



**XARA CATERING**

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Infinitely Xara, which includes The Xara Palace Relais & Chateaux, The Xara Lodge, Palazzo de Piro, de Mondion Restaurant, Trattoria AD 1530 and The Medina Restaurant is now launching Xara Catering.

Xara Catering has evolved to extend the finesse of our cuisine to other exclusive venues and events. We take pride in extending our culinary experience to your own personal venue or event, whether it may be a corporate function, a wedding, a family occasion, a birthday celebration, celebrating milestones such as graduation or anniversary, staff parties or any other event for that matter. However simple or complicated this might seem, Xara Catering can cater for any such memorable occasions.

We understand that life is hectic, and that organising an event can provide further unnecessary pressure. Xara Catering can offer such service allowing the host to play host, whilst avoiding any further worry.

An important occasion is not something to be overlooked. We aim to deliver our clients with guidance and support to ensure a successful and seamless event.

## THE FOOD

We strive to create a personalised service by meeting you to understand what you have in mind for your special day. We not only want to fulfill all your expectations but rather exceed them.

We work within the parameters of our client's budget and offer a variety of innovative menus all carefully tailored by our tireless Chef de Cuisine Kevin Bonello, who has a wealth of experience including working hand in hand with international renowned Michelin Star Chefs.

The catering team prides itself in being creative and innovative in its menu selections, with all items being prepared entirely on-site, using only the freshest of seasonal ingredients. Presentation is also of utmost importance to us with the newest and latest trends used in presenting our food to your esteemed guests and thus evoking one's senses.



# VENUES

## THE XARA LODGE •

Set in the unspoiled and secluded countryside beneath Mdina, The Xara Lodge is the only purpose-built multi-functional venue of its kind on the Maltese Islands. Spread over 5780 m<sup>2</sup>, The Xara Lodge offers a mix of interconnecting indoor and outdoor locations of varying sizes that individually or jointly cater to deliver a perfect dream wedding.

YEAR	PRICE
2019	Last remaining dates are offered on complimentary basis
2020 & 2021: Sunday – Friday January, February, March, April, September & November	FREE
2020 & 2021: Saturday January, February, March, April, September & November	€ 1,500
2020 & 2021: All other days and months	€ 3,250

\*Prices are based on a minimum of 250 persons

\*Terms & Conditions apply

## PALAZZO DE PIRO •

Set in the heart of Malta's former capital, Mdina, next to the imposing cathedral, Palazzo de Piro is perfectly suited for wedding parties of any size, thanks to distinct yet adjoining venues and spaces within the property, which may equally be adapted to cater for smaller receptions as well as opened up to host celebrations of up to 300 guests.

YEARS: 2019, 2020 & 2021	PRICE
Full Venue Exclusive	€ 3,250
Private Rooms only	€ 1,625
Rooms (price per room)	€ 600

\*Terms & Conditions apply



## DE MONDION •

Set atop Mdina's centuries-old bastions, within The Xara Palace Relais & Chateaux, the de Mondion offers a unique fine dining experience, enhanced by truly spectacular panoramic views of the island from the terraces and charming features served in elegant surroundings.

YEARS: 2019, 2020 & 2021	PRICE
Full Venue Exclusive	€ 2,000

*\*Terms & Conditions apply*

## THE PIAZZA •

From early spring well into autumn, particularly in the balmy summer evenings, the Piazza is the perfect outdoor venue for traditional wedding receptions rich in style, charm and flair. Catering for either seated or standing wedding celebrations up to 500 guests.

YEARS: 2019, 2020 & 2021	PRICE
Full Venue Exclusive	€ 2,300

*\*Terms & Conditions apply*



## THE XARA PALACE HOTEL ATRIUM • – Civil Ceremony

The Atrium at The Xara Palace Hotel’s former courtyard sets the stage for your wedding ceremony under the starlit Mediterranean sky while saying “I do”.

