

STANDING RECEPTIONS

WEDDINGS

BY

CORINTHIA
Caterers

VG Vegan

V Vegetarian

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.

Terms and Conditions apply.



SAPPHIRE

COLD CANAPÉS

Welcome canapés served on home-made flavoured sourdough bread
 Pancetta & cream tartlet, pea powder soil, petite choux, crispy Parma
 Chicken and red kidney bean spicy mini wrap with shredded red Leicester
 Cod brandade on oatmeal biscuit, lemon zest & caraway tuille, black olive powder
 Compressed pumpkin, spiced tofu, and pecan on Chinese spoon **v**
 Cuban spiced shredded beef with sour cream & chives in brioche bun

HOT CANAPÉS

Tomato ragout arancini **v**
 Assorted steamed Asian dim sum with soy sauce
 Spiced potatoes, onions & crushed peas flavoured with cumin Fatayer **v**
 Aubergine, tomato & parmesan mini quiche **v**
 Homemade Maltese sausage & bacon little smokies
 Japanese shrimp tempura with chilli, lime & kewpie mayo
 Bourguignon of beef in puff pastry turnover
 Olives & bell peppers frittelle, Red Leicester dipping sauce **v**
 Cheese stuffed veal olives, rosemary infused veal jus
 Orange and fennel marinated pork skewers, grain mustard dip
 Panino Napolitano with prosciutto & cheese
 Roasted sweet potato, quinoa, and chickpea mini burritos with Ancho chilli & lime dressing **v**
 Onion bhajis mint raita **v**
 Spicy crispy zinger chicken burger with gherkin relish & Red Leicester cheese
 Mini Pak Bao with Asian flavoured braised beef short rib & vegetables
 Mini puff turnover with local rabbit stew
 Roasted bacon wrapped liver with salted butter mini skewer
 Teriyaki glazed chicken brochette with sesame seeds

HOT BOWL FOOD

Seafood risotto with citrus infused olive oil

DESSERT

Assortment of French pastries
 Ice cream served in a chocolate cup

Three tier wedding cake

PRICES	
2026	€43.50 PP
2027	€ 47.00 PP
2028	€ 47.00 PP



EMERALD

COLD CANAPÉS

Welcome canapés served on home-made flavoured sourdough bread
Lemon and thyme flavoured quinoa, onion purée mini fajitas **v**
Fried polenta cake, silky salmon mousse flavoured with white chocolate, black caviar
Game roulade, cranberry chutney & crispy tuille on polenta
Fluffed hummus topped with puffed quinoa, zesty lemon on Chinese spoon **v**
Goats cheese & onion marmalade on slim tart, black olive crisp **v**
Cuban spiced shredded beef with sour cream & chives in brioche bun

HOT CANAPÉS

Baby spinach and Fontina arancini **v**
Assorted steamed Asian dim sum with soy sauce
Ricotta & feta cheese with mint Fatayer **v**
Maltese sausage and goats cheese quiche
Homemade Maltese sausage & bacon little smokies
Japanese shrimp tempura with chilli, lime & kewpie mayo
Bourguignon of beef in puff pastry turnover
Olive & bell pepper frittelle, Red Leicester dipping sauce **v**
Cheese stuffed veal olives, rosemary infused veal jus
Pork schnitzel with lemon flavoured mayonnaise
Panino Napolitano with prosciutto & cheese
Roasted sweet potato, quinoa, & chickpea mini burritos with Ancho chilli & lime dressing **v**
Onion bhajis mint raita **v**
Mexican beef burger with sour cream, Jalapenos & Queso cheese
Mini Pak Bao with Asian flavoured braised beef short rib & vegetables
Mini puff turnover with local rabbit stew
Roasted bacon wrapped liver with salted butter mini skewer
Crunchy nut, chilli and lemongrass chicken satay, pineapple coulis
Mini Siciliana with spiced onion, mozzarella, and tomato fondue **v**
Hot and spicy fish cakes, sweet chilli sauce

HOT BOWL FOOD

Wild mushroom and truffle risotto **v**

DESSERT

Assortment of French pastries
Ice cream served in a chocolate cup

Three tier wedding cake

PRICES	
2026	€48.00 PP
2027	€ 51.50 PP
2028	€ 51.50 PP

RUBY

COLD CANAPÉS

Welcome canapés served on home-made flavoured sourdough bread
 Oak smoked salmon, black olive tapenade, lemon zest crème fraiche & caviar tramezzini on Nordic bread
 Local rabbit rillettes, apricot and fennel chutney, sage, and onion cake
 Sweet potato hummus, spiced tofu & puffed quinoa on slim tart **v**
 Fried polenta cake, silky salmon mousse flavoured with white chocolate, black caviar

