muffins, croissant, marmalade dumplings and chocolate bread
- Seasonal fresh fruit salad
- Selection of local cheese
- Assorted cold cuts meat
- Smoked Salmon, Swordfish and trout
- Variety of Garfagnana bread
- Scrambled eggs,boiled eggs, soft-boiled eggs
- Omelettes on request
- Sausages, crispy bacon
- Grilled tomatoes,breakfast potatoes and mushrooms
- Waffle and Pancakes on request
- Selection of jams, marmelades and honey from organic farming

Vegetarian Breakfast Corner

- Roasted/Baked/Browned/Broiled Potatoes
- Sauteed mushrooms
- Baked red beans
- Grilled Tomatoes
- Cherry tomatoes confit
- Porridge
- Vegan brioches

- Coffee
- Selection of tea
- Whole and skimmed milk
- Mineral water
- Orange, multivitamin, grapefruit, apple wild red berries juice

BREAKS - COFFEE BREAK

COFFEE BREAK ROSA € 13 PER PERSON

- American coffee and selection of tea and milk
- Orange juice, pineapple juice, grapefruit juice and mineral water
- Selection of homemade biscuits

COFFEE BREAK GARDENIA € 15 PER PERSON

- American coffee and selection of tea and milk
- Orange juice, pineapple juice, grapefruit juice and mineral water

Morning session

Mini breakfast pastries

Afternoon session

Selection of homemade biscuits

COFFEE BREAK AZALEA € 15 PER PERSON

- American coffee and selection of tea and milk
- Peach, pear, orange juice, pineapple juice and mineral water

Morning session

Display of seasonal fruit Mini breakfast pastries

Afternoon session

Assortment of homemade pastries Selection of finger sandwiches

BREAKS - BRUNCH BUFFET

BRUNCH € 55 PER PERSON

- American coffee and selection of tea and milk
- Freshly squeezed orange and grapefruit juice
- Fruit juice and soft drink (Prosecco from Valdobbiadene, sparkling and still water)
- Scrambled eggs
- Grilled bacon and sausages
- Omelette Station
- Assortment of cold cuts from Tuscany
- Chicken and courgettes salade with balsamic vinegar
- Pasta served with crispy vegetables
- Crayfish and squid skewers
- Cold Roast-beef

Vegetarian dishes

- Muffins, croissant, marmalade dumplings and chocolate bread
- Fresh fruit display
- Fresh Fruit salad
- Small fruit tarts
- Selection of soft cheese and local “pecorino” cheese
- Fresh tomatoes, mozzarella cheese scented with basil
- Assortment of grilled vegetables
- Ricotta cheese and spinach ravioli served with fresh tomato
- Caesar Salad
- Braid of Buffalo mozzarella cheese served with rocket salad

BREAKS - APERITIFS

WELCOME CUP € 15

A glass chosen from:

- Flute of Prosecco
- Prosecco with orange juice (Mimosa)
- Prosecco with strawberry juice (Rossini)
- Prosecco with peach juice in season (Bellini)
- Fruit juice and analcholic cocktail
- Renaissance Chips and Dips

ITALIAN APERTIFS

ONE HOUR OPEN BAR € 36

- Flute of Prosecco
- Prosecco and orange juice (Mimosa)
- Prosecco with strawberry juice (Rossini)
- Prosecco with peach juice in season (Bellini)
- Regional white and red wines
- Bitter Campari and Aperol
- White, red and dry vermouth
- Selection of national cocktails
- Fruit juice and analcholic cocktail
- Renaissance Chips and Dips

INTERNATIONAL APERTIFS

ONE HOUR OPEN BAR € 47

- Flute of Prosecco
- Prosecco and orange juice (Mimosa)
- Prosecco with strawberry juice (Rossini)
- Prosecco with peach juice in season (Bellini)
- Regional white and red wines
- Bitter Campari and Aperol
- White, red and dry vermouth
- Selection of National cocktails
- Blended Scotch Whiskey
- Single Malt Scotch Whiskey
- Bourbon Whiskey
- Gin, Rum and Vodka
- National and international beers
- Fruit juice and analcholic cocktail
- Renaissance Chips and Dips

