

Seated Wedding

MENUS



Busy Bee

EST. 1933

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.



OUR VENUES



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.

2020	€190 per hour <i>excl. vat</i>
2021	€220 per hour <i>excl. vat</i>
2022	€240 per hour <i>excl. vat</i>
2023	€260 per hour <i>excl. vat</i>



Busy Bee Lounge

MRIEHEL

Ideal for events of 50 or less, this modern hall is the perfect venue for a family
or friends sit down meal. Busy Bee hall is fully air-conditioned and is fully equipped
with all the commodities for a perfect event. Its central position and private parking
with internal access, are a peace of mind guarantee for all your guests.

2020	€90 per hour <i>excl. vat</i>
2021	€110 per hour <i>excl. vat</i>
2022	€130 per hour <i>excl. vat</i>
2023	€150 per hour <i>excl. vat</i>



WE MAY ALSO CATER AT A VENUE OF YOUR CHOICE



Aster

WELCOME DRINK & CANAPÉS

STARTER

Chicken & ham hock terrine
Pickled vegetables, petit salad

Or

Salmon
Cured, avocado pudding, petit salad & citrus

MAIN COURSE

Slow cooked Irish beef cheek
Garlic pomme puree, root vegetables

Or

Poached seabass
Calamari tentacles, wilted greens,

DESSERT

Milk chocolate & banana pavê
Praline sauce, semi-sweet chocolate soil and salty popcorn



€56.50 PER PERSON *excl. vat*

CLIENT DETAILS

Name

Surname

Company

I.D. Number

Address

Mobile

Email

Date

Time

Guests

Venue

FORM AVAILABLE ONLINE



Blossom

WELCOME DRINK & CANAPÉS

STARTER

Smoked salmon terrine
Comfit potatoes, charred leeks, cucumber, leaves

Or

Quail
Pan seared breast, sweetcorn & pancetta

MAIN COURSE

Local pork belly
Butter nut squash puree & crushed, broccoli, fondant potato
Carob jus

Or

Bass
Poached bass, charred calamari tentacles,
seasonal vegetables and mash chive beurre blanc

DESSERT

Pistachio & olive oil cake
Vanilla cream cheese frosting, raspberry gel and citrus white chocolate soil



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Cattleya

WELCOME DRINK & CANAPÉS

AMUSE

Beetroot home-cured salmon, goat's cream, Nordic bread

STARTER

Poached cod medallion

Calamari tentacles, ratatouille vegetables, lemon beurre blanc

Or

Quail & foie gras mosaic

Brioche, apple & sweet wine

MAIN COURSE

Duo of local pork

Stuffed fillet with Maltese sausage wrapped in home-made pancetta,
braised cheek, celeriac confit, barley, thyme jus

Or

Confit duck leg

Roasted cauliflower, potato terrine, tamarind

DESSERT

Cheese & white chocolate tart

Passion fruit cremeaux, hazelnut cake, mango & passion fruit confit

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€62.50 PER PERSON *excl. vat*



