

YOUR WEDDING

MADE PERFECT WITH
CAMILLERI CATERING





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 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.

We promise to be with you every step of the way from the point of enquiry to the day itself; offering advice and ideas and ultimately leave you to relax, confident in the knowledge that all your wishes will come through.



ORANGE CRUSH



€36.95 per person (excl. VAT) Catering Service Staff, Service and Logistics included

36 items

COLD CANAPÉS

Assorted Savoury Cornettes – Bigilla, Guacamole, Hummus / Salmon (V/F)
Salmon Gravadlax en Croute (F)
Beetroot & Feta Risotto Spoon (V)
Savoury Muffin with Herbed Feta Frosting (V)
Savoury Bigne with Gorgonzola, Walnut & Fig (V)
Maltese Sausage and Bean Pate Panini (M)
Sundried Tomato with Pesto Mini Tartlets (V)
Beef & Pickle Club Sandwiches (M)

SORBET LIMONCELLO

HOT SELECTIONS

Angus Meatball in Jack Daniel's Sauce (M)
Fagottini Tartufo Nero (V)
Pork Kebab in Apple Sauce (M)
Chicken Feast – Satay, Teriyaki, Tandoori (M)
Mini Hotdog with Caramelised Onion and Mustard (M)
BBQ Pulled Pork in Curry Slider (M)
Apricot & Cheese Bites (V)
Fried Ravioli with Marinara Dipping (V)
Chicken & Mushroom Pie (M)
Grouper Wrapped in Parma (F)
Gourmet Pastizzi – Beef & Chicken (M)
Porcini & Brandy Vol au Vents Round (V)
Vegetable Dim Sum with Soy Sauce (V)
Spinach Arancini (V)
Mushroom Curry Criss Cross Pastries (V)
Pesto Pizza Swirl (V)

DESSERT

Assorted French Pastries
Ice-Cream Wafer Biscuit
Fresh Fruit Bites with Chocolate Dipping

CAKE STATION

3-Tier Wedding Cake
Sugared Almonds

COFFEE STATION

Coffee
Camilleri Signature Ricotta Kannoni
Assorted Chocolate Truffle Shells
Local Date Rolls 'Imqaret'
Coconut Haystacks
Almond & Cherry Macaroons

(V) – VEGETARIAN **(M)** – MEAT **(F)** – FISH

Price based on a minimum of 200 guests



POLAR STAR



€45.25 per person (excl. VAT) Catering Service Staff, Service and Logistics included

37 items

COLD CANAPÉS

Sushi, Sashimi & Maki Platter, Soy Sauce (F)
Salmon Gravavlax en Croute (F)
Smoked Duck & Cucumber with Hoisin Tortilla (M)
Pad Thai Duck on Rice Vermicelli (M)
Purple Yam Muffin with Glazed Ham (M)
Maltese Tuna Multigrain Panini (F)
Chicken Falafel & Crispy Bacon Tartlets (M)
Egg Curry Mayo & Watercress Club Sandwiches (V)
Limoncello & Prosecco Shot (V)

FLYING BUFFET

Ricotta & Spinach Raviolotti with Herbed Butter (V)

HOT SELECTIONS

Vegetable Dim Sum with Soy Sauce (V)
Beef Angus Burger with Bacon & Egg in Brioche Bun (M)
Spicy Chicken Thigh on Baba Ganoush (M)
Chicken Popcorn & Sweet Potato Fries (M)
Pulled Beef Brisket Bao Bun (M)
Salmon Skewer with Garlic Mayo (F)
Pulled Pork Bites with Sour Cream Dip (M)
Chicken Kiev (M)
Sundried Tomatoes, Coconut & Mushroom Quiche (V)
Ricotta, Spinach & Artichoke Sambusak (V)
Rabbit Vol au Vents Square (M)
Shrimp Wonton in Sweet Chili Dip (F)
Fried Chicken Ravioli with Tomato Salsa (M)
Bolognese Lasagne Stick (M)
Spinach Arancini (V)
Chicken Curry Criss Cross Pastries (M)

DESSERTS

Fresh Fruit Kebab (3 pcs)
Assorted French Pastries
Trio of Ice-Cream in Chocolate Cups

CAKE STATION

3-Tier Wedding Cake
Sugared Almonds

COFFEE STATION

Coffee
Camilleri Signature Ricotta Kännoli
Assorted Chocolate Truffle Shells
Local Date Rolls 'Imqaret'
Coconut Haystacks
Almond & Cherry Macaroons

