



Busy Bee

EST. 1933

CIVIL WEDDING MENUS

2019

Celebrate love

WITH BUSY BEE

We cater for an elegant civil ceremony,
followed by lavish bespoke event, set up to perfection
at Villa Mdina or any venue of your choice.
These carefully designed menus may be customised
to fit your specific requirements.

Busy Bee are set to give you and your
guests a truly memorable day.

KINDLY CONTACT US FOR MORE INFORMATION
ABOUT YOUR EVENT

EMAIL: mandy@busybee.com.mt

PHONE: +356 2334 4000

WWW.BUSYBEE.COM.MT





OUR VENUE

Villa Mdina

NAXXAR

The beautiful and centrally located Villa Mdina is the ideal venue for any occasion, having ample indoor and outdoor spaces.

Owned by Busy Bee, the venue enjoys a fully-equipped kitchen, air-conditioning and a stunning backdrop for corporate and private events.

Price:
On request

Visiting Hours:
TUE - THUR 5^{PM} - 8^{PM}
Or by appointment

WE MAY ALSO CATER
AT A VENUE OF YOUR CHOICE





SEATED MENU

Aster

WELCOME DRINK & CANAPÉS

STARTER

Air Dried Bresaola served on Grilled Artichokes,
diced Pistachios, Fresh Fried Carrots
finished with Basil Oil

MAIN COURSE

Quail Breast set on Mashed Sweet Potato,
Baby Asparagus and Red Wine Flavoured Jus

DESSERT

Lemon Curd with Coconut and Lemon
Grass Cream, Balsamic Reduction
and Macerated Strawberries

COFFEE & PETIT FOURS



€48.00 PER PERSON *excl. vat*
Menu can be customised to your wishes

CLIENT DETAILS

Name

Surname

Company

I.D. Number

Address

Mobile

Email

Date

Time

Guests

Venue

FORM AVAILABLE ONLINE

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SEATED MENU

Blossom

WELCOME DRINK & CANAPÉS

SOUP

Cream, Carrot & Ginger

STARTER

Smoked Tuna set on a bed of Sushi Rice, Fresh Dill,
Crispy Seaweed and Red Caviar Dressing

MAIN COURSE

Grilled Fillet of Pork set on Potato Purée,
Glazed Vegetables finished with Flavored Jus

DESSERT

Hazelnut Tart with Pear and Mascarpone Bavaroise,
Spicy Crumble and Pear Cinnamon Sauce

COFFEE & PETIT FOURS



€52.00 PER PERSON *excl. vat*
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SEATED MENU

Cattleya

WELCOME DRINK & CANAPÉS

SOUP

Potato and Artichoke

STARTER

Cured and Smoked Duck Breast set on a bed of Vegetables
and Granny Smith Apples Poached in Cider

MAIN COURSE

Grilled Fresh Salmon set on Dill Mashed Potato,
Grilled Zucchini, Fresh Red Onions finished with Herb Oil

DESSERT

Chocolate and Caramel Bar with Coffee whipped Ganache,
Rum Cake and Chocolate Sauce

COFFEE & PETIT FOURS



€54.00 PER PERSON *excl. vat*
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SEATED MENU

Daffodil

WELCOME DRINK & CANAPÉS

AMUSE-BOUCHE

Parmesan Panna Cotta with Rucola Pesto

STARTER

Crusted Broccoli Flower set on Pumpkin Purée
Micro Herbs and Roasted Walnuts

MAIN COURSE

Grilled Fillet of Beef set on Parsnip Purée,
Glazed Baby Vegetables finished with flavored Jus

DESSERT

Champagne & Peach Mousse with Almond Crumble,
Dried Meringues and Whipped White Chocolate Ganache
dusted with Rose Powder

COFFEE & PETIT FOURS



€56.00 PER PERSON *excl. vat*
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SEMI-BUFFET MENU

Euphorbia

WELCOME DRINK & CANAPÉS

STARTER

- Leafy Greens and Cherry Tomato Salad
- Squash and Couscous Salad
- Marinated Mussels in Shell in Lemon and Lime
- Cold Pasta Salad with Italian Dressing
- Chicken Liver Pâté with Toasted Brioche

