

# *Weddings at*

ELEGANT, INTIMATE TUSCAN  
WEDDINGS - IT'S WHAT WE DO BEST

Picture a fairytale castle in the heart of Tuscany, with a 40 acre estate of lavender and wildflower meadows, nestled in ancient oak woodland and ringed by rolling Tuscan hills. Available for exclusive use by your friends and family with a pool, daily breakfast and a private chef. With a dedicated wedding planning and concierge service to make your big day extra special.

Welcome to the world of Torre Palazzone! Your Tuscan dream awaits ...

# TORRE PALAZZONE







*Small . . .*

**BUT PERFECTLY FORMED**

### **WEDDINGS UP TO 30 GUESTS**

With accommodation for 22 guests in 10 air-conditioned bedrooms, Torre Palazzone is the perfect size for an intimate wedding vacation with your closest friends and family. Bring everyone together for an unforgettable stay in our 40-acre estate with swimming pool - exclusively yours throughout your stay.

Every wedding package comes with a wedding day feast with a spritz bar, aperitivo buffet and 4 course dinner with a millefoglie or tiramisu wedding cake. Also included is a daily continental breakfast and two dinners with our private chef - a traditional Tuscan welcome dinner and a casual pizza party. Our in-house team can cater for up to 30 people so you can invite up to 8 external guests.

The price also includes a ceremony with profesional celebrant and a simple wedding planning service if you want to be put in touch with trusted local providers such as florists, photographers & musicians. You are welcome to use your own wedding planner.



# Small Wedding Package

## PRICES FOR UP TO 30 GUESTS

Our wedding packages are fully flexible and you are welcome to use your own planner and suppliers. Please contact us for a personalised quote.

### 3 NIGHTS ACCOMMODATION FOR UP TO 22

Includes a daily continental breakfast. Extend to 7 nights for a 10% discount

### WEDDING PLANNING

An optional cost for couples who want to be put in touch with local suppliers

### WEDDING CEREMONY

A symbolic ceremony with a professional celebrant in your language

### WELCOME DINNER

A traditional 4 course dinner of Tuscan classics, prepared by our chef

### WEDDING DAY APERETIVO

A cocktail-hour buffet served with spritz & prosecco bar

### WEDDING DINNER

An elegant 4 course dinner, prepared by our in-house chef

### WEDDING CAKE

A traditional Italian mille foglie or tiramisu served with a prosecco toast

### PIZZA PARTY

A family-style party of pizzas cooked in our historic wood-fired oven

### 2nd May to 16th May

16 guests staying in 8 bedrooms  
22 guests staying in 10 bedrooms  
30 guests (22 staying, plus 8 extra guests)

### 3 night stay

€ 12,269  
€ 14,880  
€ 16,554

### 7 night stay\*

€ 19,037  
€ 23,420  
€ 25,104

### 16th May to 4th July

16 guests staying in 8 bedrooms  
22 guests staying in 10 bedrooms  
30 guests (22 staying, plus 8 extra guests)

€ 13,127  
€ 15,952  
€ 17,636

€ 20,839  
€ 25,672  
€ 27,356

### 4th July to 29th August

16 guests staying in 8 bedrooms  
22 guests staying in 10 bedrooms  
30 guests (22 staying, plus 8 extra guests)

€ 15,269  
€ 18,630  
€ 20,314

€ 25,337  
€ 31,295  
€ 32,979

### 29th August to 26th September

16 guests staying in 8 bedrooms  
22 guests staying in 10 bedrooms  
30 guests (22 staying, plus 8 extra guests)

€ 13,127  
€ 15,952  
€ 17,636

€ 20,839  
€ 25,672  
€ 27,356

### 26th September to 31st October

16 guests staying in 8 bedrooms  
22 guests staying in 10 bedrooms  
30 guests (22 staying, plus 8 extra guests)

€ 12,269  
€ 14,880  
€ 16,554

€ 19,037  
€ 23,420  
€ 25,104

\*Includes 10% discount on accommodation



*The More . . .*

THE MERRIER

## WEDDINGS UP TO 100 GUESTS

If you want to really get the party started, Torre Palazzone can host up to 100 guests with room for 22 to stay on site. For this option you will need to book external caterers who can provide extra facilities like tables, chairs and dinner ware.

Outside of your events our staff will be looking after you with daily breakfasts and dinners with our in-house chef. We'll make sure one of our team is there at each event to ensure things run smoothly.

Our historic granary can host up to 50 diners in case of bad weather. For larger weddings and those in the shoulder season months hiring a marquee is a great idea as it will provide more space for the party.





# Large Wedding Package

## PRICES FOR UP TO 100 GUESTS

### EXCLUSIVE USE OF THE CASTLE & GROUNDS

The courtyard, sunset terrace & lavender field - 40 acres all just for you!

### 3 NIGHTS ACCOMMODATION

For up to 22 guests in 10 bedrooms. Extend to 7 nights for a 10% discount

### DAILY BREAKFAST & HOUSEKEEPING

A daily continental breakfast & cleaning of the communal areas

### WEDDING FEE

Includes permission to hold a maximum of 3 events for up to 100 guests.

