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THE PERFECT VENUE

Where better to celebrate a wedding!
One of the most romantic locations in the world:
TUSCANY

GENERAL INFORMATION

Renaissance Tuscany Il Ciocco Resort & Spa is a building of great charm located amongst the the Serchio Valley, the corner of the most fascinating and mysterious Tuscany.

Resting between the Apuan Alps and the Tuscan Emiliano Apennine it is unique for the particularly rich vegetation that offers the traveller a true natural sight, embellished by the enchanting cornice of the mountains.

In these places, custodians of ancient memories, where nature and art, legends and traditions admirably merge, you can see amongst chestnuts and thick rays of sunshine, small villages where time seems to stand still.

The Resort is located within a park of 600 hectares, where the modern design by “Renaissance Hotels” meets the colors, the perfumes and shapes of the greenest and uncontaminated Tuscan nature.

The hotel is only one hour distance from the beautiful touristic cities of Lucca, Pisa and Florence.
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RENAISSANCE TUSCANY IL CIOCCO RESORT & SPA · Via Giovanni Pascoli l Castelvecchio Pascoli, 55051, Barga (Lucca) | ITALY
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by InfinityWeddings

www.infinityweddings.it
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WEDDING CEREMONIES

• Catholic Wedding
• Civil Ceremony and Symbolic Ceremony

CATHOLIC WEDDING

Near the resort the following suggestive Churches:

• San Nicolo church in Castelvecchio Pascoli 2.5 km
• Duomo of Barga 4 km

CIVIL CEREMONY AND SYMBOLIC CEREMONY

We suggest our wonderful terraces, gardens and our premises
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WEDDING CEREMONIES

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VENUES

The Renaissance Tuscany Il Ciocco Resort & Spa offers a wide range of possibilities for weddings, from large to small banquets and for most intimate celebrations.

RESTAURANT LE SALETTE
Cocktails: up to 40 persons
Banquets: up to 25 persons

LA VERANDA AND LA TERRAZZA
Cocktails: up to 250 persons
Banquets: up to 190 persons

LA PIAZZETTA
Cocktails: up to 400 persons
Banquets: up to 250 persons

LA SALA DEGLI ARTISTI AND LA TERRAZZA
Cocktails: up to 180 persons
Banquets: up to 110 persons

IL SALONE PASCOLI
Cocktails: up to 800 persons
Banquets: up to 480 persons

THE SWIMMING POOL
Cocktails: up to 250 persons
Pizza Party: up to 150 persons

DISCOTEQUE
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VENUES

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THE INDIGENOUS TUSCAN CUISINE
OF THE SERCHIO VALLEY

The pleasure of finding the unique
flavours of a cuisine combining
indigenous tuscan dishes with the
creativity of our Chef.

A perfect venue to make your moments
unique.

• OUR SPECIALTIES
• WINE LIST
• THE PASTRY AND THE WEDDING CAKE
• VEGETARIAN PROPOSALS
• ETHNIC CUISINE
APERTIF AND APPETIZER BUFFET

THE APÉRITIFS
• Prosecco from Valdobbiadene
• Sauvignon Blanc
• Non alcoholic fruit punch
• Rossini and Bellini cocktails
• Campari Orange

THE CAROUSEL OF CANAPÈS
• Robiola cheese and smoked meat canapès
• Whole wheat bread and shrimp canapès
• Colored crispy wafers with salmon roe

PAN-FRIED BITES
• Fried breaded vegetables,
• “Panzerotti” with tomatoes and mozzarella
• Small shrimps in bamboo cones
• Crispy sage
• Battered and fried cod bites
• Crispy potato chips

SELECTION OF BRUSCHETTE
• Rosemary and lard “bruschetta”
• Tomato and caper “bruschetta”
• Walnut paté “bruschetta”
• “Crostino” with local Tuscan paté
• Traditional fresh tomato and basil “bruschetta”

ITALIAN MEAT PLATTER
• “Bazzone” prosciutto with fresh seasonal fruit
• Tuscan salami
• Mondiola Garfagnina
• Mushroom and truffle bites

CHEESE PLATTER
• Grana Padano
• Red Pecorino from Garfagnana Region
• Sheep cheese aged in cinders
• Bites of “pecoringrana”
• Our cheese platter is accompanied by acacia honey and fruit jam

BREAD BUFFET
• Classic extra virgin olive oil “focaccia”
• Potato bread baked over wood
• Olive bread
• Sesame bread
OUR SPECIALTIES

