



VERDURA RESORT
SICILY

A ROCCO FORTE HOTEL



Your Wedding Journey



Verdura Resort

With its sprawling gardens and pristine private beach, Verdura Resort is a wedding destination heaven. Stretched along Sicily's southwest coast, Verdura's expansive suites and vibrant restaurants look out to endless views of the Mediterranean. Here, life's rhythms are dictated by nature, providing the ideal pace for savouring every moment of your special day.

Sicily

Say 'I do' on Italy's largest island, where the sun's warmth is matched only by the generosity of the people. Ancient splendours are framed by mountains formed under time's graceful layers. Beyond the ruins, Sicily's culinary landscape, passionately celebrated at Verdura Resort, hints at this region's unique cultural crossroads. Begin life as newlyweds with a local feast among fragrant citrus groves and olives trees, revered relics of this storied land.





Wedding Ceremony Under the Palms

Honour your commitment in a unique way, whether by holding your ceremony under the palms, overlooking Sicily's wild landscape, or choosing the serenity of our open-air amphitheatre to make meaningful promises to one another.

Seated capacity up to 100 guests
Standing capacity up to 200 guests
Prices on request

Wedding Ceremony on the Beach

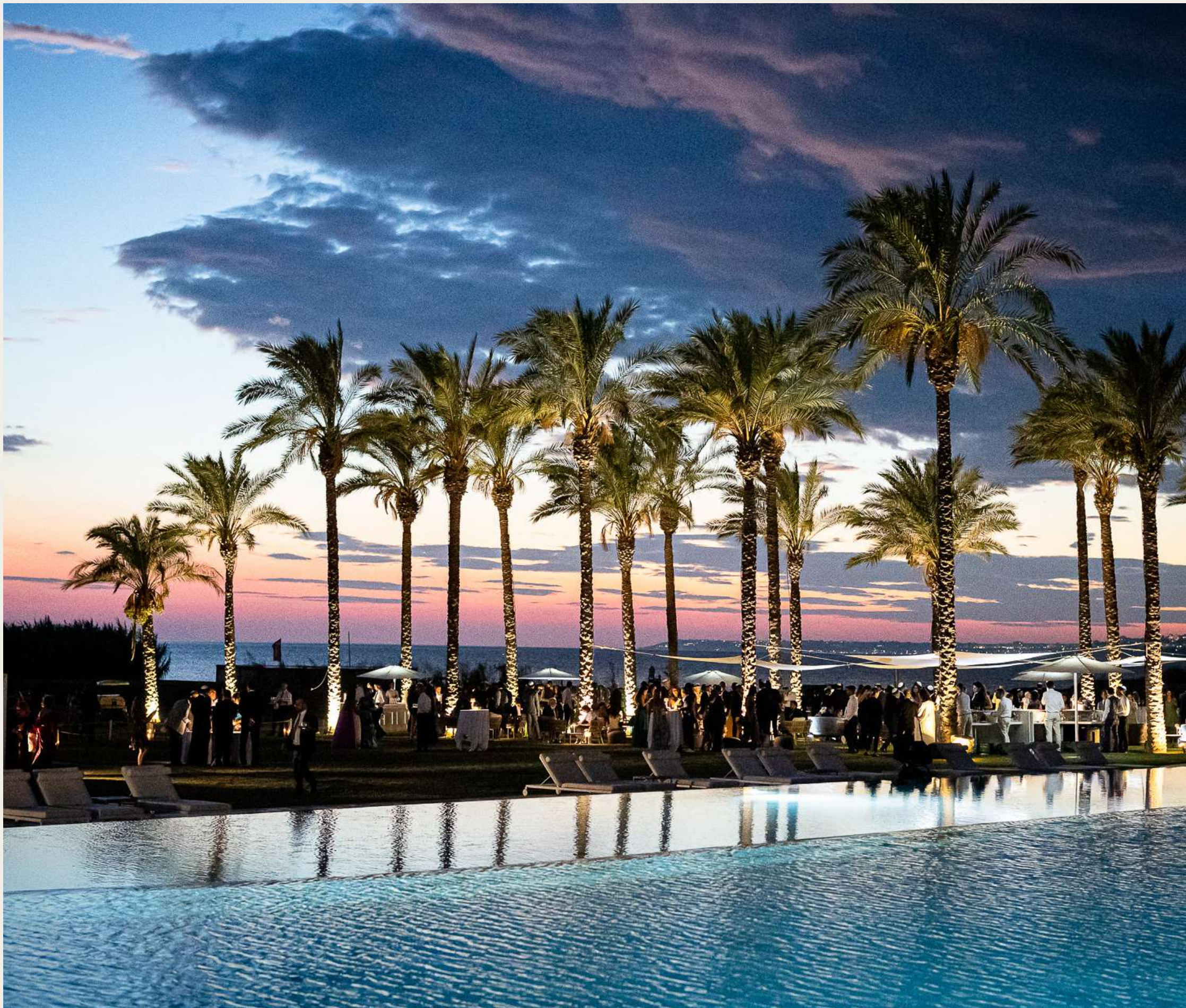
Celebrate your love on our private beach surrounded by luxury cabanas, where the lapping waves and golden sands create a romantic backdrop for your ceremony.

