

# CONFERENCE & BANQUETING



ROME CAVALIERI

WALDORF ASTORIA HOTELS & RESORTS

## CONFERENCE & BANQUETING



WALDORF  
ASTORIA  
HOTELS & RESORTS



Dear Guest,

Discovering Italian cuisine, synonymous of excellence, high quality and passion for flavours steeped in history, is reason enough to visit our beautiful country.

The Rome Cavalieri is the best place to savour the Mediterranean Cuisine in the Eternal City, offering a range of delicious delicacies, making it a favourite venue for celebrity culinary events. At Rome Cavalieri we are proud of our culture and heritage and our desire is to provide an authentic experience to you and your guests, delivering the True Waldorf Astoria Service promise of exceeding your expectations.

Our team of experienced banqueting professionals is delighted to present you with a range of unique proposals aimed at ensuring the success of your event.

Franco Verucci  
Executive Chef



ROME CAVALIERI

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► **MENUS**

SET-UPS WITH ATMOSPHERE  
SPECIALS

# MENUS

## SET-UPS WITH ATMOSPHERE

## SPECIALS

### BREAKFAST MENUS

Continental Breakfast  
American Breakfast  
Enhancements /  
Breakfast Corners

### COFFEE BREAKS

Rome Cavalieri Coffee Break  
Premium Coffee Break  
Chef's Signature Coffee Breaks  
Enhancements / Coffee Break Selections  
Create your own coffee break

### SPRING / SUMMER PLATED MENUS

Served 3 Course Menus  
Gala Dinners  
Enhancements

### SPRING / SUMMER BUFFETS

Sandwich Buffets  
Light Buffets  
Enhancements

### AUTUMN / WINTER PLATED MENUS

Served 3 Course Menus  
Gala Dinners  
Enhancements

### AUTUMN / WINTER BUFFETS

Sandwich Buffets  
Light Buffets  
Enhancements

### COCKTAIL RECEPTIONS

Rome Cavalieri Welcome Drink  
Rome Cavalieri Open Bar  
Finger Food Selections



ROME CAVALIERI

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## BREAKFAST MENUS

### CONTINENTAL BREAKFAST



### AMERICAN BREAKFAST



### ENHANCEMENTS / BREAKFAST CORNERS





## CONTINENTAL BREAKFAST

Enjoy our selection of:

- Pro-Biotic Yoghurts
- Pastries, Breads and Croissants
- Italian Cold Cuts
- European Cheeses
- Chopped Fruits
- Fruit Juices
- Coffee, Milk and Tea

Included in room rate, unless otherwise specified.

If not included:

**25,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.





## AMERICAN BREAKFAST

Continental Breakfast and also:

- Cereals: Corn Flakes, Rice Crispies, Chocolate, All Bran, Muesli
- French Toasts with Forest Fruits and Canadian Maple Syrup
- Eggs: Scrambled, Mini Omelettes
- Fried Potatoes
- Bacon and Sausages

36,00 Euro

As supplement to Continental Breakfast:

11,00 Euro

Price per person per service. VAT (currently at 10%) excluded.





## ENHANCEMENTS / BREAKFAST CORNERS

### HEALTHY



### JAPANESE



### ORGANIC



### CHINESE



Surprise and amaze the event attendees, bearing in mind their personal requests: Enrich the Continental and American Breakfast with our breakfast corners for a sweeter “Good Morning”





► ENHANCEMENTS / BREAKFAST CORNERS

## HEALTHY CORNER

- Salad Selection
- Crudités
- Sliced Fruits
- Low-Fat Yoghurt
- Low-Fat Cheeses
- Wholewheat Ruskis
- Cereals

Supplement of  
**8,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.



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 SPRING / SUMMER PLATED MENUS  
 SPRING / SUMMER BUFFETS

AUTUMN / WINTER PLATED MENUS  
 AUTUMN / WINTER BUFFETS  
 COCKTAIL RECEPTIONS

► **ENHANCEMENTS / BREAKFAST CORNERS**

## JAPANESE CORNER

- Miso Soup
- Tofu
- Butterfish
- Japanese Radish
- Aubergine
- Japanese Omelette
- Steamed Rice

Supplement of  
**10,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.



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▶ ENHANCEMENTS / BREAKFAST CORNERS

ORGANIC CORNER

- Fruits
- Cereals
- Marmalade and Jams
- Honey
- Tarts
- Bread
- Juices
- Milk

All the products are 100% organic  
Supplement of

15,00 Euro

Price per person per service. VAT (currently at 10%) excluded.





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SPRING / SUMMER BUFFETS

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AUTUMN / WINTER BUFFETS

COCKTAIL RECEPTIONS

▶ **ENHANCEMENTS / BREAKFAST CORNERS**

## CHINESE CORNER

- 白粥, 点心和油炸面点  
Plain Congee Dim Sum and Dough Fritters and Selection of Condiments
- 蛋炒饭 (含甜辣酱, 小葱)  
Egg-Fried Rice, Soya Sauce, Sweet Chilli, Spring Onion
- 炒面 (配有蘑菇, 青椒, 洋葱等蔬菜)  
Stir-Fried Egg Noodles Mushrooms, Peppers, Onions and Asian-Style Vegetables
- 点心  
Dim sum - Selection of Four Types of Fried Dim Sum with Condiments
- 煮蛋  
Soft-Boiled Eggs



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► ENHANCEMENTS / BREAKFAST CORNERS

## CHINESE CORNER

- 湯 Soups:
  - 雞肉, 蘑菇和竹  
Chicken, Mushroom and Bamboo
  - 或香茅和蝦肉湯  
Lemongrass and Prawn Broth
- 米粥 - 雞肉, 海鮮, 牛肉或純  
Rice Congee - Chicken, Seafood, Beef or Plain  
伴奏: 豆腐, 煮雞蛋, 生菜, 竹, 白胡椒和醬油
- Accompaniments: Tofu, Boiled Eggs, Lettuce, Bamboo, White Pepper and Soy Sauce
- 中國茶的選擇 - 綠茶, 殷震, 祁門  
Chinese Tea Selection - Green Tea, Yin Zhen, Keemun

Supplement of  
**18,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.



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## COFFEE BREAKS

ROME CAVALIERI  
COFFEE BREAK



PREMIUM  
COFFEE BREAK



CHEF'S SIGNATURE  
COFFEE BREAKS



ENHANCEMENTS /  
COFFEE BREAK SELECTIONS



CREATE YOUR OWN  
COFFEE BREAK





## ROME CAVALIERI COFFEE BREAK

- Coffee, Selection of Tea, Milk
- Hot Chocolate
- Mineral Water
- Orange Juice
- Grapefruit Juice
- Selection of Danish Pastries  
or
- Selection of Dry Pastries

19,00 Euro

Price per person per service. VAT (currently at 10%) excluded.



