



# Busy Bee

EST 1933

*Happy Moments*  
2026  
WEDDING MENUS





▲ **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 2026 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.

FEATURE	DESCRIPTION
Character "Timeless Elegance"	Past the unimposing façade, the luxurious interiors & timeless elegance will make any experience memorable
Canopies & Gazebos	Apart from providing a picturesque setting, the four canopies & gazebos provide shade in Summer and protection from the elements in Winter
Bars	The fully equipped refrigerated outdoor bars, dressed in travertine and equipped with a canopy are ideal for chic Summer Weddings & Events
Safety Deposit Box	A Safety deposit box to store your valuables puts your mind at rest and lets you enjoy your celebration without extra worries
Kitchen	A fully equipped industrial kitchen allows for food to be cooked on site minutes before serving and is then served at the perfect temperature
Extraction Hood	The kitchen is equipped with an extraction hood system to ensure that fumes and odours from the kitchen do not seep into the guest's area
Industrial Dishwasher	Our kitchen is equipped with an industrial dishwasher, washing and rinsing at 65 degrees (in line with hygiene standards), to ensure that all glassware is always lipstick free and that crockery is always sparkling clean and free from bacteria
Dedicated Drinks Storage	A dedicated storage for spirits and drinks restricts access to staff and allows access only to those in charge
Bride's Room	A fully air-conditioned lockable room, enjoying an outside balcony, a walk-in wardrobe and a bathroom. It is the ideal place for some privacy and to store souvenirs, gifts & personal effects
Super Silent Generator	A diesel powered, 'super silent' generator is always on standby and kicks in within seconds from an electrical outage
Central Location	A central location within the heart of Malta. Naxxar is easily accessible and well connected to the main arterial roads
Parking	Street parking available within the adjacent roads
Water & Electrical Supply	Villa Mdina does not impose any restrictions on the volume of water or electricity consumed during the function
Waste Disposal Facilities	Waste can be disposed of in appropriate skips in inconspicuous locations away from guests
Mature Garden	Meticulously maintained garden with mature olive trees and wide open spaces to allow for free movement. Garden is set on one level to keep guest together and it is well-lit throughout so that every corner can be enjoyed
Photography	The state of the art, multidirectional lighting, makes it easier for your photographer to take stunning shots. Furthermore, amenities such as the Fountain, the Alley Way, the Paintings room and the Fireplace provide unique backdrops for photography and videography
Indoor & Outdoor Areas	Weather is usually the most overlooked risk organisers take. The large indoor area provides shelter from the scorching heat in Summer and freak storms in Autumn, winds and rain in Winter. Whilst the outdoor area allows guests to appreciate the clear nights even in Winter. With us your celebration will be enjoyed by your guests irrespective of the weather conditions!
BBQ area	The area is equipped with all the necessary equipment, including a wash hand basin with a hot and cold-water supply according to hygiene standards
Audio	Powerful performance BOSE system
Visual	An 80inch LED backlight monitor 24/7 proof
Air Conditioning	The fully air-conditioned main hall ensures that your guests can properly enjoy the wedding in a comfortable temperature both in Summer and Winter
Environmentally Friendly	Villa Mdina prides itself that the garden irrigation system uses rain water and the venue is equipped with a 12kWp photovoltaic plant
Flexible Layout	Whilst the Venue allows for all the guest to gather in the main hall to mingle, a number of smaller rooms allow guests to 'escape' from the hustle and bustle of the main hall into cosy niches of tranquillity. Furthermore, the unique layout provides ample possibility for creative and unique setups and food stations.
Rest Room and Cloak Room Attendant	Our accessible for all restrooms also include a nappy changer and the restroom attendant will ensure that the facilities remain clean throughout the event
Wi-Fi	
Stairs & other	Various locations include readily available decor

Compare Villa Mdina key features to other venues.

VILLA MDINA							
Available	Cost	Available	Cost	Available	Cost	Available	Cost
✓	FREE		€		€		€
✓	FREE		€		€		€
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Scan the QR code for virtual walk-through.

