

Reception list

Entertainment Services

Dee Jay	Lm 70.00 (4 hours duration)
Solo (Pianist and Vocalist)	Lm 75.00 (4 hours duration)
Romantic Duo with keyboards	Lm 140.00 (4 hours duration)
Three Piece Band	Lm 210.00 (4 hours duration)
Four Piece Band	Lm 280.00 (4 hours duration)
Five Piece Band	Lm 350.00 (4 hours duration)

Church Ceremony Prices

Organist and Female Singer	Lm 75.00
Organist and Soprano	Lm 75.00
Organist and Tenor Singer	Lm 75.00

Other Services

Fiaccoli Torches	Lm 2.50 each
Deluxe Fruit Basket in the room	Lm 5.00 each
Petit Fours in the Room	Lm 6.00 each

All-inclusive wedding reception
Trade Fair 04 Special Offer
Minimum 200 guests

Cold items waiter served

Selection of cold finger Canapés
Puff Pastry
Layered rainbow Sandwiches
Tuna paste Eclairs
Prawn & Caviar Knick Knacks
in Bacon
Blue Cheese Buns
Chutney)
Salmon Bridge Rolls
Sauce)
Goat cheese & Sundried Tomato Tartlets
& Mint Sauce)
Mediterranean stuffed Olives
& Sour Sauce)

Sauce

Turnover

sauce)

serving

Lemon

water

Hot items waiter served

Rolled Sausages in
Assorted Pizza wheels
Cheese and Tomato Quiche
Calves Liver wrapped
Pork Wontons (Mango
Oriental Spring Rolls (Soya
Lamb Koftas (Yoghurt
Chicken Satay (Sweet
Beef Satay with Teriyaki
Spinach & Anchovies
Cerna Goujons (Tartar
Stuffed Mushroom Cups

Wedding Cake Table

Three tier wedding cake
Two witnesses cakes
Pasta Reale
Pastini
Buskuttini
Perlini

Four hours open bar

The following beverages
Soft drinks
Diet Soft Drinks
Hop Leaf
Cisk Lager
Shandy
Orange and Pineapple Juice
Tonic, Soda and Bitter

Still and Sparkling mineral

Price per person Lm14.00 including all the following listed hereunder:

01. Cold items waiter served
02. Hot items waiter served
03. One table of your choice
04. Sweet temptation
05. Wedding cake table
06. Non toxic beverages (4 hours)
07. The private venue
08. Air-conditioning.
09. Catering co-ordinator
10. Catering Staff
11. Free parking tickets in our garage

Standard Cocktail Reception

Cold items waiter served

Selection of cold finger canapés

Layered Rainbow Sandwiches

Chicken Liver Pate Brioche

Tuna Paste Éclairs

Salmon Bridge Rolls

Blue Cheese Buns

Gammon & Pineapple Skewers

Stuffed Olives

Stuffed Artichoke Hearts

Bruschetta of sun-dried Tomatoes and peppered goats cheese

Hot Savouries waiter served

Mixed Pea and Cheese Cakes

Cheese Arancini

Assorted Pizza Wheels

Rolled Sausage in Puff Pastry

Bacon & Tomato Quiche Lorraine

Mushroom Cup filled with Crabmeat

Calamari Rings in Tempura

Beef Liver wrapped in Pancetta

Cerna Goujons with Tartar Sauce

Oriental Spring Rolls with Soya Dip

Pork Wontons with Sweet & Sour

Spinach and Anchovies Turnover

Chicken Vol au Vents

Beef and Garlic Involtini

Honey and Dijon Mustard Chicken Drummettes

Sweet Temptation

Tropical Fruit Tartlets
Chocolate Profiterols
Sweet Ricotta Kannoli
Cherry and Almond Tartlets
Roly Poly Ice cream

Lm7.50 per person excluding government taxes

Premier Cocktail Reception

Cold items waiter served

Selection of cold finger canapés
Layered Rainbow Sandwiches
Tuna filled Cherry Tomatoes
Parma Ham and Fresh Fruit
Chicken Liver and Orange Parfait Tartlets
Crusty Mini Rolls with Italian cured Meat and Pickle
Crostini of goat's cheese and Parmesan with black Olive Tapenade
Asparagus Croutes with Lemon Hollandaise
Mediterranean Stuffed Olives
Shrimps and Caviar Knick Knacks

