

RHC
RAITO HOTEL
AMALFI COAST





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

Each narrative represents a universe of its own.

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



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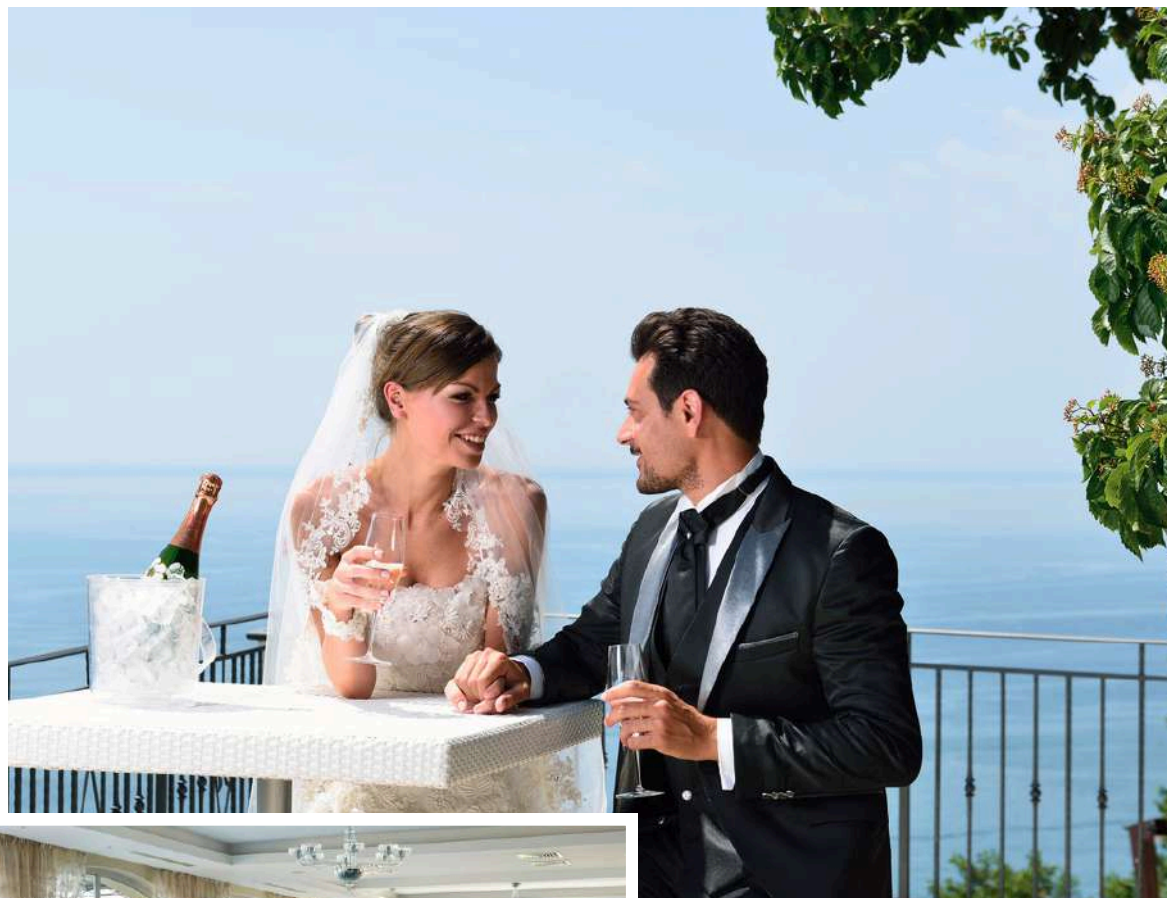


