



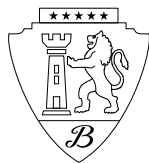
GRAND HOTEL DA VINCI

★★★★★

my wedding



BATANI
Select Hotels



GRAND HOTEL DA VINCI

★★★★★

Immersed in the enchanting landscape of Cesenatico's promenade, stands the Grand Hotel da Vinci: a unique location where luxury and elegance are its essence.

Rooms furnished with style and attention to detail,
a refined cuisine with an unmistakable taste
of culinary excellence.

The Monnalisa Restaurant, with its welcoming dining room
and a view of the spacious terrace and Italian garden,
will be the perfect setting for your dream wedding!





exclusive ceremonies

A charming setting for those who wish to get married
in an outdoor ceremony, in a romantic and light
atmosphere with the gentle sea breeze.

In the private garden of the Grand Hotel da Vinci,
beautiful flower beds and exquisite wedding decorations
will frame your symbolic "I do!"



banqueting plan

	mq	 SERVED	 BUFFET
HALL	545	500	350
TERRACE	450	400	300/350
THE CUBE	380	300	200/250
GARDEN	200	160	160
ISLAND POOL	60	50/60	40
SWIMMING POOL	200	100/200	100/200





hall



terrace



the cube



garden



island pool



swimming pool



welcome buffet

We would like to remind you that our menu proposals are just guidelines to achieve the final result, your complete satisfaction. Our Chef Alessandro Trovato is at your disposal for any requests and suggestions.

GRAND WELCOME BUFFET

Cocktails - Aperitif
"La Scapigliata"

Fruit Cocktails, Cocktails,
Prosecco, and Still White Wine

Assorted Tea Sandwiches

Tartlets with Robiola Cheese Dried Fruits,
Goat Cheese and Raspberries
Mini Sandwiches, Savory Cereal Brioche
Buns Butter and Smoked Salmon Brioche Rolls
Cheese and Mortadella Profiteroles
Vegetable Chips, Crispy Spianata Petals
Crisp Vegetable with Dipping Sauces
Roasted Salted Almonds with Cervia salt

Finger food

Pink Shrimp with Avocado and Cherry Tomatoes
Ginger and Mango Tuna Tartare
Mozzarella Cherry Tomato Coulis and Cucumber Torn
Stracciatella with Cantabrian Anchovies and Confit Cherry Tomatoes

Rustic Corner

Ham Prosciutto San Daniele Served with
Warm Piadina (Italian Flatbread)
Sun-Dried Sausage, Spicy Salamella
Pistachio Mortadella, Crispy Ciccio
Parmesan and Raviggiolo Cheese Bites
Squaquerone Cheese and Caramelized Figs
Green Olives, Salted Toasted Almonds
Gnocco Fritto (Fried Dumplings) and Rustic Pizza

Hot Selection

Porcini Mushroom and Fresh Tomato Crostini
Breaded Mozzarella Balls, Ascolana Olives
Crispy Sage Leaves
Rice Arancini, Mini Pizzas
Cone with Fried Whitebait and Balsamic Vinegar
Tempura Shrimp

LIVE COOKING

You can enhance your aperitif proposal with “live cooking” moments, live cuisine with other dishes. Below you will find a wide selection of specially designed moments by our Chef.

Live Cuisine

Our Chef offers you a wide choice of alternative live moments selected just for you!

Wok

Sautéed prawn tails with crispy vegetables, ginger sauce, and chives, cooked live in a wok. Fine sautéed calamari with olive oil, almonds, and breadcrumbs, cooked live in a wok.

Seafood Crudo

Brittany oysters, scampi with oil and lemon, red tuna carpaccio, seafood, red shrimp from Porto S. Spirito served on ice with accompanying sauces.

