



Benvenuti!
Your event, the Italian way

TERRAZZA

01 MAY - 30 SEPTEMBER 2026





We're famous for our *pop-up* events

From beachside festivals to magical winter celebrations, we specialise in creating out-of-the-box events that leave a lasting impression.

Bringing a summer concept like this to life starts around 10 months before opening day.

During that time, our event team, our chef, and event staff dive deep into the creative process to shape an unforgettable, limited-time experience. | Imagination paired with meticulous attention to detail? That's our secret sauce.

Our team is passionate about crafting personalised service—so get in touch and tell us about your vision. We'd love nothing more than to bring your bespoke idea to life, together.



Benvenuti da noi

For this summer, we found that feeling close to home: within our own team. Our hotel has a surprisingly large community of colleagues with Italian roots, as well as many true Italian enthusiasts, those who live for aperitivo, sunny terraces, and the typical terrazza lifestyle.

For this concept, we turned to them. We listened to their stories, their memories, their traditions... and best of all: their family recipes. Recipes from their nonnas, lovingly passed down from generation to generation. That inspiration is the heart of our pop-up. Every aperitif, every plate, every flavour is a small nod to their home.

Benvenuti @Terrazza!
Italian warmth, straight from our hearts.



Hi I'm **Mimo**, originally I have my roots in **Napels**. My favourite ingredient is **Pollo alla cacciatora!**



Hi I'm **Alessia**, my hometown is **Bra**. Favourite dish? One option only! **Tiramisu**



Hi I'm **Paolo**. I'm originally from **Sicily** in the South. The best dish? **Canelonni** with spinach!



Ciao! My name is **Alpay**, originally I have my roots in **Puglia**. My favourite drink is **prosecco**.



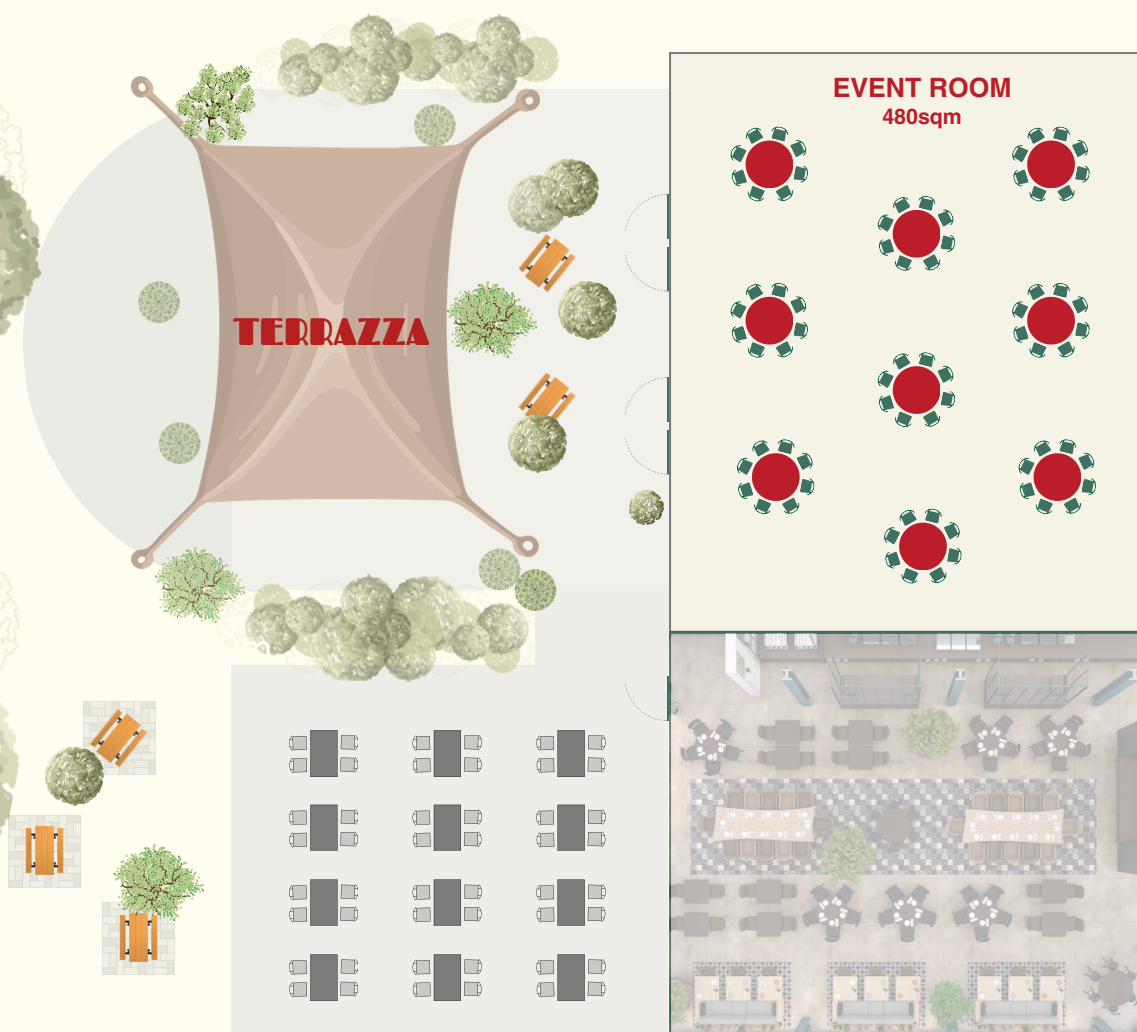
Hello I'm **Nicolas!** My roots are in Assise - **Umbria** in the middle of Italy. A quick bite? Give me some **Panna cotta!**