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SPRING / SUMMER BUFFETS

AUTUMN / WINTER PLATED MENUS

AUTUMN / WINTER BUFFETS

COCKTAIL RECEPTIONS



## PREMIUM COFFEE BREAK

- Coffee, Selection of Tea, Milk
- Nespresso® Coffee Machine
- Orange Juice
- Grapefruit Juice
- Pineapple Juice
- Mineral Water
- Selection of Mousses
- Selection of Individual Forest Fruit Cakes

21,00 Euro

Price per person per service. VAT (currently at 10%) excluded.



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## CHEF'S SIGNATURE COFFEE BREAKS

ROMAN  
COFFEE BREAK



NEAPOLITAN  
COFFEE BREAK



SICILIAN  
COFFEE BREAK





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### ► CHEF'S SIGNATURE COFFEE BREAKS

## ROMAN COFFEE BREAK

- Coffee, Selection of Tea, Milk
- Hot Chocolate
- Mineral Water
- Orange Juice
- Grapefruit Juice
- Portion Sized Ricotta Cheese and Chocolate Flakes Cake
- Roman Pizza with Ham and Cheese

24,00 Euro

Price per person per service. VAT (currently at 10%) excluded.



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AUTUMN / WINTER BUFFETS

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### ► CHEF'S SIGNATURE COFFEE BREAKS

#### NEAPOLITAN COFFEE BREAK

- Coffee, Selection of Tea, Milk
- Hot Chocolate
- Mineral Water
- Orange Juice
- Grapefruit Juice
- Mini Babà
- Sfogliatelle (Ricotta-Filled Pastry)
- Sandwiches «Capri Style»

25,00 Euro

Price per person per service. VAT (currently at 10%) excluded.



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► CHEF'S SIGNATURE COFFEE BREAKS

SICILIAN COFFEE BREAK

- Coffee, Selection of Tea, Milk
- Hot Chocolate
- Mineral Water
- Orange Juice
- Grapefruit Juice
- Sicilian Cassata
- Sicilian Cannoli
- Finger Sandwiches with Tuna Fish and Tomato

25,00 Euro

Price per person per service. VAT (currently at 10%) excluded.



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## ENHANCEMENTS / COFFEE BREAK SELECTIONS

### ROME CAVALIERI SELECTION



### PREMIUM SELECTION





► ENHANCEMENTS / COFFEE BREAK SELECTIONS

## ROME CAVALIERI SELECTION

Create your personalised selection of à la carte items to enrich your Coffee Break

- Selection of Tartlets 2,50 Euro
  - Danish Pastries 2,50 Euro
  - Pastries 3,00 Euro
  - Doughnuts and Muffins 3,00 Euro
- 
- Vegetarian Focaccia 2,00 Euro
  - Selection of Bruschette 2,00 Euro
  - Finger Sandwiches with Ham and Fontina Cheese 3,00 Euro
  - Salted Croissants with Tomato and Tuna 3,00 Euro
  - Filled Rolls with Chicken Salad 3,00 Euro



► ENHANCEMENTS / COFFEE BREAK SELECTIONS

PREMIUM SELECTION

Create your personalised selection of à la carte items to enrich your Coffee Break

- Almond Madeleines 3,50 Euro
  - Organic Jam Tartlets 3,50 Euro
  - Selection of Mousses 4,00 Euro
  - Exotic Fruit Canapés 4,00 Euro
  - Selection of Cheesecakes 4,00 Euro
- 
- Bread Canapés 3,50 Euro
  - Filled Rolls with Smoked Turkey and Orange 3,50 Euro
  - Mini-Toasts with Smoked Salmon and Philadelphia 3,50 Euro
  - Sandwiches with Shrimp Salad 4,00 Euro
  - Focaccia with Bresaola, Arugula and Parmesan 4,00 Euro





## CREATE YOUR OWN COFFEE BREAK

An exciting culinary delight to make your guests live and taste the values of your Company





## SPRING / SUMMER PLATED MENUS

### SERVED 3 COURSE MENUS



### GALA DINNERS



### ENHANCEMENTS



All our seasonal lunch / dinner buffets and menus include:

- Coffee
- Mineral Water
- Red and White Wine selected by Rome Cavalieri's Sommelier





## SERVED 3 COURSE MENUS

JUSTINIAN



TITUS



MARCUS AURELIUS





▶ **SERVED 3 COURSE MENUS**

**JUSTINIAN**

**Starter**

- Mille-Feuille of Tomato and Buffalo Mozzarella with Pesto Fondue

**First Course**

- Orecchiette Pasta with Cherry Tomatoes Taggia Olives and Smoked Provola Cheese

**Dessert**

- Apple Flan with Cinnamon Sauce

**60,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.

**Upgrade your Menu:**

Change the Starter with suppl. **7,00 Euro**

- Val di Chiana Meat Carpaccio with Crunchy Celery and Truffle Sauce

Change the First Course with suppl. **6,00 Euro**

- Rigatoncini Pasta "Amatriciana Style"

Add a Main Course with suppl. **15,00 Euro**

- Grouper with Potato Cake and Chives
- Sea Bass Fillet with Vegetable Cous Cous
- Veal Slices with Braised Chicory and Cherry Tomatoes
- Golden Sole Fillet with Beans and Leeks in Citrus Fruit Sauce



▶ **SERVED 3 COURSE MENUS**

**TITUS**

First Course

- Pumpkin Ravioli with Cherry Tomatoes and Basil

Main Course

- Chicken Supreme on Summer Truffle Sauce with Seasonal Vegetable Mosaic

Dessert

- Meringue with Raspberries and White Chocolate

**63,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.

Upgrade your Menu:

Change the First Course with suppl. **7,00 Euro**

- Paccheri Pasta with White Meat Ragoût and Truffle

Change the Main Course with suppl. **7,00 Euro**

- Beef Tournedos with Wine Caramelized Pears and Red Potato Pie with Truffle

Add a Starter with suppl. **9,00 Euro**

- Caprese Salad
- Parma Ham with Seasonal Melon
- Marinated Salmon with Fennel Salad



► SERVED 3 COURSE MENUS

### MARCUS AURELIUS

Starter

- Sea Bass Carpaccio

Main Course

- Slice of Salmon with Vegetables  
in Sweet and Sour Sauce

Dessert

- Classic Tiramisù

66,00 Euro

Upgrade your Menu:

Enhance the Starter with suppl. 8,00 Euro

- Rome Cavalieri Carpaccio (Swordfish,  
Salmon, Sea Bass)

Change the Main Course with suppl. 7,00 Euro

- Fillet of Sea Bass on Vegetable  
Cous Cous

Add a First Course with suppl. 9,00 Euro

- Mezze Maniche Pasta with Prawns,  
Arugula and Cherry Tomatoes
- Caserecce Pasta with Shrimps, Arugula  
and Cherry Tomatoes
- Strozzapreti Pasta with Sea Bass Fillets  
and Porcini Mushrooms

Price per person per service. VAT (currently at 10%) excluded.



