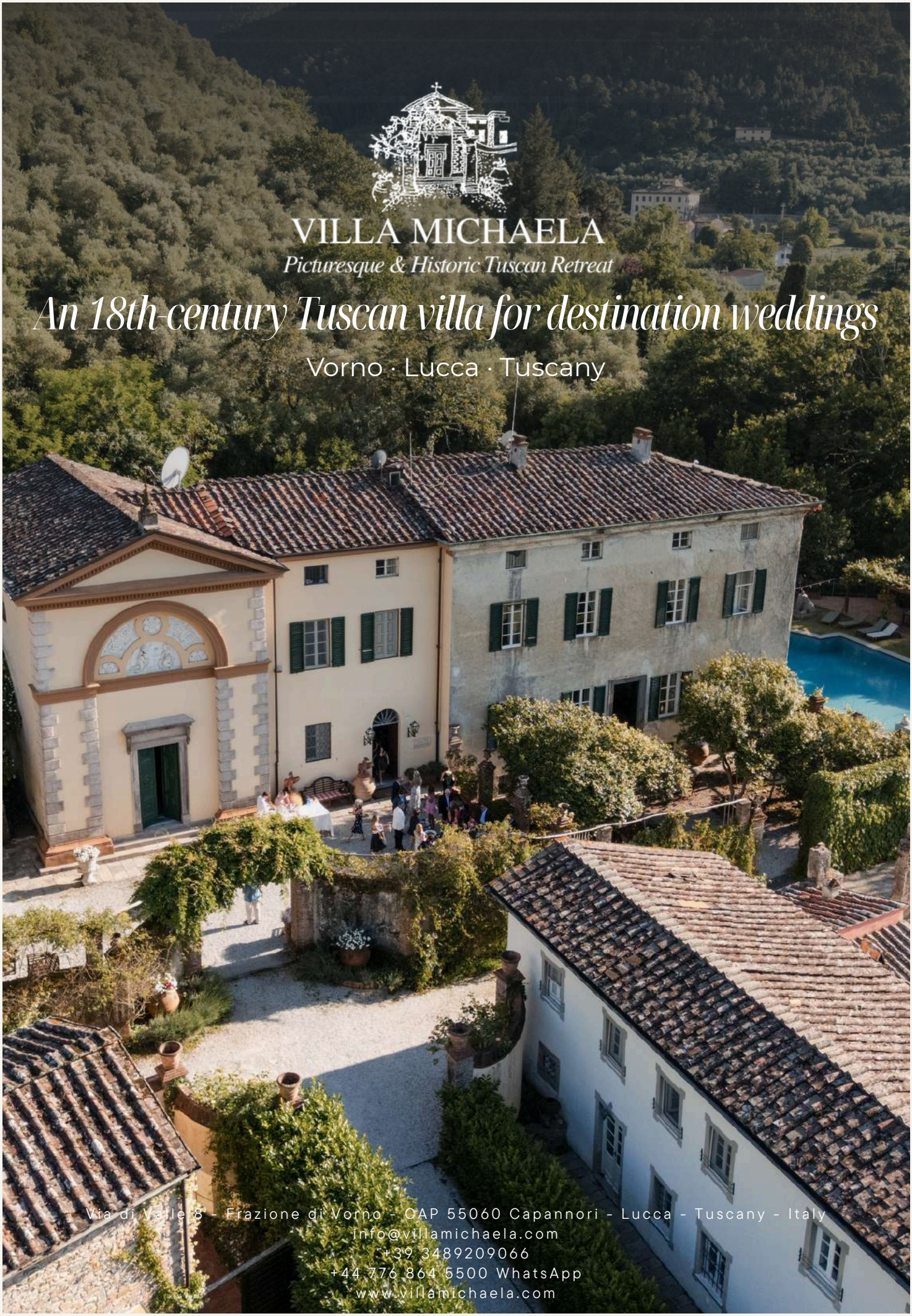
VILLA MICHAELA
Picturesque & Historic Tuscan Retreat
An 18th-century Tuscan villa for destination weddings
Vorno · Lucca · Tuscany
Via di Valle 8 - Frazione di Vorno - CAP 55060 Capannori - Lucca - Tuscany - Italy
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VILLA MICHAELA

Picturesque & Historic Tuscan Retreat

Weddings at Villa Michaela

Vorno - Lucca - Tuscany - Italy

At Villa Michaela, weddings are not created as packages, but as deeply personal experiences—thoughtfully shaped around each couple and the people who matter most. As a family-owned villa, we believe that what makes a wedding truly unforgettable is not only its beauty, but the feeling of being completely at ease, surrounded by those you love.