Hi I'm **Gigi**, recently retired after 45 years at Holiday Inn. Originaly from **Sicily** and in love with **Aperol**.



Spazio eventi



Buono a sapere

- DECORATED STRETCH TENT IN THE ITALIAN STYLE
- MEDITERRANEAN TREES AND PLANTS
- ITALIAN VEGETABLE AND HERB GARDEN
- ITALIAN FAMILY RECIPES FROM OUR TEAM'S VERY OWN NONNAS
- OUTDOOR BAR

- OPTIONAL - LARGE TELEVISION SCREENS ARE AVAILABLE TO WATCH THE **WORLD CHAMPIONSHIP FOOTBALL**
- OPTIONAL - COMBINE OUR **OTHER EVENT SPACES** WITH TERRAZZA.

Opzioni di catering



Aperitivo

ONLY AVAILABLE IN COMBINATION WITH A DINNER RESERVATION

APERITIF DRINKS

30 MIN

- Prosecco
- Sprezza Aperitivo
- Italian red & white wine
- Fruit juice
- Sodas

APERITIF BOARD

- Crostini trio with pesto dips
- Prosciutto & fig jam
- Marinated artichoke hearts
- Roasted pepper & ricotta
- Olives



Italian feast

3 hours

BREADS AND DIPS

Focaccia

Italian flatbread with olive oil, rosemary, and sea salt

Caponata

Mix of eggplants, olives, capers, and sun-dried tomatoes

Pesto alla Genovese

Green pesto made with basil, pine nuts, parmesan and garlic
Marinated olives with herbs and citrus

STARTERS

Caprese salad

Tomatoes, mozzarella, basil and olive oil (v)

Insalata di rucola e parmigiano

Arugula salad with parmesan and balsamic vinegar (v)

Thinly sliced beef carpaccio

with parmesan, arugula, and lemon

Antipasti misti

Assortment of cured meats, cheeses, grilled vegetables and olives

Cucumber gazpacho

with garlic and yogurt (v)

MAIN COURSES

Pollo alla cacciatora

Chicken stew with tomatoes, olives, and herbs

Brasato al Barolo

Braised beef in Barolo wine

Vegetarian lasagna

with ricotta, spinach and tomato sauce (v)

Melanzane alla parmigiana

Baked eggplants with tomato sauce and mozzarella (v)

Branzino al forno

Grilled sea bass with lemon and herbs

Pasta ispirazione from the Chef

DESSERTS

Cannoli

Crispy pastry rolls filled with ricotta and chocolate

Panna cotta

Vanilla cream dessert served with fruit coulis

Lemon tiramisu

Tiramisu with a citrus twist

DRINK PACKAGE

Italian wine selection, beers, soft drinks, water, coffee and tea & limoncello





Ciao office afterwork

2 hours

CIAO OFFICE BITES

- Crostini trio with pesto dips
- Prosciutto & fig Jam
- Marinated artichoke hearts
- Roasted pepper & ricotta
- Olives

CIAO OFFICE DRINKS

- Prosecco
- Sprezza Aperitivo
- Italian inspired mocktail
- Italian red & white wine
- Fruit juice
- Sodas



SPREZZA

Aperitivo

An Italian aperitif between tradition and modernity

Rooted in Sicilian traditions, **Sprezza** revisits the iconic *Nero d'Avola* wine, enhanced with bitter almonds and a subtle blend of Mediterranean herbs.

