



SPLENDIDO MARE

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 Mare the top place to celebrate your special occasions in Portofino.

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 Food & Beverage Coordinator

E: bianca.mazzantini@belmond.com

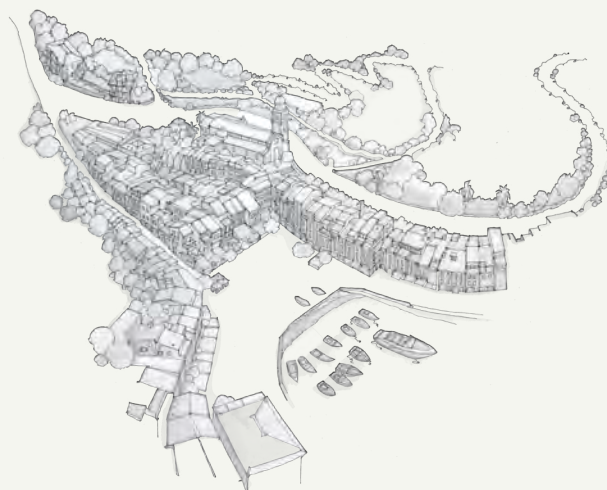
T: +39 0185 2678531

LOCATION

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

CONTENTS

APERITIFS	03
STANDING MENU	05
PLACÉE MENU	08
BEVERAGE	10



**SPLENDIDO MARE, VIA ROMA 2, 16034 PORTOFINO,
GENOA, ITALY**

BANQUETING MENUS

Aperitifs

APERITIFS



OUR CHEFS ARE DELIGHTED TO SHOWCASE THEIR CULINARY CREATIVITY BY CUSTOMIZING THE MENU FOR YOUR SPECIAL DAY. FROM COCKTAILS TO FOUR-COURSE DINNERS, TO METICULOUSLY CURATED BUFFETS, THESE OFFERINGS ARE DESIGNED TO MAKE YOUR EVENT UNFORGETTABLE.

COCKTAIL RECEPTION

€85.00 P.P. VAT AND SERVICE INCLUDED

Mini-mac, mini- toast, mini hot-dog

Fried Santa Margherita Ligure pink prawns

Focaccia with home made pesto

Pizza with stracciatella cheese and grilled vegetables
or with Parma ham

Crouton with tuna sauce, anchovy and hazelnut

Chandon Garden Spritz, prosecco, water, soft drinks

BANQUETING MENUS

Standing menu



STANDING MENU

LIBECCIO

**SERVED BY PASSING WAITERS
€100,00 PER PERSON (VAT, COVER CHARGE AND
MICRO-FILTERED WATER INCLUDED)**

DaV Mare aperitif selection (mini-hamburger, mini-hot dog,
mini toast)

Focaccia with homemade pesto

Fried Monterosso anchovies

Vittorio style half paccheri (show cooking)

Cannoncino and leavened cake

TRAMONTANA

**SERVED BY PASSING WAITERS
€140,00 PER PERSON (VAT, COVER CHARGE AND
MICRO-FILTERED WATER INCLUDED)**

DaV Mare aperitif selection (mini-hamburger, mini-hot dog,
mini toast)

Focaccia with homemade pesto

Santa Margherita Ligure prawn with mustard and honey

Crostino with seabass carpaccio and herb butter

Anchovy and tuna sauce

Vittorio style half paccheri (show cooking)

Cannoncino and leavened cake

BAIA CANNONE

**BUFFET STYLE
€210.00 PER PERSON (VAT, COVER CHARGE AND
MICRO-FILTERED WATER INCLUDED)**

Smoked salmon

DaV style beef tartare

Raw langoustine with oil and lemon

Santa Margherita Ligure prawn with mustard and honey

Trombetta zucchini parmigiana

Cured meats and cheese

DaV style tomato salad

Lemon-flavoured veal meatballs

Vittorio style half paccheri (show cooking)

Cannoncino and leavened cake



STANDING MENU

PARAGGI

BUFFET STYLE WITH THEMED CORNERS
€270.00 PER PERSON (VAT, COVER CHARGE AND MICRO-FILTERED WATER INCLUDED)

CURED MEATS CORNER

Sant'Olcese salami
Parma ham
Podere Cadassa bacon
Mortadella "Favolosa"

RAW FISH CORNER

Raw langoustine with oil and lemon
Santa Margherita Ligure prawn with mustard and honey
Corn and amberjack tartare
Vittorio style tuna tataki

DAIRY CORNER

Buffalo mozzarella
Smoked mozzarella
Prescinseua cheese
Selection of local cheese

