

Pergola

QUARANTA_1973_2013

HOTEL RISTORANTE

Famiglia Montagnoli



Pergola Restaurant service offers engaged couples its **40-year-experience** in the **Wedding Planning** and the opportunity to celebrate their event in its **finely furnished halls**, with fabulous aperitif-buffets in **our garden**, equipped with **large parasols**, tables and chairs, and with the **Amadeus piano bar** at disposal to carry on with music and dancing.

Internal halls, all equipped with soundproof system and air conditioning, thanks to their **modular system**, can house events for a few guests in a reserved room or gala in large halls seating up to **210 people**.

The preparation of the restaurant hall is provided with round tables for 8/9 seats and **upholstered hardwood armchairs**. For the newly weds, the table can seat from 2 to 12 people.

The **color of the tablecloths** is chosen from our range, the **wine glasses** are in glass and crystal, the **plates** in fine china; for **floral arrangements**, we will be pleased to suggest you our expert florist.

For the **great welcome** buffet, we set up points of buffet for food and drinks, as well as **comfortable support tables** for Your Guests.

When the service is held **outdoors**, we always offer (**included with no additional charges**) the placement of large umbrellas along with eventual **night lighting** to make the environment even more evocative.

In addition, the **printing of the selected menu** is always included (**with no additional charge for You**). It will be customized with **Your names on exclusive cardboard** and we will take care of **editing and printing Your tables' plateau** indicating Your Guests' placement in the restaurant hall as well. **Your little Guests** can be attended and entertained by our professional educators and a special menu can be conceived for them.



EMME GESTIONI di MONTAGNOLI IVAN e DAVIDE Snc

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In next pages, we submit You an **example menu**, in order to introduce *Pergola cuisine* to You, but please, always keep in mind that **each of our events is tailored on Your needs**.

Therefore, **every menu can be customized from first to last course**, and all variations due to particular dietary needs, allergies and intolerances are welcome.

Gran Buffet of aperitifs and seafood and landfare starters:

Kebab with melon, basil and cheese, 24-month-seasoned Grana Padano cheese, fried little fishes, Ascoli style stuffed olives, meatballs with tomatoes, quiche lorraine with red chicory, spicy cous cous with vegetables and ham, battered vegetables, zucchini with sheep cheese and grape, pinzimonio with cocktail sauce, little calzoni with mozzarella and tomatoes, mousse of robiola cheese with little tomatoes and celery, baked pork shank dished out at the buffet, pork kebabs, caprese salad



Delicatessen corner

hand-cut Parma ham, coppa (air-cured pork meat), Veneto salami, DOP Bologna, Alto Adige speck ham, all served with focaccia bread as an accompaniment



Cheeses' board:

monte veronese, briè, gorgonzola dolce, 24-month-seasoned grana Padano, served with homemade jams as an accompaniment

Seafood starters:

cous cous with king prawns, octopus with diced potatoes, baby octopus and potatoe kebabs, king prawns with cocktail sauce, baked Norway salmon, spring rolls, fried fish kebabs, pineapple with smoked salmon strips, mousse of cream cheese with little tomatoes and smoked salmon, king prawns flambé at the buffet

Beverage at the Buffet:

mineral water, non-alcoholic cocktail, fruit juices, DOC prosecco wine from Valdobbiadene, Aperol spritz cocktail





Served courses

*Risotto with rabbit sauce and
wild fennel seeds*

*«Norma-style» Orecchiette, with fried diced eggplant,
diced tomatoes e ricotta cheese*

*Cut of Montana bred beef with
Modena aged balsamic vinegar reduction sauce
Little potato pie with rosemary au gratin, stuffed zucchini*

Wedding cake by choice

Espresso – laced coffee

From our cellar:

Lugana DOC

Valpolicella Classico DOC

Chardonnay Vallerenza Magnum – Terre da Vino

Moscato Fior d'Arancio

San Pellegrino and Panna mineral water