

FESTIVE CELEBRATIONS



HOTEL SAVOY
FLORENCE

A ROCCO FORTE HOTEL



Florence With a Side of Sparkle

Florence comes alive under a romantic cascade of twinkling lights during the festive season. Join us as we add a little sprinkle of glamour to your celebrations.

As Piazza della Repubblica transforms into a winter wonderland outside, within Hotel Savoy our chefs have been busy cooking up delicious seasonal dishes and creating sweet candied desserts.

Served to a soundtrack of ambient beats, special cocktails are ready to be poured by our mixologists to ensure a glittering experience in our beautiful city.

Come together with family and friends for festive celebrations and raise your glass to the New Year at a glamorous gala dinner. Here's to new beginnings.





Truffle Night

Enjoy live music entertainment by renowned truffle hunter Giulio Benuzzi's band while discovering our exceptional truffle menu designed by Chef Fulvio Pierangelini.

A chance to savour one of the rarest and most treasured delicacies on the planet, and to celebrate this highly sought-after fare.

Soft egg, cauliflower, capers and black truffle
Ravioli with turnip tops, burrata cheese and white truffle
Umbrine, escarole, endive, pears and black truffle
Apple tarte tatin, vanilla ice cream and white truffle

Wine pairing:
Barolo Bussia Prunotto
Chablis Premier Cru Domaine Laroche

Friday 17th November
€130 per person
Menu excludes beverages
Live music entertainment

Thanksgiving Dinner

A time for convivial enjoyment and gratitude, we enjoy celebrating Thanksgiving with our Florentine and international guests. In honour of this special occasion, we've applied our Italian flair to the typical Thanksgiving menu with a four-course dinner featuring the finest holiday dishes by Chef Fulvio Pierangelini.

Amuse bouche

Fennel, escarole, endive and orange salad
Handmade ravioli, sweet potato filling, chestnuts and Parmesan

Stuffed roast turkey, green beans, cranberry sauce and gravy

Caramelized pumpkin crumble and cheesecake ice cream

Thursday 23rd November
€75 per person
€38 for children under 12 and a complimentary menu for children up to 3 years old
Menu excludes beverages





Candlelit Dinners

Gifting warmth and beauty in the coldest and darkest months of the year, Irene restaurant at Hotel Savoy will be illuminated by candlelight, creating an extra sense of intimacy and romance for very special evenings.

Every Monday evening, our restaurant will be switching off its lights in support of energy saving and romance to embrace guests in a memorable glow. Candlelit Evenings will bring a beacon of light during the darkest period of the year for those looking to dine or drink in beautiful surroundings with alluring radiance.

Every Monday until the 5th February 2024
From 7.30pm

Teddy Christmas at Hotel Savoy

Nothing spreads holiday cheer like a well decorated Christmas tree. That is why Hotel Savoy has assigned this important task to artist and graphic designer Gianpiero D'Alessandro. Known for his collaborations with high-end fashion brands and Hollywood celebrities, D'Alessandro has always liked to design objects that will bring love and positivity. One of these is the teddy bear.

With the support of project curator Luca Cantore D'Amore, Hotel Savoy welcomes guests with the most cheerful of Christmas trees, adorned with teddy bears and other illustrations designed specifically by D'Alessandro for Hotel Savoy. And to spread even more love, each time a teddy is purchased, 100% of the proceeds will be donated to Florence's foundation "Istituto degli Innocenti."

This Christmas, "love is in the bear".





Christmas Eve Dinner

Enjoy the festive atmosphere with friends and loved ones with a sumptuous feast at Irene restaurant.

Amuse bouche

Fish broth, cod, sea truffles, amaranth and baby kale

Raw sea bass, artichokes and bottarga

Homemade tortelli, turnip greens, burrata and white truffle

Grilled fish of the day with citrus and braised fennel

Crispy ravioli with ricotta, capers, spiced hot chocolate sauce

Petit fours

Water and coffee

Sunday 24th December

€95 per person

€48 for children under 12 and a complimentary menu for children up to 3 years old

Menu excludes beverages

Christmas Lunch at Irene

To mark this special occasion, Chef Fulvio Pierangelini has handpicked local ingredients and crafted an exceptional menu to make it an unforgettable day for you and your loved ones.

Mixed fried vegetables and fruit, Jerusalem artichoke

Or

Tuna roast beef, sauce, colourful cauliflower salad

Homemade pumpkin ravioli pasta, butter, Parmesan cheese and white truffle

Or

Homemade tortellini pasta in capon consommé

Croaker fish, mashed potatoes, sautéed turnip greens, and black truffle

Or

Duck breast, spiced bread, Jerusalem artichoke, chestnuts and black truffle

Green apple and ginger sorbet

Crêpes with orange and Panettone ice cream

Water and coffee

Monday 25th December

€150 per person

€75 for children under 12 and a complimentary menu for children up to 3 years old

Menu excludes beverages





New Year's Eve Dinner

Celebrate the most anticipated evening of the year at Irene restaurant with a glamorous dinner with live music. Enjoy a welcome flute of chilled Champagne, followed by a meal including regional delicacies. As midnight approaches, count down and raise a toast to 2024.

