

A corner suspended between sky and lake

Where every event becomes special



A venue, endless emotions



Dream weddings

A setting that speaks of **emotion, elegance, and beauty**. A lakeside location with **bespoke service**.

Unforgettable ceremonies

Baptisms, anniversaries, birthdays: every special moment deserves an **extraordinary setting**.



Corporate events with a view

Add value to your **meetings, corporate dinners, and team-building activities** with a refined and inspiring venue.





At **Restaurant San Michele**, weddings, celebrations, and corporate events become **unforgettable experiences**, surrounded by nature and the magic of Lake Garda.

Everything you need, without worries



Exclusive rental
of the indoor venue



Standard floral
arrangements



Professional
catering



Audio/video
system



Dedicated
service staff



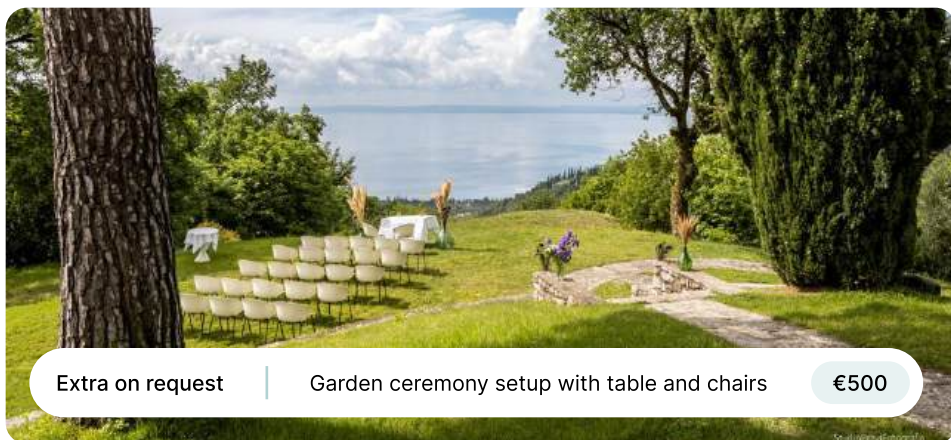
Lighting



Pre- and post-
event cleaning



Access to the
lake-view pool



Extra on request

Garden ceremony setup with table and chairs

€500

Venue rental

Half day € 1.500/2.000

Full day € 2.500/3.000

The final price varies depending on the season

Menu

Per person € 110/150

The final price also depends on the selected menu. Water, wine, and coffee are included.



Payment terms: A 30% deposit upon booking, with the remaining balance due 30 days before the event.

MENÙ - PROPOSAL 1

€150 per guest



Welcome buffet with open bar:

From the sea:

- Lard-wrapped prawns on pea cream
- Salmon and green apple tartare
- Citrus-marinated cuttlefish salad
- Crispy rice crostini with tuna tartare
- Fresh vegetable crudité
- Vegetarian couscous

From the land:

- Selection of traditional cured meats: Sopressa Veneta, Coppa Piacentina, Pistachio Mortadella, Speck from Alto Adige, Parma ham, served with homemade savory focaccia
- Selection of fresh and aged cheeses with house-made fruit mustards
- Mini eggplant parmigiana
- Battered seasonal vegetables

Open bar: Aperol Spritz, Valdobbiadene Prosecco, non-alcoholic beverages

First courses:

- Prawn ravioli with zucchini cream and Bronte pistachios
- Scallop risotto with champagne and green apple dust

Main courses:

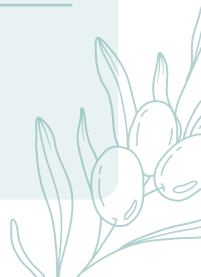
- Herb-butter-crusted croaker fillet with orange-crisp fennel and toasted sesame seeds

Dessert:

- Custom wedding cake

Beverages (included):

- Tommasi - Lugana "I Pianeti" | Ca' Rugate Soave "San Michele" | Pedrotti - Metodo Classico (1 bottle every 2 guests)
- Still and sparkling water
- Coffee





