

WEDDING BANQUET PACKAGES

2026 - 2027

CORINTHIA
Caterers



YOUR WEDDING IN MALTA

Steeped in history and romance, Malta is the *perfect destination* for your wedding, and Corinthia Caterers is your *trusted* partner to make it extraordinary.

With *exclusive access* to Malta's most picturesque venues and a team dedicated to creating unforgettable experiences, we bring *impeccable service*, bespoke culinary creations, and meticulous attention to detail to your special day.

From creative canapés to lavish seated banquets, our wedding menus are designed to delight, while our weddings team ensures every aspect is seamless, so you can focus on the *moments that matter most*.



NGI Non Gluten Ingredients*

VG Vegan

V Vegetarian

*NGI indicates products that do not contain gluten based ingredients. Despite adopting good manufacturing practices these products are not prepared in a gluten free environment and traces of gluten may still exist.

Disclaimers

Most dishes are made from ingredients that contain specific allergens. Corinthia Caterers follow good manufacturing practices and adhere to the Company's Allergen Management policy and procedures. Measures are taken to reduce the risk of cross contamination, but, due to the presence of certain allergenic ingredients in some products, there could be a possible risk of cross contamination. Kindly speak to a member of our sales team before you place your food and beverage menu order.

CPU operates under HALAL certification issued by "The World Islamic Call Society (Malta Branch)".

The images of dishes displayed in this brochure are indicative and may vary from the actual dishes served at events.

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DUBLIN

BANQUET MENUS

STARTERS - COLD

SAUTÉ MARINATED CALAMARI WITH CHILI AND CITRUS

Crushed salt cod brandade on Nordic bread, sliced grilled octopus, garlic confit dollop, herb and caviar infused oil, micro cress

CELERIAC POCKETS WITH RICE AND VINE LEAVES V NGI

Roasted yellow bell pepper coulis, feta cream, radish Brunoise, chili hair, petit salad

ROASTED STEM ARTICHOKE SOTT'OLIO V

Mini vegetable fritter, Hollandaise sauce, grated cured egg yolk, micro salad, herb oil drizzle

SALTED PUMPKIN SEED TOPPED MOZZARELLA DI BUFALA V NGI

Heirloom tomato and sweet pepper salad, oven roasted nectarines, Kalamata olives, pecan nuts, aged balsamic dressing

SPICED BEETROOT AND GIN SALMON GRAVADLAX

Crushed minted peas and avocado on pumpernickel, garlic confit, clotted cream dollop, lime jelly flavoured salt

VIETNAMESE RICE PAPER CANNOLO

Fragrant duck confit, fried kale, rainbow vegetables, rice vermicelli, Asian spiced nut sauce

FINE SLICES OF VEAL LOIN SOUS VIDE NGI

Fluffed tuna sauce, roasted cherry tomatoes, caper berries, grated cured egg yolk, petit salad, citrus dressing



SOUPS & VELOUTÉS

VELVETY CORN CREAM

Ham hock, sweetcorn and tomato salad, EVOO

ROASTED ONION AND LEEK POTAGE **v**

Swiss cheese croute, herb drizzle

CREAM OF BUTTERNUT SQUASH AND SWEET POTATO **v**

Mild curry cream, toasted sunflower seeds



PASTA

FRESH GARGANELLI PASTA

Buttered lamb ragout and baby spinach leaves, crispy onion bits, lamb jus

TOSSED STROZZAPRETI PASTA

Toasted walnuts, sauteed chicken slivers and chorizo, red bell pepper and blue cheese cream

ASPARAGUS TORTELLINI V

Mushroom and spinach sauté, truffle cream, pea shoot tendrils

LOBSTER AND SHELLFISH TORTELLI

Fragrant carrot and ginger purée, light fish velouté, crispy spicy salami

MOZZARELLA DI BUFALA FILLED RAVIOLI

Garlic confit and Tuscan bean pâté, shiso pesto, crispy guanciale

FUNGHI PORCINI TORTELLI V

Wild mushroom and port wine emulsion, Pecorino shavings, micro greens

TOSSED FRESH PASTA WITH SAUTEED BROCCOLI AND HAZELNUTS V

Roasted garlic and creamy butternut squash sauce flavoured pangrattato



RISOTTO

PUMPKIN, GRAINS AND TOASTED SEEDS **V** **NGI**

Bronte pistachios, cranberry syrup, stracciatella dressing

HAY ROASTED SPRING LAMB WITH BROAD BEAN AND MINT **NGI**

Micro herb salad, lemon olive oil

GOURMET MUSHROOM **V** **NGI**

Flavoured with porcini, mascarpone cheese, micro greens, Parmesan shavings, fresh herb oil

SILKY PARMESAN AND GIRGENTINA WINE **V** **NGI**

Fior di latte cream, pea tendrils, fresh garden herb drizzle

SAFFRON AND PARMESAN **NGI**

Crispy guanciale, pea powder, EVOO



SEARED FILLET OF SEABREAM **NGI**

Cracked parsley potatoes, tomato confit, roast sprouting broccoli, red capsicum sauce

CRISPY FLAVOURED BREADCRUMB CRUSTED SALMON FILLET

Crushed minted peas and asparagus salad, Kabocha squash purée, potato croquette, radish, herb and citrus dressing

BAKED SEABASS WITH AROMATICS

Fresh herbs, tomato and lemon quinoa, glazed asparagus, fish fritter, star anise infused fish velouté

SEARED BROWN MEAGRE **NGI**

Creamed fennel and leeks with prawns, mashed potato, sauce Vierge



BEEF, VEAL, PORK & LAMB

MAIN COURSES

RED WINE BRAISED BEEF CHEEKS

Creamed potatoes, roasted baby carrots, shimeji mushrooms, port wine glaze

PAN SEARED CANNON OF BEEF & BRAISED VEAL BOUDIN

Creamed potatoes, roasted shallot, glazed baby carrot, port wine and thyme jus

SMOKED MALDON SEA SALT & THYME BEEF FILLET

Fried polenta, salsify and parsnip purée, buttered sprouting broccoli, shimeji mushrooms, port wine glaze

BEEF FILLET AND FOIE GRAS

Sautéed spinach and wild mushrooms, million layered potato, truffled parsnip, Périgourdine sauce

