



YOUR WEDDING

MADE PERFECT WITH

CAMILLERI CATERING



Camilleri Catering is renowned for delivering beautifully coordinated weddings and elegant events, tailored with care, creativity, and precision. With a wealth of experience and an inspired team dedicated to excellence, we have successfully curated events across a wide range of styles, preferences, and budgets.

We work closely with each client to design a celebration that reflects their individual vision—whether casual or formal, seated or standing—ensuring every detail is thoughtfully considered and seamlessly executed.

From your initial enquiry through to the day of your event, we are committed to guiding you at every stage.

Offering expert advice, creative ideas, and professional support throughout, we allow you to relax with complete confidence, knowing your celebration is in capable hands and every detail will be brought together to create a truly memorable experience.



Għaqda Menu

Chefs & Waiting Service, complete service & logistical coordination ■ Minimum number of guests: 150

Cold Canapes

Assorted Savoury Cornetts

A delicate selection of crisp cornetts filled with traditional Maltese bigilla, creamy guacamole, and smooth hummus, alongside a refined smoked salmon variation (V/F)

Stracciatella, Mortadella di Pistachio & Truffle Focaccia Bite

Soft, airy focaccia layered with silky stracciatella, aromatic pistachio mortadella, and a subtle hint of truffle (M)

Pulled Pork on Cranberry Open Bread

Slow-cooked pulled pork served on lightly sweet cranberry bread, complemented by fresh guacamole and tangy pickled red cabbage (M)

Beetroot & Crispy Leek Tartlet

A vibrant beetroot filling paired with delicately crisped leeks in a buttery tart shell (V)

Smoked Duck

& Avocado Risotto Spoon

Creamy risotto topped with tender smoked duck and smooth avocado for a rich, balanced bite (M)

Savoury Muffins

with Herbed Feta Frosting

Fluffy savoury muffins crowned with a light, whipped feta frosting infused with fresh herbs (V)

Maltese Tuna Multigrain Panini

A wholesome multigrain panini filled with traditional Maltese tuna mixture, brightened with Mediterranean flavours (F)

Mango Sorbet

A refreshing, palate-cleansing sorbet bursting with natural tropical sweetness

Dessert

Assorted French Pastries

Cake Station

3-Tier Wedding Cake
Sugared Almonds

Coffee & Petit Fours Station

Coffee With Coffee Machine
Camilleri Signature Ricotta Kannoli
Assorted Chocolate Truffle Shells
Local Date Rolls <Imqaret>
Coconut Haystacks
Almond & Cherry Macaroons





Hot Canapes

Angus Meatballs in Jack Daniel's Sauce

Tender Angus beef meatballs glazed in a rich, smoky Jack Daniel's reduction (M)

Bacon-Wrapped Sausage with Honey Glaze

Juicy sausage wrapped in crisp bacon, finished with a delicate honey glaze (M)

Chicken Feast-Satay, Teriyaki, Tandoori

A trio of marinated chicken skewers showcasing bold, aromatic flavours from across Asia (M)

Veal Cordon Bleu in Panko Crumbs

Crispy panko-crusted veal filled with ham and cheese, served with a classic marinara dip (M)

Assorted Chicken & Vegetable Gyoza

Lightly pan-fried dumplings served with a chilli soy dipping sauce (M/V)

Shrimp Twister with Sweet Chilli Dip

Golden-fried shrimp in a crisp coating, paired with a vibrant sweet chilli sauce (F)

Slow-Cooked Pulled Pork Sliders

Soft mini buns filled with tender pulled pork and rich BBQ sauce (M)

Porcini & Brandy Vol-au-Vents

Flaky pastry cases filled with a creamy porcini mushroom and brandy infusion (V)

Fritters alla 'Nduja

Crisp fritters infused with spicy 'nduja for a bold, savoury kick (M)

Tomato & Cheese Panzerotti

Golden pockets filled with a classic tomato and melted cheese combination (V)

Spinach Arancini

Crisp risotto balls with a delicate spinach filling and a creamy centre (V)

Chicken Thigh Karaage Bite

Japanese-style fried chicken, juicy on the inside with a light crisp coating, served with BBQ sauce (M)

Beef Steak Mignon on Herbed Baby Potato

Tender beef medallion served atop roasted baby potatoes with fragrant herbs (M)

Stewed Pork Parcel with Sage & Onion

Slow-cooked pork wrapped in delicate pastry with traditional sage and onion flavours (M)

Cantonese Vegetable Spring Rolls

Crisp spring rolls filled with seasoned vegetables, served with a soy and lemon dip (V)

€42.00 per person inclusive of VAT





Imhhabba Menu

Chefs & Waiting Service, complete service & logistical coordination ■ Minimum number of guests: 150

Cold Canapes

Mexican Shrimp Cocktail

Chilled shrimp served in a zesty tomato, lime and coriander sauce. (F)

Sushi, Sashimi & Maki Platter, Soy Sauce

Assorted fresh sushi, sashimi and maki rolls with soy. (F)

Parma Ham with Grana Shavings Croissant

Flaky croissant filled with Parma ham and aged Grana cheese. (M)

Goat Cheese and Prosciutto Bonbon

Creamy goat cheese wrapped in delicate prosciutto. (M)

Maltese Tuna Multigrain Panini

Rustic panini filled with local tuna and Mediterranean flavours. (F)

Sweet Potato Pancake with Nut Frosting & Orange Marmalade

Soft sweet potato cake topped with nut cream and citrus marmalade. (V)

Stracciatella, Mortadella di Pistachio & Truffle Focaccia Bite

Artisan focaccia topped with stracciatella, pistachio mortadella and truffle. (M)

Fillet of Beef Wellington

Tender beef fillet wrapped in mushroom duxelles and golden pastry. (M)

Flying Buffet

Chicken Teriyaki on Rice Noodles

Glazed chicken served with light rice noodles in teriyaki sauce.