HOT CANAPÉS

Asian basket served with plum sauce
 Spicy beef & spinach Fatayer
 Chicken and bacon skewers
 Feta, olive, and rosemary quiche **v**
 Kofte spiced lamb with cool lemon flavoured Greek style yoghurt dip
 Mini asparagus, truffle, and porcini cartocciata topped with tomato ragout **v**
 Mini smoked beef pattie, glazed BBQ onions, gherkins & Cheddar cheese
 Pork souvlaki marinated with thyme, rock salt and lemon juice
 Herb breaded prawns, tartar sauce
 Veal Cevapi with an Italian dressing
 Sesame, ginger and teriyaki beef satay brochettes
 Mini Pak Bao with Asian flavoured braised beef short rib & vegetables
 Warm tartlet with pea, rosemary and celeriac Purée topped with sundried tomato **v**
 Creamed chicken and wild mushroom vol-au-vent
 Olive & bell pepper frittelle, Red Leicester dipping sauce **v**
 Roasted sweet potato, quinoa, and chickpea mini burritos with Ancho chilli and lime dressing **v**

HOT BOWL FOOD

Crispy lemon chicken with Asian vegetable sauce

DESSERT

Assortment of French pastries
 Ice cream served in a chocolate cup

Three tier wedding cake

PRICES	
2026	€53.00 PP
2027	€ 57.00 PP
2028	€ 57.00 PP



DIAMOND

COLD CANAPÉS

Welcome canapés served on home-made flavoured sourdough bread
 Taramasalata in black mussel shell tart, candied lemon zest, fried seaweed
 Seared beef fillet and truffle mushroom croute
 Chicken tikka mousse in curry scented macaroon sandwich
 Goats cheese & onion marmalade on slim tart, black olive crisp **V**

HOT CANAPÉS

Baked flaky pastry stuffed with a forest mushroom duxelle **V**
 Ricotta & feta cheese with mint Fatayer **V**
 Olive & bell pepper frittelle, Red Leicester dipping sauce **V**
 Crispy breaded mozzarella, basil, and dried tomato bites **V**
 Kofte spiced lamb with cool lemon flavoured Greek style yoghurt dip
 Cheese stuffed veal olives, rosemary infused veal jus
 Mini crispy Falafel pattie, tahini flavoured hummus, tomato & cilantro relish **VG**
 Pork schnitzel with lemon flavoured mayonnaise
 Potato spun prawns, garlic chilli & cilantro mayo
 Duck and vegetable pastry rolls with Hoisin sauce
 Teriyaki glazed chicken brochettes with sesame seeds
 Mexican burrito empanadas
 Cured salmon skewers wrapped in pancetta
 Chicken sesame sticks with garlic aioli dipping sauce
 Mini spiced rubbed beef and pepper skewers

HOT BOWL FOOD

Crispy chicken bits tossed in Masala curry sauce, coriander & toasted coconut

DESSERT

Assortment of French pastries
 Ice cream served in a chocolate cup

Three tier wedding cake

PRICES	
2026	€63.00 PP
2027	€63.00 PP
2028	€63.00 PP





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THEMED STATIONS,
DESSERTS, AFTER PARTY FOOD
& ADDITIONAL SERVICES

€9.50 PP

OYSTERS

Freshly shucked Gillardeau Oysters (2 pp)
Lemons, Mignonette sauce, Tabasco

€8.50 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, 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 goats cheese, thyme flower honey **V**

Peppered goats 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 **V**

Pickled zucchini **V**

Cauliflower and parsley fritters **V**

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

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

Crusty Maltese bread selection, galletti

€8.50 PP

LIVE PINSERIA E AFFETTATI ALL'ITALIANA

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

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

Bianca with mushrooms, truffle paste, bechamel & mozzarella **V**

Diavola with mozzarella, spicy Spianata, cherry tomatoes & rucola, chilli oil

Affettati Misti:

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

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

€9.50 PP

LIVE GOURMET PASTA

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

Tossed Strozzapretti with tender pulled beef, smoked aubergine & sweet pepper in a rich tomato braising sauce

€14.00 PP

ARTISANAL CHEESE

Take a glimpse into a world of both local produce & foreign artisan cheeses accompanied by home-made chutneys, fruits, nuts & other cheese pairings