Finger food and Champagne

Natural oysters, brioche bread with aromatic herbs, goose terrine, stewed artichokes, baked cauliflower with black truffle sauce

Scallops marinated in prickly pears, red turnips and fennel

Lobster, Jerusalem artichoke, black truffle, asparagus and coffee hollandaise

Homemade pumpkin tortelli pasta, butter, Parmesan cheese and white truffle

Fish of the day, lentil purée, cotechino and watercress

Saddle of roe deer, chestnuts, pears, persimmons, mushrooms, red berry sauce

Almond sorbet

Apple Tarte Tatin, grapes, vanilla ice cream, lemon, rosemary and white truffle

Water and coffee

Sunday 31st December

€385 per person

Menu excludes beverages

New Year's Day Brunch

Our New Year's Day brunch features live music, children's entertainment and a delicious menu designed by Chef Fulvio Pierangelini.

Start the year with traditional Tuscan dishes prepared live by our chefs and with a particular focus on healthy living.

Focaccia, raw vegetables and hummus

Oysters, raw salmon, sea bass, raspberry spiced tuna

Chicory salad "Puntarelle"

Fennel, escarole, endive and orange salad

Marinated anchovies, burrata and toasted bread

Veal with tuna sauce

Baked cauliflower, capers and hollandaise sauce

Seafood salad, potatoes, avocado, tomatoes and coriander

Eggs Benedict with white truffle

Risotto, Treviso radicchio, extra-aged Parmesan and pomegranate

Pasta with chickpeas and prawns

Meatballs with tomato sauce, Roman-style lamb

Roast beef

Fish of the day in salt

Roasted potatoes, mashed potatoes with olive oil, turnip greens, stuffed artichokes

Tasting plate of our homemade desserts

Monday 1st January

€125 per person including wine

A complimentary menu for children up to 14 years old





Art in Mixology



Join us every Thursday night and discover how our
Head Barman Federico Galli reinterprets art in
Florence in the form of cocktails.

Art in Mixology is a menu of signature drinks inspired by artists
such as Antonio Signorini, Olafur Eliasson and Igor Mitoraj.
A menu that grows hand in hand with the many contemporary
works of art that our city hosts.

Live music entertainment will spice up your evening.

