

WEDDING

Package

Dear Newlyweds,

We would like to present our most sincere wishes of happiness for your upcoming wedding.

Banquet la Sirène creates a charming setting with an attentive and obliging service, to make your wedding an unforgettable experience. We want you to count on us to fulfill your dreams on this very special occasion.



BRONZE

Package

¼ LITER OF WINE / PERS

House wine

TABLE SERVICE:

SOUP

Chef's choice

&

GARDEN SALAD

Mesclun of tender greens, cucumber, tomatoes, red cabbage, carrot julienne, creamy garlic dressing & a drizzle of balsamique glaze.

MAIN COURSE:

BEEF FILET MEDAILLION

Filet mignon wrapped in bacon, served with seasonal vegetables, creamy mashed potatoes & a cognac flambé mushroom sauce.

Or

GRILLED CHICKEN BREAST & GARLIC SHRIMPS

Served with seasonal vegetables, creamy mashed potatoes & forestière sauce.

Or

GRILLED ATLANTIC SALMON FILET

Served with seasonal vegetables, creamy mashed potatoes & a creamy dill sauce.

Or

LOBSTER FAZZOLETTI

Pasta stuffed with lobster meat, topped with a creamy dill, tarragon & chive sauce

&

REGULAR COFFEE OR TEA

&

WEDDING CAKE

Service of your cake

Additional Option

Minimum of 55 adults required

OPEN BAR

Bloc of 3 hours

Bloc of 4 hours

All night

SILVER

Package

¼ LITER OF WINE / PERS

House wine

COCKTAIL:

½ GLASS OF SPARKLING WINE & STRAWBERRY
&

CANAPÉS

Hot & cold ~ 8-9/pers.

TABLE SERVICE:

SOUP

Chef's choice

&

GARDEN SALAD

Mesclun of tender greens, cucumber, tomatoes, red cabbage, carrot julienne, creamy garlic dressing & a drizzle of balsamique glaze.

MAIN COURSE:

BEEF FILET MEDAILLON

Filet mignon wrapped in bacon, served with seasonal vegetables, creamy mashed potatoes & a cognac flambé mushroom sauce.

Or

GRILLED CHICKEN BREAST & GARLIC SHRIMPS

Served with seasonal vegetables, creamy mashed potatoes & forestière sauce.

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Served with seasonal vegetables, creamy mashed potatoes & a creamy dill sauce.

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Pasta stuffed with lobster meat, topped with a creamy dill, tarragon & chive sauce.

&

REGULAR COFFEE OR TEA

&

WEDDING CAKE

Service of your cake.

Additional Option

Minimum of 55 adults required

OPEN BAR

Bloc of 3 hours

Bloc of 4 hours

All night

GOLD

Package

¼ LITER OF WINE / PERS

House wine

COCKTAIL:

½ GLASS OF SPARKLING WINE & STRAWBERRY

&

CANAPÉS— *Hot & cold ~ 8-9/pers.*

TABLE SERVICE:

SOUP— *Chef's choice*

&

PENNE— *Rosé or tomato sauce*

Or

PROSCIUTTO MELON & BOCCONCINI

&

GARDEN SALAD

Mesclun of tender greens, cucumber, tomatoes, red cabbage, carrot julienne, creamy garlic dressing & a drizzle of balsamique glaze.

&

GRANITA— *House selection*

MAIN COURSE:

BEEF FILET MEDAILLON

Filet mignon wrapped in bacon, served with seasonal vegetables, creamy mashed potatoes & a cognac flambé mushroom sauce.

Or

GRILLED CHICKEN BREAST & GARLIC SHRIMPS

Served with seasonal vegetables, creamy mashed potatoes & forestière sauce.

Or

GRILLED ATLANTIC SALMON FILET

Served with seasonal vegetables, creamy mashed potatoes & a creamy dill sauce.

Or

LOBSTER FAZZOLETTI

Pasta stuffed with lobster meat, topped with a creamy dill, tarragon & chive sauce.

&

REGULAR COFFEE OR TEA

&

WEDDING CAKE

Service of your cake

Additional Option

Minimum of 55 adults required

OPEN BAR

All night

PLATINUM

Package

UNLIMITED CITRA WINE

OPEN BAR

All night

L.E.D LIGHTS

Included

Minimum of 55 adults required

COCKTAIL:

GLASS OF SPARKLING WINE & STRAWBERRY

&

PLATINUM CANAPÉS

Shrimp cocktail, flambé scallops, marinated octopus, fried calamari, Prosciutto & melon, cherry tomatoes Bocconcini & fresh basil

TABLE SERVICE:

SOUP — *Chef's choice*

&

CAVATELLI

Tomato sauce, goat cheese, aragula & fresh basil.

&

GARDEN SALAD

Mesclun of tender greens, cucumber, tomatoes, red cabbage, carrot julienne, creamy garlic dressing & a drizzle of balsamique glaze.

&

GRANITA — *House selection*

MAIN COURSE:

RIB STEAK AAA (12 oz)

Served with seasonal vegetables & creamy mashed potatoes.

Or

GRILLED ATLANTIC SALMON FILET

Served with seasonal vegetables, creamy mashed potatoes & a creamy dill sauce.

Or

GRILLED CHICKEN BREAST & GARLIC SHRIMPS

Served with seasonal vegetables, creamy mashed potatoes & forestière sauce.

Or

LOBSTER FAZZOLETTI

Pasta stuffed with lobster meat, topped with a creamy dill, tarragon & chive sauce.

&

REGULAR COFFEE OR TEA

&

WEDDING CAKE

Service of your cake.

DIAMOND

Package

UNLIMITED CITRA WINE

PREMIUM OPEN BAR

All night

L.E.D. LIGHTS

Included

MIDNIGHT TABLE

Cold tomato pizza

Sandwiches

Fruit Platters

Fine cheese platter

Assortment of sweets

Minimum of 70 adults required

COCKTAIL:

GLASS OF SPARKLING WINE & STRAWBERRY — *Unlimited*

&

SUSHI — *variety of fresh sushi*

&

PLATINUM CANAPÉS

Shrimp cocktail, flambé scallops, marinated octopus, fried calamaris, Prosciutto & melon, cherry tomatoes Bocconcini & fresh basil

TABLE SERVICE:

SHRIMP CAKE — *Served with homemade tartar sauce*

&

SPINACH & PESTO CAVATELLI

Creamy sauce, goat cheese, aragula & fresh basil.

&

CAPRESE SALAD

Cherry tomatoes, bocconcini cheese, fresh basil, olive oil & a drizzle of balsamic glaze.

&

GRANITA — *House selection*

MAIN COURSE:

RIB STEAK AAA (12 oz)

Served with seasonal vegetables & creamy mashed potatoes.

Or

GRILLED ATLANTIC SALMON FILET

Served with seasonal vegetables, creamy mashed potatoes & a creamy dill sauce.

Or

GRILLED CHICKEN BREAST & GARLIC SHRIMPS

Served with seasonal vegetables, creamy mashed potatoes & forestière sauce.

Or

LOBSTER FAZZOLETTI

Pasta stuffed with lobster meat, topped with a creamy dill, tarragon & chive sauce.

&

REGULAR COFFEE OR TEA

&

WEDDING CAKE — *Service of your cake.*