

MAKING MEMORIES SINCE 1933

During the past 88 years, Busy Bee has established itself as one of Malta's leading caterers. Now in its 4th generation, the company's uncompromising dedication to quality, and commitment to consistency, investment and innovation continue to make Busy Bee one of the leaders in outside catering in Malta. However, the thing we value most is our team.

Teamwork is fundamental and our foodies are handpicked for their unique qualities, capabilities and experience. The mission of our award winning chefs is to deliver outstanding cuisine using only the finest ingredients and introduce new items throughout the year. However, the heart of the company sits firmly with its relationships with clients. Event consultants will always go the extra mile to solve any issues or concerns they may have and to customise menus to make sure all their favourites are on the menu, no matter the scale of the event, the number of guests or the dining preferences. Professionalism, enthusiasm, creativity and integrity shines throughout the 8,000 square meter industry-leading facility in Mrieħel, ensuring every event is executed with careful attention to detail to meet and exceed our client's expectations.

Busy Bee works in partnership with many of Malta's most historic and prestigious venues, providing outstanding food for some of the most prominent names on the island.

PAGES

0	7	WHY	сноо	SEB	USY	BEE
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FOOD -

- RECEPTION MENUS
- 24 LIVE COOKING STATIONS
- 28 MANAPÉS ADD-ONS
- 30 DESSERT STATIONS
- 34 PLATED MENUS
- 39 THE ALL-INCLUSIVE
- 40 FINGERFOOD PRICE LIST

BEVERAGES ----

44 BEVERAGE PACKAGES

VENUES ----

- 46 VILLA MDINA
- 48 MONTEKRISTO ESTATES
- 50 PARTNER VENUES
- 5] VENUE ENHANCEMENTS

T & C ----

52 TERMS & CONDITIONS



BUSY Bee

TRUSTED FOR OVER

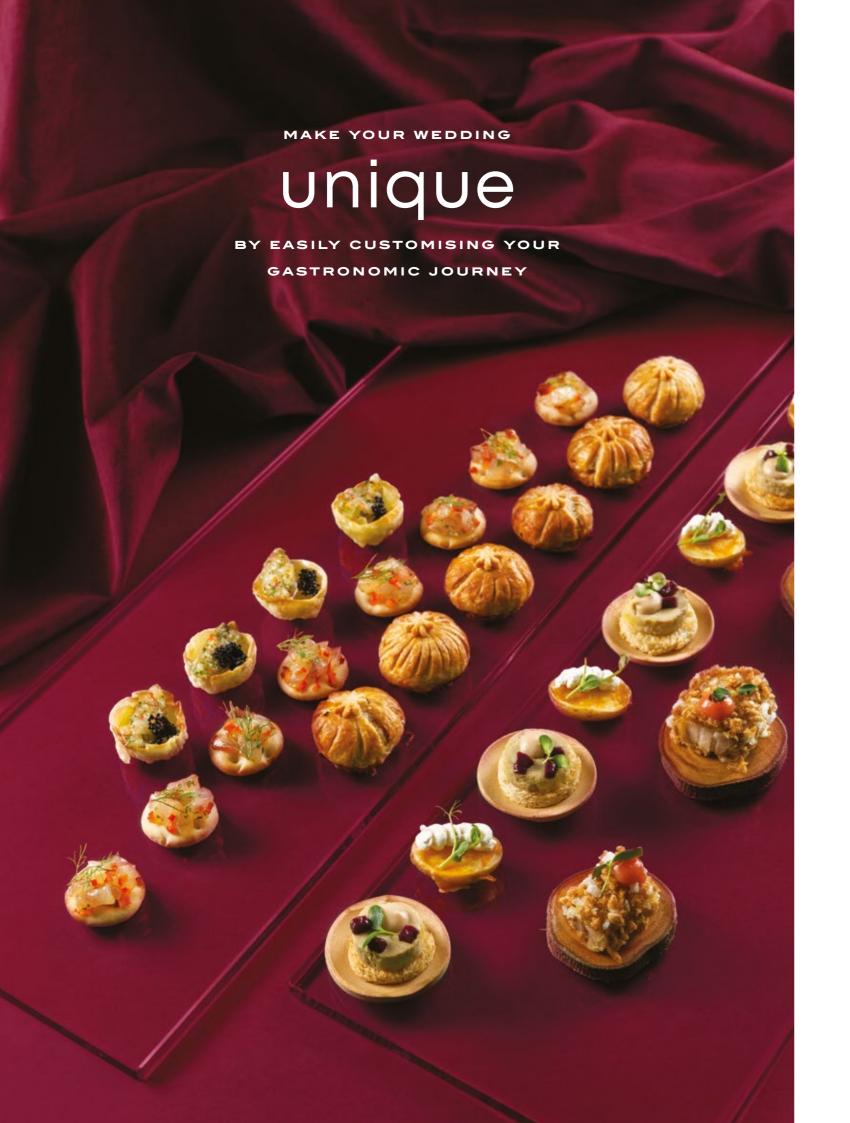
OPERATING FROM A 8,000M²
INDUSTRY-LEADING FACILITY

AWARD-WINNING CHEFS

CATERING IN OVER
30 VENUES

NEW CREATIONS INTRODUCED

AROUND THE YEAR







8 options to choose from



LIVE COOKING STATION

> 20 options to choose from



DESSERT STATION

5 options to choose from



THE STANDARD BEVERAGE PACKAGE

THE PREMIUM BAR UPGRADE



RECEPTION MENU

8 options to choose from



MANAPÉS ADD-ON

7 options to choose from



DESSERT STATION

5 options to choose from



THE STANDARD BEVERAGE PACKAGE





HYDRATION STATION



RECEPTION

MENU

8 options to choose from



LIVE COOKING

STATION

20 options to choose from



STATION





COFFEE TABLE UPGRADE



THE STANDARD BEVERAGE

PACKAGE



THE OPEN BAR UPGRADE



BESPOKE DIAMOND MENUS

For the discerning culinary enthusiasts, our Executive Chef together with the clients, can build a bespoke menu for their special occasion. Busy Bee guarantees will be unique to your Wedding. Branding will be provided.



reception MENUS

orchid

BRONZE RECEPTION MENU

COLD DELIGHTS

SEA

Tuna & pickled vegetables mini buns

Salmon mousse brioche

Crab meat & egg mayo mini rolls

Smoked salmon & rkotta involtini

FARM

Gorgonzola, pistachios choux buns

Chicken Caesar salad verrine

Pancetta savoury muffin, parmesan frosting

Pork terrine, piccalilli mayo

Parma ham, melon & parmesan

Bresaola cannolo, asparagus cream

Pea, panna cotta & pancetta verrine

LAND

Seasonal vegetable caponata, pickled onion crostini

Mushroom frittata, hazelnut ketchup

Fermented beetroot, textures of goat's cheese, Nordic bread

HOT DELICACIES

SEA

Torpedo crispy shrimps

Seafood gougères

Mussels au gratin

Tuna & pumpkin mini pies

Salmon wrapped in lardo brochette

FARM

Mini pizza

Beef satay, peanut sauce

Mini beef sliders, cheese & pickles

Pork meat balls, almond cream sauce

Lamb shepherd's pie

Chicken samosas

LAND

Arancini funghi porcini

Vegetable samosa, curry mayo

Onion bhaji, pineapple chutney

Asparagus & rkotta pie

Jalapeño cream cheese

DESSERT TREATS

SWEETS

Mini chocolate brownie

Lemon meringue with citrus crumble

Vanilla & speculoos cookie chouquette

Cassatina

Kannoli

Baileys & milk chocolate ganache

Mqaret

Fruit brochette in prosecco shot

ICE-CREAM

Minou ice-cream

WEDDING CAKE

3 tier wedding cake

CONFECTIONS

Almond macaroons

Dolci di mandorla

Pasta di mandorla

COFFEE STATION

2021

€27.80

2022

€27.80

€28.60

Minimum 200 guests.

Prices per person and exclude VAT. Prices include 8 hrs of service.



