

Home Banqueting

2026



HOLIDAY GARDA
splendid villas with luxury service

NEW ARRIVAL

DISCOVER OUR NEW SERVICES FOR 2026 SUCH AS THE PIZZA PARTY COOKED DIRECTLY IN THE VILLA WITH A PROFESSIONAL OVEN OR THE COOKING CLASSES DONE WITH A PROFESSIONAL CHEF.
CLICK ON THE LOGO YOU ARE INTERESTED IN TO GET MORE INFORMATION



ARRIVAL MEAL

ENJOY YOUR ARRIVAL IN VILLA WITHOUT BOTHERING ABOUT COOKING.

LIVE THE DINNER EXPERIENCE IN YOUR PRIVACY WITH YOUR FAMILY. DON'T WORRY IF YOU'RE LATE OR JUST WANT TO STOP AND ADMIRE THE SCENERY. YOU'LL FIND EVERYTHING IN THE VILLA BEFORE YOUR ARRIVAL WITH INSTRUCTIONS ON HOW TO HEAT EVERYTHING WITHOUT ANY PROBLEMS. ALL THESE PRODUCTS HAVE BEEN CAREFULLY SELECTED AND FRESHLY COOKED. COMBINE THE MENÙ WITH A SELECTION OF LOCAL WINE.

MENU 1

MEAT OR VEGETARIAN LASAGNE
MIXED SALAD
BREAD
TIRAMISÙ

220 EUROS FOR 10 PORTIONS

MENU 2

EGGPLANT PARMIGIANA
CAPRESE SALAD
BREAD
TIRAMISÙ

240 EUROS FOR 10 PORTIONS

MENU 3

COLD PASTA SALAD WITH
MOZZARELLA & CARAMELIZED CHERRY TOMATOES.
PARMA HAM & MELON
BREAD
TIRAMISÙ

260 EUROS FOR 10 PORTIONS

BOX APERITIVO DELIVERY

MEAT

2 CHOICES OF GOAT CHEESE AND 2 OF COW CHEESE:
SALAME, COPPA AND PANCETTA; OLIVES AND
CAPERS FROM GARDA LAKE. FOCACCIA WITH GARDA
EXTRA VIRGIN OLIVE OIL, SEASONAL FRUIT.

35 EUROS PER PERSON.
MINIMUM 4 PERSONS

FISH

SEA SALAD, PRAWNS IN COCKTAIL SAUCE,
TUNA & SALMON TARTARE, PURPLE AND RED
SHRIMPS, TWO OYSTERS.

55 EUROS PER PERSON.
MINIMUM 4 PERSONS



GET READY TO FEAST YOUR EYES ON NOT ONE, BUT TWO MENUS SHOWCASING THE TASTIEST TRADITIONAL DISHES OF LAKE GARDA AND ITS SURROUNDING AREAS!

GARDA LAKE MENU

TYPICAL BRESCIAN MENU

STARTER

CROUTONS WITH GOAT CHEESE,
CAPERS POWDER AND CITRUS FRUITS
FLAVORED EXTRA VERGIN GARDA OLIVE OIL.

LOCAL COLD CUTS AND CHEESES
ACCOMPANIED BY FRAGRANT BREAD,
OIL AND OLIVES FROM GARDA. CAPERS
FROM GARGNANO AND PICKLED VEGETABLES.

FIRST COURSE

TAGLIOLINI PASTA STUFFED WITH
GARDA LAKE LEMON
SAUCE AND PARFUMES OF THE SEASONAL HERBS.

CASONCELLI PASTA STUFFED WITH A
BRESCIAN FILLING,
IN A BUTTER AND SAGE SAUCE.

MAIN COURSE

FISH FILLET IN MEDITERRANEAN CRUST,
FENNEL SALAD WITH ORANGES
AND OLIVES FROM LAKE GARDA

BRESCIAN SPIEDO COOKED 5 HOURS
ON THE SPECIAL GRILL WITH POLENTA.

DESSERT

CHEESECAKE
80 EUROS PER PERSON

TIRAMISÙ

80 EUROS PER PERSON

MINIMUM ORDER: 6 PEOPLE. FOR A MINOR GROUP PLEASE CONTACT US FOR A FREE QUOTE.



APERICENA

DON'T NEED TO RUSH ON YOUR VACATION: ENJOY THE ITALIAN LIFESTYLE LIVING THE "APERITIVO" EXPERIENCE BEFORE DINNER. IT IS GOING TO BE WORTH IT! WE WILL BRING YOU ALL IN YOUR VILLA ALLOWING YOU TO ENJOY IT IN YOUR PRIVACY.

