



arianna&friends

the most authentic tours in Tuscany

IN-VILLA: Exclusive Services for your holiday home in Tuscany



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Exclusive In-Villa Services for Your Tuscany Holiday Retreat -2024

Discover all the services available for you to enjoy during your stay in your Tuscan rental home. Immerse yourself in our local culture and traditions by connecting with friendly locals, each sharing their unique professional expertise and personal stories, offering you a true taste of Tuscany

IN-HOME FOOD & WINE SERVICES

- ✓ A local chef
- ✓ Pizza party, grill party
- ✓ Hands-on cooking class
- ✓ Wine tasting
- ✓ Olive oil tasting
- ✓ Breakfast service
- ✓ Cocktail party

BEAUTY & WELLNESS

- ✓ Massages
- ✓ Yoga sessions
- ✓ Manicure and pedicure

MUSIC, ART & ENTERTAINMENT

- ✓ DJ and live music
- ✓ Baby-sitter
- ✓ Family portrait with a professional photographer
- ✓ Italian language & culture classes





Margherita, Maria Grazia, Elisabetta, Rita, Ester, Silvia, Davide, Anna, Carlo

IN-HOME WINE & FOOD SERVICES

PRIVATE CHEF SERVICES AT YOUR VILLA

Indulge in the ultimate Tuscan culinary experience by **inviting a local chef into the heart of your holiday home**. Our cooks bring the essence of Tuscany to you, armed with the freshest seasonal ingredients to craft a delightful meal.

Relax in your living room with a glass of local wine as your chef prepares a feast, or venture out on a tour, returning to the aroma of a home-cooked Tuscan meal. **Our chefs, genuine Tuscan Mamas or Grandmas and Grandpas, infuse passion into their cooking, creating dishes straight from their family recipes to make you feel right at home.**

This service is available for lunch or dinner, tailored to your schedule. Your chef arrives with all necessary ingredients and utilizes your villa's equipment, bringing any extra tools needed. Choose from a selection of **typical Tuscan menus with 2, 3, or 4 courses, or opt for a lively pizza party, complete with a sweet pizza for dessert. Pasta enthusiasts can savor a meal featuring fresh pasta and delectable sauces, while grill lovers can relish a barbecue** with a side of fresh salad and dessert. Celebrating a special occasion? Our full party menu includes an antipasti buffet, 2 main courses, a dessert, and, of course, some prosecco!

WINE: A complimentary bottle for up to 4 people is included.

STAFF: For parties of 5 or more, an English-speaking assistant accompanies the cook.

CUSTOMIZE: Tailor your Italian meal by choosing from our menu, with vegetarian, vegan, and allergy-friendly options available.

Immerse yourself in an authentic experience, surrounded by friendly people, local delights, and exquisite wines!

FULL-SERVICE OPTION

(See below for self-service option)

Select your favorite menu.

CLASSICAL MENU OPTIONS

- E2. Typical Tuscan menu with 2 courses**
- E3. Typical Tuscan menu with 3 courses**
- E4. Typical Tuscan menu with 4 courses**

SPECIAL MENU OPTIONS

- E5. Lasagna night**
- E6. Pizza party**
- E7. Pasta time**
- E8. Grill Party**
- E9. Antipasti buffet**
- E10. Cinghiale night**
- E11. Fish menu**
- E12. Full Party**
- E13. Bistecca night**
- E14. Truffle menu**
- E15. Surprise food & wine pairing dinner**
- E16. Vegan meals**

See MENU LIST [here](#)

