

# Joy

YOUR DREAM WEDDING <sup>SM</sup>



rehearsal

ceremony

banquets

buffet

enhancements

reception

our hotel



RENAISSANCE.  
NAPLES HOTEL MEDITERRANEO

Renaissance Naples Hotel Mediterraneo  
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# relax and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.



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*Let's start from rehearsal for the most beautiful day...*

We are delighted to welcome you at our Roof Restaurant Terrazza Angiò, for the "rehearsal" before your most beautiful day! The banquet room gathers up to 100 people and, during spring and summer, with the outside terrace, up to 200.

*...with our tastes...*

Our Executive Chef, Pasquale De Simone, will craft, with the bride and groom, a rehearsal buffet to taste our menus where the genuinity of local tastes perfectly joins the international cuisine, in an unexpected marriage.

A wide choice is also offered from our Wine List, for an ideal combining.

To reserve a rehearsal dinner, please contact our Events Office:  
+39 081 7970577

e-mail to: [events@mediterraneanapoli.com](mailto:events@mediterraneanapoli.com)





## *Rehearsal Buffet*

The rehearsal buffet will be agreed with bride and groom, based on their preferences and will include

An appetizer



Two first courses



One main course



Dessert Buffet



Mineral water, coffee



Choice of two wines



The rehearsal buffet, in case the banquet is confirmed, is free of charge up to 4 people. A tailor made proposal may be agreed at time of reservation.



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it's about  
**tradition**

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.

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## *The Ceremony*

We can host your wedding ceremony on our Terrace Angiò, with lunch or dinner inside the banquet room for a maximum of 100 people.\*

## *Before the wedding day*

Don't forget to schedule your agenda before the wedding:

### *from 9 to 12 months before:*

- select and reserve ceremony sites
- select the reception site and determine what kind of wedding you would like; how many people you would like to invite
- determine the wedding date after checking the availability of reception and ceremony venues
- select the photographer
- secure a florist

### *from 6 to 9 months before:*

- select and order the bridal gown and accessories
- make arrangements for music at your ceremony/reception
- detail the guest list

### *from 4 to 6 months before:*

- order invitations
- plan your honeymoon
- plan the rehearsal dinner at the venue you chose
- register for gifts

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\*all papers and authorization are up to the guests.

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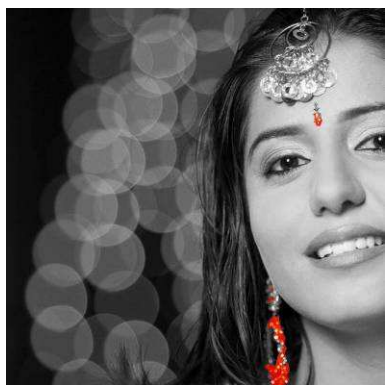
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## *Before the wedding (continued)*

### *from 2 to 4 months before:*

- select attire for the men in the wedding party
- purchase wedding rings and have them engraved
- contact the florist and make all agreements
- check contacts for the car rental (if needed)
- choose gifts for attendants
- consult hairstylist about wedding hairstyle and make up person about wedding day make up. Plan also some wellness and beauty treatments
- make sure out-of-town guests will be appropriately lodged. You may want to reserve a block of rooms at a hotel; the hotel will usually give your guests a reduced rate.

### *2 weeks before:*

- make sure all guests are attending
- decide on seating plan for reception

### *1 week before:*

- Make final checks on everything: catering, honeymoon, florist, photographer, musicians, officiant, car rental, etc.
- check your gifts list
- confirm number of attendants to restaurant and rooms to hotel for out-of-town guests

### *from 1 to 3 days before:*

- Pack an "emergency kit" containing things like spare hose, sewing supplies, aspirin, etc. to take with you to the wedding.
- make sure all suppliers have correct date and location information
- check with hairstylist and make up person final details

### *On wedding day:*

Relax, have fun and enjoy your special day!





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# taste and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor.



