



SPLENDIDO

A BELMOND HOTEL
PORTOFINO

*Banqueting
Menus*

THE TASTE OF BELMOND



Timeless charm, Italian specialties and team of expert event planners: this is what makes Splendido the top place to celebrate your special occasions on the Italian Riviera. Our restaurant next to the swimming pool can accommodate up to 60 people offering personalised menus based on local delicacies.

THE TASTE OF BELMOND

Enjoy sumptuous bespoke menus featuring international specialties and traditional flavours.

Peruse through these pages of our complete banquet kit and let us tailor the ideal menu for your dream day.

CUSTOMIZE YOUR EVENT

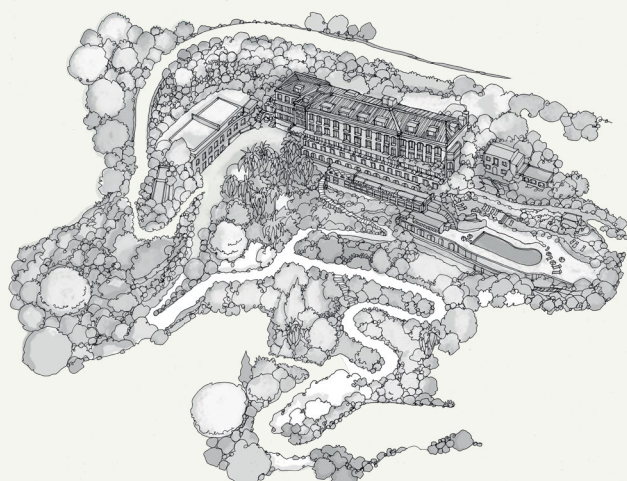
Contact our Event Manager
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LOCATION

Portofino, 50 minutes from Genoa Cristoforo Colombo Airport (GOA).

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SPLENDIDO, SALITA BARATTA 16, 16034 PORTOFINO,
GENOVA, ITALIA

BANQUETING MENUS

Menu

MENU



APERITIF

SNACK

€50.00 P.P. VAT AND SERVICE INCLUDED

Seafood fried delicacies
Octopus ball, garlic mayonnaise and parsley
Crunchy cauliflower, tomato gel and Monterosso salted anchovy
Crunchy aubergine, smoked provola cheese fondant
Pumpkin, San Ste Parmesan cheese and black truffle
Savoury pancake, lobster, avocado and tarragon mayonnaise
Classic Ligurian focaccia with Parma ham and fig compote
Ligurian friseau with lemon zest and rosemary
Focaccine with pesto and stracchino cheese

ALLA FIGURE

**€60.00 P.P. VAT AND SERVICE INCLUDED
IN ADDITION TO WHAT IS INCLUDED IN THE
SNACK FORMULA:**

SHOW COOKING:

Pesto served on classic focaccia crostini
or
Oysters served with blinis
or
Mozzarella making

SFIZIOSO FREDDO

**€70.00 P.P. VAT AND SERVICE INCLUDED
IN ADDITION TO WHAT IS INCLUDED IN THE
SNACK FORMULA:**

COLD CANAPÉS:

Raw shrimp
Crispy anchovies, alpine butter and bell pepper
Creamy eggplant, sundried cherry tomatoes and basil
Savonese goat mousse and Chiavari round hazelnut

Carpaccio of Fassona, mustard and summer truffle
Vitello tonnato, celery and capers' leaves

SAPORI DELLO SPLENDIDO

**€150.00 P.P. VAT AND SERVICE INCLUDED
IN ADDITION TO WHAT IS INCLUDED IN THE
SNACK FORMULA:**

COLD CANAPÉS:

Raw shrimp
Crispy anchovies, alpine butter and bell pepper
Creamy eggplant, sundried cherry tomatoes and basil
Savonese goat mousse and Chiavari round hazelnut
Carpaccio of Fassona, mustard and summer truffle
Vitello tonnato, celery and capers' leaves

HOT CANAPÉS:

San Ste Parmesan ball and porcini mushrooms fondant
Arancini with tomato, mozzarella cheese and basil cream
Squid skewer and herb bread
Crispy octopus on tomato sauce with green beans

