

A man and a woman are standing on a balcony, looking at each other and holding wine glasses. The balcony has a metal railing and a hanging lantern. In the background, there are mountains and a clear sky.

## GRAND HOTEL TIMEO

A BELMOND HOTEL  
TAORMINA

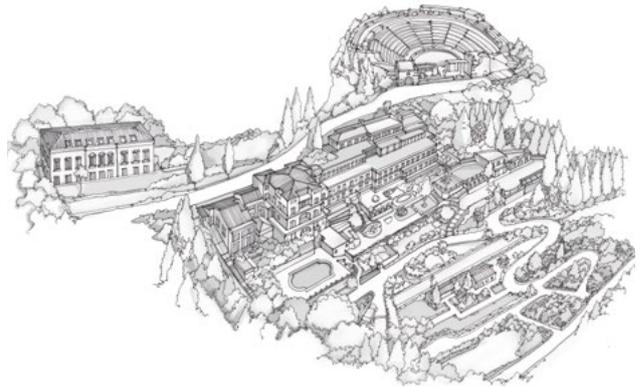
EVENTS THAT SPARKLE WITH  
SICILIAN GLAMOUR

# GRAND HOTEL TIMEO

TAORMINA



STAGE SIZZLING EVENTS BENEATH SICILIAN SKIES WITH THE MOST DRAMATIC BACKDROP IMAGINABLE. OUR VENUES CAN ACCOMMODATE GRAND PARTIES FOR UP TO 250 PEOPLE AS WELL AS MORE INTIMATE DINNERS. WE OFFER AN INSPIRING SETTING FOR MEETINGS AND CONFERENCES OF ALL SIZES. IF YOU'RE OUT TO IMPRESS CLIENTS OR BUILD TEAMS, TAKE ADVANTAGE OF EXTRAORDINARY GROUP ACTIVITIES SUCH AS 4X4 ADVENTURES ON MOUNT ETNA OR FIAT 500 GODFATHER TOURS.



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## AT A GLANCE

**ACCOMMODATION** 70 rooms and suites

**DINING** Ristorante Timeo, Pool Grill, Bar Timeo

**FEATURES** Outdoor swimming pool, wellness centre and gym

**ACTIVITIES** Tours of Taormina and Mount Etna; complimentary boat excursions during the summer; private shuttle to our sister hotel, Villa Sant'Andrea

**SPACES** Conference centre and banqueting rooms

**LOCATION** 60km from Catania Airport

**LAST REFURBISHMENT** Renovation works every year

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

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## AIRPORT

- 60km/37 miles/50 min by car to Catania Airport

- 260km/162 miles/2h 50 min by car to Palermo Airport

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## IDEAL FOR

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

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## INSIDER TIPS

Enjoy our luxurious event space in the lush hotel gardens. Exclusive use of the hotel is available and take advantage of our exceptional rates in March, April, October until January

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## CAPACITY CHART

VENUE	EVENTS AND MEETINGS					FEATURES		
	THEATRE STYLE	U-SHAPE	BOARD ROOM	COCKTAIL RECEPTION	BANQUET	AREA	OUTDOOR	DAYLIGHT
Afrodite Room	200	60	40	200	160	200m <sup>2</sup>	-	●
Zeus Room	200	70	70	200	160	203m <sup>2</sup>	-	-
Efesto Room	25	14	14	20	30	37m <sup>2</sup>	-	●
Athena Room	15	6	6	20	20	31m <sup>2</sup>	-	●
Afrodite Terrace	-	-	-	250	230	380m <sup>2</sup>	●	-
Ganimede Terrace	-	-	-	180	70	175m <sup>2</sup>	●	-

### ACCOMMODATION DETAILS

- Number of rooms 46
- Number of suites 24
- Number of connecting rooms 16
- Number of twin-bed options 66

### FLOOR PLANS

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

### EQUIPMENT

The hotel offers the latest communications and audiovisual presentation equipment on request. 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 Grand Hotel Timeo.

[Click here to view our gallery of past events](#)

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## WITHIN OUR WALLS

Stroll in our beautiful terraced gardens, winding down paths lined with palms, cypresses and roses. Cool off in our scenic swimming pool or recline on a lounge with a decadent, homemade gelato. Treat yourself to an alfresco massage using ingredients bursting with natural Sicilian goodness. As evening falls, sample the unique deliciousness of Sicilian cuisine in our acclaimed Restaurant, or sip an Etna Martini on the Literary Terrace and admire the awesome volcano.

