

Corporate Menus

2026



Busy Bee

EST. 1933





The Tower

On All Towers



Pick & Stack – Build Your Dream Feast!
Create Our Own Mouthwatering Experience With Pick & Stack, Perfect For Corporate Events, Casual Get Togethers, Boat Trips, & More!

Choose Up To Four Trays Packed With Our Finest Breakfast Treats, Savoury Sensations, & Sweet Delights, & Watch Your Perfect Stack Come To Life.

- Handpick Your Favourites
- Freshly Prepared With Love
- Perfect For Sharing, Celebrating, & Indulging
- Delivered Stacked, Sealed, & Ready To Enjoy

BREAKFAST

- Mini Quiche, Pancetta & Ricotta
- Breakfast Wrap
- Blini, Avocado & Mushroom
- Smoked Ham & Chevre, Tomato Muffin

(€22.80)

COLD SAVOURY TRAY 1

- Caprese Skewer
- Roast Beef, Gorgonzola Crostina
- Salmon & Prawn Tartlet
- Truffle, Parma Ham & Melon Gel Tart

(€21.30)

COLD SAVOURY TRAY 2

- Smoked Duck, Apricot & Cream Cheese Navette
- Cream Cheese, Cucumber & Salmon Trippl Decker Sandwich
- Stir Fry Vegetable Wrap, Hummus Spread

(€18.60)

COLD SAVOURY TRAY 3

- Parma Ham, Chevre & Fig Mille Foglie
- Avocado, Mushroom & Caramelised Onions Crostina
- Pineapple, Brie & Tomato Gel Tart
- Prawn Tartar Lemon Gel

(€22.80)

COLD SAVOURY TRAY 4

- Crab Meat, Egg Mayo Mini Poppy Seed Roll
- Chicken Coronation Wrap
- Grilled Veg & Herb Oil Mini Focaccia

(€12.60)

HOT SAVOURY TRAY 1

- Lamb Koftas, Tzatziki Dressing
- Salmon wrapped in Lardo
- Onion Bhaji, Pineapple Chutney
- Arancini Funghi Porcini, Truffle Mayo

(€24.60)

HOT SAVOURY TRAY 2

- Liver Wrapped In Bacon
- Prawn Dim Sum, Honey Soy Dressing
- Squid Ink Arancini
- Ricotta & Asparagus Pie

(€22.80)

HOT SAVOURY TRAY 3

- Chicken Wrapped In Bacon
- Pork Cheek & Chorizo Croquette Spicy Apple Chutney
- Spinach Vol Au Vent
- Seafood Vol Au Vent

(€22.80)

HOT SAVOURY TRAY 4

- Chicken Satay Skewers
- Mini Tuna Pumpkin Pie
- Breaded Brie Wedges, Apple Compote
- Arancini Pomodoro

(€18.05)



SWEET TRAY 1

- Date & Mandarin Mini Tart
- Almond Macaroon Mini Tart
- Mini Fruit Kebabs
- Chocolate & Orange Cake
(€25.20)

SWEET TRAY 2

- Pain Au Raisins
- Pain Au Chocolate
- Mini Vegan Carrot Cakes
(€21.00)

SWEET TRAY 3

- Mini Waffles With Pistachio Spread
- Chocolate Profiteroles
- Chocolate & Orange Almond Cake
(€22.20)

SWEET TRAY 4

- Mini Kannoli
- Vanilla Macaroons
- Chocolate Brownie
(€16.75)

SWEET TRAY 5

- Blueberries & Red Currants
- Pineapple
- Kiwi
- Small Tub Of Nutella Per
Compartment
(€16.00)



Barbecue Chef Cooking Experience





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

DESSERTS

- Kannoli Small
- Fruit Kebabs

PRICE PER PERSON

€32.95

MINIMUM ORDER

20 Guests

MENU B

STARTER

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

MAIND

- Smoked Pork Belly Bites
- Marinated Chicken Thighs
- Swordfish, Salmon & Prawns Kebabs

SIDES

- Pasta Salad
- Grilled Seasonal Vegetables
- Potato Salad

DESSERTS

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

PRICE PER PERSON

€46.15

MINIMUM ORDER

20 Guests

On All Menus



Including Chef, Waiter & Service Charge
 Supplementary Charge Applies For Under 20 People
 Corkage Fee Of €2.95 Per Person Applies Unless Open Bar Package Is Chosen

VENUE RENTAL

The Lounge, Mriehel At €350

Villa Mdina P.O.R.

