

Nuvole Garden

HOTEL
COMO • BRUNATE

ABOVE THE LAKE, BEYOND THE ORDINARY







CEREMONY & CELEBRATION

A meaningful beginning, framed by the atmosphere of Nuvole Garden and the landscape beyond. The setting can be tailored around the character of the celebration, creating a moment that feels intimate, personal and connected to the destination.

From “I do” to the final toast, every moment becomes part of one story.



YOUR DAY.
YOUR VIEW.
YOUR STORY.





WELCOME TO NUVOLE GARDEN HOTEL

Nuvole Garden Hotel is a panoramic luxury retreat suspended between sky and lake.

Located in **Brunate, 715 metres above sea level** and overlooking Lake Como, the hotel enjoys an exceptional setting with views across the surrounding mountains, the Alps and the Po Valley. Surrounded by nature yet just a **7-minute funicular journey** from the centre of Como, it offers guests a quieter and more intimate way to experience the lake from above.

Formerly known as the Grand Hotel Milano, the property is one of the area's most distinctive **Belle Époque** landmarks. Following more than forty years of closure and an eight-year restoration, the historic hotel has been brought back to life as Nuvole Garden Hotel. Its original architecture has been carefully preserved, while the interiors introduce a contemporary interpretation of its heritage, combining refined design, character and modern comfort.

The hotel offers **80 elegant rooms and suites**, each with its own character, colour palette and outlook. Large windows connect the interiors with the surrounding landscape, while bespoke furnishings and carefully selected decorative details give each space a distinctive identity inspired by the history of the building.

Dining is an important part of the Nuvole Garden Hotel experience. Guests can enjoy gourmet cuisine, authentic Italian flavours, selected wines and cocktails across a collection of restaurants, bars and panoramic spaces. From **Sole Gourmet Restaurant** on the fifth floor to **Ristorante BLU, La Bruschetteria, La Bottiglieria** and **Bar Negroni**, each venue offers its own interpretation of Italian hospitality and contemporary dining.

Wellness is equally central to the hotel experience. The **SPA** combines art, history and nature in a serene setting centred around a pool fed by a cascading waterfall. Finnish sauna, Turkish bath, massage and treatment rooms, together with Dr. Vranjes SPA rituals, create a complete wellness journey enhanced by panoramic views over the Alps and Lake Como.

Nuvole Garden Hotel brings together architectural heritage, contemporary elegance, wellbeing and landscape in one of Lake Como's most distinctive settings. It is a destination designed for guests seeking privacy, character and a refined experience beyond the traditional lakeside stay.

A photograph of a grand staircase with a large, ornate chandelier and a patterned carpet. The chandelier is a large, circular, multi-tiered fixture with many small lights. The carpet is a dark, patterned material. The staircase has a wooden railing and a green metal balustrade. The overall atmosphere is one of elegance and heritage.

OUR STORY & HERITAGE

A Century of
Elegance Above
Lake Como



The Beginning

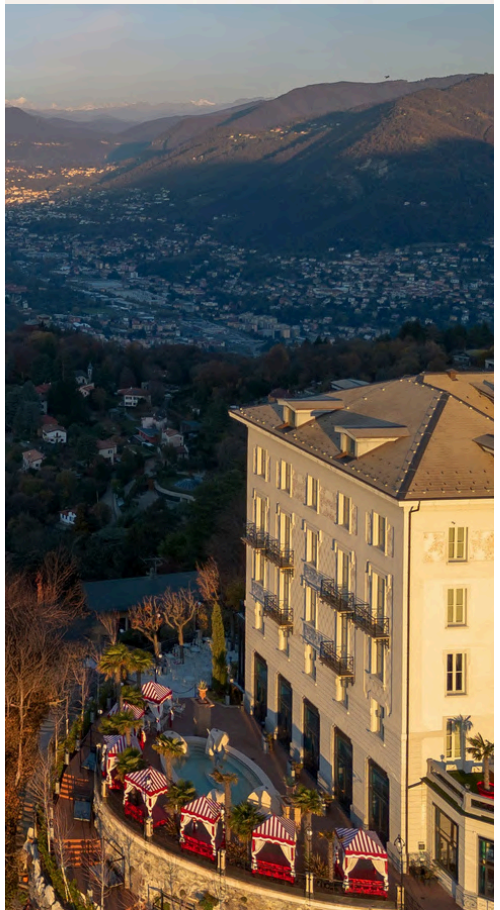
The story began between 1910 and 1911, when Italian architect **Achille Manfredini** designed the Grand Hotel Milano in the **Art Nouveau** style. Built on the site of the historic Chalet Spaini in Brunate, the hotel soon became one of the most distinctive symbols of Italy's Belle Époque. Its commanding position above Lake Como, together with its proximity to the funicular, made it a prestigious retreat for aristocracy and an international clientele.