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## OUT AND ABOUT

On our doorstep, the charms of medieval Taormina await discovery. We're steps from the Greek Theatre where you can take in a live performance, and from bustling Corso Umberto with its designer stores.

Unearth the wonders of our famous volcano on a variety of excursions. Savour a glass of Etna sparkling wine, poured by your private sommelier, among the craters before enjoying a traditional cookery class. Or join tours to see incredible lava flows up close, explore lava caverns or visit boutique wineries on Etna's slopes.

Relive the spirit of the Dolce Vita on an Ape Calessino tour of Taormina. Visit sites frequented by Hollywood stars of yesteryear and wind up at Tennessee Williams' favourite watering hole, Wunderbar. Or go all Don Corleone and drive out to the village of Savoca in a Fiat 500, exploring *Godfather* film locations such as Bar Vitelli and the Church of St Lucia.

Take to the skies in a helicopter to admire Sicily's stunning landscapes from above. Glide over the Aeolian Islands or speed to Agrigento, home of the Valley of the Temples.

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## BEYOND TAORMINA

When its time to venture beyond our gates, hop on our courtesy shuttle bus to visit our celebrated sister hotel, Villa Sant'Andrea.

Or combine your stay in Taormina with one of our other Belmond properties in Italy. Choose from the iconic Cipriani in Venice to Splendido in charming Portofino. Immerse yourself in Tuscan living at either Villa San Michele or Castello di Casole or scale the heights of the Amalfi Coast at Caruso.

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.

*Be inspired by the enticing activities we can organise for groups. [Click here to watch the video](#)*

# GRAND HOTEL TIMEO

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## SPECIAL MENUS

OUR CHEFS LOVE TO CREATE REAL MASTERPIECES AND WILL BE DELIGHTED TO CUSTOMISE A MENU FOR YOUR SPECIAL DAY. THE FOLLOWING SUGGESTIONS ARE DESIGNED TO MAKE YOUR EVENT TRULY EXCEPTIONAL.

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### APERITIFS

#### APERITIF TRADITIONAL

##### DRINKS

Sparkling, red and white Sicilian wines,  
White, red and dry vermouth,  
Aperol Spritz (Aperol, spumante brut, soda),  
Mimosa (fresh orange juice, Prosecco),  
Fresh Sicilian fruit juices (orange and grapefruit),  
Assorted soft drinks (Coca-Cola, orangeade, Sprite, tonic water, lemonade)

##### BATTERED FRITTERS

Courgette flowers, Breaded mozzarella balls,  
Vegetable fritters, Rice balls, Crunchy sage

##### DELICACIES

Selection of sandwiches and canapés  
Skewers of white shrimp and melon pearls  
Tuna with leek and lemon marmalade

##### SPOON CANAPÉS

Diced ham and cucumber with cream cheese,  
mussels marinated in sweet herbs  
Cherry mozzarella, raw ham and black olives

€71.50 (incl. 10% VAT) per person per hour

## APERITIF TIMEO

##### DRINKS

Rossini (strawberry purée, sparkling wine), Etna Spritz (Campari, Amara Rossa, sparkling wine, soda), Bellini (peach purée, sparkling wine), Goodfellas (Amara Rossa, white vermouth, soda), Sant'Andrea (fresh orange juice, peach purée, strawberry purée), Assorted soft drinks (Coca-Cola, orangeade, Sprite, tonic water, lemonade)

##### DELICACIES

Grana cheese morsels  
Tartlets with shrimp mousse  
Sweet sesame sandwiches with chickpea fritters  
Diced cucumber, cream cheese and mint

##### BIGNE MIGNON

With shrimps tails and avocado  
With aubergine cream, mint and black sesame

##### FINGER FOOD SHOT GLASSES

Niçoise mignon  
Scallops with candied citrus fruits

##### SMALL SANDWICHES AND CANAPES

Smoked tuna and swordfish triangles  
Crispy bacon, Gorgonzola and pear rolls  
Dried beef with goat's cheese  
Wholemeal bread with raw ham and melon carpaccio

##### SMOKED AND TARTARE FISH SPOONS

Fish tartare spoon, Smoked grouper with pineapple

€88.00 (incl. 10% VAT) per person per hour

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## SUMPTUOUS APERITIF

### DRINKS

Sparkling, red and white Sicilian wines, selection of Italian sparkling cocktails with vermouth base (Aperol Spritz, Etna Spritz, Goodfellas, Americano, Sant'Andrea), fresh Sicilian fruit juices (orange and grapefruit), soft drinks selection (Coca-Cola, Sprite, tonic water, orangeade, lemonade).