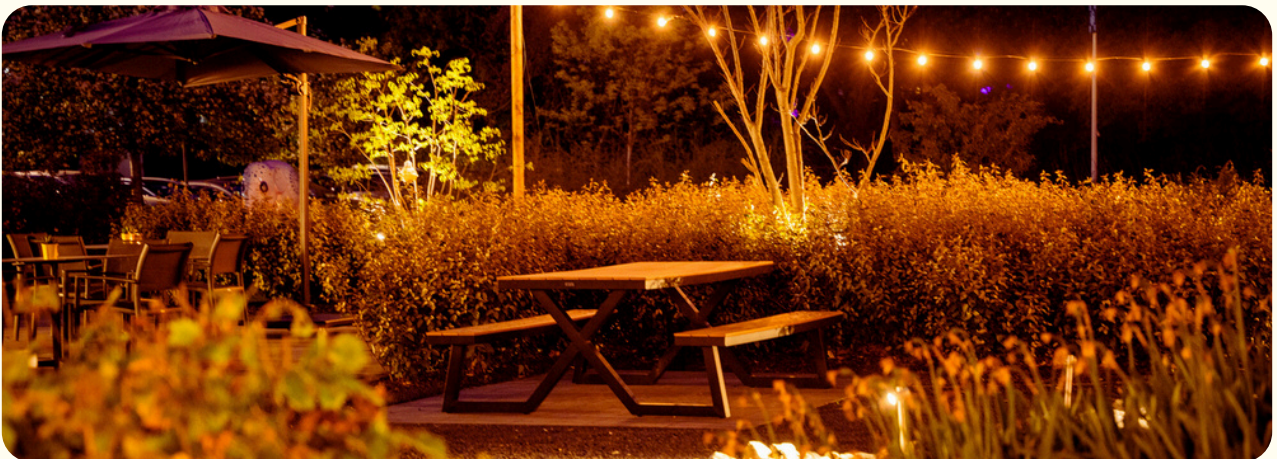
Inspired by almond wine once served to honored guests, it offers a refined aperitif, both smooth and slightly bitter, with delicate notes of almond and aromatic herbs.

Produced and bottled in Marsala, in the heart of Sicily, **Sprezza** invites you on a true journey to the sun-soaked Italian coast.



Scan the code in Spotify and kick off your Italian party today.
Carefully curated from our staff's favourite songs!
Discover the playlist here.





Inspirazone



ITALIAN GIN BAR

Book the Italian Gin Bar for your event and bring instant Italian aperitivo vibes to your guests. Freshly mixed Aperol served in a relaxed, stylish setting. The perfect social hotspot to kick off the evening or keep the energy flowing. Easy to book and ideal for any event that calls for a touch of la dolce vita.



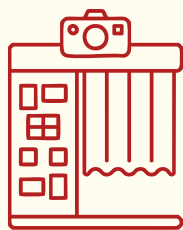
FRESHLY BAKED PIZZA

Book a pizza food truck for your event! We provide fresh pizzas and a cosy Italian atmosphere. Complete your party with a warm, authentic pizza oven, prepared on the spot. Let your guests enjoy artisanal, wood-fired pizzas bursting with flavour. Easy to book and perfect for any event that could use a touch of Italy.



GELATO BICYCLE

Add a refreshing Italian twist to your event with thé gelato bicycle. Hand-served artisanal gelato, made with authentic Italian flavours and presented in a charming, eye-catching setup. A fun and elegant treat for guests of all ages. Simple to book and perfect for summer events, receptions or sweet moments in between.



VESPA PHOTOBOOTH

Create unforgettable memories with our Vespa photobooth. A classic Italian vespa, styled as a unique photo setup that invites guests to step in and snap the perfect picture. Playful, stylish and full of character. Easy to integrate into any event and guaranteed to leave your guests with a lasting souvenir.

MASKED BALL



Transform your event into a magical Venetian experience with a Venice Masked ball concept. Elegant masks, Italian décor and refined flair create an immersive setting inspired by the Carnival of Venice. Ideal for evening events that call for mystery, elegance and a touch of theatrical glamour. An unique experience that turns your event into a story.



Let's plan your Italian moment

“ Everything was decorated beautifully, the music was amazing and the food was excellent... even got comments from staff that it was probably the best meals they had of all parties, and I agree!

DHL

“ We were very satisfied. Everything was well organized, location was great, food was great.

IKEA



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