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## GALA DINNERS

ROMULUS



REMUS





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COFFEE BREAKS

► **SPRING / SUMMER PLATED MENUS**

SPRING / SUMMER BUFFETS

AUTUMN / WINTER PLATED MENUS

AUTUMN / WINTER BUFFETS

COCKTAIL RECEPTIONS



► **GALA DINNERS**

## ROMULUS

- Fish Terrine with Citrus Fruit Sauce
- Strozzapreti pasta with Fillet of Sea Bass and Courgette Flowers
- Fillet of Turbot in Leek Crust with Saffron Sauce and Spinach Soufflé
- Mint Sorbet
- Sliced Beef with Summer Vegetables Soufflé in Barolo Wine Sauce
- Champagne Tart with Apricot Gelatine, Banana and Citrus Fruit Sauce

120,00 Euro

Price per person per service. VAT (currently at 10%) excluded.



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COCKTAIL RECEPTIONS

## ► GALA DINNERS

### REMUS

- Trilogy of Fish Carpaccio with Citrus Fruit Sauce
- Strozzapreti Pasta with Clams and Courgette Flowers
- Sea Bass in Creamy Tomato Sauce with Parsley Potatoes
- Green Apple Sorbet
- Fillet of Herb Marinated Veal with Potato Cake and Wild Mushrooms
- Pineapple Tartare with Coconut Bavarese and Carrot Sauce

120,00 Euro

Price per person per service. VAT (currently at 10%) excluded.



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## ENHANCEMENTS

Appetizer Buffet per person **15,00 Euro**

(minimum 20 guests)

- Selection of Italian Cold Cuts
- Selection of Marinated Sea Food
- Selection of Italian Cheeses
- Selection of Typical Roman Appetizers (Suppli, Fried Mozzarella, Rice Balls, Potato Croquettes)

Dessert Buffet per person **13,00 Euro**

(minimum 20 guests)

- Crème Brûlée
- Assorted Cakes
- Mousse Selection
- Individual Portions of Fresh Fruit

**250,00 Euro** Per sommelier

**7,00 Euro** Soft drinks per person

**15,00 Euro** Spirits per person

Price per person per service. VAT (currently at 10%) excluded.





## SPRING / SUMMER BUFFETS

### SANDWICH BUFFETS



### LIGHT BUFFETS



### ENHANCEMENTS





## SANDWICH BUFFETS

### FONTANA DI TREVII



### PIAZZA DI SPAGNA



### PANTHEON



### CREATE YOUR CUSTOMIZED SANDWICH BUFFET





► **SANDWICH BUFFETS**

**FONTANA DI TREVI**

- Sesame Rolls with Shrimp Salad
- White Bread Sandwiches with Mozzarella and Vine Tomatoes
- Olive Oil Rolls with Grilled Minted Vegetables
- Salad of Razor Clam, Vegetables and Pesto
- Salad of Feta Cheese, Pepper, Cherry Tomato, Olive and Oregano
- Smoked Turkey with Side Salad and Citrus Fruits
- Neapolitan Pastiera
- Strawberry Tart
- Fruit Salad

**43,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.

Enhance your Sandwich Buffet by adding a First Course:

Supplement for each **4,00 Euro**

- Farfalle Pasta with Tomatoes and Summer Vegetable Julienne
- Sedanini Pasta with Pesto
- Mezze Maniche Pasta with Four Cheeses and Arugula

Supplement for each **6,00 Euro**

- Buffalo Mozzarella Ravioli with Tomato and Basil
- Garganelli Pasta with Scorpion Fish Fillet and Asparagus



► SANDWICH BUFFETS

PIAZZA DI SPAGNA

- Savoury Croissants with Tuna and Sun-Dried Tomatoes
- Focaccia with Emmental Cheese and Ham
- Wholewheat Bread Sandwiches with Turkey and Avocado Paté
- Rice Salad with Saffron, Sweetcorn, Peas, Ham and Cheese
- Selection of Grilled Vegetables
- Parma Ham and Melon
- Pineapple Cake
- Light Lemon Cream
- Strawberry Mousse

43,00 Euro

Enhance your Sandwich Buffet by adding a First Course:

Supplement for each **4,00 Euro**

- Farfalle Pasta with Tomatoes and Summer Vegetable Julienne
- Sedanini Pasta with Pesto
- Mezze Maniche Pasta with Four Cheeses and Arugula

Supplement for each **6,00 Euro**

- Buffalo Mozzarella Ravioli with Tomato and Basil
- Garganelli Pasta with Scorpion Fish Fillet and Asparagus

Price per person per service. VAT (currently at 10%) excluded.





► **SANDWICH BUFFETS**

**PANTHEON**

- Olive Rolls with Tuna and Tomato
- Focaccia with Ham and Stracchino Cheese
- Summer Bruschetta
- Caprese Salad
- Octopus Salad with Celery, Potatoes and Tomato Julienne
- Rice Salad with Tuna, Peas and Sweetcorn
- Selection of Fresh Fruit Tarts and Cakes
- Forest Fruit Mousse

**43,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.

Enhance your Sandwich Buffet by adding a First Course:

Supplement for each **4,00 Euro**

- Farfalle Pasta with Tomatoes and Summer Vegetable Julienne
- Sedanini Pasta with Pesto
- Mezze Maniche Pasta with Four Cheeses and Arugula

Supplement for each **6,00 Euro**

- Buffalo Mozzarella Ravioli with Tomato and Basil
- Garganelli Pasta with Scorpion Fish Fillet and Asparagus



▶ SANDWICH BUFFETS

# CREATE YOUR CUSTOMIZED SANDWICH BUFFET

## SANDWICH SELECTION



## APPETIZER SELECTION



## DESSERT SELECTION



## ENRICH YOUR SANDWICH BUFFET



Customized Sandwich Buffet:  
3 sandwiches, 2 appetizers and 3 desserts

48,00 Euro

Customized Enriched Sandwich Buffet:  
3 sandwiches, 2 appetizers, 2 first courses, 1 main course and 3 desserts

75,00 Euro

Price per person per service. VAT (currently at 10%) excluded.





