



Busy Bee

EST 1933

Happy Moments
2024
WEDDING MENUS





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▼ **OYSTER & PROSECCO BAR** page 11





YOUR TRUSTED BRAND FOR FOUR GENERATIONS

We've been providing authentic wedding catering for 90 years.

**To this day, Busy Bee remains a household name that's
synonymous with quality and culinary innovation.**

**This showcase of our 2024 wedding menu ideas is your first step
to turning all your wedding dreams into real memories.**

WHY MAKE IT A BUSY BEE WEDDING?

Committed to Quality

Exquisitely designed menus for all
wedding styles, from the intimate to the extravagant.

Talented Culinary Team

Our team has a remarkable reputation
and brings prestige to the table.

A Hive of Catering Creativity

Our high-end kitchen facilities are just the start.
Our appetite for innovation has no bounds.

Be a Guest at Your Wedding

Enjoy a complete wedding catering experience,
from concept to completion.

Make our Legacy Yours

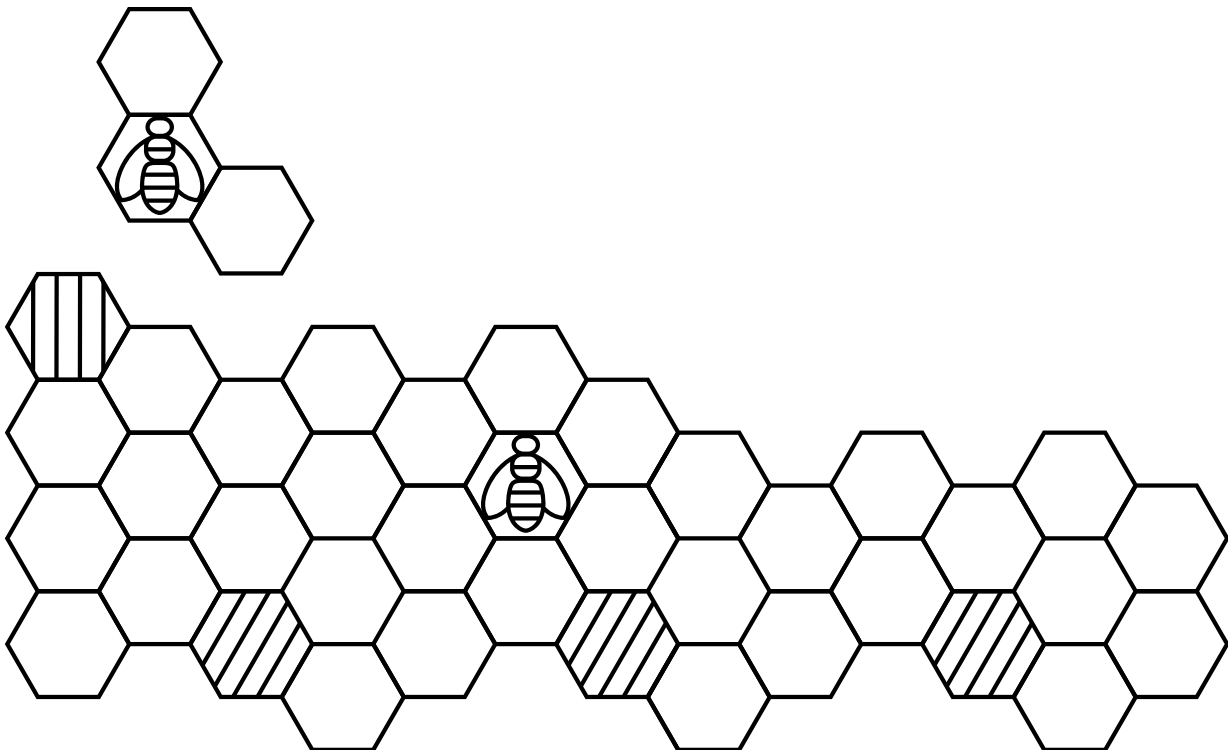
Our experienced team will support you in the lead-up
and throughout your special day.





RECEPTION

Menus





COLD CANAPES

- Seasonal vegetable caponata, pickled onion crostina
- Avocado, mushroom & caramelised onion crostina
- Cherry tomato, burrata & basil skewer
- Open sandwiches assortment
 - a) Beetroot cured salmon, guacomole cream & cucumber
 - b) Roast beef & piccalilli cream
 - c) Chevre cheese & spicy tomato
- Truffle, parma ham & melon gel tart
- Pineapple cream, brie and tomato gel tart
- Feta, pistachio ball, thyme roasted tomato & onion
- Stir-fry vegetable wrap, mexican spread
- Marinated sardine, confit sweet tomatoes

SEA

- Peppered fried calamari, tartar sauce
- Salmon wrapped in lardo
- Mussel au gratin
- Greek filo feta roll, spinach, olive fondue

ASIAN

- Chicken gyoza
- Vegetable samosa, curry dip
- Chicken samosa
- Duck spring roll & pineapple salsa
- Vegetable spring roll

DESSERTS

- Cassatina
- Mandarin & date crumble
- #Unordinary coffee
- Chocolate praline profiterole
- Choco berry
- Kannoli

ICE CREAM

- Mini assorted magnums

LAND

- Arancini pomodoro & mozzarella
- Arancini funghi porcini
- Loaded potato skin, smoked cheese, crème fraiche

