



BRUNELLESCHI
HOTEL
THE HEART OF FLORENCE

EXCHANGE CHRISTMAS WISHES AT THE BRUNELLESCHI! With friends or colleagues, in the run-up to the holidays!

Exclusive benefits for you

Included in the price
choose from:

Welcoming aperitif for all guests

Delicious festive cake

Plus:

Personal assistance from our event manager
Personalised menu with your logo or personal greetings
Custom-printed placeholders for each table
Background music.

On request at an additional charge:
Entertainment or live music

The menus and rates for “Christmas dinners” are valid
for a minimum of twelve people.



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The dedicated dining rooms

Sala Liberty

The Sala Liberty, with its original windows dating back to the 1900s, hand-painted by Galileo Chini

Seating for up to 48 guests:

48 guests: six round tables, 8 people per table

24 guests: two rectangular tables, 12 people per table

Dimensions: 63 m² - 9 m x 7 m

Sala Stemma

The Sala Stemma is a triumph of natural light with Murano glass chandeliers, next to the Byzantine Pagliazza Tower

Seating for up to 88 guests:

56 guests: seven round tables, 8 people per table, in the central nave

88 guests: a further four round tables, 8 people per table, behind the arch

42 guests: one Imperial table

Dimensions: 135 m² in total

The Celebration Rooms

Communicating rooms: Salone Stemma and Sala Liberty

Overall capacity: 136 guests

17 round tables

Dimensions: 198 m² in total

The Lounges

Elegant lounges on the ground floor for cocktails.

The Golden Key concierge will accompany you on a guided tour of the Pagliazza museum, located on the floor below, inside the Byzantine Tower dated 572 A.D.

Overall capacity: 60 guests

Dimensions: 60 m² in total



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Christmas dinners

Christmas cocktails
€ 15 per person

3-course menu
Holly / Advent
€ 49 per person

4-course menu
Nativity / Mistletoe
€ 56 per person

5-course menu
Strenna / Three Wise Men
€ 72 per person



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The Christmas cocktails

The meat courses

Florentine “coccolo” pasta with mushrooms
Crispy top puréed tomato and soft goat’s cheese
Diced veal and tuna mayonnaise
Canapé of sliced duck breast and balsamic vinegar

or

The fish courses

Salted cod marinated in cucumber
Shrimp in Kataifi pastry with spicy mayonnaise
Bread and Anchovy butter
Soft goat’s cheese with olives and orange

All our cocktails are accompanied by:

Fruit juice
No. 1 non-alcoholic cocktail
Prosecco D.O.C
Peanuts and roasted almonds
Green olives from Cerignola
Capers
Pickled onions
Potato crisps

€ 15 per person



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Holly

Creamy risotto with clams, egg and lemon
with a hint of marjoram

Fish of the day
Vanilla-flavoured fennel with stewed cabbage and lard

Hot Panforte pudding
Zabaglione ice cream and Vin Santo

Traditional panettone

Espresso coffee

The Chef's culinary delights

Beverages
will be selected from our cellar
D.O.C. wines from the Azienda Agricola Casalvento
combined with the menu of your choice
Still or sparkling mineral water

€ 49 per person
Minimum 12 people



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Advent

Chestnut and lard ravioli, cream of black cabbage

Leg of lamb, coffee-flavoured potatoes
Peanuts and mushrooms

Mascarpone and Gianduja mousse
Pistachio sauce

Traditional panettone

Espresso coffee

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Nativity

Roast calamari
Lemon-scented potatoes, avocado and candied tomato

Pumpkin-filled ravioli, fish broth
Mussels and Pecorino cheese

Salmon fillet, cream of broccoli with wasabi
Marinated endive flambé

Passion fruit semifreddo
Dulcey chocolate sauce

Traditional panettone

Espresso coffee

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Mistletoe

Chicken liver terrine
Green apple with coriander, brioche bread and sorrel

Creamy lamb risotto
with marjoram and artichoke

Rack of pork,
carrots, almonds and butter-glazed fennel

Chocolate fondant
Mandarin flavour ice cream or yoghurt

Traditional panettone

Espresso coffee

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Strenna

Raw red shrimp
Burrata, crispy top puréed tomato, oil and basil

Scallops, bread sauce
Endive marinated with raisins

Linguine with cacio cheese, pepper and cuttlefish

Fillet of Fish of the Day
Celeriac and Porcini mushrooms

Hot almond tart
Fior di Latte ice cream and rum sauce

Traditional panettone

Espresso coffee

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Three Wise Men

Fassona beef tartare, chopped by hand
Chestnuts, garlic, potato swirls and mushroom powder

Quail breast and drumstick,
cream of cauliflower, peanuts and saffron

Mezzeluna pasta stuffed with Lampredotto
Coffee-flavoured potato

Cheek, Jerusalem artichokes and artichoke

Persimmon semifreddo
Clementine sauce and cinnamon meringue

Traditional panettone

Espresso coffee

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€ 72 per person
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