THE LOCATION

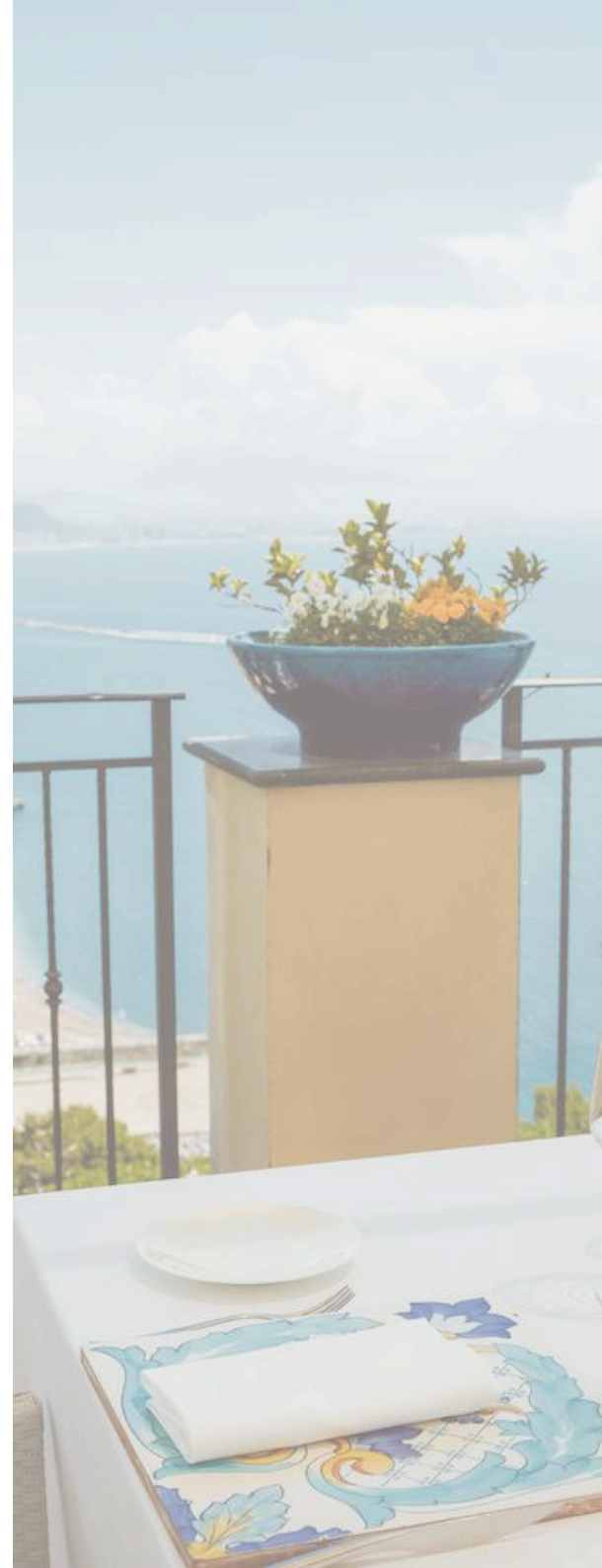
Member of the Italian Ragosta Hotels Collection, **Hotel Raito** is a 5 stars luxury hotel in the *Amalfi Coast*, really close to *Vietri sul Mare*. Suspended between the blue sky and the green citrus groves and the vineyards of the Amalfi Coast, Hotel Raito is a corner of heaven, far from the chaos of the city. It perfectly combines the beauty of nature and a modern design.



Raito Hotel offers an idyllic scenery for weddings. The exclusivity of the location, enhanced by the elegance and the sobriety of the reception rooms, makes Raito Hotel the perfect destination to give shape to your dreams.



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



**WEDDING
PACKAGES**
SEASON 25/26



SEASON 25/26

LUNA VIETRESE ROOM

From JANUARY to MAY

From OCTOBER to DECEMBER:

Monday - Thursday €150,00 p.p.

Friday and Sunday €155,00 p.p.

Saturday and Holiday €155,00 p.p.

From JUNE to SEPTEMBER:

Monday - Thursday €160,00 p.p.

Friday and Sunday €165,00 p.p.

Saturday and Holiday €165,00 p.p.

rates for less than 50 guests:

From JANUARY to MAY

From OCTOBER to DECEMBER:

Monday - Thursday €160,00 p.p.

Friday and Sunday €170,00 p.p.

Saturday and Holiday €170,00 p.p.

From JUNE to SEPTEMBER:

Monday - Thursday €180,00 p.p.

Friday and Sunday €190,00 p.p.

Saturday and Holiday €200,00 p.p.