BRONZE RECEPTION MENU

iris

SILVER RECEPTION MENU

BAR TREATS

Stuffed olives, Marinated olives

COLD DELIGHTS

SEA

Prawn & crab mini éclair

Beetroot marinated salmon, pumpernickel & goat's cheese cream

Crab meat & egg mayo mini rolls

Tuna & pickled vegetables mini buns

FARM

Parma ham & compressed melon verrine

BLT (bacon, lettuce & tomato) slider

Smoked duck breast, citrus salad

Pork rillette, pickled vegetables, mustard mayo

Chicken liver parfait, crispy pancetta orange gel

Roast beef crostini and gorgonzola

Goat's cheese, pistachio profiteroles

LAND

'Caprese' tofu, tomato, basil pistou

Vegetable caponatina brioche, chèvre cream

Tomato gazpacho

Pea, local rkotta Nordic bread

Spanish frittata, hazelnut ketchup

HOT DELICACIES

SEA

Mini fisherman's pot

Salmon & fennel phyllo bake

Prawn twisters, tartar sauce

Mini tuna, pumpkin pies

FARM

Lamb koftas, tzatziki dip

Buttermilk crispy chicken, truffle mayo, waffle

Oriental beef steamed buns

Pulled pork & croque monsieur manchego

Braised mini bragioli

Chicken wrapped in bacon

Spinach, pancetta bakes

LAND

Falafel, garlic mayo

Sweet potato croquette

Vegetable samosa, curry dip

Mini pasta "ricciole", bechamel sauce

Arancini pomodoro

Loaded potato skins, smoked cheese crème fraiche

MANAPES

Beef curry & basmati rice pot

Applewood, pork sausage pinwheels

Lamb & apricot tagine, Israeli cous cous

DESSERT TREATS

SWEETS

Pineapple & vanilla pannacotta

Semi-sweet aromatic chocolate cremeaux

Kannoli

Baileys & milk chocolate ganache

Mgaret

Fruit brochette in prosecco shot

ICE-CREAM

Minou cannolo ice-Cream

WEDDING CAKE

3 tier wedding cake

CONFECTIONS

Biskuttini

Pastini

Dolci di mandorla

Pasta di mandorla

Torroncini

COFFEE STATION

BAR TREATS

Stuffed olives, marinated olives, nuts

COLD DELIGHTS

SEA

Marinated prawn, cucumber, wasabi

Crab meat, egg mayo mini rolls

Smoked salmon & rkotta involtini

FARM

Parma ham & compressed melon verrine

Rabbit rillette, piccalilli, rosemary scone

Lamb, quinoa salad, harissa

Mini chicken Caesar salad

Pork sando, katsu curry, apple

Pea, panna cotta & pancetta verrine

LAND

Mini asparagus tart

Broad bean bruschetta

Mini Waldorf salad

Avocado, mushroom & caramelised onion crostina

HOT DELICACIES

SEA

Seafood gougères

Thai fish cakes

Prawn twisters, tartar sauce

Seafood mousseline, Nantua sauce, sea vegetables

FARM

Steak & mash potato pie

Chicken & chorizo brochette

Duck spring roll & pineapple salsa

Lamb & feta cheese sausage

Smoked pork belly, guava gel

LAND

Loaded potato skins, smoked cheese, crème fraiche

Sweet potato, gruyère arancina

Breaded stuffed mushroom, blue cheese, garlic aioli

Mini falafel sliders, tofu, beetroot ketchup

Curried cauliflower & raisin gyoza

MANAPÉS

MINI POT PIE STATION

LIVE COOKING STATIONS

Chicken curry, basmati rice pot

Truffled potato purée, braised beef, pecorino & capers

Lamb shepherd's

Steak & ale

Raised pork

Tuna, pumpkin & rice

Creamed leek, potato & mushroom

PAELLA VALENCIANA

Presented in our giant cast iron pans. Prepared

with fine Mediterranean ingredients, fresh from

the land and sea, enhanced with aromatic herbs and spices, and cooked to perfection by our chef.

DESSERT TREATS

SWEETS

Kannoli

Baileys & milk chocolate ganache

Banana caramel pan

 ${\sf Apple \ spring \ rolls}$

Mqaret

Fruit brochette in prosecco shot

ICE-CREAM

Mini assorted magnums

Sorbet (lemon, strawberry & forest fruit)

WEDDING CAKE

3 tier wedding cake

CONFECTIONS

Biskuttini Pastini

Dolci di mandorla

Pasta di mandorla

Torroncini

COFFEE STATION

2021 €31.00

2022 €31.00 2023

€31.90

0

Minimum 200 guests.

Prices per person and exclude VAT. Prices include 8 hrs of service.

2021 €34.00

€34.70

2022

2023 €35.00

€35.00

Minimum 200 guests.

Prices per person and exclude VAT. Prices include 8 hrs of service.

BAR TREATS

Stuffed olives, marinated olives

COLD DELIGHTS

SEA

Prawn & crab mini éclair

Beetroot marinated salmon, pumpernickel & goat's cream

Seabass ceviche, lemon & petite salad

Pressed octopus, tomato, olive & potato

FARM

Chicken & ham hock terrine, pickle vegetables

Smoked duck breast, citrus salad

Pancetta savoury muffin, parmesan frosting

Pork terrine, apple gel

Rabbit rilette, picallili mayo, rosemary scone

LAND

Vegetable caponatina brioche, chèvre cream

Mini Waldorf salad

'Caprese' tofu, tomato, basil pistou

Mushroom frittata, hazelnut ketchup

Crushed peas, local rkotta Nordic bread

HOT DELICACIES

SEA

Mini fisherman's pot

Prawn gyoza, sesame dip

Seafood sausage, celeriac purée

Mussels au gratin

FARM

Braised beef cheek savoury doughnut

Pulled pork & manchego croque monsieur

Duck comfit & brie min warm baguette

Rabbit, pancetta & sweet potato pie

Chicken & chorizo brochette. Za'atar marinade

2022

LAND

Arancina funghi porcini

Sweet corn croquette, popcorn purée

Loaded potato skins, smoked cheese, crème fraiche

Mini falafel sliders, tofu, beetroot ketchup

MANAPES

Baked nachos, chili con carne, smoked cheddar & jalapeño

Fritto misto, lemon & chili aioli

CHOICE OF 2 STATIONS

FROM THE BELOW

POT PIE & TART CART

Pick Six Freshly Baked Delicacies from the below all-time

favourites:

Steak & Guinness®

Steak & kidney

Shepherd's pie, salmon & leek

"Qassata" (tuna, pumpkin & rice)Tomato tart tatin

Chicken & mushroom

Rabbit pie

Gammon & root vegetable

Local rkotta & broad bean

OR

PORCHETTA STATION

Roasted boneless pork served in a selection of breads

(home-made focaccia, crusty bread or local ftira)

Accompanied with a variety of garnishes

OR

KOREAN CORN DOG STATION

A selection of pork sausage, cheese, & prawn

coated in a thick layer of cornmeal batter,

different coatings & deep fried

Served with a selection of mustards & sauces

DESSERT TREATS

SWEETS

Apple spring rolls

Kannoli

Banana caramel pan

Baileys & milk chocolate ganache

Mgaret

Fruit brochette in prosecco shot

ICE-CREAM

Mini assorted magnums

WEDDING CAKE

3 tier wedding cake

CONFECTIONS

Biskuttini

Pastini

Dolci di mandorla

Pasta di mandorla

Torroncini

CHOCOLATE STATION

Hand made piped truffles

Assortment of filled truffles (sea salt caramel,

mango, coconut)

Chocolate Iollies (2 types)

Chocolate filled macaroons

Chocolate glazed doughnuts

Nutty crunchy clusters

Hand made pralines (pralines vary from bon bons,

medallions, gianduiotti, snobinettes)

Semi sweet tablettes including nutty,

healthy, fruity, salted, chilly

Orangette chocolate sticks

Chocolate crusted almonds

COFFEE STATION



€36.60

€37.30

€38.50

2023

Minimum 200 guests.