MAIN COURSE

- Pan-fried Swordfish
- Pork Roulade with Pancetta and Parmesan
- or*
- Grilled Lamb Cutlets
- Roasted Marinated Chicken
- Panache of Vegetables and Roasted Potatoes

DESSERT

- Orange and Almond Tart with White Chocolate Powder,
Honey Anglaise and Vanilla Bean Mousse

COFFEE & PETIT FOURS



€48.00 PER PERSON *excl. vat*

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SEMI-BUFFET MENU

Fressia

WELCOME DRINK & CANAPÉS

STARTER

Leafy Greens, Cherry Tomato and Scallion Salad
Sweet Pepper and Courgette Quinoa Salad
Baked Spanish Omelette
Prawns, Cucumber Dice, Melon and Marie Rose Sauce
Cold Cuts of Meat Platter

INTERMEDIATE

Live Pasta and Risotto Station
(a selection of 2 different pasta dishes)

MAIN COURSE

Escalope of Chicken Milanese
Duck Leg Confit
or
Slow Cooked Beef Casserole
Baked Seabass with Olive Oil and Lemon
Panache of Vegetables & Roasted Potatoes

DESSERT

Mandarin Baked Crème with Black Sesame Financier, Yuzu Gel,
Coconut Ganache and Tahini White Chocolate Powder

COFFEE & PETIT FOURS



€52.00 PER PERSON *excl. vat*

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..... *Wedding Menus Include*

WELCOME DRINK	CANAPÉS
SET MENU	SERVICE
FREE-FLOWING WATER	HALF BOTTLE OF WINE PER PERSON
COFFEE TABLE	PETIT FOURS
STANDARD TABLE SET-UP	

All menus are based on a minimum of 40 guests.

The deposit shall be forfeited in the event of a cancellation.

All prices and items are subject to change.

Changes to the order can only be accepted 15 days prior to date of function.

..... *Staff & Timing of Event*

All packages are based on a 4-hour event.

If the event lasts more than four hours, additional charges per staff member is applicable as follows:

MONDAY TO SATURDAY

€7.00 *exc. vat* per hour
per member of staff

SUNDAYS & PUBLIC HOLIDAYS

€8.00 *exc. vat* per hour
per member of staff





Enhancements

SET-UP

DRESSED BISTRO TABLES	€18.00	MR & MRS / MRS & MRS /	
PADDED COVERED CHAIRS	€5.50	MR & MR SIGN LARGE	€160.00
CHIAVARI CHAIRS	€10.00	LOVE SIGN LARGE	€160.00
LANTERNS WITH CANDLES	€15.00	GUEST BOOK TABLE	€60.00
LANTERNS WITH FLOWERS	€35.00	BI-FOLD MENUS & DESIGN	€2.15
HANGING ACCESSORIES FOR THE TREES	€4.00	NAME CARDS	€1.00

FLORAL

BRIDAL BOUQUETS	€80.00	CAKE FLORAL DÉCOR – TOPPER	€35.00
BRIDESMAID BOUQUETS	€35.00	CAKE FLORAL DÉCOR – TOPPER & A LAYER OF FLOWERS	€80.00
BUTTONHOLES	€5.00	CAKE FLORAL DÉCOR – TOPPER & 3 CLUSTERS OF FLOWERS & 2 VASE WITH FLOWERS	€140.00
BISTRO TABLE VASE WITH FLOWERS	€18.00	CAKE TABLE COVERED IN FLOWERS	€250.00
STANDING VASE	€75.00	FRESH PETALS ON CARPET <i>(per meter)</i>	€18.00
CENTRE PIECE DESIGN	€65.00	ARTIFICIAL FLOWER WALL	€350.00
FLOWERS IN MARTINI VASE	€55.00	2 LARGE STANDING VASES	€240.00
FLORAL ARCH/CHERRY BLOSSOMS	€240.00		
TOP TABLE 1 METRE LONG FLOWER ARRANGEMENT	€75.00		
CHAIR DÉCOR	€5.00		
FLOWERS TIED WITH A BOW OF TULLE FOR STAIRS <i>(8pcs)</i>	€80.00		



Busy Bee

EST. 1933

in collaboration with



Romano Cassar

- FLORISTS SINCE 1954 -

