

RHC
LA PLAGE RESORT

TAORMINA





The core of a marriage lies in three words: attention to **detail**.

Each narrative represents a universe of its own.

We wholeheartedly believe in the uniqueness of every experience, so we work to ensure that each wedding is exclusive and original.



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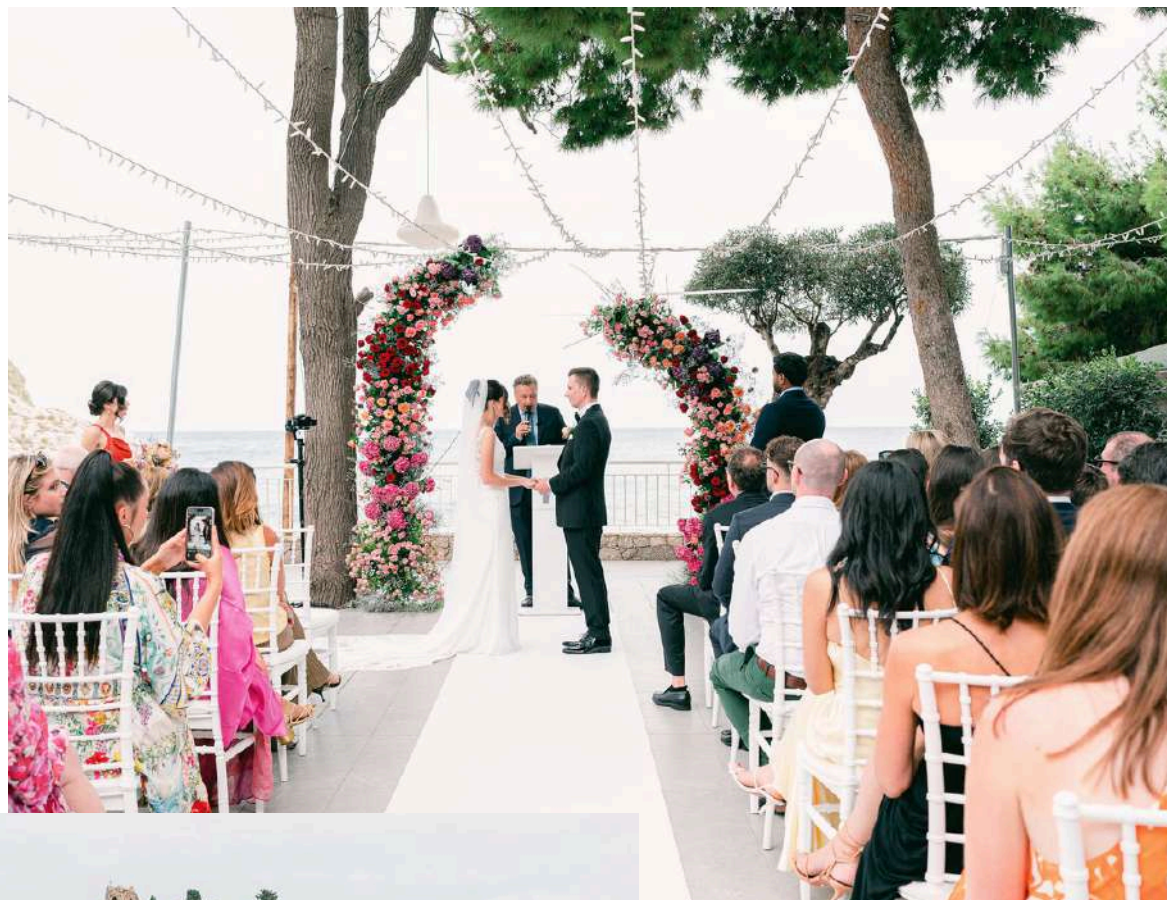
THE VENUE

Member of Ragosta Hotels Collection, **La Plage Resort** is located inside *Isola Bella Natural Reserve in Taormina*, surrounded by maritime pines and fragrant gardens.

Directly on the beach, just a few steps from the cable car going to the historic town centre of Taormina, from any spot inside La Plage Resort and its beach, you can enjoy breathtaking views of the bay of Isola Bella.



