

# weddings

BY RENAISSANCE® HOTELS



## THE FUNNY 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

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## *The Funny Wedding | Menu 1*

**Welcome Aperitif** *Muffin with friarielli tyoical vegetables and chili pepper*  
*Amusette with arucola mousse and smoked tuna*  
*Croûton with pecorino cheese and dried tomatoes*  
*Sparkling wine, non-alcoholic long drinks*

**Buffet**  
*Cherry bufala mozzarella cheese*  
*Braided mozzarella with salmon, arucola and cherry tomatoes*  
*Smoked swordfish*  
*Serrano cured ham*  
*Broccoli puff pastry with provola cheese from Agerola*  
*Salted codfish risen dough*  
*Shrimps in batter with sesame*  
*Croûton with cheek lard and pecorino cheese from Avellino*  
*Savoury cake and quiche lorraine*

*Risotto with provolone del monaco cheese, pumpkin and walnuts*  
*Maccheroncelli pasta with mushrooms and radicchio with Aglianico reduction sauce*

*Selections of cakes and small pastries: small cake with apple and cinnamon, mini sacher, shot glass nougat mousse, shot glass Neapolitan pastiera mousse*

*Wedding Cake*

*Mineral Water*

*Wines Renaissance Mediterraneo selection*

*Sparkling wine*

*Fruit juices*

*Coffee*

*Liqueurs*

**€ 100,00 per person**

\* On request, you can add 1 main course (fish or meat) at an extra charge, from € 10.00 per person



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**Banquet rate is inclusive of**  
25.000 Marriott Rewards points  
Menu rehearsal up to 4 people  
First wedding night in Suite  
First anniversary night in Junior Suite  
Floreal centerpiece  
Chair covers  
Tableau mariage  
Hotel music selection  
Menu printing

**On request at extra charge**  
Sugar almonds sweet table  
Live music  
Children's entertainment service  
Special tablecloths