Prices per person and exclude VAT. Prices include 8 hrs of service.

carnation

SILVER RECEPTION MENU

BAR TREATS

Stuffed olives, marinated olives

COLD DELIGHTS

SEA

Marinated prawn, cucumber, wasabi

Salmon & avocado mini bagel

Grey meagre pastrami, Nordic bread

Prawn mayo mini rolls

FARM

Pressed rabbit terrine, piccalilli

Chicken liver parfait, crispy pancetta orange gel

Lamb, quinoa salad, harissa

Roast beef crostini and gorgonzola

LAND

Vegetable caponatina brioche, chèvre cream

Egg mayo mini pita bread

Textures of asparagus verrine

Avocado, mushroom & caramelised onion crostina

HOT DELICACIES

SEA

Salmon, fennel, caramelised onion bake

Baked mussel & leek pot

Peppered fried calamari, tartar sauce

Salted cod brandade, garlic parsley aioli

FARM

Pork cheek croquette, parsnip purée

Chicken Iollipop, sesame Asian sauce

Lamb & feta sausage, spicy tomato fondue

Steak & mash potato pie

LAND

Asparagus & rkotta pie

Curried cauliflower & raisin gyoza

Mini falafel sliders, tofu, beetroot ketchup

Loaded potato skins, smoked cheese, crème fraiche

MANAPES

Tomato risotto, guanciale & smoked butter

Pork belly, kimchi, honey mustard steamed bun

Beef curry, basmati rice

Chicken & chorizo sausage pinwheels

CHOICE OF 2 STATIONS FROM THE BELOW

ANTIPASTI STATION

A fine selection of Italian hors d'oeuvres including:

Prosciutto finely sliced à la minute

Salami Napoli & Milano

International cheese platter (three types of cheeses)

Marinated olives, artichoke hearts & sundried tomatoes

Mozzarella bocconcini & marinated peppers

OR

STREET FOOD STATION

A choice of five international street food favourites:

Tuna mini ftiras, corn dogs, pulled pork asian steamed

buns, chicken & beef noodle pots, beef sliders,

fish & chips, vegetable pakoras

OR

BBQ HOMEMADE SAUSAGE STATION

Selection of home-made sausages grilled

to perfection by our chefs.

Bratwurst

Maltese sausage

Smoked applewood cheese

Chicken & feta

Rabbit

Lamb merguez

Seafood sausage

Borewurst

Minimum 200 guests.

Burnt leek & pork

Tomato & provolone

Italian sausage (fennel & white wine)

DESSERT TREATS

SWEETS

Mandarin & date crumble

Passion fruit & white chocolate cheese tart

Mini choc brownie

Baileys & milk chocolate ganache

Banana caramel pan

Kannoli

Apple spring rolls

Mgaret

ICE-CREAM

Mini assorted magnums

Sorbet (lemon, strawberry & forest fruit)

WEDDING CAKE

3 tier wedding cake

CONFECTIONS

Biskuttini, pastini, dolci di mandorla, pasta di mandorla, torroncini

SCRUMPTIOUS CRÊPE / WAFFLE CART

Selection varies from classic to modern crêpes/waffles

Classics

Crêpe Suzette with orange sauce & Grand Marnier Belgian Waffle with forest fruit compote, fresh cream

& Chocolate Sauce

Modern Condiment Additions

Mini marshmallows, crushed Oreo biscuits, chocolate chips, Nutella jar, coconut & caramelized banana, whipped cream, seasonal fruits, nuts, vermicelli and a variety of sauces (chocolate, caramel & strawberry)

COFFEE STATION



jasmine

DIAMOND RECEPTION MENU

BAR TREATS

Stuffed olives, local cheeselets, mixed nuts.

COLD DELIGHTS

SEA

Tuna tataki, pickled vegetables Marinated sardine, comfit sweet tomatoes Prawn tartar, lemon pudding filo tart

FARM

Foie gras roulade, Barolo jelly, smoked apple purée Chicken liver parfait, crispy pancetta, orange gel Beef tartar mini tacos

LAND

Chèvre cheese, fig chutney savoury scone Grilled courgette, feta cream & dill raita Vegetable caponata, pickled onion crostina

HOT DELICACIES

SEA

Seafood mousseline, Nantua sauce, sea vegetables Scallop, home-made guanciale, gribiche sauce Salted cod brandade croquette, garlic & parsley aioli

FARM

Crispy Pork belly guava gel, candied onion Mini beef Wellingtons, thyme jus Corn fed chicken rillette, crispy skin & tomato

LAND

Pumpkin paccheri, rkotta & white onion purée Mini falafel sliders, tofu, beetroot ketchup Loaded potato skins, smoked cheese, crème fraiche

MANAPES

Tomato risotto, guanciale & smoked butter Lamb & apricot tagine with Israeli cous cous Beef slider, smoked cheese, onions, chipotle sauce, cider shot Chicken & chorizo sausage pinwheels Fritto misto cones, chili aioli Pork belly, kimchi, honey mustard steamed bun

GOURMET HOT DOG STATION

Selection of mini home-made sausages. Cooked à la minute, served with a variety of accompaniments.

FISH & SEAFOOD CRUDO STATION

Selection of fish & seafood served cured or raw. Accompanied with garnishes.

TAPAS BAR

Variety of 3 styles of tapas (cosas da picar, pinchos, cazuelas) consisting of meat, fish & vegetables. Served with different garnishes & accompaniments.

DESSERT BAR

GATEAUX STATION

A journey immersed among the artistic excellence of our pastry chefs delighting the palate with shades of colours and flavours.

A tantalizing selection of cakes, tarts, & individual pastries.

Mini chocolate brownie Lemon meringue with citrus crumble Vanilla & speculoos cookie chouquette Cassatina Baileys & milk chocolate ganache Pineapple & vanilla pannacotta Semi-sweet aromatic chocolate cremeaux

Live filled station of our famous kannoli

ICE-CREAM

Mini Assorted Magnums Sorbet (Lemon, Strawberry & Forest Fruit)

WEDDING CAKES

3 tier wedding cake & witness cakes

CONFECTIONS

Biskuttini, pastini, dolci di mandorla, pasta di mandorla, torroncini



BUSY BEE SPECIALITY

COFFEE STATION & LIVE FILLED BUSY BEE SIGNATURE KANNOLI

2021

€46.60

2022 €46.60 2023

€48.00

Minimum 200 guests.

Prices per person and exclude VAT. Prices include 8 hrs of service.

gardenia

DIAMOND RECEPTION MENU

WELCOME CANAPES & PROSECCO

PASSED HORS D'OEUVRE

COLD DELIGHTS

SEA

Tuna tataki, pickled vegetables Prawn Tartar, lemon pudding filo tart

FARM

Foie gras roulade, Barolo jelly, smoked apple purée Beef tartar mini tacos

LAND

Chèvre cheese, fig chutney savoury scone Grilled courgette, feta cream & dill raita

HOT DELICACIES

SEA

Seafood mousseline, Nantua sauce, sea vegetables Scallop, home-made guanciale, gribiche sauce

FARM

Crispy pork belly guava gel, candied onion Mini beef Wellingtons, thyme jus Corn fed chicken rillette, crispy skin & tomato

LAND

Pumpkin paccheri, rkotta & white onion purée Grilled halloumi, red pepper remoulade

LIVE STATIONS

CHARCUTERIE & SALAMI TABLE A fine selection of home-cured meats, salamis,

rillettes & terrines Accompanied with variety of home-made chutneys, oils, antipasti & selection of breads

Home-made items include:

Mortadella, sopressata, coppa, cured loin, guanciale & pancetta Terrine en croûte, pork rillette, liver parfait

2022

BUSY BEE SPECIALITY

DEGUSTATION TRAIL

For the connoisseurs who are not afraid to explore new boundaries, Busy Bee presents a series of 6 manned setups serving popular gastronomic delicacies,

EXCLUSIVELY FOR THE GARDENIA MENU

OYSTER BAR

Fresh oysters, tabasco, lime

SERRANO HAM

Knife cut serrano ham, home-made focaccia bread

MOZZARELLA BAR

Fresh burrata & buffalo mozzarella Selection of salts, basil oil, cherry tomatoes, salsa verde, toasted pine nuts, olive oil

SALMON & CAVIAR

Home-cured salmon varieties, blinis & caviar Fresh herbs, lemon

PARMIGIANO REGGIANO WHEEL PASTA STATION

Linguini carbonara with home-made guanciale

FRITTO MISTO

A wide selection of shallow fried fish & shellfish Tartar sauce & lemon wedges

WAITER SERVED CLEANSER

Lemon, strawberry & forest fruit sorbet

DESSERT STATIONS

SCRUMPTIOUS CRÊPE / WAFFLE CART

Selection varies from classic to modern crêpes/waffles

Classics

Crêpe Suzette with orange sauce & Grand Marnier Belgian Waffle with forest fruit compote, fresh cream & Chocolate Sauce

Modern Condiment Additions

Mini marshmallows, crushed Oreo biscuits, chocolate chips, Nutella jar, coconut & caramelized banana, whipped cream, seasonal fruits, nuts, vermicelli and a variety of sauces (chocolate, caramel & strawberry)

CUP CAKE STALL

Build Your Own Cup Cake Station

Condiments

Crushed peanuts, marshmallow, crushed smarties, chocolate chips, vermicelli, crunchy pearls, popcorn, maple syrup & live whipped vanilla frosting

