



ISLAND CATERERS

L I M I T E D

***WEDDING RECEPTIONS
MENU PACK***

YEAR 2007/8

&

Year 2009



β **TABLE OF CONTENTS** *α*

1. Proposed Wedding Menus
2. Flying Buffets, Food Stations and Buffet Tables
3. Venues
4. Beverages
5. List of Supplements
6. Notes & Conditions



WEDDING PACKAGE
Menu A1 (22 Items)

Assorted Pea & Cheese Cakes
Sausage Rolls
Assorted Pizza
Cherry Tomato and Tapenade Galettes
Egg, Mayonnaise & Bacon Rolls
Rainbow Sandwiches
Angels on Horseback
Pork Mince Kebabs with Grain Mustard Dip
Bruschetta with Spicy Salami
Smoked Chicken and Apricot Tartlets
Chicken Kievs
Shrimp Barquettes
Deep Fried Scampi Tartare sauce
Spicy Fish Goujons with Green Sauce
Spring Rolls with Soya Dip
Assorted Canapes
Stuffed Olives
Fried Mushrooms stuffed with mozzarella,
Tomatoes & Origano
Arancini
Assorted Fancy Cakes
Assorted Petits Fours
Assorted Ice Cream

**It is recommended that one accompanies this menu
with one of the enclosed Buffet Tables.**

	Year 2007/8	Year 2009
Coastline Hotel	Lm6.60/€15.37	Lm6.98/€16.25
Outside Catering	Lm7.35/€17.12	Lm7.73/€18.00
Radisson SAS Bay Point Resort	Lm8.95/ €20.85	Lm9.44/€22.00
Radisson SAS Golden Sands Resort & Spa	Lm9.95/ €23.18	Lm10.52/€24.50

The above Prices are inclusive of –

- ◆ All Labour charge as per our Notes & Conditions
- ◆ A three -Tier Wedding Cake and two Witness Cakes*
- ◆ One night's accommodation, on a Bed and Breakfast basis in one of the Island Hotels Group hotels**



WEDDING PACKAGE
Menu A2 (22 Items)

Assorted Pea & Cheese Cakes
Spinach & Anchovy Qassatat
Assorted Pizza
Chicken & Mushroom Vol Au Vents
Maltese Style Bridge Rolls
Assorted Open Sandwiches
Gammon & Fruit
Lamb Satay with Yoghurt & Mint Dip
Mini Pork & Pepper Brochettes
Deep Fried Calamari with Garlic Mayonnaise
Salmon en croute
Thai Chicken with Lemon Grass & Chili,
Sweet Cucumber Dip
Chicken Kiev
Wontons with Hoisin Dip
Spicy Chicken Wings
Assorted Canapés
Cheese Pastry Olives
Tuscan Style Stuffed Artichoke Hearts
Stuffed Mushrooms with Blue Cheese
Assorted Fancy Cakes
Biscuttini & Dolci di Mandorla
Cassata

**It is recommended that one accompanies this menu
With one of the enclosed Buffet Tables.**

	Year 2007/8	Year 2009
Coastline Hotel	Lm7.10/€16.54	Lm7.51/€17.50
Outside Catering	Lm7.90/ €18.40	Lm8.37/€19.50
Radisson SAS Bay Point Resort	Lm9.50/ €22.13	Lm9.98/€23.25
Radisson SAS Golden Sands Resort & Spa	Lm10.50/ €24.46	Lm11.05 /€25.75

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WEDDING PACKAGE
Menu A3 (22 Items)

Assorted Individual Pizzas
Philo Baskets with Taco Sauce
Sundried Tomato Puffs
Italian Style Bridge Rolls
Smoked Salmon Sandwiches
Jacketed Lamb
Beef Fillet Kebabs
Rosti Potatoes with Parma Ham & Apricot
Shrimp Barquettes
Crab Sticks
Coconut Crusted Calamari Rings in curry dip
Chicken Brochettes Tandoori
Duck Tartlets
Vegetable spring rolls
Samosas
Assorted Canapes
Cheese & Spinach Arancini
Jalapeno Poppers
Assorted Fancy Cakes
Assorted Petits Fours
Fruit Kebabs
Bacio Ice Cream

**It is recommended that one accompanies this menu
With one of the enclosed Buffet Tables.**

	Year 2007/8	Year 2009
Coastline Hotel	Lm8.70/ €20.27	Lm9.17/€21.35
Outside Catering	Lm9.50/ €22.13	Lm9.98/€23.25
Radisson SAS Bay Point Resort	Lm10.80/ €25.16	Lm11.38/€26.50
Radisson SAS Golden Sands Resort & Spa	Lm11.80/ €27.49	Lm12.45/€29.00

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WEDDING PACKAGE

Menu B1 (28 Items)

Assorted Cheese & Pea Cakes
 Pesto Moons
 Cornish Pastries
 Sausage Rolls
 Assorted Sandwiches consisting of:
Egg & Salami, Smoked Salmon, Cheese & Pickles
 Layered Rainbow Sandwiches
 Smoked Chicken & Black Olives Bridge Rolls
 Spicy Meat Balls
 Angels on Horseback
 Gammon & Fruit
 Deep Fried Scampi with rosemary sauce
 Gravadlux & Dill Roulade Crepe
 Fish Goujons in Tartare Sauce
 Breaded Chicken Koftas in Honey & mustard dip
 Mini Chicken & Bacon Brochettes
 Assorted Canapes
 Cheese & Spinach Arancini
 Cheese Pastry Olives
 Vegetable Spring Rolls
 Chicken & Mushroom Purse
 Blue Cheese & Walnuts in Pastry Baskets
 Assorted Fancy Cakes
 Assorted Petits Fours
 Sfinec with Ricotta
 Assorted Ice Cream
 Fruit Kebabs

