

An outdoor wedding reception is set up in a lush garden. A long, light-colored wooden table is the centerpiece, flanked by rows of wooden chairs with white cushions. The table is elegantly set with white linens, glassware, and plates. A large, cascading floral centerpiece of purple and pink roses and hydrangeas runs down the center of the table. The garden is filled with greenery, including large trees with silver leaves and strings of warm-toned fairy lights. In the background, there are more tables and chairs, and a white flower bed. The overall atmosphere is romantic and elegant.

CARUSO

A BELMOND HOTEL
AMALFI COAST

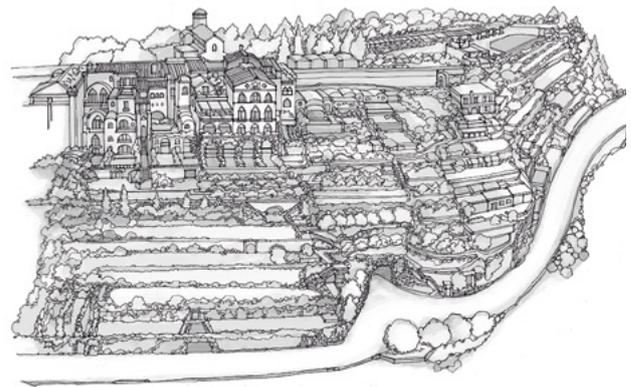
WEDDINGS OVERLOOKING
THE MAGICAL AMALFI COAST

CARUSO

AMALFI COAST



PERCHED ON A BALCONY HIGH ABOVE THE AMALFI COAST, OUR HOTEL OFFERS A BREATHTAKING STAGE FOR YOUR WEDDING. WITHIN OUR INTIMATE SURROUNDINGS, MAKE YOUR DREAM EVENT COME TRUE. PLAN A ROMANTIC RECEPTION IN OUR LUSH GARDENS OR AN OUT-OF-THIS-WORLD CELEBRATION BY OUR INFINITY POOL. HOST AN ALFRESCO BANQUET WITH SUMPTUOUS CUISINE, SPECTACULAR DECORATIONS AND ENCHANTING ENTERTAINMENT. FOR THE ULTIMATE INDULGENCE, HIRE THE WHOLE HOTEL: FILL EVERY ROOM WITH YOUR LOVED ONES AND LEAVE THE REST TO OUR TEAM.



the town of Scala, a few minutes by car from the hotel.

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 Banqueting rooms and panoramic outdoor venues

LOCATION 65km from Naples Airport

LAST REFURBISHMENT Light refurbishment every year

VIDEO [Click here for a glimpse into our world](#)

IDEAL FOR

Weddings	●●●●●
Ceremonies in the gardens	●●●●●
Buyouts	●●●●●
Celebrations	●●●●●

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

AIRPORT

- 65km/40 miles/60 min by car from Naples Airport
- Helicopter transfer from Naples or Rome airports to

CARUSO

AMALFI COAST



CAPACITY CHART

VENUE	EVENTS UP TO 90 PEOPLE				FEATURES		
	CEREMONY	COCKTAIL	BANQUET	AFTER DINNER	AREA	OUTDOOR	DAYLIGHT
Wagner Gardens*	●	●	●	-	350m ²	●	-
Poolside area	-	-	-	●	-	●	-

*A reservation of at least 8 rooms is requested.

VENUE	EXCLUSIVE USE FROM 91 TO 150 PEOPLE				FEATURES		
	CEREMONY	COCKTAIL	BANQUET	AFTER DINNER	AREA	OUTDOOR	DAYLIGHT
Wagner Gardens*	-	●	●	-	350m ²	●	-
Poolside area	-	-	-	●	-	●	-

*The ceremony can be hosted in the gardens for a maximum of 100 people. Otherwise, our staff can recommend an external location.

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](#)

BROWSE OUR GALLERY

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

Let our gallery inspire you

03 BELMONDPRO.COM

EXCLUSIVE USE

Should you wish to organise grand celebrations on the Amalfi Coast, Caruso can be privatised for your exclusive use - from 91 to 150 guests.

