



MASSERIA TORRE MAIZZA

PUGLIA

A ROCCO FORTE HOTEL

MASSERIA TORRE MAIZZA

Your Wedding Journey



## Masseria Torre Maizza

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Set against sun-drenched vineyards and rolling hills, our 16th-century masseria welcomes wedding parties of all sizes in its beautifully restored farmhouse and bougainvillea-draped gardens. Share a relaxed feast of seasonal produce, local wines, and seafood straight from the Adriatic. Dance into the night as newlyweds under clear, starlit skies, as time slows in a setting made for romance.

# Puglia

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Say I do amidst Puglia's magic, framed by a backdrop of ancient olive groves, a ribbon of sparkling sea, and verdant gardens carrying an orange blossom breeze. Greek temples and charming trulli dwellings decorate the landscape, whose famously fertile soil makes for a foodie's paradise. Dramatic coastlines and serene countryside views lend a rustic elegance to your destination wedding.





## Carosello

Fairytale romance awaits at Carosello, an elegant reimagining of what was once our masseria's stables. Sunlight streams in from the terrace and jasmine-lined gardens, dappling tables dressed in crisp linen. A stage set for a sumptuous wedding breakfast of fresh, local ingredients.

Seated capacity up to 100 guests  
Standing capacity up to 130 guests  
Prices on request

## Symbolic ceremony in the olive grove

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Celebrate the ancient tradition of marriage among Puglia's centuries-old olive trees. A countryside setting for larger groups to share a banquet of local cuisine under a canopy of silvery green leaves and clear blue skies.

Seated capacity up to 200 guests  
Standing capacity up to 250 guests  
Prices on request





## Wedding reception in the olive grove

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Welcome your guest for the wedding reception surrounded by surrounded by gnarled olive trees that have stood for centuries, which provide serene, timeless backdrop with their silver-greenleaves shimmering in the sun under clear blue skies.

Seated capacity up to 200 guests  
Standing capacity up to 250 guests  
Prices on request

## Wedding celebrations under the stars in the olive grove

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Surrounded by gnarled olive trees, your evening wedding reception can become an unforgettable celebration of love and elegance under the starlit sky. Delight in a culinary journey with locally sourced ingredients and traditional Puglian specialties, prepared with the peerless care.

Seated capacity up to 200 guests  
Standing capacity up to 250 guests  
Prices on request





## The Orchard

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Dine under the shade of a pergola draped in vibrant green foliage, amid the heady scent of citrus and the glow of the Apulian sun. A dreamy hideaway for intimate gatherings with your closest friends and family.

Seated capacity up to 14 guests  
Standing capacity up to 20 guests  
Prices on request



## Bougainvillea Bar

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Beneath the white arches of our 16th-century farmhouse, the Bougainvillea Bar is a picture of rustic charm. Watch the sun dip low from the sprawling terrace before retreating inside, where cosy sofas and a crackling fireplace await.

Seated capacity up to 60 guests  
Standing capacity up to 120 guests  
Prices on request





## Pool Terrace

The sparkling jewel of our masseria, our pool is surrounded by a vine-shaded terrace where the scent of jasmine and pink bougainvillea set the scene for a romantic celebration. A tranquil oasis flanked by stone pillars, soft string lighting, and views to fall in love with.

Seated capacity up to 100 guests  
Standing capacity up to 130 guests  
Prices on request

## Pool Party

At the poolside of the Masseria, you can create unforgettable moments with a touch of Puglian tradition.

Celebrate with a cake-cutting ceremony at sunset, or enjoy a brunch featuring fresh burrata, homemade focaccia, and local specialties. A lively pool party, paired with regional wine and traditional snacks, or a warm welcome aperitif with taralli and olives, will make every event a cherished memory in this beautiful setting.

Seated capacity up to 50 guests

Standing capacity up to 150 guests  
Prices on request



## Welcome Snacks

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Almonds, Apulian taralli, dried fruit, Provolone shavings

### Canapés – select 6 options from:

Wagyu tartare, black garlic emulsion

Papaya and carrot tartare, spiced vegan mayonnaise

Ricotta, tomato and almonds

Fresh garden crudités, hummus

Prawns, fresh tomato, potato and capers

Salmon tenderloin, herb sour cream

Scallop ceviche, melon, Carosello cucumber

Guacamole, yellow cherry tomatoes

Aubergine fritters

Apulian gazpacho

Avocado, watermelon and chilli

Salmon and pear tartare

Citrus-marinated anchovies

Grilled octopus with chickpeas and mint

## Food Market Stalls

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### Artisan bread and focaccia stand

