



HOTEL DE LA VILLE  
ROME

A ROCCO FORTE HOTEL

Your Wedding Journey



## Hotel de la Ville

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While there's no doubt as to the romance and splendour of Rome, the key to planning the perfect wedding in the city is having expert help. Our on-site event planning team can assist every step of the way, from choosing flowers and talking with the venues, to crafting a bespoke menu with our chef and ensuring the day itself exceeds all expectations.

Turn your wildest dreams into reality with our bespoke service: printing of invitations, floral arrangements, menu printing, personalised favours, sugared almonds, musical entertainment and most important; a striking photoshoot to capture this unforgettable occasion.

# Rome

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Exchange vows in the Eternal City amid cobbled streets paved with centuries of love stories, the warm Italian sunshine beaming down on your day. Say 'I do' moments from the Spanish Steps, a symbol of Roman charm and the perfect backdrop for this landmark occasion. Your wedding - iconic, exactly the way you dreamed it.





## Ivy Room

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A fairytale space, bathed in light, with high ceilings hung with glorious chandeliers. Ethereal, flora-inspired décor emulates a timeless winter garden. A room for sharing vows as eternal as Rome itself. It is possible to organise ceremonies.

Seated capacity up to 60 guests  
Standing capacity up to 60 guests  
Price on request

# The Courtyard

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Our sun-drenched Roman courtyard, adorned with cheerful striped umbrellas and whimsical wall-climbing ivy, invites a full-scale celebration. As the setting sun is replaced with gentle lighting, extend your party late into the night.

Seated capacity up to 140 guests  
Standing capacity up to 200 guests  
Price on request





## La Rotonda

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Our second-floor dining room is a warm, inviting space that's ideal for an intimate banquet. Softly lit and impeccably stylish, with enchanting views over our courtyard. A stage set for romance.

Seated capacity up to 20 guests  
Standing capacity up to 30 guests

Price on request

## Cielo Terrace (6<sup>th</sup> floor)

Rome's most coveted rooftop perched high above the Eternal City. Enjoy seasonal dishes served alongside a spectacular skyline - a truly one-of-a-kind backdrop for a wedding celebration.

Seated capacity up to 50 guests  
Standing capacity up to 60 guests  
Price on request





## Cielo Terrace (7<sup>th</sup> floor)

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An unparalleled address for a chic city reception. Enjoy elegant cuisine amid extraordinarily romantic 360° views across the rooftops of Rome. Your love story, bathed in a panoramic golden glow.

Seated capacity up to 80 guests  
Standing capacity up to 120 guests  
Price on request

## Cielo Privé

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A panoramic paradise in the heart of the city; your exclusive terrace soars high above Rome's bustling streets, looking out to a sea of terracotta and lush greenery under clear blue skies.

Seated capacity up to 40 guests  
Standing capacity up to 40 guests  
Price on request





## Mosaico

Mosaico offers an elegant and luminous setting, perfect for your wedding. The space features a stunning open kitchen, allowing guests to witness the culinary artistry in action. Additionally, Mosaico can seamlessly connect with other areas of the hotel, making it ideal for larger celebrations and dynamic dine-around or more intimate gatherings.

Seated capacity up to 90 guests  
Standing capacity up to 120 guests  
Price on request

## Café Ginori

Characterful and expressive, Café Ginori is a vibrant setting for lively dinners and cocktail parties. Artfully plated menus are served atop Ginori 1735 porcelain—from the playful Oriente Italiano to the mythic Il Viaggio di Nettuno. Set the mood with live music or a DJ, and offer guests a keepsake from the Ginori boutique.

Seated capacity up to 35 guests  
Standing capacity up to 40 guests  
Price on request



## Aperitif

- Cruditès with coloured hummus
- Tomato, avocado and burrata cheese
- Focaccia with Mortadella
- Veal in tuna and caper sauce
- Beef carpaccio, rocket salad, almonds and parmesan
- Vegetable balls with herbal yoghurt
- Mini burger

## First course

- Mezze maniche pasta “cacio and pepe”
- Lasagna with seasonal vegetables and mixed salads
- Trofie pasta lemon with courgette flowers
- Risotto with zucchini and tumeric, romanesco broccolo, asparagus
- Orecchiette pasta with aubergine cream, coloured tomatoes and seasoned ricotta cheese
- Lasagnetta with meat sauce, parmesan fondue and bitter herbs
- Pizzaiola risotto (tomato sauce and oregano), burrata cheese, wild herbs
- Half paccheri pasta with white ragout, turnip tops and seasonal truffle

## Main course

- Veal “saltimbocca style”, potato cream and seasonal vegetables
- Leg of lamb with hay, thyme sauce and seasonal vegetables
- Grilled aubergine, coloured tomatoes, stracciatella cheese and light pesto

## Dessert

- “De La Ville” Tiramisù
- Sliced fresh fruit with sorbet
- “Panna Cotta” with tarragon strawberries
- Semifreddo with peanuts, chocolate sauce

## Wedding cake

- Millefeuille cake with Chantilly cream with berries or chocolate or strawberries
- Sponge cake with pastry cream with berries or chocolate or strawberries
- Meringata with lemon cream from the garden