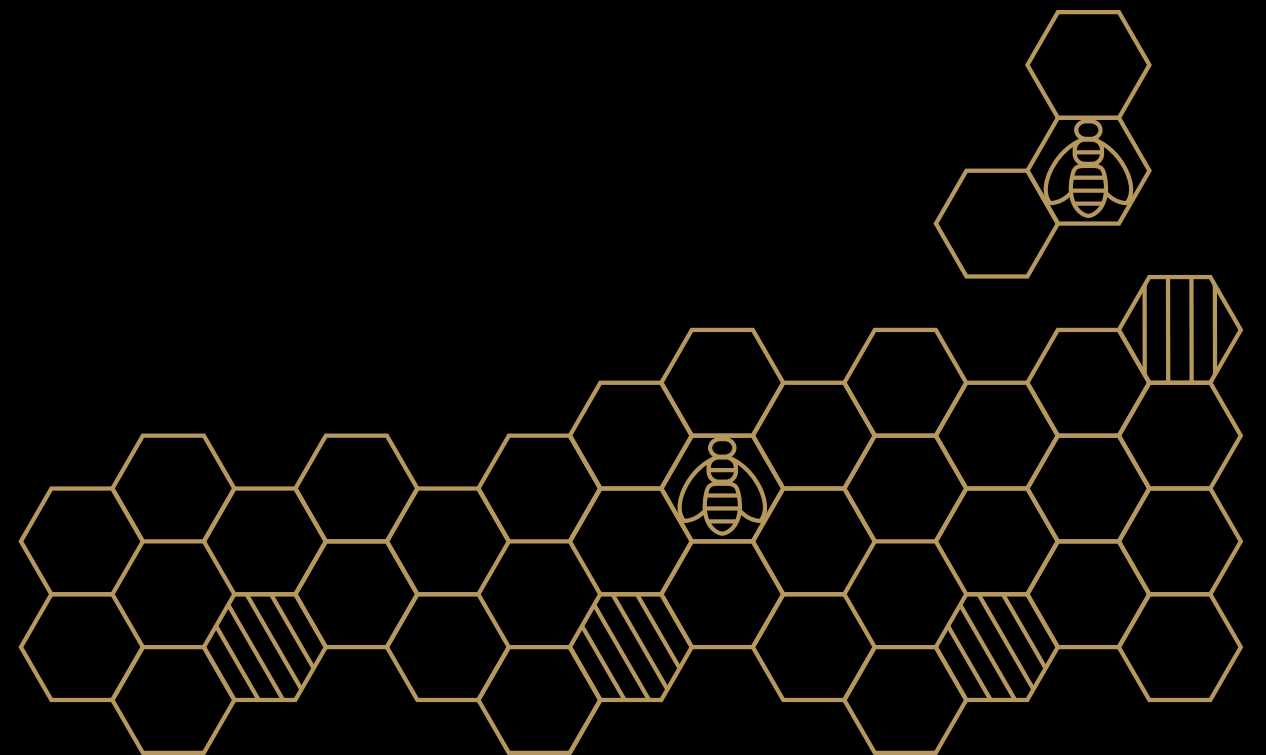
Discover Villa Mdina and other venues catered by Busy Bee.

[busybee.com.mt/venues](https://busybee.com.mt/venues)



# RECEPTION

*Menus*



# Elegance



# Celebrity



## 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 & musatard 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

## 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

2025 €52.50    2026 €55.65    2027 €58.80

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

## 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 monsieur
- 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

**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

# Zephyr



## 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 & asparagus, 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	2026	2027
€59.95	€62.25	€65.50

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

**ADD  
ALL-INCLUSIVE  
UPGRADE**

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

**OFFER  
€21.95**

Discounted from €31.95 per person

2025	2026	2027
€66.30	€68.50	€71.05

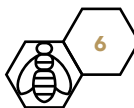
Minimum 200 guests.  
Prices per person and exclude VAT. Prices include 8 hrs of service.

**ADD  
ALL-INCLUSIVE  
UPGRADE**

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

**OFFER  
€21.95**

Discounted from €31.95 per person



# Starlight



## 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 & aparagus, 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

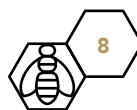
2025	2026	2027
€74.75	€76.85	€78.95

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, 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.