	Year 2007/8	Year 2009
Coastline Hotel	Lm7.65/ €17.82	Lm8.05/€18.75
Outside Catering	Lm8.20/ €19.10	Lm8.69/€20.25
Radisson SAS Bay Point Resort	Lm9.75/ €22.71	Lm10.30/€24.00
Radisson SAS Golden Sands Resort & Spa	Lm10.75/ €25.04	Lm11.38/€26.50

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WEDDING PACKAGE
Menu B2 (28 Items)

Spinach & Anchovy Qassatat
Feta Cheese & Mint Ravigioletti
Mushrooms Palmers
Assorted Pizza
Smoked Salmon Sandwiches
Italian Style Bridge Rolls
Duck Spring Rolls in Sweet Chili Sauce
Lamb & Zucchini Kebabs
Veal Croquettes, Paprika Dip
Chicken Kiev
Curried Egg Puffs
Marinated Octopus
Prawns wrapped in bacon with lemon aioli
Fish Goujons
Assorted Canapes
Stuffed Mushrooms with Blue Cheese
Mini Cheese Kebabs
Pork Dumplings
Assorted Satays
Money Bags
Assorted Fancy Cakes
Biscuttini & Dolci di Mandorla
Diplomatica
Cassata
Fruit Barquettes

	Year 2007/8	Year 2009
Coastline Hotel	Lm9.75/ €2.71	Lm10.30/€24.00
Outside Catering	Lm10.25/ €3.88	Lm10.84/€25.25
Radisson SAS Bay Point Resort	Lm11.60/ €7.02	Lm12.24/€28.50
Radisson SAS Golden Sands Resort & Spa	Lm12.60/ €9.35	Lm13.31/€31.00

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WEDDING PACKAGE

Menu B3 (28 Items)

Assorted Canapés
 Ginger Lamb Turnovers
 Blue cheese & walnut in pastry baskets
 Assorted Individual Pizza
 Poppy seed cheese cakes
 Shrimp Barquettes
 Assorted Sandwiches consisting of :
*Egg & Salami, Smoked Salmon,
 Cheese & Pickles*
 Lobster & Asparagus Wholemeal
 Sandwiches
 Mini Beef Fillet Kebabs
 Jacketed Lamb
 Spicy Chicken Wings
 Pastry Baskets with Taco Filling
 Duck Tartlets with cranberry sauce
 Madras Green Mussels with Toasted Coconuts
 Salmon wrapped in Bacon
 Herb Crusted Prawns with spicy tomato dip
 Assorted sushi
 Cheese & Broccoli Poppers
 Jalapeno Poppers
 Assorted Spring Rolls with Soya dip
 Chicken with Lemon Grass & Chili with
 Sweet Cucumber Dip
 Samosas with sweet chili dip
 Quail Eggs in Pastry Baskets
 Thai chicken dim sum
 Assorted Fancy Cakes
 Pastini, Pasta Reale & Perlini
 Assorted Sorbet
 Fruit Kebabs

	Year 2007/8	Year 2009
Coastline Hotel	Lm11.30/ €26.32	Lm11.91/€27.75
Outside Catering	Lm12.60/ €29.35	Lm13.31/€31.00
Radisson SAS Bay Point Resort	Lm13.75/ €32.03	Lm14.49/€33.75
Radisson SAS Golden Sands Resort & Spa	Lm14.75/ €34.36	Lm15.56/€36.25

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WEDDING PACKAGE

Menu C1 (35 Items)

Assorted canapés
 Assorted pea & cheese cakes
 Sausage Rolls
 Assorted Vol au Vents
 Spinach & Anchovy Qassatat
 Assorted Individual Pizza
 Layered Rainbow Sandwiches
 Maltese Style Bridge Rolls
 Blue Cheese & Chutney on Black Olive Shortbread
 Angels on Horseback
 Mini Cumin Scented Beef Brochettes
 With Minted Yoghurt Dip
 Gammon & Fruit
 Breaded Chicken Koftas Honey & Mustard Dip
 Brochette of Turkey Goujons Rosemarie Dip
 Poppy Seed Tartlets with Beef & Gherkin Mayonnaise
 Gratinated Green Mussels with Tomato & Basil
 Deep Fried Scampi with Tartar Sauce
 Marinated Crab Sticks
 Deep Fried Calamari with curry dip
 Octopus in pastry cup
 Sun dried tomato puffs
 Cheese Pastry Olives
 Arancini
 Fried Mushrooms stuffed with Mozzarella,
 Tomatoes & Origano
 Duck Spring Rolls with sweet chili sauce
 Cheese & broccoli poppers
 Wontons with soy sauce
 Shrimp Cups
 Crostini with Spicy Salami & Tomatoes
 Money Bags
 Assorted Fancy Cakes
 Assorted Petits Fours
 Cassata
 Fruit Kebabs
 Imqaret

	Year 2007/8	Year 2009
Coastline Hotel	Lm8.75/ €20.38	Lm9.23/€21.50
Outside Catering	Lm9.75/ €22.71	Lm10.30/€24.00
Radisson SAS Bay Point Resort	Lm11.00/ €25.62	Lm11.59/€27.00
Radisson SAS Golden Sands Resort & Spa	Lm12.00/ €27.95	Lm12.66/€29.50

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WEDDING PACKAGE
Menu C2 (35 Items)

- Assorted canapés
- Sausage Rolls
- Cherry Tomato & Tapenade Galette
- Assorted Vol au Vents
- Feta Cheese Ravigliotti
- Spinach & Anchovy Qassatat
- Italian Style Bridge Rolls
- Assorted Open Sandwiches
- Meatballs in curry
- Angels on Horseback
- Stuffed Artichoke Hearts Tuscan style
- Crusted Brie with Cranberry Sauce
- Smoked Ham and Mustard, Tarragon
- Crepe Roulade
- Skewered Chicken Goujons with sweet & sour dip
- Smoked Chicken & Apricot Tartlet
- Gratinated Green Mussels
- Deep Fried Calamari with honey & mustard dip
- Prawns in philo with red curry sauce
- Marinated Crab Sticks
- Escabech
- Blue Cheese, Sundried Tomatoes & Walnut Boats
- Rosti Potatoes with smoked salmon & sour cream
- Cheese Kebabs
- Chicken Satay with Peanut Butter Dip
- Vegetable Spring Rolls with soy sauce
- Pork Dumplings
- Quails Eggs in Pastry
- Mushrooms Filled With Crab meat
- Money Bags
- Assorted Fancy Cakes
- Biscuttini & Dolci di Mandorla
- Chocolate Fruit Cups
- Praline Ice Cream
- Fruit Kebabs
- Sfinnec with Ricotta

