



HOTEL CIPRIANI

A BELMOND HOTEL
VENICE

*Banqueting
menus*

THE TASTE OF BELMOND



Our chefs love to create real masterpieces and will be delighted to customise a menu for your special day. From cocktail parties to four-course menus and inspiring buffets, the following suggestions are designed to make your event a truly exceptional occasion.

THE TASTE OF BELMOND

Enjoy sumptuous bespoke menus featuring vibrant Mallorcan flavors.

Peruse through these pages of our complete banquet kit and let us tailor the ideal menu for your dream day.

CUSTOMIZE YOUR EVENT

To customize your event, contact us at:

BANQUETING OFFICE

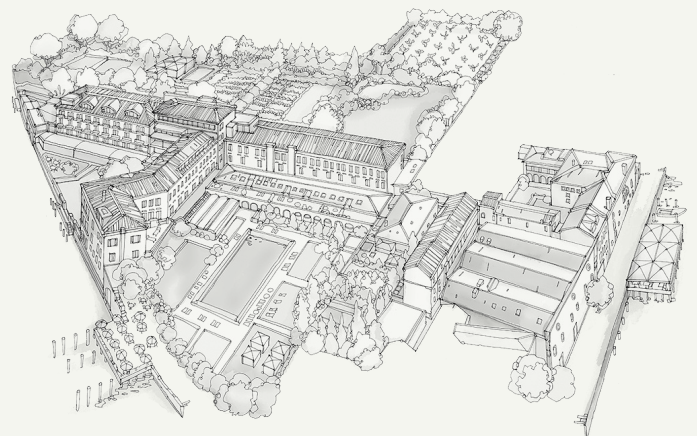
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LOCATION

Giudecca Island, just a 5-minute boat ride from St Mark's Square. 30 minutes from Venice Marco Polo International Airport (VCE) by water-taxi.

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HOTEL CIPRIANI, GIUDECCA 10, 30133
VENICE, ITALY

BANQUET KITS MENU

Menu



MENU

APERITIF

STARTING FROM €88.00 PER PERSON (INCL. 10% VAT)
FOR 1 HOUR OF SERVICE IF FOLLOWED BY DINNER

CANAPÉS

Whipped cod, black rice crisps, Venetian curry

Broccoli foam with ricotta cheese and toasted almonds

Carbonara curd tart

Fried mozzarella with ham





MENU

MENU SELECTION

ALL THE MENUS INCLUDE WEDDING CAKE,
COFFEE AND PETIT FOURS

RUBINO

**€330.00 PER PERSON (INCL. 10% VAT),
WINES EXCLUDED**

Beef tartare, hazelnut sauce, black truffl and porcini oil

Risotto "Riserva San Massimo", langoustines, cherry tomatoes, and almonds

Turbot fillet, Cartizze sauce, caviar, potato millefeuille

Sirloin slice, green rocket sauce, black truffle, Tropea onions with rose oil

ZAFFIRO

**€352.00 PER PERSON (INCL. 10% VAT),
WINES EXCLUDED**

Red tuna tataki, Amalfi lemon mayonnaise, apple ginger and caviar

Eliche "Gentile" with sea urchins emulsion, clams and black lime powder

Seared lobster with Venetian curry, almond milk and Chioggia turnips ash

Beef fillet au gratin with herbs, potato pie, red wine sauce

DIAMANTE

**€396.00 PER PERSON (INCL. 10% VAT),
WINES EXCLUDED**

Lobster carpaccio, passion fruit, pink pepper oil and oyster leaf

Calamarata "Gentile", red shrimp from Mazara del Vallo and Parma ham

Adriatic sea bass fillet, saffron sauce, citrus-scented potato foam, herbs

Rack of lamb with glazed topinambur and watercress

MENU



WEDDING CAKES

TRADITIONAL WEDDING CAKE TO BE CHOSEN
FROM THE FOLLOWING OPTIONS.

TUTTE LE TORTE NUZIALI SONO INCLUSE NEL
PREZZO DEL MENÙ.

LE RICHIESTE DI CAKE DESIGN VERRANNO QUOTATE
SEPARATAMENTE.

Chantilly cream, fresh fruit, dacquoise and sugar paste

Chantilly millefeuille and wild strawberries



BANQUET KITS MENU

Beverages



BEVERAGES

APERITIFS

Bisol sparkling wine

Italian aperitifs: Campari, Select and Aperol

Beers

Rossini Cocktail

Bellini Cocktail (in season)

Red and White wine selection by Cipriani

Soft drinks

OPEN BAR

CIPRIANI

Spirits:

Absolute, Stolichnaya, Tanqueray, Bombay Sapphire, Bacardi, Havana 3, José Cuervo Especial Reposado, Johnnie Walker Red Label, Jack Daniel's Tennessee, Chivas Regal 12 Years Old, Nastro Azzurro, Peroni, Beck's, Heineken, Avena, Montenegro, Jägermeister

Soft drinks:

Coca-Cola, Coca-Cola Zero, Fanta, Tonic water, Lemon soda, Sprite, Ginger ale, Fruit juices

€132.00 (incl. 10% VAT)
per person for the first 2 hours of service

€66.00 (incl. 10% VAT)
per person for each additional hour

PREMIUM

Spirits:

Belvedere, Grey Goose, Tanqueray Ten, Hendrix, Zacapa, Havana 7, Don Julio Silver, Patron Reposado, Johnnie Walker Black Label, Bulleit Bourbon, Chivas Regal 12 Years, Avena, Montenegro, Jägermeister, Amaro Nonino

Soft drinks:

Coca-Cola, Coca-Cola Zero, Fanta, Tonic water, Lemon soda, Sprite, Ginger ale, Fruit juices

€154.00 (incl. 10% VAT)
per person for the first 2 hours of service

€77.00 (incl. 10% VAT)
per person for each additional hour

WINE SELECTION

WE KINDLY ASK YOU TO CHOOSE ONE WHITE WINE AND ONE RED WINE. OTHER WINE SELECTIONS ARE AVAILABLE ON REQUEST.

starting from
€60.50
per person (incl. 10% VAT)

WHITE WINES

TENUTA CORTE GIACOBBE:

Soave, Dal Cero

Grapes: Garganega, Chardonnay

BIANCO DI CUSTOZA:

Custoza, Amedeo

Grapes: Garganega, Bianca Fernanda

SAUVIGNON BLANC:

Sauvignon, Attems

Grapes: Sauvignon

RED WINES

VALPOLICELLA CLASSICO:

Veneto, Allegrini

Grapes: Corvina Veronese, Rondinella, Corvinone

CASTELLIERE PRIMO RIPASSO:

Veneto, Giacomo Montresor

Grapes: Corvina, Rondinella, Molinara

BARDOLINO:

Veneto, Le Fraghe

Grapes: Corvina, Rondinella

An aerial photograph of an outdoor garden event. Several round tables with white tablecloths and gold chairs are arranged on a green lawn. The garden is surrounded by lush trees and foliage. In the background, there are some buildings and a paved path. The overall atmosphere is elegant and sophisticated.

SPECIAL CREDITS

We work with the finest vendors in Venice. From planning and decoration, to photography and flowers. Vendors can be contracted through the hotel or directly by the client prior consultation of the Groups, Events and Banqueting Department.

FINER DETAILS

Prices are listed in Euro and are subject to 10% VAT.

Some of our ingredients may contain allergens. Please contact us for more information and let us know if you have any allergies or special requirements. Some ingredients may vary according to seasonal availability.

The menus featured in the banqueting kit are purely indicative and our chefs will be happy to customise them based on customer preferences and seasonality.