



Busy Bee

EST 1933

Happy Moments
2025
WEDDING MENUS





VILLA MDINA

NAXXAR



Scan the QR code for virtual walk-through.

Discover Villa Mdina and other
venues catered by Busy Bee.

busybee.com.mt/venues



▲ **BBQ STATION** page 11

▼ **OYSTER & PROSECCO BAR** page 12





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 2025 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

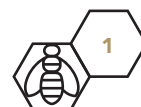
Enjoy a complete wedding catering experience,
from concept to completion.

Make our Legacy Yours

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



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





RECEPTION

Menus





COLD ITEMS

SEA

- Marinated prawn cucumber wasabi
- Tuna & pickled vegetables mini bun

LAND

- Avocado, mushroom & caramelised onion crostina
- Open sandwiches assortment
 - a) Beetroot cured salmon, guacomole cream & cucumber
 - b) Roast beef & piccalilli cream
 - c) Chevre cheese & spicy tomato
- Feta, pistachio ball, thyme roasted tomato & onion

FARM

- Truffle, parma ham & melon gel tart
- Lamb quinoa salad, harissa mayo

DESSERTS

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

COFFEE STATION

- Tea & filtered coffee
- Mqaret
- Biskuttini
- Pastini
- Pasta Di Mandorla

CAKE TABLE

- Wedding cake 3 tier

HOT ITEMS

SEA

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

LAND

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

FARM

- Pork meatball, teriyaki sauce
- Mini mac & cheese, pancetta, chives
- Lamb kofta, tzatziki dip
- Chicken & chorizo brochette, zaatar marinade
- Mini beef slider, cheese & pickles
- Lamb chump, cilantro & mint crumb, cauliflower puree
- Beef satay, peanut sauce
- Rabbit, & sweet potato pie
- Beef wellington bites
- Chicken samosa
- Duck spring roll & pineapple salsa

MANAPÉS

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

2025

€44.75

2026

€47.50

2027

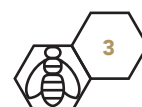
€49.85

Minimum 200 guests.

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

**ADD
ALL-INCLUSIVE
UPGRADE
€31.95**

Standard open bar - 5 hours
Security Service - 5 hours
Toilet attendant
Villa Mdina Rental - 9 hours



Elegance



COLD ITEMS

SEA

- Prawn & crab mini eclair
- Shrimp & salmon navette
- Tuna & pickled vegetables mini bun

LAND

- Avocado, mushroom & caramelised onion crostina
- Stir-fried vegetable wrap, mexican spread
- Gorgonzola, pistachio choux bun

FARM

- Truffle, parma ham & melon gel tart
- Pork sando, katsu curry, apple gel
- Roast beef & piccalilli cream open sandwich

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

COFFEE STATION

- Tea & filtered coffee
- Mqaret
- Biskuttini
- Pastini
- Pasta Di Mandorla

CAKE TABLE

- Wedding cake 3 tier

HOT ITEMS

SEA

- Mussel croquette
- Salted cod brandade, garlic parsley aioli
- Salmon, fennel, caramelised onion bake

LAND

- Onion bhaji, pineapple chutney
- Sweet corn & emmenthal croquette, salsa brava
- Breaded brie wedge, apple compote
- Jalapeno cream cheese
- Vegetable & tofu gyoza, soy sesame dressing

FARM

- 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
- Beef gyoza, hoisin sauce
- Chicken wonton, soy sesame dressing

DESSERTS

- Cassatina
- Mandarin & date crumble
- #Unordinary coffee
- Fried hazelnut truffle
- Kannoli
- Choco berry
- Minou waffle ice cream

STATIONS

- Pinsa Romana station

2025

€47.35

2026

€48.95

2027

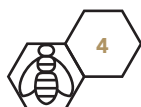
€50.65

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

**ADD
ALL-INCLUSIVE
UPGRADE**

€31.95

Standard open bar - 5 hours
Security Service - 5 hours
Toilet attendant
Villa Mdina Rental - 9 hours



