



Companies searching for that exclusive venue, both original and timeless, will find that Castello Dal Pozzo offers everything they are looking for; a unique location, that will be the perfect backdrop for a memorable event.

JUST
FOR
YOU | *Gala*

REV. 12.19





events at *Castello*

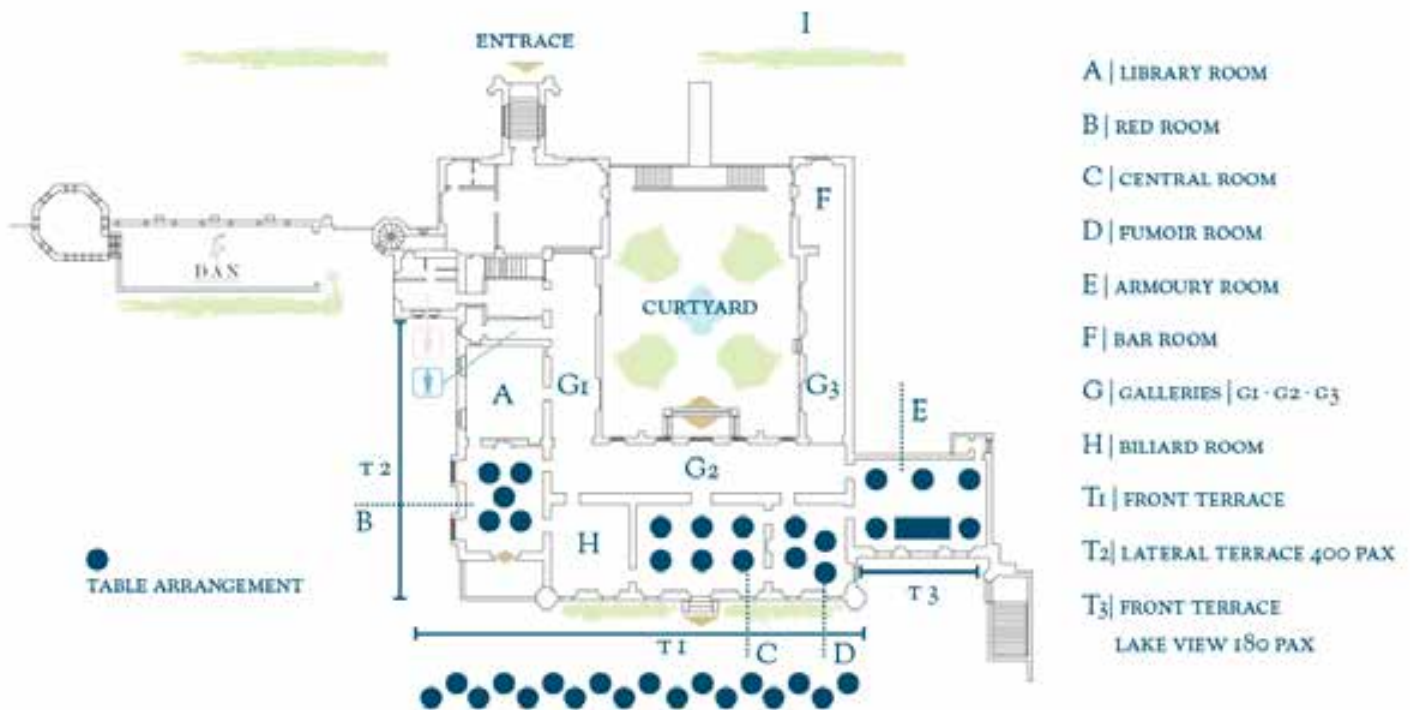
- ✦ Elegant historical reception rooms for lunch or dinner
- ✦ Welcome cocktails on the panoramic terraces overlooking the Lake
- ✦ Inner Armorial courtyard with ornamental fountain
- ✦ Exclusive use of the above spaces
- ✦ Coordination of all service providers, organisation of all site inspections/technical inspections
- ✦ Welcome and reception services
- ✦ Cloakroom service (on request)
- ✦ Availability of onsite sound equipment for background music (not including obligatory payment of SIAE)
- ✦ Private parking area within the Castle grounds

