

# weddings

BY RENAISSANCE® HOTELS



## THE APERICENA WEDDING

# wedding

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*An unparalleled panorama from San Martino hill to the Gulf of Naples with its islands and Vesuvius. With this magic atmosphere we are delighted to welcome bride and groom and their guests.*

*The Roof Garden Terrazza Angiò is certainly our presentation card, the jewel in the crown of Renaissance Naples Hotel Mediterraneo. Our Marriott certified wedding planners and their staff will be eager to fulfil each desire of the newly weds: according to your wedding theme, a tailor made menu will be conceived, with beautiful flower set up, the right music, the care of any detail to turn your wedding into a memorable event, refined and unique.*

*Best wishes !*



***Pasquale De Simone***  
Executive Chef

*When you are getting married you are not alone! Together with the bride and groom, we work to let all the guests enjoy their palate: be it a lunch or an exclusive dinner, a glamorous buffet or an unusual proposal to celebrate your «yes» surrounded by a charming frame.*

*At Renaissance Naples, the kitchen team is leaded by our Executive Chef Pasquale De Simone, always keen to enhance his menus with creativity and tradition, a special care to the ingredients and a personal attention to the future weds' wishes and needs.*

*Getting engaged with the culinary art – as any wedding requires – must be done in the right time frame, in order to enjoy the rehearsal dinner to taste the savours chosen for your wedding, meet the chef and eventually choose to have a further tailor made cuisine or to confirm your choices.*

*In any case, this will be a tasting experience!*

*A professional staff ready for anything! This is the team led by Giovanni Botta. Unusual requests or traditional choices are always dealt with the art of welcoming and receiving, made of discreet advices and a deep listening to the future weds' wishes, starting from the first rendez-vous.*

*At Renaissance Naples Hotel Mediterraneo, a connection made of trust and empathy is established with our Food & Beverage Manager with whom you may feel at home from the very first moment. An essential professional partner, able to turn into reality the bride and groom requests and make their wedding perfect. Because care for details makes a difference. Always. Especially when you are getting married.*



***Giovanni Botta***  
Restaurant Manager

## *Apericena Wedding | Menu*

### *Buffet*

*Selection of pâte brisée*

*Pumpkin and walnuts pastry*

*Eggplant pastry, friarielli vegetables pastry, cauliflower risen dough*

*Potato croquettes stuffed with salted codfish*

*Salmon and arucola risen dough, croûton with marinated anchovies with citrus fruits and tomatoes*

*Croûton with dried tomatoes and pecorino cheese*

*Croûton with smoked swordfish*

*Potato croquettes, rice balls, pumpkin flowers stuffed*

*Fried calzoncini, eggplants risen dough, flat bread with rosemary*

*Shrimps in batter, selection of mini pizzas*

*Fruit skewers*

*Mini caprese chocolate cake, hazelnut pastry, mini apple and pine nut tart,*

*Sicilian ricotta mini cake (cassata)*

*Wedding Cake*

*Mineral Water*

*Wines Renaissance Mediterraneo selection*

*Sparkling wine*

*Fruit juices*

*Coffee*

*Liqueurs*

**€ 70,00 per person**



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**Banquet rate is inclusive of**  
Floreal centerpiece or candles  
Hotel music selection

**On request at extra charge**  
Menu rehearsal up to 4 people  
First wedding night in Suite  
Chair covers  
Jordan almonds  
Live music  
Children's entertainment service