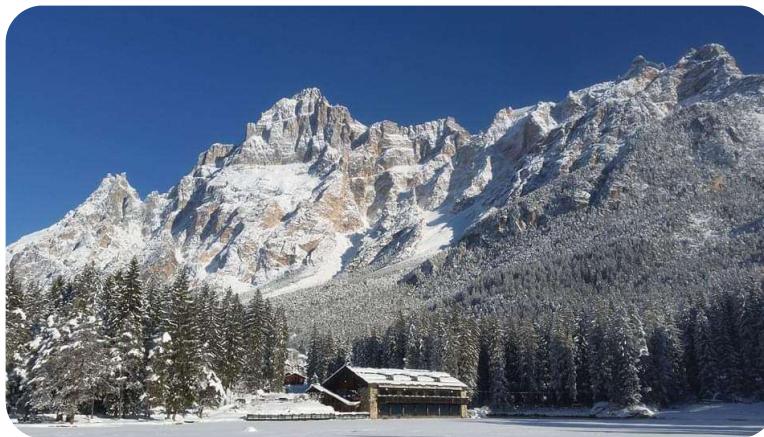


Wedding in the Dolomites

Cortina D'Ampezzo – San Vito di Cadore



For an unforgettable wedding like you would like!
For a wedding experience as unique as you are



The Hall

An elegant and welcoming room equipped with a modular wall that, if necessary, transform the venue in two smaller, intimate and welcoming rooms to host small and large events.

Disperse your gaze through our spectacular windows between the Sorapis Group and Mount Pelmo and relax while watching the waters of Lake Mosigo.

You will find courtesy and an attentive service, an excellent cuisine and a superb choice of wines, served in a wonderful atmosphere.

Care and attention to every food related need

220 seats

The Terrace

The terrace between Mount Pelmo and Mount Antelao made out of wood, above the waters of Lake Mosigo is ideal for an aperitif and cake cutting both in summer and winter or for a Cocktail Buffet, in line with the latest trends for wedding receptions

120 seats



Our Rooms

A natural oasis where all 10 rooms are quiet and romantic, a little attic to enjoy unique moments, for an unperturbed sleep.

All the rooms of the Chalet are very comfortable and furnished with typical handcrafted furniture



The Garden

The ideal place to offer your guests a welcome aperitif. Surrounded by all the wonder of the Sorapis range, our garden is fully suited to be used for every moment of your event, including civil marriages, to make the whole party dynamic and distributed in different situations.

Free your imagination.



Menu

Aperitif and appetizer buffet

Classic method sparkling wine
Non-Alcoholic Aperitif - Bellini

Assorted fries: Pizzette - Sfogliatine
panzerottini
Olive with Ascoli
Battered vegetables
Selection of cold cuts and cheeses with
mustards and honey
Skewers of Fior di latte and Ciliegine
Carpaccio of Carne Salada with Rocket
salad and Grana petals
Aosta Valley jealousy
Baked omelette mix
vegetarian meatballs
Bresaola bundle with Caprino and chives

Marinated Salmon
Shrimp Salad

Fish Corner - Extras

Marinated anchovies - Marinated sea bass with citrus fruits
Mussels' Papatella (White or Red) - Mussels Au Gratin
Swordfish Carpaccio with Fennel Crunch and Oranges
Luciana baby octopus
Neapolitan or Mediterranean octopi's salad (Tropea onion, cherry tomatoes and basil)
Codfish Creamed with Polenta
Fish crudités
(Tuna, Oysters, Mussels, Canolicchi, Vongole and Scampetti's Tartare)



Amuse Bouche

Optional

Angus Mini Tartare
with Chocolate and Porcini Crumble
with Caramelized Onion

Spinach Flan
with Malga fondue

Stuffed Pumpkin Flower
with Mozzarella and
Anchovies

Soft Polenta
With Porcini Mushrooms

Carasao Mille-feuille
with Crunchy Artichoke

Skewered Shrimp Stir-fried with Cognac

(some products will be found depending on the season)