DESSERT TREATS

Pear & amarena chocolate pudding Origin chocolate cremeaux Textures in strawberries Passion fruit soup Berry tea panna cotta

ICE-CREAM

Mini assorted magnums

WEDDING CAKES

3 tier wedding cake

CONFECTIONS

Biskuttini, pastini, dolci di mandorla, pasta di mandorla, torroncini



BUSY BEE SPECIALITY

COFFEE STATION & LIVE FILLED BUSY BEE SIGNATURE KANNOLI



€63.50

€65.00

€65.00

2023

Prices per person and exclude VAT. Prices include 8 hrs of service.



lotus



COLD DELICACIES

Chèvre cheese, fig chutney savoury scone Grilled courgette, feta cream & dill raita

Stir-fry vegetable wrap

Egg mayo mini pita bread

Textures of asparagus verrine

Avocado, mushroom & caramelised onion crostina

Vegetable caponatina brioche, chèvre cream

Mini Waldorf salad

'Caprese' tofu, tomato, basil pistou

Mushroom frittata, hazelnut ketchup

Crushed peas, local rkotta Nordic bread

HOT SAVOURIES

Pumpkin paccheri, rkotta & white onion purée

Falafel, garlic mayo

Brie en Croûte, apple compote

Curried cauliflower & raisin gyoza

Grilled polenta, onion jam & sauté mushroom

Arancini funghi porcini

Sweet corn croquette, popcorn purée

Rkotta gnocchi, hazelnut crumble

Fried halloumi, peach ketchup

Spinach, caramelised onion & feta bake

Sweet onion quiche

Vegetable samosa, curry dip

MANAPÉS

Pumpkin risotto, roasted pumpkins, pumpkin seeds

Potato gnocchi, gorgonzola cream, caramelised walnuts

Tomato gazpacho

Grilled polenta, onion jam, sauté mushrooms

BUILD YOUR SALAD

IN A JAR STATION

A variety of fresh salad leaves, dressings

& vinaigrettes that will entice you to create

a refreshing salad, served in a jar.

Prepared à la minute by our chefs.

DESSERT TREATS

Apple spring rolls

Fruit brochette in prosecco syrup

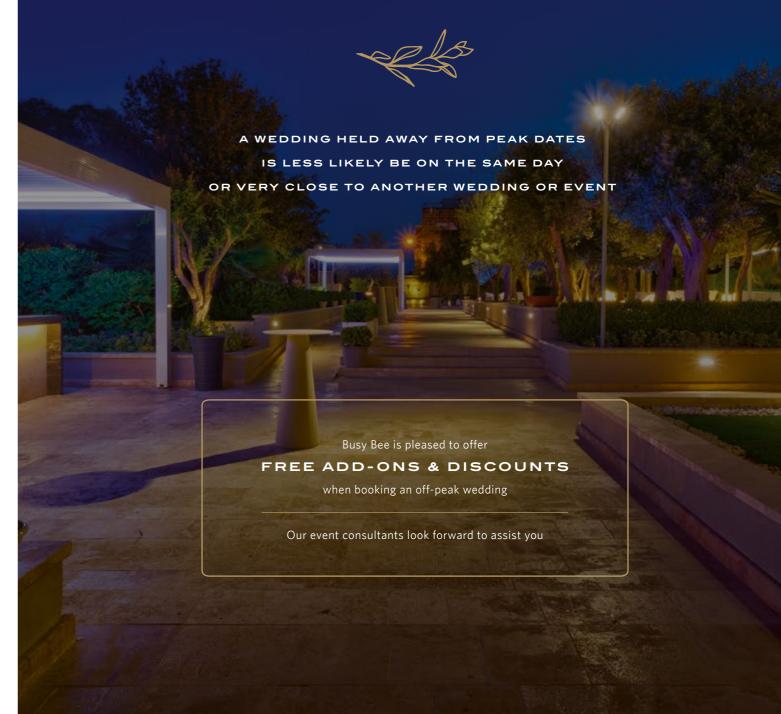
Pineapple & vanilla panna cotta

Mini chocolate brownie

Lemon meringue



have you considered the advantages of an off-peak wedding date?





Taco

Start with a traditional corn tortilla, choose from a variety of stuffings: Pork carnitas, beef chili, pulled pork, grilled chicken.

Top it up with shredded smoked & natural cheddar cheese, guacamole, sour cream, chopped onions, fresh cilantro & more.

Side it up with a selection of Mexican style rice, re-fried beans, or black beans.

2021 €2.45 2022 €2.50 2023 €2.50



Hot Dog

Selection of home-made pork, Beef & chicken sausages served in a soft roll.

Hot dogs are served with a variety of garnishes, pickles, sauces & a variety of mustards to entice your taste buds.

2021 €2.60

2022 €2.75

2 2023 5 €2.75

Porchetta

STATION

Roasted boneless pork served in a selection of breads (home-made focaccia, crusty bread or local ftira).

Accompanied with a variety of garnishes.

2021 €2.75 2022 €2.75 2023 €2.90



Heritage

STATION

only available at Villa Mdina

A COMBINATION OF COLD & HOT LOCAL FAVOURITES

Local Cold Antipasti

Bigilla, arjoli, marinated octopus, selection of local cheeselets, pickled vegetables & onions, marinated selection of olives

Hot Savouries

Tripe stew, snail ragout, bragioli, roast pork, fried pasta, white bait fritters & more

Live Station

Fried rabbit pieces with white wine & garlic

Accompanied with a selection of local bread specialities

2021 €4.50

2022 €4.50 2023 €4.50



Street Food

STATION

A CHOICE OF FIVE INTERNATIONAL STREET FOOD FAVOURITES:

Tuna mini ftiras, corn dogs, pulled pork asian steamed buns, chicken & beef noodle pots, beef sliders, fish & chips, vegetable pakoras

2021 2022 2023 €3.70 €3.75 €3.75

Tapas STATION

THREE VARIETIES OF TAPAS TO CHOOSE TWO FROM EACH CATEGORY: COSAS DA PICAR, PINCHOS, & CAZUELAS

Cosas da Picar

Tempura peppers, deep fried olives, stuffed dates wrapped in bacon, marinated olives, stuffed peppers, breaded cheese, spicy pan-fried liver & quail & vinaigrette.

Pinchos

Mushroom & prawn empanadas, stuffed mushrooms, moorish pork kebabs, crispy stuffed sardines, tuna tartar, serrano ham, lemon & green olive meatballs, and ham crostina.

Cazuelas

Chilli & tomato egg, sherry chicken & mushroom, prawn & chorizo casserole, & patatas bravas

2021 €3.50

2022 2023 €3.50 €3.50



Sliders BAR

Choice of four mini sliders from a selection of beef, chicken, pork, soft shell crab & vegetable patties.

Sliders are served with a choice of breads mainly consisting of soft buns, Asian buns, mini pretzel buns & brioche buns.

Chosen sliders are served with a variety of sauces & garnishes picked by the guests.

2021 2022 2023 €2.40 €2.50 €2.50

Prices per person. Minimum 200 guests.

Cheese

DISPLAY

AN ARRAY OF EIGHT LOCAL & INTERNATIONAL CHEESES:

Provolone picante, aged Parmeggiano Reggiano, smoked Applewood cheddar. Roquefort, manchego cheese, local hard & fresh cheeselets, local pecorino, cranberry cheese & a baked brie en croute with apple & raisin compote served hot & freshly carved by our chefs.

Selected cheeses are complimented freshly baked savoury rosemary & pancetta muffins, grapes, home-made focaccia, dried fruit, home-made chutneys, galletti & grissini

Can be upgraded

2021 2022 2023 €3.60 €3.75 €3.75



Fries

STATION

A variety of different cuts & types of potato, deep fried live & served with a selection of condiments

Shoestring potato skin on, sweet potato, potato dippers, steak house fries, fresh local potato fries

Choice of Sauces

Truffle mayo, sriracha, garlic mayo, white vinegar, home-made ketchup, chipotle sauce, brown sauce, mustards, tabasco

Toppings

Himalayan salt, smoked maldon salt, cracked pepper, chilli flakes, parmesan snow, grated Manchego cheese, wild mushroom salt

2021	2022	2023
€2.00	€2.00	€2.0



NEW TRENDS

ASIAN Corn Dog

STATION

A twist to a classic favourite: Pork sausage, prawn, mozzarella & vegan "meat free" sausage.

