



C. Camilleri & Sons Ltd is the first official sweets importer in Malta, established in 1843.

Eventually C. Camilleri & Sons (Catering) Ltd was introduced in 1983 and is now known, besides sweet pastries, to cater for all type of events, private parties, weddings, corporate events, launches and seminars. Camilleri Catering has a reputation for coordinating dream Weddings and other elegant Events.

With inspirational ideas and a fantastic team who have helped to organise events for all tastes and pockets, we will help you plan your event just the way you want it. From casual to formal, standing to seated, we have the ability to understand your requirements and can be trusted to bring together all the elements necessary for a memorable event.

The company is also the exclusive caterer at the Olive Gardens, Mdina and also offers outside catering services in independently owned venues providing customized catering solutions. Delivered by trained, polite and smartly groomed staff, the company's service complements the excellent food.



#### Menu C1

€ 15.00 per person (excl. of VAT)

#### COLD CANAPÉS

Caprese Skewers (V)

Club Sandwiches (V) / (M)

Goats' Cheese & Sundried Tomato Mini Tartlets (V)

Falafel Bite with Feta Cheese Frosting (V)

Hoisin Duck Confit Crepes (M)

Paprika Dusted Shrimp & Caviar Barquettes (F)

#### **HOT SELECTIONS**

**BBQ Pulled Pork Buns (M)** 

Beef Skewers with Satay Sauce (M)

Bolognese Lasagne Stick (M)

Camembert Doughnut with Cranberry Sauce (V)

Chicken Curry Criss Cross Pastries (M)

Fagottini Tartufo Nero (V)

Hot & Spicy Chicken Fillet Slider w/ Gherkin Relish (F)

Maltese Sausage Mini Burger (M)

Pork Kebab with Turmeric Thai Dipping (M)

#### **DESSERT**

Salted Caramel & Peanut Mousse

#### Menu C2

€ 18.55 per person (excl. of VAT)

#### **COLD CANAPÉS**

Black Brioche with Smoked Salmon, Chives & Cream (F)

Caprese Skewers (V)

Club Sandwiches (V) / (M)

Paprika Dusted Shrimp & Caviar Barquettes (F)

Slow Cooked Pork in Cranberry Drizzle Open Bread (M)

#### **HOT SELECTIONS**

Bolognese Lasagne Stick (M)

Camembert Doughnut with Cranberry Sauce (V)

Crab Delight (F)

Chicken & Sweet Pepper Pinwheels (M)

Duck Spring Rolls w/ Hoisin Sauce (M)

Fillet of Beef Wellington (M)

Lamb Koftas with Harissa Yogurt Sauce (M)

Polenta al Tartufo Kebab with Black Bean Sauce (V)

Spada & Lime Stick (F)

Sweet Potato & Pumpkin Mini Quiche (V)

Tomato & Bufolla Pizza Swirl (V)

#### **DESSERT**

Assorted French Pastries Liquor Chocolate Shots





# **Corporate Tea Menu**

€ 10.90 per person (excl. of VAT)

#### **COLD CANAPÉS**

Assorted Mini Tartlets (V / M)
Club Sandwiches (V / M)
Savoury Muffins with Herbed Feta Frosting (V)
Salmon Strudel (F)

#### **HOT SELECTIONS**

Camembert Doughnut with Cranberry Sauce (V)
Chicken Mango Savoury Croissant (M)
Sweet Potato & Pumpkin Mini Quiche (V)
Traditional Cheese & Pea Cakes (V)
Zucchini & Gamberetti Stick (V)

Scones with Clotted Cream, Strawberry Jam & Irish Butter

#### **DESSERT**

Decorative Doughnuts French Macaroons Pistachio & Blueberry Cheesecake





# AT)

# **Plated Menu 1**

€ 49.50 per person (excl. of VAT)

#### **Amuse Bouche**

**Brown Lentil & Pancetta Soup** 

#### **Starter**

Baked Spinach & Ricotta Riccole, Guanciale Lardon tossed in Fresh Cream and Crushed Black Pepper on Tomato Jam

#### **Main Course**

Steamed & Roasted Chicken Thigh Involtini filled with Sundried Tomatoes, Prune and Walnut Goat Cheese, Pea Potato Puree, Vegetable Ratatouille, Caramelized Shallot with Porcini Jus

#### **Dessert**

White Chocolate & Strawberry Mousse Delice

**Coffee & Petit Fours** 

# Plated Menu 2

€ 54.00 per person (excl. of VAT)

#### **Amuse Bouche**

Cream of Carrot & Butternut Squash

#### Starter

Porcini Mushrooms Risotto Perfumed with Tartufo Bianco, Parmesan Shavings, Rucola and Drizzled with Olive Oil

#### **Main Course**

Garlic & Mustard Brushed, Twice Cooked Pork Fillet, Crispy Bacon, Maltese Sausage & Apple Relish, Sweet Potato Cake and Vegetable Bouquet

#### **Dessert**

Duo of Chocolate & Red Fruits Ice Cream Heaven

**Coffee & Petit Fours** 



<sup>\*</sup>Price includes staff cost, service and logistics.

