

A full-page photograph of a wedding couple walking away from the camera on a brick path in a lush garden. The groom, in a dark suit, is pointing towards a large, ornate, multi-story hotel building in the background. The bride, in a white lace wedding dress with a long train and a floral headpiece, is holding a bouquet. The garden is filled with greenery, palm trees, and several round tables with white tablecloths and white chairs, suggesting an outdoor reception area. The lighting is warm, indicating late afternoon or early morning.

my WEDDING

GRAND HOTEL

RIMINI
★★★★★

GRAND HOTEL

RIMINI

★★★★★L

The enchanting setting of the Grand Hotel Rimini, overlooking the sea, is the ideal location to make your wedding a five-star experience:

- ★ *THE TERRACE with its magical atmosphere,*
- ★ *THE ROMANTIC GARDEN of centuries-old trees,*
- ★ *THE PRIVATE BEACH*
- ★ *THE MAJESTIC HALLS inside the historic building that house the renowned restaurant “La Dolce Vita”.*

The perfection of details and the “Batani touch” are the essential elements to make your special day unforgettable.





the art of celebration

Celebrating your wedding in a timeless place, like being in a movie set
with the charm of past years, in an eternal location

banqueting *plan*

mq



SERVED



BUFFET

<i>BALLROOM</i>	<i>545</i>	<i>500</i>	<i>350</i>
<i>TERRACE</i>	<i>650</i>	<i>600</i>	<i>400</i>
<i>GARDEN</i>	<i>2000</i>	<i>250</i>	<i>400</i>
<i>VERANDA</i>	<i>300</i>	<i>230</i>	<i>120</i>
<i>ROOM TONINO GUERRA</i>	<i>70</i>	<i>65</i>	<i>50</i>
<i>BEACH</i>	<i>200</i>	<i>150</i>	<i>120</i>





BEACH



GARDEN



BALLROOM



TERRACE



VERANDA



ROOM TONINO GUERRA



welcome!

The representation of your event in a suggestive setting,
immersed in history and the charm of bygone times.

CHOREOGRAPHY

Your event begins with the entrance to the evergreen Italian garden and ancient olive trees, welcomed by the applause and festive greetings of friends and relatives.

The chauffeur invites you to step out and our staff invites you to the welcome cocktail, in the romantic Art Nouveau setting of the Grand Hotel for the newlyweds toast, delighted by the background notes of unforgettable music.

The welcome with the aperitif, delicious and fancy finger foods accompanied by sparkling wine and colorful fruit-based drinks. Flavors and dishes prepared on the spot by our chefs, with themed stations, like in a fun “treasure hunt” for gourmets.

The wedding banquet, in enchanted places, where every detail is tailored: tables, floral decorations, silverware, crystal, and porcelain. The festive atmosphere, with the sweet notes of the orchestra and the delicate fragrances of refined dishes and exquisite ingredients, a distinctive sign of high-end cuisine.

The wedding cake enters, the queen of the party, surrounded by applause and the flashes of photographers, a triumph of haute patisserie and contemporary design.

And the party continues with glasses raised in joy... and the dances begin with a good-wishing waltz of the newlyweds.

After saying goodbye to friends and relatives, the night is a time to relax for the newlyweds in the bridal suite, in the suggestive atmosphere of Fellini. A well-deserved rest before leaving for the honeymoon trip.

LA DOLCE VITA

RISTORANTE

★★★★★ L



welcome aperitivo

**Behind the façade of the Grand Hotel 'Nel giardino degli ulivi' (In the olive garden), there are tables and lounge areas set up separately.*

Small sitting areas strategically placed where you can relax for a few minutes, taste the appetizers, smoke a cigarette, or sip on a Virgin Mojito!!

