



HOTEL FORUM ROMA

ROOF GARDEN RESTAURANT

COCKTAIL PARTY BUFFET (A)

€ 90,00 p.p. with Italian Spumante toast - € 96,00 p.p. with Champagne toast

- APERITIFS : Prosecco, Campari, Aperol Spritz, Mojito, Mimosa, Bellini,
Fruit Cocktail, Cocktail Champagne, White and Red Wine
- DRINKS : Orange juice, Coca cola, Pineapple, Grapefruit etc.
- DRY SNACKS : Chips, Pringles, Olives, Peanuts, Pistaches
- BUFFET : 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)
- DESSERT : Slices of mixed Fruit with chocolate, Assorted Miniature Delicacies,
Soft Ice-cream with Maron Glacé or Pistachio or Grand Marnier
- MILLE-FEUILLE CAKE (or different kind)
- SPUMANTE : Ferrari Maximum Brut, Berlucchi Cellarius, Franciacorta Satin Cast. di Gussago
CHAMPAGNE : Perrier Jouet, Pommery, Mumm, Moet & Chandon

COCKTAIL PARTY BUFFET (B)

€ 68,00 p.p. with Spumante toast - € 74,00 p.p. with Champagne toast

- APERITIFS : Prosecco, Campari, Aperol Spritz, Mojito, Mimosa, Bellini,
Fruit Cocktail, Cocktail Champagne, White and Red Wine
- DRINKS : Orange juice, Coca cola, Pineapple, Grapefruit etc.
- DRY SNACKS : Chips, Pringles, Olives, Peanuts, Pistaches
- BUFFET : Croquettes, Rice balls, Cheese-pie, Vegetables-pie,
Egg-plant Balls, Pizzette Vesuvio, Ascolana Olives,
Bufalo Mozzarella and Tomato, Finger food of the Chef
- MILLE-FEUILLE CAKE (or different kind)
- SPUMANTE : Ferrari Maximum Brut, Berlucchi Cellarius, Franciacorta Satin Cast. di Gussago
CHAMPAGNE : Perrier Jouet, Pommery, Mumm, Moet & Chandon

The prices are per person for a minimum of 20 pax, including IVA and are valid until 31/3/2020. It is possible to bring the minimum at 15 pax and the price is increased by 10%. The bottles of Prosecco and Wine are 1 every 3 people. Beers are considered extra unless they substitute the Prosecco or the Wine. - Piano live music € 300,00. - DJ € 420,00.