



HOTEL SAVOY
FLORENCE

A ROCCO FORTE HOTEL



SEASONAL EVENTS



Your seasonal invitation to Florence

As the leaves turn to shades of crimson and gold and Piazza della Repubblica comes alive with the colours of the season, we are getting ready to celebrate our favourite time of year at Hotel Savoy. Join us as we add a little sprinkle of glamour during your time in the city of Renaissance.

Our chefs have been busy designing delicious seasonal treats, unearthing fresh truffles and creating sweet candied desserts whilst our mixologists are ready to pour aromatic cocktails to a soundtrack of ambient beats.

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.





Radio Monte Carlo DJ nights

The refined sound of Radio Monte Carlo lights up the night at Hotel Savoy with a rich musical programme.

Irene Bar awaits you, with the eclectic performances of DJ Marco Fullone. During your night, make the most of buffetti, Irene's new aperitivo concept. Our mixologists will be delighted to create sparkling cocktails for you to enjoy before your dinner.

Wednesday 26th October, 2nd and 9th November, 6.30pm until 9.30pm



Truffle menu

With the beginning of the long-awaited truffle season, comes a special menu paired with a selection of fine wines at Irene restaurant, showcasing the variety of truffles sourced by our expert Italian foragers.

Amuse bouche

Raw red prawns, burrata cheese, artichokes and white truffle
Perrier-Jouët Grand Brut s.a

Soft egg with Hollandaise sauce, turnip greens and black truffle
Pinot Nero 'Mezzan' Hofstätter

Homemade tagliolini pasta with butter, parmigiano and white truffle
Barolo Bussia Prunotto

John Dory, potato cream with olive oil and parsnips
Chablis Laroche Premier Cru

Persimmon soup, chestnut mousse, white truffle
Franciacorta cuvée royale Montenisa Antinori

Available from November to December
€190 per person





In-Suite Dine & Wine

Treat yourself to a dinner in the Duomo Presidential Suite, one of the most luxurious, contemporarily designed suites of Hotel Savoy.

Our Chef Fulvio Pierangelini will handpick local ingredients and craft an exceptional menu to make it an unforgettable night. In collaboration with the most distinguished vintners, our expert Sommelier will take you on a journey through varieties of wines, paired perfectly with the seasonal dishes.

Please contact our Concierge for further information

Truffle night

It is no secret that Tuscany is home to the rarest and finest truffles on earth. On November 18th, we invite you to savour the best seasonal black and white truffles in an irresistible four-course dinner by Chef Fulvio Pierangelini and Chef Giovanni Cosmai.

Enjoy a selection of wine by historic vintner Marchesi Antinori which will accompany the menu. We'll keep you entertained between courses with our special Truffle Hunter Show.

Friday 18th November
€90 per person including wine





Thanksgiving dinner

Gather with friends and family to enjoy a Thanksgiving dinner with an Italian twist, inspired by a centuries-old American tradition.

Our celebratory dinner comprises four courses of traditional favourites crafted from local ingredients. Begin with a sophisticated seasonal salad and ricotta and chestnut tortelli before the classic golden turkey centerpiece, stuffed and drizzled with a rich cranberry sauce is served. For dessert, try our version of the classic cinnamon apple crumble.

Thursday 24th November

€75 per person

€38 for children under 12 years and a complimentary menu for children up to 3 years

Menu excludes beverages

Christmas Eve dinner

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

Amuse bouche

Starter

Soft pecorino cheese, frisèe salad, pears and almonds
Scampi, foie gras and cauliflower cream

First course

Homemade ravioli, stuffed with white rabbit ragout, scapece pumpkin

Second course

Turbot, potato cream with olive oil and turnip greens

Dessert

Persimmon soup, chestnuts and small meringues
Petit fours

Saturday 24th December

€75 per person

€38 for children under 12 years and a complimentary menu for children up to 3 years

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.

Starter

Fried assorted fish and vegetables

or

Raw scallops, artichokes and white truffle

First course

Homemade lasagna with fish sauce, clams and shellfish

or

Homemade tortellini in capon consommé

Second course

Grilled fish of the day with citrus and braised fennel

or

Lamb, potato cream with olive oil, black cabbage and thyme sauce

Dessert

Green apple and ginger sorbet

Crêpes with orange and panettone ice cream

Petit fours

Sunday 25th December

€125 per person

€63 for children under 12 years and a complimentary menu for children up to 3 years

Menu excludes beverages

New Year's Eve dinner

Celebrate the most anticipated evening of the year at Irene restaurant in a glamorous dinner with live music. Enjoy a welcome flute of chilled Champagne, followed by a dinner of regional delicacies. As midnight approaches, count down and raise a toast to 2023.

