

Your special day starts here

May we take this opportunity to congratulate you both on your forthcoming wedding.

Here at San Pietro, we are a fine dining restaurant in the heart of Lincolnshire, featuring a beautiful Grade II listed windmill and 14 boutique style bedrooms. With 4 gold stars for our guest accommodation, not to mention being named the AA's Funkiest B&B in Great Britain 2015/2016, alongside our elegant function room... an ideal venue for your entire day.

We are proud to hold 2 AA Rosettes for our culinary excellence and have a professional kitchen team of 5 chefs ready and eager to create a true gourmet delight, our menu planning service ensures your menu is quite simply "your" menu.

Our dedicated and experienced team will work with you to ensure that your wedding is personal and truly reflects who you are as individuals and as a couple. Our bespoke approach to wedding planning guarantees that every aspect of your day will be exactly as you desire it.

Unlike other venues, a wedding at San Pietro can also offer you total exclusivity. You are not confined to a single room; guests have the freedom to mingle in our courtyard, bar areas and mill room both prior to and after the ceremony.

Please look over our brochure and see what we have to offer you.

Fancy a coffee or glass of prosecco whilst talking through your plans? Why not book an appointment with our Events Manager Jenna to discuss your perfect day. We cannot wait to welcome you....

“An elegant and exclusive affair”

Civil Ceremony

We have three rooms licenced for civil ceremonies including our Mill Room, which is situated in our Grade II listed windmill, the Conservatory and our Mulino Suite accommodating ceremonies from 4 to 100 guests.

(Note: Registrar fees are separately arranged)

Please note we only offer our rooms for CEREMONY ONLY Monday – Thursday.

A minimum requirement of post ceremony drinks & canapes must be added on.

Our fees include the room set up with a cream aisle carpet, tea lights, and crystal candles on the table for the signing of the register. The room will be made available for the registrar for 1 hour before and after the ceremony. Room dressing packages start from £175.00.



Gourmet nibbles; a tantalising prelude to the main event

After the ceremony, a reception on the patio is a sophisticated start to your celebration, with cocktails or fine champagne being served alongside homemade canapés.

- ☐ **Crostini Selection - £6.95 per person (selection of 3)**
 - ☐ Cherry tomato and basil
 - ☐ Mushroom and truffle
 - ☐ Goat's cheese and red pepper
 - ☐ Pea, mint, and feta
 - ☐ Gorgonzola, pear, and walnut
 - ☐ Prosciutto, mozzarella, and tomato
- ☐ ***Selection of 3 Canapés for £9.50 per person**
- ☐ ***Selection of 4 Canapés for £12.50 per person (includes 1 hot canape)**
- ☐ ***Selection of 5 Canapés for £15.00 per person (includes 2 hot canapes)**



Our wedding day was simply amazing and the best day of our lives, And it was all thanks to you guys and your beautiful venue!

We had so many compliments from our guests about the venue and it's details, it's high end finish, high standard, friendly and attentive staff and of course the amazing food which was served to our guests!

Nothing was too much trouble at all and everything was exactly as I had planned with Jenna - she really is fantastic and a credit to your team and went above and beyond to deliver our perfect day, the whole team worked so hard and so well together.

The weather was hot and the crowd was big but they did a 5 star job!

Our food was divine and the beef for our main course literally fell apart our guests loved it and the service was swift, everyone's needs were catered for to perfection, it really was flawless! If you are looking for the perfect venue to host your wedding or special celebration then I would certainly recommend San Pietro you will not be disappointed!

MR AND MRS TOMLINSON
Saturday 24th August 2019

“The Piccolino Package”

Based on 4 guests (our couple & two witnesses)

Mill Room Ceremony

Post Ceremony Drink for you and your guests

Mill Room Hire for Wedding Breakfast

3 Courses from our Classic Wedding Menu (includes 2 choices per course)

Glass of Prosecco for Toast

Personal Wedding Coordinator

Overnight stay for our couple in a Wonderful Room with champagne breakfast

£850.00

Package is available to book Monday – Thursday either 11:15am or 1:00pm

Friday & Sundays 11:15am - **£995.00**

Not available Saturdays.