(V) - VEGETARIAN **(M)** - MEAT **(F)** - FISH

Price based on a minimum of 200 guests

SWEET DOLOMITE



€49.75 per person (excl. VAT) Catering Service Staff, Service and Logistics included

43 items

COLD CANAPÉS

Black Brioche Bun with Salmon, Chives & Cream (F)
Chili Lime Baked Shrimp in Falafel Hot Pot (F)
Sweet Pork & Honey Melon on Bulgur Wheat (M)
Sushi, Sashimi & Maki Platter, Soy Sauce (F)
Sweet Potato Pancake with Nut Frosting & Orange Marmalade (V)
Caprese Skewers (V)
Cheuvre Mousse topped with Orange Confit (V)
Beef & Pickle Club Sandwiches (M)

SORBET ROYALE

HOT SELECTIONS

Deconstructed Beef Wellington (M)
Maltese Sausage Mini Burger & Caramelized Onions (M)
Lamb Koftas with Harissa Yogurt Sauce (M)
Oyster Beef Sippets on Quinoa (M)
Chicken Feast – Satay, Teriyaki, Tandoori (M)
BBQ Pulled Pork in Curry Slider (M)
Prawns in Potato Nest with Lemon & Chive Mayo (F)
Asparagus in Bacon Jackets with Toasted Brie (M)
Sweet Potato Chips with Cheese Sauce (V)
Camembert Donut with Cranberry Sauce (V)
Stewed Pork Sage & Onion Parcel (M)
Gourmet Maltese Sausage Twist (M)
Rabbit Vol au Vents Square (M)
Quattro Formaggi Panzerotti (V)
Tomato & Cheese Arancini (V)
Cream & Herb Pillows (V)
Mushroom Curry Criss Cross Pastries (V)
Chicken Gyoza with Soy Sauce (M)

CHEESE & SALUMI NIBBLES

Grana Padano, Pecorino Pepato,
Provolone, Cranberry & Blue Cheese
Prosciutto Crudo, Selections of Salami & Speck
Freshly Baked Breads, Flavoured Water Biscuits
& Grissini

DESSERTS

Fresh Fruit Kebab (3 pcs)
Assorted French Pastries
Trio of Ice-Cream in Chocolate Cups

CAKE STATION

3-Tier Wedding Cake
Sugared Almonds
Themed Fairy Cup Cakes
Themed Cake Pops
Personalized Decorative Biscuits
French Macaroons

COFFEE STATION

Coffee
Camilleri Signature Ricotta Kannoli
Assorted Chocolate Truffle Shells
Local Date Rolls 'Imqaret'
Coconut Haystacks
Almond & Cherry Macaroons

(V) - VEGETARIAN **(M)** - MEAT **(F)** - FISH

Price based on a minimum of 200 guests

CREATE YOUR OWN MENU



Create your own custom menu by following the guidelines below:

8 COLD CANAPES

Tip: Choose a variety of (F) (M) & (V)

15 HOT CANAPES

Tip: Choose a variety of (F) (M) & (V)

3 DESSERT CANAPES

Tip: Choose a variety of French Pastries, Fruit & Ice-Cream

WEDDING CAKE

Choose one of the following recommended option

3 Tier Cake (serves 200 - 299 guests)

4 Tier Cake (serves 400 - 499 guests)

5 Tier Cake (serves 500 - 699 guests)

COFFEE STATION

Choose five items from the accompaniments menu

FOOD & BEVERAGE SERVICE

Our sales representatives will guide you as how many service staff are required based on the number of guests and specific requirements.



