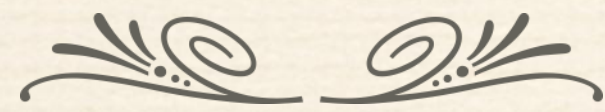


M.M.V. hospitality company



Preparation for an executive dinner

Queen Palace Hotel



For your executive dinner we offer you the banquet room of the Queen Palace Hotel.

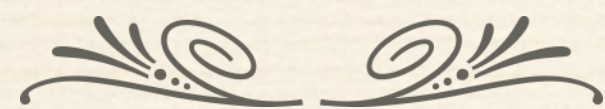
The room can accommodate max 50 people.

*It is about 20 * 40 feet, so your guests will have about 16 feet² of space to relax and enjoy the evening to the fullest.*

- ❖ *Base price: € 5,000*
- ❖ *Price per person: € 100 -250*



The layout

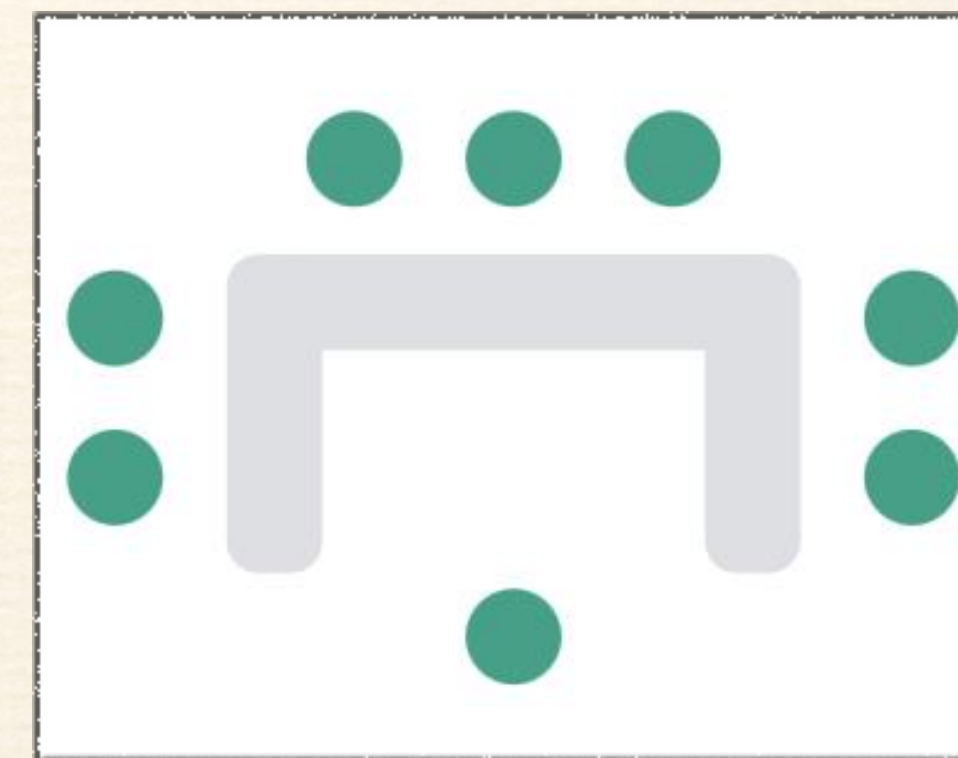
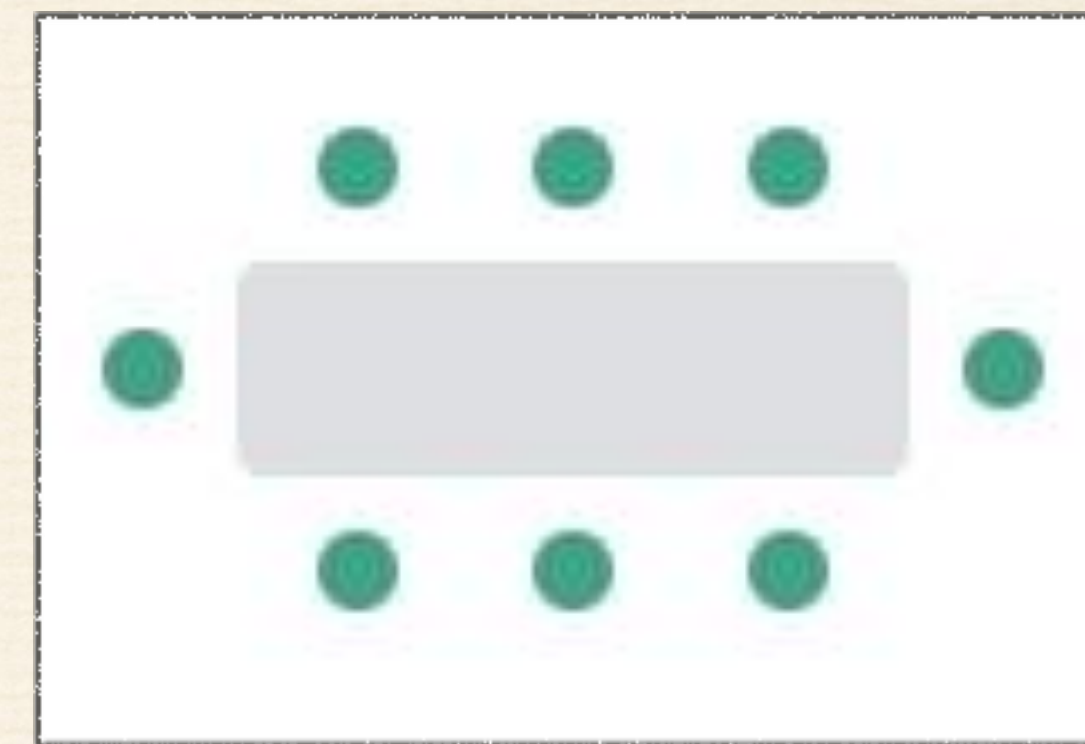
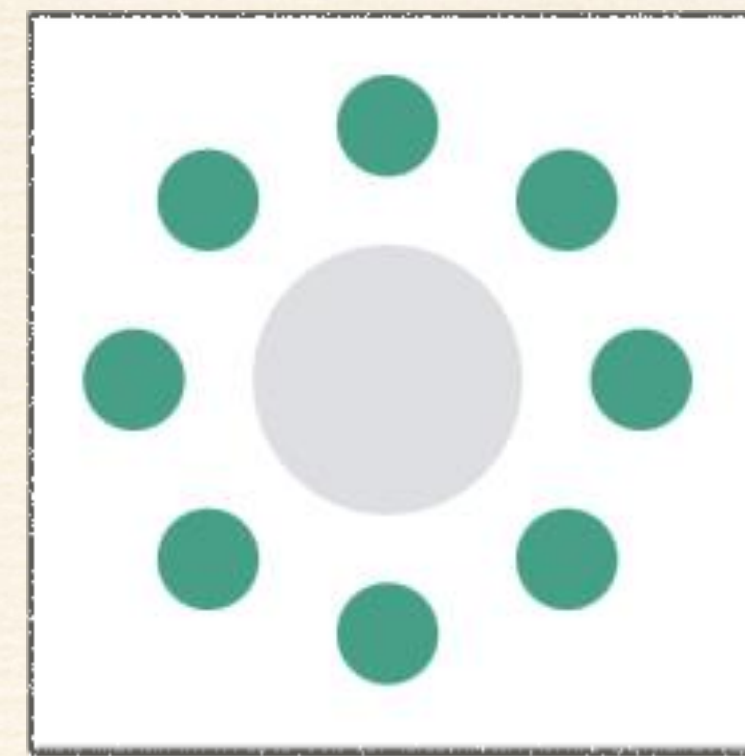


