



Banquet Menu

Coffee Break Menu

WELCOME COFFEE €5.00

American Coffee

Hot and Cold Milk

Tea and Infusions selection

Selection of 2 types of fruit juices

Mineral water: still and sparkling

COFFEE STATION MEETING ROOM €7.00

Espresso Coffee Machine

Hot and Cold Milk

Tea and Infusions selection

Selection of 2 types of fruit juices

Mineral water: still and sparkling

Assorted biscuits from our Lab

STANDARD COFFEE BREAK (SWEET)

€8.00

American Coffee

Hot and Cold Milk

Tea and Infusions selection

Selection of 2 types of fruit juices

Mineral water: still and sparkling

Assorted Biscuits from our lab

Two- flavor donut or lemon plum cake

Coffee Break Menu

BASIC COFFEE BREAK €10.00

Menu (Morning)

American Coffee

Hot and Cold Milk

Tea and Infusions selection

Selection of 2 types of fruit juices

Mineral water: still and sparkling

Butter Croissants

Apricot Tart

BASIC COFFEE BREAK

€10.00

Menu (Afternoon)

American Coffee

Hot and Cold Milk

Tea and Infusions selection

Selection of 2 types of fruit juices

Mineral water: still and sparkling

Biscuit from our Lab

Apple cake

EXECUTIVE COFFEE BREAK (SWEET & SAVORY)

€13.00

American Coffee

Hot and Cold Milk

Tea and Infusions selection

Selection of 2 types of fruit juices

Mineral water: still and sparkling

Mini Butter Croissant

Mini krapfen

Focaccia from our lab with Tomato and Mozzarella Cheese

Assorted Mini tramezzini

Slices of Red pizza from our Lab

Coffee Break Menu

COFFE BREAK CROWNE PLAZA €15.00

Menu 1

American Coffee

Hot and Cold Milk

Selection of fruit juices 2 types

Mineral water; still and sparkling

Butter croissant

Mini variegated muffin

Chicken and lettuce wrap

Slices of Red Pizza from our Lab

Byrek with ricotta and spinach

Menu 2

American Coffee

Hot and Cold Milk

Selection of fruit juices 2 types

Mineral water; still and sparkling

Butter croissants

Mini creamy Krapfen

Cobblers with Ham and Cheese

Mini - Multi- Grain Bread with Turkey, Arugula, and Honey Mustard

Byrek ricotta and spinach (pie)

EXTRA F&B WITH SUPPLEMENT €3.00/5.00 pp

- Fresh cut fruit
- Exotic fruit

Banquets & Groups

SERVED 1 – €20.00 / person

Starter

Mixed Salad with Tomatoes, Arugula & Parmesan

Choice of Main Course *(Select one from each option)*

Option A

- Fusilli with eggplant cream, fresh tomatoes & salted ricotta

OR

- Sorrento-style eggplant with provola cheese & basil

Option B

- Mezze Maniche alla Amatriciana

OR

- Veal in tuna sauce with gratinated potato flatbreads

Option C

- Risotto with prawns & lemon

OR

- Fish in crock with smoked carrot purée

Dessert

- Fruit composition

OR

- Panna Cotta with red fruits

Drinks

- Natural/Sparkling Water

Banquets & Groups

SERVED 2 – €24.00 / person

Starter

Mixed Queen Salad with Green Apples & Walnuts

Choice of Main Course *(Select one from each option)*

Option A

- Trofiette with seafood & semi-dry cherry tomatoes

OR

- Citrus salmon darna on creamed potato soup

Option B

- Strozzapreti alla Norcina

OR

- Chicken drumsticks “Cacciatore Style”

Option C

- Paccheri with tomato & parmesan shavings

OR

- Valdostana veal with cheese, zucchini & Grana cheese

Dessert

- Fruit composition

OR

- Chocolate & caramel mousse

Drinks

- Natural/Sparkling Water

Banquets & Groups

SERVED 3 – €28.00 / person

Starter

Crowne Salad

(Iceberg, carrots, cucumbers, purple cabbage & croutons)

