

LUNCHES, DINNERS AND APERITIFS
FOR COMPANIES & ASSOCIATIONS



HOTEL BRISTOL PALACE

GENOVA

★★★★★

INFO & RESERVATIONS:

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HOTEL BRISTOL PALACE

GENOVA



**Our Christmas Offers for
Companies and Organisations,
Designed to Create Unforgettable Moments of Togetherness
and Toasts amongst Colleagues and Partners.**

- *SMART & CASUAL • OLD FASHION BAR*
- *CHRISTMAS STANDING BUFFET*
- *GIOTTO CHRISTMAS DINING*
- *PREMIUM PACKAGES IN A PRIVATE DINING ROOM*

A variety of experiences to celebrate together.

**Season's greetings to remember.
Historic settings, a festive atmosphere
and five-star hospitality in the heart of Genoa**



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SMART & CASUAL

OLD FASHION BAR

**Ideal for small groups
looking for a dynamic,
convivial and budget-friendly option.**

**The proposals are designed
for groups of 5 to 15 people.**



OLD FASHION BAR • SMART & CASUAL

QUICK TOAST

A dynamic and convivial aperitif,
designed for small groups of 5 to 15 people.

ONE DRINK OF YOUR CHOICE

Prosecco di Valdobbiadene DOCG
Aperol Spritz
Camatti Spritz
Cocktail analcolico Shirley Temple

HOT BITES FROM THE OVEN

Small slices of focaccia with cheese
Mini Roman-style gnocchi au gratin
Sardenaira from the Riviera dei Fiori

SELECTION OF 3 FINGER FOODS

Tartlet with whipped salt cod mousse
Spiced bread with Colonnata lard and honey
Small glass of octopus and potato salad

EURO 35
PER PERSON • 10% VAT INCLUDED





OLD FASHION BAR • SMART & CASUAL

REINFORCED CHRISTMAS COCKTAIL

For groups of 5 to 15 people.

TWO DRINKS OF YOUR CHOICE

Franciacorta Bellavista
Aperol Spritz
Camatti Spritz
Cocktail analcolico Shirley Temple

HOT BITES FROM THE OVEN

Small slices of focaccia with cheese
Mini Roman-style gnocchi au gratin
Sardenaira from the Riviera dei Fiori
Saffron rice croquettes with a melting cheese centre

SELECTION OF 5 FINGER FOODS

Tartlet with whipped salt cod mousse
Small glass of octopus and potato salad
Mini savoury brioche with smoked salmon and guacamole sauce
Savoury cannolo with foie gras pâté and black truffle
Rustic bread crostino with Ligurian Sea anchovies
in Riviera Ligure PDO extra virgin olive oil

EURO 45

PER PERSON • 10% VAT INCLUDED

ADDITIONAL DRINKS FOR THE GROUP

Standard Extra Drink – €10: Prosecco, Camatti Spritz,
selected wines, non-alcoholic drinks
Premium Extra Drink – €15: Franciacorta Bellavista, Signature Cocktails
Prices for additional drinks include VAT





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CHRISTMAS STANDING BUFFET

THE PLEASURE OF CONVIVIALITY

A perfect opportunity
to exchange Christmas wishes

in a convivial atmosphere,

with a rich and varied buffet formula.

Private room for exclusive use with cocktail tables
and an outdoor terrace for exclusive use.

Minimum 25 people.



THE PLEASURE OF CONVIVIALITY

CHRISTMAS STANDING BUFFET

WELCOME APERITIF

Shirley Temple non-alcoholic cocktail
Prosecco di Valdobbiadene
Aperol Spritz
Camatti Spritz

FINGER FOOD & BAKERY – PASSED AROUND AND BUFFET STYLE

Tartlet with whipped salt cod mousse
Small glass of octopus and potato salad
Mini savoury brioche with smoked salmon and guacamole sauce
Small glass of spelt salad with drops of homemade pesto and burrata
Small slices of focaccia with cheese and Sardenaira from the Ligurian Riviera
Vegetable savoury pies
Fried specialties basket with panissa and cuculli

HOT FIRST COURSES AT THE BUFFET – 2 CHOICES FOR THE GROUP

Land proposal: Plin raviolini with Castelmagno cheese, pears and walnuts
Seasonal proposal: Carnaroli risotto with Mantua pumpkin and Blu di Lavagé cheese
Sea proposal: Bronze-drawn strigoli pasta with chopped seafood

CHRISTMAS TOAST & BEVERAGES – INCLUDED

Genoese Panettone and Verona Pandoro
Selection of wines during the meal and sparkling wines
for the toast from the Duettorrihotels cellars
Still and sparkling mineral water
Coffee

EURO 75

PER PERSON • 10% VAT INCLUDED

MINI DESSERT CORNER – SUPPLEMENT

Addition of a dessert buffet with assorted mini panna cottas,
mint and chocolate Bavarian cream, mini tiramisù and coffee mousse.
Supplement €10 per person – 10% VAT included





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GIOTTO CHRISTMAS DINING

A CHRISTMAS TREAT
FOR INTIMATE GATHERINGS

More than a corporate dinner,
this is a true gastronomic treat.

Reserving a table at Ristorante Giotto
means offering your guests a “boutique” experience:
the charm of the restaurant, combined
with the privilege of our premium tasting menus.
The perfect gift for those who expect the very best.



