



GIARDINI  
*del Fuenti*

*Wedding Brochure*



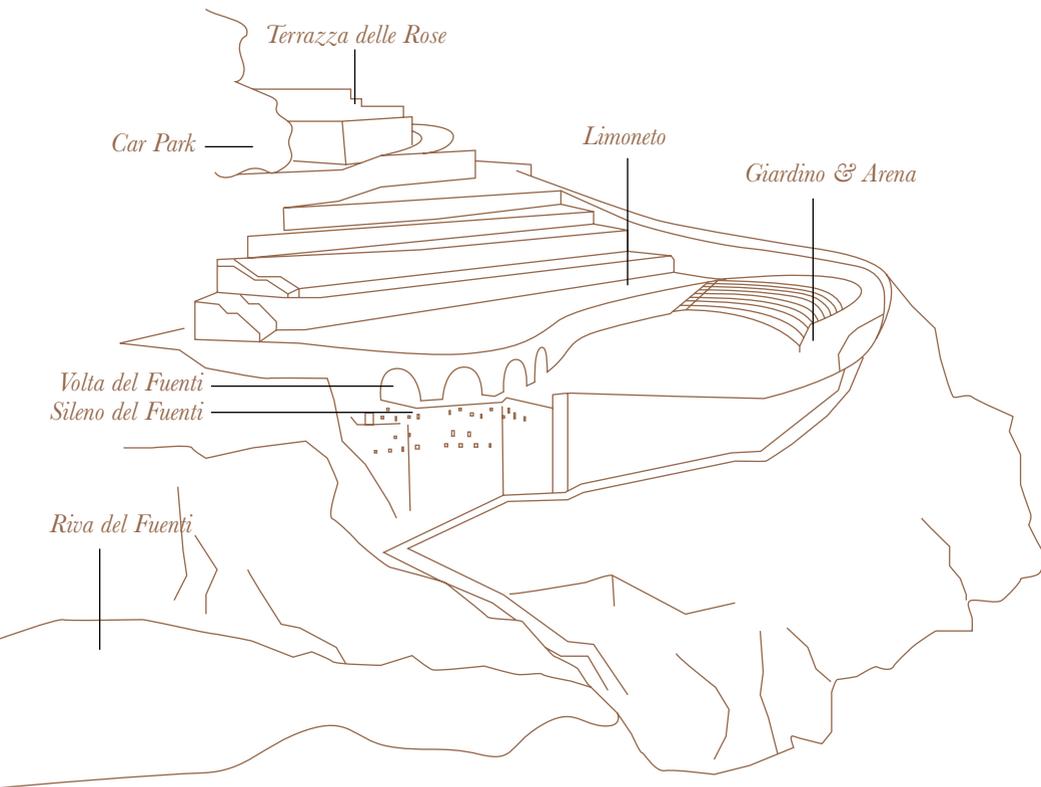
# *Giardini del Fuenti*

Giardini del Fuenti is a unique venue, offering a unique and exclusive experiential journey through the several grounds of pleasure and well-being – from food to wine, from sea to herbs. Connected to its inside facilities, Giardini del Fuenti also represents the ultimate location for all those events which

require equipped spaces and dedicated services, within an extraordinary, unique and exclusive context. Giardini del Fuenti extends over a 16-hectare surface, whose 2.000 square metres are covered by facilities and buildings, it is a one of a kind on the Amalfi Coast thanks to the quality and variety of its offer.

Starting with the multi-level terraced garden, a veritable eco-museum dedicated to Mediterranean flora in its whole local variety which reconnects the original link of this place with nature.

*Giardini del Fuenti, a dreamy scenery for the most beautiful day of your life.*



# Locations

Different types of ceremonies – whether civil or not – can be held at Giardini del Fuenti, offering a wide and diversified proposal of spaces suitable for both celebration and party.

For events receiving more than 300 participants, the availability of the whole structure is required, with prices and terms to be agreed.

Below are the locations available at Giardini del Fuenti:

- Terrazza delle Rose;
- Limoneto;
- Giardino;
- Riva del Fuenti.

