



AROMI

RISTORANTE & BISTRÒ

GROUP MENU

COFFEE BREAK

Crostata with seasonal fruits

Fresh fruit salad with mint

Panzanella salad

Selection of coffees and teas

Sparkling, still water, homemade lemonades

Selection of Italian sausages and cheeses

Tramezzino with tuna, egg, cucumber

Focaccia with mortadella, Crescenza cheese, leaf salad

695 CZK per person including VAT



THREE-COURSE MENU

STARTERS

Mozzarella, Datterino tomatoes

Argentine prawns in tempura, Bearnaise sauce

Smoked beef tartare, black truffle

MAIN DISH

Beef Entrecote, mixed lettuce with Datterino tomatoes, pepper sauce

Cod fillet, mashed potatoes, shrimp-saffron sauce

Rigatoni with tomato sauce, mozzarella, rocket

DESSERTS

According to the current restaurant offer

1 450 CZK per person including VAT



GALA DINNER

STARTERS

Vitello tonnato

Beef tartare, egg yolk emulsion, black truffle

Tuna tagliata, mozzarella, Datterino tomatoes, passion fruit

Burrata, caponata

PASTA / RISOTTO

Saffron risotto, sweetbread, parmesan fondue

Risotto caccio e pepe, Mazzancole prawn tartare

Veal ravioli, Barbera wine sauce, artichokes

Mezze-maniche, basil pesto, calamari



GALA DINNER

MAIN DISH

Sea bass fillet, cauliflower, saffron foam

Beef Rossini, potato fondant, foie gras, black truffle

Grilled lamb chops with pistachio mint crust, baby broccoli and caper sauce

Beluga lentil salad, stuffed black cabbage with vegetable ragout

DESSERTS

According to the current restaurant offer

The price for 3 courses is CZK 1 650 per person, including VAT

The price for 4 courses is CZK 1 850 per person, including VAT



BUFET

STARTERS

Selection of Italian salami and cheeses, olives Taggiasche

Mozzarella, a variation of Italian tomatoes, basil

Bruschetta, ricotta, peas

Salmon marinated in citrus and grappa, tangerine frisée

Vitello tonnato

Roast beef, truffle mayonnaise, butter croutons

Sicilian octopus salad

SOUPS

Chicken consommé, chicken breast, root vegetables

Seasonal minestrone



BUFET

MAIN DISH

Rigatoni Amatriciana

Grilled monkfish with thyme and lemon

Veal cutlet Milanese

Beef cheeks in red wine Nebbiolo

BUFFET'S SIDE DISHES

Baked potatoes with rosemary

Mashed potatoes

Grilled vegetables

Mixed leaf salad with Datterino tomatoes

BUFFET'S DESSERTS

Variations of homemade mini-desserts

The price for 3 courses is CZK 1 490 per person, including VAT

The price for 4 courses is CZK 1 590 per person, including VAT

The price for 5 courses is CZK 1 690 per person including VAT



CANAPES

Beef tartare, black truffle mayonnaise, parmesan

Pinsa with mortadella foam, pistachios

Chicken liver parfait, bruschetta, Abate pear

Stracciatella, Datterino tomato emulsion, basil

Argentinian shrimp, avocado, tomato concassé

Goat cheese pralines, marinated beetroots

Gravlax, tangerine, nori seaweed

Prosciutto cotto with Bolzanina salsa

Ciabatta, olive tapenade, sun dried tomato

55 CZK per piece including VAT

order at least 10 pieces of one type



DRINK PACKAGES

WELCOME DRINK

Franciacorta 235 CZK / 0,12 l

Champagne 435 CZK / 0,12 l

Crodino (nealko) 75 CZK / 0,1 l

PACKAGE 1

2 glasses of wine / beer (basic menu)