MEAT & POULTRY

- Pork meatball, teriyaki sauce
- Mini mac & cheese, pancetta, chives
- Lamb kofta, tzatziki dip
- Chicken & chorizo brochette, zaatar marinade
- Buttermilk crispy chicken, truffle mayo, waffle
- Mini beef slider, cheese & pickles
- Lamb chump, cilantro & mint crumb, cauliflower puree
- Beef satay, peanut sauce

PASTRY

- Rabbit, & sweet potato pie
- Beef wellington bites

MANAPÉS

- Pumpkin risotto, pumpkin puree & seeds
- Lamb & apricot tagine, Israeli couscous

COFFEE STATION

- Tea & filtered coffee
- Mqaret

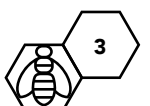
CAKE STATION

- Biskuttini, pastini, pasta di mandorla
- Wedding cake 3 tier

2024

€39.85

Minimum 200 guests.
Prices per person and exclude VAT. Prices include 8 hrs of service.



Elegance



COLD CANAPES

- Seasonal vegetable caponata, pickled onion crostina
- Avocado, mushroom & caramelised onion crostina
- Truffle, parma ham & melon gel tart
- Pineapple cream, brie and tomato gel tart
- Prawn & crab mini éclair
- Stir-fried vegetable wrap, mexican spread
- Grilled courgette, feta cream & dill raita
- Egg mayo mini pitta
- Gorgonzola, pistachio choux bun
- Pork sando, katsu curry, apple gel

SEA

- Mussel croquette
- Salted cod brandade, garlic parsley aioli

PASTRY

- Salmon, fennel, caramelised onion bake

MANAPÉS

- Char siu beef, sesame pak choi, teriyaki steamed bun
 - Pulled pork, honey & mustard asian steamed bun
- Assortment**
- Chicken tikka masala, basmati rice
 - Beef korma, basmati rice

DESSERTS

- Cassatina
- Mandarin & date crumble
- #Unordinary coffee
- Fried hazelnut truffle
- Kannoli
- Choco berry

ICE CREAM

- Minou waffle ice cream

LAND

- Onion bhaji, pineapple chutney
- Sweet potato, gruyere arancina
- Sweet corn & emmenthal croquette, salsa brava
- Breaded brie wedge, apple compote
- Breaded stuffed mushroom, blue cheese, garlic
- Jalapeno cream cheese

MEAT & POULTRY

- Pulled pork & manchego croque monsieur
- Braised beef cheek savoury doughnut
- Sticky chicken drumette, hot honey sauce
- Beef satay skewer, peanut sauce
- Chicken satay skewer, peanut sauce
- Crispy pork belly, prawn cracker, guava gel, candied onion

ASIAN

- Beef gyoza, hoisin sauce
- Vegetable & tofu gyoza, soy sesame dressing
- Chicken wonton, soy sesame dressing

STATIONS

- Pinsa Romana station

COFFEE STATION

- Tea & filtered coffee
- Mqaret

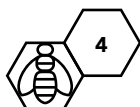
CAKE STATION

- Biskuttini, pastini, pasta di mandorla
- Wedding cake 3 tier

2024

€42.25

Minimum 200 guests.
Prices per person and exclude VAT. Prices include 8 hrs of service.



Celebrity



COLD CANAPES

- Chicken galantine, liver & asparagus, crispy chorizo & apricot jam
- BLT (bacon, lettuce & tomato)

Assorted open sandwiches:

- Beetroot cured salmon, guacamole cream & cucumber
- Roast beef & piccalilli cream
- Chevre cheese & spicy tomato
- Salmon & avocado mini bagel
- Sea bass ceviche, lemon & petit salad
- Smoked duck, apricot & chevre cream cheese navette
- Mini waldorf salad
- Stir-fried vegetable wrap, mexican spread
- Egg mayo mini pitta

SEA

- Squid ink arancina
- Seafood raviolini, soft herb cream

PASTRY

- Salmon, broccoli & leek pie
- Beef wellington bite
- Sweet onion quiche

DESSERTS

- #Unordinary coffee
- Chocolate praline profiterole
- Fried hazelnut truffle
- Kannoli
- Banana caramel pan

ICE CREAM

- Minou waffle ice cream

LAND

- Loaded potato skin, smoked cheese, crème fraiche
- Mini falafel slider, pickled cucumber, sumac onions, pineapple dressing
- Breaded stuffed mushrooms, blue cheese & garlic
- Mini mac & cheese
- Mini pizza

MEAT & POULTRY

- Chicken wrapped in bacon
- Chicken satay skewer, peanut sauce
- Lamb chump, cilantro & mint crumb, cauliflower puree
- Pulled pork & manchego croque monsieur
- Arancini beef ragu bolognese
- Pork cheek & chorizo croquette, spiced apple chutney

ASIAN

- Duck gyoza, hoisin sauce
- Thai fish cakes, sesame asian dip
- Chicken wontons, soy sesame dressing

STATIONS

- Mussel bar station
- Charcuterie cheese antipasti station
- Ice cream station

COFFEE STATION

- Tea & filtered coffee
- Mqaret

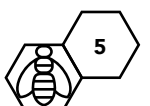
CAKE STATION

- Biskuttini, pastini, pasta di mandorla
- Wedding cake 3 tier

2024

€48.80

Minimum 200 guests.
Prices per person and exclude VAT. Prices include 8 hrs of service.



