



HOTEL DE RUSSIE
ROME

A ROCCO FORTE HOTEL

Your Wedding Journey



Hotel de Russie

Celebrate the happiest day of your life in one of the most beautiful wedding venues in Rome. Hotel de Russie's lush Secret Garden at the foot of the Pincio, all swaying citrus trees, mature pines and palms, is a secluded oasis – and a picture-perfect backdrop to memories that will last a lifetime.

Whether you want an intimate gathering with close friends and family under the verdant arches of trees and flowers on our Garden Pergolato, a sophisticated sit-down meal in the shade of palm trees, or a grand celebration in our exquisite Sala Torlonia, our rooms and terraces can be tailored to turn your dream wedding in Rome into a reality.

Our dedicated event planning team will help you with every element of the planning, from flower arrangements to entertainment, including the day itself, while the maestro, Chef Fulvio Pierangelini, will create a bespoke menu for your special day.

Rome

The Eternal City's marriage of old-world charm and contemporary cool is made for the first chapter of your happy ever after. Beautiful, captivating, and classic; every cobbled corner of Rome breathes romance. From its backdrop of ancient landmarks bathed in sunshine, to the sensual flavours and textures of its signature cuisine, this chic destination is a love language all of its own.





The Privé Terrace

Celebrate with your closest loved ones on this private terrace overlooking our tranquil inner courtyard, whose features are delicately illuminated as night falls. A laid-back space, uniquely yours.

Seated capacity up to 12 guests
Price on request

The Garden Pergolato

Share a fairytale wedding banquet or secluded cocktail reception beneath this lush canopy of trees and fragrant blooms, the sun dappling your table in an ethereal mosaic of light and shadow.

Seated capacity up to 80 guests
Standing capacity up to 90 guests
Price on request





Aquazzura Bar

This exclusive area overlooks the Piazzetta Valadier, home to our dazzling Stravinskij Bar. Perfect for a refined cocktail reception with a touch of theatre.

Seated capacity up to 30 guests
Standing capacity up to 50 guests
Price on request

The Sergej Terrace

A breathtaking setting for an intimate dinner or lively cocktail reception enclosed by our Secret Garden's classic stone balustrades, trickling fountains, and gently swaying palm trees.

Seated capacity up to 30 guests
Standing capacity up to 40 guests
Price on request





Sala Torlonia

An expansive space, bathed in natural light, with floor-to-ceiling windows offering views of our enchanting Secret Garden. Decorative columns and classically dressed tables set the scene for a grand wedding feast of fresh, authentic Italian dishes.

Seated capacity up to 80 guests
Standing capacity up to 90 guests
Price on request

Aperitif

Franciacorta Brut, Cola

Cruditès with coloured hummus
Caciocavallo cheese wedges with honey
Deep-fried prawns and calamari
Rosemary Focaccia with Parma ham
Veal in tuna sauce, radishes and caper oil
Small Fassona burger

Pasta – *please select two options:*

Trofie with courgette flower and lemon
Lasagnetta with vegetables and “sciuè-sciuè” tomato sauce
Sedanini with aubergine cream, coloured tomatoes and seasoned ricotta cheese
Ravioli cacio e pepe (max 20 pax)
Risotto with artichokes, Pecorino cheese and mint (from September to May)
Paccheri with seafood ragout
Risotto with saffron, prawn tartare and pistachios
Lasagnetta with traditional ragout, Parmesan fondue

Main Courses – *please select one option:*

Sliced beef, olive oil mashed potato and seasonal vegetables
Veal cheek in Montepulciano red wine, Cardoncelli mushrooms and sweet potato
Lamb chops, mashed broad beans and sautéed chicory
Grilled aubergine, baked tomato cream, stracciatella cheese and pesto

Dessert – *please select one option:*

Tiramisù De Russie
Sliced fresh fruit, lemon sorbet
Raspberry parfait and vanilla sauce
Three chocolate mousse
Wedding cake
Coffee and petit fours

Prices on request



Aperitif

Franciacorta Brut, Cola

Cruditès with coloured hummus
Ricotta cheese, coloured tomatoes and almonds
Small courgette Parmigiana
Raw prawns with guacamole, finger lime
Octopus, crispy potatoes with thyme and “lardo di Colonnata”
Salmon balik, lime yoghurt and herbs
Deep-fried anchovies and courgette flowers, sweet and sour sauce
Pan brioche with lobster and spicy mango mayonnaise

Pasta – *please select two options*

Courgette flower cream, herbs, ricotta flakes
Orecchiette with broccoli, anchovies and burrata cheese
Lasagnetta with vegetables and “sciuè-sciuè” tomato sauce
Ravioli with pumpkin and oyster (max 20 pax - from October to May)
Mezze maniche pasta with octopus, capers and mint
Paccheri cacio e pepe, red prawns
Risotto with saffron, Trapanese pesto

Main Courses – *please select one option:*

Steamed amberjack with limoncina grass, aubergine Caponata
Catch of the day, braised fennel and citrus fruits
Turbot with mushrooms, olive oil mashed potato
Seabass with lemon, capers and coloured tomatoes, sautéed Swiss chard

Dessert – *please select one option:*

Tiramisù De Russie
Marinated pineapple, mint ice-cream
Panna cotta with wild berries
Babà with lemon crema and strawberries
Wedding cake
Coffee and petit fours

Prices on request

Aperitif

Franciacorta Brut, Cola

Cruditès with coloured hummus
Aubergine Parmigiana
Amberjack, pistachio sauce and mint
Deep-fried squid, courgette and courgette flowers, sweet and sour sauce
Salt cod mousse with chickpeas and mullet roe
Small fish burger
Fassona beef tartare with light mustard