E - FULL CHEF SERVICE AT YOUR VILLA IN TUSCANY – with served dinner and wine

Type of menu & Food included	Basic rate for 2 people	Extra adult	Teen 12-17 y/o	Child 4-11 y/o	Preparation time	
CLASSIC MENU OPTIONS						
E2. Typical menu - 2 courses 2 dishes of your choice from the menu	€ 220	€ 40	€ 30	€ 20	2.5 hours	
E3. Typical menu - 3 courses 3 dishes of your choice from the menu	€ 260	€ 45	€ 35	€ 25	3 hours	
E4. Typical menu - 4 courses 4 dishes of your choice from the menu	€ 300	€ 50	€ 40	€ 30	3.5 hours	
SPECIAL MENU OPTIONS						
E5. Lasagna night Lasagna main course + mixed salad + dessert	€ 240	€ 40	€ 30	€ 20	3 hours	
E6. Pizza party Variety of pizzas + mixed salad + sweet pizza (if you have a wood burning oven please provide enough wood)	€ 260	€ 40	€ 30	€ 20		
E7. Pasta time Fresh tagliatelle + stuffed ravioli with two sauces of your choice	€ 260	€ 40	€ 30	€ 20		
E9. Antipasti family style 6 antipasti of your choice from menu	€ 280	€ 45	€ 35	€ 25		
E8. Grill party (or oven baked meats and vegetables when a grill is not available) Mixed grilled meat (chicken, pork, beef) + mixed salad + dessert	€ 300	€ 50	€ 40	€ 30		
E10. Cinghiale night Fresh pasta and wild boar sauce + wild boar stew & polenta + dolce	€ 340	€ 55	€ 45	€ 35	3.5 hours	
E11. Fish menu 3 dishes of your choice from the fish menu list + dessert menu					3 hours	
E12. Full party – Min. 4 people Selection of antipasti from the chef with prosecco + 2 main dishes of your choice from the menu + dessert	Minimum 4 people € 460	€ 60	€ 50	€ 35	4 to 5 hours	
E13. Bistecca night – Min. 4 people Original T-Bone steak Fiorentina + antipasti + dessert from the chef (please make sure you have a grill/barbecue we can use)	Minimum 4 people € 520	€ 65	€ 50	€ 35	3 hours	

E14. TRUFFLE MENU

Full menu of truffle-based dishes. We use **both fresh seasonal truffle and truffle-infused sauces** and other natural products. **This exclusive truffle-themed menu is a symphony of taste**, consisting of one tantalizing antipasto, the option to select 2 main courses, and a decadent dessert, all thoughtfully paired with wine.

Antipasto: Fried egg with truffle

Main courses: please choose 2 of the below:

- Risotto with truffle and burrata
- Fresh tagliolini pasta with truffle sauce
- Potato gnocchi with truffle sauce
- Chicken scaloppine with truffle sauce

Dolce: ricotta or pecorino cheese with truffle honey

LOW SEASON: From January to September, we use white spring truffle or black summer truffle.

2 people: € 360, € 50/extra adult € 40/teen € 30/child

HIGH SEASON: From October to December we use the precious white winter truffle.

2 people: € 430, € 80/extra adult € 60/teen € 45/child



E15. SURPRISE FOOD AND WINE PAIRING DINNER

Experience the top of culinary delight with our **exclusive 6-course menu** featuring impeccable **food and wine pairings**. Elevate your villa experience by letting our skilled chef curate a special dinner just for you.

Enjoy a delightful surprise as our chef crafts a **6-course tasting menu, each course expertly paired with a carefully selected wine**, including white, rosè, red, and dessert wines, all showcasing the best our region has to offer.

Our chef and dedicated assistant will arrive at your villa, ready to transform fresh ingredients into a culinary masterpiece and also take care of the post-meal cleanup. **Relax and savor the moment; we've got everything covered. Your only task is to enjoy the culinary journey unfolding in the comfort of your villa.**

Simply share any dietary restrictions or preferences, your preferred dining time, and leave the rest to us. We'll curate a selection of the most typical, and traditional foods and wines, tailored to your tastes.



**Minimum 4 people € 600,
€ 80 /extra adult, € 60/teen, € 40/child**

E16. VEGAN MEALS

Did you know that Tuscan cuisine can be naturally vegan?

Discover the full-vegan meals our chefs prepare at your Tuscan home.

In the past cultivating the land was a way of life and the necessity of sustainability led to the creation of a vibrant vegetarian and vegan culinary legacy. It's about timeless tastes: **we bring age-old recipes to life in a modern context.** Wine included.

Savor the experience, and select any 4 dishes from the following options.:

Antipasti:

Panzanella: A symphony of flavors in a traditional bread and vegetable salad.

Verdure Grigliate: Grilled vegetables adorned with a parsley, garlic, and chili pepper topping, served on rustic bread.

Verdure Fritte: Crispy deep-fried vegetables that redefine indulgence.

Crostini ai Funghi: Mushroom bruschettas presented in two delectable versions.

Bruschetta al Pomodoro: A burst of freshness in a classic tomato bruschetta.

Main Courses:

Pappa al Pomodoro: Immerse yourself in the warmth of a typical bread and tomato thick soup.

Minestra di Ceci: A soul-soothing chickpea soup.