Varied bread selection with toppings: oil, tomato, figs

Traditional taralli and friselle made with ancient grains

Assorted rustic focaccias (Bari-style, fragrant rosemary, spring onion or onion, cod, cauliflower and olives)

### Fish stall – Please choose six options from:

Fresh seafood salad, cooked and raw

Marinated swordfish

Rockfish tartare, wasabi mayonnaise

Marinated scallop, Carosello cucumber and melon

Sea bream sashimi, homegrown citrus dressing

Octopus, crispy thyme potatoes and Colonnata lard

Chopped prawns, ricotta and rocket salad

Tuna and watermelon Trompe l'oeil

Raw and smoked salmon tartare, yoghurt dressing

STANDING

## Fried Delicacies Stand

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Traditional fritters

Fritters with seaweed, anchovies, chicory, olives

A selection of savoury panzerotti pastries (tomato and mozzarella, pork, mature ricotta, turnip tops and sausage)

Savoury fritters, varied dips

Seasonal tempura vegetables

Cones of crispy fried fish

Fritters (bread and mint, pork, aubergine, whitebait)  
accompanied by a selection of dips

Aromatic herb polenta fries

Fried courgette flowers

### Charcuterie of Valle d'Itria stall

#### Cheesemonger's stall

(live station available on request, with an additional charge)

Local mozzarella and cheese selection

STANDING

## Local Produce Stall (Raw and Cooked)

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**Please choose six options from:**

Carrot, fennel, celery, radish, chicory

Broad bean, chickpea and aubergine hummus

Heirloom tomato

Cucumber, Apulian melon, watermelon, melon,  
marinated Apulian cucumber

Sautéed courgette

Breaded frittata, traditional vegetables (asparagus, potato, onion, chard)

Braised vegetables in terracotta with potato and artichoke

Aubergine parmigiana

Stuffed peppers and courgettes

Vegetable gratin

Rosemary roast potatoes

Local vegetables in oil: Tassel hyacinth, aubergine,  
artichoke, sundried tomato

## Plated Dinner (Served at the Table)

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### First course – Please choose one option from:

Risotto with lobster bisque

‘Mezze maniche’ pasta with octopus, capers and mint

Orecchiette pasta with squid, sage and fava bean purée

Courgette Lasagna with courgette flower and fine herbs

Handmade cavatelli with chickpea purée, crispy chicory and almonds

Fresh tomato risotto, burrata, prawn tartare

Turmeric and saffron risotto with stracciatella and truffle in season

Aubergine ravioli with heirloom tomato sauce, basil and hard-baked ricotta

Maritati pasta with potatoes, mussels and cacioavallo fondue

## Fish Main Course

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### Main course – Please choose one option from:

Fillet of seabass, fennel gratin, citrus dressing

Baked sea bream, escarole lettuce, Leccino olives

Local stone bass, olive oil creamed potatoes, artichokes

Seared tuna steak with caponata

Monkfish tail, capocollo ham, pea purée, rocket salad

Grilled swordfish, tomato ragù, chickpeas, clams

## Meat Main Course

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Braised veal cheek, Calimera sweet potato purée, sautéed chicory, Primitivo wine jus

Fillet of beef, king oyster mushrooms, herb-crushed potatoes

Roasted leg of lamb, aubergine caviar, sautéed cherry tomatoes

Pork fillet bombetta style, chicory, garlic and olive oil

## Vegetarian Main Course

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Cauliflower steak, mint, capers, almond flakes

Grilled aubergine, roasted tomato purée, stracciatella, basil pesto

## Dessert

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Bespoke wedding cake

Buffet section of sliced fresh fruits and traditional desserts

**Masseria Torre Maizza**

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**Accommodation**

- 21 rooms and 19 suites, all with a private terrace and garden views
- 55m<sup>2</sup> Deluxe Suites with plunge pool and 100m<sup>2</sup> private garden
- 62m<sup>2</sup> Grand Suites with plunge pool and 87m<sup>2</sup> private garden
- A 80m<sup>2</sup> two-bedroom Torre Suite with private terrace

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**Restaurant and bars**

- Carosello. Restaurant with orchard terrace
- Violetta Bar & Restaurant

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**Irene Forte Spa**

- 20m x 14m pool
- 2 treatment rooms
- Relaxation area
- 40m<sup>2</sup> gym

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**Meetings & events**

- 100m<sup>2</sup> banqueting space with 120m<sup>2</sup> terrace in the olive garden

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**Location**

- 40-minute drive from Brindisi (Salento) Airport
- 50-minute from Bari Airport
- Close to the idyllic villages of Ostuni and Alberobello



ROCCO FORTE HOTELS

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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