

PALAZZO XARA



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

# ETERNAL LOVE



**LOCAL BREAD**  
salted butter

\*\*

**PANZEROTTI**  
goats' cheese, tomato fondue, fresh herbs,  
grana shavings

\*\*

**CHICKEN SUPREME**  
mashed potato, seasonal vegetables,  
mushroom sauce

\*\*

**CHOCOLATE BROWNIE**  
cookie crumble, whipped cream

-€50.00 per person-



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



## **LOCAL BREAD** salted butter

\*\*

## **SALMON CARPACCIO** salmon croquette, pickled veg, petite salad

\*\*

## **PANZEROTTI** goats' cheese, tomato fondue, fresh herbs, grana shavings

\*\*

## **CATCH OF THE DAY** mashed potato, seasonal vegetables, tomato salsa, herb oil

\*\*

## **BAKED VANILLA CHEESECAKE** cookie base, chocolate glaze

-€58.00 per person-



# J O U R N E Y   T O F O R E V E R



**LOCAL BREAD**  
salted butter

\*\*

**GOATS' CHEESE CROQUETTE**  
petite salad, pickled veg, olive oil

\*\*

**PANZEROTTI**  
goats' cheese, tomato fondue, fresh herbs,  
grana shavings

\*\*

**VEAL LOIN**  
thyme, mashed potato, seasonal vegetables, jus

\*\*

**DARK CHOCOLATE TART**  
whipped cream, nutty crumble

-€63.00 per person-



# EVERLASTING ELEGANCE



## **LOCAL BREAD**

salted butter

\*\*

## **SALMON CARPACCIO**

salmon croquette, pickled veg, petite salad

\*\*

## **PANZEROTTI**

goats' cheese, tomato fondue, fresh herbs,  
grana shavings

\*\*

## **BRAISED BEEF**

mashed potato, seasonal vegetables,  
beef croquette, jus

\*\*

## **WHITE CHOCOLATE PARFAIT**

wild berry compote, biscuit crumble

-€67.00 per person-



# TO HAVE AND TO HOLD



## **LOCAL BREAD**

salted butter

\*\*

## **SALMON CARPACCIO**

salmon croquette, pickled veg, petite salad

\*\*

## **PANZEROTTI**

goats' cheese, tomato fondue, fresh herbs,  
grana shavings

\*\*

## **PALATE CLEANSER**

lemon sorbet, bergamot jelly

\*\*

## **BEEF SIRLOIN**

mashed potato, seasonal vegetables,  
braised beef, jus

\*\*

## **DARK CHOCOLATE TART**

whipped cream, nutty crumble

-€73.00 per person-



# HAPPILY EVER AFTERGLOW



## LOCAL BREAD

salted butter

\*\*

## SCALLOPS

butter-fried Scottish scallops, guanciale, herb oil

\*\*

## PANZEROTTI

goats' cheese, tomato fondue, fresh herbs,  
grana shavings

\*\*

## DUCK

crispy breast, pulled leg, candied cherries

\*\*

## PALATE CLEANSER

lemon sorbet, bergamot jelly

\*\*

## BEEF SIRLOIN

mashed potato, seasonal vegetables,  
braised beef croquette, jus

\*\*

## CHOCOLATE AND STRAWBERRY

70% dark chocolate mousse, strawberry compote,  
white chocolate ice cream, biscuit crumble

-€100.00 per person-





# UPGRADE YOUR SEATED MENUS



## TO START

champagne and ultimate canapés  
foie gras | caviar and blinis | truffled mushroom

- €30.00 -

prosecco and selection of 3 Canapés

- €8.00 -

wild cured salmon cones, saffron cream,  
salmon roe, gold dust

- €7.00 -

fresh shucked oysters and shallot vinaigrette

- €4.50 -

selection of 3 canapés

- €6.00 -

amuse bouche

- €3.00 -



# UPGRADE YOUR SEATED MENUS



## TO CLEANSE

local lemon posset, ginger syrup

- €4.00 -

lemon sorbet, lime jelly

- €5.00 -



## TO FINISH

coffee and selection of 2 types of petit fours

- €5.00 -

coffee, mqaret & amaretti biscuits

- €5.50 -

# UPGRADE YOUR SEATED MENUS



## ADD A MAIN COURSE TO YOUR CHOSEN MENU

### CHEESE COURSE

brie, local sheep cheese, aged cheddar, chutney, biscuits

- €6.00 -

### CATCH OF THE DAY

mashed potato, seasonal vegetables, tomato salsa, herb oil

- €5.00 -

### CHICKEN

corn-fed chicken breast, bean and sausage cassoulet,  
pancetta cream sauce

- €6.00 -

### VEAL LOIN

beurre noisette, thyme, mashed potato, seasonal vegetables, jus

- €7.00 -

### BEEF SIRLOIN

mashed potato, seasonal vegetables, braised beef croquette, jus

- €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

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



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



pesto ricotta wrap with bacon jam  
polenta cake and smoked duck  
stuffed medjool dates with gorgonzola dolce and caramelised nuts  
sourdough crouté with roasted bell peppers and ricotta salata  
beef pastrami tramezzini with spinach and garlic mayo  
marinated green lip mussels  
mini caprese brochettes

calzone  
lasagne stick  
chicken sliders  
lamb samosas, lemon tahini sauce  
beef spring rolls, asian bbq sauce  
chicken kiev, garlic mayo  
cod tempura, tartare sauce  
truffle ricotta pastizzi  
spinach and feta cigar  
mozzarella al tartufo  
tempura prawns, orange chilli sauce  
swordfish skewers, tomato salsa, lemon  
pork belly skewers, carrot purée, confit tomato

mqaret  
cream profiteroles  
cherry cheesecake  
dark chocolate brownie  
milk chocolate eclairs