On this occasion, you would benefit more flexibility in the choice of the venue for your special event.

Please contact our Group Sales Office to arrange your special event and to discover which venue options are available.

CARUSO

AMALFI COAST



GETTING MARRIED IN ITALY

RELIGIOUS WEDDINGS

Non-residents can be married according to Catholic rites in a church. You will need to obtain the Nihil Obstat from your diocese, signed by your bishop, in order to be married in an Italian parish. Your wedding planners can also arrange a celebrant for Protestant, Jewish or Orthodox rites in a sacred location.

CIVIL WEDDINGS

Civil ceremonies may be celebrated in town and city halls throughout Italy.

BLESSINGS

Blessings are ceremonies without legal or civil restrictions and are therefore performed by a Master of Ceremonies, rather than a clergyman or state official. The ceremony suits couples who have already had a civil or church ceremony, but is also perfect for those who wish to renew their wedding vows.

ELIGIBLE WEDDING LOCATIONS

RELIGIOUS WEDDINGS

Duomo of Ravello | Ravello

- 400m from the hotel

- 250 guests

Church of Santa Maria a Grandillo | Ravello

- 450m from the hotel

- 100 guests

Duomo of Amalfi | Amalfi

- 5km from the hotel

- 300 guests

CIVIL WEDDINGS

Ravello Town Hall | Ravello

- 200m from the hotel | 100 guests

Giardini della Principessa di Piemonte | Ravello

- 300m from the hotel | 80 guests

Amalfi Town Hall | Amalfi

- 5km | 80 guests

BLESSINGS

Wagner Gardens with view over the coast

- 100 guests

ENTERTAIN YOUR GUESTS

Scale the heights of Scala, a quiet medieval town that's home to the atmospheric ruin of Sant'Eustachio and picnic on Chef's tasty specialities overlooking the hypnotic vistas. 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. Unearth best-kept-secret boutiques and charming workshops where artisans carve coral jewellery or customise leather sandals. 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 along the glittering coastline.

CARUSO
AMALFI COAST



SPECIAL MENUS

OUR CHEFS LOVE TO CREATE REAL MASTERPIECES AND WILL BE DELIGHTED TO CUSTOMISE A MENU FOR YOUR SPECIAL DAY. FROM COCKTAIL PARTIES TO FOUR-COURSE MENUS AND INSPIRING BUFFETS, THE FOLLOWING SUGGESTIONS ARE DESIGNED TO MAKE YOUR EVENT A TRULY EXCEPTIONAL OCCASION.

APERITIFS

Give your guests a warm welcome with our Caruso Royale aperitif and delight them with a wide selection of warm and cold canapés. The Caruso Royale aperitif lasts for one hour and is included in the price of the menu. The Italian Aperitif and Italy Around The World are available with a supplement.

CARUSO COCKTAIL

DRINKS

Caruso Royale
(Moscato sparkling wine, Prosecco, fresh fruit)

Italian Prosecco

Fruit punch and mineral water

Served with toasted almonds, "tarallini" and olives

DELICACIES

Neapolitan Bruschetta with ricotta cheese and anchovy fillet marinated in citrus

Mozzarella, cherry tomatoes and basil pesto

Focaccia bread with Parma ham, mascarpone cheese and green olives

Skewer with mozzarella cheese, melon and fresh mint

Sfogliatella, Neapolitan pastry with ricotta cheese and cold cuts

Potatoes croquettes

Crispy shrimps with cornmeal

White aubergine casserole with mozzarella cheese and ham

ITALIAN APERITIF

DRINKS

Prosecco
(Italian sparkling wine)

Aperol Spritz, Hugo Spritz, Campari, Americano

Selection of Peroni beers

DELICACIES

Aubergine puff pastry with cheese icing and tomatoes ratatouille

Tuna streaky with coconut sauce and pistacchio

Rice chips with Matcha tea marinated salmon

Potatoes omelette with lemon ricotta cheese and marinated mackerel

Aubergine, courgette and carrot tempura

Deep-fried rice balls

Stuffed pumpkin flowers with ricotta cheese

Neapolitan calzone

€30.00 (€33.00 incl 10% VAT) per person and per hour

CARUSO
AMALFI COAST



ITALY AROUND THE WORLD

DRINKS

Martini Cocktail, Negroni, Aperol Spritz, Bellini, Italian Prosecco, Caruso Royale, selection of beers