GIOTTO CHRISTMAS DINING

MENU 1

TRADITION & TERRITORY

STARTER

Borage flan served on a delicate fondue
of local Santo Stefano cheese, locally sourced

FIRST COURSE

Handmade Paganini ravioli with finely chopped farmyard ragù

MAIN COURSE

Veal cheek braised in Granaccia di Savona wine
on creamy Quarantina potato purée

PRE DESSERT

Ciaculli mandarin sorbet

DESSERT

“Canelin” nougat semifreddo

*Mineral water
and a glass of wine included*

EURO 80

PER PERSON • 10% VAT INCLUDED • WINES EXCLUDED





GIOTTO CHRISTMAS DINING

MENU 2

REFLECTIONS OF THE SEA

STARTER

Traditional Cappon Magro

FIRST COURSE

San Massimo Reserve Carnaroli risotto
with scampi and Champagne

MAIN COURSE

Meagre fillet on a mussel and clam velouté
with crisp samphire and potato mille-feuille

PRE DESSERT

Ciaculli mandarin sorbet

DESSERT

Three-chocolate Bavarian cream with wild berry sauce

*Mineral water
and a glass of wine included*

EURO 90
PER PERSON • 10% VAT INCLUDED • WINES EXCLUDED





GIOTTO CHRISTMAS DINING

MENU 3

LIGURIAN EXCELLENCE

STARTER

Mazara red prawn tartare with avocado
and lime brunoise and raspberry dressing

FIRST COURSE

Lobster taglierini finished with Pigato DOC wine,
yellow confit cherry tomatoes and shellfish bisque

MAIN COURSE

Ligurian-style catch of the day, finished with Pigato DOC,
with diced pumpkin, potatoes, Taggiasca olives and pine nuts

PRE DESSERT

Ciaculli mandarin sorbet

DESSERT

Panera ice-cream bar in a crisp dark chocolate shell with coffee cream

*Mineral water
and a glass of wine included*

EURO 100
PER PERSON • 10% VAT INCLUDED • WINES EXCLUDED





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PREMIUM PROPOSALS

IN A PRIVATE ROOM

Lunch or dinner
in our magnificent Art Nouveau rooms
on the second floor, reserved exclusively
for your group. Minimum 30 people.

Sala Giotto, exclusively for you
Sala Giotto can be reserved entirely
for your exclusive use for the event,
with a venue fee of €1,800, VAT included.
Availability and customisations upon request.



WELCOME APERITIF

Only available with one of the following Premium menus.
Served standing, with cocktail tables.

BEVERAGES

Shirley Temple non-alcoholic cocktail
Prosecco di Valdobbiadene DOCG
Aperol Spritz
Camatti Spritz

FINGER FOOD

Mini savoury brioche with smoked salmon and guacamole sauce
Savoury cannolo with foie gras pâté and black truffle
Seared prawns on chickpea cream with sesame
Tartlet with goat cheese mousse, walnuts and pears
Vegetable savoury pies

PASSED AROUND

Focaccia with cheese
Fried specialties basket: cuculli, panissa and sage leaves

Sala Giotto, exclusively for you
Sala Giotto can be reserved entirely for your exclusive use for the event,
with a venue fee of €1,800, VAT included.
Availability and customisations upon request.

EURO 20
PER PERSON • 10% VAT INCLUDED





PREMIUM PROPOSALS IN A PRIVATE ROOM

PREMIUM MENU TRADITION & TERRITORY

STARTER

Borage flan on a delicate fondue
of local Santo Stefano cheese, locally sourced

FIRST COURSE

Handmade Paganini ravioli with finely chopped farmyard ragù

MAIN COURSE

Veal cheek braised at low temperature in Granaccia di Savona wine,
on creamy Quarantina potato purée

DESSERT

“Canelin” nougat semifreddo

Sala Giotto, exclusively for you
Sala Giotto can be reserved entirely for your exclusive use for the event,
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Availability and customisations upon request.

EURO 80
PER PERSON • 10% VAT INCLUDED





PREMIUM PROPOSALS IN A PRIVATE ROOM

PREMIUM MENU REFLECTIONS OF THE SEA

STARTER

Traditional seafood Cappon Magro

FIRST COURSE

**San Massimo Reserve Carnaroli risotto with scampi,
Champagne and lemon zest**

MAIN COURSE

**Ligurian-style stuffed squid medallions on a mussel
and clam stew velouté with crisp samphire**

DESSERT

Three-chocolate Bavarian cream with wild berry sauce

Sala Giotto, exclusively for you
Sala Giotto can be reserved entirely for your exclusive use for the event,
with a venue fee of €1,800, VAT included.
Availability and customisations upon request.

EURO 80
PER PERSON • 10% VAT INCLUDED





PREMIUM PROPOSALS IN A PRIVATE ROOM

PREMIUM MENU EXCELLENCE

STARTER

Mazara red prawn tartare with avocado
and lime brunoise and raspberry dressing

FIRST COURSE

Scampi and prawn cannelloni Thermidor with shellfish bisque

MAIN COURSE

Ligurian-style catch of the day, finished with Pigato DOC,
with diced pumpkin, potatoes, Taggiasca olives and pine nuts

DESSERT

Panera ice-cream bar in a crisp dark chocolate shell with coffee cream

Sala Giotto, exclusively for you
Sala Giotto can be reserved entirely for your exclusive use for the event,
with a venue fee of €1,800, VAT included.
Availability and customisations upon request.

EURO 90
PER PERSON • 10% VAT INCLUDED





SEASON GREETINGS

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