Balluta Rooftop P.O.R.



MENU C

STARTER

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

MAINS

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

SIDES

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

DESSERTS

- Kannoli Small
- Fruit Kebabs

PRICE PER PERSON

€50.15

MINIMUM ORDER

20 Guests

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

SIDES

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

DESSERTS

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

PRICE PER PERSON

€65.75

MINIMUM ORDER

20 Guests



On All Packages

Price Is Based On 4 Hours Of Service. Prices Per Person & Exclude VAT.



Corporate Reception





SET MENU A

COLD ITEMS

LAND

- Avocado, Mushroom & Caramelised Onion Crostini
- Seasonal Vegetable Caponata, Pickled Onion Crostini

SEA

- Crab Meat, Egg Mayo Mini Poppy Seed Rolls

HOT ITEMS

LAND

- Arancini Funghi Porcini Truffle Mayo
- Arancini Pomodoro & Mozzarella
- Falafel, Cilantro Yoghurt
- Onion Bhaji, Pineapple Chutney
- Mini Pizza

FARM

- Lamb Shepherd's Pie
- Steak & Guinness Pie
- Pork Meat Balls, Mango & Mustard Salsa
- Pulled Pork & Manchego Croque Monsieur
- Lamb Koftas, Tzatziki Dip

SEA

- Torpedo prawns, Tartar Sauce
- Arancini Squid Ink

DESSERTS

- Kannoli Small

COFFEE TABLE

- Mqaret

BAR

- Ice Cubes/Flakes
- On Consumption Basis
- Bar Charges - 1 St Bar

PRICE PER PERSON 100 +

€20.00

PRICE PER PERSON 0 - 100

€25.00



On All Menus

Including Chef, Waiter & Service Charge

Corkage Fee Of €2.95

Per Person Applies Unless Open Bar Package Is Chosen

VENUE RENTAL

The Lounge, Mriehel At €350

Villa Mdina P.O.R.

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SET MENU B

COLD ITEMS

LAND

- Egg Mayo & Poppy Seeds Mini Pita Bread
- Cherry Tomato, Burrata & Basil Skewer

FARM

- Chicken Coronation Wrap

HOT ITEMS

LAND

- Spinach Vol Au Vent
- Loaded Potato Skins, Smoked Cheese, Crème Fraîche
- Arancini Pomodoro & Mozzarella
- Falafel, Cilantro Yoghurt
- Mini Pizza

FARM

- Steak & Guinness Pie
- Rabbit & Sweet Potato Pie
- Mini Mac & Cheese, Pancetta, Chives
- Lamb Koftas, Tzatziki Dip
- Duck Spring Rolls, Pineapple Salsa

SEA

- Mussel Croquette
- Arancini Squid Ink

DESSERTS

- Kannoli Small

COFFEE TABLE

- Mqaret

BAR

- Ice Cubes/Flakes
- On Consumption Basis
- Bar Charges - 1 St Bar

PRICE PER PERSON 100 +
€23.00

PRICE PER PERSON 0 - 100
€28.00



*Including Chef, Waiter
& Service Charge*

*Corkage Fee Of €2.95 Per Person
Applies Unless Open Bar
Package Is Chosen*

VENUE RENTAL

The Lounge, Mriehel At €350

Villa Mdina P.O.R.

Balluta Rooftop P.O.R.