DELICACIES

Tuna tartare with melon

Tartellette with avocado, tomatoes, onions and salted almonds

Lemon bread sponge with orange marinated shrimps

“Vitello tonnato” with capers and caviar

Bruschetta with cucumber, feta cheese and confit tomatoes

“Montanarina” fried pizza with tomatoe sauce and basil

White aubergine casserole with mozzarella cheese and ham

Deep-fried riceballs

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

MENU SELECTION

CARUSO

Provolone del Monaco cheese flan with herby aubergine and tomatoes ratatouille and basil sauce

Risotto with yellow cherry tomatoes, basil and mozzarella cheese

Fillet of turbot with mashed potatoes and Amalfi Coast lemon sauce

Or

Fillet of suckling pig with bacon, potatoes and apple sauce

Yogurt and strawberry mousee with lemon sorbet

Wedding cake

(Selection available)

€300.00 (€330.00 incl 10% VAT) per person, excluding beverages

BELVEDERE

Sea bass marinated in Amalfi Coast citrus fruits with celery and Annurca apple salad

Penne pasta in Neranese style with creamy courgettes, clams and sweet pecorino cheese

Red snapper with almond crust, baked tomatoes and courgettes

Or

Basil-crusted veal medallions with sautéed vegetable ratatouille

Ricotta and pear tarte with marinated strawberries

Wedding cake

(Selection available)

€320.00 (€352.00 incl 10% VAT) per person, excluding beverages

CARUSO
AMALFI COAST



WAGNER

King prawns and artichokes
with savoury millefeuille and herbs

Paccheri pasta with rockfish sauce,
cherry tomatoes and aubergine

Sea bass fillet with black olive chips and Batavian
endive with peanuts, raisins and anchovies sauce
Or

Beef fillet gratin in red wine sauce
with potatoes mille-feuille

Terrine with nuts from Giffoni, caramel sauce, pineapple
and mint "sgroppino"

Wedding cake (Selection available)

€350.00 (€385.00 incl 10% VAT) per person,
excluding beverages

RUFOLO

Squid confit style with Batavian endive and anchovies
sauce

"Mezzi paccheri" seafood pasta with clams, mussels,
shrimps and squids

Roasted lobster with Black truffle sauce, courgettes,
leeks and carrots
Or

Lamb chop with artichokes and aromatic herbs sauce

Chocolate Duo with raspberries ice-cream

€370.00 (€407.00 incl 10% VAT) per person,
excluding beverages

*Vegetarian, vegan and kids-friendly options
are available upon request.*

DESSERT OPTIONS

WEDDING CAKE

The brochure with selection of wedding cakes
is available upon request.

SWEET MOMENTS

We would love to tempt your guests with
sweets delicacies.

Dark chocolate tarte with raspberries

Rhum Babà

Cake "Sottobosco"

Sfogliatelle

Almond chocolate caprese cake

Coffee and marsala cake

Lemon Tarte

Cannoli

Mimosa Cake

Vanilla mousse and mango

Selection of fresh seasonal fruit

€35.00 (€38.50 incl 10% VAT) per person

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AMALFI COAST



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 - Isonzo, 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, Campania.
Grapes: Pallagrello Nero

SPARKLING WINES

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

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AMALFI COAST

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

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 Label

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 (per hour)

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RENTAL FEES

Wagner Gardens: €2,500 (€3,050.00 incl. 22% VAT)
Pool Grill: €4,000 (€4,880.00 incl. 22% VAT)

A symbolic ceremony beneath the olive trees in the Wagner Gardens can be arranged upon request with a fee of €1,500.00 (€1,830.00 incl. 22% VAT).

Rental fees do not vary based on the number of guests. Set ups are to be quoted separately.

If you wish to organise a rehearsal dinner, a brunch or if you are interested in our extra services, please contact us and we will provide more information. The final number of guests must be confirmed 30 days prior to the event.

CONTACT

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

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