LUNCH - BUFFET LUNCH

ONTANO € 66

- Cold veal served with tuna fish sauce and capers
- Dry-salted beef served with cherry tomato and rocket salad
- Peppered mussels
- Warm puff pastry stuffed with Fontina cheese and ham
- Selection of sandwiches
- Caesar Salad served with grilled chicken
- Strawberries meringue
- Fresh fruit salad
- Home-made ice cream

Vegetarian Dishes

- Green beans, potato and boiled eggs salad
- Lettuce pear and sheep cheese salad served with pine nuts and balsamic vinegar
- Selection of fresh vegetables
- Home made pasta(Trofie) served with basil, potato and green beans sauce
- Crepes stuffed with spinach and ricotta cheese au gratin

PLATANO € 66

- Squids and pachino tomato salad
- Marinated salmon carpaccio served with orange and grapefruit sauce
- Cold porchetta served with salad
- Braised veal shank slice served with peas and tomato sauce
- Saint-Honorè
- Fruit tartlets

Vegetarian Dishes

- Couscous served with vegetables
- Puff pastry basket filled with mushrooms and spelt
- Deep fried vegetables
- Chick peas, tomato and fresh cheese salad
- Selection of fresh vegetables
- Fusilli pasta with zucchini and dried tomato
- Potato dumplings served with fresh tomato and basil sauce
- Ratatouille

LUNCH - BUFFET LUNCH

ABETE ROSSO € 66

- Baked ham
- Smoked tuna fish and sword fish carpaccio
- Sea food salad
- Grilled vegetables served with extra vergin olive oil and scented with oregano
- Mille-feuille with chantilly custard
- Chocolate cake «Fedora»
- Sliced of fresh fruit

Vegetarian Dishes

- Buffalo mozzarella served with marinated Pachino tomatoTraditional salt pie (spelt, rice,vegetables)
- Fresh spinach and sliced of orange served with Parmesan cheese flakes
- Grilled Tomino cheese
- Selection of fresh vegetables
- Mushrooms lasagna
- Rigatoni pasta served with vegetables ragù

FAGGIO € 56

- Shrimps and melon salad
- Assortement of cold cuts from Tuscany served with mixed pickles
- Turkey strips and zucchini salad served with balsamic vinegar
- Marinated beef carpaccio served with wild salad
- (Cannelloni filled with meat au gratin
- Pan fried veal bites served with sweet&sour pearl onions
- Custard and raisin tart
- Tiramisù
- Sliced of fresh fruit

Vegetarian Dishes

- Braid of Buffalo Mozzarella served with rocket salad
- Crunchy Zucchini flowers
- Pinzimonio of fresh vegetables
- Conchiglie pasta served with eggplants, tomato and salt ricotta cheese

LUNCH - BUSINESS LUNCH

ACERO CAMPESTRE € 58

(3 COURSES)

- Chef's welcome appetizer
- Homemade spelt flour Tagliatelle served with rabbit ragù
- Roast beef with rocket salad and Parmesan flakes cheese served with baked potatoes
- Profiteroles served with white chocolate

PINO NERO € 58

(3 COURSES)

- Chef's welcome appetizer
- Potato dumplings served with fresh tomato and basil sauce
- Leg of pork with honey served with roasted potatoes
- Crunchy nougat parfait

CEDRO € 58

(3 COURSES)

- Chef's welcome appetizer
- Risotto with beetroot, blue cheese and saffron
- Veal escolopes served with mushrooms sauce and vegetables flan
- Strawberries cheese-cake

CASTAGNO € 58

(3 COURSES)

- Chef's welcome appetizer
- Spelt and Borlotti beans soup served with extra virgin olive oil and pepper
- Roasted veal fricandeaux scented with aromatic herbs served with roasted potatoes
- Chocolate sponge pudding served with orange sauce

LUNCH - BUSINESS LUNCH

NOCCIOLO € 58

(3 COURSES)

- Chef's welcome appetizer
- Marinated salmon carpaccio scented with orange and honey served on layer salad
- Aromatic herbs and parmesan cheese risotto
- Seasonal blubberies cake