# Locations fees

Offer	Limoneto	Giardino	Riva	Terrazza delle Rose
Cocktail	- Capacity up to 300 persons	- Capacity up to 300 persons	- Capacity up to 150 persons	—
Reception	- Capacity up to 250 persons	- Capacity up to 300 persons	- Capacity up to 50 persons	—
Dessert	- Capacity up to 300 persons	- Capacity up to 300 persons	- Capacity up to 150 persons	—
After Party	- Capacity up to 300 persons	- Capacity up to 300 persons	- Capacity up to 150 persons	—
Civil Ceremony	- Capacity up to 250 persons	- Capacity up to 250 persons	- Capacity up to 150 persons	- Capacity up to 250 persons



# *Terrazza delle Rose*

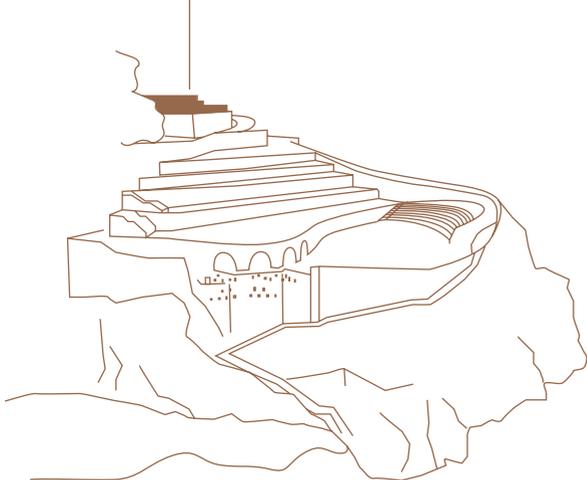
Overlooking an exceptional stunning sea landscape, with a breath-taking glimpse of the Coast, Terrazza delle Rose is a space equipped to stage the celebration of civil, symbolic and religious ceremonies (Protestant, Jewish, non-Catholic). The location is also indicated for the wedding vows renewal.

*At Terrazza delle Rose, your ceremony becomes infinite magic.*

# Terrazza delle Rose



Terrazza delle Rose



Offer

Civil Ceremony

Number of Guests

Max. 2500

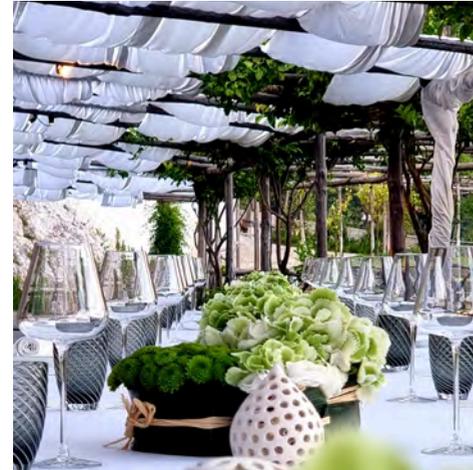


# *Limoneto*

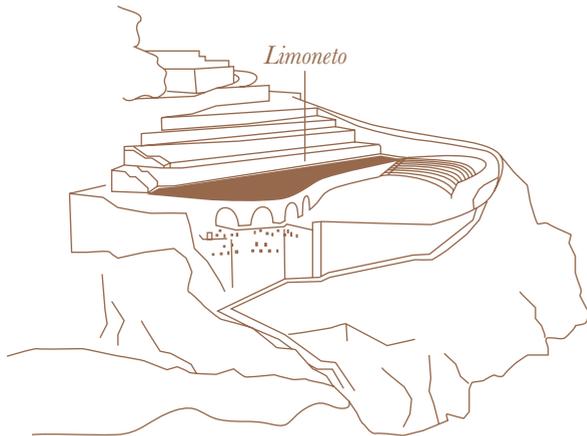
Limoneto represents one of the gems of Giardini del Fuenti, with its precious autochthon lemon trees which perfume and enliven one of the most magical spots of the Coast, to take refuge in also for an unforgettable and intimate dinner en plein air.

*At Limoneto, your party is livened up in a place of charm.*

# *Limoneto*



Offer	Aperitif	Reception	Dessert	After Party
<b>Number of Guests</b>	300	250	300	300



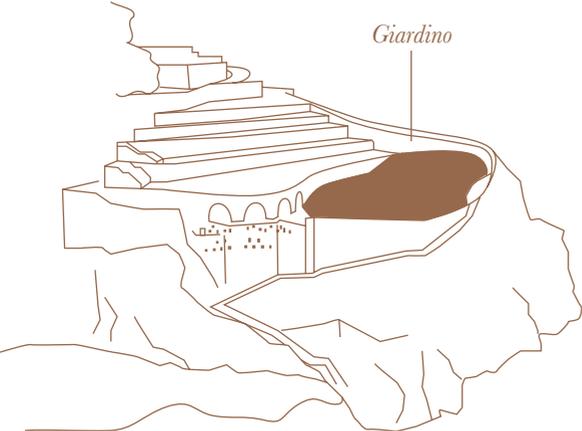


# *Giardino*

Giardino is the heart of this place, a junction of the different locations of Giardini del Fuenti. Equipped with modular infrastructures able to seat up to 300 people indoor, Giardino includes a 9-steps arena that can seat up to 400 people and a bio lake that can be covered to get more space for the events.

