



ISLAND CATERERS

L I M I T E D

THE PERFECT PARTNER FOR YOUR NEXT EVENT

***Wedding Dinner Menus***

***Year 2008-2009***

**Prices indicated on each menu will be inclusive of the following: -**

- Welcome Drink & Canapés
  - Staff charges based up till 18.00hrs for a morning wedding and till 01.00am  
For an evening wedding
  - ½ btl Local wine per person (Merlot & Chardonnay)
  - Free flowing water
  - 1 tier Wedding Cake & 2 Witness cakes
  - Glass of Sparkling Wine
  - Coffee & Petits Fours
  - Menu printing
  - Hire of Hall & set-up charges (at the Coastline Hotel, Radisson SAS Bay Point  
Resort & Radisson SAS Golden Sands Resort & Spa)
  - Security & Parking facilities
  - Overtime will be charged at the rate of Lm35/€1.53 + VAT per 100 Guests on a  
pro-rata basis.
- 
- Please note that the above prices are based on a minimum of 40 guests

**Menu 1**

*Tartar of Salmon & sole with dill & whole grain mustard cream*

~ ~ ~

*Pasta Spirals with Parma Ham, julienne of Peppers &  
Courgettes & a Pumpkin cream sauce*

~ ~ ~

*Pork Fillets stuffed with Sage & Thyme served with cide and Wild Mushrooms gravy*

*Melangé de Legumes  
Pommes Noisette*

~ ~ ~

*Baked cheese cake topped with bacio ice cream*

**2008**

*Lm 15.00/€34.94 per person @ Coastline Hotel*

*Lm 17.50/€40.76 per person @ Outside Catering*

*Lm 19.00/€44.26 per person @ Radisson SAS Bay Point Resort*

*Lm19.00/€44.26 per person @ Radisson SAS Golden Sands Resort & Spa*

**2009**

*Lm 15.76/€36.70 per person @ Coastline Hotel*

*Lm 18.38/€42.80 per person @ Outside Catering*

*Lm 19.96/€46.50 per person @ Radisson SAS Bay Point Resort*

*Lm 19.96/€46.50 per person @ Radisson SAS Golden Sands Resort & Spa*

*Please note all prices are exclusive of VAT*

**Menu 2**

*Carpaccio of Pickled Beef on a Salad Variation topped with Parmesan shavings and drizzled with Turmeric Oil*

~ ~ ~

*Traditional Lobster Bisque*

~ ~ ~

*Pineapple Sorbet*

~ ~ ~

*Supreme of Chicken stuffed with Mushrooms & Spinach set on a Champagne sauce*

*New Potatoes  
Vegetables in Season*

~ ~ ~

*Raspberry Mousse with a confit of Forest Fruit & a dark chocolate tart served with Vanilla Anglaise*