Minestra di Fagioli: A hearty beans soup that pays homage to tradition.

Risotto ai Funghi: Delight your senses with a decadent mushroom risotto.

Risotto Zucchini e Pinoli: A symphony of flavors with zucchini and pine nuts.

Fagioli Rifatti: Experience comfort in a stew of beans and rich tomato sauce.

Fagiolini in Umido: Elevate green beans to a whole new level in a savory stew.

Desserts:

Dolce all'Olio: Indulge in the luxury of an olive oil-based cake.

Biscotti alle Noci: Crunch into the perfection of nut-based biscuits.

Frittelle di Farina di Castagne: Conclude your feast with the sublime sweetness of chestnut flour pancakes.

2 people: € 300, € 50/extra adult, € 40/teen, € 30/kid

One bottle of wine included for every four people



IMPORTANT INFORMATION FOR ALL MEAL SERVICES OF THIS CATALOGUE

At Arianna & Friends, our cooks are not just culinary experts; they are friendly local individuals who bring the warmth of family cooking to your table. Rather than serving elaborate dishes, they craft meals using cherished traditional recipes, creating an experience reminiscent of home.

Our cooks arrive equipped with fresh ingredients, prepare the meal on-site, serve, and conduct a thorough cleanup, leaving your kitchen and dining space as they found it.

We provide in-home chef/cooking services and bring our own utensils and tools. However, we utilize the villa's resources to set the table and serve the food. Tables, chairs, cutlery, glasses, or plates are not included. Additional arrangements can be made at an extra cost with an external provider.

WHAT WE ASK OF YOU:

- **Access and Timing:** Please, **ensure permission for our cooks to access the villa and kitchen. Please, ask the villa manager/owner** before booking the service. Confirm that the villa is accessible at the agreed-upon time to avoid additional fees for waiting time. You find this information in the voucher.
- **Preparation:** Please, **Leave the kitchen clean and free from personal items** for prompt service. Additional cleaning time will incur an extra fee.
- **Table Settings:** Provide the correct number of table settings for your party size (chairs, cutlery, glasses, tableware). We will utilize only what is available.
- **Punctuality:** Please, **be at the table on time; delays will result in extra charges.**
- **Service Gaps:** We plan for a 5 – 6-minute gap between the end of one course and the serving of the next one. Delays from your side will be charged extra.
- **Children's Meals:** If serving children first, expect an extra hour of service, charged accordingly.
- **Allergies and Restrictions:** Communicate any food restrictions or allergies at the time of booking. Last-minute changes are not possible.
- **Extended Services:** Please, inform us in advance if you plan to have a long dinner with additional activities such as **speeches, singing and dancing**. We'll provide a personalized quotation for extended service hours.

Extra Charges:

Delays result in a €15/half-hour (€30/hour) charge per staff member.

EASY FORMULA: Opt for our self-service option where our chefs prepare the food, clean up, and leave it for you. You take charge of serving and cleaning dishes. This option, labeled Code X, excludes served dinner and wine. This option is called **self-service**. See below menu options.

SELF-SERVICE Code X (no served dinner, no wine)

X – SELF-SERVICE AT YOUR VILLA IN TUSCANY – EASY FORMULA No served dinner and no wine provided

**For those seeking a chef-prepared meal, but consumed at their own pace, we offer a solution without table service or wines.
A curated selection of dishes can be prepared and stored in the fridge for you to enjoy at your convenience.
Please refer to the list below for available options.**

Type of menu & code	Basic rate for minimum 4 portions	Each extra portion	<p style="text-align: center;">All menus come with complimentary bread.</p> <p>The kitchen will be tidied up after cooking. Prepared dishes will either be in the fridge or on the table if no refrigeration is required (e.g., biscuits or bread).</p> <p>Please consume the prepared food within 24 hours and store it in the fridge.</p> <p style="text-align: center;">Wine is not included but can be arranged at an additional cost.</p> <p style="text-align: center;">Refer to the EXTRAS section above for applicable distance surcharges.</p> <p>The preparation time ranges from 2 to 4 hours, depending on the selected menu.</p> <p style="text-align: center;">Some dishes can be prepared without meat for vegetarians (V); details are provided below.</p>
X2. Self-service - 2 dishes	€ 220	€ 25	
X3. Self-service - 3 dishes	€ 260	€ 30	
X4. Self-service - 4 dishes	€ 310	€ 35	
X5. Self-service - 5 dishes	€ 360	€ 40	