Years: 2019, 2020 & 2021	PRICE
Venue Hire for Civil Ceremony	€ 750

Prices are inclusive of 18% VAT  
*\*Terms & Conditions apply*

# MENUS



# BRONZE MENU

This menu consists of 27 items, 1 flying buffet item and a wedding cake

## COLD CANAPÉS

Pickled Quail Egg Tartlet with Celeriac Truffle Mayo  
Gorgonzola Mousse on Brioche with Crispy Walnuts  
Chickpea Mousse on Croute with Fine Vegetable Caponata  
Tortilla Roulade with Chicken Mousse and Mustard Aioli  
Asparagus, Onion Confit and Spinach Quiche Tartlet  
Beetroot Cured Salmon, Cucumber and Radish  
Poached White Fish Tartlet with Saffron Pepperoni  
Bacon Bits and Cream Cheese Finger Brown Sandwich  
Egg and Caviar on Onion Croute with Chervil

## HOT CANAPÉS

Salted Cod Brandade Fritter with Avocado Dip  
Crispy Prawns wrapped in Potato with Orange Mayo  
Mini Cheese Qassatat  
Mini Chicken and Duck Confit Boudin with Sage Velouté  
Mini Bouche with Sweet Potato, Seafood and Samphire  
Vegetable Spring Rolls Sriracha Mayo  
Focaccia with Pulled Pork, BBQ Sauce and Red Leicester Cheese  
Mini Pizza with Aubergine, Goat Cheese and Basil  
Sate Manis Chicken Skewer  
Beef Bao Bun with Oyster Sauce and Leeks  
Smoked Rice Beignet with Romesco Sauce  
Mini Chicken Kiev with Tarragon Velouté  
Fried Wild Mushroom Raviolotti

## FLYING BUFFET

Risotto Rosmarino and Funghi

## DESSERTS

Mini Baba  
Vanilla Pannacotta  
Cherry and Almond Frangipane  
Tiramisu Cup  
Hazelnut and Berry Financier

## WEDDING CAKE

**€ 33.00 per person**

Prices are inclusive of 18% VAT



# SILVER MENU

This menu consists of 29 items, 1 flying buffet item and a wedding cake

## COLD CANAPÉS •

Asparagus Bavarios with Boiled Quail Egg and Grana Shavings  
Compressed Figs and Chevre Mousse on Croute  
Salmon Gravalax on Brown Bread with Chives and Black Olive Paste  
Duo of Prawn Tartlet Mousse and Poached with Honey Tarragon Mayonnaise  
Veal Mousse Tartlet with Celery Ribbons and Fried Capers  
Slightly Smoked Chicken Tartlet with Rouille Sauce and Shimeji Mushrooms  
Pulled Pork Pressed Terrine with Mango  
Chicken Liver Parfait with Orange, Pistachio and Chervil  
Coppa, Gherkin and Melon Open Sandwich  
Turkey, Mango Chutney and Baby Spinach Finger Sandwich

## HOT CANAPÉS •

White Fish, Dill and Mussel Boudin with Caviar Velouté  
Breaded Seafood and Rice Fritter, Kaffir Leaf Velouté  
Swordfish Skewers Escabeche  
Mini Chicken Burger with Cranberry and Onion Relish  
Duck Spring Roll with Soya and Ginger Sauce  
Braised Beef Cheek with Mustard Seeds and Potato Fritter  
Mini Pizza with Ricotta, Lemon, Pancetta and Onion Flakes  
Foie Gras and Golden Raisin Quiche Tartlet  
Chicken Satay Kebabs with Peanut Sauce  
Pork Loin Skewer with Ginger and Chilli  
Lamb Kofta with Tzatziki Dipping  
Broccoli and Cheddar Popper with Sweet Tomato Salsa  
Vegetable Samosas with Minted Raita  
Pea and Spinach Qassatat

## FLYING BUFFET •

Slightly Smoked Tomato Risotto with Guanciale

## DESSERTS •

Pistachio Éclair  
Fruit and Nut Delight  
Passion Fruit Cheesecake with Mango Cremaux  
Sea Salt Caramel Dome  
Orange Meringue Tart

## WEDDING CAKE •

**€ 37.50 per person**

Prices are inclusive of 18% VAT





# GOLD MENU

This menu consists of 31 items, 2 flying buffet items and a wedding cake

## COLD CANAPÉS •

White and Black Sesame Seed Crusted Tuna with Honey and Mustard  
 Pea Mousse Tart with Smoked Trout, Red Onion and Red Capsicum  
 Seabass Crudo with Fried Capers, Lemon and Radish  
 Seared Salmon Skewer with Sesame Seeds and Soy Sauce  
 Crispy Flaked Duck in a Savory Crème Fraiche Cone  
 Lamb Pastrami Salad Cup  
 Roast Beef Medallion, Horseradish and Cucumber  
 Coppa and Pineapple Brochette with Mint and Rocket Oil  
 Parma Ham and Mascarpone Crostini with Grape and Apple Chutney  
 Fried Wrap Roll with Truffle Cream and Candied Pecan Nuts  
 Tomato Bread Roll with Grilled Aubergine and Pesto Cream

