Papal Basilica Santa Maria Maggiore

Sunrise Experience
Sunset Experience
2026

DURING PUBLIC CLOSING HOURS

Sunrise & Sunset

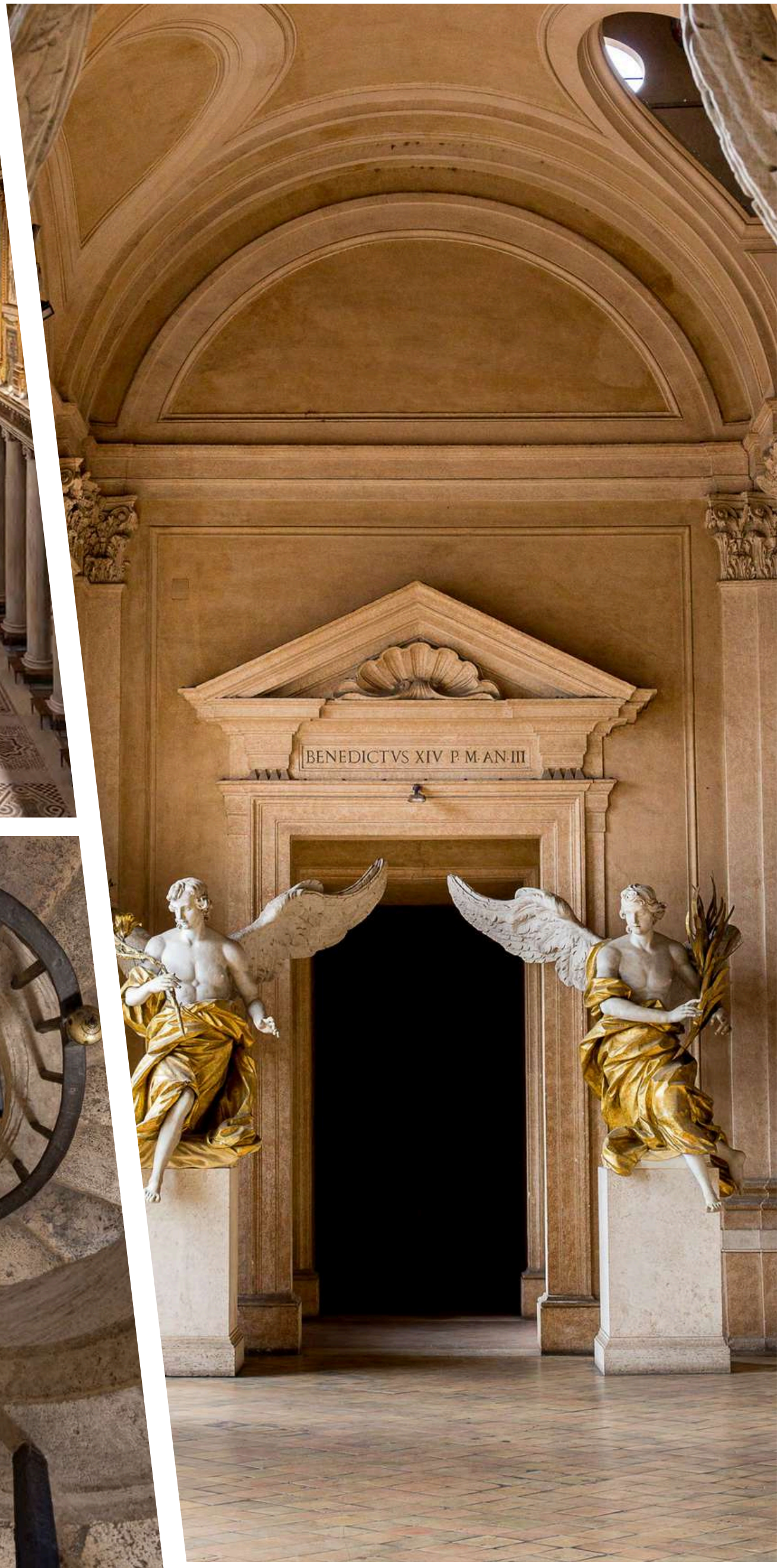
EXPERIENCE

Discover the wonders of the religious and artistic heritage of the **Papal Basilica of Saint Mary Major and of the Liberian Museum Center.**

IN THE EARLY HOURS OF THE MORNING OR AT SUNSET
with our exclusive **PRIVATE TOURS:**