	GROUND FLOOR	ARMOURY ROOM OR CENTRAL ROOM	FRONT TERRACE	FUMUOIR ROOM	RED ROOM	GALLERIES
RATES VAT NOT INCLUDED	3600.00 €					
MQ	300	67		39	48	85
MEASURES		10.2 x 6.6 x h 5.3 mt	30 x 5.5	7 x 5.5 x h 5.3 mt	6x8 x h 5.3 mt	10.20 x 6.60 (x30)
GALA	70 pax	a:70 + 15 c:70	180 -200	40	50	100





layout Castello



The elegant mix of age old traditions and prestigious reception rooms, combined with the excellence of the in-house catering service will ensure that every reception can be personalised and rendered unique.

FINE WEATHER | Welcome Cocktail and dinner on the Terrace

BAD WEATHER | Welcome Cocktail will be organised in the Central Gallery (G2) and dinner served in the rooms of the Castello (up to 200 people)

Various other solutions are possible on request





events at Palazzo

- ❖ Event in a single room (up to 250 people)
- ❖ Elegant Ballroom decorated with sumptuous Swarovski chandeliers
- ❖ Private internal courtyard for welcome cocktail
- ❖ Foyer and receiving area with cloakroom
- ❖ Exclusive use of the above spaces
- ❖ Availability of onsite sound equipment for background music (not including obligatory payment of SIAE – Italian tax for artists dues)
- ❖ Parking area available in the immediate vicinity

	CASSIANO ROOM	BONIFACIO ROOM	ALBERTO ROOM
RATES VAT NOT INCLUDED	2300.00 €	1200.00 €	1000.00 €
MQ	280	150	130
MEASURES	SHORT SIDE: 9,2 LONG SIDE: 16 LENGTH: 19,5	LONG SIDE: 16 LENGTH: 7	
CABARET	150 170	90 100	70 80
GALA	200 250	100 110	80 90





layout Palazzo



Cassiano III ballroom, with its stunning paneled walls, interspaced with antique floor to ceiling mirrors which reflect the light from the Swarovski glass chandeliers, are the perfect backdrop for a truly memorable occasion. The versatility of the space can cater for a wide range of events, seating up to 250 guests. A new breed of elegant hospitality where the modern and the historic are perfectly combined with an high quality dining experience.

TABLE LAYOUT | All guest will be seated in the same ballroom

FINE WEATHER | Welcome cocktail can be held in the courtyard

BAD WEATHER | The welcome Cocktail will be organised in the foyer

Various other solutions are possible on request





details of layouts cocktails | dinner

- ❖ Waiters in dark suits, one for every 15 guests
- ❖ Dining area set up with round tables for 8/10 guests
- ❖ Neutral shade of table linen with matching table napkins, long stemmed wine glasses, Broggi flatware, white porcelain dinner plates and transparent glass plate chargers
- ❖ Padded chair covers, finished with an elegant bow and coordinated with the table linen;
- ❖ Printed Menus (3 per table)

PROGRAM SCHEDULE

The following is a suggested schedule for a Gala Dinner:

- ❖ 07.30 p.m. | Arrival of guests either individually or by private coach.
(We kindly ask to talk to the transfer company in order to organise the arrival details such as bus measurements, gate measurements etc..)
- ❖ 07.45 p.m. | Arrival
- ❖ 08.00 p.m. | Welcome Cocktail
- ❖ 08.30 p.m. | Start of the Gala Dinner
- ❖ 10.40 p.m. | Dinner ends
- ❖ 11.00 p.m. | Open bar and Dancing
- ❖ Midnight | Guests depart

