



B A N Q U E T I N G K I T 2 0 2 0

# BREAKFAST WITH VIEW

- ❖ Croissants
- ❖ Fresh bread and jams
- ❖ Stuffed pie
- ❖ Donuts, pancakes & waffles
- ❖ Ham & cheese
- ❖ Fruit
- ❖ American coffee, milk, tea, water

**€ 35,00 + vat per person | The price includes the privatization of the Divina Terrazza with an enchanting 360-degrees view of the Florentine Skyline.**

## EXTRAS

- ❖ Fresh Orange Juice **€ 4,00 + vat per person**
- ❖ Eggs & Bacon **€ 7,00 + vat per person**
- ❖ 1 Flûte of Prosecco **€ 8,00 +vat per person**

*A minimum of 25 people is required*



## COFFEE BREAK

- ❖ American coffee
- ❖ Espresso pot
- ❖ Tea
- ❖ Mineral and Sparkling Water
- ❖ Something Sweet

**€ 10,00 + vat per person**

## COFFEE BREAK PLUS

- ❖ American coffee
- ❖ Espresso pot
- ❖ Tea
- ❖ Juices
- ❖ Mineral and Sparkling Water
- ❖ Something Sweet

**€ 12,00 + vat per person**

## SUPERIOR COFFEE BREAK

- ❖ American coffee
- ❖ Espresso pot
- ❖ Tea
- ❖ Mineral and sparkling water
- ❖ Juices
- ❖ Something sweet
- ❖ Something salty

**€ 15,00 + vat per person**

**REFILL:** the entire cost of the coffee break will be charged.



# SERVED LUNCH

## MENU 1

- ❖ Marinated beef, red fruit, vinaigrette and crunchy salad
- ❖ Risotto with radicchio, walnut kernels, fondue of Maremma pecorino
- ❖ Apple pie
- ❖ Water
- ❖ Coffee

**€ 32,00 + vat per person**

## MENU 3

- ❖ Rolls of kataifi pasta, ricotta, vegetables and carrot cream
- ❖ Mugello potato ravioli with juniper-flavoured beef ragout
- ❖ Sliced veal, celeriac cream and beetroot sprouts
- ❖ Bavarian with red fruits and pine nut crumble
- ❖ Water
- ❖ Coffee

**€ 42,00 + vat per person**

## MENU 2

- ❖ Gnocchi with duck ragù, thyme and cloves
- ❖ Stew beef and gratin dauphinois
- ❖ Vanilla cooked cream and sweet wine reduction
- ❖ Water
- ❖ Coffee

**€ 35,00 + vat per person**

## MENU 4

- ❖ Grilled octopus, lemon and thyme cream
- ❖ Garganelli pasta, squid, yellow datterino and mint
- ❖ Grilled Mediterranean swordfish, dried tomatoes and capers
- ❖ Orange and creamy semifreddo with banana and vanilla
- ❖ Water
- ❖ Coffee

**€ 45,00 + vat per person**

## WINE

White/ Red wine selected from our cellar (1 bottle every 4): **€ 8,00 + vat per person**

# LUNCH BUFFET

## MENU 1

- ❖ Millefeuille of aubergines and basil pesto
- ❖ Vegetable lasagna and nettle sauce
- ❖ Beef strips
- ❖ Chocolate Tenerina cake
- ❖ Water
- ❖ Coffee

**€ 32,00 + vat per person**

## MENU 3

- ❖ Traditional Tuscan Ribollita with black cabbage and new oil
- ❖ Garganelli with Tuscan ragù
- ❖ Turkey roulade
- ❖ Semifreddo with berries
- ❖ Water
- ❖ Coffee

**€ 38,00 + vat per person**

## MENU 2

- ❖ Leek flan and blue cheese fondue
- ❖ Pasta with aubergines and ricotta cheese
- ❖ Chicken nuggets, courgettes and new potatoes
- ❖ Traditional tiramisu
- ❖ Water
- ❖ Coffee

**€ 35,00 + vat per person**

## MENU 4

- ❖ Warm seafood salad with cuttlefish, prawns, squid, vegetables and citronette.
- ❖ Risotto with lemon mussels and leeks
- ❖ Baked salmon, bread croutons, parsley and duchesse potatoes
- ❖ Schiacciata alla Fiorentina with Chantilly cream
- ❖ Water
- ❖ Coffee

