



**Busy Bee**

EST. 1933

# Weddings & Private Dining Menus

2026



# 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.

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## 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 & 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.







# Wedding Reception

## 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, Hummus Spread
- Gorgonzola, Pistachio Choux Bun

#### FARM

- Pork Sando, Katsu Curry, Fine Cabbage, Apple Gel
- Roast Beef & Piccalilli Cream Open Sandwich
- Broad Bean, Feta & Nduja Bruschetta

### COFFEE STATION

- Tea & Filtered Coffee
- Mqaret
- Biskuttini
- Pastini
- Pasta Di Mandorla

### CAKE TABLE

- Wedding Cake 3 Tier

### HOT ITEMS

#### SEA

- Mussel Croquette
- Salted Cod Bandade, Garlic Parsley Aioli
- Salmon, Fennel & Caramelised Onion Bake
- Torpedo Prawn, Tartar Sauce
- Mini Tuna, Pumpkin Pie

#### LAND

- Breaded Brie Wedge, Apple Compote
- Vegetable & Tofu Gyoza, Soy Sesame Dressing
- Sweet Onion Quiche
- Loaded Potato Skins, Smoked Cheese, Crème Fraiche
- Falafel, Cilantro Yoghurt

#### FARM

- Pulled Pork & Manchego Croque Monsieur
- 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
- Chicken Wrapped In Bacon
- Sweet Corn, Ementhal, Gammon Croquette, Salsa Brava

#### DESSERTS

- Cassatina
- Mandarin & Date Crumble
- #Unordinary Coffee
- Fried Hazelnut Truffle
- Kannoli
- Minou Waffle Ice Cream

### STATIONS

- Pinsa Romana Station



2026 €52.80  
2027 €55.45  
2028 €58.30

BASED ON 0 - 200PAX

2026 €57.65  
2027 €60.55  
2028 €63.60

ALL-INCLUSIVE UPGRADE

€31.95

Standard Open Bar - 5 hrs  
Security Service - 5 hrs  
Toilet Attendant  
Villa Mdina Rental - 9 hrs

On all menus

Prices Exclude VAT. Prices Include 8 Hrs Of Service.





## CELEBRITY

### COLD ITEMS

#### SEA

- Beetroot Marinated Salmon, Chevre Cream Crostina
- Crab Meat & Egg Mayo Mini Poppy Seed Roll
- Prawn Tartar, Lemon Gel Tart

#### LAND

- Mini Waldorf Salad
- Egg Mayo Mini Pitta
- Stir-Fry Vegetable Wrap, Hummus Spread
- Gorgonzola Pistachio Choux Bun

#### FARM

- Smoked Duck, Apricot & Chevre Cheese Navette
- Pork Sando, Katsu Curry, Fine Cabbage, Apple Gel
- Potato Skins, Horseradish Cream, Pepper Crusted Veal

#### DESSERTS

- #Unordinary Coffee
- Chocolate Praline Profiterole
- Fried Hazelnut Truffle
- Kannoli
- Banana Caramel Pan
- Minou Waffle Ice Cream

#### STATIONS

- Grazing Bar
- Ice Cream Station

### HOT ITEMS

#### SEA

- Squid Ink Arancina
- Steamed Prawn Dim Sum, Honey Soy Dressing
- Thai Fish Cake, Sesame Asian Dip
- Salmon, Broccoli & Leek Pie

#### LAND

- Loaded Potato Skin, Smoked Cheese, Crème Fraiche
- Mini Falafel Slider, Pickled Cucumber, Sumac Onions, Pineapple Dressing
- Asparagus & Ricotta Pie
- Grilled Halloumi, Red Pepper Remoulade

#### FARM

- Chicken Wrapped In Bacon
- Lamb Chump, Cilantro & Mint Crumb, Cauliflower Puree
- Pulled Pork & Manchego Croque Monsier
- Arancini Ragù
- Pork Cheek & Chorizo Croquette, Spiced Apple Chutney
- Duck Gyoza, Hoisin Sauce
- Mini Mac & Cheese, Pancetta Bites
- Chicken & Chorizo Brochette, Zaatar Marinade
- Mini Beef Slider, Cheese & Pickles

#### COFFEE STATION

- Tea & Filtered Coffee
- Mqaret
- Biskuttini
- Pastini
- Pasta Di Mandorla
- Torroncini

#### CAKE TABLE

- Wedding Cake 3 Tier



MINIMUM OF 200 PAX

2026 €61.20

2027 €64.10

2028 €67.10

0 - 200 PAX

2026 €68.80

2027 €72.25

2028 €75.85

ALL-INCLUSIVE UPGRADE

€31.95

Standard Open Bar - 5 hrs

Security Service - 5 hrs

Toilet Attendant

Villa Mdina Rental - 9 hrs



*On all menus*

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# SPLENDOUR

## COLD ITEMS

### SEA

- Prawn Tartar, Lemon Gel Tart
- Smoked Salmon Ricotta Roulade, Almond Macaroon, Lemon Cream
- Seabass Ceviche, Pickled Cucumber, Petit Salad

### LAND

- Feta, Pistachio Ball, Thyme Roasted Tomato, & Onion Marmalade
- Chevre Cheese, Fig Chutney Savoury Scone

### FARM

- Chicken Galantine, Liver & Asparagus, Crispy Chorizo, Apricot Jam
- Roast Beef, Gorgonzola Crostina
- Mini Multigrain Cake, Mushroom Duxelle, Beef Pastrami, Balsamic Pearls
- Broad Bean, Feta & Nduja Bruschetta

### 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
- Torroncini

## HOT ITEMS

### SEA

- Steamed Prawn Dim Sum, Honey Soy Dressing
- Salmon, Fennel & Caramelised Onion Bake
- Salmon, Broccoli & Leek Pie
- Peppered Fried Calamari, Tartar Sauce
- Salted Cod Brandade, Garlic Parsley Aioli
- Marinated Prawn Skewer

### LAND

- Breaded Brie Wedge, Apple Compote
- Arancini Pomodoro & Mozzarella
- Arancini Funghi Porcini
- Grilled Halloumi, Red Pepper Remoulade
- Mini Falafel Sliders, Pickled Cucumber, Sumac Onions & Pineapple Dressing
- Sweet Onion Quiche

### FARM

- Lamb Koftas, Tzatziki Dip
- Chicken & Chorizo Brochette, Zaatar Marinade
- Mini Beef Slider, Cheese & Pickles
- Duck Spring Roll & Pineapple Salsa
- Steak & Guinness Pie
- Pulled Pork Slider, BBQ Glaze

### STATIONS

- Premium BBQ Grill
- Parmigiano Reggiano Wheel Pasta Station
- The Sweet Affair

### CAKE TABLE

- Wedding Cake 3 Tier



MINIMUM 200 PAX

2026 €71.80  
2027 €75.50  
2028 €79.25

BASED ON 0 - 200PAX

2026 €82.35  
2027 €86.50  
2028 €90.80

ALL-INCLUSIVE UPGRADE

€31.95

Standard Open Bar - 5 hrs  
Security Service - 5 hrs  
Villa Mdina Rental - 9 hrs  
Toilet Attendant

# ZEPHYR

## COLD ITEMS

### SEA

- Salmon Gravalax, Mustard Cream, Herring Caviar
- Potato Skins, Avocado Cream, Lobster
- Snow Crab, Pomegranate, Coriander, Mustard Tartlet

### LAND

- Cherry Tomato, Burrata & Basil Skewer
- Feta, Pistachio Ball, Thyme Roasted Tomato & Onion Marmalade
- Chevre Cheese, Fig Chutney Savoury Scone
- Beetroot Hummus, Pickled Onion

### FARM

- Lamb Fillet, Pickled Beetroot, Feta Cream, Lemon Flat Bread
- Chicken Galantine, Liver & Asparagus, Crispy Chorizo, Apricot Jam
- Roast Beef, Gorgonzola Crostina
- Pesto Shortbread, Vitello Tonnato, Anchovy Cream, Capers Berries
- Chickpea Panisse, Blue Berry Compote, Smoked Duck

### DESSERTS

- Chocolate Praline Profiteroles
- Baileys & Milk Chocolate Ganache
- Mqaret
- Kannoli
- Choco Berry
- Mascarpone Verrine

## HOT ITEMS

### SEA

- Salmon, Fennel & Caramelised Onion Bake
- Steamed Prawn Dim Sum, Honey Soy Dressing
- Salmon Wrapped In Lardo
- Mussel Au Gratin
- Mini Mushroom, Brie, Prawn Tart

### LAND

- Breaded Brie Wedges, Apple Compote
- Arancini Cacio e Pepe
- Onion Bhaji, Pineapple Chutney
- Vegetable & Tofu Gyoza, Soy Sesame Dressing

### FARM

- Pork Cheek & Chorizo Croquette, Spiced Apple Chutney
- Buttermilk Crispy Chicken, Truffle Mayo, Waffle
- Duck Spring Rolls, Pineapple Salsa
- Veal Saltimbocca
- Chicken Lollipop, Honey Soy Sesame Dip
- Pulled Beef Slider, Picalilli Mayo
- Surf & Turf Skewer, Chimichurri Dip
- Lamb Chump, Cilantro & Mint Crumbs, Cauliflower Puree

### CAKE TABLE

- Champagne Tower
- Cake Wedding 4 Tier

### COFFEE STATION

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

## WELCOME DRINK SPECIAL

- Antipasto On Busy Bee Wall

## STATIONS

- Premium BBQ Live Station
- Sushi & Dim Sum Bar
- Tiramisu Bar

## ROAMING LIVE STATIONS

- Kannoli Live Filling Station



MINIMUM OF 200 PAX -

2026 €80.00  
2027 €84.00  
2028 €88.30

0 - 200 PAX

2026 €93.95  
2027 €98.65  
2028 €103.60

ALL-INCLUSIVE UPGRADE

€21.95 Offer

Standard Open bar - 5 hrs  
Security Service - 5 hrs  
Villa Mdina Rental - 9 hrs  
Toilet Attendant

On all menus

Prices Exclude VAT. Prices Include 8 Hrs Of Service.