<sup>\*</sup>Price based on a minimum of 50 guests.

<sup>\*</sup>Other dietary requirements available on request and might incur a supplement.

# **Plated Menu 3**

€60.00 per person (excl. of VAT)

#### **Amuse Bouche**

Cream of Carrot & Butternut Squash

#### **Starter**

Pumpkin Ravioli Cognac Flamed tossed in Sage Cream Sauce, Finished with Cherry Tomatoes and Toasted Pine Nuts

#### **Main Course**

Baked Brown Meager Fillet on Olive Crushed Potatoes, Green Asparagus and Red Capsicum Coulis

#### **Dessert**

Duo of Chocolate & Red Fruits Ice Cream Heaven

#### **Coffee & Petit Fours**

# Plated Menu 4

€64.50 per person (excl. of VAT)

#### **Amuse Bouche**

Shellfish Bisque

#### Starter

Pumpkin Ravioli Cognac Flamed tossed in Sage Cream Sauce, Finished with Cherry Tomatoes and Toasted Pine Nuts

#### **Main Course**

Pan Seared Fillet of Beef on Creamed Leeks, Dauphinoise Potatoes, Toasted Baby Vegetables wrapped in Speck, Rucola with Smoked Paprika Butter

#### **Dessert**

Raspberry & Passionfruit Temptation with Pistachio Ice Cream

#### **Coffee & Petit Fours**



<sup>\*</sup>Price includes staff cost, service and logistics.

<sup>\*</sup>Price based on a minimum of 50 guests.

<sup>\*</sup>Other dietary requirements available on request and might incur a supplement.

# /AT)

# **Plated Menu 5**

€65.50 per person (excl. of VAT)

#### **Amuse Bouche**

Shellfish Bisque

#### Starter

Warm Peppered Buffola Mozzarella wrapped in Prosciutto Crudo, with Baby Spinach, Plum Tomato and Fig Salad, Drizzled with Dijon Mustard Dressing

#### **Main Course**

Duo of Lamb, Herb Crusted Best End Lamb Rack and Mediterranean Stew Open Pie, Spinach Potato Cream, Honey Toasted Carrot Baton and Rosemary Reduction

#### **Dessert**

Raspberry & Passionfruit Temptation with Pistachio Ice Cream

#### **Coffee & Petit Fours**

# Plated Menu 6

€68.00 per person (excl. of VAT)

#### **Amuse Bouche**

**Brown Lentil & Pancetta Soup** 

#### Starter

Herb Focaccia Pillow, Smoked Salmon Cheese Surprise, Minty Tail of Prawn, Marinated Octopus, Candied Olives & Artichoke, Quail Egg with Honey Citrus Dressing

#### **Main Course**

Pan Seared Fillet of Beef on Creamed Leeks, Dauphinoise Potatoes, Toasted Baby Vegetables wrapped in Speck, Rucola with Smoked Paprika Butter

#### **Dessert**

White Chocolate & Strawberry Mousse Delice

#### **Coffee & Petit Fours**



<sup>\*</sup>Price includes staff cost, service and logistics.

<sup>\*</sup>Price based on a minimum of 50 guests.

<sup>\*</sup>Other dietary requirements available on request and might incur a supplement.