### WEDDING PLANNING

A database of trusted local suppliers & organization for your big day

### WEDDING CEREMONY

A symbolic ceremony with a professional celebrant in your language

### WEDDING DAY PARTY

Aperitivo hour, 3 course dinner & wedding cake with drinks provided by our recommended external caterers for up to 100 guests

### ‘PLAN B’

Use of our granary event space with room for up to 50 diners

**Please contact us for a quote for additional events & services (pizza party, welcome dinner, BBQ, brunch, gelato cart, bar service, marquee, etc)**

Our wedding packages are fully flexible and you are welcome to use your own planner and suppliers. The prices quoted here include services from external suppliers and so are subject to availability.

	Low Season	Mid Season	High Season
	1st April to 16th May	16th May to 4th July	4th July to 29th August
	26th September to 30th November	29th August to 26th September	Easter, Christmas & NYE
Price for 30 guests	€ 17,611	€ 18,684	€ 21,361
Price for 40 guests	€ 19,071	€ 20,143	€ 22,821
Price for 50 guests	€ 20,585	€ 21,657	€ 24,335
Price for 60 guests	€ 21,989	€ 23,061	€ 25,739
Price for 70 guests	€ 23,404	€ 24,477	€ 27,154
Price for 80 guests	€ 24,951	€26,024	€ 28,701
Price for 90 guests	€ 26,499	€ 27,571	€ 30,249
Price for 100 guests	€ 28,046	€ 29,118	€ 31,796





YOUR WEDDING...

*Your Way*

## BESPOKE WEDDING OPTIONS

For a completely bespoke experience, you can rent Torre Palazzone without any additional services. This is the perfect option for couples who want to create a truly unique wedding celebration.

We recommend using a professional wedding planner who can help you organise local suppliers. Of course, you are still welcome to use our in house team for planning and catering. We will even waive the wedding fee if you use our staff to cater for your wedding day (available up to 30 guests).

Included in the price is exclusive use of the castle and 40 acre estate, with accommodation for up to 16 or 22 guests in either 8 or 10 air-conditioned bedrooms. You will enjoy a daily housekeeping service and continental buffet breakfast, served by our friendly team. Extra meals and services are available on request - we're here to make your special day unforgettable.



# Venue Wedding Hire

3 NIGHT STAY FOR 22, WITH PERMISSION FOR UP TO 100 GUESTS

Venue hire prices for guests who intend to use an external wedding planner to organise their wedding. This price does not include the cost of the wedding itself, but does include:

## 3 NIGHTS ACCOMMODATION

Accommodation for up to 16 or up to 22 guests  
Exclusive use of the castle and grounds  
Extend to 7 nights for a 10% discount

## DAILY BREAKFAST & HOUSEKEEPING

A daily continental breakfast & cleaning of the communal areas

## WEDDING FEE

€1,500 for weddings and events with up to 22 guests  
€3,000 for weddings and events with up to 100 guests  
No fee for weddings that only use our in-house catering services (available up to 30 guests)

## ‘PLAN B’ OPTION

Access to our Granary event space in case of bad weather (seats up to 50)

## OPTIONAL EXTRAS:

- Wedding planning service
- Dinners and lunches with our private chef (up to 30 guests)
- Dinners and lunches with external caterers (over 30 guests)

### Up to 22 Guests

### Up To 100 Guests

#### 2nd May to 16th May

Up to 16 guests (8 bedrooms)  
Up to 22 guests (10 bedrooms)

€ 7,551

€ 9,124

€ 9,051

€ 10,624

#### 16th May to 4th July

Up to 16 guests (8 bedrooms)  
Up to 22 guests (10 bedrooms)

€ 8,408

€ 10,195

€ 9,908

€ 11,695

#### 4th July to 29th August

Up to 16 guests (8 bedrooms)  
Up to 22 guests (10 bedrooms)

€ 10,551

€ 12,874

€ 12,051

€ 14,374

#### 29th August to 26th September

Up to 16 guests (8 bedrooms)  
Up to 22 guests (10 bedrooms)

€ 8,408

€ 10,195

€ 9,908

€ 11,695

#### 26th September to 31st October

Up to 16 guests (8 bedrooms)  
Up to 22 guests (10 bedrooms)

€ 7,551

€ 9,124

€ 9,051

€ 10,624



## *Wedding Menu 1*

### ANTIPASTI

#### **PANZANELLA CON BURRATA**

A typical bread salad served with burrata cheese and basil oil

### PRIMI

#### **HANDMADE RAVIOLI**

Hand made ravioli stuffed with ricotta and lemon and served with a sage butter sauce

### SECONDI

#### **FILETTO DI MIALE IN CROSTA**

A roast pork fillet wrapped in prosciutto and layers of flaky puff pastry, served with a grape and vin santo sauce

### DOLCI

#### **SORBETTI**

A scoop of artisinal lemon sorbet

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### WEDDING CAKE

#### **‘TIRAMISU’**

A giant tiramisu - layers of coffee soaked biscuits with our chef's mascarpone cream  
Served with a prosecco toast