- ▶ SANDWICH BUFFETS
- ▶ CREATE YOUR CUSTOMIZED SANDWICH BUFFET

### SANDWICH SELECTION

Choose maximum 3 items  
(1meat, 1fish and 1vegetarian)

- Olive Rolls with Smoked Turkey and Lettuce
- Classic Sandwiches with Parma Ham and Cheese
- Wholemeal Bread Sandwiches with Bresaola and Stracchino Cheese
- Classic Sandwiches with Ham and Cheese
- Rolls with Roast Pork, Lettuce and Tomato
- Finger Sandwiches with Salmon and Philadelphia
- Sesame Rolls with Shrimp Salad
- Finger Sandwiches with Tuna Fish and Tomatoes
- Nut Rolls with Cold Veal in Tuna Sauce
- White Bread Sandwiches with Mozzarella and Tomatoes
- Croûtons with Philadelphia and Sun-Dried Tomatoes
- Classic Sandwiches with Grilled Vegetables
- Croûtons with Grilled Aubergine and Provola Cheese
- Croûtons with Smoked Scamorza Cheese and Tomatoes

PRICE





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▶ **SPRING / SUMMER BUFFETS**

AUTUMN / WINTER PLATED MENUS

AUTUMN / WINTER BUFFETS

COCKTAIL RECEPTIONS



- ▶ SANDWICH BUFFETS
- ▶ CREATE YOUR CUSTOMIZED SANDWICH BUFFET

### APPETIZER SELECTION

Choose maximum 2 items

- Bean, Potato and Tomato Salad
- Salad of Tomato, Mozzarella and Basil
- Ham, Pineapple, Cherry Tomato and Balsamic Vinegar Salad
- Parmesan-Style Aubergines
- Tuna Salad with Potatoes, Green Beans, Corn and Cherry Tomatoes
- Summer Salad with Chanterelle Mushrooms and Parmesan
- Chicken Salad with Arugula, Black Olives, Sweetcorn, Cherry Tomatoes and Balsamic Vinegar
- Seafood Salad with Celery Julienne
- Rice Salad with Vegetables
- Salad of Tuna, Green Beans, Parsley Potatoes and Cherry Tomatoes

PRICE



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COCKTAIL RECEPTIONS



- ▶ SANDWICH BUFFETS
- ▶ CREATE YOUR CUSTOMIZED SANDWICH BUFFET

## DESSERT SELECTION

Choose maximum 2 items

- Melon Cake
- Forest Fruit Mousse
- Apple Cake with Cinnamon Sauce
- Lemon Cake
- Strawberry Mousse
- Peach Mousse with Raspberry Sauce
- Wild Strawberry Mille-Feuille
- Tiramisù
- Fruit Salad

PRICE



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AUTUMN / WINTER BUFFETS

COCKTAIL RECEPTIONS



- ▶ SANDWICH BUFFETS
- ▶ CREATE YOUR CUSTOMIZED SANDWICH BUFFET

## ENRICH YOUR CUSTOMIZED SANDWICH BUFFET

### FIRST COURSE SELECTION

Choose maximum 2 items

- Fusilli Pasta with Prawns and Courgettes
- Mezze Penne Pasta with Tuna, Tomato, Arugula and Black Olives
- Buffalo Mozzarella Ravioli with Tomato and Basil
- Paccheri Pasta with White Meat Ragoût and Truffle
- Garganelli with Fillets of Sea Bass, Arugula and Cherry Tomatoes
- Orecchiette Pasta with Cherry Tomatoes, Taggia Olives and Smoked Provolone Cheese

PRICE



ROME CAVALIERI

WALDORF ASTORIA HOTELS & RESORTS

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▶ SPRING / SUMMER BUFFETS

AUTUMN / WINTER PLATED MENUS

AUTUMN / WINTER BUFFETS

COCKTAIL RECEPTIONS



- ▶ SANDWICH BUFFETS
- ▶ CREATE YOUR CUSTOMIZED SANDWICH BUFFET

## ENRICH YOUR CUSTOMIZED SANDWICH BUFFET

### MAIN COURSE SELECTION

Choose maximum 1 item

- Fillets of Sea Bass Marinated with Citrus Fruit and Mixed Vegetables
- Slice of Salmon with Vegetables in Sweet and Sour Sauce
- Fillets of Sole with French Beans and Leek
- Thinly Sliced Veal with Braised Radicchio and Cherry Tomatoes
- Loin of Lamb in Olive Crust with Aubergines and Tomato Tart
- Chicken Escalope with Ham and Sage, Chicory Terrine

PRICE



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## LIGHT BUFFETS

PRATI



PARIOLI



MONTE MARIO



ROME CAVALIERI

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▶ **LIGHT BUFFETS**

**PRATI**

- Mozzarella and Tomato Salad with Basil
- Smoked Turkey Salad with Pineapple and Balsamic Vinegar
- Grilled Vegetables Marinated in Olive Oil
- Fillet of Sea Bass with Rosemary
- Potatoes with Cherry Tomatoes and Tropea Onions
- Jam Tarts
- Fresh Fruit Salad
- Mango Mousse
- Mezze Maniche Pasta with Aubergines, Cherry Tomatoes and Smoked Provola Cheese
- Ravioli Caprese Style with Basil Flavoured Oil

**68,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.



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AUTUMN / WINTER BUFFETS

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▶ **LIGHT BUFFETS**

## PARIOLI

- Salad with Fennel, Orange, Olives and Sweetcorn in Anchovy Vinaigrette
- Salad with Cuttlefish and Beans over Arugula with Cherry Tomatoes
- Selection of Salads and Dressings
- Trofie Pasta with Asparagus Cream and Baked Tomatoes with Oregano
- Rigatoncini Pasta with Tomato Fondue and Arugula Pesto
- Fillet of Baked Salmon, Fennel Sauce and Saffron
- Potato and Vegetable Flan
- Exotic Fruit Mousse
- Fresh Fruit Tarts
- Strawberry Cakes

**68,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.



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► **LIGHT BUFFETS**

**MONTE MARIO**

- Octopus Salad with Cannellini Beans, Potatoes and Chives
- Parma Ham with Mozzarella
- Lettuce Salad
- Selection of Fruit Tarts and Cakes
- White Chocolate Mousse with Cinnamon
- Fresh Fruit Salad
- Gagnano Paccheri Pasta with Tomatoes and Mozzarella
- Mezze Penne Pasta with Tuna Fish, Capers and Black Olives
- Chicken Breast with Wild Mushrooms and Chicory in Balsamic Vinegar

**68,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.



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## ENHANCEMENTS

**Appetizer Buffet per person** **15,00 Euro**

(minimum 20 guests)

- Selection of Italian Cold Cuts
- Selection of Marinated Sea Food
- Selection of Italian Cheeses
- Selection of Typical Roman Appetizers (Suppli, Fried Mozzarella, Rice Balls, Potato Croquettes)

**Dessert Buffet per person** **13,00 Euro**

(minimum 20 guests)

- Crème Brûlée
- Assorted Cakes
- Mousse Selection
- Individual Portions of Fresh Fruit

**250,00 Euro** Per sommelier

**7,00 Euro** Soft drinks per person

**15,00 Euro** Spirits per person

Price per person per service. VAT (currently at 10%) excluded.