## HOT CANAPÉS •

Breaded Prawn with Passion Fruit Sauce  
 Crispy Squid with Lemon Pepper and Coriander  
 Neonati Fritter with Parsley Beurre Noisette  
 Breaded Swordfish and Tuna Roulade with Mandarin and Basil Salsa  
 Warm Corn and Spicy Chicken Tortilla with Tomato Jam and Coriander  
 Pork Vindaloo Skewer  
 Veal Saltimbocca with Choron Sauce  
 Crispy Beef Strips with Garlic and Chilli Sauce  
 Mini Beef Burger with Truffle Mayonnaise  
 Zucchini Flower Beignet with Chicken and Raisin Mousse  
 Chicken Filo Cigar with Coconut Dipping  
 Mini Pizza with Stilton, Honey and Asparagus  
 Beef Kofta with Coriander, Fresh Chilli and Hummus Dip  
 Black Bean Quesadillas with Tomato Salsa  
 Goat Cheese Fritter with Tomato Jam

## FLYING BUFFET •

Beef Stroganoff  
 Pumpkin Ravioli with Sage Beurre Noisette

## DESSERTS •

Baked Cheesecake with Hazelnut Cremaux  
 Mini Banoffee Pie  
 Raspberry Macaron Tart  
 Warm Apple and Blueberry Crumble  
 Bitter Chocolate Cup with Honey

## WEDDING CAKE •

**€ 43.50 per person**

Prices are inclusive of 18% VAT



# DIAMOND MENU

This menu consists of 29 items, 1 buffet table and a wedding cake

## COLD CANAPÉS •

Prawn Ceviche with Wakami and Tamari  
Savoury Cones with Dill Lime Cream and Cured Salmon  
Black Liquorice Poached Salmon Medallion with Lime served on Black Olive Shortbread  
Grouper Mousse, Seaweed and Crab rolled in Crispy Bread Crust  
Tomato Tear Drop with Miso and Scallop  
Foie Gras Espuma in Egg Shell with Apple Compote  
Corn Bavarios with Cured Duck Breast  
Chicken and Duck Confit Roll with Raspberry Leather  
Braised Beef Terrine, Raisin and Caper Gel  
Roast Lamb Rubbed with Ras el Hanout, French Fried Onion on Croute  
Caprese Roulade and Crispy Bread

## HOT CANAPÉS •

Baked Sea Bass Wellington with Fennel Deuxelle  
Salmon and Scallop Roulade with Lemon and Dill Emulsion  
Crispy Braised Pork Belly with Black Pepper and Anise  
Boneless Quail Skewer with Orange and Carob Syrup  
Mexican Beef filled Pita Bread with Yoghurt and Cucumber  
Braised Pork Cheek Fritter, Jerusalem Artichoke Cream Mustard Aioli  
Chickpea, Capsicum and Feta Quesadillas  
Chicken and Prune Yakitori Skewer with Soya and Garlic Vinegar Sauce  
Mini Lamb Burger with Mint, Onion Relish and Chive Cheese  
Grilled Beef Skewer marinated in Rosemary and Garlic with Hollandaise Sauce  
Duck Pot Sticker with Plum and Sesame Dipping  
Chicken Saltimbocca with Sage Butter

## DESSERTS •

Cassata Swiss Roll  
Apple and Blueberry Crumble  
Milk Chocolate Mousse Cup with Hazelnuts  
Mini Chocolate Brownie  
Mini Raspberry Éclairs  
Mini Doughnut with Lemon Curd

## WEDDING CAKE •

*Continues on the next page*



## TABLES

Choose one of the following tables: This is applicable with the Diamond Menu only

### SMOKED RISOTTO TABLE •

Slightly Smoked Risotto with Onion Confit and Wild Mushrooms finished with Parmesan Shavings and Smoked Tomato Butter

or

### ROASTED ANGUS BEEF CHUCK •

Slow Roasted Chuck of Beef rubbed with Grain Mustard and Rosemary Minted New Potatoes, Bread Rolls and Butter  
Béarnaise and Horseradish Sauce

or

### MALTESE TABLE •

Marinated Octopus Salad with Garlic, Olive Oil and Fresh Herbs  
Roasted Maltese Sausage with Onion and Basil Dressing  
Fresh and Peppered Goat Cheese  
Butter Beans with Garlic and Parsley  
Sundried Tomatoes, Olives and Capers  
Bigilla with Fresh Maltese Ftira