*Giardino, where your special day becomes a dazzling moment.*

# Giardino



Offer	Cocktail	Reception	Dessert	After Party
<b>Number of Guests</b>	300	300	300	300



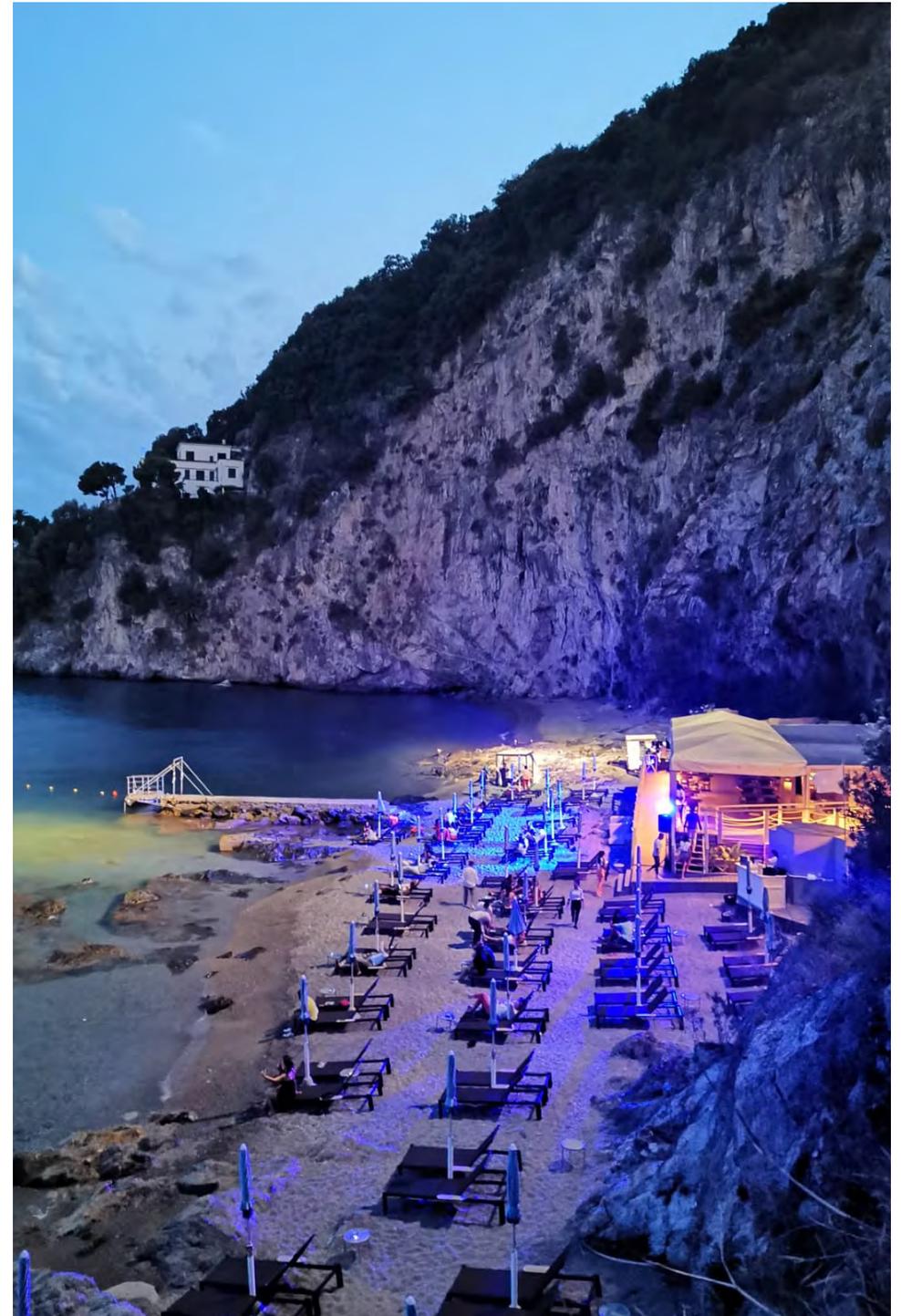
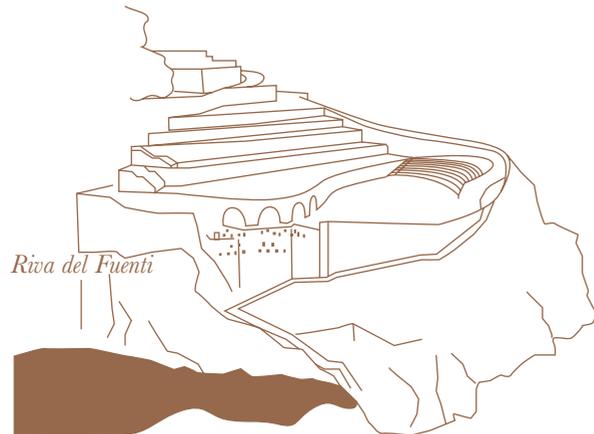
## *Riva del Fuenti*

Riva del Fuenti, an all-Italian beach club, is located on the shore underlying Giardini del Fuenti. It is equipped with various bathing and docking services as well as on-board food service and cocktail parties on the beach.