La Plage Resort offers an idyllic scenery for weddings. The exclusivity of the location, enhanced by the elegance and the sobriety of the reception rooms, makes La Plage Resort the perfect destination to give shape to your dreams, in the ideal landscape of **Isola Bella Natural Reserve**.



Innovative culinary experiences which prefer local raw materials, careful service and unique details, are a synonym of perfectly organized unforgettable events.



WEDDING PACKAGES

SEASON 24/25





“LOVE” PACKAGE

WELCOME BY THE CHEF:
AMPHITHEATRE

APERITIF:
ISOLA BELLA TERRACE

SERVED:
SCILLA ROOM

DESSERT BUFFET AND WEDDING CAKE:
AMPHITHEATRE

70 PEOPLE MINIMUM TO GUARANTEE
MON-TUE-WED-THU: €140,00 PER PERSON
FRI-SAT-SUN: €150,00 PER PERSON





“COOL” PACKAGE

WELCOME BY THE CHEF:
AMPHITHEATRE

APERITIF:
ISOLA BELLA TERRACE

SERVED:
ISOLA BELLA TERRACE

DESSERT BUFFET AND WEDDING CAKE:
AMPHITHEATRE

70 PEOPLE MINIMUM TO GUARANTEE
MON-TUE-WED-THU: €150,00 PER PERSON
FRI-SAT-SUN: €160,00 PER PERSON



BEACH APERITIF

To both packages is possible to add the option of aperitif on the Beach Terrace (right side deck)

Rates for:

LOW SEASON
(APR-MAY-OCT): €2.500,00

HIGH SEASON
(JUN-JUL-AUG-SEP): €3.500,00



WHAT IS INCLUDED

- **Menu tasting for the bride and the groom**
- **Wedding menu curated by the Chef**
- **Choice of tablecloth and mise en place** among the offers provided
- **Floral centerpiece** for guest and bridal tables
- **Menu printing** in A5 format with customizable graphics
- **Tableau de Marriage** with customizable A5 graphics to be displayed in a white frame
- **Complimentary Sea Side Bungalow** for the newlyweds' first night with buffet breakfast and Beach Club included
- **Unattended indoor parking:**
 - 30 parking lots (up to 80/100 guests)
 - 20 parking lots (up to 60/80 guests)
 - 15 parking lots (up to 60 guests)



Dear Newlyweds,

Looking forward to meeting you, I would like to give you some suggestions in order to create the best menu for your event and provide an unforgettable experience for you and for your guests.

We would start with a **welcome** of appetizers served by our waiters, accompanied by a selection of beverages and juices. Following that, there will be a buffet featuring aperitifs and starters, showcasing our local specialties and ingredients, organized into four corners: "**L'Isola del Mare**", "**L'Isola del Casaro**", "**L'Isola del Contadino**" e "**L'Isola dello Jonio**".

Additionally, you will be delighted by three different showcooking sessions: our chefs will surprise your guests and address any inquiries about ingredients and preparation right in front of the audience.

Once at the table, my suggestion is to opt for **two first courses** with a distinctly Mediterranean flavor and a unique taste, followed by a **second course** centered around fish, preferably sourced from our local seas.

Following the main courses, indulge in a vibrant **buffet of fruits** and desserts: a curated selection of fresh fruits alongside an array of petit fours and cakes inspired by Sicilian traditions, presented in various shapes and flavors, all expertly crafted by our master Pastry Chef.

Finally, here comes the most awaited moment: **the arrival of the cake**. You can select from our suggested options, or you may choose to have the cake of your dreams. Entrust this to our master pastry chef, who is at your disposal to create a customized masterpiece, tailoring its shape and flavor to your preferences, whether classic or modern.

Hoping to have assisted you in the organizational process of your event, I eagerly anticipate collaborating to bring your special day to life.