Half wheel of Grana Padano, Smoked Applewood, Emmenthal, Red Leicester, Gozitan gbejna peppered & white, Pepato & mozzarella bocconcini

All served with water biscuits, Grissini, salted biscuits, herb infused bread & spicy fried tortilla wedges

Grapes, dried fruits, marinated olives, mixed nuts & Pretzel sticks

Honey, chutney, blue cheese dip & whipped feta & mint dip

€9.50 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

€10.50 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**

€6.90 PP

LIVE MEDITERRANEAN PASTA

To choose two sauces from the below:

Vongole with chillies, garlic & fish fumet, EVOO

Sundried & cherry tomato pesto with basil **v**

Beef strips with cracked pepper & brandy cream sauce

Green pea & Pecorino sauce with pancetta

Flaked roasted chicken and forest mushroom cream

Champagne, walnut, and asparagus cream **v**

Rabbit confit and truffle cream

€10.90 PP

LIVE BBQ GRILL

Lightly cured fish steaks with a caper, tomato, and olive salsa

Chicken and vegetable brochettes with tangy marinade

Beef rib eye steaks light veal jus and herbs

A selection of salads:

New potato salad with spring onions, mayonnaise and spicy pancetta

Tossed mixed salad leaves

Marinated tomato and basil salad

Sauces: BBQ, Louisiana hot sauce and sour cream

€8.50 PP

LIVE SABOR D'ESPANA

To choose two of the following paellas cooked live in the traditional paella pans:

- Traditional Paella Valenciana: chicken, pork, beans, saffron and lime
- Paella Madrilená: clams, mussels, prawns, saffron
- Fideua de Verduras: Traditional Spanish pasta with fresh seasonal vegetables

€8.00 PP

CARVERY

To choose two of the following traditional roasts carved live

- 'Porchetta', grain mustard roasting gravy
- Cinnamon, star anise and brown sugar glazed gammon, red wine jus
- Whole poached salmon, king crab dressing
- Cartoccio of grouper, Italian dressing
- Roasted garlic and rosemary beef rib eye, horseradish cream

Upgrade to any of the below for a supplement of €4.50 per person

- Veal loin
- Crusted rack of lamb served with beets, carrots, white onion and rosemary jus
- Deboned lamb leg cooked Catalan style, romesco dressing

Accompanied by roast potatoes and a vegetable panache

€8.00 PP

LIVE BEEF 'TAGLIATA'

Seared beef steak (tagliata) seasoned with rock salt, cracked pepper, rosemary and olive oil, shaved parmesan cheese, baby rucola and balsamic reduction

Served with spiced butter and shredded basil roasted new potatoes

Artichokes, charred corn and cherry tomatoes

€5.90 PP

SIZZLER SALAD

Kale with salty bacon, sweet dressing, caramelised onions & tomatoes

Herbed Bulgur salad with tomatoes, lemon zest & cucumber **v**

Cranberry & pecan slaw **v**

Served with pita wedges, aubergine caviar, spicy pineapple salsa **v**

€7.90 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

€11.90 PP

LIVE SMOKE & FLAMES

A selection of smoked, charred meats and home-made sausages:

Dry spiced rubbed beef brisket grilled to perfection carved live

Fire grilled sizzling selection of home-made sausages

Accompaniments:

Shredded cabbage with pancetta & grain mustard relish

Spicy potato wedges

Crispy onions

Condiments & toppings

Silky cheese fondue / mustard / pickle relish / BBQ sauce

€10.50 PP

LIVE CHURRASCERIA BRASILEIRA

Brazilian style Smoking Flames Meats, home-made sausages and more

All meats are marinated and cooked on open flames on stainless steel skewers

Garlic Picanha (top sirloin marinated in garlic sauce)

Frango com Bacon (chicken wrapped with bacon)

Barriga de Porco com Chimichurri (pork belly, chimichurri marinade)

Cordiero picado picante (spicy lamb mince skewer)

Salsichas Brasileiras (home-made Brazilian grilling sausages (beef / pork))

Fogo Assado Batatas Novas (fire roasted new potatoes) **V**

Abacaxi (cinnamon glazed roasted pineapple) **V**

Salada Fresca (a mix of chopped tomatoes, onions, corn, cucumber & parsley) **V**