## 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, Maldon 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

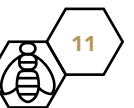
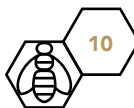
€6.30

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

Saku roll, sake maki, tekka maki, hosu 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.

### 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.

## TIRAMISU WEDDING STATION

€5.00

Delight in our Tiramisu Wedding Station, where each spoonful of these unique creations celebrates love and indulgence. Paired with luxurious liqueurs, these sweet treats are the perfect way to end your special day.

#### Classic Tiramisu

A timeless blend of mascarpone, espresso-soaked ladyfingers, and cocoa.

#### Cherry Tiramisu

Mascarpone and fresh cherries, finished with a splash of cherry liqueur.

#### Limocello Tiramisu

Citrusy limocello combined with creamy mascarpone for a refreshing twist.

#### Biscoff Tiramisu

Caramelized Biscoff cookies layered with mascarpone for a spiced indulgence.

#### White Chocolate & Salted Caramel Petit Tiramisu

Creamy white chocolate and salted caramel for a perfect balance of sweet and savory.

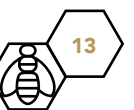
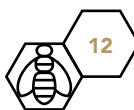
#### Cookie Tiramisu Sandwich

Soft cookies filled with mascarpone cream.

#### Pistachio & Katafi Tiramisu Verrine

Crunchy katafi and rich pistachios in a Mediterranean-inspired verrine.

Pair with **Amaretto, Limocello, Baileys, or Cherry Liqueur** for an extra touch of luxury.



## 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

### Classics Crepes

Delight in perfectly made, thin, and golden crepes, ready to be filled with a variety of decadent options, including three rich types of Belgian chocolate or Nutella, for a heavenly hazelnut finish.

### Belgian Waffles

Crispy on the outside and soft on the inside, our Belgian waffles are topped with cannoli pieces and creamy ricotta, paired with a burst of Forest of the Fruit for a delightful mix of textures and flavors.

### Toppings & Condiments

Choose from a wide array of indulgent toppings to personalize your creation:

- Mini marshmallows for a fun, gooey bite
- Crushed Oreos for a crunchy, chocolatey kick
- Chocolate chips that melt into every bite
- Caramel for a smooth, buttery sweetness
- Seasonal fruits like strawberries, blueberries, and more, to add a fresh, tangy twist

A customizable, sweet experience perfect for satisfying all your cravings!

## 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.





Scan the QR code to view video.



# 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.

## After PARTY KEEP THE BUZZ GOING

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

### SMASH CHEESEBURGERS

with Fries

**€3.95**

Minimum 100 pax. Prices per person and exclude VAT.

### SHOT CART

Supplied with alcohol from Open Bar

**€380**

Available for the duration of the After Party.



## 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 fraiche  
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 bavarois, 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

# Seated menu dishes

## STARTERS

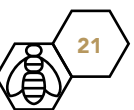
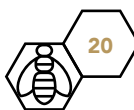
- Sesame Tuna Tataki, Wakame, Broccoli Tempura, Caviar Dressing
- Ravioli Fungi Porcini, Pulled Pork, Truffle Cream Sauce
- Pumpkin Risotto, Smoked Butter, Pecorino Shavings & Pumpkin Seeds
- Potato & Artichoke Soup, Potato Crisps, Crispy onions
- Pork Terrine, Apple Cream Millefoglie, Spicy Apple Chutney, 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
- Carnaroli 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, 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.

### 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, Averna, 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.

### THE CHIC COCKTAIL BAR

A colorful 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.

### 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

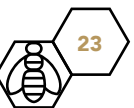
Supplementary charge after 1.5 hours. Prices are based on a minimum of 200 guests. Prices per person and exclude VAT.

### THE 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



▲ GRAZING BAR page 10



▲ GRAZING BAR page 10



▲ APEROL BIKE page 23

# 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.
- Law states that events exceeding 100 persons must have a first aider. A package including two first aiders is at €375, a package including one first aider and one nurse is at €400.

## 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.



▲ SEATED MENUS page 20



▲ PARMIGIANA WHEEL page 12

Discover Villa Mdina  
and other venues catered  
by Busy Bee.  
[busybee.com/venues](https://busybee.com/venues)



Scan the QR code to find  
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