

*mood*

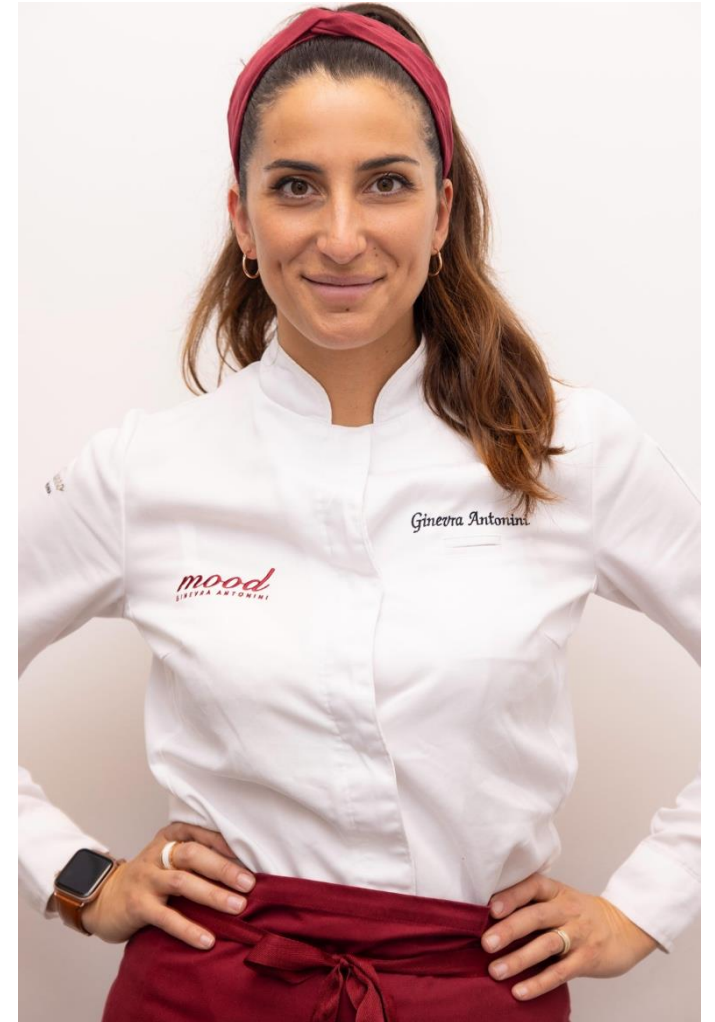
G I N E V R A   A N T O N I N I

MOODGINEVRA has its roots in the ambition to create something truly unique and sophisticated, transcending geographical boundaries to cater to the diverse tastes of our national landscape. Our commitment lies in the meticulous attention to detail, where we craft collections or draw inspiration concepts that are tailored to the specific preferences of our clients.

A cornerstone of our culinary philosophy is the use of local, organic produce resulting in the highest quality of ingredients which has consistently defined the character of my dishes. I personally oversee every aspect of the culinary journey, from selecting the finest ingredients to crafting recipes and executing elaborate preparations, all with the aim of delivering unparalleled experiences to our cherished guests.

Our service, a beacon of strength, is orchestrated by a dynamic team of 12 young and impeccably presented individuals, each embodying a perfect blend of availability and readiness. Drawing on my extensive work experiences in international settings, notably in France and England, and my academic pursuits in Germanic studies, I have instilled a profound sense of internationality and discipline into our operations since the inception of our venture in 2011, at the age of 24.

As we continue to evolve, we eagerly anticipate the opportunity to not only meet but exceed your culinary expectations, bringing forth an exquisite fusion of flavors and a commitment to unparalleled hospitality.



MOOD GINEVRA ANTONINI

PRESENTATION PROPOSAL



MOOD GINEVRA operates throughout Europe,  
with established locations in Rome, Milan