## *Wedding Menu 2*

### ANTIPASTI

#### **SFORMATINO DI ASPARAGI**

Asparagus and cheese souffle

### PRIMI

#### **RISOTTO ALLE ERBE**

Risotto seasoned with herbs of the Chianti region. Served with parmesan crisps and a fresh herb butter

### SECONDI

#### **TAGLIATA DI MANZO**

Thinly sliced steak served with either rucola and parmesan flakes or shavings of fresh truffle (available in season & at an extra cost)

### DOLCI

#### **SORBETTI**

A scoop of artisinal fruits of the forest sorbet

∞ ∞ ∞

### WEDDING CAKE

#### **‘MILLEFOGLIE’**

Layers of flaky pastry filled with mascarpone cream and chocolate chips  
Served with a prosecco toast



## *Aperitivo Hour*

### A SELECTION OF APERITIVI BAR SNACKS

#### 3 TYPES OF FRITTI

A selection of seasonal fried foods (eg zucchini flowers, sage leaves, green tomatoes, artichokes, onion rings, dough balls, mozzarella)

#### 3 TYPES OF CROSTINI

A selection of seasonal toast canapes (fresh tomatoes, seasonal vegetables, fagioli beans & sausage, chicken liver pate)

#### 3 TYPES OF SNACKS

A selection of seasonal finger foods (fresh focaccia cubes, onion tatin pastries, zucchini rolls puff pasty, frittata cubes, biscuits with pecorino cheese cream, stuffed tomatoes, melon and prosciutto crudo skewers, olives, tomato and mozzarella skewers, zucchini and goats cheese rolls,)

### SERVED WITH A SPRITZ BAR

A bar serving prosecco and one alcoholic and one non-alcoholic spritz cocktail

Upgrade the bar service for a wider selection of drinks

## *Pizza Night*

### GOURMET PIZZA

Made with home made dough and baked in our ancient wood fired oven. Served family style with a selection of seasonal toppings. This may include:

Margherita (mozzarella and tomato)  
Contadina (pork sausage and onion)  
Napoli (capers and anchovies)  
Buffalo mozzarella and fresh datterini tomatoes  
Rugola leaves and Tuscan prosciutto  
Burrata cheese and basil pesto  
Burrata cheese, mortadello & pistaschio  
Burrata cheese, anchovies & lemon zest  
Burrata cheese and smoked salmon  
Scamorza & zucchini flowers  
Pumpkin cream & fresh mushroom

SERVED WITH  
Mixed salad of tomatoes, lettuce, cucumber

### GELATO BAR

Up to 4 flavours of artisinal ice cream and sorbet offered in a table-top self-serve bar

Served with fresh fruit, chopped nuts & chocolate sauce



## *Tuscan Dinners*

**SELECTION OF BRUSCHETTA:**  
fresh tomato / zucchini /  
tomato caper sauce

**PAPPARDELLE AL CINGHIALE**  
Pappardelle pasta with wildboar ragu

**ARISTA AL VINO**  
Pork loin in chianti sauce & roast onions

**HOME MADE CANTUCCINI**  
Almond cookies served with Vinsanto wine

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**INVOLTINI DI MELANZANE**  
Eggplant rolls with ricotta cheese

**GNOCCHI ALLA RUCOLA**  
Gnocchi with tomato and rucola  
(rocket) sauce

**POLLO AI PEPERONI**  
Chicken and sweet peppers

**TORTA DI CIOCCOLATO E PERA**  
Warm chocolate & pear cake

## *Tuscan Dinners*

**PAPPA AL POMODORO**  
Traditional Tuscan bread & tomato soup

**TAGLIATELLE FUNGHI PORRI**  
Tagliatelle with leeks and mushrooms

**FARAONA ALL'ARANCIA**  
Roasted Guinea Fowl with orange, served  
with green beans with lemon and EVO oil

**SEMIFREDDO**  
Frozen dessert made with cream and fruit

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**FRITTI MISTI**  
Fried vegetables and sage leaves in batter

**PENNE ALLA ERBA**  
Penne with aromatic herbs from Chianti  
region, tomato and ricotta cheese

**POLLO ALLA CACCIATORA**  
Hunter's chicken & potatoes salad with herbs

**CHOCOLATE & COFFEE SPUMONE**  
Frozen mousse dessert



# LOCATION, LOCATION, LOCATION...

The Terrace &  
Granary

The Moss  
Garden

The Courtyard

The Pergola  
& Pool

The Lavender Field

With so many beautiful areas around the property you'll be spoilt for choice for locations for your ceremony, aperitivo hour, dinner and after party. Here are some of the spots we've used to host events.





GRANARY TERRACE



GRANARY HALL



GRANARY BAR



COURTYARD



COURTYARD DINING



COURTYARD SEATING





LAVENDER FIELD



MOSS GARDEN



MOSS GARDEN DINING



PERGOLA DINING



PERGOLA BAR



PERGOLA POOL



# *Wedding Services*



LIVE ILLUSTRATIONS



BESPOKE FLORISTRY



PHOTOGRAPHERS & VIDEOGRAPHERS



LIVE MUSIC & DJS



BEAUTY SPECIALISTS



SPECIALITY BARS