

*More than just a vineyard...*



MONTALUCE



# *A hidden gem of Tuscany*

Located in the heart of the North Georgia mountains, Montaluce offers a venue like no other. Inspired by the beauty of Tuscany, we transport you to Italy with our stunning architecture and landscape.

With several options for places to hold your ceremony and reception, you are sure to find the perfect location to make memories that will last a lifetime. With tours nearly every day of the week, we invite you to come and see for yourself what makes Montaluce so special.



# *Oak Tree Ceremonies*

Located a short walk from our main winery building is our oak tree ceremony site. With a backdrop of our vineyard, pond, and old oak tree; it is the perfect location for any size ceremony.

With a capacity of up to 300 people, our oak tree comes with wooden cross-back chairs, and optional wine barrels and half barrels for aisle decor. We also are able to shuttle limited mobility guests to and from the site with our golf cart.

Included with your Wedding Reception Package  
See hourly rates for Elopements



# *Vineyard Overlook Ceremonies*

Located right behind our main winery building is our vineyard overlook ceremony site. With a backdrop of our vineyard and pond, it is the perfect location for larger ceremonies.

With a capacity of up to 200 people, our vineyard overlook comes with wooden cross-back chairs, wine barrels, and half barrels for optional décor.

Included with your Wedding Reception Package

See hourly rates for Elopements





## *Le Vigne Terrace Ceremonies*

Located right outside of our main floor restaurant is our Le Vigne Terrace ceremony site. With Tuscan architecture and a view overlooking the vineyard, it is the perfect place for small to mid-size ceremonies.

With a capacity of up to 100 people, our terrace comes with wooden cross-back chairs and optional wine barrels and half barrels for aisle décor, propane heaters in the winter, two ceiling fans, and overhead lighting.

Included with your Le Vigne Wedding Reception

See hourly rates for Elopements

## *Le Vigne Receptions*

Located on the main floor of our 3-story winery is our main restaurant, Le Vigne. With a spacious terrace, partially divided, two-room dining room; and separate bar, it is the perfect space for larger rehearsal dinners and wedding receptions.

With a capacity of up to 220 people, the restaurant comes with cushioned chairs, rustic, wooden tables, dimmable lights, two gas fireplaces, floor to ceiling windows, open kitchen, private bathrooms, glassware, silverware, china, and linen napkins.

See Pricing Page for Facility Fees and F&B Minimums



# Vineyard Overlook Receptions

Located right behind our main winery building is the Vineyard Overlook. With a backdrop of our vineyard and pond, it is the perfect location for your wedding reception.

With a capacity of up to 300 people, the vineyard overlook comes with wooden, cross-back chairs, glassware, silverware, china, and linen napkins. Table and bar rentals are an additional fee for this space.

Tent rental is ***required*** for receptions on the Overlook in case of inclement weather.

See Pricing Page for Facility Fees and Food & Beverage Minimums



# *The Tuscany Room & Terrace*

## *Ceremonies & Receptions*

Located at the top of our 3-story winery is our Tuscany room and terrace. With a bird's-eye view of our vineyard and pond, it is the perfect space for elopements, rehearsal dinners, vow renewals, and smaller weddings.

With a capacity of up to 70 people inside, the room and terrace comes with cushioned, floral print chairs, 3'x3' tables. in-room bar, dimmable lights, gas fireplace, two private bathrooms, glassware, silverware, china, and linen napkins.

\*See Pricing Page for Facility Fees  
and F&B Minimums



# Winery Building

For when you just do not want to share, we offer the option to reserve our entire winery building. You and your guests will get exclusive access to the entire 3-story winery building for the entire day with our staff and kitchen there to serve you and your guests exclusively. With the ability to turn the Wine Production Room into your dance floor and do a two-story cocktail reception, it is sure to turn your wedding into an event everyone will remember.

With a combined capacity of up to 650 people, the winery building comes with an assortment of chairs and tables; four bathrooms; three fireplaces; two outdoor terraces; two fixed bars; a portable bar; glassware; silverware; china; and linen napkins.

See Pricing Page for Facility Fees and F&B Minimums



# *Wine Production Room Ceremonies*

Located on the bottom floor of our winery building is our wine production room ceremony site. With hundreds of candles lighting the room. It is the perfect location for any size ceremony.