MOOD GINEVRA ANTONINI SRL  
Via Iglesias 3  
20128 Milan



MOOD GINEVRA ANTONINI





MOOD BOARD



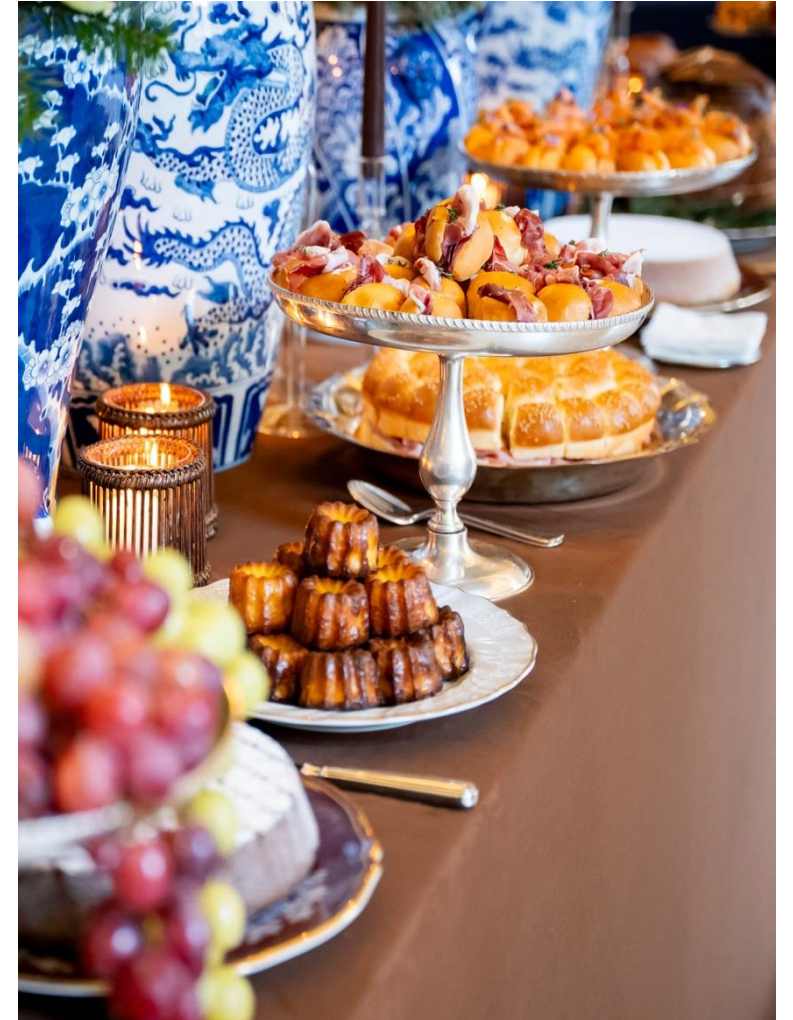


PRESENTATION PROPOSAL

MOOD BOARD







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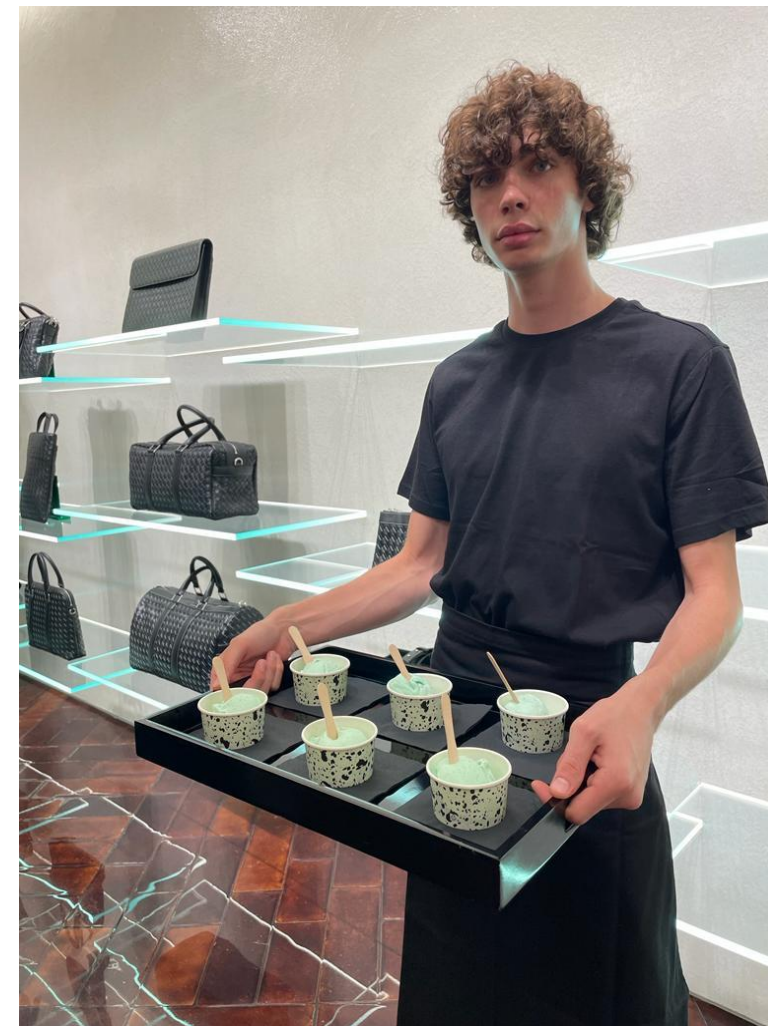
MOOD BOARD