PAN SEARED BEEF TENDERLOIN & BUTTERED PRAWN

Creamed potatoes, glazed asparagus, Sauvignon Blanc flavoured lobster bisque

VEAL SOUS VIDE & VEAL SAUSAGE

Crispy Pommes Anna, buttered sugar snaps, velvety parsnip and apple purée, Madeira and grain mustard jus

GLAZED PORK TENDERLOIN FLAVOURED WITH FENNEL POLLEN

Butternut squash, glazed asparagus, potato croquette, onion jam, carob jus

PAN SEARED LAMB LOIN WITH ROSEMARY

Roasted eggplant, pavé potatoes, pumpkin dollop, mint and black olive jus



SEARED CHICKEN BREAST SUPREME

Roasted garlic, potato and salsify purée, oyster mushroom, red onion sauté, asparagus spears, grain mustard jus

PAN SEARED CHICKEN BREAST

Glazed asparagus, cracked potatoes with pancetta, butternut squash purée, porcini and red wine reduction

SALTED BUTTER AND THYME CHICKEN BREAST CÔTELETTE

Lardo di Collonata, glazed mushroom and truffle stuffing, baby carrot, chive smashed potatoes, Champagne and truffle cream sauce

HONEY, SOY AND MISO GLAZED STUFFED QUAIL

Salt baked celeriac and cauliflower purée, teriyaki stir fried barley with fèves and bacon lardons, baby carrot, Madeira jus



VEGETARIAN/VEGAN

MAIN COURSES

BUTTERNUT SQUASH AND SALSIFY PURÉE **VG**

Grilled and roasted chunky vegetables, sprinkled with fried seeds and walnuts, flavoured oil, bread chunks, micro greens

CHICKPEA FLAT BREAD, ROMESCO AND HUMMUS **V** (SERVED COLD)

Cherry tomato confit and roasted Kalamata olives, pickled daikon, fried pumpkin seeds, chickpeas, crispy saffron parathas, micro greens, herb dressing

PAN SEARED AUBERGINE WEDGES WITH THYME AND GARLIC **VG NGI**

Sautéed Mediterranean vegetables, shimeji mushrooms, pumpkin purée, salsa verde

LAYERED AUBERGINE PARMIGIANA **V NGI**

Creamed potatoes and celeriac, onion jam, semi dried cherry tomato salsa verde, Parmesan crisp



DESSERTS

MANDARIN AND LIME CREAM VANILLA ALMOND JACONDE

White chocolate ice cream, black pepper and sesame oil, cassis gelée, candied oranges

DULCE DE LECHE MOUSSE

Cinnamon spiced apple compote, pecan financier, coffee crémaux, mango gel, banana ice cream

64% CHOCOLATE BAVAROIS, FOREST FRUIT CENTRE

Hazelnut crunch, tangy citrus gelée, mandarin sorbet, hazelnut biscuit and caramel crémaux

LOCAL RICOTTA AND ORANGE MOUSSE

Honey cake, blood orange gel, Maltese ice cream, candied almonds, date and milk chocolate ganache

PASSION FRUIT AND LYCHEE CURD SET ON A COCONUT TART

Coconut cream, white chocolate ganache, molasses and apricot gelée, Fior di Latte gelato, coconut soil

WHITE CHOCOLATE AND YUZU TERRINE

Pistachio cake, peach ice cream, calamansi gel, pistachio crumble

TEQUILA ROSE AND LIME CENTER TOASTED ALMOND CRÉMAUX

Matcha and milk chocolate crumble, honeydew melon sorbet, orange drops

BUCKWHEAT AND MOLASSES CRUMBLE **VG**

Dark chocolate, coconut and raspberry ganache, vegan vanilla ice cream, fresh berries



AMUSE BOUCHE - COLD

SQUID INK RICE PUFF

Marinated prawns, radish and melon fricassée, lemon citrus cream, prawn bisque

PAN SEARED SCALLOP WRAPPED IN SALMON NGI

Green apple and fennel salad, Hollandaise sauce, mild chili oil

ROASTED BEEF FILET AND PÂTÉ DE FOIE

Toasted brioche, grape chutney, arugula gel, balsamic dressing

AMUSE BOUCHE - HOT

LOCAL RICOTTA MOUSSE DOLLOP V

Warm vegetable fritter, spiced tomato fondue, Armenian lavash

GENTLY BRAISED FINE CAPONATA WITH AROMATICS V

Local Gbejna gratin on thinly sliced crispy bread, aubergine and pepper beignet, mild chili oil



PRICES

Prices (displayed per person and inclusive of 18% VAT)

The prices below are based on the main course option being combined with one (1) starter, and one (1) dessert.

Main course options supplement fee applies.

PRICES	2026/2027
Chicken breast supreme	€67.00
Vegetarian	€67.00
Salmon	€67.75
Pork tenderloin	€69.00
Quail	€69.00
Seabass	€71.50
Seabream	€73.00
Brown meagre	€75.50
Lamb loin	€73.00
Beef cheeks	€75.50
Beef tenderloin	€77.00
Beef cannon and veal Boudain	€80.00
Beef fillet and foie Gras	€81.00
Veal fillet and sausage	€84.50
Four course supplement	€10.00
Amuse bouche	€7.00



BBQ MENU

ANTIPASTO Marinated cabbage with lime juice, honey and chilli dressing **V**
Pesto, parmesan and cherry tomato pasta salad **V**
Feta cheese, aubergine and chickpea salad **V**
Panzanella salad with marinated mozzarella bocconcini **V**
Beet salad with apples, goats cheese and walnuts
Tomato and basil salad, crushed lemon pepper **VG**
Smoked fish platter with salmon and swordfish, chive and citrus dressing
Selection of 2 types Chef's Choice Dips
All the above served with bread rolls, focaccia and pita wedges

PASTA Classic Mac 'N' Cheese **V**

GRILL Honey and rosemary marinated chicken thighs
Sea salt and black pepper rubbed ribeye of beef
Charred seabass, basil and garlic a la plancha
Corn on the cob with garlic and parsley butter **V**
Grilled Mediterranean vegetables with fresh herbs **VG**
Aubergine Parmigiana **V**
Rosemary baked potatoes **V**

DESSERTS A selection of pastries, cakes, and flans served with creams, sauces and coulis

