



*Your Wedding*  
*made perfect with*  
**CAMILLERI CATERING**



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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



€ 31.00 per person (excl. VAT) Waiting Service and Logistics included

## COLD CANAPÉS

Assorted Wafer Cornetts - Avocado, Hummus, Bigilla (V)  
Chicken Mousse with Pear & Citrus Mini Tartlets (M)  
Egg, Spring Onion & Fresh Chive Mayo Sandwiches (V)  
Falafel Bite with Feta Cheese Frosting (V)  
Savoury Muffins with Roast Beef & Horseradish (M)  
Smoked Duck & Avocado Risotto Spoons (M)  
Stir-fried Veggie with Plum Sauce Bao Bun (V)

## HOT SELECTIONS

Boscaiola Arancini (V)  
Beef Curry Vol au Vents (M)  
Beef Gyoza w/ Tomato Salsa (M)  
BBQ Pulled Pork Buns (M)  
Camembert Doughnut in Cranberry Sauce (V)  
Chicken Curry Criss Cross Pastries (M)  
Chicken Satay Skewers (M)  
Corn Dogs w/ Honey Mustard Sauce (M)  
Cream of Butternut Soup (V)  
Fish Fillet in Multigrain Bun (F)  
Filo Crispy Prawn, Garlic Mayo Dip (F)  
Tomato & Cheese Panzerotti (V)  
Sweet Potato & Pumpkin Mini Quiche (V)  
Gourmet Pastizzi (V)  
Gourmet Maltese Sausage Twist (M)  
Vegetable Dim Sum, Soy Sauce (V)  
Vegetable Indian Bhaji with Mint Raita Dip (V)

## DESSERTS

Fresh Fruit Bites with Chocolate Dipping  
French Pastries  
Ice Cream Wafer Biscuits

## CAKE STATION

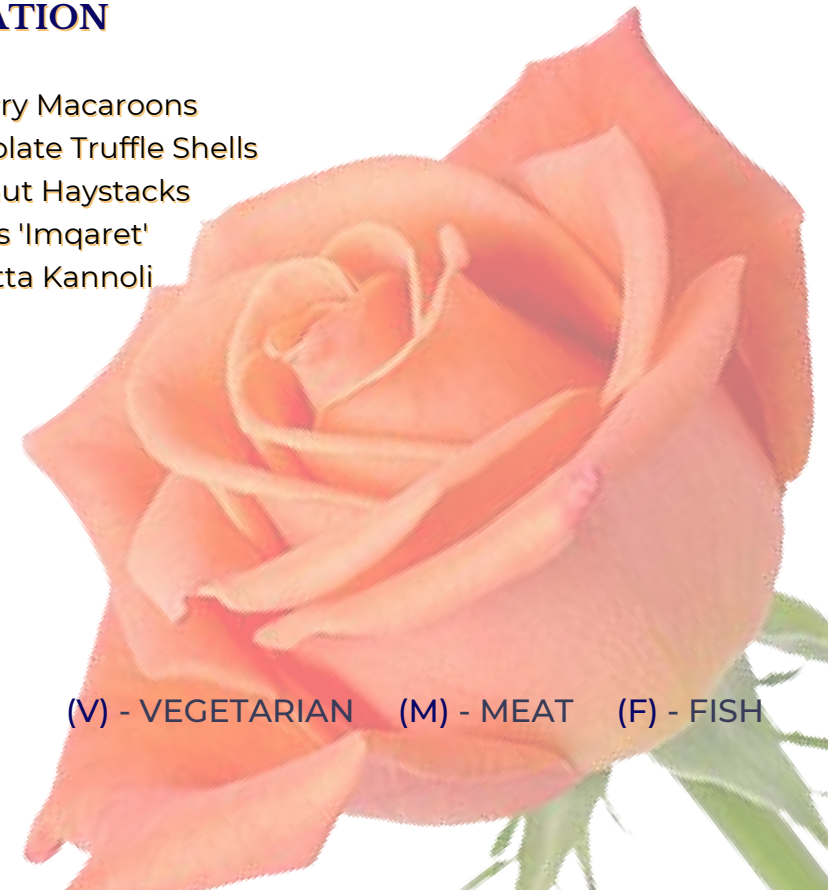
3-Tier Wedding Cake  
Sugared Almonds

## COFFEE STATION

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

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

\*Price based on a minimum of 200 guests



€ 36.00 per person (excl. VAT) Waiting Service and Logistics included

## COLD CANAPÉS

Assorted Wafer Cornetts - Avocado, Hummus, Bigilla (V)  
Coconut, Sweet Chili & Prawn Risotto Spoons (F)  
Cranberry Cheese Mousse & Fresh Chives Blinis (V)  
Tuna, Tomato & Fresh Herbs Club Sandwiches (F)  
Salami & Sweet Mustard Panini (M)  
Savoury Muffins with Smoked Salmon & Chives (F)  
Slow Roast Moroccan Spiced Pork on Couscous (M)  
Sushi, Sashimi, Maki Platter, Soy Sauce (F)

