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3. The Banquet Menu

Some restaurants are focussing their work on the organization of banquets. In this case, the drawing up of the menu is really different because everything has been established in advance between the chef and the customer.

The banquet menu can be very simple and based on appetizers, pasta and/or soup, fish and/or meat, and a dessert. The wines chosen for the menu will be indicated on the page of the menu (next to the recipes or on the other page).

The Sommelier will play a major role because the menu will show an important elegance and the wines will be great wines chosen by the Sommelier.