



A spectacular backdrop
for eternal promises

WEDDINGS
BY ANANTARA

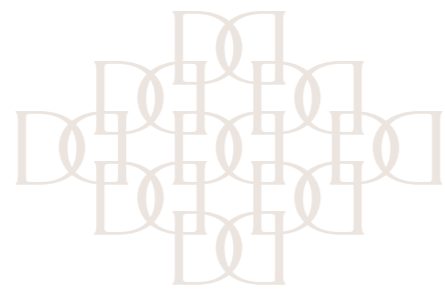
Your wedding at Anantara Convento di Amalfi Grand Hotel

Imagine exchanging vows in a 13th-century chapel, dining with loved ones on a terrace overlooking the Tyrrhenian Sea and dancing under the stars on an alfresco patio.

Nuptials at Anantara Convento Di Amalfi Grand Hotel are infused with Mediterranean flair for magical memories you'll treasure forever.

Whether you're picturing a dramatic cliffside celebration or secluded intimate romance, find the perfect setting for your special day on the Amalfi Coast, complete with menus, decor and music all tailored to your tastes.

Work with a dedicated team to bring your dreams to life and raise a glass to eternal love.



Wedding Venues

Exchange vows and celebrate in your choice of stunning settings.





The Chapel of San Francesco

For a Catholic ceremony, there is no better location than the magnificent chapel, which dates back to the 13th Century. With terracotta floors, a marble altar and lots of natural light, San Francesco Church creates an ambience of beauty and serenity for your sacred vows.

Religious ceremony, dates and documents should be arranged directly with local authorities. Our Team is available to assist with all religious paperwork and provide any information you need for the organization of your wedding.

Catholic ceremony (max 60 guests)
EUR 2,000

To ensure an unparalleled celebration experience, reserving the church for your wedding ceremony requires the inclusion of our distinguished wedding banquet or cocktail reception.



The Cloister

An elegant backdrop to set off a symbolic ceremony from any religion, culture or tradition, the 13th-century cloister creates a unique setting for your special day. The scenic quadriporticus overlooks the sea as natural sunlight illuminates the Arabic and Norman architecture.

Civil or symbolic ceremony (max 60 guests)
EUR 3,000

To ensure an unparalleled celebration experience, reserving the cloister for your wedding ceremony requires the inclusion of our distinguished wedding banquet or cocktail reception.



Belvedere Terrace

For an unforgettable exchange of vows, special anniversary, unforgettable marriage proposal or intimate reception, this sea-view patio provides the perfect stage.

Raise a toast to romance as the sun sets, and celebrate love under the stars.

Civil or symbolic ceremony (max 50 guests)

Cocktail reception (max 60 guests) | EUR 3,000

To ensure an unparalleled celebration experience, reserving the Belvedere Terrace for your wedding ceremony requires the inclusion of our distinguished wedding banquet or cocktail reception.



The Monk's Walk

This picturesque path leading to the Locanda and pool boasts panoramic Mediterranean views to create a memorable setting for your wedding banquet and after-party.

Dine and celebrate immersed in the sights and scents of the Amalfi coast.

Available 7.30 pm – midnight
(max 60 guests) | EUR 3,900



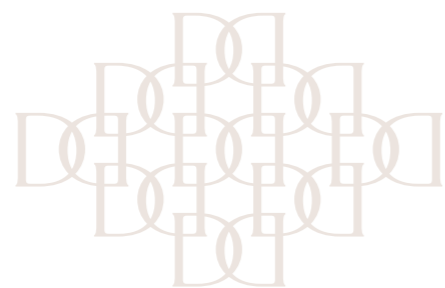


Dei Cappuccini Restaurant

Take your seats for a wedding feast in an elegant space with beautiful vaulted ceilings and large windows overlooking the coast. Celebrate romance over a banquet of delicious Mediterranean flavours and savour every magical moment with your guests.

Available 12.30 - 3.00pm
(max 30 guests) | EUR 3,900

Available 1 June – 30 September



Wedding Menus

Besides its incomparable beauty, the Amalfi Coast is known for its delicious cuisine. Dine in style with your guests, indulging in the freshest produce from around the region, carefully crafted by master chefs.