PRICES	
2026	€70.00 PP
2027	€70.00 PP

AQUAMARINE

SET MENU

MALTESE ANTIPASTO

Grilled marinated aubergines with garlic, parsley, vinegar and sun blushed Gozitan tomatoes **VG**

Fresh tomatoes with onions herbs and handpicked capers **VG**

Marinated olives with herbs and a hint of chillies **VG**

Peppered and white local cow's milk cheese

Roasted Maltese sausages

Butter beans **VG**

Bigilla pâté and Arioli dip **VG**

Traditional ftira wedges with tomato conserve and water biscuits **V**

LIVE GOURMET PASTA

Strozzapreti with beef strips, cracked pepper and Brandy cream sauce

Garganelle with seafood, tomatoes, fresh herbs and white wine liquor

Baked rotoli di pasta fresca with ricotta and spinach, tomato fondue and cheese sauce **V**

Palate cleanser: Sorbet

LIVE GRILL STATION

Dry spiced rubbed beef flank grilled to perfection and carved live

Two types of fresh grilled sausages from the BBQ

Soy, maple and ginger marinated line fish

Grilled vegetables sotto olio **VG**

Spicy potato wedges **VG**

ACCOMPANIMENTS

All greens with salad leaves, cucumber, spring onions and green olives **VG**

Marinated beefy tomato wedges **VG**

Sauteed curry flavoured cauliflower and onion salad **VG**

DESSERTS

An assortment of mini desserts

PRICES	
2026	€78.75 PP
2027	€78.75 PP

COLD
CANAPÉSGoat cheese and onion marmalade mini tart, black olive crisp **V**

Chicken and foie gras parfait, cranberry jam, quail eggs and rucola tramezzini on Nordic bread

Marinated prawn, saffron flavoured salt, coronation crab, crispy nori in black mussel tart shell

Game roulade, cranberry chutney and crispy tuille on biscuit

Parma ham rosette on basil cream, toasted croute

HOT
CANAPÉSAubergine, tomato and Parmesan mini quiche **V**Olive and bell peppers frittelle, Red Leicester dipping sauce **V**

Cheese stuffed veal olives, rosemary infused veal jus

Teriyaki glazed chicken brochette with sesame seeds

Mini Pak Bao with Asian flavoured braised beef short rib and vegetables

Orange and fennel marinated pork skewers, grain mustard dip

Kofte spiced lamb with cool lemon flavoured Greek style yoghurt dip

Cured salmon skewers wrapped in pancetta

Roasted sweet potato, quinoa, and chickpea mini burritos with ancho chilli and lime dressing **V**HOT BOWL
FOOD

Orecchiette with osso buco, cannellini beans and sweet pepper sauce

Seafood risotto with citrus infused olive oil

THEME STATION:
LIVE SAVOUR
MALTA*Maltese sour dough 'Ftira'. The Maltese sour dough is part of the intercultural product list of UNESCO.***Maltese Sausage:** Fresh tomato, basil, garlic sauce, sundried tomatoes, onions, Maltese style pork sausage, Maltese cheeselets and black olives**Vegetarian:** Fresh tomato, basil, garlic sauce, baked potatoes, onions, sundried tomatoes, capers, black olives and Maltese cheeselets **V**Fresh goat cheese, thyme flower honey **V**Peppered and white goat cheese **V**Semi dried heritage tomatoes and capers **VG**Roasted artichoke hearts with thyme **VG**Local ricotta and broad beans mini frittata **V**Slow cooked aubergines in a tomato and garlic soffrito **VG**Stuffed olives **V**Cauliflower, potatoes and parsley fritters **V**Broad bean, chili and garlic pâté **VG**Flavoured oils, sun-dried tomato paste and olive tapenade **VG***All the above are served with bread wedges with tomato conserve, grissini and water biscuits **V***

DESSERT

A selection of French pastries

A selection of ice cream in chocolate cups

PRICES	
2026	€73.00 PP
2027	€73.00 PP

ASSORTED ITALIAN CHARCUTERIE

Parma ham / salami Calabrese / salami Napoli / porchetta
 Grana Padano / Provolone dolce / marinated mozzarella bocconcini **V**
 Arugula leaves / cherry tomatoes / roasted marinated olives / dried fruits and nuts **VG**
 Roasted artichoke dip / romesco dip **V**
All served with baked garlic baguette croutes, mini focaccia, grissini and biscuits **V**

PASTA

Garganelle with creamy cacio e pepe and Pecorino Romano **V**

HOT SELECTION

Roasted chicken thighs Adobo style
 Beef bourguignon with carrots and silver skin onions
 Steamed garlic and parsley rice **VG**
 Roasted tomato, basil and Parmesan individual quiche **V**

DESSERT

Our pasty chef's selection of mini pastries
 Fruit salad cups with a light mint syrup



PRICES	
2026	€69.00 PP
2027	€69.00 PP

ASSORTED RAW & COMPOSED SALADS & ANTIPASTI

- Grain mustard shredded turkey and cauliflower salad
- Cherry tomatoes and pickled onions with herb oil **VG**
- Thai shredded pork salad with Asian vegetables
- Middle Eastern tabbouleh salad **V**
- Garden chickpea and zucchini salad **VG**
- Olivier salad with hard boiled eggs **V**
- Tossed mixed lettuce **VG**
- Minted cucumbers **VG**
- All served with homemade oils, sauces and toasted herb infused crispy bread chunks* **V**

STARTER PLATED

- Creamy pesto pasta with sun-dried tomatoes, baby spinach and broccoli **V**

MAIN COURSE BUFFET

- Slow-cooked roast beef slices, own juices
- Grouper with mussels, clams, tomato and herb broth
- Quiche with glazed onions and brie **V**

ACCOMPANIMENTS

- Roasted new potatoes with sea salt, rosemary and garlic **VG**
- Fried aubergines with tomatoes and olives **VG**

DESSERT

- Goey chocolate terrine, dark chocolate bavarois, chopped pecans, toffee sauce

PRICES	
2026	€73.00 PP
2027	€73.00 PP

THEMED STATIONS

UPGRADE YOUR MENU THROUGH OUR THEMED STATION SELECTION.
OTHER THEMED STATION OPTIONS ARE ALSO AVAILABLE UPON REQUEST.

€9.50 PP

LIVE SAVOUR MALTA

Maltese sour dough 'Ftira'. The Maltese sour dough is part of the intercultural product list of UNESCO.