STARTERS
- Larded Prawns served with potato sauce and soy chips
- Indigenous “Culatello” ham served with melon
- Crunchy cod bites served with chick peas sauce scented with rosemary and deep fried leek
- Steamed seafood salad served with rocket salad and cherry tomatoes

PASTA AND RISOTTO
- Spiny-Lobster “Risotto”
- “Fresh home-made pasta served with prawns, capers and lemon twisted sauce
- Fresh Pasta served with asparagus dried tomato and Lard of “Colonnata” sauce
- Fresh tagliolini Pasta served with lobster sauce
- Scampi and mozzarella cheese “tagottino” served with shellfish bisque
- Mozzarella cheese and beef ragout Lasagna served with egg and parmesan cheese sauce
- Shrimp and calamari ravioli served with arugula pesto
- Home-made “maccheroni” served with courgettes, dried tomatoes and sweet bacon

MAIN COURSES
- Oven cooked Veal leg in Bellevue served with browned thyme potatoes green beans and crispy bacon
- Beef fillet served with Chateau Potatoes, carrots and green bean timbale
- Veal loin served with hazelnut sauce with “Noisette” potatoes and vegetables flan
- Baked Seabass served with vegetables julienne and seafood
- White turbot fish served with potatoes, cherry tomatoes and olives
- Roast Salmon fillet served with potato crust scented with herbs and vegetables
WINE LIST

WHITE WINE
- Muller Thurgau – Casata Montfort
- Sauvignon Blanc - Val di Cembra
- Chardonnay – Dureweg
- Gewurtraminer- LaVis
- Vermentino di Bolgheri – Guado al Tasso Antinori
- San Angelo Pinot Grigio – Castello Banfi

RED WINE
- Chianti Classico – Villa Cafaggio
- Morellino di Scansano - Terenzi
- Nobile di Montepulciano – Fattoria la Braccesca Antinori
- Aska di Bolgheri – Castello Banfi
- Potazzine rosso di Montepulciano – Fattoria Le Potazzine
- Le Motelle Botrosecco Cabernet Sauvignon – Fattoria Le Mortelle
THE PASTRY AND THE WEDDING CAKE

The Pastry Chef’s pick

All Pastries, wedding Cakes and Pastas are home made and served directly from the Pastry Kitchen to the tables.
THE PASTRY AND THE WEDDING CAKE

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VEGETARIAN PROPOSALS

STARTERS

- Oven cooked eggplant tomatoes and “Scamorza” cheese served with basil sauce
- “Stuffed Pasta” with ricotta cheese and spinach served with saffron sauce
- Zucchini and Courgette flower flan served with “Brie” sauce

PASTA AND RISOTTO

- “Risotto” with Asparagus and wild asparagus scented with saffron
- “Ravioli” stuffed with truffles and mashed potatoes
- “Risotto” with Courgette flower and zucchini scented with black truffles

MAIN COURSES

- Pastry basket filled with Courgette and onions scented with mint
- Eggplant and mozzarella cheese strudel served with tomato sauce
- Spelt flan served with lettuce, pear, sheep cheese, pine nuts and tomatoes scented with balsamic vinegar
The hotel has 180 rooms including classic, superior, executive and de luxe rooms, with valley view, junior suites, suites, presidential suite and penthouse suite.

The rooms have been designed in all details in order to offer to the guests a comfortable environment and are refined in terms of materials and colours.

Each room features spacious, comfortable beds, LCD HD televisions, Wi-Fi, minibars, some rooms with a spectacular view of the Serchio Valley.
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BEAUTY SPA

WEDDING SERVICES

To bring your dream come true!
The hotel has a directory of services and recommended suppliers.

The Beauty Spa Renaissance Tuscany has 12 cabins, including one Suite cabin for couples massage, a Turkish bath suite marble bathrooms, a Suite Cabin with double whirlpool tub, a walk-exclusive detox foot bath, a solarium, a relaxation area with a terrace overlooking the Serchio Valley and offers a multitude of exclusive treatments and rejuvenating massages.
To bring your dream come true!
The hotel has a directory of services and recommended suppliers.

- photographers and videographers
- floral design
- babysitting service
- set up and decorations
- limousine and car rental
- dedicated private parking / valet parking
- music and entertainment
- bridesmaid’s dinner
- gentlemen’s grooming
- disco and djset
- Navigators for local information
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WEDDING SERVICES

To bring your dream come true!
The hotel has a directory of services and recommended suppliers.

Our wedding planners provides a high level of quality and high standards at all times
for more information contact our

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weddings@renaissancetuscany.com

or visit
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