

Wedding at the Green Park Resort *S***

“A happy and very important moment of your life”

To get married.....
A magic moment and a big emotion.
For your wedding party
you deserve the best, the better you ever had

“Green Park Resort”

an enchanting frame
for an unforgettable party

At your disposal a professional chef ‘ s équipe to prepare a light, tasty buffet or a sumptuous lunch.
Everywhere you will find a refined and elegant atmosphere, moreover an exquisite and efficient
service with an entire staff to fulfil all your expectations,
to make all your dreams come true

The advantages to get married at the Green Park Resort:

Your photographic service can take place in the big Natural Mediterranean park;
Personalized cake;
Your menu printed for all Your Guests;
Free parking area

Green Park Resort is glad to offer you the following presents:

Special discounts on the room rates for Your Guests who will stay at the Green Park Resort

After the wedding party, a magic night in a Hotel Suite where you will find a
bottle of Champagne and strawberries.

If your guests are more than 150, we would be very pleased to offer you
a free relaxing massage (50‘) at our Wellness Centre

The advantage to get marry at the Green Park Resort:

Choosing “Green Park Resort” for your wedding dinner
means to create an unforgettable moment and to give life to a magic spell!

“ Green Park Resort wishes you happiness”

Menu proposals:

Spring – Summer

<i>Rubino</i>	€ 56,00
<i>Topazio</i>	€ 56,00
<i>Ametista</i>	€ 56,00
<i>Diamante</i>	€ 56,00
<i>Opale</i>	€ 59,00
<i>Ambra</i>	€ 59,00
<i>Corallo</i>	€ 62,00
<i>Cristallo</i>	€ 62,00
<i>Cristallo di Rocca</i>	€ 62,00
<i>Madreperla</i>	€ 65,00
<i>Pietra di Luna</i>	€ 65,00
<i>Corniola</i>	€ 74,00
<i>Giada</i>	€ 74,00
<i>Zircone</i>	€ 74,00

Autumn – Winter

<i>Acquamarina</i>	€ 56,00
<i>Lapislazzuli</i>	€ 56,00
<i>Perla</i>	€ 56,00
<i>Tormalina</i>	€ 56,00
<i>Granato</i>	€ 59,00
<i>Gemma</i>	€ 59,00
<i>Peridoto</i>	€ 62,00
<i>Iolite</i>	€ 62,00
<i>Smeraldo</i>	€ 62,00
<i>Azzurrite</i>	€ 65,00
<i>Turchese</i>	€ 65,00
<i>Zaffiro</i>	€ 74,00
<i>Agata</i>	€ 74,00
<i>Citrino</i>	€ 74,00

Our Sommelier suggests the following wine combinations:

CAMPOGRANDE ORVIETO CLASSICO D.O.C., Marchesi Antinori
(60% Procanico, 20% Grechetto, 15% Verdello, 5% Drupeggio e Malvasia)

Montecarlo Rosso D.O.C. Az. Agricola Il Poggio
(Malvasia Nera, Colorino, Sirah, Cabernet Franc e Sangiovese)

MOSCATO D'ASTI D.O.C.G., AZ. AGRICOLA PRUNOTTO
(Moscato bianco di Canelli 100 %)
€ 7,00 a persona

Chardonnay I.G.T; Azienda Agricola Tormaresca
(Chardonnay 100%) .

SANTA CRISTINA I.G.T., Marchesi Antinori
(90% Sangiovese, 10% Merlot)
Vinificazione : Acciaio
Affinamento : Botti di Rovere

MOSCATO D'ASTI D.O.C.G.,AZ. AGRICOLA PRUNOTTO
(Moscato bianco di Canelli 100 %)
€ 8,00 a persona

Vermentino dei Colli di Luni D.O.C., Il Torchio
Uve: 100% Vermentino

Morellino di Scansano D.O.C., Fattoria Le Pupille
Uve 85% Sangiovese - 15% Alicante e Malvasia Nera

Dindarello Moscato arancia I.G.T., Az. Agr. Maculan
Uve: Moscato fior d'arancio 100%.
€ 9,00 a persona

Uvaggio di Vermentino e Sauvignon Belcaro I.G.T., Az. Agr. San Felice
Uve: Vermentino 70%, Sauvignon Blanc 30%.

Chianti Classico D.O.C.G., Az. Agr. Dievole
Uve:Sangiovese 75%, Canaiolo nero 10%, Trebbiano e Malvasia5%.

Aleatico di Toscana I.G.T., *Antinori*

Uve: Aleatico 100%

€ 10,00 a persona

La Segreta bianco I.G.T., *Planeta*

Uve: Grecanico 60%, Chardonnay 20%, Viognier 10%, Sauvignon 5%, Fiano 5%

Rosso di Montalcino D.O.C., Col D'Orcia

Uve: Sangiovese Grosso di Montalcino

Dindarello Moscato arancia I.G.T., *Az. Agr. Maculan*

Uve: Aleatico 100%.

€uro 11,00