MAIN COURSE CORNER

Vittorio style half paccheri (show cooking)
Trofie with pesto
Ligurian style seabass
Lemon-flavoured veal meatballs
Candied aubergines
Veal cutlet

DESSERT CORNER

Tiramisù
Cannoncino
Leavened cake

BANQUETING MENUS

Placée menu



PLACÉE MENU

UP TO 60 PEOPLE

FISH TASTING MENUS

LEVANTE

€180.00 PER PERSON (VAT AND COVER CHARGE INCLUDED)

Amberjack tataki, puffed rice and smoked spring onion oil

Trofie with pesto (show-cooking)

Ligurian style catch of the day

Tiramisù

PONENTE

€210.00 PER PERSON (VAT AND COVER CHARGE INCLUDED)

Tuna spaghetti with Monterosso anchovy sauce

Anchovy in tuna sauce

Trofie with pesto, potatoes, green beans

Catch of the day, candied aubergine, and chickpea sauce

Tiramisù

PORTOFINO

€260.00 PER PERSON (VAT AND COVER CHARGE INCLUDED)

Raw fish and crustaceans

Vittorio style tuna tataki

Fusillone, red mullet and orange sauce

Risotto with home made pesto, Santa Margherita Ligure king prawns and tomato emulsion

Catch of the day, artichokes, spicy sauce

Tiramisù

LAND TASTING MENUS

LA TORRE

€220.00 PER PERSON (VAT, COVER CHARGE AND MICRO-FILTERED WATER INCLUDED)

DaV style beef tartare

Guanciale, parsley mashed potatoes, tomatoes jam

Vittorio style half paccheri (show cooking)

Veal fillet, potatoes, and spinach

Tiramisù

VEGETARIAN TASTING MENUS

L'AURORA

€160.00 PER PERSON (VAT, COVER CHARGE AND MICRO-FILTERED WATER INCLUDED)

Beetroot tartare

Watermelon carpaccio, black garlic mayonnaise and hazelnuts

Marinated Trombetta zucchini, kefir and onions jam

DaV style tomato salad

Trofie with pesto, potatoes, and green beans

Ice cream and sorbets

Some dishes may vary depending on the season and/or product availability

BANQUETING MENUS

Beverage

BEVERAGE

BEVERAGE PACKAGE

FROM €80.00 P.P. VAT AND SERVICE INCLUDED.
WINE PAIRING MAY VARY BASED ON
THE MENU OF CHOICE

REGIONAL WINES

Complete your menu with a choice of local white and red wines

SILVER WINE PACKAGE

From bubbles to white and red wines in pairing with your menu

GOLDEN WINE PACKAGE

An exclusive selection from bubbles to white and red wines in pairing with your menu

BAR PACKAGE

FROM €60.00 PER PERSON PER HOUR INCLUDING VAT AND SERVICE

SILVER

€60.00 PER PERSON PER HOUR

Cocktails: Aperol Spritz, Chandon Spritz, Gin Tonic

Tequila: Espolón

Gin: Bombay

Bourbon Whiskey: Bulleit

Vodka: Absolut

Rum: Veritas

Beers: Moretti, Nastro Azzurro, Corona

Liqueurs: Spirits selection, Limoncello

GOLDEN

€70.00 PER PERSON PER HOUR

Cocktails: Negroni, Margarita, Espresso Martini, Daiquiri

Tequila: Volcan

Gin: Tanqueray Ten

Bourbon Whiskey: Maker's Mark

Vodka: Tito's

Rum: Eminent

Beers: Portofinese

Liqueurs: Spirits selection, Limoncello

PLATINUM

€80.00 PER PERSON PER HOUR

Signature cocktails: on request

Portofino Dry Gin Cocktails selection: Basil Portofino, Portofino Tonic, La Vela

Tequila: Casamigos

Gin: Portofino Dry Gin, Hendrick's

Bourbon Whiskey: Woodford Reserve

Vodka: Grey Goose, Belvedere

Rum: Zacapa 23

Liqueurs: Spirits selection, Limoncello

A close-up photograph of a Gelateria San Giorgio ice cream cone. The cone is a waffle cone and is topped with two scoops of ice cream: a dark chocolate scoop and a pink and white swirl scoop. A round, golden-brown wafer is attached to the top of the ice cream, featuring the Gelateria San Giorgio logo and the text 'DAL 1921 PORTOFINO'. The background is a blurred sign with the words 'ACHIO' and 'CRLN' visible.

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.

Culminate your event on a sweet note with the Gelateria San Giorgio ice cream cart. The hallmark of our classic flavors, gourmet selections, and locally-inspired offerings is the excellence of the ingredients, paired with the meticulous attention to detail and customer care of our master gelato makers.