Set among olive groves and pine-covered hills just south of Lucca, the villa offers a setting that feels both secluded and effortlessly connected. Your ceremony, dinner, and celebration unfold within the same garden walls—no transitions, no distractions—just a natural flow from one moment to the next.

With panoramic views of the Apuan Alps, a private consecrated chapel, and spaces designed for long, candlelit dinners, Villa Michaela offers understated elegance without ever losing its warmth. Easily reached from both Pisa and Florence, yet entirely removed from the outside world, it is a place where time slows down—and where your wedding becomes something truly meaningful.

Bedrooms: 17

Bathrooms: 16

Min Stay: 3 nights
(exclusive use of the villa)

Additional Accommodation:
within walking distance & nearby hotel

Capacity:
35 guests

Location: Vorno,
5 km from Lucca

Dogs
welcome

Pisa Airport: 30' drive
Florence Airport: 60' drive





Our 18th-century chapel
seating 60



Dinner under the vines
for up to 80 guests

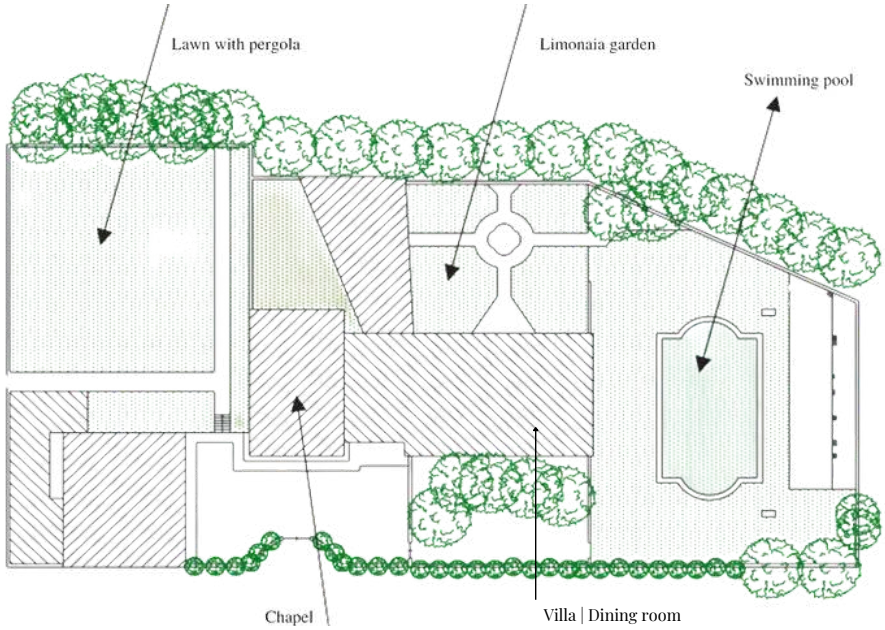


Winter wedding in
the frescoed dining room
seating 70



Ceremony in the garden,
with the *Apuan Alps* beyond
seating 70

Plan your wedding ceremony



What's included in your wedding

Villa Michaela hosts a small number of destination weddings each year. Every booking includes ***three nights*** of exclusive use of the entire estate and a full wedding day for up to ***100 guests***.

Included in every wedding:

Exclusive use of Villa Michaela for three nights — the entire villa, grounds, pool, tennis court, chapel and party room are yours alone. No other guests, no other events, no interruptions.

Accommodation for 35 of your closest guests across 17 bedrooms in the main villa and adjoining farmhouse, with continental breakfast each morning.

A full licensed wedding ceremony in our 18th-century consecrated chapel (seating 60) or in the gardens, with civil ceremony licence from the Commune di Capannori.

Post-ceremony cocktails and canapés for up to 100 guests, served in the lemon garden or on the terrace.