Gourmet Bites

Angus Meatballs in Jack Daniel's Sauce

Juicy beef meatballs coated in a rich whisky-infused glaze. (M)

Pepper Crushed Beef Skewer, Diane Sauce

Seared beef skewers crusted in pepper, served with Diane sauce. (M)

Chicken Fillet Slider with Gherkin Relish Sauce

Mini chicken burger with tangy gherkin relish. (M)

Asparagus in Bacon Jackets with Toasted Brie

Fresh asparagus wrapped in bacon, topped with melted brie. (M)

Veal Cordon Bleu in Panko Crumbs with Marinara Dip

Crunchy veal filled with ham and cheese, served with tomato dip. (M)

Black Truffle Cheese Ball

Creamy cheese infused with aromatic black truffle. (V)

Chicken Feast - Satay, Teriyaki, Tandoori

Trio of marinated chicken skewers with Asian and Indian flavours. (M)



Fritters all' Nduja

Crispy fritters with spicy nduja sausage. (M)

Gourmet Maltese Sausage Twist

Flaky pastry filled with seasoned local sausage. (M)

Polpettina di Melanzane

Italian-style aubergine croquettes with herbs and cheese. (V)

Shrimp Twister with Sweet Chilli Dip

Crispy shrimp served with sweet chilli sauce. (F)

Beef Steak Mignon on Roasted Herbed Baby Potato

Tender beef medallion served over seasoned baby potatoes. (M)

Rabbit Vol-au-Vent Square

Crisp pastry filled with rich rabbit and herb ragout. (M)

Stewed Pork Sage & Onion Parcel

Braised pork wrapped in pastry with sage and onion. (M)

Trio Pizza Swirl – Pesto, Tomato, Cheese

Soft dough swirls with classic Italian toppings. (V)

Sundried Tomatoes, Coconut & Mushroom Quiche

Vegetarian quiche with balanced earthy and sweet notes. (V)

Spinach Arancini

Crispy risotto balls with spinach and melted cheese. (V)

€51.00 per person inclusive of VAT

Dessert

Assorted French Pastries

Selection of fine, delicate pâtisserie.

Ice-Cream Cornetts

(Pistachio, Helwa tat-Tork, Popcorn)

Mini cones filled with assorted artisan ice cream flavours.

Cake Station

3-Tier Wedding Cake
Sugared Almonds



Coffee & Petit Fours Station

Coffee

Camilleri Signature Ricotta Cannoli

Crisp cannoli filled with sweet ricotta cream and candied peel.

Assorted Chocolate Truffle Shells

Rich chocolate truffles with assorted fillings.

Local Date Rolls 'Imqaret'

Traditional fried pastries filled with spiced dates.

Coconut Haystacks

Sweet coconut clusters.

Almond & Cherry Macaroons

Soft almond biscuits with cherry or roasted almond.





Ghozza Menu

Cold Canapes

Purple Yam Muffin with Glazed Ham

Soft ube muffin topped with sweet honey glazed ham. (M)

Crusted Smoked Tuna and Herbed Pea Tart

Light pastry tart filled with smoked tuna and fresh herb pea purée. (F)

Parma Ham with Grana Shavings Croissants

Buttery mini croissants layered with Parma ham and aged Grana cheese. (M)

Smoked Duck & Avocado Risotto Spoon

Creamy risotto finished with smoked duck and fresh avocado. (M)

Sushi, Sashimi & Maki Platter, Soy Sauce

Selection of fresh sushi, sashimi and maki rolls served with soy. (F)

Stracciatella, Mortadella di Pistachio & Truffle Focaccia Bite

Artisan focaccia topped with creamy stracciatella, pistachio mortadella and truffle. (M)

Assorted Savoury Cornetts - Bigilla, Guacamole, Hummus / Salmon

Crisp cones filled with Mediterranean and seafood-inspired creams. (V/F)

Fillet of Beef Wellington

Tender beef fillet wrapped in mushroom duxelles and golden pastry. (M)



Chefs & Waiting Service, complete service & logistical coordination ■ Minimum number of guests: 150

Sorbet Royale

Refreshing fruit sorbet with bubbly served as a palate cleanser.

Hot Bites

Beef Angus Burger with Bacon & Onions in Brioche Bun

Juicy Angus beef burger with crispy bacon and caramelised onions. (M)

Shrimp Twister with Sweet Chilli Dip

Crispy battered shrimp served with a sweet chilli sauce. (F)

Grilled Lamb & Tabouleh in Pitta Bread with Yogurt Dip

Tender grilled lamb with fresh tabouleh and creamy yogurt. (M)

Veal Cordon Bleu in Panko Crumbs with Marinara Dip

Breaded veal stuffed with ham and cheese, served with tomato dip. (M)

Fritters all' Nduja

Savoury fritters infused with spicy nduja sausage. (M)

Frittelle al Gusto Pizzaiola

Italian-style fritters flavoured with tomato, herbs and mozzarella. (V)

Traditional Maltese Bragioli on Bamboo Plate

Slow-braised beef olives stuffed with herbs and aromatics. (M)

Asparagus in Bacon Jackets with Toasted Brie

Fresh asparagus wrapped in bacon, topped with melted brie. (M)

Spinach Arancini

Crispy risotto balls filled with spinach and cheese. (V)

Sundried Tomatoes, Coconut & Mushroom Quiche

Vegetarian quiche with rich earthy and sweet flavour balance. (V)

Black Truffle Cheese Ball

Creamy cheese infused with aromatic black truffle. (V)

Sweet & Sour Pork Skewer

Glazed pork skewers with a tangy sweet and sour coating. (M)

Mac & Cheese Pesto Nugget

Crispy bites of macaroni cheese flavoured with basil pesto. (V)

Gourmet Maltese Sausage Twist

Flaky pastry filled with seasoned local sausage. (M)

Stewed Pork Sage & Onion Parcel

Braised pork wrapped in pastry with sage and onion stuffing. (M)

Assorted Vol-au-Vents - Rabbit (M) & Porcini

Light pastry shells filled with rich rabbit and porcini mushroom mix. (V)

Cantonese Vegetable Spring Rolls, Soy & Lemon Dip

Crisp spring rolls packed with vegetables and citrus soy dip. (V)



Potato Chips & Cheese Station

Super Crunch Potato Chips with Vinegar Flavour

Crispy chips with a sharp vinegar tang.

Super Crunch Sweet Potato Chips with Cheese Sauce

Sweet potato crisps served with warm cheese sauce.

Spiced Wedges with Garlic Parmesan Sauce

Seasoned potato wedges with creamy garlic parmesan dip.

Skin-On Potato Chips with Bacon Ranch

Rustic chips topped with smoky bacon ranch dressing.

Cheese Sauce - Ketchup - Mayonnaise

Classic condiments selection.

Cheese & Salumi Station

Grana Padano, Pecorino Pepato, Provolone, Cranberry & Blue Cheese

Curated selection of Italian and continental cheeses.

Prosciutto Crudo and Selection of Salami

Premium cured meats with rich, savoury flavours.

Freshly Baked Breads, Flavoured Water Biscuits & Grissini

Artisan breads and crisp accompaniments.

Can be set up as a Wine & Salumi Station

€60.00 per person inclusive of VAT

Dessert

Ice-Cream Wafer Biscuits

Crisp wafers paired with creamy ice cream.

Verrine Selection

Elegant layered desserts served in glass.

Pistachio & Peach Verrine

Nutty pistachio cream with sweet peach layers.