COLD CANAPÉS



Prices exclude VAT and Service & Logistics

- € 1.72 Black Brioche Bun with Salmon, Chives & Cream (F)
- € 1.59 Smoked Duck in Berry Vinaigrette Spoon Nibble (M)
- € 1.59 Flaked Salmon, Avocado & Quinoa Spoon Nibble (F)
- € 1.59 Fruity Chicken & Chutney Spoon Nibble (M)
- € 1.56 Gindai Maki Roll Selection , Soy Sauce (F)
- € 1.50 Chicken Maki Rolls, Soy Sauce (M)
- € 1.50 Sushi, Sashimi & Maki Platter, Soy Sauce (F)
- € 1.47 Chili Lime Baked Shrimp in Falafel Hot Pot (F)
- € 1.31 Slow Roast Moroccan Spiced Pork on Couscous (M)
- € 1.31 Sweet Pork & Honey Melon on Bulgur Wheat (M)
- € 1.31 Marinated Octopus Salad (F)
- € 1.20 Horseradish Beef with Red Cabbage Slaw (M)
- € 1.20 Crispy Beef Satay Strips on Noodle Salad (M)
- € 1.10 Pad Thai Duck on Rice Vermicelli (M)
- € 1.10 Pickled Beetroot, Goat Cheese & Quail Egg Open Bread (V)
- € 1.10 Marinated Pork Open Bread (M)
- € 1.00 Chicken & Mango Chutney Croissant (M)
- € 0.95 Mini Lobster & Roe Rolls (F)
- € 0.95 Bocconcini & Parma Bites drizzled in EVOO (M)
- € 0.95 Caprese Skewers (V)
- € 0.95 Chicken & Bacon Wrap (M)
- € 0.95 Grilled Vegetables & Hummus Wrap (V)
- € 0.95 Beetroot & Feta Risotto Spoon (V)
- € 0.95 Smoked Duck & Avocado Risotto Spoon (M)
- € 0.95 Assorted Savoury Cornettes - Bigilla, Guacamole, Hummus / Salmon (V/F)
- € 0.95 Purple Yam Muffin with Glazed Ham (M)
- € 0.95 Savoury Bigne with Gorgonzola, Walnut & Fig (V)
- € 0.95 Cheuvre Mousse topped with Orange Confit (V)
- € 0.95 Chicken Falafel & Crispy Bacon Bamboo Tartlets (M)
- € 0.95 Smoked Salmon & Wholegrain Mustard Club Sandwiches (F)
- € 0.90 Smoked Duck & Cucumber with Hoisin Tortilla (M)
- € 0.90 Salmon Gravavlax en Croute (F)
- € 0.85 Cucumber & Bacardi Shot (V)
- € 0.85 Limoncello & Prosecco Shot (V)
- € 0.80 Sweet Potato Pancake with Nut Frosting & Orange Marmalade (V)
- € 0.80 Paprika Dusted Shrimp & Caviar Barquette (F)
- € 0.80 Savoury Muffins with Herbed Feta Frosting (V)
- € 0.80 Cranberry Cheese Mousse Blinis (V)
- € 0.75 Maltese Tuna Multigrain Panini (F)
- € 0.75 Maltese Sausage and Bean Pate Panini (M)
- € 0.75 Beef & Pickle Club Sandwiches (M)
- € 0.75 Tuna, Tomato & Mint Club Sandwiches (F)
- € 0.75 Ploughman's Cheddar & Pickle Club Sandwiches (V)
- € 0.75 Egg Curry Mayo & Watercress Club Sandwiches (V)
- € 0.70 Sundried Tomato with Pesto Mini Tartlets (V)

