

Home Banqueting  
2025



HG  
HOLIDAY GARDA  
splendid villas with luxury service

NEW ARRIVAL

DISCOVER OUR NEW SERVICES FOR 2025 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. IT WILL BE WORTH IT.  
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

ITALIAN COLD RICE SALAD  
CAPRESE SALAD  
BREAD  
TIRAMISÙ

220 EUROS FOR 10 PORTIONS

MENU 3

COLD PASTA SALAD WITH  
MOZZARELLA & FRESH TOMATO  
GRILLED MARINATED BEEF  
GRILLED VEGETABLE  
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

TIRAMISÙ

70 EUROS PER PERSON

70 EUROS PER PERSON

MINIMUM ORDER: 8 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 OR DELIVERY

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. IN CASE OF DELIVERY WE WILL DELIVER THE FOOD IN VILLA WITH ALL THE INSTRUCTIONS TO HEAT OR SERVE ALL.

COMBINE THE MENÙ 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

#### FIRST COURSE

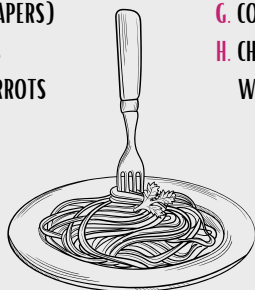
- A. PASTA WITH SAFFRON SAUCE, COURGETTES AND SHRIMPS
- B. RICE WITH LIME, SHRIMPS AND BURRATA
- C. SPAGHETTI WITH CLAMS
- D. HOME MADE CAPPELALCCI WITH SPINACH AND RICOTTA OR SAUSAGE AND BURRATA
- E. PASTA WITH ROCKET PESTO, TOMATO & PARMISAN FLAKERS
- F. SPAGHETTI WITH BOLOGNESE RAGÙ
- G. PASTA WITH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

#### MAIN COURSE

- A. CHICKEN PIZZAIOLA WITH POTATOES
- B. BAKED SWORDFISH AND VEGETABLES
- 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

#### DESSERT

- A. CHEESECAKE
- B. TIRAMISÙ
- C. PANNA COTTA
- D. ARTISAN ICECREAM
- E. FRUIT SALAD
- F. SBRISOLONA CAKE
- G. COFFEE SEMIFREDDO
- H. CHOCOLATE MOUSSE WITH HAZELNUTS



75 EUROS PER EACH PERSON, MINIMUM 6 PERSONS AND A MAXIMUM OF TWO CHOICES PER CATEGORY AT DINNER. 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

30 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

75 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

75 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 : 18 EUROS  
WHITE : 16 EUROS

1.5 LITER APEROL SPRIZ: 23 EUROS

CHIARETTO : 16 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.

## CONTACTS



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