Coated in a thick layer of cornmeal batter, dredged in a variety of crusts & deep fried.

Selected corn dogs are served with a choice of sauces & mustards.

2021	
€1.95	

2022 €2.00

2023 €2.00

Pot Pie & Tart

CART

PICK SIX FRESHLY BAKED DELICACIES FROM THE BELOW

ALL-TIME FAVOURITES:

Steak & Guinness® Steak & kidney

Shepherd's pie, salmon & leek "Qassata" (tuna, pumpkin & rice) Tomato tart tatin

Chicken & mushroom

Rabbit pie

Gammon & root vegetable Local rkotta & broad bean

2021	2022	2023
€2.40	€2.50	€2.50

BUILD YOUR Salad in a Jar STATION

A variety of fresh salad leaves, dressings and vinaigrettes that will entice you to create a refreshing salad, served in a jar.

Prepared à la minute by our Chefs.

2022	2023
€2.75	€2.75



CHEF'S SPECIALITY

GRILLED HOMEMADE Sausage

A selection of five home-made sausages from our professionally prepared options

Bratwurst

Maltese sausage Smoked applewood cheese Chicken & feta cheese

Rabbit & thyme

Lamb merguez Seafood

Tomato & provolone pork sausage Italian sausage

Meatless sausage & halloumi

Boerewors

Sausages are served with a selection of mustards, sauces & pickles

2021	2022	2023
€3.75	€3.75	€3.75

Antipasti

STATION

only available at Villa Mdina

A FINE SELECTION OF LOCAL & INTERNATIONAL ANTIDASTI

Salami Napoli, Milano & Parma ham

Parmeggiano, red Leicester, blue cheese

House country terrine, pork rillettes

Marinated olives, artichoke hearts, sun dried tomatoes, marinated mozzarella & peppers

Selection of dips

Traditional bigilla, hummus with toasted pita bread

Selection of breads

Grissini, galletti, home-made focaccia

Aioli, herb dressing & flavoured oils

2021	2022	2023
€4.30	€4.50	€4.50



CHEF'S SPECIALITY

Charcuterie & Salami

TABLE

A fine selection of home-made cured meats, salamis, rillettes & in-house made terrines

Selection consists of three cured meats coppa, spicy coppa, pancetta & cured loin. Two types of salami, pork rillette, chicken & ham hock terrine, chicken liver pâté.

Selection is complemented with freshly baked focaccias, grissini, selection of breads, antipasti & flavoured oils.

2022 €5.50 2023 €5.65



Scrocchiarella

STATION

Four freshly prepared & baked Scrocchiarella bases:

Buffalo mozzarella, Parma ham, rucola & olive oil.

Grilled seasonal vegetables, local rkotta & red pepper pesto.

Mortadella, caramelised onions & pistachios.

Tuna, onions, capers, sardines & Cherry tomatoes.

2021 2022 2023 €3.70 €3.75 €3.75



CHEF'S SPECIALITY

Beef

BAR

only available at Villa Mdina

Choice of four different cuts of beef grilled to perfection live by our Chefs & served with a variety of side dishes, garnishes & sauces

Beef Cuts

Ribeye, flap meat, smoked ribs, brisket, sausage pinwheels, picanha or pulled beef

Side Dishes & Garnishes

Jacket potatoes, mini mac & cheese, jacket potatoes, French onions, kimchi, toasted corn salad, caramelised onions

Sauces

BBQ, Chipotle, Sriracha, Chimichurri, Stilton Hollandaise, Béarnaise

2021	2022	202
€7.95	€7.95	€7.9

Paella Valenciana

Presented in our giant cast iron pans. Prepared with fine Mediterranean ingredients, fresh from the land and sea, enhanced with aromatic herbs and spices, and cooked to perfection by our chef.

2022	2023
€4.25	€4.25



SUMMER FAVOURITE

BBQ

STATION

only suitable for outdoor venues

Our skillful Chefs have come up with a selection of freshly prepared BBQ items for your guests to savour.

Local pork & applewood sausage. Pinwheel chicken thighs & Chorizo brochette. Swordfish, salmon & prawn kebabs. Beef satay. Vegan "meat free" kofta.

Served with a variety of sauces, mustards & salsas

2021 2022 2023 €3.90 €4.00 €4.00

Fish & Seafood

only available at Villa Mdina

A mixture of cured, marinated & raw sea delicacies consisting of: Three types of different cured Salmon, Tuna tataki, raw local prawns, escabeche of sea bass & oysters

Served with a selection of Garnishes

Tabasco, lemon, limes, olive oil. beetroot mayo, piccalilli mayo, home made tomato chutney, Nordic bread, blinis, fresh herbs, salts, salsa verde

2021	2022	2023
€5.20	€5.50	€5.50

Prices per person. Minimum 200 guests. Prices per person. Minimum 200 guests.





SERIOUS PARTIES REQUIRE SERIOUS FOOD AND
SOMETIMES YOU NEED A LITTLE BIT MORE THAN
A FEW BITES. A MANAPÉ IS A 'MAN-SIZED', 3 BITES
CANAPÉ AND NO NONSENSE ATTITUDE TO FINGER FOOD.

Sushi

Assortment of sushi served with wasabi, pickled ginger, & soy sauce

2021	
€1.25	

2022 €1.30 2023 €1.30

2023

€1.50

2021 €1.55 2023 €1.60

Indian Curries

A choice of 2 types of Indian curries: chicken, beef or fish.

Served with basmati rice.

2021	2022	2023
€1.50	€1.60	€1.60

Shish Kebabs

2 types of shish kebabs: beef, lamb & chicken

2021	
€1.45	

2022 €1.50

Mini Fritto Misto

Mini seafood fritto misto served in 'newspaper' cones

2022

€1.20

2021
€1.10

2023 €1.20

Italian Delights

Asian Stir Fry

vegetable noodles with chicken, beef

A choice 2 types Asian stir fry

2022

€1.60

or vegetables

3 types of Italian delights served together.

Consisting of Italian arancini, mini pizza Siciliana & mini vegetable parmigiana

€3.00	€3.00	€3.00
2021	2022	2023

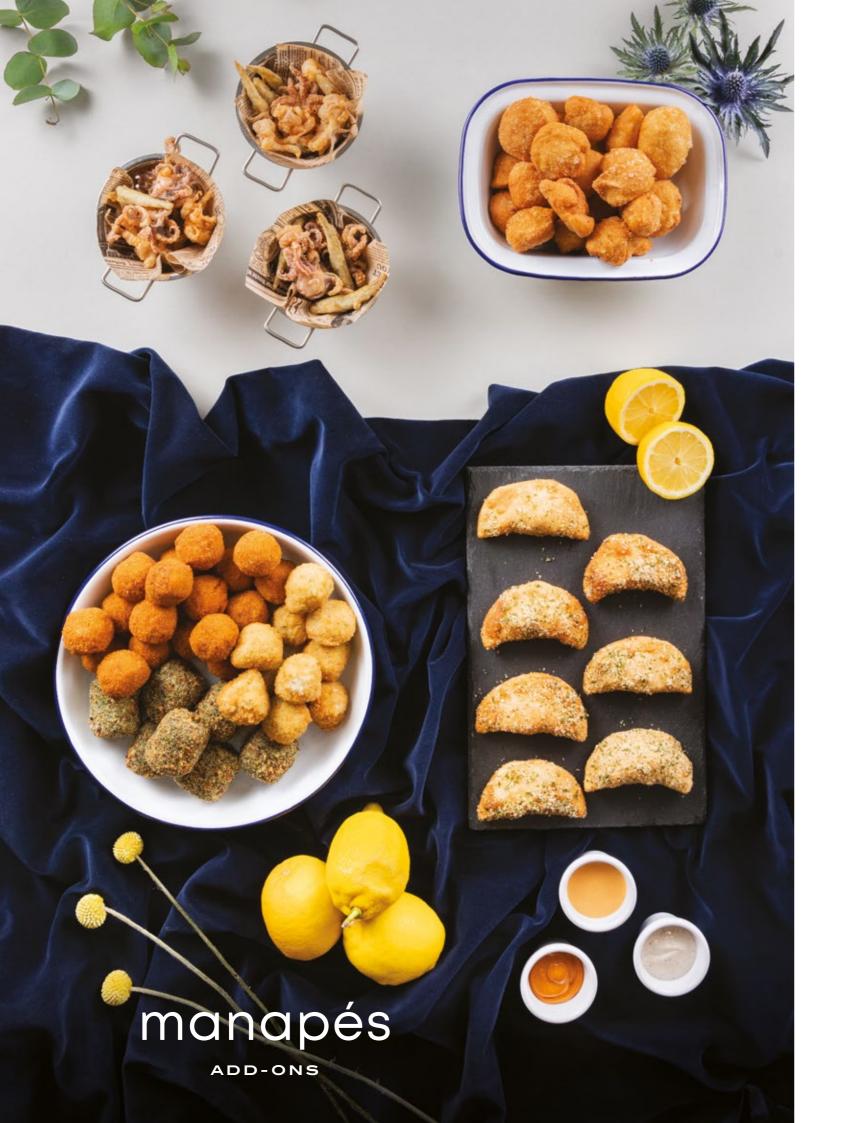


Mini Sausage Twirls

A selection of mini home-made sausage twirls: pork, lamb & chicken

2021	2022	2023
€1.50	€1.50	€1.50

Prices per person. Minimum 200 guests.