(V) - VEGETARIAN (M) - MEAT (F) - FISH

HOT SELECTIONS

Prices exclude VAT and Service & Logistics

- € 1.95 Beef Angus Burger with Bacon & Egg in Brioche Bun (M)
- € 1.69 Surf & Turf – Beef & Tail on Shrimp (M/F)
- € 1.65 Traditional Maltese Bragioli on Bamboo Plate (M)
- € 1.60 Salmon Skewer with Garlic Mayo (F)
- € 1.56 Marinated Butterfly Prawns with Garlic Mayo (F)
- € 1.56 Pepper Crushed Beef Skewer, Diane Sauce (M)
- € 1.56 Deconstructed Beef Wellington (M)
- € 1.56 Scampi & Pea Puree (F)
- € 1.50 Spicy Chicken Thigh on Baba Ganoush (M)
- € 1.50 Chicken Popcorn & Sweet Potato Fries (M)
- € 1.50 Oyster Beef Sippets on Quinoa (M)
- € 1.46 Crab Delight (F)
- € 1.46 Sweet & Sour Pork Skewer (M)
- € 1.46 Angus Meatball in Jack Daniel's Sauce (M)
- € 1.46 Pulled Beef Brisket Bao Bun (M)
- € 1.46 Pork Kebab in Apple Sauce (M)
- € 1.38 Maltese Sausage Mini Burger & Caramelized Onions (M)
- € 1.38 Lamb Koftas with Harissa Yogurt Sauce (M)
- € 1.38 Sweet Potato Chips with Cheese Sauce (V)
- € 1.38 Grouper Wrapped in Parma (F)
- € 1.31 Fried Avocado with Sweet Chili Dip (V)
- € 1.31 Chili con Carne Surprise (M)
- € 1.20 Lemongrass Chicken Cigars, Sweet Chili Sauce (M)
- € 1.18 Prawns in Potato Nest with Lemon & Chive Mayo (F)
- € 1.18 Bolognese Lasagne Stick (M)
- € 1.09 Asparagus in Bacon Jackets with Toasted Brie (M)
- € 1.00 Fagottini Tartufo Nero (V)
- € 1.00 Chicken Feast – Satay, Teriyaki, Tandoori (M)
- € 1.00 Crispy Asian Delights, Soy Sauce (V)
- € 1.00 BBQ Chicken Fillet Slider with Gherkin (M)
- € 1.00 BBQ Pulled Pork in Curry Slider (M)
- € 1.00 Duck Spring Rolls with Hoisin Sauce (M)
- € 0.95 Feta Filo Swirl (V)
- € 0.95 Ricotta, Spinach & Artichoke Sambusak (M)
- € 0.95 Polenta al Tartufo Kebab with Black Bean Sauce (V)
- € 0.85 Mini Hotdog with Caramelised Onion and Mustard (M)
- € 0.85 Jalapeno Peppers with Tomato Salsa (V)
- € 0.85 Chicken Kiev (M)
- € 0.85 Sundried Tomatoes, Coconut & Mushroom Quiche (V)
- € 0.85 Chicken & Mushroom Pie (M)
- € 0.85 Shepherd's Pie (M)
- € 0.85 Stewed Pork Sage & Onion Parcel (M)
- € 0.85 Gourmet Pastizzi – Beef & Chicken (M)
- € 0.80 Pulled Pork Bites with Sour Cream Dip (M)
- € 0.80 Apricot & Cheese Bites (V)
- € 0.80 Fried Ravioli with Marinara Dipping (V)
- € 0.80 Fried Chicken Ravioli with Tomato Salsa (M)
- € 0.80 Camembert Doughnut with Cranberry Sauce (V)
- € 0.80 Camembert Bites with Cranberry Sauce (V)
- € 0.75 Mushroom Turnover (V)

(V) – VEGETARIAN (M) – MEAT (F) – FISH

HOT SELECTIONS



Prices exclude VAT and Service & Logistics

- € 0.75 Gourmet Maltese Sausage Twist (M)
- € 0.75 Vegetable Indian Bhaji with Mint Raita Dip (V)
- € 0.75 Rabbit Vol au Vents Square (M)
- € 0.75 Porcini & Brandy Vol au Vents Round (V)
- € 0.75 Shrimp Wonton in Sweet Chili Dip (F)
- € 0.75 Traditional Cheese Cake (V)
- € 0.75 Traditional Pea Cake (V)
- € 0.75 Tomato & Cheese Pizza Swirl (V)
- € 0.75 Trio Pizza Swirl - Pesto, Tomato, Cheese (V)
- € 0.70 Italian Sausage & Onion Confit Yorkshire Pudding (M)
- € 0.65 Cream & Herb Pillows (V)
- € 0.65 Mushroom Curry Criss Cross Pastries (V)
- € 0.65 Chicken Curry Criss Cross Pastries (M)
- € 0.65 Salmon Criss Cross Pastries (F)
- € 0.60 Mini Corn Dogs Honey Mustard Sauce (M)
- € 0.60 Beef Gyoza with Soy Sauce (M)
- € 0.60 Chicken Gyoza with Soy Sauce (M)
- € 0.60 Vegetable Dim Sum with Soy Sauce (V)
- € 0.60 Mini Spinach Qassata (V)
- € 0.60 Mini Ricotta Qassata (V)
- € 0.60 Tomato & Cheese Panzerotti (V)
- € 0.60 Quattro Formaggi Panzerotti (V)
- € 0.60 Spinach Arancini (V)
- € 0.60 Tomato & Cheese Arancini (V)

(V) - VEGETARIAN **(M)** - MEAT **(F)** - FISH



FLYING BUFFET



Prices are Exclusive of VAT

- € 4.00 Beef Stroganoff on Rice Pilaf (M)
- € 4.00 Moroccan Spiced Lamb Casserole (M)
- € 3.50 Chicken Tikka Masala on Lime Infused Basmati Rice (M)
- € 3.50 Farfalle tossed in Salmon & Shrimp with Garlic Cream (F)
- € 3.50 Pasta tossed in Stewed Maltese Sausage and Caramelised Walnuts (M)
- € 3.00 Chicken Lunetti tossed in Saffron Sauce and Roasted Cherry Tomatoes (M)
- € 3.00 Ricotta & Spinach Raviolotti with Herbed Butter (V)
- € 2.75 Fennel, Apple & Walnut Salad (V)
- € 2.75 Creamy Mushroom Porcini Risotto (V)

