

Seated //emus





M E N U A

- 4 COURSE -



Root Vegetable Soup goats' cheese crumble

Tortelloni Ricotta and Spinach tomato and basil sauce, pecorino shavings herb oil

Grilled Veal Loin
grilled seasonal vegetables
cream of mushroom, fondant potato

Baked Vanilla Cheesecake cookie base, chocolate glaze

- 50 Euro -





M E N U B

- 4 COURSE -



Roasted Pumpkin and Honey Velouté almond and herb granola

Risotto Wild Mushroom

carnaroli rice

porcini, truffle, chardonnay

aged parmesan cheese

Slow Cooked Beef Short Rib creamy tomato jus, potato mash vegetable stew

Dark Chocolate Tart whipped cream, nutty crumble

M E N U C

- 4 COURSE -



Truffle and Goats' Cheese Tart mushroom purée, baby rucola pomegranate, olive oil

Cream of Butternut Squash hazelnut, herb oil, beef tortellona

Beef Sirloin slow roasted prime beef, pumpkin purée braised cabbage, jus-lie

White Chocolate Parfait wild berry compote, vanilla sponge

M E N U D

- 4 COURSE -



Mushroom Consommé wild mushroom broth, enoki mushrooms heritage carrots, dumpling, soy gel

> Lobster Ravioli langoustine bisque sauce baby spinach, basil emulsion

Beef Fillet

pan roasted tenderloin of beef

braised short rib, celeriac

fondant potato, petit vegetables

Pistacchio and Olive Oil Cake chocolate namelaka, vanilla ice-cream walnut crumble



M E N U E

- 6 COURSE -



Scallops
butter fried scottish scallops
guanciale, parsley oil, sourdough

Pumpkin Velouté porcini tortellona, truffle oil, parmesan tuille

Duck crispy breast, pulled leg croquette poached fig, parsnip purée

Lemon Sorbet lime jelly

Beef Tenderloin pan roasted beef tenderloin maltaise sauce, grilled seasonal vegetables, rösti potato

Chocolate and Strawberry
70% dark chocolate mousse, strawberry compote
white chocolate ice-cream



UPGRADE YOUR SEATED MENUS



TO START

Prosecco and Selection of 3 Canapés

- 7 Euro -

Champagne and Ultimate Canapés foie gras, caviar and blinis, truffled mushroom

- 25 Euro -

Selection of 3 Canapés

- 4.5 Euro -

Amuse Bouche

- 3 Euro -

TO CLEANSE

Local Lemon Posset, Ginger Syrup

- 4 Euro -

Lemon Sorbet, Lime Jelly

- 3 Euro -

Berry Granita, Champagne Gel

- 5 Euro -



UPGRADE YOUR SEATED MENUS



TO FINISH

Coffee and Selection of 2 types of Petit Fours
- 4.5 Euro -

Coffee, Mqaret (home made spiced date fritters) and Amaretti Biscuits - 5 Euro -

TO AWE!!

Fresh Truffles Shavings at the Table

- 5 Euro -

Cheese Course Choice Of Three Premium Cheeses, Chutney, Honey, Nuts And Biscuits - 6 Euro -

Wild Cured Salmon Cones, Saffron Cream, Salmon Roe, Gold Dust - 5 Euro -

ADD A MAIN COURSE TO YOUR CHOSEN MENU

Pan Seared Seabass, Lemon Beurre Blanc, Garlic Wilted Spinach, Fresh Herbs - 4 Euro -

Corn-Fed Chicken Breast, Bean And Sausage Cassoulet, Pancetta Cream Sauce - 4 Euros -

Braised Local Pork Belly, Cheeks, Cider Marinade, Stewed Beans, Café Au Lait - 3 Euro -

Beef Fillet, Celeriac, Fondant Potato, Petit Vegetables - 10 Euro -



The Dinks



BEVERAGE PACKAGE A



Half Bottle of Premium French Organic Wine Half Bottle of Foreign Water

WINES:

Côtes-du-Rhône Blanc &

Côtes-du-Rhône Rouge

WATER:

Still & Sparkling Water

- 14.50 Euro -

BEVERAGE PACKAGE B



Half Bottle of Premium Italian Wine Half Bottle of Foreign Water

WINES:

Campania Falanghina IGT &

Primitivo Monte Tessa

WATER:

Still & Sparkling Water

- 15 Euro -

BEVERAGE PACKAGE C



Half Bottle of Premium Local Wine Half Bottle of Foreign Water

WINES:

Antonin Blanc &

Antonin Noir

WATER:

Still & Sparkling Water

-22 Euro -



Recention

Memus





RECEPTION MENU A



caprese brochette, pesto genovese, olive oil smoked cheese royale tartlets, cranberry goats' cheese parfait, onion jam roast beef tramezzini, horseradish spread salmon gravlax open sandwich aubergine rolls rucola, goats cheese stuffed mushroom and pancetta affumicata piccalilli and cucumber sandwich

mini calzone margherita
falafel bites, mint yoghurt
stuffed artichoke hearts, crispy crumbs
mushroom dumpling, sweet soy
thai fish cakes, curry mayo
tempura prawns, sweet chilli
salmon skewer, coriander, lemon
gratinated green lip mussels
pulled pork bao bun
maltese sausage empanadas
chicken schnitzel, garlic aioli
beef spring roll
beef cevapcici, spicy dip

baked vanilla cheesecake double chocolate brownie profiteroles chantilly chocolate and cream éclairs



RECEPTION MENU B



roquefort and dried fruit, crumbly pastry
prawn and mussel, pastry, fresh herbs, touch of lemon
goats' cheese parfait, onion jam
salmon and cream cheese tortilla
smoked duck and date on polenta
beef and chutney on sourdough bread
hummus and zucchini mini tortilla wrap

spinach and feta pies arancini bolognese truffled panis (polenta chip) stuffed new potato sour cream, onion salted cod "sfineg" prawn gyoza, dashi calamari fritti quiche carbonara, guanciale, cracked pepper pulled duck pies chicken teriyaki lamb koftas, yoghurt lemon pork and onion skewers lasagna on a stick, bolognese chicken yakitori, teriyaki chicken sliders, mature cheddar lamb samosa, sour cream

> baked vanilla cheesecake double chocolate brownie profiteroles chantilly chocolate and cream éclairs lemon posset



salmon and caviar blinis
fresh shucked oysters, lemon wedge
beef and chutney on sourdough bread
hummus and zucchini mini tortilla wrap
caprese brochette, pesto genovese, olive oil
smoked cheese royale tartlets, cranberry
roquefort and dried fruit, crumbly pastry

mini calzone margherita falafel bites, mint yoghurt spinach and feta pies truffled panis (polenta chip) stuffed artichoke hearts, crispy crumbs mushroom dumpling, sweet soy stuffed new potato sour cream, onion battered zucchini flowers calamari fritti, tartar salmon skewer, coriander, lemon gratinated green lip mussels pulled duck pies chicken teriyaki pulled pork bao bun maltese sausage empanadas lamb koftas, yogurt lemon pork and onion skewers

baked vanilla cheesecake
double chocolate brownie
profiteroles chantilly
chocolate truffle
coconut and mango pannacotta