*At Riva del Fuenti, your party is enlivened by an unforgettable dream by the sea.*

# *Riva del Fuenti*

Offer	Cocktail	Reception	Dessert	After Party
Number of Guests	150	50	150	150





# *Food & Beverage*

Each event staged at Giardini del Fuenti can be structured in different moments, combined with a wide selection of drinks and dishes. From the Aperitif at the Reception to the Dessert during the After Party.

*At Giardini del Fuenti, taste in excellence is turned into joy of senses.*

# Food

## Menus Packages

VIETRI	AMALFI	POSITANO	BY GIARDINI
<u>Aperitif</u> Fuenti (6 pieces) + 1 proposal to be selected between Formaggi/Salumi or 1 Fritti	<u>Aperitif</u> Fuenti (6 pieces) + Formaggi/Salumi and 1 Fritti or 1 our From the World proposals	<u>Aperitif</u> Fuenti (6 pieces) + Formaggi/Salumi and 1 Fritti & 1 our Dal Mare or 1 our From the World proposals	<u>Aperitif</u> Fuenti (6 pieces) + Made in Italy proposals and 2 our From the World proposals
<u>Menu</u> with 2 courses	<u>Menu</u> with 3 courses	<u>Menu</u> with 3 courses	<u>Menu</u> with 4 courses
Wedding cake	Wedding cake	Wedding cake	Petit Fours Wedding cake

## Specials

MADE IN ITALY	FROM THE WORLD			
- 1 Formaggi e Salumi	USA	ASIA	SOUTH AMERICA	MIDDLE EAST
- 1 Fritti	EXCELLENCE			
- Dal Mare				

# Beverage

## Drink Packages

Fuenti Cocktail, Prosecco, Soft fruit drink, Mineral water	Campari, Aperol and Hugo Spritz, Negroni, Americano, Prosecco	Wine	Selection of locals and nationals spirits
		Wine	Premium
Mojito, Moscow Mule, Cosmopolitan, Analcoholic Cocktail	Champagne Moët & Chandon, Veuve Clicquot or Louis Roederer		Exclusive
Selection of beers, Prosecco, Aperol Spritz, Campari			

**\*All packages include an unlimited number of drinks, for one-hour service**



*Food*



# The Aperitif

## *Fuenti*

Receive your guests with a warm welcome.

**Fuenti aperitif** is included in the Price of the Menu and it is inclusive of a selection of six mini – aperitif per person, served on a tray.

*Bread baguette with butter and anchovies; Tuna Tataki, spring onion, roasted tomatoes and avocado; Parmesan cheese leaves with burnt lemon cream; Cone with red turnips, whipped codfish and cruschi peppers; Tapioca crunch, yogurt and long pumpkin of Naples; St. Joseph's little zeppola with cold puttanesca sauce of white shrimps from Salerno; Amberjack tartare, truffle caviar and potatoes (two different consistencies); Puff pastry with vegetables, goat soft cheese and lemon razor clams; Crak rice with squid ink and sea carbonara sauce; Focaccina (scone) with potatoes, yogurt from Agerola, spring onion and Adriatic Sea caviar; Toasted bread with algae butter and tartare of smoked amberjack; New potatoes en papillote, baby squids and sautéed escarole; Fritter with Agerola cow's milk mozzarella cheese and borage flowers; Tempura sea anemones with bergamot flavouring; Cooked and fried pastry bundle stuffed with squid in its ink; Fake round olive; Seasoned jamon scratchings*

Enrich your Fuenti aperitif with our proposals

### **Made in Italy**

### **From the World**

## *Made in Italy*

### **I Formaggi e Salumi**

*Caciocavallo cheese aged in caves, Provolone del Monaco cheese, excellent Occelli's toma cheese, Carmasciano bluesheep cheese, buffalo burrata cheese, Provola cheese from Agerola, Goccia irpina prosciutto, salamello (a kind of sausage), black pork lonzardo, black pork capocollo, peppered black pork bacon, knife cut S. Daniele prosciutto, Neapolitan taralli (crispy bread sticks)*

*Loaves made from ancient grains with a selection of Extra Virgin DOP and IGP Olive Oils*

### **I Fritti**

*Deep-Fried pizzas: montanara style, with ricotta cheese and pork scratchings, escarole, black olives and capers; Butter, curry and onion brioche with gin tonic salmon; Tempura prawns; Crispy tempura vegetables; Crispy squid rings in maize flour; Little pasta omelette Genovese style; Cod fish and caramelized onion croquettes; Squash flowers filled with ricotta cheese and fresh tempura anchovies; Rice balls; Broccoli and potato croquettes*