# **Buffet Menu 1**

€ 35.00 per person

# **Antipasti**

Bigilla and Galetti
Giardiniera
Maltese Gbejna Selection
Noodle Salad
Potato and Bacon Salad
Salumi Board
Three Selection of Dressings
Tomatoes, Cucumber & Onion Salad
Tuna Rice with Corn and Olives

# Soup

Smoked Ham and Garden Peas Smoothened with Cream

#### **Pasta**

Penne with Beef Ragout, Tomatoes and Herbs Rikotta Spinach Ravioli with Walnut and Pesto Cream Stuffed Grouper Fillets with Spinach, Shrimp, Mussels and Caper Veloute

Fennel and Sage Rubbed Pork Steaks, Onion and Red Wine Gravy

Honey Mustard Roasted Chicken Drumsticks with Pepper and Tomato Coulis

Baked Vegetable Mousakka Boulangerie Potatoes Bouquetiere of Fresh Vegetables Rice Pilaf Ratatouille

# **Sweets**

Apple Crumble
Chocolate Delight
Fresh Fruit Cuts
Lemon Meringue
Pistachio Macaroons
Strawberry Mille Foglie



Main

<sup>\*</sup>Staff cost, service & logistics and 18% VAT will be quoted accordingly

<sup>\*</sup>Price based on a minimum of 50 guests

<sup>\*</sup>Other dietary requirements available on request and incurs a supplement

# **Buffet Menu 2**

€ 47.00 per person

# **Antipasti**

Array of Natural Vegetable Produce
Caesar Salad
Crispy Beef Asian Noodles
Octopus, Shellfish and Smoked Salmon Display
Pasta with Aubergines Agro Dolce and Maltese Sausage
Rice Salad with Tuna, Sweet Corn and Olives
Selection of Charcuterie, Bigilla, Hummus and Galetti

# Soup

Ginger Infused Carrot and Coconut Milk with Parmesan and Croutons

#### **Pasta**

Shellfish Paella with Chicken, Chorizo and Peppers

Fresh Meat Tortellini with Pancetta, Porcini Mushrooms and Pumpkin Veloute



#### Main

Marinated Fillet of Salmon with Ginger, Garlic, Soy, Oyster and Orange Juice with Honey Lime Dressing

Thyme Paprika Grilled Chicken Breast, Sweet Peppers, Leeks and Mushroom Sauce

Braised Cheek of Pork with Carrots and Peas in Tomato and Merlot Gravy

Spice Rub Rib of Beef Carvery, Pan Jus

Roast Potatoes Saffron & Lemon Scented Rice Stir-fry Vegetables Spinach and Feta Philo Spirals

# **Sweets**

Almond Tart topped with Fresh Fruits Banoffee Caramel & Chocolate Choux Fresh Fruit Cuts Mini Cassatta Siciliana Passionfruit Cheese Cake



<sup>\*</sup>Staff cost, service & logistics and 18% VAT will be quoted accordingly

<sup>\*</sup>Price based on a minimum of 50 guests

<sup>\*</sup>Other dietary requirements available on request and incurs a supplement



# **Cakes**

Decorative Cakes are made to accommodate clients' preferences.

The below prices represent our standard cake design. Decorations and shape variations depend purely on taste and can be accommodated on request. Price will vary accordingly.



# Rich Chocolate, Red Velvet, Vanilla, Marble, Carrot or Lemon:

€45.00	D20cm; H8cm	up to 15 pax
€65.00	D28cm; H8cm	up to 25 pax
€85.00	D36cm; H8cm	up to 40 pax

# **Pure Almond or Chocolate Hazelnut:**

€60.00	D20cm; H8cm	up to 15 pax
€80.00	D28cm; H8cm	up to 25 pax
€120.00	D36cm; H8cm	up to 40 pax



<sup>\*</sup>Price exclude VAT

# **Sweet Treats**

#### **Coffee & Petit Fours Station**

€ 2.95 per person

Coffee

Almond & Cherry Macaroons
Baileys Profiteroles
Camilleri Signature Ricotta Kannoli
Chocolate Liqueur Shots
Local Date Rolls

#### **French Pastries**

€ 1.10 Bailey's and Frangipan Tart, Bubble Gum Delice, Cappucino Shot, Chocolate Orange, Double Chocolate Cherry Royale, Double Chocolate Cherry Royale,

€ 1.10 Bailey's Profiterole

€ 1.25 Maple Syrup & Blueberry Pan Cakes

#### Ice-Cream

€ 1.00 Fresh Fruit & Ice-Cream
€ 1.25 Ice-Cream Wafer Biscuit
€ 0.80 Ice-Cream Profiterole
€ 1.00 Trio of Ice-Cream Sundae



#### **Verrine Selection**

€ 1.25 per person

Blueberry Panna Cotta
Coffee Panna Cotta Yogurt Cream
Double Chocolate & Salted Caramel Panna Cotta
Lime, Forest Fruit & White Chocolate Verrine
Passion Fruit & Marshmallow Mousse
Pistachio, White Chocolate & Cherry Mousse

