

Weddings and wedding planner

Wedding at the paradise by Alois Lageder, Margreid – Gemma Bevis und Dan Coward

Beverages

- > Arunda Brut
Champagne Producer Arunda
Meltina
- > Elderflower juice
- > Mineral water
- > Apple juice

Arrival at the Alois Lageder estate at around 4.00 pm

**A 12 m long table covered in a white cloth and plenty of glasses of champagne ...
A long aperitif with champagne and a buffet of small hot and cold dishes
laid out along 1 metre wooden boards.**

Honeydew melon in Parma ham with min



Bresaola rolls with ricotta, truffles and pine nuts on bunches of rocket



Prawn and courgette skewers with Madras curry



Red pepper flan with piquant chilli pepper sauce



Small, cold tomato soup with basil to cleanse the palate

**This hors d'oeuvres reception will last as long as you like,
but then the guests will have to follow you ...**

... At about 7.00 pm, invite your guests to be seated for the main dinner.

For the first time, the gates will open to reveal ... (?)

**Round tables covered in white cloths, chairs with slip covers,
flowers and a large number of candles**

- > White wine by Alois Lageder

Stuffed potato croquettes with potatoes in a light truffle sauce and truffles from Umbria

OR

Home made Tortelloni with potatoes and black truffles



Sea bass with zucchini in a tomato garlic broth



- > Red wine by Alois Lageder

Fillet of traditionally roasted whole Angus ox
with rosemary crust in strong Lagrein sauce and celery purée

**The meal seems to be over. The only thing is, the wedding cake was missing
and there does not appear to be any sign of it ...**

Until suddenly and unexpectedly, a new, long path is illuminated by candles ...

Wedding cake by candlelight.

The bar is open. The party begins!

After dinner ...

Small fires are burning. Potatoes are boiling in a large copper cauldron ...

A choice selection of cheeses
is laid out on two metre wooden boards, along with warm, homemade apple wholegrain bread