With a capacity of up to 200 people, our wine production room comes with wooden cross-back chairs, wine barrels and half barrels, two iron candelabras with pillar candles, The room is temperature controlled year-round and is the rain backup for all outdoor ceremonies under 200 people.



# World Class Cuisine

With several chef crafted options for you to choose from, we give you control over every aspect of your menu. We ensure that no matter what you choose, your food will come out elegantly plated and full of flavors that your guests will enjoy.

We believe that the effort that goes into our food can be directly tasted. Which is why we work to find fresh, locally-sourced ingredients and we make all of our food from scratch every day.

All weddings come with a complimentary tasting for six people. Each tasting consists of full-sized portions of different canapes, a salad, a soup, two entrée options, and cake.





# *Bronze Tier Menu*

**\$175 Per Person**

**Cocktail Hour Display  
or  
3 Passed Hors D'oeuvres**

**Soup or Salad**

**Duet-Plated Half Proteins**

**Entree Set**

**Wedding Cake  
or  
2 Item Dessert Bar**

**Vendor Meals  
Complimentary**

**Sommelier Beverage Package  
Included for Guests 21+**

**Wedding Tasting  
Complimentary for 6 People + Planner**

# Silver Tier Menu

\$200 Per Person

**2 Cocktail Hour Displays**

or

**5 Passed Hors D'oeuvres**

**Soup or Salad**

**Duet-Plated Half Proteins**

**Entree Set**

**Wedding Cake**

or

**3 Item Dessert Bar**

**Late Night Snack**

**Vendor Meals**

Complimentary

**Bartender Beverage Package**

Included for Guests 21+

**Wedding Tasting**

Complimentary for 6 People + Planner

## Menu

### Canapés

**Mushroom Tartlette**  
*Phyllo, Mushrooms, cream, Parmesan*

**Truffle Mac and Cheese**  
*Aged Cheddar, Fresh Truffles*

**Heirloom Tomatoes**  
*Mozzarella, Basil, Balsamic, Red Onions*

**Southern Shrimp and Grits**  
*Scallions, Cajun Seasoning, Warm Butter*

**Whipped Goat Cheese**  
*Truffle Honey*

### First Course

**Local Georgia Greens**  
*Feta, Almonds, Heirloom Tomatoes,  
Lemon-poppy seed Vinaigrette*

### Second Course

**Springer Mountain Chicken**

**Norwegian Cod**

*with  
New Potatoes, Brussels Sprouts,  
Roasted Garlic, Potatoes*



# *Gold Tier Menu*

\$225 Per Person

\*Groups of 100 or less

**Cocktail Hour Display**

**6 Passed Hors D'oeuvres**

**Salad Bar**

**Carving Station**

**Accompaniment Bar**

**Wedding Cake**

**3 Item Dessert Bar**

**Late Night Snack**

**Vendor Meals**

Complimentary

**Mixologist Beverage Package**

Included for Guests 21+

**Wedding Tasting**

Complimentary for 6 People + Planner



# *Platinum Tier Menu*

\$250 Per Person

**Cocktail Hour Display  
and  
4 Passed Hors D'oeuvres**

**Salad & Side of Soup**

**Duet-Plated Half Proteins**

**Entree Set**

**Wedding Cake  
and  
3 Item Dessert Bar**

**Late Night Snack**

**Vendor Meals  
Complimentary**

**Connoisseur Beverage Package  
Included for Guests 21+**

**Wedding Tasting  
Complimentary for 6 People + Planner**

**Morning After Bruncheon  
Complimentary for 25 People**

# *Wedding Coordination*

Here at Montaluce, we value every couple that decides to give us the honor of hosting their wedding. In order to better serve the needs of our couples, we have a wedding coordination team for you to work with to make your dream wedding a reality. They offer basic coordination, but if you require more services than we provide, we encourage you to check out our recommended vendor list for all of our full-service planners.

Montaluce is proud to partner with Arrowed Beginnings for our coordination.