# **Liquor Chocolate Shots**

€ 1.10 per person

Amaretto, Bailey's, Jack Daniel's Whiskey, Tia Maria

#### **Truffles**

€ 0.75 Dark Orange Choco€ 0.75 Lemon White Choco€ 0.75 Milk Chocolate Crouquant



<sup>\*</sup>Subject to a minimum of 50 guests

<sup>\*</sup>Price exclude VAT





# **Welcome Drink**

**Glass of Prosecco** 

€ 2.20 per person

**Glass of Aperol Spritz** 

€ 5.00 per person

Part-Open Bar (1 hour duration)

€ 5.00 per person

Wines, Beers, Water & Soft Drinks

# Wine Option 1

€ 6.00 per person

Half Bottle of House Wine and Still or Sparkling Water

# Wine Option 2

€10.00 per person (2 1/2 hour duration)

Free flowing House Wine & Still or Sparkling Water 1 glass of Prosecco

# **Tanqueray Gin Bar**

€5.95 per person (5-hour duration)

\*in addition to Full Open Bar

# **Malt Whisky Bar**

(6 Single Malt) Price on Consumption





# **Full Open Bar**

€20.00 per person (5-hour duration)

The choice of beverages are as follows:

Black Label Whisky, JB Whisky, Famous Grouse Whisky, Jack Daniels Whiskey, Bacardi Rum, Martini Vermouth, Aperol, Campari, Smirnoff Vodka, Gordons Gin, Malibu, Limoncello, Amaretto, Bacardi Port, Averna, Jägermeister

Red Wine, White Wine and Rosé Prosecco

Cisk Lager, Cisk Excel, Heineken and Hopleaf

Soft Drinks, Mixers, Juices, Red Bull, Still & Sparkling Mineral Water

The Provision of Beverage is exclusive to Camilleri Catering when hosting a banquet event at Olive Gardens.



<sup>\*\*</sup>Bartender/s, ice and all necessary barware will be provided for this option.

<sup>\*\*</sup>Cocktail bars will be quoted separately should clients request this service.

<sup>\*\*</sup>Beverage Overtime is charged at € 1.50 per person, per hour at the lapse of 5 hours. Charges shall be based on the number of invited guests and not on the remaining number of guests.



# **Rentals**

# **Seating Arrangement:**

€ 55.00
1 Table (D180cm) & 8 Chairs dressed in White Linen
€ 30.00
1 Table (D95cm) & 4 Chairs dressed in White Linen
€ 28.00
1 Table (D80cm) & 3 Chairs dressed in White Linen

# **Tableware:**

€ 20.00	Round Table (180cm) dressed in White Linen
€ 15.00	Round Table (120cm) dressed in White Linen
€ 12.00	Round Table (95cm) dressed in White Linen
€ 20.00	Bistro Table dressed in White Linen & White Sash

# **Chairs:**

€ 4.50	Chair dressed in White Linen & White Sash
€ 1.00	White Resin Foldable Chair

# Setup:

€ 50.00	Rectangular Table (150 -250cm length) dressed in White Linen including Barware
	(ice bucket, tongs, glassware, ice & storage)
€ 35.00	Rectangular Table (150 -250cm length) dressed in White Linen including Coffee Pots,
	Milk Jugs & Crockery (cups, saucers & teaspoons)

## Glassware:

5.00	Wine Glass (x25 units)
7.50	Hi Ball (x36 units)
7.50	Low Ball (x36 units)
0.00	Flute (x49 units)

# **Decorative:**

€ 7.50	Standing Lantern (H45cm)
€ 2.50	Hanging Lantern (H20cm)
€ 5.00	Vase (large)
€ 3.50	Vase (small)



## **Terms & Conditions**

# Catering

- 1. All Prices quoted are exclusive of VAT, which shall be stipulated by law and applicable on the day of event.
- 2. Service staff is included in the Price of the Menus, (excluding Buffet Menus) for duration of 5 hours, starting from guests' time of arrival or as required. Following this shift, overtime is charged at the rate of €10.50 per hour per member of staff for any additional hours or part thereof.

Overtime charges shall apply beyond the departure of the last guest and shall continue to apply until all dismantling is final. The personnel quoted for within the menu are based on standard event requirements. For any additional services requested, such as additional bars, supplementary food items and complex venue conditions amongst other reasons, such may need to be revised.