**2008**

*Lm 15.00/€34.94 per person @ Coastline Hotel*

*Lm 17.50/€40.76 per person @ Outside Catering*

*Lm 19.00/€44.26 per person @ Radisson SAS Bay Point Resort*

*Lm 19.00/€44.26 per person @ Radisson SAS Golden Sands Resort & Spa*

**2009**

*Lm 15.76/€36.70 per person @ Coastline Hotel*

*Lm 18.38/€42.80 per person @ Outside Catering*

*Lm 19.96/€46.50 per person @ Radisson SAS Bay Point Resort*

*Lm 19.96/€46.50 per person @ Radisson SAS Golden Sands Resort & Spa*

*Please note all prices are exclusive of VAT*

**Menu 3**

*Timbale of Crab Meat with Avocado & Vinaigrette on a Hazelnut dressing*

~ ~ ~

*Rigatoni tossed in a fresh Tomato & Aubergine sauce*

~ ~ ~

*Supreme of Salmon with Apple flakes & Lemon zest infused in beurre blanc*

*Seasonal Vegetables  
Croquette Potatoes*

~ ~ ~

*Ortolan Cheese Cake with a Strawberry sauce*

**2008**

*Lm 15.00/€34.94 per person @ Coastline Hotel*

*Lm 17.50/€40.76 per person @ Outside Catering*

*Lm 19.00/€44.26 per person @ Radisson SAS Bay Point Resort*

*Lm 19.00/€44.26 per person @ Radisson SAS Golden Sands Resort & Spa*

**2009**

*Lm 15.76/€36.70 per person @ Coastline Hotel*

*Lm 18.38/€42.80 per person @ Outside Catering*

*Lm 19.96/€46.50 per person @ Radisson SAS Bay Point Resort*

*Lm 19.96/€46.50 per person @ Radisson SAS Golden Sands Resort & Spa*

*Please note all prices are exclusive of VAT*

**Menu 4**

*Pork & Chicken Liver Terrine served with Cranberry sauce*

~ ~ ~

*Pasta tossed with zucchini, mushrooms & tomatoes*

~ ~ ~

*Lemon Sorbet*

~ ~ ~

*Poached Salmon set on a Champagne sauce enhanced with Asparagus tips & Prawns*

*Pommes Nouvelle  
Bouquetiere des Legumes*

~ ~ ~

*Viennese Puffs filled with Apricots & cream on an Almond sauce*

**2008**

*Lm 16.00/€37.27 per person @ Coastline Hotel*

*Lm 18.00/€41.93 per person @ Outside Catering*

*Lm 20.00/€46.59 per person @ Radisson SAS Bay Point Resort*

*Lm 20.00/€46.59 per person @ Radisson SAS Golden Sands Resort & Spa*

**2009**

*Lm 16.83/€39.20 per person @ Coastline Hotel*

*Lm 18.93/€44.10 per person @ Outside Catering*

*Lm 20.99/€48.90 per person @ Radisson SAS Bay Point Resort*

*Lm 20.99/€48.90 per person @ Radisson SAS Golden Sands Resort & Spa*

*Please note all prices are exclusive of VAT*

**Menu 5**

*Fillet of Lamb encased in chicken mousse served with a pesto of mint*

~ ~ ~

*Medley of Seafood baked in a Pastry Case served on a creamy shellfish sauce with tomato concasse & chervil*

~ ~ ~

*Lime sorbet*

~ ~ ~

*A fan of Roasted Duck breast set on Wilted spinach, with grape sauce*

*Bouquetiere of Vegetables  
Pommes Croquettes*

~ ~ ~

*White Chocolate mousse with a rich hazelnut centre topped with red fruits & a traditional lemon tart set on raspberry coulis*

**2008**

*Lm 16.00/€37.27 per person @ Coastline Hotel*

*Lm 18.00/€41.93 per person @ Outside Catering*

*Lm 20.00/€46.59 per person @ Radisson SAS Bay Point Resort*

*Lm 20.00/€46.59 per person @ Radisson SAS Golden Sands Resort & Spa*

**2009**

*Lm 16.83/€39.20 per person @ Coastline Hotel*

*Lm 18.93/€44.10 per person @ Outside Catering*

*Lm 20.99/€48.90 per person @ Radisson SAS Bay Point Resort*

*Lm 20.99/€48.90 per person @ Radisson SAS Golden Sands Resort & Spa*

*Please note all prices are exclusive of VAT*

**Menu 6**

*Terrine of Duck with Pistachios served on an Apricot Coulis*

~ ~ ~

*Cream of Broccoli*

~ ~ ~

*Coconut Sorbet*

~ ~ ~

*Fillet of Beef topped with celery & Gorgonzola cheese on a Port Wine sauce*

*Seasonal Vegetable*

*Chateau Potatoes*

~ ~ ~

*Chocolate Bavarian cream & hazelnut meringue with cinnamon sauce*

**2008**

*Lm 16.00/€37.27 per person @ Coastline Hotel*

*Lm 18.00/€41.93 per person @ Outside Catering*

*Lm 20.00/€46.59 per person @ Radisson SAS Bay Point Resort*

*Lm 20.00/€46.59 per person @ Radisson SAS Golden Sands Resort & Spa*

**2009**

*Lm 16.83/€39.20 per person @ Coastline Hotel*

*Lm 18.93/€44.10 per person @ Outside Catering*

*Lm 20.99/€48.90 per person @ Radisson SAS Bay Point Resort*

*Lm 20.99/€48.90 per person @ Radisson SAS Golden Sands Resort & Spa*

*Please note all prices are exclusive of VAT*

**Menu 7**

*Parfait of Chicken Liver on toasted brioche mixed leaves salad with a Tomato & Coriander Vinaigrette*