You can choose among the following

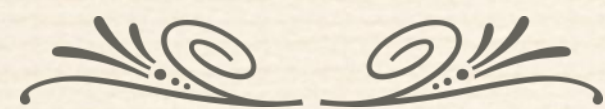
- ❖ *5 round tables, with 10 people per table*
- ❖ *2 rectangular tables, with 25 people per table*
- ❖ *1 horseshoe table for 50 people*

- ❖ *Round tables: + €10 per persons*
- ❖ *Rectangular tables: + €0 per persons*
- ❖ *Horseshoe table: +15€ per persons*

Same photos



Presentation facilities



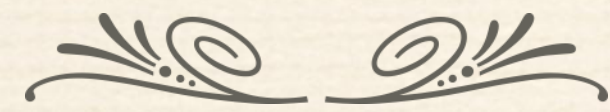
- ❖ *Speaking area with podium, microphone and big screen*
- ❖ *Wooden lectern with microphone and big screen on a stage and banners*
- ❖ *Wooden lectern with microphone and big screen on a stage, banners and small orchestra*



- ❖ *First option : + €0*
- ❖ *Second option : + €5*
- ❖ *Third option : + €15*



Decorations



- ❖ *Traditional baroque style decoration of the hotel*
- ❖ *Addition of Christmas decorations (in the room and on the tables)*
- ❖ *Super luxury (1 waiter for every 5 peoples, dinner souvenir, gold silverware and crystal&gold glasses)*