Small tastings and Champagne

Oysters

Brioche bread, beef tartare and caviar

Scallops, mortadella and spiced apple

Lobster, lemon cream, green beans and candied tomato

Homemade tagliolini, butter and parmigiano, pumpkin cream and white truffle

Umbrina, potatoes with extra virgin olive oil and watercress

Duck breast, lentils, braised radishes and black truffle sauce

Almond sorbet

Crispy ravioli with ricotta, capers, orange and chocolate sauce

Petit four

Saturday 31st December
€345 per person
Menu excludes beverages
Live music entertainment





New Year's Day brunch

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

Start the year with Tuscan dishes celebrating seasonality, tradition and wellness, as well as live cooking by our chefs. Children will have their own dedicated play area with supervision from our babysitters.

Sunday 1st January

€105 per person including wine

Free for children up to 14 years and a complimentary menu for children up to 3 years

The secret cocktail story with Federico Galli

Perfect your pour of the classic Whisky Sour, master the nuances of an Old Fashioned and create your own interpretation of favourites such as a Moscow Mule.

A leading figure in the world of Florentine mixology, Federico Galli our head barman, will equip you with all the mixing techniques and tools you'll need to stir up your drink of choice.

€140 per person
90-minute session in the "Salotto" lounge or in the privacy of your suite





North Pole biscuit factory

Ever wondered where the original Christmas biscuit recipe came from?

Discover the secret recipe from Irene's chefs this holiday season. Learn how to make Santa's favourite Christmas biscuit in a hands-on cooking class designed especially for children.