### **Dal Mare**

*Raw prawn salad  
Red tuna tartare  
Amberjack carpaccio (seasoned raw slices of it)  
Grilled octopus salad  
Salad of raw red shrimps  
Oil and lemon cuttlefish Tagliatelle  
Oyster (one piece per person)*

## *From the World*

### **MIDDLE EAST**

*Chicken Tajine and lemon Cous cous*  
*Spinach briouats- Stuffed pastries*  
*Cold mezze: taboleh,*  
*Mouahmmara*  
*Traditional hummus, edamamehummus,*  
*beetmoutabel,*  
*Roasted tomatoes & almonds, vine leaves,*  
*falafel, sumac naan bread*

### **USA**

*Hamburger in spirulina bread*  
*Traditional New York Pastrami*  
*Pulled pork*  
*Shrimp Cajun*  
*Buffalo chicken wings*

### **ASIA**

*Nigiri:*  
*Salmon,*  
*Tuna,*  
*Shrimps*  
  
*Rolls:*  
*Hosomaki, California,*  
*Oshizushi,*  
*Spicy tuna,*  
*Salmon rolls*

### **SOUTH AMERICA**

*Cochinita pibil tacos*  
*Empanada with spicy minced pork*  
*Chicken tinga tacos*  
*Guacamole Pinco de gallo*  
*White corn soup, pop corn and sorrel*  
*White fish tartare in chevice*  
*Enchillada*

### **EXCELLENCE:**

*Iberico de Bellota*  
*Red tuna of Spain, Balfegò*  
*Oysters: piatta Belon, pousse en claire,*  
*fines de bretagne, fines de claire label*  
*rouge verte (ponzu, in brine, au naturel)*  
*Sea truffles*  
*Sea urchins*  
*Percebes*  
*Crustaceans freshly cooked in salt Caviar*  
*Balik salmon*  
*Foie gras terrine*  
*Culatello from Zibello (Spigaroli DOP*  
*brand)*  
*Mangalica Mortadella*  
*Freshly stretched mozzarella cheese*

# The Reception

## Vietri

**Fuente aperitif** with a selection of six different kinds of mini - aperitif.

Selection of one of our Made in Italy proposals  
Formaggie Salumi or Fritti.

**Menu** with 2 courses at choice among

### STARTERS

*Artichoke filled with raw white shrimps and extract of charcoal-grilled artichokes*

*Fassonemeat Tartare, Cilento herb wafer and Cetara anchovy mayonnaise*

*Grilled octopus and cuttlefish with lemon and avocado sauce*

*Chickpea cream, raw purple shrimps, ice cooked celery and cruschi pepper oil*

*Anchovy pie, bagnacauda (a hot dip based on anchovies) scapece marinated zucchini*

### FIRST COURSES

*Lumachine pasta from Gragnano with summer pepper cream, wild fennel pollen and fresh anchovies*

*Capri style raviolo with Corbara cherry tomatoes and almond and basil pesto*

*Nerano style cavatelli pasta made with cooked flour and swordfish carpaccio*

*Calamata pasta with baby octopus puttanesca sauce*

*Mixed shaped pasta from Gragnano with seafood soup and celery extract*

*Orecchiette pasta with boccoli, anchovy sauce and flavoured bread*

### SECOND COURSES

*Tuna tataki, red turnip salad, sweet-and-sour carrots and avocado*

*Parmigiana (shallow-fried sliced filling, with cheese and tomato on top and then baked) made with fished sea bass, buffalo milk mozzarella cheese and fresh tomato extract*

*Iberian baby pork bacon, potato puree and sautéed escarole*

*Blue fish, Positano tomato, infusion Parmesan cheese and smoked aubergine cream*

### DESSERTS

*Berries, Aloe Vera consommé di aloe vera, elder flowers and roses*

*Sugar loaf, cheese cake and herb liqueur*

*Baba' with vanille cream and wild strawberries*

*Homemade icecreams and sorbets*

**Wedding Cake** (max 3 levels)

## Amalfi

**Fuente aperitif** with a selection of six different kinds of mini - aperitif.

Selection of two of our Made in Italy proposals  
Formaggie e Salumi, Fritti

or of one among our From the World proposals:  
Middle East, USA, Asia, South America

**Menu** with 3 courses at choice among:

### STARTERS

*Grilled stuffed cuttlefish, pappa al pomodoro (Tuscan tomato bread soup) and burrata cheese*