### FROM THE CARVERY •

Roasted Leg of Pork with Crackling  
Mustard Jus

**€ 50.95 per person**

Prices are inclusive of 18% VAT

All inclusive

## WEDDING PACKAGE

This menu consists of 30 items, wedding cake, venue and full open bar including spirits, wines, Prosecco, beers, soft drinks, juices and water for the duration of 5 hours

### COLD CANAPÉS •

Peppered Salmon on Croute with Lindigoe Sauce

Tuna and Artichoke Bridge Roll

Cauliflower Panna Cotta topped with Tuna Tartare

Scallop and Radicchio Mini Quiche

Egg Mousse on Onion Bread topped with Keta Caviar and Chervil

Parma Ham and Melon Butterfly

Shredded Beef Tartlet with Boiled Quail Egg and Miso Mayo

Chicken Tonnato with Capers and Lemon Croustade

Hummus and Ratatouille filled Tartlet

California Sushi Roll Cucumber, Carrots and Avocado



**HOT CANAPÉS •**

Prawn in Filo with Sweet Chilli Sauce  
 Mini Salmon Burger with Tartare Sauce  
 Mini Pizza topped with Beef Ragout and Chorizo  
 Smoked Maltese Sausage in Puff Pastry  
 Steamed Pork and Shrimp Dim Sum  
 Chicken Kiev with Lemon and Dill Velouté  
 Chicken Souvlaki Skewers  
 Rosemary Focaccia with Roasted Beef, Horseradish and Caramelised Onion  
 Mini Jacket Potato with Pea Mousse and Pancetta  
 Breaded Veal Strips with Honey and Oats  
 Saté Manis Pork Skewers  
 Calf Liver wrapped in Pancetta  
 Asparagus and Leek Quiche  
 Jalapenos Poppers  
 Mini Cheese Qassatat

**DESSERTS •**

Mini Cassatella Tart  
 Mini Profiteroles with Gianduja Mousse  
 Mini Imqaret  
 Mini Lemon Meringue  
 Savarin with Rum

**WEDDING CAKE •****€ 65.00 per person**

Prices are inclusive of 18% VAT

The package is applicable to weddings  
 of a minimum of 250 persons catered for

**Selection of  
TABLES****CHARCUTIERE TABLE •**

Smoked Gammon  
 Chicken Liver Parfait with Orange Relish  
 Pork Rillettes set in Brandy Jelly with Prunes  
 Parma Ham served with Melon soaked in Port  
 Roast Beef with Horseradish and Pickles  
 Salami Milano and Spianata  
 Vegetable Slaw

**€ 7.50 per person****FISH AND SHELLFISH TABLE •**

Dill and Citrus cured Salmon  
 Pepper Seared Tuna Loin with Wasabi Mayonnaise  
 Fresh Shucked Oysters (2 oysters per person)  
 New Potato Salad with Gherkins, Horseradish and Shredded Beets  
 Apple, Celery and Cabbage Slaw  
 Blinis, Lime and Tabasco  
 Mustard and Dill Mayonnaise

**€ 12.50 per person****LOBSTER BARBECUE TABLE •**

Grilled Half Lobster Tail served in Shell  
 Half lobster per person of an average of 600gr per whole lobster  
 Béarnaise Sauce and Fresh Lemon

**€ 16.50 per person**

**OYSTER TABLE •**

Fresh shucked Rock Oysters  
 Fresh Lemon, Lime, Sea Salt and Citrus  
 Coriander and Olive Oil Emulsion (Based 2 oysters per person)

**€ 6.95 per person****SALAD BAR •**

Sweet Potato Salad with Roasted Garlic Tahini and Lemon  
 Tuscan Panzanella Salad with Tomatoes, Peppers, Capers and Olives  
 Spicy Onion and Barley Salad with Sour Cherries and Goat Cheese  
 Roasted Aubergine with Pomegranate, Pine Nuts and Basil  
 Roasted Carrots with Sunflower Seeds and Crispy Shallots  
 Hummus and Guacamole  
 Selection of Local Bread and Galletti