SORBET

Prices are Exclusive of VAT

- € 1.25 Sorbet Royale
- € 1.00 Sorbet Limoncello
- € 1.00 Strawberry & Mint
- € 1.00 Mandarine

(V) - VEGETARIAN (M) - MEAT (F) - FISH

SAVOURY THEMED STATIONS



CARVERY STATION

at €12.50 per person

Baked Feta in Filo Pastry

Chicken Breast Escalope in Peanut Sauce

Glazed Gammon in Red Wine Jus

Roasted Suckling Pork with Apple Sauce

Rock Salt & Crushed Black Pepper Roasted Rib of Beef
in Jack Daniels BBQ Sauce

Whole Poached Norwegian Salmon with Lemon & Dill Dressing

Potato Wedges & Mediterranean Grilled Vegetables

Served with Maltese Bread, Dressings & Accompaniments

CHINESE STALL

at €8.10 per person

Prawn Crackers

Crispy Beef Stir Fry

Wok Fried Chicken & Cashew Nuts

Sweet & Sour Pork

Peking Duck in Pancakes & Hoisin Sauce

Vegetable Spring Rolls

Fried Noodles with Vegetables

Accompanied by a selection of Sauces & Dips

PASTA PARMIGIANA STALL

at €6.75 per person

Eliche tossed in Guanciale & Cheese sauce flamed with Brandy

PASTA AND / OR PAELLA STATION

at €5.40 per person (choose two)

Eliche Aglio Olio with Prawns, Cherry Tomato & Rucola

Penne Tossed in Mild Chicken Curry & Baby Spinach

Rigatoni Four Cheeses with Caramelized Cherry Tomato &
Toasted Pine Nuts

Tortellini Funghi & Pancetta Cognac Flamed

Chicken & Seafood Paella

CHEESE & SALUMI NIBBLES

(opened throughout the event) at €4.05 per person

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

Prosciutto Crudo, Selections of Salami & Speck

Freshly Baked Breads, Flavoured Water Biscuits & Grissini

Can be created as a Wine, Cheese and Salumi Station

A TASTE OF MALTA

at €9.45 per person

Fried Rabbit with Garlic, Wild Thyme & White Wine

Goat's Cheese, Bigilla & Aioli Dips

Maltese Sausage, Sundried Tomatoes & Aubergine Pasta Salad

Marinated Octopus Salad with Garlic, Olive Oil & Fresh Herbs

Pickles, Stuffed Olives, Galletti & Capers

Roasted Maltese Potatoes with Onion & Fennel Seeds

Traditional Beef Olives served with chopped Tomatoes & Vegetables

Traditional Cheese & Pea Cakes

Served with Galletti & Ftira Wedges

Stalls and buffet menu prices are based as a compliment to the finger food reception menu.

Some items may vary due to season.

*Additional chef/s may be required depending on the station selected.
Prices are exclusive of VAT and are applicable for a minimum of 200 pax.*

SAVOURY THEMED STATIONS



SIZZLING BBQ STATIONS

at €10.80 per person

Buttery Chicken Breast with Oregano & Garlic
Beef Medallions with Mushroom Sauce
Pork Loin Medallions with Sage
Baked Jacket Potatoes
Wild Rice Salad with Shrimps, Pineapple & Sweet Chilli
Selection of Sauces, Bread & Butter

UNDER THE SEA

at €10.80 per person

Grilled Tuna Steaks marinated in Homemade Salsa
Norwegian Salmon served with sweet Mustard Dressing & Dill
Baked Whole Fresh Local Grouper with Lemon & Fresh Herbs
Baby Calamari, Mussel Platter & Calamari Rings
Swordfish Carpaccio with Red Pepper & Tarragon Dressing
Prawn Fountain with Avocado & Tarragon Dip
Potato Salad with Yoghurt, Butter Mustard Sauce

AMERICAN GRAB & GO STALL (3 HOURS)

at €10.80 per person

Corn Dogs, Honey Mustard Sauce
Guinness Beef & Bacon Burgers
BBQ Pulled Pork Buns
Hotdogs with Mustard & Caramelized Onions
Potato Chips
Ketchup & Sauces

