



Dimora Storica Medievale
Trasformato in Hotel



THE STORY OF “RELAIS CASTRUM BOCCEA”

The history of our Castrum begins in the 5th century BC on the banks of the Arrone river.

In those places, with the defeat of the Etruscan army, a military transit was established, towards the nearby Via Clodia, perhaps a "Statio" to garrison with functions of control of the territory and sorting of military supplies, including the change of horses; in any case, a permanent presence of the "potestas Romana". From the 5th to the 1st century BC, the construction of the "Roman Villas" spread in the countryside surrounding the city.

There is not information from the Roman era of the settlement, until the discovery, in some martyrologies, of the place where the Christian martyrs Mario, Marta, Audiface and Abacuc were buried.

Their remains are now preserved on the Tiber Island at the Church of San Giovanni Calabita.

The place on the Via Cornelia was a destination for pilgrimages for over a millennium. On the site of the Castrum which is the subject of this discussion, there is a rather singular construction, which could have been an ancient oratory from the early Christian era, even if this presumed attribution has no historical foundations.

According to Nibby, no historical information is found of the site before the 9th century, in which the "Castrum Buccage" or "Castrum Bucceriae", is clearly the property of the Chapter of St. Peter, with a proven extension of "rubbia 735" and including the territories of the estate of Paola, Porcareccina, Castel di Guido, Monte Maria, S. Nicola, Malvicino, Testa di Lepre above and bordering the Arrone river.



YOUR WEDDING DAY AT THE HOTEL

“RELAIS CASTRUM BOCCEA”

Your wedding at the Relais Castrum Boccea located in the Roman countryside just 10 km from Rome, 30 minutes from Fiumicino airport, 25 minutes of Bracciano Lake and 20 minutes of sea.

An Unforgettable 3-Day Experience

We recommend embracing the full experience with a three-day stay, designed to offer relaxation, joy, and unforgettable moments shared with your loved ones.

Day 1 – Garden Welcome Party

Kick things off with a laid-back garden party: a warm welcome, laughter under the stars, and a delicious barbecue to set the tone for the days ahead.

Day 2 – The Wedding Day

The big moment: your wedding celebration. Surrounded by natural beauty and the love of your guests, this day will be truly magical and beautifully unforgettable.

Day 3 – Pizza Party Finale

After the emotions of the big day, unwind with a fun and tasty pizza party. The perfect way to say goodbye, share a few more laughs, and end your celebration on a high note.

Our 29 rooms, offering a total of 90 beds, along with our dedicated spaces – from welcoming indoor halls to a charming garden – provide the perfect setting to create unforgettable moments with your guests.



Welcome Reception

Prosecco and alcoholic cocktails, fruit juices, and soft drinks served with a selection of bruschetta, canapés, olives, and pizza bites.

Buffet Menu

Cold Starters, Platters of cured meats including ham, salami, and mortadella, Homemade pizza with tomato and mozzarella, Selection of cheeses served with honey and jams

First Course (choice of one)

Pasta all'Amatriciana: tomato sauce with Italian cured pork jowl
Carbonara: creamy egg-based sauce with guanciale (Italian pork jowl)
Cacio e Pepe: creamy pecorino cheese sauce with black pepper

From the Grill

Pork and veal sausages, Chicken, Lamb chops, Sliced fillet steak, Served with: Grilled vegetables, Organic salad, Roasted potatoes

For Children: Hamburger and chips

Dessert Buffet

Fresh fruit salad, a selection of spoon desserts (such as tiramisù, panna cotta, chocolate mousse, etc.)