Coconut & Mango Panna Cotta

Tropical coconut cream with mango coulis.

Double Chocolate & Hazelnut Praline Mousse

Rich chocolate mousse with crunchy praline.

Cake Station

3-Tier Wedding Cake
Sugared Almonds

Coffee Station and Petit Four

Coffee

Camilleri Signature Ricotta Cannoli

Crisp cannoli filled with sweet ricotta cream and candied peel.

Assorted Chocolate Truffle Shells

Rich chocolate truffles with assorted fillings.

Local Date Rolls 'Imqaret'

Traditional fried pastries filled with spiced dates.

Coconut Haystacks

Sweet coconut clusters.

Almond & Cherry Macaroons

Soft almond biscuits with cherry or roasted almond.







Optional Upgrades

Add or replace any of the canape within the Ghaqda, Imhabba & Ghozza menus with any of the below canapes.

Cold Canapes

Cheese & Salumi Nibbles in Bamboo Boat

A curated selection of cheeses and cured meats served in an elegant bamboo presentation. (M)

Crispy Avocado Bite with Crab Salad

Lightly crisp avocado paired with a delicate crab salad filling. (F)

Bocconcini & Parma Bites

Fresh bocconcini and Parma ham finished with a drizzle of extra virgin olive oil. (M)

Chicken & Mango Chutney Croissant

Buttery croissant filled with tender chicken and sweet mango chutney. (M)

Stracciatella, Pistachio Mortadella & Truffle Focaccia Bite

Soft focaccia layered with creamy stracciatella, aromatic mortadella, and a hint of truffle. (M)

Savoury Bigne with Gorgonzola, Walnut & Fig

Light choux pastry filled with bold Gorgonzola, balanced by walnut and sweet fig. (V)

Paprika-Dusted Shrimp & Caviar Barquette

Crisp pastry filled with spiced shrimp and finished with a touch of caviar. (F)

Beetroot & Hummus with Crispy Falafel Bite

Earthy beetroot and smooth hummus paired with a golden falafel. (V)

Egg Curry Mayo & Rucola Club Sandwiches

Soft layered sandwiches with curried egg mayo and fresh peppery rucola. (V)

Pickled Beetroot, Goat Cheese & Quail Egg Open Bread

A vibrant combination of tangy beetroot, creamy goat cheese, and delicate quail egg. (V)





Hot Canapes

Chicken Popcorn & Sweet Potato Fries

Crispy chicken bites served with golden sweet potato fries. (M)

Fagottini al Tartufo Nero

Delicate pasta parcels filled with black truffle, offering a rich and earthy flavour. (V)

Mac & Cheese Nuggets

Golden-fried bites filled with creamy macaroni and cheese. (V)

Mini Hotdog with Caramelised Onion & Mustard

Classic mini hotdog elevated with sweet caramelised onions and a touch of mustard. (M)

Chicken & Mushroom Pie

Flaky pastry filled with a creamy chicken and mushroom filling. (M)

Traditional Cheesecake

Smooth and creamy cheesecake with a classic finish. (V)

Traditional Pea Cake

A rustic savoury cake made with seasoned peas, inspired by traditional recipes. (V)

Fried Ravioli with Marinara Dip

Crisp ravioli served with a rich tomato marinara sauce. (V)



After Party Items

Cheese & Pepperoni Pizza

Classic Italian-style pizza topped with melted cheese and savoury pepperoni. (M)

Italian Hot Dogs with Caramelised Onions

A flavourful twist on the classic, served with sweet caramelised onions. (M)

Flaky Cheese & Pea Cakes

Light, golden pastries filled with a savoury cheese and pea mixture. (V)

Angus Beef Burger in Brioche (Boxed)

Juicy Angus beef with bacon and caramelised onions, served in a soft brioche bun. (M)

Chicken Fillet Slider with Gherkin Relish

Tender chicken fillet in a soft bun with tangy gherkin relish. (M)

Corn Dogs with Honey Mustard

Golden-battered sausages served with a sweet and tangy honey mustard sauce. (M)



Dessert Add Ons

VERRINE SELECTION

Pistachio & Peach Verrine

A layered dessert combining nutty pistachio cream with soft peach notes

Coconut & Mango Panna Cotta

Silky panna cotta infused with coconut, topped with vibrant mango

Double Chocolate & Hazelnut Praline Mousse

Rich chocolate mousse layered with crunchy hazelnut praline

Liquor Chocolate Shots

A selection of indulgent chocolate shots infused with premium liqueurs:
Baileys, Amaretto, Tia Maria, and Jack Daniel's

French Pastries

Salted Chocolate Mini Cheesecake

Creamy cheesecake with a hint of salt and rich chocolate finish

Baileys Profiterole

Light choux pastry filled with Baileys cream and chocolate glaze

Maple Syrup & Blueberry Pancakes – Mini pancakes served with warm maple syrup and fresh blueberries





Fruit

Fresh Fruit Bites with Chocolate Dip

Seasonal fruit paired with rich chocolate for dipping.

Fresh Fruit Kebabs (3 pcs)

Skewers of fresh seasonal fruit, light and refreshing.

Mint-Infused Fresh Fruit Salad

A vibrant fruit medley with a subtle hint of fresh mint.

Ice Cream

Ice Cream Wafer Biscuits

Classic ice cream sandwiched between crisp wafers.

Trio of Ice Cream in Chocolate Cup

A selection of ice cream served in a rich chocolate shell.

Ice Cream Cornets

Pistachio, Helwa tat-Tork, and popcorn-flavoured ice cream in crisp cones.

Fresh Fruit & Ice Cream

A refreshing combination of seasonal fruit served with ice cream.



Coffee Station Accompaniments

Decorative Biscuits

Assorted handcrafted biscuits designed for an elegant finish.

Chocolate Cups

Crisp chocolate shells filled with delicate sweet fillings.

Camilleri Signature Ricotta Cannoli

Traditional cannoli filled with smooth ricotta cream and candied peel.

Zeppoli

Light, golden Italian-style doughnuts dusted with sugar.

Apple Puffs

Flaky pastry filled with gently spiced apple compote.

Mini Doughnuts

Soft bite-sized doughnuts with a sweet finish.

Almond & Cherry Petit Fours

Delicate almond biscuits with cherry or roasted almond or cherry.





Cake Station Accompaniments

Themed Fairy Cupcakes

Decorative cupcakes tailored to event styling.

Themed Cake Pops

Bite-sized cake pops with decoration.

Personalised Decorative Biscuits

Custom-designed biscuits for a personal touch.

French Macarons

Crisp almond shells with a variety of refined fillings.

Decorative Doughnuts

Artfully finished doughnuts with sweet toppings.

