



HOTEL DE LA VILLE
ROME

A ROCCO FORTE HOTEL



Your Wedding Journey



Hotel de la Ville

While there's no doubt as to the romance and splendour of Rome, the key to planning the perfect wedding in the city is having expert help. Our on-site event planning team can assist every step of the way, from choosing flowers and talking with the venues, to crafting a bespoke menu with our chef and ensuring the day itself exceeds all expectations.

Turn your wildest dreams into reality with our bespoke service: printing of invitations, floral arrangements, menu printing, personalised favours, sugared almonds, musical entertainment and most important; a striking photoshoot to capture this unforgettable occasion.

Rome

Exchange vows in the Eternal City amid cobbled streets paved with centuries of love stories, the warm Italian sunshine beaming down on your day. Say 'I do' moments from the Spanish Steps, a symbol of Roman charm and the perfect backdrop for this landmark occasion. Your wedding - iconic, exactly the way you dreamed it.





Ivy Room

A fairytale space, bathed in light, with high ceilings hung with glorious chandeliers. Ethereal, flora-inspired décor emulates a timeless winter garden. A room for sharing vows as eternal as Rome itself. It is possible to organise ceremonies.

Seated capacity up to 60 guests
Standing capacity up to 60 guests
Price on request

The Courtyard

Our sun-drenched Roman courtyard, adorned with cheerful striped umbrellas and whimsical wall-climbing ivy, invites a full-scale celebration. As the setting sun is replaced with gentle lighting, extend your party late into the night.

Seated capacity up to 140 guests
Standing capacity up to 200 guests
Price on request





La Rotonda

Our second-floor dining room is a warm, inviting space that's ideal for an intimate banquet. Softly lit and impeccably stylish, with enchanting views over our courtyard. A stage set for romance.

Seated capacity up to 20 guests
Standing capacity up to 30 guests

Price on request

Cielo Terrace (6th floor)

Rome's most coveted rooftop perched high above the Eternal City. Enjoy seasonal dishes served alongside a spectacular skyline - a truly one-of-a-kind backdrop for a wedding celebration.

Seated capacity up to 50 guests
Standing capacity up to 60 guests
Price on request





Cielo Terrace (7th floor)

An unparalleled address for a chic city reception. Enjoy elegant cuisine amid extraordinarily romantic 360° views across the rooftops of Rome. Your love story, bathed in a panoramic golden glow.

Seated capacity up to 80 guests
Standing capacity up to 120 guests
Price on request

Cielo Privé

A panoramic paradise in the heart of the city; your exclusive terrace soars high above Rome's bustling streets, looking out to a sea of terracotta and lush greenery under clear blue skies.

Seated capacity up to 40 guests
Standing capacity up to 40 guests
Price on request





Mosaico

Mosaico offers an elegant and luminous setting, perfect for your wedding. The space features a stunning open kitchen, allowing guests to witness the culinary artistry in action. Additionally, Mosaico can seamlessly connect with other areas of the hotel, making it ideal for larger celebrations and dynamic dine-around or more intimate gatherings.

Seated capacity up to 90 guests
Standing capacity up to 120 guests
Price on request

Aperitif

Cruditès with coloured hummus
 Tomato, avocado and burrata cheese
 Focaccia with Mortadella
 Veal in tuna and caper sauce
 Beef carpaccio, rocket salad, almonds and parmesan
 Vegetable balls with herbal yoghurt
 Mini burger

First course

Mezze maniche pasta "cacio and pepe"
 Lasagna with seasonal vegetables and mixed salads
 Trofie pasta lemon with courgette flowers
 Risotto with zucchini and tumeric, romanesco broccolo, asparagus
 Orecchiette pasta with aubergine cream, coloured tomatoes
 and seasoned ricotta cheese
 Lasagnetta with meat sauce, parmesan fondue and bitter herbs
 Pizzaiola risotto (tomato sauce and oregano), burrata cheese, wild herbs
 Half paccheri pasta with white ragout, turnip tops and seasonal truffle

Main course

Veal "saltimbocca style", potato cream and seasonal vegetables
 Leg of lamb with hay, thyme sauce and seasonal vegetables
 Grilled aubergine, coloured tomatoes, stracciatella cheese and light pesto

Dessert

"De La Ville" Tiramisù
 Sliced fresh fruit with sorbet
 "Panna Cotta" with tarragon strawberries
 Semifreddo with peanuts, chocolate sauce

Wedding cake

Millefeuille cake with Chantilly cream with berries
 or chocolate or strawberries
 Sponge cake with pastry cream with berries or chocolate or strawberries
 Meringata with lemon cream from the garden

Price on request – water and coffee included

Aperitif

Crudités with coloured hummus
Tomato, avocado and burrata cheese
Focaccia with mortadella
Salmon tartare
Fish of the day tartare, marinated cucumber and green apple
Creamed cod and chickpeas
Small burgers
Veal in tuna and caper sauce

