

ROOF GARDEN RESTAURANT

IMPERIAL BUFFET

APERITIFS : Prosecco, Campari, Aperol Spritz, Sangria, Mimosa, Bellini,

Fruit Cocktail, Cocktail Champagne, White and Red Wine

DRINKS : Orange juice, Coca cola, Pineapple, Grapefruit etc.

CANAPES : Red & Black Caviar, Smoked Salmon, Ham, Truffled Pate',

Cheese, Shrimps

DRY SNACKS : Chips, Pringles, Olives, Peanuts, Pistaches

BUFFET : Vol-au-Vent, Croquettes, Parmesan shaved, Rice balls,

Cheese-pie, Vegetables-pie, Pizzette Vesuvio, Ascolana Olives, Ham & Melon, Chicken Wings,

Bufalo Mozzarella and Tomato Skewers Sushi (Nigiri, Sashimi, Roll, Hosomaki)

FIRST COURSE: Stuffed Homemade Pasta with Vegetables and Mascarpone

Pennette with Radicchio and Gorgonzola

Truffled Crepes with Cheese

Risotto with King Prawns and Curry or with Radicchio and Provola

MAIN COURSE : Baked Sea-bass or Dentex

Salmon "Bellavista" / Baked Parma Ham Roast-beef / Young Pork with Myrtle Veal Escalopes with Champagne sauce

Fresh Vegetables of season

DESSERT : Garnished Fresh Fruit Salad / Slices of mixed Fruit

Caramelized Flaming Fruit / Assorted Miniature Delicacies

WEDD. CAKE : Mariage / Millefoglie / Charlotte / Mimosa

SPUMANTE : Ferrari / Franciacorta / Berlucchi / Asti Vignaioli S. Stefano

Brachetto d'Acqui / Principe di Piemonte

€ 146,00 with Italian Spumante / € 152,00 with Champagne with 2 first courses € 117,00 with Italian Spumante / € 123,00 with Champagne with 2 main courses € 122,00 with Italian Spumante / € 128,00 with Champagne without first and main course € 109,00 with Italian Spumante / € 115,00 with Champagne with 2 first courses and 2 main courses € 130,00 with Italian Spumante / € 136,00 with Champagne

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 comunicated at least 3 days before the event. For parties of more than 50 guests is necessary the exclusive use of the dining room that will be granted upon a guaranteed payment for a minimum of 80 guests. The total number of Prosecco and wine is 1



bottle every 4 people. Beers are considered extra unless they substitute the Prosecco or the Wine. **Additional costs**: Printed

menus with coloured cord \in 3,00 each - Parchment seating-plan \in 100,00/160,00 - Floral table decoration standard \in 15,00 per table - Bouquet and garland floral decoration of the wedding cake \in 70,00 - Piano live music \in 250,00. - DJ \in 350,00