

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 50 GUESTS

If you want to really get the party started, Torre Palazzone can host up to 50 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 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 50 GUESTS

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 and not guaranteed.

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

A fixed cost to cover the organisation, set up and cleaning of the wedding. Includes permission to hold a maximum of 3 events for up to 50 guests. Extra events available by arrangement. No event with external guests the final night of your stay, brunch or lunch only.

WEDDING PLANNING

A fee for couples who want to be put in touch with local suppliers

WEDDING CEREMONY

A symbolic ceremony with a professional celebrant in your language

WEDDING DAY

Aperitivo hour, 3 course dinner & wedding cake with drinks provided by external caterers for 30, 40 or 50 guests (subject to availability)

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

2nd May to 16th May

Price for 30 guests

Price for 40 guests

Price for 50 guests

3 night stay

€ 17,611

€ 19,071

€ 20,585

7 night stay *

€ 26,151

€ 27,611

€ 29,125

16th May to 4th July

Price for 30 guests

Price for 40 guests

Price for 50 guests

€ 18,684

€ 20,143

€ 21,657

€ 28,404

€ 29,863

€ 31,377

4th July to 29th August

Price for 30 guests

Price for 40 guests

Price for 50 guests

€ 21,361

€ 22,821

€ 24,335

€ 34,026

€ 35,486

€ 37,000

29th August to 26th September

Price for 30 guests

Price for 40 guests

Price for 50 guests

€ 18,684

€ 20,143

€ 21,657

€ 28,404

€ 29,863

€ 31,377

26th September to 31st October

Price for 30 guests

Price for 40 guests

Price for 50 guests

€ 17,611

€ 19,071

€ 20,585

€ 26,151

€ 27,611

€ 29,125

*Includes 10% discount on accommodation



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

∞ ∞ ∞

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

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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