

Weddings at

TORRE PALAZZONE

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 ...



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



Small . . .

BUT PERFECTLY FORMED

WEDDINGS UP TO 20 GUESTS

With 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 daily continental breakfast and two dinners with our private chef - a traditional Tuscan welcome dinner and a casual pizza party. The prices quoted here include an optional wedding day feast with a spritz bar, aperitivo buffet and 4 course dinner with an Italian millefoglie wedding cake.

The price also includes 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 20 GUESTS

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

WEDDING FEE
A fixed cost to cover the set up and cleaning up of the wedding

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

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

WEDDING DAY APERETIVO*
A cocktail-hour buffet served with spritz bar

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

WEDDING CAKE*
A traditional Italian mille foglie served with a prosecco toast

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

* Optional costs that can be removed if you use an external wedding planner

	3 night stay	7 night stay
2nd May to 16th May Up to 16 guests (8 bedrooms) Up to 20 guests (10 bedrooms)	€ 15,115 € 17,381	€ 21,830 € 25,775
16th May to 4th July Up to 16 guests (8 bedrooms) Up to 20 guests (10 bedrooms)	€ 15,972 € 18,452	€ 23,630 € 28,025
4th July to 29th August Up to 16 guests (8 bedrooms) Up to 20 guests (10 bedrooms)	€ 18,115 € 20,464	€ 28,130 € 32,250
29th August to 26th September Up to 16 guests (8 bedrooms) Up to 20 guests (10 bedrooms)	€ 15,972 € 18,452	€ 23,630 € 28,025
26th September to 31st October Up to 16 guests (8 bedrooms) Up to 20 guests (10 bedrooms)	€ 15,115 € 17,381	€ 21,830 € 25,775

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 20 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



Large Wedding Package

PRICES FOR UP TO 50 GUESTS

4 NIGHTS ACCOMMODATION

The minimum rental for 2 events with external guests.
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

2 EVENTS

Permission to hold 2 events with up to 50 guests in total (including house guests). The events will require external caterers (not included in the price)

WELCOME DINNER

A traditional 4 course dinner of Tuscan classics, prepared by our in-house chef for your house guests (up to 16 or 20 guests)

PIZZA PARTY

A family-style party of pizzas cooked in our historic wood-fired oven for your house guests (up to 16 or 20 guests)

	4 night stay	7 night stay *
2nd May to 16th May		
Up to 16 guests (8 bedrooms)	€ 15,000	€ 19,680
Up to 20 guests (10 bedrooms)	€ 17,175	€ 23,025
16th May to 4th July		
Up to 16 guests (8 bedrooms)	€ 16,143	€ 21,480
Up to 20 guests (10 bedrooms)	€ 18,603	€ 25,275
4th July to 29th August		
Up to 16 guests (8 bedrooms)	€ 19,000	€ 25,980
Up to 20 guests (10 bedrooms)	€ 21,286	€ 29,500
29th August to 26th September		
Up to 16 guests (8 bedrooms)	€ 16,143	€ 21,480
Up to 20 guests (10 bedrooms)	€ 18,603	€ 25,275
26th September to 31st October		
Up to 16 guests (8 bedrooms)	€ 15,000	€ 19,680
Up to 20 guests (10 bedrooms)	€ 17,175	€ 23,025

Wedding Menu 1

ANTIPASTI

ZUPPA CAPRESE

Tomato consomme served with burrata (fresh mozzarella cheese made with extra cream)

PRIMI

HANDMADE RAVIOLI

Hand made ravioli stuffed with a seasonal filling and served with a sage butter sauce

SECONDI

PORCHETTA

A crispy pork belly roll, stuffed with traditional herbs and served with roast potatoes and seasonal vegetables

DOLCI

SORBETTI

A scoop of artisanal lemon sorbet

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WEDDING CAKE

‘TIRAMISU’

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

Wedding Menu 2

ANTIPASTI

SFORMATINA DI ASPARAGI

Asparagus and cheese souffle

PRIMI

RISOTTO ALLA ERBA

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 artisanal fruits of the forest sorbet

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WEDDING CAKE

‘MILLEFOGLIE’

Layers of flaky pastry with creme patissiere, fruit 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:

Margherita (mozzarella and tomato)

Contadina (pork sausage and onion)

Napoli (capers and anchovies)

Buffalo mozzarella and fresh datterini tomatoes

Rugola leaves and Tuscan prosciutto

Pumpkin cream and fresh mushrooms

Burrata cheese and basil pesto

Burrata cheese and moked salmon

SERVED WITH
Mixed salad of tomatoes, lettuce, cucumber

GELATO BAR

A selection of artisinal ice cream and sorbet

Tuscan Dinners

PANZANELLA

typical bread salad with tomato, basil & onions

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 MELANAZANE

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

SELECTION OF BRUSCHETTA:

fresh tomato / zucchini / tomato caper sauce

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

TART "SBRICOLATA"

Crumble tart with ricotta and chocolate chips

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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 CACCIATORE

Hunter's chicken & potatoes salad with herbs

CHOCOLATE & COFFEE SPUMONE

Frozen mousse dessert

Wedding Services



LIVE ILLUSTRATIONS



BESPOKE FLORISTRY



PHOTOGRAPHERS & VIDEOGRAPHERS



LIVE MUSIC & DJS



BEAUTY SPECIALISTS



SPECIALITY BARS