Celebrity



COLD ITEMS

SEA

- Salmon & avocado mini bagel
- Sea bass ceviche, lemon & petit salad

LAND

- Mini waldorf salad
- Stir-fried vegetable wrap, mexican spread
- Egg mayo mini pitta

FARM

- Chicken galantine, liver & asparagus, crispy chorizo & apricot jam
- Assorted open sandwiches:**
 - Beetroot cured salmon, guacamole cream & cucumber
 - Roast beef & piccalilli cream
 - Chevre cheese & spicy tomato
- Smoked duck, apricot & chevre cream cheese navette

DESSERTS

- #Unordinary coffee
- Chocolate praline profiterole
- Fried hazelnut truffle
- Kannoli
- Banana caramel pan
- Minou waffle ice cream

STATIONS

- Mussel bar station
- Grazing bar
- Ice cream station

HOT ITEMS

SEA

- Squid ink arancina
- Seafood raviolini, soft herb cream
- Thai fish cakes, sesame asian dip
- Salmon, broccoli & leek pie

LAND

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

FARM

- Chicken wrapped in bacon
- Lamb chump, cilantro & mint crumb, cauliflower puree
- Pulled pork & manchego croque monsier
- Arancini beef ragu bolognese
- Pork cheek & chorizo croquette, spiced apple chutney
- Duck gyoza, hoisin sauce
- Chicken wontons, soy sesame dressing
- Beef wellington bite
- Sweet onion quiche

COFFEE STATION

- Tea & filtered coffee
- Mqaret
- Biskuttini
- Pastini
- Pasta Di Mandorla

CAKE TABLE

- Wedding cake 3 tier

2025

€52.50

2026

€55.65

2027

€58.80

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

ADD
ALL-INCLUSIVE
UPGRADE
€31.95

Standard open bar - 5 hours
Security Service - 5 hours
Toilet attendant
Villa Mdina Rental - 9 hours



Splendour



COLD ITEMS

SEA

- Tuna & pickled vegetables mini bun
- Prawn tartar, lemon gel tart
- Sweet pickled sardine, sweet tomato confit

LAND

- Broad bean, feta crumbs and nduja bruschetta
- Feta, pistachio ball, thyme roasted tomato, & onion marmalade blini
- Chevre cheese, fig chutney savoury scone

FARM

- Pork sando, katsu curry, fine cabbage, apple gel
- Chicken galantine, liver & asparagus, crispy chorizo, apricot jam
- Roast beef, gorgonzola crostina

DESSERTS

- Chocolate praline profiterole
- Choco berry
- Lemon marshmallow
- #Unordinary coffee
- Kannoli
- Minou kannolo ice cream
- Mini assorted magnums

COFFEE STATION

- Tea & filtered coffee
- Mqaret
- Biskuttini
- Pastini
- Pasta Di Mandorla

HOT ITEMS

SEA

- Butterfly crispy prawn
- Seafood & cheddar gougeres
- Seafood sausage, celeriac puree
- Steamed prawn dim sum, honey soy dressing
- Salmon, fennel, caramelised onion bake
- Mini fisherman's pot pie

LAND

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

FARM

- Pork cheek & chorizo croquette, spiced apple chutney
- Lamb koftas, tzatziki dip
- Chicken & chorizo brochette, zaatar marinade
- Mini beef slider, cheese & pickles
- Duck spring roll & Pineapple salsa
- Vegetable spring roll
- Steak & Guinness pie

STATIONS

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

CAKE TABLE

- Wedding cake 3 tier

2025

€59.95

2026

€62.25

2027

€65.50

Minimum 200 guests.

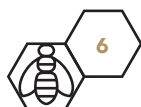
Prices per person and exclude VAT. Prices include 8 hrs of service.

