



christmas



menu



FESTIVE
SEASON
2024



private events

CELEBRATE CHRISTMAS
WITH US AT DIANA

At Diana, we understand the true value of a shared moments and celebrating with the people who matter most to you. That's why Diana Garden is more than just a gathering spot; it's a place rich in history and charm, where memories are made.

Make your evening unforgettable with our specially curated small bites, perfect for savoring in the vibrant atmosphere of our Bar.

The menus options are available for events scheduled between November 26 and December 23 for up to 25 guests.

FOR MORE INFORMATION AND RESERVATIONS

Events office - t. (39) 02 20582002 | events.diana@sheraton.com

FESTA

Dry Snacks

Mini savory walnut short crust macaron with Roquefort cheese cream

Gratin polenta with Raspadura Lodigiana cheese

Corn batter shrimp tempura

Braised ravioloni with butter and thyme (50g portion)

€ 48.00 PER PERSON, VAT INCLUDED

INCANTO

Dry Snacks

Smoked salmon, mini corn, and salted butter

Sardinian artichokes tempura

Gorgonzola mousse with walnuts and mascarpone

Herbs and Franciacorta risotto (50g portion)

€ 48.00 PER PERSON, VAT INCLUDED

THE MENU INCLUDES

A glass of prosecco (or non-alcoholic cocktail) served upon arrival
1 drink of choice from the "Events Cocktail List" | Mineral water

TRADIZIONE

Dry Snacks

Smoked salmon, mini corn, and salted butter

Octopus with vegetable couscous tabbouleh

Sardinian artichokes tempura

Gorgonzola mousse with walnuts and mascarpone

Castelmagno risotto with Barbera reduction
(50g portion)

€ 54.00 PER PERSON, VAT INCLUDED

THE MENU INCLUDES

A glass of prosecco (or non-alcoholic cocktail) served upon arrival
1 drink of choice from the "Events Cocktail List" | Mineral water

TO ENRICH THE MENU SELECTION, WE
SUGGEST ADDING

Pandoro and Panettone served with sweet sauces

€ 5.00 PER PERSON

Sichuan pepper-marinated pineapple carpaccio
with lemon mousse

Chocolate mousse with pistachio crumble

Tiramisu with mascarpone cream and gianduja

Semolina short crust with berries, vanilla cream,
and rhubarb

€ 7.00 PER PERSON

These options are available for bookings from November 26 to
December 23 and are valid for groups of up to 25 people.

In case of allergies or food intolerances, please feel free to ask
if our dishes contain potentially allergenic ingredients. We will
be happy to provide you with a list of all possible allergens they
may contain.



EVENTS

COCKTAIL LIST

Aperol Spritz

American

Hugo

Negroni

Negroni sbagliato

Gin Tonic

Vodka Tonic

Cuba Libre

Glass of Prosecco Bristol Bisol

Glass of wine (selection of white and red wines)

Beer (selection of beers)

Non-alcoholic cocktail

NOTES

One drink per person included with each menu option