

An abstract painting with a rich, textured background. The colors are vibrant and varied, including deep blues, greens, purples, reds, and oranges. The brushstrokes are thick and expressive, creating a sense of movement and depth. The overall composition is dynamic and colorful.

Gar

VIALE DEI ROMANI



*Fiale
dei Romani*

Breakfast and Brunch

Plated Breakfast

All Plated Breakfasts Include Orange and Grapefruit Juices and Intelligentsia Coffees and Teas.

Viale dei Garden

Seasonal Fruits, Roots, and Nuts
splashed with Prosecco orange and mint ezzencia
Pastry di giorno
With honey, organic butter and fruit conservas
Organic Farm Eggs Scrambled with fine herbs and crème Fraiche
Marbled Pee wee potatoes with rosemary
Breakfast Pizza
Blue Lake Beans with Hazelnut Aioli and Mozzarella
45

Viale dei Parma

Seasonal Fruits, Roots, and Nuts splashed with
Prosecco, Orange and Mint Ecenza
Pastry di giorno
With honey, organic butter, and fruit conservas
Organic Farm Eggs Scrambled with fine herbs and crème fraiche
Marbled pee wee potatoes with rosemary
Breakfast pizza
Crab cake benedict hollandaise espuma
Blue Lake Beans with Hazelnut Aioli Mozzarella and Speck
Bacon al Forno
65

Enhancements

Organic Farm Yogurt Parfait served Two Ways 4

Handmade Sausage Links 7

Smoked Pesce and Accompaniments 16

Chilled Seafood and Accompaniments 40

All pricing is per person, unless otherwise noted

^Consuming raw or undercooked eggs, meat or seafood may increase your risk of food borne illnesses

*Culinary attendant fee – per attendant 175

Per person surcharge for events of 25 guests or less -10

A 18% service charge, a 6.5% taxable administrative fee, and 9% sales tax will be added to food and beverage charges. The service charge is distributed to banquet employees. The administrative fee is retained by operator to cover non-itemized costs of your event. No fees or charges (other than service charge), including, without limitation, administrative fees, set up fees, and bar or food station fees, are tips, gratuities or service charges for staff.

Breakfast Tables

All Breakfast tables are served buffet style and include seasonal farm fresh fruits and berries, with Intelligentsia Coffee and Teas.

Classic Continental

Freshly squeezed orange and grapefruit juices

Organic farm yogurt parfait served two ways

Viale Granola

Pastry di giorno with honey, organic butter and fruit conservas

40

American Breakfast

Bacon al Forno

Chicken and Apple Sausage

Organic Farm Eggs Scrambled with fine herbs and crème fraiche

Freshly squeezed orange and grapefruit juices

Viale Granola with Yogurt

Whole Fruit

Pastry di giorno with honey, organic butter and fruit conservas

55

Designer Breakfast

Freshly squeezed orange and grapefruit juices

Organic farm yogurt parfait served two ways

Viale Granola

Pastry di giorno with honey, organic butter and fruit conservas

French Toast with Vermont Maple Syrup & reiger farms peaches

Organic Farm Eggs Scrambled with fine herbs and crème fraiche

Bacon al forno

Roasted potatoes al forno

Chicken and Apple Sausage

Smoked Pesce and accompaniments

65

Enhancements

Organic cereals / Granola with 2%, non-fat and soy milk 5

Smoked Pesce with cream cheese, capers, julienned red onion
Chives, sliced tomatoes bagels 16

Lemon Ricotta Pancakes with honey and maple syrup 7

Handmade pork sausage 7

Irish cut oatmeal served with raisins and brown sugar 5

Seasonal Fruits, Roots, and Nuts 12

Crepe Station*

Maple Syrup, Seasonal Fruit Conservas, Nutella, Suzette, &
Whipped Cream

15

Omelet Station*

Plain and egg whites, tomatoes, onions, peppers, mushrooms,
salumi, pancetta, mozzarella, and scamorza.