UNIFORM & STAFF





## UNIFORMS & STAFF

### PRESENTATION PROPOSAL









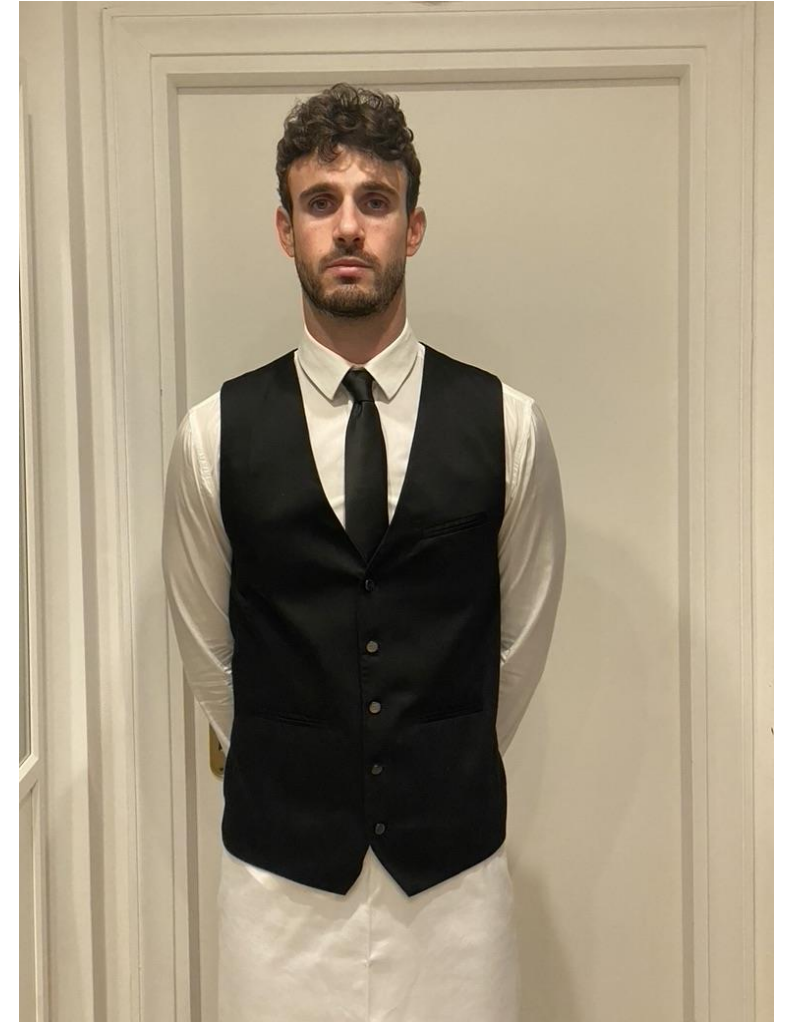


PRESENTATION PROPOSAL

UNIFORMS & STAFF











DRINKS





BREAKFAST SELECTION







GIN TONIC WITH CANDIED LEMON EXTRACT



AMERICANO



GRAPEFRUIT MARGARITA

COCKTAILS & MOCKTAILS







VIRGIN AMERICANO



COLD PRESSED JUICES



LONDON MULE

COCKTAILS & MOCKTAILS







AGAVE NECTAR MOCKTAIL



ROSE PINK LADY



ORANGE.TONIC

COCKTAILS & MOCKTAILS







VIRGIN RIBES DAIQUIRI



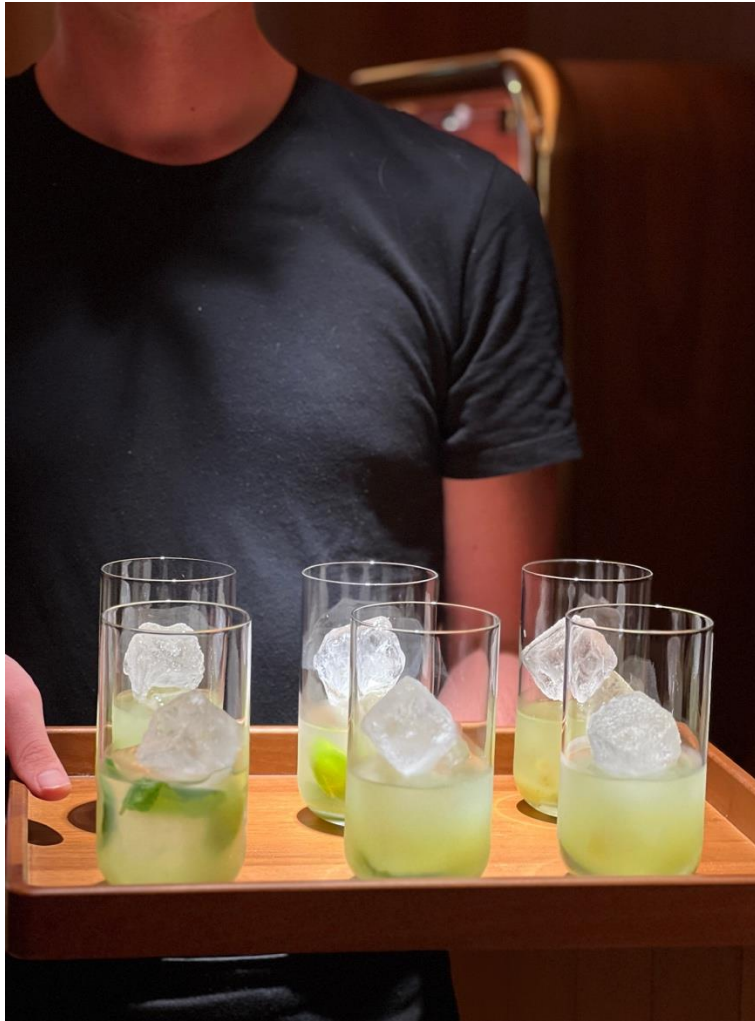
ORANGE PALOMA



WHISKEY BOURBON, SUGAR AND LEMON

COCKTAILS & MOCKTAILS





MOJITO



EXOTIC MOCKTAIL



LAVENDER TONIC

COCKTAILS & MOCKTAILS







ORANGE MARGARITA



LEMON VODKA SOUR



VODKA LIME

COCKTAILS & MOCKTAILS







GRAPEFRUIT DAIQUIRI



MANGO JULEP



SPICY NEGRONI

COCKTAILS & MOCKTAILS







RASPBERRY COSMOPOLITAN



TANGERINE EXTRACT WITH THYME ESSENCE



OLD FASHIONED