Splendour



COLD CANAPES

- Pork terrine, apple gel
- Tuna & pickled vegetables mini bun
- Prawn tartar, lemon gel tart
- Broad bean, feta crumbs and nduja bruschetta
- Sweet pickled sardine, sweet tomato confit
- Feta, pistachio ball, thyme roasted tomato, & onion marmalade blini
- Chevre cheese, fig chutney savoury scone
- Pork sando, katsu curry, fine cabbage, apple gel
- Roast beef, gorgonzola crostini
- "BLT" bacon, lettuce & tomato slider
- Chicken galantine, liver & asparagus, crispy chorizo, apricot jam

SEA

- Butterfly crispy prawn
- Seafood & cheddar gougeres
- Seafood sausage, celeriac puree

PASTRY

- Salmon, fennel, caramelised onion bake
- Mini fisherman's pot pie
- Steak & Guinness pie

DESSERTS

- Chocolate praline profiterole
- Choco berry
- Lemon marshmallow
- #Unordinary coffee
- Kannoli

ICE CREAM

- Minou kannolo ice cream
- Sorbet lemon
- Mini assorted magnums

LAND

- Falafel, cilantro yoghurt
- Breaded Brie wedge, apple compote
- Arancini pomodoro & mozzarella
- Arancini funghi porcini
- Grilled halloumi, red pepper remoulade

MEAT & POULTRY

- Pork cheek & chorizo croquette, spiced apple chutney
- Lamb koftas, tzatziki dip
- Chicken & chorizo brochette, zaatar marinade
- Buttermilk crispy chicken, truffle mayo, waffle
- Mini beef slider, cheese & pickles

ASIAN

- Duck spring roll & Pineapple salsa
- Vegetable spring roll
- Steamed prawn dim sum, honey soy dressing

STATIONS

- Beef bar
- Parmigiano reggiano wheel pasta station
- Crepe & waffle station

COFFEE STATION

- Tea & filtered coffee
- Mqaret

CAKE STATION

- Biskuttini, pastini, pasta di mandorla
- Wedding cake 3 tier

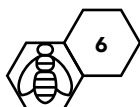
ALL INCLUSIVE

5 hrs open bar + Villa Mdina for 9 hrs

2024
€56.60

€73.50

Minimum 200 guests.
Prices per person and exclude VAT. Prices include 8 hrs of service.





VEGETARIAN MENU

COLD CANAPES

- Seasonal vegetable caponata, pickled onion
- Avocado, mushroom & caramelised onion crostina
- Crushed peas, local ricotta on Nordic bread
- Fermented beetroot, textures of goat's cheese
- Cherry tomato, burrata & basil skewer
- Mini waldorf salad
- Feta, pistachio ball, thyme roasted tomato & onion
- Chevre cheese, fig chutney savoury scone
- Stir-fried vegetable wrap, Mexican spread
- Textures of asparagus verrine
- Vegetable caponata brioche, chevre cream

LAND

- Falafel, cilantro yoghurt
- Onion bhaji, pineapple chutney
- Sweet potato, gruyere arancina
- Sweet corn & Emmenthal croquette, salsa brava
- Breaded brie wedge, apple compote
- Arancini pomodoro & mozzarella
- Breaded stuffed mushroom, blue cheese, garlic
- Arancini funghi porcini
- Loaded potato skin, smoked cheese, crème
- Grilled halloumi, red pepper remoulade
- Mini falafel slider, pickled cucumber, sumac onions
- Jalapeno cream cheese

PASTRY

- Greek filo feta roll, spinach, olive fondue
- Asparagus & ricotta pie
- Sweet onion quiche

