



MASSERIA TORRE MAIZZA
PUGLIA

A ROCCO FORTE HOTEL

MASSERIA TORRE MAIZZA



Your Wedding Journey



Masseria Torre Maizza

Set against sun-drenched vineyards and rolling hills, our 16th-century masseria welcomes wedding parties of all sizes in its beautifully restored farmhouse and bougainvillea-draped gardens. Share a relaxed feast of seasonal produce, local wines, and seafood straight from the Adriatic. Dance into the night as newlyweds under clear, starlit skies, as time slows in a setting made for romance.

Puglia

Say I do amidst Puglia's magic, framed by a backdrop of ancient olive groves, a ribbon of sparkling sea, and verdant gardens carrying an orange blossom breeze. Greek temples and charming trulli dwellings decorate the landscape, whose famously fertile soil makes for a foodie's paradise. Dramatic coastlines and serene countryside views lend a rustic elegance to your destination wedding.





Carosello

Fairytale romance awaits at Carosello, an elegant reimagining of what was once our masseria's stables. Sunlight streams in from the terrace and jasmine-lined gardens, dappling tables dressed in crisp linen. A stage set for a sumptuous wedding breakfast of fresh, local ingredients.

Capacity 40 guests
Prices on request

Olive Grove

Celebrate the ancient tradition of marriage among Puglia's centuries-old olive trees. A countryside setting for larger groups to share a banquet of local cuisine under a canopy of silvery green leaves and clear blue skies.

Capacity 250 guests
Prices on request





The Orchard

Dine under the shade of a pergola draped in vibrant green foliage, amid the heady scent of citrus and the glow of the Apulian sun. A dreamy hideaway for intimate gatherings with your closest friends and family.

Capacity 16 guests
Prices on request

Bougainvillea Bar

Beneath the white arches of our 16th-century farmhouse, the Bougainvillea Bar is a picture of rustic charm. Watch the sun dip low from the sprawling terrace before retreating inside, where cosy sofas and a crackling fireplace await.

Capacity 80-100 guests
Prices on request





Pool Terrace

The sparkling jewel of our masseria, our pool is surrounded by a vine-shaded terrace where the scent of jasmine and pink bougainvillea set the scene for a romantic celebration. A tranquil oasis flanked by stone pillars, soft string lighting, and views to fall in love with.

Capacity 120-150 guests
Prices on request

Welcome Snacks

Almonds, Apulian taralli, dried fruit, Provolone shavings

Canapés – select 6 options from:

Wagyu tartare, black garlic emulsion

Papaya and carrot tartare, spiced vegan mayonnaise

Ricotta, tomato and almonds

Fresh garden crudités, hummus

Prawns, fresh tomato, potato and capers

Salmon tenderloin, herb sour cream

Scallop ceviche, melon, Carosello cucumber

Guacamole, yellow cherry tomatoes

Aubergine fritters

Apulian gazpacho

Avocado, watermelon and chilli

Salmon and pear tartare

Citrus-marinated anchovies

Grilled octopus with chickpeas and mint

Food Market Stalls

Artisan bread and focaccia stand

Varied bread selection with toppings: oil, tomato, figs

Traditional taralli and friselle made with ancient grains

Assorted rustic focaccias (Bari-style, fragrant rosemary, spring onion or onion, cod, cauliflower and olives)

Fish stall – Please choose six options from:

Fresh seafood salad, cooked and raw

Marinated swordfish

Rockfish tartare, wasabi mayonnaise

Marinated scallop, Carosello cucumber and melon

Sea bream sashimi, homegrown citrus dressing

Octopus, crispy thyme potatoes and Colonnata lard

Chopped prawns, ricotta and rocket salad

Tuna and watermelon Trompe l'oeil

Raw and smoked salmon tartare, yoghurt dressing

STANDING

Fried Delicacies Stand

Traditional fritters

Fritters with seaweed, anchovies, chicory, olives

A selection of savoury panzerotti pastries (tomato and mozzarella, pork, mature ricotta, turnip tops and sausage)

Savoury fritters, varied dips

Seasonal tempura vegetables

Cones of crispy fried fish

Fritters (bread and mint, pork, aubergine, whitebait)
accompanied by a selection of dips