SORBO € 58

(3 COURSES)

- Chef's welcome appetizer
- Steamed octopus salad served with olives and parsley potatoes
- Oven cooked trout fillet in almonds crust served with pan fried zucchini
- Lemon ice cream

FARNIA € 58

(3 COURSES)

- Chef's welcome appetizer
- Burrata cheese and anchovies Gazpacho
- Ravioli stuffed with eggplants served with marinated cherry tomato scented with basil
- «Cantuccini» biscuit parfait

BETULLA € 58

(3 COURSES)

- Chef's welcome appetizer
- Buffalo mozzarella and pachino tomatoes salad
- «Porcini» mushrooms lasagne au gratin
- Fresh fruit salad

DINNER – INFORMAL DINNER

TIGLIO € 65

- Cuttlefish, celery and carrots salad
- Rigatoni pasta served with shrimps, pachino tomatoes and pine nuts sauce
- Gilthead sea bream fillet served with potatoes, tomatoes and olives in «Isolana» Style
- Chocolate and mint parfait

MAGGIOCIONDOLO € 65

- Beef tartare served with mustard, capers, Parmesan flakes cheese and toasted bread
- Aromatic herbs and Parmesan cheese risotto
- Pan fried pork fillet served with apples and red wine sauce
- Roasted potatoes scented with thyme
- Warm apple pie served with cinnamon ice cream

ROBINIA € 65

- Smoked Black Angus carpaccio served with barley and vegetables salad
- Eggplants and Scamorza cheese Ravioli served with fresh tomatoes and basil sauce
- Oven cooked Veal leg served with vegetables flan and baked potatoes
- Chocolate sponge pudding served with raspberries sauce

PINO SILVESTRE € 65

- Eggplant millefeuille with Scamorza cheese
- and basil pesto sauce
- «Tuada» pecorino cheese ravioli served with pear souce flavoured with truffle and honey
- Spinach burger served with vegetables ratatouille
- Chocolate meringue and caramel and hazelnuts bavarian

DINNER – INFORMAL DINNER

PINO DOMESTICO € 65

- Goose breast served with fennel salad and orange
- Rigatoni pasta served with spinach and «Cinta» bacon
- Grilled sliced sirloin beef served sliced with rocket salad and parmesan flakes
- Apple strudel served with cinnamon ice cream

FICO € 65

- Grilled octopus served with potatoes cream and crispy artichokes
- Aromatic herbs and Taleggio cheese risotto
- Oven cooked salmon scented with thyme and pan fried zucchini
- Berries bavarese serve with white chocolate sauce

ACACIA € 65

- Quinoa, tofu and olive salad
- Potato dumplings served with tunips and cappers sauce
- Ricotta cheese and herbs «Fagottini» served with chives sauce
- Buccellato cake from Lucca served with strawberries scented with balsamic vinegar and custard

DINNER - VEGETERIAN INFORMAL DINNER

TAMBURA € 55

- Oven cooked eggplant scamorza cheese and tomatoes served with basil pesto
- Potato dumpling served with blue cheese sauce and walnuts
- Deep fried breaded vegetables
- Strawberries parfait served with lemon sauce

PANIA DELLA CROCE € 55

- Mushroom strudel served with truffle sauce
- Ravioli stuffed with eggplant served with cherry tomatoes and thyme
- Soia stewed on the casserole served with vegetables
- Pear pudding served with chocolate sauce

DINNER - INDIGENOUS DINNER

CERRO € 82

- Garfagnana cold cuts salami served with tomato bruschetta
- Spelt and bean soup scented with rosemary and fresh peppers
- Pappardelle pasta served with game sauce
- Roast pork stuffed in "Bellavista"
- Typical cakes served with ricotta cheese mousse
- Coffee served with dry biscuits from Prato

ROVERELLA € 87

- Marinated beef flavoured with mushrooms served with leek and potato flan
- Mushroom risotto
- Meat stuffed ravioli served with meat and mushroom sauce
- Roast veal leg "Bellavista" served with baked potatoes and vegetable flan
- Chestnut parfait served with crunchy waffle scented with Rum
- Typical "Cantuccini" biscuit served with Vin Santo Sweet wine
- Coffee served with sweets