	Year 2007/8	Year 2009
Coastline Hotel	Lm10.25/ €23.88	Lm10.84/ €25.25
Outside Catering	Lm10.75/€25.04	Lm11.27/ €26.25
Radisson SAS Bay Point Resort	Lm12.00/ €27.95	Lm12.66/ €29.50
Radisson SAS Golden Sands Resort & Spa	Lm13.00/ €30.28	Lm13.74/ €32.00

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WEDDING PACKAGE

Menu C3 (35 Items)

Assorted Canapés
 Blue Cheese, Walnuts & Chutney tartlet
 Assorted Individual Pizzas
 Pastry Baskets with guacamole
 Sun dried tomato puffs
 Ginger Lamb Turnovers
 Italian Puffs
 Lobster & Asparagus on Brown Bread
 Smoked Salmon Sandwiches
 Crispy Veal Strips with Almonds & Oats
 Gammon & Fruit
 Mini Beef Fillet Kebabs
 Beef en croute
 Pork fillet sathes
 Chicken Kiev
 Duck Tartlets with cranberry sauce
 Shrimp Barquettes
 Deep Fried Calamari with Tartar Sauce
 Escabesh
 Crab Claws with lemon & ginger dip
 Prawns wrapped in bacon
 Lamb Satays with Peanut Butter Dip
 Curried Egg Puffs
 Breaded Pork Meatballs in BBQ dip
 Prawns in Philo Pastry
 Lobster Ravioli
 Cheese & Anchovy Arancini
 Stuffed Mushrooms with Blue Cheese
 Cheese & Broccoli Poppers
 Jalapenos
 Assorted petit fours
 Assorted Fancy Cakes
 Chocolate Dipped Strawberries
 Cinnamon ice cream in chocolate cups
 Fruit Kebabs

	Year 2007/8	Year 2009
Coastline Hotel	Lm12.35/ € 28.77	Lm12.99/ € 30.25
Outside Catering	Lm13.00/ € 30.28	Lm13.74/ € 32.00
Radisson SAS Bay Point Resort	Lm14.50/ € 33.78	Lm15.24/ € 35.50
Radisson SAS Golden Sands Resort & Spa	Lm15.50/ € 36.11	Lm16.31/ € 38.00

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FLYING BUFFETS

*For a wedding with a difference include a couple of flying buffet items.
All of the hot items are prepared during the actual wedding to ensure
Freshness and optimum palate and served in
Individual plates to fit into the palm of your hand.*

FOOD STATIONS

*Are an exciting addition for guests with an appetite.
They add flair and fun to the wedding,
Every station includes a particular specialty and some involve live
cooking.*

BUFFET TABLES

*A feast of food with a particular theme
accompanied by an array of salads, vegetables and potatoes*



FLYING BUFFETS

Casarecce with red pepper sauce and chili (v)
Lm 0.50/€1.16 per person

Forest mushroom risotto, extra virgin oil, pecorino shavings (v)
Lm 0.50/€1.16 per person

Penne with Stilton and walnuts
Lm0.50c /€1.16 per person

Scrambled eggs with smoked salmon and caviar served on toasted brioche
Lm1.00/€2.33 per person

Warm mushroom crêpes gratinated with Parmesan (v)
Lm 0.70c/€1.63 per person

Garlic mushrooms in Barolo sauce over Parmesan mash
Lm0.70c/€1.63per person

Home cured salmon gravalax on guacamole & pitta crisps
Lm 0.85/€1.98 per person

Ragout of fish and shellfish with poppy seed crescent
Lm 0.70/€1.63 per person

Shredded duck with black bean sauce, cucumber and leeks, wonton cup
Lm 1.25/€2.91 per person

Stir fried beef with paprika and mixed peppers
Lm 0.95/€2.21 per person

Lamb souvlaki set on hummus
Lm 0.80/€1.86 per person

Prices exclude VAT



FOOD STATIONS

Are an exciting addition to hungry guests. They add flair and fun to the wedding, every station includes a particular speciality and some involve live cooking.

☞ CURRY STATION ☜

Vegetable korma

Lm 0.60/€1.40 per person

Green chicken curry

Lm 0.60/€1.40 per person

Seafood curry

Lm 0.80/€1.86 per person

Lamb curry

Lm 0.80/€1.86 per person

Accompanied by

Basmati rice

Popodums

Mango chutney

Dried fruits

Roasted coconuts

Cucumber

Diced tomatoes

Onions

Pineapple

Lm 2.50/€5.82 per person for full station

Prices exclude VAT



☞ PASTA STATION ☞

Penne Puttanesca (tomatoes, anchovy, capers, chili and basil)