INDIAN STALL

at €7.50 per person

Chicken Tikka Masala: Chicken Breast Pieces in Yogurt & Thick Mild Masala Spice Sauce
Beef Madras: Pieces of Beef cooked in Fresh Coconut, Sauces & Tangy Indian Spices
Lamb Korma: Pieces of Boneless Lamb cooked in a Rich Indian Spice & Cashew Sauce
Jeera Rice: Indian Cumin-flavoured Basmati Rice
Garlic Naan: Indian Buttery Garlic flavoured Flatbread

SUSHI STALL

at €10.80 per person

Fusion Crystal Rolls: Duck, Smoked Salmon, Breaded Chicken, Breaded Prawn & Vegetarian
Supreme Maki Platters: Salmon California, Hawaiian, Prawn Lover, Spicy Tuna, Strawberry Prawn, Green Caterpillar, Salmon California, Osaka Maki, Chicken Nuts
Nigiri Selection: Tuna Nigiri, Salmon Nigiri, Prawn Nigiri
Sashimi Selection: Salmon Sashimi, Tuna Sashimi, Prawn Sashimi

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Some items may vary due to season.

*Additional chef/s may be required depending on the station selected.
Prices are exclusive of VAT and are applicable for a minimum of 200 pax.*



DESSERTS



VERRINE SELECTION: € 1.58 per person

- Passion Fruit & Strawberry Mousse
- Raspberry Lemongrass & Coconut Panna Cotta
- B52 Mousse (Baileys, Jack Daniel's & Kahlua)

LIQUOR CHOCOLATE SHOTS: € 1.40 per person

- Baileys, Amaretto, Tia Maria, Jack Daniel's

FRENCH PASTRIES:

- € 1.50 Bailey's Profiterole
- € 1.40 Double Chocolate Cherry Royale, Chocolate Orange, Cappuccino Shot, Bailey's and Frangipan Tart, Pistachio and Blueberry Cheesecake, Bubble Gum Delice
- € 1.10 Maple Syrup & Blueberry Pan Cakes
- € 0.90 Chocolate Profiterole

FRUIT

- € 1.25 Mint Infused Fresh Fruit Salad
- € 1.10 Fresh Fruit Kebab (3 pcs)
- € 1.00 Fresh Fruit Bites with Chocolate Dipping

ICE-CREAM

- € 1.30 Profiterole Ice-Cream
- € 1.20 Ice-Cream Wafer Biscuit
- € 1.20 Trio of Ice-Cream in Chocolate Cups

COFFEE STATION ACCOMPANIMENTS

- € 2.20 Decorative Biscuits
- € 1.10 Chocolate Cups
- € 1.00 Camilleri Signature Ricotta Cannoli
- € 1.00 Zeppoli
- € 0.95 Apple Puffs
- € 0.80 Mini Doughnuts
- € 0.65 Almond & Cherry Petit Fours

CAKE STATION ACCOMPANIMENTS

- € 17.50 Sugared Almonds (per Kilo)
- € 2.20 Themed Fairy Cup Cakes
- € 2.20 Themed Cake Pops
- € 2.20 Personalized Decorative Biscuits
- € 1.20 French Macaroons
- € 1.00 Decorative Doughnuts
- € 1.00 Coconut Haystacks
- € 1.00 Marzipan Petit Fours (Pasta Rolls)

ASSORTED CHOCOLATE MINI LOLLIPOPS

- € 2.50 White Chocolate & Strawberry Ganache
- € 2.50 Milk Chocolate & Mango Ganache
- € 2.50 Dark Chocolate with Raspberry & Rose Water Ganache

TRUFFLES

- € 1.00 Lemon White Chocolate
- € 1.00 Milk Chocolate Crouquant
- € 1.00 Dark Orange Chocolate

Prices are exclusive of VAT



SWEET TREATS



CAMILLERI TAL-HELU SWEET FINALE

at € 4.75 per person

Chocolate Fountain:

Dark or White Chocolate w/ Fruit Bites & Marshmallows

Assorted French Pastries

Themed Fairy Cupcakes

Themed Cake Pops

French Macaroons

Profiterole Croquant Bouche

Doughnut Tower

Chocolate Truffles

Selection of 2 Verrines

COFFEE & PETIT FOURS STATION

at € 1.75 per person

Coffee

Camilleri Signature Ricotta Kannoli

Assorted Chocolate Truffle Shells

Local Date Rolls 'Imqaret'

Coconut Haystacks

Almond & Cherry Macaroons

TAL-HELU CANDY BAR

at € 350.00

A variety of 10 jars & vases filled to the brim with Candy.