Coconut Haystacks

Light, chewy coconut clusters.

Marzipan Petit Fours (Pasta Reali)

Traditional marzipan sweets shaped in classic styles.

Assorted Chocolate Mini Lollipops

White Chocolate & Strawberry Ganache

Smooth white chocolate with a fruity strawberry centre.

Milk Chocolate & Mango Ganache

Creamy milk chocolate paired with tropical mango filling.

Dark Chocolate & Raspberry Rose Ganache

Rich dark chocolate balanced with raspberry and subtle rose water.

Truffles

Irish Cream Truffle

Smooth Irish cream filling encased in a delicate milk chocolate shell.

Salted Caramel & Coconut Truffle

Rich salted caramel blended with coconut, finished in a dark chocolate shell.

Lemon Truffle

Bright and zesty lemon cream encased in a smooth white chocolate shell.

	Replace item at*	Add extra item at*
Ghaqda	€1.50	€2.00
Imħhabba	€1.50	€2.00
Ghozza	€1.50	€2.00

* Pricea are inclusive of VAT







Flying Buffet*

A refined roaming service of freshly prepared hot and cold bites, designed for effortless service and a premium dining flow experience.

Rabbit Ravioli with Herbed Butter Sauce

Delicate ravioli filled with rabbit, finished in a fragrant herbed butter sauce. (M)

€5.00 Exc. VAT | €5.90

Chicken Teriyaki on Rice Noodles

Tender chicken glazed in teriyaki sauce served over light rice noodles. (M)

€3.50 Exc. VAT | €4.13

Garlic, Mushroom, Spinach & Parmesan Farfalle

Creamy pasta tossed with earthy mushrooms, spinach, garlic, and Parmesan. (V)

€3.50 Exc. VAT | €4.13

Chicken Biryani

Aromatic chicken biryani served with soft Arabic bread. (M)

€4.00 Exc. VAT | €4.72

Pasta with Maltese Sausage & Caramelised Walnuts

Rustic pasta tossed in stewed Maltese sausage with sweet caramelised walnuts (M)

€3.50 Exc. VAT | €4.13

Ricotta & Spinach Ravioli with Herbed Butter

Classic ravioli filled with ricotta and spinach, served in a herbed butter sauce. (V)

€5.00 Exc. VAT | €5.90

Creamy Pea & Asparagus Risotto

Smooth risotto with fresh peas and asparagus. (V)

€4.00 Exc. VAT | €4.72

Salmon Poke Bowl

Rice, avocado, edamame, wakame, salmon, pickled ginger, sesame, and soy sauce served with chopsticks. (F)

€4.50 Exc. VAT | €5.31

Tortellini Neri al Salmone

Black tortellini filled and served with a rich salmon sauce. (F)

€5.80 Exc. VAT | €6.84

* Prices per person





Oyster Celebration

per 100 guests

€1665.00 Exc. VAT | €1964.72

Additional guests €15.65 per person Exc. VAT

An elegant and refined seafood station celebrating the finest ocean delicacies, paired with premium beverage service for a sophisticated tasting experience.

Fresh Oysters with Spicy Sauce & Lemon

Freshly shucked oysters served with zesty lemon and a lightly spiced sauce.

Poached Norwegian Salmon

Delicately poached salmon, subtly infused and enhanced with a touch of Malt whisky.

San Simone Prosecco

Crisp Italian sparkling wine served as the perfect celebratory pairing.

Sushi Stall*

per 100 guests

€1550.00 Exc. VAT | €1829.00

Additional guests €14.50 per person Exc. VAT

An elegant Japanese-inspired station featuring freshly prepared sushi, sashimi, and fusion rolls, crafted with premium ingredients and presented as an artful culinary experience.

Fusion Crystal Rolls

A creative selection of crisp crystal rolls filled with duck, smoked salmon, breaded chicken, breaded prawn, and vegetarian options

Supreme Maki Platters

An abundant assortment of maki rolls including Salmon California, Hawaiian, Prawn Lover, Spicy Tuna, Strawberry Prawn, Green Caterpillar, Osaka Maki, and Chicken Nuts

Nigiri Selection

Hand-pressed sushi rice topped with tuna, salmon, and prawn

Sashimi Selection

Freshly sliced salmon, tuna, and prawn, served in its purest form

* Might Vary due to season availability



Pasta Parmigiana Stall per 100 guests

€1250.00 Exc. VAT | €1475.00

Additional guests €6.75 per person Exc. VAT

A rich and theatrical live pasta station, where freshly cooked pasta is tossed to order in a creamy, indulgent sauce and finished with a signature tableside flair.

Pasta tossed in Guanciale & Cheese Sauce

Freshly prepared pasta combined with crispy guanciale and a rich, velvety cheese sauce, flambéed with a touch of brandy for added depth and aroma.

Cheese & Salumi Nibbles Station per 100 guests

€595.00 Exc. VAT | €702.10

Additional guests €4.90 per person Exc. VAT

A refined grazing station featuring premium European cheeses, cured meats, and artisan accompaniments, thoughtfully presented for an elegant pre-dining or networking experience.

Grana Padano, Pecorino Pepato, Provolone, Cranberry & Blue Cheese

A curated selection of aged and specialty cheeses offering a range of bold, creamy, and sweet profiles.

Prosciutto Crudo & Selection of Salami

Finely sliced cured meats showcasing classic Italian craftsmanship.

Freshly Baked Breads, Flavoured Water Biscuits & Grissini

Artisan breads and crisp accompaniments served fresh.

*This station can also be presented as a
Wine & Salumi Experience for an enhanced pairing option*





Pasta Station

per 100 guests

€650.00 Exc. VAT | **€767.00**

Additional guests €5.40 per person Exc. VAT

A freshly prepared live pasta station offering a refined selection of Italian-inspired sauces and premium ingredients, crafted to order for a warm, authentic dining experience.

(Choose any 2)

Tortellini Neri al Salmone

Black tortellini filled with delicate flavours,
served with a rich salmon-based sauce

Penne with Garlic Chicken & Parmesan Cream Sauce

Penne pasta tossed with tender chicken
in a creamy garlic and Parmesan sauce

Rigatoni with Creamy Avocado Pesto & Pistachio

A smooth avocado pesto blended with pistachio
for a fresh, nutty finish (V)

Eliche with Cajun Sausage Cream Sauce

Spiral pasta combined with lightly spiced Cajun
sausage in a rich cream sauce

Fusilli with Tomato & Zucchini al Olio

Light fusilli pasta with fresh tomato, zucchini,
and extra virgin olive oil (V)



Pinsa Station

per 100 guests

€650.00 Exc. VAT | **€767.00**

Additional guests €5.50 per person Exc. VAT

A light and authentic Roman-style pinsa station featuring freshly baked bases topped with premium Italian ingredients, prepared to order for a refined yet relaxed dining experience.