On all menus

Prices Exclude VAT. Prices include 8 Hrs Of Service.





## STARLIGHT

### COLD ITEMS

#### SEA

- Tuna Tataki, Wakame, Wasabi Mayo, Wonton Crisp
- Lobster Tart, Mango Textures
- Salmon Gravalax, Mustard Cream, Herring Caviar
- Prawn Tartar, Lemon Gel Tart
- Saku Roll – Sushi Rice, Nori, Tuna Mix, Sliced Tuna, Cucumber, Tobiko, Spicy Mayo

#### LAND

- Feta, Pistachio Ball, Thyme Roasted Tomato & Onion Marmalade
- Mini Olive Polenta Cake, Goat Cheese, Olive Tapenade
- Avocado Mushroom & Caramelized Onion Crostini
- Beetroot Hummus, Pickled Onion Blini

#### FARM

- Pesto Shortbread, Vitello Tonnato, Anchovy Cream, Capers Berries
- Mini Multigrain Cake, Mushroom Duxelle Cream, Beef Pastrami, Balsamic Pearls
- Lamb Fillet, Pickled Beetroot, Feta Cream, Lemon Flat Bread
- Beef Tartar, Honey Soy Dressing, Wonton Crisp

#### DESSERTS

- Banana Caramel Pan
- Mqaret
- Mini Assorted Magnums
- Lemon Marshmallow
- Baked Cheesecake Bites

#### COFFEE STATION

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

### On All Menus



Prices Exclude VAT. Prices Include 8 Hrs Of Service.

### HOT ITEMS

#### SEA

- Snow Crab, Lemon, Chili Mini Tart
- Teriyaki Salmon Skewer
- Seared Scallop, Parsnip Puree
- Poached Lobster, Lemon Butter

#### LAND

- Assortment Of Arancini:
  - Cacio E Pepe
  - Fungi Porcini
  - Pomodoro & Mozzarella
- Vegetable & Tofu Gyoza, Soy Sesame Dressing
- Breaded Brie Wedges, Apple Compote
- Loaded Potato Skins, Smoked Cheese, Crème Fraiche
- Sweet Onion Quiche

#### FARM

- Lamb Chump, Cilantro & Mint Crumbs, Cauliflower Puree
- Buttermilk Crispy Chicken, Truffle Mayo, Waffle
- Beef Satay Skewer, Peanut Sauce
- Mini Mac & Cheese, Pancetta Bites
- Surf & Turf Skewer, Chimichurri Dip
- BBQ Pork Belly Skewer
- Beef Wellington Bite
- Pulled Pork Slider, BBQ Glaze
- Maltese Sausage, Peppered Cheeselet, Bacon Jam Burger

#### CAKE TABLE

- Cake Wedding 4 Tier
- Champagne tower

### STATIONS

- Oyster & Prosecco Bar
- Premium BBQ Live Station
- Burrata Bar
- Delectable Wedding Dessert Station

### ROAMING LIVE STATIONS

- Kannoli Live Filling Station
- Roaming Caviar Bar

MINIMUM 200 PAX

2026 €90.20

2027 €94.65

2028 €99.40

0 - 200 PAX

2026 €102.20

2027 €107.30

2028 €112.60

ALL-INCLUSIVE UPGRADE

€21.95 *Offer*

Premium Open Bar - 5 hrs

Security Service - 5 hrs

Toilet Attendant

Villa Mdina Rental - 9 hrs

# Food Stalls & Stations

## ANTIPASTO ON BUSY BEE WALL

An Appetizer Capturing The Taste Of Italian Antipasto Platters In A Uniquely Stunning Setup. This Consists Of A Range Of Cold Cuts, Cheeses & Marinated Vegetables.

PRICE PER PERSON

€1.95

## SPANISH TACO BAR

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 & Re Fried Black Beans.

Top It Up With 2 Types Of Cheddar (Smoked & Mature), Taco Salsa, Guacamole, Sour Cream, Jalapenos, Red & Green Chili, Lime & Spring Onions.

PRICE PER PERSON

€4.50

## STREET FOOD STATION

Five International Street Food Favorites  
Corn Dogs, Pulled Pork Asian Steamed Buns, American Beef Sliders, Asian Noodle Stir-Fried & Vegetable Pakoras.

Complimented By Ketchup, Mayonnaise, English Mustard, Tartar Sauce & BBQ Sauce.

PRICE PER PERSON

€5.60

## GRAZING BAR

A Fine Selection Of Local & 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 & Local Bread.

Served With Aioli, Herb Oil, Chili Oil, Selected Olive Oil & Balsamic Vinegar.

PRICE PER PERSON

€6.20

## FISH AND SEAFOOD BAR

A Mixture Of Textures & Flavours From The Sea

- Beetroot Cured Salmon
- Salmon Gravlax
- Sesame Tuna Tataki
- Pan Fried Local Prawns, Garlic White Wine & Herbs.
- Calamari Fritti
- Escabeche Of Sea Bass
- Scallop Royal

Garnished With Tabasco, Fresh Lemon & Lime Wedges, Array Of Pickled Vegetables, Marinated Olives, Wakame, Rucola, Cherry Tomatoes, Blini, Toasted Garlic Bread, Local Bread, Fresh Herbs & Oils.

PRICE PER PERSON

€8.20



## PREMIUM BBQ LIVE STATION

A Selection Of Premium Grilled BBQ Items Prepared & Cooked To Perfection Live By Our Chefs & Served With A Variety Of Side Dishes, Garnishes & Sauces.

Premium Selected Chuck Tender Loins, Local Pork Fillet, Mustard & Honey Glazed Chicken Skewers, Pork & Applewood Sausages, Beef (Ribeye) Satays & Swordfish Medallions. Side Dishes, Garnishes & BBQ Sauce, Tomato Ketchup, French Mustard, Mayonnaise.

Fondant Potatoes, Crispy Fried Onions, Thyme Jus, Chimichurri, Rucola, Parmeggiano Reggiano Shavings, Cherry Tomatoes, Israeli Cous Cous, Coleslaw & Lime Wedges.

Choose To Upgrade:  
Argentinian Grain fed Ribeye & Tuna Loin medallions For An Extra  
€9.30 Per Person

PRICE PER PERSON

€10.50

## BURRATA BAR STATION

Basil Pesto Marinated, Red Pepper Pesto & Classic Burrata Mini Balls Served With Crostini, Oven Roasted Cherry Tomatoes, Black Olive Tapenade, Rucola, Thyme Infused Honey, Fig Chutney, Blueberry Chutney, Crispy Prosciutto & Nduja. Sides: Extra Virgin Olive Oil, Aged Balsamic & Truffle Cream Served On An All New Rustic Umbrella Cart

PRICE PER PERSON

€6.25

## LOCAL GASTRONOMY HERITAGE STATION

Local Cold Antipasti: Bigilla, Aljoli, Selection Of Local Cheeselet, Pickled Vegetables, Caponata, Maltese Sausage, Marinated Buttered Beans & Stuffed Olives, Accompanied By A Selection Of Local Bread, Water Biscuits & Basil, Tomato Spread. Hot Savories: Snail Ragout, White Bait Fritters & Pan-Fried Vermicelli Fritters.

### UPGRADE

Fried Rabbit Pieces In White Wine & Garlic Or Roast Pork Shoulder & Fennel Roast Potatoes €2.00

PRICE PER PERSON

€6.00

## ROAMING CAVIAR BAR

One Of Busy Bee's Chefs Roaming The Event Serving Premium Herring Caviar Served On A Blini Accompanied With Creme Fraiche, Finely Chopped Red Onions & Chives.

PRICE PER PERSON

€3.75

## SUSHI AND DIM SUM BAR

Immerse Yourself In A Wide Selection Of Sushi Rolls Such As: Saku Roll, Sake Maki, Tekka Maki, Hoso Roll, Ebi Dragon & Tempura Roll & Chicken Uramaki Roll.