LIVE TORCHED **Crazy Marshmallow**

AND LAVISH CONDIMENTS

Chocolate fountain Variety of marshmallows Peppermint patties Wagon wheels

Chocolate soup Mallow mallow Chocolate bars Gooey vanilla cakes

pudding served warm

Marshmallow Iollies

Peanut butter cups

CONDIMENTS

Strawberries

White chocolate buttons

Crackers

Strawberry compote Chocolate buttons

Apricot compote

Vodka & kumquat reduction

2023

€2.80 per person

2021

€2.75 per person

2022 €2.75 per person

Donut & Cookie

LIVE STATION

A variety of 10 different mouth-watering butter biscuits blended with a good camaraderie of donuts.

Live station of freshly fried donuts decorated with a variety of condiments & an array of donuts wall frame.

COOKIE SECTION

Chocolate chip cookies Lemon & poppy seed biscuits

Vanilla butter biscuits Cantuccini Napoletani Coconut finger

2023

€3.00 per person

Chocolate butter biscuits Coconut pastini Almond biscotti

SHOTS

Milk shot with chocolate chip crumble Double chocolate mousse cup with ottijiet Almond cream & lemon poppy seed biscuit

CONDIMENTS / LIVE STATION

Nuts, vermicelli, coconut, mini marshmallow.

2022

€2.90 per person

Strawberry filling

€2.90 per person

2021

ALL TIME FAVOURITE

Dessert bar

GATEAUX STATION

A journey immersed among the artistic excellence of our pastry chefs delighting the palate with shades of colours and flavours.

A tantalizing selection of cakes, tarts, & individual pastries.

Mini chocolate brownie

Lemon meringue with citrus crumble

Vanilla & speculoos cookie chouquette

Baileys & milk chocolate ganache Pineapple & vanilla pannacotta

Semi-sweet aromatic chocolate cremeaux

Cassatina

BUSY BEE SPECIALITY

LIVE FILLED STATION OF OUR FAMOUS KANNOLI

2021

€5.25 per person

€5.25 per person

€5.40 per person

Cupcake stall

Fancify your Wedding with scrumptious mini delicate cakes, decorated à la minute with various condiments to choose from:

Vanilla Bean Cupcake

Chocolate Bottom Cake

Cinnamon Cake

Lemon Poppy Seed

To compliment:

Chocolate butter cream Vanilla shake butter frosting

Condiments:

Mini marshmallows

Crushed Oreo biscuits

Chocolate chip

Variety of sauces (chocolate, caramel, strawberry)

Salted popcorn

Desiccated coconut

Crushed peanuts

Colours vermicelli

Crunchy chocolate beads

2021

€2.75 per person

2022 **€2.75** per person 2023

€2.85 per person

2022 €2.75 per person

and be served with a live chef/waiter

Classics

€2.75 per person

NEW

Crêpe/Waffle

station

Selection varies from classic to modern crêpes/waffles

Crêpe Suzette with orange sauce & Grand Marnier

Belgian Waffle with forest fruit compote,

Mini marshmallows, crushed Oreo biscuits.

banana, whipped cream, seasonal fruits, nuts,

vermicelli and a variety of sauces (chocolate,

Can be blended with Fruit Stall and Ice Cream Cart

chocolate chips, Nutella jar, coconut & caramelized

fresh cream & Chocolate Sauce

Modern Condiment Additions

caramel & strawberry)

2023

€2.75 per person



2021

Coffee station

UPGRADE

Parisian macarons 2 Types of viennoiserie Chocolate filled doughnuts

2021

€1.60 upgrade per person

2022

€1.60 upgrade per person

2023 **€1.65** upgrade

per person



cattleya

WELCOME DRINK & CANAPÉS

AMUSE-BOUCHE

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



PLATED MENU

Includes:

WELCOME DRINK & CANAPÉS

SET MENU

1/2 BOTTLE OF WINE PER PERSON

FREE FLOWING WATER

COFFEE

STANDARD TABLE SETTING

SERVICE

Ask for our Plated Menus brochure for more options

hyacinth

WELCOME DRINK & CANAPÉS

AMUSE-BOUCHE

Textures of onions & hollandaise

PLATED STARTER

Seabass carpaccio

Chili, petite 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 Boulanger potato

PLATED DESSERT

Pear & nutmeg crumble

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



SEMI-PLATED MENU

Includes:

WELCOME DRINK & CANAPÉS

SET MENU

1/2 BOTTLE OF WINE PER PERSON

FREE FLOWING WATER

COFFEE

STANDARD TABLE SETTING

SERVICE

Ask for our Plated Menus brochure for more options



the all-inclusive



Pre-wedding at home

Caramelised onion tart

Arancini al pomodoro Dolci di mandorla

Prawn & crab mini éclaire Frosted carrot cake

Cheese cakes

2021

Finger sandwiches

Mgaret

€5.50 per person

2022 €5.50 per person 2023

€5.65 per person



"Iz-Zuntier" After ceremony

Prosecco

Cream of grana padano tart Avocado, saute mushroom

Chocolated rocher citrus tart

€3.80 per person

2022 €3.80 per person

2023 €3.90 per person

After party

Mini burgers & fries Mini hot dogs & fries Loaded new potato skins, smoked scrocchiarella slabs

Doughnut bag

2021 **€4.60** per person

€4.60 per person

€4.75 per person

fingerfood price list

COLD DELIGHTS		2021-2022
FARM		
"BLT" bacon, lettuce & tomato slider		€0.91
Beef tartar mini tacos		€1.05
Bresaola cannolo, asparagus cream		€0.75
Chicken & ham hock terrine, pickle vegetables		€0.85
Chicken Caesar salad verrine		€0.90
Chicken liver parfait, crispy pancetta, orange gel		€1.03
Foie gras roulade, barolo jelly, smoked apple puree		€1.50
Goat's cheese, pistachio profiteroles		€0.52
Gorgonzola, pistachios choux buns		€0.60
Lamb, quinoa salad, harissa		€0.95
Mini chicken Caesar salad		€0.65
Pancetta savoury muffin, parmesan frosting		€0.89
Parma ham & compressed melon verrine		€0.95
Parma ham, melon & parmesan		€0.95
Pork rillette, pickled vegetables, mustard mayo		€0.75
Pork sando, katsu curry, apple		€0.85
Pork terrine, apple gel		€0.70
Pork terrine, piccalilli mayo		€0.70
Pressed rabbit terrine, piccalilli		€0.85
Rabbit rilette, picallili mayo, rosemary scone		€0.85
Roast beef crostini, gorgonzola crostina		€0.93
Smoked duck breast, citrus salad		€1.10
LAND		
Stir-fry vegetable wrap	V	€0.80
"Caprese" tofu, tomato, basil pistou	· ·	€0.93
Avocado, mushroom & caramelised onion crostina	·	€0.95
Broad bean bruschetta	Ť	€0.65
Chevre cheese, fig chutney savoury scone	~	€1.05
Crushed peas, local rkotta nordic bread	·	€1.15
Egg mayo mini pita bread	· ·	€0.85
Fermented beetroot,textures of goat's cheese, Nordic breach		€0.90
Grilled courgette, feta cream & dill raita	~	€0.95
Mini asparagus tart		€0.65
Mini Waldorf salad	~	€0.65
Mushroom frittata, hazelnut ketchup	·	€0.80
Pea, panna cotta & pancetta verrine	,	€0.75
Pea, local rkotta Nordic bread		€1.15
Seasonal vegetable caponata, pickled onion crostini		€0.85
Spanish frittata, hazelnut ketchup		€0.95
Textures of asparagus verrine	~	€0.75
Tomato gazpacho	•	€0.93
Vegetable caponata, pickled onion crostina		€0.85
Vegetable caponatina brioche, chevre cream	Y	€0.87
gasio saponamia bilocito, citotto cicalii	1	55.57

