



BELMOND
VILLA SANT'ANDREA
TAORMINA MARE

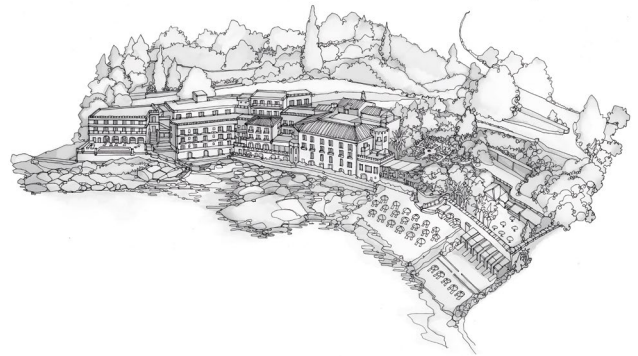
DREAM WEDDINGS BESIDE THE
SHIMMERING SICILIAN SEA

BELMOND VILLA SANT'ANDREA

TAORMINA MARE



MAKE YOUR DREAM WEDDING A REALITY AT OUR EXCLUSIVE BEACH HIDEAWAY. SAY YOUR VOWS BESIDE THE BEAUTIFUL BAY OF MAZZARÒ OR PLAN AN IDYLIC CEREMONY IN OUR SUBTROPICAL GARDENS. TREAT YOUR GUESTS TO A LAVISH SICILIAN BANQUET WITH BRIGHT CERAMICS, DELICIOUS CUISINE AND LIVELY LOCAL ENTERTAINMENT, OR STAGE AN ELEGANT DINNER ON THE TERRACE WITH THE SETTING SUN AS YOUR BACKDROP. WHETHER CATERING FOR A CELEBRATION OF 180 GUESTS OR A MORE INTIMATE AFFAIR, WE'LL TAKE CARE OF YOUR FLORAL DECORATIONS, HIRE THE ISLAND'S FINEST MUSICIANS AND SUGGEST SURPRISING TOUCHES.



AT A GLANCE

ACCOMMODATION 71 rooms and suites

DINING Restaurant, bar, beach bar and pool bar

FEATURES Private beach, infinity swimming pool, children's club, gym and wellness centre, cabanas

ACTIVITIES Watersports, complimentary daily boat excursions during summer; courtesy shuttle to Taormina town centre

SPACES Banqueting venues and terrace

LOCATION 60km from Catania Airport

LAST REFURBISHMENT January-March 2019

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

IDEAL FOR

| | |
|-------------------------------------|-------|
| Weddings | ●●●●● |
| Ceremonies in the botanical gardens | ●●●●● |
| Ceremonies by the beach | ●●●●● |
| Buyouts | ●●●●● |
| Celebrations | ●●●●● |

INSIDER TIPS

We're set on one of the most beautiful coastlines in Italy. Host an intimate gathering on our private beach or dinner accompanied by the sound of the waves. Exclusive use of the hotel is available and take advantage of our exceptional rates in April and October.

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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CAPACITY CHART

| VENUE | EVENTS AND MEETINGS | | | | | FEATURES | | |
|-----------------|---------------------|---------|------------|--------------------|---------|-------------------|---------|----------|
| | THEATRE STYLE | U-SHAPE | BOARD ROOM | COCKTAIL RECEPTION | BANQUET | AREA | OUTDOOR | DAYLIGHT |
| Tritone Room | 30 | 19 | 16 | - | 12 | 50m ² | - | ● |
| The Pergola | - | - | - | 130 | 130 | 150m ² | - | ● |
| Mazzarò Terrace | - | - | - | 180 | 180 | 200m ² | ● | - |
| English Gardens | - | - | - | 100 | - | 120m ² | ● | - |
| Beach | - | - | - | 180 | - | 200m ² | ● | - |
| Cabanas | - | - | - | 130 | - | 150m ² | ● | - |

ACCOMMODATION DETAILS

- Number of rooms 37
- Number of suites 34
- Number of connecting rooms 14
- Number of twin-bed options 52

FLOOR PLANS

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

EQUIPMENT

The hotel offers the latest communications and audio-visual presentation equipment. Business services and property-wide WiFi internet connection are also available.

BROWSE OUR GALLERY

Immerse yourself in the atmosphere of a stunning event at Belmond Villa Sant'Andrea.