Hot Savouries waiter served

Spiced Turkey Goujons with Cranberry Jelly
Spinach and Parmesan Arancini
Walnut and Blue Cheese Quiche
Chinese Vegetable Samosas
Oriental Spring Rolls with a Soya Dip
Pork Wontons with Sweet & Sour
Broccoli and Cheese Poppers
Sesame Soya Glazed Beef Skewers
Rolled Sausage in Puff Pastry
Tomato and Basil Pizette
Chicken Parts with Barbecue Sauce
Honey Glazed Mini Spare Ribs
Cerna Fritters with Lemon Beurre Blanc
Beef and Vegetables Kebabs
Lamb Koftas with Curry and Yoghurt

Sweet Temptation

Forest Fruit Tartlets
Nougat Parfait in Chocolate Cups
Qassata Siciliana
Mini Tiramisu
Chocolate cream Eclairs
Fresh Fruit Kebabs
Roly Poly Ice cream

Lm8.25 per person excluding government taxes

Deluxe Cocktail Reception

Cold items waiter served

Caviar and Egg Canapé
Smoked Salmon with Sour Cream and Chives on Rye Bread
Avocado and Goat's Cheese Crostini
Radish Cups stuffed with a Black Olive Tapenade
Bresaola and Parmesan Canapé
Shrimp and Tuna Bouchette
Smoked Swordfish Tartlets with a Cucumber Raita
Cherry Tomatoes and Mozzarella Skewer
Mediterranean Stuffed Olives
One Bite Rainbow Sandwiches

Hot Savouries waiter served

Salmon and Leek Quiche Lorraine
King Prawns wrapped in Puff Pastry with a Sweet Chili Dip
Jalapeno Peppers
Prunes wrapped with Bacon
Spicy Chicken Satay Sticks
Cheese and Anchovy Arancini
Wild Mushrooms, Garlic and Thyme Bouchees
Oriental Vegetable Spring Rolls with a Soya Dip
Pork Wontons with Sweet and Sour
Gratinated Mussels with a Basil Tomato Salsa
Beef Tenderloin Kebab with Teriyaki Sauce
Lamb Koftas with a Mint and Yoghurt Dressing
Deep-fried Ravioletti with Honey and Almond
Mini Devilled Crab Cakes with a Tomato Remoulade
Cerna Goujons with a Lemon Infusion

Sweet Temptation

Strawberry and Pistachio Mini Meringues
Chocolate Cream Eclairs
Mini Chocolate Truffle Cakes
Sfinec with Ricotta
Kiwi and Passion Fruit Mini Pavlova
Cherry and Almond Frangipane Tartlets
Chocolate Cups with Mango and Mascarpone Cream
Fruit shaped ice-cream

Lm9.25 per person excluding government taxes

Additional tables individually priced

Mejda Maltija

Arioli tal-Bebbux
of
Qarniet bit-Tewm
Stuffat taz-Zalzett
Mushroom,
Bragioli biz-Zalza
Cheese, Garlic & Olives
Bigilla bit-Tewm u t-Tursien
Brungiel Mimli
Tadam Mimli

Galetti u Gobon Malti

Hobz biz-Zejt
Insalata Maltija

Lm2.00 per person

Oriental Table

Beef with Black Bean Sauce
Vegetables Spring Rolls
Lemon Chicken
Egg Fried Noodles
Sweet and Sour Pork
Oriental Fried Rice
Calamari in Tempura
Vegetable Samosas

Lm 2.25 per person

Cheese Table

Emmenthal
Mayonnaise
Cheddar
Maltese Gbejniet
Cajon sauce
Edam
Herbs
Cheese Gateaux
Grana Padano
Mixed Olives
Galetti, Crackers & Grissini

Lm 2.50 per person

Pasta Table

Fusilli with red pesto, Sautéed strips

Chicken and Fresh Basil.
Pennette with Spinach, Sautéed

Sun-dried Tomatoes, Goat's

Tortellini Tre Colore with diced Bacon
and Peas in a Tomato cream sauce.

Farfale
al Granchio Salmone
with

Salmon flakes,
chopped crab and
cream sauce

Lm1.75 per person

Mediterranean Table

Paella Valenciana
Piccata a la Marsala
Fricasse of Lamb Satay
Chicken Roulade in sesame seed
Swordfish in Lemon Sauce
Mixed Mediterranean Salad
Spicy Cous Cous Salad
Mozzarella and Tomato Salad

Lm 2.50 per person

Fish and Seafood Table

Baby Swordfish with Lemon

Decorated whole Salmon
Deep-fried Whitebait in

Marinated Mussels in white wine &

Seafood Paella
Marinated Octopus Salad
Dressings and Sauces
Assortment of four Salads

Lm 3.00 per person

Beverages:

Hard Liqueurs: Hard Beverages can be supplied by your good self and a corkage fee of Lm1.50 per 75cl consumed bottle will be charged and added with your final bill.