SET MENU C

COLD ITEMS

LAND

- Gorgonzola, Apple & Caramelised Walnut Blini
- Vegetable Caponata Brioche Bun

FARM

- Truffle, Parma Ham & Melon Gel Tart

SEA

- Crab Meat, Egg Mayo Mini Poppy Seed Rolls

HOT ITEMS

LAND

- Loaded Potato Skins, Smoked Cheese, Crème Fraiche
- Arancini Funghi Porcini
- Arancini Pomodoro & Mozzarella
- Onion Bhaji, Pineapple Chutney

FARM

- Steak & Guinness Pie
- Chicken Gyoza
- Crispy Duck Gyoza, Hoisin Dip
- Chicken Satay
- Pork Meat Balls, Mango & Mustard Salsa
- Lamb Koftas, Tzatziki Dip
- Pork Cheek & Chorizo Croquette, Spiced Apple Chutney
- Sweetcorn, Gammon and Ementhal Croquette, Salsa Brava

DESSERTS

- Kannoli Small
- #Unordinary Coffee
- Ice Cream
- Mini Assorted Magnums

COFFEE TABLE

- Mqaret

BAR

- Ice Cubes/Flakes
- On Consumption Basis
- Bar Charges - 1 St Bar



PRICE PER PERSON 100 +

€26.00

PRICE PER PERSON 0 - 100

€31.00

On All Menus

Including Chef, Waiter
& Service Charge

Corkage Fee Of €2.95
Per Person Applies Unless Open Bar
Package Is Chosen



VENUE RENTAL

The Lounge, Mriehel At €350

Villa Mdina P.O.R.

Balluta Rooftop P.O.R.



SET MENU D

COLD ITEMS

LAND

- Avocado, Mushroom & Caramelised Onion Crostini
- Seasonal Vegetable Caponata, Pickled Onion Crostini

FARM

- Pork Sando, Katsu Curry, Apple Gel

SEA

- Crab Meat, Egg Mayo Mini Poppy Seed Rolls

HOT ITEMS

LAND

- Arancini Funghi Porcini
- Arancini Pomodoro & Mozzarella
- Falafel, Cilantro Yoghurt
- Onion Bhaji, Pineapple Chutney
- Mini Pizza
- Vegetable Spring Roll
- Vegetable & Tofu Gyoza, Soy Sesame Dressing

FARM

- Steak & Guinness Pie
- Lamb Shepherd's Pie
- Pork Meat Balls, Mustard and Mango Salsa
- Pulled Pork & Manchego Croque Monsieur
- Lamb Koftas, Tzatziki Dip
- Chicken Satay
- Duck Spring Roll & Pineapple Salsa

SEA

- Torpedo Prawns, Tartar Sauce
- Arancini Squid Ink

DESSERTS

- Cassatina
- Banana Caramel Pan
- Baileys & Milk Chocolate Ganache
- Kannoli Small

COFFEE TABLE

- Mqaret

BAR

- Ice Cubes/Flakes On Consumption Basis
- Bar Charges – 1 St Bar



PRICE PER PERSON 100 +

€29.00

PRICE PER PERSON 0 - 100

€34.00

Including Chef, Waiter
& Service Charge

Corkage Fee Of €2.95 Per Person
Applies Unless Open Bar
Package Is Chosen



VENUE RENTAL

The Lounge, Mriehel At €350

Villa Mdina P.O.R.

Balluta Rooftop P.O.R.



Premium Receptions

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

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

MINIMUM 200PAX

2026 €52.80

2027 €55.45

2028 €58.30

BASED ON 0 - 200PAX

2026 €57.65

2027 €60.55

2028 €63.60

MINIMUM ORDER

200 People

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 Monsieur
- Arancini Ragu
- 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

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

MINIMUM ORDER

200 people

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.

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



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

MINIMUM ORDER

200 People

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.



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
- #Unordinary
- Banana Caramel Pan
- Baileys & Milk Chocolate Ganache
- Mqaret
- Lemon Marshmallow

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 Caccio 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

MINIMUM ORDER

200 People

ALL-INCLUSIVE UPGRADE

€21.95 *Offer*

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.



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

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

- Parma Ham, Melon Gel & Parmesan Verrine
- 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
- Baileys & Milk Chocolate Ganache
- Mqaret
- Mini Assorted Magnums
- Lemon Marshmallow

COFFEE STATION

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

HOT ITEMS

SEA

- Snow Crab, Lemon, Chili Mini Tart
- Teriyaki Salmon Skewer
- Seared Scallop, Parsnip Puree
- Poached Lobster, Lemon Butter
- Saku Roll – Sushi Rice, Nori, Tuna Mix, Sliced Tuna, Cucumber, Tobiko, Spicy Mayo

LAND

- Assortment Of Arancini:
Caccio 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

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

MINIMUM ORDER

200 People

ALL-INCLUSIVE UPGRADE

€21.95 *Offer*

Premium 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.