ORNIELLO € 96

- Tuscan Ham served with warm spelt flan
- Local bread and vegetable soup from the Serchio Valley
- Ravioli stuffed with chestnut served with butter and parmesan cheese
- Sliced grilled beef sirloin served with roast potatoes and white beans
- Spelt pastry served with Chantilly custard and forest fruit
- Coffee served with dry biscuits

DINNER – VEGETARIANS INDIGENOUS DINNERS

PANIA DI CORFINO € 82

- Vegetables flan served with “ Pecorino cheese “ sauce
- Spelt and bean soup scented with rosemary and fresh peppers
- Mushroom risotto
- Deep fried breaded vegetables
- Typical cakes served with ricotta cheese mousse
- Coffee served with dry biscuits from Prato

PANIA SECCA € 82

- Broad beans puree served with croutons and parmesan cheese
- Local bread and vegetable soup from the Serchio Valley
- Ravioli stuffed with chestnut served with butter and parmesan cheese
- Polenta “Ottofile” and Tuada cheese flan scented with black truffle
- Chestnut parfait served with crunchy waffel scented with Rum
- Coffee served with sweets

DINNER - GALA DINNER

CARPINO NERO € 96

- Crunchy cod bites served with chick peas sauce scented with rosemary and deep fried leek
- Vegetable risotto served with Tuada cheese
- Roast veal loin flavoured with lard from "Colonnata" and black truffles served with carrot and green bean flan and potatoes
- Apple filled puff pastry served with custard scented with cinnamon
- Coffee and sweets

ABETE BIANCO € 96

- Garfagnana Culatello ham served with local spelt and ricotta cheese flan
- Home made maltagliati pasta served with mushroom sauce scented with mint
- Larded beef fillet served with Morellino Wine sauce roasted potatoes and dry fruits and spinach timbale
- Chestnut filled puff pastry served with custard scented with rum
- Coffee and sweets

ACERO DI MONTE € 96

- King prawns wrapped with kataifi pasta served with sweet peppers sauce
- "Fossa" cheese ravioli served with pear sauce flavoured with truffle and honey
- Angler fish wrapped with lard served with pan fried turnips
- Warm puff pastry and apple cake served with cinnamon ice cream
- Coffee and friandise

DINNER - GALA DINNER

SALICONE 96

- Steamed seafood salad served with rocket salad and cherry tomatoes
- Artichokes risotto served with lobster skewer
- Oven cooked tuna fish served with Tropea onions and roasted potatoes
- Caffee and sweets

PIOPPO BIANCO € 96

- Zucchini and courgette flower flan served with cheese sauce
- Ravioli stuffed with squid and prawn served with rocket sauce
- Oven cooked turbot fillet served with white wine sauce and roasted vegetables
- Chocolate pudding served with crunchy waffels
- Caffee and sweets

DINNER - VEGETERIAN GALA DINNER

MONTE TONDO € 96

- Crunchy soia served with chick peas sauce scented with rosemary and deep fried leek
- Vegetable risotto served with Brie cheese
- Home made maltagliati pasta served with mushroom sauce scented with mint
- Vegetables cous cous scented with saffron , roasted potatoes and dry fruits and spinach timbale
- Profiteroles served with pistachio ice cream
- Caffè and friandis

CAVALBIANCO € 96

- Asparagus served with truffle potato cream
- Home made Tagliolini pasta served with dry tomatoes and courgette sauce
- Home made lasagne filled with mozzarella cheese and mushroom served with tomato sauce
- Zucchini and courgette flower flan served with cheese sauce
- Chestnut filled puff pastry served with custard scented with rum
- Caffè and friandis

DINNER - TASTY TUSCAN SHOPS DINNER

TASTY TUSCAN SHOPS DINNER € 131 PER PERSON

BANCARELLA DEL NORCINO

- “Bazzone” ham cutted by hand
- Wild boar salami
- Black pudding
- “Soppressata” salami
- Tuscan salami