For more information about Arrowed Beginnings, please visit:

<https://www.arrowedbeginnings.com/>

## **What is Included:**

- 2 In-Person Coordination Meetings
- Unlimited email communication
- Vendor Management
- Detailed Timeline Creation
- Detailed Floorplan Creation
- Wedding Tasting Meeting
- Rehearsal Walk-Through Coordination
- Day of Wedding Coordination
- Send-off Management
- Primary Point-of-Contact

# Cocktail Hour Displays



## **Cheese & Charcuterie Display**

Chef's Choice of Cheese & Charcuterie |  
Assorted Fruit | Assorted Pickled Vegetables |  
House Jam | Mustard | Crustinis | Nuts

## **Fruit Display**

## **Vegetable Display**

## **Seafood Display**

+\$10 Per Person

Smoked Salmon | Jumbo Shrimp | Oysters  
Assorted Sauces and Garnishes

# *Hors D'oeuvres*

## **Truffle Mac and Cheese**

Aged Cheddar | Fresh Truffles

## **Mushroom Tartelet**

Shiitake | Parmesan | Roasted Onion

## **Grilled Cheese**

Havarti | Truffle Honey | Tuscan Tomato Soup

## **Prosciutto Wrapped Cantaloupe**

## **Chicken and Waffles**

Braised Greens | Maple Syrup

## **Watermelon and Feta**

## **Shrimp Cocktail**

Fresh Shrimp | House-made Cocktail Sauce

## **Tuna Tartare**

Soy Gel | Cucumber | Lavash

## **Mini Meatballs**

Pecorino | Chives

## **Smoked Chicken Arancini**

House Mustard | Goat Cheese | Garlic

## **Classic Deviled Egg**

Relish | Smoked Paprika

## **Whipped Goat Cheese**

Crostini | Truffle Honey

## **Tomato Bruschetta**

Mozzarella | Basil | Balsamic | Red Onions

## **Southern Shrimp and Grits**

Scallions | Cajun Seasoning | Warm Butter

## **Pork Belly Bites**

Honey | Orange | Sesame | Scallion

## **Montanarine**

Mozzarella | Marinara



## *First Course*

### Soups

**Creamy Butternut Squash**

**Tuscan Tomato Soup**

**Lobster Bisque**

**Corn Chowder**

**Watermelon Gazpacho**

Chilled

**Cream of Mango**

Chilled

### Salads

**House Salad**

Chef's Choice of Locally Sourced Ingredients

**Caesar Salad**

Romaine | Pecorino Romano | Crostini |  
Parmesan Shards | Sliced Lemon | Caesar Dressing

**Savory Salad**

Spinach | Arugula | Red Onion | Parmesan |  
Bacon Lardons | Capers | Soy-Sesame Dressing

**Summer Salad**

Mixed Greens | Praline Pecans | Assorted Fruit  
| Chevre | Edible Flowers | Raspberry-Lavender  
Vinaigrette

**Cucumber Wrapped Salad**

Sliced Cucumber | Chef's Choice of Locally  
Sourced Ingredients

## *Second Course*

### Proteins

**CHOOSE ONE OR MORE**

**Springer Mountain Chicken**

**Atlantic Salmon**

**Jumbo Shrimp**

**USDA Prime Angus Ribeye**

**USDA Prime Angus Filet**

**Berkshire Pork Loin**

### Sets

**CHOOSE ONE**

Potatoes Confit | Haricot Verts | Onions | Apples |  
Sweet Potato Puree | Brandy-Mustard Cream Sauce

Mashed Potatoes | Cauliflower | Shiitake  
Mushrooms | Broccolini | Bacon | Beurre Blanc

Forbidden Rice | Snap Peas | Pickled Onions |  
Scallions | Black Cherry Gastrique

Potatoes Au Gratin | Rainbow Carrots |  
Haricot Verts | Hollandaise

Riced Cauliflower | Baby Courgettes | Sunburst  
Squash | Beet Puree | Bordelaise

Lemon-Saffron Couscous | Carrots | Zucchini |  
Chimichurri | Balsamic Glaze



**Land & Sea Market  
(Special Request Proteins)  
Market Price**

**U10 Scallops**

**Chilean Sea Bass**

**Alaskan Sockeye Salmon**

**Duck Breast**

**Venison**

# *Gold Tier Options*

*Suggested for Groups of 100 or less*

## Accompaniment Bar

**CHOOSE ONE**

### Carving Station

**CHOOSE ONE**

**Whole Turkey**

**USDA Prime Angus Ribeye**

**USDA Prime Angus Filet**

**Berkshire Pork Loin**

### **Pasta Bar 1**

Fresh Pasta | Assorted Sauces | Assorted Garnishes

### **Pasta Bar 2**

Assorted Pastas | Assorted Garnishes

### **Mashed Potato Bar**

Mashed Potatoes | Assorted Sauces | Assorted Garnishes

### **Bread Bar**

Assorted Breads | Assorted Butters | Assorted Oils |  
Assorted Garnishes

### **Produce Bar**

Assorted Fruit | Assorted Vegetables | Assorted Dips

# Cakes by Frosted Pumpkin

## Cake Flavors

Chocolate | Vanilla Genoise | French Vanilla | Red Velvet |  
Almond | Lemon | Marble | Carrot