Three-course Tuscan dinner for up to 100 guests, prepared in our villa kitchen by local chefs, with uniformed waiters and half a bottle of wine per guest.

Exterior lighting throughout the grounds and pergolas, and parking for 30 cars.

Wedding cake, prosecco and our cookbook — a wedding cake made by our local pasticceria to your design, plus a welcome bottle of prosecco and the Villa Michaela cookbook for the couple.

For bespoke wedding packages and pricing, please contact us.

Smaller weddings and winter dates

For weddings of fewer than 100 guests, the package price is adjusted accordingly
Winter weddings between 15 October and 15 April receive a 15% discount on the venue rental fee
A 10% discount is applied to the venue price for events hosted Monday through Thursday

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Optional additions

Many couples choose to enhance their weekend with additional services.
We work with a trusted network of local suppliers and can arrange any of the following on your behalf:

- Wedding photographer
- Wedding planner
- Flowers — from simple olive sprigs and lemons to full floral installations
- Live music and DJ
- Olive oil from our own olive grove — bottles as guest gifts and table decoration
- Welcome dinner or Sunday pool party — pizza, barbecue, or pasta for your full group
- Gelato cart, vintage car, babysitters, open bar — for the special touches







Our in house catering

CONTINENTAL BREAKFAST

- Fresh orange juice, tea, milk, coffee, caffeine free coffee, muesli, fresh fruit, yoghurt, ham and cheese platter, bread/toast, scrambled eggs, omelettes, bacon, croissants, honey, jams and marmalade.

DRINKS

- Prosecco, Aperol Spritz, Orange Juice, Natural and Sparkling Water, Beer, Wine

BARBECUE

Food suggestions:

- Panzanella
- Gazpacho (in shot glasses)
- Pea and mint soup (in shot glasses)
- Watermelon , feta , olives and mint salad
- Steamed broccoli with almonds , soya and ginger
- Courgette salad with goats cheese and sun dried tomatoes
- Prawn avocado and courgette salad
- Healthy potato salad
- Rucula tomato and burratta salad with basil
- Avocado chicken salad
- Fresh baby beetroot salad with mint
- Belgian chicory salad (endive) with walnuts and apple and truffle oil dressing .
- Barbecued beef with mustardy sour cream sauce
- Barbecued ribs of beef with bearnaise sauce
- Grilled spatchcock chicken with roast asparagus and Herby yoghurt
- Barbecued Tuscan sausages with white beans in pancetta honey and truffle oil

- Gelato cart definitely recommended (around euros 500) OR fruit and cheese platter with ciabatta OR Tiramisu

APERITIF AND CANAPES

CANAPES (CHOOSE 6 OPTIONS)

- Cocktail stick melon, prosciutto and mint
- Cocktail stick cherry tomatoes, cherry mozzarella and basil
- Rye bread (or similar) rounds with beetroot and feta mousse topped with slithers of gherkin and radish
- Smoked salmon,cream cheese and dill blinis
- Mushroom and Roquefort (or Gorgonzola) puffs (like square vol au vents)
- Cucumber rounds with guacamole and a seared king prawn
- Polenta squares with goats cheese, fig (or peach)and walnut
- Smoked salmon blinis with creme fraiche
- Smoked salmon, dill and lemon pate
- Seasonal fruit and goats cheese with pistachio and honey
- Hegehog skewers (use a grapefruit for the hedgehog): Mini tomatoes, mozzarella balls and basil/Cheese & pineapple / Prawn and cucumber
- Asparagus wraps with lemon mayo
- Peeled quails eggs with celery salt
- Seared scallops with sweet chili dip
- Grilled prawn on a skewer with sweet chili and lime
- Watermelon, cured ham and feta mini skewers
- Roquefort and peach bruschetta
- Courgette curls with smoked salmon, cream cheese and dill
- Asparagus in prosciutto
- Parmesan crisps with chili dip
- Zucchini pizza bites

Included

Grand Gala Dinner

3 courses + dessert

You can choose 1 of each

ANTIPASTI

- Tomato, avocado and burrata salad with basil.
- Chilled gazpacho with herb croutons
- Burrata cheese, Parma ham and rucola (Prawns with lemon and chili oil)