Choice of Main Course *(Select one from each option)*

Option A

- Lemon, herb & smoked provola risotto

OR

- Roast beef with rustic potatoes

Option B

- Seafood soup

OR

- Luciana-style octopus soup with croutons

Option C

- Sedanini with veal ragout & zucchini chips

OR

- Pork loin in milk & rosemary with sautéed vegetables

Dessert

- Fruit composition

OR

- Deconstructed millefeuille with chocolate sauce

Drinks

- Natural/Sparkling Water

Banquets & Groups

SERVED 4 – €32.00 / person

Starter

Greek Salad

Choice of Main Course *(Select one from each option)*

Option A

- Gnocchi with scampi cream

OR

- Fish fillet in Mediterranean crust with vegetables in sour sauce

Option B

- Calamarata with seafood ragout & olives

OR

- Fried calamari with lime & crunchy vegetables

Option C

- Lasagna Bolognese

OR

- Veal stew with potatoes & vegetables

Dessert

- Fruit composition

OR

- Deconstructed millefeuille with chocolate sauce

Drinks

- Natural/Sparkling Water

Banquets & Groups

À LA CARTE OPTIONS

First Courses

- Risotto Cacio e Pepe with zucchini flowers (seasonal)
- Casarecce with basil pesto, confit tomatoes & Grana flakes
- Fusilli with Puttanesca sauce
- Vegetarian lasagna
- Orecchiette with zucchini, prawns & aromatic crumble
- Mezze Maniche with seafood ragout, olives, capers & lemon

Main Courses + Side Dishes

- Oven-baked veal with herbs & roasted peppers
- Oven-baked roast pork with sautéed vegetables
- Braised beef with new potatoes, butter & sage
- Soy-glazed salmon with ginger carrot wok
- Fish fillets in stew with sautéed spinach
- Grilled fish fillet with Partenopean-style escarole

Finger-Food Cocktail Party Menu

AMPHITHEATRUM – €17.00 pp

10 pieces

COLD CANAPÉS

- Caprese Salad Glasses with Tomatoes & Basil
- Chickpea Hummus with Vegetable Sticks
- Bruschetta with Roasted Peppers & Feta
- Andalusian Gazpacho Shot

HOT CANAPÉS

- Apulian Pizza Slices with Tomatoes & Olives
- Albanian Cheese Rolls (Byrek)
- Spanish Potato Tortilla
- Mini Cacio e Pepe Supplì

DESSERTS

- Mini Fresh Fruit Cups
- Chocolate Mousse with Red Fruit Coulis

VENUS DURRACHINA – €22.00 pp

12 pieces

COLD CANAPÉS

- Caprese Salad Glasses
- Shrimp Wrap with Cream Cheese, Arugula & Confit Tomatoes
- Savory Choux Pastry with Salmon Mousse & Dill
- Rustic Crouton with Bacon & Onion Jam
- Salad Cups

HOT CANAPÉS

- Apulian Pizza Slices
- Spanish Potato Tortilla
- Mini Cacio e Pepe Supplì
- Potato & Provolone “Crock & Roll”

DESSERTS

- Mini Fresh Fruit Cups
- Small Glass of Tiramisu
- Choux Craquelin with Cream & Chocolate

Finger-Food Cocktail Party Menu

BYZANTIUM GOLD - €27.00 pp

14 pieces

COLD CANAPÉS

- Caprese Salad Glasses
- Quinoa Cups with Vegetables, Edamame & Avocado
- Blinis with Salmon, Goat Cheese & Tobiko
- Rustic Crostini with Vegetable Caponata
- Baba Ghanoush with Smoked Eggplant & Sesame

HOT CANAPÉS

- Apulian Pizza Slices
- Tempura Shrimp with Artisan Lemon Sauce
- Salmon & Avocado Hosomaki with Goat Cheese
- Culurgiones (Gyoza-style) with Pecorino Fondue
- Spicy Praline Chicken
- Potato "Crock & Roll"

