



RESIDENZA DI RIPETTA
ROMA

Wedding

Residenza di Ripetta

Convent of the 1600s, located between Piazza del Popolo and Piazza di Spagna, the Residenza di Ripetta is a particular and elegant location, with interiors that are carefully detailed, enriched with works of art of great beauty and prestige.

The Menu

Our Chef, Rodolfo Chieroni, specialist in the Mediterranean cuisine, creates refined dishes prepared with mastery.

The cake

Our pastry chef will design together with you the wedding cake, personalized in all details and prepared according to your taste.

Rooms

For the wedding night Residenza di Ripetta provides you with its elegant Suites, comfortable and cared for down to the last detail.



A historic church



Enriched by a recently refurbished marble floor and by a precious fresco dated 1700, the Bernini ballroom is the perfect location to replicate your civil ceremony or to host your wedding reception. The Bernini ballroom has also a direct access from the garden, therefore combined functions can be scheduled, as an aperitif on the outside followed by a served function inside. It can fit up to 180 people for served functions and more than 200 for standing buffet functions.



A garden in the heart of Rome



The elegant and sophisticated furniture will be the perfect frame to your guests and spend with them your most beautiful day. Our inner garden can fit up to 160 people for served functions and more than 200 for standing buffet functions.



A panoramic terrace on Rome

Developed on two levels, our Rooftop Terrace offers an intimate and exclusive atmosphere. The perfect location to end your reception and serve the wedding cake. It can fit up to 120 people for served functions and 150 for standing buffet functions.



Our Chef's proposals Aperitifs

Waiting for the bride and groom

Sparkling wine, white and red wine

Fruit juices, mineral water

Dry snacks

Puff pastries with vegetables

Fried battered vegetables

Oyster Corner

Oysters with lemon from Sorrento on icefall

Fisherman's Corner

Marinated salmon with mixed salad

Seafood salad

Squid and shrimps salad

with green beans

Battered cod fillets

Tuna tartare and sweet peppers

Octopus stew

Sea food parmigiana

Fried Corner

Mediterranean flavoured rice balls

Potato croquettes

Rice croquettes

Panzerotti

Battered zucchini flowers

with anchovies and melted

mozzarella cheese

Curry flavoured battered vegetables

Butcher's Corner

Parma ham with focaccia bread

Assorted Salami

Mortadella

Dry salted beef rolls with goat cheese

Bufala mozzarella cheese



Our Chef's proposals Menu

Sapphire

Beef marinated with green apples and walnuts

Risotto with mushrooms ragout and fine herbs sauce

Truffle flavoured loin of veal
Seasonal vegetables

Wild berries soup with lemon thyme sherbet

Ruby

Goose ham with asparagus salad

Rigatoncini pasta with rocket salad pesto, baked ricotta cheese and fresh tomato

Honey glazed loin of piglet
Seasonal vegetables

Gianduja parfait with candied oranges

Coral

Squids and shrimps salad with snow peas and confit tomatoes

Homemade fusilli pasta with red snapper, courgette flowers and saffron

Sea bream fillet in a citrus crust
Seasonal vegetables

Pistachio parfait with raspberries ragout

Pearl

Smoked duck breast with red chicory salad

Sedanini pasta with sole fish slices and asparagus

Chicken roll with Roman broccoli

Turbot with aubergine tapenade and olives

Light cream of cardamom ricotta

Orange bavarian and crunchy crumble

*The proposals are inclusive of:
Glass of wine per person, selected by our Sommelier
Mineral water, coffee and friandises*



Diamond

Dentex carpaccio, green apple
and almond grain



Risotto with pears, pecorino cheese and mint



Maltagliati pasta with taggiasche olives
and octopus



Sea bass with pistachio crust



Chocolate mille-feuille with raspberries sauce

Emerald

Catalan style prawns



Pennette with sea bream, braised fennel
and sun-dried tomatoes



Fillet of amberjack with crispy zucchini and
saffron sauce



Beef fillet with spicy lard and black truffle



Chocolate variation

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Mineral water, coffee and friandises*



Our Chef's pastry proposals

Pastry buffet

Mimosa cake
Mille-feuille
Sacher cake
Profiteroles
Dark forest
Saint Honoré
Fresh fruit tart
Puff pastry with apples
Strudel with pears
and chocolate
Mignon pastries
Fruit salad



Finger dessert buffet

Tiramisù
Cream pudding with wild berries
Small mimosa cake
Catalan cream
Chocolate mousse
White chocolate mousse with bitter oranges
Creamy milk whey cheese, candied lemon
and hazel nut crumble
Pistachio, lemon and gianduja parfaits
Raspberry, blueberry and strawberry parfaits
Sliced fruit with vanilla flavoured ice cream

Wedding Cake

Sponge cake with Tahitian vanilla cream



Mimosa cake with orange cream



Grand fresh fruit tart



St. Honoré with vanilla and dark chocolate



Mille-feuille with strawberries and chantilly cream



White and dark chocolate mousse with raspberries



Italian style meringue cake



About children

Dedicated space, animation and a menu created ad hoc from our Chef Rodolfo Chieroni, it will be a pleasant day for the little ones.

Basic package: animation within one of the our rooms including 1 or 2 baby sitters / animators, inflatables, baby dance and face painting.

Sample Menu

Pennette pasta with fresh tomato



Breaded veal chops with French fries



Strawberry ice-cream



Services

Services included

Cloack room

Menu printing (3 per table)

Menu tasting for two persons
(after the confirmation)

Accommodation for Bride and Groom's
first wedding night

Extra services not included

Dj Set/Pianist singer

Floreal Design

Confetti & wedding gifts

Baby sitting and entertainment

Car rental

Photo shoot

Car parking

Hostess



Price list

Aperitifs

Waiting for the bride and groom	Included
Oyster corner	€ 4,00 each
Fisherman's corner	€ 10,00
Fried corner	€ 9,00
Butcher's corner	€ 9,00

Menu

Sapphire	€ 95,00
Ruby	€ 100,00
Coral	€ 100,00
Pearl	€ 105,00
Emerald	€ 110,00
Diamond	€ 110,00
Kids menu	€ 22,00

Aperitifs

Pastry Chef's buffet	€ 9,00
Buffet finger dessert	€ 9,00

Wedding Cake	€ 4,00
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Rental of spaces

Garden	€ 1.800,00
Roof Top Terrace	€ 1.000,00

<i>Internal spaces</i>	<i>Included</i>
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Children Entertainment	€ 366,00
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Internal space included for a minimum guaranteed number of 50 attendees. Price list is per person and 10% VAT included. The 22% VAT for spaces included.



RESIDENZA DI RIPETTA
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