Margherita

Tomato sauce, stracciatella, and fresh basil (V)

Bianca

Mortadella, pistachio pesto and stracciatella

Truffle

Truffle cream sauce, prosciutto crudo, mozzarella, and fresh rocket

Pizza Station

per 100 guests

€780.00 Exc. VAT | **€920.40**

Additional guests €5.75 per person Exc. VAT

A live pizza station offering freshly baked artisan-style pizzas, prepared to order and finished with premium Italian-inspired ingredients.

(Choose any 3)

Margherita

Classic tomato sauce, mozzarella, and fresh basil. (V)

Amatriciana

Tomato sauce topped with guanciale and pecorino cheese

Bianca

Mortadella, pistachio pesto, and creamy stracciatella

Crudo

Tomato sauce, mozzarella, prosciutto crudo, walnuts, honey, and fresh rocket

Maltija

Tomato sauce with Maltese sausage, goat's cheese, and caramelised onion

Pepperoni

Tomato sauce, mozzarella, and spicy pepperoni



Potato Chips & Cheese Station

per 100 guests

€585.00 Exc. VAT | **€690.30**

Additional guests €4.85 per person Exc. VAT

A fun and indulgent comfort-food station featuring a selection of freshly prepared crispy potatoes, served with rich sauces and flavourful toppings.

Super Crunch Potato Chips with Vinegar Flavour

Extra-crispy chips finished with a sharp vinegar seasoning

Super Crunch Sweet Potato Chips with Cheese Sauce

Golden sweet potato chips served with a rich, creamy cheese sauce

Spiced Wedges with Garlic Parmesan Sauce

Seasoned potato wedges served with a savoury garlic Parmesan dip

Skin-on Potato Chips with Bacon Ranch

Rustic skin-on chips paired with smoky bacon ranch sauce

Cheese Sauce, Ketchup & Mayonnaise

A selection of classic dipping sauces

Hot Dog Station

per 100 guests

€680.00 Exc. VAT | **€802.60**

Additional guests €5.75 per person Exc. VAT

A playful gourmet hot dog station inspired by classic American flavours, featuring creatively topped hot dogs prepared to order with bold and indulgent combinations.

Prickleback Hot Dog

Dill pickle, whole grain mustard, whisky, and honey

Big Mac Hot Dog

Big Mac-style sauce with American cheese, lettuce, pickles, and onions

BLT Hot Dog

Crispy bacon, mayonnaise, fresh tomatoes, and lettuce

Hawaiian Hot Dog

Pineapple, red onion, fresh coriander, and spicy mayo

American Hot Hog

Baked beans, caramelised onions, mustard, and ketchup



American Grab & Go Stall

per 100 guests

€1280.00 Exc. VAT | **€1510.60**

Additional guests €10.80 per person Exc. VAT

A casual yet indulgent American-style street food station featuring classic handheld favourites, served fresh, hot, and ready to enjoy.

BBQ Pulled Pork Buns

Soft buns filled with slow-cooked pulled pork and rich BBQ sauce

Corn Dogs with Honey Mustard Sauce

Golden-battered hot dogs served with a sweet and tangy honey mustard dip

Angus Beef & Bacon Burgers

Juicy Angus beef patties layered with crispy bacon in soft burger buns

Hot Dogs with Mustard & Caramelised Onions

Classic hot dogs topped with tangy mustard and sweet caramelised onions

Potato Chips

Crispy golden chips served fresh and lightly seasoned

Ketchup & Sauces

A selection of classic dipping sauces and condiments



Carvery Station – Rack of Beef per 100 guests

€1325.00 Exc. VAT | €1563.50

Additional guests €12.25 per person Exc. VAT

A traditional carving station featuring premium roasted meats and classic accompaniments, served fresh by our chefs.

Whole Poached Norwegian Salmon

Delicately poached salmon served with a fresh lemon and dill dressing

Roasted Leg of Pork

Slow-roasted pork served with classic apple sauce

Rock Salt & Crushed Black Pepper Rib of Beef

Roasted rib of beef finished with Jack Daniel's BBQ sauce

Baked Potatoes with Garlic & Thyme

Oven-roasted potatoes infused with garlic and fresh herbs

Mediterranean Grilled Vegetables

Seasonal vegetables grilled and lightly seasoned

Fresh Green Salad – Crisp mixed salad selection

Served with Maltese bread, assorted dressings, and traditional accompaniments



Carvery Station – Suckling Pork

per 100 guests

€1325.00 Exc. VAT | €1563.50

Additional guests €12.25 per person Exc. VAT

A generous and indulgent carvery display, showcasing premium roasts and refined accompaniments, freshly carved and presented by our chefs for a true live-dining experience.

Whole Poached Norwegian Salmon

Poached with precision and served with a delicate lemon and dill dressing

Chicken Breast Escalope with Lemon Sauce

Tender chicken escalope lightly pan-seared and finished with a silky citrus lemon sauce

Roasted Suckling Pig

Traditionally slow-roasted whole suckling pig, carved to order and served with a tangy, flavour-rich sauce

Baked Potatoes with Garlic & Rosemary

Golden roasted potatoes infused with aromatic herbs and garlic

Mediterranean Couscous

Light, fragrant couscous blended with sun-ripened Mediterranean vegetables

Stir-Fried Seasonal Vegetables

Crisp, vibrant vegetables wok-tossed to retain freshness and natural flavour

Fresh Green Salad Selection

A refined assortment of seasonal greens, freshly prepared

Served with artisan Maltese bread, a selection of premium dressings, and classic accompaniments



Traditional BBQ Station per 100 guests

€1180.00 Exc. VAT | **€1392.40**
Additional guests €10.70 per person Exc. VAT

A classic open-flame BBQ station featuring a generous selection of grilled favourites, served hot off the grill alongside fresh salads and traditional accompaniments.

Pink Sausages

Classic BBQ sausages grilled until perfectly browned and juicy

Spicy Chicken Winglets

Flame-grilled chicken wings marinated in a mildly spicy glaze

Sticky Pork Ribs

Slow-cooked ribs finished with a rich, sticky BBQ glaze

Marinated Beef Ribeye

Tender beef ribeye slices marinated and grilled over open heat

Rice Salad

Light, seasoned rice salad with fresh vegetables and herbs

Potato Salad with Bacon & Gherkins

Creamy potato salad with smoky bacon and tangy gherkins

Couscous Salad

Fresh couscous mixed with Mediterranean vegetables and herbs

Coleslaw with Apple & Walnuts

Crisp slaw with a sweet crunch of apple and toasted walnuts

Selection of Sauces

A variety of classic BBQ and dipping sauces





Kebab BBQ Station per 100 guests

€1195.00 Exc. VAT | **€1410.10**

Additional guests €10.90 per person Exc. VAT

A vibrant live BBQ station offering a choice of flame-grilled kebabs, freshly cooked to order and served with a selection of hearty salads, sauces, and accompaniments.