The endless views of the sparkling Mediterranean Sea make this a truly unforgettable place to begin your journey together.

Capacity up to 150 guests

Prices on request





Pool Side

Bask in newlywed bliss at our pool side, where palm-fringed waters lend a flawless backdrop to your day.

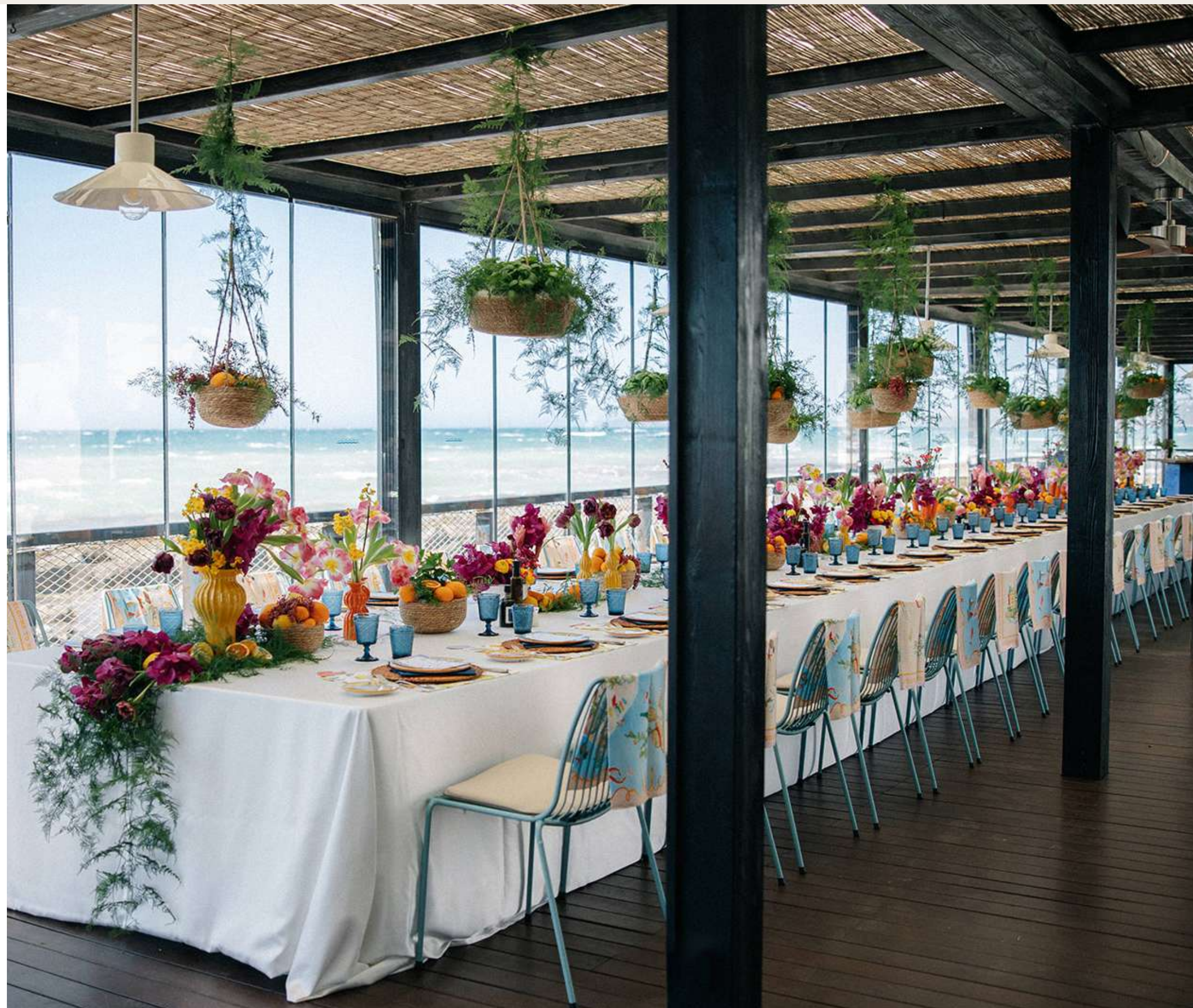
Celebrate with a refined wedding menu, made with local ingredients. As twilight falls and the sky casts its apricot and lavender hues, the poolside transforms into a softly-lit, intimate space.