COCKTAILS & MOCKTAILS





SAVOURY CANAPÉS

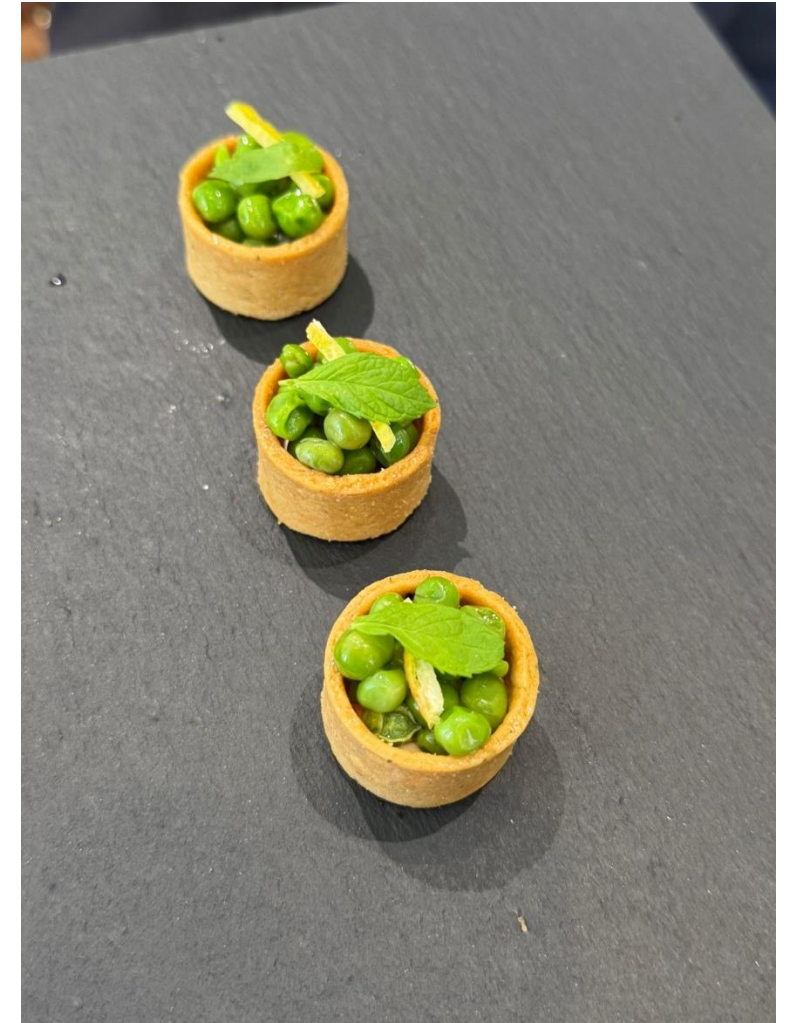




TOMATO SABLE' WITH CODFISH MOUSSE, GREEN OLIVE POWDER AND LEMON ZEST



CROUTON WITH LIME MAYO, SMOKED SALMON AND LUMPFISH EGGS



PEAS HUMMUS, PEAS, MINT AND LIME

## SAVOURY CANAPÉS





ZUCCHINI MOUSSE WITH TALEGGIO HEART



CHARCOAL SABLE', QUICHE, ORANGE PEARLS



MOZZARELLA MOUSSE  
& SWEET RED PEPPER

SAVOURY CANAPÉS







MOOD VITELLO TONNATO



PUMPKIN PANNACOTTA WITH CHEVRE MOUSSE & PUMPKIN SEED



PARMESAN SABLE', TOFU PANNACOTTA AND TOMATO COULIS

SAVOURY CANAPÉS







CITRUS CREME FRAICHE AND TUNA TARTARE



PHILLO PASTRY BASKET, SHRIMP  
AND COCKTAIL SAUCE



CHICKPEAS HUMMUS WITH TOMATO CONFIT  
AND SICHUAN PEPPER

SAVOURY CANAPÉS





BASIL TART WITH CHEVRE PANNACOTTA AND  
RUCOLA PESTO



CROUTON ZUCCHINI & MINT PANNACOTTA,  
ROBIOLA & HONEY MOUSSE HEART



SMOKED BURRATA E TOMATO CONFIT

SAVOURY CANAPÉS



