

### **\*ROOM TYPE:**

#### **Symbol legend:**

DBL: double room with separated beds

MAT: double room with one size bed

SGL: single room

DUS: double room single use

### **FARES:**

DBL: double room with separated beds - € 90,00 per room per night;

MAT: double room with one size bed - € 90,00 per room per night;

SGL: single room - € 65,00 per room per night;

DUS: double room single use – € 75,00 per room per night;

Late check-out until 5pm (subject to availability): DBL/MAT € 45 / SGL € 35 / DUS € 40

Continental breakfast included.

### **RULES FOR RESERVATION:**

#### **Confirmation:**

The reservation is subject to confirmation by the hotel.

**Booking confirmation: in order to be confirmed, guests must pay the total balance of their own stay through bank transfer.**

#### **Bank details:**

Owner: ISSR – BEATO PAOLO VI

IBAN: IT33K0538750260000042332848

BIC/SWIFT: BPMOIT22XXX

Reason as: ROTARYDISTRETTO42+NAME AND SURNAME

#### **Cancellation policy:**

**Cancellation within 15 days from arrival date – free of charge.**

Cancellation from 14 and 7 days from arrival date – penalty the deposit 30 %;

Cancellation from 6 and 2 days from arrival – penalty 50 % of the total amount;

Cancellation 48 hours from arrival – penalty 100 %.

**A quota of rooms divided as follows is reserved for us (check-in 18/10 – check-out 20/10 2024).**

**The definition of number and type of rooms must be agreed upon by the forthcoming summer:**

n° 15 single rooms (15 persons)

n° 2 single rooms with disabled facilities (2 persons)

n° 18 double rooms (separate beds) (36 persons)

n° 2 double rooms with disabled facilities (separate beds) (4 persons)

n° 17 double bedrooms (34 persons)

n° 1 eighteenth-century suite (double bed) (2 persons)

n° 1 suite n. 123 (double bed) (2 persons)

n° 1 suite n. 223 (double bed) (2 persons)

n° 3 family rooms (double bed + bunk bed) (12 persons)

n° 3 triples (single beds) (9 persons)

**TOTAL: 63 rooms (118 persons)**

**NB. In case of need, further rooms are available and can be reserved via Villa Cagnola in a hotel nearby.**

**Guided visits (in English: other languages upon request) to the Private Art Collection of Villa Cagnola, one of the most important private art collections in Europe, will be organised for the interested delegates (groups of maximum 25 people) in the afternoon of Friday October 20th, after the check-in and before the welcome dinner (8.00 pm), starting at 4.30, 4.50, 5.10, 5.30 p.m..**

**The duration of the visit is approximately 1 hour and 30 minutes and the cost is €10/person: the visit must be booked in advance and paid together with the room.**

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## **COSTS OF MEALS**

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### **DINNER FRIDAY 18 OCTOBER**

Leek and potato pie on artichoke slices  
with cheese fondue parmesan and crispy  
bacon



Carnaroli rice, datterino tomato confit,  
basil oil, rosemary bread crumble



Sea bream turban with herbs on tomato  
mirror and crunchy vegetables



Caramelized pineapple cubes with  
fiordilatte ice cream

**45 EUR**

Included: still and sparkling water,  
selection of wines from our cellar (1  
bottle every 4 people), espresso

### **LUNCH ON SATURDAY 19 OCTOBER**

Rustic pizza

Focaccia with olives

Crostini with lard and honey

Leek and potato mini tarts

Roast beef carpaccio with rocket and  
cherry tomatoes

Smoked loin with parmesan flakes and  
balsamic

Piedmontese toma dop with caramelized  
onions on the side

Steamed mixed vegetables



Pennette with courgette pesto, olives and  
lemon zest



Caramel biancomangiare

**35 EUR**

Included: still and sparkling water,  
selection of wines from our cellar (1  
bottle every 4 people), espresso

### **DINNER ON SATURDAY 19 OCTOBER**

Parma ham with mini basil burrata and  
Datterino cherry tomatoes



Orecchiette with turnip top cream, salami  
paste crunchy and flakes of pecorino



Rack of pork with apple reduction and  
balsamic vinegar with potatoes with  
rosemary



Chocolate cake with orange crème  
anglaise

**45 EUR**

Included: still and sparkling water,  
selection of wines from our cellar (1  
bottle every 4 people), espresso

**LUNCH SUNDAY 20 OCTOBER**

Rustic pizza  
Onions focaccia  
Crostini with seasonal vegetables  
Pumpkin mini-pies  
Chicken salad with crunchy vegetables  
and mustard  
Sliced rustic salami  
Taleggio dop with jam on the side  
Fresh mixed salads with side dressings  
Grilled vegetables  
❖  
Lasagnetta with radicchio and  
Piedmontese toma cheese  
❖

White chocolate mousse with raspberry  
coulis

**35 EUR**

Included: still and sparkling water,  
selection of wines from our cellar (1  
bottle every 4 people), espresso

**COFFEE BREAKS (FRIDAY MORNING AND  
AFTERNOON; SUNDAY MORNING)**

Coffee  
Tea  
Herbal teas  
Sparkling and still water  
Fruit juices  
Tea pastries

**7 EUR (each one)**