This is the menu list to choose from for your Self-service chef service:

To be eaten fresh, no heating required.:

- Panzanella Salad with bread, cucumbers, tomatoes
- Grand salad with seasonal veggies and mozzarella
- Farro salad with vegetables, cheese, and tuna (V)
- Selection of cheese and cold meats

- Tiramisu with coffee and chocolate
- Tuscan trifle with custard, sponge biscuits, liqueur
- Apple cake Tuscan art
- "Cantuccini" typical biscuits with almonds
- Chocolate and pear cake

To be eaten fresh, reheat on the hob required:

- Cannellini bean stew with sausage (V optional)
- "Pappa al Pomodoro" thick bread and tomato soup
- Veal slices with a pizza style sauce (capers, cheese, tomatoes)
- Chicken cacciatore with black olives
- Pork fillet with mushrooms
- Green beans stew with veal strips (V optional)
- Zucchini and tomatoes stuffed with meat (V optional)
- Beef stew in red wine sauce

To be eaten warm, oven reheating required:

- Traditional meat lasagna
- Vegetarian lasagna (V)
- Cannelloni pasta stuffed with ricotta and spinach and with a tomato sauce
- Eggplants parmigiana
- Oven baked vegetables



Martina, Lorena, Paola, Marco

E 20. BREAKFAST SERVICE AT YOUR VILLA

Begin your day with the **luxury of a thoughtfully prepared breakfast right in the comfort of your villa**. Whether you choose to enjoy it on the terrace or in the dining room, your first cup of coffee awaits.

Simply communicate your egg preferences to our staff and curate your plate from the abundant buffet. Our standard breakfast spread features **coffee, tea, fresh milk, hot chocolate, seasonal fruit, an assortment of bread, butter, marmalade, pancakes, cheese, bacon, Tuscan cold cuts, eggs prepared in various styles, sandwiches, homemade cakes, pastries, cereals, and fruit juices**.

For a personalized touch, feel free to make special requests, and we'll do our best to accommodate. **We prioritize the use of organic ingredients** wherever possible, ensuring a wholesome start to your day.

More info:

<https://www.ariannandfriends.com/cooking-classes/breakfast-service-at-your-villa/>

€ 280 for min 4 people

Additional person:

€ 30 adult

€ 15 child or teen
(4-17 years)

The staff need to be in the villa at least 1 hour before breakfast is served.



E 21. WINE TASTING AT YOUR VILLA

Fancy trying **several wines from Tuscany in the comfort of your holiday home**? Our **specialized staff** will come to **your accommodation** with **6 different wines** from our Tuscan area and give you information about the **history and philosophy of each winery and explain the different features of each wine**.

Some local bread and cheeses are served to accompany the wines. You could also add on the preparation of a meal from a chef with dishes that perfectly match the wines. The selection of wines we make for you is as follows:

Two white wines, One basic red, Two aged reds, One top of the range red wine

This way you will enjoy a large selection of what is available in the region, and you will be able to taste several different flavors and aromas.

We will select wines made with both autochthonous grapes like **Sangiovese, Canaiolo, Colorino or Vermentino** and international grape varieties such as **Merlot, Cabernet and Viognier**. You will have a **variety of IGTs, DOCG Chianti of the Pisan hills and Supertuscan wines to enjoy**.

More info:

<https://www.ariannandfriends.com/cooking-classes/wine-tasting-in-villa/>

Mon-Sat

WITH SNACKS

(2.5 hours)

€ 460 from 2 to 5 people

€ 590 from 6 to 9 people

€ 740 from 10 to 14 people

WITH FULL MEAL

(3.5 hours)

€ 620 from 2 to 5 people

€ 780 from 6 to 9 people

€ 980 from 10 to 14 people



E 22. OLIVE OIL WORKSHOP AT YOUR VILLA

Do you want to be immersed in the traditions of Tuscany while sitting in the comfort of your Tuscan holiday home? Well, you can! **Our expert and knowledgeable guide will come to your villa and share everything you need to know about one of the things Tuscany is famous for: extra virgin olive oil.**

When we say extra virgin olive oil, **we mean local culture, traditions, history, heritage and lifestyle.** This is what it's all about. We will organize a comparative **olive oil tasting session in the dining room or on the terrace of your villa.**

You will be able to tell the **difference between a quality olive oil made with love and care and a commercial mass produced one. Two aromatic olive oils will be tasted, with flavors of lemon or chilli pepper, garlic or orange.**

Some **bruschettas** are also included.

