



UNAHOTELS

Hotel Century Milano

Meetings and Events

UNAHOTELS Century Milano Menus
Spring - Summer 2024



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Welcome to UNAHOTELS Century Milano's banqueting folder, featuring all our menus for your events.

We would like to remind you that these menus are purely indicative and can be personalised to meet your requirements, as can the range of prices on offer. The dishes may vary depending on the seasonal availability of produce and specific requirements.

All prices are per person, per service, VAT included.

Printed personalised menus, seat covers, centrepieces, cloakroom or hostess service, and any other additional service you may wish to offer your guests are not included in the following mentioned prices.

To ensure we offer the very best service, please let us know if you or anyone dining with you have any food intolerances or allergies so that we can help you choose accordingly.

If you would like a personal quote, or any other information, please contact our office:

Phone: (+39) 02 6982 6982

@: meeting@gruppouna.it

Thank you,
Meetings and Events Office

CLASSIC

€ 14,00 per person

Snacks:

- Mini sandwiches with filling
- Mini warm puff pastry pizzas
- Focaccia squares with filling
- Oil and oregano bread crostini
- Crudités with dip
- Crisps, peanuts and olives

Drinks:

- Prosecco
- Non-alcoholic fruit cocktail
- Spritzer aperitif
- Mineral water
- Fruit juices

DELUXE

€ 25,00 per person

Snacks:

- Rice arancini, mini panzerotti
- Mini pizzas
- Wholewheat bread canapés with salmon
- Sliced Felino salami
- Grana Padano nuggets with walnuts
- Fried stuffed olives, chicken wings with paprika
- Crudités with dip
- Crisps, peanuts and olives

Drinks:

- Prosecco
- Non-alcoholic fruit cocktail
- Aperol / Campari Spritzer
- Mineral water
- Fruit juices

Service for max 30 participants.
The service lasts from 15 to 30 minutes and seating
is available.



EXCLUSIVE
€ 30,00 per person

Snacks:

- Prawn cocktail
- Mini glass of three-colour caprese salad
- Diced pizza
- Sliced Felino salami
- Mini salmon finger with avocado and Philadelphia
- Grana Padano nuggets with walnuts
- Assorted canapés
- Fried stuffed olives, Rice arancini and Onion rings
- Mini spinach and ricotta mousse
- Vegetable tempura
- Risotto with porcini mushrooms
- Pan-fried artichokes
- Asparagus risotto with confit cherry tomatoes

Service for max 30 participants.
The service lasts from 15 to 30 minutes and seating is available.

Drinks:

- Prosecco
- Non-alcoholic fruit cocktail
- Aperol Campari Spritzer Aperitif
- Mineral water
- Fruit juices





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We would like to inform you that all the allergens referred in EU Regulation 1169/2011 are normally used in our kitchen, as mentioned below. Please contact us for any requirement or clarification about the specific ingredients used for cooking our dishes. Substances or products causing allergies or intolerances in compliance with the EU Regulation 1169/2011:

1. Cereals, containing gluten, like wheat, rye, barley, oat, hulled wheat, kamut
2. Crustacean and products based on crustaceans;
3. Eggs and products based on eggs;
4. Fish and products based on fish;
5. Peanuts and nuts products;
6. Soy and soy products;
7. Milk and dairy produce, including lactose;
8. Nuts such as almonds, hazelnuts, walnuts, pistachio nuts;
9. Celery and products based on celery;
10. Mustard and products based on mustard;
11. Sesame seeds and products based on sesame seeds;
12. Sulphur dioxide and sulphites in concentration higher than 10/mg/kg or 10/mg/l
13. Lupin beans and products based on them;
14. Shellfish and products based on shellfish.

For more information and bookings
Tel. +39 02 6982 6982
Email meeting@gruppouna.it

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