Seated capacity up to 300 guests
Standing capacity up to 300 guests
Prices on request

Amare Restaurant

Our beachfront restaurant serves the freshest fruits of the sea, steps from the Mediterranean sea. As the catch of the day sizzles at a lively cooking station, share an elegant wedding banquet on our expansive terrace, with breathtaking sunrise to sunset views.

Seated capacity up to 200 guests
Standing capacity up to 200 guests
Prices on request





Olive Grove

Host a more peaceful event at our Olive Grove garden among trees that have adorned the land for centuries, their branches as deeply rooted as your love. As the sun sets over the rugged coast and the breeze carries the song of cicadas, your dinner is served under their natural emerald canopy.

Seated capacity up to 300 guests
Standing capacity up to 300 guests
Prices on request

Buongiorno Restaurant

Spacious and tranquil, Buongiorno is ideal for sunny wedding breakfasts, cocktail receptions by the pool, and sensational sunset dinners. Our light-flooded dining room spills onto a show-stopping open air terrace overlooking the serene infinity pool, towering palms, and sparkling sea.

Seated capacity up to 100 guests
Standing capacity up to 150 guests
Prices on request





La Piazzetta

Share an al fresco wedding feast surrounded by sun-dappled greenery at our Piazzetta. Enjoy the cheerful energy of an open kitchen offering the authentic tastes of local cuisine. As evening falls, bask in the mellow glow of lanterns strung between trees, as you extend your Sicilian celebration of joy and romance late into the night.

Seated capacity up to 200 guests
Standing capacity up to 300 guests
Prices on request

Ballroom

Embrace an element of timeless elegance with a stylish reception in our inviting ballroom, which opens onto a large outdoor terrace. Enjoy an aperitif in our private garden, with panoramic views over the resort's championship golf course and the lush, verdant landscape beyond. As dusk falls, the ballroom transforms into a dancefloor inviting revelry.

Seated capacity up to 300 guests
Standing capacity up to 300 guests
Prices on request