Tandoori Marinated Chicken Kebab Stick

Chicken marinated in aromatic tandoori spices and grilled over open heat

Rock Salt & Pepper Beef Kebab Stick

Tender beef skewers seasoned with rock salt and cracked black pepper

Homemade Fruity Barbecue Sauce

A sweet and tangy house-made BBQ sauce

Potato Salad with Bacon & Gherkins

Creamy potato salad with smoky bacon and tangy gherkins

Couscous Salad

Light couscous mixed with fresh herbs and vegetables

Coleslaw with Apple & Walnuts

Crisp slaw with a sweet crunch of apple and toasted walnuts

Selection of Sauces

A variety of classic and signature dipping sauces



A Taste of Malta

per 100 guests

€1050.00 Exc. VAT | **€1239.00**
Additional guests €9.40 per person Exc. VAT

A beautifully curated celebration of Maltese culinary heritage, showcasing traditional flavours, rustic preparations, and authentic island-inspired dishes presented in a generous sharing-style station.

Goat's Cheese, Bigilla & Aioli Dips

A trio of locally inspired dips, rich and creamy, served with rustic Mediterranean character

Marinated Octopus Salad

Tender octopus marinated with garlic, extra virgin olive oil, and fresh herbs

Maltese Sausage, Sundried Tomatoes & Aubergine Pasta Salad

A hearty pasta salad combining traditional Maltese sausage with sun-dried tomatoes and aubergine

Fried Rabbit with Garlic, Wild Thyme & White Wine

A traditional Maltese classic, slow-cooked and infused with aromatic herbs and white wine

Traditional Beef Olives

Slow-braised beef rolls in a rich tomato and vegetable sauce

Roasted Maltese Potatoes with Onion & Fennel Seeds

Golden roasted potatoes seasoned with onion and fragrant fennel seeds

Giardiniera, Stuffed Olives & Capers

A selection of pickled Mediterranean vegetables and classic antipasti elements

Served with Galletti and Ftira bread wedges



Maltese Back in Time Stall

per 100 guests

€1120.00 Exc. VAT | €1321.60
Additional guests €9.20 per person Exc. VAT

A nostalgic journey through traditional Maltese street food and home-style favourites, celebrating authentic flavours and cherished local recipes presented in a rustic sharing-style station.

Ftira biz-Zejt

Traditional Maltese ftira drizzled with olive oil and layered with classic Mediterranean fillings

Timpana

Baked pasta encased in pastry, rich and hearty in true Maltese tradition

Pastizzi (Cheese & Pea Cakes)

Flaky pastry parcels filled with ricotta cheese or seasoned peas

Quiche Lorraine

Classic savoury tart filled with bacon and creamy custard filling

Stuffat tal-Kirxa (Tripe Stew)

Traditional slow-cooked Maltese tripe stew, rich in heritage and flavour

Sausage Rolls with Cocktail Sausage

Golden pastry rolls filled with savoury sausage

Fwid bil-Bacon (Angels on Horseback)

Bacon-wrapped savoury bites inspired by traditional Maltese appetisers

Pizza bit-Tuna, Incova u Bajd Molli

Traditional Maltese-style pizza topped with tuna, anchovies, and soft egg

Balbuljata bil-ħobż

Rustic Maltese scrambled egg dish served with bread





Indian Stall per 100 guests

€850.00 Exc. VAT | **€1023.20**

Additional guests €7.50 per person Exc. VAT

A fragrant and flavour-rich Indian station featuring traditional curries, aromatic rice dishes, and freshly baked breads, prepared with authentic spices and served as a complete culinary experience.

Chicken Biryani

Slow-cooked chicken layered with fragrant basmati rice, vegetables, and aromatic spices

Lamb Korma

Tender boneless lamb cooked in a rich, creamy cashew-based sauce infused with traditional Indian spices

Beef Madras

Slow-cooked beef in a tangy coconut-based sauce with bold Madras spices

Vegetable Pakora

Lightly spiced mixed vegetables coated in a crisp, golden batter

Jeera Rice

Fragrant basmati rice flavoured with cumin seeds

Garlic Naan

Soft traditional Indian flatbread brushed with garlic and baked until warm and fluffy



Chinese Stall

per 100 guests

€910.00 Exc. VAT | €1073.80

Additional guests €8.10 per person Exc. VAT

A vibrant live-style station inspired by classic Chinese flavours, featuring aromatic stir-fries, crisp textures, and signature sweet and savoury dishes, freshly prepared and served for an authentic experience.

Crispy Beef Stir-Fry

Tender strips of beef, wok-fried until crisp and coated in a rich, savoury sauce

Fried Noodles with Vegetables

Stir-fried noodles tossed with fresh seasonal vegetables in a light soy seasoning

Peking Duck in Pancakes with Hoisin Sauce

Succulent duck served with soft pancakes, cucumber, and hoisin sauce for traditional assembly

Sweet & Sour Pork

Golden-fried pork pieces glazed in a vibrant sweet and tangy sauce

Vegetable Spring Rolls

Crisp pastry rolls filled with seasoned vegetables, served golden and fresh

Wok-Fried Chicken with Cashew Nuts

Tender chicken stir-fried with roasted cashews in a savoury sauce

Prawn Crackers

Light and crispy crackers served as a classic accompaniment
Served with a selection of traditional Chinese sauces and dips



Pinoy Station per 100 guests

€1350.00 Exc. VAT | **€1593.00**

Additional guests €12.50 per person Exc. VAT

A vibrant celebration of Filipino cuisine, offering a rich blend of savoury, sweet, and tangy flavours, prepared in traditional style and served as a generous sharing station.

Pork Spring Rolls (Lumpia)

Crispy golden spring rolls filled with seasoned pork, served with a light vinegar-soy dipping sauce

Chicken Adobo

A classic Filipino dish of chicken slow-cooked in soy sauce, vinegar, and aromatic spices

Filipino Spaghetti

Sweet-style spaghetti in a rich tomato sauce with a distinctly Filipino twist

Lechon Kawali

Crispy deep-fried pork belly, golden on the outside and tender within

Longanisa Sausage

Traditional Filipino sausages with a slightly sweet and garlicky flavour

Shrimp & Fish Sinigang

A comforting tamarind-based soup with shrimp, fish, and fresh vegetables

Pancit Noodles

Stir-fried noodles with pork and savoury sauce, a staple Filipino celebration dish

Jasmine Rice

Fragrant steamed rice served as a traditional accompaniment





Ice-Cream Cart per 100 guests

€275.00 Exc. VAT | €472.00

A charming live dessert station offering a selection of homemade ice creams, served fresh with a variety of toppings for a fully customisable treat.