~ ~ ~

*Cream of Pumpkin soup with crisp lardons*

~ ~ ~

*Lemon Sorbet*

~ ~ ~

*Escalope of Dentici filled with Salmon Mousse garnished with Tapenade & Tomato split sauce*

*Pommes Bercy  
Vegetables in Season*

~ ~ ~

*Symphony of Apples*

*A combination of green apple mousse, injected with almond cream, an apple struddle and a petit marzipan apple serve with apple cider cream*

**2008**

*Lm 17.00/€39.60 per person @ Coastline Hotel*

*Lm 19.00/€44.26 per person @ Outside Catering*

*Lm 21.00/€48.92 per person @ Radisson SAS Bay Point Resort*

*Lm 21.00/€48.92 per person @ Radisson SAS Golden Sands Resort & Spa*

**2009**

*Lm 17.86/€41.60 per person @ Coastline Hotel*

*Lm 19.96/€46.50 per person @ Outside Catering*

*Lm 22.07/€51.40 per person @ Radisson SAS Bay Point Resort*

*Lm 22.07/€51.40 per person @ Radisson SAS Golden Sands Resort & Spa*

*Please note all prices are exclusive of VAT*

**Menu 8**

*Terrine of veal & shitake mushrooms served on marinated peppers*

~ ~ ~

*Farfalle al Salmone*

~ ~ ~

*Lemon Sorbet*

~ ~ ~

*Grilled Fillet of Beef with Green Peppercorn sauce*

*Bouquettiere de Legumes  
Pommes Croquettes*

~ ~ ~

*Sweet Cheesecake flavoured with Baileys Irish Cream served on a Cherry Coulis*

**2008**

*Lm 17.00/€39.60 per person @ Coastline Hotel*

*Lm 19.00/€44.26 per person @ Outside Catering*

*Lm 21.00/€48.92 per person @ Radisson SAS Bay Point Resort*

*Lm 21.00/€48.92 per person @ Radisson SAS Golden Sands Resort & Spa*

**2009**

*Lm 17.86/€41.608 per person @ Coastline Hotel*

*Lm 19.96/€46.50 per person @ Outside Catering*

*Lm 22.07/€51.40 per person @ Radisson SAS Bay Point Resort*

*Lm 22.07/€51.40 per person @ Radisson SAS Golden Sands Resort & Spa*

*Please note all prices are exclusive of VAT*

**Menu 9**

*Marinated Salmon set on a salad variation with walnut vinaigrette*

~ ~ ~

*Ragout of Mushrooms, chicken livers and asparagus in a pastry case, served with a rich red wine sauce*

~ ~ ~

*Cider Sorbet*

~ ~ ~

*Grilled Fillet of Beef with herbs de Provence, on a sweet peppers & tomato casserole*

*Vegetables in Season  
Pommes Noisette*

~ ~ ~

*Cinnamon and Chocolate Mousse accompanied by an Almond Tuille Biscuit & Forest Fruit  
Compote*

**2008**

*Lm 17.00/€39.60 per person @ Coastline Hotel*

*Lm 19.00/€44.26 per person @ Outside Catering*

*Lm 21.00/€48.92 per person @ Radisson SAS Bay Point Resort*

*Lm 21.00/€48.92 per person @ Radisson SAS Golden Sands Resort & Spa*

**2009**

*Lm 17.86/€41.60 per person @ Coastline Hotel*

*Lm 19.96/€46.50 per person @ Outside Catering*

*Lm 22.07/€51.40 per person @ Radisson SAS Bay Point Resort*

*Lm 22.07/€51.40 per person @ Radisson SAS Golden Sands Resort & Spa*

*Please note all prices are exclusive of VAT*

**Menu 10**

*Juniper marinated chicken breast with salad leaves, roasted peaches  
and balsamic dressings*

~ ~ ~

*Roulades of sole with prawn mousse set on a Garlic & parsley mash with Lemon gras beurre  
blanc & Caviar*

~ ~ ~

*Red Forest Fruit Sorbet*

~ ~ ~

*Mignons of Beef Fillet with a Spicy Veal Crust served with Merlot jus & Mushrooms*