FIRST COURSE

- Pecorino and pear ravioli
- Ravioli Ricotta and spinach
- Fish filled ravioli
- Linguine with mixed seafood
- Tagliatelle with zucchini & prawns
- Tordelli alla Lucchese (potato ravioli with slow cooked meat ragù) - Traditional Papardelle with cinghiale (wild boar)
- Penne with prosciutto crudo and asparagus (May and June)

VEGETARIAN OPTIONS

- Gnocchi with gorgonzola & walnuts
- Pici Toscano salted in butter and cubes of sesonal vegetables
- Burrata cheese & mint ravioli with fresh tomato sauce
- Risotto with saffron and pecorino (local ewe cheese)
- Risotto with asparagus, lemon thyme and parmesan shavings (May and June) - Pear & pecorino (ewe cheese) ravioli salted in butter and walnut

SECOND/MAIN COURSE

- Salmon confit with cavollo nero & potato flan
- Oven baked sea bass served with sauteè potatoes and cherry tomatoes
- Chicken in prosciutto stuffed with sage & ricotta
- Lemon chicken served on a bed of spinach
- Rosemary & red wine marinated lamb cutlets served with roasted seasonal
- Roast pork served with rosemary roast potatoes
- Roast beef with seasonal vegetables in red wine gravy with potato gratin - Veal with prosciutto and sage
- Roast lamb with rosemary and Marsala sauce
- Hunters chicken or
- Ossobucco with polenta (in winter)

VEGETARIAN OPTIONS

- Aubergine alla Parmigiana & mozzarella
- Caponata
- Parmesan flan with mushrooms, and grilled vegetables

DESSERT

- Pannacotta served with a drizzle of blackcurrant coulis
- Vanilla ice cream with fresh seasonal fruit
- Tiramisù
- Individual cheesecake with seasonal fruits

MENU KIDS

- Pasta with fresh tomatoes sauce or pesto alla Genovese
- Cutlets with roasted potatoes
- Vanilla ice cream with seasonal fruit
- Orange juice

Wedding weekend

A three-night wedding at Villa Michaela is designed to unfold slowly. This is how most of our couples spend their weekend — though every wedding is different, and we'll shape the days around you.

Friday — Arrival

Guests arrive early afternoon to settle into their rooms, and gather by the pool as the sun dips slowly behind the mountains. We host welcome cocktails and a relaxed pizza or pasta dinner at the villa, cooked in our wood-fired oven. For couples who'd like to begin their weekend with dinner out and walk, there's a beautiful path through the valley to Lo Scompiglio, a family run restaurant with a terrace looking over their vineyards — we can arrange a table and transport back.

Saturday — The wedding day

A leisurely morning. Guests can walk to the village square and take the short bus to Lucca to walk the Renaissance walls or cycle the old city. Back at the villa, the wedding party prepares in their rooms while we set the grounds for the ceremony. The ceremony takes place in the late afternoon — in the chapel or in the gardens. Cocktails and canapés follow in the lemon garden, dinner by the pool and speeches under fairy lit vines, and dancing until midnight in the gardens and into the small hours in the villa's sound-proof underground party room.

Sunday — The long lunch

A pool-side barbecue, pizza party, or long Tuscan lunch, depending on your mood and the weather.

Monday — Farewell

Breakfast together, long goodbyes, and guests depart.

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About Villa Michaela

Villa Michaela is a family-owned estate that has hosted destination weddings for over 30 years.

To check availability

Please email your preferred dates to info@villamichaela.com and our team will advise on availability. Alternatively, if you would prefer a video walkthrough of the villa with a member of the team please contact us on whatsapp at +393489209066, during which we can answer any questions in real time.

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Email: info@villamichaela.com
Website: www.villamichaela.com

Booking terms

A 30% deposit secures your date. The balance is payable eight weeks before your wedding. A 10% refundable security deposit covers any breakages. Full terms are provided with our services agreement.

Location

Villa Michaela, Via di Valle 8, Vorno, 55060 Capannori, Lucca, Tuscany, Italy

- Pisa Airport — 20 km (30 minutes)
- Florence Airport — 75 km (55 minutes)
- Lucca historic centre — 5 km (15 minutes)
- Forte dei Marmi coast — 33 km (35 minutes)

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