Also Included Comes A Selection Of Freshly Steamed Dim Sum Such As Chicken, Pork & Prawn.

This Bar Comes With A Variety Of Garnishes That Include Pickled Ginger, Soya Sauce, Wasabi, Fresh Lime, Edamame Beans & Wakame Salad.

PRICE PER PERSON

€7.50

## PINSA ROMANA STATION

Four Freshly Prepared & Baked Pinsa Bases

- **Parma & Mozzarella** - Buffalo Mozzarella, Parma Ham, Rucola & Olive Oil
- **Vegeteriana** - Grilled Seasonal Vegetables, Local Ricotta & Red Pepper Pesto
- **Ai Pistacchi** - Mortadella, Caramelized Onions, Pistachios
- **Al Tonno & Cipolla** - Tuna, Capers, Onions, Anchovies & Cherry Tomatoes

PRICE PER PERSON

€4.80

## PARMIGIANA WHEEL

Fresh Garganelli Carbonara Tossed In A Parmigiana Wheel.

Or Fresh Garganelli Cacio E Pepe Tossed In A Parmigiana Wheel.

PRICE PER PERSON

€4.60

## OYSTER & PROSECCO BAR

An Indulgent Oyster Experience Featuring A Selection Of French Royale, Sardegna Mamer, & Emilia Romagna Lucrezia Oysters, Elegantly Layered On Crushed Ice & Accompanied By Millesimato Prosecco. This Exquisite Bar Is Complemented By An Array Of Garnishes, Including Strawberries, Blueberries, Chili, Fresh Herbs, Chimichurri, Sriracha Dressing, Tabasco, Assorted Salts, & Infused Oils, Designed To Enhance Every Delicate Flavor Note Of These Premium Oysters.

PRICE PER PERSON

€5.80 Per Oyster

## PAELLA VALENCIANA

Presented In Our Cast Iron Pans. Prepared With Fine Mediterranean Ingredients, Fresh From The Land & Sea, Enhanced With Aromatic Herbs & Spices & Cooked To Perfection By Our Chefs.

PRICE PER PERSON

€4.30

## PASTA STATION

Presented In Our Cast Iron Pans. Ravioli Funghi & Calamarata Beef Ragu With Aromatic Herbs & Spices & Cooked To Perfection By Our Chefs.

PRICE PER PERSON

€5.80

## FISH & CHIPS BAR

The Traditional Fish & Chips Bar Using The Live Beer Battered Crunchy Cod & Steak House Chips, Mushy Peas, Tartar Sauce & Lemon Wedges.

PRICE PER PERSON

€4.95



## ICE CREAM CART

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 & 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.

PRICE PER PERSON

€5.20



## TIRAMISU WEDDING STATION

Savor Our Tiramisu Wedding Station, Paired With Fine Liqueurs — The Sweetest Way To End Your Special Day.

### CLASSIC TIRAMISU

A Timeless Blend Of Mascarpone, Espresso-Soaked Ladyfingers, & Cocoa.

### CHERRY TIRAMISU

Mascarpone & Fresh Cherries, Finished With A Splash Of Cherry Liqueur.

### LIMONCELLO TIRAMISU

Citrusy Limoncello 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 & Salted Caramel For A Perfect Balance Of Sweet & Savory.

### COOKIE TIRAMISU SANDWICH

Soft Cookies Filled With Mascarpone Cream.

### PISTACHIO & KATAFI TIRAMISU VERRINE

Crunchy Katafi & Rich Pistachios In A Mediterranean-inspired Verrine. Pair With Amaretto, Limoncello, Baileys, Or Cherry Liqueur For An Extra Touch Of Luxury.

PRICE PER PERSON

€5.95

## DELECTABLE WEDDING DESSERT STATION

Delight Your Guests With A Wedding Dessert Bar Featuring Handcrafted Sweets That Bring Elegance & Joy To Your Special Day.

### PISTACHIO FINANCIER

Enjoy The Delicate Pistachio Financier, A Tender French Almond Cake With Rich, Nutty Flavor, Perfect For Your Dessert Bar.

### VEGAN CARROT CAKE

For Those With Dietary Preferences In Mind, Our Vegan Carrot Cake Is A Moist & Flavourful Option That Doesn't Compromise On Taste.

The Combination Of Spices & A Creamy Vegan Frosting Makes This Cake A Delectable Choice.

### BAILEYS AND MILK CHOCOLATE VERRINE

Add A Touch Of Sophistication To Your Dessert Bar With Our Baileys & Milk Chocolate Verrine. The Velvety Baileys-Infused Mousse & Layers Of Silky Milk Chocolate Will Leave Your Guests Craving For More.

### CHOCOLATE AND CARAMEL DELIGHT

Satisfy Your Sweet Cravings With Our Heavenly Chocolate & Caramel Delight. Layers Of Rich Chocolate Mousse & Luscious Caramel Create A Symphony Of Flavours That Will Transport Your Taste Buds To Pure Bliss.

### RASPBERRY PANNA COTTA VERRINE

Indulge In The Elegance Of Our Raspberry Panna Cotta Verrine. Layers Of Silky Vanilla Panna Cotta & Vibrant Raspberry Coulis Come Together In A Beautiful Presentation That's As Delightful To Look At As It Is To Savor.

### CHOCOLATE COOKIE LOLLY

Experience The Fun & 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.

### APPLE AND SALTED CARAMEL TART

Experience The Comforting Flavours Of Home-Baked Goodness With Our Apple & Salted Caramel Tart. A Flaky Pastry Crust Embraces Tender Apple Slices, Harmoniously Balanced With A Drizzle Of Salted Caramel.

### MANGO AND COCONUT VERRINE

Transport Your Senses To A Tropical Paradise With Our Mango & Coconut Verrine. Creamy Coconut Panna Cotta & Ripe Mango Compote Create A Refreshing & Exotic Dessert Experience.

### COLOURFUL DOUGHNUT LOLLIES

Add Colour & Fun To Your Dessert Bar With Our Playful Doughnut Lollies, Mini Doughnuts On Sticks That Delight Every Guest.

PRICE PER PERSON

€6.50

## KANNOLI STATION

*Traditional Busy Bee Kannoli 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 & Pastry.

*Kannolo Mini Cupcakes*  
Bite-Sized Kannoli Bliss.

*Toppings Galore:* Crushed Hazelnuts, Pistachios, Orange Strips, Chocolate Chips, Nutella, Pistachio Spread, & Icing Sugar.

With Our Live Kannoli Station, Every Bite Becomes A True Celebration Of Maltese Tradition, Culinary Innovation, & Pure Indulgence.

Guests Will Be Delighted As They Watch Each Kannolo Expertly Filled Before Their Eyes, Ensuring Freshness, Flavour, & A Touch Of Theatre. This Unique Experience Combines The Timeless Charm Of Authentic Maltese Desserts With A Modern Twist, Creating Memorable Moments That Go Beyond Taste.

PRICE PER PERSON  
€5.75

## KANNOLI WALK THROUGH LIVE FILLING

Experience Our Walk-Through Live Kannoli Station, Where An Attendant Fills Each Kannolo Fresh Before Your Guests' Eyes, A Charming & Delicious Highlight For Your Special Day.

PRICE PER PERSON  
€3.75

## THE SWEET AFFAIR

- A Variety Of Crepes, Pancakes & Donuts In A Classic & Modern Style
- Classic Crepes With Chocolate Spread & Pistachio Crunch.
- Fluffy Mini Pancakes & Crepes With Hazelnut Chocolate Filling, Lotus Biscoff Spread & Our Classic Ricotta Cannoli Filling.
- Innovative Doughnuts With Different Fillings & Modern Finishes.

### Toppings & Condiments

Choose From A Wide Array Of Indulgent Toppings To Personalize Your Creation:

- Mini Marshmallows For A Fun, Goopy Bite.
- Crunchy Crushed Oreos For A Crunchy, Chocolatey Kick.
- Chocolate Chips That Melt Into Every Bit.
- Chocolate Hazelnut Jar.
- A Variety Of Chocolate Treats.

PRICE PER PERSON  
€4.95

## CHURRO BLISS

Golden Cinnamon Sugar Churros Served With Pistachio Spread, White Chocolate Spread & Hazelnut Spread. Paired With 3 Types Of Artisanal Ice Cream Of Your Choice.

### Condiments:

Mini Marshmallows, Chocolate Shavings, Pistachio Spread, Hazelnut Spread, Crushed Biscuits, Coloured Vermicelli & Smarties.

