



# HOTEL FORUM ROMA

## ROOF GARDEN RESTAURANT

### WEDDING MENU'

BUFFET COCKTAIL WITH DRY SNACKS AND CANAPES

ROYAL HORS-D'OEUVRE (mixed smoke fish)

RISOTTO WITH GREEN HERBS  
TONNARELLI WITH SEA FOOD

SEA-BASS "ADMIRAL" (with king prawns)  
parsley potatoes

LEMON SHERBET

SADDLE OF VEAL "FORUM" (with mushrooms sauce)  
fresh vegetables of season

GARNISHED FRESH FRUIT SALAD

WEDDING CAKE

### OTHER CHOICES

APPETIZER : Italian Appetizer / Sea food Appetizer  
Mixed gratinated Sea Food  
Langoustines Cocktail  
Air-dried Beef with Field Lettuce

FIRST COURSE : Stuffed Homemade Pasta in pink sauce  
Linguine in Salmon sauce / Truffled Crepes with Cheese  
Fettuccine in Mushrooms sauce  
Risotto with Red Chicory and Provola or with Champagne

MAIN COURSE : Veal Escalopes cooked with Champagne sauce  
Veal Escalopes "Princesse"  
Tenderloin in Barolo Wine sauce  
Fillet of Beef "Wellington"  
Suckling Pig with Myrtle / Baked Grouper

DESSERTS : Melba Peach / Helene Pear / Grand Marnier soft Ice-cream  
Assorted Miniature Delicacies / Caramelized Flaming Fruit

WEDDING CAKE : Mariage / Charlotte / Millefoglie / Mimosa

€ 146,00 p.p. with Italian Spumante / € 152,00 p.p. with Champagne  
€ 126,00 p.p. (with only 1 main course) / € 132,00 p.p. (with only 1 main course)

Prices per person for a minimum of 20 pax, including water, doc wines (1/2 bott. p.p.), coffee, IVA and are valid until 31/3/2018.  
For a number less than 20 pax the price is to be increased by 10%. The choice of the courses has to be done in advance and communicated at least 3 days before the event. The exclusive use of the dining room will be granted upon a guaranteed payment for



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a minimum of 80 guests. **Additional costs** : Printed menus with coloured cord € 3,00 p.p. - Parchment seating-plan € 100,00/160,00 Floral table decoration standard € 15,00 per table - Bouquet and garland floral decoration of the wedding cake € 70,00 - Piano live music € 250,00. - DJ € 350,00.