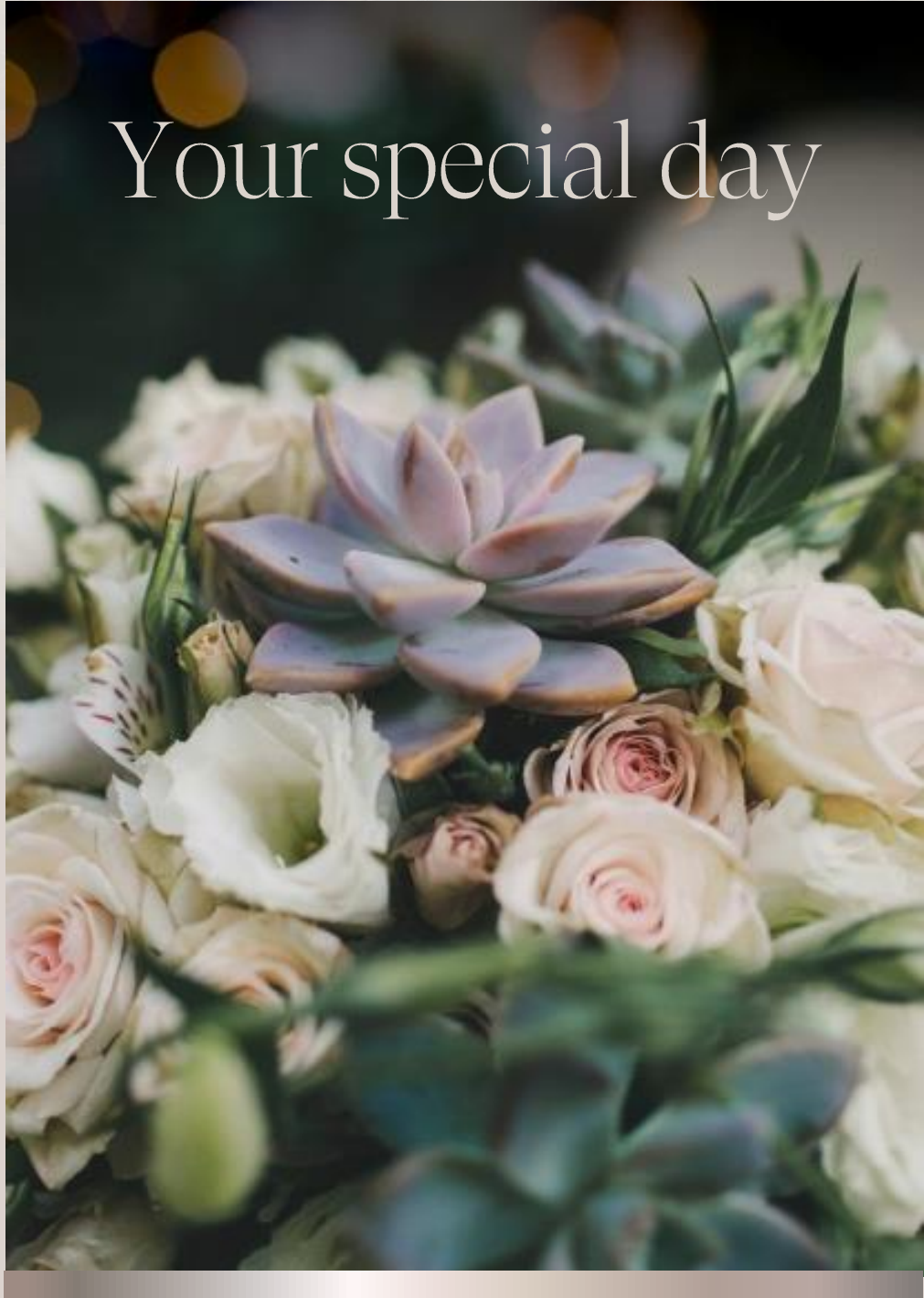




SHERATON

Diana Majestic, Milan

Your special day



Sheraton Diana Majestic

Viale Piave, 42, Milan 20129 Italy, T +39 02 20581, Events.Diana@sheraton.com, sheratondianamajestic.com

The Sheraton Diana Majestic offers the ideal setting and environment for organizing and celebrating your special day.

Thanks to the splendid location and private garden of over 1,000 sqm, we will make your wedding an unforgettable event. For the reception choose our enchanting half moon-shaped terrace or the lushing private garden for a fairy-tale atmosphere.

