

## Wedding for Christiana Wyly and Skin from Skunk Anansie

### Drinks:

> fruit cocktails with skewers

> Cuveé Marianne  
Methodo Champagnoise  
antina Arunda - Meltina  
Trentino South Tirol

> Bellini  
„Home made“:  
>elder blossom syrup  
>rosemary syrup  
>orange syrup

> mineral water „Plose“  
> bio apple juice

### Time 5pm: reception of guests at car park.

→ Welcome drink

Guests are then taken to the venue of the function.  
“The Wedding Ceremony”

### After the ceremony still in the park:

small delicacies will be served one after the other.

- || Melone in crudo di parma con menta – *Honey melon and Parma ham with mint* ||
- || Piccoli zucchini ripieni con mousse di peperone rosso - *Small courgettes stuffed with pepper mousse* ||
- || Lardo originale e paté di olive nere su pane nero tostato  
*Original lard from Tuscany and black olive paste on toasted wholemeal bread* ||
- || Mousse di gorgonzola su baguette alle noci con miele al tartufo - *Gorgonzola mousse on nut baguette with truffle honey* ||
- || Piccoli carciofini ripieni – *Small stuffed artichokes* ||
- || Piccole patate con erba cipollina, arancia e trota salmonata marinata  
*Small potatoes with chives, orange and marinated salmon trout* ||
- || Insalatina di verdure ed erbe – *Fine small vegetable salad with herbs* ||
- || Spiedini di gamberetti e zucchine al curry Madras - *Prawn and courgette skewers with Madras curry* ||
- || Flan di peperoni rossi con salsa al peperoncino leggermente piccanti – *Red pepper flan with slightly spicy chilli pepper sauce* ||
- || Piccola insalata di polpo – *Small octopus salad* ||
- || Piccola crema fredda di pomodorini datterri – *cold soup of small tomatoes* ||

### Time: 7pm:

Guests are invited to follow them to the courtyard – the tents of the courtyard are opened for the first time.

Round or long tables, chairs and chair covers, flowers and candles.

Live cooking. Guests have access to the kitchen ☺.

### La cena viene servita – *Wedding banquet*

Risotto di rosmarino e limone del Garda  
*Rosemary and Garda lemon risotto*



Mezzelune di patate con Golden Delicious e burro all'aceto balsamico  
*Potato pasta pockets with Golden Delicious apples and balsamic vinegar butter*



Branzino alla griglia con carciofini, olivetagische, capperi, alcune patate, pomodorini datterri, zucchine, rosmarino ed olio extra vergine d'oliva del Garda  
*Grilled sea bass with small artichokes, “taggiasca” olives, capers, a few potatoes, “datterri” tomatoes, courgettes rosemary and extra vergine olive oil from Garda*



Filetto di bue cotto intero, salsa forte al teroldego e tartufo nero d'Umbria, purea di sedano e prezzemolo  
*Whole roast beef fillet in a strong Teroldego sauce with black truffle, celery and parsley puree*



Mele alla fiamma con gelato di miele d'abete  
*Apple flambé with fir-honey ice cream*

We serve espresso coffee.

Music and dancing: Mendelsohn's Wedding March

...the party begins

....at midnight: the guests are invited to a secret spot lit by many candles

Il grandebuffet di dolci e la torta nuziale

Grand dessert buffet and wedding cake by the light of hundreds of candles



All gluten-free