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 Ragù
- 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

Beverage Packages



CORPORATE OPEN BAR

BEER

- Cisk Lager
- Cisk Excel

WHISKY

- J&B

VODKA

- Smirnoff

GIN

- Gordon's Dry Gin

OTHER

- Orange Juice, Sprite, Pepsi, Water

PRICE PER PERSON

€6.95

MINIMUM ORDER

100 Guests

STANDARD OPEN BAR

WELCOME DRINK

- Prosecco

WINE

- Red & White

WHISKY

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

VODKA

- Smirnoff

GIN

- Gordon's Dry Gin

RUM

- Bacardi, Captain Morgan

VERMOUTH

- Martini Rosso, Bianco & Dry

APERITIF

- Campari, Aperol

LIQUEURS

- Choice Of Different Liqueurs Such As Baileys, Sambuca, Averna, Limoncello, Passoa

OTHER

- Water, Soft Drinks, Juices, Mixers, Beer

PRICE PER PERSON

€9.95

MINIMUM ORDER

200 Guests

PREMIUM OPEN BAR

WELCOME DRINK

- Prosecco

WINE

- Red & White

WHISKY

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

VODKA

- Smirnoff & Grey Goose

GIN

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

RUM

- Malibu, Bacardi & Captain Morgan Spiced

VERMOUTH

- Martini Rosso, Bianco & Dry

APERITIF

- Campari, Aperol

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

MINIMUM ORDER

200 Guests

On All Packages



Price Is Based On 4 hours Of service. Prices Per Person & Exclude VAT.



ESSENTIALS BAR

- Soft Drinks
- Juices
- Water

PRICE PER PERSON

€3.25

MINIMUM ORDER

200 Guests

BASIC BAR

- Wine
- Beer
- Soft Drinks
- Juices
- Water

PRICE PER PERSON

€6.50

MINIMUM ORDER

200 Guests

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

200 people

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

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 Guests



THE CHIC COCKTAIL BAR

A Colourful Selection Of **8 Cocktails** (6 Alcoholic & 2 Mocktails), Created Live & Served Fresh On Order.

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, Alcohol, Juices, Mixers, Fresh Fruit, Equipment, Glassware And Ice.

Price Is Based On 4-5 Hrs Of Service

PRICE PER PERSON	MINIMUM ORDER
€14.50	200 Guests



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

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 And Napkins.

PRICE PER PERSON	MINIMUM ORDER
€14.50	200 Guests



On All Packages

Price Is Based On 4 Hours Of Service. Prices Per Person & Exclude VAT.

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 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.

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 And Vegetable Pakoras. Complimented By Ketchup, Mayonnaise, English Mustard, Tartar Sauce And 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

Side Dishes, Garnishes & Sauces. Sides Extra Virgin Olive Oil, Aged Balsamic & Truffle Cream Basil Pesto Marinated, Red Pepper Pesto & Classis Burrata Mini Balls Served With Crostini, Oven Roasted Cherry Tomatoes, Black Olive Tapenade, Rucola, Thyme Infused Honey, Fig Chutney, Bluberry Chutney, Crispy Prosciutto & Nduja. 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, Hoson 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 Ragù
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 Magnams,
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 And Milk Chocolate Verrine. The Velvety Baileys-Infused Mousse And Layers Of Silky Milk Chocolate Will Leave Your Guests Craving For More.

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.

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.

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.

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.

MANGO AND COCONUT VERRINE

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

COLOURFUL DOUGHNUT LOLLIES

Add Colour And 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 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 Live Kannoli Station, Every Bite Becomes A True Celebration Of Maltese Tradition, Culinary Innovation, And Pure Indulgence.