*Bouquetiere de Legumes  
Pommes Olivettes*

~ ~ ~

*A Coconut & Lemon grass panna cotta with a lime & crispy pistachio meringue*

**2008**

*Lm 19.00/€44.26 per person @ Coastline Hotel*

*Lm 21.00/€48.92 per person @ Outside Catering*

*Lm 23.00/€53.58 per person @ Radisson SAS Bay Point Resort*

*Lm 23.00/€53.58 per person @ Radisson SAS Golden Sands Resort & Spa*

**2009**

*Lm 19.96/€46.50 per person @ Coastline Hotel*

*Lm 22.07/€51.40 per person @ Outside Catering*

*Lm 24.15/€56.25 per person @ Radisson SAS Bay Point Resort*

*Lm 24.15/€56.25 per person @ Radisson SAS Golden Sands Resort & Spa*

*Please note all prices are exclusive of VAT*

**Menu 11**

*Terrine of Duck & Veal Fillet on Toasted Brioche with an Orange salad & Green Peppercorn & Mint dressing*

~ ~ ~

*Seared Peppered tuna on Grilled Vegetables served with a Lemon ginger beurre blanc*

~ ~ ~

*Chicken consommé with Petits Ravioli*

~ ~ ~

*Rosettes of Veal on Artichoke bottoms with béarnaise sauce & Tarragon jus*

*Bouquetiere of Vegetables  
Bercy Potatoes*

~ ~ ~

*A traditional nougat parfait served in a jaconde case with a delicate blood orange sauce & pickled seasonal fruits*

**2008**

*Lm 19.00/€44.26 per person @ Coastline Hotel*

*Lm 21.00/€48.92 per person @ Outside Catering*

*Lm 23.00/€53.58 per person @ Radisson SAS Bay Point Resort*

*Lm 23.00/€53.58 per person @ Radisson SAS Golden Sands Resort & Spa*

**2009**

*Lm 19.96/€46.50 per person @ Coastline Hotel*

*Lm 22.07/€51.40 per person @ Outside Catering*

*Lm 24.15/€56.25 per person @ Radisson SAS Bay Point Resort*

*Lm 24.15/€56.25 per person @ Radisson SAS Golden Sands Resort & Spa*

*Please note all prices are exclusive of VAT*

**Buffet Menus**

**Buffet Menu 1**

*Prawn & Avocado Cocktail dressed with a dill Mayonnaise*

~ ~ ~

*Cream of Asparagus with roasted almonds*

~ ~ ~

**FROM THE BUFFET**

*Roast Pork*

*Marinated Green Mussels*

*Slices of Turkey in a Tarragon sauce*

*Fillets of Lampuki with Fennel cream sauce*

*Daube of Beef Provencal*

*Spiced Lamb with Saffron Rice*

*Accompanied by a selection of Salads & Potatoes*

~ ~ ~

*Carmelised banana cheese cake with a coconut tuille biscuit & a tropical fruit coulis*

**2008**

*Lm 14.00/€32.61 per person @ Coastline Hotel*

*Lm 16.00/€37.27 per person @ Outside Catering*

*Lm 18.00/€41.93 per person @ Radisson SAS Bay Point Resort*

*Lm 18.00/€41.93 per person @ Radisson SAS Golden Sands Resort & Spa*

**2009**

*Lm 14.70/€34.25 per person @ Coastline Hotel*

*Lm 16.81/€39.15 per person @ Outside Catering*

*Lm 18.89/€44.00 per person @ Radisson SAS Bay Point Resort*

*Lm 18.89/€44.00 per person @ Radisson SAS Golden Sands Resort & Spa*

*Please note all prices are exclusive of VAT*

**Buffet Menu 2**

*Seafood salad with green asparagus, aniseed & ginger dressing*

~ ~ ~

*Rigatoni Metriciana*

~ ~ ~

*From the Buffet*

*Roast Sirloin of Beef*

*Decorated Gammon*

*Salmon Roulade*

*Marinated Octopus*

*Grilled Swordfish with Herb Crust*

*Entrecote Steak with a confit of Leeks & Mushrooms on a Green Peppercorn sauce*

*Oriental Sweet & Sour Pork*

*Selection of Salads & Potatoes*

*Fried Rice*

~ ~ ~

*Raspberry mousse with a confit of forest fruit & a dark chocolate tart served with a vanilla anglais*