We offer a wide choice of over 120 different candies to choose from.

ICE-CREAM CART

at € 3.75 per person

Selection of 5 Home-Made Ice Creams

& Assorted Toppings

DONUT BOARD

at € 80.00 per 100 guests

WEDDING CAKES

€ 400.00 for a 3 Tier Cake Serving 200 - 299 pax

€ 500.00 for a 3 Tier Cake Serving 300 - 399 pax

€ 600.00 for a 4 Tier Cake Serving 400 - 499 pax

€ 850.00 for a 5 Tier Cake

€ 35.00 for a Witness Cake

*Price may vary depending on shape, size and complexity of the design of the cake.
Prices are exclusive of VAT*

TREAT YOUR GUESTS



AFTER-PARTY FOODS

€ 1.75 Flaky Cheese & Pea Cakes (L)

€ 1.50 Italian Hot Dogs with Caramelized Onions

€ 0.95 Cheese Pepperoni Pizza

GUESTS AT HOME

Menu One at € 6.95 per person

Sundried Tomato with Pesto Mini Tartlets

Paprika Dusted Shrimp & Caviar Barquettes

Zucchini Muffins with Herbed Feta Frosting

Maltese Filling Panini

Hoisin Duck Confit Crepes

Stuffed Olives

Almond & Cherry Macaroons

Chocolate Truffles

Menu Two at € 7.25 per person

Black Olive Tapenade Bruschetta

Salami Multigrain Panini

Smoked Salmon & Dill Crepes

Assorted Club Sandwiches

Chicken Falafel & Crispy Bacon Tartlets

Stuffed Olives

Camilleri Signature Profiteroles

Traditional Mini Honey Rings

Free delivery for orders exceeding € 100.00

Minimum order of 20 persons

Optional F&B Service at € 75.00 per server

POST-CEREMONY CELEBRATIONS

at €4.00 per person

Served outside the Wedding Ceremony Church or Hall

One Glass of Prosecco

Selection of 2 assorted canapès

Price includes F&B Service (Minimum of 100 persons)

Prices are exclusive of VAT

BEVERAGE PACKAGES



To complement our food service, we also offer a flexible beverage service. Although not obligatory, different beverage options are available at very advantageous prices.

Some brands might vary pending to market availability.

FULL OPEN BAR at €12.50 per person

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

Welcome Drink
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 & Rosè Wine
Prosecco San Simone
Cisk, Excel, Hopleaf, Heineken,
Soft Drinks, Mixers (Red Bull, Soda, Tonic, Bitter Lemon),
Juices (Orange, Pineapple),
Still & Sparkling Mineral Water.

Maximum Duration is 5 hours.

Beverage overtime rate will be charged at € 1.50 + VAT per hour per person based on 75% of booked guests.

PART OPEN BAR at €7.50 per person

The choice of beverages for the Part Open Bar are 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 5 hours.

Beverage overtime rate will be charged at € 0.75 + VAT per hour per person based on 75% of booked guests.

TANQUERAY GIN BAR at €6.95 per person

Price based as an addition to Full Open Bar.

Maximum duration: 5 hours.

Beverage overtime rate will be charged at €0.75 + VAT per hour per person based on 75% of booked guests.

MALT WHISKY BAR

(6 single malts) price on consumption

PROSECCO & FRESH FRUIT MIMOSA BAR at €4.95 per person

Price based as an addition to Full Open Bar.

Maximum duration: 5 hours.

Beverage overtime rate will be charged at €0.75 + VAT per hour per person based on 75% of booked guests.

Prices are exclusive of VAT



OLIVE GARDENS



Sitting below the magnificent Mdina Bastions, Olive Gardens is exclusive to Camilleri Catering.

The venue's versatility provides for various set-ups which include receptions and seated dinners both indoors and outdoors.

The indoor capacity can hold around 350 guests whilst the outdoor gardens combined can accommodate over 700 guests.

