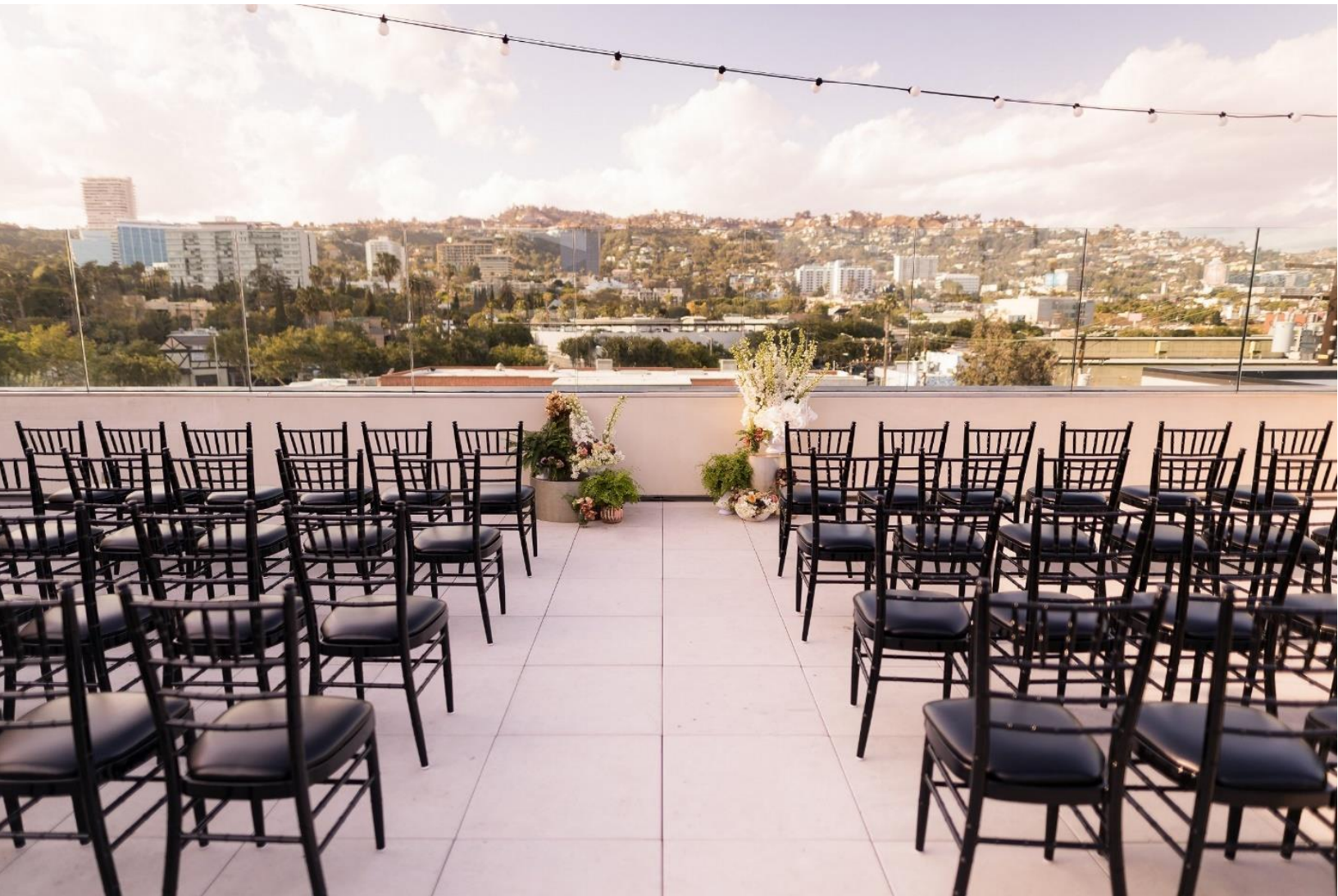


Viale dei Romani

La Peer Hotel & Viale dei Romani Wedding Package



- Complimentary Room for the Wedding Night
- 4 Tray Passed Canapés
- Family Style Dinner OR Dinner Buffet
- Standard Floor Length White or Black Linens and Napkins
- Black Chiavari Chairs for Ceremony and Reception
- Black Dance Floor



Fiale dei Romani

Tray Passed Canapés

(Select 4)

COLD:

Endives with Goat Cheese Apricot, Hazelnut, and Watercress

Melon Con Prosciutto Sliced Farmers Market Melons, Served With San Danielle Prosciutto, And La Vecchia Balsamic