## HOT SELECTIONS

Camembert Doughnut in Cranberry Sauce (V)  
Cream of Butternut Soup (V)  
Fried Ravioli with Marinara Dipping Sauce (V)  
Italian Sausage & Onion Confit Yorkshire Puddings (M)  
Lamb Koftas, Harissa Yogurt Sauce (M)  
Lemongrass Infused Chicken Cigars (M)  
Falafel Slider with Black Bean Sauce (V)  
Fried Avocado with Sweet Chili Dip (V)  
Mushroom Curry Criss Cross Pastries (V)  
Prawns in Potato Nests with Lemon & Chive Mayo (F)  
Pulled Beef Brisket Bao Bun (M)  
Rabbit Vol au Vents (M)  
Salmon Skewer, Garlic Mayo (F)  
Spinach & Ricotta Panzerotti (V)  
Tomato & Bufolla Pizza Swirl (V)

## FLYING BUFFET

Pasta tossed in Stewed Maltese Sausage and Caramelized Walnuts

## DESSERTS

French Pastries  
Ice-Cream Wafer Biscuit

### VERRINE SELECTION:

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

## CAKE STATION

3-Tier Wedding Cake  
Sugared Almonds

## COFFEE STATION

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

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



€ 44.00 per person (excl. VAT) Waiting Service and Logistics included

## COLD CANAPÉS

Black Brioche Bun with Salmon, Chives & Cream (F)  
Chicken, Bacon & Chutney Club Sandwiches (M)  
Salmon Strudel (F)  
Slow Cooked Pork & Cranberry Drizzle Open Bread (M)  
Smoked Duck in Berry Vinaigrette Spoon Nibble (M)  
Stir-fried Duck on Rice Vermicelli (M)  
Sushi, Sashimi, Maki Platter, Soy Sauce (F)  
Sweet Pork & Honey Melon on Bulgur Wheat (M)

## HOT SELECTIONS

Boscaiola Arancini (V)  
Chili con Carne Tortilla Surprise (M)  
Cream of Butternut Soup (V)  
Duck Spring Rolls with Hoisin Sauce (M)  
Fillet of Beef Wellington (M)  
Fish Fillet in Multigrain Bun (F)  
Fried Avocado with Sweet Chili Dip (V)  
Lamb Koftas, Harissa Yogurt Sauce (M)  
Lemongrass Infused Chicken Cigars (M)  
Marinated Butterfly Prawn (F)  
Porcini & Brandy Vol au Vents (V)  
Prawns in Potato Nests with Lemon & Chive Mayo (F)  
Pulled Beef Brisket Bao Bun (M)  
Pulled Pork Bites, Sour Cream Dip (M)  
Scampi & Chips (F)  
Sweet and Sour Pork Stick (M)

## CHEESE & SALUMI NIBBLES

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

## DESSERTS

French Pastries  
Trio of Ice-Cream Sundae

### VERRINE SELECTION:

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

## CAKE STATION

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

## COFFEE STATION

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

\*Price based on a minimum of 200 guests



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



# Create Your Own Menu

Create your own custom menu by following the guidelines below:

## 8 COLD CANAPÉS

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

## 15 HOT SELECTIONS

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

## 3 DESSERTS

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)

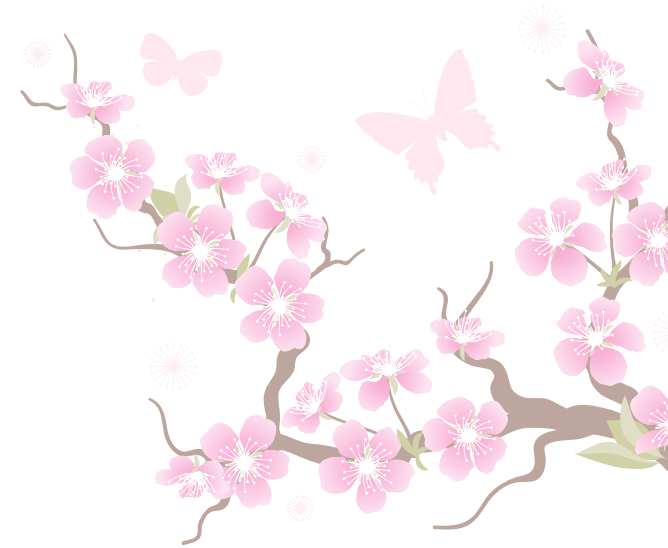
5 Tier Cake (serves 500 - 699 guests)