**THE FOLLOWING SELECTION OF DRINKS IS INCLUDED
WITH ALL THE APERITIFS:**

Sparkling cocktails with seasonal fruits
Rossini or Bellini (depending on the seasonality)
Aperol or Campari Spritz
Gin Basil Smash
Americano
Soft drinks
Italian sparkling wine or prosecco



MENU

DINNER

VEGAN

€200.00 P.P. VAT AND SERVICE INCLUDED

Cardoncelli mushrooms, almonds and herbs infused oil

Caramelized pumpkin, beetroot hummus, crunchy vegetables and toasted pumpkin seeds

Prà basil Gnocchetti, tomatoe fondue and sundried tomatoes

Grilled cauliflower, Albenga zucchini cream with mint and puffed chickpeas

Red berry textures: fruit compote, mixed berry garden, sorbet, and berry infusion

A TASTE OF LIGURIA

€250.00 P.P. VAT AND SERVICE INCLUDED

Marinated amberjack, cherry tomato coulis, Taggiasca olives, Portofino capers and its flowers

Risotto with saffron's flower, scallop and veal's broth

Amberjack fillet in lemon sauce, capers from Portofino and crunchy beans

Riviera: citrus meringue, lemon and almond sorbet, Portofino lemon compote, lemon biscuit, lemon chantilly, citrus supremes, and Buddha's hand

LIGURIAN LANDSCAPE

€300.00 P.P. VAT AND SERVICE INCLUDED

Fassona tartare, marinated egg yolk, spicy mustard salad, sweet and sour Belendina onion petals

Ravioli with seasonal mushrooms

Risotto with pumpkin fondant, Chiavari round hazelnuts and 36-months-aged parmesan cream

Lamb sirloin in a fine herbs crust, smoked eggplant cream, oregano yogurt and cooked onion

Elixir: verbena panna cotta, red fruit confit, fresh strawberries and raspberries, rose sorbet, and red fruit extraction sauce

PORTOFINO

€350.00 P.P. VAT AND SERVICE INCLUDED

Lobster, cucumber gazpacho, green apple and vegetables

Timbale of fresh egg pasta, pesto, green beans and sundried cherry tomatoes

Risotto with clams, capers and Portofino lemon

Grilled sea bream fillet, leek cream, grilled vegetable caponata

Chocolate, cocoa nibs and caramel: cocoa cream puffs, gruè chantilly cream, Chiavari hazelnut praline, vanilla ice cream, and chocolate sauce

TRA TERRA E MARE

€370.00 P.P. VAT AND SERVICE INCLUDED

Lobster salad with crispy vegetables and tarragon mayonnaise

Citroucy risotto, raw shrimps, pistachios and prescinseua cheese

Ravioli filled with seabream in mantis shrimp's broth

Smoked seabass fillet, trombetta zucchini cream and tomato confit

Riviera: citrus meringue, lemon and almond sorbet, Portofino lemon compote, lemon biscuit, lemon chantilly, citrus supremes, and Buddha's hand

ALL DINNER MENUS INCLUDE WEDDING CAKE AND FRIANDISES.



MENU

WEDDING CAKES

MILLEFOGLIE CAKE

Diplomat cream and berries

Chocolate diplomat cream and raspberries

Whipped coconut ganache and exotic fruit confit

SPONGE CAKE

Diplomat cream and strawberries

Chocolate mousse and chocolate chips

Pistachio diplomat cream and raspberries

CROSTATATA

Custard with frangipane and berries

Whipped chocolate ganache and Chiavari hazelnut praline

ADDITIONAL SERVICES:

BUFFET DESSERT

€10.00 P.P. VAT AND SERVICE INCLUDED

SHOW COOKING:

Millefeuille and Italian tart wedding cakes may be prepared in front of the guests

Beverage

BEVERAGES

WINES

Complete your wedding menu by choosing from the following wine packages. Prices include one white and one red wine from your selected list.