PRICE PER PERSON  
€7.90

## CHOCOLATE SYMPHONY

Presenting A Dazzling Array Of Unforgettable Handcrafted Chocolate Treats. Start With The Melt-In-Your-Mouth Goodness Of Our Piped Truffles & Filled Truffles With The Irresistible Flavours Of Sea Salt Caramel, Tropical Mango, & Creamy Coconut. Discover Delightfully Rich Chocolate Macarons, & Chocolate-Glazed Doughnuts. Satisfy Those Crunch Cravings With Nutty Clusters & Chocolate-Crusted Almonds. Add A Little Whimsy With Chocolate Lollies. Treat Yourself To Our Pralines & Semi-Sweet Tablettes, Available In A Range Of Flavours From Fruity, Nutty, Salty, Healthy & Chilly. Finally, Try The Orangette Chocolate Sticks & Savour The Perfect Balance Of Sweet & Citrus Flavours As The Perfect Cap To The Chocolate Experience.

PRICE PER PERSON  
€6.50

## LITTLE BEES STATION

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 & Ice-Cream Cake Cones.

PRICE PER PERSON 0 - 20 PAX  
€18.95

20 - 40 PAX  
€16.95



## 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 & Attention.

#### BITES

An Assortment Of 8 Cold Canapes & 8 Hot Canapes.

#### SWEET

An Assortment Of 4 Dessert Items.

PRICE PER PERSON  
€52.00

### AFTER PARTY

#### KEEP THE BUZZ GOING

Top-Up Your Taste Buds For A Perfect Party After-Taste.

#### SMASH CHEESEBURGERS & FRIES

PRICE PER PERSON  
€4.50

#### CHICKEN TENDERS & FRIES

PRICE PER PERSON  
€4.50

#### HOT DOGS & FRIES

PRICE PER PERSON  
€4.50

#### MIDNIGHT CRAVINGS

Flaky Cheese Cake & Pea Cakes  
Pizza Olives  
Sausage Rolls

PRICE PER PERSON  
€4.50

#### SHOT CART

Supplied With Alcohol From Open Bar

AVAILABLE FOR THE DURATION  
€380



# Fingerfood

## COLD DELIGHTS

### FARM

- BLT (Bacon, Lettuce & Tomato)
- Broad Bean, Feta & Nduja Bruschetta
- Chicken Galantine, Liver & Asparagus, Crispy Chorizo & Apricot Jam
- Parma Ham, Melon & Parmesan Verrine
- Pork Sando, Katsu Curry, Fine Cabbage, Apple Gel
- Roast Beef & Piccalilli Cream Open Sandwich
- Roast Beef, Gorgonzola Crostina
- Smoked Duck, Apricot & Chevre Cheese Navette
- Chickpea Panisse, Blue Berry Compote, Smoked Duck
- Potato Skins, Horseradish Cream, Pepper Crusted Veal
- Mini Multigrain Cake, Mushroom Duxelle, Beef Pastrami, Balsamic Pearls
- Pesto Sortbread, Vitello Tonnato, Anchovy Cream, Caper Berries
- Beef Tartar, Honey Soy Dressing, Wonton Crisp
- Lamb Fillet, Pickled Beetroot, Feta Cream, Lemon Flat Bread

### 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, Burrata & 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, Caramelized Walnut Blini
- Grilled Courgette, Feta Cream & Dill Taita
- Mini Waldorf Salad
- Pea Pannacotta, Sundried Tomato Muffin
- Seasonal Vegetable Caponata, Pickled Onion Crostini
- Stir-Fry Vegetable Wrap, Hummus Spread
- Vegetable Caponata Brioche, Chevre Cream
- Mini Olive Polenta Cake, Goat Cheese, Olive Tapenade

### SEA

- Smoked Salmon, Guacamole Cream & Cucumber Open Sandwich
- Beetroot Marinated Salmon, Chevre Cream Crostina
- Crab Meat & Egg Mayo Mini Poppy Seed Roll
- Prawn Tartar, Lemon Gel Tart
- Prawn & Crab Mini Éclair
- Seabass Ceviche, Pickled Cucumber & Petit Salad
- Shrimp & Salmon Navette
- Tuna & Pickled Vegetables Mini Bun
- Smoked Salmon Ricotta Roulade, Almond Macaroon, Lemon Cream
- Salmon Gravalax, Mustard Cream, Herring Caviar
- Potato Skins, Avocado Cream, Lobster
- Snow Crab, Pomegranate, Coriander, Mustard Tartlet
- Tuna Tataki, Wakame, Wasabi Mayo, Wonton Crisp
- Lobster Tart, Mango Textures
- Salmon Gravalax, Mustard Cream, Herring Caviar

### DESSERT

- #Unordinary Coffee
- Baileys & 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
- Peach & Mascarpone Verrine
- Vanilla & Speculoos Cookie Chouquette
- Tiramisu Verrine
- The Baked Cheesecake Bites

## 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
- Onion Bhaji, Pineapple Chutney
- Greek Filo Feta Roll, Spinach, Olive Fondue
- Breaded Brie Wedges, Apple Compote
- Sweet Onion Quiche
- Cheesecakes
- Vegetable & Tofu Gyoza, Soy Sesame Sauce
- Vegetable Samosa, Curry Dip
- Vegetable Spring Roll
- Arancini Cacio E Pepe

### SEA

- 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
- Torpedo Prawns, Tartar Sauce

- Salmon Slider, Sumac Onions, Pickled Cucumber, Lemon Cream
- Thai Fish Cake, Sesame Asian Dip
- Teriyaki Salmon Skewer
- Marinated Prawn Skewer
- Snow Crab, Lemon, Chili Mini Tart
- Mini Mushroom, Brie, Prawn Tart
- Lobster Medallions Thermidor
- Poached Lobster, Lemon Butter
- Seared Scallop, Parsnip Puree

### FARM

- Arancini Ragu
- Beef Satay Skewer, Peanut Sauce
- Mini Beef Slider, Cheese & Pickle
- Beef Wellington Bite
- Buttermilk Crispy Chicken, Truffle Mayo & Waffle
- Chicken & Chorizo Brochette, Zaatar Marinade
- Chicken Wrapped In Bacon
- Crispy Pork Belly, Prawn Crackers, 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
- Pork Meatball, Mango & Mustard Salsa
- Pulled Pork & Manchego Croque Monsieur
- Rabbit & Sweet Potato Pie
- Steak & Guinness Pie
- 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
- Mini Mac & Cheese, Pancetta Bites
- Maltese Sausage, Peppered Cheeselet, Bacon Jam Burger
- Surf & Turf Skewer, Chimichurri Dip
- BBQ Pork Belly Skewer.
- Pulled Beef Slider, Picalilli Mayo
- Pulled Pork Slider, Bbq Glaze
- Sweet Corn, Ementhal, Gammon Croquette, Salsa Brava
- Chicken Lollipop, Honey Soy Sesame Dip
- Veal Saltimbocca

### 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.

### CRUDI

- Local Prawns
- Salmon Sashimi
- Langoustini
- Tuna Sashimi
- Swordfish





# Seated Weddings

## NECTAR

### WELCOME DRINK & CANAPES

#### STARTER

- Sesame Tuna Tataki, Wakame, Broccoli Tempura, Caviar Dressing  
**Or**
- Potato & Artichoke Soup, Potato Crisps, Crispy Onions

#### MAIN COURSE

- Chicken Breast Sous Vide, Sweet Potato Mash, Wilted Greens, Red Wine Jus  
**Or**
- Poached Sea Bass, Creamed Leeks & Pak Choi, Crushed New Potatoes, Herb Oil

#### DESSERT

- Hazelnut Tart With Apple & Mascarpone Bavarois, Spicy Crumble & Apple Cinnamon Sauce  
**Or**
- Baked White Chocolate Cheese Tart, Raspberry Coulis, Grated White Chocolate

### COFFEE & PETIT FOURS

#### 0-100 PEOPLE

2026 €65.75  
2027 €69.40  
2028 €72.49

#### 100 + PEOPLE

2026 €57.75  
2027 €60.64  
2028 €63.67

## POLLEN

### 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

#### 0-100 PEOPLE

2026 €76.25  
2027 €80.06  
2028 €84.07

#### 100 + PEOPLE

2026 €68.25  
2027 €71.66  
2028 €75.25

## HIVE

### 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, Ccarrot & Ginger Puree, Edamame Beans, Saffron Cream

#### DESSERT

- Champagne & Peach mMousse 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

#### 0-100 PEOPLE

2026 €84.15  
2027 €88.36  
2028 €92.78

#### 100 + PEOPLE

2026 €76.15  
2027 €79.96  
2028 €83.96

*On All Packages*



Prices Are Based On A Minimum Of 100 Guests. A Supplementary Charge Will Apply For Less Guests.