[Click here and have a look at our gallery of past events](#)

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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 Taormina | Taormina
- 5km from the hotel
- 300 guests

Church of Santa Caterina | Taormina
- 4km from the hotel
- 150 guests

Church of Varò | Taormina
- 4,3km from the hotel
- 100 guests

CIVIL WEDDINGS

Palazzo Duca di Santo Stefano | Taormina
- 4km from the hotel
- 40 guests

BLESSINGS

Tritone Room - indoor room with sea view
- 30 guests

English Garden - lush subtropical gardens
- 130 guests

Private Beach - by the Bay of Mazzarò
- 130 guests

Mazzarò Terrace - expansive terrace with sea view
- 130 guests

The Pergola - covered space looking out to the sea
- 130 guests

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ENTERTAIN YOUR GUESTS

Set sail on a nautical adventure to the wild and wonderful island of Filicudi, where three enterprising islanders will welcome you into their homes. Or embark on a traditional boat trip embracing breathtaking sites such as the Blue Grotto, Gulf of Giardini Naxos and Siren's Bay.

Get even closer to the water by sampling the popular pastime of paddle surfing in Mazzarò Bay. Balance on your surfboard and propel yourself through the warm waters – surprisingly relaxing, and a great workout for the body.

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 in a nearby village. Or see the incredible lava flows up close and explore atmospheric caverns on exhilarating tours. Explore Taormina town centre, in particular the spectacular Greek Theatre where you can take in a world-class performance, or wander along bustling Corso Umberto with its designer stores.

Admire the island's incredible topography from above. Soar over the Aeolian Islands in a helicopter or speed to Agrigento, home of the Valley of the Temples. There are so many wonders to explore in Sicily.

CONTACT

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

GROUPS SALES OFFICE
T: +39 01 852 678 439
E: ITA.SESO@BELMOND.COM

EVENTS OFFICE
MARILISA BAGNATO, *EVENTS MANAGER*
T: +39 0942 6271200
E: marilisa.bagnato@belmond.com

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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. FROM COCKTAIL PARTIES TO FIVE-COURSE MENUS AND INSPIRING BUFFETS, THE FOLLOWING SUGGESTIONS ARE DESIGNED TO MAKE YOUR EVENT EXCEPTIONAL.

APERITIFS

TRINACRIA

DRINKS

Sicilian sparkling white wine (Spumante), Aperol Spritz (Aperol, Spumante, soda water), Americano Cocktail (Bitter Campari, Red Martini Vermouth, soda water), Alcohol-free Sant'Andrea Cocktail (fresh orange juice, peach purée, strawberry)

CHEESE DISPLAY

Caciocavallo from Ragusa, Piacentinu from Enna, Sicilian Pecorino, Nebrodi Smoked Provola and Grana slivers, Honey from Etna, Prickly pear, mulberry and orange jams

SPECIALITIES OF THE SEA

Walk-about fried fish, Raw prawn and orange segments, Roulade of smoked salmon, wild fennel and mousse of Girgentano goat cheese, Seared octopus with mousse of sweet-and-sour peppers

SICILIAN APPETISERS

Nibbles of bread and panelle, Ragout Arancini, 'Cunzatu' bread (bread with anchovies, Pecorino cheese, oregano, tomato, garlic and olive oil), Tomato muffins with basil pesto and nibbles of mozzarella

€30.00 (€33.00 incl 10% VAT) per person for a 30-minute aperitif served in the garden

€15.00 (€16.50 incl 10% VAT) per person will be charged for each additional 30 minutes of service

SEA SOUND

DRINKS

Sicilian sparkling white wine (Spumante) and white wine, Etna Spritz (Bitter Campari, Amara Rossa, Spumante, soda water), Goodfellas Cocktail (Amara Rossa, White Martini Vermouth, soda water), Alcohol-free Seaside Cocktail (cranberry juice, grapefruit juice, lychee syrup)

SPECIALITIES OF THE SEA

Oysters, Pan Brioche with marinated anchovies, Tartare of shrimps on bread crouton, cucumber and salmon eggs, Half sphere of marinated sea bass in lemon jelly, Seared tuna with herbs and sweet-and-sour red onion, Tomato water with mussels and sweet garlic cream, Lollypops of lime squids, bread-coated in cuttlefish ink, Mini hamburgers of swordfish with saffron and black sesame, Mini focaccia with rosemary, Sanmarzano tomato and tuna roe