Add our **meal decorations** package from **£50.00**

Additional Guests may be added for **£60.00 per head (maximum 12 guests)**

Upgrade your overnight stay from £40.00



“The Carina Package”

Package is inclusive of 12 Guests

Post Ceremony Drink for you and your guests

Private Dining in our conservatory until 5:00pm

3 Course Classic Fixed Wedding Menu

Glass of Prosecco for Toast

White Table Linen & Napkins

Personal Wedding Coordinator

Overnight stay for our couple in a Wonderful Room includes Champagne
Breakfast

Monday – Thursday - £1595

Friday - £1795

Saturday - £2095

This package is only available for weddings taking place at 11:15am or 1:00pm

Add a ceremony in our: Mill Room £200.00 (16 people maximum) Conservatory £350.00

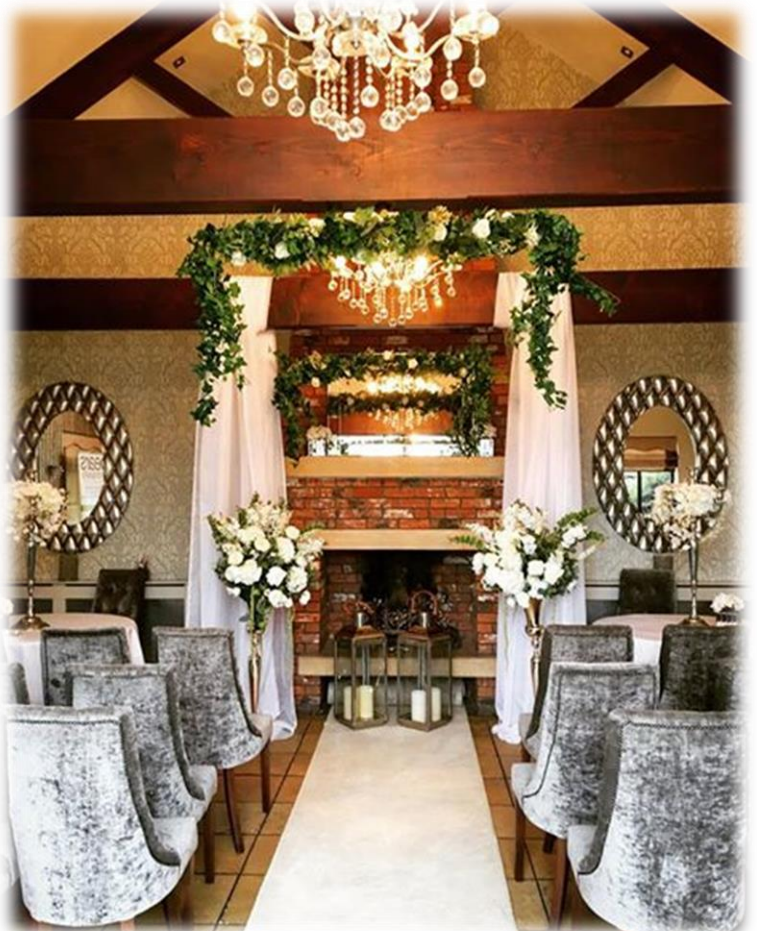
Additional Guests may be added for ***£80.00 per person***

Upgrade to ***Menu with Choices*** for ***£12.00 per person***

Add on ***Evening Hire in the*** Mulino Suite for ***£250.00***

Upgrade your overnight stay from £40.00

Carry on the celebrations by hiring our Mill Room for after dinner drinks, antipasti and
cheese table ***from £195.00***



“The Romantica Package”