During its golden years, the Grand Hotel Milano was far more than a place to stay. Its elegant salons and refined interiors hosted social and cultural gatherings, while the hotel also served as a setting for **film productions**. Between the two World Wars, under the direction of renowned Venetian hotelier Luigi Nardi, it established itself as a glamorous destination for European nobility and leading figures of the time.

In the 1950s, guests such as **Anna Magnani**, **Gregory Peck** and **Vittorio De Sica** added further prestige to the hotel, drawn by its atmosphere, hospitality and sweeping views across the Alps and the Po Valley.

Over time, the Grand Hotel Milano gradually lost its role as one of Brunate's leading social destinations and was eventually abandoned in 1999. Years of neglect, structural deterioration, vandalism and a fire in 2012 left a visible mark on the historic property.

Its legacy, however, endured. Today, that heritage lives on through Nuvole Garden Hotel, continuing a story of hospitality and elegance, now reinterpreted through a contemporary vision of luxury.





THE REBIRTH OF AN ICON

A New Chapter
Above Lake
Como

A Contemporary Vision

In 2017, the Grand Hotel Milano began a new chapter. **Italiana Hotels & Resorts** embarked on an extensive restoration to revive the property while safeguarding the architectural character and heritage that had shaped its identity for more than a century.

The project was conceived not simply as a renovation, but as a **refined reinterpretation of the hotel's legacy**, restoring its historic soul while introducing a new vision of contemporary luxury.



THE WEEKEND IS THE WEDDING

Three days, one seamless celebration.

From the first arrival to the morning after, every moment unfolds naturally in one destination.

THE FIRST DAY

Arrival · Welcome
Aperitivo and Dinner

Guests arrive, settle in
and begin the
celebration together.

THE WEDDING DAY

Breakfast · Ceremony ·
Aperitivo · Wedding
Dinner · After-Party

From the first moment
to the final toast, the
entire day unfolds
seamlessly.

THE THIRD DAY

Recovery Brunch ·
Spa & Wellness ·
Honeymoon Extension

A slower final chapter
before departure. Or a
little more time together.



THE FIRST DAY

A day to arrive, unwind and celebrate the joy of being together, before the big day.



SUNSET INTO CELEBRATION

Arrival & Check-in

Settle in and make yourself at home.

Afternoon at Leisure

Relax, explore and enjoy the hotel.

Sunset Aperitivo

Drinks with a view at Terrazza Nuvole.

Welcome Dinner & First Toast

Good food, great company and the first toast to a beautiful weekend ahead.





THE WEDDING DAY

The day we've been waiting for. A celebration of love, laughter and unforgettable moments shared with our favourite people.

A DAY TO REMEMBER

Breakfast with a View

A slow morning overlooking the lake.

Wedding Ceremony

The moment we say "I do."

Cocktail Reception

Raise a glass to love and new beginnings.

Wedding Dinner

An evening of delicious food and celebration.

Dancing & Celebration

Let the music play and the celebrations begin!





THE HOURS BEFORE “I DO”

BREAKFAST WITH A VIEW

Enjoy a leisurely breakfast before taking time for wellness, getting ready and private moments with those closest to you.