ORGANISATION OF THE CEREMONY

Welcome by the Chef on arrival of guests

The Grand Buffet of starters

2 first courses

1 fish main course with side dish*

Pre-dessert (sorbet)

Dessert and fruit buffet

Wedding cake

*Fish choice of sea bass, gilthead bream, ombrine and turbot

ULIVI ROOM

From JANUARY to MAY

From OCTOBER to DECEMBER:

Monday - Thursday €140,00 p.p.

Friday and Sunday €145,00 p.p.

Saturday and Holiday €145,00 p.p.

From JUNE to SEPTEMBER:

Monday - Thursday €145,00 p.p.

Friday and Sunday €150,00 p.p.

Saturday and Holiday €150,00 p.p.



You can add to all proposals

1 Appetizer with a supplement of € 12, € 16, € 18, € 26 p.p. depending on your choice

1 Meat course with red wine included, with a supplement of € 18 p.p.

WHAT IS INCLUDED

- **VAT**
- **Water, wine, sparkling wine, soft drinks** (coca cola and orange soda) **coffee, liqueurs, and digestives**
- **Tasting session for the couple** to compose the menu
- **Choice of tablecloths and charger plates** from the available options
- **Floral decorations** (to choose from selected hotel proposals)
- **Printing of the menu** in A5 format with customizable graphics
- **Tableau de Marriage** with customizable graphics
- **Complimentary room for the newlyweds** with buffet breakfast
- **Wellness path** for the couple the day after the wedding



OTHER INFORMATIONS

Venue capacity:

- **Luna Vietrese Room** 150 pax max
+ **Il Golfo** 250 pax max (total count)
- **Ulivi Room** 90 pax max
- **Golfo Room** 70 pax max
- **Vela Room** 50 pax max

MINIMUM GUARANTEED:

- **Luna Vietrese Room: 108 pax**
+ **Golfo: 171 pax**

Complete rate if the number of guests is lower than the minimum guaranteed

- **Sala Ulivi: 72 pax**

Complete rate if the number of guests is lower than the minimum guaranteed



LOCATIONS

- 1: Uliveto
- 2: Agrumeto
- 3: Il Golfo Room
- 4: Pool
- 5: Ulivi Room
- 6: Luna Vietrese Room





BUFFET

APERITIF/STARTERS

To start your special day we have prepared some standard steps:

- **Chef's Welcome**

- *Fried pizza with tomato, oregano, and cheese*
- *Neapolitan arancini*
- *Pasta cresciuta with radicchio and anchovies*
- *Neapolitan fried snacks*
- *Prosecco*
- *Alcoholic and non-alcoholic cocktails*
- *Juices*

- **The Grand Appetizer Buffet**

- *“Cheese Corner”* with buffalo mozzarella balls, fresh caciottine with chili, podolico caciocavallo, aged cheeses with jams, smoked buffalo pearls, fresh ricotta, stuffed provolone, Parma sweet ham, Napoli salami with black pepper, aged capocollo, spiced lard with parmesan flakes, walnuts and grapes, mozzarella and vegetable rolls, aged guanciale, bresaola and ricotta bundles, pistachio mortadella triangles

- *“Fisherman's Corner”* with octopus salad with potatoes and olives, finely marinated salmon with dill, swordfish carpaccio with herbs, smoked tuna bresaola, squid salad with cannellini beans and Tropea red onions
- *“Fryer's Corner”* with crispy calamari rings, fried shrimp, and golden anchovies
- *“Rotisserie Corner”* with savory puff pastry horns, rustic brioches, small stuffed “casatielli,” rosemary and olive focaccia, rustic puff pastry tarts.

MENU PROPOSALS

- **Appetizers**

- Small eggplant parmigiana with anchovies and smoked provola on mediterranean gazpacho €12,00
- Vegetable and soft cheese terrine served with valerian, walnuts, and pepper emulsion €12,00
- Tuna tartare with pistachios, served with mango and vanilla chutney €16,00
- Shrimp tails in crispy parsley breading, lollo lettuce salad, and cherry tomato coulis €16,00
- Octopus, calamari, and cuttlefish salad on zucchini escabeche and candied tomato €18,00
- Squid stuffed with crustaceans and caciocavallo on marinated "cuor di bue" tomato toast €18,00
- Lobster salad with brunoise of pineapple and melon, and passion fruit sauce €26,00