Maltese Sausage: Fresh tomato, basil, garlic sauce, sun-dried tomatoes, onions, Maltese style pork sausage, Maltese cheeselets and black olives

Vegetarian: Fresh tomato, basil, garlic sauce, baked potatoes, onions, sundried tomatoes, capers, black olives and Maltese cheeselets **V**

Fresh goat cheese, thyme flower honey **V**

Peppered goat cheese, semi dried heritage tomatoes, caper berries **V**

Sheep's cheese, artichokes, basil **V**

Ricotta, broad beans, green olives, marjoram **V**

Slow cooked aubergines in a tomato and garlic soffrito **VG**

Pickled zucchini **VG**

Cauliflower, potato and parsley fritters **V**

Broad bean, chili and garlic pâté **VG**

Selection of olive oils, sun dried tomato paste, tomato paste, tapenade **V**

Crusty Maltese bread selection, galletti **V**

€9.50 PP

LIVE PINSERIA E AFFETTATI ALL'ITALIANA

Pinsa style Roman pizza, Porchetta and a mix of 'Affettati' Italian style charcuterie cuts and cheeses

Mozzarella, tomato sauce, fresh basil and olive oil **v**

Bianca with mushrooms, truffle paste, bechamel and mozzarella **v**

Diavola with mozzarella, spicy Spianata, Calabrese, cherry tomatoes and rucola, chili oil

Affettati Misti:

Italian style charcuterie cuts and cheeses such as Porchetta, assorted salumi, fresh mozzarella balls, Pepato and Provolone

Served with marinated olives, Grissini and water biscuits, a selection of toasted herb infused bread and home-made chutneys **v**

€10.50 PP

LIVE GOURMET PASTA

Burrata stuffed ravioli tossed in cherry tomato, olive oil and basil salsa served in a Parmesan wheel **v**

Tossed Strozzapreti with tender pulled beef, smoked aubergines and sweet peppers in a rich tomato braising sauce

€10.50 PP

LIVE GOURMET PIZZA AL TAGLIO

Mini pancetta, truffle, and porcini with bocconcini di mozzarella

Fresh mozzarella and roasted tomato pizza **v**

Spicy Italian salami and black olive pizza

€11.50 PP

LIVE GOURMET PINSA

Asparagus, ricotta salata and truffle cream topped with peppery rucola **V**

Prawn thermidor, roasted zucchini and Swiss chard

Braised beef cheeks, porcini mushroom and Fontina cheese

Aubergine, oven roasted cherry tomato ragout and basil oil **V**

€7.90 PP

LIVE MEDITERRANEAN PASTA

To choose two sauces from the below:

Vongole with chillies, garlic and fish fumet, EVOO

Sundried and cherry tomato pesto with basil **V**

Beef strips with cracked pepper and brandy cream sauce

Green pea and Pecorino sauce with pancetta

Flaked roasted chicken and forest mushroom cream

Champagne, walnut, and asparagus cream **V**

Rabbit confit and truffle cream

€8.90 PP

LIVE ORIENTAL WOK

Crispy beef with Asian vegetables glazed in teriyaki sauce

Chicken and cashew nuts in oyster sauce

Authentic Chinese egg fried rice **V**

Vegetable spring rolls, pork wontons and prawn crackers

Sweet chilli sauce, soya dipping sauce and Hoisin sauce

€9.50 PP

LIVE ETHNIC FUSION MARKET

Live filled flour pancakes with meat & vegetables variations

Cracked falafel and tahini hummus **VG**

Flaked tandoori marinated chicken

Vietnamese duck, cucumber and leeks

Served with pineapple relish, chilli salsa, Labneh and mint raita

Curries, rice and fried mini bites

Samosas with spiced vegetables and coriander **V**

Aubergine fritters, corriander dipping sauce **V**

Punjabi style Amritsari chicken Masala

Slow cooked lamb tagine

Jeera Pulao rice with star anise and cinnamon sticks

Served with naan bread, poppadums and chutneys

€9.00 PP

MEXICAN STREET FOOD FIESTA

Fajitas, Crispy Tacos and Nachos

Dig in and build your own taco or fajita...

Shredded spicy chicken bits

Pork carnitas

Hot tomato salsa

Mexican corn salad with cilantro

Tomato and onion salad

Lettuce leaves

Sour cream

Nachos, guacamole, Pico de Gallo, Queso sauce and Jalapenos peppers

Mexican Hot

Refried beans and cheese flautas

Crispy chicken wings

Chilli con carne

Mamacita's Mexican rice

Fried potato wedges

CHILDREN'S MENU

MAIN COURSE Chicken fillets and potato smileys
or breaded fish fingers and potato smileys
or penne tossed in a rich tomato ragout **V**

DESSERTS Chocolate muffin with whipped cream
or fresh fruit

€18.00 PER CHILD

AFTER PARTY FOOD

AMERICAN

€5.00 PP

Mini hot dogs with mustard dressing
Deep fried burger bomb with onion jam and mature cheddar

MALTESE

€2.50 PP

Mini pea and ricotta cheese cakes **V**
Mini Siciliana with spiced onion, mozzarella, and tomato fondue **V**

TURKISH

€3.50 PP

Mini chicken shawarma wraps in parchment paper and hot sauce

ASIAN

€4.00 PP

Egg noodles with Teriyaki chicken and stir-fried vegetables

SLIDERS

€4.50 PP

A selection of beef, pulled pork and vegetable patties

After party food is served at the Wedding venue.
A supplement applies if served elsewhere.



BEVERAGE MENUS

WELCOME DRINKS

Prices are per glass. Branded and tailor-made cocktails are available upon request.
All prices are inclusive of 18% VAT.