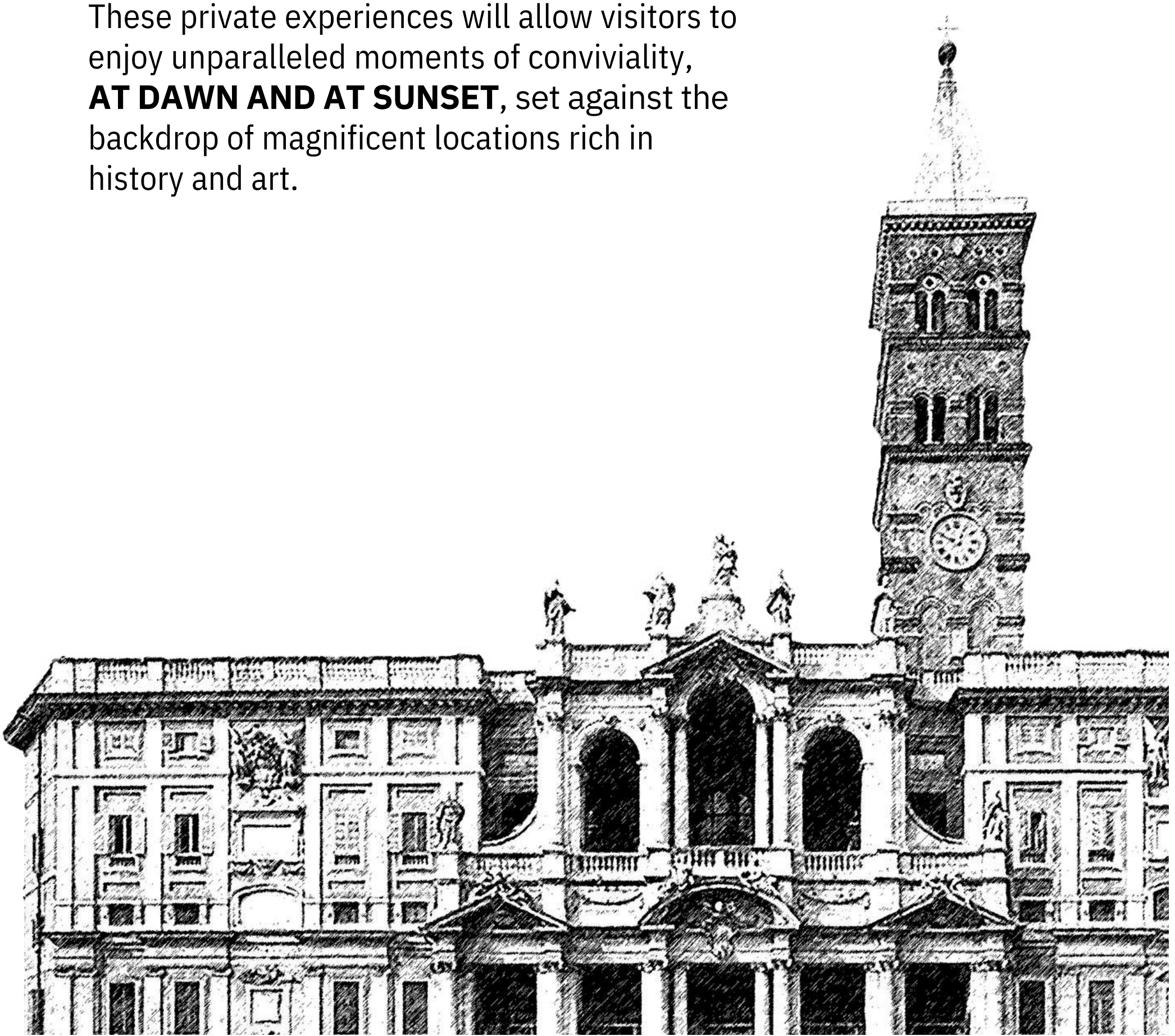
The opportunity to admire the magnificent Basilica and the areas of the museum complex in a truly enchanting and private atmosphere, DURING PUBLIC CLOSING HOURS.

