

SPECIAL EVENTS & CORPORATE FUNCTIONS FROM 1 COUPLE UP TO 50 GUESTS

The River Tevere is becoming a more and more popular place for people to entertain family and friends, hold wedding receptions, and have corporate functions.

The key to successful Tevere boat charter is to ensure that the boat that you hire is suitable for the event that you wish to hold. Our river boats are suitable for the following events:

- an intimate party with friends for special occasions such as birthdays, weddings, anniversaries...
- a sophisticated location for corporate meetings including lunch breaks or coffee breaks during the meeting

Celebrating a very intimate birthday, an anniversary, planning to surprise a loved one on an important occasion?



What better way to commemorate an important occasion than a leisurely dinner cruise along the magnificent River Tevere past some of Rome's most famous sights also whilst enjoying superb, freshly prepared cuisine, fine Italian wines and attentive service .

The Romance on the River Tevere takes place on the M/S Agrippina Maggiore; fresh flowers, fine china and linen-draped tables are just a few of the elegant touches. This exquisite mix of magnificent views, sophisticated cuisine, Italian wines, make Bateaux Rome an unforgettable experience.

Enhance a Gourmet Dinner Cruise experience with a romance package upgrade also thanks to the fitting out that has been taken care of down to the finest detail.

The package can include a table for two with a special relax area with sofa for the appetizer, roses, bottle of Champagne, chocolate truffles, live romantic music and much more! This option is also available for small groups up to 10 people.

The quotation includes cocktail lounge with sofas, pillows, plants, lamps, rugs, accessories and fresh flowers.

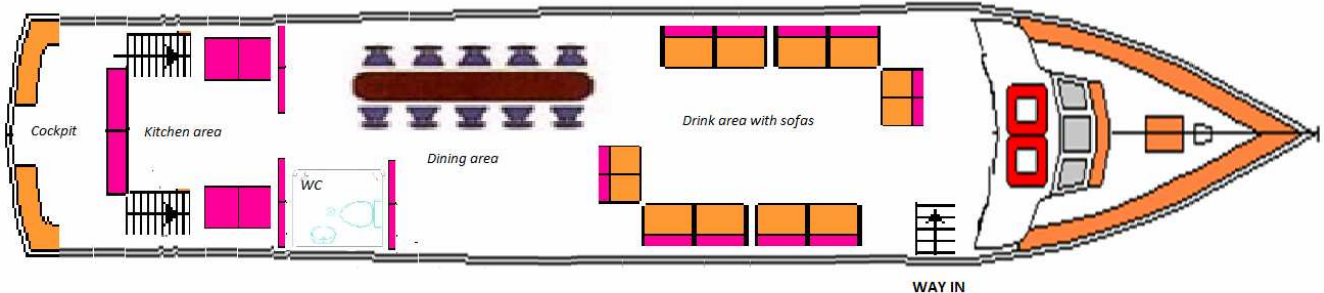


Sample menu for small groups from 2 to 10 guests - Quotations on request basis.

- Veuve Clicquot champagne with appetizers and canapés*
- Oysters*
- Lobster in court bouillon*
- Ravioli with truffles and salmon*
- Swordfish with pink pepper and roasted potatoes*
- Cup of strawberries with lemon or mignon assorted cakes*
- Romantic cake with berries*
- Coffee - Chocolate*
- White wine Vermentino di Gallura Superiore*
- Sweet sparkling Brachetto d'Acqui*

- Veuve Clicquot champagne with appetizers and canapés*
- Italian Antipasto with salami, cheese, mozzarella, vegetables au gratin and warm crostini with mushrooms*
- Risotto with rose petals and parmesan cheese*
- Fillet of beef with green pepper*
- Asparagus au gratin*
- Cup of fruit salad*
- Profiteroles with hot chocolate cream*
- Coffee - Chocolate*
- Aglianico red wine and Telaro Flanghina white wine*
- Sweet sparkling Brachetto d'Acqui*

M/S Agrippina Maggiore plan – sample for closed group up to 10 guests for private hiring (1 deck motor ship)



*Characteristics of the Motor Ship "Agrippina Maggiore" - structured on a single covered bridge
 Length mt. 24 metres width, 4,80 metres*

Are you simply looking for an exclusive location for your business meeting or corporate event instead of a boring conference room in a hotel?



If the group is a corporate party or a business meeting we can offer a meeting room with all comforts and facilities and a dedicated area for the meal. Available for meetings up to 30 guests.

The package can also include:

- **standing buffet lunch break**
- **coffee break**

Quotations on request basis.



Private cruises for large groups up to 50 guests: wedding parties, special occasions, birthdays, corporate dinners.



A private cruise also allows you to select a dining style most appropriate for your event, so whether you are looking for a buffet or formal banquet style event we can accommodate your requirements.

Each of our private hire Lunch, Dinner, Sunday Lunch and Afternoon cruises has private dining facilities allowing you to make the cruise your own. Whether you want to add flowers to the table, different coloured linen, put up a pop up stand or make a short speech then our private dining facilities are perfect for you.

Private cruises offer the opportunity to board and disembark from any Central Rome Pier (Sant'Angelo or Tiberina Island) allowing you to see the part of the river most appropriate for your event.

A private cruise also allows you to select a perfect dining style for your event, so whether you are looking for a buffet or formal banquet style event we can accommodate your requirements. We can also add buffet option on the pier with the best comforts and facilities available.



Sample menu for closed groups up to 50 guests - Quotations on request basis.

Standard menu for leisure groups

Welcome cocktail Bellini with assorted canapés
Cup of shrimp in cocktail sauce
Lasagna with salmon and mozzarella
Perch fillet baked with tomato, capers and olives
Baked Potatoes
Dessert
Wines – mineral water – coffee and spirits

Special menu for wedding parties

Standing buffet with dedicated area on the pier:

Assorted sandwiches - Small crostini with smoked salmon
Platter of cured meats - Primo sale, savory and spicy cheese
Slivers of parmesan
Skewers of cheese cake with strawberries and kiwi
Omelettes with ricotta, creme fraiche and cherry tomatoes
Marinated salmon with orange

Dinner / Lunch on board:

White lasagna with artichokes and ham
Crepes with ricotta and spinach with tomato and basil
Roasted orange and slivers of almonds
Baked Potatoes

Dessert standing buffet with dedicated area on the pier:

Sliced fruit and miniature pastries
Wedding Cake Puff pastry with custard and chocolate chips
Wines – mineral water – coffee and spirits

Wine bar menu

Welcome cocktail with assorted canapés and flutes of Prosecco
Tasting of fresh and mature cheese with ham, salami, pork loin and vegetables au gratin –tasted with special honey and spicy and sweet marmalades
Dessert / Fruit
Wines – mineral water – coffee and spirits

Finger food menu for standing buffet parties on board

Cream of fava beans, pecorino cheese with hot buttered toast
Baskets cheese with mushrooms and rocket salad
Warm crostini with gorgonzola and pear
Tasty olives and citrus
Feuille of summer vegetables with tomato sauce and basil
Cous cous and pesto tart with basil and pine nuts
Omelette with caponata vegetables and slivers of white chocolate
Cups vegetable sticks and cheese dip
Cups of mashed peas and slivers of almonds
Glasses of strawberry mousse
Cups ricotta, mint and chocolate
Wines – mineral water – coffee and spirits

Call our Events and Private Dining team on +39 06 20396161 or email us at sales@battellidiroma.it