DESSERTS

- Mini Fresh Fruit Cups
- White Chocolate & Lime Cream (small glass)
- Mini Raspberry & Mint Mousse

Finger-Food Cocktail Party Menu

ADDITIONAL CANAPÉS (À LA CARTE)

€2.00 per piece – Cold / Hot / Sweet

Accompanied by marinated olives & nuts

COLD CANAPÉS

- Vegetable Mille-Feuille
- Éclair with Zucchini Cream
- Bruschetta with Grilled Peppers & Feta
- Mini Eggplant Parmesan
- Stuffed Endive with Gorgonzola & Walnuts
- Devil Eggs
- Tortilla Caesar Wrap
- Hummus Shot
- Baba Ghanoush Shot
- Mini Greek Salad
- Roquefort & Cashew Mousse
- Mini Croque with Truffle Cream
- Langouste & Avocado Mini Tart
- Choux with Smoked Salmon & Dill Cream
- Palm Heart & Prawn Tartelette
- Smoked Salmon Roll with Avocado & Sesame
- Assorted Sushi Rolls & Nigiri
- Mini Blinis with Cheese Mousse & Baby Shrimps
- Green Pea Mousse with Baby Octopus
- Tuna Tartare with Virgin Sauce
- Asparagus Cream Shot with Seared Tuna
- Smoked Salmon & Goat Cheese Canapé
- Seafood Salad with Coriander
- Roquefort Mousse & Smoked Swordfish Choux
- Tuna Tartare Toast

Finger-Food Cocktail Party Menu

ADDITIONAL CANAPÉS (À LA CARTE)

€2.00 per piece – Cold / Hot / Sweet

Accompanied by marinated olives & nuts

HOT CANAPÉS

- Cheese Cigars
- Sambuusa with Vegetables
- Mini Seafood Skewer
- Shrimp Burek
- Crispy Vegetable Strudel
- Vegetarian Mini Quiche
- Mini Margherita Pizza & Mozzarella Sticks
- Mini Vol-au-Vent with Mushrooms
- Mini Vegetable & Camembert Sandwich
- Spanish Tortilla
- Cheese Croquettes
- Empanadas with Fried Seafood & Curry
- Coconut-Crusted Prawns
- Mozzarella in Carriage
- Salmon Tandoori Skewer
- Salmon Bites with Lemon Butter Sauce
- Tuna & Potato Burek
- Squid Skewer with Sesame
- Chicken Burek
- Shish Taouk Mini Skewer
- Arancini Bolognese
- Meat Pie
- Mini Wellington
- Lebanese Kibbeh
- BBQ Chicken Wings
- Mini Beef Slider
- Mini Pork Slider

Finger-Food Cocktail Party Menu

ADDITIONAL CANAPÉS (À LA CARTE)

€2.00 per piece – Cold / Hot / Sweet

Accompanied by marinated olives & nuts

HOT CANAPÉS

- Beef Tataki Fillet
- Pork Sausage & Stracchino Crostini
- Steamed Oysters with Chorizo & Confit Onion
- Air-Dried Duck Breast Canapé
- Foie Gras Canapé with Apple Chutney
- Ham & Melon
- Bresaola & Parmesan Toast
- Mini Club with Foie Gras & Pain d'Épice
- Gazpacho Shot
- Salami Milano Cones

Finger-Food Cocktail Party Menu

ADDITIONAL CANAPÉS (À LA CARTE)

€2.00 per piece – Cold / Hot / Sweet

Accompanied by marinated olives & nuts

SWEETS

- Red Fruits Macaron
- Mini Vanilla Éclair
- Almond Tartlets
- Mini Black Forest
- Mini Crème Brûlée
- Fresh Fruit Skewer
- Lemon Meringue Tartelette
- Mini Tiramisu
- Mini Opéra
- Fruit Salad Shot
- Chocolate “Tigres”
- Mini Fruit Tartlets
- Choux with Hazelnut Cream
- Mini Doughnuts
- Mini Chocolate Éclair
- Lemon-Ginger Macaron
- Chocolate Fondant
- Chocolate Mousse Duet
- Fruit Brochettes
- Mini Tiramisu
- Mango Panna Cotta
- Vanilla Millefeuille
- Nougat Parfait
- Brownies with Salted Cashew Nuts