## 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 are Exclusive of VAT and Service & Logistics

- |        |  |        |  |
|--------|--|--------|--|
| € 1.35 | Gindai Maki Rolls Selection, Soy Sauce (F)             | € 0.85 | Curried Chicken & Raisins Crepes (M)                   |
| € 1.35 | Chicken Maki Rolls, Soy Sauce (M)                      | € 0.85 | Beetroot Cured Salmon, Wasabi & Mayo Open Bread (F)    |
| € 1.25 | Sushi, Sashimi, Maki Platter, Soy Sauce (F)            | € 0.85 | Spicy Hummus & Quail Egg Open Bread (V)                |
| € 1.25 | Standard Maki Selection (F) (M)                        | € 0.80 | Stir-fried Veggie with Plum Sauce Bao Bun (V)          |
| € 1.15 | Black Brioche Bun with Salmon, Chives & Cream (F)      | € 0.80 | Paprika Dusted Shrimp & Caviar Barquettes (F)          |
| € 1.05 | Peppered Tuna, Aioli Sauce (F)                         | € 0.75 | Falafel Bite with Feta Cheese Frosting (V)             |
| € 1.05 | Salmon Strudel (F)                                     | € 0.75 | Coconut, Sweet Chili & Prawn Risotto Spoons (F)        |
| € 1.05 | Slow Roast Moroccan Spiced Pork on Couscous (M)        | € 0.75 | Smoked Duck & Avocado Risotto Spoons (M)               |
| € 1.05 | Sweet Pork & Honey Melon on Bulgur Wheat (M)           | € 0.75 | Assorted Wafer Cornetts - Avocado, Hummus, Bigilla (V) |
| € 1.05 | Marinated Octopus Salad (F)                            | € 0.70 | Chicken, Caper & Tarragon Mousse Blinis (M)            |
| € 1.05 | Smoked Duck in Berry Vinaigrette Spoon Nibble (M)      | € 0.70 | Cranberry Cheese Mousse & Fresh Chives Blinis (V)      |
| € 1.05 | Flaked Salmon, Avocado & Quinoa Spoon Nibble (F)       | € 0.65 | Savoury Muffins with Herbed Feta Frosting (V)          |
| € 1.05 | Pork Sisig with Mayo & Lemon Dressing Spoon Nibble (M) | € 0.65 | Savoury Muffins with Roast Beef & Horseradish (M)      |
| € 1.05 | Fruity Chicken & Chutney Spoon Nibble (M)              | € 0.65 | Savoury Muffins with Smoked Salmon & Chives (F)        |
| € 1.00 | Veggie Crystal Rolls with Peanut Butter Dressing (V)   | € 0.65 | Maltese Ftira Bites (F)                                |
| € 1.00 | Chili Bread Avocado with Sour Cream Dip (V)            | € 0.60 | Chicken, Bacon & Chutney Club Sandwiches (M)           |
| € 0.95 | Smoked Salmon & Dill Crepes (F)                        | € 0.60 | Egg, Spring Onion & Fresh Chive Mayo (V)               |
| € 0.95 | Horseradish Beef Salad (M)                             | € 0.60 | Tuna, Tomato & Fresh Herbs Club Sandwiches (F)         |
| € 0.95 | Crispy Beef Satay Strips on Noodle Salad (M)           | € 0.60 | Ploughman's Cheddar & Pickle Club Sandwiches (V)       |
| € 0.95 | Curried Macaroon with Rabbit Mousse (M)                | € 0.55 | Salami & Sweet Mustard Panini (M)                      |
| € 0.95 | Hoisin Duck Confit Crepe (M)                           | € 0.55 | Maltese Filling Multigrain Panini (F)                  |
| € 0.95 | Bocconcini & Parma Bites drizzled in EVOO (M)          | € 0.55 | Black Olive Tapenade Bruschetta (V)                    |
| € 0.95 | Stir-fried Duck on Rice Vermicelli (M)                 | € 0.55 | Goats Cheese & Sundried Tomato Mini Tartlets (V)       |
| € 0.90 | Slow Cooked Pork & Cranberry Drizzle Open Bread (M)    | € 0.55 | Chicken Mousse with Pear & Citrus Mini Tartlets (M)    |
| € 0.90 | Caprese Skewers (V)                                    |        |  |

