

weddings

BY RENAISSANCE® HOTELS



THE MED 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 leaded 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 Med Wedding | Menu 1

Welcome Aperitif

Croûton with pecorino cheese and dried tomatoes
Small pie with ricotta cheese and walnuts
Pâte brisée with tuna mousse and melon
Pumpkin puff pastry with caprino cheese and saffron
Shrimps in batter with sesame
Fried anchovies
Sparkling wine, non-alcoholic long drinks

Set Menu

Julienne cuttlefish with crispy celery and pomegranate seeds
Risotto with scampi (large prawns), citrus fruits and pumpkin flowers
Vesuvietti pasta with cocchio fish, sauteed artichokes and toasted almonds
Seared seabass with Mediterranean herbs, potatoes cream with rosemary and glazed vegetables

Desserts Corner

Selections of cakes and small pastries: sliced fresh fruits, Neapolitan babà, mini caprese chocolate cake, chantilly cream and sour cherries flaky pastry, hazelnut puff pastry, shot glass raspberry and white almonds, shot glass strawberry and cream

Wedding Cake

Mineral Water

Wines Renaissance Mediterraneo selection

Sparkling wine

Fruit juices

Coffee

Liqueurs

€ 120,00 per person

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The Med Wedding | Menu 2

Welcome Aperitif

*Canapés with salmon
Croûton with eggplants in oil and provolone cheese
Small pie with fiordilatte cheese, apple and walnuts
Artichokes puff pastry with lettuce cream and marjoram
Pumpkin flowers puff pastry with ricotta cheese and basil
Whitebait fish risen dough with lemon
Sparkling wine, non-alcoholic long drinks*

Set Menu

*Veal carpaccio with balsamic vegetables and provolone del monaco cheese
Risotto with red radicchio, crispy cheek lard and caciotta cheese
Fresh home made pasta stuffed with pumpkin and walnuts
Slow cooked beef fillet with cheek lard, potatoes pureed and pie broccoli*

Desserts Corner

Selections of cakes and small pastries: sliced fresh fruits, flaky pastry cannoli with lemon, fruits tarts, strawberry puff pastry, mini cassate, shot glass zabaglione and babà mousse, shot glass cherry cream

Wedding Cake

Mineral Water

Wines Renaissance Mediterraneo selection

Sparkling wine

Fruit juices

Coffee

Liqueurs

€ 120,00 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 marriage

Hotel music selection

Menu printing with customized monogram

Sugar almonds sweet table

On request at extra charge

Live music

Children's entertainment service

Special tablecloths