Buffet & Self-service Menu

€25.00 per person

Menu 1

Cold Dish:

Assorted bread: white, wholemeal, and multi-grain

Focaccia of our own production

Goji Berries

Caprese Salad

Greek Salad

Cheese Platter with Jams

Carpaccio of Pink Meat with Rocket and Flakes of Seasoned Cheese

Hot Dish:

Tricolored Cooked Vegetables

Mashed Potatoes

Small Rice Arancini

Main Course:

Cream of Spinach with Crouton

Ricotta and Spinach Crescents with Melted Butter and Sage

Dorado Fish Fillet on Mediterranean Potato Crust

Dessert:

Chocolate Chantilly Cake

Buffet & Self-service Menu

€25.00 per person

Menu 2

Cold Dish:

Assorted Bread

Focaccia

Exotic Rice Salad

Raw Vegetables with Salmoriglio

Caesar Salad

Cheese Platter with Jams

Marinated Salmon with Orange and Fennel

Roast Beef with Arugula and Parmesan Shavings

Hot Dish:

Grilled Zucchini, Aubergines, and Peppers

Potato Gratin with Herbs

Main Course:

Pumpkin and Chestnut Cream Soup

Crêpes with Florentine Steak and Seafood Gratin

Slow-Cooked Beef Roast with White Wine Sauce and Rosemary

Dessert:

Mimosa Cake with Red Fruits

Buffet & Self-service Menu

€25.00 per person

Menu 3

Cold Dish:

Assorted Bread

Focaccia

Couscous Oriental Style

Chef's Salad with Rocket, Apples, Walnuts, and Parmesan

Thai Rice with Prawns and Vegetables with Soy

Ham with Milk Cream

Traditional Cheese with Jam

Hot Dish:

Cauliflower Gratin with Sesame and Modena Balsamic Glaze

Baked Vegetables with Thyme

Main Course:

Cream of Potatoes and Vegetables

Mezze Penne with Tuna and Tomato

Lemon Chicken Fillet

Dessert:

Chocolate Tenerina Cake

Buffet & Self-service Menu

€30.00 per person

Menu 1

Cold Dish:

Assorted Bread

Focaccia

Barley and Spelt with Mediterranean Pesto, Dried Tomatoes, and Feta

Catalan Cuttlefish

Tyrolean Speck Veils

Sweet Caciotta

Nicoise Salad

Chef's Salad with Shrimp Marinated in Lime and Avocado

Hot Dish:

Cauliflower Gratin with Sesame and Modena Balsamic Glaze

Sweet and Sour Vegetable Caponata

Main Course:

Creamy Potato and Crunchy Leek Soup

Fusilli with Butter, Anchovies, and Golden Bread with Herbs

Chicken Drumsticks Cacciatore Style

Dessert:

Grandma's Cake

Buffet & Self-service Menu

€30.00 per person

Menu 2

Cold Dish:

Assorted Bread

Focaccia

Mediterranean Tabbouleh with Cuttlefish and Crispy Vegetables

Savoyard Salad with Iceberg Cheese, Octopus, and Potatoes

Raw Ham Veils with Fresh Mozzarella

Local Caciotta

Gypsy Salad (Greens, Turkey, Cheese, Peppers, Black Olives)

Hot Dish:

Fennel Gratin

Vegetable Ratatouille

Main Course:

Cream of Zucchini with Grana Padano Fondue

Sedanini Flan with 4 Cheeses

Beef Loin “Lonzeta di Suino” with Citrus and Apple Sauce

Dessert:

Apple Tatin

Buffet & Self-service Menu

€30.00 per person

Menu 3

Cold Dish:

Assorted Bread

Focaccia

Caprese Salad

Hawaiian Salad with Chicken, Seared Pineapple, Couscous with Herbs and Vegetables

Roman Salad with Celery, Gruyere Cheese, Prawns, and Crispy Bacon

Selection of Local Cured Meats

Roasted Pepper and Feta Crostini

Hot Dish:

Crunchy Potatoes

Eggplant Slices in Batter with Mint

Main Course:

Cream of Vegetables

Pasta alla Norcina with Mushrooms, Sausage, and Cream

Roast Veal with BBQ Sauce

Dessert:

Paradise Cake

Buffet & Self-service Menu

€34.00 per person

Menu 1

Cold Dish:

Assorted Bread

Focaccia

2 Rice Salad with Wok Vegetables

Caesar Salad

Special Salad with Iceberg, Walnuts, Mozzarella, and Dried Tomatoes

Byrek with Ricotta and Spinach

Selection of Local Cured Meats

Houmous with Raw Vegetables

Hot Dish:

Mashed Potatoes

Sautéed Peas

Main Course:

Cream of Vegetables

Pasta alla Norma

Chicken Curry with Steamed Basmati Rice

Dessert:

Fresh Fruit Tart

Buffet & Self-service Menu

€34.00 per person

Menu 2

Cold Dish:

Assorted Bread

Focaccia

Potato, Spinach, and Mozzarella Tortilla

Citrus-Marinated Salmon Carpaccio

Carrot, Tuna, and Bean Salad with Pickled Onion

Bresaola Roll with Goat Cheese and Confit Tomatoes

Mediterranean Salad (Greens, Pachino, Mozzarella, Corn, Tuna)

Ham and Melon

Hot Dish:

Mixed Baked Vegetables

Main Course:

Cream of Mushrooms

Lasagna Bolognese

Rolled Beef Belly in Porchetta Style

Dessert:

Chocolate and Pear Cake

Buffet & Self-service Menu

€34.00 per person

Menu 3

Cold Dish:

Assorted Bread

Focaccia

Calamari, Courgette, Olive, and Almond Salad

Caesar's Shrimp Salad

Waldorf Salad

Cod Slices Fried with Citrus Fruits and Fennel

Turkey with Avocado and Walnuts with Mustard Dressing

Hot Dish:

Baked Potatoes with Yogurt and Dill Sauce

Carrot Purée with Cardamom

Main Course:

Creamy Tomato Soup with Basil and Grana Cheese Fondue

Sorrento-Style Gnocchi

Beef Fillet Carpaccio with Rocket, Parmesan Shavings, and Truffle Dressing

Dessert:

Caprese Cake with Limoncello

OR Typical Traditional Sweets:

Trilece, Baklava, Kadaif, Portokalopita

Buffet & Self-service Menu

€42.00 per person

Menu 1

Cold Dish:

Assorted Bread

Focaccia

Quinoa with Cuttlefish Tataki and Confit Tomatoes

Exotic Salad with Smoked Salmon and Mango

Crispy Salad (Greens, Bacon, Eggs, Mushrooms, Potatoes)

Catalan Prawn and Avocado

Mixed Cured Meats with Local Cheese

Hot Dish:

Sweet and Sour Peppers

Baked Courgettes

Main Course:

Rosemary Chickpea Soup

Vegetarian Lasagna

Roast Turkey and Ham with Mushroom Sauce

Dessert:

New York Cheesecake

Buffet & Self-service Menu

€42.00 per person

Menu 2

Cold Dish:

Assorted Bread

Focaccia

Quinoa with Cuttlefish Tataki and Confit Tomatoes

Exotic Salad with Smoked Salmon and Mango

Crispy Salad

Catalan Prawn and Avocado

Mixed Cured Meats with Local Cheese

Hot Dish:

Sweet and Sour Peppers

Baked Courgettes

Main Course:

Rosemary Chickpea Soup

Vegetarian Lasagna

Roast Turkey and Ham with Mushroom Sauce

Dessert:

