



**CARUSO**

A BELMOND HOTEL  
AMALFI COAST

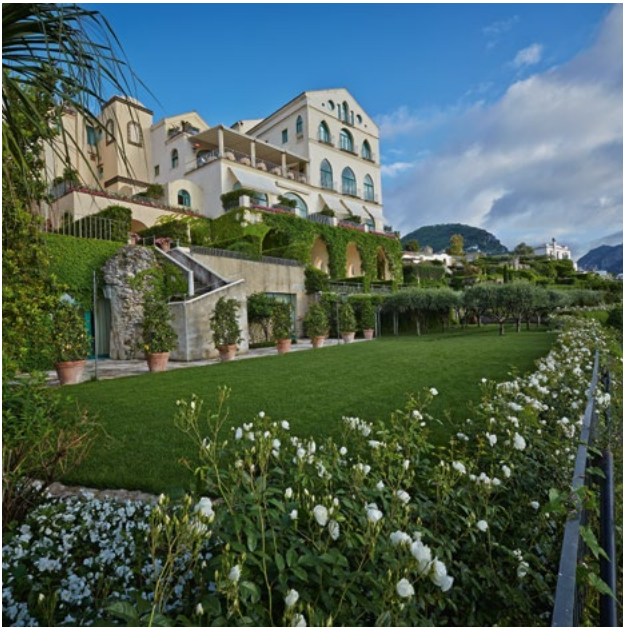
EVENTS THAT REFLECT THE  
MAGIC OF THE AMALFI COAST

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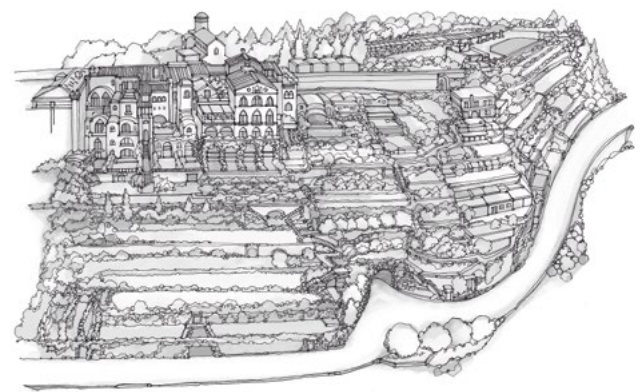


# CARUSO

## AMALFI COAST



PERCHED ON A CLIFF EDGE, HIGH ABOVE THE AMALFI COAST, OUR HEAVENLY RETREAT IS A BREATHTAKING STAGE FOR YOUR EVENT. FOR TEAM-BUILDING OUTINGS, CHOOSE FROM OUR INSPIRING INCENTIVES. JOIN YOUR COLLEAGUES ON A TOUR OF A LEMON GROVE, LEARNING ABOUT TRADITIONAL CULTIVATION TECHNIQUES, OR TAKE TO THE SKIES ON A THRILLING HELICOPTER FLIGHT. FOR THE ULTIMATE INDULGENCE, YOU CAN HIRE THE WHOLE HOTEL. FILL OUR 50 ROOMS AND SUITES WITH YOUR FRIENDS AND LEAVE OUR TEAM TO DO THE REST.



### AT A GLANCE

**ACCOMMODATION** 50 rooms and suites  
**DINING** Restaurant with panoramic terraces, poolside bar and piano bar  
**FEATURES** Stunning heated infinity pool, wellness centre and children's club  
**ACTIVITIES** Explore nearby Pompeii and Capri; enjoy complimentary boat excursions and a courtesy shuttle to Amalfi  
**SPACES** Meeting and banqueting rooms  
**LOCATION** 65km from Naples Airport  
**LAST REFURBISHMENT** Light refurbishment every year  
**VIDEO** [Click here for a glimpse into our world](#)

### AIRPORT

- 65km/40 miles/60 min by car from Naples Airport  
- Helicopter transfer from Naples or Rome airports to the town of Scala, a few minutes by car from the hotel.

