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.
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

**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

**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

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

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

**Our Chef’s pastry proposals**

**Pastry buffet**
Mimosas 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 (8 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

**Rental of spaces**
- Garden: € 1,800,00
- Roof Top Terrace: € 1,000,00
- **Internal spaces**: Included
- Children Entertainment: € 366,00

*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.*