**€ 4.50 per person****BAKED CHEESE AND GAMMON TABLE •**

Carved Honey and Clove studded Gammon  
 Baked Camembert with Fig Compote  
 Baked Whole Brie en Croute with Apple and Raisin Compote  
 Whole Stilton infused with Port Wine  
 Home Made Chutneys, Fruit Cake  
 Water and Cheese Biscuits, Grissini, Walnuts and Hazelnuts  
 Maltese and French Bread

**€ 8.95 per person****EXCLUSIVE CHEESE TABLE •**

8 different types of Cheese served with Grapes, Dried Fruits  
 Cherry Tomatoes, Dried Nuts, Galletti and Selection of Bread

Cheese to include:

Parmeggiano Reggiano, Gorgonzola Dolce, Gruyere  
 Smoked Applewood, Pecorino, Provolone and Brie  
 Peppered and Soft Goat Cheese

**€ 8.50 per person****PASTA PARMIGIANA TABLE •**

Pennette tossed in Whole Parmigiana with Fresh Cream  
 flamed with Brandy sprinkled with Chopped Parsley

**€ 6.25 per person****GARGANELLI GAMBERI BISQUE TABLE •**

Garganelli with Shrimps, Avocado and Spinach  
 with Pernod and tossed in Langoustine Bisque

**€ 6.95 per person****PENNETTE WITH GAME CONFIT TABLE •**

Pennette with Game Confit, Wild Mushrooms and Spinach  
 tossed in Café de Paris Cream Sauce

**€ 5.85 per person**

**SMOKED TOMATO RISOTTO TABLE •**

Slightly Smoked Risotto with Onion Confit, Wild Mushrooms  
Parmesan Shavings finished with Smoked Tomato Butter

**€ 5.95 per person****LIVE TRADITIONAL MALTESE FTIRA  
AND PIZZA STATION •**

Pizza:

Fresh Mozzarella, Parma Ham, Truffle Cream, Grilled Zucchini,  
Smoked Applewood Cheese and Rocket Leaves

Traditional Maltese Ftira:

Maltese Sausage, Caponata, Onion Confit, Garlic, Rosemary,  
Baked Potatoes and Sheep Cheese

**€ 6.50 per person****PAELLA TABLE •**

Live Cooking Paella with Chicken, Chorizo, Mussel Meat and  
Saffron Rice

Or

Live Cooking Paella with Rabbit, Spicy Chorizo, Shrimps,  
White Fish and Saffron Rice

**€ 5.50 per person****SUCKLING PORK TABLE •**

Roasted Suckling Pork

Fennel Roasted Potatoes, Pepper and Apple Sauce

**€ 6.85 per person****BARON OF BEEF TABLE •**

Slow-Roasted Baron of Beef rubbed with Grain Mustard and  
Rosemary

Minted New Potatoes, Béarnaise and Horseradish Sauce

Bread Rolls and Butter

**€ 7.45 per person****BARBECUE TABLE A •**

From the Grill:

Boneless Chicken Thighs with Chilli and Garlic

Swordfish Medallions marinated with Ginger and Soya

Lamb Kofta Patties with Minted Yoghurt

Mini Maltese Sausage

Accompanied by:

Roasted Vegetable Salad with Balsamic and Basil

New Potato Salad with Pancetta, Chives and Truffle Yoghurt

Haricot Vert and Fava Bean Salad with Hazelnuts, Orange  
and Tarragon

Bread and Butter

**€ 7.95 per person**

**BARBECUE TABLE B •**

From the Grill:

Beef Sirloin Medallions with Hoisin and Lime

Butterfly Chicken Breast with Oregano and Garlic

Tuna Medallions with Cilantro and Soya

Pork Loin Medallions with Sage

Baked Jacket Potatoes with Sour Cream and Chives

Accompanied by:

Wild Rice Salad with Shrimps, Pineapple, Mangetout and Sweet Chilli

Eggplant Parmigiana

Roasted Onion and Radicchio Salad

Quinoa Salad with Broccoli with Fried Garlic and Chilli

Selection of Sauces

Bread and Butter

**€ 10.95 per person**

**BAKED FRESH WHOLE GROUPER TABLE •**

Baked Whole Fresh Local Grouper with Lemon and Fresh Herbs

Potato Salad with Steamed Zucchini, White Wine Fish Velouté

**€ 8.95 per person**

**SUSHI AND SASHIMI TABLE •**

Tuna Sashimi with Lemon and Coriander

Selection of Californian and Maki Rolls with Tuna, Salmon, Crab and Avocado

Sushi Sandwich with Cured Salmon, Nori, Avocado and Caviar

Condiments: Wasabi, Pickled Ginger, Cilantro,

Fleur de Sel, Olive Oil and Oyster Sauce

**€ 9.50 per person**

**PORCHETTA TABLE •**

Mediterranean Style rubbed Pork Belly Roll

served in Ciabatta, Red Pepper Pesto and Fresh Mozzarella

Sweet Potato Fries in Cones

**€ 5.50 per person**

**GREEK TABLE •**

From The Carvery

Slow Roasted Leg of Lamb with Lemon, Coriander and Yoghurt

Tzatziki Sauce

Simmered Pork and Lamb Meat Balls with Cinnamon, Garlic, Red Wine and Tomato

Stuffed Grape Vine Leaves

Roasted Peppers with Sheep Cheese

Dakos with Feta Cheese, Tomatoes, Rucola and Onions

Oven Roasted Potatoes with Cumin and Coriander

Greek's Farmers Salad

**€ 7.95 per person**

**MALTESE TABLE •**

Roasted Maltese Sausage with Onion and Basil Dressing

Fresh and Peppered Goat Cheese

Bigilla with Maltese Ftira

Dips, Pickles, Olives, Galletti and Capers

Fried Rabbit with Garlic, Thyme and White Wine

Roasted Maltese Potatoes with Onion and Fennel Seeds

From The Carvery

Roasted Pork Leg with Crackling with Mustard Jus

**€ 7.45 per person**

**CHINESE AND INDONESIAN TABLE •**

BBQ Duckling with Hoisin Sauce and Leeks wrapped in Pancakes  
Fish and Vegetable Tempura with Sesame Seed Oil and Chilli Sauce  
Spring Rolls and Steamed Dim Sum  
Cantonese Fried Rice

Cold Sesame Noodle Salad  
Shrimp and Mangetout Salad with Coconut Milk and Cilantro

**€ 8.95 per person****STREET FOOD STALL A •**

Bao Buns with Pulled Pork, Hickory BBQ Sauce and Fresh Coriander  
Korean Style Chicken Popcorn with Kimchi Sauce  
Vietnamese Glass Noodle Salad Cup  
Spicy Bean and Cheese filled Pita

**€ 6.95 per person****STREET FOOD STALL B •**

Beer Battered Fish and Chips served with Squid Ink Mayo  
Loaded Jacket Potatoes with Smoked Haddock, Cheddar and Parsley  
Fried Squid with Chilli, Coriander, Spring Onions and Soy

**€ 8.25 per person****SMOKED FOOD STALL •**

Smoked Lamb Sausage  
Smoked Braised Beef Cheeks  
Smoked Chicken Churrasco

Accompaniments: Caramelised Onions, Raisin Relish, Vegetable Slaw  
Truffle Mayonnaise, Pickled Jalapeños, Sirachia Sauce

Served with: Pretzels, Focaccia and Ciabatta

**€ 7.95 per person****AFTERNOON TEA TABLE •**

Cake Pops  
Two types of Cupcakes topped with Butter Cream Swirls  
Cream Cheese, Thyme and Crispy Bacon Croissants  
Avocado and Shrimp Croissants  
Scones served with Clotted Cream and Strawberry Preserve

**€ 6.25 per person****EXOTIC FRESH FRUIT TABLE •**

Carved Fruit, Fruit Kebabs and Whole Fruits:  
Pineapple, Melon, Watermelon, Kiwi, Peaches, Apricots  
Strawberries, Grapes, Papaya, Mango, Apples and Passion Fruit  
(some fruit may be out of season – alternatives will be provided)

**€ 5.25 per person****COFFEE TABLE •**

Freshly Brewed Coffee and Tea  
Mini Imqaret, Pastini Tal-Lewz, Dolci di Mandorla and Perlini

**€ 2.95 per person****CRÊPE TABLE •**

Vanilla and Orange Crêpes sautéed in Fruit Syrup  
Selection of Condiments including:  
Wild Berries, Honey, Chocolate Chip Cookies,  
Hazelnut Praline, Banana, Cherries, Crunchy Nuts and  
Roasted Almonds