*65° poached egg with potato soup, baby squids and truffle*

*Controne bean soup with grilled octopus salad*

*Red tuna tartare, avocado, red onion and passion fruit*

### FIRST COURSES

*Minori ricci pasta, monkfish ragout, horseradish and tomato salad*

*Mum's small pasta with buffalo milk cream and truffle*

*Semolina maltagliati pasta (Cappelli brand) with*

*Controne beans, mussels and bottarga*

*Fusilloni pasta with zucchini, sea truffles and*

*Amalfitan sfusato lemon*

*Cavatelli pasta with cheese and pepper, smoked aubergines and red shrimps*

*Cold tomato soup, ravioli with white raw shrimps and fresh ricotta cheese from cane baskets*

### SECOND COURSES

*Seabass slice en potato croute with summer vegetable ciambotta (stewed vegetables) and parsley extract*

*Baby pork belly cooked at low temperature, confit leek, mortadella and Jerusalem artichoke*

*Norma style snapper with basil sauce and toasted almonds*

*A la Meunière (longline fished) cod with sea herbs*

### DESSERTS

*Three chocolate Bavarese*

*White chocolate Bavarese with red berry gelée Almond, basil and apricot*

*Croissant, pistach ice cream and zabaglione*

**Wedding Cake** (max 3 levels)

# The Reception

## Positano

**Fuenticaperitif** with a selection of six different kinds of mini - aperitif.

Two of our Made in Italy proposals (Formaggi e Salumi, Fritti) and one of our Made In Italy proposals Dal Mare or one From the World proposals chosen from the Middle East, USA, Asia, South America

**Menu** with 3 courses at choice among:

### STARTERS

*Tuna over tuna*

*Mediterranean Cheviche red shrimps and caviar*

*Grilled Scallops on exotic panzanella (stale bread based salad)*

*Smoked amberjack with Neapolitan tarallo (crispy bread stick), soy caramel and onions*

### FIRST COURSES

*Tagliolini pasta semola (Senatore Cappelli brand) with king crab, pink sauce and summer truffle*

*Vialone Nano rice risotto with cheese and pepper, squid ink emulsion and urchins*

*Neapolitan rice, potatoes, saffron and lobster Sea crespolini pasta, basil pesto and roasted tomatoes*

*Tubetti pasta with mariner's style sauce, cheese, pepper and green beans*

### SECOND COURSES

*Sandwich with catch of the day, green beans and lemon*

*Swordfish cannolo with puttanesca sauce and variation of tomatoes*

*Beef fillet in cocotte with melted potatoes, semi dry tomato and red onion*

*Sea bass (not farmed) slice en spinach croute, iced pickled vegetables and creamy green beans*

### DESSERTS

*Annurca apple and cinnamon hot pie with vanille ice cream*

*Buffalo milk yougurt, figs and mountain honey*

*Caramelized soft almond peaches*

*Peasant crusty bread, olives and chocolate*

**Wedding Cake** (max 3 levels)

## By Giardini

**Fuenticaperitif** with a selection of six different kinds of mini - aperitif.

Three Made in Italy proposals (Formaggi e Salumi, Fritti or Dal Mare) and two From the World proposals chosen from the Middle East, USA, Asia, South America

**Menu** with 4 courses at choice among:

### STARTERS

*Amberjack carpaccio (with roast lemon cream and sea herbs*

*Blue grilled lobster with date tomatoes, olives, capers and buffalo milk cream*

*Iberian prosciutto, buffalo milk stracciata cheese, sea urchins and celery*

*Spiny lobster salad with sea wasabi béarnaise sauce*

### FIRST COURSES

*Pasta and potatoes, provola cheese sauce and slipper lobster*

*Tortello pasta filled with mozzarella cheese, red shrimps and summer truffle*

*Carnaroli rice, buffalo milk, wild fennel and oysters*

*Pasta, chickpeas, tuna belly and cruschi peppers Short Mafalde pasta, fresh tomato, fresh tomato, sea slugs,*

*yogurt mousse and laurel oil*

### SECOND COURSES

*Grilled Iberian pork belly, potato puff pastry and caramelized foie gras*

*Sea and land tempura with Cilento herb mayonnaise Rib eye roast from Lucan Dolomites with caesar baby*

*lettuce*

*Sea bass (not farmed) Tataki, roses in brine, wild fennel cream and caviar*

### DESSERTS

*Ricotta cheese, pears and licorice*

*Tobacco creamy dessert with almonds and Baylees*

*Hot sfusato lemon tart and red beer sorbet*

*Pina colada*

### PETIT FOURS

**Wedding Cake** (max 3 levels)

# The Dessert

## *Wedding cake*

Cake with Chantilly cream and strawberries (max 3 levels)

