



# Meetings & Events

Proposal UNA HOTELS Malpensa

Autumn – Winter

[www.unahotels.it](http://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](mailto:meeting@gruppouna.it)

Grazie,  
Ufficio Meeting ed Eventi

# Lunch Dinner

## Lunch and dinner buffet

- ☐ CHOICE OF ANTIPASTI
- ☐ Puff pastry strudel with cow's milk ricotta, mushrooms, potatoes and Castelmagno fondue
- ☐ Salmon tartare with orange mayonnaise and hazelnut crumble
- ☐ Creamed salt cod on a corn wafer
- ☐ Cuttlefish salad with filleted tomato, potatoes, olives and dill
- ☐ Treviso radicchio flan with smoked provola cream and chestnuts
- ☐ Celeriac, pecorino di Pienza and walnuts
- ☐ Aubergine, raisin and pine nut caponata
- ☐ Selection of cheeses with honey and mostarda
- ☐ Selection of Italian cold meats with gnocco fritto
- ☐ Caesar Salad with grilled chicken
- ☐ Veal roses with tuna sauce and caper flowers
- ☐ Marinated beef carpaccio with sauerkraut salad
- ☐ Grilled vegetables

### INCLUDED WITH ALL OPTIONS:

Still and sparkling mineral water

White wine and red wine from our selection\*

Coffee

- ☐ CHOICE OF FIRST COURSE
- ☐ Cacio cheese and black pepper basket with egg cream
- ☐ Risotto with beetroot, candied lemon and stracciatella cheese
- ☐ Purple potato gnochetti with various textures of porcini mushrooms
- ☐ Orecchiette with garlic, oil, broccoli and tarallucci
- ☐ Crêpes with pumpkin, potato and Gorgonzola
- ☐ Risotto alla Milanese with saffron
- ☐ Risotto with Luganega sausage and thyme
- ☐ Emilian-style lasagne au gratin
- ☐ Artichoke ravioli with speck, butter and almonds
- ☐ Casoncelli with roast meat sauce and thyme
- ☐ Garganelli with courgette, prawns and saffron

# Lunch Dinner

## Lunch and dinner buffet

### CHOICE OF MAIN COURSE

- ☐ Fillet of sea bass with saffron cream and fried leek
- ☐ Ox stew with Chianti, spring onion and prunes
- ☐ Veal bites with Savoy cabbage and potatoes
- ☐ Suckling pig with myrtle
- ☐ Salmon tataki in a sesame crust
- ☐ Sautéed tofu, baby vegetables and Portobello mushroom
- ☐ Aubergine parmigiana
- ☐ Tuscan-style Cinta Senese pork loin with sautéed potatoes
- ☐ Glazed leg of veal with roast potatoes
- ☐ Chicken strips with crispy vegetables
- ☐ Herb salmon slice with parsley potatoes
- ☐ Breaded veal cutlet with spiced potato wedges

- ☐ option 1: € 28.00 with 3 antipasti , 1 first course and 1 dessert
- ☐ option 2: € 33.00 with 3 antipasti, 2 first courses and 1 dessert
- ☐ option 3: € 40.00 with 3 antipasti , 2 first courses, 1 main course and 1 dessert
- ☐ option 4: € 48.00 with 4 antipasti , 2 first courses, 1 main course and 2 desserts

VAT and service included

### INCLUDED WITH ALL OPTIONS:

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

### DESSERT CHOICES

- ☐ Diced fresh fruit
- ☐ Pistachio tiramisù
- ☐ Piedmontese bonet with chocolate and amaretti
- ☐ Apple strudel with grappa sauce
- ☐ Hazelnut panna cotta
- ☐ Millefeuilles with Chantilly cream
- ☐ Crème caramel

The service includes a set number of one bottle (75 cl) for every 4 guests, still and sparkling mineral water and coffee  
Minimum 20 people; the final price will be calculated for 20 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.