First Dishes

Ravioloni with filling of your choice:

Nettles, Speck and Walnuts, Shrimp Ragout (*with black pasta*),
Chicory and Taleggio Fondue (*with red pasta*)

Risotto of your choice:

Artichokes, Pumpkin, Asparagus tips, Mixed Mushroom, with Chili Pepper,
Blueberries and Speck, Basil and Scamorza cheese, Taleggio cheese and Pears
Lemon and Mascarpone, Lemon and Rosemary, Chicory and Apples

Fresh Pastas:

Calamarata with Cuttlefish and Mussels, Paccheri with Prawns, Mussels and Clams
Paccheri with Prawns Sauce, Garganelli with Venison ragout, Garganelli with Sautéed Vegetables

Crepes of your choice:

Royal (*with vegetables*), Bolognese, Trevisana (*with Chicory, sausage and fondue*)
Sea, (*octopus and pesto sauce*)

Secondi

Heifer Roast Beef
With Rocket Salad and Grana petals

Flambé Veal Leg with Rosemary
Scented Baked Potatoes

Veal Fillet wrapped in Speck
and Bread crust with Bordelaise sauce

Pork Fillet Wrapped in Speck with Thyme Mashed Potatoes

Roast Turkey with 4 Peppers
and Spinach Pie

Venison Ribs in Bread Crust,
with Balsamic Vinegar and Red Currant,
and Battered Vegetables

Sea Bass Turban with Chicory and Tomatoes confit
or
with Potatoes and Taggiasca Olives

Grilled Gratinated Salmon Slice

Sea Bream Fillet in Bread Crust or Gratinated

Cod Fillet Au Gratin on a Zucchini escabeche cream

MYTHOS GROUP
HOTELS & RESTAURANTS
Chalet al Lago

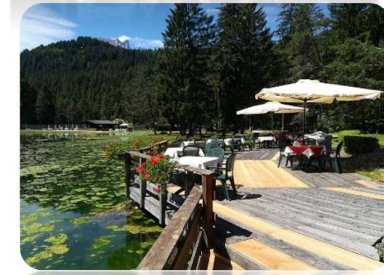
“Il Covo” Hall

A rustic hall, made out of stone,
great place to end your marriage party in happiness.
Equipped with a dance floor, with sound system and disco lights.

A Bar counter dominates the centre of the room
where Your guests can enjoy exquisite cocktails
and homegrown draft beer.

For those who want to stay longer and celebrate,
a “cooking show” could be offered to guests,
with our spectacular giant pan
starting from a minimum of 35/40 people.

It is possible to rent the room or for those who decide to offer spaghetti, it
will be included in the price.



Heed to Every Detail

The Service

We organize every event to make it unique and we offer our guests the opportunity to choose and take care of every aspect.
The service can be done at Buffet, French, or at the table, with particular care for the presentation of each individual dish.

Setting Up of the Premises

Even the rooms change appearance depending on newlyweds' needs and desires.

We provide the possibility to modify tablecloth and hall interior decorations' colour, both in the buffets and in the centrepieces.

We can transform our premises from the original red colour of chairs and curtains into a completely white decor, both in tablecloths and chair covers.

The Tables

Depending on the room chosen, the type of service and the number of guests, we can provide different arrangements for tables and buffets.
We can make a single table, or several tables of various sizes, rectangular or round, naturally fitted for the event type.

Services Provided:

Wedding Menu tasting dinner *(free if you confirm the hall)*
Event Design & Styling
Menu, Placeholder and Tableau Mariage *(for a fee if you choose a particular theme)*
Special menus for children
Menu for special dietary needs, intolerances and allergies
Reception and assistance for guests
First Wedding Night at the hotel for those who choose to celebrate with Us
Possibility of Civil Ceremony free of charge in our lakeside gardens
Parking for guests

Extra Services

Sugared Almonds Table
Open bar
Cigars Tasting with matching Distillates
Music and Siae (Band and/or DJ)
Baby-sitting
Entertainment for children
Car with Chauffeur
Guests rooms