MENU PROPOSALS

- **First Courses**

- Carnaroli risotto whipped with scampi, Amalfi Coast citrus fruits, and pistachios
- Carnaroli risotto whipped with shrimp, zucchini blossoms, and toasted almonds
- Carnaroli risotto whipped with red pumpkin cream, Provolone cheese from Sorrento, and pistachios
- Carnaroli risotto whipped with zucchini slices, asparagus, and stuffed zucchini blossom
- Pan-seared Gragnano Paccheri with razor clams, cherry tomatoes, and basil
- Pan-seared durum wheat Calamarata with monkfish veils, eggplant caviar, cherry tomato confetti, and fresh oregano
- Stir-fried Scialatielli pasta with shrimp and green river chili peppers
- Pan-seared two-colored ribbon pasta with John Dory, zucchini, and Amalfi lemon
- Pan-seared fresh Cavatelli pasta with basil cherry tomatoes and baked ricotta in eggplant cage
- Stir-fried Cortecce pasta with John Dory veils, potato cream, and saffron
- Pan-seared Neapolitan Fusilli with game ragout, artichokes, and marjoram
- Eggplant, ricotta, and provola-filled bundles in pine nut sauce, with sun-dried cherry tomatoes and caciocavallo
- Potato and provola-filled Ravioli with rocket pesto, almonds, and lemon
- Potato and provola-filled Ravioli in seafood sauce with cherry tomatoes and basil

MENU PROPOSALS

- **Fish Main Courses**

- Dab fillet in Parmentier crust with vegetable caponata bundle and citronette sauce
- Sea bass cone stuffed with vegetables in almond crust and puffed rice on soft potato and fior di latte cheese
- Scalloped sea bream with smoked salt and aromatic herbs, on mashed potatoes and crispy vegetable julienne bundle
- Sea bream fillet in phyllo dough cage with vegetable tagliatelle, potato and mozzarella soufflé, and lemon oil

Alternatively, you can choose one seafood main course with a supplement:

- Amberjack scallop in sweet spring onion stew, potatoes, and seafood €20,00
- Red sea bream fillet with parsley breadcrumb, crispy escarole parcel, and olive sauce €14,00
- Baked snapper fillet in salmoriglio sauce, turned potatoes, and green bean bundles €14,00
- Steamed grouper fillet on potato mat with lemon shellfish stew €14,00

- **Meat Main Courses**

with a supplement of €18.00 per person (including red wine):

- Veal millefeuille, with garden vegetables and Sorrento provola cheese
- Veal entrecôte with rosemary, served with eggplant and provola roll, and parsley mushrooms
- Veal tournedos in savory bread crust, zucchini and mushroom roll
- Guinea fowl scallop stuffed with dried fruits, gratin champignon mushrooms, rosemary and honey sauce
- Roast suckling pig in Parmesan crisp, spinach flan, leek and potato sauce
- Veal saddle in crispy pastry, with porcini cream, asparagus tips, and truffle sauce

GRAN BUFFET AND CAKE

To conclude:

- **Grand Fruit and Dessert Buffet**

- *Selection of Cakes:*

Coffee Tiramisu
Ricotta and pear cake
Mixed berry cheesecake
Almond and orange Caprese cake
Milk chocolate and hazelnut mousse

- *Sweet finger food:*

Fruit tarts
Mini Limoncello delights
Hazelnut chantilly mille-feuille
Lemon and blueberry meringue tartlet
Cocoa and coconut baskets
Amaretto and hazelnut gianduia cones
Sicilian cannoli with ricotta and pistachio
Chocolate profiteroles
Vanilla eclairs
Dark chocolate and pistachio glass desserts
White chocolate and caramel glass desserts

Dual chocolate shot glasses
English trifle and crunchy shot glasses
English trifle and crunchy shot glasses
Milk and coffee shot glasses
Banana and raspberry shot glasses
Hazelnut and praline shot glasses
Citrus panna cotta
Macarons
"Riccia sfogliatella"
"Frolla sfogliatella"
Lobster tails (pastry filled with sweet ricotta cream)
Amarena cornucopia
"Bellavista" cooked krapfen
"Bellavista" Nutella crepes

