

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 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 &
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

Croutons with Goat cheese,
Capers powder and Lemon
peel, Flavored Extra vergin
Garda olive Oil.

Tagliolini pasta stuffed with
Garda Lake Lemon sauce and
Parfumes of the Seasonal Herbs.

Fish Filet in Mediterranean Crust,
Fennel Salad with Oranges and
Olive from Garda Lake.

Cheesecake.

80 EUROS PER
PERSON

TYPICAL BRESCIAN MENU

Local cold cuts and cheeses
accompanied by fragrant bread,
oil and olives from Garda,
capers From Gargnano and
pickled vegetables.

Casoncelli pasta stuffed with
a Brescian filling,
in a butter and Sage sauce.

Brescian Spiedo cooked 5/6
hours on the special grill with
Corn Polenta.

Tiramisù

80 EUROS PER
PERSON

STARTER

FIRST COURSE

MAIN COURSE

DESSERT

MINIMUM ORDER: 6 PEOPLE, FOR 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 Aperitivo Italiano Lungo (long Italian aperitif): don't worry about dinner; you'll find snacks and finger foods, both savory and sweet. The price includes the traditional Spriz aperitif and an alcoholic aperitif for children.

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 Menù with a selection of local wine or with the typical Aperol spritz.

COMPOSE YOUR MENU

STARTER

- A. Seafood salad
- B. Red mussels Southè-style
- C. Shrimp in cocktail sauce
- D. Tuna and passion fruit tartare
- E. Salmon tartare and guacamole
- F. Local cured meats and cheeses
- G. Crostini with goat cheese, powdered capers, and citrus fruits
- H. meat tartare with aromas
- I. vegetable flan with parmesan cream

FIRST COURSE

- A. Pasta with saffron sauce, zucchini, and shrimp
- B. Risotto with Garda lemon
- C. Spaghetti with clams
- D. Homemade capercaillie with spinach and ricotta or sausage and ricotta
- E. Pasta with arugula pesto, tomatoes, and parmesan shavings
- F. Spaghetti with Bolognese sauce
- G. Pasta with homemade basil pesto
- H. Spaghetti carbonara
- E. Pasta with cheese and pepper sauce

MAIN COURSE

- A. Chicken Pizzaiola with Potatoes
- B. Citrus-Marinated Salmon & Fennel Salad
- C. Beef Tenderloin with Vegetables
- D. Sea Bass with Pea Sauce
- E. Crispy Octopus with Mashed Potatoes And Slightly Spicy Herbs
- F. Veal with Tuna Sauce
- G. Italian Cutlet and Sautéed Zucchini
- H. Beef Cheek Braised in Red Wine with Glazed Carrots
- E. Eggplant Parmesan

DESSERT

- A. Cheesecake
- B. Tiramisu
- C. Panna cotta
- D. Homemade ice cream
- E. Fruit salad
- F. Sbrisolona cake
- G. Pistachio and chocolate cannoli
- H. Chocolate mousse with hazelnuts
- E. 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

Mixed seafood appetizers: seafood salad, shrimp in cocktail sauce, tuna, salmon, and amberjack tartare, blue, purple, and red shrimp, shrimp, oysters, and caviar with bread.

Lime rice with shrimp 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 best alternatives for your family, children, vegetarians, or vegans.

A selection of premium-quality raw appetizers.

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 Basil Pesto
Meatballs with home made 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

Mixed raw seafood:
Tuna and Salmon
tartare, Red and Purple
Prawns, two Oysters
accompanied by sauces.

50 EUROS PER PERSON

LOCAL WINE & BEERS

PROSECCO : 15 EUROS

CHIARETTO : 18 EUROS

RED 20 EUROS

WHITE 18 EUROS

1.5 LITER APEROL SPRIZ: 25 EUROS

12 FOR BOTTLES OF GARDA CRAFT BEER (0.33L): 60 EUROS

12 FOR BOTTLES OF COMMERCIAL BEER (0.33L): 30 EUROS

BRUNCH

A mix of savory and sweet flavors, fresh fruit, local cured meats, cheeses, 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.

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 traveled 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



MMhomebanqueting@gmail.com



www.mmhomebanqueting.com



MM.HomeBanqueting



+39 3407836420

M&M HOME BANQUETING S.A.S. DI BEGLIUTTI MANUEL & C.
VIA A. FANFANI N.22 - 25080 PUEGNAGO DEL GARDA
(BS) - P.IVA: 04531880989 - C.F.: 04531880989
MMHOMEBANQUETING@GMAIL.COM - NUM.REA. BS621708