COLD DELIGHTS 2021-2022

SEA	
Beetroot marinated salmon, pumpernickel & goat's cream	€0.75
Crab meat, egg mayo mini rolls	€0.74
Grey meagre pastrami, Nordic bread	€1.20
Marinated prawn, cucumber, wasabi	€1.05
Marinated sardine, comfit sweet tomatoes	€0.95
Prawn & crab mini eclair	€0.75
Prawn mayo mini rolls	€0.75
Prawn tartar, lemon pudding filo tart	€1.10
Salmon & avocado mini bagel	€1.50
Salmon mousse brioche	€0.85
Seabass ceviche, lemon & petit salad	€1.20
Smoked salmon & rkotta involtini	€1.06
Tuna & pickled vegetables mini buns	€0.55
Tuna tataki, pickled vegetables	€1.10

HOT DELICACIES	2021-2022
FARM	60.45
Arancini pomodoro & mozzarella	€0.65
Beef satay, peanut sauce	€1.85
Braised beef cheek savoury doughnut	€1.15
Braised mini bragioli	€0.55
Buttermilk crispy chicken, truffle mayo, waffle	€0.64
Chicken & chorizo brochette, za'atar marinade	€0.85
Chicken Iollipop, sesame Asian sauce	€0.95
Chicken samosas	€0.65
Chicken wrapped in bacon	€0.65
Corn fed chicken rillette, crispy skin & tomato	€1.05
Crispy pork belly guava gel, candied onion	€0.80
Duck spring roll & pineapple salsa	€0.80
Duck comfit & brie min warm baguette	€1.20
Lamb & feta sausage, spicy tomato fondue	€0.85
Lamb koftas, tzatziki dip	€0.64
Lamb shepherd's pie	€0.65
Mini beef sliders, cheese & pickles	€0.98
Mini beef Wellingtons, thyme jus	€1.25
Mini pizza	€0.40
Oriental beef steamed buns	€1.20
Pork cheek croquette, parsnip puree	€0.85
Pork meat balls, almond cream sauce	€0.70
Pulled pork & manchego croque monsieur	€0.67
Rabbit, pancetta & sweet potato pie	€0.75
Steak & mash potato pie	€0.75

AND		
Arancini funghi porcini	Y	€0.95
Asparagus & rkotta pie		€0.65
Curried cauliflower & raisin gyoza	Y	€0.85
Falafel, garlic mayo	Y	€0.55
Grilled halloumi, red pepper remoulade		€0.80
Jalapeño cream cheese		€0.65
Loaded potato skins, smoked cheese, crème fraiche		€0.65
Mini falafel sliders, tofu, beetroot ketchup		€0.95
Mini pasta "ricciole", bechamel sauce		€0.68
Onion bhaji, pineapple chutney		€0.85
Pumpkin paccheri, rkotta & white onion puree	Y	€0.95
Spinach, pancetta bakes	7	€0.32
Sweet corn croquette, popcorn puree	Y	€1.05
Sweet potato croquette		€0.45
Vegetable samosa, curry dip	7	€0.65
Brie en croute, apple compote	Y	€0.65
Grilled polenta, onion jam & sauté mushroom	7	€0.57
Rkotta gnocchi, hazelnut crumble	7	€0.75
Sweet onion quiche	7	€1.10

Mini pasta "ricciole", bechamel sauce		€0.68
Onion bhaji, pineapple chutney		€0.85
Pumpkin paccheri, rkotta & white onion puree	Y	€0.95
Spinach, pancetta bakes	Y	€0.32
Sweet corn croquette, popcorn puree	Y	€1.05
Sweet potato croquette		€0.45
Vegetable samosa, curry dip	7	€0.65
Brie en croute, apple compote	Y	€0.65
Grilled polenta, onion jam & sauté mushroom	7	€0.57
Rkotta gnocchi, hazelnut crumble	7	€0.75
Sweet onion quiche	*	€1.10
SEA		
Baked mussel & leek pot		€1.06
Mini fishermans' pot		€0.75
Mini tuna, pumpkin pie		€0.90
Mussel au gratin		€1.10
Peppered fried calamari, tartar sauce		€1.06
Prawn gyoza, sesame dip		€1.30
Prawn twisters, tartar		€0.75
Salmon & fennel phyllo bake		€0.58
Salmon wrapped in lardo brochette		€0.90
Salmon, fennel, caramelised onion bake		€0.58
Salted cod brandade, garlic parsley aioli		€1.10
Scallop, home-made guanciale, gribiche sauce		€1.35
Seafood gougères		€0.85
Seafood mousseline, nantua sauce, sea vegetables		€1.10
Seafood sausage, celeriac puree		€1.10
Torpedo crispy shrimps		€0.70
Tuna & pumpkin mini pies		€0.90

Apple spring rolls	€0.95
Baileys & milk chocolate ganache	€1.10
Banana caramel pan	€1.35
Berry tea pannacotta	€0.85
Cassatina	€0.90
Fruit brochette in prosecco shot	€0.95
Kannoli	€1.10
Lemon meringue with citrus crumble	€1.10
Mandarin & date crumble	€1.33
Mini assorted magnums	€0.95
Mini chocolate brownie	€0.90
Minou cannolo ice-cream	€0.94
Minou ice-cream	€0.81
Mqaret	€0.40
Origin chocolate cremeaux	€1.33
Passion fruit & white chocolate cheese tart	€1.33
Passion fruit soup	€1.30
Pear & amarena chocolate pudding	€1.33
Pineapple & vanilla pannacotta	€1.30
Semi-sweet aromatic chocolate cremeaux	€1.30
Sorbet (lemon, strawberry & forest fruit)	€0.95
Textures in strawberries	€1.30
Vanilla & speculoos cookie chouquette	€0.73



Choose THE STANDARD beverage package and either THE OPEN BAR or THE PREMIUM packages below



The Standard

This package can only be sold

if added to The Open Bar or The Premium upgrades

Water Mixers Soft Drinks Beer

Juices

€2.95 per person

The Open Bar

UPGRADE

Includes a welcome Prosecco

Wine Red & White

J&B, Red Label, White Label,

Jack Daniel's

Vodka Smirnoff

Gin Gordon's Dry Gin

Bacardi, Captain Morgan

Martini Rosso, Bianco & Dry Vermouth

Aperitif Campari / Aperol

Cake Cutting

Sparkling Wine Ceremony

Liqueurs Choice of different liqueurs

such as Baileys, Sambuca, Averna, Limoncello, Passoa

Cost of upgrade **€6.50** per person

The Premium

UPGRADE

Includes a welcome Prosecco

Wine Red & White

Whisky J&B, Red Label, Jack Daniel's, Jameson,

Glenfiddich, Chivas Regal, Black Label

Vodka Smirnoff & Grey Goose

Gin Gordon's Dry Gin & Hendrick's Gin Bacardi & Captain Morgan Spiced

Vermouth Martini Rosso, Bianco & Dry

Aperitif Campari / Aperol

Cake Cutting Ceremony

Sparkling Wine

Liqueurs Choice of different liqueurs

such as Baileys, Sambuca, Averna, Limoncello, Passoa

Cost of upgrade **€10.00** per person



Hydration Station

Self-service drink station which includes **flavoured water**, **sweet tea**, **lemonades** and **punch**

Flavoured water

Sweet tea

Freshly (lime, lemon, mint) Peach tea / Lemon & mint tea / Orange, Blue Orange Berry berry tea

(blueberries, cucumber, basil)

Gingerly (ginger, orange, blueberries, basil) Lemondy (lemon grass, rosemary)

Orangy (orange, mint)

Forest fruit (berry, lime)

Lemonades

€3.00 per person



Alcoholic punch

Mojito (soda, fresh oranges) Melon passion (melon, vodka)



OUR VENUES



Whether you are looking for sophisticated, indoor elegance or outdoor chic, the beautiful and centrally located Villa Mdina, is the ideal venue for any occasion. The mature posh garden is the ultimate outdoor space for a romantic evening under the stars, and the elegant halls provide the perfect ambiance for a memorable celebration.