RECEPTION MENU D



salmon and caviar blinis
fresh shucked oysters, lemon wedge
beef and chutney on sourdough bread
hummus and zucchini mini tortilla wrap
caprese brochette, pesto genovese, olive oil
smoked cheese royale tartlets, cranberry
roquefort and dried fruit, crumbly pastry
smoked duck and date on polenta
piccalilli and cucumber sandwich

mini calzone margherita falafel bites, mint yoghurt spinach and feta pies truffled panis (polenta chip) stuffed artichoke hearts, crispy crumbs mushroom dumpling, sweet soy stuffed new potato sour cream, onion battered zucchini flowers calamari fritti, tartar salmon skewer, coriander, lemon gratinated green lip mussels pulled duck pies chicken teriyaki pulled pork bao bun maltese sausage empanadas lamb koftas, yogurt lemon pork and onion skewers lasagna on a stick, bolognese chicken yakitori, teriyaki chicken sliders, mature cheddar

baked vanilla cheesecake
double chocolate brownie
profiteroles chantilly
chocolate truffle
coconut and mango pannacotta
chocolate and cream éclairs
fruit tarlet
lemon posset
strawberry macaroon



UPGRADE YOUR RECEPTION MENUS



PASTA TABLE

Tortelloni Ricotta and Spinach tomato sauce

Wild Mushroom Lasagna bechamel, herbs

Seafood Risotto bisque, basil

- 6 Euro -

ASIAN TABLE

STEAMER BASKET

Assorted Gyoza Assorted Bao Buns seafood and vegetable chicken and pork

MAINS

Beef Massamann thick sauce with a mild, slightly sweet flavour

Chicken Red Curry flavour is complex, it has many layers from all the different ingredients

Fragrant Rice coconut flakes, sweet spices, hint of curry



UPGRADE YOUR RECEPTION MENUS



CHEESE AND COLD CUTS TABLE

farm house ġbejna lightly aged cheddar brie parmeggiano reggiano

chorizo prosciutto san daniele salami milano

crispy bread grissini chutney cranberry sauce dried fruit galletti

- 7 Euro -

COFFEE AND SWEET DELIGHT TABLE

freshly brewed coffee home made spiced date fritters kannoli filled with sweet ricotta chocolate brownies

- 5 Euro -



WELCOME DRINK PACKAGES



LET US WELCOME YOUR GUESTS WITH A COCKTAIL

Aperol Spritz

Aperol, prosecco, soda water, orange

Bellini

prosecco, peach puree, maraschino cherry

- 6 Euro -

OR CHOOSE A CLASSIC GLASS OF BUBBLY..

A glass of Prosecco

- 4 Euro -





BEVERAGE PACKAGE



FULL INTERNATIONAL BAR

Open Bar Service (4hrs duration) Standard Branded Spirits including: Whiskey, Rum, Vodka, Gin, Aperitifs, Liquors and Digestives

Beers: Cisk, Cisk Excel, Shandy Wines: Red, White and Rose Water, Soft Drinks and Juices

- 22 Euro -

ADDITIONAL SET UP PACKAGE



Round Table and White Table Cloth - €22 per table Chairs and White Chair Covers - €6.50 per chair White Linen Napkins- €1.50 per napkin



^{*}extra hour is charged at 6.50 euro per person

FAQ

What is the booking process?

Initial deposit payment of a 30% deposit payment for catering as a non-refundable upon confirmation of the Wedding

Do I need to pre-order menu choices?

Yes, we ask for all menu choices to be pre-ordered. This is required no later than 1 week before your wedding date.

Do you cater for Vegetarians and special Dietary Requirements?

We understand that everyone has different tastes and dietary needs and so to ensure that each and every one of your guests enjoys an amazing dining experience, our Executive Chef will adapt any menu for special dietary requirements.

Are the Set Menus adaptable?

Each and every one of our menus are fully adaptable and our team would be more than happy to discuss adding to or creating any dish to suit your requirements.

Is there a Venue fee?

There is no venue fee, though a minimum spend guarantee will apply. The Functions Manager, Chefs, Waiters, set up, service, and cleaning are included in the menu price.

The ultimate day to finalise the paying number of guests?

Final number is to be given 7 days prior to the event. Should the number decrease after the 7 days the final number given will still be charged.



We would be delighted to show you around Bottegin Palazzo Xara and answer any questions you may have.

Get in touch with our Events Team today!

We look forward to hearing from you.





CONTACT US

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