Amphitheatre

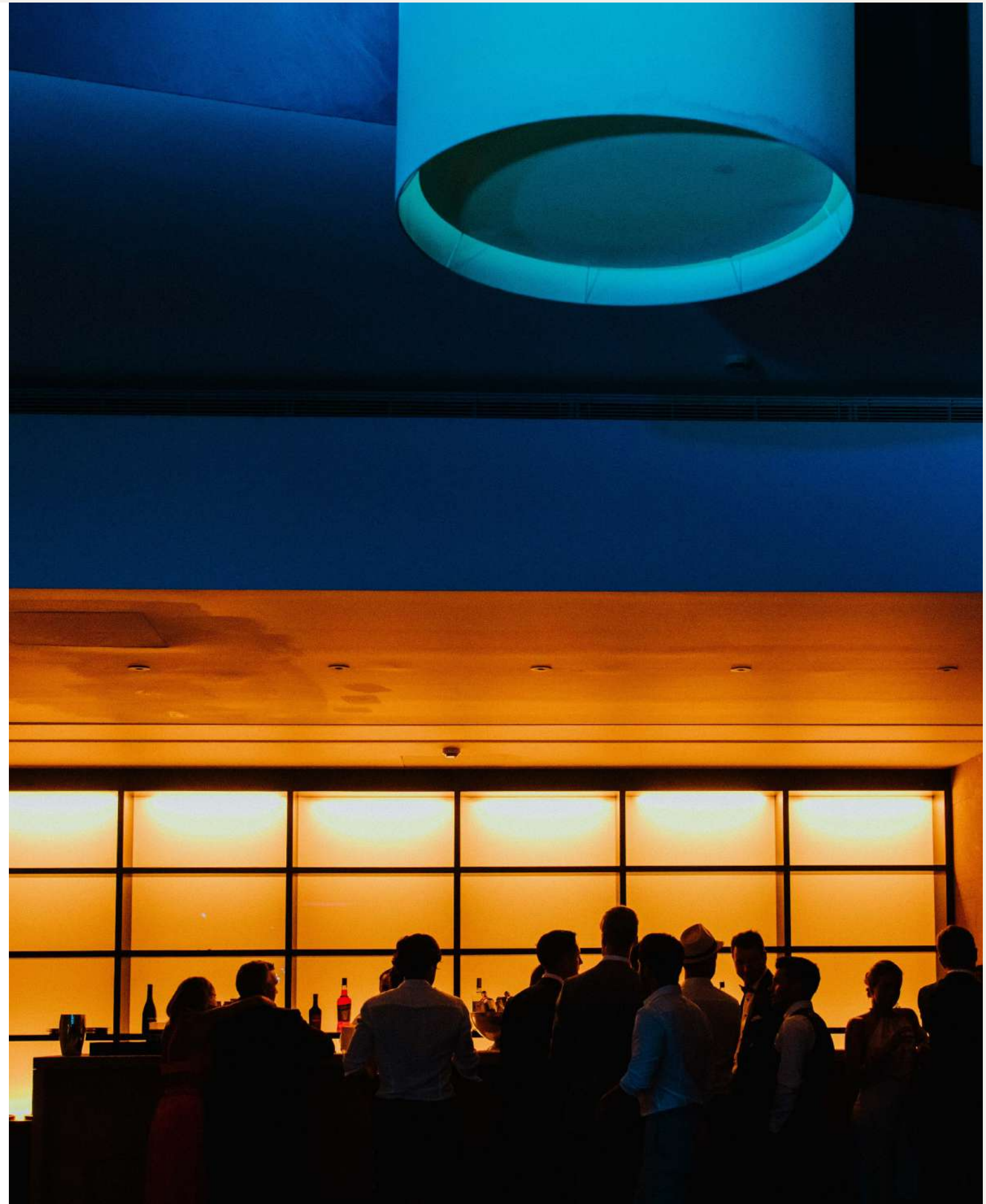
Inspired by nearby Agrigento's iconic Greek temples, our open-air amphitheatre is a striking reminder of our region's unique history. A dramatic backdrop for a cocktail reception, with a stage that's ideal for cutting the wedding cake or showcasing live music in a timeless setting.

Standing capacity up to 400 guests
Prices on request

Ballroom Foyer “Disco Night”

Swap the wedding waltz for a Sicilian celebration with a disco twist, a playful wink to an era of liberating self-expression. Delight your guests with an open bar of signature cocktails and fine wines followed by exuberant after-dinner dancing, making sure to steal away for a lingering newlyweds’ slow dance.