Daffodil

WELCOME DRINK & CANAPÉS

AMUSE

Textures of onions & hollandaise

STARTER

Beetroot cured salmon

Roasted beets & leaves, radishes & horseradish mayo

Or

Pork belly terrine

Petit salad, pickled vegetables

MAIN COURSE

Lamb rump

Ras el hanout rub, shoulder ragout tart, feta cheese, broccoli & broad beans

Tomato jus

Or

Grey meagre

Mussel croquette, fennel, leek & caper fricassee

Sea urchin velouté

DESSERT

Pear & nutmeg crumble

Mascarpone cream, Frangelico & forelle gel, milk sauce and date chutney

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Euphorbia

WELCOME DRINK & CANAPÉS

AMUSE

Textures of peas & crème fraîche

STARTER

Seabass carpaccio

Chili, petit salad, curry mayo

Or

Octopus

Cured, avocado pudding & sweet wine

INTERMEDIATE

Risotto

Tomato & home-made guanciale, local prawns

MAIN COURSE

Veal loin

Artichoke & tomato barigoule, roasted celeriac puree, confit potato

Or

Braised Irish beef rib

Pomme anna potato, carrots & spinach

DESSERT

Chocolate and caramel bar

Coffee whipped ganache, rum cake and chocolate sauce



€67.50 PER PERSON *excl. vat*

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Fressia

WELCOME DRINK & CANAPÉS

PLATED STARTER

Chicken & ham hock terrine

Pickled vegetables, petit salad

BUFFET MAIN COURSES

Grilled swordfish medallions, fresh spicy tomato salsa

Hunters style roasted chicken

Mushrooms, braised onions & crispy pancetta batons, Marsala wine sauce

Pan seared pork medallions

Sauté cabbage, whole grain mustard jus

ACCOMPANIMENTS

Baked boulanger potatoes

Seasonal panache vegetables

PLATED DESSERT

Orange & almond tart

White chocolate powder, honey anglaise & vanilla bean mousse



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Goldrenrod

WELCOME DRINK & CANAPÉS

PLATED STARTER

Smoked salmon terrine
Comfit potatoes, charred leeks, cucumber, leaves

BUFFET MAIN COURSES

Fresh calamari
Sautéed with fresh garlic, tomatoes, chilli, chorizo and white wine

Slow cooked galantine of chicken
Bacon lardoons, mushroom risotto

Black angus beef
Braised beef cheeks with root vegetables, thyme and bordelaise wine

ACCOMPANIMENTS

Fondant potatoes
Grilled seasonal vegetables

PLATED DESSERT

Mandarin baked crème
Black sesame financier, yuzu gel, coconut ganache & tahini white chocolate powder

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€59.50 PER PERSON *excl. vat*



Hyacinth

WELCOME DRINK & CANAPÉS

AMUSE

Textures of onions & hollandaise

PLATED STARTER

Seabass carpaccio
Chili, petit salad, curry mayo

PLATED INTERMEDIATE

Lamb & pea lasagna

BUFFET MAIN COURSE

Grilled swordfish
Garlic, lemon & fine herb marinade, tomato, olive & caper salsa

Chicken thighs
Sumac marinade, Israeli cous cous

CARVERY

Black angus beef rib-eye
Roasted with garlic and thyme served with pan juices reduction

ACCOMPANIMENTS

Maltese caponata
Boulangier potato

PLATED DESSERT

Pear & nutmeg crumble
Mascarpone cream, Frangelico & forelle gel, milk sauce and date chutney

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€64.50 PER PERSON *excl. vat*





..... Vegetarian & Vegan Menu

VEGGIES AND TOFU

Caramelized white asparagus and roasted gem lettuce salad
Zucchini, portobello mushroom and grilled tofu
Tagiasca olive dressing

PUMPKIN RISOTTO

Roasted butternut squash & sage risotto
Toasted pistachios

WILD MUSHROOM RISOTTO

CARAMELIZED ONION TART TATIN

Tossed rucola, tomato fondue and aged balsamic vinegar

ROOT VEGETABLES AND NETTLE

Caramelized root vegetables tart tatin, roasted garlic and wilted greens
Nettle cream

ONIONS

Roasted red onion tart, crispy onions and shallot puree
Tossed rucola and parmegiano reggiano shavings

RICOTTA AND BROAD BEAN PIE, SWEET TOMATO FONDUE



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..... Wedding Menus include

WELCOME DRINK & CANAPÉS

SET MENU

½ BOTTLE OF WINE PER PERSON

FREE FLOWING WATER

COFFEE

STANDARD TABLE SETTING

SERVICE

All Menus are based on a minimum of 50 guests.

Additional charge per person is applicable under this amount.

*Menus are designed for Villa Mdina, however should you wish to opt
for a different venue, a tailored menu will be adapted.*



..... 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

Head Waiter & Chef €14.00 per hour *excl. vat*

Waiters & Kitchen Hands €9.50 per hour *excl. vat*

SUNDAYS & PUBLIC HOLIDAYS

Head Waiter & Chef €14.00 per hour *excl. vat*

Waiters & Kitchen Hands €9.75 per hour *excl. vat*



Enhancements

SET-UP

DRESSED ROUND TABLES	€20.00	UMBRELLAS	€28.00
PADDED CHAIRS	€3.00	PRINTED MENUS	€0.90
PADDED COVERED CHAIRS	€5.00	BI-FOLD MENUS & DESIGN	€2.15
CHIAVARI CHAIRS	€5.50	NAME CARDS	€1.00
DRESSED BISTRO TABLES	€15.00		