DESCRIPTION

Prosecco	€4.00
Kir Royal	€6.50
Buckfizz	€6.50
Bellini	€6.50
Cassar de Malte (Sparkling Wine)	€16.00
Champagne	€16.00
Moet et Chandon	€18.00
Cocktail (Alcoholic)	€8.00
Cocktail (Non-Alcoholic)	€5.50
Free flowing Prosecco for 1 hour	€12.50

WELCOME CANAPÉS (COLD)

€2.00 EACH

Beets cream & beetroot Brunoise in beetroot cup V
Biscotti with crispy shaved Parma ham, pesto mayo
Club sandwich with bacon, chicken, guacamole, and crushed eggs
Game roulade, cranberry chutney & crispy tuille on biscuit
Hummus mini tartlet, chickpeas & sesame crisp V
Mexican pulled pork carnitas & sour cream filled mini fajitas
Roast beef, caramelised onion confit, thyme and pepper tartlet
Smoked salmon rosette on oatmeal biscuit, dill crème fraiche & caviar
Spiced lamb tagine & sour cream mini tartlet
Stilton mousse and pecan nut with figs V
Truffle mushroom cream, honey & pepper crispy Parmesan on crostini V
Vitello tonnato, fried capers on bread croute

A supplement applies for welcome drinks to be served in another venue to the main event location.

NUMBER OF PEOPLE	APPLICABLE SUPPLEMENT ON PRICES QUOTED ABOVE
Min 50-69 pax	€10.00
Min 70-200 pax	€9.00
201 pax or more	€8.00

BEVERAGE SUPPLEMENTS

Prices are per person. All prices are inclusive of 18% VAT.

NON ALCOHOLIC BEVERAGE PACKAGE

2 soft drinks, ½ bottle of water and coffee €7.50

AFTER DINNER DRINKS

Maltese liqueurs starting from €4.50

Foreign liqueurs starting from €5.00

NON-ALCOHOLIC DRINKS

SOFT DRINKS, JUICES AND MINERAL WATER

30 minute duration €4.00

1 hour duration €7.50

2 hour duration €10.50

3 hour duration €12.50

4 hour duration €16.50

Additional hour €4.50

OPEN BAR PRICES

WINE, LOCAL BEER, SOFT DRINKS, JUICES AND WATER

30 minute duration €7.50

1 hour duration €10.50

2 hour duration €16.50

3 hour duration €23.50

4 hour duration €28.50

Additional hour €8.00

INTERNATIONAL SPIRITS, WINE, LOCAL BEER, SOFT DRINKS, JUICES AND WATER

30 minute duration €10.50

1 hour duration €15.50

2 hour duration €28.50

3 hour duration €35.50

4 hour duration €39.50

Additional hour €11.00

BEVERAGE LIST & CASH BAR PRICES

BEVERAGE LIST

LIQUEURS & OTHERS	Amaretto di Saronno, Amaro Averna, Aperol, Baileys, Campari, Malibu, Martini Bianco/Dry/Rosso, Molinari Sambuca, Kahlua, Tequila, Tia Maria, Limoncello, Passoa
WHISKY	JB, Jack Daniel's, Jameson, Ballantines Finest, Red Label
GIN	Beefeater, Gordon's Pink Gin
VODKA	Absolut
RUM	Bacardi, Captain Morgan Spiced, Captain Morgan Dark, Havana Club 3 Anos
WINE	J Moreau & Fils Chardonnay, Terret & Merlot
BEER	Cisk, Cisk Excel, Shandy
SOFT DRINKS	Pepsi, Pepsi Max, Kinnie, Diet Kinnie, 7up, Diet 7up, Miranda
MIXERS	Bitter Lemon, Ginger ale, Tonic Water, Soda Water
JUICES	Orange, pineapple & cranberry
WATER	Local still & sparkling

CASH BAR PRICES

Soft drinks per glass	€2.50
Mineral water per glass	€2.50
Juices per glass	€2.50
Local beer (250ml)	€3.50
House wine per glass	€3.50
Spirit and mixer	€5.50
Liqueur	€4.00

€4.75 PP

INFUSED WATER STATIONS

Price includes set up, ice, paper straws and mason dispenser jars and a choice of three from the below (based on 1 hour):

Still and sparkling water

Lemony Burst

Lemon and ginger

Minty Monsoon

Mint, cucumber and lemon

Cool Off Crusher

Lemon and cucumber

Apple Orchard Splash

Apple, mint and lime

Green Goddess

Cucumber, thyme and lime

Ginger Rush

Lemon, mint, ginger and cucumber

Blue Crush

Orange, blueberry and mint

Citrus Burst

Orange and lime

Fuzzy Fruit Cooler

Peach, plum and mint

Life's A Breeze

Kiwi and orange

Scarlett Kiss

Cranberry and orange

Fresh Raspberry Rumble

Lemon, raspberry and mint

Strawberry Smooch

Strawberry, cucumber and mint

Melon Berry Bliss

Watermelon and strawberries

LOCAL WINE PACKAGES

Prices on a per person basis. All prices are inclusive of 18% VAT.

LOCAL WINE SELECTION

½ Bottle of Wine, ½ Bottle of Water and Coffee per person

€11.00

MARSOVIN	La Valette	● Red	Varietal	A medium-bodied blend of noble grape varieties with a spicy aroma and a pleasant fruity palate. It is a delight on its own as well as the ideal accompaniment to traditional Maltese dishes such as rabbit and beef stews.
MARSOVIN	La Valette	● White	Varietal	La Valette Blanc is a fruity wine with intense aromas of melons, peaches, apples and some floral notes. It is slightly off dry with a fresh acidity and a persistent finish. La Valette Blanc, is ideal as an aperitif or as an accompaniment to antipasti, seafood, salads and light pasta dishes.
DELICATA	Žiffa	● White	Sauvignon Blanc	Originating from coastal regions where gentle breezes caress sunlit vineyards, Žiffa Sauvignon Blanc tastes crisp and bright with the vibrant essence of lemon and lime. This dry white wine is the natural companion for those who cherish the lapping of calm waves or the peace of life's unhurried moments ashore.
DELICATA	Žiffa	● White	Chenin Blanc	Originating from coastal regions where gentle breezes caress sunlit vineyards, Žiffa Chenin Blanc tastes crisp with layers of ripe fruit reminiscent of sweet pear and melon. This dry white wine is the natural companion for those who cherish the lapping of calm waves or the peace of life's unhurried moments ashore.

LOCAL WINE PACKAGES

Prices on a per person basis. All prices are inclusive of 18% VAT.

DELICATA Žiffa • Rosé Cuvée Rosé Originating from coastal regions where gentle breezes caress sunlit vineyards, Žiffa Cuvée Rosé tastes harmoniously balanced with a fruity core of ripe red berries. This off-dry pink wine is the natural companion for those who cherish the lapping of calm waves or the peace of life's unhurried moments ashore.