Wines & Champagne: Can also be supplied by your good self and a corkage fee of Lm1.00 per consumed bottle will be charged and added with your final bill.

Other beverages: All other beverage should be purchased by the hotel at the following hotel functions discounted prices listed hereunder:

Local Beers:	Lm 0.35 per bott
Foreign Beer	Lm 0.50 per bott
Soft Drinks:	Lm 0.30 per bott
Mixers:	Lm 0.30 per bott
Mineral water:	Lm 0.45 per 75cl
Fruit Juices:	Lm 1.75 per litre
Squashes:	Lm 1.75 per litre

Dinner beverage package:
(Lm4.00 per person)

Free flow of Green Label
Free flow of Red Label Gellewza
Free flow of still/sparkling mineral

water

Free flow of soft drinks
Served throughout the lunch/dinner

wedding.

(Classic package)

Half
bottle of Classic Chardonnay
or half

(Lm4.00 per person)

bottle of
Cabernet Sauvignon per
person.

Half litre of mineral
water per person.

Liqueur per person
served from the trolley.

Welcome drink:

Campari cocktail or
Kir Royal served with
selection of
cold finger canapés upon
arrival

(Lm1.50 per person)

of the bride and
groom at the venue.

Full Open bar Prices:

A full open bar
can be set-up serving
standard

(Lm 3.50 per person per hour)

hard Liqueurs and
standard Spirits, Soft drinks

and Local Beers, Fruit

Juices, Mixers, Cordials

and Squashes, Local wine and Mineral water.

Wedding Cake Table:

One /Three/Four/Five tier almond cake

Two almond witnesses cakes

Selection of our Pastry Chef's Petit Fours

050 to 100 person)	people with one wedding cake	(Lm2.00	per
101 to 150 person)	people with a three tier wedding cake	(Lm1.80	per
151 to 200 person)	people with a three tier wedding cake	(Lm1.70	per
201 to 250 person)	people with a three tier wedding cake	(Lm1.50	per
251 to 300 person)	people with a four tier wedding cake	(Lm1.20	per person)
301 to 350 person)	people with four tier wedding cake	(Lm1.00	per
351 to 500 person)	people with five tier wedding cake	(Lm0.75	per

Wedding Lunch or Dinner
Part Platted Buffet

Starter (waiter served)

Italian Pennette
Cooked with Aubergines, Ricotta cheese and Bacon Lardons
Blended in a Herbal Tomato Sauce

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Intermediate (waiter served)

Fresh Asparagus Soup
Accompanied with Pecorino Cheese Shavings

•

From The Buffet Counter

Entrecote of Beef
Enhanced with Garlic and roasted Bell Peppers

Escalopes of Cerna Fillets
Adorned with a Lemon and Lime Jus

Braised Chicken Parts

Flavoured with a Sweet and Sour Salsa

Glazed Market Vegetables
Pot roast Potatoes with Garlic and Bacon

•

Dessert Galore
From the Buffet Table

Selection of our Pastry Chef Gateaux and Fruit Salad

•

Coffee

Lm6.75 per person excluding government taxes
Wedding Lunch or Dinner
Full Buffet

From the Cold Island
An array of Mediterranean Antipasti and Fresh Garden Salads
Accompanied with Herbal Mayonnaise and Garlic Oils

From the Soup Tureen
Fresh Mushroom Soup

Farfalle al Salmone
Cooked with Salmon Flakes, cream sauce and garnished with Caviar

Main Dishes fro the Hot Section

Roast Loin of Irish Beef
Scented with grain Mustard and Port Wine Reduction

Oven Baked Grouper Fillets
Set on a Bed of Pea Minted Risotto and a Creamy Chive Sauce

Breast of Chicken
Encased with a wild Mushroom and Onion Ragout

Honey Glazed Pork Spare Ribs

Bouquetiere of Fresh Marinated Vegetables

Dessert Galore from the Buffet

A selection of our Pastry Chef special Gateaux together with Fresh Fruit
Salad

•

Coffee

Lm8.25 per person excluding government taxes

Sitting down Wedding Gala Dinner

Starter

Pappardelle with Red Pesto, Sautéed Strips of Chicken
And Fresh Basil Drizzled with Parmesan Chaffing

•

Intermediate

Mussels and Butternut Squash Soup
Enhanced with Toasted Pumpkin Seed

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Main Dishes

Prime Fillet of Beef Tenderloin
Basted with in a mild creamy Pepper sauce

Or

Pan-seared Dorne of River Salmon
Enfused with an Orange Beurre Blance and set on a Bed of Rice Pilaff