TIMING

- ❖ LUNCH | from 01.00 p.m to 07.00 p.m
- ❖ DINNER | from 6.00 p.m to 12.00 p.m





menu proposal

BONIFACIO MENU

79.00 € p.p. + 10% VAT per person

Served dinner | three courses

First course, main course with side, sorbet

A selection of wines from our cellar, water and coffee



CLAUDIO MENU

89.00 € p.p. + 10% VAT per person

Served dinner | four courses

Hors d'oeuvre, first course, main course with side, dessert

A selection of wines from our cellar, water and coffee



ALBERTO MENU

105.00 € p.p. + 10% VAT per person

Served dinner | three courses and dessert buffet

Hors d'oeuvre, first course, main course with side

A dessert buffet comprising fresh fruit, ice creams, mousses and a selection of pastries.

A selection of wines from our cellar, water and coffee

All menus require a minimum of 50 participants (adults)



JUST
FOR
YOU

Gala Dinner



selection of dishes

SERVED APPETIZERS

- ❖ Stewed vegetables with bites of buffalo mozzarella and basil dressing (7)
- ❖ Zucchini flan with cherry tomato coulis and slithers of seasoned ricotta (1,3,7)
- ❖ Carpaccio of veal marinated in herbs, salad, flakes of Reggiano parmesan and mustard sauce (7,10)
- ❖ *Piedmont beef fillet tartare* ♥ with raw pizzaiola tomato sauce (4)
- ❖ White seared seabass with garden vegetables and citrus sauce (4)
- ❖ Steamed octopus with potatoes, green beans, olives with extra virgin citronette (4)



made with love by local producers ♥





piatti a scelta

PRIMI PIATTI

- ❖ Tortelli di pasta fresca ripieni di morbida ricotta infornata, spinacini novelli con coulis di pomodoro fresco e burrata (4,3,7)
- ❖ Tortelli di pasta fresca ripieni di verdure stufate e ricotta di bufala con ragù di gamberi al curry (1,3,7,2)
- ❖ Millefoglie di crespella con verdure stufate e mozzarella di bufala campana (4,3,7)
- ❖ Garganelli di pasta fresca con ragù di vitello battuto al coltello, trifolata di funghi di stagione e ricotta salata (1,3,7,4)
- ❖ *Riso camaroli Ecori* ♥ mantecato ai piselli con sfilacci di seppia (7,4)
- ❖ *Riso camaroli Ecori* ♥ mantecato alle primizie dell'orto e mascarpone (7,4)
- ❖ *Riso camaroli Ecori* ♥ mantecato ai pistilli di zafferano con ragù di fagianella (7,9)

SECONDI PIATTI

- ❖ Filetto di rombo rosolato alle erbe con caviale di melanzane leggermente affumicate, pomodorini scottati e olive di taggia (4)
- ❖ Trancio di pesce spada alla griglia con patate schiacciate al basilico fagiolini all'extra vergine e crema di limoni (4,7)
- ❖ Filetto di branzino di Sardegna rosolato al timo con tagliatelle di verdura e gocce colorate (4)
- ❖ *Filetto di vitellino da latte Piemontese* ♥ in crosta di pistacchi con tortino di patate e caponatina di verdure (1,7,8,4)
- ❖ *Filetto di manzo Piemontese* ♥ bardato con patatine croccanti e salsa al vino rosso (9)
- ❖ Il classico carrè di vitello cotto al forno con bouquet di verdure scottate e patate croccanti (9)





dishes of your choice

DESSERTS

- ❖ Berry creme brulee (1,3,7)
- ❖ Vanilla Bavarian cream with oranges and Grand Marnier sauce (1,3,7)
- ❖ Pistachio parfait, chocolate sauce and toasted almond fillets (1,3,7,8)
- ❖ Mango mousse with cane sugar crumble and fresh fruit (1,3,7)
- ❖ Vanilla panna cotta with maraschino pineapple tartare (1,3,7)
- ❖ Mille Feuille with chantilly cream and fresh raspberries (1,3,7)

SORBETTO

- ❖ Lemon
- ❖ Lime and mint
- ❖ Mandarin
- ❖ Green apple
- ❖ Melon
- ❖ Pineapple





WINES *prealpina selection*

A selection from the Prealpina territory, with a preference for those from the Piedmont region. The small local estates produce memorable wines, an ideal complement to your meal. These wine proposals are included in the proposed menus.

