



RESORT
COLLINA D'ORO
LUGANO

PRIVATE DINING



Whether you want to organize a corporate event or a private party, to 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 will taste the refined Mediterranean-inspired dishes studied by our Chef: winning recipes for all occasions, from aperitifs and cocktails to exclusive banquets or more informal standing dinners.

Our team will take care of your event to the smallest details, providing an attentive and professional service.

Depending on your needs, on the number of people and the 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

COMPLIMENTARY

Marinated olives
 Parmigiano Reggiano cheese shavings
 Duo of potato chips
 Salt & herb coated almonds

PROPOSALS ACCORDING TO YOUR TASTE

- Tacos with truffle flavored beef
- *
 Beluga lentil hummus with cotechino and rosemary essence
- *
 Octopus tentacle cooked at low temperature, sweet potato, burrata cheese and aromatic bread
- *
 Citrus scented salmon tartare, wakame seaweed and balsamic vinegar pearls
- *
 Shortcrust pastry with Tropea red onion compote, luganeghetta and sour tomato sauce
- *
 Mini bagel with smoked swordfish, fresh wasabi cream and cucumber
- *
 Rice arancino with tomato on parmesan fondue and drops of basil
- *
 Gazpacho with courgette, goat cheese, mint and hazelnuts
- *
 Eggplant parmigiana style cylinders

SELECTION OF

- 3 Finger Food CHF 15.-
- 4 Finger Food CHF 20.-
- 5 Finger Food CHF 24.-
- 6 Finger Food CHF 28.-

LUNCH AND DINNER

APPETIZERS

- ✓ ⊗ Potato flan, red cow Parmesan fondue, herb powder from our garden and crispy leek
*
- ✓ ⊗ Soft egg, carrot, pecan nuts and zincarin mushrooms
*
- ✓ Black Angus carpaccio, chicory salad with raspberry, hazelnuts and Sbrinz cheese
*
- Rabbit cooked at low temperature, pumpkin, licorice and almond crumble
*
- Cod fish creamed with almond milk, onion with sour raspberry and puffed polenta chips
*
- Warm cuttlefish, buffalo stracciatella cheese, lentil hummus, lemon and fried bread

FIRST COURSES

- ✓ ⊗ Carnaroli rice with pumpkin cream, its toasted seeds, Castelmagno cheese, hazelnuts and black pepper from Maggia valley
*
- ✓ Chestnut gnocchi with porcini mushrooms, apple puree and leek powder
*
- Bottoni stuffed with black truffle and glazed in herb butter, cardoncelli and veal jus
*
- Fresh strigoli pasta with ragu, sweet pepper foam and olive powder
*
- Panciotti stuffed with scallops and prawns, its bisque, lemon and turnip green
*
- Tagliolini with cuttlefish ink, saffron, peas, baby squid and grapefruit

MAIN COURSES

- ⊗ Guinea fowl cooked at low temperature, soft American potato, cardoncelli and red fruits
*
- Braised beef cheek with Merlot "Resort Collina d'Oro", puffed quinoa and potato mousse with saffron
*
- ⊗ Browned amberjack fillet, peas cream, curry and lemon sence
*
- ⊗ Confit Norwegian salmon on pumpkin puree, pistachio and browned new potatoes
*
- ✓ ⊗ Braised quorn, lentil hummus, walnut crumble and vanilla oil
*
- ✓ ⊗ Tofu marinated with soy on small seasonal vegetables scented with sesame

DESSERTS

- ⊗ Classic tiramisu with fresh mountain mascarpone
*
- ⊗ Cheesecake with fresh raspberries gelé
*
- Semifreddo with ricotta cheese, lemon, blackberry and almond crumble
*
- Creamy white chocolate, orange and cinnamon
*
- Tartlet with cocoa, persimmon, chestnut and fresh cream
*
- Fresh seasonal fruit salad

3-course menu (without appetizer or first course) CHF 69.-
4 courses menu CHF 83.- per person

⊗ Gluten free ✓ Vegetarian

In case of specific requests, intolerances or allergies, our Chef will be pleased to offer you some alternative dishes.
In order to guarantee the correct timing and quality of the service, we kindly ask to choose the same menu for all the participants.

Prices in CHF, VAT and service included.



STANDING DINNER

Tacos with truffle flavored beef

⊗ Beluga lentil hummus with cotechino and rosemary essence

Octopus tentacle cooked at low temperature, sweet potato, burrata cheese and aromatic bread

⊗ Citrus scented salmon tartare, wakame seaweed and balsamic vinegar pearls

Shortcrust pastry with Tropea red onion compote, luganeghetta and sour tomato sauce

Mini bagel with smoked swordfish, fresh wasabi cream and cucumber

✓ Rice arancino with tomato on parmesan fondue and drops of basil

✓ ⊗ Gazpacho with courgette, goat cheese, mint and hazelnuts

✓ Eggplant parmigiana style cylinders

SELECTION OF

3 Finger Food CHF 15.- per person

4 Finger Food CHF 20.- per person

5 Finger Food CHF 24.- per person

6 Finger Food CHF 28.- per person



✓ ⊗ Carnaroli rice with pumpkin cream, its toasted seeds, Castelmagno cheese, hazelnuts and black pepper from Maggia valley

✓ Chestnut gnocchi with porcini mushrooms, apple puree and leek powder

Bottoni stuffed with black truffle and glazed in herb butter, cardoncelli and veal jus

Fresh strigoli pasta with ragu, sweet pepper foam and olive powder

Panciotti stuffed with scallops and prawns, its bisque, lemon and turnip green

Tagliolini with cuttlefish ink, saffron, peas, baby squid and grapefruit

1 FIRST COURSE CHF 26.- per person

CHF 41.- per person (3 finger food and 1 first course)

CHF 46.- per person (4 finger food and 1 first course)

CHF 50.- per person (5 finger food and 1 first course)

CHF 54.- per person (6 finger food and 1 first course)



RESORT
COLLINA D'ORO



THE IDEAL LOCATION FOR YOUR EVENT

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

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

RESORT COLLINA D'ORO

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