Wedding menus feature an irresistible variety of dishes inspired by the world-renowned Mediterranean culinary tradition.

Work with our expert team to choose your menu you and tailor every detail to your tastes and needs.



Aperitivo del Convento

INCLUDED IN ALL MENU OPTIONS

FINGER FOOD

- Salmon roll with soft cheese cream and pistachios, hamburgers
- Octopus and potato salad, mini Caprese, Stuffed pastries
- Shortcrust tartlet with parmesan cream and vegetables
- Marinated anchovies with olives and yellow tomatoes
- Stuffed vegetables with mint ricotta cheese

FRIED DISHES

- Battered zucchini flowers, spaghetti fritters, mixed fried fish
- Arancini, crispy crumbed prawns, mini calzones with Caprese filling
- Chicken fingers, neapolitan beer-battered vegetables, seaweed fritters
- Pizzetta, savory pie and stuffed focaccia

Mediterranean Aperitif

ADD A SPECIAL TOUCH TO YOUR APERITIVO

- Buffalo mozzarella in puff pastry with rocket and pachino tomatoes
- Buffalo mozzarella braids from Campania
- Mousse shots
- Selection of cheeses and charcuterie board
- Basket of specialty bread and buffalo ricotta
- Smoked mozzarella bocconcini
- Buffalo mozzarella cherries
- Selection of oysters
- Smoked fish
- Marinated fish
- Calamari with almonds and radicchio
- Prawns with rocket and lemon mayonnaise
- Neopolitan cuoppo (selection of fried meat and fish)

EUR 39 per person



Queen Victoria Menu

A DISH OF YOUR CHOICE FOR EACH
COURSE

STARTERS

- Swordfish and mozzarella au gratin with walnuts, aubergine and basil tartare, and blanched yellow datterini tomatoes
- Lightly smoked beef carpaccio, giardiniera (pickled vegetable relish), Parmesan crisp and sweet mustard mayonnaise
- Stuffed seasonal vegetables, marinated tomato carpaccio and Parmesan shortcrust

FIRST COURSES

- Gnocchetti with scallops, courgette spaghetti and yellow tomatoes
- Agnolotti pasta with smoked mozzarella, sun-dried tomatoes and crispy aubergine
- Half Paccheri with genovese sauce

SECOND COURSES

- Oven-baked sea bream fillet, lemon sauce, asparagus and potatoes sautéed with garlic and parsley
- Rice and beet burger with aubergines, tomatoes and radicchio
- Braised veal cheek, vegetable fritters and Pecorino Campano crisp

DESSERTS

- Amalfi lemon delight cake and limoncello sauce
- Almond tartlet, vanilla ice cream and chocolate puff pastry
- 72% chocolate parfait, coffee cream and rice biscuit
- Ricotta and pear éclair, hazelnut glaze and vanilla sauce
- Raspberry semifreddo, puff pastry and caramelised bananas
- Ice-cream and fresh fruit

Wedding cake cutting is included
EUR 289 per person



Longfellow Menu

A DISH OF YOUR CHOICE FOR EACH COURSE

STARTERS

- Roasted octopus with cream of potatoes and hazelnuts
- Pork meat in oil-cooking, marinated pumpkin and salt almond
- Asparagus with butter, crispy yolk and parmesan zabaione

FIRST COURSE

- Bronze-extruded Gragnano pasta, monkfish, dill and cherry tomatoes
- Ravioli with lemon, seafood sauce, and buffalo stracciatella
- Ravioli with Parmigiano Reggiano cheese, guanciale and red datterini

SECOND COURSE

- Braised beef with taurasi, soft potatoes and julienne of vegetables
- Seared salt cod fillet, mashed potatoes and yellow and red sour peppers
- Stuffed aubergine with potatoes and spring onion, coulis of peppers and balsamic vinegar

DESSERTS

- Amalfi lemon delight cake and limoncello sauc
- Almond tartlet, vanilla ice cream and chocolate puff pastry
- 72% chocolate parfait, coffee cream and rice biscuit
- Ricotta and pear éclair, hazelnut glaze and vanilla sauce
- Raspberry semifreddo, puff pastry and caramelised bananas
- Ice-cream and fresh fruit