THE RENOWNED ITALIAN LONG APERITIF. DON'T WORRY ABOUT DINNER. YOU WILL FIND SNACKS AND FINGER FOOD BOTH SALTY AND SWEET. INCLUDED IN THE PRICE THE TYPICAL APEROL SPRIZ & AN ALCOHOLIC APERITIF FOR THE KIDS.

450 EUROS FOR 8 PORTIONS. EXTRA PORTION 50 EUROS

FULL CHEF SERVICE IN VILLA

IF YOU CHOOSE THE FULL CHEF SERVICE THE PRICE INCLUDES THE SETTING OF THE TABLE WITH FRESH FLOWERS, CANDLES AND GLASS JARS PLUS THE CLEANING OF THE KITCHEN AREA AT THE END OF THE SERVICE. MAXIMUM OF TWO CHOICES PER CATEGORY AT DINNER.

COMBINE THE MENU WITH A SELECTION OF LOCAL WINE OR WITH THE TYPICAL APEROL SPRITZ.

COMPOSE YOUR MENU

STARTER

- A. SEA SALAD
- B. RED MUSSELS SOUTÈ
- C. PRAWNS IN COCKTAIL SAUCE
- D. TUNA TARTARE & PASSION FRUIT
- E. SALMON TARTARE & GUACAMOLE
- F. LOCAL COLD CUTS & CHEESE
- G. CROUTONS WITH GOAT CHEESE, CAPERS POWDER AND CITRUS FRUITS
- H. MEAT TARTARE WITH AROMAS
- I. VEGETABLE FLAN WITH PARMESAN CREAM

FIRST COURSE

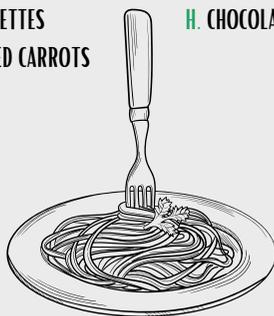
- A. PASTA WITH SAFFRON SAUCE, COURGETTES AND SHRIMPS
- B. RISOTTO WITH GARDA LEMON
- C. SPAGHETTI WITH CLAMS
- D. HOME MADE CAPPELALCCI WITH SPINACH AND RICOTTA OR SAUSAGE AND RICOTTA
- E. PASTA WITH ROCKET PESTO, TOMATO & PARMISAN FLAKERS
- F. SPAGHETTI WITH BOLOGNESE RAGÙ
- G. PASTA WITH HOME MADE BASIL PESTO
- H. SPAGHETTI WITH CARBONARA SAUCE
- I. PASTA CACIO & PEPE SAUCE

MAIN COURSE

- A. CHICKEN PIZZAIOLA WITH POTATOES
- B. CITRUS-MARINATED SALMON AND FENNEL SALAD
- C. BEEF FILLET WITH VEGETABLES
- D. SEA BASS WITH PEAS SAUCE
- E. CRUNCHY OCTOPUS WITH PURÈ (MASHED POTATOES) AND SLIGHTLY SPICY HERBS
- F. VITELLO TONNATO (VEAL WITH TUNA SAUCE AND CAPERS)
- G. ITALIAN COTOLETTA & SAUTEED COURGETTES
- H. BEEF CHEEK BRAISED IN RED WINE AND GLAZED CARROTS
- I. EGGPLANT PARMIGIANA

DESSERT

- A. CHEESECAKE
- B. TIRAMISÙ
- C. PANNA COTTA
- D. ARTISAN ICECREAM
- E. FRUIT SALAD
- F. SBRISOLONA CAKE
- G. PISTACHIO AND CHOCOLATE CANNOLI
- H. CHOCOLATE MOUSSE WITH HAZELNUTS
- I. LEMON SORBET



80 EUROS PER EACH PERSON. MINIMUM 6 PERSONS FOR A MINOR GROUP PLEASE CONTACT US FOR A FREE QUOTE

FULL CHEF SERVICE IN VILLA OR DELIVERY

GREAT PLATEAU OF FISH

MIX OF SEA APPETIZERS: SEA SALAD, SHRIMPS IN COCKTAIL SAUCE, TUNA, AMBER & SALMON TARTARE, BLU,
PURPLE AND RED SHRIMPS, PRAWNS, OYSTERS AND CAVIAR WITH BREAD,
RICE WITH LIME, SHRIMPS AND BURRATA OR SPAGHETTI WITH CLAMS
DESSERT

THE PRICE FOR EACH PERSON IS 110 EUROS. MINIMUM ORDER: 6 PERSONS.
FOR A MINOR GROUP PLEASE CONTACT US FOR A FREE QUOTE.