**ADD
ALL-INCLUSIVE
UPGRADE**

**OFFER
€21.95**

Standard open bar - 5 hours
Security Service - 5 hours
Toilet attendant
Villa Mdina Rental - 9 hours

Discounted from €31.95 per person





COLD ITEMS

SEA

- Crab meat, egg mayo mini poppy seed rolls
- Salmon & avocado mini bagel
- Seabass ceviche, lemon & petit salad

LAND

- Cherry tomato, burrata & basil skewer
- Feta, pistachio ball, thyme roasted tomato & onion marmalade blini
- Chevre cheese, fig chutney savoury scone
- Beetroot hummus, pickled onion blini

FARM

- Pork terrine, apple gel
- Chicken galantine, liver & aparagus, crispy chorizo, apricot jam
- Broad bean, feta crumbs and nduja bruschetta
- Pork sando, katsu curry, apple gel
- Roast beef, gorgonzola crostina

DESSERTS

- Chocolate praline profiteroles
- #Unordinary
- Banana caramel pan
- Choco berry
- Kannoli small
- Baileys & milk chocolate ganache
- Mqaret
- Sorbet lemon

STATIONS

- BBQ Live Station
- Sushi & Dim Sum Bar
- My Cookie Dough Cart Station
- Antipasto on Busy Bee wall
- Ice-cream cart station

HOT ITEMS

SEA

- Butterfly crispy prawns
- Seafood sausage, celeriac puree
- Salmon, fennel, caramelised onion bake
- Mini fisherman's pot pie
- Steamed prawn dim sum, honey soy dressing

LAND

- Breaded brie wedges, apple compote
- Arancini funghi porcini
- Falafel, cilantro yoghurt
- Vegetable spring roll

FARM

- Pork cheek & chorizo croquette, spiced apple chutney
- Lamb koftas, tzatziki dip
- Chicken & chorizo brochette, za'atar marinade
- Buttermilk crispy chicken, truffle mayo, waffle
- Mini beef sliders, cheese & pickles
- Steak & guinness pie
- Duck spring rolls, pineapple salsa
- Char Siu Beef, Sesame Pak Choi, Teriyaki Steamed Bun
- Lamb & Apricot Tagine, Israeli Couscous

CAKE TABLE

- Champagne Tower
- Cake Wedding 4 Tier

COFFEE STATION

- Tea & Coffee Station
- Pastini
- Biskuttini
- Pasta Di Mandorla
- Torroncini
- Dolci Di Mandorla

2025

€66.30

2026

€68.50

2027

€71.05

Minimum 200 guests.

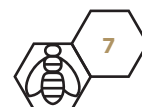
Prices per person and exclude VAT. Prices include 8 hrs of service.

**ADD
ALL-INCLUSIVE
UPGRADE**

**OFFER
€21.95**

Standard open bar - 5 hours
Security Service - 5 hours
Toilet attendant
Villa Mdina Rental - 9 hours

Discounted from €31.95 per person





COLD ITEMS

SEA

- Salmon & avocado mini bagel
- Seabass ceviche, lemon & petit salad
- Pressed octopus terrine
- Prawn tartar & lemon gel tart

LAND

- Seasonal vegetable caponata, pickled onion crostini
- Stir-fry vegetable wrap
- Feta, pistachio ball, thyme roasted tomato & onion marmalade
- Pea pannacotta, sundried tomato muffin

FARM

- Roast beef, gorgonzola crostina
- Parma ham, melon gel & parmesan verrine
- Smoked duck, apricot & chevre navette
- Chicken galantine, liver & asparagus, crispy chorizo, apricot jam
- Beef tartar mini tacos

DESSERTS

- Banana Caramel Pan
- Baileys & Milk Chocolate Ganache
- Mqaret
- Minou Cannolo Ice-Cream
- Mini Assorted Magnums

COFFEE STATION

- Pastini
- Biskuttini
- Pasta Di Mandorla
- Torroncini
- Dolci Di Mandorla
- Tea & coffee station
- Champagne tower