Lm 0.60/€1.40 per person

Or

Casarecce with porcini mushrooms, walnuts, chives and cream

Lm 0.60/€1.40 per person

Or

Fusilli with Parma ham, asparagus and chicken in creamy lemon sauce

Lm 0.60/€1.40 per person

Lm 1.50/€3.49 per person for a trio of pasta

☞ CARVERY STATION ☞

Pepper crusted roast rib of beef with fresh rosemary

Lm 0.95/€2.21 per person

Or

Honey and Cinnamon glazed green gammon loin

Lm 0.75/€1.75 per person

Carvery items are served on Caesar's salad and dressing

Lm 1.50/€3.49 per person for both items



☞ FISH STATION ☞

Carvery

Salmon Gravlox carved on station

Lm 0.95/€2.21 per person

or

Dentici Cartoccio

Lm 0.85/€1.98 per person

Served with potatoes in mustard and honey cream

Lm1.65/€3.84 per person for both items

Prices exclude VAT

☞ BBQ STATION ☞

Beef fillet kebabs

Seared Tuna, lemon and mint marinade

Served with vegetables couscous, three bean salad and panzanella

Lm 2.00/€4.66 per person



BUFFET TABLES

Ø MALTESE TABLE A Ø

Maltese Mezze
 Octopus in garlic
 Stuffed peppers
 Smoked swordfish
 Stuffed marrows
 Terrine of pork with coriander
 Pickled beef
 Sun dried tomatoes
 Bigilla and galletti, silver onions

Hot Counter

Pan seared tuna with tomatoes and caper sauce
 Grilled Maltese sausage, onion sauce
 Chicken casserole with lemon and fresh herbs
 Bragiolini in garlic, red wine and tomato sauce

Served with Kapunata, potato salad, bulgar with peas and mint

	Year 2008	Year 2009
Price Per Person	Lm 2.00/€4.66	Lm2.15/ €5.00

Ø MALTESE TABLE B Ø

Assorted salamis with giardiniera
 Stuffed marrows
 Spinach & ricotta pie
 Pork & vegetable stew in spicy tomato & red wine sauce
 Grilled Maltese sausages in onion sauce
 Octopus stew with black olives & potatoes
 Assorted Maltese cheese lets

Accompanied by

Couscous pilaff with peas
 Maltese style ftira
 Butter beans in garlic
 Tomatoes, capers & silver onions
 Kapunata

	Year 2008	Year 2009
Price Per Person	Lm1.90/ €4.43	Lm2.00/ €4.66



☞ MALTESE TABLE C ☞

Cold

Marinated octopus with lemon & fresh herbs
Smoked Tuna & Swordfish with a caper salsa
Sliced chicken breast in lemon & mint marinade
Stuffed peppers
Assorted Gbejniet

Hot

Rabbit & pork ragout with carrots & peas
Beef stew Maltese style with vegetables & spicy red wine sauce
Deep fried whitebait with a lemon & caper dressing
Steamed rice

Accompanied By

Bigilla & galetti
Zucchini & sun dried tomato salad
Tomato & Basil
Butter Beans in Garlic Vinaigrette
Maltese Potato Salad
Maltese Bread

	Year 2008	Year 2009
Price Per Person	Lm3.15/ €7.34	Lm3.31/€7.71

☞ MEDITERRANEAN TABLE A ☞

Chicken fillets in saffron cream sauce, almonds & chorizo
Daube of Beef Provencal
Veal Marengo
Fricasse of Lamb
Tuna with Aniseed flavoured Sauce
Lemon Rice

Accompanied By

Moors & Christians
Greek Salad
Bulgar Salad
Pita Bread

	Year 2008	Year 2009
Price Per Person	Lm2.45/ €5.71	Lm2.57/ €5.99



☞ MEDITERRANEAN TABLE B ☛

Paella Valenciana
Chicken Souvlakia
Picata a La Marsala
Baked fish with pesto & olives
Mussels with Lemon Dressing
Rabbit stew in Garlic Sauce
Giant King Prawns

Accompanied By
Vegetable Couscous
Minted Potato Salad
Broad bean salad
Tomato, Mozzarella & Basil
French Stick & Maltese Bread

	Year 2008	Year 2009
Price Per Person	Lm3.80 / €8.85	Lm3.99 / €9.29

☞ SPANISH ☛

Spanish Tapas
Serrano ham,
Meat croquettes pimento sauce,
Pickled anchovies wrapped in green olives,
Chicory beans and marinated salmon,
Rabbit terrine,
Prawns with artichoke dip

Hot Counter

Gambas al aiolo
Chicken breast with garlic, white wine and herbs
Lamb cutlets with spices and mint
Paella Valenciana

Served with tomatoes, thyme, chili salad
Chickpea and capsicum salad
Roasted aubergines and black olive salad

	Year 2008	Year 2009
Price Per Person	Lm 2.50/€5.82	Lm 2.68 / €6.25



☞ GREEK TABLE ☜

Greek Mezze
Feta cheese,
Grilled octopus,
Dolmades,
Spiced meatballs,
Aubergine salad,
Cauliflower a la grecque,
Greek salad,
Roasted tomato with kefalotiri,
Baked cottage cheese in filo,
Sardines in ouzo,
Hummus,
Stuffed marrows with rice

Hot Counter

Mussels with tomatoes and ouzo
Moussaka
Chicken with lemon and oregano
Lamb Stew with onions, tomatoes, parsley, garlic and potatoes

	Year 2008	Year 2009
Price Per Person	Lm1.80 / €4.19	Lm 1.93 / €4.50



NEW ORLEANS BUFFET

Jambalaya
(Typical Cajun dish with rice, sausages & seafood)

From the Captains Grill
Sea bass fillets lime & mint marinade
Seared tuna, spices and garlic
Bar be belly of pork
Chicken breast, Cajun dressing

Salads

Caesar salad with red chili croutons,
Chicory salad with chorizo, tomatoes and roasted garlic vinaigrette
Eggplant and grilled red onions salad
Tomato & mozzarella salad with cilantro pesto
Corn and zucchini salsa
White beans
Cucumber, mint & leeks
Beans in BBQ sauce

	Year 2008	Year 2009
Price Per Person	Lm 2.00/€4.66	Lm2.15/ €5.00

MEXICAN BUFFET

Chili con carne
Quesedillas
Empadillas
Chicken & pepper fajitas

Accompanied by

Taco shells
Nachos
Guacamole
Sour cream
Diced tomatoes
Red chili sauce

	Year 2008	Year 2009
Price Per Person	Lm2.35/€5.47	Lm2.47/€5.75



MEAT TABLE A

Cold

Roast Sirloin of Beef with Horseradish Cream
Gammon & Fruit
Assorted Salamis (Napoli, Danish & Spianata)