## AUTUMN / WINTER PLATED MENUS

### SERVED 3 COURSE MENUS



### GALA DINNERS



### ENHANCEMENTS



All our seasonal lunch / dinner buffets and menus include:

- Coffee
- Mineral Water
- Red and White Wine selected by Rome Cavalieri's Sommelier





## SERVED 3 COURSE MENUS

HADRIAN



TRAJAN



CONSTANTINE





► SERVED 3 COURSE MENUS

### HADRIAN

Starter

- Parmigiana di Melanzane

First Course

- Rigatoni Pasta with Cheese, Pepper and Crunchy Artichokes

Dessert

- Mandarin Parfait with Orange Sauce

60,00 Euro

Upgrade your Menu:

Add a Starter with suppl. for each: 5,00 Euro

- Lentil and Clam Soup
- Chickpea Soup

Add a Starter with suppl. for each: 8,00 Euro

- Duck Breast with Crunchy Savoy Cabbage and Orange
- Mille-Feuille of Tomato and Buffalo Mozzarella with Pesto Fondue
- Octopus and Cuttlefish Salad with Celery Julienne in Balsamic Vinegar Sauce

Enrich the First Course with suppl. 8,00 Euro

- Cavatelli Pasta with Scorpion Fish and Courgettes

Add the Main Course with suppl. 8,00 Euro

- Fillet of Sole in White Wine Sauce with Broccoli au Gratin

Price per person per service. VAT (currently at 10%) excluded.





► **SERVED 3 COURSE MENUS**

**TRAJAN**

First Course

- Rigatoncini Pasta with Vegetable Julienne and Pecorino Cheese Flakes

Main Course

- Chicken Escalope with Ham and Sage, Chicory Terrine Dessert

Dessert

- Crème Brûlée with Caramel Sauce

**63,00 Euro**

Upgrade your Menu:

Change the First Course with suppl. **6,00 Euro**

- Garganelli with Fillets of Sea Bass, Arugula and Cherry Tomatoes

Enrich the Main Course with suppl. **6,00 Euro**

- Veal with Mozzarella, Sun-Dried Tomatoes and Asparagus

Add a Starter with suppl. **4,00 Euro**

- Selection of Chilled Vegetable Soups

Add a Starter with suppl. for each **8,00 Euro**

- Salmon Carpaccio with Savoy Cabbage Julienne in Chervil Sauce
- Seafood Salad with Celery Julienne and Olives
- Alto Adige Speck with Chicory

Price per person per service. VAT (currently at 10%) excluded.





► SERVED 3 COURSE MENUS

### CONSTANTINE

Starter

- Pasta Parcels Filled with Cherry Tomatoes and Buffalo Mozzarella in Pesto Sauce Trapani Style

Main Course

- Slices of Salmon with White Sesame and Sweet and Sour Sauce, Spinach, Raisins and Pine Seeds

Dessert

- Chocolate Terrine with Wild Berry Compôte

66,00 Euro

Upgrade your Menu:

Change the Starter with suppl. 6,00 Euro

- Trofie Pasta with Scampi, Olive Sauce and Broccoli

Change the Main Course with suppl. 6,00 Euro

- Baked Dentex with Potatoes, Artichokes, Cherry Tomatoes and Thyme

Add a Starter with suppl. for each 8,00 Euro

- Carpaccio of Calf's Head with Fennel and Anchovy Salad
- Smoked Duck Breast with Crunchy Artichokes
- Marinated Octopus with New Potatoes and Spring Onion Salad

Price per person per service. VAT (currently at 10%) excluded.





## GALA DINNERS

AURORA



FELICITAS





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 COCKTAIL RECEPTIONS



► **GALA DINNERS**

## AURORA

- Prawn Salad with Wild Fennel, Black Gaeta Olives and Orange
- Trofie Pasta with Porcini Mushrooms and Crispy Bacon
- Turbot with Lentils and Rosemary Oil
- Orange Sorbet
- Veal Medallions with Roman Style Artichokes
- Dark Chocolate Mousse with Apple and Cinnamon Compôte

**120,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.



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COCKTAIL RECEPTIONS



► **GALA DINNERS**

## FELICITAS

- Salmon Carpaccio with Crunchy Artichokes
- Mezze Maniche Pasta with Amatrice Pork and Sicilian Broccoli
- Sole Fillet with Spinach and Truffle Oil
- Lemon Sorbet
- Loin of Lamb in Olive Crust with Chicory
- “Trancio di Grandi Sapori” with Cocoa Beans and Chocolate Sauce

120,00 Euro

Price per person per service. VAT (currently at 10%) excluded.



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## ENHANCEMENTS

**Appetizer Buffet per person** **15,00 Euro**

(minimum 20 guests)

- Selection of Italian Cold Cuts
- Selection of Marinated Sea Food
- Selection of Italian Cheeses
- Selection of Typical Roman Appetizers (Suppli, Fried Mozzarella, Rice Balls, Potato Croquettes)

**Dessert Buffet per person** **13,00 Euro**

(minimum 20 guests)

- Crème Brûlée
- Assorted Cakes
- Mousse Selection
- Individual Portions of Fresh Fruit

**250,00 Euro** Per sommelier

**7,00 Euro** Soft drinks per person

**15,00 Euro** Spirits per person

Price per person per service. VAT (currently at 10%) excluded.





## AUTUMN / WINTER BUFFETS

### SANDWICH BUFFETS



### LIGHT BUFFETS



### ENHANCEMENTS





## SANDWICH BUFFETS

### COLOSSEUM



### FORUM ROMANUM



### PIAZZA NAVONA



### CREATE YOUR CUSTOMIZED SANDWICH BUFFET





► SANDWICH BUFFETS

COLOSSEUM

- Savoury Croissants with Norcia Sausage and Lettuce
- Wholewheat Bread Sandwiches with Gruyère Cheese and Ham
- Small Rolls with Roast Pork, Lettuce and Tomato
- Vegetable Pie
- Parmesan-Style Courgette Cake
- Mezze Penne Pasta with Speck and Broccoli
- Fruit Tartlets
- Pistachio Bavaois
- Sachertorte

43,00 Euro

Enhance your Sandwich Buffet by adding:

First Course with suppl. for each **6,00 Euro**

- Paccheri Pasta with Tomato and Buffalo Mozzarella
- Mezze Maniche Pasta with Mushrooms, Peas and Bacon from "Amatrice"

Main Course with suppl. for each **8,00 Euro**

- Gilthead Bream in White Wine Sauce with Gratin of Broccoli and Vichy Carrots
- Loin of Lamb in Olive Crust with Potato Gratin
- Salmon with Sweet and Sour Vegetables and Chervil Sauce
- Veal Escalopes with Asparagus and Potato Purée

Price per person per service. VAT (currently at 10%) excluded.