-€40.00-



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



pesto ricotta wrap with bacon jam  
polenta cake and smoked duck  
stuffed medjool dates with gorgonzola dolce and caramelised nuts  
sourdough crouté with roasted bell peppers and ricotta salata  
beef pastrami tramezzini with spinach and garlic mayo  
marinated green lip mussels  
mini caprese brochettes

calzone  
fish cakes  
lasagne stick  
pork belly skewers, carrot purée, confit tomato  
lamb samosas, lemon tahini sauce  
beef cevapcici  
chicken sliders  
chicken kiev, garlic mayo  
maltese sausage puff pastry rolls  
tempura prawns, orange chilli sauce  
cod tempura, tartare sauce  
beef spring rolls, asian bbq sauce  
swordfish skewers, tomato salsa, lemon  
truffle ricotta pastizzi  
spinach and feta cigar  
mozzarella al tartufo

mqaret  
cream profiteroles  
cherry cheesecake  
dark chocolate brownie  
milk chocolate eclairs

-€45.00-



# R E C E P T I O N

## M E N U C



pesto ricotta wrap with bacon jam  
polenta cake and smoked duck  
stuffed medjool dates with gorgonzola dolce and caramelised nuts  
sourdough crouté with roasted bell peppers and ricotta salata  
beef pastrami tramezzini with spinach and garlic mayo  
rabbit liver parfait with caramelized orange zest  
fig and bresaola with aged balsamic

calzone  
maltese sausage puffs  
beef lasagne stick  
mini shepherd's pie  
lamb koftas, cucumber tzatziki  
lamb samosas, lemon tahini sauce  
chicken sliders, bbq sauce  
chicken kiev, garlic mayo  
pork belly skewers, carrot purée, confit tomato  
tempura prawns, orange chili sauce  
lobster croquettes, hollandaise  
cod tempura, tartare sauce  
pasta croquette cacio e pepe  
polenta al tartufo stick  
truffle ricotta pastizzi  
spinach and feta cigar  
mozzarella al tartufo

chocolate espresso cup  
tiramisu stick  
chocolate truffles  
profiteroles  
éclair

-€55.00-



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



pesto ricotta wrap with bacon jam  
polenta cake and smoked duck  
stuffed medjool dates with gorgonzola dolce and caramelised nuts  
sourdough crouté with roasted bell peppers and ricotta salata  
beef pastrami tramezzini with spinach and garlic mayo  
rabbit liver parfait with caramelised orange zest  
fig and bresaola with aged balsamic  
marinated green lip mussels  
mini caprese brochettes

calzone  
pork belly skewers, carrot purée, confit tomato  
maltese sausage puff  
lasagne stick  
mini shepherd's pie  
lamb koftas, cucumber tzatziki  
lamb samosas, lemon tahini sauce  
chicken sliders  
chicken kiev, garlic mayo  
tempura prawns, orange chilli sauce  
lobster croquettes, hollandaise  
cod tempura, tartare sauce  
pasta croquette cacio e pepe  
polenta al tartufo stick  
pork belly skewers, carrot purée, confit tomato  
pork sausage, polenta tempura, mustard mayo  
swordfish skewers, tomato salsa, lemon  
truffle ricotta pastizzi  
spinach and feta cigar  
chicken skewers, teriyaki sauce  
mozzarella al tartufo

chocolate espresso cup  
tiramisu stick  
chocolate truffles  
profiteroles  
mqaret  
éclair  
cherry cheesecake  
macarons  
chocolate brownie  
apple crumble

-€70.00-



# 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 omelette, 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, mqaret, cannoli

-€7.00 per person-





FOR MEN.

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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

# WELCOME DRINK PACKAGES



## LET US WELCOME YOU WITH A COCKTAIL

### **APEROL SPRITZ**

aperol, prosecco, soda water, orange

### **BELLINI**

prosecco, peach purée, 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,  
liqueurs and digestives  
beers: cisk, cisk excel, shandy  
wines: red, white and rose  
water, soft drinks and juices

- €25.00 -

*\*extra hour is charged at €7.00 per person*



## ADDITIONAL SET UP PACKAGES

price on request



## 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.

### **Is Vat Included ?**

Yes VAT is included

## C O N T A C T U S :

Bottegin Palazzo Xara, Triq San Pawl, Rabat RBT 1243

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