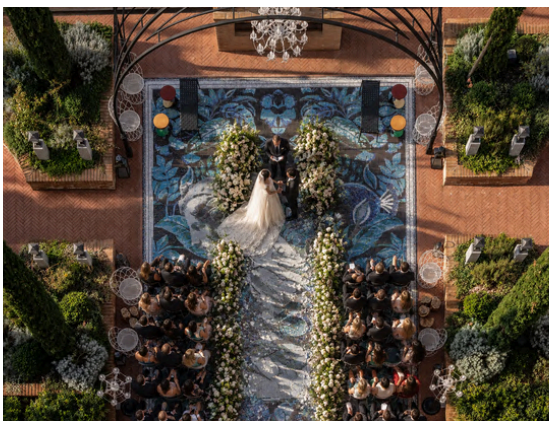




A SETTING LIKE NO OTHER

WEDDING CEREMONY

Exchange your vows on Nuvole Terrace overlooking Lake Como, with the elegant Event Rooms offering an indoor alternative.





THE FIRST CHEERS

COCKTAIL RECEPTION

A moment to celebrate with loved ones over cocktails and canapés, while the newlyweds capture their first memories against the breathtaking lake view.





A CULINARY EXPERIENCE MADE FOR YOU

WEDDING DINNER

A personalised menu, refined table settings and attentive service set the scene for an evening of dining, speeches and heartfelt toasts.





FROM FIRST DANCE TO LAST TOAST

DANCING & CELEBRATION

From your first dance to the music, laughter and cocktails that follow, the evening becomes a celebration entirely your own.





THE LAST DAY

A slower morning, with no need to rush away from the magic.



SAVOUR THE LAST MOMENTS

A Slow Morning

Wake up to panoramic views and enjoy breakfast.

Time to Unwind

Indulge in the hotel's wellness facilities and a little more quiet luxury.

Final Moments Together

Relax, reconnect and savour the last moments of the celebration.

Farewell & Check-out

One last goodbye before heading home with unforgettable memories.



WEDDING SPACES

BLU RESTAURANT

Contemporary indoor and outdoor dining for celebrations of up to 150 guests.



SOLE GOURMET

An intimate panoramic setting for private dinners and refined celebrations. 22-30 guests.



BAR NEGRONI

A refined setting for welcome drinks, after-dinner cocktails and late-night celebrations.



WEDDING SPACES

EVENT ROOMS

An elegant and flexible indoor setting for ceremonies and private celebrations of up to 130 guests.



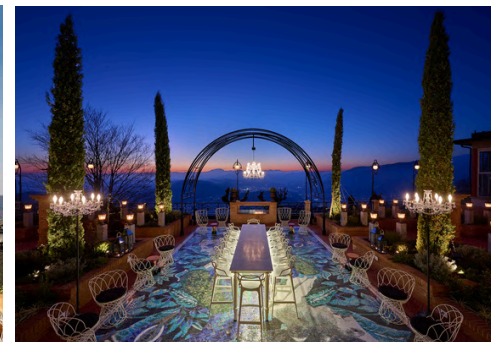
BOTTIGLIERIA

An intimate wine setting for tastings, private gatherings and special moments of up to 40 guests.



NUVOLE TERRACE

A panoramic open-air setting for ceremonies, welcome drinks and sunset receptions.



EXCLUSIVE
USE
PROPERTY PRIVATISATION

Selected spaces at Nuvole Garden Hotel are available for exclusive use on a daily basis, offering greater privacy and flexibility for corporate meetings, dinners and private events.

SPACE	DAILY RATE
BOTTIGLIERIA	EUR 2,000
PLENARY HALL (132 sqm)	EUR 4,500
EXECUTIVE MODULE (76 sqm)	EUR 2,500
PANORAMA MODULE (56 sqm)	EUR 2,000
BLU RESTAURANT - indoor area	EUR 8,000
BLU RESTAURANT - outdoor area <i>Including the Nuvole Terrace</i>	EUR 4,000
BLU · FULL VENUE Including outdoor spaces	EUR 12,000
SOLE RESTAURANT	EUR 6,000

Rates are subject to availability and final event requirements. Applicable taxes and services are confirmed at proposal stage.