New York Cheesecake

Buffet & Self-service Menu

€42.00 per person

Menu 3

Cold Dish:

Assorted Bread

Focaccia

Caprese Salad

Sardinian Gnocchi with Pesto, Mozzarella, Olives, and Concassé Cherry Tomatoes

Potato Tortillas with Provola Cheese and Chorizo

Bresaola Roll with Goat Cheese and Confit Tomatoes

Tasty Salad of the Chef

Caciocavallo Cheese Salad with Celery, Honey, and Walnuts

Hot Dish:

Gratinated Vegetables

Margherita Eggplants

Main Course:

Cream of Beans and Mussels

Fusilli with Sea Bass Ragout, Cherry Tomatoes, and Pistachios

Beef Strips with Balsamic Vinegar Reduction

Dessert:

Profiteroles

OR Traditional Sweets:

Trilece, Baklava, Kadaif, Portokalopita

GALA MENU

GALA 1 – €55.00 pp

STARTER

- Smoked Beef Carpaccio with raw & cooked vegetables, chickpea hummus

FIRST COURSE

- “Maltagliati” Pasta with lamb ragout, crispy chips & Pecorino DOP fondue

MAIN COURSE

- Pork fillet marinated with mustard & honey, apple sauce & seasonal vegetables

DESSERT

- Three-chocolate mousse with caramelized pineapple & citrus fruits

GALA 2 – €60.00 pp

STARTER

- Exotic salad with quail confit & herbs

FIRST COURSE

- Fusilli with lamb ragù & herb bread

MAIN COURSE

- CBT Lamb with mint sauce & carrot flan

DESSERT

- Shortcrust pastry tart with cream & fruit

GALA MENU

GALA 3 – €69.00 pp

STARTER

- Deconstructed Caprese salad with arugula & basil coulis

FIRST COURSE

- Sorrento-style seafood gnocchi with burrata, tomato, flambéed prawns & basil coulis

MAIN COURSE

- Salmon fillet with soy sauce, potatoes & spinach

DESSERT

- Pineapple carpaccio with Cointreau sauce, vanilla ice cream & pistachios

GALA 4 – €82.00 pp

STARTER

- Salmon & guacamole ceviche with crispy celery & confit tomatoes

FIRST COURSE

- Burrata-filled ravioli with shellfish cream

MAIN COURSE

- Sea bass millefeuille with soft potatoes, champagne sauce & vegetable chips

DESSERT

- Chocolate & caramel cake with cream ice cream

GALA MENU

GALA 5 – €95.00 pp

STARTER

- Shellfish Catalana with raspberry & lemongrass vinaigrette

FIRST COURSE

- Risotto with porcini mushrooms, cuttlefish, thyme & ginger

MAIN COURSE

- Tataki in aromatic crust with potatoes & green pepper sauce

DESSERT

- Tropical Lemon Essence

Beverage packages

Soft drinks package – €5.00 per person

Includes:

- Soft drinks
- Water
- Coffee
- Tea

Duration: 5 hours

Extra hours: €2 per person / 2 hours



Standard Package – €35 per person

Includes:

- House white wine
- House red wine
- House rosé wine
- House beer

Duration: 5 hours

Extra hours: €10 per person / 2 hours



Cocktail Package – €40 per person

Includes:

- House white wine
- House red wine
- House rosé wine
- House beer
- 2 signature cocktails

Duration: 5 hours

Extra hours: €14 per person / 2 hours



Beverage packages

Premium Package – €45 per person

Includes:

- Premium white wine
- Premium red wine
- Premium rosé wine
- Premium beer
- Premium whisky, vodka, gin & rum

Duration: 5 hours

Extra hours: €18 per person / 2 hours



Ultra-Premium Package – €55 per person

Includes:

- Premium white wine
- Premium red wine
- Premium rosé wine
- Premium beer
- 2 signature cocktails
- Sparkling wine / Franciacorta
- Premium whisky, vodka, gin, tequila & rum

Duration: 5 hours

Extra hours: €24 per person / 2 hours