First course

Green peas cream, ricotta cheese and wild herbs
Trofie pasta with courgette and lemon
Mezze maniche pasta "cacio and pepe"
Beetroot and clam risotto, mixed green salad
Saffron risotto, raw shrimps and pistachio
"Pasta mista" with chickpeas and shellfish
Orecchiette pasta with "pesto trapanese" and burrata cheese
Lasagnetta with ragout, Parmesan fondue and wild herbs

Main course

Seabass, mashed potatoes with extra virgin olive oil and seasonal mushrooms
Octopus with chickpea cream and mint
Citrus grilled fish of the day, braised fennel
Lamb thigh, thyme sauce and seasonal vegetables
Veal "saltimbocca" style
Grilled aubergine, coloured tomatoes, stracciatella cheese and light pesto

Dessert

De La Ville Tiramisù
Fresh fruit with sorbet
"Panna Cotta" with tarragon strawberries
Peanuts semifreddo, chocolate sauce

Wedding cake

Millefoglie with Chantilly cream and wild berries or chocolate chips or strawberries
Sponge cake with crème patisserie and wild berries or chocolate chips or strawberries
Meringata cake with lemon cream

Price on request – water and coffee included

Aperitif

Crudités with colourful hummus

Guacamole, tomatoes and burrata cheese

Focaccia bread with ricotta and marinated anchovies

Creamed cod and chickpeas

Salmon tartare

Pappa al pomodoro with shrimps

Toasted brioche with wasabi burrata, smoked salmon, rocket salad

First course

Trofie pasta with courgette and lemon

Mezze maniche pasta "cacio and pepe"

Beetroot and clam risotto, mixed green salad

Orecchiette pasta with aubergine, coloured tomatoes and salty ricotta cheese

"Pasta mista" with chickpeas and shellfish

Bombolotti pasta, octopus, capers and mint

Paccheri pasta and redfish ragout

Main course

Seabass, mashed potatoes with extra virgin olive oil and seasonal mushrooms

Monkfish with bacon, aubergine cream, cherry tomatoes, olives and mixed salad

Citrus grilled fish of the day, braised fennels

Steamed croaker with lemongrass, beans and green beans, lemon sauce

Dessert

De La Ville Tiramisù

Fresh fruit with sorbet

"Panna cotta" with tarragon strawberries

Peanuts semifreddo, chocolate sauce

Wedding cake

Millefoglie with Chantilly cream and wild berries or chocolate chips or strawberries

Sponge cake with crème patisserie and wild berries or chocolate chips or strawberries

Meringata cake with lemon cream

Price on request – water and coffee included

Aperitif

Focaccia with mortadella
 Salmon tartare
 Octopus, mashed potatoes
 Creamed cod and chickpeas
 Mini burger
 Veal in tuna and caper sauce
 Crudités with colourful hummus

Appetizer

Lettuce heart salad, peaches, parmesan vinaigrette ì
 Avocado, marinated watermelon, candied lemon and chilli pepper
 Raw fish with “pantesca” sauce
 Tuna roast beef, capers sauce
 Scallop with green beans and lemon
 Burrata cheese, asparagus and seasonal truffle
 Beef tartare, mustard sauce, misticanza

First course

Trofie pasta with courgette and lemon
 Mezze maniche pasta “cacio and pepe”
 Beetroot and clam risotto, mixed green salad
 Saffron risotto, raw shrimps and pistachio
 “Pasta mista” with chickpeas and shellfish
 Orecchiette pasta with “pesto trapanese” and burrata cheese
 Lasagnetta with ragout, parmesan fondue and wild herbs

Main Course

Seabass, mashed potatoes with extra virgin olive oil and seasonal mushrooms
 Octopus with chickpea cream and mint
 Citrus grilled fish of the day, braised fennel
 Lamb thigh, thyme sauce and seasonal vegetables
 Veal “saltimbocca” style
 Grilled aubergine, coloured tomatoes, stracciatella cheese and light pesto

Dessert

De La Ville Tiramisù
 Fresh fruit with sorbet
 “Panna cotta” with tarragon strawberries
 Peanuts semifreddo, chocolate sauce

Wedding cake

Millefoglie with Chantilly cream and wild berries or chocolate chips or strawberries
 Sponge cake with crème patisserie and wild berries or chocolate chips or strawberries
 Meringata cake with lemon cream

Price on request – water and coffee included

MEDICI

Cocktail

6 finger foods from below:

Focaccia with mortadella Focaccia with ricotta cheese and coloured tomatoes

3P pane, prosciutto e pomodoro (bread, ham, tomato)

Mini burger

Veal in tuna

Creamed cod and chickpeas

Salmon tartare

Tomato, avocado and burrata cheese

Octopus, mashed potatoes

Crudités with hummus

Tomato and watermelon gazpacho, pink shrimp

Turmeric quinoa and vegetables

1 first course from the below:

Saffron risotto and "Trapanese" pesto

Turmeric risotto and courgette

Lasagnetta with courgette flowers and courgette, wild herbs

Mezze maniche pasta "cacio e pepe"

1 dessert from the below:

"De La Ville" Tiramisù

Crepes with citrus sauce

Sliced fresh fruits with sorbets

Franciacorta (1 bottle every 3 people),

Aperol Spritz, water and soft drinks Selection of 6 finger food,

1 first course and dessert –

120-minutes service – Price on request

SISTINA

Cocktail

8 finger food from below:

Focaccia with mortadella

Focaccia with ricotta cheese and tomatoes

3P pane, prosciutto e pomodoro (bread, ham, tomato)

Mini burger

Veal in tuna

Creamed cod and chickpeas

Salmon tartare

Tomato, avocado and burrata cheese

Octopus, mashed potatoes

Crudités with hummus

Tomato and watermelon gazpacho, pink shrimp

Turmeric quinoa and vegetables

2 first courses from the below:

Saffron risotto and "Trapanese" pesto

Turmeric risotto and courgette

Lasagnetta with courgette flowers and courgette, wild herbs

Mezze maniche pasta "cacio e pepe"

1 dessert from the below:

"De La Ville" Tiramisù

Crepes with citrus sauce

Sliced fresh fruits with sorbets

Franciacorta (1 bottle for every 3 people), Aperol Spritz,
water and soft drinks. Selection of 8 finger food, 2 first course
and dessert – 120-minutes service – Price on request

SPAGNA

Cocktail

8 finger food from the below:

Focaccia with mortadella

Focaccia with ricotta cheese and coloured tomatoes

3P pane, prosciutto e pomodoro (bread, ham, tomato)

Mini burger

Veal in tuna

Creamed cod and chickpeas

Salmon tartare

Tomato, avocado and burrata cheese

Octopus, mashed potatoes

Crudités with hummus

Tomato and watermelon gazpacho, pink shrimp

Turmeric quinoa and vegetables

2 first course from the below:

Saffron risotto and "Trapanese" pesto

Turmeric risotto and courgette

Lasagnetta with courgette flowers and courgette, wild herbs

Mezze maniche pasta "cacio e pepe"

1 dessert from the below:

"De La Ville" Tiramisù

Crepes with citrus sauce

Sliced fresh fruits with sorbets

Franciacorta (1 bottle for every 3 people), Aperol Spritz,
water and soft drinks. Selection of 8 finger food, 2 first course
and dessert – 120-minutes service – Price on request



Hotel de la Ville

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Accommodation

- 89 rooms from 28m²
- 15 suites from 58m², including Canova, Roma and De la Ville Suites all with terrace overlooking Rome

Restaurant and bars

- Da Sistina. Modern Roman cuisine in our trattoria and lobby lounge (97m², up to 50 guests)
- Mosaico. A Roman courtyard (126m², up to 90 guests)
- Julep. Taste Rome's most exciting new cocktails and infusions at our herbal and vermouth bar (185m², up to 90 guests)
- Cielo Terrace Bar. Rooftop bar with 360° views of Rome
- La Cantina. Wine cellar for private dining and tastings (21m², up to 12 guests)

Irene Forte Spa

- 550m² spa set across two floors with
- 6 treatment rooms, including a double treatment room
- Hydro pool, plunge pool, Kneipp footbaths, ice shower, salt inhalation room, steam room and sauna
- 100m² gym

Meetings & events

- Boardroom
- The Ivy Room
- La Rotonda
- 400m² courtyard for up to 200 guests available for private hire
- 102m² Cielo Privé terrace for up to 40 guests and 194m² terrace overlooking Rome for up to 90 guests on the 7th floor
- 296m² Cielo terrace on the 7th floor for up to 120 guests, available for private hire
- 158m² Cielo terrace bar on the 6th floor for up to 60 guests, available for private hire

Location

- 30-minute drive from Ciampino Airport
- 45-minute from Fiumicino Airport
- 15-minute drive from Termini Station
- Nearest metro: Spagna



ROCCO FORTE HOTELS

HOTEL DE ROME
BERLIN

HOTEL AMIGO
BRUSSELS

THE BALMORAL
EDINBURGH

HOTEL SAVOY
FLORENCE

BROWN'S HOTEL
LONDON

ROCCO FORTE HOUSE
MILAN

THE CHARLES HOTEL
MUNICH

VILLA IGIEA
PALERMO

MASSERIA TORRE MAIZZA
PUGLIA

HOTEL DE LA VILLE
ROME

HOTEL DE RUSSIE
ROME

ROCCO FORTE HOUSE
ROME

ROCCO FORTE PRIVATE VILLAS
SICILY

VERDURA RESORT
SICILY

HOTEL ASTORIA
ST PETERSBURG

FUTURE OPENINGS

THE CARLTON
MILAN

PALAZZO SIRIGNANO
NAPLES

COSTA SMERALDA