DELICATA Žiffa • Red Syrah Originating from coastal regions where gentle breezes caress sunlit vineyards, Žiffa Syrah tastes full-flavoured with the intensity of cassis and dark berry fruit. This suave dry red wine is the natural companion for those who cherish the lapping of calm waves or the peace of life's unhurried moments ashore.

€11.50

DELICATA Piazza Regina • Red Select Red Blend This is a soft, mellow red wine with a smooth finish. This year's cuvee is an easy drinking, medium bodied red blend. It is fresh around the edges, with luscious flavours of dark cherries and a tang of spice and new leather.

DELICATA Piazza Regina • White Select White Blend This is an easy drinking, fruity white wine. This year's cuvee is a refreshing white blend, which is prettily scented of peaches and mimosa. It is a seductive white with chiffony layers and texture but a confident sunny core.

DELICATA Piazza Regina • Rosé Select Rosé Blend This off-dry rosé offers refreshing acidity and ripe, red berry fruit flavours. This unique rosé is made from a blend of grape varieties, and shows finesse and a subtle savoury quality on the palate with hints of sandalwood on the nose.

LOCAL WINE PACKAGES

Prices on a per person basis. All prices are inclusive of 18% VAT.

€12.00

DELICATA	Carissimi	● Red	Cabernet Sauvignon	This is Delicata's classic, lighter styled mono-varietal red wine with an elegant, robust palate filled out entirely with the noble grape variety Cabernet Sauvignon. This is a firm, fruity red with ample flavours of cassis and red berries.
DELICATA	Donato	● White	Chardonnay	This is Delicata's classic, lighter styled mono-varietal white wine with a crisp, flavorsome, fruity palate filled out entirely with the noble Chardonnay grape in a creamy, attractive style true to the typical hallmark of the variety.

€12.00

MARSOVIN	La Torre	● Red	Cabernet Sauvignon	This dry, medium to full-bodied wine is fruit-driven, with concentrated and complex aromas of forest berries and smoke. Smooth on the palate, with ripe velvety tannins and a pleasantly long, lingering finish.
MARSOVIN	La Torre	● Red	Merlot	A dry and easy drinking wine, with ripe aromas of plums, cherries and some discreet sweet tobacco undertones. On the palate medium bodied, with soft, ripe tannins and a smooth finish.
MARSOVIN	La Torre	● Red	Shiraz	A dry and medium-bodied wine that is smooth on the palate, with dark fruit flavours of black cherries and black currants. Lightly spicy, with soft tannins and a good finish.

LOCAL WINE PACKAGES

Prices on a per person basis. All prices are inclusive of 18% VAT.

MARSOVIN	La Torre	• White	Chardonnay	This dry and medium bodied wine is fruit-forward, with ripe citrus flavours, aromas of red apples and tropical fruit undertones. On the palate juicy and rich, with a lingering finish.
MARSOVIN	La Torre	• White	Trebbiano	This wine is off dry and medium bodied, perfect as an aperitif or accompaniment to antipasti. A highly fruit-driven wine with aromas of ripe apples, papaya, some minty herbal notes, and a slight floral hint.
MARSOVIN	La Torre	• White	Sauvignon Blanc - Chenin Blanc	A dry light bodied white wine, with touches of tropical and stone fruit on the nose. On the palate it is round and finishes with a pleasant and slightly grassy undertone.
MARSOVIN	La Torre	• White	Girgentina	A truly refreshing and fruity wine made from local indigenous variety Girgentina. Slightly off-dry, light bodied and easy drinking, showing aromas of lemon, melon and some sweet floral undertones.

LOCAL WINE PACKAGES

Prices on a per person basis. All prices are inclusive of 18% VAT.

€13.50

MARSOVIN	Caravaggio	● Red	Cabernet Sauvignon	A dry, full-bodied, robust red wine with a deep ruby colour, aromas and flavours of a black fruit character of blackcurrants and blueberries rounded with high levels of tannin.
MARSOVIN	Caravaggio	● Red	Shiraz	A medium bodied, dry red wine expressive of terroir characteristics of a black fruit character of blackberry with a complex black peppery and mineral bouquet rounded with soft, ripe tannins.
MARSOVIN	Caravaggio	● Red	Merlot	A dry and medium-bodied wine that is smooth on the palate, with dark fruit flavours of black cherries and black currants. Lightly spicy, with soft tannins and a good finish.
MARSOVIN	Caravaggio	● Red	Cabernet Franc	A medium bodied red wine of moderate intensity. On the nose it shows typical Cabernet Franc varietal characteristics of green and white peppers and spices. Soft black fruit characteristics and mature tannins leave a savoury medium finish. Serve at 16-18°C with simple herb-grilled meat dishes.
MARSOVIN	Caravaggio	● White	Chardonnay	This dry, medium to full-bodied white wine is refreshingly smooth on the palate with citrus flavours of ripe lemons and delicate fruity-floral aromas of apples and honeysuckle.
MARSOVIN	Caravaggio	● White	Pinot Bianco	This dry, medium bodied white wine shows refreshing aromas of citrus flavours; ripe lemons underlined by aromatic floral notes. Ideally served with soft cheeses, cold cuts of meat, fish and platters.
MARSOVIN	Caravaggio	● White	Chenin Blanc	A dry white wine with aromas reminiscent of stone fruit; peaches and apricots underlined by a hint of green apples. Well balanced with refreshing levels of acidity. Ideal to accompany light food dishes including salads, fish, poultry, veal and pork dishes.

LOCAL WINE PACKAGES

Prices on a per person basis. All prices are inclusive of 18% VAT.