### IDEAL FOR

Incentives	●●●●●
Corporate and Board Meetings	●●●●●
Conferences	●●●●○
Celebrations	●●●●●
Product and Brand Launches	●●●●●
Car Rallies and Car Launches	●●●○○
Buyouts	●●●●●
Cultural and Leisure Groups	●●●●●
Photo/Video Shoots	●●●●●
Alumni Travels	●●●●●

### INSIDER TIPS

Host a happening with wow factor in our luxuriant gardens, by the showstopping infinity pool or in a glorious frescoed hall. Celebrate in the gardens of our private villa. Enjoy aperitifs overlooking the Amalfi Coast with a private bartender and live canapé station. Continue with an intimate dinner prepared by your dedicated chef. For the ultimate event, enjoy exclusive use of the hotel. Take advantage of our exceptional rates in March, April and October

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### CAPACITY CHART

VENUE	EVENTS AND MEETINGS					FEATURES		
	THEATRE STYLE	U-SHAPE	BOARD ROOM	COCKTAIL RECEPTION	BANQUET	AREA	OUTDOOR	DAYLIGHT
Wagner Room*	60	30	32	75	75	109m <sup>2</sup>	-	●
Colonne Room*	60	30	32	75	75	114m <sup>2</sup>	-	●
Arcade Bar	-	-	-	50	-	72m <sup>2</sup>	-	●
Belvedere Restaurant**	-	-	-	-	60	180m <sup>2</sup>	-	●
Belvedere Terrace**	-	-	-	120	70	168m <sup>2</sup>	●	-
Wagner Gardens				150	150	350m <sup>2</sup>	●	-
Poolside Restaurant & Bar				70 (after 21:00)	45	-	●	

\* The two rooms can be combined hosting up to 150 people

\*\*Hotel exclusive-use only

### ACCOMMODATION DETAILS

- Number of rooms 17
- Number of suites 33
- Number of connecting rooms 16
- Number of twin-bed options 34

### FLOOR PLANS

*[Click here to view our floor plans](#)*

### EQUIPMENT

The hotel offers the latest communications and audio-visual presentation equipment. Business services and property-wide WiFi internet connection are also available and all premises are air-conditioned.

### BROWSE OUR GALLERY

Immerse yourself in the atmosphere of a stunning event at the Caruso.

*Let our gallery inspire you*



## CARUSO

### AMALFI COAST



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#### WITHIN OUR WALLS

Jump aboard our traditional wooden boat, Ercole, for a sunset cruise around the picturesque coastline or stroll down to Ravello, famous for its annual music festival devoted to Wagner.

Return and take a seat on the romantic terrace of our Belvedere Restaurant. Sip a refreshing Aperol Spritz as you savour the views over the Bay of Salerno before indulging in sumptuous regional cuisine, from tender carpaccio to zesty sorbet.

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#### OUT AND ABOUT

Scale the heights of Scala, a quiet medieval town that's home to the atmospheric ruin of Sant'Eustachio. Picnic on Chef's tasty specialities overlooking the hypnotic vistas, before hiking down through the lush Ferriere Valley, encountering prehistoric ferns, tumbling waterfalls and ancient paper mills.

Discover what's so special about Amalfi lemons on a tour with a local farmer. Join Salvatore Aceto in his lemon groves as he reveals his age-old cultivation methods and treats you to a delicious tasting session.

Set off on a tour of the Hidden Stores of the Amalfi Coast. Unearth best-kept-secret boutiques and charming workshops where artisans carve coral jewellery or customise leather sandals.

Plunge beneath the streets on an Underground Naples tour, visiting a subterranean world of Roman aqueducts, Christian burial grounds and WWII air-raid shelters. Or stay above ground and glide through the city's historic centre on a vintage Vespa. Take to the skies for a thrilling new perspective. Embark on a helicopter tour above the Gulf of Salerno and soar above some of Italy's most glamorous hideaways. Or set sail on your own private cruise – toast the sunset with a glass of Prosecco, meander along the glittering coastline after dark or stop in Capri for a gourmet dinner.