The welcome moment includes appetizers served on trays and fixed stations where cocktails and drinks are prepared

PATIENCE

Pestati — Passion fruit — Vodkatini — Gold Touch

*Fruit and vegetable extracts, mineral water
and fruit cocktails (mixed at the moment, not prepared in advance)*

Classic Method Sparkling Wine

“Hand-held food”

*Dishes served by hand on trays, with distant serving times, brilliant delicacies
to be eaten while chatting, while standing.*

Red shrimp with fennel and oranges

Parmigiano mousse, pear, and hazelnuts

Savory cone with goat cheese and smoked salmon

Almond blancmangé with caviar

Brioche with lobster medallion and avocado

Robiola, taleggio, and mascarpone pralines

Fennel, orange, and shrimp shortbread

Salty macarons with goat cheese and pistachio

Proposal for a “protected” buffet-style welcome cocktail, where our staff composes the plate upon customer request.

AMARCORD COCKTAILS

Pestati — Passion fruit — Vodkatini — Gold Touch
Fruit and vegetable extracts, mineral water,
and fruit cocktails (mixed at the moment, not prepared in advance)

Classic Method Sparkling Wine

Bite-sized Grana Padano
Toasted walnuts and hazelnuts with smoked salt
Canapés with pink shrimp, salmon, goat cheese, and raspberries
Crispy black bread petals with sunflower seeds, vegan crispy
Skewers of shrimp and kiwi, fiordilatte cheese, and cherry tomato
Mini brioches with smoked salmon and cucumber
Crispy cones with robiola cheese and golden apple and Parma ham
Bavarian cream of Parmigiano Reggiano and balsamic vinegar
Rye toast with salmon and guacamole
Slightly spicy salmon ceviche
Shrimp, citrus fruits, melon, and red fruits
Melon cubes with San Daniele ham
Fassona ‘nizzarda’ tartare
Waldorf Salad

“Why not fried?”
cones served in the middle of the cocktail, as reinforcement,
for those who are not satisfied!

In the cone...
Fried calamari, shrimp, and zucchini

Arancini with sage batter | Tempura shrimp | Ricotta donuts

BUVETTE

*Food becomes a spectacle to entertain your guests with aromas, scents, and flavors.
Living the moment of cooking and tasting freshly cooked dishes makes the difference
for your most demanding guests.*

“TRADITION”

Buvette with a station for chefs who prepare and serve dishes on the spot!

Emilia & Romagna

The Via Emilia, from the Po Valley to the Adriatic Sea!

Parmigiano Reggiano cheese

Drops of traditional balsamic vinegar from Modena

Trilogy of local Pecorino cheese... aged in a pit, wrapped in walnut or olive leaves

Beltrami selection from Cartoceto

Casatella, Squacquerone, and Ravaggiola

with the thin “riminese” piadina

“MARINARO”

Buvette with a chef's station where dishes are prepared and served on the spot!

Seafood Platter Corner

with raw fish served directly

Red Shrimp and Scampi from Porto Santo Spirito, oil and lemon

Tuna Tartare with capers, oregano, and eggplant

Yellowtail Carpaccio with burrata and raspberries

Scallops with sea urchin sauce

Gala menu served



“RIVIERA”

Mosaic

*The sea on a plate! Fish and shellfish,
vegetables, and citrus*

Small noodles

*homemade, white Mazzola ragout,
clams, and zucchini*

Seabass

*roasted with various textures of artichoke!
Cooked, soft, and crispy, baby squid*

Sorbet

Dessert

*Served on a plate or buffet style
with fruits and red berries*

Friandises

small pastries

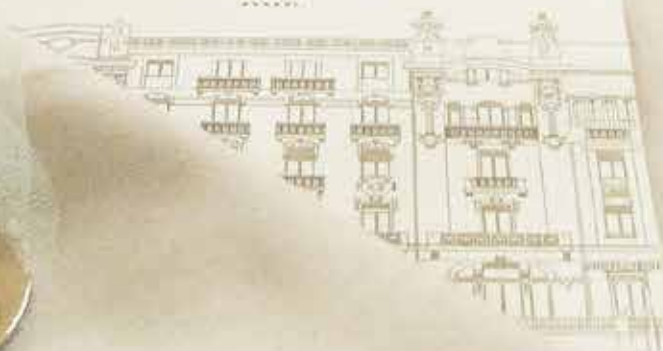
Appetizers served at the table as an alternative to a direct first course service,
example of service; 1 appetizer | 1 first course | 1 main course| selection.