Standing capacity up to 250 guests
Prices on request



Aperitif & Canapés

Albacore tartare, ricotta cheese, herbs and salad

Busiate pasta with shrimp from Sciacca and pistachio

Fish of the day, braised fennel and citrus fruits

Marinated fruit with vanilla ice cream

Wedding cake

Beverage

Still or sparkling mineral water

Sparkling wine

Local white & red Sommelier's
recommendation

Coffee

Sicilian digestives



Aperitif & Canapés

Thinly sliced veal rump, tuna sauce, capers and celery

Risotto with cream of spring peas, broad beans and wild asparagus
Loin of lamb with pistachios and "Verdura" caponata

Layered "Setteveli" chocolate cake with mixed berry sorbet

Wedding cake

Beverage

Still or sparkling mineral water

Sparkling wine

Local white & red wine, Sommelier's recommendations

Coffee

Sicilian digestives

Aperitif & Canapés

Red prawns from Mazara del Vallo, green bean salad with orange sauce

Saffron risotto with trapanese style pesto

Seabass with artichokes and creamed potatoes

Ricotta cheesecake with citrus fruit sorbet

Wedding cake

Beverage

Still or sparkling mineral water

Sparkling wine

Local white & red wine Sommelier's recommendation

Coffee

Sicilian digestives

Aperitif & Canapés

Creamed fava bean “Macco” with red shrimp from Mazara del Vallo

Caserecce pasta with mixed seafood

Fish of the day, creamed and spaghetti courgette, almond from Raffadali

Torroncino semifreddo with chocolate sauce

Wedding cake

Beverage

Still or sparkling mineral water

Sparkling wine

Local white & red wine Sommelier’s recommendation

Coffee

Sicilian digestives

Aperitif & Canapés

Seafood salad with beans and green beans

Maccheroncini pasta with lobster

Fish of the day, creamed broccoli and truffles from Burgio

Capers filled sweet ravioli with spiced chocolate soup

Wedding cake

Beverage

Still or sparkling mineral water

Sparkling wine

Local white & red wine Sommelier’s recommendation

Coffee

Sicilian digestives

Aperitif & Canapés

Buffalo mozzarella and coloured tomatoes
Panzanella salad
Aubergine parmigiana
Fennel, orange and olives
Pantesca salad
Sciacca's pink shrimps, melon, cucumber, pistachio and mint
Citrus marinated anchovies and parsley
Minted courgette
Octopus salad

Selection of Cold Cuts and Cheeses

Cured ham from Nebrodi
Pistachio salami
Spiced pork "Coppa"
Baked ricotta with a selection of nuts
Saffron pecorino cheese
"Vastedda del Belice" cheese
Caciocavallo cheese
"Girgentana" goat's cheese

Live Focaccine Station

Selection of focaccine

Deep Fried Station

Mixed fish
Shrimps
Squid
Anchovies
Veal cutlets
Seasonal vegetables

Raw & Marinated fish station

Salmon sashimi
Seabass sashimi
Albacore tartare with Sicilian flavours
Raw red prawns from Mazara del Vallo
Oysters

Served Pasta and Main course

Busiate pasta, Sciacca's pink shrimps and pistachio from Raffadali
Seabass, braised fennel and citrus fruit
Seasonal fruit sorbet
Wedding Cake

Dessert and Fruit Buffet

Traditional tiramisù
Saffron panna cotta and berries
Ricotta cheese-filled cream puffs
"Caprese" chocolate cake
Limoncello babà
Soft pistachio cake
Seasonal fresh fruit
Ice cream selection

Beverage

Still or sparkling mineral water
Sparkling wine
Local white & red wine Sommelier's recommendation
Coffee
Sicilian digestives

Aperitif & Canapés

Buffalo mozzarella and coloured tomatoes
Aubergine parmigiana
Fennel, orange and olives
Sciaccà's pink shrimp, melon, cucumber, pistachio and mint
Citrus marinated anchovies and parsley
Minted courgette
Octopus salad
Albacore tartare with Sicilian flavours
Raw red prawns from Mazara del Vallo
Cured ham from Nebrodi
Pistachio salami
Baked ricotta with a selection of nuts
"Vastedda del Belice" cheese

Pasta dishes served at the table – select 1 of the options from:

Busiate pasta, Sciaccà's pink shrimps and pistachio from Raffadali
Saffron risotto with trapanese style pesto
Caserecce pasta with mixed seafood
Maccheroncini pasta with lobster

Main course served at the table - select 1 of the options from:

Fish of the day, creamed broccoli and truffles from Burgio
Seabass, braised fennel and citrus fruit
Loin of lamb with pistachios and "Verdura" caponata
Fish of the day, creamed and spaghetti courgette, almond from Raffadali