## BUZZ

### WELCOME DRINK & CANAPES

#### STARTER

- Beef Tartare With Quail Egg & Black Truffle  
**Or**
- Seared Truffle Scallops With Champagne Beurre Blanc

#### MAIN COURSE

- Herb-Crusted Rack Of Lamb With Truffle Mash  
**Or**
- Herb Crusted Salmon, Dill Mash, Carrot & Ginger Puree, Edamame Beans, Saffron Cream

#### DESSERT

- Tiramisu, Coffee Infused Ladyfingers, Velvety Mascarpone & A Dusting Of Cocoa Powder  
**Or**
- Dark Chocolate Cylinder With Smoked Hazelnut Praline & Salted Milk Ice Cream

### TEA & COFFEE STATION

#### 0-100 PEOPLE

2026 €97.50  
2027 €102.38  
2028 €107.49

#### 100 + PEOPLE

2026 €89.50  
2027 €93.98  
2028 €98.67

## PEARL

### WELCOME DRINK & CANAPES

#### STARTER

- Oysters Rockefeller With Pernod & Spinach  
**Or**
- Beef Tartare With Quail Egg & Black Truffle  
**Or**
- Ravioli Fungi Porcini, Pulled Pork, Truffle Cream Sauce

#### MAIN COURSE

- Course Venison Loin With Juniper Berry Sauce & Parsnip Purée  
**Or**
- Poached Sea Bass, Creamed leeks & Pak Choi, Crushed New Potatoes, Herb Oil  
**Or**
- Beef Tenderloin Medallions, Garlic Mash, Parsnip Puree, Grilled Baby Vegetables, Thyme Jus

#### DESSERT

- Limoncello Tiramisu With Edible Gold Leaf  
**Or**
- Sheep's Milk Mousse With Pandan Curd & Caramelized Puffed Rice  
**Or**
- Lemon Curd With Coconut & Lemongrass Cream, Balsamic Reduction, Strawberry Compote

### TEA & COFFEE STATION

#### 0-100 PEOPLE

2026 €105.50  
2027 €110.78  
2028 €116.31

#### 100 + PEOPLE

2026 €97.50  
2027 €102.38  
2028 €107.49

## BLOOM

### WELCOME DRINK & CANAPES

#### STARTER

- Foie Gras Torchon With Brioche & Fig Compote  
**Or**
- Poached Lobster Tail With Cauliflower Purée & Caviar  
**Or**
- Beef Tartare With Quail Egg & Black Truffle

#### MAIN COURSE

- Roasted Pigeon With Foie Gras & Port Wine Reduction  
**Or**
- Beef Rib-Eye, Potato Mash, Thyme Jus & Panache Of Vegetables  
**Or**
- Lobster Thermidor With Cognac Cream Sauce

#### DESSERT

- White Chocolate Panna Cotta With Raspberry Coulis & Pistachio Tuile  
**Or**
- Mini Pavlova With Seasonal Berries & Chantilly Cream  
**Or**
- Champagne & Peach Mousse With Almond Crumble, Dried Meringues, Whipped Chocolate Ganache Dusted With Rose Powder

### TEA & COFFEE STATION

#### 0-100 PEOPLE

2026 €118.50  
2027 €124.43  
2028 €130.65

#### P100 + PEOPLE

2026 €110.50  
2027 €116.03,  
2028 €121.83



*On All Packages*

Prices Are Based On A Minimum Of 100 Guests. A Supplementary Charge Will Apply For Less Guests.

# Seated Weddings

## 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 Gelatine, 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 & Aubergines, Mixed Leaves, Honey, Soy Dressing
- Beetroot Cured Salmon, Citrus salad, Lime Dressing & Crispy Pancetta
- Beef Tartare With Quail Egg & Black Truffle
- Seared Truffle Scallops With Champagne Beurre Blanc
- Oysters Rockefeller With Pernod & Spinach
- Foie Gras Torchon With Brioche & Fig Compote
- Poached Lobster Tail With Cauliflower Purée & Caviar



## MAIN

- Battered Cod, Mushy Peas, Parmentier Potatoes, Tartar Dressing
- Beef Tenderloin Medallions, Garlic Mash, Parsnip Puree, Grilled Baby Vegetables, Thyme Jus
- 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
- Argentinian Beef Rib-Eye Medallions Potato Mash, Thyme Jus & Panache Of Veg
- Herb-Crusted Rack Of Lamb With Truffle Mash
- Course Venison Loin With Juniper Berry Sauce & Parsnip Purée
- Roasted Pigeon With Foie Gras & Port Wine Reduction
- Beef Rib-Eye, Potato Mash, Thyme Jus & Panache Of Vegetables
- Lobster Thermidor With Cognac Cream Sauce

## 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 & Mascarpone Bavarois, Spicy Crumble & 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
- Large Kannoli
- Limoncello Tiramisu With Edible Gold Leaf
- Sheep's Milk Mousse With Pandan Curd & Caramelized Puffed Rice
- White Chocolate Panna Cotta With Raspberry Coulis & Pistachio Tuile
- Mini Pavlova With Seasonal Berries & Chantilly Cream
- Tiramisu, Coffee Infused Ladyfingers, Velvety Mascapone & A Dusting Of Cocoa Powder.
- Dark Chocolate Infused With Smoked Hazelnut Praline & Salted Milk Ice Cream



# Beverage Packages

## 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

#### PRICE PER PERSON

€9.95 For 4 Hrs Of Service

€11.70 For 5 Hrs Of Service

€13.45 For 6 hrs Of Service

€15.20 For 7 Hrs Of Service

#### MINIMUM ORDER

100 People

## 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

#### PRICE PER PERSON

€13.45 For 4 Hrs of Service

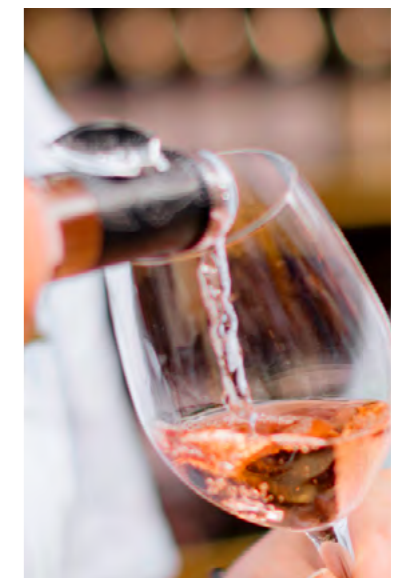
€15.95 For 5 Hrs Of Service

€18.45 For 6 Hrs Of Service

€20.95 For 7 Hrs Of Service

#### MINIMUM ORDER

100 People



## DRAUGHT BEER

Heineken, Moretti, Cisk & Cisk Excel

#### PRICE PER PERSON

€ 2.25 For 4 Hrs of Service

€ 4.00 For 5 Hrs of Service

€ 5.80 For 6 Hrs of Service

€ 7.50 For 7 Hrs of Service

#### MINIMUM ORDER

100 people

Available Only In Conjunction With Our Open Bar. Supplementary Charge After 4 Hrs.

## CHAMPAGNE TOWER

Moët Champagne Stunningly Set Up As A Tower With Timeless Collection Glasses.

#### PRICE PER PERSON

€9.00

#### MAXIMUM ORDER

36 Guests Per Champagne Tower

Available Only At Villa Mdina.



*On all packages*

Price Excludes 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 & 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 & Napkins.

PRICE PER PERSON

€14.50

MINIMUM ORDER

200 People

Price Is Based On 4-5 Hrs Of Service.

## THE SOPHISTICATED WHISKY BAR

An Elegant Range Of Whisky, Complemented By Busy Bee Single Origin Dark Chocolate. An Amazing Setup & 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 & Complimenting Single Origin Dark Chocolate & Cigars Are Included As Part Of This Package.

PRICE PER PERSON

€7.00

MINIMUM ORDER

200 People

Price Is Based On 2 Hrs Of Service.

## THE CHIC COCKTAIL BAR

A Colorful Selection Of (8 Cocktails) (6 Alcoholic & 2 Mocktails), Created Live & 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 & 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, Juices, Mixers, Fresh Fruit, Equipment, Glassware & Ice.

PRICE PER PERSON

€14.50

MINIMUM ORDER

200 People

Price Is Based On 4-5 Hrs Of Service

## APEROL BIKE

A Zest Of Fun & Flavour As We Serve Aperol Spritz From A Dazzling Bike, Setup With Oranges & Branded Aperol Spritz Glasses.

PRICE PER PERSON

€4.50

MINIMUM ORDER

200 People

Supplementary Charge After 4 hrs.

## PROSECCO ON BUSY BEE WALL

Premium Prosecco With Berries Set Up On An Impressive Acrylic Vertical Wall.

PRICE PER PERSON

€2.45

MINIMUM ORDER

200 People

Supplementary Charge After 1.5 Hrs.

## 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, Our Wine Selection Includes Medina DOC Chardonnay, Neropasso Veneto, Falanghina IGT, Primitivo Salento IGT, Merlot Pira 1899 & Sauvignon Pira 1899.

PRICE PER PERSON

€5.20

MINIMUM ORDER

200 People

Supplementary Charge After 1.5 Hrs.

## WINE UPGRADE

Choice Of Primitivo Or Neropasso & Falanghina Or Pecorino & Premium Prosecco

4 hours €6.50

5 hours €8.15

6 hours €9.75

7 hours €10.70



On all packages

Price Excludes VAT.