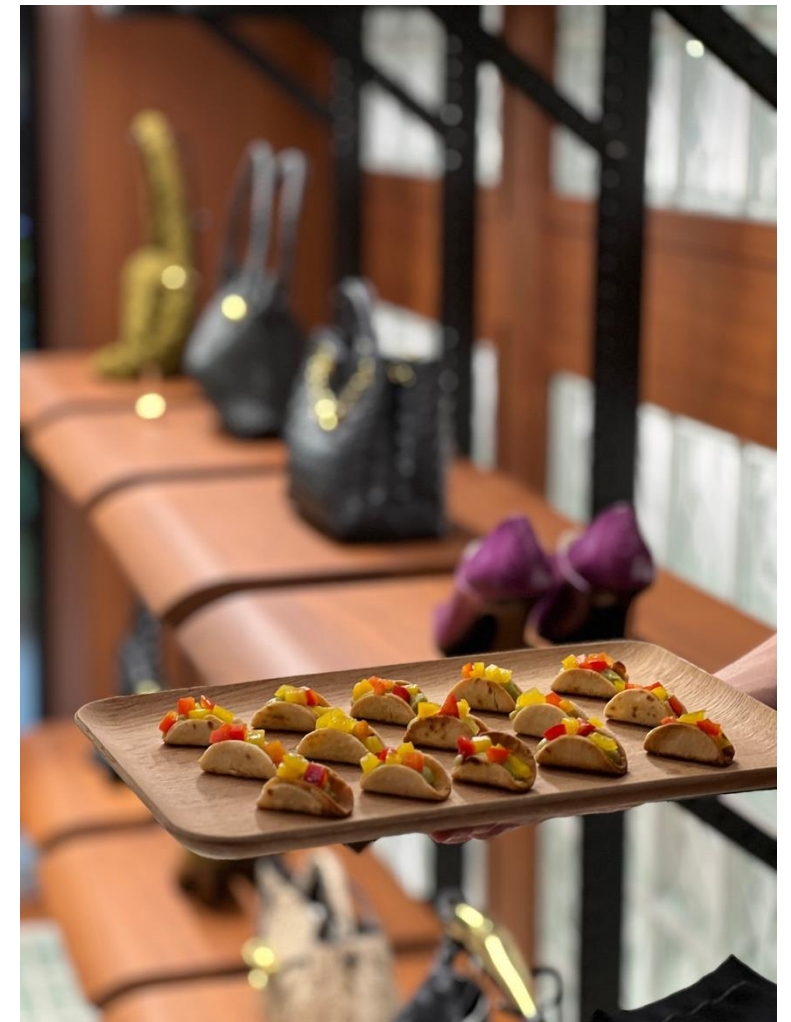




SEARED TUNA FILLET, GUACAMOLE AND MANGO  
MAYO



TRUFFLE AND HAM CROQUETTE WITH BLACK  
CHAPELURE



MINI TACOS WITH AVOCADO AND MARINATED  
PEPPERS

SAVOURY CANAPÉS







BREAD BITE WITH ROASTED AND MARINATED  
AUBERGINE MOUSSE



MONDEGHILI WITH HERBS AND AGRUMES



SMOKED SALMON WITH GUACAMOLE

SAVOURY CANAPÉS





PURPLE CARROT PANNACOTTA WITH PINK PEPPER  
MOUSSE



BLINIS WITH HONEY, MUSTARD AND BEEF FILLET



SABLE' SANDWICH WITH BEEF TARTARE AND  
CREME FRAICHE

SAVOURY CANAPÉS







OLIVE OIL BASE, SHRIMP, AVOCADO AND  
RASPBERRY POWDER



TART WITH CITRUS CREME FRAICHE AND SALMON  
EGGS



TOMATO ASPIC WITH PESTO HEART  
AND BURRATA

SAVOURY CANAPÉS







CROUTON WITH SAFFRON PANNACOTTA AND  
RUCOLA PESTO



RICE CHIP WITH BEETROOT HUMMUS AND  
BLUEBERRIES



BLINIS WITH CREME FRAICHE  
& CAVIAR

SAVOURY CANAPÉS







MINI BUN WITH LIME MAYO, SHRIMP AND  
ORANGE PEARLS



MINI GUACAMOLE AND SMOKED SALMON  