MENÙ - PROPOSAL 2

€130 per guest

Welcome buffet with open bar:

From the sea:

- Lard-wrapped prawns on pea cream
- Salmon and green apple tartare
- Citrus-marinated cuttlefish salad
- Crispy rice crostini with tuna tartare
- Fresh vegetable crudités
- Vegetarian couscous

From the land:

- Selection of traditional cured meats: Sopressa Veneta, Coppa Piacentina, Pistachio Mortadella, Speck from Alto Adige, Parma ham, served with homemade savory focaccia
- Selection of fresh and aged cheeses with house-made fruit mustards
- Mini eggplant parmigiana
- Battered seasonal vegetables

Open bar: Aperol Spritz, Valdobbiadene Prosecco, non-alcoholic beverages

First courses:

- Duck tortelloni with pear purée, Recioto reduction, and Monte Veronese cheese crisp
 - Roasted beetroot risotto with burrata cream and Taggiasca olive pâté
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Main courses:

- Herb-butter-crusted croaker fillet with orange-crisp fennel and toasted sesame seeds
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Dessert:

- Custom wedding cake
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Beverages (included):

- Tommasi - Lugana "I Pianeti" | Tommasi - Valpolicella classico "I Pianeti" | Pedrotti - Metodo Classico (1 bottle every 2 guests)
 - Still and sparkling water
 - Coffee
- 



MENÙ - PROPOSAL 3

€110 per guest

Welcome buffet with open bar:

- Selection of traditional cured meats: Sopressa Veneta, Coppa Piacentina, Pistachio Mortadella, Speck from Alto Adige, Parma Prosciutto, served with homemade savory focaccia
- Selection of fresh and aged cheeses with our signature fruit mustards
- Mini eggplant parmigiana
- Lightly battered seasonal vegetables

Open bar: Aperol Spritz, Valdobbiadene Prosecco, non-alcoholic beverages

First courses:

- Eggplant-filled tortelloni on a 36-month aged Parmigiano Reggiano fondue with datterino cherry tomatoes
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Main courses:

- Slow-cooked beef cheek in Amarone wine, served with polenta and a wild berry reduction
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Dessert:

- Custom wedding cake
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Beverages (included):

- Tommasi - Lugana "I Pianeti" | Tommasi - Valpolicella classico "I Pianeti" | Pedrotti - Metodo Classico (1 bottle every 2 guests)
- Still and sparkling water
- Coffee



Vegetarian, vegan, and gluten-free options are available upon request for all menus.



Prices indicated are intended per guest.

Spaces that tell a story



Indoor restaurant hall

Elegant and filled with natural light, featuring large windows, pool view.

Capacity (min-max):

- From 35 to 50 people (2025),
- From 35 to 80 people (2026).



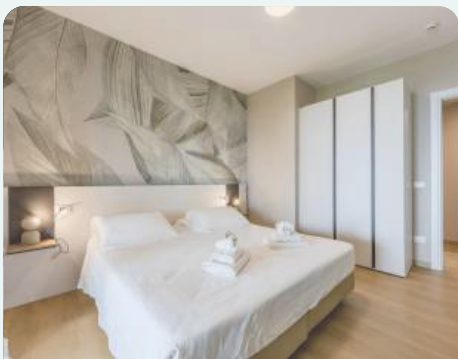
The panoramic garden

Nestled among olive trees with a stunning lake view: the perfect setting for an outdoor ceremony or a sunset aperitif.



The terrace and pool area

A charming and relaxing spot for cocktails, toasts, and photo shoots.



The apartments

Available for guests to enjoy a comfortable and relaxing stay before or after the event.

Contact us for more information



+39 045 415541



info@residencesanmichele.com



www.residencesanmichele.com



Via Vacce 7-11, Costermano sul Garda (VR) 37016

San Michele
RESIDENCE & RISTORANTE



Pincini Hotels
purpose driven hospitality

Dream big
We'll take care of the rest