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#### BEYOND RAVELLO

Combine your time on the Amalfi Coast with a stay at one of our other Belmond hotels in Italy. Choose from the iconic Cipriani in Venice or the Splendido in charming Portofino. Immerse yourself in Tuscan living at either Villa San Michele or Castello di Casole or discover the best of sun-drenched Sicily at Grand Hotel Timeo and Villa Sant'Andrea.

Further afield, you can easily combine a stay in Italy with a stay in Spain or Portugal, visiting La Residencia in Mallorca and Reid's Palace in Madeira, the island of eternal spring.

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**SPECIAL MENUS**

OUR CHEFS ARE ALWAYS HAPPY TO FLEX THEIR CREATIVE MUSCLES AND CREATE CUSTOMISED MENUS FOR YOUR EVENT. THE SUGGESTED MENUS BELOW ARE DESIGNED TO MAKE THE CUISINE THE HIGHLIGHT OF ANY CELEBRATION, FROM A GALA DINNER, TO AN INFORMAL PARTY OR A MOMENTOUS BIRTHDAY.

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**COCKTAIL RECEPTION**

Give your guests a warm welcome with a sparkling cocktail reception with a wide selection of tasty finger food.

**APERTIVO ALL'ITALIANA**

**DRINKS**

Prosecco (Italian sparkling wine), Aperol Spritz, Hugo Spritz, Bellini, Selection of Peroni beers

**DELICACIES**

Neapolitan Bruschetta with ricotta cheese and anchovy fillet marinated in citrus

Mozzarella, cherry tomatoes and basil pesto

Crispy shrimps with cornmeal

Sfogliatella (Neapolitan pastry with ricotta cheese and cold cuts)

Potato omelette with lemon ricotta cheese and marinated mackerel

Aubergine puff pastry with cheese icing and tomato ratatouille

White aubergine casserole

Deep-fried arancini

€40.00 (€44.00 incl. 10% VAT) per person and per hour

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**SOMETHING FOR ALL TASTES**

**DRINKS**

Prosecco, Martini Cocktail, Margarita, Negroni, Vodka Gimlet

**DELICACIES**

Streaky tuna with coconut sauce and pistachio

Deep-fried baby squids

Stuffed pumpkin flowers with ricotta cheese

Focaccia bread with Parma ham, mascarpone cheese and green olives

Skewer with mozzarella cheese, melon and fresh mint

Lemon sponge with shrimps marinated in orange

Bruschetta with cucumber, feta cheese and confit tomatoes

Tartellette with avocado, tomatoes, onions and salted almonds

€50.00 (€55.00 incl. 10% VAT) per person and per hour



## CARUSO

### AMALFI COAST



#### BRUNCH

If you prefer a late-morning solution, choose a delicious brunch in the gardens.

#### DRINKS

Selection of coffee, tea, freshly squeezed juices and fruit and vegetable smoothies

#### PASTRIES

Croissants and "sfogliatelle", Muffins, Fruit tart, Selection of biscuits, Almond and chocolate Caprese cake

#### FRUIT

Fruit salad, Selection of red berries, Selection of jams, compotes and honey, Selection of seeds

#### SALADS

Buffalo mozzarella cheese

Selection of local cheeses (Provolone del Monaco, Pecorino di Tovere, Parmigiano)

Selection of cold cuts (Ham and salami)

Selection of savoury croissants

Pasta crudaiola with cherry tomatoes, rocket and Parmigiano

Assorted bread and focaccia

Smoked salmon with avocado, onion, capers

#### EGG STATION

Scrambled eggs with mushrooms, bacon, tomatoes

#### PANCAKES AND FRENCH TOAST

With berries, whipped cream, maple syrup

€115.00 (€126.50 incl. 10% VAT) per person and per hour

#### COMPLETE YOUR BRUNCH WITH A REFRESHING DRINK

Bloody Mary Cocktail (Vodka, tomato juice, celery)

Mimosa (Prosecco, orange juice)