Panache of Glazed Market Vegetable
Rosti Potatoes

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Dessert

Dark Chocolate Bavarois
Set on a Light Chocolate Crème Anglaise

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Coffee and Petit Fours

Lm9.00 per person excluding government taxes

Summer Barbecue Buffet Wedding
Al - Fresco

Starters

Rice Salad with Basil and roasted Bell Peppers
San Antonio Caesar Salad
New Potato and Seafood Salad dressed with Garlic Oil
Golden Melon Salad with a Honey and Ginger Dressing
Italian Pasta and Smoked Swordfish Salad
Oriental Chicken and Soya Salad
Coleslaw and Sultana Salad
Marinated Roasted Red Cabbage
Mozzarella and Tomato Salad
Bruschetta of sun-dried Tomatoes and Peppered Goats' Cheese

Main Dishes

Maltese Sausages and Chicken Kebab
Swordfish and Prawn Kebab
Beef and Vegetable Kebab
Pork Spare Ribs
Barbecued Mini Steak
Barbecued Chicken Parts
Grilled Tomatoes with Herbs
Jacket Potatoes served with Chive Cream
Curried Vegetable Rice
Sautéed Green Beans with Onion and Bacon Tips
Barbecue Sauce, Chili Sauce, Mustard Dressing, Sweet and Sour Sauce
Display of freshly baked Bread

Sweet Summer Delights

Assorted Fresh Fruit Pies
Fresh Fruit Salad flavoured with Vanilla
Chocolate Bavaois
Crème Caramel
Lemon Meringue Tart
Strawberry Mousse

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Coffee and Petit Fours

Lm8.00 per person excluding government taxes

Terms and Condition

Catering Staff: The charges of staff are including in all quoted menus as per our Hotel manning, with a morning wedding finishing at 16.00hrs, and an evening wedding finishing at 24.00hrs. Between Lm50.00 and Lm100.00 per hour will be charged by pro-rata after the above mentioned hours and added with the final bill, according to the number of guests attending to the function.

Number of guests: The hotel would have to be notified with the

exact number of guests attending to the function a minimum of 72 hours prior to the event. This must be similar to the original enquiry. The confirmed amount would be the minimum number of people charged for.

Dietary Dishes: Vegetarian, Gluten/Cholesterol free and/or any other dietary dishes can be catered for, however our Chef would have to be informed a minimum of 48 hours prior to the event.

Responsibility: The management will not be held responsible for any beverages, flowers and/or any other items left behind after the wedding, therefore it is the responsibility of the client to ensure that all such items are removed from the venue straightaway after the wedding.

Personalised Menus: If it's a dinner wedding or engagement, personalised and nicely presented menus can be prepared and printed by the hotel at an additional charge of Lm0.75 per menu.

Special Attraction: Fireworks show can be organised by the hotel at an extra charge of Lm 150.00 during the cake celebration.

Terms of Payment: The hotel would require a minimum of 25% deposit payment payable to San Antonio PLC as to secure your function confirmation. A further 25% should be paid three weeks prior to the event. The remaining 50% balance would have to be settled within the next calendar month of the event.

Government taxes: All our quoted prices are excluding of government taxes however, the current VAT legislation entitles you to claim back a large portion of the VAT upon presentation of all your fiscal receipts.

Flowers: The hotel at an extra charge can also supply floral decorations, alternatively flowers can be taken care of by your good self at no other extra charge.

Entertainment: Can either be provided by your good self at no extra charge or else can be provided by the Hotel at an extra charge according to the choice and availability of our entertainers.

Cloakroom: Cloakroom space together with an attendant can be organised by the hotel at a charge of Lm20.00 for the whole event.

Security: Private security can be booked by the hotel at an additional charge of Lm 25.00 for the whole evening

Packages: These prices have been based on the current costs and rates of inflation and are valid till the 31, December 2006. The Hotel reserves the right to revise all prices should there be abnormal increases in the rate inflation.

Confirmed Wedding: A wedding will only be confirmed once both

parties have signed the contract of agreement, and the relative deposit will be paid.

Entertainment Services

Dee Jay duration)	Lm 70.00	(4 hours
Solo (Pianist and Vocalist) duration)	Lm 75.00	(4 hours
Romantic Duo with keyboards duration)	Lm 140.00	(4 hours
Three Piece Band duration)	Lm 210.00	(4 hours
Four Piece Band duration)	Lm 280.00	(4 hours
Five Piece Band duration)	Lm 350.00	(4 hours

Church Ceremony prices

Organist and Female Singer	Lm75.00
Organist and Soprano Singer	Lm75.00
Organist and Tenor Singer	Lm75.00

Other services

Fiaccoli Torches each	Lm 2.50
Deluxe Fruit Basket in the room	Lm 5.00
Petit Fours in the room	Lm 6.00