18

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Brunch

La Peer Brunch

Brunch is served buffet style and includes freshly squeezed orange and grapefruit juices and freshly brewed Intelligentsia Coffee and Teas. Based on 90 minutes of continuous Service.

Seasonal farm fresh fruit with berries

Pastry Di Giorno

Smoked Pesce and Accompaniments

Seasonal Salad from Viale Menu

French toast with Vermont maple syrup

Roasted Chicken and Bread Salad

Roasted potatoes with rosemary & Garlic

Applewood smoked bacon

Yogurt with Viale Granola two ways

Viale Rice Pudding

Chocolate Mousse

69

Enhancements

Selection of Cheeses and Salumi

Domestic and imported cheeses, Ends Meat Salumis, marcona almonds, seasonal conserva
16 per person

Roasted Leg of Lamb*

Lamb sugo, minted yogurt, moorish spiced carrots, ceccina, olive relish
340 per order (Serves 20 guests)

Salt Roasted Branzino*

summer beans, almond brown butter
45 per order (Serves 4)

Roasted Viale Beef Rib Rack*

Served with forno jus, whole grain mustard roasted onions, creamy horseradish and table loaf.
500 per order (serves 30 guests)

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West Hollywood Brunch

Brunch is served buffet style and includes freshly squeezed orange and grapefruit juices and freshly brewed Intelligentsia Coffee and Teas. Based on 90 minutes of continuous Service.

Seasonal farm fresh fruit with berries

Pastry di giorno

Smoked tomato soup and grilled cheese

Viale Caesar Salad

Seasonal Salad from Viale Menu

French toast, warm Vermont maple syrup, farmers market fruits

Wood roasted chicken and bread salad

Roasted potatoes

Applewood smoked bacon

Viale chocolate mousse

65

Enhancements

Selection of Cheeses and Salumi

Domestic and imported cheeses, Ends Meat Salumis, marcona almonds, seasonal conserva
16 per person

Roasted Leg of Lamb*

Lamb sugo, minted yogurt, moorish spiced carrots, ceccina, olive relish
340 per order (serves 20 guests)

Salt Roasted Branzino*

Summer beans, almond brown butter
45 per order (serves 4)

Roasted Viale Beef Rib Rack*

Served with forno jus, whole grain mustard roasted onions, creamy Horseradish and table loaf.
500 per order (serves 30 guests)

Smoked Pesce with accompaniments 16

Viale granola and yogurt parfait two ways 7

Viale mini cupcakes 36 per dozen

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*Fiale
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Breaks

Morning

All breaks are based on 30 minutes of continuous service.
Minimum of 20 guests.

Trail It

Bowls of Viale Granola, dried fruits, mixed nuts,
corn nuts, and salumi skewers
18

Smoothed & Juiced

Blended Fruit and yogurt smoothies, and
Pressed Juicery juices
Viale Granola
Seasonal Berries
Flavored and Plain Sparkling waters
16

Scarpetti di Dolce

Chocolate, vanilla, raspberry sauces
Olive oil cake, blueberry muffin, scones,
and passion fruit marshmallows
Selection of Sodas
15

Enhancements

Viale Granola 4

Farm Fresh Yogurt served two ways 4

Assorted NYC style bagels and whipped cream cheese
60 per dozen

Seasonal fruits, roots, and nuts 14

Freshly squeezed orange or grapefruit juice
64 per gallon

Energy drinks
8 per item

Still and sparkling mineral water
6 per item

Selection of Sodas
5 per item

Freshly brewed Intelligentsia coffee and selection of teas
85 per gallon

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Afternoon Break

All breaks are based on 30 minutes of continuous service.
Minimum of 20 guests.