€35 for children under 18 years, free for children up to 12 years

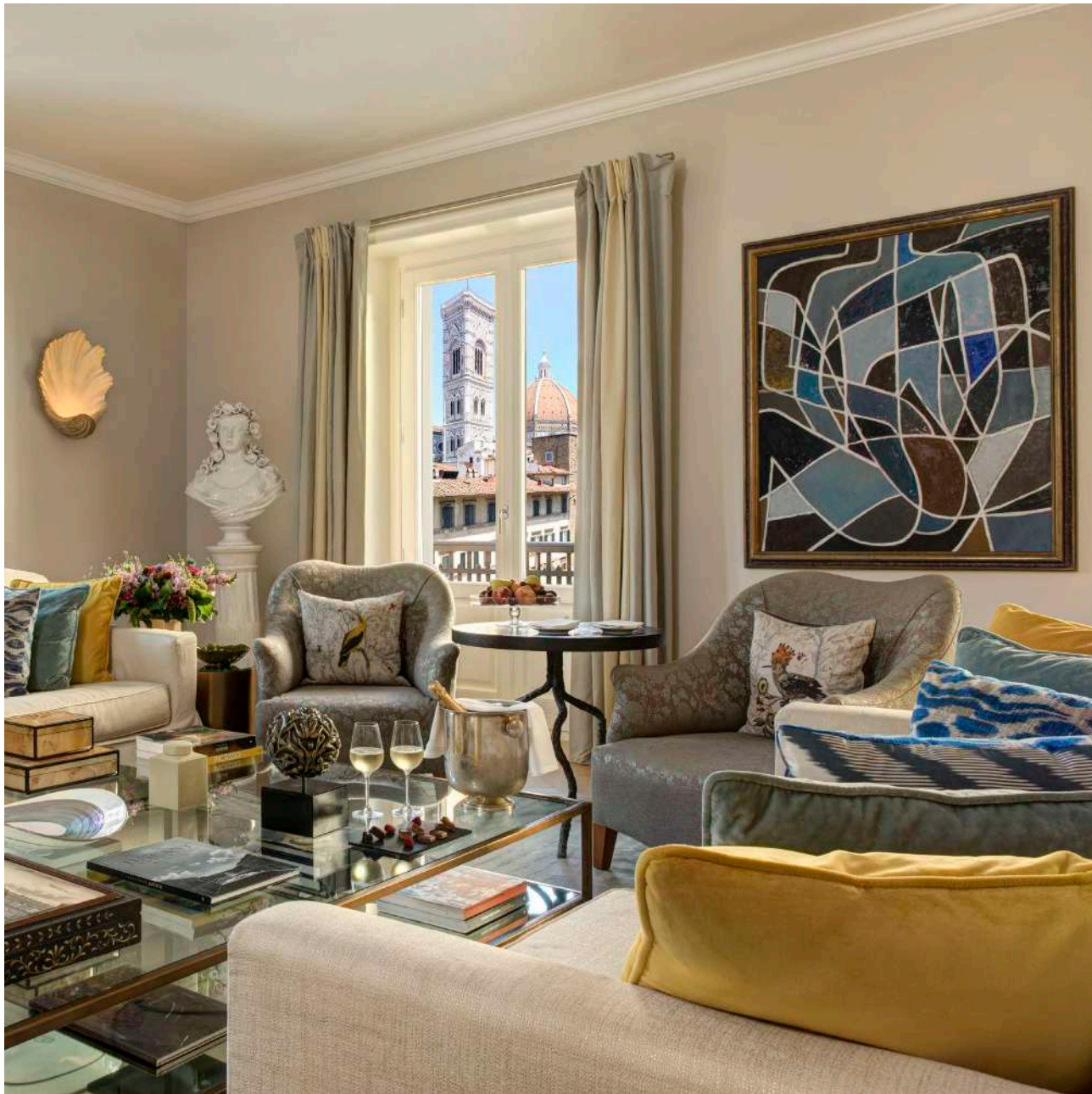
Hunting for truffles in Tuscany

Guided by expert hunter Giulio and his astute canine companions, discover the art of truffle hunting in the idyllic countryside of Bagno a Ripoli, a 25-minute drive from Hotel Savoy.

The experience includes: a truffle hunt in the woods, lunch or dinner with local truffle dishes paired with exquisite Tuscan wine, with truffle ice cream to finish.

Morning or afternoon truffle experience available all year around upon availability
Please contact our Concierge for further information
Advance reservation 48 hours prior required





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 chef at Irene restaurant.

Menu ideas for events

Our chef and his team have designed special menus for your private and corporate events at Hotel Savoy. In addition to our creatively themed 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





Paint Florence with a local artist

Embrace the rich artistic history of Florence, a city that inspired Renaissance masters Botticelli and Michelangelo, through a private painting session with a local artist and former goldsmith.

Express yourself on canvas as you learn about perspective, colour and landscape in the creative space of the artist's studio or in an airy suite at Hotel Savoy. Surrounded by world famous landmarks of the Duomo, the Piazza della Repubblica and the rooftops of Florence, the views from our hotel's suites will inspire you.