BUBBLES::

- ◆ **BRUT SPARKLING WINE BLACK LABEL**
Method Charmat | Carlin De Paolo
Chardonnay e Pinot
Delicate and elegant, fruity and fragrant with a delicate hint of yeast. The taste is dry, fine, fresh and aromatic, typically savory and very harmonious. Perlage of a very fine grain, continuous, lively and elegant.
- ◆ **BLANC DE BLANCS CUVÉE EXTRA DRY**
Millesimato | Marchesi Pezzoli
Chardonnay and white berries. With a deep yellow straw colouring, a fine and persistent perlage and a pleasant and intense aroma, with delicate floral and exotic fruit notes. Fresh flavour, slightly sapid and pleasantly balanced.
- ◆ **PROSECCO ROSATO Method Charmat**
Corte delle Calli | Glera
Sparkling rosé wine from a natural refermentation with the Charmat method obtained from a blend of selected red grapes vinified in rosé. Rosé in colour with cerasuoli reflections and a fine and persistent perlage. On the nose it is pleasantly fruity, with hints of wild strawberry.

WHITE WINES:

- ◆ **CHARDONNAY PIEMONTE DOC**
Carlin De Paolo for Castello Dal Pozzo
Chardonnay | 2017
Large olfactory range with a floral note of white peaches and a fruity note of apple, banana, pineapple and almonds, with a fresh, lively taste and a light, typically bitter aftertaste.
- ◆ **ARNEIS ROERO MONFRIGIO DOCG**
Dezzani
Arneis | 2017
This great Arneis is cultivated in the Piedmont region of Roero, on the left bank of the Tanaro river. The lay of the land and the nature of the soil, a mixture of gravel and sand are peculiar to the area of production. The wine is intense with obvious references to exotic fruit, banana and pear. The taste is soft, slightly sapid, persuasive and harmonious.
- ◆ **AROMATIC TRAMINER FRIULI AQUILEIA VIOLA DOC Ca'Tullio**
Aromatic Traminer | 2017
Straw yellow in colour with vivid greenish reflections. The aroma has a dominant note of rose and hints of citrus and apricot. Sapid, fresh and clean taste, with long fruity and floral persistence.





VINI *selezione prealpina*

A selection from the Prealpina territory, with a preference for those from the Piedmont region. The small local estates produce memorable wines, an ideal complement to your meal. These wine proposals are included in the proposed menus.

RED WINES:

- ❖ **DOLCETTO MONFERRATO DOC**
Carlin de Paolo for Castello Dal Pozzo
Dolcetto | 2017
With a ruby red colour with violet reflections and an intense and fruity aroma, this wine has a fresh, fragrant taste with a lively and satisfying flavour. Soft, harmonious and velvety with the typical bitter aftertaste produced by fruity notes of cherry and plum.
- ❖ **ALBAROSSA PIEDMONT CAESARUS DOC**
Tenuta La Crosa
Albarossa | 2014
Very versatile red wine that excellently accompanies red meats (for example tartare) as well as game and cheese.
- ❖ **BARBERA D'ASTI DOCG**
Tenuta La Crosa
Barbera | 2015
Barbera is the best known grape of the famous Piedmontese region of Northern Italy. These grapes represent about 35% of the wine produced in this region. It is typically of a deep ruby colour, low in tannin but reinforced by a relatively high acidity.

DESSERT WINES:

- ❖ **MOSCATO D'ASTI DOCG**
Carlin De Paolo
Moscato | 2017
Straw yellow in colour with light golden reflections that are reminiscent of the actual grape and with an intense, fresh, fragrant aroma, reminiscent of notes of orange blossom and sage with a hint of honey.