Possibility to choose 2 courses to taste in the menu tasting!



GRAND HOTEL

ESTABLISHED 1891



“GRAND HOTEL”

Artichoke

*Bismark style with poached egg, gratinated
with taleggio cream*

Ris’otto and ½

*A tribute to Fellini!
With parmesan cheese and reduced must sauce
and golden apple*

Tournedos Rossini

*Veal fillet, black truffle Madeira sauce,
and foie gras*

Sorbet

Dessert

*Served on a plate
or buffet style with fruits and red berries*

Friandises

small pastries

Our tasting menu has been designed with both pairings and calorie intake in mind, and is intended for all guests at the reception. For allergies, intolerances, and dietary restrictions, we can provide an alternative menu that has been pre-set before the event.

We also offer the option to choose an alternative, and we will provide selected recipes for you!

Wedding Menu *sweet parade*



To end on a sweet note and surprise your guests, the fruit and chocolate buffet is a light,
yet indulgent and impressive proposal

“FRUIT BUFFET”

Can be arranged with:

an assortment of fresh delights displayed on crystals, mirrors, and fine porcelain.

*Assorted seasonal and exotic fruits,
flame-grilled, caramelized, and confit.*

*Composed with passion fruit sauce
Pineapple Carpaccio with Galliano / Cantaloupe Melon with red berries
Fresh seasonal fruit composition with citrus
Confit of strawberries, pineapple, kiwi, and berries
Mixed fruit skewers, Fruit mousse with cinnamon
Fresh fruit glazed with chocolate*

CIOCCOLATIAMO

Fruit accompanied by a fountain of chocolate

*A cascade of smooth dark chocolate where you can dive
with your favorite fruit.*

In addition to the fruit buffet and single-portion sweets, we can also include a corner of cakes prepared by our pastry chefs, designed for you and your guests.

“DESSERT BUFFET”

Can be arranged with:
an assortment of fresh delights displayed on crystals, mirrors, and fine porcelain.

Lemon-scented Cheesecake
Croque en bouche
Tarte Tatin, Macarons
Chocolate, vanilla, and lemon profiteroles
Rum and lemon Baba, Cheese cake
Coconut and white chocolate cake, Apple, raisin, and pine nut cake
Variety of miniature pastries
Dark chocolate mousse Tiramisu cake with mascarpone cream, cocoa, and coffee
Creme Caramel, Creme Brulee, Yogurt Bavarian
Lemon cream, Creamy coconut

The buffet can be enriched with:
Angolo del Passito di Albana
Albana Passito Corner
Sweet as love... Passito is a sweet wine that is perfect to be tasted
with dry biscuits and dark chocolate
Wide selection of chocolates, from white to 100 % dark, with nuts and citrus fruits
Simply... delicious!



Wedding cake list

The base of all cakes can be Millefoglie, Pan di Spagna, Meringue, Biscuit, filled with Chantilly cream and drops of fondant or with red fruits and strawberries.

Our pastry chef will create decorations upon request, within the limits of feasibility.

The fundamental requirements that a wedding cake must have are: quality and scenography. Considered by all the queen of the celebration, it has the task and function of concluding the banquet with sweetness.

MULTI-TIER

Cake It can be proposed with three or five tiers or it is also possible to propose seven overlapping cakes arranged progressively from the smallest to the largest starting from the top.

ENGLISH CAKE

Characterized by a series of cakes arranged in a pyramid and decorated with ribbons, flowers, and leaves, with a Renaissance effect, it is the typical Anglo-Saxon wedding cake model.

HAT CAKE

Typically Italian cake, a compromise between the multi-tier cake and the English cake.

It is a shorter type of cake and is composed of only three tiers where the base is round and its diameter is about one and a half meters.

