

Destination Weddings

MADE PERFECT WITH
Camilleri Catering





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, product 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 Weddings for all tastes and pockets, we will help you plan your day 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.



Welcome Canapés

Option 1 - Selection of 5 Canapés

€ 5.50 per person

- Chicken, Caper & Tarragon Mousse Blinis (M)
- Club Sandwiches (V) / (M)
- Goats' Cheese & Sundried Tomato Mini Tartlets (V)
- Maltese Filling Panini (F)
- Paprika Dusted Shrimp & Caviar Barquettes (F)

Option 2 - Selection of 8 Canapés

€ 7.50 per person

- Asian Prawn Noodle Salad (F)
- Beef Skewers with Satay Sauce (M)
- Caprese Skewers (V)
- Chicken Mousse with Pear & Citrus Mini Tartlets (M)
- Club Sandwiches (V) / (M)
- Filo Crispy Prawn (F)
- Savoury Muffins with Smoked Salmon & Chives (F)
- Smoked Maltese Sausage in Puff Pastry (M)

Plated Menu 1

€ 49.50 per person

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 Involtoni 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

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

**Price includes staff cost, services and logistics, excluding VAT*

**Price based on a minimum of 50 guests*

**Other dietary requirements available on request and might incur a supplement*

Plated Menu 3

€ 60.00 per person

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

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

**Price includes staff cost, services and logistics, excluding VAT*

**Price based on a minimum of 50 guests*

**Other dietary requirements available on request and might incur a supplement*

Plated Menu 5

€ 65.50 per person

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 Pistacchio Ice Cream

Coffee & Petit Fours

Plated Menu 6

€ 68.00 per person

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

**Price includes staff cost, services and logistics, excluding VAT*

**Price based on a minimum of 50 guests*

**Other dietary requirements available on request and might incur a supplement*

Vegan Menu

€ 54.50 per person

Amuse Bouche

Vegetable Soup

Starter

Filo Basket with Stewed Beans, Tossed in Toasted Pine Nuts and Caramelized Roasted Cherry Tomatoes

Main Course

Thai Veggie Curry served with Medley of Vegetables Poached in Yellow Curry, Coconut Base with Apple, Chili, Ginger, Garlic, Coriander on Steamed Rice

Dessert

Raw Cocoa, Coconut and Nut Cake

Coffee & Petit Fours

Kid's Menu

€ 25.00 per person

Amuse Bouche

Cream of Carrot & Butternut Squash

Starter

Macaroni and Cheese with Parmesan Shavings

Main Course

Breaded Chicken Breast served with Potato Smileys and Fresh Vegetable Sticks

Dessert

Chocolate Brownie and Vanilla Ice Cream

Soft Drinks and Water

**Price includes staff cost, services and logistics, excluding VAT*

**Other dietary requirements available on request and might incur a supplement*

Buffet Menu 1

€ 35.00 per person

Antipasti

Bigilla and Galetti
Choice of 2 Salami Boards
Giardiniera
Maltese Gbejna Selection
Noodle Salad
Potato and Bacon Salad
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

Main

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

Honey Mustard Roasted Chicken Drumsticks with
Pepper and Tomato Coulis

Stuffed Grouper Fillets with Spinach, Shrimp, Mussels
and Caper Veloute

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

Sweets

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

Price based on a minimum of 50 guests

Price does not include staff cost, venue cost, services & logistics and 18% VAT

(will be quoted once logistics are finalized)



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 with 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

Fresh Meat Tortellini with Pancetta, Porcini Mushrooms
and Pumpkin Veloute

Shellfish Paella with Chicken, Chorizo and Peppers

Main

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

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

Spice Rub Rib of Beef Carvery, Pan Jus

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

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

Sweets

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

Price based on a minimum of 50 guests

Price does not include staff cost, venue cost, services & logistics and 18% VAT

(will be quoted once logistics are finalized)



Cake Station Options

Option 1

€ 350.00

2-tier cake (max of 80 persons)
1 glass of Sparking Wine
Coconut Haystacks
Fairy Cupcakes
Macaroons
Marshmallow Sticks
Sugared Almonds



Option 2

€ 450.00

3-tier cake (max of 120 persons)
1 glass of Sparking Wine
Coconut Haystacks
Fairy Cupcakes
Macaroons
Marshmallow Sticks
Sugared Almonds



Prices represent our standard cake design.