Chef Giovanni Puglisi





BUFFET

APERITIF/STARTERS

To start your special on the right note, some standard steps are planned:

- **Chef's Welcome:**

Vegetable crispelle with iced tea, almond milk, and fruit juices

- **Appetizer and Antipasto with Island Buffet:**

- "*The Sea Island*" with salted fish selection, octopus salad, nassa shrimp with fruit and tuna tartare with avocado

- "*The Cheese Maker's Island*" with Sant'Angelo di Brolo salami, pistachio salami, fennel salami, artisanal herb-roasted porchetta, Bufala Mozzarella, Ragusan provola, baked ricotta, and Piacentino Ennese

- "*The Farmer's Island*" with focaccia, bread sticks, caponata, stuffed tomatoes, *pane e panelle*, and fried pizza

- "*The Ionian Island*" with gratinated mussels, sweet and sour alalunga (tuna), anchovies with cherry tomatoes and capers, *Arancini* selection with meat sauce, vegetables, and cuttlefish ink

- **Show Cooking:**

- *Boneless fish fry*

- *Sicilian yakitori* with swordfish and marinated shrimp rolls

- Cold summer *tagliolini pasta* with shellfish, mango, lemon, peppers, mint, and crunchy almonds

- **Alcoholic drinks in carafes:**

- *Aperol Spritz*

- *Americano*

- *Etna Spritz*

- **Non-alcoholic drinks in carafes:**

- *La Plage Mon Amour*

- *Cinderella*

- *Never Ending Love*

- **White wine, red wine, and sparkling wine:**

- *Grillo Sicilia DOC Biologico*

- *Frappato Terre Siciliane IGT Biologico*

- *Spumante La Tordera Brut*



BUFFET APERITIF/STARTERS



LUNCH/DINNER
SERVED
ON CHOICE

During the menu tasting, which will be scheduled after the confirmation of the event, you will have the chance to choose **two first courses and **one main course** among the options carefully selected by our Chef**

The dishes are combined with wine:

- *“Grillo Sicilia DOC Biologico”*
- *“Frappato Terre Siciliane IGT Biologico”*





LUNCH/DINNER SERVED



GRAND BUFFET AND CAKE

In conclusion:

- **Grand Buffet of Fruit and Desserts**

Selection of fruit, mignons and traditional cakes

- **Wedding cake**

Three tier cake, taste, decorations and set up to define

- **“Spumante La Tordera Brut (Glera)”**





GRAND BUFFET AND CAKE



OPTIONAL MENU

Kids menu (3 to 10 y.o.) €60,00

with beverage and vat included;

Menu including:

- *Starter*
- *First course*
- *Main course*

“Staff” menu (photographers, musicians, wedding planners etc.)

€80,00 with beverage included;

Menu including:

- *Buffet aperitif*
- *Two first courses*
- *Dessert buffet*

“Special” menu:

1. **Meat menu**
2. **Vegetarian menu**
3. **Vegan menu**
4. **Customized for allergies and intolerances** (must be communicated by 14 days the date of the event)
5. **Gluten free** (Given the absence of separate kitchens, in cases of severe celiac disease, possible contaminations cannot be ruled out)



FOOD&BEVERAGE EXTRA SERVICES

- **“Confetti” Corner**
sugared almond station
from **€450,00 + 22%VAT**
 - **Liqueurs’ Corner €600,00 + 22%VAT**
 - **Premium Corner** with a selection of cigars, chocolate and spirits:
 - Up to 50 guests: dedicated rate of **€900,00 + 22%VAT**
 - Up to 100 guests dedicated rate of **€1.000,00 + 22%VAT**
 - Up to 150 guests dedicated rate of **€1.200,00 + 22%VAT**
- **Open bar €35,00 per hour, per person, drink list including:**
 - *Gin Tonic*
 - *Vodka Tonic*
 - *Gin Lemon*
 - *Aperol Spritz*
 - *Campari Spritz*
 - *Hugo Spritz*
 - *Americano*
 - *Mojito*
 - *Moscow Mule*
 - *Cuba Libre*
 - *Whiskey & Cola*
 - *Beer*
 - *Prosecco*
 - *Wine*



EXTRA SERVICES

- **Kids animation:**

(from 4 y.o.): 1 animator per 4 children, dedicated rate **€220,00 + 22% VAT**;

service including:

- Sound system
- Little theater
- Face painting
- Games and dances
- Inflatable
- Balloon modeling

- **Boat Arrival:**

€400.00 + 22% VAT

- **Sparkulars during the cake cutting:**

€350.00 + 22% VAT

- **Room special rates:**

- **10% discount on the flexible rate** available on our official website (*Offer reserved to the guests of the event*)