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## *Wedding Package*

### *"Mariage" € 100.00 per person*

Crafted for you, a complete package created to answer bride & groom and guests' needs.

#### *The Aperitif*

Welcome drink with hot and cold hors d'oeuvres  
Rainbow of mousses  
Delicacies of the Chef

Flûte of Italian sparkling wine  
Fruit juices and soft drinks  
Non-alcoholic and alcoholic cocktails

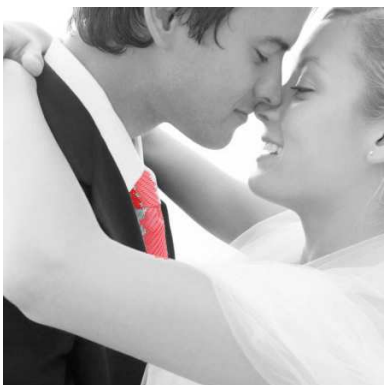
#### *The Lunch (or The Dinner)*

Appetizer  
Menu Gourmet 4 courses\* prepared by our Chef  
Wedding cake

Wines Mediterraneo Selection  
Fantinel Sparkling wine

#### *The Rehearsal Buffet (before the banquet)*

A rehearsal buffet, 10 days before the banquet, with the same menu, up to 4 persons



\* Composed of two first courses, one main course and dessert

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## *Wedding Package*

### *"Mariage" (continued)*

#### *The Decorations*

Floral centerpiece (with candles in case of dinner)

Menu printing

Tableau mariage with tables allocations

White or ivory linen with white chair covers

#### *The Wedding Night*

Complimentary Seaview Bridal Suite and in room Love breakfast

Special discounted rate for out-of-town guests, according to availability

Garage free up to two cars

Special discounted rate for garage for wedding guests (according to availability).

And for the First Anniversary, a complimentary night in suite!

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## *Wedding Package*

*"Pour Toujours" € 120.00 per person*

For a unique experience, a whole life memory, the package "Pour Toujours" is for a dream wedding.

### *The Aperitif*

Welcome drink with hot and cold hors d'oeuvres  
Rainbow of mousses  
Delicacies of the Chef

Flûte of Champagne  
Fruit juices and soft drinks  
Non-alcoholic and alcoholic cocktails

### *The Lunch (or The Dinner)*

Appetizer  
Menu Gourmet 4 courses\* prepared by our chef  
Wedding cake

Wines Mediterraneo Selection  
Fantinel Sparkling wine

\* Composed of two first courses, a main course and dessert



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## *Wedding Package* *"Pour Toujours" (continued)*



### *The Cocktail hour – Open Bar (for 1 hour after the reception)*

For your friends and relatives wishing to remain after the reception and for those guests remaining at the hotel, a cocktail hour with snacks composed of:

- Non-alcoholic beverages
- Beers
- Red and white wines Mediterraneo selection
- Prosecco (Italian sparkling wine)
- Spumante (Italian sparkling wine)
- Liquors
- Amari
- Distillates
- Whisky

### *The Rehearsal Buffet (before the banquet)*

A rehearsal buffet, 10 days before the banquet, with the same menu, up to 4 persons.

### *The Decorations*

- Floral centerpiece (with candles in case of dinner)
- Menu printing
- Tableau mariage with tables allocations
- White or ivory linen with white chair covers



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## *Wedding Package* *"Pour Toujours" (continued)*

### *The Wedding Night*

Complimentary Seaview Bridal Suite and in room Love breakfast  
Special discounted rate for out-of-town guests, according to availability  
Garage free up to two cars  
Special discounted rate for garage for wedding guests (according to availability).

And for the First Anniversary, a complimentary night in suite!