Estimates start from €160.00 + 10% VAT per person and include:

- Welcome flute with finger food
- Three-course menu served at the table
- Red and white wine during the lunch or dinner
- Coffee
- Personalised printing of the menu

Estimates do not include:

- Space rental
- Floral arrangements
- Printing of seating plan and place holders
- Sparkling wine / Champagne for the cake-cutting ceremony
- Wedding cake and additional services



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The bride and groom

receive the highest level of care and attention from the moment they first meet our staff to the very end of the event.

Our team, together with the Executive Chef, work with each couple to create a menu that reflects their style and personality, which is completed by a traditional Italian culinary approach and the freshest seasonal ingredients.

Armani Fiori will create with you the floral arrangements and decorations for your event.

The Martesana Milano pastry shop will prepare your wedding cake, offering highly personalized solutions.



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Wedding Menu

Menu

WEDDING RECEPTION DINNER AND
DRESSING RECEPTION, INCLUDING
DRINKS AND ENTERTAINMENT

FRESH BAKED BREAD, BUTTER
AND ASSORTED SALADS

Family Style Dinner

ROASTED BEEF SIRLOIN STEAK
WITH GARLIC MASHED POTATOES
AND CRISP FRENCH FRIES

GRILLED SHRIMP WITH SAUCE
AND BUTTER

Aperitif

4 hot or cold canapes of your choice:

- Gorgonzola cheese foam with Martine pears, red wine and salted walnuts
- Marinated salmon ceviche, sour cream and chives
- Red tuna lollipop with black sesame and beetroot
- Rosemary toast, yellow tomato cream and crunchy bacon
- Buffalo mozzarella balls, black pepper and speck
- Smoked Fassona beef tartare, hazelnut crumble and Piemontese toma cheese
- Cheesecake made of blue cheese, with salted caramel popcorn
- Gazpacho of peppers, roast tomatoes and cured ham
- Asparagus, cream cheese and truffle toast
- Cucumber, Greek yoghurt and roast veal carpaccio
- Salad of fregola pasta, roast octopus and Crusco pepper powder
- Salad of prawns, tropical fruit and ginger
- Savoury turmeric muffin with spicy grilled vegetables
- Small wholegrain foccaccia with Piennolo tomatoes and oregano
- Coppa di Parma (cured meat) with plum preserve and fried gnocco fritto
- Pastrami rosettes, apple mostarda and savoury shortbread



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Appetisers

One dish of your choice:

- Swordfish carpaccio marinated with ginger, raw daikon and carrots
- Mazara red prawn tartare, spicy tomato broth and vegetable cruditées in sherry
- Culatello di Zibello cured meat with apple mostarda, plum preserve and fried gnocco with rosemary
- Soufflé of Castelmagno cheese, Martine pears and chestnut honey
- Savoury pear tart tatin with Reblochon cheese sauce
- Filo pastry, orange-flavoured avocado cream and marinated salmon



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First Courses

One dish of your choice:

- Caramote prawn risotto with cubed vegetables and drops of Tabasco
- Mantua pumpkin risotto with Amatrice pork cheek
- Borage risotto with creamy Piemontese toma cheese and fried sage
- Valpolicella risotto with radicchio and Parmigiano Reggiano fondue
- Gnocchi with spinach, hazelnut butter, rosemary and sweet pecorino cheese
- Creamy stockfish ravioloni with buttermilk and wild herbs
- Cappellacci with Fossa cheese, white veal ragout and sun-dried tomatoes
- Squid ink tagliolini with pea cream and clams



Second Courses

Meat | One dish of your choice:

- Beef fillet, creamy spinach with raisins and pine nuts and hazelnut sauce
- Rare veal fillet, cauliflower mousseline and Ratte potatoes with butter
- Stewed pork cheek, cinnamon and juniper with soft maize cream and black truffle
- Duck breast caramelised with Calvados, caramelised apples and red onion preserve

Fish | One dish of your choice:

- Red tuna tataki, cucumber, confit of courgettes and yellow tomatoes, soy caramel with lemongrass
- Paprika roast octopus, celeriac and black pepper sour cream
- Common Pandora fish fillet and roast baby onions
- Stewed sea bass fillet with seasonal vegetables and ginger-flavoured sauce



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Dessert

One dish of your choice:

- Seasonal fresh fruit slices with jasmin-flavoured 'fior di latte' ice cream
- Dark chocolate mini cake, red wine reduction and wild blueberry ice cream
- Shortcrust pastry with orange cream and salted caramel
- Choux bun with white chocolate foam, acacia honey, almond brittle and bitter orange sauce
- Hazelnut semifreddo, truffles and coffee caramel



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Our wedding settings





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Our contacts

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