ITALIAN SELECTION

€50.00 P.P. VAT AND SERVICE INCLUDED

WHITE WINES

POMINO BIANCO

Toscana - Frescobaldi - Chardonnay, Pinot Bianco, Trebbiano

LUCCICANTE

Liguria - Cà du Ferrà - Vermentino

RED WINES

MATT. E O. FUORI MONDO

Toscana - Cabernet Sauvignon

NEBBIOLO

Parusso - Piemonte - Nebbiolo

SIGNATURE COLLECTION

€75.00 P.P. VAT AND SERVICE INCLUDED

WHITE WINES

CHABLIS PREMIER CRU BUTTEAUX

Borgogna - Jean Collet - Chardonnay

BIANCO SECCO

Veneto - Giuseppe Quintarelli - Garganega, Sauvignon Blanc, Chardonnay

RED WINES

CHIANTI CLASSICO GRAN SELEZIONE RIALZI

Toscana - Frescobaldi - Sangiovese

BARBARESCO MONDINO

Piemonte - Busso - Nebbiolo

SUPPLEMENTS

Prices include one of the two options offered in the chosen package.

TOAST FOR THE CAKE

€20.00 P.P. VAT AND SERVICE INCLUDED

PRESTIGE CUVÉE

Lombardy - Ca' del Bosco - Chardonnay, Pinot Noir, Pinot Blanc

IMPERIAL RESERVE

Champagne - Moët & Chandon - Pinot Noir, Pinot Meunier, Chardonnay

SWEET WINE FOR THE DESSERT

€10.00 P.P. VAT AND SERVICE INCLUDED

MOSCATO D'ASTI

Piedmont - Saracco - Moscato Bianco

CAPITELLI

Veneto - Anselmi - Garganega

BEVERAGES

OPEN BAR

€60.00 P.P. PER HOUR OF SERVICE, VAT AND SERVICE INCLUDED.

PERSONALISED OPEN BAR OPTIONS ARE ALSO AVAILABLE, PRICES WILL BE BASED ON CONSUMPTION AND AGREED IN ADVANCE.

DIGESTIVES:

Aperol, Campari, Vermouth, Amaretto Disaronno, Limoncello

LIQUORS:

Baileys

PORTO:

Taylor's 10 years

COGNAC:

Courvoisier VS, Vecchia Romagna Etichetta Nera

SCOTCH WHISKY, SINGLE MALT & BOURBON:

Johnnie Walker Black Label, J&B, Four Roses

SPIRITS:

Bombay Gin, Tanqueray Gin, Grey Goose Vodka, Rum Bacardi

SOFT DRINK:

Acqua tonica, Ginger Ale, Ginger Beer, Soda, Coca-Cola, Coca-Cola Zero, Sprite

COCKTAILS:

Gin tonic, Negroni, Whisky e cola, Americano, Rum e cola, Mojito

BEERS:

Nastro Azzurro, La Portofinese (local beer)



MEET THE CULINARY TEAM



CORRADO CORTI **EXECUTIVE CHEF**

Born in Lombardia, Corrado Corti sailed many seas and delighted many palates in acclaimed hotels in Costa Smeralda and Tuscany, before docking at the Splendido in 1999.

Corrado firmly believes that a successful dish is one where all ingredients are in harmony. He loves to amaze through both the eye and the palate. He is utterly devoted to Italian cuisine, with an emphasis on regional dishes based on local herbs and seafood prepared according to Ligurian traditions, like Linguine with "Pesto" sauce, potatoes and French beans and baked fillets of sea bass with pine nuts and black olives, to name just a few.



SPECIAL CREDITS

We work with the finest vendors in Portofino. From planning and decoration, to photography and flowers. Vendors can be contracted through the hotel or directly by the client prior consultation of the Groups, Events and Banqueting Department.

FINER DETAILS

Prices are listed in Euro and are subject to 10% VAT.

Some of our ingredients may contain allergens. Please contact us for more information and let us know if you have any allergies or special requirements. Some ingredients may vary according to seasonal availability.

The menus featured in the banqueting kit are purely indicative and our chefs will be happy to customise them based on customer preferences and seasonality.