Viale Caprese - Mozzarella, Sun Dried Tomato Salsa, La Vecchia Balsamic

Poached Shrimp Poached Shrimp with Dill Aioli

Tuna Crudo Orange, Truffle Conserva, Bread Crumbs, Fines Herbes

Smoked Tomato Soup With Celery Rim

Hummus With Vegetable Crudité Garden Vegetables, and Chickpea Puree with Tahini

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Truffled Burrata Cone *4 per person additional

Avocado with Caviar and Chervil Cone *10 per person additional

Lobster Toast Poached Maine lobster, mire poix, fine herb mayonnaise *5 per person additional

Wagyu Tartare Crostini Aritchoke, Tomato, Smoked Oil *4 per person additional

HOT:

Patatas Bravas Potatoes, parmesan, calabrian aioli

Falafel With Spiced Yogurt

Mini Lamb Kabob Minted yogurt

Boneless Chicken Wing Castelvatrano relish, pilacca

Crab Cake Sun-dried tomato aioli

Grilled Chicken Skewer Baby Bell Pepper, Red Onion, Cherry Tomato

Grilled Portobello Skewer Baby Bell Pepper, Red Onion, Cherry Tomato

Beef Sliders Dry aged beef, crispy onion, pilacca aioli

Lamb Sliders Brioche Bun, Cucumber Raita, Harisa

Suppli Tomato and Mozzarella

Garlic Shrimp Skewer

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Foie Gras Crostini with black pepper *14 per person additional

Prices are subject to 24.5% Service Charge and 9.5% Sales Tax.

All menu items subject to change due to seasonality

The logo for 'Viale dei Romani' is written in a stylized, orange, cursive font. It is positioned in the upper right corner of the page, set against a background of abstract, textured brushstrokes in shades of green, blue, and red.

FAMILY STYLE DINNER

All dinners include an assortment of artisan breads and organic butter along with
Intelligentsia Coffee and Teas

Appetizer

(Choice of 1):

Seasonal Ravioli

From Viale Menu

Grilled Calamari

Shell Bean Marinati

Eggplant Scarpetti

Garlic Flat Bread, Smoked Paprika

Boccincinni

Sun-Dried Tomato Salsa,

Petite Basil, Crostini

Soups & Salads

(Choice Of 1):

Smoked Tomato Soup

Onion Soup with Manchego and Croutons

Perle Caprese Salad with Handmade Pesto, cured Tomatoes and Petite Basil

Kale Caesar Salad with Parmigiano Reggiano, and Garlic Bread Croutons

Seasonal Salad From Viale Menu

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Viale dei Romani

Entrées

(Choice Of 2 Plus 1 Vegetarian. Higher Priced Entrée Prevails):

Filet Of Branzino

With Cous Cous, Sultanas, Pistachios, Chermoula, Minted Yogurt 160

Seared Local Black Cod

Grain Salad, Salsa Verde 155

Sautéed Mussels

All'Acqua Pazza 145

Braised Lamb Shank

Tomato Sugo, Polenta, Gremolata 155

Roasted Mary's Chicken Breast

- Viale Bread Salad 152
- Roasted Mushroom Jus, French Potatoes 150
- Date And Almond Jasmine Rice, Minted Yogurt, Sugo 155

Dry Aged Manhattan Steak

Roasted Cipollini Onions And Green Peppercorn Sauce 155

Vegetarian Entrées:

Toasted Cauliflower Steak

Sultana Raisins, Sherry Vinegar, Almonds, Pomegranate Salsa 135

Vegetarian Risotto

Seasonal Vegetables 135

Dessert

(Choice Of 1 OR Complimentary Cake Cutting)

Viale Chocolate Mousse

Viale Rice Pudding

Prices are subject to 24.5% Service Charge and 9.5% Sales Tax.

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Viale dei Romani

Create Your Own Dinner Buffet

All Dinners Include An Assortment Of Artisan Breads And Organic Butter Along With
Intelligentsia Coffee And Teas

Starters

- Onion Soup with Manchego and Croutons
- Seasonal Salad From Viale Menu
- Kale Caesar Salad with Garlic Bread Croutons and Parmigiano Reggiano
- Seasonal Ravioli From Viale Menu
- Eggplant Scarpetti - Garlic Flat Bread, Smoked Paprika
- Boccincinni - Sun-Dried Tomato Salsa, Petite Basil, Crostini

Entrées

Wood Roasted Mary's Chicken Breast

- Viale Bread Salad
- Roasted Mushroom Jus, French Potatoes
- Date And Almond Jasmine Rice, Minted Yogurt, Sugo