Hot

Daube of Beef with Four Peppercorns Sauce
Lamb Koftas in Curry Sauce
Grilled fillets of Chicken with Tarragon cream sauce

Accompanied By

Pilaf of Rice
A variety of Four Cold Salads
Maltese Bread

	Year 2008	Year 2009
Price Per Person	Lm2.45 / €5.71	Lm2.58 / €6.00

MEAT TABLE B

Cold

Roast Loin of Pork
Assorted Salamis
Juniper Marinated Chicken Breast with roasted peaches
Parma Ham & Melon
Home Cured Sirloin of Beef with Parmesan flakes

Hot

Lamb Curry
Ragout of Beef Provencale
Chicken with onions, bacon & red wine sauce
Casserole of Pork

Accompanied By

Saffron Rice
A Variety of Five Cold Salads
French Sticks & Maltese Bread

	Year 2008	Year 2009
Price Per Person	Lm3.15/€7.34	Lm 3.33/€7.75



⌘ MIXED BUFFET TABLE A ⌘

Cold

Arrosto
Italian Salamis
Roulade of Dentici with Spinach
Marinated Octopus
Maltese Pepper Cheeselets
Edam

Hot

Beef stroganoff
Spiced Lamb with Almonds & Cream
Seared Tuna with Balsamic Dressing
Medallions of Perch with Basil & Tomato Sauce

Accompanied By
Pilaf Rice
Three Bean Salad
Maltese Potato Salad
Greek Salad

	Year 2008	Year 2009
Price Per Person	Lm3.30/ €7.69	Lm3.54/ €8.25



☞ MIXED BUFFET TABLE B ☜

Cold

Parma Ham & Melon
Roast Beef serve with horseradish cream
Fresh Salmon
Dressed Green Mussels
Grana Padana
Emmenthal

Hot

Daube of Beef Forestiere sautéed with Mushroom
In Tomato & Game Sauce
Supreme of Chicken in Tarragon sauce
Lamb Korma
Prawns in Philo Pastry

Accompanied By
Cumin Rice
Moors & Christians
Vegetable Couscous
Cherry Tomato & Feta Cheese Salad
Minted Cucumber & Yoghurt

	Year 2008	Year 2009
Price Per Person	Lm3.85/ €8.97	Lm4.08/ €9.50



BBQ TABLE A

Garlic pork kebabs with oregano & Lamb Kebabs with lemon & rosemary
Chicken Drumsticks
Frankfurters
Grilled Maltese Sausages
Mini Swordfish Steaks

Accompanied By
Assorted Cold Salads
Maltese Bread
BBQ Sauce
Mustard mayonnaise

	Year 2008	Year 2009
Price Per Person	Lm1.95 / €4.54	Lm2.15 / €5.00

BBQ TABLE B

Beef Fillet Kebabs
Brochette of Chicken Breast Basted in mustard & rosemary
Prawns wrapped in bacon
Maltese Lamb Sausages
Roasted Herbed Marinated Lamb Legs carved at the station
Marinated Mini Tuna Steaks

Accompanied By
Tomato & Onion
Bulgar & Mint
Cucumber, pimentos & walnuts
Potato Salad
Curried Pasta
BBQ Sauce
Salad cream

	Year 2008	Year 2009
Price Per Person	Lm3.20/ €7.45	Lm3.43/ €8.00



FROM THE CARVERY STATION

Roast pork loin stuffed with figs, olives & almonds
Rib of beef with rosemary & garlic
Gremolata crusted roast lamb legs

Accompanied by

Caesar salad
Noisette potatoes

	Year 2008	Year 2009
Price Per Person	Lm3.20/ €7.45	Lm3.43/ €8.00

INDIAN BUFFET

Chicken Tandoori
Lamb Rogan Josh
Vegetable Korma
Seafood Curry with coriander & mint

Accompanied by

Cardamon spiced pilaf with pistachios
Fresh mango & chili relish
Tomato & mint sambal
Cucumber & yoghurt raita
Fresh mint & chili sambal
Naan bread
Chapitas
Poppadums

	Year 2008	Year 2009
Price Per Person	Lm2.50/€5.82	Lm2.68/€6.25



ORIENTAL TABLE A

Pork with Honey & Black Bean Sauce
Lemon Chicken
Beef with Mixed Peppers & Oyster sauce
Lemon & ginger lamb mince kebabs
Spring Rolls
Pork Dumplings
Wontons

Accompanied By
Egg Fried Rice
Stir Fried Vegetables with noodles

	Year 2008	Year 2009
Price Per Person	Lm2.00/ €4.66	Lm2.15/ €5.00

ORIENTAL TABLE B

Shredded Chicken with Mange Tout & Bamboo Shoots in ginger sauce
Beef with Black Bean Sauce
Lamb Korma
Prawns & Mussels in red curry sauce & vegetables
Pork Dumplings
Spring Rolls
Vegetable Samosas
Sweet & Sour Pork

Accompanied By
Special Fried Rice
Popadoms
Stir Fried Vegetables

	Year 2008	Year 2009
Price Per Person	Lm2.75/ €6.41	Lm 3.01/ €7.00



☞ CHEESE & SALAMI TABLE A ☛

Grana Padano
Pepato
Provolone
Maltese peppered & white cheese lets
Assorted Salamis
Parma Ham served with black olives
Rosemary foccacia
Sun dried tomatoes
Grapes,
Apple wedges
Grilled zucchini sotto olio and galletti.