ROOMS & SUITES

Designed Around
Light Comfort and
View

STAY TOGETHER, CELEBRATE LONGER

With 80 rooms and suites, Nuvole Garden Hotel can accommodate corporate groups across a varied collection of room and suite styles, spaces and views.

Room allocation is tailored according to the composition of the group, individual requirements, availability and the overall programme, allowing each stay to be organised around the needs of the event rather than a single room category.





ROOMS & SUITES

- 80 Rooms & Suites
- Lake & Mountain Views
- Private Balconies & Terraces
- Selected Rooms with Jacuzzi





PANORAMIC LIVING

Where refined interiors open to
breathtaking views of Lake
Como.





RESTAURANTS

A culinary journey
suspended between
the lake and the sky.



WEDDING & GALA MENUS

Five culinary journeys inspired by Lake Como and Italian tradition.

A collection of five-course menus created for weddings and private celebrations,
each with its own character and culinary identity.



PERLE DEL LARIO — €300 per person

Fresh, refined and distinctly seafood-led.
A delicate balance of luxury and freshness.

GIARDINI DI BALBIANELLO — €200 per person

Elegant Mediterranean flavours with a contemporary touch.
Refined, balanced and timeless.

RIVA D'ORO — €235 per person

Bold Mediterranean flavours with modern character.
Fresh, aromatic and distinctive.

ISOLA COMACINA — €240 per person

A luxurious celebration of premium seafood.
Rich, elegant and memorable.

NOTTE SUL LARIO — €250 per person

Our most refined expression of contemporary seafood cuisine.
Sophisticated, exclusive and unmistakably signature.

DESSERT SELECTION

Each menu is completed with a single-portion dessert selected from our dessert collection.

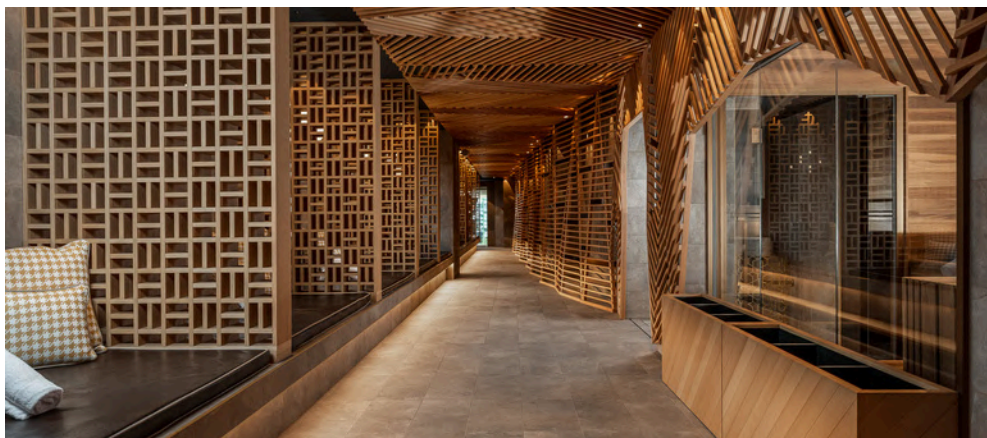
FULL MENUS AVAILABLE IN THE APPENDIX



THE SPA

A restorative sanctuary suspended on the lake

- 3 treatment rooms
- Sauna
- Ice shower & fountain
- Infrared sauna
- Hammam
- Indoor pool & Jacuzzi
- Outdoor pool
- Aroma shower
- Indoor & outdoor relaxation areas



BETWEEN
LAKE
AND SKY

715 Metres
Above Lake Como

AROUND NUVOLE

BRUNATE & PANORAMIC WALKS

Step outside the hotel and explore Brunate's scenic paths, Liberty architecture and viewpoints above Como. The area is also connected with routes towards Faro Voltiano and the surrounding hills.