HOT ITEMS

SEA

- Thai fish cakes, sesame asian dipping sauce
- Mussel croquette
- Salmon wrapped in lardo
- Steamed prawn dim sum, honey soy dressing

LAND

- Sweet potato, gruyère cheese arancina
- Mini falafel sliders, pickled cucumber, sumac onions & pineapple dressing
- Arancini funghi porcini
- Pumpkin risotto, pumpkin puree & seeds

FARM

- Lamb chump, cilantro & mint crumbs, cauliflower puree
- Buttermilk crispy chicken, truffle mayo, waffle
- Beef satay, peanut sauce
- Steak & guinness pie
- Mini mac & cheese, pancetta, chives
- Duck spring rolls, pineapple salsa
- Vegetable spring roll
- Pulled pork, honey & mustard asian steamed bun
- Mini sausages (pork & applewood, lamb & feta, chicken & chorizo)

CAKE TABLE

- Cake Wedding 4 Tier

STATIONS

- Oyster & Prosecco Bar
- Beef Bar Live Station
- Local Gastronomy Heritage Station
- Delectable Wedding Dessert Bar Station
- Kannoli Station

2025

€74.75

2026

€76.85

2027

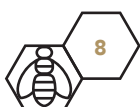
€78.95

Minimum 200 guests.

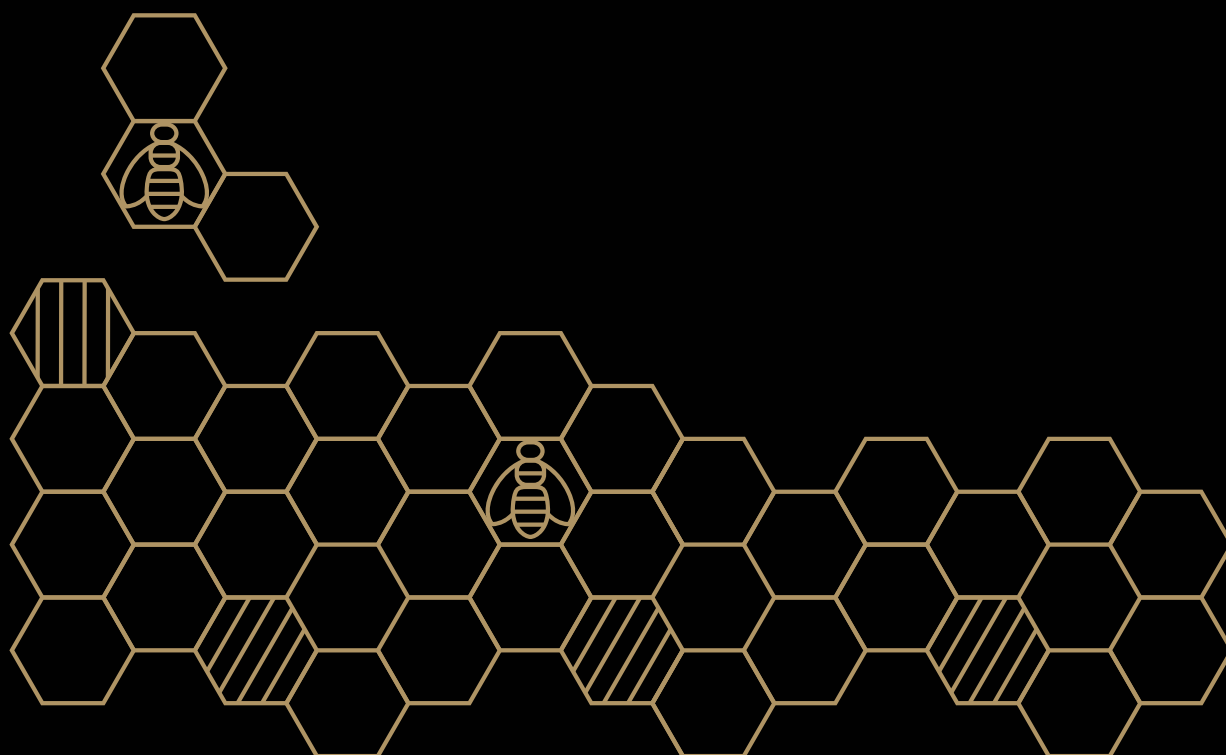
Prices per person and exclude VAT. Prices include 8 hrs of service.