Oriental time

Variety of freshly prepared sushi and sashimi served live.





wedding banqueting menu

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SEAFOOD BANQUET

Entrée

Chef's Creation

Starters

Choose one dish from:

Fish and shellfish soup

with seafood broth, chives, and shallot-flavored toast

Norwegian salmon fan

marinated with dill

White amberjack

with citrus fruits

Red tuna

with seasonal vegetable crudité

First Courses

Choose one dish from:

Paccheri pasta with shellfish

and basil-scented cherry tomatoes

Small noodles

with saffron, fish of the day, clams and confit cherry tomatoes

Brisighella herb ravioli

with prawn tails and tomato concassé

Light pesto mille-feuille

with langoustines

Potato mezzelune

with pink shrimp and asparagus tips

Saffron risotto

with Parmesan gelato and zucchini flowers

Main Courses

Choose one dish from:

Gratin

of different fishes: mantis shrimp and queen scallops, cuttlefish in a green bread crust, calamari on a sheet of paper

55-degree cooked Sea Bassi

with ratatouille, sautéed potatoes, and cherry tomato scampi

Poached Turbot

with confit artichokes, Agata potatoes, and lemon essence

LAND BANQUET

Entrée

Chef's Creation

Starters

Choose one dish from:

Countryside delicacies

quail ham on purple potato, focaccia eggplant
and Ravaggiolo, cheese mille-feuille chicken shavings,
young salad and pine nuts

Countryside trilogy

capponcello salad with sesame seeds
seasonal vegetable phyllo strudel, eggplant mille-feuille
with toasted pine nuts and basil oil

First Courses

Choose one dish from:

Potato and saffron ravioli

with porcini mushrooms, braised leek, and chives Nettle

Noodles with saffron

courgette flowers, light pesto, and culatello filangè

Ravaggiolo cheese cappellacci

in fern leaves, frothy butter, and black truffle

Main Courses

Choose one dish from:

Beef tournedos

with bitter dried fruit, sour cherries, and crispy white polenta

Veal rump

with aromatic herbs, sautéed potatoes, and asparagus tips

Chateaubriand Rossini

with foie gras scallop, potato and porcini mushroom tartlet

cake list



The fundamental requirements of a wedding cake are quality, visual and artistic appeal. Considered by all as the queen of the celebration, it has the task and function of concluding the banquet with sweetness!

MULTI-TIERED CAKE

It can be proposed with three or five tiers, or multiple stacked cakes progressively arranged from the smallest to the largest, starting from the top.

ENGLISH CAKE

Characterized by a series of cakes arranged in a pyramid and decorated with ribbons, flowers, and leaves, with a Renaissance effect, this is the typical Anglo-Saxon wedding cake model.

SINGLE-TIER CAKE

Much loved by couples, it is the least flashy among the other wedding cakes, but with a single tier, it allows for creativity in preparation and decoration.

It can be covered in cream or meringue crumbs, concealing a soft sponge cake filled with cream and strawberries or a classic pastry cream.

INDIVIDUAL PORTION CAKE

This is the opportunity to have the pastry chef create small individual cakes identical to the official wedding cake, to be given to guests as gifts or to be sent to those who couldn't attend your wedding.



CAKE LIST

Sublime

Caramelized puff pastry, Tahitian vanilla cream, fresh berries, and light cream.

Harmony

Base of sponge cake, vanilla syrup, pastry cream, fresh confit strawberries, and Chantilly cream.

Crunchy Heart

Olive oil biscuit, gianduia creamy filling, caramelized almonds, praline crunch, and 72% chocolate mousse.

Delicate Tropicana

Mint and basil biscuit, pistachio crunch, coconut milk creamy filling, and mango and passion fruit mousse.

Royal

Crunchy cocoa biscuit, soft caramel, 38% Valrhona chocolate creamy filling, and mascarpone Bavarian cream.

Sicilian Sunset

Crispy pastry, Sicilian Marsala creamy filling, crunchy 72% dark chocolate, and light Tahitian vanilla cream.

White Lady

Pistachio biscuit, pistachio crunch, raspberry compote, and white chocolate Bavarian cream.



• sweet parade •



DESSERTS AND FRUITS, TO END ON A SWEET NOTE

The “dessert&fruit” proposal is an assortment of fresh delights and sweet temptations arranged on mirrors and trays showcasing a variety of seasonal, exotic, and sliced fruits, mini pastries, cakes, high-quality pastries, ice cream, and sorbets.