THE COMO-BRUNATE FUNICULAR

A historic connection between Brunate and the centre of Como, making it easy to move between the tranquillity above the lake and the city below.



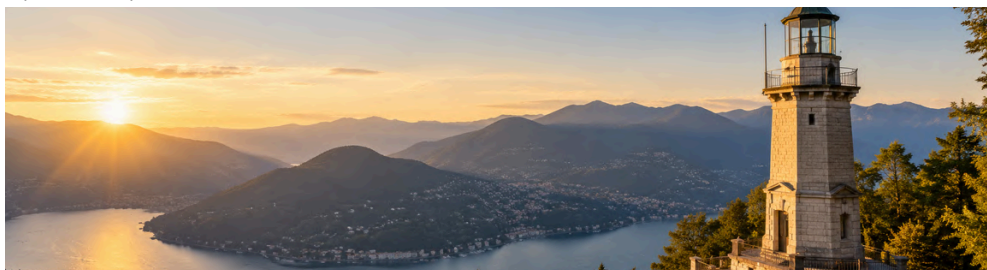
PRIVATE BOAT EXPERIENCES

Discover Lake Como from the water with private boat journeys between its villas, villages and panoramic shores.



VOLTA LIGHTHOUSE – BRUNATE

A historic Brunate landmark dedicated to Alessandro Volta, offering panoramic views over Como and the surrounding Alpine landscape.



ACCESS AND LOGISTICS

Every arrival can be tailored to your stay, from private transfers to luggage and parking arrangements.



FUNICULAR CONNECTION

7-minute funicular ride from central Como, with a **dedicated hotel pass** for priority access and queue-free boarding.



ACCESS & PARKING

The hotel is accessible by car, with convenient on-site parking available for guests.



AIRPORT TRANSFERS

Private transfers can be arranged upon request from :

- MXP · Milan Malpensa
- LIN · Milan Linate
- BGY · Milan Bergamo



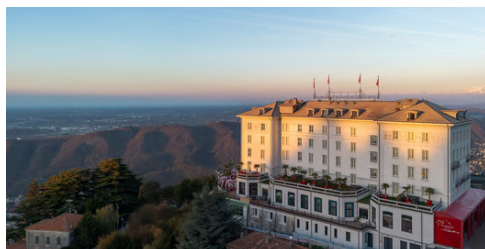
PRIVATE TRANSFERS

Private transfers to and from the surrounding area can be arranged in advance with our dedicated van and chauffeur service, together with luggage handling.

DRIVING TIMES

- Como · 15 min
- Lugano · 40 min
- Milan · 50 min
- Malpensa Airport (MXP) · 40–50 min
- Linate Airport (LIN) · 1 hr
- Bergamo Airport (BGY) · 1 hr 10 min

Approximate driving times, subject to traffic conditions



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APPENDIX

Five culinary journeys inspired by Lake Como and Italian tradition.

PERLE DEL LARIO

Tre ostriche servite al naturale, con sorbetto al Mojito e con panna acida

Three oysters served three ways: natural, with Mojito sorbet and with sour cream

Patata montata e caviale Asetra

Whipped potato with Asetra caviar

Carpaccio di gambero rosso di Mazara del Vallo, sfera di tempura, crema all'arancia e olio al basilico

Mazara del Vallo red prawn carpaccio, tempura sphere, orange cream and basil oil

Ravioli farciti con scampo, in guazzetto di pesce con gallinella, scorfano e scampi

Langoustine-filled ravioli in a fish guazzetto with gurnard, scorpionfish and langoustines

Risotto con capesante e vongole veraci

Risotto with scallops and Mediterranean clams

Padellata di crostacei con aragosta e astice, salsa acidula all'erba cipollina e burro nocciola

Sautéed shellfish with spiny lobster and lobster, tangy chive sauce and brown butter

Dessert monoporzione

Individual dessert

€300 per person

Five culinary journeys inspired by Lake Como and Italian tradition.