BANCARELLA DEI FORMAGGI

- (V) Sheep cheese
- (V) Sheep cheese matured in chestnut leaves
- (V) Sheep cheese covered with cinders
- (V) Sheep cheese scented with herbs
- (V) Hard Sheep cheese
- (V) Medium hard goat cheese

BANCARELLA SFIZIOSA E FRITTINI

- Lard from Colonnata served with toasted bread
- (V) Tomato and oregano bruschetta
- (V) Spelt and mushroom flan
- (V) Corn meal porridge served with melted sheep cheese
- (V) Typical spelt salad
- (V) Local bread ,onion and tomato salad flavoured with extra virgin olive oil and vinegar
- (V) Toasted bread served with tomato scented with bay leaf
- Tuscan chicken liver croûton
- (V) Salt potato and vegetable pie
- (V) Deep fried dough bites
- Deep fried cod balls served in bamboo cones
- (V) Crispy sage

(V) Vegetarian dishes

DINNER - TASTY TUSCAN SHOPS DINNER

TASTY TUSCAN SHOPS DINNER € 131 PER PERSON

BANCARELLA DEI PANI TIPICI

- (V) Olives ,chestnut and walnut Bread
- (V) Flat bread flavoured with onions tomatoes and rosemary
- (V) Sesame seeds Bread sticks

BANCARELLA DELLE PASTE/ZUPPE

- (V) Local bread and vegetable soup from the Serchio Valley
- (V) Tomato and bread soup scented with basil leaves
- (V) Asparagus broad beans peas and artichoke soup scented with bacon

BANCARELLA **SUMMER** DELLE PASTE/ZUPPE

- (V) Ricotta cheese and wild herbs ravioli served with fresh tomato sauce
- (V) Tomato and bread soup scented with basil leaves
- (V) «Garmugia» Vegetables soup from Lucca

(V) Piatti vegetariani

BANCARELLA DEI SECONDI

- Braised Beef with porcini mushrooms served with local corn meal porridge
- Roasted pork leg en Belle Vue served with apples
- “Porchetta” served with caramelized potatoes

BANCARELLA **SUMMER** DEI SECONDI

- (V) Stewed porcini mushrooms served with local corn meal porridge
- Roasted pork leg en Belle Vue served with d apples
- Rabbit roll stuffed with vegetables

BANCARELLA DEL PASTICCERE

- Almonds and alkermes Cake
- Chestnut-flour cake served with Ricotta cheese
- Figs and walnuts tart (Summer)
- Ricotta cheese and candied fruit cake
- Rice and custard cake

BEVERAGE - SPARKLING WINES

Prosecco di Valdobbiadene Doc

Riva di Rocca

Prosecco di Valdobbiadene DOCG

Case Bianche

Banfi Brut

Banfi

Trento Brut Tridentum Cesarini

Sforza

BEVERAGE - WHITE WINES

Vernaccia di San Gemignano Docg

Fumaio Sauvignon

Le Rime Chardonnay

Muller Thurgau

Chardonnay

Pinot Grigio

Soave

Vermentino Sereno e Nuvole

Vermentino di Bolgheri la Pettegola

Muller Thurgau

Chardonnay

Giucciardini e Strozzi

Banfi

Banfi

La Vis

La Vis

Allegrini

Allegrini

Fattoria Dianella

Banfi

Val di Cembra

Val di Cembra

BEVERAGE - RED WINES

Codi Sasso Cabernet

Chianti Classico Docg

Chianti Colli Senesi

Chianti Docg

Chianti Classico Fonte alla Selva

Monteulciano d'Abruzzo

Le Veglie Cabernet e Sangiovese

Morellino di Scansano Docg

Cabernet

Merlot

Syrah

Bordocheo Colline Lucchesi Doc

Montecarlo rosso Doc

Melograno

Merlot

Banfi

Fattoria Dianella

Castello di Farnetella

Giucciardini e Strozzi

Banfi

Villa Medoro

Fattoria Dianella

Poggio a Morino

La Vis

La Vis

poggio a Morino

Fattoria Bordocheo

Fattoria Buonamico

Podere Concori

Tenuta Mordini

CONTACT US

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