THE ITALIAN BBQ

A SPECIAL ITALIAN GRILLED MEAL OF MEAT OR FISH, COOKED TO YOUR PREFERENCE IN YOUR VILLA
AT THE TIME THAT SUITE YOU BETTER,
INCLUDING VEGETABLES, SALAD, BREAD AND DESSERT.

450 EUROS FOR 8 PORTIONS, EXTRA PORTION 55 EUROS

COMPLETE YOUR MEAL WITH THE MOST SUITABLE ALTERNATIVES FOR YOUR FAMILY, KIDS, VEGETARIANS OR VEGANS.
A TOP SELECTION OF RAW STARTERS.
ALL MENUS CAN BE PREPARED WITH NO GLUTEN AND NO LACTOSE PRODUCTS.

MENU OPTIONS

KIDS MENU

PASTA WITH : BOLOGNESE RAGÙ,
TOMATO SAUCE OR HOME MADE PESTO
MEATBALLS WITH PURE (MASHED POTATOES)
DESSERT

40 EUROS PER KID



VEGETARIAN MENU

ASPARAGUS OMELETTE WITH PARMESAN FONDUE,
SPAGHETTI WITH CARAMELIZED CHERRY
TOMATOES AND ROCKET
STUFFED ZUCCHINI WITH YOGURT SAUCE AND MINT
DESSERT

80 EUROS PER PERSON

VEGAN MENU

MIXED OF VEGAN APPETIZER,
PASTA WITH CREAM OF PEPPERS, CRUNCHY
CHICKPEAS AND VEGAN CHEESE FLAKES,
TOFU STEW WITH MUSHROOMS AND
VEGETABLES
DESSERT

80 EUROS PER PERSON



SEAFOOD RAW STARTER

MIX OF RAW SEAFOOD: TUNA &
SALMON TARTARE, PURPLE AND
RED SHRIMPS, TWO OYSTERS
ACCOMPANIED BY SAUCES

50 EUROS PER PERSON

LOCAL WINE

RED : 20 EUROS
WHITE : 18 EUROS

1.5 LITER APEROL SPRIZ: 25 EUROS

CHIARETTO : 18 EUROS
PROSECCO : 15 EUROS

BRUNCH

A MIX FROM SALTY AND SWEET. FRESH FRUIT. LOCAL COLD CUTS. CHEESE AND BREAD. ALL PREPARED IN YOUR VILLA.

50 EUROS PER PERSON. MINIMUM 6 PERSONS. FOR A MINOR GROUP PLEASE CONTACT US FOR A FREE QUOTE

WINE EXPERIENCE

OUR WINE EXPERIENCE IS A GREAT WAY TO SPEND TIME HAVING FUN IN YOUR FAMILY AND FRIENDS. OR AN UNUSUAL GIFT IDEA. YOU WILL TASTE GOOD WINE ACCOMPANIED BY THE BEST CHEESES AND CURED MEATS FROM OUR SELECTION. FOR MORE INFORMATION CONTACT US.

80 EUROS PER PERSON. MINIMUM 6 PERSONS. FOR A MINOR GROUP PLEASE CONTACT US FOR A FREE QUOTE

DID YOU NOT FIND WHAT YOU WERE LOOKING FOR?
CONTACT US AND WE WILL BE VERY HAPPY TO SATISFY YOUR REQUEST.



WE ARE MAHARA AND MANUEL. THE PASSION FOR GOOD FOOD, CONVIVIALITY AND THE COMBINATION OF SIMPLICITY AND GOOD TASTE IS WHAT DISTINGUISHES US. FOOD IS CREATION. FOOD IS DISCOVERY. FOOD IS PASSION. WE TRAVELLED IN SEARCH OF DIFFERENT AND PARTICULAR FLAVOURS, AROMAS AND COMBINATIONS. BECAUSE EVERY PLACE IN THE WORLD HAS A FOOD THAT DISTINGUISHES IT, AND THAT IS EXACTLY WHAT WE WANT TO RECREATE FOR YOU! DISCOVER THE UNIQUE FLAVORS OF LAKE GARDA! WE WILL SELECT FOR YOU THE BEST PRODUCTS FROM THIS AREA AND FROM ALL OVER ITALY. WE WILL MAKE YOU LIVE A UNIQUE EXPERIENCE IN THE COMPLETE RELAXATION OF YOUR VILLA WITH THE PERFECT HARMONY OF FOOD AND WINE.

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