



Battirame 11

Overview

Battirame 11 is a stunning event venue set within a large peri-urban garden featuring plants, handcrafted wooden furniture, upcycled objects and artworks. The garden is complemented by a 2,000-square-meter marquee, fully renovated, heated and furnished with reclaimed materials, wooden crafts and greenery, with ample parking for guests.

The gastronomic offering celebrates the region, using mainly self-produced vegetables and products from local producers, with a focus on socially responsible catering. Local and seasonal ingredients are used to create delicious, sustainable dishes, with tailor-made menus for a unique experience.

Battirame 11 also offers team-building experiences through specialized workshops in glass, wood, ceramics and nursery gardening.

Category

Unconventional venues

Distance in Km

Historical centre: 9 km

Station: 8 km

Airport: 13 km

Contacts

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www.battirame11.eu

LOCATION

Address
Via del Battirame 11 - 40138
Bologna

Public transport
Bus Lines 56 and 14/b

Parking
Outdoor parking



MEETING SPACES

Name	Sqm Area	Theatre	U Shape	Classroom	Board	Banquet	Cocktail	Height (m)	Natural light
Colonne	70	30	/	/	30		40	3.80	Yes
Sala Gialla	58	30	/	/		25		4.78	Yes
Sala Rossa	35	20	/	20	20		30	4.98	Yes
Fienile	105	70	/	/	50	50	80	6.05	Yes
Tensostruttura	1.000	300			300	300	350	11.75	No



FEATURES & SERVICES

Technical equipment

- Wi-Fi
- Sound System
- Air Conditioning / Heating
- Flip Chart
- Natural Light
- Microphone
- Mobile/Fixed Stage (available for rental)
- Platform
- Speaker's Podium (available for rental)
- PC
- LCD / Plasma / LED Screens (available for rental)
- Video Projector

Disabled access

Yes

Restaurant/catering

Exclusive in-house catering service

Opening hours for events

To be agreed

Max night opening

To be agreed

Live music/entertainment

Available upon request

Sustainability

Battirame 11 is much more than a venue - it is a social enterprise that supports people facing challenging circumstances through professional training. Our catering focuses on guests' well-being, using carefully selected and self-produced ingredients. The service is entirely plastic-free and committed to reducing food waste through a circular, resource-conscious model guided by the principle of "more flavour, fewer emissions."