WINES

national selection

A choice that takes into consideration the excellence of the whole Italian territory, with great consideration for the manufacturing and development process. Organic products and historic families complete the offer of high-end products. The selection of each of these wines includes a surcharge of € 2.00 per person on top of the chosen menu.

BUBBLES:

- ✦ PROSECCO DI VALDOBBIADENE EXTRA DRY DOCG
De Faveri | Glera
Natural sparkling wine with intense aromas reminiscent of spring flowers. Harmonious, fragrant and not too dry.

WHITE WINES:

- ✦ PIAN DI REMOLE WHITE TUSCANY IGT
Marchesi Frescobaldi
Vermentino, Trebbiano | 2016
The Pian di Remole Bianco is a wine with an intense bouquet and a remarkable fruity and floral aromatic expression, characterized by a pleasant freshness.
- ✦ CASTEL DEL MONTE BIANCO ORGANIC DOC
Vignuolo
Bombino Bianco and Pampanuto | 2017
White wine, a blend of Bombino Bianco and Pampanuto. Dry wine, fruity bouquet and soft taste. Excellent for aperitifs and fish dishes.

RED WINES:

- ✦ PIAN DI REMOLE ROSSO TOSCANA IGT
Marchesi Frescobaldi
Sangiovese and Cabernet Sauvignon | 2016
The Pian di Remole Rosso is a wine with red fruit aromas, characterized by pleasantness, balance and good persistence at the end. A period of aging in wood gives it structure and harmony.
- ✦ CASTEL DEL MONTE ROSSO ORGANIC DOC
Vignuolo
Nero di Troia, Aglianico, Montepulciano | 2017
Ruby red, dry red wine with garnet nuances, dry, harmonious, pleasant with hints of ripe fruit and redcurrants. Excellent with pasta, red meats and aged cheeses

DESSERT WINES:

- ✦ MOSCATO D'ASTI DOCG
Dezzani | Moscato | 2016
The grapes of this typical Moscato come from vineyards located in the area of Monferrato. The aroma is typical of the Moscato grape; a fruity bouquet reminiscent of acacia, apple and white peach.



extra services

SERVED COCKTAIL

€ 14,00 + 10% VAT per person

- ❖ Vino Spumante Etichetta Nera | Carlin De Paolo
- ❖ Monferrato DOC Dolcetto | Carlin De Paolo
- ❖ Piemonte DOC Chardonnay | Carlin De Paolo
- ❖ Alcoholic Cocktails Spritz
- ❖ Cocktails Moktails
- ❖ Soft drinks, fruit juices
- ❖ Mineral waters

FROM THE OVEN

- ❖ Small pizzas, panzerotti with tomato and mozzarella (1,7)
- ❖ A variety of bruschettas (1)

BAR PROPOSALS:

- ❖ Bar | Digestives Single drink price: € 4,50

The selection includes:

- ❖ 3 types of bitters (Sambuca, Montenegro, Braulio)
- ❖ Limoncello
- ❖ 2 types of grappa | Young, Aromatic
- ❖ Beer
- ❖ Soft Drinks | Coca Cola, Fizzy Orange, Tonic Water, Lemonade, Fruit Juice, Red Bull

FIVE VARIETIES OF FINGER FOOD OF YOUR CHOICE

- ❖ Garnished tomato gazpacho (6)
- ❖ Mini caprese salads (7)
- ❖ Vegetable dip in citronette sauce (6)
- ❖ Citrus salmon blinis (1,3,4)
- ❖ Shrimp salad with crunchy vegetables (2)
- ❖ Natural goose terrine with pan brioche and red onion mustard
- ❖ Smoked duck breast with mixed salad and mustard sauce (10)
- ❖ Seasoned beef tartare

SHOW BAR

LIGHT STATION

- ❖ Single drink: € 10,00
- ❖ Forfait 100 drinks: € 800,00
- ❖ Forfait 200 drinks: € 1,500,00

The selection includes the bar proposal and also:

