



Villa Serena Alghero

TURN YOUR SELF CATERING VILLA INTO YOUR OWN PRIVATE HOTEL
WITH A PRIVATE CHEF TO DO ALL YOUR COOKING

2019 Menu and Prices

Your relaxing holiday

Turn your private holiday villa into your very own private hotel.

Mums and Dads... so you've booked our self-catering villa for your family holiday but feel as if it's not really a relaxing holiday for you? The thought of food shopping every day whilst everyone is on the beach, queues at the supermarket, unfamiliar ingredients and language; and then having to go back to the villa and cook whilst all the family are enjoying themselves in the pool. Then once dinner is finished and everyone is full and relaxed, you have to wash up the dishes!

If you decide to go out to a restaurant, especially in the high season, you sometimes have to put up with lengthy wait times for tables, expensive prices and not forgetting that someone has to be the designated driver!

We can bring the restaurant to you. All the advantages of a half board package at a hotel, but without the towels on the sunbeds at dawn, sharing your pool with total strangers and queuing at the buffet table.

Unlike other companies who provide private chefs for villa holidays, our package includes the cost of the ingredients plus wine, beer and coffee and liqueur with your evening meal.

If this sounds interesting then take a look at our Catered Villa option with Private Chef Package.

Our package is based on the 'Agriturismo' idea of everyone eating the same main and desert courses. You just pick what you want to eat the day before or leave it to the chef to choose.

The package is based on a minimum of 7 days.

The base price is based on six persons (a sliding surcharge will be made for parties of 5 or less)

We use locally produced ingredients and wine so that you get the true Sardinian flavor and experience.

Vegetarian options are available on request but please advise us as soon as possible so that we can advise our chef in advance. If anyone is a fussy eater or is a little bit worried about trying the Sardinian cuisine, we will provide something more to their liking...just ask.

Specialist diets (coeliac, diabetic etc) are catered for and available on request at an extra cost. **Guests are asked to communicate their requirements fully with on the first enquiry so that prices can be quoted and then confirm with us a few weeks BEFORE arrival so that the chef can familiarize himself with your requirements.**

We can provide light packed lunches on request and at an extra cost, payable locally. Please ask the chef whilst on holiday.

Example Menu – subject to seasonal availability

Deluxe Breakfast, late afternoon cocktails and 3 course dinner/barbecue with local wine and beer (2 bottles of wine or 2 large bottles of beer or a mixture of both –based on 4 people). Non - Alcoholic drinks for children, coffee and after dinner liqueur.

Breakfast

Local Cheese, local cold meats (ham, mortadella, cured sausage) Eggs (Hard Boiled or scrambled), Yogurt, Bread

Selection of pastries and local handmade jams

Cereal, Fruit

Coffee, Tea, Fruit Juice

Afternoon Cocktails

Choice of 3 Italian cocktails (Aperol Spritzer, Negroni or Bellini) or a Glass of local Ichnusa Beer or

Non – alcoholic drink

Crostini – similar to hors d’oeuvre (local snacks)

Dinner with aperitif

Glass of Prosecco

Antipasti – selection each day from the following:

Local Breads with Creamed Cheese, Olives, Roasted Vegetables e.g. artichoke, peppers, aubergines, Salami, Cured Sausage, Parma Ham, Sardinian delicacies, Octopus, Calamari, Bruschetta etc.

** Main Course - Prima – one from the selection below for each day for everyone – all served with roast potatoes/fries and seasonal vegetables or salad

Chicken dishes in various sauces or

Porchetto (Roast Pork with Mirto) or

Locally available fish or

Pasta with Seafood or Maloreddus with Salsice (Sardinian gnocchetti pasta with sausage) or

Pizza or

Barbecue.

Plus local wine, beer and water.

** Dolce -Sweet Course – (one choice per day for everyone)

Papassini (Sardinian Biscuits) or
Seadas (Hot pastry with cheese and honey) or
Crema Catalan (like Crème Brule) or
Formagelle (Sweet Pastry with Ricotta Cheese and raisins) or
Tiramisu or
Zuppa Inglese (Italian trifle) or
Gelato or Fruit
Caffe and Ammazza Caffe (after dinner Sardinian liqueur)

** Please note that the main and desert courses in the package are for one selection for the whole party and not an individual choice from an 'a la carte style' menu.