► SANDWICH BUFFETS

**FORUM ROMANUM**

- Sesame Rolls with Vegetables
- Walnut Focaccia with Speck and Asiago Cheese
- Croûtons with Ricotta and Honey
- Orange Salad with Fennel, Sweetcorn and Chives
- Chicken Salad with Smoked Pancetta and Croûtons in Yoghurt Sauce
- Cuttlefish Salad with Arugula and Cherry Tomatoes
- Torta Caprese
- Caramel Mousse with Chocolate Sauce
- Orange Mousse

**43,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.

Enhance your Sandwich Buffet by adding:

**First Course with suppl. for each 6,00 Euro**

- Paccheri Pasta with Tomato and Buffalo Mozzarella
- Mezze Maniche Pasta with Mushrooms, Peas and Bacon from "Amatrice"

**Main Course with suppl. for each 8,00 Euro**

- Gilthead Bream in White Wine Sauce with Gratin of Broccoli and Vichy Carrots
- Loin of Lamb in Olive Crust with Potato Gratin
- Salmon with Sweet and Sour Vegetables and Chervil Sauce
- Veal Escalopes with Asparagus and Potato Purée



► SANDWICH BUFFETS

PIAZZA NAVONA

- Olive Oil Rolls with Parma Ham and Goat Cheese
- Bresaola and Arugula Focaccia
- Croûtons with Smoked Scamorza Cheese and Tomato
- Mixed Salad with Prague Ham, Mushrooms and Parmesan with Balsamic Vinegar
- Salad of Pear, Walnut, Honey and Feta Cheese
- Grilled Vegetables
- Chocolate Cake with Pears
- Tiramisù
- Panna Cotta with Raspberry Sauce

Enhance your Sandwich Buffet by adding:

First Course with suppl. for each **6,00 Euro**

- Paccheri Pasta with Tomato and Buffalo Mozzarella
- Mezze Maniche Pasta with Mushrooms, Peas and Bacon from "Amatrice"

Main Course with suppl. for each **8,00 Euro**

- Gilthead Bream in White Wine Sauce with Gratin of Broccoli and Vichy Carrots
- Loin of Lamb in Olive Crust with Potato Gratin
- Salmon with Sweet and Sour Vegetables and Chervil Sauce
- Veal Escalopes with Asparagus and Potato Purée

**43,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.





► SANDWICH BUFFETS

# CREATE YOUR CUSTOMIZED SANDWICH BUFFET

## SANDWICH SELECTION



## APPETIZER SELECTION



## DESSERT SELECTION



## ENRICH YOUR SANDWICH BUFFET



Customized Sandwich Buffet:  
3 sandwiches, 2 appetizers and 3 desserts

48,00 Euro

Customized Enriched Sandwich Buffet:  
3 sandwiches, 2 appetizers, 2 first courses, 1 main course and 3 desserts

75,00 Euro

Price per person per service. VAT (currently at 10%) excluded.





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AUTUMN / WINTER PLATED MENUS  
▶ **AUTUMN / WINTER BUFFETS**  
COCKTAIL RECEPTIONS



- ▶ SANDWICH BUFFETS
- ▶ CREATE YOUR CUSTOMIZED SANDWICH BUFFET

## SANDWICH SELECTION

Choose maximum 3 items  
(1 meat, 1 fish and 1 vegetarian)

- Walnut Rolls with Veal and Tuna
- Olive Rolls with Smoked Turkey and Lettuce
- Wholemeal Bread Sandwiches with Bresaola and Stracchino Cheese
- Classic Sandwiches with Ham and Cheese
- Rolls with Roast Pork, Lettuce and Tomato

- Finger Sandwiches with Salmon and Philadelphia
- Sesame Rolls with Shrimp Salad
- Finger Sandwiches with Tuna Fish and Tomatoes
- Nut Rolls with Chilled Veal in Tuna Sauce
- White Bread Sandwiches with Mozzarella and Tomatoes
- Croûtons with Philadelphia and Sun-Dried Tomatoes
- Classic Sandwiches with Grilled Vegetables
- Croûtons with Grilled Aubergine and Provolone Cheese
- Croûtons with Smoked Scamorza Cheese and Tomatoes

PRICE



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▶ **AUTUMN / WINTER BUFFETS**  
COCKTAIL RECEPTIONS



- ▶ SANDWICH BUFFETS
- ▶ CREATE YOUR CUSTOMIZED SANDWICH BUFFET

### APPETIZER SELECTION

Choose maximum 2 items

- Ham and Cheese Pie
- Parmesan-Style Aubergines
- Cheese and Walnut Pie
- Provençal Vegetables
- Duck Breast with Crunchy Savoy Cabbage and Orange Slices
- Mixed Salad with Prague Ham, Mushrooms and Parmesan in Balsamic Vinegar
- Octopus Salad with Cannellini Beans, Celery and Tomato Julienne
- Chicken Salad with Smoked Bacon and Croûtons in Yoghurt Sauce

PRICE



ROME CAVALIERI

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- ▶ SANDWICH BUFFETS
- ▶ CREATE YOUR CUSTOMIZED SANDWICH BUFFET

## DESSERT SELECTION

Choose maximum 2 items

- Selection of Tarts
- Hazelnut Cake
- Pineapple Portions
- Torta Caprese
- Bavaois Tiramisù
- Fresh Fruit Salad
- Caramel Mousse with Chocolate Sauce
- Express Tiramisù
- Panna Cotta with Raspberry Sauce
- Apple Tart

PRICE





- ▶ SANDWICH BUFFETS
- ▶ CREATE YOUR CUSTOMIZED SANDWICH BUFFET

## ENRICH YOUR CUSTOMIZED SANDWICH BUFFET

### FIRST COURSE SELECTION

Choose maximum 2 items

- Pumpkin Ravioli with Walnut Sauce
- Veal Ragoût Cannelloni
- Caserecce Pasta with Fillet of Grouper and Courgettes
- Lasagna with Porcini Mushrooms
- Maccheroncini Pasta with Cherry Tomatoes and Pecorino Cheese
- Trofie Pasta with Broccoli and Crispy Bacon

