



# VIN - LA MERIDIANA

Wedding Packages 2023



## WHY VIN?

Located in the heart of the Tuscan mountains, VIN is the perfect place for an intimate location wedding in a relaxed, easygoing atmosphere.

Complete with 12 rooms and 3 suites, a range of scenic outdoor areas and a professional kitchen, we at VIN offer variety and versatility in our approach to celebrating your Tuscan Wedding.

# THE PROPERTY

Our property is a rustic farmhouse from the late 1600's, which has been converted into an Agriturismo with all the comforts of a modern boutique hotel.

Our focus has been to marry the romantic beauty of Tuscany with our Nordic roots, to create a unique mix of old-school elegance, minimalism, convenience and rusticity.

Our team is young, bright and willing to assist with any request.

We offer:

- Accommodation for 30-36 people
- A luxury scenic pool
- An array of scenic indoor and outdoor lounge locations
- Two terraces with views over the tuscan hills
- Indoor and Outdoor Restaurant areas
- Rooms with modern furnishings, super comfy beds, 55in flatscreen televisions, and high speed WiFi
- 64 hectares of forest, olive trees and bushland to explore





# THE RESTAURANT

Our restaurant offers a range of classic Italian dishes with a Nordic touch. Our talented chefs are experts at offering personalised menus that cater to the needs of our clients.

We offer several options for ceremonies:

- Welcome aperitifs
- 3 to 5 course dinners
- Homemade desert buffets

And we can accommodate versatility in décor, location, formality and menu offerings to allow for multi-day wedding experiences.

Our products are locally sourced and organic, we offer vegetarian and vegan menus upon request.

We have an extensive and curated wine cellar, allowing us to offer a wide selection of locally sourced wines catering to a variety of budgets. We are also able to offer wine tasting experiences during your event.

# MENU SUGGESTIONS

## Menu option 1

- Welcome aperitif (prosecco, spritz), finger food
- Tagliatelle al ragù
- Penne con crema di zucchine
- Arista al latte con patate al forno e verdure grigliate
- Buffet di dolci

## Menu option 2

- Welcome aperitif (prosecco, spritz), finger food
- Quenelle di ricotta con zucchine marinate
- Tagliatelle al limone
- Roastbeef in salsa all'aglio su letto di rucola
- Verdure miste al forno

## Menu option 3

- Welcome aperitif (prosecco, spritz), aperitif buffet
- Crespelle di ricotta
- Riso nero con coulisse di pomodori datterini
- Bacala Islandese in crema di zucchine dall'orto con cipolle in agrodolce fatti in stile Islandese

# PRICING

01/03/2023 – 30/06/2023:  
2580 EUR per night

01/07/2023 – 31/08/2023:  
3090 EUR per night

01/09/2023 – 30/11/2023:  
2580 EUR per night

You and your guests will have the exclusive access to all our areas.

The price is including our deluxe breakfast and our turndown service.

# CEREMONY

## During the Ceremony

- Symbolic ceremonies
- Ceremonies at the beautiful Abbazia di San Galgano (20 min away)
- Poolside reception with bubbles and bites
- Open Bar
- Homemade products as favors for your guests
- Music
- ‘Plan B’ - rainy day marquees

## Other Activities

- Group activities (e-bike tour, horseback riding or adventure school)
- Private transfers
  - To and from the Airport
  - Guided wine tastings and city tours
- Lunch, brunch, and dinner options
  - Picnic in the olive trees
  - Welcome pizza night
- Tasting of local products (wine, honey, olive oil)

We kindly request that all optional request be made at least one month in advance.

Pricing varies subject to the request and number of people.

## IF INTERESTED ...

... Please do not hesitate to contact us via email or telephone.

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