In case you choose the **full meal option**, a chef will come to the villa and use your kitchen to prepare **traditional dishes** where extra virgin olive oil is one of the most important ingredients. Some local wine is included to complete the experience.

You'll also learn **how to use olive oil in the right way when preparing food.**

More info:

<https://www.ariannandfriends.com/cooking-classes/olive-oil-workshop-at-your-villa/>

Mon-Sat

WITH SNACKS

(2 hours)

€ 360 for 2 people

Additional person:

€ 30 adult

€ 10 child or teen
(4-17 years)

WITH FULL MEAL

(3 hours)

€ 540 for 2 people

Additional person:

€ 50 adult

€ 25 child or teen
(4-17 years)



EXTRAS FOR ALL IN-VILLA FOOD & WINE SERVICES

TRAVEL COSTS (per party, not per person):

No travel fee due if your villa is located within 25 minute-drive from our office in Terricciola, to locations such as Palaia, Lari, Peccioli, Terricciola, Chianni, Pontedera, Molino d'Era etc.

€ 60 for a 30-45-minute drive to locations such as Volterra, Montaione, San Miniato, Fucecchio, Gambassi, Castelfalfi, Pisa, Fauglia, Buti, Vicopisano

€ 110 for a 50-70-minute drive to locations such as Vinci, Lucca center, Livorno, Rosignano, San Casciano V Pesa, Viareggio, Montespertoli, San Gimignano, Colle V Elsa

€ 160 for a 75-90-minute drive to locations such as Lucca northern area, some Chianti vilages, Siena, Follonica, Fiesole, Florence, Sesto Fiorentino

For distances over 90-minute drive, such as remote Chianti villages, Arezzo area, southern part of the coast, please ask for an estimate. The staff will need to overnight there, so extra fee is required.

EXTRA WINES

If you wish to have extra wines, we are happy to provide additional bottles of excellent Tuscan wines from our own selection.

Rates vary from € 10 to € 50 per bottle, according to the type of wine requested.

SPECIAL INGREDIENTS AND DISHES

Upon request we can personalize the menu adding some items that are not listed here, at an extra charge, such as BIRTHDAY CAKES from local pastry shops.

Our services focus on Tuscan dishes and local ingredients. Dishes that belong to other culinary traditions of different regions of Italy or even different countries might not be available.

E 23. COCKTAIL PARTY AT YOUR TUSCAN HOME

How about having a **professional bartender at your villa** during your stay, for a cocktail party with a difference? We have the solution! Our bartender Angelo is the king of cocktails, and he will come to your villa to prepare his cocktail creations:

Americano, Spritz, Green Spritz, Limoncello Spritz, Cuba Libre, Gin & Tonic, Vodka Lemon, Caipirina, Mohito, Hugo, Frozen Margarita, Pina Colada, London Mule, Moskow Mule, Mexican Mule, Japanese ice tea, Midori Sour, Hemingway Papa Special...

Choose your favorites!

These are all served with light snacks (olives, bread, chips)

Below are some suggestions of cocktail packages which can be personalized:

SHORT PARTY

To start: 1 bottle of prosecco every 4 people

To enjoy: **4 cocktails per person**

FULL PARTY

To start: 1 bottle of prosecco every 2 people

To enjoy: **6 cocktails per person**

According to the type of package, the bartender will bring the bottles, and maybe a few extra, so you can sample the many different cocktails he likes to create.

More info:

<https://www.ariannandfriends.com/cooking-classes/cocktail-party-at-your-tuscan-home/>

SHORT PARTY

3 hours

Min 4 people € 420

Additional person € 60

FULL PARTY

5 hours

Min 4 people € 580

Additional person € 90

Additional travel costs apply:

Villas located 30 to 60 minutes
from Pontedera: € 50

Villas located 65 to 90 minutes
from Pontedera: € 80

Travel fee is per party, not per
person



C. HANDS-ON COOKING CLASSES AT YOUR VILLA

This is the **best family activity** you can book with us. It will be **fun and educational**, for grown-ups and young children. Everyone will learn something new and have fun during the preparation of the meal.

Learn how to cook delicious Tuscan specialties with a local cook and an English-speaking guide in the kitchen of your villa.

We will arrive at your villa bringing all the **fresh ingredients** and equipment with us and we will prepare with you, **from scratch**, an unforgettable meal. Then, we will set your table in the garden, veranda or dining room and we serve the food you have all prepared!