€13.50

DELICATA	Medina	• White	Girgentina Chardonnay	Sun-kissed Girgentina grapes from bush-trained, native old vines have been skilfully blended to noble Chardonnay bunches for fullness and fruitiness. This unoaked, light and crisp dry wine allures with subtle flowery scents and refreshing flavours of green apple, characteristic of Girgentina's delicateness and prized regional expression.
DELICATA	Medina	• White	Vermentino Zibibbo	This aromatic, full-flavoured dry white wine is made from two exciting Malta-grown varieties, Vermentino and Zibibbo, grown on calcareous soils. It entices with a crisp, delightfully fruity palate of ripe citrus flavours, and a savoury and almost creamy finish. It is a delightful regional expression of this Mediterranean blend.
DELICATA	Medina	• White	Sauvignon Blanc	Made exclusively from the Sauvignon Blanc variety, this fresh dry white wine entices with grassy aromas and tangy fruity flavours of green apple, grapefruit and kiwi. It is a delicate, aromatic wine with an unmatched and pleasing local expression thanks to the skilful care for the vines judiciously planted in calcareous soils
DELICATA	Medina	• White	Chardonnay	The noble Chardonnay grape grows extremely well under the Maltese sun. Made from hand-picked bunches grown in Delicata's domaine of family-run vineyards, this is an unoaked, soft and sappy, full flavoured dry white. It tastes slightly minerally with bright fruit flavours of Golden Delicious apple and citrus fruit.
DELICATA	Medina	• Rosé	Grenache Cabernet	This is a delightful, aromatic dry rosé made from hand-picked Malta-grown red Grenache grapes, renowned for producing top-quality pink wines, blended to Cabernet Sauvignon This delicious slightly spicy rosé has a precise nose and tastes of cotton candy, strawberries and fresh red summer fruits. It shows real regional character.

LOCAL WINE PACKAGES

Prices on a per person basis. All prices are inclusive of 18% VAT.

DELICATA	Medina	• Red	Syrah Carignan Mourvèdre	The Maltese summer warmth and Delicata's expert care for their family-run vineyard parcels give this skilful winemaker's blend of three complementary grape varieties its distinguished burst of ripe summer fruit flavours and spiciness. This unoaked, soft and cherry red dry wine is lighter in style, yet abundant in regional character.
DELICATA	Medina	• Red	Syrah	The balminess and Maltese sunshine that bless Delicata's family-run vineyards shine through in the wine's intense plum and mulberry flavours. Made from hand-picked Syrah bunches, this unoaked and fruit-packed ruby-red dry wine is light to medium-bodied. It has a smooth finish and shows real regional character.
DELICATA	Medina	• Red	Merlot	Made from sun-kissed noble Merlot grapes grown in Delicata's family-tended vineyards, this crimson red wine entices with intense cherry plum flavours. Medina Merlot is medium to full bodied, unoaked, yet soft with ripe tannins and a velvety finish, and true to the variety's appealing regional attractiveness.
DELICATA	Medina	• Red	Cabernet Franc	Made exclusively from hand-picked Cabernet Franc grapes from selected vines grown in tal-Hamri or terra rossa soils, this garnet red wine is packed with intense fruity flavours of black cherry and black currant. This unoaked, elegant dry wine is medium to full-bodied, and true to the variety's appealing regional attractiveness.
DELICATA	Medina	• Red	Sangiovese	Made exclusively from hand-picked Sangiovese grapes grown in selected Maltese family-run vineyards, this bright red wine entices with subtle floral and herbal aromas and bright flavours of red forest fruits. This unoaked, soft and dry wine is elegant, lively and lighter in style, expressing pleasing regional characteristics.

LOCAL WINE PACKAGES

Prices on a per person basis. All prices are inclusive of 18% VAT.

€17.00

MERIDIANA	Fenici	● Red	Syrah	Fenici Red has a full, ruby-red colour; slightly spiced, cherry-plum aromas; and a medium-bodied, fruity flavour with soft tannins and a pleasant finish.
MERIDIANA	Fenici	● White	Vermentino & Viognier	Fenici White has a vibrant, straw-yellow colour; aromas of exotic fruits with floral notes; and a fresh, light, citrus flavour with a lively acidity.

€18.00

DELICATA	Grand Vin de Hauteville	● Red	Shiraz Cabernet	This approachable red blend is made from Maltese Shiraz and Cabernet Sauvignon grapes. It enchants with blackberry compote flavours and hints of liquorice and mocha that run into a smoky finish with suave tannins and a unique spicy suppleness
DELICATA	Grand Vin de Hauteville	● Red	Cabernet Sauvignon	This elegant oaky red wine is made from Maltese Cabernet Sauvignon grapes. It delights with scents of black forest fruit, graphite and spice. This Cabernet tastes of blackcurrant, and its classic leafiness is supported by smooth tannins and a nuanced finish
DELICATA	Grand Vin de Hauteville	● White	Chardonnay	This full-flavoured, oaky dry white wine is made from Maltese Chardonnay grapes. It is agreeably bright and sweet-smelling of stonefruits and brioche. This Chardonnay is smooth with precise flavours of crisp apple, quince and lemon jam.
DELICATA	Grand Vin de Hauteville	● White	Viognier	This full-flavoured, aromatic dry white wine is made from Maltese Viognier grapes. It is delightfully fresh with an appealing floral and peachy nose. All delicately blossom-scented, this Viognier is ripe in the mouth with opulent apricot and exotic fruit flavours.

LOCAL WINE PACKAGES

Prices on a per person basis. All prices are inclusive of 18% VAT.

€17.50

MARSOVIN	1919	• White	Chardonnay - Girgentina - Moscato	A dry, rounded white wine of character with fruity aromas of apples, peach and a floral hint of orange blossom. On the palate, it is light, fresh and smooth, with ripe citrus flavours and an elegant long finish.
MARSOVIN	1919	• Red	Ġellewża - Merlot	Complex, medium to full bodied red wine with intense ripe fruit aromas of forest berries, amarena cherries and figs underlined by distinct notes of peppery, sweet spice and a hint of fresh tobacco. On the palate it is very smooth with plenty of ripe, velvety tannins and a very pleasant, long finish.

€21.00

DELICATA	Gran Cavalier Rizerva	• Red	Merlot	A full-bodied red wine made from noble Merlot grapes, handpicked from selected Maltese vines. This Rizerva has been skilfully barrel-aged in French oak barriques and further matured in bottle. The result is this exquisite Merlot of Malta, profusely perfumed with a classic sweet-leafiness anchored by a dark gravitas of plum and cassis.
DELICATA	Gran Cavalier Rizerva	• Red	Syrah	A full-bodied red wine made from noble Syrah grapes, handpicked from selected Maltese vines. This Rizerva has been skilfully barrel-aged in French oak barriques and further matured in bottle. The result is this complex Syrah of Malta, wreathed in black bramble and gamey flavours, with silky-smooth tannins and a refulgent finish.
DELICATA	Gran Cavalier	• White	Sauvignon Blanc	A fragrant, herbaceous dry white wine made from berry-sorted grapes, all handpicked from selected vines. Before pressing, the Malta-grown grapes are left to macerate on their skins to extract maximum flavour and varietal characteristics. The result is this sprightly yet full-flavoured, opulent, delicious Sauvignon Blanc of Malta.