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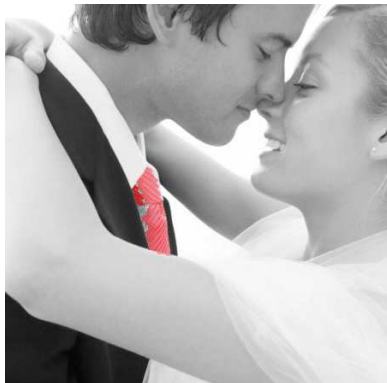
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## *Hors d'Oeuvres*

Our proposal of hors d'oeuvres, combined with our menus, suggests:

### *Hot Hors d'oeuvres*

Cakes and vegetable and classic Quiche Lorraine

Selection of hot hors d'oeuvres

Small fried squids

Whitebaits fritters

Selection of pizza slices

### *Cold Hors d'oeuvres*

Canapés with salmon, Parma ham and olives, tuna and capers

Rainbow of mousses:

Mousse with herbs and prawns, mousse with olives and salmon

Cherry mozzarellas with tomatoes

Mozzarella round with salmon

Parma ham and melon

Smoked salmon on valerian

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## *Menu Renoir*

### *Welcome Aperitif:*

Canapés with salmon, Parma ham and olives, tuna and capers

Rainbow of mousses:

Mousse with herbs and prawns, mousse with olives and salmon

Delicacies of the Chef

Prosecco sparkling wine

Fruit juices and soft drinks

Non-alcoholic and alcoholic cocktails

## *The Lunch*

Symphony of local cold cuts, with mozzarella delicatessen



Gran Risotto with provola cheese from Monti Lattari and  
Champagne



Fresh home made ravioli with caciotta cheese and marjoram on  
tomato velouté and basil



Veal medallion en croûte of sesame and duchesse potatoes with  
almonds

Cabbage dumpling



Sliced fresh fruits with wild berries syrup and chocolate grains



Wedding cake



Coffee

Wines: Mediterraneo selection

Spumante (sparkling wine) Fantinel

Mineral water

*€ 90.00 per person*

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## *Menu Matisse*



### *Welcome Aperitif:*

Canapés with salmon, Parma ham and olives, tuna and capers

Rainbow of mousses:

Mousse with herbs and prawns, mousse with olives and salmon

Delicacies of the Chef

Prosecco sparkling wine

Fruit juices and soft drinks

Non-alcoholic and alcoholic cocktails

### *The Lunch*

Seafood salad on julienne of lime scented crispy celery and pomegranate grains

Gran Risotto with zucchinis flowers and sautéed prawns with Armagnac

Fresh home made pasta medallion stuffed with mozzarella, tomato and basil

Gilthead filet with frosted vegetables and spiced potatoes

"Panna cotta" (cooked cream) with wild berries sauce, hazelnut grains and chocolate symphony

Wedding cake

Coffee

Wines: Mediterraneo selection

Spumante (sparkling wine) Fantinel

Mineral water

*€ 90.00 per person*

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## *Menu Memorable*

### *Welcome Aperitif:*

Canapés with salmon, Parma ham and olives, tuna and capers

Rainbow of mousses:

Mousse with herbs and prawns, mousse with olives and salmon

Delicacies of the Chef

Prosecco sparkling wine

Fruit juices and soft drinks

Non-alcoholic and alcoholic cocktails

### *The Lunch*

Parma ham with herbs, cherry mozzarella and melon pralines with Porto  
**wine**

Maccheroncelli pasta with swordfish, cherry tomatoes and local  
parsley

Crêpes stuffed with stewed radicchio on sweet cheese fondue and  
walnuts

Veal medallion en croûte of sesame with vegetables bouquet and  
duchesse potatoes

Symphony of fresh fruits with chocolate grains and wild berries sauce

Wedding cake

Coffee

Wines: Mediterraneo Selection

Spumante (sparkling wine) Fantinel

Mineral Water

*€ 100.00 per person*

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## *Menu Joy*

### *Welcome Aperitif*

Canapés with salmon, Parma ham and olives, tuna and capers

Rainbow of mousses:

Mousse with herbs and prawns, mousse with olives and salmon

Delicacies of the Chef

Prosecco sparkling wine

Fruit juices and soft drinks

Non-alcoholic and alcoholic cocktails

### *The Lunch*

Smoked swordfish on lemon scented valerian with crispy vegetables  
brunoise

Mezzi paccheri pasta from Gragnano with seafood and broccolis

Fresh home made ravioli pasta stuffed with aubergines, tomatoes,  
rocket salad and parmesan

Seabass filet en croûte of potatoes with zucchinis and pine nuts

Panna cotta (cooked cream) with wild berries sauce, walnut grains and  
chocolate

Wedding cake

Coffee

Wines: Mediterraneo Selection

Spumante (sparkling wine) Fantinel

Mineral Water

*€ 100.00 per person*

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## *Menu Le Grand Bleu*



### *Welcome Aperitif:*

Canapés with salmon, Parma ham and olives, tuna and capers

Rainbow of mousses:

Mousse with herbs and prawns, mousse with olives and salmon

Delicacies of the Chef

Prosecco sparkling wine

Fruit juices and soft drinks

Non-alcoholic and alcoholic cocktails

### *The Lunch*

Culatello (Parma ham cold cut) with crispy salad, endive with herbs  
scented ricotta cheese and sesame scented brisée



Maccheroncelli pasta with local cocchio fish, tomatoes and rocket salad



Soft crêpe stuffed with asparagus with scallop sauce and toasted  
almonds



Beef Wellington with potatoes croquettes and rainbow of vegetables



Symphony of fresh fruits with chocolate grains and wild berries sauce



Wedding cake



Coffee

Wines: Mediterraneo Selection

Spumante (sparkling wine) Fantinel

Minerale Water

*€ 110.00 per person*



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## *Menu Renaissance*

### *Welcome Aperitif*

Canapés with salmon, Parma ham and olives, tuna and capers

Rainbow of mousses:

Mousse with herbs and prawns, mousse with olives and salmon

Delicacies of the Chef

Prosecco sparkling wine

Fruit juices and soft drinks

Non-alcoholic and alcoholic cocktails

### *The Lunch*

Seafood fantasy: salmon, smoked swordfish and lemon scented prawns  
on oak salad and vegetables

Gran Risotto with Moët & Chandon and "scampi" with sweet  
fennel elisir

Fresh home made pasta medallion with artichokes on cheese  
fondue on crispy pumpkin brunoise

Filet of coccio fish en croûte with toasted almond and asparagus

Panna cotta (cooked cream) with wild berries sauce, hazelnuts grains  
and chocolate symphony

Wedding cake

Coffee

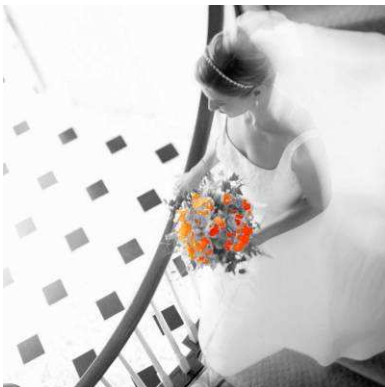
Wines: Mediterraneo Selection

Spumante (sparkling wine) Fantinel

Mineral Water

*€ 110.00 per person*

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### *Wines*

As for Mediterraneo wines selection included in the menu, we suggest the following wines:

Piedirosso Per'è Palummo Cantine Astroni - IGT  
Falanghina dei Campi Flegrei Cantine Astroni - IGT  
Prosecco Fantinel

Should you wish an alternative, we can suggest the following wines\*:

### *Red Wines:*

Rubrato – Feudi di San Gregorio – IGT € 7.00  
Morellino di Scansano – Moris – DOC € 10.00  
Taurasi – Feudi di San Gregorio- DOCG € 15.00  
Serpico – Feudi di San Gregorio - IGT € 18.00  
Brunello di Montalcino – Castello Banfi - DOCG € 18.00  
Piano di Monte Vergine – Feudi di San Gregorio - DOGT € 25.00  
Patrimo - Feudi di San Gregorio - IGT € 35.00