Mediterranean

Selection of marinated olives in extra virgin olive oil & herbs
Hummus – chick pea puree with tahini and lemon juice
Tzatziki – cucumbers with garlic yogurt, fresh dill and mint
Smoked Eggplant and Cecci Dip
Pita Chips
22

Italiano

Selection of cheeses and salumi
Marcona almonds and dried fruits
Garlic, tomato foccacia
21

West Coastal

Garden Vegetables and dips
14

Energy Break

Energy Bars, Granola Bars
Farmers Market fruits
Assorted individual yogurts
15

Scarpetti di dolce

Chocolate, vanilla, raspberry sauces
Olive oil cake, blueberry muffin, scones,
and passion fruit marshmallows
Selection of sodas
15

Enhancements

Viale Granola 4

Farm Fresh Yogurt served two ways 4

Seasonal fruits, roots, and nuts 14

Assorted NYC style bagels and whipped cream cheese
60 per dozen

Freshly squeezed orange or grapefruit juice
64 per gallon

Energy drinks
8 each

Still and sparkling mineral water
6 each

Selection sodas
5 each

Freshly brewed Intelligentsia coffee and selection of teas
85 per gallon

Viale handmade mini cookies 18 per dozen

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Lunch

Chilled Lunch Table

All lunch tables are served buffet style and include Intelligentsia Coffee and Teas, and Viale cupcakes. Based on 60 min. of continuous service.

Farmer's Market to Table

(Please choose 2 sandwiches)

Cucumber and avocado salad, feta, olives, green goddess, bottarga

Seasonal Salad from Viale Menu

Marinated grilled vegetables

Grain salad

Choose Two:

Tuna conserva sandwich

Roasted chicken, bacon jam, cheese, arugula

Rib roast, blue cheese, caramelized onions, arugula

Chocolate mousse

62

Enhancements

Seasonal Farmers market fruits 5

Yogurt with accompaniments 10

Assortment of Chips kettle 5

Energy drinks 8 each

Still and sparkling mineral water 6 each

Selection of Sodas 5 each

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Hot Family Style Lunch

All hot plated lunches include an assortment of artisan breads and organic butter, as well as Intelligentsia Coffee and Teas. Lunch menus are based on three courses, served continuously.

Choose One:

Seasonal Starter from Viale Menu
Seasonal Salad from Viale Menu
Roasted tomato and herb soup
Viale Caesar salad

Choose Two Entrées:

Roast half chicken on the bone

Seared Sea Bass

Roasted Scottish Salmon

Flat iron Steak

68

Choose One Vegetarian:

Seasonal Vegetarian Entree

Roasted Cauliflower Chop

Dessert

Choose One Dessert:

Viale Mousse

Viale Rice Pudding

Seasonal Crepes

Enhancements

Bocconcini with Sun-dried tomato salsa rustic bread and handmade pesto

6

Viale Cupcakes

48 per dozen

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Hot Lunch Table

All lunch tables are served buffet style and include an assortment of artisan breads and organic butter, Intelligentsia Coffee and Teas, and biscotti.

Based on 60 min. of continuous service.

Executive Table

Seasonal soup

Bocconcini caprese salad with handmade pesto and petite basil

Seasonal Salad from Viale Menu

Mary's chicken breast with sun-dried tomato pesto, arugula, and parmesan

Viale Penne, shitake mushroom, tomato jus, thyme, oil cured olives

Wood roasted wild bass, olive and basil butter

Broccolini alla piastra

Roasted butter potatoes

Chocolate mousse with whipped farm cream

Farmers market seasonal fruits and berries

69

Epic Table

Onion soup with manchego and crouton

Seasonal Salad from Viale Menu

Bocconcini caprese with handmade pesto and petite basil

Wood Roasted Branzino, with cauliflower, sultana raisins, toasted pine nuts, argan oil and capers

Grilled hanger steak, roasted Cipollini onions and green peppercorn sauce.

