



# HOTEL FORUM

## ROMA

### 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  
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 / Soft Ice-cream with Gran Marnier  
Or Marron Glacé
- WEDD. CAKE : Mariage / Millefoglie / Charlotte / Mimosa
- SPUMANTE : Ferrari / Franciacorta / Berlucchi / Asti Vignaioli S. Stefano  
Brachetto d'Acqui / Principe di Piemonte

€ 148,00 with Italian Spumante / € 154,00 with Champagne  
with 2 first courses € 119,00 with Italian Spumante / € 125,00 with Champagne  
with 2 main courses € 124,00 with Italian Spumante / € 130,00 with Champagne  
without first and main course € 111,00 with Italian Spumante / € 117,00 with Champagne  
with 2 first courses and 2 main courses € 132,00 with Italian Spumante / € 138,00 with Champagne

Prices per person for a minimum of 20 pax, including water, doc wines, coffee, IVA and are valid until 31/3/2021. 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. 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. The service time is from 12:30pm to 4:30pm and from 7:30pm to 12:00am. After that time there is an additional cost of € 250,00 for every half hour. **Additional costs** : Printed menus with coloured cord € 3,50 each - Parchment seating-plan € 100,00/160,00 - Floral table decoration standard € 25/40,00 per table. Bouquet and garland floral decoration of the wedding cake € 80,00 - Confettata of Pelino € 6,00 p.p. - Piano live music € 300,00. - DJ € 420,00