Selection of 5 homemade ice cream flavours
Assorted toppings including sauces, sprinkles,
and crunchy garnishes

Apple Crumble Pie & Ice-Cream Station per 100 guests

€530.00 Exc. VAT | €625.00

Additional guests €4.00 per person Exc. VAT

A comforting dessert station combining warm homestyle baking with artisan ice creams, served fresh for a rich and indulgent finish.

Warm Apple Crumble Pie

Freshly baked apple crumble served warm
with a golden, buttery topping

Hot Custard Sauce

Smooth vanilla custard served warm for pouring

White Chocolate & Pistachio Ice Cream

Creamy ice cream with sweet white chocolate
and nutty pistachio notes

Cinnamon Crunch Ice Cream

Spiced cinnamon ice cream with a crisp, crunchy texture

Donut Board per 100 guests

€95.00 Exc. VAT | €112.10

A visually striking donut display featuring an assortment of freshly prepared donuts, presented as a sharing-style sweet station.

Pancake & Waffle Station per 100 guests

€775.00 Exc. VAT | €914.50

Additional guests €5.25 per person Exc. VAT

A live dessert station serving freshly made American-style pancakes and Belgian waffles, prepared to order and finished with an indulgent selection of sweet sauces, fruits, and toppings.

Sweet Toppings

Mini marshmallows, crushed caramelised hazelnuts,
chocolate flakes, and colourful sprinkles

Fresh Fruits

Blueberries, mango, strawberries, and pineapple

Hot Chocolate Sauce

Choice of warm white or dark chocolate sauce poured fresh

American Pancakes

Soft, fluffy pancakes made fresh and served warm

Belgian Waffles

Golden waffles with a crisp exterior and light, airy centre

Toppings & Sauces

A generous selection including maple syrup, honey cream,
hazelnut spread, pistachio spread, and Biscoff spread



Sweet Treats

Camilleri Tal-Helu - Sweet Finale
per 100 guests

€770.00 Exc. VAT | €885.00

Additional guests €5.75 per person Exc. VAT

A beautifully presented dessert finale featuring an indulgent selection of pastries, chocolates, and elegant sweet bites, designed to complete the dining experience on a refined note.

Chocolate Dip

Choice of dark or white chocolate served with fresh fruit bites and marshmallows for dipping

Chocolate Truffles

A selection of rich handcrafted chocolate truffles

Doughnut Tower

A striking display of assorted mini doughnuts

French Macarons

Delicate almond meringue shells with refined fillings

French Pastries

An assortment of classic French patisserie selections

Profiterole Croque en Bouche

A traditional profiterole tower bound with caramel

Themed Fairy Cupcakes

Decorative cupcakes tailored to your event styling

Themed Cake Pops

Bite-sized cake pops with bespoke decoration

Selection of Verrines (2 varieties)

Elegant layered desserts served in individual glasses

Coffee & Petit Fours Station

€2.00 Exc. VAT | €2.36

A refined post-dessert station offering a selection of traditional sweets and elegant bite-sized delicacies, perfectly paired with freshly brewed coffee.

Almond & Cherry Macaroons

Light almond-based macaroons with delicate cherry or roasted almond

Assorted Chocolate Truffle Shells

Rich chocolate shells filled with smooth ganache centres

Camilleri Signature Ricotta Kannoli

Traditional cannoli filled with sweet ricotta cream

Local Date Rolls (Imqaret)

Classic Maltese pastry filled with spiced date paste, lightly fried and dusted





Tal-Helu Candy Bar

per setup

€375.00 Exc. VAT | **€442.50**

A vibrant and playful candy display featuring a curated selection of sweets presented in elegant jars and vases, creating a colourful and interactive dessert experience.

A variety of 10 jars and vases filled to the brim with assorted candy, with a choice of over 120 different confectionery options to personalise your selection.

Kannoli Trolley

per 100 guests

€250.00 Exc. VAT | **€295.00**

Additional guests €1.20 per person Exc. VAT

A traditional Sicilian-inspired dessert trolley offering freshly filled mini cannoli, prepared to order for a personalised sweet experience.

Mini Cannoli Selection (4 varieties)

Crispy pastry shells filled on demand

Ricotta Filling

Classic smooth ricotta cream

Pistachio Cream Filling

Nutty pistachio-infused cream

Chocolate Filling

Rich cocoa cream filling

Strawberry Chantilly

Light strawberry cream with a delicate finish





Beverage Packages

To complement our food service, we also offer a flexible beverage service.
Some brands might vary pending to market availability.

Full Open Bar at €14.50 per person Exc. VAT | €17.11 per person

The choice of beverages for the Full Open Bar is as follows:

Prosecco San Simone
Black Label Whisky, JB Whisky, Famous Grouse, Jack Daniels, Cognac, Bacardi, Rum, Martini, Port,
Jägermeister, Aperol, Campari, Vodka Smirnoff, Gordons Gin, Blue Curacao,
Malibu, Baileys, Averna, Amaretto, Limoncello,
Red, White & Rosé Wine
Cisk, Excel, Hopleaf, Heineken,
Soft Drinks, Mixers (Red Bull, Soda, Tonic, Bitter Lemon),
Juices (Orange, Pineapple),
Still & Sparkling Mineral Water.

Maximum Duration is 4 hours.

Beverage overtime rate will be charged at € 2.25 + VAT per hour per person based on 80% of booked guests.

Prices are exclusive of VAT

Clients may choose to supply their own beverages; however, a corkage fee of €300.00 will apply.



Shooter Trolley per 150 guests

€250.00 Exc. VAT | €295.00

Additional guests €0.95 per person Exc. VAT

- A - Aftershock Trolley - Aftershock black, blue & red
- B - The Bomb Trolley - Jagger Bombs & Vodka Bombs
- C - The Classic Trolley - Choose 2 - Port, Hennessy, Limoncello, Baileys, Amaretto
- D - The Tequila Trolley - Tequila, Salt & Lemon

Tanqueray GIN BAR

at €3.20 per person Exc. VAT | €3.78 per person

Price based as an addition to Full Open Bar, maximum duration: 4 hours.