	Year 2008	Year 2009
Price Per Person	Lm 2.00/€4.66	Lm2.15/ €5.00

☞ CHEESE & SALAMI TABLE B ☛

Grana Padana
Stilton (served with Port)
Assorted Maltese Cheeselets
Emmenthal Cheese
Cheese Gateau with Walnuts
Salami Napoli
Parma Ham
Salami Calabrese
Home Cured Sirloin of Beef

Accompanied By
Galletti
Grissini
Selection of Black Olives, Gardiniera
Celery Sticks & Sun Dried Tomatoes

	Year 2008	Year 2009
Price Per Person	Lm3.00/ €6.99	Lm3.22/ €7.50



☞ CHEESE TABLE ☞

Grana Padana
Stilton
Emmenthal
Brie
Maltese Gbejniet
Edam
Pepato

Accompanied By
Selection of Galletti,
Crackers & Grissini
Grapes & Celery Sticks
Avocado Dip, Mixed Olives
Giardiniera

	Year 2008	Year 2009
Price Per Person	Lm2.15/ €5.01	Lm2.36/ €5.50

☞ FISH TABLE A ☞

Cold

Escabesh served with lemon vinaigrette
Dressed Green Mussels
Smoked Tuna with a tomato & caper salsa
Salmon Roulade

Hot

Seafood Paella
Battered calamari rings with garlic butter
Mini swordfish with lemon & caper oil

Accompanied By
Grilled Zucchini with balsamico & oregano
Tomato & Basil
Bulgar, peas & mint

	Year 2008	Year 2009
Price Per Person	Lm2.70 / €6.29	Lm2.90 / €6.75



☞ FISH TABLE B ☜

Fresh whole Salmon
Marinated Octopus in lemon & chili oil
Fresh King Prawns with anisette, parsley & garlic oil
Mussels in Shell in White Wine & Garlic
Caviar in an Ice Bowl
Farfalle with seafood in lemon cream
Goujons of sole

Accompanied By
Tartar Sauce,
Yoghurt & Dill
Tabouleh
Roasted aubergines & black olive pesto
Tomato & onion salad
Artichoke & sun dried tomato salad
Grissini, Galleti

	Year 2008	Year 2009
Price Per Person	Lm3.20 / €7.45	Lm3.43 / €8.00

☞ FISH TABLE C ☜

Smoked swordfish, mango salsa
Fresh whole decorated Salmon
Marinated octopus
Seafood paella
Prawns in filo, sweet and sour dip
Selection of Natural and composed Salads
Fresh Bread, Olive oil, Lemon Wedges, Balsamic Vinegar

	Year 2008	Year 2009
Price Per Person	Lm 2.25/€5.24	Lm2.36/ €5.50



CRUSTACEOUS BUFFET

Oysters with lime & fresh herb dressing
Prawns marinated with chili & mint
Mussels with a tomato & coriander salsa
Caviar in ice bowl
Lobster aioli

Accompanied by

Melba toast
Tobasco
Lemon wedges
Sour cream
Balsamic
Olive oil

	Year 2008	Year 2009
Price Per Person	Lm6.50/€15.14	Lm6.87/€16.00



☞ SWEET TABLE ☜

Croquembouche filled with torrone
Hazelnut Opera Gateaux
Chocolate & biscotto gateau
Bourbon vanilla & pear delight
Fresh Fruit Trunche
Raspberry Cheese Cake
Passion Fruit & Orange Tart
White chocolate cheesecake topped with fresh fruit

Accompanied By
Fresh Cream
Fruit Coulis
Chocolate Sauce
Assorted Nuts

	Year 2008	Year 2009
Price Per Person	Lm1.70/ €3.96	Lm1.82/ €4.25

☞ CRÊPES & SWEET STATION ☜

Flambé

Crêpes Suzette with spiced pineapple and anisette ice cream

Sweet Station

Layered chocolate cake
Lemon tart topped with fruit
Red fruit & almond cake
Baked white chocolate amaretto cheesecake

	Year 2008	Year 2009
Price Per Person	Lm1.80/ €4.19	Lm1.93/ €4.50



⌘ CHOCOLATE FEAST ⌘

*Assortment of Chocolate Truffles
(Dark, white & milk chocolates)*

Chocolate fountain
Accompanied by marshmallows and strawberries or pineapple

Almond & chocolate squares
Chocolate tartufo
Individual Baked white chocolate cheesecake
Jack Daniels tart
Milk chocolate & orange coupes
White chocolate & amarena coupes
Chocolate truffle tartlets

	Year 2007/8	Year 2009
Price Per Person	Lm 2.50/ €5.82	Lm 2.68/ €6.25

⌘ FRUIT TABLE ⌘

The charge for a Fruit Table is mostly dependent on the fresh fruit in season. However, we Estimate the price to be in the region of Lm 1.60/€3.73 per person in 2008 and Lm1.71 / €4.00 per person in year 2009.



VENUES

Coastline Hotel	Price included in Package Price
Radisson SAS Bay Point Resort	Price included in Package Price
Radisson SAS Golden Sands Resort & Spa	
The Coral Suite	Price included in Package Price
The Crescent Suite	Price included in Package Price
The Ballroom	Price included in Package Price

	2008	2009
Notre Dame Gate - Vittoriosa	Lm 650 / €1514.09	Lm650 / €1514.09
Saluting Battery - Valletta	Lm 700 / €1630.56	Lm 800 / €1863.50
Villa Marija – L/O Zurrieq	Lm 850 / €1979.97	Lm 850 / €1979.97
Casino Maltese – Valletta <small>is available by kind courtesy and upon the discretion of the Committee of the Casino Maltese</small>	Price on request	Price on request
Villa Bologna - Attard	As per Mrs de Trafford	As per Mrs de Trafford
Razzett L-Abjad- L/O B’Kara March till October	Lm 500 / €1164.67	Lm 500 / €1164.67
November, December, January and February	Lm 400 / €931.75	Lm 400 / €931.75