## Icings

Swiss Butter Cream or Fudge

## Mousse Fillings

Chocolate | Raspberry | Strawberry | Mocha | Vanilla | Lemon  
Hazelnut | Almond | White Chocolate | Key Lime | Cappuccino

## Other Fillings

Dark Chocolate Ganache | Cream Cheese | Salted Caramel |  
Coconut Creme | German Chocolate | Lemon Zest Cream Cheese  
Cannoli

## **Cutting Cake & Serving Cakes: Included**

Tiered Cutting Cake with Vanilla Slice for Pictures

Equally Sized Serving Sheet Cakes for Each Selected Flavor

Complimentary Anniversary Tier

**\*\*\*Cannot be done with Naked Icing Design\*\*\***

Full Real Cake +6 PP



# *Dessert Bar*

## **Cake Pops**

Cookies n Cream | Chocolate | Confetti | Red Velvet | Strawberry

## **Shooters**

Banana Pudding | Chocolate Mousse | Raspberry Cheesecake | Chocolate  
Dirt | Strawberry Shortcake | Key Lime Pie

## **Mini Cheesecakes**

## **Macarons**

Salted Caramel | Chocolate | Toasted Coconut | Pistachio | Raspberry |  
Lemon | Coffee | Vanilla | Orange-Truffle | Red Velvet | Cinnamon Roll | Earl  
Grey | Blueberry Lavender | Birthday Cake

## **Chocolate Covered Strawberries**

## **Cookies**

Chocolate Chip | Peanut Butter | Sugar | Oatmeal Raisin | Red  
Velvet | White Chocolate | Macadamia Nut | Double Chocolate

## **Lemon Bars**

## **Brownies**

Chocolate Fudge | Chocolate Caramel Pretzel | Blonde



# *Late Night Snack Favorite - Flatbreads*

**Serves 4 People**

## **Margherita Flatbread**

Mozzarella | Tomato | Basil | Parmesan

## **Tuscan Flatbread**

Arugula | Sauteed Onions | Chevre | Truffle Oil | Parmesan | Balsamic Glaze

## **Sausage Flatbread**

Mixed Olives | Caramelized Onions | Mozzarella | Parmesan

## **BBQ Chicken Flatbread**

Shredded Chicken | Caramelized Onions | House BBQ Sauce | Mozzarella | Southern Slaw

## **Pepper, Mushroom & Onion Flatbread**

Roasted Bell Pepper | Sautéed Mushrooms | Caramelized Onions | Mozzarella | Marinara

## **Buffalo Chicken Flatbread**

Shredded Chicken | Celery | Ranch | Mozzarella | Buffalo Sauce

## **Montaluce "Supreme" Flatbread**

Roasted Bell Pepper | Sautéed Mushrooms | Caramelized Onions | Italian Sausage | Soppressata | Mozzarella | Marinara

## **Avocado Flatbread**

Roasted Red Pepper Remoulade | Sliced Avocado | Signature Bacon | Heirloom Tomato | Mozzarella | Parmesan

## **Cheese Flatbread**

Mozzarella | Cheddar | Parmesan



# *Beverage Packages*

*All Beverage Packages are Unlimited Consumption for 5 Hours  
Includes Tableside Wine Service*

## **The Sommelier Package**

*Included in Bronze Tier Package*

Assortment of Montaluce Wines | Pre-Ceremony | Four Assorted Beers | Coca-Cola Products | Club Soda | Assorted Juices | Lavazza Coffee | Non-Alcoholic Sparkling Grape Juice

## **The Bartender Package**

*\*Included in Silver Tier Package*

The Sommelier Package | Titos Vodka | Bombay Sapphire Gin | Bacardi Rum | Herradura Tequila | Jack Daniels Whiskey | Tonic Water | Assorted Garnishes

