



Meetings & Events

Proposal UNA HOTELS Malpensa

Autumn – Winter

www.unahotels.it



Welcome to the UNA HOTELS Malpensa banqueting folder, which contains our menu proposals for your events.

We would like to remind you that the contents of these proposals are only indicative, and that they can be customized according to your needs, as can the price range applied. Dishes may vary based on the seasonality of the products and specific requests. All prices are per person, per service, VAT included.

The personalized menu printing, chair covers, table centrepieces, cloakroom or hostess service and any other additional service you wish to guarantee to your Guests are not to be considered included in the following listed prices.

In order to improve our service, we suggest that you inform us of any food intolerances or allergies so that we can best advise you on your choice.

We invite you to contact our office for personalized quotes and for any other information:

T: (+39) 02 6982 6982

Email: meeting@gruppouna.it

Grazie,
Ufficio Meeting ed Eventi

Aperitivo Cocktail

Aperitif

- ☐ Grana Padano bites and balsamic vinegar
- ☐ Pecorino bites with carasau bread
- ☐ Assorted mini Venetian sandwiches
- ☐ Baby vegetables in batter
- ☐ Salame Felino with breadsticks
- ☐ Caprese brochettes
- ☐ Fried stuffed olives
- ☐ Mini Puglian panzerotti
- ☐ Mini rice arancini
- ☐ Glass of black Venere rice with brunoise vegetables and salmon chunks
- ☐ Assorted focaccia squares
- ☐ Nachos and guacamole
- ☐ Puff pastry mini pizzas
- ☐ Spinach, toma cheese and potato pie

- ☐ option 1: € 16.00 per guest - choice of 3 snacks
- ☐ option 2: € 20.00 per guest - choice of 4 snacks + 1 special choice
- ☐ option 3: € 24.00 per guest - choice of 5 snacks + 2 special choices

VAT and service included

INCLUDED WITH ALL OPTIONS:
Prosecco *
Wine from our selection*
Non-alcoholic cocktail
Still and sparkling mineral water
Dry snacks (olives, crisps, peanuts)

SPECIAL CHOICES

- ☐ Culaccia di Parma with gnocco fritto
- ☐ Traditional Milanese Mondegghili meatballs
- ☐ Mini steak tartare with hazelnut and Grana Padano cream
- ☐ Chickpea falafel with ginger and Greek yoghurt salsa
- ☐ Pumpkin cream finger with prawn marinated in Dry Martini
- ☐ Mini hamburger
- ☐ Purple potato cream with octopus in teriyaki sauce
- ☐ Vicenza-style creamed salt cod with caramelised Tropea onion

Minimum 15 people; the final price will be calculated for 15 people, even if there are fewer participants.

The price is for 60 minutes of service; a supplement of 15% of the agreed price will be charged for every additional 30 minutes.

*the service includes a set number of one bottle (75 cl) for every 4 guests

Please send your menu choice at least 5 days before the day of the event

Aperitivo Cocktail

Aperitif

COCKTAIL SUPPLEMENT € 4.00

(per person)

- ☐ Aperol Spritz/ Campari Spritz

FIRST COURSE SUPPLEMENT € 7.00

(per person)

- ☐ Risotto with cacio and black pepper
- ☐ Paccheri with fresh tomato and basil
- ☐ Traditional yellow risotto
- ☐ Fresh orecchiette with sea bass ragout and cherry tomatoes
- ☐ Strozzapreti with pumpkin cream and crispy bacon

Aperitivo Cocktail

Sandwich buffet

CHOICE OF SANDWICHES

- ☐ Sesame bun with mortadella, stracciatella cheese and pistachio
- ☐ Focaccia topped with mushroom cream and speck
- ☐ Club sandwich
- ☐ Smoked salmon and fresh cheese sandwich
- ☐ Mini rainbow rolls with tomato and mozzarella
- ☐ Wholewheat rolls with grilled pepper, courgette and aubergine
- ☐ Pinsa romana with culaccia, rocket and Grana Padano cheese
- ☐ Piadina flatbread with 24 month prosciutto crudo and squacquerone cheese

- ☐ option 1: € 24.00 per guest - choice of 2 sandwiches + 2 hot snacks
- ☐ option 2: € 30.00 per guest - choice of 2 sandwiches + 2 hot snacks + 1 first course

VAT and service included

INCLUDED WITH ALL OPTIONS:

Fruit salad
Still and sparkling mineral water
White wine and red wine from our selection*
Coffee

CHOICE OF HOT SNACKS

- ☐ Mini Puglian panzerotti
- ☐ Rice arancini
- ☐ Fried stuffed olives
- ☐ Savoury mini croissants
- ☐ Vegetable tempura with teriyaki sauce
- ☐ Corn wafer with Gorgonzola and bacon

CHOICE OF FIRST COURSE

- ☐ Risotto with cacio and black pepper
- ☐ Paccheri with fresh tomato and basil
- ☐ Traditional yellow risotto
- ☐ Fresh orecchiette with sea bass ragout and cherry tomatoes
- ☐ Strozzapreti with pumpkin cream and crispy bacon

Minimum 15 people; the final price will be calculated for 15 people, even if there are fewer participants.

The price is for 60 minutes of service; a supplement of 15% of the agreed price will be charged for every additional 30 minutes.

- *the service includes a set number of one bottle (75 cl) for every 4 guests

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Aperitivo Cocktail

Sandwich buffet

COCKTAIL SUPPLEMENT € 5.00

(per person)

☐ Aperol Spritz/ Campari Spritz / Non-alcoholic Cocktail

DESSERT SUPPLEMENT € 5.00

(per person)

☐ Addition of one of our Chef's desserts



We would like to inform you that all the allergens of EU regulation 1169/2011 indicated below are normally used in our kitchens. Please contact us for any needs or clarification regarding the details of the ingredients used in the various preparations. List of substances or products that cause allergies or intolerances as required by EU Regulation 1169/2011:

- Cereals containing gluten such as wheat, rye, barley, oats, spelt, kamutor derivatives crustacean and products based on crustaceans
- Eggs and egg products
- Fish and fish products
- Peanuts and peanut products
- soy and soy products
- milk and derived products, including lactose
- Nuts such as almonds, hazelnuts, walnuts, pistachios and their products
- Celery and celery-based products
- Mustard and mustard-based products
- Sesame seeds and sesame seed products
- Sulfur dioxide and sulphites in concentrations greater than 10/mg/kg or 10 mg/l
- Lupines and lupine products
- shellfish and products based on shellfish



For info and reservations

T: +39 02 6982 6982

Email: meeting@gruppouna.it

UNA HOTELS Malpensa

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