The Venue Prices are exclusive of VAT



LIST OF BEVERAGES

Price Per Bottle

<u><i>Whisky</i></u>	2008	2009
Ballantines 70cl	8.25 / €19.22	10.01/ €23.32
Bells 70cl	7.95/ €18.52	9.64/ €22.46
Chivas Regal Special 75cl	15.50/€36.11	18.80/€43.79
Dewar's 70cl	8.00/ €18.63	9.68/ €22.55
Famous Grouse 70cl	8.75/ €20.38	10.63/ €24.76
Glenfiddich 75cl	12.00/ €27.95	14.54/ €33.87
J & B Rare 70cl	8.75/ €20.38	10.63/ €24.75
Jack Daniels 70 cl	9.75/ €22.71	11.80/ €27.49
Jim Beam 75cl	9.75/ €22.71	11.80/ €27.49
Johnnie Walker (Black Label) 70cl	13.25/ 30.86	16.06/ 37.41
Johnnie Walker (Red Label) 70cl	8.00/ €18.63	9.68/ €22.55
Long John 70cl	7.25 / €16.89	8.78 / €20.45
Teachers 70cl	7.75/ €18.05	9.39/ €21.88
<u><i>Gin</i></u>		
Bosford 70cl	6.95/ €16.19	8.45/ €19.68
Gordon's 70cl	7.50/ €17.47	9.12/ €21.24
Silver Top 70cl	6.50/ €15.14	7.89/ €18.38
<u><i>Vodka</i></u>		
Absolute Blue	7.25/ €16.89	8.78/ €20.45
Absolute Citron	9.75/ €22.71	11.80/ €27.49
Bolskaya	6.75/ €15.72	8.17/ €19.03
Eristoff	6.50/€15.14	7.89/€18.37
Moskovskaya	5.25/€12.23	6.38/€14.86
Smirnoff Red	7.25/ €16.89	8.78/ €20.45
Smirnoff Blue	9.25/ €21.55	11.24/ €26.19
<u><i>Brandy</i></u>		
Courvoisier *** 70cl	10.95/ €25.51	13.27/ €30.91
Hennessy 70cl	10.25/ €23.88	12.42/ €28.93
Remy Martin VSOP 70cl	16.75/ €39.02	20.31/ €47.30
Saint Remy 70cl	7.35/ €17.12	8.92/ €20.78



List of Beverages (continued) 𐄂
Price Per Bottle

<u>Rum</u>	2008	2009
Bacardi 70cl	8.50/ €19.80	10.30/ €23.98
Captain Morgan (Dark) 70cl	7.25/ €16.89	8.78/ €20.45
Captain Morgan (White) 70cl	7.25/ €16.89	8.78/ €20.45

Liqueurs & Others

Amaretto Di Saronno 70cl	8.65/ €20.15	10.48/ €24.42
Amaro Averna 70cl	9.45/ €22.01	11.47/ €26.72
Aperol 70cl	4.25/ €9.90	5.15/ €11.99
Baileys 70cl	6.75/ €15.72	8.17/ €19.04
Blue Curacao 70cl	7.75/ €18.05	9.39/ €21.88
Campari 70cl	8.25/ €19.22	10.01/ €23.32
Cinzano Bianco	4.25/ €9.90	5.15/ €11.99
Cointreau 70cl	10.50/ €24.46	12.75/ €29.70
Creme De Menthe	7.95/ €18.52	9.64/ €22.45
Grand Marnier 70cl	10.85/ €25.27	13.12/ €30.56
Grappa Julia 70cl	8.75/ €20.38	10.63/ €24.75
Malibu 70cl	6.75/ €15.72	8.17/ €19.04
Martini Bianco 100cl	6.75/ €15.72	8.17/ €19.04
Martini Bitter 100cl	6.75/ €15.72	8.17/ €19.04
Martini Rosso 100cl	4.75/ €11.06	5.76/ €13.43
Pernod 70cl	8.75/ €20.38	10.63/ €24.76
Port	5.50/ €12.81	6.66/ €15.50
Riccadonna Bianco	3.75/ €8.74	4.58/ €10.66
Riccadonna Rosso	3.75/ €8.74	4.58/ €10.66
Sambuca 70cl	8.60/ €20.03	10.44/ €24.32
Southern Comfort 70cl	9.50/ €22.13	11.52/ €26.83
Tequila 70cl	8.50/ €19.80	10.30/ €23.98
Tia Maria 70cl	9.00/ €20.96	10.91/ €25.42

Sparkling Wine

Asti Spumante Sweet 75cl	5.75/ €13.39	6.99/ €16.27
Pinot Di Pinot 75cl	4.95/ €11.53	6.00/ €13.98
President Reserve 75cl	4.00/ €9.32	4.84/ €11.27

List of Beverages (continued) 𐄂



Price Per Bottle

<u>Champagne</u>	2008	2009
Dom Perignon 75cl	32.00/ €74.54	38.72/ €90.19
Laurent Perrier 75cl	13.75/ €32.03	16.66/ €38.82
Moet Et Chandon 75cl	12.50/ €29.12	15.16/ €35.31
Veuve Clicquot 75cl	13.00/ €30.28	15.77/ €36.74

Local Wine – Red

Antonin Red 75cl	5.75/ €13.39	6.99/ €16.28
Cabernet Sauvignon 75cl	2.75/ €6.41	3.36/ €7.83
La Valette 75cl	1.65/ €3.84	2.04/ €4.75
Merlot Noir 75cl	2.75/ €6.41	3.36/ €7.82
Red Label 75cl	1.65/ €3.84	2.04/ €4.75
Red Label Rose 75cl	1.65/ €3.84	2.04/ €4.75
Rose Frizzante 75cl	3.75/ €8.74	4.58/ €10.67
Special Reserve Red 75cl	1.75/ €4.08	2.12/ €4.94
Vigne D'or 75cl	1.50/ €3.49	1.84/ €4.29
Verdala Rose'	1.65/ €3.84	2.04/ €4.75