Tossed salad leaves **V**

Pao de Alho (roasted garlic bread chunks) **V**

€10.50 PP

SPIEDINI

Mandarin style XO sauce marinated giant prawns

Sea salt and black pepper rubbed beef & courgettes

Local pork & Maltese sausage brushed with chimichurri dressing

Sticky teriyaki & lemon grass flavoured chicken thigh kebabs

Marinated vegetable skewer & halloumi brushed with basil pesto **V**

€8.50 PP

LIVE ETHNIC FUSION MARKET

Live filled flour pancakes with meat & vegetables variations

Cracked Falafel & tahini hummus **VG**

Flaked tandoori marinated chicken

Vietnamese duck, cucumber & leeks

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

Curries, rice & fried mini bites

Samosas with spiced vegetables & coriander **V**

Aubergine fritters, corriander dipping sauce **V**

Punjabi style Amritsari chicken Masala

Slow cooked lamb tagine

Jeera Pulao rice with star anise & cinnamon sticks

Served with naan bread, poppadums & chutneys

€8.00 PP

MEXICAN STREET FOOD FIESTA

Fajitas, Crispy Tacos & 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 & onion salad

Lettuce leaves

Sour Cream

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

Mexican Hot

Refried beans & cheese flautas

Crispy chicken wings

Chilli con carne

Mamacita's Mexican rice

Fried potato wedges

€8.00 PP

LIVE FLAVOURS OF THE MIDDLE EAST

COLD MEZE BUFFET TABLE

Turkish Kisir salad

Hummus bi tahini

Dolmades rice stuffed vine leaves

Tabbouleh with cabbage

Banadura salata bil Kizbara – tomato & coriander salad

Bitata bil limun, harissa – lemony potato & harissa salad

Tomato & onion salad with mint

Chickpea Falafel

Served with flat bread, garlic yoghurt sauce, Muhammara & hot sauce

FROM THE HOT COUNTER

Lamb Kasba ala Shehrehi Yeghintz – live cooked pasta vermicelli & rice flavoured with cinnamon & flaked lamb

FROM THE CHAFING DISHES

Dajaj bi Baharat – grilled Baharat spiced chicken thighs

Samak Quwarmah – fish curry

Karnabit bi Tahini – baked cauliflower with tahini sauce **v**

Lubiyi bi Zayt - green beans with spicy tomato sauce **v**

€6.90 PP

VEGGIE HEAVEN

COLD SELECTION

Zesty quinoa salad with flax seeds, grilled vegetables and spicy nut powder

Mediterranean vegetable and kale salad with pomegranate caramel and toasted pumpkin seeds

Cherry tomato, basil, roasted corn and red onion salad with balsamic glaze

Panzanella salad with kalamata olives, capers and roasted red peppers finished with aged balsamic glaze

HOT SELECTION

Chickpea and coriander patties, caramelised onion and avocado naked burgers

Home-made black bean quesadilla, rolls with chive lemon dressing

Grilled vegetable skewers with a home-made cumin scented tomato ketchup

LIVE COOKING VEGAN STATION

Thai peanut and vegetable glass noodles

Tossed vegetables in spiced coconut, coriander sauce finished with pickled radish spaghetti

DESSERTS

MACAROOON TOWER €175.00 (EACH)

(An assortment of one hundred coloured macaroons, presented on a tiered tower)

DOUGHNUT WALL €100.00 (EACH)

An assortment of one hundred coloured doughnuts

LIVE CANNOLI BAR €4.90

Three types of cannoli Siciliani filled with:

Ricotta and hazelnuts

Stracciatella & orange

Pistachio & vanilla cream

LIVE CRÊPE & WAFFLE BAR €7.90

Waffles with fruit compotes and condiments

Crêpes, caramel and chocolate

Condiments: Mini marshmallows, nuts, chocolate chips, fruit, dehydrated strawberries, caramel flakes, Nutella spread and forest fruit compote

Cantaloupe and watermelon salad

CHOUX AND DOUGHNUT BAR €5.90

Craquelling choux buns (filled with chocolate and passion fruit cream)

Choux buns filled with hazelnut cream Rocher

Strawberry cream filled eclairs dipped in chocolate

Assorted doughnut rings dipped in chocolate

Mini sugared doughnut buns filled with jam and chocolate

ICE CREAM CART €4.50

A selection of six ice cream and sorbet flavours to choose from the below:

Chocolate, mint, nocciola, stracciatella, vanilla, strawberry, bacio, pistachio, vanilla and brownie

Sorbet: Tropical coconut, limone

Minimum 250 persons

COFFEE BAR €1.75

Freshly brewed coffee and date fritters

UPGRADES:

Espresso €1.25

Amarettini €0.85

Cantuccini €0.85

Kannoli €0.85

Mini doughnuts €0.85

Truffles €0.85

Prices on a per person basis

AFTER PARTY FOOD

THE MALTESE WAY	€ 2.20
Mini pea and ricotta cheesecakes Tomato and mozzarella fried ravioli	
TURKISH DELIGHT	€ 3.25
Mini chicken shawarma wrap with hot sauce	
SLIDERS	€ 4.20
A selection of beef, pulled pork or vegetable patties	
AMERICAN BITES	€ 4.75
Mini hot dogs with mustard dressing Deep fried burger bomb with onion jam and mature cheddar	
ASIAN NOODLES	€ 3.75
Egg noodles with Teriyaki chicken and stir-fried vegetables	

ADDITIONAL SERVICES

CHAIR COVERS	€6.50 (EACH)
SILVER CHIAVARI CHAIRS (subject to availability)	€5.00 (EACH)
ADDITIONAL BISTRO TABLES (Corinthia Caterers will allocate one bistro table per 50 persons)	€30.00 (EACH)
CLOAKROOM SERVICE (includes attendant, coat racks, hangers and tickets)	€150.00
AFTER MASS/CEREMONY DRINKS; (prices per person and based on a minimum of 100 persons)	
Service only	€4.00
Prosecco	€6.00
Champagne	€14.00

Prices on a per person basis

Terms and Conditions apply.

BEVERAGES



RECEPTION

One bar setup per 300 persons. Additional bar setup, at €350.00 per bar.

FULL OPEN BAR

Open bar including major spirits, wine, beer, water, soft drinks & juices

	ONE HOUR	TWO HOURS	THREE HOURS	FOUR HOURS	FIVE HOURS
501 pax +	€12.90	€15.30	€18.20	€21.60	€25.60
301 - 500 pax	€14.00	€16.50	€19.60	€23.30	€27.70
151 - 300 pax	€15.10	€17.90	€21.20	€25.20	€29.90
76 - 150 pax	€16.30	€19.30	€22.90	€27.20	€32.30
30 - 75 pax	€17.60	€20.80	€24.70	€29.40	€34.90

ADDITIONAL HOURS: €4.00 pp per hour with beverages included based on the original amount of persons

HALF OPEN BAR

Open bar including wine, beer, water, soft drinks & juices

	ONE HOUR	TWO HOURS	THREE HOURS	FOUR HOURS	FIVE HOURS
501 pax +	€9.00	€11.30	€14.00	€17.60	€22.00
301 - 500 pax	€9.70	€12.20	€15.20	€19.00	€23.70
151 - 300 pax	€10.50	€13.10	€16.40	€20.50	€25.60
76 - 150 pax	€11.30	€14.20	€17.70	€22.10	€27.70
30 - 75 pax	€12.20	€15.30	€19.10	€24.00	€29.90

ADDITIONAL HOURS: €3.50 pp per hour with beverages included based on the original amount of persons

NON ALCOHOLIC OPEN BAR

Open bar including water, soft drinks & juices

	ONE HOUR	TWO HOURS	THREE HOURS	FOUR HOURS	FIVE HOURS
501 pax +	€7.50	€9.40	€11.70	€14.70	€18.30
301 - 500 pax	€8.10	€10.10	€12.70	€15.80	€19.80
151 - 300 pax	€8.80	€10.90	€13.70	€17.10	€21.40
76 - 150 pax	€9.50	€11.80	€14.80	€18.50	€23.00
30 - 75 pax	€10.20	€12.75	€16.00	€19.90	€25.00

ADDITIONAL HOURS: €2.50 pp per hour with beverages included based on the original amount of persons

BEVERAGE SERVICE FEE

All beverages provided by client with staff members, glassware, ice and garnish provided by Corinthia Caterers at €7.50 (up to a maximum of 5 hours of service)

ADDITIONAL HOURS: €2.00 pp per hour based on the original amount of persons

Prices on a per person basis

UPGRADES

WELCOME DRINK

Prosecco by the glass	€4.00
Mulled wine by the glass	€5.00
Basic cocktail	€8.00
Champagne by the glass	€10.00

HALF OPEN BAR UPGRADES

Free flowing Prosecco	€7.00
Free flowing Champagne	€40.00
Upgrade to local classic wines	€7.00
Upgrade to premium local wines	€15.00
Upgrade to premium international wines <i>(Includes Champagne)</i>	€45.00

FULL OPEN BAR UPGRADES

Free flowing Prosecco	€5.00
Free flowing Champagne	€30.00
Upgrade to local classic wines	€7.00
Upgrade to premium local wines	€12.00
Upgrade to premium international wines <i>(Includes Champagne)</i>	€35.00
Premium spirits bar upgrade	€25.00
Premium full international bar upgrade <i>(Includes wines, Champagne & premium spirits)</i>	€40.00

SPECIALITY BAR UPGRADES

Only available in addition to a full open bar package. Prices include a set-up of one bar and any additional bar is against a set-up fee of €350.00 per bar.