Package is inclusive of 35 Day Guests

Post Ceremony Drink for you and your guests

Decorations Package worth £250.00

Exclusive Use of the Conservatory until 6:00pm

Classic Fixed Wedding Menu

Glass of House Wine per person

Glass of Prosecco for Toast

White Table Linen & Napkins

Personal Wedding Coordinator

Evening Hire in our Mulino Suite to carry on the celebrations

Overnight Stay in our Spectacular Suite for our couple including champagne breakfast

Complimentary Stay on your 1 Year Anniversary

Complimentary Menu tasting

Evening Door Security

Monday – Thursday - £4795

Friday – Sunday - £4995

Add a ceremony with us for £350.00

This package is suitable for up to 50 guests

Additional Guests may be added for **£95.00 per person**

Upgrade to **Menu with Choices** for **£12.00 per person**

Add **Canapes** from **£6.95 per person**

Evening Guest prices start from **£8.95 per person**

Upgrade your accommodation for just £50.00

Add on our Bride to be package for the night before:

Private dining in the mill room, dressed room package, 2 course menu with bridal bellini, set of interconnecting rooms with bottle of prosecco – **based on 6 adults £575.00**

Classic Wedding Menu Choices

(If you upgrade to menu with choices, you must choose a soup, vegetarian main course, and seasonal ice creams & sorbet as part of your choices)

Starters

- ☐ Tomato and basil soup, mozzarella crouton (V)
- ☐ Carrot and coriander soup, chilli and yoghurt (V)
- ☐ Leek and potato soup, pancetta crumb (V) – without pancetta
- ☐ Mushroom ravioli, sautéed mushrooms, truffle cream (V)
- ☐ Local smoked salmon bruschetta, ricotta, lemon & crème fraiche
- ☐ Cherry tomato & mozzarella mousse bruschetta, basil oil (V)
- ☐ Mushroom & truffle bruschetta, truffle oil, parsley and rocket (V)
- ☐ Prawn and avocado cocktail with marie rose sauce
- ☐ Ham hock terrine, pineapple salsa, quail egg
- ☐ Chicken liver parfait, brioche, served with seasonal accompaniments

Main Courses

- ☐ Supreme of chicken, prosciutto and melting gruyere cheese, tender stem broccoli, crushed new potatoes, white wine cream sauce
- ☐ Supreme of chicken, polenta, tender stem broccoli, wild mushroom and truffle cream sauce
- ☐ Slow cooked blade of beef, crushed new potatoes, French beans, salsa verde, sticky beef jus, crispy onions
- ☐ Cod wrapped in prosciutto crushed peas, potato presse, mint dressing
- ☐ Seabass on prawn and pea risotto with lemon and herb dressing
- ☐ Asparagus, pea, mascarpone, lemon & parmesan risotto (v) - *Spring/Summer only*
- ☐ Mushroom risotto with truffle, parmesan and pine nuts (v) - *Autumn/Winter only*

Desserts

- ☐ Sicilian lemon cheesecake, raspberry sorbet
- ☐ Traditional crème brulee, seasonal berries
- ☐ Salted caramel panna cotta, orange jelly and orange sorbet
- ☐ Duo of cheese and accompaniments
- ☐ Warm cherry bakewell frangipan, marzipan ice cream
- ☐ Dark chocolate pave, hazelnut crumb, cherry sorbet
- ☐ Seasonal ice creams and sorbets with brandy snap tuille



“The Bellissimo Package”

Package is inclusive of 50 Day Guests

Post Ceremony Drink for you and your guests

Italian Crostini Reception

Decorations Package worth £250.00

Exclusive Use of the Restaurant until 6:00pm

Gourmet Fixed Wedding Menu

Two Glasses of House Wine per person

Glass of Prosecco for Toast

White Table Linen & Napkins

Personal Wedding Coordinator

Personalised ‘Mr and Mrs’ San Pietro Fluffy Bath Robes

Evening Hire in our Mulino Suite with ‘Slow cooked Italian pulled pork sliders’

Overnight Stay in our Illuminata Suite for our couple including champagne breakfast

*Complimentary Stay on your 1 Year Anniversary
Complimentary Menu tasting*

Monday – Friday - £8500

Saturday – Sunday £9500

Add a ceremony with us for £350.00

Additional Guests can be added for £130.00 per person

Upgrade to **Menu with Choices** for **£12.00 per person**

Upgrade your crostini to canapes, upgrade your wine to our premium wines.