€25.00 (€30.50 incl. 10% VAT) per person and per hour

#### LIGHT LUNCH

##### PRAIANO

Duo of anchovies, marinated and Amalfitana style with goat's cheese from the Lattari Mountains

Tubettoni pasta with squid ragout and cherry tomatoes

Lemon Delizia sponge cake with raspberry sorbet

€100.00 (€110.00 incl. 10% VAT) per person, excluding beverages

##### TRAMONTI

Mezzi paccheri with Corbara cherry tomatoes and basil

Grilled pork fillet with herbs, mixed salad and green apple

Ricotta cheese and pear tart served with hazelnut ice cream from Giffoni

€100.00 (€110.00 incl. 10% VAT) per person, excluding beverages

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#### INFORMAL DINNERS

Choose from the following suggestions for a relaxed Italian evening. Enjoy a traditional pizza party by the pool, a fun barbecue with specialities from the grill or a buffet to sample an array of pizza, mozzarella and other local dishes.

#### PIZZA AND ICE CREAM PARTY

##### PIZZA

Assorted pizzas  
Selection of bread and focaccia

##### MOZZARELLA DISPLAY

Selection of mozzarella cheese  
Traditional treccia (braided)  
Tomato-filled mozzarella  
Burrata cheese

##### SALAD CORNER

Lettuce, Romaine lettuce, carrots, fennels, cucumber, corn, rocket, avocado, grilled vegetables, tomatoes, spelt salad with feta cheese and cherry tomatoes

##### ICE CREAM CART

Treat your guests to Italian gelato. Choose from a selection of up to five irresistible ice-cream flavours.

*€150.00 (€165.00 incl. 10% VAT) per person, excluding beverages*

#### ITALIAN MARKET

##### IL CASARO

Hand-made mozzarella  
Selection of cheeses  
Ricotta cheese

##### O' CUOPPO

Cuoppo with fried calamari and prawns  
Cuoppo with fried anchovies  
Oysters and lemon

##### O' SPASSATIEMPO

Black olives, green olives, aromatic olives, lupin beans  
Olive oil served with bread  
Taralli and grissini breads

##### IL CONTADINO

Boiled corn on the cob  
Selection of pizzas  
Bruschetta with tomatoes and oregano

##### LE PASTE

Brioche with ice cream  
Watermelon  
Selection of Neapolitan pastries

*€220.00 (€242.00 incl. 10% VAT) per person, excluding beverages*

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#### ITALIAN SUNDAYS

##### VEGETABLE DISPLAY

Romaine lettuce, endive, carrots, fennel, cucumber, radish and celery crudités, corn, couscous with shrimps and vegetables, Caruso-style Niçoise salad, aubergine parmigiana

##### PASTA CORNER

Paccheri with a variety of tomatoes, basil pesto and Parmesan cheese

##### FISH FROM THE GRILL • UP TO THREE CHOICES

Swordfish fillet  
Cuttlefish and mushrooms  
Grilled salmon or mackerel  
Scallop skewer  
Sauces: herb oil, lemon dressing

##### MEAT FROM THE GRILL • UP TO THREE CHOICES

Lamb chops with mint and rosemary  
Roasted cockerel with mustard sauce  
Fillet of pork and sausages  
Fillet of beef with herb sauce  
Sauces: barbecue, Béarnaise and mustard

##### SIDE DISHES

Grilled vegetables and sautéed rosemary potatoes

##### PASTRIES

Dark chocolate and raspberry tart, Rhum Babà, Tiramisù, Lemon Delizia, Sfogliatelle, Seasonal sliced fruit

€220.00 (€242.00 incl. 10% VAT) per person, excluding beverages

#### GALA DINNERS

##### RAVELLO

King prawns with crispy bacon, salad and Aglianico red wine sauce

Paccheri pasta with rockfish ragout and tomatoes

Sea bream fillet with lemon sauce and vegetable spaghetti

Chocolate duo with raspberry ice cream

€160.00 (€176.00 incl. 10% VAT) per person, excluding beverages

##### AMALFI

Tuna tartare with passion fruit sauce and crispy salad

Penne pasta with with Genoese beef ragout or Nerano-style penne pasta with creamy courgettes or Risotto with yellow cherry tomatoes and lemon

Veal loin with grilled vegetables, aromatic herb sauce

Ricotta cheese and pear tart served with hazelnut ice cream from Giffoni

€160.00 (€176.00 incl. 10% VAT) per person, excluding beverages



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WINE LIST

Complete your event menu by choosing from the following wine packages. Prices include two wines from your selected list.