**2008**

*Lm 14.00/€32.61 per person @ Coastline Hotel*

*Lm 16.00/€37.27 per person @ Outside Catering*

*Lm 18.00/€41.93 per person @ Radisson SAS Bay Point Resort*

*Lm 18.00/€41.93 per person @ Radisson SAS Golden Sands Resort & Spa*

**2009**

*Lm 14.70/€34.25 per person @ Coastline Hotel*

*Lm 16.81/€39.15 per person @ Outside Catering*

*Lm 18.89/€44.00 per person @ Radisson SAS Bay Point Resort*

*Lm 18.89/€44.00 per person @ Radisson SAS Golden Sands Resort & Spa*

*Please note all prices are exclusive of VAT*

**Buffet Menu 3**

*Carpaccio of pickled beef with roasted aubergines, Parmesan shavings, salad greens & pink peppercorn dressing*

~ ~ ~

*Mushroom tortellini with roasted chicken veloute, asparagus, pumpkin & pancetta*

~ ~ ~

**FROM THE BUFFET**

*Seafood Medley*

*Selection of Italian Sausages*

*Roast Loin of Beef with Horseradish Sauce*

*Dentex Sweet & Sour*

*Escalope of Pork on a Grain Mustard sauce*

*Fried Sesame Chicken with Sweet Peppers & a Sherry sauce*

*Vegetable Stroganoff*

*Selection of Salads & Potatoes*

*Fried Rice*

~ ~ ~

*Chestnut & chocolate Bavarian cream with orange coulis*

**2008**

*Lm 14.00/€32.61 per person @ Coastline Hotel*

*Lm 16.00/€37.27 per person @ Outside Catering*

*Lm 18.00/€41.93 per person @ Radisson SAS Bay Point Resort*

*Lm 18.00/€41.93 per person @ Radisson SAS Golden Sands Resort & Spa*

**2009**

*Lm 14.70/€34.25 per person @ Coastline Hotel*

*Lm 16.81/€39.15 per person @ Outside Catering*

*Lm 18.89/€44.00 per person @ Radisson SAS Bay Point Resort*

*Lm 18.89/€44.00 per person @ Radisson SAS Golden Sands Resort & Spa*

*Please note all prices are exclusive of VAT*

**Buffet Menu 4**

*Course rabbit & pork terrine with figs & pistachios on  
marinated fennel served with a sun dried tomato vinaigrette*

~ ~ ~

*Risotto with zucchini & Parma ham, Parmesan flakes  
& olive oil served with white onion cream*

~ ~ ~

**From the Buffet**

*Stuffed Loin of Pork*

*Assorted Salamis*

*Marinated Beef*

*Stuffed Squid*

*Fresh Dentici*

*Roast Leg of Lamb with an Orange & Honey Juice  
Supreme of Chicken with Vegetable Spaghetti on Ginger sauce  
Beef Stroganoff*

*Poached Salmon on Fried courgette with a Lime sauce*

*Selection of Salads & Potatoes*

*Saffron Rice*

~ ~ ~

*Praline delice with chocolate nougat & cherry brandy sauce*

**2008**

*Lm 15.00/€34.94 per person @ Coastline Hotel*

*Lm 17.50/€40.76 per person @ Outside Catering*

*Lm 19.00/€44.26 per person @ Radisson SAS Bay Point Resort*

*Lm 19.00/€44.26 per person @ Radisson SAS Golden Sands Resort & Spa*

**2009**

*Lm 15.75/€36.70 per person @ Coastline Hotel*

*Lm 18.37/€42.80 per person @ Outside Catering*

*Lm 19.96/€46.50 per person @ Radisson SAS Bay Point Resort*

*Lm 19.96/€46.50 per person @ Radisson SAS Golden Sands Resort & Spa*

*Please note all prices are exclusive of VAT*

**Buffet Menu 5**

*Prawn Kataifi with salmon & avocado tartare, mango puree  
Accompanied with a black olive & rosemarie focaccia*

~ ~ ~

*Cottage cheese & artichoke ravioli with sun dried tomatoes  
& black olives in pesto cream sauce*

~ ~ ~

*Lemon Sorbet*

~ ~ ~

**FROM THE BUFFET**

*Terrine of pork with coriander  
Medallions of seared tuna with cucumber & fresh herb dressings  
Aiguillettes of duck & chicken in a juniper marinade served with red onion marmalade*