**€ 4.25 per person**



## ICE CREAM AND SORBET PARLOUR •

Selection of 6 Ice Creams and Sorbets from the Counter  
Served in Cups or Cones with Chocolate Sauce and Fruit Syrups

**€ 3.95 per person**

## PASTRY CHEF'S TABLE •

A Selection of 5 Gateaux, Tarts, Cakes and Carved Fresh Fruit

**€ 6.95 per person**

## MACARON TOWER •

Assorted Macarons with a choice of the below flavours  
Strawberry, Vanilla, Pistachio, Chocolate and Hazelnut

**€ 1.25 each macaron**  
(minimum amount is 50 pieces)

## CANDY BAR •

A Variety of Jars and Vases with different Candy

We have a wide choice of candy to choose from:  
Marshmallows, Gums, Foamy, Sweet & Sour, Lollipops and more

**€ 3.00 per person**

## POPCORN BAR •

We have a selection of various popcorn flavours to choose from:  
Salted, Butter and a variety of Sweet options

**€ 3.50 per person**  
Prices are inclusive of 18% VAT

## AFTER PARTY ITEMS

Extending your wedding? Your  
guests would love these after  
party goodies

Mini Beef Burger with Tomato, Ketchup and  
Mayonnaise **€ 2.45 per person**

Mini Spicy Chicken Burger with Lemon and  
Mustard Mayonnaise **€ 1.95 per person**

Mini Lamb Burger with Grilled Tomato, Hummus  
and Ketchup **€ 2.75 per person**

Mini Chicken Hot Dog with Mustard, Mayonnaise  
and Caramelised Onions **€ 1.95 per person**

Mini Beef and Pork Hot Dog with Mustard  
and Onion Ketchup **€ 2.25 per person**

Fish and Chips with Truffle Mayonnaise **€ 3.35 per person**

Turkish Chicken Doner Kebab Wrap  
Hot Sauce, Sweet Sauce and Coleslaw **€ 3.45 per person**

Turkish Lamb Doner Kebab Wrap  
Hot Sauce, Sweet Sauce and Tabbouleh **€ 3.65 per person**

## COLD CUT PLATTER •

Parma Ham, Coppa, Salami Milano, Spianata, Gammon and Chorizo  
**€ 4.75 per person**

## CHEESE BOARD •

Gorgonzola, Provolone, Brie, Grana Padano with Biscuits and Fruit Chutneys  
**€ 5.50 per person**  
Prices are inclusive of 18% VAT

# BEVERAGES

## OPTION 1 •

Spirits, Wine and Prosecco by Client, Beer, Soft drinks, Juices and Water by Xara Catering

50+ guests (5 hour duration): **€ 10.95 per person**

200+ guests (5 hour duration): **€ 8.95 per person**

## OPTION 2 •

Spirits by Client, Wine, Prosecco, Beer, Soft drinks, Juices and Water by Xara Catering

50+ guests (5 hour duration): **€ 15.95 per person**

200+ guests (5 hour duration): **€ 13.95 per person**

## OPTION 3 •

All Beverages provided by the Client. Glassware and Garnish provided by Xara Catering

50+ guests (5 hour duration): **€ 6.50 per person**

200+ guests (5 hour duration): **€ 4.50 per person**

## OPTION 4 •

Open Bar. Beverages provided by Xara Catering

50+ guests (5 hour duration): **Price on request**

200+ guests (5 hour duration): **Price on request**

## SELECTION OF LOCAL BEERS, HOUSE WINES SOFT DRINKS, JUICES & WATER •

Two hour duration **€ 12.00**

Three hour duration **€ 19.00**

Four hour duration **€ 24.00**

Five hour duration **€ 29.00**

## SELECTION OF SPIRITS, LOCAL BEERS, HOUSE WINES, SOFT DRINKS, JUICES & WATER • (excluding Champagne & Sparkling Wine)

Two hour duration **€ 20.00**

Three hour duration **€ 25.00**

Four hour duration **€ 31.00**

Five hour duration **€ 35.50**

## BAR SERVICE

Infinitely Xara will provide bars  
according to the number of  
guests invited

50+ **1 Bar**

200+ **2 Bars**

450+ **3 Bars**

**Should you wish to setup an additional  
bar, a charge of €250 per bar will apply**

Prices are inclusive of 18% VAT

## CALLING ALL GIN FANS

A bar specifically  
dedicated to  
Gin & Tonic

### THE GIN BAR WILL INCLUDE:

G&T Glassware  
Fresh Fruit and other Garnish  
Cocktail Supplies eg. Straws and Stirrers  
Professional Barmen  
Waiters and Glass Washers  
Gin and Mixers to be provided by the Client