NAKED CAKE

Minimalist, a cake stripped of ornaments and excessive decorations. The latest trend in cakes sees it as the protagonist: the naked cake, also known as a naked or bare cake, is a dessert that, if well combined, gives us one of the most chic cakes ever.

DRESS CAKE

The cake inspired by the wedding dress but not only: it ideally recalls the lines, the sinuosity, and the accessories of the wedding dress.

For the choice of models, the pastry chef can give free rein to imagination in taste and scenography. As a base for all cakes, the classic “Pan di Spagna” filled with Chantilly cream with strawberries and drops of fondant is used, but not only!

In decoration, we start from the glaze with small chocolate and blown sugar flowers, whipped cream, and cream-filled profiteroles and then to the composition of whole, sliced or glazed fresh fruit to conclude all white with meringue.

Once the chosen model to present to your guests for the final toast has been selected, it is necessary to select the cake to be made according to your tastes!

Below is our selection of “wedding cakes” to be paired with the chosen model:

ROYALE

Fondant biscuit base, filled with chocolate ganache, ivory chocolate mousse, and almond biscuit border decorated and glazed with black cocoa.

CARIBBEAN

Chocolate sponge base filled with exotic fruit mousse and tropical syrup, exotic fruit cubes, covered with cocoa serigraphed biscuit.

VENETIAN MILLEFOGLIE

Caramelized puff pastry with classic biscuit filling in layers of light vanilla cream, almond crumble, orange syrup, raspberry fruits, and whipped cream.

BERRY CHARLOTTE

Thin biscuit filled with wild berry mousse with raspberry syrup and small Italian meringues, currants, raspberries, strawberries, and blueberries... covered with charlotte biscuit.

BLACK FOREST

Soft chocolate sponge cake filled with chocolate cream, fondant curls, and sour cherries cubes covered with whipped cream and hazelnut ivory black flakes.

ORANGE SUNSET

Chocolate sponge base filled with orange chocolate mousse, covered with a thin crust sprayed with milk chocolate.

MERINGATA

Delicate meringue filled with layers of vanilla Chantilly cream, strawberries, currants, and raspberries, dark chocolate curls with very light almond petals.



Wedding candy list

The wedding candy table is an excellent way to incorporate confetti, one of the symbols of marriage, into the dessert buffet!

The confetti table can be presented in glass and crystal jars and cups, white silver platters and trays, and finally in boxes covered with precious fabric in the possible color shades of Nuage Ivory and Nuage Champagne.

CONFETTI TABLE

*It will be a tasty, elegant, and refined novelty
for your guests to choose from numerous flavors, colors,
and shapes of confetti, among those that most entice them...!*

*With that said, we are pleased to offer
our small selection of “Confetti Tables”*

*“CANDY LIGHT” Confetti Table
(composed of 7 different confetti flavors)*

*“CANDY MEDIUM” Confetti Table
(composed of 11 different confetti flavors)*

*“CANDY MAGNUM” Confetti Table
(composed of 15 different confetti flavors)*

*More specifically, the confetti buffet consists of a series of special confetti
of various flavors and shapes, as well as classic white almond confetti.
Chocolate, pistachio, almonds, citrus, coconut, strawberry, licorice, and cinnamon
are possible types and variations of confetti used for your confetti table.*

Wedding *open bar*



It is the most pleasant moment of conviviality and relaxation, a contemporary proposal increasingly appreciated by all wedding banquet guests.

An open bar just for you, with our staff at your disposal, or if you prefer, with skilled acrobatic bartenders. Scents of mint and exotic spices, liqueurs, Caribbean rum, vodka and gin to be combined with tropical fruit and essences for colorful and delicious cocktails and refreshing mixes.

AMERICAN BAR

The Open Bar proposal is offered in one mode... **‘NO LIMITS’**

Consumption is unlimited based on a predefined menu with the newlyweds, and with a single per-person fee for the first hour. Afterwards, an extra fee will apply for each additional hour.