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

# Lunch Dinner

## Single dish

OPTION 1 € 22  
(per person)

- ☐ Rice with curry chicken strips and crispy vegetables
- ☐ Chef's dessert selection

OPTION 2 € 22  
(per person)

- ☐ Spinach and ricotta ravioli with butter and Parmesan with herb turkey bites and spinach
- ☐ Chef's dessert selection

SUPPLEMENT € 5.00  
(per person)

With a glass of wine from our selection

VAT and service included

Minimum 10 and maximum 25 people. The final price will be calculated for 10 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.

INCLUDED WITH ALL OPTIONS:  
Still and sparkling mineral water  
Coffee

OPTION 3 € 25  
(per person)

- ☐ Paccheri with trio of tomatoes with breaded veal cutlet and herb potatoes
- ☐ Chef's dessert selection

OPTION 4 € 25  
(per person)

- ☐ Saffron risotto with English-style roast beef and mustard and parsley courgettes
- ☐ Chef's dessert selection

# Lunch Dinner

## Served lunch and dinner

INCLUDED WITH ALL OPTIONS:  
Still and sparkling mineral water  
White wine and red wine from our selection\*  
Coffee

### ANTIPASTI

- ☐ Steak tartare, puntarelle shoot salad, peanut emulsion and Cantabrian anchovies
- ☐ Buffalo ricotta, soft chestnuts, red port reduction and rosemary crackers
- ☐ Marinated duck breast with Treviso radicchio salad, Greek yoghurt, blueberries and redcurrant dressing
- ☐ Steamed herring, marinated onion with raisins and pine nuts and caramelised apple persimmon
- ☐ Culaccia di Parma with pickled vegetables and gnocco fritto
- ☐ Mondegghili meatballs on a bed of Savoy cabbage and Gorgonzola cream
- ☐ Creamed salt cod on a polenta wafer with caramelised Tropea red onion
- ☐ Celeriac flan with cabbage cream

### FIRST COURSE

- ☐ Strozzapreti with beetroot cream, baby spinach and grated green apple
- ☐ Carnaroli rice with Gorgonzola and pears marinated in white port
- ☐ Crêpes filled with radicchio, with buffalo ricotta and almond crumble
- ☐ Potato baskets with different textures of Jerusalem artichoke
- ☐ Paccheri with artichoke pesto, stracciatella cheese and red tuna tartare
- ☐ Burrata ravioli with saffron cream and porcini mushroom crumble
- ☐ Panciotti with aubergine and scamorza and a trio of cherry tomatoes
- ☐ Carnaroli rice with Prosecco di Valdobbiadene and prawn marinated in Dry Martini

# Lunch Dinner

## Served lunch and dinner

### MAIN COURSE

- ☐ Herb veal loin with pak choy and porcini mushroom cream
- ☐ Veal cheek with Nebbiolo Langhe DOC and mashed potato with chestnuts
- ☐ Beef mignon, Tyrolean speck, Savoy cabbage mini flan and potatoes with Parmesan fondue
- ☐ Rack of lamb au gratin with red onion chutney and potatoes sautéed with thyme
- ☐ Mackerel turban with purple potato, cavolo nero and soya sauce
- ☐ Milanese-style veal ossobuco with potato purée
- ☐ Salmon slice in a pistachio crust with potato cream and baby spinach
- ☐ Roustin negà della tradizione (veal chop with sage and pancetta)

- ☐ option 1: € 36.00 with 1 antipasto, 1 first course and 1 dessert
- ☐ option 2: € 40.00 with 1 first course, 1 main course and 1 dessert
- ☐ option 3: € 42.00 with 1 antipasto, 1 main course and 1 dessert
- ☐ option 4: € 50.00 with 1 antipasto, 1 first course, 1 main course and 1 dessert

VAT and service included

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

### INCLUDED WITH ALL OPTIONS:

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

### DESSERTS

- ☐ Vanilla semifreddo with fruits of the forest sauce
- ☐ Slices of fresh fruit
- ☐ Panna cotta with 70% dark chocolate cream
- ☐ Pistachio tiramisù
- ☐ Apple strudel with grappa sauce
- ☐ Nougat semifreddo with gianduia sauce
- ☐ Puff pastry parcel with Chantilly cream and chocolate chips
- ☐ Deconstructed cannolo with ricotta

Minimum 20 people; the final price will be calculated for 20 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.

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



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  
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