FLORAL

BRIDAL BOUQUETS	€80.00	CENTRE PIECE DESIGN	€65.00
BRIDESMAID BOUQUETS	€35.00	STANDING VASE	€75.00
BUTTONHOLES	€5.00	FLOWERS IN MARTINI VASE	€55.00
BISTRO TABLE VASE WITH FLOWERS	€18.00	CHAIR DÉCOR	€5.00
CAKE TABLE COVERED IN FLOWERS	€250.00	FRESH PETALS ON CARPET <i>(per meter)</i>	€18.00
2 LARGE STANDING VASES	€240.00	FLORAL ARCH/ CHERRY BLOSSOMS	€240.00



in collaboration with



Terms & Conditions

Quotations are valid for a three-month period.

All menus and services pricing are exclusive of VAT.

All quotations are based on the current menu and services pricing of Busy Bee (Retail) Ltd. However, all prices are subject to change should there be an increase in the rate of inflation, or any prices increases by suppliers. However, prices are not expected to increase more than 5% per annum.

All items indicated on Busy Bee (Retail) Ltd's menus are subject to availability. If an item is unavailable, Busy Bee (Retail) Ltd reserves the right to make a substitution. In such case, the Customer shall be informed immediately of such changes.

Confirmation of Quotation

Upon confirmation in writing of the quotation, the arrangement indicated therein shall be deemed final and constitute a contractual agreement (the 'Sales Order') between Busy Bee (Retail) Ltd and the Customer.

The Sales Order is to be signed by all of the individual/s who shall be considered responsible for the payment of the Sales Order.

Cancellation and/or Changes

The deposit shall also be forfeited in case of a change either in Customer, the nature of the Function or the date of the Function.

Cancellations and/or changes will only be accepted if made by not later than fifteen (15) days prior to event and subject to a written approval from Busy Bee (Retail) Ltd.

The request for a change shall be made via email from Monday to Friday between 9.00hrs and 15.00hrs.

Payments

Upon confirmation of the quotation, the following payments are to be affected:

- A non-refundable deposit of €1500.00 on the date of confirmation of the quotation;
- A payment representing fifty percent (50%) of the remaining amount due – by not later than fifteen (15) days before the date of the Function;
- The remaining amount due - by not later than seven (7) days following the date on which the Function took place.

Function and Venue Logistics

The number of personnel required to service the function properly is at the discretion of Busy Bee (Retail) Ltd. Additional waiters or hours over those quoted for will carry an additional charge.

Dietary Requirements

Dietary requirements are accommodated. It is the Customer's responsibility to provide all details in relation to such requirements by not later than 15 days before the Function. The Customer hereby acknowledges that such items shall be prepared in the same kitchen containing allergenic ingredients and therefore, although extra care will be taken, the Customer further agrees and acknowledges that Busy Bee (Retail) Ltd cannot guarantee the complete exclusion of the items having traces of allergenic ingredients.

Beverages

Beverages are provided on consumption bases or according to the chosen package at Villa Mdina.

For outside catering, clients can bring their own beverages however, a corkage fee of €1.50 excl. VAT per person is applicable.

Leftover Food

Busy Bee (Retail) Ltd shall not be responsible in any manner for the number of guests that turn up for the event. To adhere with hygiene practices, the Caterer is duty bound to dispose of any leftover food.

Insurance Coverage

Busy Bee (Retail) Ltd strongly advises the Customer to arrange an adequate Event and Cancellation insurance policy.

Force Majeure

Busy Bee (Retail) Ltd shall in no way be held responsible and liable for any loss and/or damage suffered by the Customer emanated from force majeure.

Exclusivity

The Customer hereby agrees and undertakes that no other foods items and edibles will be served at the Function other than those supplied by Busy Bee (Retail) Ltd.

KINDLY CONTACT US FOR MORE INFORMATION ABOUT YOUR EVENT

EMAIL: mandy@busybee.com.mt PHONE: +356 2334 4000

WWW.BUSBEE.COM.MT





Busy Bee

EST. 1933