



R E C E P T I O N
M E N U
B R O C H U R E
2 0 2 4

H A R M O N I C A M E N U

(2 0 I T E M S)



ham and cheese tramezzini
bread croûte with tomato salsa and grana shavings
tuna bread rolls
bigilla wraps with crispy bacon

arancini
mini Maltese sausage qassatat
chicken fingers, sweet chilli sauce
falafel bites, mint yogurt
mini pastizzi ricotta and pea
beef spring rolls, teriyaki sauce
mini shepherd's pie
chicken Kiev, garlic mayo
prawn in filo, curry mayo
cod tempura, tartar sauce
mini mozzarella calzone
swordfish skewers, tomato salsa
spinach and feta cigar

profiteroles
mqaret
dark chocolate brownies

€19.00 per person



A C C O R D I O N M E N U

(2 2 I T E M S)



tuna bread rolls
ham and cheese tramezzini
bread croûte with tomato salsa and grana shavings
bigilla wraps with crispy bacon

arancini
mini Maltese sausage qassatat
chicken fingers, sweet chilli sauce
falafel bites, mint yogurt
mini pastizzi ricotta and pea
beef spring rolls, teriyaki sauce
lamb samosas
mini shepherd's pie
chicken Kiev, garlic mayo
prawn in filo, curry mayo
cod tempura, tartar sauce
mini mozzarella calzone
swordfish skewers, tomato salsa
spinach and feta cigar

profiteroles
mqaret
éclairs
dark chocolate brownies

€22.00 per person



H A R P M E N U

(2 4 I T E M S)



tuna bread rolls
ham and cheese tramezzini
bread croûte with tomato salsa and grana shavings
bigilla wraps with crispy bacon

arancini
mini Maltese sausage qassatat
chicken fingers, sweet chilli sauce
falafel bites, mint yogurt
mini pastizzi ricotta and pea
beef spring rolls, teriyaki sauce
mini shepherd's pie
lamb samosas
chicken Kiev, garlic mayo
prawn in filo, curry mayo
cod tempura, tartar sauce
mini mozzarella calzone
chicken skewers, satay sauce
fish cakes, tartar sauce
swordfish skewers, tomato salsa
spinach and feta cigar

profiteroles
mqaret
éclairs
dark chocolate brownies

€25.00 per person



UPGRADE YOUR RECEPTION MENUS



CHEESE TABLE

THE CHEESE

Local gbejna, aged cheddar, brie, parmigiano reggiano

THE COLD CUTS

chorizo, parma ham, salami milano, mortadella

SERVED WITH

crispy bread, grissini, chutney, dried fruit, galletti

€8.00 per person

PASTA TABLE

TORTELLINI WILD MUSHROOM

cream sauce, fresh herbs, grana cheese

BEEF LASAGNA

béchamel, tomato sauce, olive oil, mozzarella crust

PASTA SALMONE

cream sauce, tomato sauce, cherry tomato, olive oil, fresh herbs

€9.00 per person



UPGRADE YOUR RECEPTION MENUS



SPANISH TAPAS

FROM THE LAND

pork empanadas, beef meatballs, chorizo in red wine

FROM THE SEA

prawn in garlic, fried squid, marinated octopus

FROM THE FIELD

potato omelet, stuffed olives, manchego cheese croquette

€12.00 per person

SMOKEY JOE

THE SMOKER

chicken drumsticks, beef brisket, pulled pork buns

SIDES

potato salad, cabbage slaw, corn succotash

SAUCES

Tennessee BBQ sauce, garlic mayo, mustard aioli

€13.00 per person



UPGRADE YOUR RECEPTION MENUS



ORIENTAL TABLE

THAI BEEF CURRY

braised beef, massaman sauce, stewed vegetables, fresh coriander

INDIAN CHICKEN CURRY

braised chicken, tikka masala sauce, stewed vegetables, fresh coriander

FRAGRANT RICE

coconut flakes, fresh herbs

FRY-UP BASKETS

vegetable samosas, pakoras, prawn in filo, asian parcels,
sweet chilli sauce, teriyaki sauce

€10.00 per person



UPGRADE YOUR RECEPTION MENUS



DOUGHNUT TABLE

SELECTION OF DOUGHNUTS
powdered, fruit jam, chocolate glaze

€6.00 per person

COFFEE TABLE

COFFEE & TEA
normal black coffee, english tea, fresh milk

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SWEET TOOTH
chocolate brownie, macarons, cannoli

€7.00 per person

UPGRADE YOUR RECEPTION MENUS



ADD ONS AT THE BAR

stuffed olives | €35 per kg
marinated octopus | €48 per kg
bar nuts | €20 per kg

ADD ONS AT THE SWEET TABLE

almond pastries | €60 per kg

ADD TO YOUR RECEPTION MENU

fruit kebabs | €3 per kebab





B E V E R A G E
P A C K A G E S
2 0 2 4

W E L C O M E D R I N K

add a welcome drink for your guests
glass of prosecco | €3.50
rossini or bellini | €5.00

* P A C K A G E 1

served by the bar for 4 hours
flowing house wine, beer,
soft drinks and water

*€15.00 per person

* P A C K A G E 2

open bar service for 4 hours (full international bar)
spirits including: whisky, vodka, gin,
rum, aperitifs, liqueur and digestives
wine: House White, & red wine
beers: cisk, cisk excel, shandy
soft drinks, juices and water

*€20.00 per person

**Any additional hours after that will be at *€6.00 per person per hour*



CONDITIONS FOR CATERING :

- MENU AND PRICES ARE BASED ON A MINIMUM OF 30 PERSONS OPTING FOR THE MENU
- A MINIMUM SPEND 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.
- PRICES ARE EXCLUSIVE OF VAT
- AS PER MALTESE LAW, THE MUSIC HAS TO BE LOWERED AT 23HRS
- 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

CONTACT US :

FIND US; PALAZZO XARA, TRIQ SAN PAWL,
RABAT RBT 1243
CONTACT US; INFO@BOTTEGIN.COM.MT