ADD
ALL-INCLUSIVE
UPGRADE
€31.95

Premium open bar - 5 hours
Security Service - 5 hours
Toilet attendant
Villa Mdina Rental - 9 hours



FOOD *Stalls* & STATIONS



ANTIPASTO ON BUSY BEE WALL

€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, parmeeggiano 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.

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.

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

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.

PARMIGIANA WHEEL

€3.65

Fresh garganelli carbonara tossed in a Parmigiana wheel.

or

Fresh garganelli cacio e pepe tossed in a Parmigiana wheel.

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.

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.

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.

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.

KANNOLI STATION

€5.75

Traditional Busy Bee Kannoli (*small*) Classic ricotta-filled shells, dusted with powdered sugar.

Pistachio Filled Kannoli (*small*) Creamy ricotta with a nutty pistachio twist.

Traditional Sicilian Kannoli (*small*) Authentic ricotta filling encased in a flaky shell.

Nutella Filled Kannoli (*small*) Rich Nutella meets creamy ricotta in a crispy shell.

Kannoli Tower (*big*) A stunning centerpiece of Kannoli delights.

Kannolo Verrine Modern twist with layered ricotta and pastry.

Kannolo Mini Cupcakes Bite-sized Kannoli bliss.

Toppings Galore: Crushed hazelnuts, pistachios, orange strips, chocolate chips, Nutella, pistachio spread, and icing sugar.

With our Kannoli station, every bite is a celebration of tradition, innovation, and pure indulgence. Let us elevate your event with the timeless charm of Maltese desserts, leaving your guests enchanted and satisfied.

KANNOLI WALK-THROUGH LIVE FILLING

€3.75

Experience our walk-through live filling Kannoli on your special day. Imagine our charming attendant strolling through your wedding event with a specially designed Kannoli filling box, ready to serve your guests with our famous Kannoli. Watch as each Kannolo is expertly filled before your guests' eyes, ensuring freshness and flavour.

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.

LITTLE BEES STATION

€18.95

Make sure the little ones celebrating your special day are also well catered for with our Little Bees Station.

This station is a dream come true for children, including Nutella & smarties brownies, coloured sparkle doughnuts, Kinder & Kitkat cupcakes, Kiddy chocolate bars, coloured cake pops, smiley cookies, marshmallow lollies and ice-cream cake cones.



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

Special **DIET** PACKAGE

Let us take care of all your special guests with our inclusive dining package, ensuring everyone's unique needs are met with care and attention.

BITES

An assortment of
6 cold canapes
& 6 hot canapes

SWEET

An assortment of
2 dessert items

€37.95

Prices per person and exclude VAT.

PRE *Wedding* LEAVING THE HIVE

Start your journey with savoury bites and sweet delights

BITES

ASSORTED

BLT (Bacon, Lettuce and Tomato Slider)
Chicken Caesar Triple Decker Sandwich
Devilled Eggs
Gorgonzola Pistachio Choux Bun
Mini Savory Croissants Mozzarella, Tomato & Rucola
Salmon & Avocado Mini Bagel
Smoked Beef Brisket, Spiced Tomato Chutney Mini Baguette
Smoked Duck, Apricot, Cream Cheese Navette
Tuna & Pickled Vegetables Mini Buns

SWEET BITES

Assorted Macaroons
Cassatina

€10.31

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

Smash cheeseburgers & Fries

€3.95

Minimum 100 pax.
Prices per person and exclude VAT.