*The complete wine and champagne lists are available upon request*

**THE INFORMAL WINES OF THE AMALFI COAST**

WHITE WINES

COSTA D'AMALFI RAVELLO BIANCO DOC  
Marisa Cuomo - Ravello, Campania.  
*Grapes: Falanghina, Biancolella*

COSTA D'AMALFI TERRE SARACENE DOC  
Ettore Sammarco - Ravello, Campania.  
*Grapes: Bianca Tenera, Pepella*

RED WINES

COSTA D'AMALFI TRAMONTI ROSSO DOC  
Tenuta San Francesco - Tramonti, Campania.  
*Grapes: Aglianico, Tintore, Piediroso*

COSTA D'AMALFI SELVA DELLE MONACHE DOC  
Ettore Sammarco - Ravello, Campania.  
*Grapes: Aglianico, Piediroso*

SPARKLING WINES

PROSECCO DI VALDOBBIADENE BELSTAR  
Belstar - Legnago, Veneto.  
*Grapes: Glera*

MOSCATO D'ASTI LA GALESIA DOCG  
La Caudrina - Castiglione Tinella, Piemonte.  
*Grapes: Moscato*

€ 35,00 (€38.50 incl 10% VAT) per person

**THE SELECTION OF ITALIAN AND LOCAL WINES**

WHITE WINES

COLLI ORIENTALI DEL FRIULI PINOT GRIGIO DOC  
Livio Felluga - Isonzio, Friuli.  
*Grapes: Pinot Grigio*

GRECO DI TUFO CUTIZZI DOCG  
Feudi di San Gregorio - Sorbo Serpico, Campania.  
*Grapes: Greco*

KRÀTOS IGT  
Luigi Maffini - Castellabate, Campania.  
*Grapes: Fiano*

FRIULI ISONZO RIVE ALTE SAUVIGNON PIERE DOC  
Vie di Romans - Mariano del Friuli, Friuli.  
*Grapes: Sauvignon*

RED WINES

TELLUS IGP  
Falesco - Lazio.  
*Grapes: Syrah*

CHIANTI CLASSICO RISERVA DOCG  
Marchesi Antinori - Chianti, Toscana.  
*Grapes: Sangiovese, Cabernet Sauvignon*

ALTOADIGE PINOT NERO DOC  
Franz Haas - Alto Adige.  
*Grapes: Pinot Nero*

AMBRUCO IGT  
Terre del Principe - Castel Campagnano, Campani.  
*Grapes: Pallagrello Nero*

SPARKLING WINES

DUBL METODO CLASSICO VDT  
Feudi di San Gregorio - Sorbo Serpico, Campania.  
*Grapes: Greco*

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PROSECCO DI VALDOBBIADENE BELSTAR  
Belstar - Legnago, Veneto.  
*Grapes: Glera*

MOSCATO D'ASTI LA GALESIA DOCG  
La Caudrina - Castiglione Tinella, Piemonte.  
*Grapes: Moscato*

€ 50.00 (€55.00 incl 10% VAT) per person

**PRESTIGE: THE FINEST WINES FROM OUR CELLAR**

**WHITE WINES**

ALTO ADIGE GEWURZTRAMINER  
Schreckbichl Colterenzio, Trentino Alto Adige.  
*Grapes: Traminer Aromatico*

VINTAGE TUNINA  
Jermann - Gorizia, Friuli.  
*Grapes: Sauvignon, Chardonnay, Malvasia Istriana, Picolit, Ribolla Gialla*