The fruit buffet can be set up with:

- Arrangements and displays of fresh seasonal fruits
- Fruit skewers with melon and raspberry
- Farm Batani glazed strawberries, both chocolate-coated and natural
- Naturally dried and/or chocolate-coated dried fruits
- Exotic fresh fruit mosaic with its decorations
- White and black grapes, berries, natural coconut
- Pineapple carpaccio, melon carpaccio, mango carpaccio
- Exotic fruit salad with passion fruit coulis

The dessert buffet can be set up with:

- Classic and modern cakes
- Tiramisu, English trifle, Baba, Creme caramel, Crema catalana
- Classic and modern individual portions
- Dulcey mousse, Passion fruit creamy dessert, Pistachio brittle
- Valrhona chocolate Bavarian cream, Whipped ganache
- Classic and modern mini pastries
- Sacher cake, Praline creamy dessert

Table centerpiece

Instead of the buffet, it is possible to have a centerpiece of fresh fruit and fine mini pastries.

The ice cream corner

The ice cream corner offers an assortment of artisanal ice cream pralines.

Live cooking show “à la lampada”

“Les Crepes Suzette au Grand Marnier” with orange cream.

CANDY LIST

Candy Light

A buffet composed of 5/7 different flavors of sugared almonds. In detail, it consists of a series of special sugared almonds with various flavors and shapes, including the classic white sugared almonds with almond filling.

- chocolate
- pistachio
- almonds
- citrus
- coconut
- strawberry
- licorice
- cinnamon

are the possible types and flavor variations.

Confettata "Candy Medium"

A buffet composed of 11 different flavors of sugared almonds. In detail, it consists of a series of special sugared almonds with various flavors and shapes, including the classic white sugared almonds with almond filling.

Flavor variations are the same as Candy Light..

Confettata "Cadeau de Mariage"

A small "Cadeau de Mariage" that can be used as a placeholder or placed next to your wedding favors. Sweet sugared almonds enclosed in small mini boxes, an original idea to make the candy buffet a sweet memory to take home.



open bar



THE CHOICE OF COCKTAILS AND SPIRITS

Our "Barman" selection of cocktails and long drinks
for a possible Open Bar request or Lobby Bar service - proposal:

Spirits & Liqueurs

with a choice of, but not limited to:

Alcoholic: liqueurs, spirits, grappas & distilled spirits, whiskey, rum

Open Bar

with a choice of, but not limited to:

Alcolici: liquori, grappe & distillati, whiskey, rum

Non-Alcoholic: fruit-based, soft drinks

Long Drink's: rum&cola, wodka-gin tonic, campari orange

Muddled Cocktails (signature cocktails): mojito, caipirinha, caipiroska, margaritas

Cigars & Co

with a choice of, but not limited to:

Cigars: Partagas, Cohiba, Montecristo, Romeo&Giulietta

Chocolate: Amedei, Valrhona, Domori,

Spirits: Capovilla, Sibona, Pojer&Sandri Santabarbara

Fruit: strawberries, raspberries, dried fruit, spiced

These are just a few of our suggestions. If you need a wider selection, we are pleased to offer you our extensive Lobby Bar Menu.



more...

B-touch

music



flore



shop



photo



wedding planning



PLANNING

Accessories and services included:

Tableau de Mariage for seating arrangement in the venue.
Personalized menu with possible thematic descriptions to be included.
Background music provided by us (audio system).

Accessories and services not included:

Floral arrangements, musical entertainment, SIAE obligations,
and any additional services are not included in the quote.

Menu tasting

Menu tasting is complimentary for 2 people. Each additional person
will be charged 50% of the proposed and agreed menu.

Payment Terms

A deposit of 30% of the total amount is required upon confirmation.
Balance due by the day following the wedding banquet.

Hospitality

We are pleased to offer you accommodation for the first night
of your wedding. We will reserve a double room for you with bed
and breakfast included.

EXTRA TOUCHES

Our wedding planner will suggest a range of services that will enhance
an unforgettable ceremony.

From vintage car rentals for the couple to babysitting services
for the little guests, we have a wide range of options.
We can also provide innovative solutions such as firework fountains
accompanied by live music and keep you informed about the latest
trends, from bubble machines to Cadeau de Mariage.



THE PERFECT EXPERIENCE *Batani*



GRAND HOTEL DA VINCI

★★★★★

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