Table Drinks

White and red wine – Cantina La Rasenna, Draught lager, prosecco, soft drinks, tea & coffee

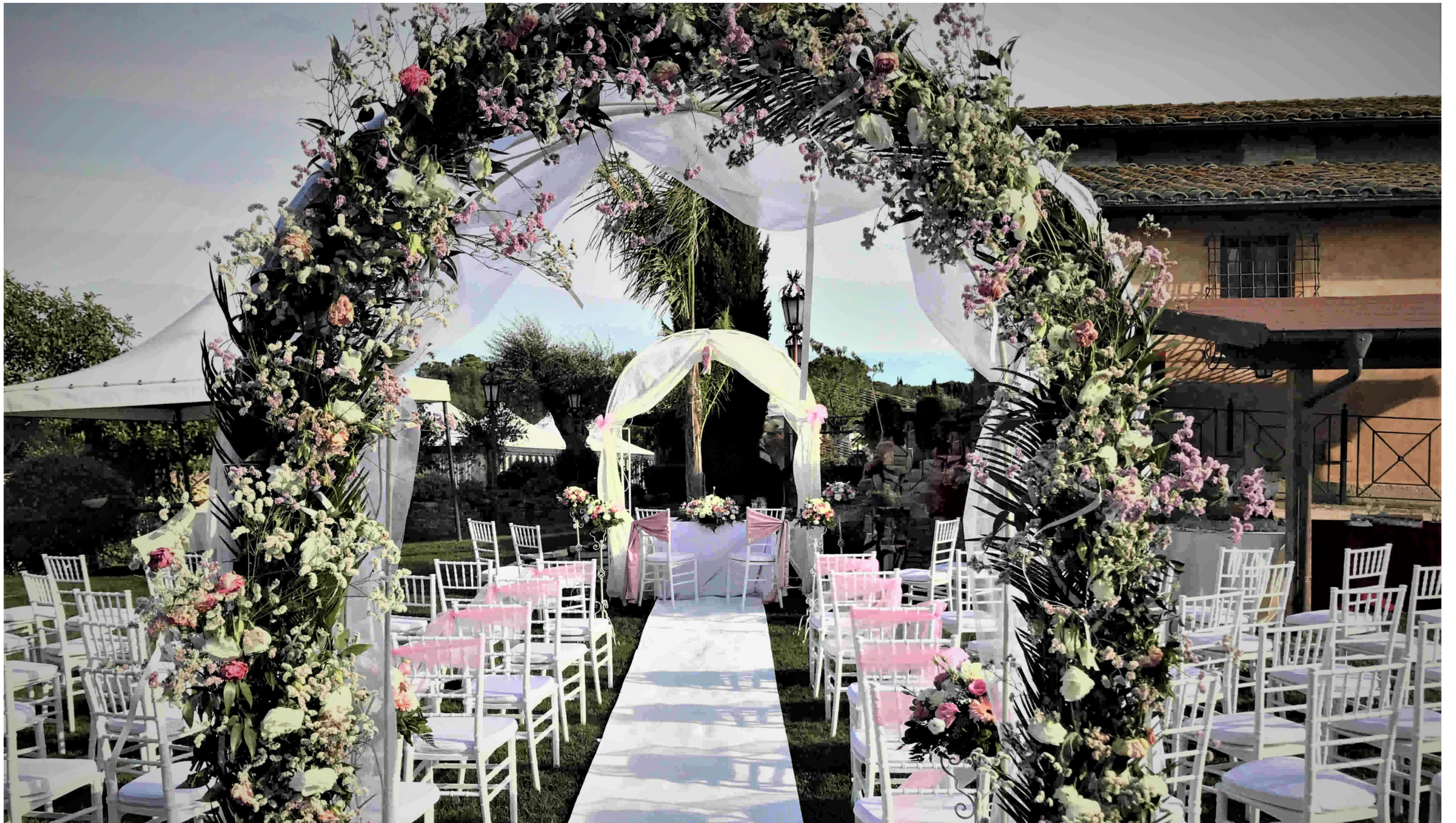
(Please note: Spirits not included)

The above menu includes ALL food and drinks - UNLIMITED - during the meal,

FULL MENU € 60,00 + 10% VAT per person

Kids from 0-3 years: FREE; 4-10 years Euro 25.00





Adults Menu

Welcome drinks served with live preparations:

Prosecco, alcoholic and soft aperitifs, fruit juices, beer, cocktails and mineral water

Corner buffet:

Salami, Vegetable, beef carpaccio with salad and pecorino cheese, variety of bruschetta with different patè and Bread corner: a country style cake(filled with cheese, ham and tomatoes), oven baked focaccia bread, ears of corn, handmade bread steaks, herbs flavored bread, ciabatta bread, pieces of pizza