Guests Will Be Delighted As They Watch Each Kannolo Expertly Filled Before Their Eyes, Ensuring Freshness, Flavour, And 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 And 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 And Crepes With Hazelnut Chocolate Filling, Lotus Biscoff Spread & Our Classic Ricotta Cannoli Filling.
- Innovative Doughnuts With Different Fillings And 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 And 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 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-Crusted 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.

PRICE PER PERSON

€6.50

LITTLE BEES STATION

Make Sure The Little Ones Celebrating Your Special Day Are Also Well Cared 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.

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



Seated Menus



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 Bavaois, 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

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.



Private Chef Meals

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 Gravlox, 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

- Chickpea Panisse, 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.
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

Moet & 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 Chef & Seated Meals



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

- Assortment Beef Chuck, Chicken Thighs, Grilled Swordfish, Vegetables & Potatoes
- 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 Bavaois, 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 Mascarpone & A Dusting Of Cocoa Powder.
- Dark Chocolate Infused With Smoked Hazelnut Praline & Salted Milk Ice Cream



Breakfast Meetings



MENU A

CHOICE OF SMOOTHIES

- Strawberry Banana
- Mango Passion Fruit
- Beetroot & Ginger
- Kiwi & Pineapple
- Cranberry & Raspberry
- Berry Bliss

SNACKS & DELIGHTS

- Mini Pain Au Chocolat
- Mini Croissants
- Ham & Cheese Mini Omelettes
- English Muffin
- Seasonal Fruits

PRICE PER PERSON

€13.50

MINIMUM ORDER

10 People

MENU B

CHOICE OF SMOOTHIES

- Strawberry Banana
- Mango Passion Fruit
- Beetroot & Ginger
- Kiwi & Pineapple
- Cranberry & Raspberry
- Berry Bliss

SNACKS & DELIGHTS

- Mushroom & Garlic Croissants
- Mortadella & Provolone Croissants
- Bacon Mini Quiche
- Vegan Carrot Cake
- Pain Au Raisin
- Butter Croissants
- Seasonal Fruits

PRICE PER PERSON

€18.50

MINIMUM ORDER

10 People

MENU C

CHOICE OF SMOOTHIES

- Strawberry Banana
- Mango Passion Fruit
- Beetroot & Ginger
- Kiwi & Pineapple
- Cranberry & Raspberry
- Berry Bliss

SNACKS & DELIGHTS

- Onion & Brie Quiches
- Ricotta Mini Pies
- Mushroom & Garlic Croissants
- Ham & Cheese Mini Omelettes
- Brownies
- Vegan Carrot Cake
- Butter Croissants
- Pain Au Chocolat
- Seasonal Fruits

PRICE PER PERSON

€22.50

MINIMUM ORDER

10 People



On All Menus

Supplementary Charge Applies For Under 10 People. A Delivery Charge Of €10 Applies To Orders Below €200.

Board Meetings



MENU A

SNACKS & DELIGHTS

- Chicken Coronation Wrap
- Smoked Salmon, Cream Cheese, Baby Spinach Mini Croissant
- Smoked Duck Breast, Brie, Raisin Chutney Mini Baguette
- Mini Butter Croissants
- Vegan Carrot Cake
- Pain Au Chocolat

PRICE PER PERSON

€7.95

MINIMUM ORDER



MENU B

SNACKS & DELIGHTS

- Roast Beef, Piccalilli Mini Ciabatta
- Hummus, Crispy Chorizo Wrap
- BLT Baguette
- Egg Mayo Mini Pita
- Brownies
- Pain Au Raisin
- Mini Cupcakes
- Mini Croissants

PRICE PER PERSON

€11.75

MINIMUM ORDER

10 People

MENU C

SNACKS & DELIGHTS

- Vegetarian Focaccia
- Smoked Salmon Tripple Decker Sandwich
- Chicken Coronation Mini Wrap
- Parma Ham, Rucola, Grana Mini Baguette
- BLT Baguette
- Mini Croissants
- Vegan Carrot Cake
- Pain Au Chocolat
- Brownies
- Pain Au Raisin