Seasonal fruit sorbet

Wedding Cake

Dessert and Fruit Buffet

Traditional tiramisù
Saffron panna cotta and berries
Strawberries with cream
Ricotta cheese-filled cream puffs
"Caprese" chocolate cake
Limoncello babà
Soft pistachio cake
Seasonal fresh fruit
Ice cream selection

Beverage

Still or sparkling mineral water
Sparkling wine
Local white & red wine Sommelier's recommendation
Coffee
Sicilian digestives

Appetisers

Flavoured water
Sparkling Sicilian Wine
Verdura signature alcoholic cocktail

Canapés

Broccoli & Friends
Tomato and orange gazpacho
Deep fried vegetables
Salmon Balik with pistachio and capers pesto
Red prawn's ceviche, tomato and coriander
Raw fish of the day with soy and orange sauce
Bread crouton with burrata cheese, courgette and truffle
Fresh ricotta, tomato and almonds from Raffadali

Trinakria

Toasted focaccia, anchovies and lemon
Sundried figs stuffed with goat cheese "Capra Girgentana"
Tuna and watermelon
Amberjack tataki, aubergine and mint
Bell pepper roll with tuna stuffing
Bite size arancini
Sicilian sfincione

Mar Mediterraneo

Vegetable crudités
Traditional "panelle" chickpea fritters
Cured ham and parmesan cheese
Beef tartare with Sicilian flavours
Octopus skewers with chilli pepper and parsley
Tuna and avocado
Carrot and papaya tartare with vegan mayonnaise

Wedding Cakes

Saint Honoré
Layered hazelnut and chocolate cake
Custard and seasonal fruit
Vanilla millefeuille

Torta Caprese
Sponge cake and maraschino custard, whipped cream and white chocolate shavings
Mascarpone cream, coffee and chocolate
Lemon and wild strawberry cake
Sicilian cassata
Torta Opèra

Dessert Buffet

Sicilian cannoli
Vanilla millefeuille
Lavender panna cotta
Crêpes with citrus fruit
Chocolate meringues
Mascarpone cream and berries
Amanda's cake
Seasonal fresh fruit
Ice cream and sorbet

Eolie

Sicilian cassata
Modica chocolate panna cotta
Craquelin bignè
Tiramisù with ricotta
Limoncello tiramisù
Custard and fruit tartlet
Frozen zabaione with berries
Almond mousse with gianduia chocolate soup
Seasonal fresh fruit
Ice cream and sorbet

Pelagie

Almond "Biancomangiare"
Chocolate vegan mousse with raspberries
Neapolitan style "Pastiera"
Orange sfincette
Spiced panna cotta with berries
Ricotta and lemon ravioli
Citrus flavored custard and strawberries
Seasonal fresh fruit
Ice cream and sorbet



Verdura Resort

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roccofortehotels.com/verdura-resort

Accommodation

- 156 rooms
- 29 suites
- 3 pool suites
- 3 Forte suites with pool
- 20 private villas

Restaurant and bars

- Zagara restaurant
- Buongiorno restaurant
- Liolà trattoria
- Amare restaurant & bar
- Ondina pool bar
- Granita Bar

Verdura Spa

Located in its own building, the 4000m² spa has:

- 4 thalassotherapy pools
- 20m indoor lap pool
- 11 treatment rooms (including a double suite)
- Double-height steam bath
- Separate men's and women's saunas
- Far infrared sauna
- Gym and yoga studio
- Personal training services and fitness classes daily
- Indoor and outdoor relaxation areas
- Rocco Forte Wellness programmes
- Spa Bar

Meetings & Events

- Ballroom for up to 350 guests
- 7 meeting rooms with terraces for up to 120 delegates
- Open-air amphitheatre for up to 500 guests

Golf

- 2 championship 18-hole courses
- 9-hole par-3 course
- Double-ended driving range and putting green
- Golf Academy with Performance Institute
- Clubhouse, golf shop

Location

- 80-minutes from Palermo and Trapani International Airports
- 3 hours from Catania International Airport



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

SARDINIA