Paccheri, sautéed summer beans, romesco

Roasted butter potatoes

Chocolate mousse

Farmers market seasonal fruits and berries

74

Enhancements

Wood Rotisserie Ribeye, caramelized onion, brie and horseradish aioli 20

Roasted beet salad, and calamari salad, minted yogurt, oil cured olives, spiced carrots 16

Selection of sodas 5

Still and sparkling mineral water 6

Viale Cupcakes 48 per dozen

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Grab and Go

All grab and go lunches include a choice of one salad, choice of two sandwiches, a piece of whole fruit, Kettle Chips and freshly baked jumbo cookie. Plastic cutlery, napkins, and appropriate condiments are included. Price noted is for a to-go box.

Choose One Salad:

Viale Caesar

garlic bread croutons, parmesan

Penne Pesto Salad

Penne pasta, served with handmade pesto, cured tomatoes, pine nuts, and shaved parmesan

Choose Two Sandwiches:

Sicilian tuna salad sandwich

Tuna salad with lemon, capers, radicchio, nicoise olives, sun dried tomato mayonnaise

50

Caprese sandwich

Fresh mozzarella, roasted tomatoes, spinach and arugula, and handmade pesto.

45

Prosciutto and Italian cheese

Cacciocavello, arugula, handmade pesto, sundried tomato mayonnaise

50

Grilled Veggie Wrap

Grilled farmer's market vegetables with pesto spread in tortilla or butter lettuce wrap

45

Wood roasted Chicken

Marinated and roasted chicken breast, bacon, avocado, sun dried tomato aioli

50

Enhancements

Mixed fresh fruit salad 6

Natural bottled fruit juice 6

Odwalla fruit juice 6

Selection of Sodas 5

Still and sparkling mineral water 6

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*Fiale
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Reception

Reception Tables

Reception Tables are based on 60 minutes of continuous service and a minimum of two tables.

Salad Station

Viale Caesar with parmigiano reggiano and garlic bread croutons
Bocconcini caprese salad with handmade pesto and petite basil
Mixed Greens with La Vecchia Balsamic, walnuts, parmesan
Little Gems, roasted cauliflower, sultanas, pine nuts, lemon vinegar
Arugula, roasted peppers, feta, cheese, cous
Choose two for \$18 or three for \$25

Mediterranean Table

Hummus, chick pea puree with tahini and lemon juice
Tzatziki, cucumbers with garlic yogurt, fresh dill and mint
Smoked Eggplant and Cecci Dip
Assorted marinated olives and warm pita bread
30

Seafood Table

Snow crab claws, Selection of oysters on the half shell,
jumbo shrimp, cocktail sauce
55 (based on 5 pieces per guest)

Formaggi and Salumi

Selection of Imported and Domestic Cheeses
Marcona almonds, and fruit preserves.
Fettunta' con tomato
32

Bruschetta Table

Burrata, sun-dried tomato salsa
Mozzarella, Grilled peaches, speck
Truffled mushrooms and fonduta with thyme
22

Pasta Station

Pacherri with Shrimp, back yard chilies, tomato
Fonduta Ravioli, Tomato jus, baby eggplant and thyme
Spaghetti and Meatballs
Garlic bread, grated parmesan and organic butter
30

Bar Centro Station

Dry aged Beef sliders
Patatas frittatas, shaved parmesan and truffle
Poached Shrimp with assorted salsas
29

Patisserie Table

Viale Bownies & Blondies
Chocolate Mousse
Viale Rice Pudding
Apple Crostada
30

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Cold Canapés

Canapés are tray passed. All prices are per piece with a minimum order of 25 pieces per item

Endives with apricots and hazelnuts

Goat cheese, and watercress

5 per piece

Melon con prosciutto

Sliced farmers market melons, served with san danielle prosciutto

8 per piece

Viale Caprese

Mozzarella, sun dried tomato salsa, la vecchia balsamic

6 per piece

Poached Shrimp & Dill Mayonnaise

7 per piece

Blue Fin Crudo

Orange, truffle conserva, bread crumbs, fine herbs

9 per piece

Watermelon and Tomato Skewers

Watermelon cubes, cherry tomatoes, and la vecchia balsamic

6 per piece

Gazpacho with celery salt rim

5 per piece

Avocado salad

Marinated onion, sorrento lemon, sun-dried tomato salsa

6 per piece

Hummus with Vegetable Crudit 

5 per piece

Cone Cart

Salmon Tartare

7 per piece

Truffled Burrata

9 per piece

Avocado with Caviar and Chervil

9 per piece

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Hot Canapés

Canapés are tray passed. All prices are per piece with a minimum order of 25 per item.