Fingerfood

OTHER FINGERFOOD LISTED
ON THE FOLLOWING PAGE

COLD DELIGHTS

FARM

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

LAND

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

SEA

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

DESSERT

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

HOT DELIGHTS

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
Vegetable & tofu gyoza, soy sesame sauce
Vegetable samosa, curry dip
Vegetable spring roll

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
Thai fish cake, sesame asian dip
Prawn tartar & lemon gel tart

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
Beef gyoza, hoisin sauce
Chicken samosas
Chicken gyoza
Duck spring roll & pineapple salsa
Crispy duck gyoza, hoisin dip
Chicken wontons, soy sesame sauce

SUSHI

Chicken Urumaki Roll Sushi rice, nori, crispy chicken, cucumber, cream cheese, crispy crumbs, kewpie mayo
Ebi Dragon Sushi rice, nori, avocado, asparagus, ebi prawn, chilli, tobiko, sesame seeds, kewpie mayo
Hoso Maki Sushi Rice, nori, tuna
Saku Roll Sushi Rice, nori, tuna mix, sliced tuna, cucumber, tobiko, spicy mayo
Sake Maki Sushi rice, nori, salmon mix, sliced salmon, cream cheese, avocado, kewpie mayo
Tekka Maki Sushi rice, nori, salmon, cucumber, sesame seeds
Tempura Roll Sushi rice, nori, tempura prawn, cucumber, sesame seeds

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

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

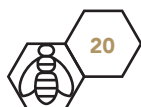
Panache of vegetables

Roast potatoes

Plated Dessert

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

Coffee & petit fours station



Seated menu dishes

STARTERS

- Sesame Tuna Tataki, Wakame, Broccoli Tempura, Caviar Dressing
- Ravioli Funghi Porcini, Pulled Pork, Truffle Cream Sauce
- Pumpkin Risotto, Smoked Butter, Pecorino Shavings & Pumpkin Seeds
- Potato & Artichoke Soup, Potato Crisps, Crispy onions
- Pork Terrine, Apple Cream Millefoglie, Spicy Apple Chutney, Fig Salad
- Parma Ham & Minted Melon, Petit Salad, Nordic Bread, Fig Jam
- Pan Seared Scallops, Fresh Apple Salad, Scallop Broth
- Pan Fried Quail Breast, Pea Pannacotta, Mushy Peas, Tangy Fruit Compote
- Local Breaded Goat Cheese, Spicy Tomato Chutney, Crushed Minted Peas, Petit Grape Salad
- Fresh Garganelli, Pulled Beef, Oyster Mushrooms, Beef Jus
- Fresh Calamarata Pasta, Spring Onions, Cherry Tomatoes, Black Mussels, Prawn Bisque
- Cream of Cauliflower Soup, Smoked Cheese, Caramelized Onions
- Chicken Galantine, Liver & Asparagus, Toasted Brioche, Apricot Jam, Crispy Pancetta, Micro Herbs
- Camaroli Risotto, Local Red Prawns, Courgettes, Asparagus Tips
- Butter Nut Squash Soup, Toasted Pistachios
- Buffalo Mozzarella, Basil dressing, Cherry Tomato Confit, Tomato Gel
- Broccoli & Cheddar Beignets, Roasted Courgette and Aubergines, Mixed Leaves, Honey, Soy Dressing
- Beetroot Cured Salmon, Citrus salad, Lime Dressing, Crispy Pancetta

DESSERT

- Baked White Chocolate Cheese Tart, Raspberry Coulis, Grated White Chocolate
- Champagne & Peach Mousse with Almond Crumble, Dried Meringues, Whipped Chocolate Ganache Dusted with Rose Powder
- Chocolate & Caramel Bar with Coffee Whipped Ganache, Rum Cake & Chocolate Sauce
- Hazelnut Tart with Apple and Mascarpone Bavarois, Spicy Crumble and Apple Cinnamon Sauce
- Lemon Curd with Coconut & Lemongrass Cream, Balsamic Reduction, Strawberry Compote
- Mandarin Baked Crème with Black Sesame Financier, Yuzu Gel, Coconut Ganache & Tahini White Chocolate Powder
- Orange & Almond Tart, White Chocolate Powder, Honey Anglaise & Vanilla Bean Mousse
- Tiramisu with Coffee Infused Ladyfingers, Velvety Mascarpone & a Dusting of Cocoa Powder