You'll be given a **kitchen apron and a booklet for taking notes**. Everything will be coordinated by our guide, who will be also your **story teller**. It will be great to learn not only the recipe, but also its **historical and cultural background**. You know that we **Italians live for (good) food and 90% of our conversations are about food!** Food is a huge part of our culture, and it has become part of our lifestyle. So, with this experience, you'll learn why.

We are ready to share with you the most interesting **secrets of Tuscan and Italian food, and some culinary tricks**, along with the best cooking tips from Grandma!

Wine will be served during the class for better results (!) and of course during the meal. The class lasts between 2 and 4 hours depending on the menu chosen and on your interaction. The menu must be the same for all participants, so you will have to choose dishes that are suitable for everyone in your group. We can accommodate alternative dishes for any people with food restrictions (gluten free, dairy free etc). This will be at an extra charge. Please ask us for a quotation in advance.

Choose 2-3-4 traditional Tuscan dishes, or a class with a focus on pizza, or on pasta, or wild boar "cinghiale", or even on the truffle delicacy.

See the menu list [here](#).

The cooking class is informal, and we want to make you feel at home and part of our big Tuscan family.

Staff need to be in the villa at least 30 minutes before starting the class to set up, set the table, working stations, ingredients and tools.

Travel costs apply: see above the section about travel costs and extras

More info:

<https://www.ariannandfriends.com/cooking-classes/in-home-cooking-classes-tuscany/>

C2. 2-course menu

C6. Pizza class

C7. Pasta lab

€ 400 for 2 people

Additional person:

€ 45 adult

€ 35 teen (12-17 years)

€ 30 child (4-11 years)

C3. 3-course menu or

€ 440 for 2 people

Additional person:

€ 50 adult

€ 40 teen (12-17 years)

€ 35 child (4-11 years)

C4. 4-course menu or

C8. Pasta & Pizza

€ 480 for 2 people

Additional person:

€ 55 adult

€ 45 teen (12-17 years)

€ 40 child (4-11 years)

C9. Truffle menu

From January to September

€ 560 for 2 people

Additional person:

€ 70 adult

€ 50 teen (12-17 years)

€ 40 child (4-11 years)

From Oct- to Dec. add

Extra: € 35 per adult/€15 t/k

C10. Cinghiale night

€ 520 for 2 people

Additional person:

€ 60 adult

€ 50 teen (12-17 years)

€ 35 child (4-11 years)





MUSIC, ART & ITALIAN LANGUAGE

E.24 A LOCAL DJ AT YOUR VILLA

Are you celebrating a special event? Would you like to have fun with your family and friends at your villa in Tuscany? Our **DJ Zio Bruno (Arianna's uncle)** will come to your villa for the best party ever. You can provide us with your **song choices** or simply specify the type of music you prefer.

If you like singing you could combine the DJ service with a **karaoke experience**. Our DJ **Zio Bruno is also passionate about photography**, so he can take wonderful photos of you and your friends or even a **video**.

If you really want to organize the most special event, you can combine the DJ service with a [cocktail party!](#)

Dancing, singing, and drinking, what a night! Zio Bruno DJ is in the house!

The whole event can be customized.

Optional extras:

- Some pictures can be also printed on site; 10x15cm or 15x20cm
- On site printing of pictures with a logo or a slogan
- 3D gadgets can be printed in advance.

More info:

<https://www.ariannandfriends.com/day-tours-activities/dj-at-your-villa/>

2 hour DJ service
For up to 50 people (1 staff member)
€ 300

3 hour DJ service + Karaoke
For up to 50 people (1 staff member)
€ 350

4 hour DJ service + Karaoke + Photoshooting
For up to 10 people (1 staff member)
€ 400
For up to 50 people (2 staff members)
€ 650

5 hour DJ service + Karaoke + Photoshooting + Minivideo
For up to 10 people (1 staff member)
€ 450
For up to 50 people (2 staff)
€ 750

Extra hour: € 60 for each member of the staff

Possibile travel costs might be added to the total amount



L9. FAMILY PORTRAIT AT YOUR TUSCAN HOME

Travelling with your family in Tuscany? **Would you like a photographer for a family shoot at your villa in Tuscany?** This service normally takes 2 to 3 hours. Sebastian, our professional photographer, will take several different types of photos, from group photos to couples and personal ones. **The best time for this activity is late afternoon, before sunset, to catch the beautiful light and lower temperatures (in the summer).**

Files will be delivered via online transfer through a private download page within 4 weeks from the shooting day. The number of photos received is around 75- 100. **Every picture will be professionally and individually edited in color and black and white, one copy in full, original resolution for printing and one copy in lower reduced resolution for web sharing.**

The photos will belong to you, and you can use them and print them as you prefer.

