

PALAZZO XARA

B

BOTTEGIN

W E D D I N G  
B R O C H U R E  
2 0 2 4



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S E A T E D  
W E D D I N G  
M E N U S

P R O M I S E &  
P A S S I O N

- 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

\*€52.50 per person



J O U R N E Y T O  
F O R E V E R



**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

\*€57.50 per person



E V E R L A S T I N G  
E L E G A N C E



**TRUFFLE AND GOATS' CHEESE TART**

mushroom purée, baby rucola  
pomegranate, olive oil

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**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

\*€63.00 per person

TO HAVE AND  
TO HOLD



**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

\*€68.00 per person

# HAPPILY EVER AFTERGLOW



## 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

\*€85.00 per person



# UPGRADE YOUR SEATED MENUS



## TO START

PROSECCO AND SELECTION OF 3 CANAPÉS  
- €7.00 -

CHAMPAGNE AND ULTIMATE CANAPÉS  
foie gras, caviar and blinis, truffled mushroom  
- €25.00 -

SELECTION OF 3 CANAPÉS  
- €4.50 -

AMUSE BOUCHE  
- €3.00 -



## TO CLEANSE

LOCAL LEMON POSSET, GINGER SYRUP  
- €4.00 -

LEMON SORBET, LIME JELLY  
- €5.00 -



# UPGRADE YOUR SEATED MENUS



## TO FINISH

COFFEE AND SELECTION OF 2 TYPES OF PETIT FOURS  
- €4.50 -

COFFEE, MACARON & AMARETTI BISCUITS  
- €5.00 -



## TO AWAY!!

FRESH TRUFFLES SHAVINGS AT THE TABLE  
- €5.00 -

CHEESE COURSE CHOICE OF THREE PREMIUM CHEESES,  
CHUTNEY, HONEY, NUTS AND BISCUITS  
- €6.00 -

# UPGRADE YOUR SEATED MENUS



ADD A MAIN COURSE TO YOUR CHOSEN MENU

## PAN SEARED SEABASS

lemon beurre blanc, garlic wilted spinach, fresh herbs  
- €4.00 -

## CORN-FED CHICKEN BREAST

bean and sausage cassoulet,  
pancetta cream sauce  
- €4.00 -

## BRAISED LOCAL PORK BELLY

cheeks, cider marinade,  
stewed beans, café au lait  
- €3.00 -

## BEEF FILLET

celeriac, fondant potato,  
petit vegetables  
- €10.00 -



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S E A T E D  
B E V E R A G E  
P A C K A G E S

2 0 2 4

B E V E R A G E  
P A C K A G E A



*HALF BOTTLE OF PREMIUM FRENCH ORGANIC WINE  
HALF BOTTLE OF FOREIGN WATER*

**WINE;**

Côtes-du-Rhône Blanc &

Côtes-du-Rhône Rouge

**WATER;**

Still & Sparkling Water

- €14.50 -

B E V E R A G E  
P A C K A G E B



*HALF BOTTLE OF PREMIUM ITALIAN WINE  
HALF BOTTLE OF FOREIGN WATER*

**WINE;**

Campania Falanghina IGT &

Primitivo Monte Tessa

**WATER;**

Still & Sparkling Water

- €15.00 -

B E V E R A G E  
P A C K A G E C



*HALF BOTTLE OF PREMIUM LOCAL WINE  
HALF BOTTLE OF FOREIGN WATER*

**WINE;**

Antonin Blanc &

Antonin Noir

**WATER;**

Still & Sparkling Water

- €22.00 -



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R E C E P T I O N  
M E N U S

2 0 2 4

R E C E P T I O N  
M E N U 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

- € 3 3 . 5 0 -





R E C E P T I O N  
M E N U 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

- €42.00 -



R E C E P T I O N  
M E N U C



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

- €48.50 -



# R E C E P T I O N M E N U 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**  
béchamel , herbs

**SEAFOOD RISOTTO**  
béchamel , herbs

- €6.00 -

# UPGRADE YOUR RECEPTION MENUS



## ASIAN TABLE

### STEAMER BASKET

#### ASSORTED GYOZA

seafood & vegetable

#### ASSORTED BAO BUNS

chicken & pork

## MAINS

#### BEEF MASSAMAN

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

- €9.00 -

# UPGRADE YOUR RECEPTION MENUS



## CHEESE AND COLD CUTS TABLE

brie  
farm house gbejna  
lightly aged cheddar  
parmeggiano reggiano

chorizo  
salami milano  
prosciutto san daniele

grissini  
galletti  
chutney  
crispy bread  
dried fruit  
cranberry sauce

- €7.00 -

## COFFEE AND SWEET DELIGHT TABLE

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

- €5.00 -





FOR MEN.

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Why not compare our prices and service?







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R E C E P T I O N  
B E V E R A G E  
P A C K A G E S

2 0 2 4

WELCOME DRINK  
PACKAGES



LET US WELCOME YOU WITH A COCKTAIL

**APEROL SPRITZ**

aperol, prosecco, soda water, orange

**BELLINI**

prosecco, peach puree, maraschino cherry

- €6.00 -

OR CHOOSE A CLASSIC GLASS OF BUBBLY..

**A GLASS OF PROSECCO**

- €4.00 -



# 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

- €24.00 -

*\*extra hour is charged at 6.50 euro per person*

## ADDITIONAL SET UP PACKAGES

Round Table and White Table Cloth - €23 per table  
Chairs and White Chair Covers - €7.50 per chair  
White Linen Napkins- €2.50 per napkin



## F A Q ;



### ***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.*

## C O N T A C T   U S :



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!

Find us; Palazzo Xara, Triq San Pawl, Rabat RBT 1243

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