Filet Of Branzino

Seasonal Viale Menu Set

Ravioli

Seasonal Viale Menu Set

Dry Aged Manhattan Steak

Roasted Garlic potatoes, sprouting broccoli, la vechia balsamic

Sides

- Seasonal Vegetable
- Grilled Asparagus, Sauce Gribiche
- Potatoes al Forno with Rosemary & Garlic
- Ratatouille

Desserts

(Serve Desserts Or Receive Complimentary Cake Cutting)

- Viale Chocolate Mousse
- Viale Rice Pudding
- Sorbetti
- Chocolate Mousse

- Choose 3 Of Each: \$150 Per Person
- Choose 4 Of Each: \$160 Per Person

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Fiale dei Romani

Enhancements

Appetizer Displays

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 Crudite, Marinated Olives And Warm Pita Bread

32

Seafood Table

(Based On 5 Pieces Per Guest)

Snow Crab Claws, Selection Of Oysters On The Half Shell, Jumbo Shrimp, Cocktail Sauce

55

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

Salad Station

Kale Caesar Salad With Parmigiano Reggiano, and Garlic Bread Croutons
Bocconcini Caprese Salad With Handmade Pesto, And Petite Basil
Mixed Greens With La Vecchia Balsalmic, Walnuts, Parmesan
Little Gems, Tahini Vinaigrette, Radish, and Capers
Choose two for 15 or three for 20

Cone Cart

Salmon Tartare - Crème Fraiche, Red Onion, Salmon Roe
Caviar With Potato Ice Cream
Truffled Burrata

80

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Fiale dei Romani

Ceccina Stations

Tonno Calabrese

Tuna Tartare, Calabrian Chili, Fennel Fronds 38

Falafel

Chickpea, Mint, Pimenton Espelette 30

Avocado Salad

Cherry Tomatoes, Back Yard Chilies, Bottarga, Cilantro 35

Carving Stations

Rotisserie Prime Rib*

Served With Rosemary Jus, Creamy Horseradish, Caramelized Cipollini Onions
25 per person (minimum 25 guests)

Wood Roasted Chicken And Bread Salad*

Currents, Pine Nuts, Mustard Greens, Banyuls Vinegar
15 per person (minimum 10 guests)

Grilled Hanger Steak*

Served With Mushroom Jus, Robouchon Potatoes
20 per person (minimum 20 guests)

Wood Roasted Scottish Salmon*

Sorrento Lemon Agro Dolce, Shaved Fennel Salad
20 per person (minimum 20 guests)

*Chef Attendant Fee – 175 Per Chef

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Dessert

Scarpetti Di Dolce

Chocolate, Vanilla, Raspberry Sauces
Olive Oil Cake, Blueberry Muffin, Scones, And Passion Fruit Marshmallows
15

Patisserie Table

Viale Brownies & Blondies
Chocolate Mousse
Viale Rice Pudding
Seasonal Crostada
30

Fourth Meal

Pizza Station

Margherita ~ Tomato, Basil, Mozzarella
Soppressata ~ Basil, Marinated Broccoli, Ojai Lemons, Citrus Oil, Burrata
Truffle ~ Black Truffle, Fontina, Mozzarella, Arugula, Artichoke *\$3 Per Person Additional
25

Beef Sliders & Truffle Fries

22

Chef Casey's Creation

TBD Per Person



Fiale dei Romani

BEVERAGES

PER DRINK BAR

Traditional Brand Liquor- \$15 per drink
Premium Brand Liquor- \$17 per drink
Cordials- \$18 per drink
Premium Beer- \$8 each
Traditional Red & White Wine- \$60 per bottle
Traditional Bubbles- \$65 per bottle
Premium Red & White Wine- \$80 per bottle
Premium Bubbles- \$85 per bottle
Sodas- \$6 each
Juice- \$6 each
Sparkling Water- \$6 each
\$150 Bartender Fee for Cash Bars

BAR PACKAGES

(Unlimited consumption)

Traditional Red & White Wine and Beer

First Hour- *20 per person*

Each Additional Hour - *15 per person*

Traditional Red & White Wine, Beer, & Liquor

First Hour- *25 per person*

2nd Hour - *20 per person*

Each Additional Hour - *15 per person*

Premium Red & White Wine, Beer & Liquor

First Hour- *30 per person*

2nd Hour - *25 Per Person*

Each Additional Hour - *20 per person*

**\$150 Bartender Fee per bar for additional bar setups*

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