- *Fresh Fruit Mosaic and Fountain of Melted Chocolate*

- **Torta Nuziale**

NOTE: The appetizer buffet and the fruit and dessert buffet are available starting from a minimum guarantee of 40 adults. For fewer guests, there will be a served appetizer at the table and a centerpiece dessert buffet with 3 types of desserts per person



GRAN BUFFET AND CAKE



MENU BABY

Menu for children aged 4 to 10/12 years, priced at **€60,00** including beverages and VAT:

- **Starter, choice between:**

1. *Veils of raw ham with buffalo mozzarella*
2. *Toast with cooked ham and cheese*

- **First course, choice between:**

1. *Potato gnocchi with tomato and basil*
2. *Penne pasta with tomato and basil*
3. *Cheese ravioli*

- **Main course, choice between:**

1. *Hamburger with French fries*
2. *Lemon gratin sole*
3. *Fish Milanese with salad*
4. *Breaded veal cutlet with french fries*

- **Dessert, choice between:**

1. *Vanilla ice cream*
2. *Warm chocolate cake*
3. *Fruit salad with ice cream*



FOOD&BEVERAGE EXTRA SERVICES

- To the Appetizer Buffet, you can add:

1. **Raw oysters in "Bellavista"** (2 pieces per person) **€8,00**
2. **Raw oysters, truffles, and razor clams in "Bellavista"** (2 pieces per type per person) **€14,00**
3. **Red prawns and raw scampi in "Bellavista"** (pieces per type per person) **€16,00**
4. **Sushi and sashimi** (2 pieces per type per person) **€12,00**

- You can add to the menu:

- **1 Starter** of your choice from our proposals
- **1 First Course with lobster**
- **1 Fish-based Second Course**, among:
 - Amberjack scallop in sweet spring onion stew, potatoes, and seafood **€20,00**
 - Red sea bream fillet with parsley breadcrumb, crispy escarole parcel, and olive sauce **€14,00**
 - Oven-baked snapper fillet in salmoriglio sauce, turned potatoes, and green bean bundles **€14,00**
 - Steamed grouper fillet on potato mat with lemon shellfish stew **€14,00**
- **1 Meat-based Second Course** (served with red wine)

- **Confetti station to quote on request**

- **Cigar, Rum, and Light Chocolate Corner to quote on request**

- **Angolo Bar** for 70 guests, 2 cocktails of choice **€800,00 per hour** (maximum end time 00:30)

*The 2 cocktails must be chosen in advance.

*Musical entertainment will be arranged and quoted in consultation with the hotel's designated agency.



EXTRA SERVICES

- **Children's entertainment** (ages 4 and up): 1 entertainer for every 6-7 children, **€150,00**, VAT and meal included for 5 hours
- **Fireworks** price upon request
- **Cold light fountains** price upon request
- **Room promotion:**
 - 10% discount for guests
 - 15% discount for the couple and their parents
- **Musical entertainment** to be arranged with the hotel's preferred agency
- **Shuttle service** from Hotel Raito to the Church of S. Maria delle Grazie in Raito: €300.00 **€300,00**



SYMBOLIC CEREMONY

We celebrate any type of ceremony

RATE: €1.300,00

Included location:

Terrace La Vela (or La Vela Hall in case of adverse weather conditions)

Proposal includes:

- **Welcome drink** sparkling and still mineral water, almond milk, juices, iced tea, iced coffee
- **Setup** for the officiant's station with 1 floral arrangement, seating for the couple and witnesses, theater-style seating for up to 80 guests, carpet, 4 floral arrangements along the carpet
- **Officiant** in case of a civil ceremony, contact the Municipality of Vietri Sul Mare for the bureaucratic part. For a symbolic ceremony, the officiant must be contacted by the couple



A bride and groom are walking away from the camera on a bright blue carpet that runs down a paved path. The bride is wearing a white, lace-trimmed wedding dress with a long, flowing veil and white gloves. The groom is wearing a dark grey suit. They are holding hands and looking at each other. The path is flanked by large white urns filled with white flowers. The background is a lush garden with various plants, including palm trees and a large, thick-trunked tree. The sky is clear and blue.

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