



Meetings & Events

Proposal UNA HOTELS Century Milano

Autumn – Winter

www.unahotels.it



Welcome to the UNA HOTELS Century Milano 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

E: meeting@gruppouna.it

Thank you,

Meetings and Events Office

Aperitivo Cocktail

Aperitif

SNACKS TO CHOOSE FROM

- ☐ Mini Sandwiches
- ☐ Vegetable dip
- ☐ Mini warm puff pastry pizzas
- ☐ Rice arancini
- ☐ Mini Puglian panzerotti
- ☐ Wholewheat bread rustic canapé with salmon
- ☐ Sliced Felino salami
- ☐ Fried vegetables in batter
- ☐ Mini ham and cheese focaccia
- ☐ Grana Padano bites with caramelised onion
- ☐ Rolled bresaola with ricotta and rocket
- ☐ Fried mozzarella bites
- ☐ Rustic potato croquettes
- ☐ Nachos and guacamole

- ☐ option 1 - 18.00 € per person (choice of 2 snacks)
- ☐ option 2 - 22.00 € per person (choice of 4 snacks)
- ☐ option 3 - 28.00 € per person (choice of 4 snacks
+ choice of 2 Specials)

VAT and service included

Minimum 10 people and maximum 30 people.

The final price will be calculated for 10 people, even if there are fewer than 10 participants.

INCLUDED WITH ALL OPTIONS:

Prosecco *
Red wine and white wine*
Non-alcoholic cocktail
Still and sparkling mineral water
Dry snacks (olives, crisps, peanuts)

SPECIAL CHOICE

- ☐ 24 month Parma ham with pinza romana
- ☐ Piedmontese steak tartare with mustard and bread chips
- ☐ Venere black rice with prawns and avocado salsa
- ☐ Trio of bruschettas
- ☐ Chicken wings with paprika
- ☐ Mini prawn cocktail finger
- ☐ Mini tricolour caprese finger
- ☐ Mini smoked salmon, avocado and Philadelphia finger
- ☐ Fried prawns with mango salsa

- ☐ Aperol Spritz/Campari Spritz
7.00 € per person

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

Sandwich Service

SANDWICHES (Choice A)

- ☐ Chicken sandwich
- ☐ Sandwich with red cabbage cream and salami
- ☐ Club sandwich
- ☐ Focaccia with ricotta and prosciutto crudo topping
- ☐ Pinza romana with cherry tomato and mini burrata cheese
- ☐ Sesame bread sandwich with bresaola, rocket and Grana Padano cheese
- ☐ Arabic Bread with Grilled Vegetables and Stringy Mozzarella
- ☐ Mediterranean Ciabatta with Tuna and Grilled Peppers

- ☐ option 1 - 25.00 € (2 from choice A + 2 from choice B + fruit salad)
- ☐ option 2 - 32.00 € (2 from choice A + 2 from choice B + 1 from choice C + fruit salad)

VAT and service included

INCLUDED WITH ALL OPTIONS:

Non-alcoholic cocktail
Still and sparkling mineral water
Dry snacks (olives, crisps, peanuts)

WARM SNACKS (Choice B)

- ☐ Mini Puglian panzerotti
- ☐ Fried vegetables in batter
- ☐ Mini warm puff pastry pizzas
- ☐ Rice arancini
- ☐ Fried stuffed olives
- ☐ Spring rolls

Drinks (Choice C)

- ☐ Non-alcoholic cocktail
- ☐ Fruit juice
- ☐ Assorted Soft Drinks
- ☐ Wine from our selection

Minimum 15 people and maximum 20 people. The final price will be calculated for 15 people, even if there are fewer than 15 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:

1. Cereals containing gluten such as wheat, rye, barley, oats, spelt, kamut or derivatives
2. crustacean and products based on crustaceans
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. soy and soy products
7. milk and derived products, including lactose
8. Nuts such as almonds, hazelnuts, walnuts, pistachios and their products
9. Celery and celery-based products
10. Mustard and mustard-based products
11. Sesame seeds and sesame seed products
12. Sulfur dioxide and sulphites in concentrations greater than 10/mg/kg or 10 mg/l
13. Lupines and lupine products
14. shellfish and products based on shellfish



For info and reservation

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