ASIAN

- Vegetable & tofu gyoza, soy sesame dressing
- Vegetable samosa

DESSERTS

- Cassatina
- #Unordinary coffee
- Choco berry

COFFEE STATION

- Tea & filtered coffee

ICE CREAM

- Sorbet lemon

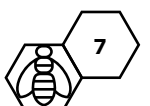
CAKE STATION

- Wedding cake 3 tier

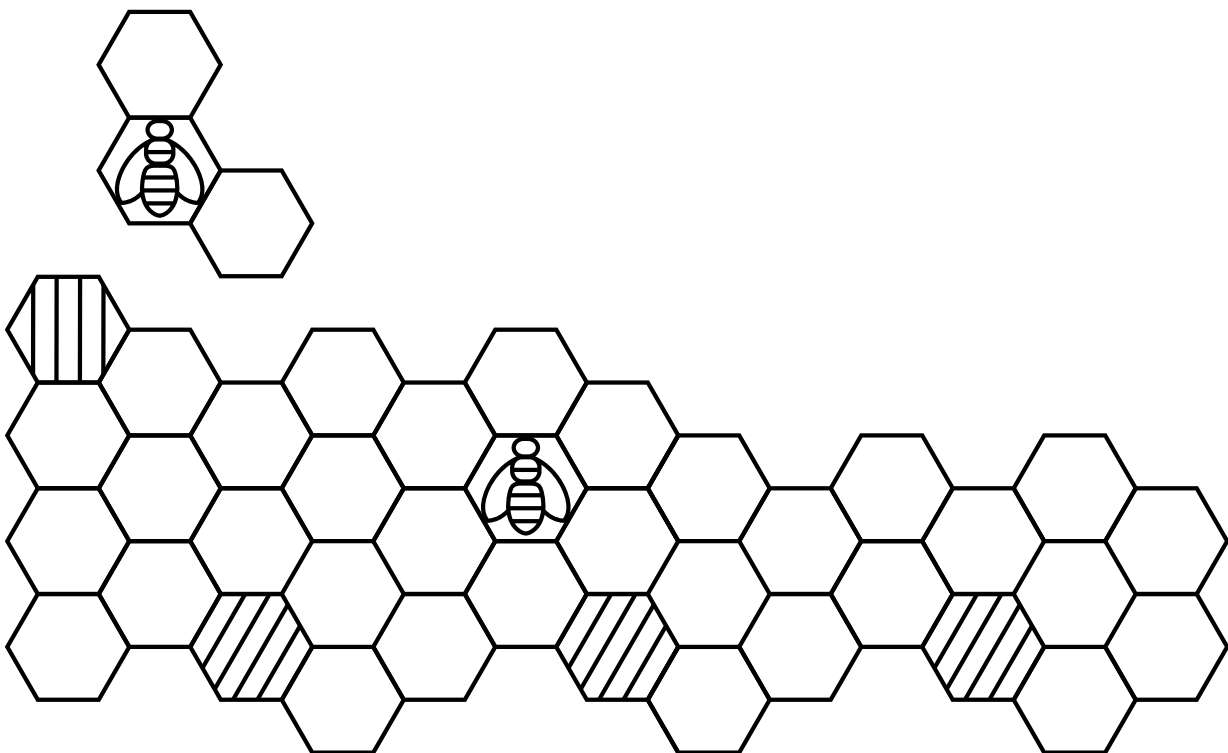
2024

€38.60

Minimum 200 guests.
Prices per person and exclude VAT. Prices include 8 hrs of service.



FOOD *Stalls* & STATIONS



DELIGHTFUL ANTIPASTO CONE

€1.95

An appetizer capturing the taste of Italian antipasto platters in a uniquely stunning setup. This consists of a range of cold cuts, cheeses and marinated vegetables.

SPANISH TACO BAR

€4.50

Start with a traditional corn tortilla, choose from a variety of stuffing:
Chili beef, pork carnitas, shredded chicken thigh. Side it up with Mexican style rice and re fried black beans.

Top it up with 2 types of cheddar (smoked and mature), taco salsa, guacamole, sour cream, jalapenos, red and green chili, lime and spring onions.

LOCAL GASTRONOMY "HERITAGE STATION"

€6.00

Local Cold Antipasti: Bigilla, aljoli, selection of local cheeselet, pickled vegetables, caponata, Maltese sausage, marinated buttered beans and stuffed olives, accompanied by a selection of local bread, water biscuits and basil, tomato spread.

Hot Savories: Snail ragout, white bait fritters and pan-fried vermicelli fritters

UPGRADE

Fried rabbit pieces in white wine and garlic or roast pork shoulder and fennel roast potatoes

€2.00

STREET FOOD STATION

€5.60

Five international street food favorites: Corn dogs, pulled pork Asian steamed buns, American beef sliders, Asian noodle stir-fried and vegetable pakoras.

Complimented by ketchup, mayonnaise, English mustard, tartar sauce and bbq sauce.

GRAZING BAR

€4.85

A fine selection of local and international antipasti

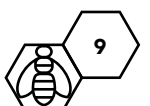
Salami Milano, salami Napoli, Parma ham, mortadella Bologna, parmeggiano reggiano, red Leicester, apple wood cheese, selection of marinated olives, artichoke hearts, sun dried tomatoes, marinated fresh mozzarella, peperonata, traditional bigilla, hummus, giardiniera, selection of terrines & pates, toasted pitta bread, grissini, galetti, focaccia and local bread.

Served with aioli, herb oil, chili oil, selected olive oil and balsamic vinegar.

PAELLA VALENCIANA

€4.30

Presented in our 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 chefs.



BEEF BAR

€9.35

Four different cuts of beef prepared and cooked to perfection live by our chefs and served with a variety of side dishes, garnishes and sauces.

Tagliata, beef sausages, picanha, and beef satay (angus ribeye) skewers.

Side dishes, garnishes and sauces:

Fondant potatoes, fried onions, buttered corn, bbq sauce, English mustard, thyme jus, salsa verde, rucola, cherry tomatoes, grana shavings and lime wedges.

BBQ STATION

€7.50

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

Local pork and applewood cheese sausage, chicken and chorizo brochette, sea food sausage, beef satay skewers and jerk pork ribs

Accompanied by Moroccan couscous, grilled vegetables, selection of marinated beans, rucola & cherry tomato salad.

Served with hickory BBQ sauce, English mustard, tomato chutney and fresh lime

BUILD YOUR OWN SLIDERS & FRIES BAR

€6.00

Four sliders consisting of beef, chicken, pork and vegetable patties.

Sliders are served in a selection of soft buns consisting of plain, white sesame, black sesame and poppy seed bun.

Accompanied by selected fries such as sweet potato, steak house fries & shoestring potato skin on.