- **15% discount on the flexible rate** available on our official website (*Offer reserved to the bride and the groom*)

- **20% discount on the flexible rate** available on our official website (*Offer reserved to the bride and the groom for their stay*)



SYMBOLIC CEREMONY

We can only host symbolic ceremonies

RATE STARTING FROM:

€2.200,00 + 22%VAT

Location included:

- **Amphitheatre** (Up to 100 guests)

Location not included:

- **Beach Terrace** (Up to 60 guests)

- **LOW SEASON EXTRA FEE**

(APR-MAY-OCT): €2.500,00

- **HIGH SEASON EXTRA FEE**

(JUN-JUL-AUG-SEP): €3.500,00

Both the packages including:

- **Ceremony Officiant**
- **Lectern/table for the officiant**
- **Chairs for the bride and the groom**
- **Chairs for the guests**
- **Microphone and audio set**
- **Flower decorations**
- **White carpet**



OTHER INFORMATIONS

Venue capacity:

- **Isola Bella Terrace**
Up to 150 seated guests
Up to 200 guests cocktail style
- **Beach Terrace** right side deck
Up to 150 guests cocktail style
- **Scilla Room**
Up to 120 seated guests
Up to 180 guests cocktail style

Timing:

- **Isola Bella Terrace:** until 10.30pm
- **Amphitheatre:** until 2am
- **Beach Terrace:** until 9pm

Table set up:

- **Round tables:** from 4 to 10 guests per table
- **Imperial table:** up to 50 guests

Food & Beverage:

Our Chef will handle the creation of the menu, entirely realised within the Resort. It is not allowed the access of external catering, as well as food or drink products, except for special occasions with prior Resort Manager authorization and indemnity letter signed by the bride and the groom.



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LOCATIONS

- 1: Scilla Room
- 2: Isola Bella Terrace
- 3: Amphitheatre
- 4: Isola Bella Terrace
- 5: Isola Bella Terrace
- 6: Beach Terrace



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A romantic wedding scene set on a pebbly beach. A bride in a long white gown and veil stands with a groom in a blue suit, embracing. The background features a dramatic cliffside with a stone building and lush greenery under a cloudy sky. The sea is a vibrant turquoise color.

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WINE PACKAGES

VAL DI MAZZARA CONTRADA ISOLE CARBOJ SCIACCA (AG)
CANTINA DE GREGORIO



Bianco Magaria Chardonnay
Sicilia D.O.C. 2020



Rosso Magaria IGP
Terre Siciliane 2014



Spumante Le Stranizze
Grillo D.O.C. Sicilia

The dedicated rate for this package is € 15,00 per person.
Please, consider that, being a non standard wine package, it is necessary to confirm
the choice no later than 20 days before the date of the event.

VAL DI MAZZARA TENUTA FICUZZA PIANA DEGLI ALBANESI (PA)
CANTINA CUSUMANO



**Bianco Shamaris I.G.T.
Terre Siciliane**



**Rosso Benuara I.G.T.
Terre Siciliane**



**Spumante 700 SLM
Brut Metodo Classico**

The dedicated rate for this package is € 20,00 per person.
Please, consider that, being a non standard wine package, it is necessary to confirm
the choice no later than 20 days before the date of the event.

VAL DEMONE MONTE SERRA VIAGRANDE (CT)

CANTINA BENANTI



Etna Bianco D.O.C. 1



Etna Rosso D.O.C.



**Spumante Noblesse Brut
Metodo Classico Carricante
Terre Siciliane IGT**

The dedicated rate for this package is € 25,00 per person.
Please, consider that, being a non standard wine package,
it is necessary to confirm the choice no later than 20 days before the date of the event.

PACCHETTO WINE IN A MILLION



**Etna Bianco D.O.C.
Cantina Pietradolce**



**Cerasuolo di Vittoria DOCG
Curva Minore - Baroni
di Pianogrillo**



**Cuvée Royale Franciacorta
DOCG Brut - Marchese
Antinori Tenuta Montenisa**

The dedicated rate for this package is € 30,00 per person.
Please, consider that, being a non standard wine package, it is necessary to confirm
the choice no later than 20 days before the date of the event.