OMNIA
hotels

Christmas 2026
for sharing and celebrating



Discover our proposals starting from €25 per person
For groups of 20 people and above

For further information or requests, we are at your disposal at:
salesoffice@omniahotels.com

The joy of coming together,
the beauty of sharing.

OMNIA
hotels

Every meeting is the opportunity to feel of being part of something more.



There are moments that deserve to be experienced beyond the everyday routine: occasions when colleagues and team members can come together, get to know one another better and feel part of something greater.

Christmas is one of those moments: an opportunity to share achievements, celebrate teamwork and thank the people who contribute to a company's growth every day.

At Omnia Hotels, we believe in the value of relationships and in the importance of hospitality that makes every guest feel at home. Our philosophy puts people at the heart of everything we do, with care, warmth and the flexibility needed to understand and meet every individual need.

Because behind every event are people, stories and connections worth celebrating.

OMNIA
hotels

From more informal gatherings to convivial get-togethers and more structured celebrations, Omnia Hotels offers a variety of experiences and venues to suit every corporate occasion.

With 8 hotels in Rome, each offering its own distinctive settings and character, we provide flexible, tailored solutions designed to meet the needs of every company.

Three experiences, one single pleasure: sharing



CHRISTMAS TOAST

A toast to moments worth sharing



GET TOGETHER COCKTAIL

The pleasure of meeting and spending time together



CELEBRATE TOGETHER

A table to enjoy and remember

OMNIA
HOTEL
SHANGRI-LA

CHRISTMAS TOAST



Prosecco, Vintage Brut, Sparkling Wine and Moscato DOC

***

Traditional Pandoro and Panettone
served with homemade toppings:
mascarpone cream, red berries and pistachio

White and chocolate nougat

***

25 € PER PERSON (VAT INCLUDED)

OMNIA
HOTEL
SHANGRI-LA

GET TOGETHER COCKTAIL



Prosecco, Spritz, Mimosa, Bellini, non-alcoholic drinks and fruit juices

White and red DOC wines

***

Traditional Roman mixed fried specialties served in a paper cone
Mini pizzas and savoury puff pastry bites
A selection of Parma cured ham and mini buffalo mozzarella
Grilled polenta bites with Pecorino cheese fondue and walnuts
Grana cheese shavings with jams and honey
Neapolitan-style mini aubergine Parmigiana

***

Orecchiette pasta with pumpkin and mushroom cream, topped with amaretti crumble

***

A selection of Christmas treats
served with chocolate, mascarpone and red berry sauces

***

Mineral water and coffee
Grappa, herbal liqueur and limoncello

45 € PER PERSON (VAT INCLUDED)

OMNIA
HOTEL
SHANGRI-LA

CELEBRATE TOGETHER – BUFFET APERITIF



Prosecco, Aperol and Campari Spritz, non-alcoholic drinks and fruit juices
A selection of cocktail canapés
Mini pizzas and savoury puff pastry bites
Traditional Italian fried specialties served in a paper cone

***

Artichoke and potato flan on Pecorino cheese fondue with toasted walnuts
or
Puff pastry parcel with Treviso radicchio and Taleggio cheese

***

Paccheri pasta with oxtail stew, Roman-style
or
Strozzapreti pasta with white ragù and porcini mushrooms

***

Bacon-wrapped filet mignon with spicy chicory
or
Cesanese-braised beef cheek with roasted baby potatoes

***

A selection of Christmas treats
served with chocolate, mascarpone and red berry sauces

***

Mineral water and coffee
White wine: Frascati Superiore – Poggio Le Volpi
Red wine: Cesanese del Piglio – Terenzi
Grappa, herbal liqueur and limoncello

75 € PER PERSON (VAT INCLUDED)

Our Seafood Menu is also available

OMNIA

HOTEL
ST. MARTIN

CHRISTMAS TOAST



Prosecco, Vintage Brut, Sparkling Wine and Moscato DOC

* * *

Traditional Pandoro and Panettone

served with homemade toppings:

mascarpone cream, red berries and pistachio

White and chocolate nougat

25 € PER PERSON (VAT INCLUDED)