LOCAL WINE PACKAGES

Prices on a per person basis. All prices are inclusive of 18% VAT.

DELICATA	Gran Cavalier Rizerva	• White	Chardonnay	A full-flavoured dry white wine made from bunch-pressed Chardonnay grapes, handpicked from selected Maltese vines. This Rizerva fermented in French oak barriques and reposed on its fine lees. The result is this fresh Chardonnay of Malta with flavours of ripe citrus and pome fruits, caramel and brioche, and a tiny caress of sweet wood.
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€22.50

MERIDIANA	Isis	• White	Chardonnay	Isis has a brilliant, straw-yellow colour with a pale green rim; a fresh, complex bouquet of grapefruit and other exotic white fruits with gentle floral notes; and a well-structured, citrus taste with a long, pleasantly acidic, aftertaste.
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MERIDIANA	Melqart	• Red	Cabernet Sauvignon & Merlot	Melqart has a deep, ruby-red colour; an aroma of ripe berry fruits with spiced notes; and a rich, blackberry flavour with silky tannins and a long finish.
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€24.00

MERIDIANA	Antonin	• Red	Merlot, Cabernet	Antonin is a medium bodied red blend of Merlot, Cabernet Sauvignon and Cabernet Franc varieties. Full fruit flavours of ripe blackberries, cherries and blueberries make this wine very enjoyable in its youth while the backbone and structure provide it with ample ageing potential.
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MARSOVIN	Antonin	• White	Chardonnay	Antonin Blanc is produced from selected Chardonnay grapes harvested from the Ramla Valley Estate in Gozo and fermented in new oak barrels for 12 weeks. This wine has a fine balance of acidity, oak and soft buttery flavours.
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FOREIGN WINE PACKAGES

All prices are inclusive of 18% VAT.
Prices on a per person basis.

CLASSIC FOREIGN WINE PACKAGE

Half bottle of wine, half bottle of water, coffee

€12.00

SUPERIOR FOREIGN WINE PACKAGE

Half bottle of wine, half bottle of water, coffee

€18.00

THEME BARS

All prices are inclusive of 18% VAT.
Prices on a per person basis.

COCKTAIL BAR (WITHOUT INTERNATIONAL OPEN BAR)

1 hour duration	€21.00
2 hour duration	€36.00
3 hour duration	€45.00
4 hour duration	€52.00

COCKTAIL BAR (ADDITIONAL TO INTERNATIONAL OPEN BAR)

Based on 4 hour duration	€20.00
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GIN BAR (WITHOUT INTERNATIONAL OPEN BAR) – PREMIUM GIN

1 hour duration	€21.00
2 hour duration	€36.00
3 hour duration	€45.00
4 hour duration	€52.00

GIN BAR (ADDITIONAL TO INTERNATIONAL OPEN BAR)

Based on 4 hour duration	€20.00
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SPRITZ BAR (WITHOUT INTERNATIONAL OPEN BAR)

1 hour duration	€18.00
2 hour duration	€32.00
3 hour duration	€42.00
4 hour duration	€49.00

SPRITZ BAR (ADDITIONAL TO INTERNATIONAL OPEN BAR)

Based on 4 hour duration	€350.00 + Additional bar set up charge
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TERMS & CONDITIONS

- All prices are inclusive of 18% VAT
- The prices of the menus are based on a minimum of 50 paying adults
- Prices include a complimentary classic wedding cake (number of tiers depends on the confirmed number of guests) and petits fours
- Most dishes are made from ingredients that contain specific allergens
- Corinthia Caterers follow good manufacturing practices and adheres to the Company's Allergen Management policy and procedure. Measures are taken to reduce the risk of cross contamination, but, due to the presence of certain allergenic ingredients in some products, there could be a possible risk of cross-contamination. Kindly speak to a member of our Sales Team before placing your food and beverage menu order.
- Bespoke menus can be catered for
- The packages have been based on the current costs and rates
- A supplement charge of €3.50 per person will apply for menus with options, at a minimum of €300.00
- Food for suppliers and service providers can be catered for at an extra fee

OPERATIONAL FEES

An operational fee applies for weddings below 50 paying adults

- €500.00 for weddings between 35-50 paying adults
- Additional operational costs apply for weddings with less than 35 paying adults

VENUE SET UP

Standard set up includes:

- Cake table
- Banquet tables with white linen including standard crockery , cutlery and glassware
- One bar set up per event. Additional bars at €350.00
- One easel is included. Additional easel/s at €20.00 each

CEREMONY SET UP

- Chairs provided by client are subject to a set up fee of €3.00 per chair
- Silver Chiavari chairs booked through Corinthia Caterers will be setup at no additional fee

RELOCATION OF CHAIRS

- Relocation of chairs from the ceremonial venue to the reception/dinner venue is subject to a setup fee of €1.50 per chair
This fee is not applicable on Chiavari chairs provided by Corinthia Caterers

OVERTIME FEES

- Applicable after four (4) hours of service at €300 per hour (based on a maximum of 100 persons)
- Applicable after four (4) hours of service at €400 per hour (between 101 - 200 persons)
- Time starts from the start of the ceremony or pre ceremony drinks whichever comes first

ADDITIONAL SERVICES

- Chair covers at €6.50 each
- Silver Chiavari chairs at €5.00 each (subject to availability)
- Premium cutlery, glassware, and crockery at €8.00 per person (subject to availability)
- Bistro allocation at one (1) table per 30 guests. Additional bistro tables at €30.00 each
- Cloakroom Service at €150.00. Price includes coat racks, hangers, cloakroom tickets and attendant
- Menus at €2.50 each
- Name cards at €2.00 each
- Umbrellas at € 75.00 each
- For banquets with long tables we would require an extra 1 waiter for every 50 pax (supplement per waiter €100.00). Requirements over and above this ratio can be requested against a supplement.
- For banquets with long tables we would require extra linen and this can be quoted upon request
- Dedicated drinks servers at € 100.00 each (suggested 1 dedicated drinks server per 30 guests)

A TRADITION
OF QUALITY



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