- ❖ *First option: + €0*
- ❖ *Second option : + €7*
- ❖ *Third option : + €20*

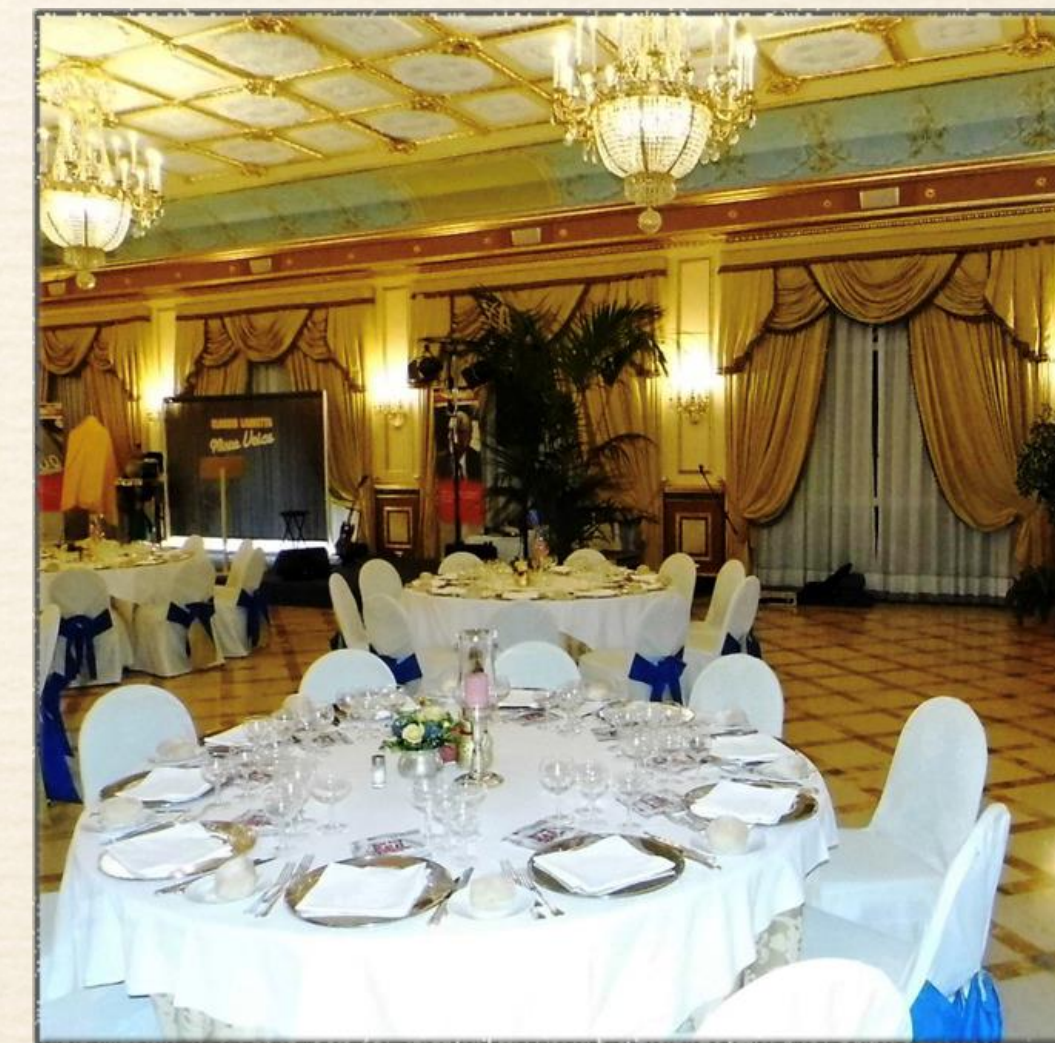
1



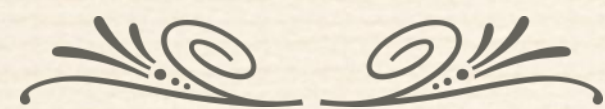
2



3



Program for the event

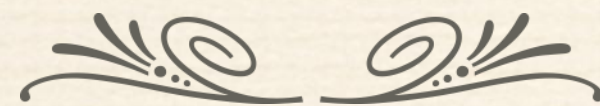


- ❖ *Welcome glass with mini concert by the orchestra, speech by the president, dinner, awards ceremony with digestive.*
- ❖ *Welcome glass, speech by the president and awards, dinner and digestive.*
- ❖ *Welcome glass with speech by the president, dinner, awards ceremony.*

- ❖ *First option : + €10*
- ❖ *Second option : + €5*
- ❖ *Third option : + €0*



Menu template

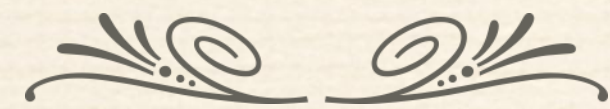


- ❖ *Standard single-page menu*
- ❖ *Standard two-page menu*
- ❖ *Customised two-page menu*

- ❖ *First option : + €0*
- ❖ *Second option : + €3 each*
- ❖ *Third option : + €5 each*



Menu



❖ *Appetiser*

❖ *Starter*

❖ *Main Course*

❖ *Dessert*



❖ *Appetiser*

❖ *Starter*

❖ *Salad*

❖ *Italian Main Course*

❖ *Dessert*



❖ *Starter*

❖ *Main Course*

❖ *Dessert*

❖ *First selection: + €60*

❖ *Second selection: + €75*

❖ *Third selection: + €40*

Menu

- ❖ **Appetiser:** shrimp tartare with avocado and caviar
- ❖ **Starter:** mackerel sushi, chestnuts and Jerusalem artichokes
- ❖ **Main course:** beetroot risotto with zola cream, blackberries and walnuts
- ❖ **Dessert:** orange, zabaglione and chocolate



Additions dishes

- ❖ **Salad:** salad with fresh herbs and flowers
- ❖ **Italian Main Course:** carbonara ice cream