SANDWICH



PROSCIUTTO & MELON

SAVOURY CANAPÉS







PHILLO BASKET WITH MUSHROOMS MOUSSE AND  
TRUFFLE PEARLS



PARMESAN CREAM, MEDITERRANEAN HERBS AND  
ASPARAGUS



CROUTON WITH BEETROOT & CHEVRE BITE,  
FIG COMPOTE HEART

SAVOURY CANAPÉS







CROUTON, PINK PEPPER CRÈME FRAICHE AND  
PROSCIUTTO CRUDO



BLACK BASKET WITH CHEVRE MOUSSE AND  
BEETROOT DISC



CARROT AND SAFFRON PANNACOTTA WITH  
RUCOLA PESTO HEART

SAVOURY CANAPÉS





CROUTON, BLACK SESAME PANNACOTTA AND  
BLACK OLIVES HEART

NO GARNISH



PARMESAN SABLE', PARMESAN PANNACOTTA AND  
BASIL PESTO FILLING



PHILLO ROLL, CODFISH MOUSSE AND BLACK  
OLIVES POWDER

SAVOURY CANAPÉS







SWEET CANAPÉS



CHANTILLY HEART WITH STRAWBERRIES



DARK CHOCOLATE PANNACOTTA, WHITE  
CHOCOLATE LEAF AND ORANGE HEART

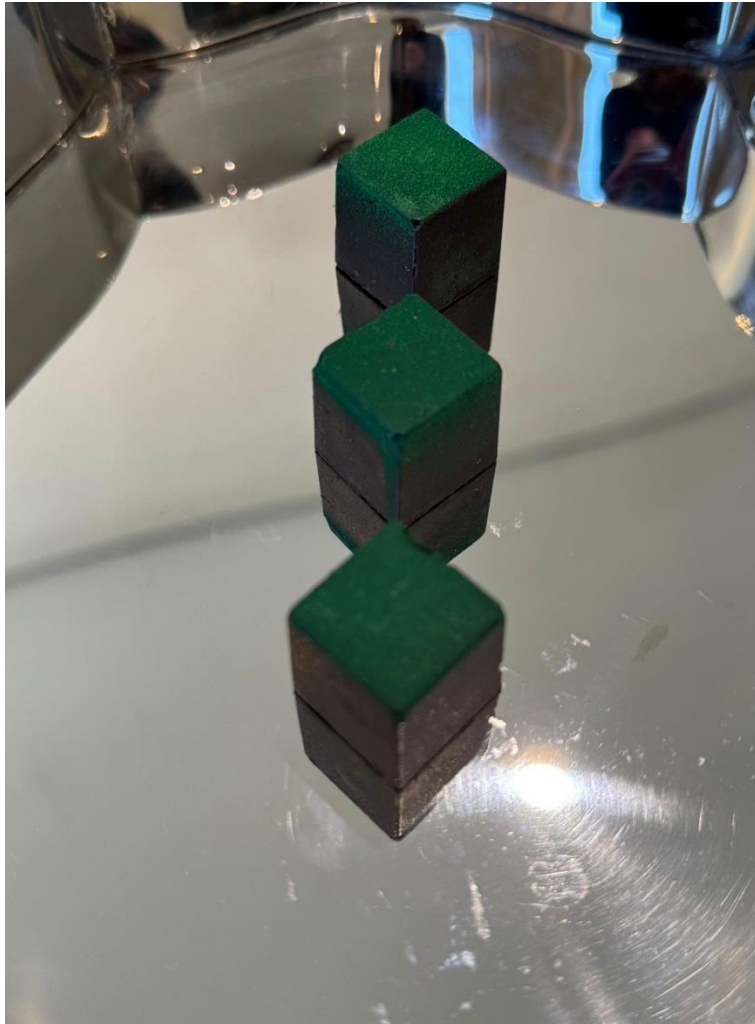


SWEET PHILLO BASKET WITH RASPBERRY  
PEARL

SWEET CANAPÉS



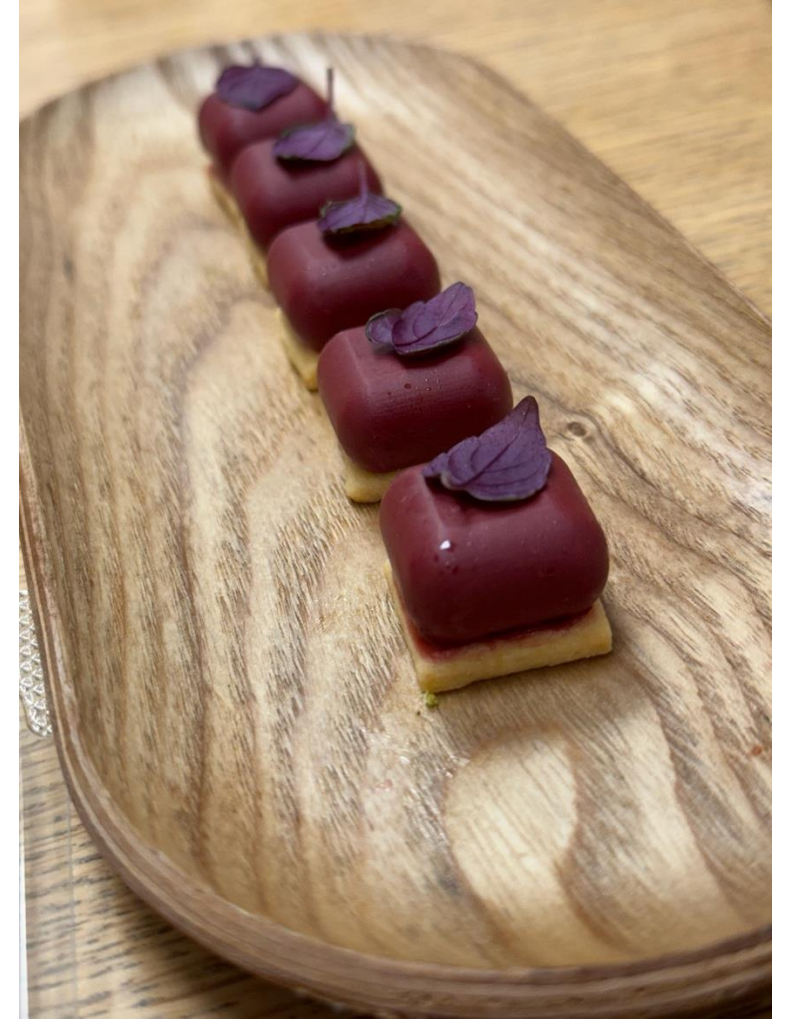