- ❖ Whisky | J&B, Glen Grant
- ❖ Cognac | Courvoisier

COCKTAILS:

- ❖ Gin Tonic, Lemon
- ❖ Vodka, Tonic, Lemon, Red Bull
- ❖ Cuba Libre
- ❖ Whisky & Cola





extra services

- ◆ Menus personalised with the Company logo _____ €2.00 + 10 % VAT
- ◆ Outdoor candles _____ €200.00 + 10 % VAT
- ◆ Firework display _____ €1.300.00 + 10 % VAT
(8 minutes)
- ◆ Table centres _____ €20.00 + 22 % VAT

Opportunity to extend the event on request:

- 1 extra hour: _____ € 250.00 + 22 % VAT
- 2 extra hours: _____ € 550.00 + 22 % VAT
- 3 extra hours: _____ € 950.00 + 22 % VAT

These can be colour coded to the company's logo

rooms

Elegant, Comfortable rooms with all modern comforts Preferential rates for private events

Preferential quotation for private receptions

- | | |
|---|--|
| ◆ CAMERE DELUXE USO SINGOLO _____ € 160.00
Instead of the € 310,00 list price | ◆ JUNIOR SUITE L. V. ROOMS CATEGORY _____ € 280.00
Instead of the € 430,00 list price |
| ◆ DELUXE ROOMS CATEGORY _____ € 180.00
Instead of the € 330,00 list price | ◆ SUITE ROOMS CATEGORY _____ € 380.00
Instead of the € 530,00 list price |
| ◆ JUNIOR SUITES ROOMS CATEGORY _____ € 240.00
Instead of the € 390,00 list price | ◆ SIGNATURE SUITE ROOMS CATEGORY _____ € 440.00
Instead of the € 590,00 list price |

Prices include VAT, American Buffet Breakfast at the Palazzo, service charge.





terms and conditions

PAYMENT TERMS

- ❖ A down payment of 30% of the value of the quotation for the event is required as confirmation.
- ❖ The balance of 70% will be due on the day of the event itself, together with any payments for services and or guests over and above those originally confirmed in the pro-forma invoice.
- ❖ *The above prices are valid for all events booked and confirmed between January - December 2020*



CANCELLATION POLICY

Each party may withdraw from this contract by informing the other party by registered letter not later than 90 calendar days prior to the date of the event. In this case the down payment made by the CLIENT will be forfeited to The Management Company (art. 1385 cc).

If less than 90 days notice is given The Management Company is authorised to retain the down payment and in addition will apply the following cancellation penalties on the total amount due:

- ❖ 30% from 90 to 46 calendar days before the event
- ❖ 50% from 45 to 31 calendar days before the event
- ❖ 100% from 30 calendar days to the day of the event

We remain at your disposal for all further details, Thank you and kind regards.



ALLERGENS

2- CEREALS containing gluten such as wheat, rye, barley oats, spelted, kamut and their derived strains and derived products

3- SHELLFISH and shellfish products

3- EGGS and egg-based products

4- FISH and fish products

5- PEANUTS and peanut based products

6- SOYA and soy-based products

7- MILK and milk-based products (including lactose)