Sea Urchin Custard

pickled vegetables, crispy onion
8 per piece

Patatas Bravas

Potatoes, parmesan, calabrian aioli
5 per piece

Falafel

With spiced yogurt
6 per piece

Mini Lamb Kabob

Minted yogurt
8 per piece

Crab Cake

Sun-dried tomato aioli
8 per piece

Beef Sliders

Dry aged beef, crispy onion, pilacca aioli
10 per piece

Lamb Sliders

With pimento cheese and fresh cucumbers
10 per piece

Suppli

Tomato and mozzarella
6 per piece

Pollo con Tomato spedino

Marinated roasted chicken, cherry tomatoes, salsa verde
6 per piece

Skewered Garlic Shrimp

8 per piece

Foie Gras Crostini

with black pepper
20 per piece

Lobster Toast

Poached Maine lobster, mire poix, fine herb mayonnaise
13 per piece

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Action Stations

Reception Tables are based on 60 minutes of continuous service

Risotto Stations:

Futti di Mare

combination of Shrimp, mussels, calamari, and saffron
35

Risotta alla pilota

Sausage, salumi nostrano, pancetta, parmesan
35

Vegetarian farmers market selection

25

Wild Mushroom and tartufo

Tellegion, various wild mushrooms, truffle conserva
37

Ceccina Stations:

Tuna Calabrese

Blue fin tuna tartare, calbrian chile, fennel frond
25

Falafel

Chickpeas, herbs, pimento espelette
20

Avocado Salad

Cherry tomatoes, back yard chilies, bottarga
22

Carving Stations:

Rotisserie Prime Rib

Served with rosemary jus, creamy horseradish, caramelized cipollini onions
350 per order (serves 30 guests)

Wood Roasted Chicken and Bread Salad

Currents, pine nuts, mustard greens, banyuls vinegar
60 per order (serves 6 guests)

Grilled Hanger Steak

Served with mushroom jus, robouchon potatoes
22 per order (Serves 2 guests)

Wood Roasted Scottish Salmon

Sorrento lemon agro dolce, shaved fennel salad
250 per order (serves 20 guests)

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A painting of a sunflower in a field. The sunflower is in the lower-left foreground, with a bright yellow center and orange-brown petals. The background is a lush green field with dark green shadows, suggesting a sunlit day. The overall style is expressive and textured.

Fiale dei Romani

Dinner

Dinner Tables

Served Buffet Style

A Simply Wonderful Dinner

Seasonal Salad from Viale Menu

Viale Caesar

Wood Roasted Chicken Breast

Polenta, Sun-Dried Tomato Salsa,
Cipollini Onions

Filet of Branzino

Spigarello, Putanesca Sauce, Rosemary

Fonduta Ravioli

Tomato Just, Eggplant, Picked Thyme

Potatoes al Forno

Grilled Asparagus, Sauce Gribiche

Viale Chocolate Mousse

Viale Rice Pudding

99

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Sophisticated Sit Down

Baby Leeks and Market Potato Soup

Two Seasonal Salads from the Viale Menu

Flat Iron Steak

roasted potatoes, arugula, shallot, la vecchia balsamic

Mary's Chicken Breast

Date and Almond Jasmine Rice, Garlic Yogurt, and Sugo

Fonduta Ravioli

With wild Mushrooms and Truffle Conserva

Ratatouille

Potatoes al Forno

Grilled Asparagus, Sauce Gribiche

Viale Chocolate Mousse

Viale Rice Pudding

119

Enhancements

Smoked Tomato Soup 5

Braised Beef Short Rib, Pomme di Maison 13

Wood Rotisserie Prime Rib with Creamy

Horseradish, Rosemary Jus 17

Family Style Dinner

All family style dinners include an assortment of artisan breads and butter, Intelligentsia Coffee and Teas. Dinner menus are based on four courses with a choice of appetizer, soup or salad, entrée and dessert.