Up to 300 guests: **€ 800.00**  
300+ guests: **€ 1,000.00**

## HERE'S TO THE FINER THINGS

The ideal bar  
for the whiskey  
lovers

### THE WHISKEY BAR WILL INCLUDE:

Whiskey Glassware  
Garnish  
Professional Barmen  
Waiters and Glass Washers  
Whiskey and Mixers to be provided by the Client

Up to 300 guests: **€ 500.00**  
300+ guests: **€ 800.00**  
Prices are inclusive of 18% VAT

## WEDDING PLATED MENUS

### BRONZE •

2 Welcome Canapés

♦

Lightly Peppered Tuna Carpaccio  
Aromatic Leaves, Caper Berries, Coriander and Passion Fruit Dressing

♦

Velvety Celeriac and Leek Soup  
King Oyster Mushrooms and Maple Syrup

♦

Roasted Breast of Free-Range Chicken  
Chestnut Purée and Forest Mushroom Fricassée  
Wilted Kale and Sous Vide Swede  
Brown Chicken Jus

♦

Belgian Chocolate Mousse  
Hazelnut Cremeux, Warm Pear and Almond Macaron Tart  
Fruit Compote

♦

Coffee and Petits Fours

**€ 47.00 per person**

Prices are inclusive of 18% VAT

# WEDDING PLATED MENUS

## SILVER •

2 Welcome Canapés



Pressed Braised Beef Terrine  
Caper Berry and Golden Raisin Purée  
Radish, Pea Shoots and Pickled Beetroot



Slightly Smoked Wild Mushroom Risotto  
Jerusalem Artichoke Purée and Guanciale



Shallow Fried Fresh Local Seabass  
Mashed Potatoes, Broad Bean, Mussel and Cauliflower Nage  
Green Asparagus Bundle, Fish and Lemon Emulsion



Berry and White Chocolate Cheese Tart with Strawberry Cream  
Raspberry Gel and Pistachio de Bronte Ice Cream



Coffee and Petits Fours

**€ 52.00 per person**

Prices are inclusive of 18% VAT

## GOLD •

3 Welcome Canapés



Pressed Foie Gras  
Compressed Figs with Orange Zest and Armagnac  
Toasted Brioche and Petit Salad



In House Smoked Salmon Delice  
Coconut and Celeriac Purée, Confit Tomatoes  
Ginger and Dashi Emulsion



Slow Roasted Fillet of Beef  
Braised Carrots flavoured with Horseradish  
Pomme Purée and Steamed Baby Pac Choi  
Sherry Beef Jus



Milk Chocolate and Exotic Fruit Terrine  
Spiced Warm Mango Crumble, Yellow Fruit Gel  
Coconut Sorbet



Coffee and Petits Fours

**€ 62.00 per person**

Prices are inclusive of 18% VAT

## FOR THE LITTLE ONES •

Pasta Spirals tossed in a Tomato and Basil Sauce



Chicken Breast with Mushroom Sauce served with Vegetables and Potatoes



Chocolate Ice-Cream

**€ 25.00 per child**

Prices are inclusive of 18% VAT

# OTHER VENUES

FORT ST ELMO •



GARDEN OF EDEN •



GARDEN OF SERENITY •



GIANPULA •



# OTHER VENUES

## MARIA ROSA WINE ESTATE •



## MDINA DITCH •



## PALAZZO STAGNO •



## OTHER VENUES AVAILABLE INCLUDING BUT NOT LIMITED TO:

- |                  |                       |
|------------------|-----------------------|
| Bigli            | Inquisitors Palace    |
| ♦                | ♦                     |
| Fort St Angelo   | Lower Barakka Gardens |
| ♦                | ♦                     |
| Gardjola Gardens | Malta Maritime Museum |
| ♦                | ♦                     |
| Hastings Gardens | Razzett L-Abjad       |
| ♦                | ♦                     |
| Howard Gardens   | Vilhena Palace        |

All prices may be subject to terms and conditions.

For more information contact one of our Sales Representatives  
on [events@xaracollection.com](mailto:events@xaracollection.com) or **+356 2256 7567**

◆ [xaracatering.com](http://xaracatering.com)