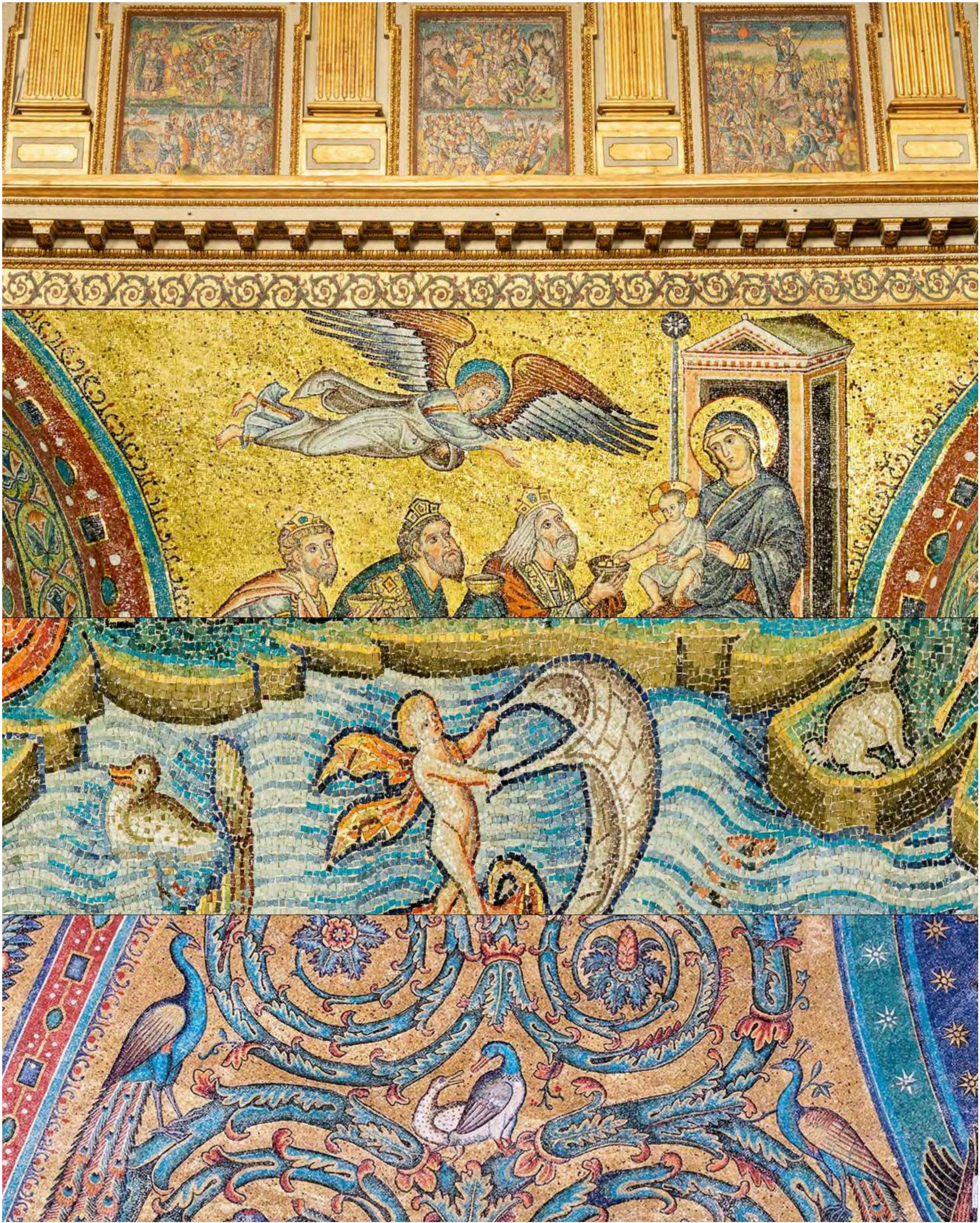
The visit itinerary can be tailored to the needs of the visitors and made even more captivating by including areas of the Basilica that are usually inaccessible, such as the reserved sections of the Sistine Chapel.


BENEDICTVS XIV P·M·AN·III

It will be possible to make the visit even more engaging and memorable **BY REQUESTING A MUSICAL PERFORMANCE WITH THE CHOIR AND ORGANIST** of the Liberian Musical Chapel.

These private experiences will allow visitors to enjoy unparalleled moments of conviviality, **AT DAWN AND AT SUNSET**, set against the backdrop of magnificent locations rich in history and art.