More info:

<https://www.ariannandfriends.com/day-tours-activities/family-portrait-at-your-tuscan-home/>

L5. WANNABE ITALIANO – UNCONVENTIONAL ITALIAN LANGUAGE CLASSES

Learn Italian with our super-guide Massimo, who is also a qualified Italian language teacher. According to your experience, he will set up a program for you that will be focused on **conversation and live experiences communicating with local people.** You will learn some basic grammar but most of all Massimo will teach you **how to hold a conversation in Italian on the subjects of your choice.**

With your teacher you'll **practice your Italian while visiting local farms and villages.** **Spending time with local people is the best way to learn a foreign language.**

Each lesson lasts 3 hours, made up of 2 modules of 1.5 hours. The offer will be fully personalized.

Lessons take place at your accommodation hotel/resort/villa. If your accommodation is located more than 30 minutes from Terricciola, an extra charge applies for travel costs.

More info:

<https://www.ariannandfriends.com/day-tours-activities/italian-classes-tuscany/>

Family portrait

2 hours € 760

4 hours € 1200

Weddings

From € 1400, ask for a quotation

Potential travel costs will be added to the total amount.



Mon-Sat

Rates for 1 to 5 people

"Just a taster" class: 3 hours
at € 180

Short class: 6 hours
at € 360

Medium class: 12 hours
at € 720

Full class: 18 hours
at € 1080



BEAUTY & WELLNESS

MP2. MESSAGES

Your body and soul need to be fed with care and positive vibes. Our professional masseurs can help you do this. They will come to your villa with all equipment needed for a relaxing or energizing session. Choose the best type of massage for your needs:

Destressing massage, Swedish massage, Californian massage, Relaxing/Aromatherapy massage, Anti-cellulite massage, Thai massage.

1x 60-minute massage € 90

1 x 90-minute massage € 120

Travel costs (not per person, but per party)

€ 0,50 per km to/from their studio in Fornacette to be paid onsite

Operators provide the professional massage bed(s) and utilize all measures of safety in accordance with the current laws and regulations and they have insurance for each service.

Up to 3 massages at the same time are possible. Any day of the week available.



Y1. YOGA AT YOUR VILLA

Our lovely and patient instructor, with years of experience, will come to your villa and organize 1-hour sessions of yoga for you and your family. She will bring you mats to use during the lesson. This can be organized indoor or outdoor depending on the spaces you have available.

Yoga at your villa

1-hour Yoga session for 1-2 people: **€ 220**

Additional person: **€ 25**

Travel costs: these prices are valid within 25-minute drive from Terricciola.

Up to 30 minutes: € 25 extra charge for extra time and fuel

Up to 45 minutes: € 40 extra charge for extra time and fuel

Up to 60 minutes: € 50 extra charge for extra time and fuel



MP1. MANICURE & PEDICURE

A real treat to make you feel special. Our beauticians will bring all the necessary equipment for a professional manicure and pedicure.

Manicure with nail polish

€ 65 per person

Pedicure with nail polish

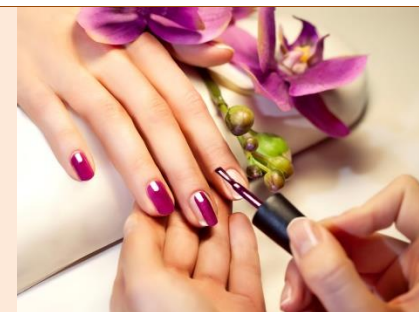
€ 75 per person

Manicure and Pedicure with nail polish

€ 110 per person

Travel costs (not per person, but per party)

€ 0,50 per km to/from their studio in Fornacette to be paid onsite





arianna&friends

the most authentic tours in Tuscany

BOOKING FORM

DETAILS OF CUSTOMER * This information is compulsory to complete booking

FIRST NAME *		LAST NAME *			
E-mail address *		Billing address*	<i>Please, provide a billing address for our receipt of payment. It's mandatory. It is only for billing issues and nothing will be posted.</i>		
<i>Telephone number while in Italy</i>					
Name of your accommodation	<i>Please, provide the name of your hotel/B&B/resort:</i>	N. of adults in your party *	N. of teens * <i>12-17 years old</i>	N. of children * <i>4-11 years old</i>	