MAINS

- Battered Cod, Mushy Peas, Parmentier Potatoes, Tartar Dressing
- Beef Tenderloin Medallions, Garlic Mash, Parsnip Puree, Grilled Baby Vegetables, Thyme Jus
- Beef Rib-eye, Potato Mash, Thyme Jus & Panache of Vegetables
- Braised Beef Cheeks, Sweet Potato Mash, Baby Vegetables, Jus
- Chicken Breast Sous Vide, Sweet Potato Mash, Wilted Greens, Red Wine Jus
- Classic Beef Wellington, Fondant Potatoes, Spinach puree, Rosemary Jus
- Grilled Chicken Thigh, Crispy Parma, Fresh Mozzarella, Herb Tomato Fondue
- Grilled Fillet of Pork, Pork & Chorizo Croquette, Garlic Mash, Root Vegetables, Honey & Mustard Jus
- Herb Crusted Salmon, Dill Mash, Carrot & Ginger puree, Edamame Beans, Saffron Cream
- Lamb Chump, Stewed Chickpeas, Olive Tapenade, Cauliflower puree, Roasted Garlic Jus
- Pan Seared Grey Meagre, Dill Mash, Ratatouille, Confit Tomato Salsa
- Poached Sea Bass, Creamed leeks & Pak choi, Crushed New Potatoes, Herb oil
- Pumpkin Risotto, Smoked Butter, Pecorino Shavings & Pumpkin Seeds
- Rolled Chicken, Mushroom & Pecorino Farce, Garlic Mash, Root Vegetables, Thyme Jus
- Slow Roasted Pork Belly, Cheek & Chorizo Croquette, Celeriac Puree, Spicy Apple Jus
- Vegan Wellington, Herb Polenta, Root Vegetables, Tomato Fondue
- Vegetarian Vegetable Stir-Fry & Tofu, Jasmine Rice & Sesame Seed, Green Onion Garnish



Beverage

Packages

DRAUGHT BEER

Heineken, Moretti, Cisk & Cisk Excel

€2.25
per person

Available only in conjunction with our Open Bar.
Supplementary charge after 4 hours.
Prices are based on a minimum of 200 guests.
Prices per person and exclude VAT.

CHAMPAGNE TOWER

Moët champagne stunningly set up as a tower with Timeless collection glasses

€9.00
per person

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

STANDARD OPEN BAR

WELCOME DRINK

Prosecco

WINE

Pinot Grigio & Merlot

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, Avera, 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.

PREMIUM OPEN BAR

WELCOME DRINK

Prosecco

WINE

Pinot Grigio & Merlot

WHISKY

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

VODKA

Smirnoff & Grey Goose

GIN

Gordon's Dry Gin, Hendrick's Gin & Bombay

RUM

Malibu, 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, Avera, Limoncello, Passoa, Jägermeister, Frangelico

OTHER

Water, Soft Drinks, Juices, Red Bull, 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.

THE FASHIONABLE GIN BAR

Treat your guests to our trending Fashionable Gin Bar. Say cheers with premium gin brands such as Hendricks, Gin Mare, Silent Pool, Monkey 47, Pink Gin and Homemade infused gin. Gin brands may be revised to your preference.

This package includes a stylishly setup bar, suitable to chosen venue, bar staff, bar stools, bar staff, gin glasses, garnish, straws, ice and napkins.

€14.50
per person

Price is based on 4 - 5 hours of service.
Prices are based on a minimum of 200 guests.
Prices per person and exclude VAT.

