

The photograph shows a grand, ornate interior space, likely a ballroom or reception area. The ceiling is highly detailed with a repeating pattern of octagonal coffers, each containing a decorative medallion. Two large, multi-tiered chandeliers hang from the ceiling, casting a warm, golden light. The walls are also decorated with intricate moldings. Large windows are covered with heavy, striped curtains in shades of gold and brown. In the foreground, a large, round table is covered with a white cloth and a gold sash. In the background, several tables and chairs are arranged, suggesting a formal event or reception.

Reception Menus Brochure 2022

Harmonica Menu

(20 Items)

roast beef tramezzini, horseradish spread
salmon and cream cheese tortilla wrap
traditional bruschetta on garlic bread
tuna breadrolls

traditional Maltese pastizzi pea and cheese
'bragjoli' stuffed beef olives, tomato dip
chicken crolines pie
chicken meat balls

arancini, beef ragu, crispy crumbs
onion bhaji and vegetable pakora, mint raita
tikka samosa and parcels, sweet chilli
sausages rolls

wild mushroom puff pastry pie
spiced falafel bites, tzatziki dipping sauce
Mediterranean puff pastry puffs
breaded pork schnitzel, apple sauce
timpana

profiteroles Chantilly cream, vanilla icing
mqaret, mini date fritters, amaretto dip
belgian chocolate brownie

*€16.90 per person



Accordion Menu

(22 Items)

salmon and cream cheese tortilla wrap
traditional bruschetta on garlic bread
prawn and mussel in pastry, fresh herbs, touch of lemon
salmon gravlax open sandwich
cured beef and fig chutney

onion bhaji and vegetable pakora, mint raita
traditional Maltese pastizzi pea and cheese
tikka samosa and parcels, sweet chilli
poultry balls, spicy tomato sauce
sausages in puff pastry
wild mushroom puff pastry pie
spiced falafel bites, tzatziki dipping sauce
breaded pork schnitzel, apple sauce
crispy chicken strips, garlic aioli
meat Cornish, shortcrust pastry, pork ragù
calzone margherita, fried pastry, fior di latte
chicken kiev, garlic butter centre
Arancini, beef ragu, crispy crumbs

chocolate mousse éclair, chocolate topping
profiteroles Chantilly cream, vanilla icing
macarons, mini date fritters, amaretto dip
Belgian chocolate brownie

*€19.90 per person



Harp Menu (24 Items)

goats' cheese parfait, onion jam
salmon and cream cheese tortilla wrap
traditional bruschetta on garlic bread
prawn and mussel in pastry, fresh herbs, touch of lemon
salmon gravlax open sandwich
cured beef and fig chutney

crispy chicken strips, garlic aioli
meat Cornish, shortcrust pastry, pork ragù
poultry balls, spicy tomato sauce
sausages in puff pastry
wild mushroom puff pastry pie
spiced falafel bites, tzatziki dipping sauce
breaded pork schnitzel, apple sauce
onion bhaji and vegetable pakora, mint raita
tikka samosa and parcels, sweet chilli
calzone margherita, fried pastry, fior di latte
chicken kiev, garlic butter centre
arancini, beef ragù, crispy crumbs
quiche Lorraine, bacon and cheese filling

chocolate mousse éclair, chocolate topping
profiteroles Chantilly cream, vanilla icing
macarons, mini date fritters, amaretto dip
Belgian chocolate brownie
cannoli Siciliani, sheep ricotta, almond nibs

*€22.90 per person





Beverage Packages

2022

** Package 1:

Served by the bar for 4 hours
Free flowing house wine, beer,
soft drinks and water
*€13.00 per person

** Package 2:

Open bar service for 4 hours (full international bar)
Spirits including: whisky, vodka, cognac, gin, aperitifs,
liquors and digestives
Wine: House White, & Red Wine
Beers: Cisk, Cisk Excel, Hopleaf, shandy, heineken
Soft Drinks, juices and water
*€17.50 per person

WELCOME DRINK:

Add a welcome drink for your guests

Glass of Prosecco | €3.00

Rossini or Bellini | €4.00

**Any extra hours added will be at *€4.00 per person per hour



Conditions for Catering:

- Menu and Prices are based on a minimum of 30 persons opting for the menu
- A Minimum Spent guarantee applies for the Baroque Hall, linen, setup, Function Manager, Chefs, Waiters, Barmen, service and cleaning.
- We are not responsible in any way for any food left over after the function.
- Final changes to the menu can be done up to 7 days prior the function date.
- For evening functions the music has to be relatively low at 23:00.
- No DJ's are accepted

Deposits:

- Bookings are secured against a deposit of 30% of the estimated balance.
- The balance is to be settled on the function date
- DEPOSITS ARE NOT REFUNDABLE

Not in Conjunction with any other offer.

***ALL PRICES ARE EXCLUDING VAT**





Contact us:

T: +356 7945 4538

E: info@bottegin.com.mt

W: www.bottegin.com.mt