Decorations and shape variations depend purely on taste and can be accommodated on request.

Prices will vary accordingly.

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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

Subject to a minimum of 50 guests

Verrine Selection

€ 1.25 per person

- Double Chocolate & Salted Caramel Panna Cotta
- Coffee Panna Cotta Yogurt Cream
- Pistachio, White Chocolate & Cherry Mousse



Candy Bar

€ 350.00

A variety of 10 jars & vases filled to the brim with Candy. We offer a wide choice of over 100 different candies to choose from.

Ice-Cream Cart

€ 2.50 per person

Selection of 5 Home-Made Ice Creams and Assorted Toppings

Subject to a minimum of 50 guests

Donut Board

€ 80.00 per 100 guests



Beverage Packages

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 (6-hour duration)

**in addition to Full Open Bar*

Malt Whisky Bar

(6 Single Malt) Price on Consumption

Full Open Bar

€20.00 per person (6-hour duration)

The choice of beverages are as follows:

Black Label Whisky, JB Whisky, Famous Grouse Whisky, Jack Daniel's Whiskey, Bacardi Rum, Martini Vermouth, Aperol, Campari, Smirnoff Vodka, Gordons Gin, Malibu, Limoncello, Amaretto, Bailey's Port, Avena and Jägermeister

Red, Rose' and White Wine
Prosecco

Cisk Lager, Cisk Excel, Heineken and Hopleaf

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

*Bartender/s, ice and all necessary barware will be provided for this option.
Cocktail bars will be quoted separately should clients request this service.*

Beverage Package Overtime is charged at € 1.50 per person, per hour at the lapse of 6 hours. Charges shall be based on the number of invited guests and not on the remaining number of guests.

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

Olive Gardens Venue Rental

Ceremony Only*:

Mondays to Thursdays

2 to 50 guests

€ 350.00

51 guests and more

€ 750.00

Fridays to Sundays, Public Holidays

20 to 50 guests

€ 750.00

51 guests and more

€ 1,000.00

Ceremony & Reception:

Mondays to Thursdays

2 to 50 guests

€ 1,000.00

51 guests and more

€ 1,500.00

Fridays to Sundays, Public Holidays

€ 3,000.00

**Maximum duration of 2 hours from time of guests' arrival at the venue. €150.00 per hour or part thereof shall be charged if this time span is exceeded.*

Tables and chairs included. All prices exclude VAT (18% Vat or as stipulated by local law)

Olive Gardens Decorative Package

To help our clients create a more intimate and modern atmosphere at Olive Gardens, we offer an optional decorative package. The setting up and dismantling of all accessories is handled by our staff so that one can minimise any additional arrangements with other suppliers.

Our decorative package includes setting up the courtyard with puffs, cushions, and a candle lit ambience. Cushions are spread all along the garden wall and benches. Garden lights, fairy lights, lanterns of different sizes, draped bars and a series of decorative candle lit vases all help to make the place very romantic and even more appealing.

To help our clients create a more intimate and modern atmosphere at Olive Gardens, we offer an optional decorative package. The setting up and dismantling of all accessories is handled by our staff so that one can minimise any additional arrangements with other suppliers.

Full Decorative Package € 350.00



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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, for duration of 6 hours, starting from guests' time of arrival. Following this shift, the below overtime hourly rates will apply.

up to 50 guests: € 175.00 + VAT
between 50 to 100 guests: € 250.00 + VAT
between 100 to 150 guests: € 340.00 + VAT

Overtime charges shall apply beyond the departure of the bride & groom 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 Wedding 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. A price list is available within the Brochure. 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.

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 6 hours of service from time of guests' arrival to the Venue. An overtime rate of €250.00 +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 infringed. 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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