TWO PASTA COURSES

Served at the table

ONE MAIN COURSE WITH SIDE DISH

A choice of the best national meats, with vegetable, baked potatoes and salad

Dessert at the buffet

Fresh fruits, Puddings, Variety of mousses, Chocolate profiterole, mini pastries

Wedding Cake Classic

Includes: water, draught lager, selection of local wines from the cellar “La Rasenna”
caffè sparkling wine for aperitif and for cake and digestives (grappa, limoncello, amaro)

The above menu includes ALL food and drinks - UNLIMITED - during the meal,

FULL MENU € 145,00 + 10% VAT per person

Kids from 0-3 years: FREE; 4-10 years Euro 30.00;



The menu price includes:

Welcome drink, starter corner buffet , two pasta courses, one main course with side dishes, dessert buffet with wedding cake. Unlimited table drinks (wine, beer, prosecco and soft drinks). Are included from welcome until the cutting of the cake, 5/6 hours .

No spirits included during reception or meal (but available only)

- events start at 18:00 and can finish at 1:00 am
- all forms of service and staff
- table cloths and tableware (no floral table center)
- Historic wedding suite for the couple for 3 nights
- personalized menus
- use of our music system (thought with you can play Bluetooth)



Extra Service

Cart with ice cream served live with 4 different flavors

€ 380.00 + 10% vat

Rental for garden, table, chairs, arch, white/red carpet, and 4 flower decoration for symbolic blessing

€ 800.00 + 10% vat

€ 1100.00 + 10% vat with actor

Musician (1 elements) piano bar

€ 400.00 + 10% vat

Musician (group)

€ 1200.00 + 10% vat

Open Bar (in the same zone of wedding) **duration 2 H includes unlimited drinks with cocktails prepared by our Bartender**

€ 30.00 +10% vat min.40 pp time limit 1.00am

Open Bar on the cave with dj set c ontinuation of the post-ceremony event at the caves with a DJ set, a 2-hour open bar, and assorted snacks.

€ 2.000.00 + 10% vat time limit 3.00am

Rooms

is € 70 per person per night incl. Vat and buffet breakfast (single supplement € 30,00 per person per night)





Pizza & Italian Bites – Farewell Buffet

“Day 3 – Closing Celebration of the Wedding Upon Arrival”

Welcome glass of Prosecco

A light and sparkling toast to kick off the final evening in great spirits.

Hot Italian Appetizers from the Buffet

Stuffed Ascolana olives, crispy and golden, Mozzarella in carrozza – deep-fried mozzarella sandwiches, mini Roman-style Supplì, served in four irresistible versions:

Classic with ragù - Amatriciana-style - Cacio e pepe (cheese and pepper) - Gricia (pecorino and guanciale)

Fried pasta bites – crispy and cheesy, Potato croquettes filled with ham and cheese, Neapolitan fried pizza with mozzarella and tomato

Pizza – The Star of the Night

Freshly baked and served in slices, guests can choose four flavors from a selection of traditional Italian pizzas: Crostino (mozzarella, ham, and mushrooms); Margherita (tomato and mozzarella); Arugula & cherry tomatoes; Ortolana (grilled seasonal vegetables); Boscaiola (sausage and mushrooms); Potatoes & sausage; Mushrooms; "Rossa" (tomato sauce)

Sides & Snacks

French fries, hot and crispy; Mixed salads with dressing on the side (green leaves, arugula & cherry tomatoes, cucumbers, corn)

Sweet Farewell from the Buffet

Fresh seasonal fruit, beautifully sliced; Traditional Roman ricotta cake; Homemade Muffin with chocolate, berries, with a hint of cinnamon

EURO 38.00 + 10%VAT PER PERSON BEVERAGE EXCLUDED

EURO 45.00 + 10%VAT PER PERSON

table drinks (soft drinks, prosecco, wine and beer) included for the duration of the meal (c.a 2 hours)

Kids price 0-3 free / 4-10 year 25EURO +10%VAT