Chosen sliders are served with sides, gherkins, lettuce, tomatoes, sliced cheddar cheese, fried onions, mayonnaise, ketchup, burger sauce, truffle mayo, mustard, Malden salt & cracked pepper.

UPGRADE

Soft-shell crab

€2.00

PINSA ROMANA STATION

€3.75

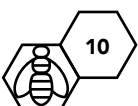
Four freshly prepared & baked Pinsa bases

Parma & mozzarella - buffalo mozzarella, Parma ham, rucola & olive oil

Vegeteriana - grilled seasonal vegetables, local ricotta and red pepper pesto

Ai Pistacchi - mortadella, caramelized onions, pistachios

Al tonno & cipolla - tuna, capers, onions, anchovies and cherry tomatoes



FISH AND SEAFOOD BAR

€6.80

A mixture of textures and flavors from the sea:

Beetroot cured salmon.

Salmon gravlax

Sesame tuna tataki

Pan fried local prawns, garlic white wine and herbs.

Calamari fritti

Escabeche of sea bass

Scallop royal

Garnished with tabasco, fresh lemon and lime wedges, array of pickled vegetables, marinated olives, wakame, rucola, cherry tomatoes, blini, toasted garlic bread, local bread, fresh herbs and oils.

PARMIGIANA WHEEL

€3.65

Fresh garganelli carbonara tossed in a Parmigiana wheel.

or

Fresh garganelli cacio e pepe tossed in a Parmigiana wheel.

SUSHI AND DIM SUM BAR

€6.30

Immerse yourself in a wide selection of sushi rolls such as:

Saku roll, sake maki, tekka maki, hoso roll, ebi dragon and tempura roll and chicken uramaki roll.

Also included comes a selection of freshly steamed dim sum such as chicken, pork and prawn.

This bar comes with a variety of garnishes that include pickled ginger, soya sauce, wasabi, fresh lime, edamame beans and wakame salad.

OYSTER & PROSECCO BAR

€6.95

A gastronomic oyster bar using the famous French Royal Oysters layered on crushed ice accompanied by Millesimato prosecco.

This bar comes with a variety of garnishes that include strawberries, blueberries, chili, fresh herbs, chimichurri, sriracha dressing, tabasco, salts and infused oils.

MUSSEL BAR

€2.95

Fresh black mussels cooked live with garlic, chili, white wine, soft herbs and local beer served with toasted garlic bread and local fresh ftira

FISH & CHIPS BAR

€4.95

The traditional fish & chips bar, using the live beer battered crunchy cod and steak house chips, mushy peas, tartar sauce and lemon wedges.

DELECTABLE WEDDING DESSERT STATION

€5.25

Elevate your wedding celebration with a tantalizing array of handcrafted desserts that will leave your guests enchanted. Our Wedding Dessert Bar offers a diverse selection of sweet indulgences designed to add a touch of elegance and joy to your special day.

FEATURED TREATS

PISTACHIO FINANCIER

Delight in the delicate flavours of our pistachio financier, a French almond cake infused with the richness of pistachio. Its tender crumb and nutty aroma make it a unique and memorable choice for your dessert bar

CHOCOLATE AND CARAMEL DELIGHT

Satisfy your sweet cravings with our heavenly chocolate and caramel delight. Layers of rich chocolate mousse and luscious caramel create a symphony of flavours that will transport your taste buds to pure bliss.

APPLE AND SALTED CARAMEL TART

Experience the comforting flavours of home-baked goodness with our apple and salted caramel tart. A flaky pastry crust embraces tender apple slices, harmoniously balanced with a drizzle of salted caramel.

VEGAN CARROT CAKE

For those with dietary preferences in mind, our vegan carrot cake is a moist and flavourful option that doesn't compromise on taste. The combination of spices and a creamy vegan frosting makes this cake a delectable choice.

RASPBERRY PANNA COTTA VERRINE

Indulge in the elegance of our raspberry panna cotta verrine. Layers of silky vanilla panna cotta and vibrant raspberry coulis come together in a beautiful presentation that's as delightful to look at as it is to savor.

MANGO AND COCONUT VERRINE

Transport your senses to a tropical paradise with our mango and coconut verrine. Creamy coconut panna cotta and ripe mango compote create a refreshing and exotic dessert experience.

BAILEYS AND MILK CHOCOLATE VERRINE

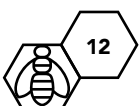
Add a touch of sophistication to your dessert bar with our Baileys and milk chocolate verrine. The velvety Baileys-infused mousse and layers of silky milk chocolate will leave your guests craving for more.

CHOCOLATE COOKIE LOLLY

Experience the fun and nostalgia of our chocolate cookie lolly. These delightful treats combine the crunch of a chocolate cookie with the convenience of a lollipop, making them a whimsical addition to your dessert bar.

COLOURFUL DOUGHNUT LOLLIES

Infuse a burst of colour and flavour into your dessert bar with our colourful doughnut lollies. These charming mini doughnuts on sticks are perfect for adding a playful touch to your wedding sweets.



ICE CREAM CART

€4.20

Indulge in sweet bliss with our ice cream cart at your wedding. Treat your guests to a delightful ice cream experience on your special day. Our charming ice cream cart is the perfect addition to your wedding, offering a selection of four customizable ice creams and two customer-favourite mini Magnums, all accompanied by a tempting array of mouthwatering condiments. Make your celebration even sweeter with a touch of frozen magic.