Sunrise & Sunset Experience
BASILICA

Extra Opening Fees:

•Up to 10 visitors:
•From 11 to 20 visitors:
•From 21 to 40 visitors:
•From 41 to 60 visitors:
•From 61 to 100 visitors:
•From 101 to 150 visitors:
•From 151 to 200 visitors:
•From 201 to 300 visitors:
•From 301 to 400 visitors: € 10.000,00

Mandatory Access:

EntrancetoMuseum Areas (Loggia of Blessings, Hall of Popes, Bernini Staircase and Liberian Museum): € 7,50 per person

Optional Services and Access:

•Entrance to Archaeological Area:€ 7,50 per person
•Entrance to 360° Panoramic Terraces: € 4,00 per person
•Exclusive Guide Service: € 250,00
•Opening Service for one closed area of the Sistine Chapel (Crypt or Sacristy): € 250,00
•Opening Service for both closed areas of the Sistine Chapel (Crypt and Sacristy): € 500,00
•Headset (mandatory from 31 visitors onwards): € 1,50 per person
•Music Service by the Organist of the Liberian Musical Chapel: € 200,00
•Choir Service of the Liberian Musical Chapel: € 750,00
•Lights Service: € 150,00

Basic Package:

Itinerary: the guide will lead visitors through the Papal Basilica and the Loggia of Blessings, the Hall of the Popes, the Bernini Staircase, and the Liberian Museum.
Duration: approximately one hour
Reservations: accoglienza.smm@basilica.va and visitemuseo.smm@basilica.va

HIGHLIGHTS *to see*

Loggia of Blessings

Salus Populi Romani

Holy Cradle of Jesus

Nativity by Arnolfo di Cambio

Relic of Saint Luke

Filippo IV by Girolamo Lucenti

Tomb of Gian Lorenzo Bernini

The Lost One

Bernini Staircase

Mosaic by Filippo Rusuti

The Bell Tower

Catering

SERVICES

MENU HAPPY HOUR 1 DRINK

Buvette:

One alcoholic drink of your choice from:

Prosecco di Valdobbiadene DOC
White Wine and Red Wine
Spritz Aperol

Non-Alcoholic Drinks:

Soft Drinks
Assorted Fruit Juices
Still and Sparkling Mineral Water

Finger Food:

Savory Tartlets with:
Salmon, Shrimp and Philadelphia Mousse,
Ricotta and Mortadella Mousse

Stuffed Focaccia Buns with Prosciutto and Fior di Latte,
Bari-Style Focaccia Cubes

Skewers with Fior di Latte Mozzarella and Cherry Tomatoes
Skewers of Salami and Cheese (e.g. Salami and Asiago)

Vegan and vegetarian alternatives are available.

Catering services will be quoted upon request and may vary depending on availability and seasonality.

MENU HAPPY HOUR DELUXE

Buvette:
Prosecco di Valdobbiadene DOC
White Wine and Red Wine
Spritz Aperol
Soft Drinks and Assorted Fruit Juices
Still and Sparkling Mineral Water

Finger Food:
Small Canapés with Salmon and Fresh Cheese,
Prosciutto and Melon, Ricotta and Walnuts,
Low-Fat Cheeses and Sun-Dried Tomatoes

Skewers with Fior di Latte Mozzarella and Cherry Tomatoes
Salami and Cheese (e.g. Salami and Asiago)
Cubes of Savory Pies or Quiche Lorraine

Tapas:
Basil Cream with Crispy Guanciale
Panzanella with Andria Burrata Cream
Small Glass of Grains and Kernels

1 Cold First Course of your choice from:
Gnocchetti Sardi with Eggplant, Cherry Tomatoes, Basil,
Buffalo Mozzarella and Pine Nuts
Mezze Penne with Zucchini Pesto, Salmon and Dill
Cavatelli with Asparagus, Shrimp and Saffron

Dessert:
Fruit Skewers
Cream-Filled Profiteroles

Vegan and vegetarian alternatives are available.

Catering services will be quoted upon request and may vary depending on availability and seasonality.

MENU LIGHT DINNER

Buvette:
Prosecco di Valdobbiadene DOC
White Wine and Red Wine
Spritz Aperol
Soft Drinks and Assorted Fruit Juices
Still and Sparkling Mineral Water

Buffet:
Selection of Salami and Cheeses Served with Rosemary Focaccia
Fennel with Oranges, Baby Spinach and Flax Seeds
Rice Salad with Shrimp, Zucchini and Turmeric

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Assorted Rustic Mini Pies:
Pepper Cream, Ricotta and Spinach, Prosciutto, Speck, Tuna

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Mini Savory Muffins:
Tomato, Cooked Ham

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Savory Pie with Ricotta and Prosciutto or Ricotta and Spinach

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1 Hot First Course of your choice from:
Lasagna Bolognese
Eggplant Parmesan
Lasagna with Salmon and Smoked Provola

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Seasonal Fresh Fruit Skewers
Assortment of Small Classic and Modern Pastries

The menu has been designed to ensure the provision of dishes suitable for a Vegan and Gluten-Free diet.