PRICE



- ▶ SANDWICH BUFFETS
- ▶ CREATE YOUR CUSTOMIZED SANDWICH BUFFET

## ENRICH YOUR CUSTOMIZED SANDWICH BUFFET

### MAIN COURSE SELECTION

Choose maximum 1 item

- Veal Escalopes with Courgette and Potato Purée
- Grouper in Rosemary Sauce with Courgette and Green Beans in Creamy Tomato Sauce
- Sliced Beef with Potato Gratin
- Salmon with Vegetables in Sweet and Sour Chervil Sauce
- Chicken Escalope with Ham, Sage and Spinach
- Dentex in Sun-Dried Tomato Pastry and Vegetable Ratatouille

PRICE





## LIGHT BUFFETS

AVENTINO



MONTE VERDE



AURELIA





▶ **LIGHT BUFFETS**

**AVENTINO**

- Salad with Goat Cheese, Nuts, Pear Compôte and Honey
- Calf's Head with Fennel Julienne and Anchovy Sauce
- Variation of Vegetables au Gratin
- Lasagne with White Chicken Ragoût
- Pasta Quills with Radish and Smoked Ham
- Grouper with Capers, Olives from Taggia and Cherry Tomatoes
- Cauliflower in Mornay Sauce
- Apple Cakes
- Tiramisù
- Ricotta Cheese Tart

68,00 Euro

Price per person per service. VAT (currently at 10%) excluded.



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► LIGHT BUFFETS

## MONTE VERDE

- Seafood Salad with Celery and Olive Julienne
- Salad with Tomatoes and Mozzarella
- Lettuce Salad
- Crêpes Sorrento Style
- Fusilli Pasta with Aubergines and Prawns
- Veal Escalopes with Asparagus and Potato Purée
- Mille-Feuille with Wild Strawberries
- White and Dark Chocolate Terrine
- Melon Mousse

68,00 Euro

Price per person per service. VAT (currently at 10%) excluded.



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 ► **AUTUMN / WINTER BUFFETS**  
 COCKTAIL RECEPTIONS



► **LIGHT BUFFETS**

## AURELIA

- Cuttlefish Salad with Arugula, Cherry Tomatoes
- Duck Breast with Crispy Cabbage and Orange Slices
- Lettuce Salad
- Trofie Pasta with Clams and Asparagus
- Crêpes with Artichokes and Smoked Provoila Cheese
- Loin of Lamb in Olive Crust with Potatoes au Gratin
- Selection of Fruit Tarts and Cakes
- Gianduja Mousse
- Crème Brûlée

**68,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.



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## ENHANCEMENTS

**Appetizer Buffet per person** **15,00 Euro**  
(minimum 20 guests)

- Selection of Italian Cold Cuts
- Selection of Marinated Sea Food
- Selection of Italian Cheeses
- Selection of Typical Roman Appetizers (Suppli, Fried Mozzarella, Rice Balls, Potato Croquettes)

**Dessert Buffet per person** **13,00 Euro**  
(minimum 20 guests)

- Crème Brûlée
- Assorted Cakes
- Mousse Selection
- Individual Portions of Fresh Fruit

**250,00 Euro** Per sommelier

**7,00 Euro** Soft drinks per person

**15,00 Euro** Spirits per person

Price per person per service. VAT (currently at 10%) excluded.



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## COCKTAIL RECEPTIONS

ROME CAVALIERI  
WELCOME DRINK



ROME CAVALIERI  
OPEN BAR



FINGER FOOD  
SELECTIONS





## ROME CAVALIERI WELCOME DRINK

- Cà del Bosco, Rossini, Mimosa, Kir Royal Flûte
- 2 Different Non-Alcoholic Fruit Based Cocktails:
  - Orange, Pineapple and Lemon
  - Strawberry, Orange, Grapefruit and Lemon
- Dry Snacks: Crisps, Savoury Mix, Olives, Japanese Mix

Duration: 30 minutes

29,50 Euro

Price per person per service. VAT (currently at 10%) excluded.



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## ROME CAVALIERI OPEN BAR

### JUICES

Orange, Grapefruit,  
Pineapple, Carrot and Lemon

### SOFT DRINKS

Coca Cola, Coca Cola Light, Fanta,  
Soda, Ginger Ale, Tonic Water, Sprite

### APERITIFS

Aperol, Bitter Campari, Martini Rosso,  
Martini Dry, Crème de Cassis, Martini  
Bianco

### BEERS AND WINES

Birra Peroni, Nastro Azzurro, Becks, Heineken  
Red and White Wine Selected by  
Rome Cavalieri's Sommelier

### SPIRITS

Rum: Bacardi Bianco, Bacardi Oro,  
Havana Club 3 Años

Whisky: Ballantine's, Jack Daniels,  
Canadian Club

Gin: Beefeater's, Tanqueray  
Vodka: Smirnoff, Absolut

### DRY SNACKS:

Crisps, Savoury Mix, Olives, Japanese Mix

Duration: 1 hour

55,00 Euro

Price per person per service. VAT (currently at 10%) excluded.





## FINGER FOOD SELECTIONS

### COLD HORS D'OEUVRES



### HOT HORS D'OEUVRES



### MIXED CLASSIC AND FRIED HORS D'OEUVRES



### RAMEQUINS



### VEGETARIAN HORS D'OEUVRES





► **FINGER FOOD SELECTIONS**

**COLD HORS D'OEUVRES**

- Smoked Salmon with Asparagus Tips
- Egg and Anchovy Fillet
- Cheese Mousse with Fine Herbs and Sesame
- Prawns with Paprika
- or
- Speck and Asiago Cheese Rolls
- Smoked Scamorza Cheese and Pork Rolls
- Salmon, Philadelphia and Chive Rolls

**18,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.



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 AUTUMN / WINTER BUFFETS  
 ▶ **COCKTAIL RECEPTIONS**



▶ **FINGER FOOD SELECTIONS**

## HOT HORS D'OEUVRES

- Quiche Lorraine
- Ham and Cheese Quiche
- Vegetable Frittata
- Black Truffle Frittata
- Prawn Vol au Vents
- Chicken and Mushroom Vol au Vents
- Sea Bass and Tomato Vol au Vents

**23,50 Euro**

Price per person per service. VAT (currently at 10%) excluded.