GIARDINI DI BALBIANELLO

Insalata di astice, salsa americana, pesto di basilico e chips di grano saraceno
Lobster salad, sauce Américaine, basil pesto and buckwheat chips

Calamarata Verrigni trafilata all'oro con vongole veraci e triglie di scoglio
marinate con limoni in conserva
*Verrigni gold-die calamarata pasta with Mediterranean clams, marinated
red mullet and preserved lemon*

Ravioli di melanzane e mozzarella al pomodoro fresco e basilico
Aubergine and mozzarella ravioli with fresh tomato and basil

Filetto di vitello arrosto con salsa ai funghi, soffice di patate affumicate e
funghi arrostiti
*Roasted veal fillet with mushroom sauce, smoked potato cream and roasted
mushrooms*

Dessert monoporzione
Individual dessert

€200 per person

Five culinary journeys inspired by Lake Como and Italian tradition.

RIVA D'ORO

Tataki di ricciola pescata all'amo, glassato con salsa teriyaki, acqua di pomodoro e cocomero

Line-caught amberjack tataki glazed with teriyaki sauce, tomato water and watermelon

Mezzo pacchero con scampo, scorfano e pomodoro confit in agrodolce

Mezzo pacchero pasta with langoustine, scorpionfish and sweet-and-sour confit tomato

Fregula allo zafferano con ragù di polpo e polvere di finocchietto

Saffron fregula with octopus ragout and wild fennel powder

Dentice con asparago, salsa alla salvia e limone e supplì di patata

Dentex with asparagus, sage and lemon sauce, and potato supplì

Dessert monoporzione

Individual dessert

€235 per person

Five culinary journeys inspired by Lake Como and Italian tradition.

ISOLA COMACINA

Battuta di astice con perle di pappa al pomodoro, la sua salsa e cremoso allo yogurt e agrumi

Lobster tartare with pappa al pomodoro pearls, lobster sauce and citrus yogurt cream

Risotto sfumato allo Champagne, scampi, limone e salsa verde

Champagne risotto with langoustines, lemon and green sauce

Fusilloni Verrigni trafilati all'oro, gambero viola, lime e crumble al timo

Verrigni gold-die fusilloni with purple shrimp, lime and thyme crumble

Branzino di cattura cotto sul sale, salsa norvegese, patata acidula all'erba cipollina e chips di riso Venere

Wild sea bass cooked on salt, Norwegian sauce, tangy chive potato and black rice chips

Dessert monoporzione

Individual dessert

€240 per person

Five culinary journeys inspired by Lake Como and Italian tradition.

NOTTE SUL LARIO SIGNATURE

Ravioli di tonno crudo, erbe di stagione e gazpacho leggero

Raw tuna ravioli with seasonal herbs and light gazpacho

Cappellacci fatti in casa, farciti con astice e lime, la sua salsa, mantecati al burro salato e cavolfiore croccante

Homemade cappellacci filled with lobster and lime, served with lobster sauce, salted butter and crispy cauliflower

Risotto con pistilli di zafferano, gambero viola crudo e fiori di zucca

Risotto with saffron threads, raw purple shrimp and courgette flowers

Filetto di rombo chiodato con terrina di verdure, salmoriglio e patata montata

Turbot fillet with vegetable terrine, salmoriglio and whipped potato

Dessert monoporzione

Individual dessert

€250 per person

DESSERT SELECTION

Insalata di fragole, crema di rabarbaro e gelato allo yogurt

Strawberry salad, rhubarb cream and yogurt ice cream

Tiramisù tradizionale

Traditional tiramisù

Crème brûlée

Classic crème brûlée

Sformatino di cioccolato bianco con lamponi

White chocolate fondant with raspberries

Acqua di rose con frutta fresca e gelato alla vaniglia

Rose water with fresh fruit and vanilla ice cream

Sorbetto di frutta fresca

Fresh fruit sorbet