SAVOURY APPETISERS

Palermo-style Sfincione (focaccia with tomato, onion, Caciocavallo cheese and anchovies), Mini calzone with ham and cheese, Salad of quinoa, date tomatoes, aubergines, salted Ricotta and basil oil, Beef carpaccio with rocket and Pecorino slivers

€40.00 (€44.00 incl 10% VAT) per person for a 30-minute aperitif

€20.00 (€22.00 incl 10% VAT) per person will be charged for each additional 30 minutes of service

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GRAND SHOW

DRINKS

Sicilian sparkling white wine (Spumante),
white and red wines

Hugo Cocktail (St-Germain, mint leaves, Spumante)

Negroni Cocktail
(gin, Bitter Campari, Red Martini Vermouth)

Alcohol-free Paso Doble Cocktail
(pear juice, lemon juice, passion fruit, lemonade)

CURED MEATS AND CHEESES

Caciocavallo from Ragusa

Piacentinu from Enna

Sicilian Pecorino

Nebrodi Smoked Provola

Grana slivers

Buffalo milk Mozzarelline and smoked Scamorza

Whole raw ham on ham stand, Sant'Angelo Salami,
and Nebrodi Capocollo

Honey from Etna

Prickly pear, mulberry and orange jams

Sesame bread-sticks, Carasau bread, olive, rosemary
and Giarratana onion focacce

Castelvetrano bread croutons with Trapani-style
tomato pesto



SEA DELICACIES

Oysters

Lollypops of lime squids, bread-coated in cuttlefish ink

Marinated anchovies on fennel and orange salad

Sweet-and-sour vegetables with Alalunga Ventresca
(belly of tuna in oil)

Beccafico sardines (filled with garlic, onion, bread
crumb, pine nuts, raisins, bay leaf and orange)

RAW FISH BUFFET

Tuna tartare with wild fennel and orange zest

Prawn with red pepper and ginger

Salmon and beet

VEGETARIAN HERITAGE

Norma Arancini

Palermo-style Caponata

Sicilian-style summer broccoli fritters

STREET-FOOD COOKING SHOW

Peppered mussels

"Vugghiutu" octopus (boiled)

Paranza fry (mixed fry of small fish)

€70.00 (€77.00 incl 10% VAT) per person
for a 60-minute aperitif served in the garden

€35.00 (€38.50 incl 10% VAT) per person will be
charged for each additional 30 minutes of service

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MENU SELECTION

ORANGE BLOSSOMS

Pearl gray risotto with seared cuttlefish, tuna roe powder and zucchini chips

Pantesca-style amberjack slice with tomato, capers and olives in olive crust and Parisienne saffron potatoes

Grilled pineapple with warm red pepper syrup, coconut sorbet and dehydrated oranges

Wedding cake

Coffee and friandises

€115.00 (€126.50 incl 10% VAT) per person, excluding beverages

FLOWERING ALMOND

Risotto with smoked aubergine cream, provola cheese and roasted almonds

Maccheroni pasta with pistachio nuts pesto, basil and white prawn

Beccafico sea bass with fish fumet and brunoise of seasonal vegetables

Half sphere of Setteveli chocolate with ground almond, raspberry sauce and golden leaf

Wedding cake

Coffee and friandises

€130.00 (€143.00 incl 10% VAT) per person, excluding beverages

JASMINE

Citrus marinated sea bass on avocado cream with orange blossoms and bread croutons

Busiatelle with saffron grouper, wild fennel, raisins and pine nuts

Vacuum-packed cooked sea bream with vegetable julienne, mussels and clams

Jasmine cheesecake with burnished meringue and mango purée

Wedding cake

Coffee and friandises

€130.00 (€143.00 incl 10% VAT) per person, excluding beverages

BORAGE SPROUTS

Seared lemon scented scallops on basil celeriac purée, tomato concasse and wholemeal bread crouton

Acquarello rice with seafood ragout and citrus zest, seaweed and Bonito Flakes

Ricotta and borage agnolotti, pale tomato consommé and buffalo milk mozzarella drops