Catering services will be quoted upon request and may vary depending on availability and seasonality.

3-COURSE SIT-DOWN DINNER MENU

At the Table:
Soft Drinks
White Wine and Red Wine
Still and Sparkling Mineral Water

1 First Course of your choice from:
Seafood Lasagna
Baked Ravioli Carbonara Style with Cacio e Pepe Sauce and Crispy Guanciale
Panciotti Filled with Eggplant and Scamorza, with Cherry Tomatoes and Parmesan

1 Main Course with Side Dish of your choice from:
Veal Millefeuille with Zucchini and Provola
Saffron Potatoes and Sautéed Swiss Chard with Butter
Sea Bass Roll with Shrimp and Crispy Kataifi Pastry
Saffron Potatoes and Marinated Red Cabbage
Jerusalem Artichoke and Potato Flan with Montasio Fondue and Walnuts
Sautéed Chicory and Baked Radicchio

1 Dessert of your choice from:
Tiramisù
Pistachio Bavarois with Dark Chocolate Glaze
Red Berry Cheesecake

Vegan and vegetarian alternatives are available,
the menu will be the same for all guests.

Catering services will be quoted upon request and
may vary depending on availability and seasonality.

4-COURSE GALA DINNER MENU

WELCOME DRINKServedonaTray:
Prosecco di Valdobbiadene DOC
White and Red Wine, Le Voilà Banqueting Selection
Soft Drinks and Assorted Fruit Juices
Still and Sparkling Mineral Water

Assorted Tartines of Various Flavors and Colors
with Sandwich Bread in Charcoal, Tomato, Multigrain, Classic, Spinach
Fillings: Salmon, Shrimp, Gorgonzola, Swordfish, Tuna

Mini Maritozzi with Turmeric, Spirulina and Red Beets,
filled with Cheese and Salmon Mousse, Tomato and Pecorino Romano PDO

At The Table:
Soft Drinks
White and Red Wine
Still and Sparkling Mineral Water

1 Starter:
"Pappa al Pomodoro" with Basil Crumble and Buffalo Mozzarella Flakes
Marinated Salmon Carpaccio with Avocado Bavarois and Savory Ginger Crumble
Jerusalem Artichoke and Potato Flan with Montasio Fondue and Walnuts

1 First Course of your choice from:
Lasagna with Treviso Radicchio and Walnuts
Baked Ricotta and Pistachio Ravioli with Cherry Tomatoes,
Swordfish and Eggplant
Zucchini Wrap with Tonnarelli Cacio e Pepe

1 Main Course with Side Dish of your choice from:
Pork Fillet Wrapped in Prosciutto with Sage Demi-Glace
Sautéed Chicory and Roasted Potatoes
Swordfish Roll with Citrus Crust, Raisins and Pine Nuts
Julienned Zucchini with Mint and Parmentier Potatoes
Eggplant Cake with Basil on Buffalo Mozzarella Cream,
Confit Cherry Tomatoes and Olive Oil Crisp Bread

1 Dessert of your choice from:
Dark Chocolate Cream, Berry Gelée, Chocolate Biscuit
Lemon Delight

Vegan and vegetarian alternatives are available. The menu will be the same for all guests.
Catering services will be quoted upon request and may vary depending on availability and seasonality.

Papal Basilica Santa Maria Maggiore

SERVICE

notes

- The booking of visits requires a minimum payment for 20 tickets, regardless of the actual number of participants;
- The happy hour and light dinner menus include standing service. To receive a quote for possible seating arrangements, please contact the following email address: accoglienza.smm@basilica.va and visitemuseo.smm@basilica.va;
- The service must be confirmed at least 7 days prior to the event date agreed upon with the client;
- The food and wine offering may vary depending on the number of guests;
- Any food intolerances must be communicated at least 4 days before the event;
- A tolerance of 5–8 guests is allowed and must be communicated by the day before the event.

In collaboration with
Le Voilà Banqueting.com