## *Petit Fours*





*Beverages*

# Drink Packages

## The Aperitif

Fuente Cocktail, Prosecco,  
Analcoholic Cocktail, Mineral\*

Mojito, Moscow Mule,  
Cosmopolitan, Analcoholic  
Cocktail\*

Selection of beers,  
Prosecco, Aperol Spritz,  
Campari\*

Campari, Aperol e Hugo  
Spritz, Negroni, Americano,  
Prosecco\*

Champagne Moët & Chandon,  
Veuve Clicquot o  
Louis Roederer\*

## The Reception

### Wines

Selection of 2 between:

- Tramonti bianco, Tenuta San  
Francesco
- Greco di Tufo, Villa Raiano
- Furore Rosso, Marisa Cuomo

Selection of 2 between:

- Fiano, Villa Raiano
- Greco di Tufo, Vigna Cicogna, Benito  
Ferrara
- Ravello bianco, Marisa Cuomo
- Tramonti rosato, Tenuta San  
Francesco
- Furore Rosso, Marisa Cuomo

## The After Party

### Selection of locals and nationals spirits\*

Spirits: Limoncello, Finocchietto, Concerto  
Baileys, Amaretto Disaronno, sambuca, Grappa  
Bianca, Amaro Lucano, Amaro Averna, Amaro  
del Capo\*

### Premium\*

Prosecco, white wine, red wine, Moscato,  
soft drinks, beer, mineral water

Local Spirits: Limoncello, Finocchietto, Concerto

Gin: Gordon's, Tanqueray

Vodka: Absolut, Stolichnaya

Rum: Havana Club 3 anni, Bacardi

Whisky: La Phroaig 10 anni, Johnnie

Walker Red Label

Brandy: Vecchia Romagna

Spirits: Baileys, Amaretto Disaronno, sambuca,  
Grappa Bianca, Amaro Lucano, Amaro Averna,  
Amaro del Capo

Tequila: Sauza Silver

### Exclusive\*

Prosecco, white wine, red wine, Moscato,  
soft drinks, beer, mineral water

Local Spirits: Limoncello, Finocchietto,  
Concerto

Gin: Bombay Sapphire, Beefeater, Hendrick's  
Vodka: Grey Goose, Ketel One Rum: Havana  
Club 7 anni, Bacardi 8 anni Whisky: Talisker  
10 anni, Makers Mark, Johnnie Walker  
Black Label, Glenlivet 12 anni,

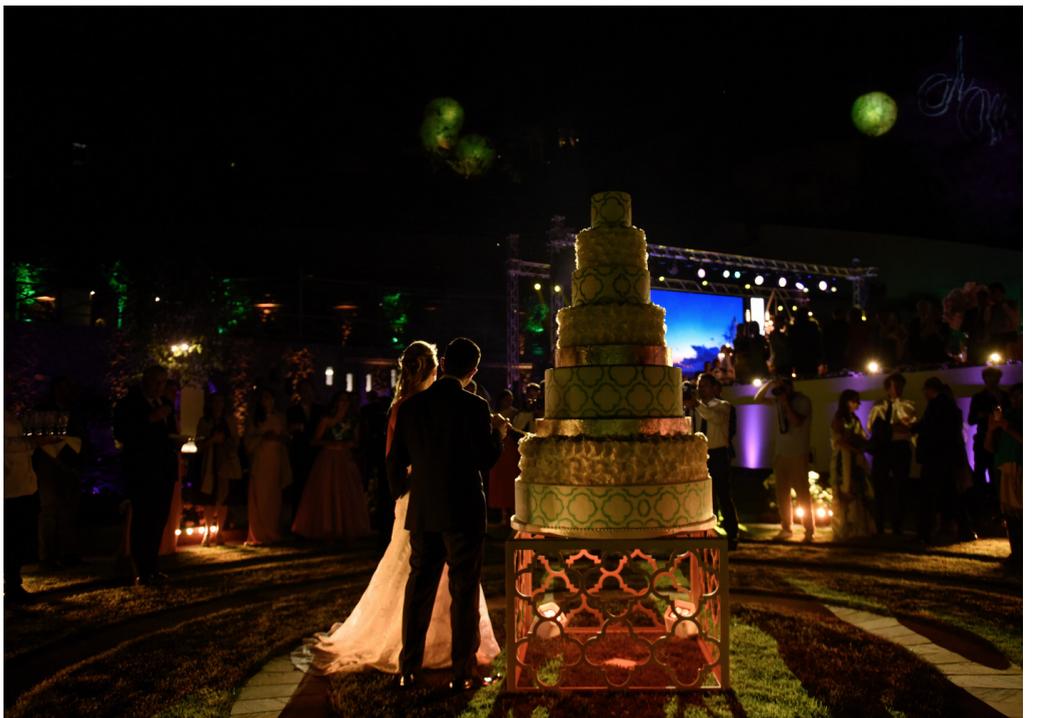
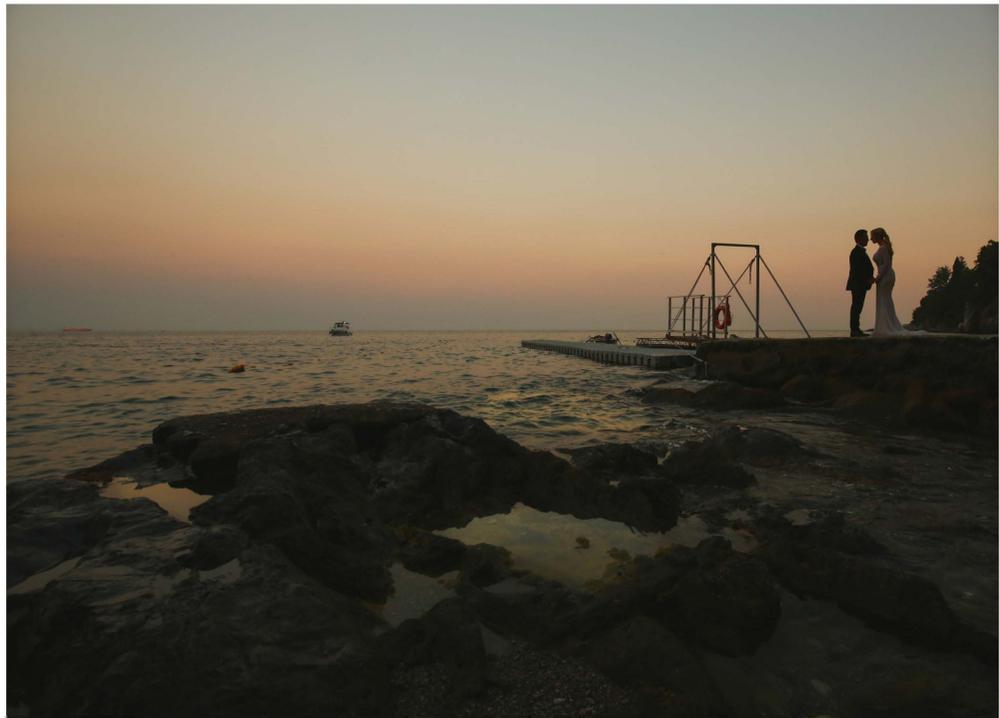
Cognac: Martell VSOP