Aromatic herb polenta fries

Fried courgette flowers

Charcuterie of Valle d'Itria stall

Cheesemonger's stall

(live station available on request, with an additional charge)

Local mozzarella and cheese selection

STANDING

Local Produce Stall (Raw and Cooked)

Please choose six options from:

Carrot, fennel, celery, radish, chicory

Broad bean, chickpea and aubergine hummus

Heirloom tomato

Cucumber, Apulian melon, watermelon, melon,
marinated Apulian cucumber

Sautéed courgette

Breaded frittata, traditional vegetables (asparagus, potato, onion, chard)

Braised vegetables in terracotta with potato and artichoke

Aubergine parmigiana

Stuffed peppers and courgettes

Vegetable gratin

Rosemary roast potatoes

Local vegetables in oil: Tassel hyacinth, aubergine,
artichoke, sundried tomato

Plated Dinner (Served at the Table)

First course – Please choose one option from:

Risotto with lobster bisque

‘Mezze maniche’ pasta with octopus, capers and mint

Orecchiette pasta with squid, sage and fava bean purée

Courgette Lasagna with courgette flower and fine herbs

Handmade cavatelli with chickpea purée, crispy chicory and almonds

Fresh tomato risotto, burrata, prawn tartare

Turmeric and saffron risotto with stracciatella and truffle in season

Aubergine ravioli with heirloom tomato sauce, basil and hard-baked ricotta

Maritati pasta with potatoes, mussels and caciocavallo fondue

Fish Main Course

Main course – Please choose one option from:

Fillet of seabass, fennel gratin, citrus dressing

Baked sea bream, escarole lettuce, Leccino olives

Local stone bass, olive oil creamed potatoes, artichokes

Seared tuna steak with caponata

Monkfish tail, capocollo ham, pea purée, rocket salad

Grilled swordfish, tomato ragù, chickpeas, clams

Meat Main Course

Braised veal cheek, Calimera sweet potato purée, sautéed chicory, Primitivo wine jus

Fillet of beef, king oyster mushrooms, herb-crushed potatoes

Roasted leg of lamb, aubergine caviar, sautéed cherry tomatoes

Pork fillet bombetta style, chicory, garlic and olive oil

Vegetarian Main Course

Cauliflower steak, mint, capers, almond flakes

Grilled aubergine, roasted tomato purée, stracciatella, basil pesto

Dessert

Bespoke wedding cake

Buffet section of sliced fresh fruits and traditional desserts

Masseria Torre Maizza

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Accommodation

- 20 rooms, 14 junior suites and 17 suites, all with a private terrace and garden views
- 55m² Deluxe Suites with plunge pool and 100m² private garden
- 62m² Grand Suites with plunge pool and 87m² private garden
- A 80m² two-bedroom Torre Suite with private terrace

Restaurant and bars

- Carosello. Restaurant with orchard terrace
- Violetta Bar & Restaurant

Irene Forte Spa

- 20m x 14m pool
- 2 treatment rooms
- Relaxation area
- 40m² gym

Meetings & events

- 100m² banqueting space with 120m² terrace in the olive garden

Location

- 40-minute drive from Brindisi (Salento) Airport
- 50-minute from Bari Airport
- Close to the idyllic villages of Ostuni and Alberobello



ROCCO FORTE HOTELS

HOTEL AMIGO
BRUSSELS

THE BALMORAL
EDINBURGH

HOTEL SAVOY
FLORENCE

BROWN'S HOTEL
LONDON

ROCCO FORTE HOUSE
MILAN

THE CARLTON
MILAN

THE CHARLES HOTEL
MUNICH

MASSERIA TORRE MAIZZA
PUGLIA

HOTEL DE LA VILLE
ROME

HOTEL DE RUSSIE
ROME

ROCCO FORTE HOUSE
ROME

VILLA IGIEA
PALERMO

ROCCO FORTE
PRIVATE VILLAS
VERDURA RESORT, SICILY

VERDURA RESORT
SICILY

HOTEL ASTORIA
ST PETERSBURG

FUTURE OPENINGS:

PALAZZO SIRIGNANO
NAPLES

PALAZZO CASTELLUCCIO
NOTO

COSTA SMERALDA
SARDINIA