Additional Evening guests can be added from £12.95 per person

Add on our Bride to be package for the night before:

Private dining in the mill room, dressed room package, 2 course menu with bridal bellini, set of interconnecting rooms with bottle of prosecco – **based on 6 adults £575.00**

Gourmet Wedding Menu Choices

(If you upgrade to menu with choices, you must choose a soup, vegetarian main course, and seasonal ice creams & sorbet as part of your choices)

Starters

- ☐ Cauliflower cheese soup, cauliflower fritters (v)
- ☐ Butternut squash soup, walnut and caper pesto (v)
- ☐ Parsnip, spiced apple soup, toasted almonds (v)
- ☐ Warm salad of peppered beef, roast red onions, gorgonzola and raspberry
- ☐ Salad of crispy duck, avocado and hazelnut, roast crispy onions
- ☐ Carboned crumbed goats' cheese, apple salad and toasted walnuts (v)
- ☐ Buffalo mozzarella, heritage tomato, prosciutto & basil salad *(Spring/Summer only)*
- ☐ Buffalo mozzarella, roast peppers, prosciutto & chilli dressing *(Autumn/Winter only)*
- ☐ Mushroom scotch egg, parsley velouté, parmesan crisp (v)
- ☐ Mushroom arancini, sweetcorn velouté, herb oil (Ve)
- ☐ Torched mackerel, beetroot and mozzarella

Why not add on a pasta course for just £9.50 per person?

(Please choose one, not included in menu with choices)

- ☐ Lobster ravioli, lobster bisque, samphire
- ☐ Mushroom panzotti, roast mushrooms, mushroom and truffle cream sauce
- ☐ Cavatelli pasta with Lincolnshire Sausage, pancetta, lemon, mascarpone, peas
- ☐ Garganelli, slow braised beef, roast red peppers, tomatoes, red onions, crumbled gorgonzola

Main Courses

- ☐ Roast rump of lamb, potato fondant, Sicilian caponata, lamb and mint jus
- ☐ Duck breast, crispy duck confit, hazelnut polenta, sour cherry, celeriac puree
- ☐ Fillet steak, potato and mushroom terrine, crispy shallots, wilted spinach, Marsala jus **(£8.00 per person supplement)**
- ☐ Duo of beef, smoked mashed potato, crispy onions, onion puree, roast carrot, sticky beef jus
- ☐ Duo of pork - Pan fried fillet, roast belly, charred leeks, potato fondant, butternut squash puree
- ☐ Roast corn-fed breast of chicken in pancetta, potato fondant, red pepper and basil cream sauce, aubergine and black garlic puree, basil pesto, chicken skin crisp
- ☐ Roast corn-fed breast of chicken, stuffed with garlic mushroom stuffing, sugar snap peas, sweetcorn velouté, parsley mash
- ☐ Sea Bass, crab and fennel risotto, crab bisque velouté OR with saffron potatoes, elements of broccoli, prawn and prosecco cream sauce
- ☐ Fillet of salmon, potato pancakes, broccoli, prosecco and tarragon sauce
- ☐ Aubergine parmigiana, pesto Trapanese, parmesan puree, fiorelli, pasta crisp (V)
- ☐ Beetroot & red onion tart tatin, hazelnut cream, saffron potatoes, hazelnut crumb (V)