CHOCOLATE PRALINE POSSIBLE IN  
DIFFERENT COLOURS



STRAWBERRY AND PEACH CHEESECAKE



SPICED BISCUIT AND BLACKBERRY MOUSSE

SWEET CANAPÉS







SPONGE CAKE WITH CRÈME ANGLAISE



COFFEE MOUSSE



ROSE SPHERE WITH WILD BERRIES JAM

SWEET CANAPÉS



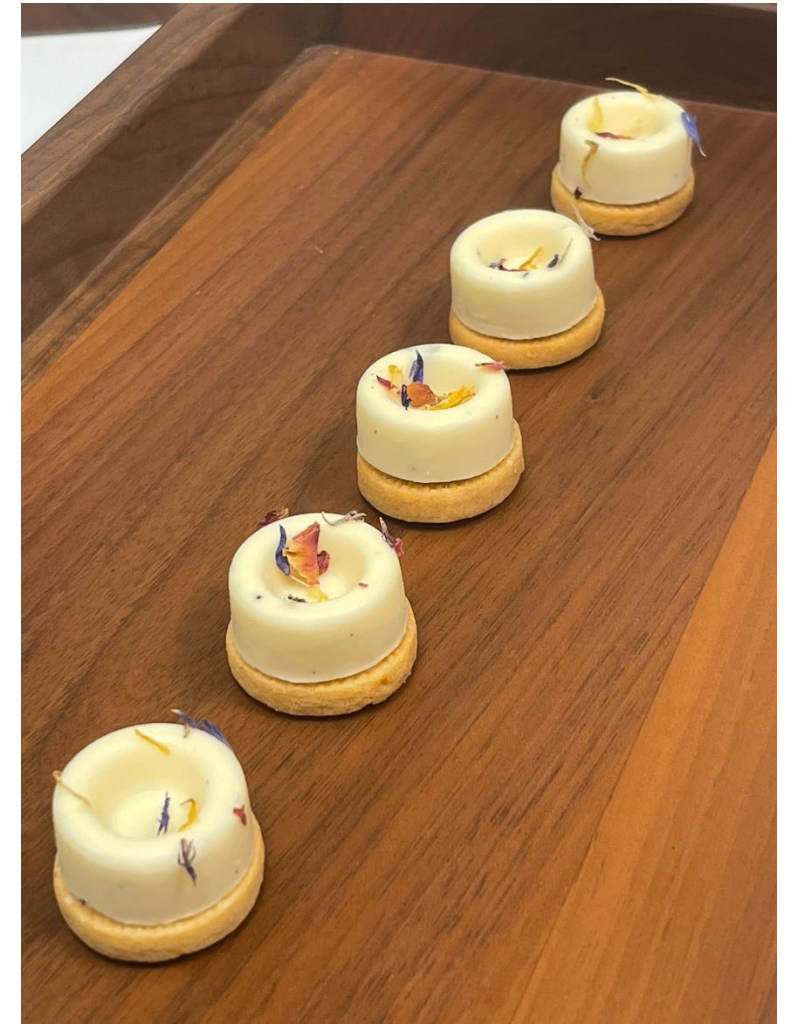




MARBLED CHOCOLATE DISC AND HAZELNUT HEART



PASSION FRUIT TART



WHITE CHOCOLATE PANNACOTTA AND  
PISTACHIO CREAM

SWEET CANAPÉS





MINI APPLE CHARLOTTE



SPICY DARK CHOCOLATE



MINI ORANGE PANNACOTTA WITH GINGER  
HEART

SWEET CANAPÉS







VANILLA TART, HAZELNUT CREAM  
AND RED FRUIT



LAVENDER BAVARESE WITH RIBES COULIS



MINI SACHER

SWEET CANAPÉS







WHITE GANACHE BACIO DI DAMA MERINGUE



CINNAMON SABLE' WITH PISTACHIO BAVARESE AND  
WALNUTS MOUSSE HEART



ELDER FLOWER GELÉE

SWEET CANAPÉS





VANILLA AND LEMON BAVARESE WITH MINI  
MERINGUE



VANILLA BAVARESE WITH ELDERFLOWER JAM



MACARONS  
(DIFFERENT COLOR POSSIBLE)