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MINIMUM OF 20 GUESTS

OMNIA
HOTEL
ST. MARTIN

GET TOGTHER COCKTAIL



Prosecco, non-alcoholic drinks and fruit juices

***

Rosemary focaccia squares

Fried aubergine bites

Green broccoli flan with Taleggio cheese

Potato tartlet with speck and provola cheese

Crispy fried polenta bites with Pecorino cheese

***

Traditional Italian desserts

***

White wine: Frascati Superiore – Poggio Le Volpi

Red wine: Cesanese – Poggio Le Volpi

Mineral water and coffee

40 € PER PERSON (VAT INCLUDED)

-

MINIMUM OF 20 GUESTS

OMNIA
HOTEL
ST. MARTIN

CELEBRATE TOGETHER



Welcome glass of Prosecco, soft drinks and fruit juices

***

Trio of: A selection of cured meats and cheeses, battered vegetables, pumpkin tartlet with crispy speck

***

Risotto with pumpkin and smoked provola cheese

***

Roast pork with rosemary demi-glace
Roasted potatoes

***

Traditional Italian desserts served with a celebratory glass of sparkling wine

***

White wine: Frascati Superiore – Poggio Le Volpi
Red wine: Cesanese – Poggio Le Volpi
Mineral water, wine and coffee

70 € PER PERSON (VAT INCLUDED)

MINIMUM OF 50 GUESTS

OMNIA
HOTEL
ST. MARTIN

CELEBRATE TOGETHER – BUFFET APERITIF



Prosecco, Aperol and Campari Spritz, non-alcoholic drinks and fruit juices

***

A selection of Italian tricolour bruschetta
Mini pizzas and savoury puff pastry bites
Traditional Italian fried specialties served in a paper cone

***

Puff pastry rolls with cooked ham
or
Bresaola basket filled with herb-flavoured goat's cheese

***

Paccheri pasta with pumpkin cream and crispy guanciale
or
Strozzapreti pasta with white ragù and truffle oil

***

Rosemary chicken parcel with crispy onions
or
Roast beef with brown gravy

Roasted potatoes

***

A selection of Christmas treats served with chocolate, mascarpone and red berry sauces

***

White wine: Frascati Superiore – Poggio Le Volpi
Red wine: Cesanese – Poggio Le Volpi
Mineral water and coffee
Grappa, herbal liqueur and limoncello

85 € PER PERSON (VAT INC) - MINIMUM OF 50 GUESTS

OMNIA
HOTEL
IMPERIALE

CHRISTMAS TOAST



Prosecco, Vintage Brut, Sparkling Wine and Moscato DOC

***

Traditional Pandoro and Panettone
served with homemade toppings:
mascarpone cream, red berries and pistachio

White and chocolate nougat

***

25 € PER PERSON (VAT INCLUDED)

OMNIA
HOTEL
IMPERIALE

GET TOGETHER COCKTAIL



Prosecco, non-alcoholic drinks and fruit juices
White and red DOC wines

***

Phyllo pastry rolls with sautéed chicory
Fried aubergine balls with teriyaki sauce
Marinated red cabbage
Roasted potatoes

***

Tomato and basil supplì with datterini tomato sauce
Bresaola rolls with goat's cheese and honey
Mini quiches with seasonal vegetables and thyme
Toast with hummus and mixed salad leaves
Roasted pumpkin with honey, walnuts and goat's cheese
Mini baked potatoes with guanciale and Gorgonzola cheese
Fried polenta sticks with BBQ reduction

***

Pasta all'Amatriciana

Pasta with turnip greens cream, garlic and chilli breadcrumb topping

***

A selection of traditional and chocolate-filled mini nougat

Panettone with zabaglione cream and orange zest

***

Mineral water and coffee

45 € PER PERSON (VAT INCLUDED)