Desserts

- ☐ Dark chocolate fondant, salted caramel popcorn ice cream
- ☐ Sicilian lemon tart, blackberry sorbet
- ☐ Apple tart tatin, vanilla ice cream, caramel sauce
- ☐ Trio of cheese with accompaniments
- ☐ White chocolate and hazelnut parfait, elements of cherry
- ☐ Warm chocolate cake, whipped espresso cream, caramelised pecans
- ☐ Profiterole filled with Chantilly cream, chocolate ganache, cherry cream, chocolate and brandy sauce
- ☐ Profiterole filled with passionfruit cream, white chocolate ganache, white chocolate sauce, honey comb crumb
- ☐ White chocolate pannacotta, pistachio sponge cake, blackcurrant
- ☐ Seasonal ice creams and sorbets with brandy sap tulle
- ☐ Salted caramel pannacotta with biscoff and peanut crumb



“The Sorrento Package”

Package is inclusive of 30 Adult Day Guests

Room Hire for the Wedding Breakfast

Our Sicilian dressed room package

Post Ceremony Drink – Glass of Italian Fizz

Italian arancini & crostini Service

2 Course Hot Mediterranean Buffet

Glass of Prosecco for Toast

Shot of Limoncello

White Table Linen and Napkins

Personal Wedding Coordinator

Italian Style Wedding Cake

Evening Room Hire in our Mulino Suite

Overnight Stay for our Couple in a Wonderful Room including champagne breakfast

Sunday – Friday £3395

Saturday - £3595

Additional guests can be added for £65.00 per person

Add a Ceremony with us from £350.00

Conservatory ceremony 11:15am or 1:00pm only

Mulino Suite ceremony 11:15am, 1:00pm, 2:45pm & 4:30pm

Upgrade accommodation from £40.00

Sorrento Hot Buffet

Choose two from the following meat selection;

- ☐ Slow cooked blade of beef with salsa Verde
- ☐ Dry aged Yorkshire sirloin of beef Tagliata, with rocket leaf, parmesan, crispy onions with balsamic dressing **(+10pp)**
- ☐ **Add our signature peppercorn sauce to your buffet +2.50pp**
- ☐ Traditional Italian roast porchetta, with oregano, lemon, sage and garlic
- ☐ Slow roast pork belly, with salami, nduja and spicy butter beans
- ☐ Breast of corn-fed chicken with mushrooms, porcini and black truffle cream
- ☐ Breast of corn-fed chicken wrapped in prosciutto, melting fontina cheese, white wine cream sauce
- ☐ Classic chicken Milanese in a parmesan, lemon, garlic bread crumb with salmoriglio dressing
- ☐ Roast salmon with a crème fraiche, caper and lemon **(+2pp)**
- ☐ Traditional Italian handmade veal and pork meatballs in rich tomato ragu
- ☐ Mama's Traditional Aubergine parmigiana (v)

Choose one from the following pasta and vegetarian selection:

- ☐ Mushroom panzotti in a truffle and mushroom cream sauce(v)
- ☐ Handmade Spinach and ricotta filled tortellini (v)
- ☐ Penne carbonara – guan Charlie, egg yolk, pecorino Romano, black pepper
- ☐ Lincolnshire sausage cavatelli, mascarpone, lemon, mushrooms, peas
- ☐ Traditional Lasagne with pork and beef ragu, bechamel and handmade pasta
- ☐ Pasta alla norma – tomatoes, roasted aubergine, ricotta, toasted pinenuts (v)
- ☐ Asparagus and ricotta tortellini with minted butter dressing, parmesan cheese (seasonal)
- ☐ Paccheri pasta with rich beef ragu, truffle and parmesan
- ☐ Lobster ravioli, prawn and tomato bisque, samphire grass **(+6pp)**

Served with homemade bread, olive oil and balsamic vinegar and your choice of four from the following selection:

- ☐ Insalata caprese – Buffalo Mozzarella cheese with vine tomatoes and basil
- ☐ Buffalo Mozzarella salad with roast peppers, rocket leaves, pine nuts, chilli oil
- ☐ Vine tomato & red onion salad
- ☐ Mixed green leaf salad, parmesan and pine nuts
- ☐ Cous cous with roasted vegetables
- ☐ Potato salad with spring onions, chives and mayonnaise
- ☐ Pasta salad with mushrooms, sweetcorn and peas in a basil mayonnaise
- ☐ Italian antipasti – Salami, prosciutto, Mortadella, Italian pickles **(+2.00pp)**
- ☐ French beans and broccoli with almonds and chilli
- ☐ Hot roast potatoes with rosemary and garlic