Pasta – *please select two options*
Mezze maniche pasta “cacio e pepe”
Maccheroncini with Trapanese pesto and burrata cheese
Mezzi paccheri “sciuè-sciuè” tomato sauce
Orecchiette, sage, squid and courgette cream
Ravioli with broccoli, clams and mullet roe (max 20 pax - from September to May)
Lasagnetta with seafood
Risotto with lobster sauce
Risotto with red chicory, pomegranate balsamic vinegar and black garlic (autumn - winter)

Main Courses – *please select one option:*

Baked turbot with endive and black olives
John Dory with artichokes and olive oil mashed potato
Roasted octopus with mint, chickpea cream, sautéed chicory
Lamb rolls with thyme sauce, basil green beans and roasted potatoes
Veal cheek in Montepulciano red wine, sautéed broccoli and sweet potato
Herbs sliced beef, Cardoncelli mushrooms and olive oil mashed potato

Dessert – *please select one option:*

Marinated pineapple, mint ice-cream
Tiramisù De Russie
Chocolate fondant tart, red fruit sorbet
Pear “Sfoglietta” with ricotta ice-cream (autumn - winter)
Peach “Sfoglietta” with pistachio ice-cream (summer)
Wedding cake
Coffee and petit fours

Prices on request

Aperitif

Franciacorta Brut, Cola

Cruditès with coloured hummus

Small courgette Parmigiana

Deep-fried prawns, anchovies and courgette flowers, sweet and sour sauce

Marinated scallop, cucumber and melon

Tuna tartare, ricotta cheese and rocket salad

Salt cod mousse, pea cream and seasonal truffle

Small fish burger

Focaccia with Bologna ham

Fassona beef tartare with light mustard

Appetizers – *please select one option:*

Heart of lettuce, pears and almond sauce

Guacamole, marinated watermelon, candied lemon and chilli pepper

Asparagus, soft egg, hollandaise sauce coffee scented (from February - June)

Octopus, crispy potatoes with thyme and “lardo di Colonnata”

Prawn salad with orange sauce

Fish and seafood with white beans cream, light pesto (max 20 pax)

Fassona beef tartare with light mustard and mixed salad

Pasta – *please select two options:*

Lasagnetta with vegetables and “sciuè-sciuè” tomato sauce

Mezze maniche pasta “cacio e pepe”

Pappa al pomodoro with shrimps

Orecchiette, sage squid and courgette cream

Ravioli with pumpkin and oyster (max 20 pax - from October - May)

Paccheri with seafood ragout

Risotto “ alla pizzaiola”, burrata cheese, prawn tartare

Risotto with turmeric and saffron, stracciatella cheese and seasonal truffle

Main Courses

please select one option:

Marinated turbot, with Tompinambur and radicchio (autumn - winter)

Seabass with artichokes and olive oil mashed potato

Roasted octopus with mint chickpea cream, sautéed chicory

Lamb rolls with thyme sauce, basil green beans and roasted potatoes

Veal fillet “come un saltimbocca”, sautéed chicory

Herbs sliced beef, Cardoncelli mushrooms and olive oil mashed potato

Dessert – *please select one option:*

Marinated pineapple, mint ice-cream

Tiramisù De Russie

Sorbets and ice-cream

Chocolate fondant tart, red fruit sorbet

Hazelnut parfait with chocolate sauce

Vanilla crème brûlée

Wedding cake

Coffee and petit fours

Prices on request

Aperitif

Prosecco di Valdobbiadene Foss Marai

Seasonal sparkling cocktail

Aperol Spritz

Orange and pineapple juices

Still & sparkling mineral water

Parmesan cheese wedges

Deep fried supplì and sage

Bruschetta bread with mozzarella and anchovies

Small pizza Margherita

Salt cod mousse with cheackpea cream

Lunch or Dinner

Roman style artichokes

Maccheroncini pasta Amatriciana

John Dory with mushrooms

Grilled rack of lamb with chicory and mashed broad beans

De Russie Tiramisù

Wedding cake

Coffee and petit fours

Prices on request

Aperitif

Prosecco di Valdobbiadene Foss Marai

Seasonal sparkling cocktail

Aperol Spritz

Orange and pineapple juices

Still & sparkling mineral water

Parmesan cheese wedges

Deep fried seasonal vegetables

Small seitan hamburger

Quinoa salad with coriander and lime

Amaranth soup

Lunch or Dinner

Dried fruit salad with green apple and peas cream

Paccheri pasta with fresh tomato and basil

Lasagne with seasonal vegetables

Guacamole, aubergine tartare and lentil croquettes with quinoa

Sliced fresh fruit with passion fruit sorbet

Wedding cake

Coffee and petit fours

Prices on request



Wines

A wide range of the best Italian and International wines is available on request.

Hotel de Russie
Via del Babuino 9
00187 Rome Italy

Telephone +39 06 32 88 81
events.derussie@roccofortehotels.com

Accommodation · 64 rooms · 26 junior suites · 27 suites	Meetings & events · 7 meeting and events spaces for up to 70 guests in theatre style and 100 guests for a cocktail reception · The Secret Garden is available for private events · In-house florist · Wi-Fi in public areas and rooms
Restaurant and bars · Le Jardin de Russie – Restaurant · Stravinskij Bar – bar with terrace · Aquazzura Bar – tequila & tacos	Location · 30-minute drive from Ciampino Airport (CIA) · 45-minute from Fiumicino (FCO) Airport · 15-minute drive from Termini Station
Irene Forte Spa · 5 treatment rooms, including 2 double rooms · Forte Vita Bar offering express facials, hair, and nail services · A saltwater hydro pool, sauna, and steam room · A relaxation lounge · A Technogym-equipped gym	



ROCCO FORTE HOTELS

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