### *White wines*

Greco di Tufo – Terredora - DOCG € 4.00  
Fiano di Avellino – Feudi di San Gregorio - DOCG € 4.00  
Cupo – Pietracupa – IGT € 6.00

### *Wines Rosé*

Lacrimarosa – Mastroberardino - IGT € 5.00

### *Dessert Wines*

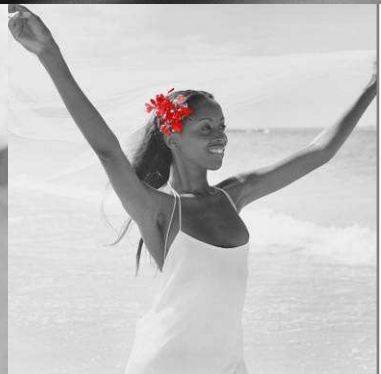
Passito di Pantelleria – Duca di Castelmonte – DOC € 3.00  
Privilegio – Feudi di San Gregorio- IGT € 3.00

### *Champagne & Spumanti*

Champagne Moët & Chandon	€ 8.00
Champagne Veuve Cliquot Ponsardin	€ 10.00
Champagne Cristal Louis Roederer	€ 20.00
Spumante Berlucchi brut	€ 5.00
Spumante Ferrari brut	€ 6.00

\* The supplement is per person on the menu rate.





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# experience

with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



lunch & dinner | buffet stations

## *Buffet*



### *Welcome Aperitif*

Canapés with salmon, Parma ham and olives, tuna and capers  
Rainbow of mousses:  
Mousse with herbs and prawns, mousse with olives and salmon  
Prosecco sparkling wine, soft drinks and fruit juices

### *Buffet*

#### *Entrées*

Cherry mozzarella  
Herbs scented small ricotta cheese  
Mozzarella round with salmon  
Parma ham and melon  
Smoked swordfish on valerian  
Cakes and Quiche Lorraine  
"Rustici" mignon  
Rice balls  
Potato and aubergine croquettes  
Prawns in batter  
Whitebait fritters  
Stuffed zucchinis flowers

#### *First Courses*

Risotto with provola cheese and champagne  
Mezze maniche pasta with aubergines and tomatoes

#### *Desserts*

Babà, sfogliatellas, Caprese chocolate cake, Neapolitan  
Pastiera  
Panna cotta (cooked cream) with wild berries

Wedding cake

Wines: Mediterraneo Selection  
Spumante (sparkling wine)  
Mineral Water  
Coffee

*€ 75.00 per person*



lunch & dinner | buffet stations



## *Cocktail Reception and Set Menu*

### *Buffet*

#### *Entrées*

Canapés with salmon, Parma ham and olives, tuna and capers

Rainbow of mousses:

Mousse with herbs and prawns, mousse with olives and salmon

Cherry mozzarella

Mozzarella round with salmon

Parma ham and melon

Smoked salmon on valerian

Cakes and vegetable and classic Quiche Lorraine

Selection of "Rustici" mignon

Fried small squids

Whitebait fritters

Selection of pizza slices

#### *Menu*

2 first courses

1 main course (fish or meat)

Dessert

Wedding cake

Coffee

Wines: Mediterraneo Selection

Spumante (sparkling wine)

Mineral Water

*€ 100.00 per person*



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## *Buffet Stations and Set Menu*

### *Welcome Aperitif:*

Canapés with salmon, Parma ham and olives, tuna and capers

Rainbow of mousses:

Mousse with herbs and prawns, mousse with olives and salmon

Delicacies from the Chef

Prosecco sparkling wine, soft drinks, alcoholic and non-alcoholic cocktails

### *Entrées from the buffet*

#### *Dairy corner:*

Cherry mozzarellas, mozzarella round Caprese style, assorted small curd cheeses, smoked provola cheese

#### *Cold cuts corner*

Parma ham, "Bresaola" (dried beef) from Valtellina with rocket salad and parmesan cheese and selection of local cold cuts