SWEET CANAPÉS





CHOCOLATE PRALINES



CHOCOLATE SABLÉ WITH COFFEE MOUSSE AND  
MERINGUE



CINNAMON TART WITH CREAM  
CHEESE AND MANGO

SWEET CANAPÉS







MASCARPONE MOUSSE WITH PASSION FRUIT  
BAVARESE



LEMON CURD TART



CHOCOLATE PRALINE WITH LOGO

SWEET CANAPÉS





CHOCOLATE BISCUIT WITH MODICA DARK  
CHOCOLATE BAVARESE AND ORANGE COULIS



PERSONALIZED CHOCOLATE BAR

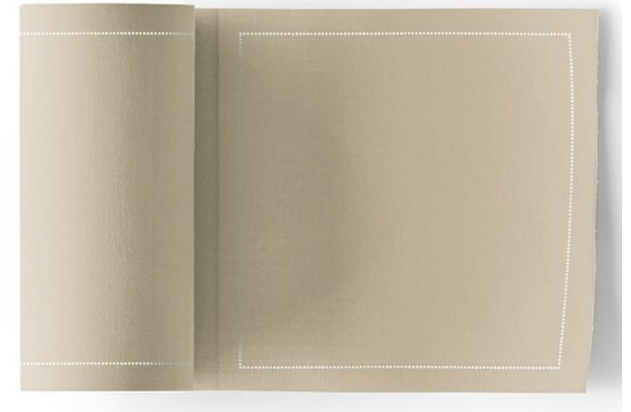
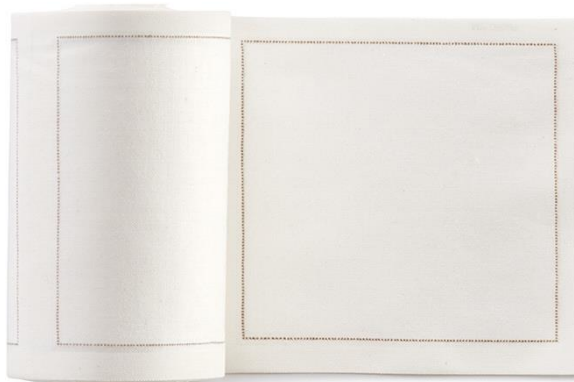
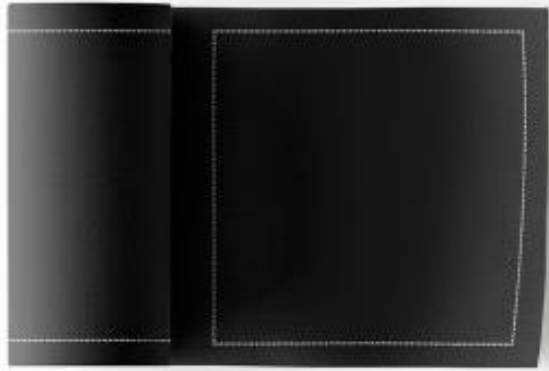


VANILLA CISCUIT WITH CARAMEL  
PANNACOTTA AND CHOCOLATE LEAF ON T  
SWEET CANAPÉS





MATERIALS









PRESENTATION PROPOSAL

MATERIAL SELECTION







MATERIALS

PRESENTATION PROPOSAL









PRESENTATION PROPOSAL

MATERIAL SELECTION





PRESENTATION PROPOSAL

MATERIALS









PRESENTATION PROPOSAL

MATERIALS









PRESENTATION PROPOSAL

GLASS SELECTION







PRESENTATION PROPOSAL

PLATES SELECTION





PRESENTATION PROPOSAL

TABLEWARE SELECTION





We provide a full service that includes all the elements above , making a curated selection of all the points that create the perfect event .

- Site inspection and venue check
- Proposal production and creation according to guidelines
- Kitchen back office
- Service materials including selection of glasses , customised trays
- Professional trained staff – well educated –formed Ice supply in different shapes
- Custommade selection of food & beverage
- Cleaning and reorganizing of back office

OUR SERVICE

PRESENTATION PROPOSAL



We've been specializing in the world of luxury for years, and we have dedicated ourselves exclusively to this field.  
Here are those who have chosen us and continue to choose us :

- DIOR
- FENDI
- YSL
- CARTIER
- VALENTINO
- AUDERMAS –PIGUET
- HERMÈS
- BOTTEGA VENETA
- LORO PIANA
- BULGARI
- VERSACE
- TIFFANY & CO
- LOUIS VUITTON
- POLLINI
- CELINE
- GUCCI
- GIVENCHY
- BLAZÉ
- HUBLOT
- CREED
- CHLOE
- CHANEL
- BLAZE'
- PARIS TEXAS
- GINORI
- MAX MARA
- PASQUALE BRUNI'

*Grazie Mille*

& MANY MORE

*mood*  
GINEVRA ANTONINI



This Agreement ("Agreement") is entered into on [Date], by and between [Your Name or Your Company Name], hereinafter referred to as the "Licensor," and [Licensee's Name or Company Name], hereinafter referred to as the "Licensee."

1. Grant of License:

1.1 Licensor hereby grants Licensee a non-exclusive, worldwide, royalty-free license to use, reproduce, distribute, and display the images described in Exhibit A (the "Images") for [specific purpose or purposes, e.g., marketing materials, website content] during the term of this Agreement.

2. Restrictions:

2.1 Licensee may not sublicense, sell, or otherwise transfer the Images to any third party without the prior written consent of Licensor.

2.2 Licensee may not use the Images in a manner that is defamatory, obscene, or otherwise illegal.

3. Ownership:

3.1 The Licensor retains all copyrights and other intellectual property rights in and to the Images.

3.2 Nothing in this Agreement shall be construed as transferring any proprietary rights or ownership in the Images to the Licensee.

4. Consideration:

4.1 In consideration for the license granted herein, Licensee agrees to pay Licensor the amount specified in Exhibit B, attached hereto and incorporated by reference.

5. Term and Termination:

5.1 This Agreement shall commence on the Effective Date and shall continue for [term, e.g., one year] unless earlier terminated as provided herein.

5.2 Either party may terminate this Agreement upon written notice if the other party breaches any material term or condition of this Agreement.

6. Governing Law:

6.1 This Agreement shall be governed by and construed in accordance with the laws of the [State/Country].

7. Miscellaneous:

7.1 This Agreement constitutes the entire understanding between the parties and supersedes all prior negotiations, understandings, and agreements.

7.2 Any amendments or modifications to this Agreement must be in writing and signed by both parties.

IN WITNESS WHEREOF, the parties hereto have executed this Agreement as of the Effective Date first above written.

Licensor:

[Your Name or Your Company Name]

Date: \_\_\_\_\_

Licensee:

[Licensee's Name or Company Name]

Date: \_\_\_\_\_

Exhibit A: Description of Images

[Include a detailed description or list of the images covered by this agreement]

Exhibit B: Payment Terms

[Specify the amount and terms of payment, if applicable]