DOUGHNUT & COOKIE STATION

€3.80

Offering 10 types of butter biscuits alongside a wide selection of fresh doughnuts, decorated with a variety of condiments, and presented on a wall frame.

This delectable assortment of treats features classic chocolate chip cookies, delicate vanilla butter biscuits, zesty lemon and poppy seed biscuits; and we can't forget the traditional Cantuccini Napoletani, chocolate butter biscuits, coconut fingers and pastini, and beloved almond biscotti.

The experience is topped off with a range of delicious frostings and fillings, such as crunchy nuts, sweet vermicelli, tropical coconut, soft mini marshmallows, and fruity strawberry filling.

Finish the dessert experience with shots of creamy milk shot with chocolate chip crumble, a rich double chocolate mousse cup paired with traditional 'ottijiet' biscuits, or shots of luscious almond cream served with a zesty lemon poppy seed biscuit.

CRÊPE & WAFFLE STATION

€3.00

A varied selection of crêpes and waffles - both classic and modern styles.

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 & caramelised banana, whipped cream, seasonal fruits, nuts, vermicelli and a variety of sauces (chocolate, caramel & strawberry).

HOMEMADE CHOCOLATE STATION

€4.25

Presenting a dazzling array of unforgettable handcrafted chocolate treats. Start with the melt-in-your-mouth goodness of our piped truffles and filled truffles with the irresistible flavours of sea salt caramel, tropical mango, and creamy coconut.

Discover delightfully rich chocolate macaroons, and chocolate-glazed doughnuts. Satisfy those crunch cravings with nutty clusters and chocolate-crusting almonds.

Add a little whimsy with chocolate lollies. Treat yourself to our pralines and semi-sweet tablettes, available in a range of flavours from fruity, nutty, salty, healthy and chilly.

Finally, try the orangette chocolate sticks and savour the perfect balance of sweet and citrus flavours as the perfect cap to the chocolate experience.

Manapés

BEEF BAO BUNS

Char siu beef, sesame pak choi, teriyaki steamed bun

PORK BAO BUNS

Pulled pork, honey & mustard Asian steamed bun

FRITTO MISTO

Fritto misto with tartar dip

SHISH KEBAB

Assortment of chicken Moroccan rub shish kebab & beef, chili & cilantro shish kebab

MINI SAUSAGES

Pork & applewood, lamb & feta, chicken & chorizo

INDIAN CURRIES

Assortment of chicken tikka masala, basmati rice & naan bread, and beef korma, basmati rice & naan bread

RISOTTO

Pumpkin risotto, pumpkin puree & seeds

TAGINE

Lamb & apricot tagine, Israeli couscous

Experience add-ons

PRE *Wedding* LEAVING THE HIVE

Start your journey with savoury bites and sweet delights

ASSORTED	BITES	SWEET BITES
	<ul style="list-style-type: none">Caramelised onion tartFinger sandwichesPrawn & crab mini éclairCheese cakesPizzaArancini pomodoro	<ul style="list-style-type: none">Frosted carrot cakesMqaretPastiniPasta di mandorla

€10.75
Minimum 12 pax.
Including delivery.
Prices per person and exclude VAT.

After **PARTY** KEEP THE BUZZ GOING

Top-up your taste buds for a perfect party after-taste

BITES	
<ul style="list-style-type: none">Mini burgersMini hot dogsLoaded new potato skinsSteak & Guinness pie	€5.35 Minimum 100 pax. Prices per person and exclude VAT.

Fingerfood

COLD DELIGHTS

FARM

BLT (bacon, lettuce and tomato) slider
Chicken galantine, liver & asparagus, crispy chorizo & apricot jam
Lamb quinoa salad, harissa mayo
Pork sando, katsu curry, fine cabbage, apple gel
Pork terrine, apple gel
Broad bean, feta and nduja bruschetta
Parma ham, melon & parmesan verrine
Roast beef, gorgonzola crostina
Smoked duck, apricot & chevre cheese navette
Minted melon & parma ham brochette
Roast beef & piccalilli cream open sandwich

LAND

Pea pannacotta, sundried tomato muffin
Stir-fry vegetable wrap, Mexican spread
Cherry tomato, mozzarella & basil skewer
Avocado mushroom & caramelized onion crostina
Chevre cheese, fig chutney, savoury scone
Feta, pistachio ball, thyme roasted tomato & onion marmalade
Crushed peas, local ricotta on nordic bread
Egg mayo mini pitta
Gorgonzola pistachio choux bun
Gorgonzola, apple & walnut blini
Beetroot hummus, pickled onion blini
Fermented beetroot, textures of goat's cheese, nordic bread
Grilled courgette, feta cream & dill raita
Mini waldorf salad
Seasonal vegetable caponata, pickled onion crostini
Textures of asparagus verrine
Vegetable caponata brioche, chevre cream
Chevre cheese & spicy tomato open sandwich

SEA

Crab meat and egg mayo mini poppy seed roll
Sweet, pickled sardine, confit sweet tomato
Beetroot marinated salmon, chevre cream crostina
Marinated prawn cucumber wasabi
Prawn & crab mini éclair
Seabass ceviche, lemon & petit salad
Salmon & avocado mini bagel
Pressed octopus terrine
Tuna & pickled vegetables mini bun
Shrimp & salmon navette
Beetroot cured salmon, guacamole cream & cucumber open sandwich