## **The Mixologist Package**

*\*Included in Gold Tier Package*

The Bartender Package | Woodford Reserve Bourbon | Aperol | Hard Seltzers | Fresh Margarita Mix | Orange Bitters | Grenadine | Fresh Sour Mix | Simple Syrup | Olives | Oranges

## **The Connoisseur Package**

*\*Included in Platinum Tier Package*

The Sommelier Package | Grey Goose Vodka | Empress 1908 Gin | Bumbu Rum | Patron Tequila | Crown Whiskey | Woodford Reserve Bourbon | Aperol | Hard Seltzers | Tonic Water | Fresh Margarita Mix | Fresh Sour Mix | Orange Bitters | Grenadine | Simple Syrup | Assorted Garnishes

# *Reception Beverage Add-ons*

## **Tableside Champagne Toast**

\$7 PP

## **Tableside Limoncello Toast**

\$10 PP

## **His & Hers Cocktails**

Mixer and Bottle Cost if not already  
included in bar package

## **Mixer Upgrade**

Mixer Cost

## **Lavazza Espresso Bar**

\$5 PP

## **Local Beers Upgrade**

Additional Cost of Beers

## **Cigar & Bourbon Bar**

\$150 Set-up Fee + Bottle Cost

*\*Cigars not Included*

## **Top Shelf Liquor Upgrade**

Bottle Cost

## **Corkage Fee**

\$35 Per Bottle

## **Coffee & Liqueur Bar**

\$10 PP

# *The Wedding Weekend Experience*



With so many things to do at Montaluce and in nearby Dahloenga, you can make the most important day of your life last even longer.

Montaluce alone offers 400+ acres of pristine land to explore through experiences like our wine hikes and fly fishing. There is a plethora of outdoor adventures in the Dahlonga area as well!

For our less outdoorsy couples, we boast two different restaurants: the Trattoria di Montaluce with authentic Italian cuisine and a full bar and Le Vigne with a seasonally rotating menu and brunch, lunch, and dinner.

You can also experience our food and wine on an elevated level through both our Chef's Table experience and our Deluxe Tasting and Tour.

Couples that choose to host their rehearsal dinner and/or brunch send-off at Montaluce can also benefit from reduced pricing.

# *Payments & Meetings*

## **10 Days from Quote**

Complimentary Hold Ends

## **25% Deposit Paid**

Date Secured

Introduced to Arrowed Beginnings

## **Three Months After Initial Deposit**

Additional 25% Payment Due

## **Three Months Prior to Wedding**

Additional 25% Payment Due

## **30-60 Days Prior to Wedding**

Final Meeting with Venue at your  
Complimentary Tasting for up to Six

## **14 Days Prior to Wedding**

Final Headcount Due  
Menu Selections Due  
Final Payment Due

## **Day Before Wedding**

Rehearsal



*An important note about  
Music at Montaluce..*

Lumpkin County recently  
passed a new noise  
ordinance.

All outdoor music must end  
by 10 pm on Fridays and  
Saturdays and by 9 pm  
Sunday through Thursday.



