



Battirame 11

Overview

Battirame 11 is an event venue set within a large urban garden featuring plants, handcrafted wooden furnishings, restored objects, and art installations. Complementing the garden is a 2,000 sqm regenerated and heated tensile structure, furnished with reclaimed materials and greenery.

Its culinary concept celebrates the richness of the local area through an innovative social catering project that uses self-produced or locally sourced seasonal ingredients to create bespoke, sustainable menus.

The venue also offers unique team-building experiences with workshops in glass, wood, ceramics, and plant cultivation.

Category

Unconventional venue

Address

Via del Battirame 11, Bologna

Distance In Km

Historical city center: 9 km

Central train station: 8 km

Airport: 13 km

Parking

Large public outdoor park, unattended and free of charge

Accessible by public transport

TPER bus lines: 56 and 14/b

Contacts

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<https://www.battirame11.eu/>



Meeting rooms Layout

Meeting rooms	Sqm Area	 Theatre	 U Shape	 Classroom	 Boardroom	 Banquet	 Cocktail	Height Mt	Natural light
Columns Hall	70	30	/	/	30	/	40	3.8	Yes
Yellow Room	58	30	/	/	/	25	/	4.78 to 2.81	Yes
Red Room	35	20	/	20	20	/	30	4.98 to 2.80	Yes
Barn	105	70	/	/	50	50	80	3.25 to 6.05	Yes
Marquee	1,000	300	/	/	300	300	350	up to 11.75	No



Standard technical equipment

- Wi-Fi
- Sound system
- Heating / air conditioning
- Flip chart
- Natural light
- Microphone
- Stage platform
- PC
- Video projector

Other available areas

Cloakroom area available; possibility to rent additional spaces and smaller rooms for support activities, meetings, preliminary sessions or side events related to the main event

Opening time for events

To be agreed

Night opening

To be agreed

Restaurant and catering

Catering service provided exclusively by the in-house caterer

Live music

Allowed

Disability access

All spaces are accessible

Sustainability

Battirame 11 is much more than a venue; it is a social project that identifies the potential of people in difficulty and provides them with training. The catering offering prioritizes guests' health, featuring dishes made with home-produced ingredients. The service is plastic-free, with a strong focus on reducing food waste, promoting a circular consumption model that respects natural resources, following the principle of "more flavor, fewer emissions."