Water, coffee for free

390 CZK per person including VAT

PACKAGE 2

Unlimited 2 hours - wine, beer, coffee, water

Every next hour 155 CZK

650 CZK per person including VAT

PACKAGE 3

Unlimited 2 hours - fine wine, beer, coffee, water

Every next hour 195 CZK

750 CZK per person including VAT





NUOVO
2021



TERMS AND CONDITIONS

- 1 On demand sent to the company contact email will be replied by the manager with the offer with the specification of the range of services provided and their price. Upon request via the Company contact email, a manager will reply with details regarding the range of services to be provided and their prices.
- 2 The order will be agreed by both parties in writing. Providing any service beyond this will be charged according to the company's current price list. The order will be agreed to by both parties in writing. The provision of any services beyond this agreement will be charged according to the Company's current price list.
- 3 The Client is responsible for the accuracy of the information provided by the company in the demand. In case of changes, the related costs may be charged to the Client. The Client is responsible for providing accurate information in the request for a quote. In case of changes, the related costs may be charged to the Client.
- 4 The Customer is obliged to notify the Company of the change in the number of persons in writing at least 3 calendar days before the scheduled date of the event. The Client is required to notify the Company in writing of any change to the number of guests attending at least 3 business days before the scheduled date of the event.
- 5 Payment Terms: The Customer is obliged to pay at the latest 7 calendar days before the date of the event on the bank's bank account deposit of 50% of the total order value. Payment Terms: The Client will be required to deposit 50% of the quoted price at least 7 business days prior to the scheduled event.
- 6 The company will charge the actual costs of the event to the client by 10 calendar days after it has been happened, on the basis of the issued tax invoice. The deposit paid may also be taken into account in the billing process. The Client is obliged to pay the remaining amount on the billing document within the due date. The Company will provide a final total invoice (tax document) within 10 business days after the event. The payment due date will be included in this billing document.
- 7 If consumption is made by the customer over advance in the order, the price will be increased by this amount consumption in billing. If during the event, the Client uses or consumes more than was expected in advance, the additional costs will be included in the final invoice.
- 8 If the invoice (tax document) is not paid in time, it may be interest of 0.1% for each day delay from the amount owed. If the final invoice (tax document) is not paid by the due date, the Company may add a 0.1% penalty for each day it is delinquent.
- 9 Prices are quoted in Czech crowns, including VAT, unless stated otherwise. Prices will be quoted in Czech crowns and are inclusive of VAT, unless stated otherwise.

TERMS AND CONDITIONS

- 10** If it is necessary to use extraordinary number or kind of furniture on the basis of demand, or to provide other special requirements of the customer, this service will be subject to a special price offer. If it is necessary to use an unusual amount of or type of furniture, or in case of other special requirements of the Client, these services will be subject to a custom price offer not included in the standard Company price list.
- 11** For groups, the price for consumption according to the confirmed order is charged also a service charge of 12.5% of the total consumption. The invoiced amount for all bar and food consumption is subject to a service charge of 12.5%.
- 12** All payments are deemed to be paid when they are credited to the Company's bank account. Payments are deemed to have been received when they are credited to the Company's bank account.
- 13** Cancellation Policy: Cancellation is only possible in writing via e-mail stated in the order. Cancellation Policy: Cancellations will only be accepted in writing via the email provided in the quote.
- 14** When canceling the order no later than 3 calendar days before the agreed will be charged to the customer by the contractual company a fine of 50% of the agreed order value. Cancellations must be received at least 3 business days prior to the scheduled event. Cancellations received after that time are subject to forfeiture of the 50% deposit.
- 15** When order is canceled 2 or fewer calendar days before the agreed will be charged to the customer by the contractual company a fine of 100% of the agreed order value. No cancellations are accepted with notice of 2 or fewer business days, and the full amount of the agreed quote will be invoiced.
- 16** The Client acknowledges that the Company is entitled to use a deposit for payment of the contractual penalty. The Client acknowledges that the Company is entitled to use the deposit for payment of any contractual penalties.
- 17** The Client is responsible for any damage to the Company's property during the event. Any damage caused by the customer or his client to the company's inventory or equipment may be required to be paid by the customer. The Client is responsible for any damage caused to Company property during the event. Any repair or replacement costs will be required to be paid by the Client.



AROMI

AROMI
RESTAURANTE & PASTICCERIA
Maxco Giampatti
HEAD CHEF

AROMI
Alessandra Pizzarello
Head Pastry Chef

WELLAND
EXPRESS

ARC
RESTAURANTE