DETAILS OF SERVICES

DATE & TIME OF SERVICE <i>You can list more than one date if you are booking multiple services</i>	CODE <i>As per catalogue. E.g.: E3</i>	NAME OF SERVICE	TOTAL RATE
			€ _____ .00
			€ _____ .00
			€ _____ .00
			€ _____ .00

Please be aware of our **cancellation policy** below. Last minute cancellations for any reason are non-refundable.

Notes: Please indicate if you have any **food restrictions** or special requests. Last minute changes are not possible.

TOTAL AMOUNT

€ _____ .00

HOW TO BOOK BY CREDIT CARD Booking by credit card with full payment in advance, using the form below.

AUTHORIZATION OF CHARGE TO CREDIT CARD

The credit card holder _____
Name(s) Surname

authorizes the withdrawal of **the above-mentioned total amount** from the following credit card: **VISA** | **MASTERCARD**

Card Number _____

Expiry date _____
M M Y Y Y Y

Holder's signature _____

This is a personal card OR this is a business card

NOTES ON BOOKINGS VIA CREDIT CARD
In case of payments through a EU and non-EU business card the charge will be in Euro.
In case of payments through a EU personal card the charge will be in Euro.
In case of payments through a non-EU personal card, the charge will be in the currency of card's account. This means that the amount of the charge will be reckoned on the conversion rate of the day of the transaction.
Markups or commissions applied by the tour operator's bank and the credit card holder's bank may apply.

HOW TO BOOK BY BANK TRANSFER

Booking through bank full payment in advance using the form above. Please **make sure that all bank fees are charged to your bank account** and that the payment is made in Euro (EUR - €).

Beneficiary Name: Arianna and Friends s.r.l. Via Carducci 9, 56037 Peccioli (PI) Italy

Beneficiary Account Details:

IBAN CODE: IT26D050347110000000001381 **Swift/BIC CODE: BAPPIT21T90**

Bank: BPM - Banco Popolare di Milano Bank Address: Via Mazzini 17, Peccioli, Pisa, Italy.

Please send us a copy of the issued transaction via email to info@ariannandfriends.com or whatsapp to +39 348 3352039.

CANCELLATION POLICY

In case of cancellation by customers, they are requested to contact Arianna & Friends immediately. The percentage of the entire amount of the booking to be retained as a cancellation fee depending on the number of days preceding their activity date can be seen below

FROM	TO	Cancellation fee
Reservation day	50 days before the date of the booked service	30%
49 days before the date of the booked service	30 days before the date of the booked service	50%
29 days before the date of the booked service	15 days before the date of the booked service	70%
14 days before the date of the booked service	0 days before the date of the booked service	100%

HOW TO RETURN THIS BOOKING FROM

The form is valid as a booking contract for the services agreed on and listed here above. Print these pages, fill in and scan them or take a picture of them with your smartphone and make a JPG file. Alternatively, use a pdf printing program. Send the completed booking form to our main e-mail address info@ariannandfriends.com or via whatsapp to +39 348 3352039.

DATA PRIVACY POLICY

The tour operator and travel agency Arianna & Friends Srl (here defined as the T.O.) through the website Ariannandfriends.com and through this catalogue complies with the General Data Protection Regulation (Regolamento Europeo n.2016/679). The T.O. understands the importance of maintaining the confidentiality of the information stored about the traveler while providing services. Contacts and other personal data the customer supplies are stored by the T.O. and will be used to provide the customer with the information they have requested. The collected information may be used by the T.O.'s staff to keep the customer updated about its newest activities and events. The T.O. will never willfully disclose identifiable information about any customer to any party without first receiving permission from that person. Yet, the T.O. is obliged to pass such information on to the relevant suppliers of accommodation or transfer service, and, if required by them or by law, to security or credit checking companies and public authorities such as customs/immigration offices. The customer can remove any of the information that the T.O. stores about them, at any time, by sending an email to info@ariannandfriends.com or through a request of deletion from the T.O.'s mailing list.

This travel contract is understood, accepted and agreed by

The Tour Operator & Travel Agency Arianna & Friends

The Customer

Arianna Fosi