PRICE PER PERSON

€14.75

MINIMUM ORDER

10 People



On All Menus

Supplementary Charge Applies For Under 10 People. A Delivery Charge Of €10 Applies To Orders Below

Staff Seminar



MENU A

SNACKS & DELIGHTS

- Chicken Coronation Wraps
- Stir Fried Vegetable Wrap, Hummus Spread
- Smoked Salmon Wraps
- Cous Cous Salad
- Coleslaw
- Mixed Bean Salad

PRICE PER PERSON

€8.25

MINIMUM ORDER

10 People



MENU B

SNACKS & DELIGHTS

- Blt Baguette
- Egg Mayo Pita
- Traditional Tuna Ftira
- Falafel Sliders
- Potato Salad
- Marinated Grilled Vegetables
- Cous Cous Salad

PRICE PER PERSON

€10.50

MINIMUM ORDER

10 People

MENU C

SNACKS & DELIGHTS

- Mortadella & Provolone Croissants
- Chicken Coronation Wrap
- Cherry Tomato & Burrata Skewers
- Mushroom & Garlic Croissants
- Vegetable & Caponata Brioche
- Marinated Grilled Vegetables
- Coleslaw
- Cous Cous Salad
- Mixed Bean Salad

PRICE PER PERSON

€13.25

MINIMUM ORDER

10 People



On All Menus

Supplementary Charge Applies For Under 10 People. A Delivery Charge Of €10 Applies To Orders Below

Corporate Gifting



We Offer A Wide Range Of Corporate Gifts Suitable For Any Occasion, From Christmas & Halloween To Pink October & Movember. Each Item Can Be Personalized With Your Company's Logo For A Distinctive Branded Touch.





On All Packages

Price Is Based On 4 Hours Of Service. Prices Per Person & Exclude VAT.



Ready Made Meals



DISHES

CALORIE-SMART

- Baked White Fish, Potato & Vegetables
- Beef Fillet, Roasted Paprika Sweet Corn, Peas & Mashed Potatoes, Nob Of Butter.
- Grilled Pork Chops, Potato & Vegetables
- Chicken Tighs, Barley, Basil Pesto & Roasted Sweet Potato.
- Chicken Breast, Tomato Cous Cous, Roasted Carrots & Paprika Roasted Sweet Corn.
- Seared Tuna, Noodles & Vegetables
- Oven-Baked Salmon, Tomato Pesto, Quinoa & French Beans.
- Lamb Koftas, Roasted Marrows, Potatoes & Cous Cous.

PASTA

- Pumpkin Risotto
- Tomato Risotto With Prawns
- Funghi Porcini Risotto
- Ravioli Ricotta Tomato Sauce
- Ravioli Al Salmone
- Ravioli Funghi & Ricotta
- Penne Bolognese
- Parmigiana Melanzane
- Vegetarian Lasagne
- Baked Macaroni
- Baked Rice

CURRIES

- Korean BBQ Beef & Rice
- Sweet & Sour Pork & Rice
- Honey Teriyaki Chicken & Rice
- Teriyaki Pulled Pork & Rice
- Peanut Miso Chicken & ice
- Rabbit Stew, Mashed Potato & Broccoli
- Chicken Tikka Masala
- Chicken Korma
- Vegetable Biryani

DESSERTS

- Pannacotta
- Lemon Meringue
- Triple Chocolate
- Milk Cake
- Chocolate Profiteroles
- Tiramisu
- Victoria Sponge Cake
- Banoffee
- Apple Crumble
- Sticky Toffee Pudding

On All Dishes



Portions 350 Grs

Desserts 100 Grs

Heating 900W Ranging 5-7 Minutes

Desserts To Be Thawed For 12 Hours In A Refrigerated Environment.



Villa Mdina Naxxar

Whether You Are Looking For Sophisticated, Indoor Elegance Or Outdoor Chic, The Beautiful And Centrally Located Villa Mdina, Is The Ideal Venue For Any Occasion.

The Mature Posh Garden Is The Ultimate Outdoor Space For An Evening Under The Stars, And 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



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. Villa Mdina Also Caters For Exhibitions, Workshops, Conferences, Etc.



Let's
talk



Busy Bee

EST. 1933



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