GAVI DEI GAVI DOCG  
La Scolca - Gavi, Piemonte.  
*Grapes: Cortese*

POUILLY-FUMÉ  
Château du Nozet - Pouilly sur Loire, France.  
*Grapes: Blanc Fumé (Sauvignon Blanc)*

**RED WINES**

ALTO ADIGE PINOT NERO BARTHENAU  
J. Hofstätter - Termeno, Bolzano.  
*Grapes: Pinot Nero*

BRUNELLO DI MONTALCINO CASTELGIOCONDO  
Tenuta Castelgiocondo, Toscana.  
*Grapes: Sangiovese Grosso (Brunello)*

TAURASI RADICI RISERVA  
Mastroberardino - Atripalda, Campania.  
*Grapes: Aglianico*

CONTEA DI SCLAFANI CABERNET SAUVIGNON  
Tasca d'Almerita - Sclafani Bagni, Sicilia.  
*Grapes: Cabernet Sauvignon*

**ROSÉ WINES**

BOLGHERI ROSATO SCALABRONE  
Tenuta Guado al Tasso - Bolgheri, Toscana.  
*Grapes: Cabernet Sauvignon, Merlot, Syrah*

**SPARKLING WINES**

FRANCIACORTA BELLAVISTA BRUT MILLESIMATO  
Bellavista, Lombardia.  
*Grapes: Chardonnay, Pinot Nero*

TRENTO PERLÉ BRUT  
Cantine Ferrari - Trento, Trentino.  
*Grapes: Pinot Nero, Chardonnay*

€ 65.00 (€71.50 incl 10% VAT) per person

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**OPEN BAR**

**PREMIUM**

Prosecco, local white and red wines, Moscato sweet sparkling wine, soft drinks, beer, mineral water

Local liqueurs: Limoncello, Finocchietto, Mandarino, Frangelico

Gin: Gordon's, Beefeater

Vodka: Absolut, Stolichnaya

Rum: Havana Club 3 years old, Bacardi

Whisky: Glen Grant 5 years old, Johnnie Walker Red Lable

Brandy: Vecchia Romagna

Liqueurs: White Martini, Red Martini, Aperol, Campari, Tequila

€ 35,00 (€38.50 incl 10% VAT) per person (for 1 hour)

**EXCLUSIVE**

Prosecco, local white and red wines, Moscato sweet sparkling wine, soft drinks, beer, mineral water

Local liqueurs: Limoncello, Finocchietto, Mandarino, Frangelico

Gin: Bombay Sapphire, Hendrick's, Gin Mare

Vodka: Chopin, Ketel One, Stolichnaya, Grey Goose, Belvedere

Rum: Havana Club 3 years old, Bacardi white, Bacardi 8 years old

Whisky: Glen Grant 5 years old, Johnnie Walker Black Label, Glenlivet 12 years old, Jack Daniel's, Crown Royale

Cognac: Rémy Martin VSOP, Martell VSOP, Courvoisier

Tequila: Sauza, Patrón Silver, Herradura Gold

Liqueurs: Baileys, Amaretto Disaronno, Sambuca, Nonino Grappa, Barricade Grappa, Jegermeister, Amaro del Capo, Aperol, Campari

Cocktail: Mojito, Dirty Martini, Espresso Martini, Margarita, Long Island, Moscow Mule

€ 45,00 (€49.50 incl 10% VAT) per person (for 1 hour)



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FINER DETAILS

PRICES AND SERVICES

In addition to the items already listed, the price of your event menu includes:

- Exclusive use of the Wagner Gardens: €2,500.00 (€3,050.00 incl 22% VAT)
- Menu printing
- Set-up with white Chiavarina chairs, white linen, silver cutlery, tablecloths, crystal glasses and dinnerware
- Special diets menu

For events by our idyllic infinity pool, available from 21:00, a rental fee of €4.000.00 (€4,880.00 incl 22% VAT) will be charged. Music is permitted until midnight.

A minimum of 80 guests is required for events on Fridays and Saturdays.

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CONTACT

For a personalised proposal and to discuss the details of your event, please contact:

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*Special thanks to Joanne Dunn and Sylvie Gil for the use of their images.*

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