Local Wine - White

Antonin White 75cl	4.95/ €11.53	6.00/ €13.96
Chardonnay 75cl	2.75/ €6.41	3.36/ €7.83
Green Label 75cl	1.65/ €3.84	2.04/ €4.75
Pinot Grigio 75cl	2.75/ €6.41	3.05/ €7.10
Sauvignon Blanc 75cl	2.75/ €6.41	3.36/ €7.83
Special Reserve White 75cl	1.75/ €4.08	2.12/ €4.50
Verdala White 75cl	1.65/ €3.84	2.04/ €4.75
Vigne D'or 75cl	1.50/ €3.49	1.84/ €4.29

Foreign Wine – Red

Beaujolais 75cl	5.25/ €12.23	6.38/ €14.86
Chenet Rouge 75cl	3.75/ €8.74	4.58/ €10.67
Chianti 75cl	6.00/ €13.98	7.27/ €16.93
Cote Du Rhone 75cl	5.25/ €12.23	6.38/ €14.86
Macon Rouge	5.15/ €12.00	6.24/ €14.54
Valpolicella 75cl	3.95/ €9.20	4.82/ €11.23



☞ List of Beverages (continued) ☛
Price Per Bottle

<u><i>Foreign Wine – White</i></u>	2008	2009
Chablis 75cl	6.75/ €15.72	8.17/ €19.03
Chenet Blanc De Blanc 75cl	3.75/ €8.74	4.58/ €10.67
Frascati 75cl	4.65/ €10.83	5.67/ €13.21
Macon Blanc 75cl	5.00/ €11.65	6.09/ €14.19
Soave 75cl	4.65/ €10.83	5.67/ €13.21

Local Beer

Cisk	0.25/ €0.58	0.33/ €0.77
Hopleaf	0.25/ €0.58	0.33/ €0.77
Shandy	0.23/ €0.54	0.29/ €0.68
Cisk Export	0.50/ €1.16	0.62/ €1.44

Foreign Beer

Becks 25cl	0.80/ €1.86	0.99/ €2.31
Budweiser 25cl	0.80/ €1.86	0.99/ €2.31
Guinness 33cl	0.80/ €1.86	0.99/ €2.31
Heineken 25cl	0.80/ €1.86	0.99/ €2.31
Tuborg 33cl	0.80/ €1.86	0.99/ €2.31

Squashes

Lime Squash 70cl	0.45/ €1.05	0.57/ €1.33
Orange Squash 70cl	0.45/ €1.05	0.57/ €1.33

Juices

Grapefruit Juice	0.70/ €1.63	0.85/ €1.98
Orange Juice	0.70/ €1.63	0.85/ €1.98
Pineapple Juice	0.70/ €1.63	0.85/ €1.98
Tomato Juice	0.70/ €1.63	0.85/ €1.98

☞ List of Beverages (continued) ☛
Price Per Bottle



<u>Mixers</u>	2008	2009
Bitter Lemon	0.22/ €0.51	0.29/ €0.68
Ginger Ale	0.22/ €0.51	0.29/ €0.68
Soda Water	0.20/ €0.47	0.29/ €0.68
Tonic Water	0.22/ €0.51	0.29/ €0.68

Soft Drinks

7 - Up 1ltr	0.70/ €1.63	0.85/ €1.98
Kinnie 1ltr	0.70/ €1.63	0.85/ €1.98
Pepsi Cola 1ltr	0.70/ €1.63	0.85/ €1.98
Sunkist 1ltr	0.70/ €1.63	0.85/ €1.98

Mineral Water

Sparkling 75cl	0.40/ €0.93	0.52/ €1.21
Sparkling 33cl	0.25/ €0.58	0.33/ €0.77
Still 75cl	0.40/ €0.93	0.52/ €1.21
Still 33cl	0.25/ €0.58	0.33/ €0.77

Special Beverage Package

Open Bar A consisting of:

Local beer, soft drinks, juices, mixers and minerals

Year 2007/08	- Lm 1.29 / €3.00 + VAT per person
Year 2009	- Lm 1.42 / €3.31 + VAT per person

Open Bar B consisting of:

Foreign spirits, local superior wines, local beers, soft drinks, juices, mixers and minerals

Year 2007/08	- Lm 4.51 / €10.50 +VAT per person
Year 2009	- Lm 4.96 / €11.55 + VAT per person



LIST OF SUPPLEMENTS

Additional Wedding Cake Tiers

Year 2007/08	Lm 25.00/ € 8.23 per additional tier
Year 2009	Lm 27.50/ € 4.06 per additional tier

Additional Witness Cakes

Year 2007/08	Lm 20.00/ € 6.59 per additional tier
Year 2009	Lm 22.00/ € 1.25 per additional tier

Where the **Wedding Reception** lasts longer than the time stipulated below, additional hours worked will be charged at the following rates per 100 pax for every additional hour or part thereof on a pro rata basis: -

Year 2007/08	Lm 25.00 / € 8.23
Year 2009	Lm 27.50/ € 4.06

Where the **Wedding Lunch or Dinner** lasts longer than the stipulated time additional hours worked will be charged at the following rates per 100 pax for every additional hour or part thereof on a pro rata basis:-

Year 2007/08	Lm35.00/ € 1.53
Year 2009	Lm38.50/ € 9.68

Cloakroom attendants are available at the following charges

Year 2007/08	Lm20.00/ € 6.59
Year 2009	Lm22.00/ € 1.25

All of the above prices are exclusive of VAT



NOTES & CONDITIONS

- All prices are exclusive of VAT.
- * Each of the attached Menus is inclusive of a three-Tier Wedding Cake and two Witness Cakes for weddings of 100 guests and over
- The charges for Staff are inclusive of all setting-up, service and clearing, with a morning wedding finishing at 18:00, and an evening wedding finishing at 01:00. Additional hours thereafter will be charged for on a pro-rata basis as indicated in the *List of Supplements*.
- **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 2008. **The company however reserves the right to revise all prices should there be any abnormal increases in the price of items**
- 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, flowers and any other items left after the Wedding, and it is highly recommended that all items be removed from the premises at the end of the Wedding.