# Terms & Conditions

## PRICING & BILLING

- Set Menu Prices Include All Food Items, Wedding Cake, Service Charge, Catering Equipment, Crockery, Transport Costs, Setting Up, & 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 & Conditions In The Brochure To Compensate For Increased Costs, Inflation, Ongoing Market Rates, Etc.
- All Prices Are Subject To VAT & Other Taxes As Applicable On The Day.
- Menus Can Be Customised According To The Customer's Tastes & 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, Etc. Will Be Charged Based On Current Market Rates.
- 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 & One Nurse Is At €400.
- The First 20 Chairs Will Be Provided For Free. Any Additional Chairs 20 – 150 €4 Per Chair 150+ €11 Per Chair.
- 2 First Aiders (5 hrs): €400. 1 First Aider + 1 Nurse (5 hrs): €425 (Valid Until 2027, Then +€25)



## DEPOSITS & CANCELLATION

- 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 & Non-Transferable.

## OTHERS

- All Items Are Subject To Availability & 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 & Provisions Of The Catering Service Agreement Shall Govern & Control.
- If Villa Mdina Is Rented, Licensed & 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.

## FLEXI PAYMENT TERMS

- To Secure Your Booking, A €1,500 Deposit Is Required For Catering & An Additional €1,500 Deposit For The Venue.
- The Remaining Balance Can Then Be Settled Through Convenient Monthly Instalments, With 0% Interest & An Administration Fee of €295.
- This Flexible Payment Plan Ensures Peace Of Mind While You Prepare For Your Event.
- Terms & Conditions Apply.

## LOYALTY SCHEME

- Both the referrer and the referred couple benefit:  
Referred couple: Enjoy a reduced deposit of €1,000 instead of €1,500.  
Referring couple: Receive €500 off for each couple they refer who books with us.
- €500 Voucher For The Person Who Catches The Bouquet During Your Wedding.



# Private Chef Home Dining



## Private Chef Home Dining

### SET MENU 1

*Epicurean Opulence  
"Indulge In The Finest Creations  
Of Culinary Artistry"*

#### CANAPE

- Mini Multigrain Cake, Mushroom Duxelle, Beef Pastrami Balsamic Pearls
- Beef Tartar, Honey Soy Dressing, Wonton Crisp
- Salmon Gravlax, Mustard Cream, Herring Caviar

#### AMUSE-BOUCHE

- Cream Of Cauliflower Soup, Smoked Cheese, Caramelized Onions

#### STARTER

- Pumpkin Risotto, Smoked Butter, Pecorino Shavings & Pumpkin Seeds

#### MAIN

- Sous Vide Chicken Breast, Sweet Potato Mash, Wilted Greens, Red Wine Jus

#### DESSERT

- Lemon Curd With Coconut & Lemongrass Cream, Balsamic Reduction, Strawberry Compote

#### INCLUDING SIDES

- Vegetables: Fried, Steamed Or Baked
- Potatoes: Fried, Mash Or Baked

PRICE PER PERSON

€110.00

LESS THAN 8 PEOPLE

€155.00

### SET MENU 2

*Whispers Of Flavour  
"An Intimate Culinary Affair"*

#### CANAPE

- Pesto Shortbread, Vitello Tonnato, Anchovy Cream, Capers
- Mini Olive Polenta Cake, Goat Cheese, Olive Tapenade
- Tuna Tartar, Avocado Cream, Wonton Crisp

#### AMUSE-BOUCHE

- Foie Gras Torchon With Brioche & Fig Compote

#### STARTER

- Carnaroli Risotto, Local Red Prawns, Courgettes, Asparagus Tips

#### MAIN

- Poached Sea Bass, Creamed Leeks & Pak Choi, Crushed New Potatoes, Herb Oil

#### DESSERT

- Champagne & Peach Mousse With Almond Crumble, Dried Meringues, Whipped Chocolate Ganache Dusted With Rose Powder

#### INCLUDING SIDES

- Vegetables: Fried, Steamed Or Baked
- Potatoes: Fried, Mash Or Baked

PRICE PER PERSON

€130.00

LESS THAN 8 PEOPLE

€175.00

### SET MENU 3

*Culinary Constellations  
"Celestial Creations For  
Gastronomic Exploration"*

#### CANAPE

- Dulchees Panini, Blueberry Compote, Smoked Duck
- Lobster Tart, Mango Textures
- Beef Tartar, Honey Soy Dressing, Wonton Crisp
- Snow Crab, Pomegranate, Coriander, Mustard Tartlet

#### AMUSE-BOUCHE

- Poached Lobster Tail & Cauliflower Purée & Caviar

#### STARTER

- Ravioli Fungi Porcini, Pulled Pork, Truffle Cream Sauce

#### MAIN

- Classic Beef Wellington, Fondant Potatoes, Spinach Puree, Rosemary Jus

#### DESSERT

- Limoncello Tiramisu & Edible Gold Leaf

#### INCLUDING SIDES

- Vegetables: Fried, Steamed Or Baked
- Potatoes: Fried, Mash Or Baked

PRICE PER PERSON

€150.00

LESS THAN 8 PEOPLE

€195.00

#### On All Menus



Price Includes Chef, Waiter & Service Charge. All Menus Include Fresh Bread & Freshly Brewed Coffee. Including Soft Drinks, Juices, & Water. Price Excludes VAT.





## WINE LIST

### RED WINE

Primitivo Salento Orus IGT 75cl  
Vinosia €32

Chianti Colli Senesi Cantina  
Gattavecchi 75cl DOCG €28

Neropasso Originale Veneto 75cl €31

Merlot Terre Magre Piera 1899  
DOC €29

La Scala Merlot 75cl €18

Amaranta Tenuta Ulisse Magnum €100

Pecorino Tenuta Ulisse Pecorino €33.00

Wine Red The Grand Vin De Hauteville  
DOC Cabernet Sauvignon €36

Wine Red Medina Syrah Garignan  
Mourvedre IGT €25

### ROSE WINE

Rosapasso Originale Veneto 75cl €32

Wine Rose Medina Grenache DOC €25

### WHITE WINE

Gavi Di Gavi Terre Da Vino  
DOCG €29

Falanghina Vinosia 75cl IGT €31

La Scala Pinot Grigio 75cl €18

Sauvignon DOC Terre Magre by Piera  
1899 €32

Oropasso Originale Veneto 75cl €29

Sauvignon Terre Magre 1899  
DOC €29

Wine White Casella Moscato Classic  
Collection €18

Wine White The Grand Vin De  
Hauteville Chardonnay €36

Wine White Medina Chardonnay  
Girgentina DOC €25

### CHAMPAGNE & PROSECCO

Moët & Chandon Brut Imperial €85

Piera 1899 Millesimato 75cl DOC €28

IGT Veneto Ibis 75cl €25

## SPIRITS & LIQUEURS

Whiskey J&B 75cl € 14.95

Whiskey Red Label 75cl € 19.95

Whiskey Jack Daniel's 75cl € 24.95

Whiskey Jameson 75cl € 19.95

Whiskey Glenfiddich 12 YO 75cl  
€ 45.00

Whiskey Black Label 75cl € 24.95

Vodka Smirnoff 75cl € 14.95

Vodka Grey Goose 75cl € 39.95

Gin Gordon's 75cl € 14.95

Gin Hendrick's 75cl € 34.95

Gin Bombay Sapphire 75cl € 24.95

Rum Bacardi 75cl € 16.95

Rum Captain Morgan Spiced 75cl  
€ 19.95

Vermouth Martini Rosso 75cl € 12.95

Vermouth Martini Bianco 75cl € 12.95

Vermouth Martini Dry 75cl € 12.95

Campari 75cl € 18.95

Aperol 75cl € 18.95

Liquor Baileys 75cl € 17.95

Liquor Sambuca 75cl € 17.95

Liquor Averna 75cl € 17.9

Liquor Limoncello 75cl € 17.95

Liquor Passoa 75cl € 17.95

Water Tonic 25cl € 1.95

Water Soda 25cl € 1.95

Bitter Lemon 25cl € 1.95

Ginger Ale 25cl € 1.95

Beer Heineken 25cl € 2.95

Beer Cisk Lager 25cl € 2.95

Beer Cisk Excel 25cl € 2.95

Beer Blue Label 33cl € 3.50



# Private Home BBQs

## SET MENU A

### STARTER

- Grazing Bar Charcuterie & Cheese

### MAINS

- Chicken & Chorizo Brochette, Za'atar Marinade
- Smoked Pork Belly Bites
- Mini Sausages (Pork & Applewood, Lamb & Feta, Chicken & Chorizo)

### SIDES

- Potato Salad
- Cous Cous Salad

### DESSERT

- Kannoli Small
- Fruit Kebabs

PRICE PER PERSON

€32.95

MINIMUM ORDER

20 People

## SET MENU B

### STARTER

- Grazing Bar Charcuterie & Cheese
- Assortment of 3 Cold Canapes

### MAINS

- Smoked Pork Belly Bites
- Marinated Chicken Tighs
- Swordfish, Salmon & Prawns Keb