PREMIUM WINE BAR (4HRS) €19.00

Choice of six foreign wines

(Choose up to three white)

- Château Fontaine-Audon – Sancerre
- Umani Ronchi Pecorino Centovie
- Tasca d'Almerita – Nozze d'Oro
- J. Moreau & Fils Chablis
- Villa Maria Sauvignon Blanc Reserve

(Choose up to three red)

- Brancaia Chianti Classico
- Château Puy-Blanquet St Emilion Grand Cru
- Marques de Riscal Rioja Reserva
- Vasse Felix Filius Cabernet Sauvignon
- Castello Monaci Primitivo di Manduria 'Tautor'

(Choose one rose)

- Elena Walch Rose 20/26
- Terre Nere Etna Rosato
- Domaine de L'île Rose de Provence

COCKTAIL BAR (4HRS) €13.00

Choice of four cocktails plus two non-alcoholic varieties

- Sex on the Beach
- Mohito + Flavours
- Manhattan
- Gin Fizz
- Tequila Sunrise
- Caipiroska
- Blue Lagoon
- Heatwave
- Aperol Spritz
- Hugo's

BUBBLE BAR (2HRS) €8.00

A sparkling wine bar served 'au naturelle' or with a choice of fruit purees and fresh fruit

Serena Prosecco

Served with:

- Bellini – Peach Purée
- Mimosa – Orange Juice
- Rossini – Strawberries
- Kir – Crème De Cassis

(upgrade to Moët et Chandon Brut Imperial - €55.00 per bottle)

RUM BAR (2HRS) €11.00

- Havana Club Spiced
- Havana Club 7yo
- Mount Gay
- Pasador Oro XO
- Zacapa Cent 23

Gourmet Chocolate Bars €25.00 per kilo

- Plain dark chocolate
- Dark chocolate and orange
- Dark chocolate and pistachios
- Dark chocolate and chilli

WHISKY BAR (2HRS) €11.00

Choice of six premium whiskies

- Jameson Black Barrel (Ireland)
- Tamnavulin Double Cask (Scotland)
- Wild Turkey 101 (USA)
- Aberlour 12 (Scotland)
- Chivas (Scotland)
- Dalmore 12 (Scotland)
- Jura Journey (Scotland)
- Glenlivet 12 (Scotland)
- Bellevoe Bleu (France)
- Mackmyra (Sweden)
- Penderyn Legend (Wales)
- Ballantine's 12 (Scotland)
- Johnnie Walker Gold Blended (Scotland)
- Glenmorangie 10 (Scotland)
- Talisker 10 (Scotland)

Gourmet Chocolate Bars €25.00 per kilo

- Plain dark chocolate
- Dark chocolate and orange
- Dark chocolate and pistachios
- Dark chocolate and chilli

GIN BAR (4HRS) €13.00

Choice of six premium gins. Served with premium tonics and garnished with paired botanicals according to the individual gin

- Malfy Original
- Malfy Limone
- Botanist
- Monkey 47
- Gunpowder Original
- Gunpowder Californian Orange
- Le Gin Pira (Pear) (France)
- Bulldog
- L'Acrobat Organic (France)

Prices on a per person basis

TERMS & CONDITIONS

- Prices include 18% VAT.
- Menus are based on a minimum of 250 guests. A supplement fee will apply if numbers are less.
- Themed Stations can only be ordered with a Reception Menu.
- Bespoke menus can be catered for.

OVERTIME FEES

- Overtime fees are applicable after five (5) hours of service.
- The start-time is one and a half hours (1.5) hours after wedding mass or at the start of the wedding civil ceremony.
- Additional hours (up to 350 persons) - charged at €300 per hour, or part thereof.
- Additional hours (more than 351 persons but less than 500) charged at €475 per hour, or part thereof.
- Additional hours for more than 501 guests will be quoted upon request.

A TRADITION
OF QUALITY

