



# **CATERING**



Italy is the country with a thousand culinary traditions, loved and sought after all over the world.

Choosing a catering team for your wedding is crucial – this is the first meal you'll have as a married couple, after all! But it can get a little bit confusing with so many talented chefs and caterers.

Because catering for weddings is not just a food service, but an essential component for the most important day of your life, because food cooked with care and professionalism can really make a difference and turn your wedding into a special and unforgettable experience.

Not only it should be of high quality, but the palate should satisfy the taste buds of the guests. It is therefore very important to select the right diner for your catering wedding.



Apart from the menu, you can also customize the diner to meet your budget, your type of reception, the culinary tastes of your guests, your theme, your needs... So many things that matter a lot to choose the perfect catering wedding menu.



Here you will find some of our ideas for your wedding diner. Of course, there are just few examples of what we can create for you so do not hesitate to contact us to have more advises and to talk about your lovely project and your desires!



## APETIZERS



## **OYSTER CORNER**

### LOVE IS ALL YOU NEED. BUT OYSTERS NEVER HURT.

Oysters are really hitting the mark right now and we never have enough!

These are perfect for cocktail hour at any wedding. You can opt for a corner of oysters with different ways of presentation or sauces. Or choose raw oysters for a more casual reception.



### **MOZZARELLA MAKING CORNER**

### WHAT IS BETTER THAN MOZZARELLA PREPARED BY A CHEF FOR YOUR ITALIAN WEDDING

You can add an Italian touch to your Italian wedding and hire a master cheese maker to prepare various mozzarella formats in front of your eyes and those of your guests.



### **OLIVE OIL AND BREAD DIPPING BAR**

#### SO SIMPLE BUT SO GOOD

Offer to your guests tasting grilled bread with DOP oil selections.

To diversify this little corner you can propose different sorts of oil with different sorts of bread: this is not the choice that is lacking in Italy!



### APETIZERS



## **SHOW COOKING / FRIED CORNER**

# DO YOU WANT TO SURPRISE YOUR GUESTS FOR YOUR WEDDING?

If you are looking for something original, but also scenographic, the Cooking Show could be for you. Italian frying is a classic in wedding menus: by creating a dedicated corner where the different "pieces" are fried in an old copper pan, your guests will appreciate the idea!



### **ETHNIC CORNER**

### BRING YOUR TRADITIONS IN YOUR MENU

Wether you are Indian, Chinese, French, American, Columbian, Cambodian... You can create a corner with your traditional food to remind you your tradition among all this delicious Italian food!

For a wedding between two different nationalities, it is a good way to mix these two families tradition in Italy.



### **PIZZA CORNER**

### PUT A PIZZA CORNER « GUESTMADE »

Let your guest create their own little pizza, what is better for your wedding in Italy!

This is a fun and delicious alternative, your guests will not forget this lovely Italian touch.



# DRINKS



### **BEER CORNER**

### GIVE BEER A CHANCE

Include what he loves most into the wedding. Something only for him and his guy friends to enjoy, like the ever so popular beer corner.



### **PROSECCO VAN**

#### YOUR PROSECCO VAN

We are not sure you really need us to persuade you to hire a prosecco van for your own big day in Italy. Combining stylish retro design with the nation's famous bubbly, it's no wonder mobile Prosecco vans are the latest trend these days.



# COCKTAIL OPEN BAR

#### A CLASSIC BUT A MUST

Of course this is not very original but it is a must for a nice wedding reception.

To make it more personal you can add or change some details: you can serve only a signature drink, the good stuff for toasts, one or two expensive spirits, famous Italian liquors as Limoncello... And also the way to present it: in a van, with maitre cervoisier, in a bar... The possibilities are many!



## ORIGINAL CORNERS



# **DONUT BAR**

#### DONUTS 4 LIFE!

Whether you're serving donuts as your cake alternative, as part of your brunch reception, or maybe as a preceremony donut treat, we know that donuts deserve all the attention cake gets.



# **CIGAR BAR**

# TREAT YOUR GUESTS TO THE ULTIMATE RECEPTION AMENITY

A cigar bar is the perfect fun and sophisticated amenity they'll definitely enjoy. Whether you're a cigar enthusiast or a total novice, a cigar bar is a great way to add some flair to your reception. It offers many guests a chance to try something new and get outside of their comfort zone.



## **FRUITS CORNER**

#### ADD AN HEALTHY TOUCH

A fruit and veggie focused bar is as healthy as it is tasty (and colorful!).



## ORIGINAL CORNERS



### **COTTON CANDY CORNER**

#### TREND ALERT!

Cotton candy is the hottest addition to the wedding dessert trends and you can truly add it to anything. From cocktail garnishes to cake toppers, s'mores to bouquets, cotton candy brings out the kid in all of us and is sure to put a permanent smile on everyone's faces.



## **COFFEE CORNER**

#### KEEP YOUR GUESTS AWAKE

An inseparable part of the country's culture, coffee in Italy is much more than a drink. It's a religion, a myth, a love story.

Having a fun drink alternative to alcohol will help supplement the bar—not to mention the caffeine will help keep the dance floor packed all night long!



## **GELATI CORNER**

#### LIKE AN ITALIAN ICE CREAM SHOP

Offer authentic Italian-made gelato to your guests, in a cart which is the Maserati of gelato carts!





For any request or additional information you can contact us via our contact form in the "Contact us" or by email to the following address: <a href="mailto:info@weddingplannerroma.it">info@weddingplannerroma.it</a> and we will be happy to answer you.