“SOFT” Menu with choice of, but not limited to:

NON-ALCOHOLIC	fruit beverages / soft drinks
LONG DRINK’S	rum & cola / vodka-gin tonic / Campari orange
FANCY DRINK’S	negroni / americano / spritz Aperol

“HARD” Menu with choice of, but not limited to:

NON-ALCOHOLIC	fruit beverages / soft drinks
LONG DRINK’S	rum&cola / wodka-gin tonic / campari orange
FANCY DRINK’S	negroni / americano / spritz Aperol
PESTATI (signature cocktails)	moijto / caipirinha / caipiroska / margaritas
AFTER DINNER	alexander / grassopper

“CIGARS & CO” Menu with choice of, but not limited to:

CIGARS	Partagas / Cohiba / Montecristo / Romeo & Juliet
CHOCOLATE	Amedei / Valrhona / Domori /
SPIRITS	Capovilla / Sibona / Pojer&Sandri / Santabarbara
FRUIT	Strawberries / Raspberries / Dried Fruit / Spiced

These wine proposals are just a starting point. If you need a wider selection, we are happy to provide you with our Grand Lobby Bar Menu.



Wedding *planning*

To enhance the banquet and provide support for the organization

Our proposal is just a starting point. It is a useful guide to plan and achieve the desired result:
your complete satisfaction!

MENU TASTING (THE TEST)

The menu tasting will take place in our restaurant with our Chef who will take care of your wedding reception. The date of the menu test is to be agreed upon and subject to timely communication of the selected dishes, allowing for the procurement of supplies. The staff of La Dolce Vita restaurant is fully available to organize menu tastings reserved for individual couples to ensure every attention and dedication to each wedding, date and time will be agreed upon together. The menu tasting is free for confirmed receptions, for which a confirmation deposit has been paid. Otherwise, the tasting will have a cost of €180.00 per couple, which will be discounted and deducted in case of subsequent confirmation of the event. Any guests may participate in the tasting with a cost of €90.00 per person.

CHILDREN PRICING

The pricing for children will be 50% off for those under 8 years old, based on the final menu pricing. Children under 3 years old are excluded from the pricing. In the case of a predefined children's menu (3 courses), the menu will be decided together, and the pricing will be fixed for each child.

TECHNICAL STAFF, MUSICIANS

The service for technical staff and musicians will be treated with a dedicated 3-course menu, including beverages. The pricing will be fixed per person. It is necessary to define a menu type for each technician, and if not done so, it will not be possible for them to have table service or access to food supplies. For technicians who choose the Wedding menu, a 30% discount will be applied to the established menu.

VEGETARIAN, SPECIAL DIETS, AND FOOD

It is possible to include dedicated menus for special diets, food intolerances, and vegetarian menus. The menus will be predetermined based on the selected menu, both for the aperitif and for the courses served during the wedding banquet. The selected menu will replace the main courses. The service does not require an extra fee if predetermined in advance. Any unreported requests will require an extra fee.

SOMMELIER SERVICE

Choosing the wine for the reception is an ambitious goal, a proper food and wine pairing to harmonize the taste of the food with the wine, obtaining mutual enhancement. The sommelier service, for the importance given to the wedding banquet, is interesting to be able to match a wine for the wedding that is right for the menu that will be offered and then serve it properly, illustrating and detailing the chosen labels.

CORKAGE FEE

In the event that the couple has the possibility to provide their own wines for the aperitif, dinner, and final toast, please calculate at least 1 bottle every 4 people for the aperitif and dinner; 1 bottle every 6/7 guests for the wedding cake. In such circumstances, we reserve the right to apply the corkage fee to cover our expenses related to storage, dispensing, and disposal of the product used for the ceremony. We apply a fee for each service provided.

We would like to remind you that our proposed menu is a simple guideline useful to achieve the final result, your full satisfaction. Our Executive Chef Claudio Di Bernardo is at your disposal for any requests and/or suggestions with great pleasure.



THE PERFECT EXPERIENCE *Batani*



BATANI
Select Hotels