Price on request – water and coffee included

# Aperitif

- Crudités with coloured hummus
- Tomato, avocado and burrata cheese
- Focaccia with mortadella
- Salmon tartare
- Fish of the day tartare, marinated cucumber and green apple
- Creamed cod and chickpeas
- Small burgers
- Veal in tuna and caper sauce

# First course

- Green peas cream, ricotta cheese and wild herbs
- Trofie pasta with courgette and lemon
- Mezze maniche pasta “cacio and pepe”
- Beetroot and clam risotto, mixed green salad
- Saffron risotto, raw shrimps and pistachio
- “Pasta mista” with chickpeas and shellfish
- Orecchiette pasta with “pesto trapanese” and burrata cheese
- Lasagnetta with ragout, Parmesan fondue and wild herbs

# Main course

- Seabass, mashed potatoes with extra virgin olive oil and seasonal mushrooms
- Octopus with chickpea cream and mint
- Citrus grilled fish of the day, braised fennel
- Lamb thigh, thyme sauce and seasonal vegetables
- Veal “saltimbocca” style
- Grilled aubergine, coloured tomatoes, stracciatella cheese and light pesto

# Dessert

- De La Ville Tiramisù
- Fresh fruit with sorbet
- “Panna Cotta “with tarragon strawberries
- Peanuts semifreddo, chocolate sauce

# Wedding cake

- Millefoglie with Chantilly cream and wild berries or chocolate chips or strawberries
- Sponge cake with crème patisserie and wild berries or chocolate chips or strawberries
- Meringata cake with lemon cream

Price on request – water and coffee included

## Aperitif

- Crudités with colourful hummus
- Guacamole, tomatoes and burrata cheese
- Focaccia bread with ricotta and marinated anchovies
- Creamed cod and chickpeas
- Salmon tartare
- Pappa al pomodoro with shrimps
- Toasted brioche with wasabi burrata, smoked salmon, rocket salad

## First course

- Trofie pasta with courgette and lemon
- Mezze maniche pasta “cacio and pepe”
- Beetroot and clam risotto, mixed green salad
- Orecchiette pasta with aubergine, coloured tomatoes and salty ricotta cheese
- “Pasta mista” with chickpeas and shellfish
- Bombolotti pasta, octopus, capers and mint
- Paccheri pasta and redfish ragout

## Main course

- Seabass, mashed potatoes with extra virgin olive oil and seasonal mushrooms
- Monkfish with bacon, aubergine cream, cherry tomatoes, olives and mixed salad
- Citrus grilled fish of the day, braised fennels
- Steamed croaker with lemongrass, beans and green beans, lemon sauce

## Dessert

- De La Ville Tiramisù
- Fresh fruit with sorbet
- “Panna cotta” with tarragon strawberries
- Peanuts semifreddo, chocolate sauce

## Wedding cake

- Millefoglie with Chantilly cream and wild berries or chocolate chips or strawberries
- Sponge cake with crème patisserie and wild berries or chocolate chips or strawberries
- Meringata cake with lemon cream

Price on request – water and coffee included

## Aperitif

Focaccia with mortadella

Salmon tartare

Octopus, mashed potatoes

Creamed cod and chickpeas

Mini burger

Veal in tuna and caper sauce

Crudités with colourful hummus

## Appetizer

Lettuce heart salad, peaches, parmesan vinaigrette ì

Avocado, marinated watermelon, candied lemon and chilli pepper

Raw fish with “pantesca” sauce

Tuna roast beef, capers sauce

Scallop with green beans and lemon

Burrata cheese, asparagus and seasonal truffle

Beef tartare, mustard sauce, misticanza

## First course

Trofie pasta with courgette and lemon

Mezze maniche pasta “cacio and pepe”

Beetroot and clam risotto, mixed green salad

Saffron risotto, raw shrimps and pistachio

“Pasta mista” with chickpeas and shellfish

Orecchiette pasta with “pesto trapanese” and burrata cheese

Lasagnetta with ragout, parmesan fondue and wild herbs

## Main Course

Seabass, mashed potatoes with extra virgin olive oil and seasonal mushrooms

Octopus with chickpea cream and mint

Citrus grilled fish of the day, braised fennel

Lamb thigh, thyme sauce and seasonal vegetables

Veal “saltimbocca” style

Grilled aubergine, coloured tomatoes, stracciatella cheese and light pesto

## Dessert

De La Ville Tiramisù

Fresh fruit with sorbet

“Panna cotta “with tarragon strawberries

Peanuts semifreddo, chocolate sauce

## Wedding cake

Millefoglie with Chantilly cream and wild berries or chocolate chips or strawberries

Sponge cake with crème patisserie and wild berries or chocolate chips or strawberries

Meringata cake with lemon cream

Price on request – water and coffee included

# Cocktail

6 finger foods from below:

Focaccia with mortadella Focaccia with ricotta cheese and coloured tomatoes

3P pane, prosciutto e pomodoro (bread, ham, tomato)