DON JULIO BAR

Say "I do" to the legendary tequila experience, with a story dating back to 1942. An impressive Don Julio cart setup, adding to the glamour of your special day and an authentic taste of Mexican tequila.

€16.95
per person

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

APEROL BIKE

A zest of fun and flavour as we serve Aperol Spritz from a dazzling bike, setup with oranges and branded Aperol Spritz glasses.

€4.50
per person

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

PROSECCO ON BUSY BEE WALL

Premium Prosecco with berries set up on an impressive acrylic vertical wall

€2.45
per person

Supplementary charge after 1.5 hours
Prices are based on a minimum of 200 guests.
Prices per person and exclude VAT.

THE CHIC COCKTAIL BAR

A colourful selection of 8 cocktails (6 alcoholic and 2 mocktails), created live and served fresh on order from the moment the newly weds arrive at the venue, where they will be greeted with their favourite cocktail.

Only premium, branded and established spirits are used in the creation of our cocktails. There are 4 bar set ups to choose from, with some options at an extra charge. The Stylish Cocktail Bar package includes all necessary staff, alcohol, juices, mixers, fresh fruit, equipment, glassware and ice.

€7.00
per person

Price is based on 4 - 6 hours of service.
Prices are based on a minimum of 200 guests.
Prices per person and exclude VAT.

THE SOPHISTICATED WHISKY BAR

An elegant range of whisky, complemented by Busy Bee single origin dark chocolate. An amazing set up and pairing, as dark chocolate intensifies the whisky's flavours. Our whisky range includes the brands Dalwhinnie 15 Y.O., Glenfiddich 12 Y.O., Glenmorangie 10 Y.O., Balvenie 12 Y.O. & Monkey Shoulder.

Bar setup, bar attendants and complimenting single origin dark chocolate and cigars are included as part of this package.

€7.00
per person

Price is based on 2 hours of service.
Prices are based on a minimum of 200 guests.
Prices per person and exclude VAT.

THE WINE BAR

An elegant Wine Bar setup with a selection of easy-drinking wines, accompanied by an assortment of berries. Served in upgraded wine glasses and available for a minimum of 200 guest with 1.5hrs of service. Our wine selection includes Medina DOC Chardonnay, Neropasso Veneto, Falanghina IGT, Primitivo Salento IGT, Merlot Piera 1899 & Sauvignon Piera 1899.

€5.20
per person

Supplementary charge after 1.5 hours
Prices are based on a minimum of 200 guests.
Prices per person and exclude VAT.



▲ PROSECCO ON BUSY BEE WALL page 23



▲ ANTIPASTO ON BUSY BEE WALL page 10



▲ PINSA ROMANA STATION page 11



▲ BUSY BEE LOUNGE



▲ BUSY BEE DECK



Terms & Conditions

PRICING & BILLING

- Set Menu prices include all food items, 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 30 days from date of issue.
- The company reserves the right to revise all prices and conditions in the brochure to compensate for increased costs, inflation, ongoing market rates, etc.
- 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.
- Provisional booking is for maximum 2 weeks.

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: €20.00 per hour, waiters & kitchen hands: €15 per hour excl. VAT.

DEPOSITS & CANCELLATIONS

- Payment schedule:
 - A deposit of €1,500 is due on the date of signing of the agreement;
 - An additional deposit of €1,500 when Villa Mdina is chosen on the 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 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.
- 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.
- If Villa Mdina is rented, licensed and insured security is to be provided by Busy Bee for min. 5 hours, 2 guards at €100 each. After the initial 5 hour fee, €25 per hour per guard applies.

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


VILLA MDINA
NAXXAR

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









Let's
talk!

sales@busybee.com.mt

+356 2334 4000

busybee.com.mt

Find us on  



Malta Business Awards
Winner 2022 & 2023
Best Family Business 2022
Bronze SME of the Year 2023



Busy Bee

EST 1933