*Day of Timeline*

**12PM**

Access to Bridal Suite & Groom's Room

**12PM**

Ceremony Site Decision Due

**3.5 Hours Prior to Ceremony**

Vendor Access to Ceremony Site

**2 Hours Prior to Ceremony**

Vendor Access to Reception Floor

**30 Minutes Prior to Ceremony**

Guests Arrive for Pre-Ceremony

**Ceremony**

**Immediately After Ceremony**

Cocktail Hour

**1 Hour After Ceremony**

Dinner Served

**5 Hours After Ceremony**

Send-off

**6 Hours After Ceremony**

Vendors must Depart

*All Day Access for Vendors & Guests  
Available to Full Building Rentals*

# Pricing Sheet

## Winery Building Buyout

### **Saturday**

Facility Fee: \$40,000 | F&B Minimum: \$50,000

### **Friday & Sunday**

Facility Fee: \$35,000 | F&B Minimum: \$40,000

### **Monday-Thursday**

Facility Fee: \$30,000 | F&B Minimum: \$35,000

## Tuscany Room & Terrace

### **Saturday**

Facility Fee: \$7,500 | F&B Minimum: \$11,000

### **Friday & Sunday**

Facility Fee: \$5,000 | F&B Minimum: \$7,500

### **Monday-Thursday**

Facility Fee: \$2,500 | F&B Minimum: \$5,000

## Le Vigne

### **Saturday**

Facility Fee: \$9,500 | F&B Minimum: \$25,000

### **Friday & Sunday**

Facility Fee: \$8,500 | F&B Minimum: \$20,000

### **Monday-Thursday**

Facility Fee: \$7,500 | F&B Minimum: \$15,000

## The Vineyard Overlook

### **Saturday**

Facility Fee: \$10,000 | F&B Minimum: \$25,000

### **Friday & Sunday**

Facility Fee: \$8,500 | F&B Minimum: \$20,000

### **Monday-Thursday**

Facility Fee: \$7,500 | F&B Minimum: \$15,000

*\*\*\*Discount Pricing Sheet Available Upon Request\*\*\**

*A 21% Service Charge, \$2,495 Coordination Fee, 8% Sales Tax, & 10% Liquor Tax  
will be Added to the Final Invoice*

# *To Book Your Event*

## Contact Us

Email  
[events@montaluce.com](mailto:events@montaluce.com)

Visit  
501 Hightower Church Road  
Dahlonega, GA 30533

Website  
[www.montaluce.com/weddings-events](http://www.montaluce.com/weddings-events)

We look forward to  
hosting you!



# *Frequently Asked Questions*

**Q: What additional costs can I expect to incur when booking my wedding?**

A: Aside from the cost of food, beverages, and the facility fee; all weddings must also pay a 21% service fee, a \$2,495 coordination fee, and all applicable taxes.

**Q: Does Montaluce have food/beverage minimums?**

A: Yes. However, Montaluce's food/beverage minimums are different depending on each room and day of the week.

**Q: Can we use outside caterers or beverage services?**

A: We do not allow any outside caterers or beverage services as we offer those services in-house already included in your pricing. You are welcome to bring in an outside cake and your own bottles of wine, however, both will be subject to an additional fee.

**Q: Do we offer any discount pricing?**

A: We have different all-inclusive packages for our off-season months. We also have discounted pricing for weddings booking less than six months out from their date. Ask our team for more info!

**Q: Do we have onsite lodging?**

A: The villas on property are privately owned and can be rented through VRBO. We also can provide a list of local lodging options in Dahlonaga for your convenience.

**Q: Do I have to have a separate event coordinator?**

A: Montaluce includes a wedding coordinator through Arrowed Beginnings with all of our weddings. If you require a full-service planner, we recommend checking out our recommended vendors list.

**Q: Do I have to pay a deposit to secure my date?**

A: We offer a complimentary 10-day hold from your tour date/initial hold request. Following the end of the hold, a 25% deposit will be required to secure your date.

**Q: When are my payments due?**

A: We have four deadlines for payments. 25% is due upfront, 25% is due 3 months after booking, 25% is due 3 months prior to your wedding, and the final payment is due 14 days out. Additional payments can be made in-between.

## *Frequently Asked Questions*

**Q: Can my friends and family set up our own decor?**

A: Unfortunately, due to the limited timeframe that vendors have to set-up, Montaluce does not currently allow anyone other than professionally licensed vendors to handle the set-up of events.

**Q: Can I use my friends and family as vendors for the wedding?**

A: Due to issues with previous events, Montaluce does not allow friends or family to function as any of the vendors for your wedding. All vendors must be licensed professionals, and are not permitted to be guests of your wedding.

**Q: Does Montaluce provide a rain back-up plan for outdoor ceremonies?**

A: Yes! You will have until noon the day of your wedding to decide whether or not to move the ceremony indoors. You will be able to have your ceremony in our Wine Production Room, or if the weather is not too bad, on our Le Vigne Terrace.

**Q: Does Montaluce provide a rain back-up plan for outdoor receptions?**

A: At this time, Montaluce does not currently offer a rain back-up for outdoor receptions on our Vineyard Overlook Site. Couples are required to rent a wedding tent from a third party vendor to enclose the space in the event of rain.

**Q: Does Montaluce allow for pets to be a part of weddings?**

A: Pets are welcome to be a part of all outdoor ceremonies and receptions! While they are unable to join you for indoor receptions, several of our previous brides have hired pet-sitters to watch them for the remainder of the night.

**Q: Can I do my rehearsal dinner at Montaluce?**

A: Of course! Montaluce is proud to offer several different options for rehearsal dinners to help make the experience unique from your wedding. We also offer discounts to couples who book both their wedding and rehearsal dinner at Montaluce.