Mini burger

Veal in tuna

Creamed cod and chickpeas

Salmon tartare

Tomato, avocado and burrata cheese

Octopus, mashed potatoes

Crudités with hummus

Tomato and watermelon gazpacho, pink shrimp

Turmeric quinoa and vegetables

1 first course from the below:

Saffron risotto and “Trapanese” pesto

Turmeric risotto and courgette

Lasagnetta with courgette flowers and courgette, wild herbs

Mezze maniche pasta “cacio e pepe”

1 dessert from the below:

“De La Ville” Tiramisù

Crepes with citrus sauce

Sliced fresh fruits with sorbets

Franciacorta (1 bottle every 3 people),

Aperol Spritz, water and soft drinks Selection of 6 finger food,

1 first course and dessert –

120-minutes service – Price on request

# Cocktail

8 finger food from below:

Focaccia with mortadella

Focaccia with ricotta cheese and tomatoes

3P pane, prosciutto e pomodoro (bread, ham, tomato)

Mini burger

Veal in tuna

Creamed cod and chickpeas

Salmon tartare

Tomato, avocado and burrata cheese

Octopus, mashed potatoes

Crudités with hummus

Tomato and watermelon gazpacho, pink shrimp

Turmeric quinoa and vegetables

2 first courses from the below:

Saffron risotto and “Trapanese” pesto

Turmeric risotto and courgette

Lasagnetta with courgette flowers and courgette, wild herbs

Mezze maniche pasta “cacio e pepe”

1 dessert from the below:

“De La Ville” Tiramisù

Crepes with citrus sauce

Sliced fresh fruits with sorbets

Franciacorta (1 bottle for every 3 people), Aperol Spritz,

water and soft drinks. Selection of 8 finger food, 2 first course

and dessert – 120-minutes service – Price on request

SPAGNA

# Cocktail

8 finger food from the below:

Focaccia with mortadella

Focaccia with ricotta cheese and coloured tomatoes

3P pane, prosciutto e pomodoro (bread, ham, tomato)

Mini burger

Veal in tuna

Creamed cod and chickpeas

Salmon tartare

Tomato, avocado and burrata cheese

Octopus, mashed potatoes

Crudités with hummus

Tomato and watermelon gazpacho, pink shrimp

Turmeric quinoa and vegetables

2 first course from the below:

Saffron risotto and “Trapanese” pesto

Turmeric risotto and courgette

Lasagnetta with courgette flowers and courgette, wild herbs

Mezze maniche pasta “cacio e pepe”

1 dessert from the below:

“De La Ville” Tiramisù

Crepes with citrus sauce

Sliced fresh fruits with sorbets

Franciacorta (1 bottle for every 3 people), Aperol Spritz,  
water and soft drinks. Selection of 8 finger food, 2 first course  
and dessert – 120-minutes service – Price on request



**Hotel de la Ville**  
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- Accommodation
- 89 rooms
  - 15 suites, including Canova, Roma and De la Ville Suites all with terrace overlooking Rome
- Restaurant and bars
- Café Ginori. Rome's bold new dining experience is a creative feast for eyes and taste (97m<sup>2</sup>, up to 50 guests)
  - Mosaico. A Roman courtyard (126m<sup>2</sup>, up to 90 guests)
  - Julep. Taste Rome's most exciting new cocktails and infusions at our herbal and vermouth bar (185m<sup>2</sup>, up to 90 guests)
  - Cielo Terrace Bar. Rooftop bar with 360° views of Rome
  - La Cantina. Wine cellar for private dining and tastings (21m<sup>2</sup>, up to 12 guests)

- Irene Forte Spa
- 550m<sup>2</sup> spa set across two floors with
- 6 treatment rooms, including a double treatment room
  - Hydro pool, plunge pool, Kneipp footbaths, ice shower, salt inhalation room, steam room and sauna
  - 100m<sup>2</sup> gym
- Meetings & events
- 8 meeting and events spaces for up to 70 guests in theatre style and 200 guests for a cocktail reception

- Location
- 30-minute drive from Ciampino Airport
  - 45-minute from Fiumicino Airport
  - 15-minute drive from Termini Station
  - Nearest metro: Spagna



## ROCCO FORTE HOTELS

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HOTEL DE ROME

BERLIN

HOTEL AMIGO

BRUSSELS

THE BALMORAL

EDINBURGH

HOTEL SAVOY

FLORENCE

BROWN'S HOTEL

LONDON

ROCCO FORTE HOUSE

MILAN

THE CARLTON

MILAN

THE CHARLES HOTEL

MUNICH

VILLA IGIEA

PALERMO

MASSERIA TORRE MAIZZA

PUGLIA

HOTEL DE LA VILLE

ROME

HOTEL DE RUSSIE

ROME

ROCCO FORTE HOUSE

ROME

ROCCO FORTE PRIVATE VILLAS

SICILY

VERDURA RESORT

SICILY

HOTEL ASTORIA

ST PETERSBURG

### FUTURE OPENINGS

PALAZZO SIRIGNANO

NAPLES

PALAZZO CASTELLUCCIO

NOTO

COSTA SMERALDA

SARDINIA