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► **MENUS**  
 SET-UPS WITH ATMOSPHERE  
 SPECIALS

BREAKFAST MENUS  
 COFFEE BREAKS  
 SPRING / SUMMER PLATED MENUS  
 SPRING / SUMMER BUFFETS

AUTUMN / WINTER PLATED MENUS  
 AUTUMN / WINTER BUFFETS  
 ► **COCKTAIL RECEPTIONS**



► **FINGER FOOD SELECTIONS**

### MIXED CLASSIC AND FRIED HORS D'OEUVRES

- Sliced Parma Ham, Buffalo Mozzarella with Melon
- Deep Fried Mozzarella and Pea Balls
- Crab Claws
- Deep Fried Prawn Skewers with Mint Leaves  
or
- Deep Fried Rice Balls
- Selection of Finger Sandwiches
- Deep Fried Tomato and Basil Balls
- Deep Fried Small Mozzarella
- Ascolana Olives
- Marinated and Fried Fillet of Chicken

**23,50 Euro**

Price per person per service. VAT (currently at 10%) excluded.



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 ► **COCKTAIL RECEPTIONS**



► **FINGER FOOD SELECTIONS**

**RAMEQUINS:  
 TRADITIONAL AND  
 INTERNATIONAL**

- Turkey Mince with Mushroom Sauce
- Thyme Infused Beef Strips
- Cream of Potato and Leek
- Cream of Courgette
- Prawns in Creamy Sauce
- Chicken Bites in Curry Sauce

**29,50 Euro**

Price per person per service. VAT (currently at 10%) excluded.



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▶ **FINGER FOOD SELECTIONS**

**VEGETARIAN  
HORS D'OEUVRES**

- Aubergines with Tomato and Black Olives
- Assortment of Vegetarian Bruschetta
- Mini Vegetable Pizzas
- Wholewheat Finger Sandwiches
- Salad of Peperoni, Feta and Cucumber

**22,00 Euro**

Price per person per service. VAT (currently at 10%) excluded.



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FURNISHINGS



FLORAL ARRANGEMENTS  
AND TABLE DECORATIONS



The Rome Cavalieri offers the largest and most modern congress centre with 25 marvellous multi-purpose function rooms and the restyled column-free Salone dei Cavalieri Ballroom “Where Art Meets Technology”, for a total capacity of up to 5000 delegates. Our creative Banqueting Team, supported by experienced professional Technicians, will be delighted to organize a tailor - made event in accordance with your needs and wishes.



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## CUSTOMIZED DECORS

«ICE & CRYSTAL» CONCEPT



MEETING DECOR



COFFEE BREAK DECOR





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## «ICE & CRYSTAL» CONCEPT

Themed events reflecting your most  
luxurious dreams



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«ICE & CRYSTAL» CONCEPT

Themed events reflecting your most  
luxurious dreams





## MEETING DECOR

Dress up your event with iced white linen, red and white checkerboards linen, champagne linen and more



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## COFFEE BREAK DECOR

Finest porcelain, exquisite decoration, state-of-the-art cutlery, fresh blossom flowers will transform a coffee break into a memorable moment



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## FURNISHINGS

Refined furniture for a one-of-a-kind happening





## FURNISHINGS

Refined furniture for a one-of-a-kind happening



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## FLORAL ARRANGEMENTS AND TABLE DECORATIONS

Entrust your event to the renowned artistic ability of our floral designers to create for you a wide variety of floral and foliage arrangements





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CAVALIERI GRAND SPA CLUB



THEME PARTIES



PROJECTIONS



FIREWORKS



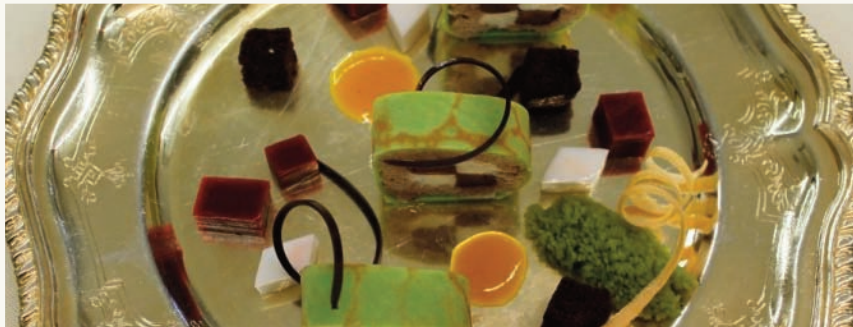
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## WELCOME AMENITIES

Surprise your guests with personalized welcome amenities and pamper your VIPs with exclusive amenities

Sweet Sushi  
30,00 Euro

Price per person per service. VAT (currently at 10%) excluded.



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## CAVALIERI GRAND SPA CLUB

“While in Rome do as Romans do”, indulge in our 2,500 m<sup>2</sup> Cavalieri Grand Spa Club designed in the great tradition of Roman baths.

In a suite of 10 themed rooms, the Hotel's Grand Spa presents a unique range of pampering treatments from around the world, including exclusive Swiss Treatments by La Prairie



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## THEME PARTIES

### TOGA PARTY



### RUGANTINO PARTY



Rome Cavalieri, Waldorf Astoria Hotels & Resorts is famous for its Theme Parties such as the Toga Party which re-creates scenes of Ancient Rome and celebrations as the Romans did, with everyone wearing togas and sandals; Rugantino Party, recreating the 18<sup>th</sup> century atmosphere in Rome with markets and wine stands and conveying a feeling of energy and joy.





## TOGA PARTY

- Assortment of Crudités
- Sabina Pork with Roman Bruschetta
- Rigatoni Pasta “Amatriciana Style”
- Emperor Nero’s Chicken over Monte Mario Salad
- Luculliana Surprise
- Seasonal Fruit

### Menu:

118,00 Euro per person + 10% VAT

### Toga Hire:

18,00 Euro per person + 22% VAT

### Decorations and Entertainment:

11.550,00 Euro + 22% VAT



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## RUGANTINO PARTY

- Selection of Cold Cuts, Trastevere-Inspired Antipasti, Velletrana Pork
- Rigatoni alla Carbonara, Agnolotti, Cannelloni, Pasta and Beans
- Selection of Home-Made Pizzas
- Roman Style Mutton, Roman Style Octopus, Trilussan Meatballs, Uccelletto Style Beef, Sausage and Lentils, Cooked Vegetables, Roast Potatoes, Mixed Salad
- Selection of Cheeses
- Desserts, Cakes, Tarts, Seasonal Fruit

Menu:

135,00 Euro + 10% VAT per person

Decorations and Entertainment:

7,140,00 Euro + 22% VAT



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## PROJECTIONS

Your Company logo reproduced on the surface of  
 the Hotel's 25m pool



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## FIREWORKS AT THE TERRAZZA DEGLI ARANCI

Finally, our “jewel in the crown”: a Welcome Cocktail in the panoramic Terrazza degli Aranci with a stunning fireworks extravaganza on the adjacent terrace, overlooking the spectacular skyline of the Eternal City



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## CONTACT



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Updated June 2014

Demonstration purpose only



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