DESSERT

Vanilla & speculoos cookie chouquette
Cassatina
Mandarin & date crumble
#Unordinary coffee
Chocolate praline profiterole
Choco berry
Lemon marshmallow
Kannoli
Fried hazelnut truffle
Textures of strawberry
Baileys and milk chocolate ganache
Minou waffle ice cream
Minou cannolo ice cream
Sorbet lemon
Mini assorted magnums

HOT DELIGHTS

FARM

Arancini bolognese
Beef satay, peanut sauce
Braised beef cheek savoury doughnut
Mini beef slider, cheese & pickle
Beef wellington bite
Buttermilk crispy chicken, truffle mayo & waffle
Chicken & chorizo brochette, zaatar marinade
Sticky chicken drumette, spicy honey sauce
Chicken wrapped in bacon
Crispy pork belly, guava gel, candied onion
Chicken satay skewers, peanut sauce
Lamb kofta, tzatziki dip
Lamb shepherd's pie
Lamb chump, cilantro & mint crumb, cauliflower puree
Liver wrapped in bacon
Pork cheek & chorizo croquette, spiced apple chutney
Pork meatball, teriyaki sauce
Pulled pork & manchego croque monsieur
Rabbit & sweet potato pie
Steak & guinness pie
Bacon & date roll
Pea cakes

ASIAN

Beef gyoza, hoisin sauce
Chicken samosas
Chicken gyoza
Duck spring roll & pineapple salsa
Crispy duck gyoza, hoisin dip
Vegetable & tofu gyoza, soy sesame sauce
Vegetable samosa, curry dip
Thai fish cake, sesame asian dip
Chicken wontons, soy sesame sauce
Vegetable samosa

LAND

Arancini pomodoro & mozzarella
Mini pizza
Arancini funghi porcini
Asparagus & ricotta pie
Falafel, cilantro yoghurt
Grilled halloumi, red pepper remoulade
Jalapeno cream cheese
Loaded potato skin, smoked cheese, crème fraîche
Mini falafel slider, pickled cucumber, sumac onions & pineapple dressing
Mini mac & cheese bite
Onion bhaji, pineapple chutney
Greek filo feta roll, spinach, olive fondue
Sweet corn & emmenthal croquette, salsa brava
Breaded brie wedges, apple compote
Sweet onion quiche
Sweet potato, gruyère arancini
Breaded stuffed mushroom, blue cheese & garlic
Cheesecakes

SEA

Mini salmon, broccoli & leek pie
Squid ink arancini
Mini tuna, pumpkin pie
Mussel au gratin
Mussel croquette
Peppered fried calamari, tartar sauce
Steamed prawn dim sum & honey soy dressing
Salmon wrapped in lardo
Salmon, fennel & caramelized onion bake
Salted cod brandade, garlic parsley aioli
Seafood & cheddar gougeres
Seafood sausage, celeriac puree
Butterfly crispy prawns
Raviolini seafood, soft herb cream
Salmon slider, sumac onions, pickled cucumber, lemon cream

Seated menus

Prices are based on a minimum of 100 guests. A supplementary charge will apply for less guests.

NECTAR

€55.00

€67.00
per person

This package includes a welcome drink & 4 hours open bar including wine, beer, juice, water, and soft drinks. Furniture is also supplied. Prices per person and exclude VAT.

Welcome drink & canapes

Starter

Sesame tuna tataki, wakame, broccoli tempura, caviar dressing

or

Potato & artichoke soup, potato crisps, crispy onions

Main course

Poached sea bass, creamed leeks & pak choi, crushed new potatoes, herb oil

or

Chicken breast sous vide, sweet potato mash, wilted greens, red wine jus

Dessert

Hazelnut tart with apple and mascarpone bavaois, spicy crumble and apple cinnamon sauce

or

Baked white chocolate cheese tart, raspberry coulis, grated white chocolate

Coffee & petit fours

POLLEN

€65.00

€77.00
per person

This package includes a welcome drink & 4 hours open bar including wine, beer, juice, water, and soft drinks. Furniture is also supplied. Prices per person and exclude VAT.

Welcome drink & canapes

Starter

Carnaroli risotto, local red prawns, courgettes, asparagus tips

or

Pan fried quail breast, pea pannacotta, mushy peas, tangy fruit compote

Main course

Pan seared grey meagre, dill mash, ratatouille, confit tomato salsa

or

Grilled fillet of pork, pork & chorizo croquette, garlic mash, root vegetables, honey & mustard jus

Dessert

Lemon curd with coconut & lemongrass cream, balsamic reduction, strawberry compote

or

Chocolate & caramel bar with coffee whipped ganache, rum cake & chocolate sauce

Coffee & petit fours

HIVE

€72.50

€84.50
per person

This package includes a welcome drink & 4 hours open bar including wine, beer, juice, water, and soft drinks. Furniture is also supplied. Prices per person and exclude VAT.

