

Reception Menus Brochure 2023

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
Meditterenean puff pastry puffs
breaded pork schnitzel, apple sauce
timpana

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



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 kievs, garlic butter centre Arancini, beef ragu, crispy crumbs

chocolate mousse éclair, chocolate topping profiteroles Chantilly cream, vanilla icing mqaret, 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 kievs, garlic butter centre
arancini, beef ragù, crispy crumbs
quiche Lorraine, bacon and cheese filling

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





Beverage Packages 2023

**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, gin, rum, aperitifs,
liquors and digestives
Wine: House White, & Red Wine
Beers: Cisk, Cisk Excel, shandy
Soft Drinks, juices and water
*€17.50 per person

Welcome Drink:

Add a welcome drink for your guests Glass of Prosecco | €3.50 Rossini or Bellini | €4.50

**Any extra hours added will be at *€5.00 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





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