



ANANTARA
CONVENTO DI AMALFI
GRAND HOTEL

A SPECTACULAR BACKDROP
FOR ETERNAL PROMISES

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's 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 creates an ambience of beauty and serenity for your sacred vows.

Catholic ceremony
(max 60 guests) | EUR 1,400 +VAT

Followed by a wedding banquet
or cocktail reception.





THE CLOISTERS

An elegant backdrop to set off a symbolic ceremony from any religion, culture or tradition, the 13th-century cloisters create 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 2,200 +VAT

including chairs and celebrant's lectern.
Followed by a 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 or cocktail reception (max 50 guests) | EUR 2,200 +VAT

Including chairs and celebrant's lectern. Followed by a wedding banquet or cocktail reception.





THE MONKS' 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 2,800 +VAT

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.

Max 30 guests | EUR 2,800 +VAT





LA LOCANDA DELLA CANONICA RESTAURANT

La Locanda Della Canonica Restaurant
A fairytale wedding dinner awaits on the terrace between the infinity pool and the Monks' Walk. Dine with your guests on fresh flavours from the region as glowing candles match the moonlight on the Mediterranean.

Max 60 guests | EUR 2,800 +VAT



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
- Asparagus panna cotta and salted biscuit
- Shortcrust tartlet with parmesan cream and vegetables
- Marinated anchovies with olives and yellow tomatoes
- Stuffed aubergines with mint ricotta cheese
- Bread dumpling with black olives and sun-dried tomatoes

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



MEDITERRANEAN APERITIF

- 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 speciality 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
- Neapolitan cuoppo (selection of fried meat and fish)

EUR 30 per person

THE GOURMET MONK'S CORNER

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



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
- Spaghetti with courgette and yellow tomatoes
- Agnolotti pasta with smoked mozzarella, sun-dried tomatoes and crispy aubergine
- Risotto with Provolone del Monaco cheese, beef tartare and porcini essence

Second courses:

- Oven-baked sea bream fillet, lemon sauce, asparagus and potatoes sautéed with garlic and parsley
- Oven-baked croaker fish fillet, courgette, and clam and cherry tomato sauce
- Braised veal cheek, vegetable fritters and Pecorino Campano crisp

Desserts:

- Amalfi lemon delight cake and limoncello sauce
- Chocolate half globe, tiramisu cream and coffee crumble
- 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

EUR 270 per person



LONGFELLOW MENU

A dish of your choice for each course

Starters:

- Roasted octopus, pepper and celery pinzimonio, olive emulsion, mint potato puree
- Tuna with pistachios, potato sauce and fried leek
- Stuffed calamari with courgette from our garden, smoked mozzarella and hazelnut crumble

First courses:

- Bronze-extruded Gragnano pasta, monkfish, dill and cherry tomatoes
- Ravioli with lemon, seafood sauce, and buffalo stracciatella
- Amalfi scialatielli pasta with clams, fennel and pumpkin

Second courses:

- Turbot in a soft crust of olive bread, leek and sun-dried tomatoes
- Seared salt cod fillet, mashed potatoes and yellow and red sour peppers
- Monkfish in a bread crust, tomato emulsion and buffalo mozzarella

Desserts:

- Amalfi lemon delight cake and limoncello sauce
- Chocolate half globe, tiramisu cream and coffee crumble
- Almond tartlet, vanilla ice cream and chocolate puff pastry
- 72% chocolate parfait, coffee cream and rice biscuit
- Ricotta and pears éclair, hazelnut glaze and vanilla sauce
- Raspberry semifreddo, puff pastry and caramelised bananas

EUR 290 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
- Tuna in crispy pastry, potato and pistachio cream, sea-urchin mayonnaise

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 and herb butter
- Fennel and hazelnut salad
- Lemongrass prawn skewers with cream of purple potato and toasted hazelnuts
- Grilled beef entrecôte, salad greens, crusty bread and buttered potatoes

Desserts:

- Amalfi lemon delight cake and limoncello sauce
- Chocolate half globe, tiramisu cream and coffee crumble
- 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

The Gourmet Monk's Corner:

A selection of local and national desserts

EUR 320 per person



CHILDREN'S MENU

A dish of your choice for each course

Starters:

- Prosciutto di Parma and buffalo mozzarella bocconcini
- Bresaola with ricotta mousse and Parmesan flakes
- Small quiche with ham and mild caciocavallo cheese

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 and mashed potatoes
- Schnitzel and chips

EUR 70 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

Special food packages

Additional starter: EUR 30 per person

Additional first course: EUR 30 per person

Additional second course: EUR 30 per person

Cigars, spirits and chocolates: EUR 40 per person

Special drinks packages

EUR 40 / EUR 55 / EUR 75 per person, including:

- Prosecco, and juices for aperitif
- 1 white and red wine for dinner
- Prosecco for cake-cutting

After-party bar service

Up to 30 guests: EUR 1,400

31 – 45 guests: EUR 1,700

More than 50 guests: EUR 2,000

At minimum guarantee consumption, these rates apply:

- Cocktails: EUR 20
- Mocktails: EUR 15
- Wine/beer: EUR 15

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.

GET IN TOUCH

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

Via Annunziatella, 46, Amalfi 84011

+39 089 8736711

events.conventodiamalfi@anantara-hotels.com



ANANTARA
CONVENTO DI AMALFI
GRAND HOTEL

Anantara Convento di Amalfi Grand Hotel
Via Annunziata, 46 - 84011 Amalfi, Italy
T +39 089 8736711 E events.conventodiamalfi@anantara-hotels.com
anantara.com