### SIDES

- Pasta Salad
- Grilled Seasonal Vegetables
- Potato Salad

### DESSERT

- Kannoli Small
- Dessert Nocciola, White & Pistachio Chocolate Filled Donuts
- Fruit Kebabs

PRICE PER PERSON

€46.15

MINIMUM ORDER

20 People

## SET MENU C

### STARTER

- Assortment of 3 Cold Canapes
- Grazing Bar Charcuterie & Cheese

### MAINS

- Beef Sliders with Gherkins, Tomatoes, Cheese, Lettuce & Crispy Onions
- Marinated Chicken Tighs
- Seafood Sausage, Celeriac Puree
- Smoked Pork Belly Bites

### SIDES

- Cous Cous Salad
- Pasta Salad
- Grilled Seasonal Vegetables
- Mixed Leaf Salad

### DESSERT

- Kannoli Small
- Fruit Kebabs

PRICE PER PERSON

€50.15

MINIMUM ORDER

20 People

## SET MENU D

### STARTER

- Assortment Of 3 Cold Canapes
- Caprese Salad
- Grazing Bar Charcuterie & Cheese

### MAINS

- Argentinian Beef Rib-eye Medallions
- Chicken & Chorizo Brochette, Za'atar Marinade
- Mini Sausages (Pork & Applewood, Lamb & Feta, Chicken & Chorizo)
- Swordfish Medallions
- Smoked Pork Belly Bites
- Smoked Pork Belly Bites
- Mini Sausages (Pork & Applewood, Lamb & Feta, Chicken & Chorizo)

### SIDES

- Cous Cous Salad
- Mixed Bean Salad
- Pasta Salad
- Jacket Potatoes
- Grilled Seasonal Vegetables

### DESSERT

- Kannoli Small
- Nocciola, White & Pistachio Chocolate Filled Mini Donuts
- Fruit Kebabs
- Assortment of 3 Verriness

PRICE PER PERSON

€65.75

MINIMUM ORDER

20 People



*On all menus*

Price Includes Chef, Waiter & Service Charge. Supplementary Charge Applies For Under 8 People. Price Excludes VAT.

*On all menus*

Price includes Chef, Waiter & Service Charge. Supplementary charge applies for under 8 people. Price excludes VAT.



# Dine at Home

## HOW IT WORKS

- 1. CHOOSE YOUR MENU & PAY ONLINE**  
Select At Least One Main & Add Starters, Sides & Desserts According To Your Preference.
- 2. COLLECT FROM BUSY BEE, MRIEHEL**  
Pick-Up Your Order On The Stipulated Date.
- 3. COOK AT HOME FOLLOWING EASY INSTRUCTIONS.**  
Enjoy Your Stress-Free Meal & Impress Your Loved Ones.





# Afternoon Tea

## AFTERNOON TEA TOWER A

### INCLUDES:

- Tuna & Cucumber Triangle
- Sandwiches
- Ham & Cheese Triangle Sandwiches
- Roast Beef, Gorgonzola Crostina
- Salmon & Prawn Tartlet
- Smoked Duck, Apricot & Cream
- Cheese Navette
- Pineapple, Brie & Tomato Gel Tart
- Smoked Ham & Chevre, Tomato Muffin
- Stir Fry Vegetable Wrap
- Truffle, Parma Ham & Melon Gel Tart

## AFTERNOON TEA TOWER B

### INCLUDES:

- Blini with Avocado & Mushroom
- Marinated Prawn, Cucumber & Wasabi Tartlet
- Smoked Salmon Triangle Sandwiches
- Tuna & Cucumber Sandwiches
- Crab Meat & Egg Mayo Roll
- Parma Ham, Chevre & Fig Mille Foglie
- Roast Beef Crostina
- Sweet Fruit Scones
- Pain au Chocolat

## AFTERNOON TEA TOWER C

### INCLUDES:

- Smoked Salmon Sandwiches
- Tuna & Cucumber Sandwiches
- Smoked Duck Navette
- Chicken Coronation Wrap
- Avocado & Mushroom Crostina
- Vanilla Macaroons
- Sweet Fruit Scones
- Mini Vegan Carrot Cakes
- Pain au Raisin

SERVES 6 PERSONS

€48

## AFTERNOON TEA TOWER D

### INCLUDES:

- Pain au Raisin
- Pain au Chocolat
- Mini Vegan Carrot Cakes
- Chocolate & Orange Cake
- Vanilla Macaroons
- Mini Waffles with Pistachio Spread
- Chocolate Brownie
- Sweet Fruit Scones
- Mini Fruit Kebabs

## AFTERNOON TEA TOWER E

### INCLUDES:

- Tuna & Cucumber Sandwiches
- Cream Cheese, Cucumber & Salmon Triple Decker
- Stir Fry Vegetable Wrap
- Truffle, Parma Ham & Melon Gel Tart
- Pineapple, Brie & Tomato Gel Tart
- Chicken Coronation Wrap
- Grilled Veg Mini Focaccia
- Chocolate Brownie
- Sweet Fruit Scones



Price includes VAT.

# Premium Afternoon tea

## AFTERNOON TEA EVENT PACKAGE A

### COLD ITEMS - FARM

- Coronation Chicken Wrap
- Mini Croissant with Mortadella & Provolone

### COLD ITEMS - SEA

- Smoked Salmon & Herb Cream

### HOT ITEMS - LAND

- Sweet Onion Quiche
- Mini Cheesecakes

### HOT ITEMS - FARM

- Mini Pea Cakes

### SWEETS

- Sweet Fruit Scones
- Frosted Carrot Cakes
- Mini Chocolate Brownies
- Macaroons
- Croissants (Plain Mini)
- Clotted Cream
- Strawberry Jam

#### SERVES 6 PERSONS

€48.95 per person + VAT

Includes tea & coffee station, infused water, juice, waiter service, venue rent & service charge.

## AFTERNOON TEA EVENT PACKAGE B

### COLD ITEMS - FARM

- Mini Croissant with Mortadella & Provolone
- Broad Bean, Feta & Nduja Bruschetta
- Smoked Duck, Apricot & Cream Cheese Navette
- Roast Beef, Piccalilli Cream Open Sandwich

### COLD ITEMS - LAND

- Tomato, Mozzarella & Basil Skewer
- Beetroot Hummus Mini Pitta (Vegan)
- Gorgonzola & Pistachio Choux Bun

### COLD ITEMS - SEA

- Salmon & Avocado Mini Bagel

### SWEETS

- Sweet Fruit Scones
- Frosted Carrot Cakes
- Mini Raisin Swirl
- Baileys & Milk Chocolate Ganache
- Mini Dolci
- Clotted Cream
- Strawberry Jam

#### SERVES 6 PERSONS

€60 per person + VAT

Includes tea & coffee station, infused water, juice, waiter service, venue rent & service charge.

## AFTERNOON TEA EVENT PACKAGE C

### COLD ITEMS - FARM

- Parma Ham, Chevre & Fig Mille Foglie

### COLD ITEMS - LAND

- Egg Mayo Mini Pitta
- Caramelized Onion Tart
- Crushed Pea & Local Ricotta Nordic Bread
- Mini Savoury Croissants with Mozzarella, Tomato & Rucola
- Avocado, Sauté Mushroom & Fried Onion Crostina

### COLD ITEMS - SEA

- Smoked Salmon Ricotta Roulade with Almond Macaroon, Lemon Cream & Roe
- Salmon & Avocado Mini Bagel

### SWEETS

- Sweet Fruit Scones
- Vanilla & Speculoos Cookie Chouquette
- Mandarin & Date Crumble
- Cassatina
- Mini Dolci
- Clotted Cream
- Strawberry Jam

#### SERVES 6 PERSONS

€66 per person + VAT

Includes tea & coffee station, infused water, juice, waiter service, venue rent & service charge.