### SICILIAN CURED CUTS AND CHEESE

Provola di Basicò, ragusano DOP, baked ricotta, pecorino primo sale, vastedda del Belice, piacentino Ennese, S. Angelo di Brolo spicy salami, cured black-pig ham from the Nebrodi, assorted breadsticks, bread, focaccia, croutons, raw vegetables with a selection of dressings.

### FRIED BITES AND SICILIAN SNACKS

Battered courgette flowers, sliced breaded mozzarella with anchovies, vegetable fritters, rice balls with meat ragout, crunchy sage, baby fish fritters in cones, tuna cheese and onion, "Sfinciuni", sweet sesame sandwiches with chickpea fritters, swordfish bites with traditional eggplant stew and almonds, mini veggie flans.

### MINI SANDWICH AND CANAPÉS

Smoked tuna and swordfish triangles, dried beef and goat cheese, wholemeal bread with raw ham and melon carpaccio.

### LOCAL FISH

Tuna tartare spoons, green lemon marinated shrimps, skewers of white shrimp and melon pearls, tuna maki, spicy prawn tails.

### BRUSCHETTE

Bruschetta with sauces (black olives and dry tomatoes)

€132.00 (incl. 10% VAT) per person per hour

*If you wish to personalise your aperitif, choose from the following options.*

### CURED CUTS AND CHEESE STATION

Provola di Basicò, ragusano DOP, baked ricotta, vastedda del Belice, piacentino Ennese, pecorino primo sale, Sant'Angelo di Brolo spicy salami, cured black-pig ham from the Nebrodi Mountains, assorted breadsticks, bread, focaccia, croutons, raw vegetables with a selection of dressings.

€33.00 (incl. 10% VAT) per person

### SHELLFISH STATION

Oysters opened at sight, fasolari clams, razor clams

€55.00 (incl. 10% VAT) per person

### OCTOPUS STATION

Octopus sliced at sight with three types of dressing

€16.50 (incl. 10% VAT) per person

### SMOKED AND RAW FISH STATION

Grouper, salmon, tuna

€44.00 (incl. 10% VAT) per person

### CAPRESE STATION

Three types of tomatoes and mozzarella

€38.50 (incl. 10% VAT) per person

### BRUSCHETTA STATION

Eggplant, burrata cheese, datterini tomatoes, EVO oil, garlic, black pepper, anchovy  
Chicory, lard

€11.00 (incl. 10% VAT) per person

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## MENU SELECTION

Let us delight your guests with our succulent menus. Our expert chefs will be happy to customise any menu to create a tailor-made lunch or dinner for your celebration.

### ARTEMIDE

Traditional pasta with sardines  
Tuna steak with sesame, zucchini and orange sauce  
Ricotta cheese sphere with citrus sauce

€148.50 (incl. 10% VAT) per person

### ORFEO

Local shrimps salad with melon, white celery and citronette sauce

Fresh pasta tortelli filled with aubergines and ricotta cheese with fine herb

Sea bass baked in flavoured salt crust with a selection of seasonal grilled vegetables

Chocolate mousse cake with a lightly spiced chocolate sauce

€176.00 (incl. 10% VAT) per person

### EURIDICE

Sliced tuna coated with poppy seeds, avocado cream and dried cherry tomatoes

Risotto with black cuttlefish ink and seafood with citrus powered

Ravioli pasta filled with asparagus in cream of Ragusano D.O.P. cheese

Fillet of red snapper au gratin with herbs and "Nocellara" olives, and bay leaf scented potatoes

Pistachio nut parfait

€198.00 (incl. 10% VAT) per person

### APOLLO

Lobster and Jerusalem artichokes scented with mandarin, served with sautéed vegetables

Risotto with Veuve Clicquot, smoked provola cheese and caviar

Tortelli filled with sea bass, served with a scampi sauce flavoured with dill

Fillet of swordfish with fine herbs in an orange sauce with raisins

Sliced pineapple with almond ice-cream

€220.00 (incl. 10% VAT) per person

### DAFNE

Swordfish pie and tomato confit served on a small vegetable caponata

Lobster risotto with zucchini flowers and wild fennel

Fillet of sea bass coated with black olives on thyme flavoured vegetables

Beef fillet coated with pistachio nuts, in a Nero d'Avola red wine sauce

Tasting of typical desserts (small cassata and small cannolo) with cinnamon ice cream