BENEFITS

ALCOHOL

Free bar set-up

Discounted beverage packages

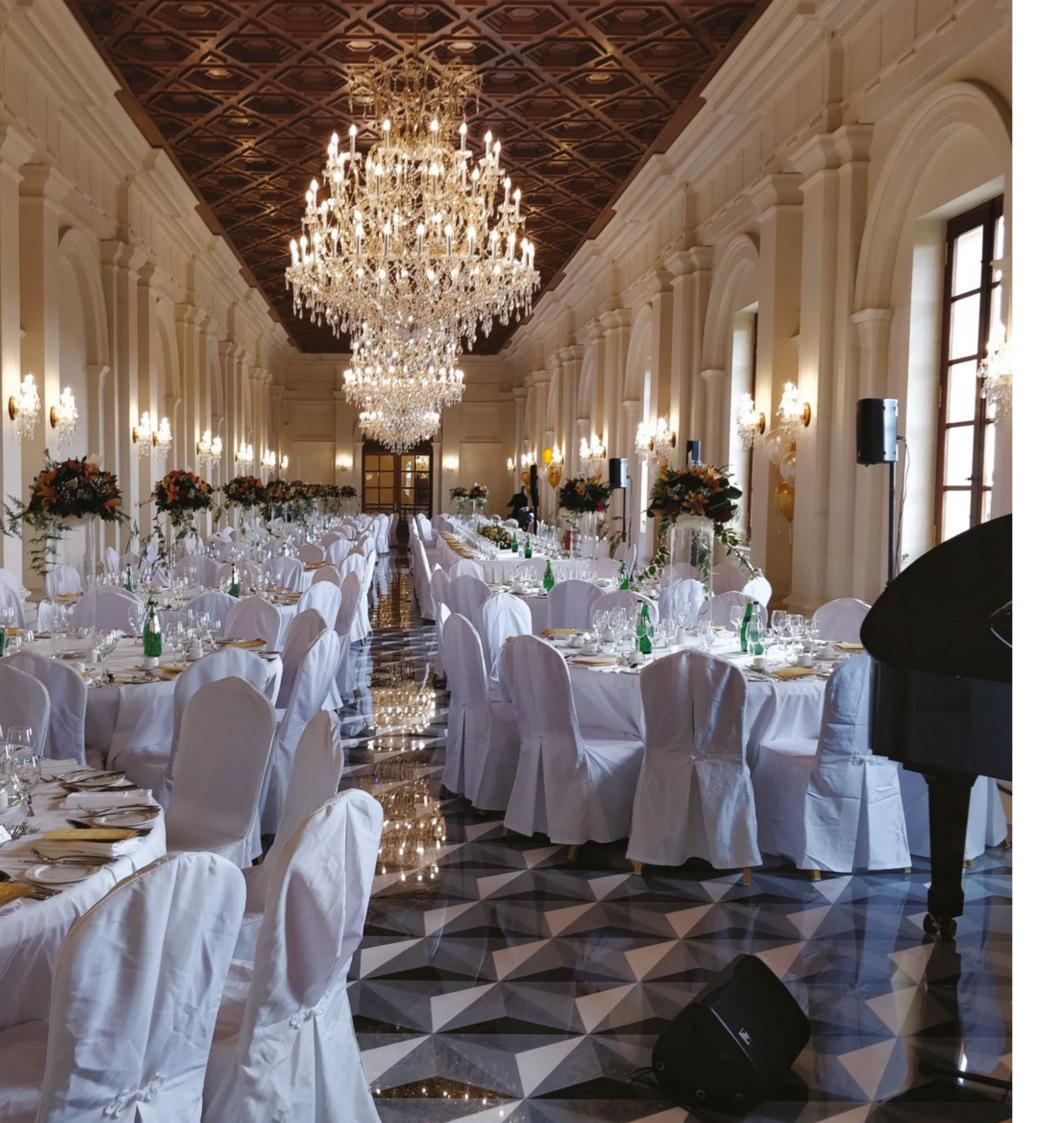






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OUR VENUES



Montekristo Estate may be easily considered unique to the Maltese islands due to its impressive size as well as its extensive versatility. Located in the heart of the Siġġiewi valley, in the limits of Hal Farruġ, the Montekristo Estate enjoys six different indoor and outdoor venues, all of which ooze individual charm and charisma.

Your selection of venues at Montekristo Estate:

THE PALACE

THE ROOF GARDEN

THE VJAL

THE RENAISSANCE

THE NEW RENAISSANCE

THE WINE VAULTS

THE PJAZZA

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partner venues

TORRE PAULINA

Madliena

PALAZZO PROMONTORIO

Wardija

CASTELLO DEI BARONI

Wardija

VILLA BLANCHE

Ħal Far

VILLA OVERHILLS

Birzebbugia

VILLA SANT ANNA

Marsaskala

VILLA MARIA

Rabat

EDEN LODGE

Żurrieq

COTTAGE GARDEN

Żurrieq

IR-RAZZETT L-ABJAD

San Ġwann

VILLA BIGHI

Kalkara

POPEYE VILLAGE

Mellieħa

MAGAZINO THE WATERFRONT

Valletta Waterfront

CHATEAU BUSKETT

Siġġiewi

VILLA ROSA

St Julian's

THE CLUB HOUSE

Gianpula

GARDJOLA GARDENS

Senglea

ST ANDREW'S BASTIONS

Valletta

ALFA GARDENS

Attard

NATIONAL MUSEUM OF ARCHAEOLOGY

Valletta

INQUISITOR'S PALACE

Vittoriosa

MALTA MARITIME MUSEUM H

Vittoriosa

VILHENA PALACE H

Mdina

FORT ST ANGELO H

Vittoriosa

FORT ST ELMO H

Valletta



venue enhancements

D	Pressed Round Tables	€20.00	Umbrellas	€28.00
P	Padded Chairs	€3.00	Printed Menus	€0.90
P	Padded Covered Chairs	€5.00	Bi-Fold Menus Printing & Design	€2.15
C	Chiavari Chairs	€5.50	Name Cards	€1.00
D	Pressed Bistro Tables	€15.00		

terms & conditions

PRICING & BILLING

- Set Menu prices include all food items, 3 tier wedding cake, service charge, catering equipment, crockery, linen, transport costs, setting up, and 8 hours of service with chefs, waiting and kitchen staff and a head waiter.
- Menus can be customised according to the customer's tastes and wishes.
- Prices are subject to change from time to time.
- All prices are subject to VAT and other taxes as applicable on the day.
- Busy Bee adopts a Fair Billing Policy and after the function, an itemised bill will be issued.
- A supplementary charge is applicable for Functions with less than 200 guests.
- Extra charges may apply for Venues that pose logistical challenges to carry out the Function.
- Where the year is not specified the prices quoted are for 2021. Prices for 2022 & 2023 need to be quoted according to the current rate applicable on the day.

OVERTIME RATES

- Menu prices are inclusive of 8 hours service but, overtime rates are applicable after 6 hours, starting 30 minutes prior
 to the time of mass: Head Waiters & Chefs: €14.00 per hour, Waiters & Kitchen Hands: €9.75 per hour excl. VAT.
- Venues may carry separate overtime rates.

DEPOSITS & CANCELLATIONS

- Payment Schedule:
 - A deposit of €1,500 is due on the date of signing of the agreement;
 - A further deposit of €1,000 is due 6 months prior to the Function;
- 50% of the remaining balance is due by not later than fifteen 15 days prior to the Function;
- Balance is to be paid by not later than 7 days following the Function.
- All payments made are non-refundable and non-transferable.

DIETARY REQUIREMENTS

• Dietary requirements are accommodated provided that the customer provides all details by not later than fifteen days before the Function.

SEATED WEDDINGS

• For seated weddings, other Terms & Conditions apply. Please ask for our Plated Menus Brochure.

OTHERS

- All items are subject to availability and Busy Bee may make substitutions as necessary.
- Wedding cake upgrades carry an additional charge.
- No other food items may be served at the Function other than those supplied by Busy Bee.
- Busy Bee reserves the right to amend this brochure as may be required from time to time.
- In the event of any inconsistencies or conflict between the various marketing material, the terms, conditions and provisions of the Catering Service Agreement shall govern and control.



KINDLY CONTACT US FOR MORE INFORMATION ABOUT YOUR EVENT

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FIND US ON

53





52

Brochure v.1 March 2021





MEETINGS | WEDDINGS | CONFERENCES | EVENTS