#### *Rôtisserie corner:*

Rice balls, potato and aubergine croquettes, cakes, Quiche Lorraine, Fried small squids and whitebaits

#### *Fisherman's corner:*

Seafood salad, cocktail of prawns, marinated anchovies, smoked salmon

#### *Vegetables corner:*

Selection of crudités with sauces and grilled vegetables kebab

### *Set Menu*

2 first courses

1 main course (fish or meat)

Wedding cake

Wines: Mediterraneo Selection  
Spumante (sparkling wine)  
Mineral water  
Coffee

*€ 100.00 per person*

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## *Selection of Buffet Stations*

*Selection of buffet station to be combined with a set menu*

### *Entrées & Contours*

#### *Oysters station € 20.00 per person*

Oysters, sautéed clams and sea truffles

#### *Fisherman's corner € 20.00 per person*

Seafood salad, cocktail of prawns, marinated anchovies, smoked salmon

#### *Pâtisserie corner € 15.00 per person*

Rice balls, potato and aubergine croquettes, cakes, Quiche Lorraine, Fried small squids and whitebaits  
Selection of pizza slices

#### *Vegetables corner € 10.00 per person*

Selection of crudités with sauces and grilled vegetables kebab



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## *Selection of Buffet station (continued)*

*Selection of buffet station to be combined with a set menu*

### *Cheeses & Desserts*

#### *Dairy and Cold cuts corner € 15.00 per person*

Cherry mozarellas, mozzarella round Caprese style, assorted small curd cheeses, smoked provola cheese.  
Parma ham, "bresaola" (dried beef) from Valtellina with rocket salad and parmesan cheese and selection of local cold cuts

#### *Cheeses corner € 18.00 per person*

Selection of cheeses: Castelmagno, Camembert, Parmigiano with white olives, walnuts, Provolone del Monaco, Caciocavallo from Agerola, Caciocchiato accompanied by balsamic mustard, jams, honey and sliced pears.

#### *Chocolate corner € 15.00 per person*

Assortment of chocolates, mini biscuits, chocolate cakes

#### *Crêpes corner € 10.00 per person*

Assortment of crêpes with nutella, jams, cream, etc.

#### *Desserts corner € 12.00 per person*

Selections of cakes and small pastries.

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# unique details

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.



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## *At Your service*

We know that every detail is important to you: it is not only your wedding day but an experience to live.

At Renaissance Naples, we are eager to take care of every detail, because it is the once in a lifetime.

For that reason, we include in our menu and package offers the following:

### *The Decorations*

- Floral centerpiece (with candles in case of dinner)
- Menu printing
- Tableau mariage with tables allocations
- White or ivory linen with white chair covers

### *The Wedding Night*

- Seaview Wedding Suite and in room Love breakfast
- Special rate for out-of-town guests, according to availability
- Garage free up to two cars
- Special rate for garage for wedding guests (according to availability).

And for the First Anniversary, a free night in suite!



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## *At Your service (continued)*

### *Children*

For your little guests, our chef suggests tailor-made menus at € 40.00 per person

#### *Menu*

Appetizer  
First course  
Main course  
Dessert

#### *Entertainment*

We are delighted to suggest special locations for children's entertainment:

Conference room € 100.00 vat included

Children's entertainment service:

€ 150.00 vat included every 20 children.  
2 entertainers with games, puppets, face painting and much more.  
An extra charge may be requested for staff in languages other than Italian.

Children's entertainment may be supplied by the hotel or by the client himself.



## *At Your service (continued)*

### *Vegetarian Menu*

To choose among the following courses:

#### *Entrées*

Zucchini flan on velouté of tomatoes and basil  
Mozzarella and tomatoes "millefoglie"

#### *First courses*

Maccheroncini pasta with vegetables and caciotta cheese  
Velouté of asparagus

#### *Main courses*

Mint scented aubergines with cheese  
Steamed seabass with vegetables

#### *Dessert*

Pineapple and kiwi  
Symphony of season fresh fruits

### *Menù Coeliac*

To be agreed with our wedding planners

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## *At Your service (continued)*

### *Wedding Cocktail*

Reserved to bride and groom, a tailor-made drink created by our barman following their tastes and preferences. The drink will be included in the banquet aperitif.