JANUARY - MARCH

	2023	2024	2025
Saturdays & Public Holidays	€ 2,800.00	€ 2,850.00	€ 2,900.00
Weekdays, Sundays & Eve of Public Holidays	€ 2,200.00	€ 2,250.00	€ 2,300.00

APRIL - JULY

Saturdays & Public Holidays	€ 4,500.00	€ 4,750.00	€ 4,900.00
Weekdays, Sundays & Eve of Public Holidays	€ 4,000.00	€ 4,250.00	€ 4,350.00

AUGUST - OCTOBER

Saturdays & Public Holidays	€ 3,900.00	€ 4,000.00	€ 4,100.00
Weekdays, Sundays & Eve of Public Holidays	€ 3,500.00	€ 3,600.00	€ 3,700.00

NOVEMBER - DECEMBER

Saturdays & Public Holidays	€ 2,800.00	€ 2,850.00	€ 2,900.00
Weekdays, Sundays & Eve of Public Holidays	€ 2,400.00	€ 2,450.00	€ 2,500.00

Rates include 10-hour use of venue, starting from two hours prior to mass or three hours prior to ceremony.

Starting time depends on the exigencies of event and setup.

An overtime charge of € 250.00 + VAT per hour will be charged if the 10 hours are exceeded and until dismantling is finalized.

DECORATIVE PACKAGE

Optional decorative packages are offered within our exclusive venue Olive Gardens.

Package prices vary starting from € 300.00, and include enhancing the gardens with a variety of bistro tables, seating arrangements and other decorations.

Cushions are spread along the garden wall. Feature lighting, lanterns of different sizes, draped bars and decorative candle lit vases help to make the place very romantic and even more appealing.

The full package, if availed, include enhancing the pool area and the very romantic courtyard.

You may contact one of our Sales Team to enquire about the packages being offered.

Prices are exclusive of VAT

OUTSIDE CATERING



Our outside catering services extend to venues such as:

Castello Dei Baroni, Cottage Gardens, Club House at Gianpula, Eden Lodge, MonteKristo Estates, Palazzo Promontorio, Palm Beach Malta, Razzett I-Abjad, Popeye Village, Ta' Betta Winery, Torre Paulina, Villa Bigghi, Villa Maria Rabat, 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, MUŻA, National Museum of Archaeology, and more.

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



TERMS AND CONDITIONS



1. Camilleri Caterers shall treat the client as one entity; hence consider sufficient the exchange of correspondence by (any) one of the account holders.

2. Wedding brochure set menu prices are applicable for a minimum of 200 guests. Quotations for weddings with a guest count of less than 200 shall be provided on request. Menu is based on a stand-up reception.

3. Reception menu prices are stated per person. Staff charges and the applicable fee for services & logistics which includes the cost of linen and station hardware; ice, gas, glassware, crockery, cutlery and other consumables; transportation of food and catering equipment to the place of the event; breakages; food labeling and general wear & tear will be quoted accordingly.

4. Prices for food products are applicable for the year 2022 & 2023. However, the company reserves the right to revise product and/or staff charges should an increase in the rate of costs or inflation necessitate such changes. The client shall bear this increment.

5. 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 special dietary requirements (intolerances or allergies) being requested on the day of the event at the venue.

6. The cost for staff included within reception menus covers a maximum shift of seven (7) hours per member of staff, starting from two (2) hours prior to the time of the Mass or three (3) hours prior to the time of the Civil Ceremony. Following this shift, overtime is charged at the rate of €9.50 per hour per member of staff for any additional hours or part thereof. Overtime charges shall apply beyond the departure of the bride & groom and shall continue to apply until all dismantling is complete. Such quotes may need to be revised for any additional services requested, such as additional bars, supplementary food items and complex venue conditions amongst other reasons.

7. The client agrees to procure all catering requirements for the event exclusively from Camilleri Caterers. Under no circumstance shall any genre of food be displayed or served during an event other than that provided by Camilleri Caterers. In default of such, the client shall hold harmless and indemnify Camilleri Caterers against any claim, damage or loss arising from the service of catering supplied by third parties.

8. Confirmation. Once the client confirms acceptance of an estimate, this becomes a contractual agreement, point where our Terms and Conditions come into full effect. It is the client's responsibility to read and fully understand all Terms and Conditions as this is and will be the basis of the contractual agreement with Camilleri Catering and Olive Gardens upon confirmation of booking.

9. Payment Terms. On confirmation, a booking sale of € 1,500.00 is required; A prepayment of 65% on the remaining amount shall be settled no later than 6 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 7 days from date of event. Interest at the rate of 8% per annum, or any higher rate of interest allowed by Law, shall become due by the Client to the Company on any balance which remains unpaid after the lapse of 7 days from the date of event.



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