



# 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](mailto:mandy@busybee.com.mt)**

**PHONE: +356 2334 4000**

**[WWW.BUSYBEE.COM.MT](http://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<sup>PM</sup> - 8<sup>PM</sup>  
*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

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

#### DESSERT

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

### COFFEE & PETIT FOURS



€47.00 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

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

DESSERT

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

COFFEE & PETIT FOURS



€51.00 PER PERSON *excl. vat*

*Menu can be customised to your wishes*

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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



€53.00 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



€55.00 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



€47.00 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



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## FAMILY STYLE MENU

# Goldenrod

### WELCOME DRINK & CANAPÉS

#### STARTER

Ricotta & Asparagus Tortellacci with a  
Sweetcorn Sauce drizzled with Herb Oil

### SHARING PLATTERS FROM THE GRILL

Grilled Chicken Breast with Sesame Oil  
Marinated Swordfish with Capers and Citrus Dressing  
Pork and Pineapple Kebab  
Chicken Tikka Masala

Cream Coleslaw with a touch of Honey  
Curry and Mayonnaise Potato Salad with Crispy Bacon  
Balsamic Green Bean Salad

#### DESSERT

Baked White Chocolate Cheese Tart with  
Infused Tea Ganache, Forest Fruit Creameaux,  
Red Berry Gel and Pistachio Crumble

### COFFEE & PETIT FOURS



€48.00 PER PERSON *excl. vat*

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FAMILY STYLE MENU

*Hyacinth*

WELCOME DRINK & CANAPÉS

STARTER

Salmon and Avocado Tartare, Quail Egg,  
Scallion Chiffonade, Micro Herbs, Mango  
and Red Caviar Dressing

SHARING PLATTERS FROM THE GRILL

Chicken Satay  
Coconut, Lime & Chili Flake King Prawn Kebab  
Fillet of Beef with Mango Chutney  
Lamb Koftas

Chorizo and Artichokes Cold Rice  
Creamy Garlic and Parley Buttery Potato Salad  
Feta Cheese and Sweet Pepper Quinoa Salad

DESSERT

Lychee Creameaux with Strawberry with a hint  
of Roses Whipped Ganache, Sweet Coconut  
Couscous and Raspberry Gel

COFFEE & PETIT FOURS



€52.00 PER PERSON *excl. vat*

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# ..... Wedding Menus include .....

WELCOME DRINKS

CANAPÉS

SET MENU

SERVICE

FREE-FLOWING WATER

HALF BOTTLE OF WINE PER PERSON

PETIT FOURS

COFFEE

*All menus are based on a minimum of 50 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 ROUND TABLES  | €18.00 | HANGING ACCESSORIES<br>FOR THE TREES         | €4.00   |
| PADDED CHAIRS         | €3.00  | MR & MRS / MRS & MRS /<br>MR & MR SIGN LARGE | €160.00 |
| PADDED COVERED CHAIRS | €5.00  | LOVE SIGN LARGE                              | €160.00 |
| CHIAVARI CHAIRS       | €5.50  | GUEST BOOK TABLE                             | €60.00  |
| DRESSED BISTRO TABLES | €15.00 | BI-FOLD MENUS & DESIGN                       | €2.15   |
| LANTERNS WITH CANDLES | €15.00 | NAME CARDS                                   | €1.00   |
| LANTERNS WITH FLOWERS | €35.00 |  |         |
| UMBRELLA              | €28.00 |  |         |



## FLORAL

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



**Busy Bee**

EST. 1933

in collaboration with



**Romano Cassar**

- FLORISTS SINCE 1954 -

