



PRIVATE DINING



Whether you want to organize a corporate event or a private party, celebrate a wedding or an important occasion, the Resort Collina d'Oro is the perfect location to enjoy an unforgettable experience.

In a warm and elegant atmosphere, surrounded by a marvelous natural park, you can taste the refined Mediterranean-inspired dishes studied by our Chef: a winning recipe for all occasions, from aperitifs and cocktails to exclusive banquets or more informal standing dinners.

Our team is at your complete disposal to take care of your event to the smallest details, providing an attentive and professional service. Depending on your needs, number of people and time of the year, we will submit you different gastronomic proposals to create your personalized menu, always achieving a perfect balance between taste and style.





APERITIFS & COCKTAILS

Buffet aperitifs for groups of at least 20 people,
starting from CHF 19.- per person

Cocktail aperitifs,
starting from CHF 9.- per person

**OUR SUGGESTION
FOR YOUR APERITIF:**

Warm green pea cream with mint-scented squid julienne

Truffle-scented beef tartare

Vegetable quiche with raclette

Eggplant caviar, sausage and chili
pepper-scented oil

Bio salmon tartare with fennel and orange

CHF 14.- per person, drinks not included



LUNCH AND DINNER MENUS

Compose your own event menu, choosing and combining our proposals as you wish

3-course menu

starting from CHF 66.- per person

4-course menu

starting from CHF 81.- per person

OUR SUGGESTION FOR YOUR MENU:

Warm eggplant cream, Burrata cheese
from Puglia and basil drops

Roasted beef fillet medallion with
mashed potatoes and black truffle sauce

70% Guanaja chocolate mousse
with raspberry pulp and pink pepper

CHF 74.- per person, drinks not included





STANDING DINNER

We offer a wide selection of delicious cold snacks, warm appetizers and desserts served as finger food and mini-portions, combinable and customizable according to individual needs

OUR SUGGESTION FOR YOUR STANDING DINNER:

Tunisian-style couscous salad

Mediterranean-style octopus salad

Sliced veal in tuna sauce and caper powder

Marinated beef with soy vegetables

Marinated salmon with mustard-flavored candied fruit

Selection of stuffed salty mini-croissants



Creamy risotto with black truffle

Ravioli with radicchio and asiago cheese, butter and marsala sauce
and pistachio crumble

“Zürich-style” veal emincé with potato purée



Tropical fruit Bavarian cream and dark chocolate sauce

Fresh fruit skewers

Classic tiramisù

CHF 57.- per person, drinks not included



RESORT
COLLINA D'ORO
RISTORANTE



THE IDEAL LOCATION FOR YOUR EVENT

Tailor-made spaces and set-ups, parking
and wardrobe service available
for your guests.

Gluten-free, vegetarian and vegan menus,
as well as other special gastronomic
proposals can be prepared separately
upon request according to your needs.

RESORT COLLINA D'ORO

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