Please select one dessert from the following selection:

- ☐ Chocolate and hazelnut brownie cake, hazelnut cream, raspberry
- ☐ Classic tiramisu
- ☐ White chocolate and Sicilian lemon cheesecake
- ☐ Black Cherry Frangipan, toasted almonds, amaretto cream
- ☐ Dark chocolate torte, orange, honeycomb, grand Marnier cream
- ☐ Profiteroles with vanilla cream and chocolate sauce
- ☐ Meringues, fresh fruit and whipped cream
- ☐ Meringue with pistachio cream and raspberry pavlova



Accommodation

For your guests, we offer exclusive rates including continental breakfast. We have 14 bedrooms in total with 4 different categories to choose from.

Wonderful Room

Luxury Hypnos bed, separate bath and rain shower, free guest Wi-Fi, Smart TV's, tea and coffee making facilities, minibar with complimentary bottle of mineral water, Molton Brown bathroom toiletries.

Fabulous Room

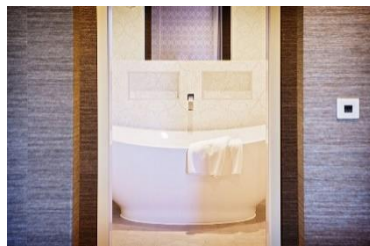
Luxury Hypnos Super-king bed, separate bath and rain shower, free guest Wi-Fi, Smart TV's, tea and coffee making facilities, minibar with complimentary bottle of mineral water, Molton Brown bathroom toiletries, bathroom TV, bathrobes and slippers.

Spectacular Suite

Luxury Hypnos Super-king bed, separate bath and rain shower, free guest Wi-Fi, Smart TV's, tea and coffee making facilities, minibar with complimentary bottle of mineral water, Molton Brown bathroom toiletries, bathroom TV, bathrobes and slippers, and space for an additional bed.

Illuminata Suite - Our Bridal Suite

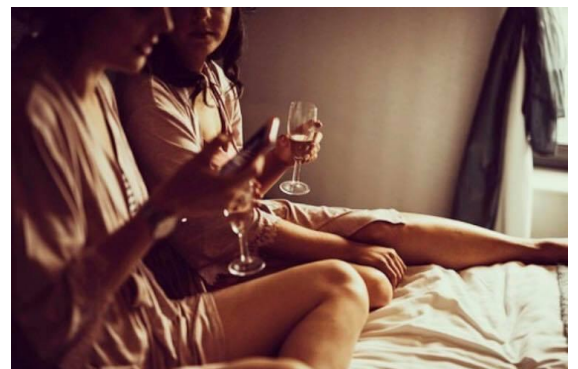
Luxury Hypnos Emperor bed, glass working desk with chair, separate lounge area, stand-alone twin eggshell bath with twin rain shower, free guest Wi-Fi, Smart TV, tea and coffee making facilities, minibar with complimentary bottle of mineral water, Molton Brown bathroom toiletries, bathroom TV, bathrobes and slippers.



Bridal Party Package

For £199.00 stay the night with your bride tribe (maximum of 4 people included in package price) in two of our Wonderful Interconnecting Rooms, bottle of Italian Bubbly, continental breakfast the following morning!!

Upgrade to two of our Fabulous Interconnecting Rooms for £50.00 and enjoy snuggly bathrobes and slippers and a TV in the bathroom.



Add on our Luxury Bridal Package for just £99.00

Whether you want to add this special package to the bridal suite for you and your partner to enjoy or if your friend is getting married here and you would like to add something to her room the night before just to make it extra special!

Includes Balloon Package for the room, bottle of Italian Bubbly and sweet treats on arrival.