PRIVATE CHEF AND WAITER

Your English speaking Sardinian chef will do all the shopping necessary for your package, prepare and cook the food in our outdoor kitchen (so that you are disturbed as little as possible), then personally serve your meals to you and your party on our covered pool-side terrace and clear and wash up afterwards. If you want a barbecue we can also prepare this in the outdoor kitchen.

YOUR DINING EXPERIENCE

How you choose to dine is up to you. Make it formal and dress up in your holiday finest or keep it relaxing and eat in your swimwear! If you decide that you want to eat early one day – just tell the chef in the morning. The choice is yours. You don't have to play 'by the rules' because they are your rules - Just dine in your own relaxed atmosphere.

MEAL TIMES – THE CHEF WILL BE AT THE VILLA BETWEEN THESE TIMES

Meal times are flexible but the chef will be at the villa quite early in the morning to provide breakfast. He or she has access to the grounds and will use the facilities in the lavanderia and the outside kitchen so as not to disturb you.

Breakfast	0700 – 1000 hrs
Afternoon cocktails	1700 hrs onwards
Dinner served from	1900- 2100 hrs

To ensure that preparation for the evening meal is done, the chef will need access to the outside kitchen and lavanderia during the morning, after breakfast has been cleared away. The chef will not enter the villa unless you give him permission or are in residence.

The Chef will do all the washing up from the meals provided, however he or she will not clean and tidy any crockery, glasses or cutlery used by guests between the end of breakfast and the start of dinner. Guests are responsible for their own housekeeping in between these meal times.

PRICES

Catering for 6 or more persons (minimum 7 days)

£50 per person per day

Infants under 2yrs – Free

Children 2 yrs. to 5 yrs. accompanied by 2 or more adults – Charged at £20 per day.

Catering for less than 6 persons (minimum 7 days)

Smaller parties of 2 to 5 people can be catered for but there will be a supplement charged dependent on the number.

5 persons - £53 per person per day

4 persons - £ 57 per person per day

3 Persons - £ 60 per person per day

2 Persons - £ 80 per person per day

Children 2 yrs. to 5 yrs. accompanied by 2 or more adults – Charged at £20 per child per day.

Specialist diets i.e. Coeliac, Diabetic, lactose intolerant etc – Prices are charged at an extra £10 per person per day.

***** To secure the chef once you have booked the package, we will require a 50% deposit for bookings made more than 3 months in advance. For bookings made within 3 months before the check-in date, the full balance must be paid immediately – Up to 50% of the total is non-refundable if cancelled before 1 month of the date booked. Cancellations within 4 weeks of the date are 100% non- refundable*****

REVIEWS AND RECOMMENDATIONS

Debbie and James, Lymgne – June 2017 – Review left on Trip Advisor

“.....But the crowning glory of this place is most definitely the enthusiastic private chef Marco! Would highly recommend getting the private chef option - the food was superb, loved by adults and kids alike. Loads of variety, happy to take suggestions and completely un-intrusive. It was lovely to get to the end of the day and have a cocktail served, whilst a delicious dinner was being cooked for you. He was also a huge help, recommending lovely places to visit and even helping us out when we got lost! Thank you so much.”

Ciccioca via Trip Advisor... Left on Nov 9, 2016 for a stay in Sep 2016

The Jewel of Alghero

We spent 10 luxurious days in September at this piece of paradise with family and friends, I have seen this kind of place in movies. The villa is spacious with nicely presented gardens and very clean and peaceful swimming pool. The villa is very clean, the bed sheets, pillows and mattress are very comfortable. The breakfast and dinners, cooked by the chef who came to the villa, tasted great and made with local produce. A little away from tourist stream, but very conveniently situated for visiting all the surrounding highlights. Overall a wonderful 10 days feeling like a movie star.



VILLA SERENA ALGHERO' reserve the right to change the menu as required dependent on local availability and seasonal variety.