6- NUTS like almonds, hazelnuts, walnuts, pistachios and their products

9- CELERY and celery based products

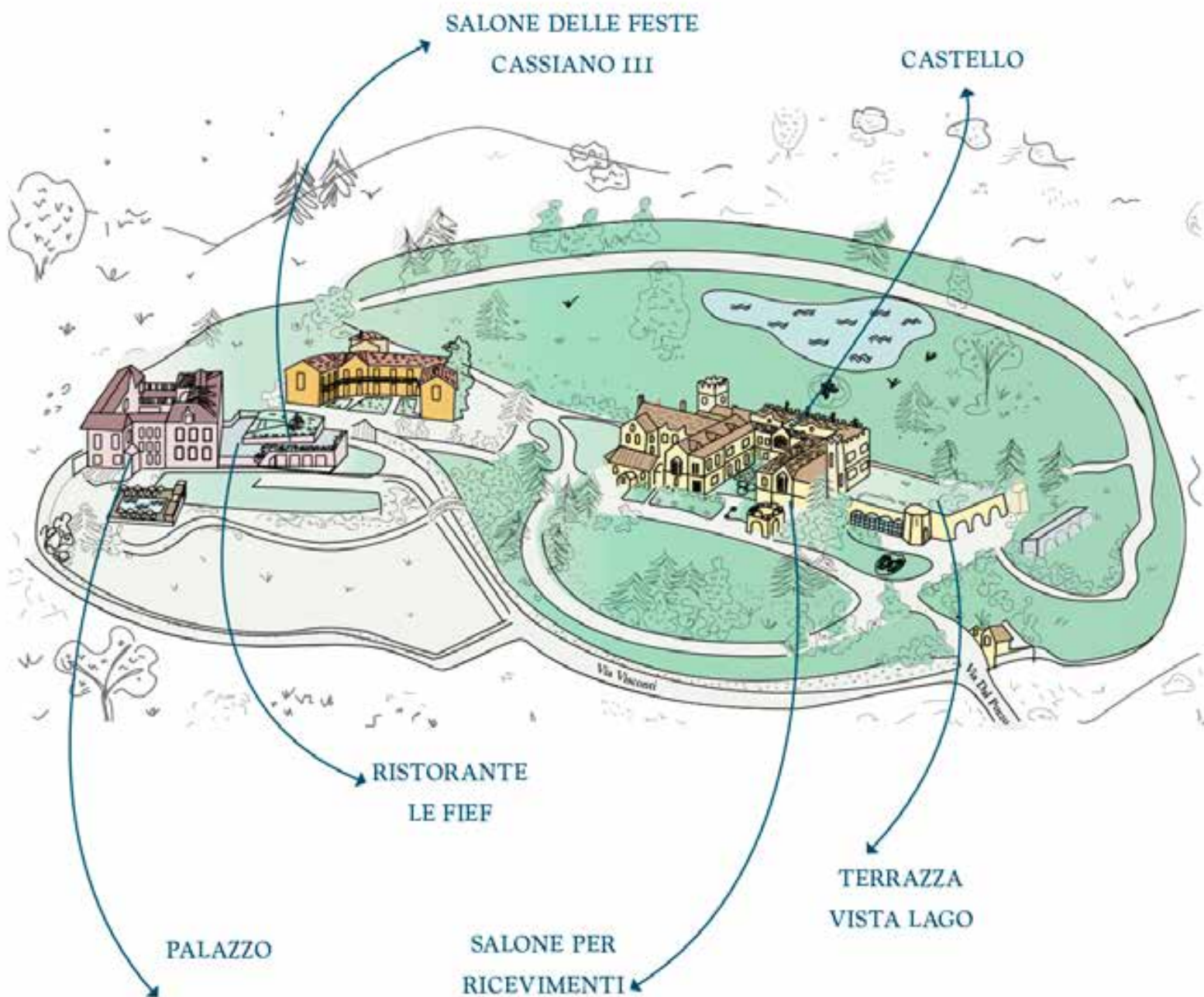
10- MUSTARD and mustard-based products

11- SESAME SEEDS and products based on sesame seeds

12- SULFUR DIOXIDE AND SULPHITES in concentrations higher than 10 mg / kg or 10 mg / liter in terms of total sulfur dioxide

13- LUPINI and products based on lupins

14- MOLLUSCS and shellfish products



JUST
FOR
YOU | *Gala*



CASTELLO DAL POZZO
RESORT | LAGO MAGGIORE | ITALIA

Via Visconti, 8 | 28040 Oleggio Castello (No)
tel. +39 0322 53713 | whatsapp +39 335 6121362 | fax +39 0322 230233
contact@castellodalpozzo.com | www.castellodalpozzo.com

YOUR NATURAL HIDEAWAY®