€220.00 (incl. 10% VAT) per person

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## BUFFET OPTIONS

### DESSERTS AND FRUITS

Traditional Sicilian cannolo

Pastry spoon with chocolate mousse

Selection of creamy éclairs

Typical panna cotta

Italian-style tiramisù

Dainty Sicilian pastries

Sicilian cassata

Pastry rolls filled with ricotta cheese and chocolate

Fruits tartlet

Wild berry gâteau

Seven Veils chocolate cake with gold leaf

Chocolate mousse and caramel shots

Rum babà

Chocolate truffles and puff pastries

Assorted sliced fruits

Melon and cinnamon iced jellies

*€38.50 (incl. 10% VAT) per person will be charged for the dessert buffet in addition to the chosen menu*

*With this option dessert will not be served at the table*

## LUNCH/DINNER MENU

### STARTERS

Eggplant and sweet pepper ratatouille

Green lemon marinated swordfish

Selection of Sicilian cold cuts and cheeses with assorted honey and preserves

Anchovies marinated in olive oil and chilli

Citrus fruit salad with shallots and green olives

Shrimp salad with rocket and parmesan shavings

Pachino cherry tomatoes with buffalo mozzarella

Grilled vegetables

### PASTA AND RISOTTO

Grouper and wild fennel risotto

Fresh trofie pasta with creamed pistachios and king prawns

Macaroni alla Norma with eggplant, tomato and salted ricotta cheese

### MAIN COURSES

Red snapper baked in an aromatic salt crust

Sea bass fillet coated with capers and cherry tomatoes

Traditional swordfish rolls

Breaded beef fillet

Veal escalope in orange sauce

Cake

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## DESSERTS AND FRUITS

Fruit tartlets

Sicilian cassata

Seven Veils chocolate spheres with gold leaf

Traditional Sicilian mini cannoli

Melon and cinnamon iced jellies

Assorted mousses

Diced and sliced seasonal fruit

€198.00 (incl. 10% VAT)  
per person, excluding beverages

## WINE SELECTION

### VIVERA

A'mami Sicilia i.g.t. (Chardonnay, Carricante)

Terra dei sogni IGP (Cabernet Sauvignon, Syrah, Nerello Cappuccio)

### PLANETA

Alastro (Grecanico, Grillo, Sauvignon blanc)

Cerasuolo di Vittoria d.o.c. (Nero d'Avola, Frappato)

### COTTANERA

Barbazzale Bianco Sicilia i.g.t. (Cataratto 100%)

Barbazzale Rosso I.G.T.

(Nerello Mascalese 90%, Varie 10%)

### CUSUMANO

Angimbè i.g.t. (Inzolia, Chardonnay)

Benuara i.g.t. (Nero d'Avola, Syrah)



## DONNAFUGATA

Contessa Entellina Prio d.o.c. (Cataratto)

Sherazade i.g.t. (Nero d'Avola, Syrah)

## TASCA D'ALMERITA

Leone I.g.t.

(Cataratto, Pinot bianco, Sauvignon, Traminer)

Lamuri d.o.c. (Nero d'Avola 100%)

## BEVERAGE PACKAGES

€49.50 (incl. 10% VAT) per person,  
including ½ bottle of wine, 1 glass of sparkling wine,  
mineral water and coffee, soft drinks on request

White wine by consumption:

€38.50 (incl. 10% VAT) per bottle

Red wine by consumption:

€44.00 (incl. 10% VAT) per bottle

Sicilian Sparkling wine:

€60.50 (incl. 10% VAT) per bottle

€11.00 (incl. 10% VAT) by glass

Mineral water €5.50 (incl. 10% VAT)

Coffee or teas €5.50 (incl. 10% VAT)

More menu options are available on request

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## FINER DETAILS

### PRICES AND SERVICES

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

- Choice of tablecloths and linen
- Complimentary standard floral centerpiece
- Printing of menu and table plan
- Special diets menu
- Parking at the hotel for up to 30 cars
- Complimentary cloakroom service on request, for a minimum of 100 guests

A set up fee will be applied for ceremonies.

### SET UP FEE

€3,660.00 (incl. 22% VAT) - Greek Theatre Terrace  
€2,440.00 (incl. 22% VAT) - Ganimede Terrace  
€6,100.00 (incl. 22% VAT) - Garden

### RENTAL FEE

From 20 to 50 guests €6,100.00 (incl. 22% VAT)  
From 50 to 80 guests €3,660.00 (incl. 22% VAT)  
From 80 to 100 guests €2,440.00 (incl. 22% VAT)  
Free from 100 guests on.

The exact number of guests should be confirmed 20 days prior to the event.

Failure to do so means the original contracted number will be charged for.

*Grand Hotel Timeo may be able to provide service for up to 10% more than the contracted number of guests*

*Not all images are owned by Belmond and therefore a special thanks goes to:  
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