*Beverage overtime rate will be charged at €1.00 + VAT
per hour per person based on 80% of booked guests.*

Malt Whisky Bar

(6 single malt) price on consumption

Part Open Bar

at €12.40 per person Exc. VAT | €14.64 per person

The choice of beverages for the Part Open Bar is as follows:

- Red, White & Rosè Wine
- Cisk, Excel, Hopleaf, Heineken
- Soft Drinks, Mixers (Red Bull, Soda, Tonic, Bitter Lemon)
- Juices (Orange, Pineapple),
- Still & Sparkling Mineral Water.

Maximum Duration is 4 hours.

Beverage overtime rate will be charged at €1.50 + VAT



OLIVE GARDENS

MDINA

Nestled beneath the magnificent Mdina Bastions, Olive Gardens is an exclusive venue operated by Camilleri Caterers, offering a unique blend of historic surroundings and contemporary event versatility.

The venue is designed to accommodate a wide range of event styles, including both standing receptions and seated dinners, with flexible configurations available across indoor and outdoor spaces.

The indoor area comfortably accommodates approximately 350 seated guests, while the combined upper and lower gardens can host over 700 standing guests, making it ideal for large-scale weddings and high-end celebrations.

	2026	2027	2028
JANUARY - MARCH			
Saturdays & Public Holidays		€ 3,000.00	€ 3,050.00
Weekdays, Sundays & Eve of Public Holidays		€ 2,400.00	€ 2,450.00
APRIL - JULY			
Saturdays & Public Holidays	€ 4,950.00	€ 5,000.00	€ 5,050.00
Weekdays, Sundays & Eve of Public Holidays	€ 4,400.00	€ 4,450.00	€ 4,500.00
AUGUST - OCTOBER			
Saturdays & Public Holidays	€ 4,150.00	€ 4,200.00	€ 4,250.00
Weekdays, Sundays & Eve of Public Holidays	€ 3,750.00	€ 3,800.00	€ 3,850.00
NOVEMBER - DECEMBER			
Saturdays & Public Holidays	€ 2,950.00	€ 3,000.00	€ 3,050.00
Weekdays, Sundays & Eve of Public Holidays	€ 2,550.00	€ 2,600.00	€ 2,650.00

Prices are exclusive of VAT



Rates include **10 hours use of venue**, commencing either two hours prior to Mass or three hours prior to ceremony. The exact start time will depend on the requirements of the event and setup schedule. **A complimentary one-hour setup period** is included prior to the commencement of service.

An **additional charge of €250.00 + VAT per hour** will apply should the 10-hour period be exceeded, continuing until full dismantling is completed.

Decorative Packages – Olive Gardens (Optional)

A selection of bespoke decorative enhancements is available to elevate the atmosphere of our exclusive Olive Gardens venue.

Main Decorative Package – €300.00 +VAT

Includes elegant enhancement of the garden area featuring a variety of bistro tables and seating arrangements. Cushions are placed along the garden walls, complemented by feature lighting, decorative lanterns of varying sizes, draped bar styling, and candle-lit vases to create a warm, romantic ambience.

Pool Area Enhancement (Add-on) – €350.00 +VAT

Includes enhancement of the pool surroundings in addition to the main decorative package, further elevating the overall aesthetic of the venue.

Full Decorative Package

Enhancement of both the pool area and the romantic courtyard. *Price available on request.*

Outside Catering

Our outside catering services extend to venues such as:

Alfa Gardens, Castello Dei Baroni, Cottage Gardens, Club House at Gianpula, Eden Lodge, MonteKristo Estates, Razzett l-Abjad, Torre Paulina, Villa Bighi, The Ivory Suite at Maxtura Gozo, Fort St Angelo, Fort St Elmo, Fort St Andrew, Gardjola Gardens, Gigantija Temples, Haġar Qim's Ochre Hall, Inquisitors Palace, Malta Maritime Museum, National Museum of Archaeology, Tarxien Temples and more.

You may contact our Sales Team to enquire about any of the above venues.



Terms and Conditions

Contracting Parties

Camilleri Caterers shall recognise the client as a single legal contracting party. Any communication received from one or more authorised representatives of the client shall be deemed binding and sufficient for the execution of the agreement.

Minimum Numbers & Basis of Contract

All wedding brochure pricing is strictly based on **a minimum of 150 guests**, unless otherwise stated in writing by Camilleri Caterers. Events below this threshold are subject to revised quotation. All services are based on a **stand-up reception format**, unless expressly agreed otherwise in writing.

Price Validity & Adjustments

All prices are valid **for events held in 2026 and 2027**. Camilleri Caterers reserves the right to amend pricing should there be increases in supplier costs, taxation, inflation, or operational expenses. Any such adjustments shall be communicated to the client and shall form part of the contract and be payable by the client.

Food Safety & Dietary Requirements

All food may contain or come into contact with allergens. While vegetarian, vegan, gluten-free, and lactose-free menus may be provided upon prior written request, Camilleri Caterers does not accept liability for allergen contamination, and **nut-free requirements cannot be guaranteed or accommodated**. No dietary changes or special requests will be accepted on the day of the event.

Working Hours & Overtime

Included staffing costs cover a maximum of **seven (7) hours per staff member**, commencing two (2) hours prior to Mass or three (3) hours prior to civil ceremony. Any additional hours, or part thereof, shall be charged at **€10.50 + VAT per hour per staff member**. Overtime shall commence immediately after the contracted service period and shall continue until full dismantling and site clearance is completed. Additional staffing or service requirements (including but not limited to additional bars, stations, or complex logistical requirements) shall incur supplementary charges.

Tasting Policy

A complimentary tasting for **two (2) persons** shall be provided upon request, subject to availability, and must be scheduled no later than **12 weeks prior to the event date**.

Exclusivity of Services

By entering into this agreement, the client agrees that **all catering services for the event shall be exclusively provided by Camilleri Caterers**, and no external food or beverage services shall be permitted unless expressly authorised in writing.





Final Numbers & Confirmation Deadline

All guest numbers must be confirmed in writing no later than **six (6) weeks prior to the event date**. These numbers shall be deemed final and binding for billing purposes.

Contract Formation & Acceptance

Upon written confirmation of acceptance of any quotation or estimate, a legally binding contract shall be deemed to exist between Camilleri Caterers and the client. From this point forward, these Terms & Conditions shall apply in full force and effect. It is the client's responsibility to ensure full understanding of these terms prior to confirmation.

Payment Terms & Default

Upon confirmation, a non-refundable booking fee of **€1,500.00** shall be payable. A further payment of **65% of the remaining balance** shall be due no later than **six (6) weeks prior to the event date**. The final balance, including any additional charges incurred, shall be invoiced after the event and must be settled within **seven (7) days** of invoice date. Any overdue amounts shall accrue interest at a rate of **8% per annum or the maximum legal rate permitted by Maltese law, whichever is higher**, from the date payment becomes overdue until settlement in full.





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