Swordfish Wellington with herbs in vegetable basket and cherry tomato mint sauce

Wild strawberries, fresh and sorbet, with mint whipped cream and mini brioche

Wedding cake

Coffee and friandises

€145.00 (€159.50 incl 10% VAT) per person, excluding beverages

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CAPER

Pasta-style white radish with red prawn ragout, escarole purée and capers

Basil risotto with squash blossoms, Nebrodi Capocollo and date tomatoes

Trapani-style couscous with fish mosaic and almond mousse

Sea bream fillet cloaked in zucchini, with toasted bread, capers and anchovie

Marsala ricotta mousse with candied orange and red pepper chocolate sauce

Wedding cake

Coffee and friandises

€160.00 (€176.00 incl 10% VAT) per person, excluding beverages

PISTACHIO SEEDS

Lobster au gratin with pistachios and Sant'Angelo lard on pepper velouté

Champagne risotto with rose water and caviar

Pyramid tortello filled with smoked aubergines with scampi and anchovy sauce

Grilled fish bouquet (swordfish, amberjack and grouper) on potato millefeuille with oregano and lemon sauce

Iced red fruits with Malvasia zabaglione au gratin

Wedding cake

Coffee and friandises

€170.00 (€187.00 incl 10% VAT) per person, excluding beverages

All menus can be personalised and for guests with allergies and special dietary requirements are available.

DESSERT BUFFET

THE FOODIES' CORNER

Selection of Semifreddi with sauces, Selection of ice-creams, Fruit brochette

€15.00 (€16.50 incl 10% VAT) supplement per person

SWEET DELICACIES GRAND BUFFET

Eclairs with vanilla and chocolate cream, Traditional Tiramisù, Rum Babà, Hazelnut chocolate lollypops, Selection of cream fruit cakes, Sicilian Cassata, Mini cannoli with different fillings, Iced seasonal fruit mousses, Traditional Sicilian biscuits, Setteveli cake, Mini lemon cake with burnished meringue, Mini ice-cream cones with chocolate, Fruit carpaccio, Dates filled with dried fruit, Selection of Semifreddi with sauces, Selection of ice-creams, Chocolate fountain with strawberries and mango

€25.00 (€27.50 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.

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KIDS' MENUS

NEVER LAND

Low-fat cooked ham and milk drops

Durum wheat pennette with date tomatoes sauce

Calf paillard with aromatic bread and chips

Chocolate mousse

€70.00 (€77.00 incl 10% VAT) per person, excluding beverages

TREASURE ISLAND

Turkey delicacies with sweet cherry tomatoes

Lasagna with veal ragout

Chicken medallions and chips

Homemade ice-cream in cups

€70.00 (€77.00 incl 10% VAT) per person, excluding beverages

WINE SELECTION

COTTANERA

Barbazzale Bianco Sicilia

Insolia

Barbazzale Rosso

Nerello Mascalese

CUSUMANO

Angimbé

Insolia, Chardonnay

Benuara

Nero d'Avola, Syrah

DONNAFUGATA CONTESSA ENTELLINA

Prio

Catarratto, Viognier

Sherazade

Nero d'Avola, Syrah

FEUDO PRINCIPI DI BUTERA

Chardonnay

Nero d'Avola

PLANETA

Alastro

Grecanico, Grillo, Sauvignon Blanc

Cerasuolo di Vittoria

Nero d'Avola, Frappato

Wine package €25.00 (€27.50 incl 10% VAT) per person, including 12 bottle of wine, mineral water and coffee

White wine by consumption €35.00 (€38.50 incl 10% VAT) for each bottle

Red wine by consumption €40.00 (€44.00 incl 10% VAT) for each bottle

Further wine 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 wedding menu includes:

- Complimentary seaview room for the wedding couple on the marriage night, provided if the event hosts a minimum of 50 guests
- Check in at 15:00
- Choice of tablecloths and linen
- Complimentary standard floral centerpiece
- Printing of personalised menu and table plan
- Special diets menu

A fee will be charged for the set up of blessing ceremonies.

All rates apply to parties of 50 guests or more. For fewer than 50 guests the rate will change accordingly.

The exact number of guests should be confirmed 20 days before the event. Failure to do so means the original contracted number will be charged for. Belmond Villa Sant'Andrea 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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BELMOND VILLA SANT'ANDREA
VIA NAZIONALE 137, 98039 TAORMINA MARE, ITALY
T: +39 01 852 678 439 E: ITA.SESO@BELMOND.COM
BELMONDEVENTS.COM