Starters (Choose 2):

Squash Ravioli

served with sage brown butter and persimmon

Squid al Forno

shell bean marinati

Eggplant Scarpetti

Garlic flat bread, smoked paprika

Boccincinni

sun-dried tomato salsa,
petite basil, crostini

Smoked tomato soup

Onion soup with crouton and comte

Seasonal Salad from Viale Menu

Viale Ceasar

Desserts:

Viale Chocolate Mousse

Viale Rice Pudding

Viale Cupcakes

Entrées (choose up to 3, highest price entrée prevails):

Filet of Branzino

Spigarello, sauce putanesca, rosemary 80

Vermouth & Butter Braised Halibut 90

Braised Lamb Shank

tomato sugo, polenta, gremolata 86

Roasted Mary's Chicken Breast

- Roasted mushroom jus, French potatoes 80
- Date and almond jasmine rice, minted yogurt, sugo 82
- Viale Bread Salad 80

Beef Tenderloin

Robouchon potatoes, sauce bordelaise, onion petals 105

NY Strip

Roasted Garlic potatoes, sprouting broccoli, la vecchia balsamic, sugo 98

Penne Rustica

Viale Penne, shitake mushroom, tomato jus, thyme, oil cured olives 70

Toasted Cauliflower Steak

Sultana raisins, sherry vinegar, almonds, pomegranate salsa 70

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Beverages

Host & Cash Bar

Host bar prices are per drink; all drinks come with the appropriate garnish

Traditional Brands

Bourbon: Jack Daniels

Vodka: Tito's

Gin: Fords

Tequila: Cabese

Rum: Sailor Jerry's

15 per drink

Premium Brands

Whiskey: Jameson

Bourbon: Buffalo Trace

Gin: Fords

Tequila: Ocho

Rum: Mount Gay Black Barrel

Cognac: Remy martin

Vodka: Grey Goose

17 per drink

Cordials Bar

Bailey's

Kahula

Amaretto Disaronno

Veev Acai

18 per drink

Imported & Craft Beers 8 each

House White and Red Wines 14 per glass

Selection of Sodas 5 each

Still and Sparkling 7 each

FEE FOR ADDITIONAL BAR – 150 PER BAR

Due to licensing requirements and for quality control all food and beverage served at Hotel must be supplied and prepared by Viale dei Romani.

A 18% service charge, a 6.5% taxable administrative fee, and 9% sales tax will be added to food and beverage charges. The service charge is distributed to banquet employees. The administrative fee is retained by operator to cover non-itemized costs of your event. No fees or charges (other than service charge), including, without limitation, administrative fees, set up fees, and bar or food station fees, are tips, gratuities or service charges for staff.

Specialty Bar

Specialty bar prices are per drink; all drinks come with the appropriate garnish

SPECIALTY COCKTAILS

Descanso Smash

Rittenhouse 100, lemon, mint, Aperol

18 per drink

Old Fashion

Rittenhouse 100, simple syrup, angostura bitter

18 per drink

Vesper Martini

Fords gin, Grey Goose, Lillet Blanc

18 per drink

Penicillin

Famous Grouse, ginger, lemon, honey, Laughlin float

18 per drink

Real McCoy

Smith & Cross, Neisson Blanc, orange, lime, orgeat

19 per drink

Mimosa Seasonal Fruit Selection

Prosecco

18 per drink

All pricing is per person, unless otherwise noted

^Consuming raw or undercooked eggs, meat or seafood may increase your risk of food borne illnesses

*Culinary attendant fee – per attendant 175

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