- 3. Prices quoted in this catalogue are applicable for the years 2022 and 2023. Set menu prices are fixed and based on the selection of each dish. Alternative options are available on request and might incur an additional charge. It is possible to choose between main courses up to a maximum of 2 options however choices are restricted to the main course only. In the case of multiple main course dishes, a pre-order is required 2 weeks prior to event while no changes can be done on the day. It is the responsibility of the client to ensure that the choice matches the pre-order provided and seating plan.
- 4. An additional fee of €300 + VAT shall apply when catering in venues other than Olive Gardens. Such, for the provision of warmers, fryers, refrigeration and any other catering equipment required over and above what is available at the given venue. In the case of venues or public areas with no available facilities, an outside catering fee shall be quoted independently subject to the equipment and services required for the event. It is also the client's responsibility with such venues, to provide a marquee, lighting & other electrical requirements as well as the provision of fresh potable water, in line with health & safety regulations as set out by law. This cost shall be borne by the client
- 5. Soft furnishings, décor items and/or additional equipment may be hired at an additional charge. Provision of such equipment is subject to availability.
- 6. Food served at the event may contain allergens. Vegetarian, vegan, gluten free and lactose free menus can be accommodated on pre-order; however, we are not able to cater for persons with nut allergies. The company shall also refuse to cater for any allergies on demand during the event. Menu, setup and number of guests are to be finalised not later than four (4) weeks before the event. Further changes cannot be guaranteed. Quotations are valid for 1 month. A booking shall be deemed valid and guaranteed against a booking sale.
- 7. The client agrees to procure all catering requirements for the event exclusively from Camilleri Catering. Under no circumstance shall any genre of food be displayed or served during an event other than that provided by Camilleri Catering. In default of such, the client shall hold harmless and indemnify Camilleri Catering against any claim, damage or loss arising from the service of catering supplied by third parties.
- 8. Payment Terms:
- On confirmation, a deposit of €1500 is required
- A prepayment of 80% on the remaining amount shall be settled no later than 2 weeks prior to the event.
- The balance outstanding on invoice issued by the Company to the Client regarding the actual value of the order, plus any additional charges, shall be remitted by the Client to the Company within the following working day of event. Interest at the rate of 8% per annum, or any higher rate of interest allowed by Law from time to time, shall become due by the Client to the Company on any balance which remains unpaid after the lapse of 30 days from the date of event.
- 9. Booking Sale is not refundable for any reason.

# **Terms & Conditions**

# **Olive Gardens**

- 1. Olive Gardens is made available to clients and their respective suppliers on the date of function from two hours prior to Mass or Ceremony. The Organizer/Planner may use this time in order to carry out any Client specifications and requests.
- 2. The Olive Gardens Venue Fee covers 5 hours of service from time of guests' arrival to the venue or as required. An overtime rate of €150.00 +VAT per hour or part thereof shall be charged if this time span is exceeded.
- 3. Prices quoted in this catalogue are applicable for the years 2022 and 2023.
- 4. If the number of guests exceed 100, it is required by law to have a Police Constable or Security Officer present during the event. Recruitment of such is organized by the Company, yet the additional charges are borne by the Client (approximately €26+VAT per hour).
- 5. Music can be played during the event. This is to be controlled as per conditions laid out by law. Should the Company suffer any prosecution, charge, multa or ammenda for reasons attributable to the clients, then in such case the clients shall indemnify the company for any damage suffered by the Company or any of its Directors.
- 6. The use of confetti is allowed on the premises, with the exception of bright coloured party confetti as well as spray cans and poppers and other contraptions that may be hazardous or damaging to the property. The use of confetti however is not allowed at the pool area. The use of Chinese Lanterns is prohibited.
- 7. No fireworks of any kind are allowed to be let off within the Property perimeter.
- 8. Clients will be held responsible for any damage, to the property and/or contents, incurred as a result of incidents during functions or resulting from negligence from the Client or any one of the guests or persons employed by the Client. Clients remain liable in damages incurred by the Company if these conditions are in fringed. Any breakages will be invoiced accordingly.
- 9. Smoking is strictly prohibited inside the venue as stipulated by Law. It is only permitted outdoors.
- 10. On the day of event, the Company will provide a Changing Room and a Store Room. The Client is, however, responsible for the goods left in these room. It is important that all belongings are removed immediately after the event. The Company will not be responsible for any flowers or other items including personal belongings left behind after the event at the Premises.
- 11. The Venue is equipped with a generator to be used only in case of failure of government supply.
- 12. Catering & Beverage supply is restricted to C. Camilleri & Sons (Catering) Ltd. at Olive Gardens.



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