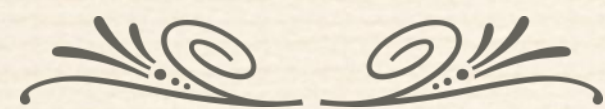


Variations

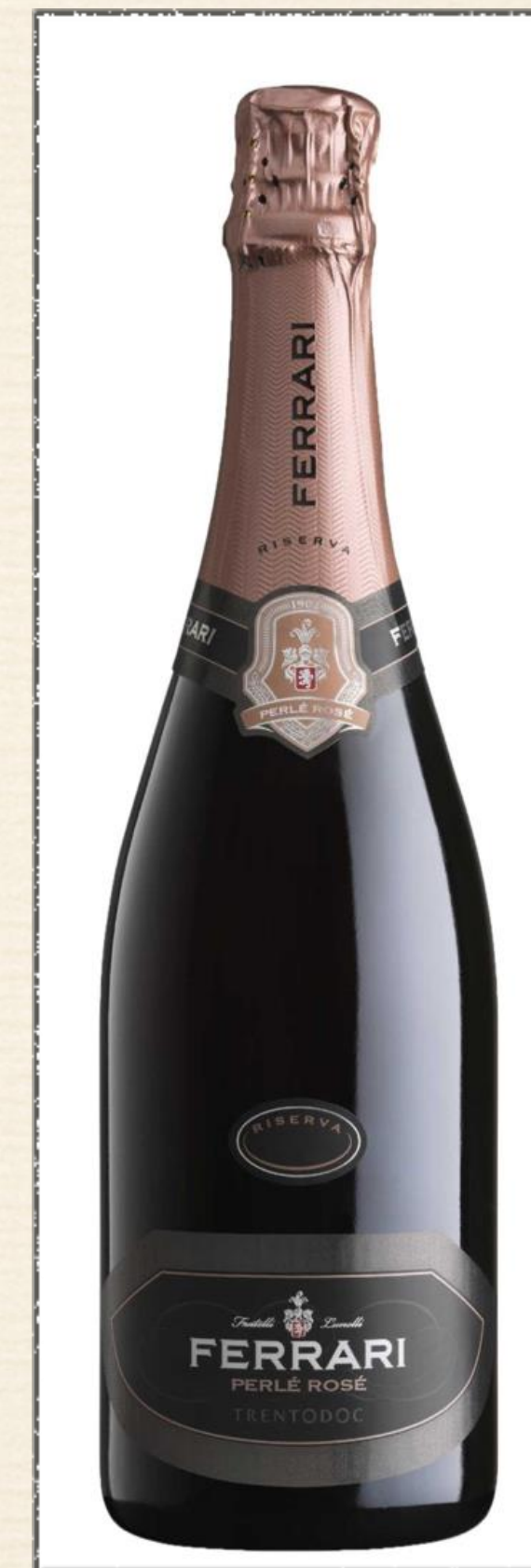
for menu changes contact the organizer, don't worry we work for your happiness

We can cater for any type of diet -
vegetarian, vegan, gluten-free; and adjust to any religious preferences

Wines



- ❖ **Welcome glass:** Dom Perignon 2012/ Dom perignon 2006, riserva (+€25 a cliente)
- ❖ **Appetiser:** Krug grande Cuvée
- ❖ **Starter:** Coste della Sesia, doranda
- ❖ **Main course:** Perlè Rosé 2013, riserva
- ❖ **Dessert:** Valdenrico 2015, passito



Digestives



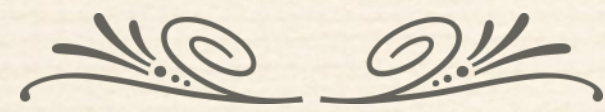
- ❖ Amaro 1870 Bertagnolli
- ❖ *Amaro* Jefferson
- ❖ Capricious gin



Cancellation policy



If the cancellation occurs 7 or more days before the date of the event, you will receive a full refund; if the cancellation occurs between 2 and 7 days before the date of the event, you will receive a 50% refund; if the cancellation comes to us less than 24 hours before the event, no refund will be possible.



Contact details:

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