



Ca' Sagredo Experiences: The Culinary offers

The taste of Venice in your own Hands. Don't miss the chance of a multi-sensory experience



Distilling Venice's essence to its purest form, combining old-world charm with the fascinating atmosphere of the most magical city in the world, Ca' Sagredo will capture your heart. A Private Palazzo, a Noble Residence, a Museum, a Luxury Hotel and much more.. this all is Ca' Sagredo.



Young talented Chef originally born in Puglia, Chef Damiano Bassano worked in several restaurants around the world. Traditional Italian flavours combined with unique touches are the distinguished elements of his cuisine.

His talent lies in transforming the most humble products into a truly delectable plates such as "Marsala wine scented Tuna medallions" and "Carnaroli Risotto with Prawns, Burrata Mozzarella and Almonds".

Ca' Sagredo Hotel
Official rating: 5 star deluxe

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LOCATION
On the Grand Canal, right by the Ca' D'Oro, 5 minutes walk from Rialto bridge and 10 minutes from St. Mark's square

GDS CODES
AMADEUS LX VCECAS
SABRE LX 75995
APOLLO/GALILEO LX 41185
WORLDSPAN LX VCECA

HOTEL SIZE: 42 rooms
11 Suites: Grand Canal, Historical, Sagredo
9 Junior Suites: Grand Canal, Sagredo
22 Double Rooms: Grand Canal, Sagredo

RESTAURANT
L'Alcova with terrace on the Grand Canal

HALLS AND BALLROOMS
With original artworks from the 15th century
Portego
Sala della Musica
Sala Amigoni
Sala del Doge
Sala del Tiepolo

AWARDS:
Condé Nast Johansens: awarded as "Best Hotel for Weddings, Parties and Special Events" 2017
Love Travel Awards: Best Wedding Hotel 2017
Condé Nast Traveler, Reader's Choice Award:

ranked 4th among the Venetian Best Hotels 2016
U.S. News Travellers: ranked 55th among the Italian Best Hotels 2016
T+L, 500 The World's Best Hotels 2015
Venice Hospitality Challenge Regatta: 1st place with Yacht Maxi Jena
T+L, 500 The World's Best Hotels 2015
Best Hotel by Region: 12th of the "Italian Best Hotels" 2015
Condé Nast Johansens: finalist for the category "Best Urban Hotel" 2015
Condé Nast Johansens: awarded as "Best Hotel for Weddings, Parties and Special Events" 2014
Condé Nast Traveler, Gold List, voted as "One of the Best Italian Hotels" 2014
Small Luxury Hotels of the World: awarded as "European Favourite City Centre Hotel" 2013
Travel+ Leisure, Nominee as "One of the 500 Best Hotels in the World" 2013
Condé Nast Traveler, Nominee in the Gold List as "One of the Twenty Italians Best Hotels" 2013

Tour with the Chef to Rialto Market

(1/2 h tour + lunch, min 2 pax-max 6 pax)

Cross the Grand Canal with the Chef to the Historical Rialto Market. Learn how to shop, like a real Venetian, for fresh fishes and best local products and what you need to look for in good seafood and vegetables. The final selection will become your meal! Don't miss the chance of a multi-sensory lunch.



TOUR: Euro 25,00 + 10% VAT per person
 + 2 Courses LUNCH, beverage excluded- Euro 40,00 + 10% VAT per person
 + 3 Courses DINNER, beverage excluded- Euro 60,00 + 10% VAT per person

Taylor made Cooking Class

(1/2 h tour + 1h cooking class, min 2 pax-max 6 pax)

Discover Chef's best-kept secrets, be fascinated by the Art of Cooking under his attentive guide.

You will learn how to prepare the food you have helped him to purchase just hours earlier at the Rialto Market. The Chef can be quite entertaining!



COOKING CLASS: Euro 100,00 + 10% VAT per person / Euro 70,00 + 10% VAT for children
 + 2 Courses LUNCH, beverage excluded- Euro 40,00 + 10% VAT per person
 + 3 Courses DINNER, beverage excluded- Euro 60,00 + 10% VAT per person

Dining at the Chef's Table

(max 2 pax)

Go back to the origin of Taste! Eat in the very heart of our kitchen under supervision of our staff. You will be given a kitchen tour and be served a bespoke menu using the finest Venetian Market products. You will be given the chance to help plate up, assist in running the pass and call service.



3 Courses DINNER, bottle of house wine included- Euro 120,00 + 10% VAT per person