Every Thursday
From 6.00pm to 8.30pm



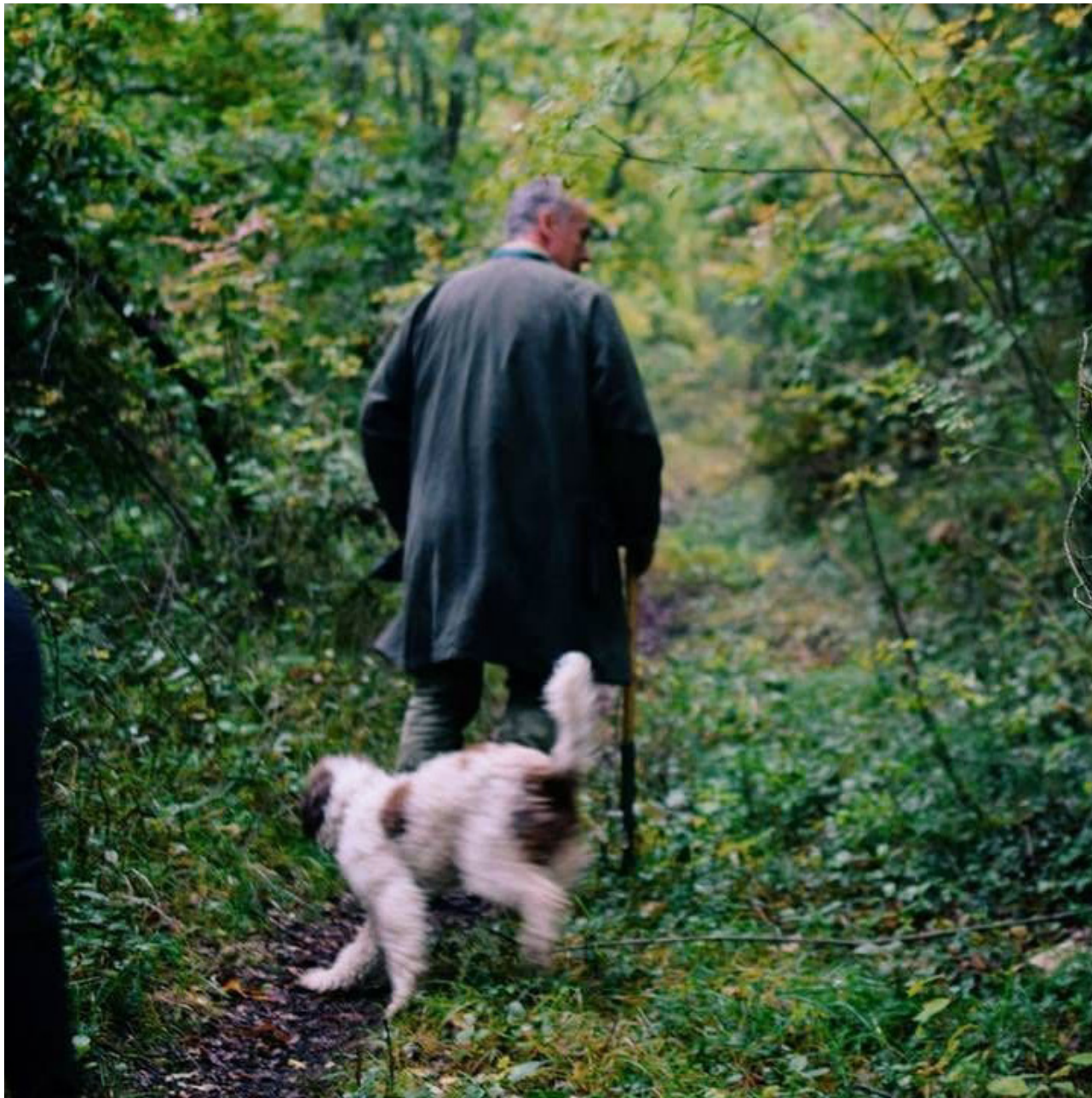
Pinocchio Live Experience

Once upon a time, there was a piece of wood...

Pinocchio Live Experience is an educational and fun tour for children and families exploring the world of Pinocchio, the most famous puppet. The guided tour includes a 75-minute immersive interactive journey, with spectacular photo sets, characters, games, and stories. It includes a juggling performance, a creative workshop, and a treasure hunt with prizes and gifts for all participants.

Up to 12 years old
Fully immersive 2-hour experience
By reservation only, in Italian or English





A Day in the Life of Giulio the Truffle Hunter

Once we have reached the estate of Giulio, ‘the Truffle Concierge’, we will embark on an adventure to discover the secrets of truffle hunting, accompanied by his trusty Lagotto dogs.

The hunt is, as always, followed by the essential step of transforming these autumnal delicacies in the kitchen of Giulio and his partner Francesca’s estate, where guests will learn the secrets of a selection of traditional dishes.

Please contact our Concierge for further information
Reservations must be made at least 48 hours in advance

Celebration Ideas

In-suite private dinner

Hotel Savoy gives you the opportunity to organise an exclusive private dinner in one of its suites while overlooking magnificent views of the city. Create your very own menu together with our chefs at Irene restaurant.

Menu ideas for events

Our chefs have designed special menus for your private and corporate events at Hotel Savoy. In addition to our menus inspired by authentic Tuscan cuisine, you will find original and captivating ideas that will undoubtedly bring holiday cheer to your events this season.



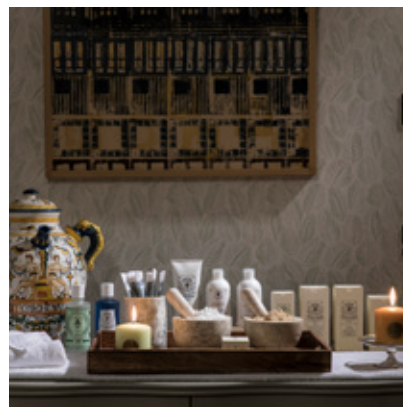


The Spa Suite and Officina Profumo-Farmaceutica di Santa Maria Novella Boutique

If you like your spa treatments with a view, our Spa Suite on the fifth floor is the place to see Florence in all its rooftop glory. Our treatments are created in collaboration with Officina Profumo-Farmaceutica di Santa Maria Novella using the finest natural products.

For a regal experience, step into the Santa Maria Novella Boutique in our hotel and discover perfumes such as The Queen's Water, created in the 16th century for Caterina de' Medici, Queen of France.

Please contact our Concierge for further information



Gift Certificates

Treat your loved ones to an authentic Tuscan experience at Hotel Savoy.

Our gift certificates, packaged in an elegant box, are perfect to put under the Christmas tree. Choose from relaxing treatments at our Spa Suite, wine tastings at Irene restaurant and cocktail masterclasses, or let them design their own experience with monetary certificates from €50 upwards.

For more information or to purchase gift experiences please visit roccofortehotels.com/gifts





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Meetings and events

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📘 **Facebook:** [@hotelsavoyfirenze](https://www.facebook.com/hotelsavoyfirenze)

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