Spirits: Baileys, Amaretto Disaronno,  
sambuca, Grand Marnier, Cointreau,  
Grappa bianca e barricata, Amaro del  
Capo, Jagermeister

Tequila: Herradura Gold, Patrón Silver

\*All packages include an unlimited number of drinks, for one-hour service







# *Special Services*

## EVENT PLANNING

For a flawless occasion that frees you and your family to enjoy the big day, take advantage of our event planning service. Whether a single consultation, a complete end-to-end service or something in between, contact us to have a final quotation.

## FLOWERS AND MUSIC

We will ensure the best possible accompaniment to suit your budget when it comes to flowers and musical entertainment. Music can be arranged for the reception, after the ceremony or both.

## PHOTOGRAPHY AND VIDEOGRAPHY

Giardini del Fuenti is pleased to arrange professional photographers and videographers to capture precious moments of the special event. Please contact us for more information.

## MENU TASTING

Once your wedding day is confirmed and your menu chosen, the bride and groom can enjoy a complimentary menu-tasting (usually 1 month before the wedding date).



# *Details & Contacts*

## **Prices and Services**

In addition to the afore-mentioned items, the Price of your wedding menu is inclusive of:

- Setting up with Chiavarina chairs, white table-linen, silver cutlery, glasses and porcelain. Different fittings available upon request and with an extra-charge;

- Menu for special diet requirements upon request;
- Children Menu 50% off the adults' price.

**The exact number of guests shall be confirmed 30 days before the event.**

*All the prices are valide until 31<sup>th</sup> of December 2021*

## **Music Entertainment**

- Ceremony: non-amplified music;
- Aperitif: non-amplified music;
- Dinner: a music background is allowed during the dinner, live bands/DJ's.
- After Party: music till 2.00 a.m.

## **Contacts**

For further information please contact:

[Eeventi@giardinidelfuenti.com](mailto:Eeventi@giardinidelfuenti.com)

C+ 39 333 189 8424

● ROMA

CAMPANIA

# Where we are

## Giardini del Fuenti

SS163 Amalfitana Km 47+300  
Vietri sul mare - 84019 Salerno  
Italy

Driving distance from  
NAP to Giardini del Fuenti - 40 minutes







GIARDINI  
*del Fuenti*

Amalfi Coast - Italy

**E** [eventi@giardinidelfuenti.com](mailto:eventi@giardinidelfuenti.com) | **W** [www.giardinidelfuenti.com](http://www.giardinidelfuenti.com)