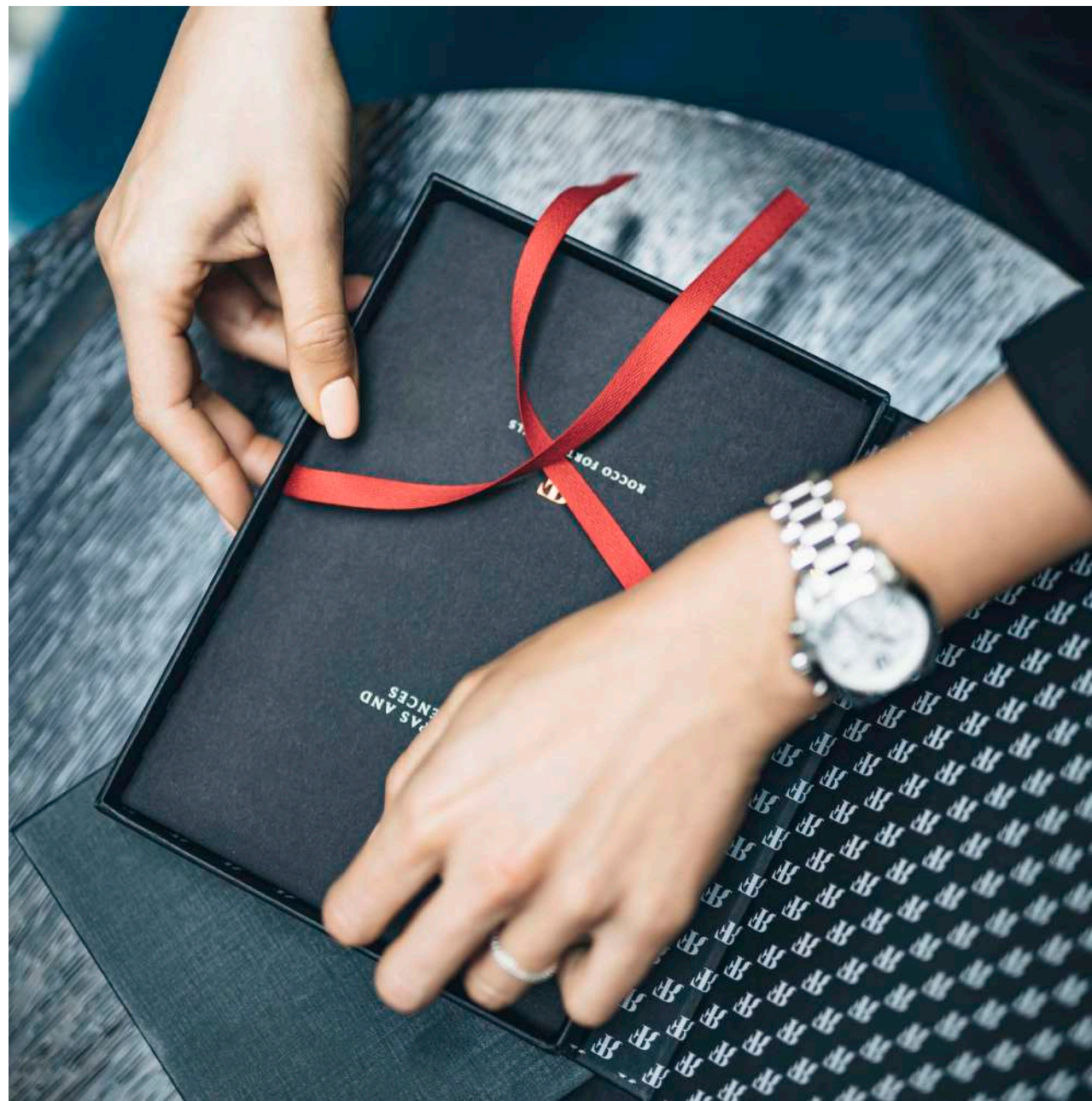
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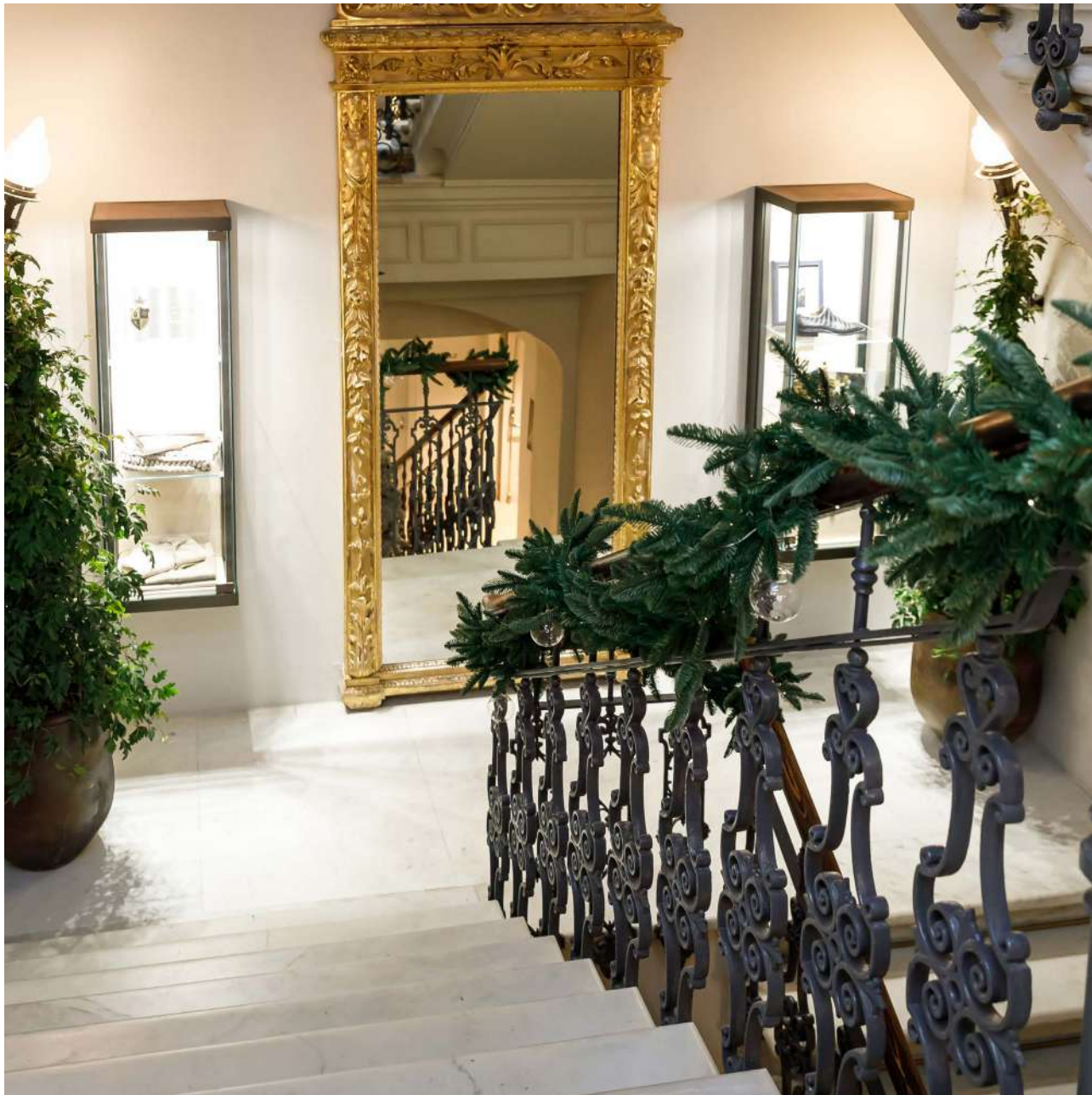
Gift Certificates

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





Hotel Savoy

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Room reservations

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Meetings and events

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