BV | Christmas '23

At Palazzo BelVedere

FIREPLACE OF THE HEART

Enchanting Christmas

The Magic of Christmas!
Spend your upcoming Christmas and New Year holidays in 2023/24 with us.

Book your holiday at Palazzo BelVedere, nestled in the heart of Tuscany, where you can enjoy wellness, culinary delights, and relaxation.

Experience the timeless charm and atmosphere of the Palazzo, the healing power of nature, and the magic of unforgettable moments.



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Enchanting Christmas

Included Activities in Your Stay From December 23rd, 2023, to January 7th, 2024

- Every morning: walk in the Pinewood, at the Tettuccio, and to Montecatini Alto.
- **Every afternoon:** Guided walks to UNESCO World Heritage Sites, including the Tettuccio and the Liberty district of Montecatini Terme.
- Wet Area: Daily from 9:00 am to 7:00 pm.

Porticato Bianco: Pilates, Soft Yoga, Meditation.

Giardino Circolare: Fitness, Sun Salutation, Exploring the Garden.

Palestra: Kinesis with a personal trainer, Bike Test.

• Home SPA[©]: Daily from 9:00 am to 7:00 pm.

Foot Ritual upon arrival.

[comfort zone] Tranquillity Shot.

Massages, Treatments, and Vitaliter Program by appointment.

DEA Beauty with hairstyling services for both women and men, by reservation.

- Every day from 5:00 pm to 9:00 pm: Tea Lounge with DJ sets or Live music, small conferences, stories, good reads, and soothing music. Special Ritual by La Via del Te with a Christmas afternoon buffet.
- Every day at 9:30 pm: Tastings and musical entertainment by the Fireplace or in the Giardino Circolare.

Additionally, by booking the following special offers:

Wish you Wellness - Christmas (3 days: December 23rd-26th)

Wish you Wellness - New Year (3 days: December 29th, 2023, to January 1st, 2024)

You will enjoy:

- 1 Naturopathic Consultation.
- 1 Elemental Treatment.
- Late check-out at 1:00 pm.

Christmas Eve Menu December 24th, 2023

Prosecco Aneri in magnum. Mandarin extract.

Scampi sandwich. Gratinated cardoons with 24 months aged parmisan. Winter vegetables and anchovy sauce.

Pumpkin cream, lobster breaded in its seeds, and oumpkin oil.

Lemon and bottarga linguine pasta with sorana beans.

Mediterranean sea bass "alla isolana style" with white potatoes, Artichokes, and fennel.

Sacher cake with fiordilatte.

Prosecco Aneri in magnum s.E.

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Christmas Menu December 25th, 2023

Franciacorta Camossi Satèn. Pineapple and lime juice.

Culatello with butter and anchovies.
Fried, fried, fried.
Salmon and brioche bread.

Amberjack sashimi, Cecina, and rosemary.

Capon broth tortellini.

Tagliatelle with neapolitan ragout.

Stuffed veal rack with chestnuts, apples, raisins, herbs, and roots.

Ricotta cheese, "castagnaccio", and caramel cream.

"Tronchetto della felicità" cake. Artisan panettone by ringo with mascarpone and pineapple.

> Montecarlo bianco Tenuta del Buonamico. Chianti Bio Poggiotondo. Moscato Lini 910.



New Year's Eve Menu December 31st, 2023

Champagne Veuve Clicquot

"You look wonderful tonight" cocktail

(Tuscan organic gin, baijiu, traditional chinese liquor, marendry bitter).

Peach and basil pulp.

Cecina & caviar. Fondue & truffle. Shrimps and japanese mandarin.

Cabbage broth, roll of spinach and sea bass with grainy mustard.

Scallop salad with ginger and pink pepper.

Scampi and lemon risotto.

Potato and beef medallion with celeriac puree and foie gras.

Montebianco dessert.

Vermentino Colli di Luni Terre di Luna. Rosso di Montalcino Banfi. Pinot brut Lini 910.

Cotechino medallion with balsamic vinegar zabaione and lentils.



New Year's Day Menu January 1st, 2024

Brunch from 11:00 am to 3:00 pm.

Champagne & prosecco.
Negroni sbagliato.
Pink grapefruit juice.
Vermentino Poggiotondo.
Chianti Poggiotondo.
Brachetto d'Acqui Banfi.

Tuscan salami and aged cheeses. Shellfish salad with potatoes, avocado, and coriander. Eggs with truffle.

Cafeterie: simone girolami's selection espresso. Special edition 20.24 Cappuccino. La Via del Tè selection, natural fruit juices.

Vegetable and chicken broths.
Probios cereal selection.
Special bread, pancakes, muffins.
Mountain butter in marble.
Naturally leavened croissants.

Biobono, Dal Campo al Banco, by artisanal jams, beach honey Cakes of the day.

Vegetable and fruit counter.

Juices and extracts.

Crudités and lenzi cured meats counter.

Shoulder on the vice.

Cheese counter, la dispensa selection.

Egg station, parisi eggs, omelette confitures. BV toasts.

Chicken noodle soup with fresh parsley.
Scottish salmon, sour cream, blinis.

Cantabrian anchovies, butter, toasted tuscan brea Croque madame BV, croque monsieur BV. Mille-feuille with chantilly cream.

Panna cotta with raspberries.

Small lasagna with chianina beef ragout.

Roast beef, veal cheek, pork cutlet, and lamb shoulder, Mashed potatoes with olive oil, artichokes with nepitella.



Christmas Holiday Offer

Wish you Wellness - Christmas

(4 days/3 nights: December 23rd-26th 2023)

Including all activities of Enchanting Christmas, plus:

Full board, all inclusive.

1 Naturopathic Consultation.

1 Complimentary Elemental Treatment.

Christmas Eve Dinner on December 24th, 2023.

Christams Lunch on December 25th, 2023

Starting from €1,390 for double occupancy (2 people).

New Year Offer

Wish you Wellness - New Year

(3 days: December 29th, 2023, to January 1st, 2024)

Including all activities of Enchanting Christmas, plus:

Full board, all inclusive.

1 Naturopathic Consultation.

1 Complimentary Elemental Treatment.

New Year's Eve Dinner on December 31st, 2023.

New Year's Day Brunch on January 1st, 2024.

Starting from €1,790 for double occupancy (2 people).