### *Floral Decorations*

The set up of the banquet and the buffet includes, in the banquet rate, the standard floral decorations. A choice of alternative floral decorations is available, at a charge. Should you wish to bring your own florist, we will be delighted to offer him our support.

### *Linen*

The tables set up will be with white or ivory linen, included in the banquet rate. Should you wish an alternative, we will be happy to serve you at an extra charge to be determined.

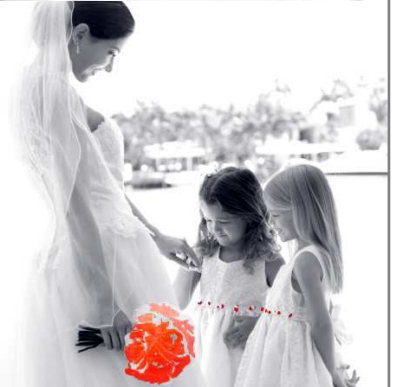
### *Music*

On request, the hotel may supply music entertainment through its referenced suppliers.

Should you wish to bring your own musician, we will be happy to agree location and equipment necessary. Please be aware that for evening weddings, music entertainment must stop at midnight.



Renaissance Naples Hotel Mediterraneo | Via Nuova Ponte di Tappia 25 - 80133 Napoli | +39 081 7970577



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# distinctive touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.

*Joy*  
YOUR DREAM WEDDING<sup>SM</sup>



## *Before the feast...*

### *...a Brunch with your Friends*

As hen party, Renaissance Naples suggests an intimate moment to share with your friends at a special brunch in a reserved room as the Cigar Room or on the solarium terrace with seaview.

### *Brunch Mediterraneo € 35.00 per person*

Mozzarella round Caprese style, Parma ham and melon, sedani pasta with zucchinis, roast beef with sauce, steamed vegetables, sandwiches and selection of desserts

### *Terrace Brunch € 20.00 per person*

Stuffed "Pan brioché", sandwich with ham and cheese, small sandwiches with salami, baguette with small ricotta cheeses with herbs, small pizzas with tomato and mozzarella, potato croquettes, sfogliatellas and Caprese chocolate cake

### *Tea Brunch € 15.00 per person*

Selection of teas and infusions, small pastries  
Sandwiches with cheese and lettuce, bresaola (dried beef) and rocket salad and vegetarian, biscuits, almonds cake



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# romance

and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.





## *The Right Choice*

It is the right choice, not only because you are getting married to the right one but because you chose to marry in a heavenly corner, where sea colours you see are always different. Refined elegance, a breathtaking seaview and a tasty cuisine will be your ingredients.

Our Marriott certified wedding planners will take care, step by step, of every detail and will make planning a wedding easier, satisfying your every wish and creating the most unforgettable day .

## *Roof Restaurant Terrazza Angiò*

Terrazza Angiò on the roof top, with an amazing view over the Bay of Naples.

It can gather up to 200 people in spring -summer, that can turn into 300 in case of standing buffet.

- Minimum number of guests: 40
- Maximum number of guests: 130 (from October to March)  
200 (from April to September).

▫ Advised lead time: from 2 to 4 months before.

▫ Exclusivity of venue: yes

▫ Parking: max 40 places - at a charge (with rate to be agreed).

In the area nearby the hotel, there are also many garages available.

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## *The Cigar Room*

A space unique and with refined decoration, it is the perfect place for an aperitif for few friends. Located on the mezzanine floor, the cigar room is over the bar, connected through a stair.

## *Downtown Bar*

Dominated by the sculptures of Maestro Roberto Lucifero, the Downtown Bar, together with the Lounge, is the perfect place to sip delicious aperitifs and cocktail hours, with funny snacks.