

weddings

BY RENAISSANCE® HOTELS



THE GLAMOUROUS WEDDING

wedding

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 Glamorous Wedding | Menu 1

Welcome Aperitif

Amulette with arucola mousse and smoked tuna
Small pie with ricotta cheese and walnuts
Pâte brisée with herbs mousse and lumpfish roe
Muffin with artichokes and pecorino cheese
Croûton with smoked swordfish and black olives
Whitebait fish risen dough with lemon
Shrimps in batter with sesame
Sparkling wine, non-alcoholic long drinks

Set Menu

Octopus carpaccio with citrus fruit sauce, fennel crudités and sauce curreant
Risotto with lobster, champagne and wild fennel
Fresh home made pasta stuffed with citrus fruits, caciotta cheese and scallop sauce with artichokes
Turbot en croûte of pistachios with pumpkin cream and fresh spinach

Desserts corner

Selections of cakes and small pastries: Neapolitan babà, Sicilian cannoli, pie with apple and cinnamon, chantilly cream and sour cherries flaky pastry, shot glass panna cotta and caramel, shot glass coffee mousse

Wedding Cake

Mineral Water

Wines Renaissance Mediterraneo selection

Sparkling wine

Fruit juices

Coffee

Liquers

€ 130,00 per person

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The Glamorous Wedding | Menu 2

Welcome Aperitif *Amusette with almonds mousse and candied orange*
Small pie with fior di latte cheese, apple and hazelnuts
Pâte brisée with salmon mousse and pineapple
Muffin with zucchini and mint
Mini quiche with cheese
Potato croquettes stuffed with salted codfish
Tuna pie with capers, black olives and thyme
Sparkling wine, non-alcoholic long drinks

Set Menu *Duck breast carpaccio with pumpkin cream and herbs*

Risotto with radicchio, almonds and Aglianico sauce
Maccheroncelli pasta with sauteed artichokes, cheek lard and provolone del monaco cheese

Chianina beef medallion with porcini mushrooms, cream beets and potatoes

Desserts corner *Selections of cakes and small pastries: hazelnut puff pastry, cheese cake, light sponge dessert with lemon chantilly cream, Sicilian cassata, shot glass raspberry cream and white almonds, shot glass cannolo cream*

Wedding Cake

Mineral Water

Wines Renaissance Mediterraneo selection

Sparkling wine

Fruit juices

Coffee

Liquers

€ 130,00 per person



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Banquet rate is inclusive of

50.000 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 with customized monogram

Jordan almonds

On request at extra charge

Live music

Children's entertainment service

Special tablecloths