Welcome drink & canapes

Starter

Beetroot cured salmon, citrus salad, lime dressing, crispy pancetta

or

Ravioli fungi porcini, pulled pork, truffle cream sauce

Main course

Beef tenderloin medallions, garlic mash, parsnip puree, grilled baby vegetables, thyme jus

or

Herb crusted salmon, dill mash, carrot & ginger puree, edamame beans, saffron cream

Dessert

Champagne & peach mousse with almond crumble, dried meringues, whipped chocolate ganache dusted with rose powder

or

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

Coffee & petit fours

SEMI-BUFFET MENU

€76.50

€89.00
per person

This package includes a welcome drink & 4 hours open bar including wine, beer, juice, water, and soft drinks. Furniture is also supplied. Prices per person and exclude VAT.

Welcome drink & canapes

Buffet starter

Assorted greens, cherry tomato salad

Sweet pepper & courgette quinoa salad

Prawn, diced cucumber melon, dill yogurt dressing

Chicken liver pate, toasted brioche

Salmon gravlax

Main course buffet

Slow roasted black angus beef chuck, roasted juices

Roasted marinated chicken thighs

Grilled swordfish, olive & tomato salsa

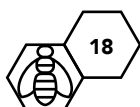
Panache of vegetables

Roast potatoes

Plated Dessert

Orange & almond tart, white chocolate powder, honey anglaise & vanilla bean mousse

Coffee & petit fours station



Beverage Packages

DRAUGHT BEER

Heineken & Moretti

€2.25
per person

Supplement charge after 4hours
Prices are based on a minimum of 200 guests.
Prices per person and exclude VAT.

**FREE
CISK CART UNIT**

if chosen at Villa Mdina

THE OPEN BAR UPGRADE

WELCOME DRINK

Prosecco

WINE

Red & White

WHISKY

J&B, Red Label, White Label, Jack Daniel's

VODKA

Smirnoff

GIN

Gordon's Dry Gin

RUM

Bacardi, Captain Morgan

VERMOUTH

Martini Rosso, Bianco & Dry

APERITIF

Campari, Aperol

CAKE CUTTING CEREMONY

Prosecco

LIQUEURS

Choice of different liqueurs such as Baileys,
Sambuca, Averna, Limoncello, Passoa

OTHER

Water, Soft Drinks, Juices, Mixers & Beer

€9.95
per person

Price is based on 4 hours of service.
Prices are based on a minimum of 200 guests.
Prices per person and exclude VAT.

CHAMPAGNE TOWER

Moët champagne in timeless collection glasses

€9.00
per person

Prices are based on a maximum of 36 guests.
Prices per person and exclude VAT.
Available only at Villa Mdina.

THE PREMIUM UPGRADE

WELCOME DRINK

Prosecco

WINE

Red & White

WHISKY

J&B, Red Label, Jack Daniel's, Jameson,
Glenfiddich & Black Label

VODKA

Smirnoff & Grey Goose

GIN

Gordon's Dry Gin & Hendrick's Gin

RUM

Bacardi & Captain Morgan Spiced

VERMOUTH

Martini Rosso, Bianco & Dry

APERITIF

Campari, Aperol

CAKE CUTTING CEREMONY

Prosecco

LIQUEURS

Choice of different liqueurs such as Baileys,
Sambuca, Averna, Limoncello, Passoa

OTHER

Water, Soft Drinks, Juices, Mixers & Beer

€13.45
per person

Price is based on 4 hours of service.
Prices are based on a minimum of 200 guests.
Prices per person and exclude VAT.

Terms & Conditions

PRICING & BILLING

- Set Menu prices include all food items, 3 tier wedding cake, service charge, catering equipment, crockery, transport costs, setting up, and 8 hours of service with chefs, waiters, kitchen hands & head waiter.
- Quotes are valid for 60 days from date of issue and prices are valid for weddings held before the end of December 2024.
- The company reserves the right to revise all prices and conditions to compensate for increased costs, inflation, ongoing market rates, etc. The client shall bear this increment. A minimum of 5% increase per year applies.
- All prices are subject to VAT and other taxes as applicable on the day.
- Menus can be customised according to the customer's tastes and wishes, supplementary charges may apply.
- A supplementary charge will be applicable for functions with less than 200 guests reception or 100 guests seated.
- Extra charges will apply for venues that pose logistical challenges to carry out the Function.

SERVICE

- Menu prices are inclusive of 8 hours service, starting 2.5 hours prior to venue opening for guests.
- Staff complement may need to change to accommodate changes in the menu, or to address any logistical challenges posed by the venue. This price is not included in the quoted package price.
- Overtime rates: head waiters & chefs: €15.00 per hour, waiters & kitchen hands: €10 per hour excl. VAT.

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 wedding;
 - 50% of the remaining balance is due by not later than fifteen 15 days prior to the wedding;
- Balance is to be paid by not later than 7 days following the Function.
- Destination weddings have to be paid in full 15 days prior to the Function.
- All payments made are non-refundable and non-transferable.

OTHERS

- All items are subject to availability and Busy Bee may make substitutions as necessary.
- Set menus include a 3 tier plain white display cake and 2 service cakes. Wedding cake upgrades carry additional charges.
- 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.
- In the event of any inconsistencies or conflict between the different marketing material, the terms, conditions and provisions of the Catering Service Agreement shall govern and control.

Discover Villa Mdina
and other venues catered
by Busy Bee.
busybee.com.mt/venues



Scan the QR code to find
out more about our wedding
catering and to download
our latest menus.





▼ DESSERT STATIONS page 12







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Find us on  



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Business 2022**
Malta Business Awards



Busy Bee

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