## AFTERNOON TEA EVENT PACKAGE D

### COLD ITEMS - FARM

- Pinsa Bite with Buffalo Mozzarella, Parma Ham, Rucola & Olive Oil
- Smoked Duck, Apricot & Cream Cheese Navette
- Roast Beef, Piccalilli Cream Open Sandwich
- Bresaola Cannolo with Asparagus Cream
- Parma Ham, Chevre & Fig Mille Foglie
- Chicken Caesar Triple Decker Sandwich

### COLD ITEMS - LAND

- Avocado, Sauté Mushroom & Fried Onion Crostina
- Mini Olive Polenta Cake with Goat Cheese & Olive Tapenade
- Tomato, Mozzarella & Basil Skewer

### HOT ITEMS - LAND

- Mini Spinach Pie
- Mini Cheesecakes

### HOT ITEMS - FARM

- Mini Pea Cakes

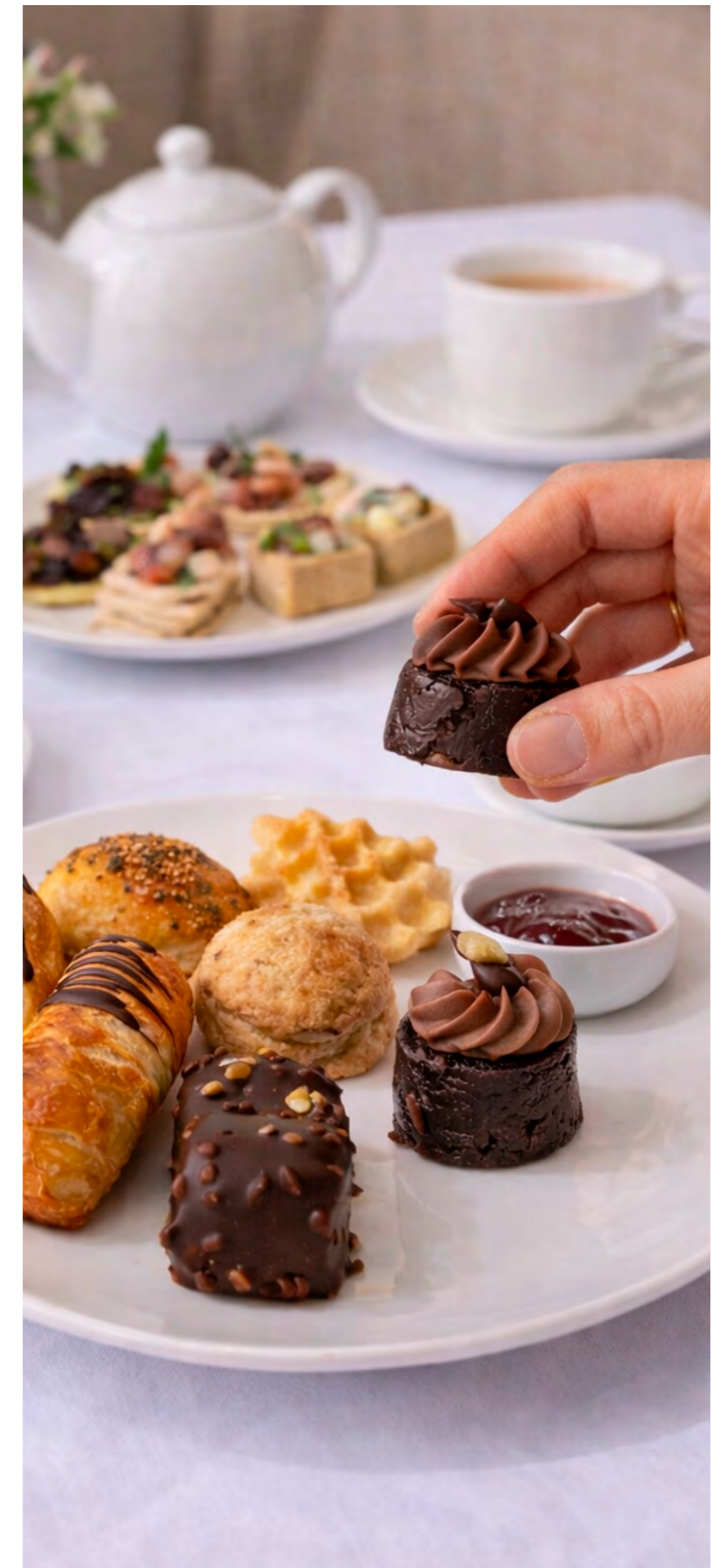
### SWEETS

- Sweet Fruit Scones
- Pralines
- Pasta di Mandorla
- Decorated Mini Cupcakes
- Mini Tiramisu Cup
- Raspberry Baked Cheesecake
- Clotted Cream
- Strawberry Jam

#### SERVES 6 PERSONS

€69.50 per person + VAT

Includes tea & coffee station, infused water, juice, waiter service, venue rent & service charge.



Price Excludes VAT.

# Custom-made Birthday Cake

Busy Bee Crafts Bespoke Cakes Inspired By Your Imagination. From Elegant Designs To Creative Masterpieces, Each Cake Is Handmade With Premium Ingredients For Exceptional Taste & Flawless Finish. Whatever The Occasion, We Turn Your Sweetest Ideas Into Stunning, Delicious Reality.





# Villa Mdina Naxxar

Whether You Are Looking For Sophisticated, Indoor Elegance Or Outdoor Chic, The Beautiful & Centrally Located Villa Mdina Is The Ideal Venue For Any Occasion. The Mature Posh Garden Is The Ultimate Outdoor Space For A Romantic Evening Under The Stars, & The Elegant Halls Provide The Perfect Ambiance For A Memorable Celebration.



## FACILITIES

- FREE WI-FI to Guests
- Nature Garden
- Fixed Bar
- Gazebo
- Fully Equipped Kitchen
- BBQ Area
- Fireplace
- Central Location
- Accessibility Facilities
- Backup Generator
- Restrooms
- Mature Garden
- Photo Area
- Air-conditioned Main Hall
- Cloakroom

## STANDING

Indoor: 550  
 Outdoor: 700  
 Combined: 1250

## SEATED

Indoor: 120  
 Outdoor: 160  
 Combined: 280

## THEATRE FORMAT

300

## CLASSROOM FORMAT

100

## U-SHAPED FORMAT

120

## LUNCH/DINNER

120

Exclusive Venues



Number Of Guests Above Are Indicative. Villa Mdina Also Caters For Exhibitions, Workshops, Conferences, Etc.

# Mriehel Hall

Centrally Located In The Heart Of Mriehel's Business Hub, Mriehel Hall By Busy Bee Offers A Sleek & Versatile Space Designed For Corporate Events, Meetings, & Conferences.

Combining Modern Style With Comfort & Functionality, This Contemporary Venue Provides The Ideal Setting For Productive Gatherings & Professional Occasions. Whether Hosting A Presentation, Seminar, Or Networking Event, Mriehel Hall Ensures A Seamless Experience In A Polished & Sophisticated Environment.

## FACILITIES

- Connecting Tables
- Office Chairs
- Air Conditioning
- Projector
- Speakers Platform
- Microphone
- Bose Sound System
- Soundproofed Room
- Restroom
- Smoking Area
- Accessibility Facilities
- Backup Generator

## STANDING

Indoor: 120 + 30 if training room is opened  
Outdoor: 150  
Combined: 300

## SEATED

Indoor: 80  
Outdoor: 120  
Combined: 200

## THEATRE FORMAT

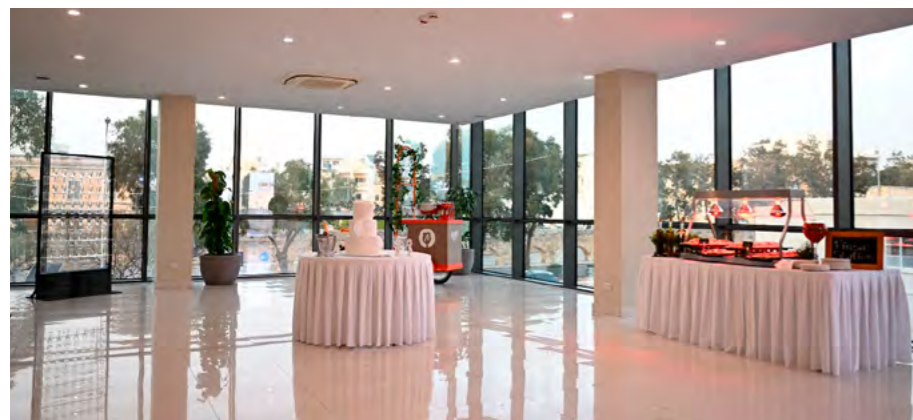
80

## CLASSROOM FORMAT

40

## U-SHAPED FORMAT

30



Number Of Guests Above Are Indicative. Mriehel Hall Also Caters For Exhibitions, Workshops, Conferences, Etc.



# Alfa Gardens

The Newest Addition To The Busy Bee Partner Venue Collection Is A Breathtaking Outdoor Venue Nestled In Attard. Centered Around A stunning Man-Made Lake & Surrounded By Lush Greenery. Alfa Gardens Provides The Perfect Setting To Turn Your Dream Wedding Into Reality All With The Trusted Quality & Service That Define The Busy Bee Experience.



Partner  
Venues

## PARTNER VENUES



*Couvre Porte  
Birgu*



*Villa Bighi  
Kalkara*



*Fort St. Angelo  
Birgu*



*St Andrew's Bastions  
Valletta*



*Ir-Razzet L-Abjad  
San Gwann*



*Palazzo Promontorio  
Wardija*



*Popeye Village  
Mellieha*



*Malta Maritime Museum  
Birgu*



*Magazino  
Valletta Waterfront*



*Fort St. Elmo  
Valletta*



*Eden Lodge  
Zurrieq*



*Gardjola  
Isla*



*Montekristo  
Hal Farruġ*



*Palazzo Abela  
Tarxien*



*The Sheer Bastion  
Senglea*



*Let's talk*



**Busy Bee**

EST. 1933



**Malta Business Awards**

**Winner 2022 & 2023**

*Best Family Business 2022*

*Bronze SME of the Year 2023*