OMNIA
HOTEL
IMPERIALE

CELEBRATE TOGETHER



Welcome glass of Prosecco

***

Braised beef croquette with mustard and sweet and sour onions

***

Risotto with butter, mushrooms, pomegranate and Castelmagno cheese shavings
Calamarata pasta with broccoli, guanciale and Pecorino cheese

***

Honey-glazed pork cheek with mashed potatoes and sage

***

Soft apple and cinnamon cake with Pandoro cream

***

Mineral water and coffee
Cabernet Sauvignon / Pinot Grigio

70 € PER PERSON (VAT INCLUDED)

Our Seafood Menu is also available

OMNIA
DONNA LAURA PALACE

CHRISTMAS TOAST



Prosecco, Vintage Brut, Sparkling Wine and Moscato DOC

***

Traditional Pandoro and Panettone
served with homemade toppings:
mascarpone cream, red berries and pistachio

White and chocolate nougat

***

25 € PER PERSON (VAT INCLUDED)

OMNIA
DONNA LAURA PALACE

GET TOGETHER COCKTAIL



Prosecco, non-alcoholic drinks and fruit juices

White and red DOC wines

***

Fried polenta cubes with sautéed mushrooms

Radicchio and walnut canapés

Pumpkin mousse with crispy prosciutto chips and rosemary

Quiche Lorraine

Battered vegetables

***

Traditional Italian desserts

***

Mineral water and coffee

40 € PER PERSON (VAT INCLUDED)

OMNIA
DONNA LAURA PALACE

CELEBRATE TOGETHER



Welcome glass of Prosecco

***

Sweet potato and sautéed mushroom flan

or

Squid with crispy guanciale and chickpea cream

***

Lasagna parcel with white lamb ragù, Pecorino cheese and artichokes

or

Ricotta and spinach ravioli with pumpkin sauce and Gorgonzola fondue

***

Porchetta-style chicken with sautéed chicory

or

Beef cheek with Cesanese wine reduction and mashed potatoes

***

Toasted Panettone with mascarpone and Marsala cream

***

Mineral water and coffee

Prosecco Manzoni
Chardonnay Casale R / Syrah Casale R

70 € PER PERSON (VAT INCLUDED)

OMNIA
ROSE GARDEN PALACE

CHRISTMAS TOAST



Prosecco, Vintage Brut, Sparkling Wine and Moscato DOC

* * *

Traditional Pandoro and Panettone
served with homemade toppings:
mascarpone cream, red berries and pistachio

White and chocolate nougat

* * *

25 € PER PERSON (VAT INCLUDED)

OMNIA
ROSE GARDEN PALACE

GET TOGETHER COCKTAIL



Prosecco, non-alcoholic drinks and fruit juices

***

Roasted octopus on potato cream

Mini aubergine Parmigiana boats

Citrus-marinated salmon with avocado sauce

Battered vegetables

Savory meatballs with Parmesan fondue

***

Pasta all'Amatriciana

Trofie pasta with courgette cream, speck and Pecorino Romano cheese

***

A selection of traditional and chocolate mini nougat

Pandoro with Chantilly cream and chocolate drops

***

Mineral water and coffee

55 € PER PERSON (VAT INCLUDED)

MINIMUM OF 50 GUESTS

OMNIA
ROSE GARDEN PALACE

CELEBRATE TOGETHER



Potato, Provola cheese and speck tartlet on Parmesan fondue

* * *

Risotto with pumpkin, smoked Provola cheese and chopped walnuts

* * *

Honey and wholegrain mustard-glazed Cinta Senese pork fillet with buttered spinach

* * *

Apple and cinnamon tartlet served with crème anglaise

* * *

Mineral water and coffee

Cabernet Sauvignon / Pinot Grigio

70 € PER PERSON (VAT INCLUDED)

OMNIA
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For further information and to arrange your celebrations, please do not hesitate to contact us:

tel: *+39 06873636*

e-mail: *salesoffice@omniahotels.com*