**€ 42,00 + vat per person**

## WINE

White/ Red wine selected from our cellar (1 bottle every 4): **€ 8,00 + vat per person**

**It is possible to add one plate at € 6,00 + vat per person**

# DINNER SERVITO

## MENU 1

- ❖ Mushroom and brioche chips and taleggio cream flan
- ❖ Cheese and pepper ravioli with porcini mushrooms
- ❖ Veal cheek reduction of Morellino of Scansano and beans with Evo oil
- ❖ Water
- ❖ Coffee

**€ 42,00 + vat per person**

## MENU 4

- ❖ Mackerel, Jerusalem artichoke cream and basil rice
- ❖ Risotto with parmesan, amberjack tartare and pomegranate pearls
- ❖ Baked croaker with lemon grass ginger and courgettes and potatoes
- ❖ Water
- ❖ Coffee

**€ 60,00 + vat per person**

## MENU 2

- ❖ Great Tuscan cutting board with quiche, savoury pie and pickles
- ❖ Fusilli Chianti style with late radicchio and bacon
- ❖ Lamb chops with brown bottom and sautéed spinach
- ❖ Water
- ❖ Coffee

**€ 45,00 + vat per person**

## MENU 3

- ❖ Slices of smoked pork cream of aubergines and confit tomatoes
- ❖ Cappellacci with ricotta, pears and pecorino cheese and leek sprouts
- ❖ Beef sirloin with Perigord sauce and potatoes
- ❖ Water
- ❖ Coffee

**€ 50,00 + vat per person**

## DESSERT:

- ❖ Apple pie
- ❖ Vanilla cooked cream and Vin Santo reduction
- ❖ Bavarian with red fruits and pine nut crumble
- ❖ Orange and creamy semifreddo with banana and vanilla
- ❖ Traditional tiramisù
- ❖ Schiacciata alla fiorentina with chantilly cream
- ❖ Semifreddo with berries
- ❖ Millefeuille with Chantilly cream and dark chocolate chips

**€ 5,00 + vat per person**

## WINE

White/ Red wine selected from our cellar (1 bottle every 4): **€ 8,00 + vat per person**

**For these menus a minimum of 25 people is required**

## ANTIPASTI

- ❖ Vegetables and avocado tartare
- ❖ Chickpea flour crêpes

## SECONDI

- ❖ Quinoa and olive meatballs
- ❖ Aubergine burger with chickpea hummus

## PRIMI

- ❖ Vegan Carbonara
- ❖ Barley leeks, potatoes and saffron

## DOLCE

- ❖ Tiramisù Veg
- ❖ Veg Cheesecake with chocolate



# APERITIVO

## WELCOME DRINK

- ❖ One glass of Ferrari
- ❖ Dry snacks

**€ 14,00 + vat per person**

## APERICENA

- ❖ Dry snacks
- ❖ Savoury Cakes
- ❖ Mixed rustic
- ❖ Salmon Canapé with herbs
- ❖ Fried olives and fried mozzarella
- ❖ Vegetables omelette
- ❖ Sardinian gnocchi with sausage and truffle
- ❖ Platter of meats and cheeses
- ❖ Beef meatballs with yogurt and dill sauce
- ❖ Limoncello and red fruit cheesecake
- ❖ Prosecco (1 bottle every 3 pax)
- ❖ Water

**€ 50,00 + vat per person**

## APERITIVO

- ❖ Dry snacks
- ❖ Mixed rustic
- ❖ Prosecco (1 bottle every 3 pax)
- ❖ Juices

**€ 25,00 + vat per person**

## APERITIVO RINFORZATO

- ❖ Dry snacks
- ❖ Savoury Cakes
- ❖ Mixed rustic
- ❖ Salmon Canapé with herbs
- ❖ Fried olives and fried mozzarella
- ❖ Vegetables omelette
- ❖ Octopus and potatoes and cuttlefish salad with Julienne vegetables
- ❖ Croque Monsieur
- ❖ Mini sandwich
- ❖ Mignon pastry
- ❖ Prosecco (1 bottle every 3 pax)
- ❖ Water

**€ 40,00 + vat per person**

**WINE:** White/ Red wine selected from our cellar (1 bottle every 4): **€ 8,00 + vat per person**

**COCKTAIL:** One not muddled cocktail per person **€ 10,00 + vat per person**

**For these menus a minimum of 25 people is required**





*Grand Hotel*  
**CAVOUR**  
F I R E N Z E

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