*Vegetable Spring Rolls with soy sauce  
Grilled suremeof chicken with spring onions & mushrooms  
Daube of beef with fennel & blue cheese  
Honey & cinnamon glazed gammon with raisin sauce  
Paella Valenciana*

***Accompanied by***  
*Hazelnut Potatoes  
Stir fried vegetables  
Tomato, thyme & chilli salad  
Roasted aubergines & black olive salad  
Chicken Caesar Salad  
Caprese Salad*

*Chicory salad with choriz, tomatoes & roasted garlic vinaigrette*

~ ~ ~

*Milk chocolate & hazelnut mousse, prune & pear samosa,  
Orange ice cream with vanilla anglais*

**2008**

*Lm 16.00/€37.27 per person @ Coastline Hotel*

*Lm 18.00/€41.93 per person @ Outside Catering*

*Lm20.00/€46.59 per person @ Radisson SAS Bay Point Resort*

*Lm 20.00/€46.59 per person @ Radisson SAS Golden Sands Resort & Spa*

**2009**

*Lm 16.81/€39.15 per person @ Coastline Hotel*

*Lm 18.89/€44.00 per person @ Outside Catering*

*Lm 20.99/€48.90 per person @ Radisson SAS Bay Point Resort*

*Lm 20.99/€48.90 per person @ Radisson SAS Golden Sands Resort & Spa*

*Please note all prices are exclusive of VAT*

**⊗ Venues Charges ⊗**

**Coastline Hotel**

The Penthouse Suite

**Price included in Package Price**

The Coastline Suite

**Price included in Package Price**

**Radisson SAS Bay Point Resort**

The Carlson Suite

**Price included in Package Price**

The Marie Louise Suite

**Price included in Package Price**

The Grand Ballroom

**Radisson SAS Golden Sands Resort & Spa**

The Coral Room

**Price included in Package Price**

The Crescent Room

**Price included in Package Price**

The Grand Ballroom

**Price included in Package Price**

	<b>2008</b>	<b>2009</b>
<b>Notre Dame Gate - Vittoriosa</b>	Lm 650 / €1514.09	Lm650 / €1514.09
<b>Saluting Battery - Valletta</b>	Lm 700 / €1630.56	Lm 800 / €1863.50
<b>Villa Marija – L/O Zurrieq</b>	Lm 850 / €1979.97	Lm 850 / €1979.97
<b>Casino Maltese – Valletta</b> is available by kind courtesy and upon the	Price on request	Price on request

discretion of the Committee of the Casino Maltese		
<b>Villa Bologna - Attard</b>	As per Mrs de Trafford	As per Mrs de Trafford
<b>Razzett L-Abjad- L/O B'Kara March till October</b>	Lm 500 / €1164.67	Lm 500 / €1164.67
<b>November, December, January and February</b>	Lm 400 / €931.75	Lm 400 / €931.75

The Venue Prices are exclusive of VAT

### *⌘ Supplementary Charges ⌘*

	2008	2009
• Free Flowing Soft Drinks	Lm 0.75/€1.75 pp	Lm0.86/€2.00pp
• Free Flowing Beer	Lm 1.50/€3.49 pp	Lm1.72/€4.00pp
• Liqueurs	Lm 1.00/€2.33 pp	Lm1.29/€3.00pp
• Extra wedding tier	Lm 25.00/€8.23 per tier	Lm25.76/€60
• Table Flower arrangements:		
Round Posies	Lm 7.00/€16.31 per posie	Lm7.30/€17.00
Long Arrangements	Lm 9.00/€20.96 each	Lm9.02/€21.00

**The Above Prices are exclusive of VAT**

### *⌘ Other Details ⌘*

- One night's accommodation in a twin room sharing, on a Bed and Breakfast basis is included free of charge, according to availability in one of the Island Hotels Group's Hotels. (Rooms are reserved from Two o'clock in the afternoon till Noon).

- These packages have been based on the current costs and rates of inflation, and are valid till the 31st December 2009. The company reserves the right to revise all prices should there be abnormal increases in the rate of inflation.
- A reservation for a Wedding date and venue will be confirmed once both the Catering Contract has been signed and the relative deposit paid.
- The Management is not responsible for drinks left after the Wedding, and it is highly recommended that all beverages are removed from the premises at the end of the Wedding.
- Island Caterers Ltd does not charge a corkage fee.