Wedding cake cutting is included

EUR 319 per person

Greta Garbo Menu

A DISH OF YOUR CHOICE FOR EACH COURSE

STARTERS

- Grilled scallops, julienne of vegetables from our garden, cherry tomato coulis and crispbread
- Roasted lobster and guanciale, shellfish cream and black truffle potato croutons
- Lamb roll with rosemary, courgette carpaccio and pumpkin flowers

FIRST COURSES

- Risotto with red prawns, Amalfi lemon and crispy guanciale
- Half paccheri with lobster meat, lemon and basil oil
- Calamarata pasta with asparagus tips, scampi and sea urchins

SECOND COURSES

- Fillet of blackspot sea bream with lemon essence, herb butter, fennel and hazelnut salad
- Grilled seabass, browned prawns and celery
- Grilled beef entrecôte, salad greens, crusty bread and buttered potatoes

DESSERTS

- Amalfi lemon delight cake and limoncello sauce
- Almond tartlet, vanilla ice cream and chocolate puff pastry
- 72% chocolate parfait, coffee cream and rice biscuit
- Ricotta and pear éclair, hazelnut glaze and vanilla sauce
- Raspberry semifreddo, puff pastry and caramelised bananas
- Ice-cream and fresh fruit

Wedding cake cutting is included

EUR 339 per person



Children's Menu

A DISH OF YOUR CHOICE FOR EACH COURSE

STARTERS

- Prosciutto di Parma and buffalo mozzarella bocconcini
- Bresola with ricotta mousse and Parmesan flakes
- Caprese salad

FIRST COURSES

- Potato gnocchi with fresh tomato and basil sauce and crumbed ricotta
- Penne Bolognese
- Spinach and ricotta ravioli with pink sauce

SECOND COURSES

- Baked pork loin with potatoes
- Crispy cornflake chicken nuggets with French fries
- Schnitzel and chips

EUR 89 per person

The gourmet Monk's corner

UPGRADE YOUR MENU WITH A SELECTION
OF LOCAL AND NATIONAL DESSERTS

STARTERS

- Classic rum baba, fruit tartlet, Sicilian cannoli, pastry cannoli
- Mini delight cake, Deliziosa cake, lemon cake, Diplomatica cake with chantilly cream
- Classic Neapolitan sfogliatella pastry, Tiramisu by the glass, chocolate mousse
- Chocolate caprese, lemon beignets, hazelnut cream beignets

EUR 45 per person



The final touches

To make your special day even more magical, choose from a selection of additional services and craft the wedding of your dreams.

ELEVATE YOUR MENU

Additional starter	EUR 34 per person
Additional first course	EUR 32 per person
Additional second course	EUR 44 per person

DRINKS PACKAGES

Lemon Package	EUR 59 per person
Orange Package	EUR 79 per person
Bougainvillea Package	EUR 99 per person

All packages include prosecco and juices for aperitivo, white and red wine for dinner, as well as prosecco for cake cutting. The price difference depends on the brands selected.
Replace prosecco with Franciacorta: additional EUR 24 per person
Replace prosecco with Champagne: additional EUR 44 per person

OPEN BAR

Convent Package	EUR 59 per person
Cappuccini Package	EUR 69 per person

All packages include prosecco, wines, liqueurs and cocktails. The price difference depends on the brands selected.
A minimum spent of EUR 1,500 is required.

Add-on:

Digestive	EUR 29 per person
Rhum & chocolate	EUR 39 per person

LATE SNACK

Pizza selection	EUR 34 per person
Fritture napoletane	EUR 34 per person
Cheese & bread	EUR 39 per person

OTHER SERVICES

Our expert local team is on hand to help perfect your celebration with any other services you may need, including florists and floral arrangements, celebrant and sound system.

TERMS & CONDITIONS

During the months of July, August and October, there is a minimum requirement to book 10 room nights.
During the months of May, June and September, there is a minimum requirement to book 4 room nights.

All prices include VAT.



Get in touch

Start planning your special day at Anantara Convento Di Amalfi Grand Hotel.
Contact us to discuss your dreams and desires.

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