



Serre dei Giardini Margherita

Overview

The spaces of the Serre dei Giardini Margherita are the result of an urban regeneration project that promotes change based on sustainability and beauty. The highly innovative locations are nestled in the greenery of the gardens and just a stone's throw from the city center, equipped with cutting-edge technology, offering unique and valuable experiences.

Category

Unconventional venues

Address

Via Castiglione 134 - 40136
Bologna

Distance In Km

Historical center: 400 m
Train station: 3 km
Airport: 8,5 km

Parking

Indoor for up to 5 cars / outdoor
located 50 m away at Giardini
Margherita / Staveco affiliated parking
800 m away

Accessible by public transportation







Bus lines T2 and 29

Contacts

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Corporate events manager
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<https://leserredeigiardini.it/>



Meeting Rooms layout

Meeting rooms	Spm Area	 Theatre	 U Shape	 Classroom	 Boardroom	 Banquet	 Cocktail	Heigh Mt	Natural Light
Serra Madre	300	155	Yes	Yes	/	/	280	5	Yes
Serra Liberty	80	50	/	30	8	20	/	3,5	Yes
Serra Orto	60	/	/	40	40	40	/	3,5	Yes



Standard technical equipment

- Wifi
- Amplification
- Heating/airconditioning
- Control booth
- Flipchart
- Natural light
- Microphone
- Movable stage
- Footboard
- Podium for speakers
- PC
- 4 lcd-plasma-ledscreens
- Simultaneous translation
- Video projector model

Opening Hours for events

9 am - 1 pm

Night Opening

To be agreed upon

Catering and Restaurant

In-house catering

Live Music

Yes, including both live music and immersive audio experiences

Accessibility

Yes, in all spaces

Sustainability

The whole project of Le Serre dei Giardini Margherita was born with the idea of promoting a change in lifestyles in the name of ecological thinking and promoting new forms of coexistence to counter climate change. In Le Serre, everything speaks of environmental sustainability, ranging from energy efficiency, food, sustainable mobility and waste reduction to cultural offerings.