# Hot Selections

Prices are Exclusive of VAT and Service & Logistics

€ 1.35	Surf & Turf Kebab (F)	€ 1.00	Pasta Genovese Stick (V)
€ 1.25	Black & Red Prawns (F)	€ 1.00	Polenta al Tartufo Kebab with Black Bean Sauce (V)
€ 1.25	Marinated Butterfly Prawn (F)	€ 1.00	Chicken Mango Savoury Croissant (M)
€ 1.25	Traditional Maltese Bragioli on Bamboo Plate (M)	€ 1.00	Beef Kebab on Quinoa (M)
€ 1.25	Rock Salt & Crushed Pepper Beef Skewer, Pepper Sauce (M)	€ 1.00	Pork Kebab with Turmeric Thai Dipping (M)
€ 1.25	Chicken & Sweet Pepper Pinwheels (M)	€ 1.00	Filo Crispy Prawn, Garlic Mayo Dip (F)
€ 1.20	Zucchini & Gamberetti Stick (V)	€ 0.95	Butterfly Shrimp, Tartar Dip (F)
€ 1.20	Fillet of Beef Wellington (M)	€ 0.95	Sweet and Sour Pork Stick (M)
€ 1.20	Spada & Lime Stick (F)	€ 0.95	Feta Filo Swirls (V)
€ 1.15	Bright Brioche Beef Angus Burger in box (M)	€ 0.95	Chicken Satay Skewers (M)
€ 1.10	Crab Delight (F)	€ 0.95	Falafel Slider with Black Bean Sauce (M)
€ 1.10	Honey & Mustard Glazed Quail (M)	€ 0.95	Fish Fillet in Multigrain Bun (F)
€ 1.10	Lemongrass Infused Chicken Cigars (M)	€ 0.95	Crispy Asian Delights, Sweet Chili Dip (V)
€ 1.10	Maltese Sausage Mini Burger (M)	€ 0.95	Hot & Spicy Chicken Fillet Burger, Gherkin Relish (M)
€ 1.10	Asian Spiced Pork Belly with Caramelized Peaches (M)	€ 0.90	Pulled Pork Bites, Sour Cream Dip (M)
€ 1.10	Glazed Pork on Plum Noodles (M)	€ 0.90	Prawns in Potato Nests with Lemon & Chive Mayo (F)
€ 1.10	Angus Meatballs in Marinara Sauce (M)	€ 0.90	Camembert Doughnut in Cranberry Sauce (V)
€ 1.10	Beef Satay, Satay Sauce (M)	€ 0.85	Duck Spring Rolls with Hoisin Sauce (M)
€ 1.10	Lamb Koftas, Harissa Yogurt Sauce (M)	€ 0.85	Jalapeno Peppers (V)
€ 1.10	Scampi & Chips (F)	€ 0.85	BBQ Pulled Pork Buns (M)
€ 1.10	Chicken Popcorn & Chips (M)	€ 0.85	Mozzarellini Crunch (V)
€ 1.05	Fried Avocado with Sweet Chili Dip (V)	€ 0.85	Chicken, Bacon & Prune Bites (M)
€ 1.05	Chili con Carne Tortilla Surprise (M)	€ 0.80	Fried Ravioli with Marinara Dipping Sauce (V)
€ 1.00	Pulled Beef Brisket Bao Bun (M)	€ 0.80	Cream of Butternut Soup (V)
€ 1.00	Salmon Skewer, Garlic Mayo (F)	€ 0.80	Potato & Leek Shooter Soup (V)
€ 1.00	Fagottini Tartufo Nero (V)	€ 0.75	Chicken Kiev (M)
€ 1.00	Bolognese Lasagne Stick (M)	€ 0.75	Sweet Potato Chips with Cheese Sauce Cone (V)
		€ 0.65	Gourmet Pastizzi (V)



# Hot Selections

Prices are Exclusive of VAT and Service & Logistics

- € 0.65 Gourmet Maltese Sausage Twist (M)
- € 0.65 Vegetable Indian Bhaji with Mint Raita Dip (V)
- € 0.60 Sweet Potato & Pumpkin Mini Quiche (V)
- € 0.60 Rabbit Vol au Vents (M)
- € 0.60 Beef Curry Vol au Vents (M)
- € 0.60 Cheese Balls with Apricot Filling (V)
- € 0.60 Porcini & Brandy Vol au Vents (V)
- € 0.60 Chicken & Mushroom Pie (M)
- € 0.60 Corn Dogs w/Honey Mustard Sauce (M)
- € 0.60 Shrimp Wonton in Sweet Chili Dip (F)
- € 0.60 BBQ Chicken Pizza Swirl (M)
- € 0.60 Tomato & Bufolla Pizza Swirl (V)
- € 0.60 Beef or Chicken Gyoza w/Tomato Salsa (M)
- € 0.60 Mini Spinach or Ricotta Qassata (V)
- € 0.55 Vegetable Dim Sum, Soy Sauce (V)
- € 0.55 Beef or Chicken Gyoza with Tomato Salsa (M)
- € 0.55 Italian Sausage & Onion Confit Yorkshire Puddings (M)
- € 0.55 Beef & Sweet Spinach Yorkshire Puddings (M)
- € 0.55 Tomato & Cheese Panzerotti (V)
- € 0.55 Spinach & Ricotta Panzerotti (V)
- € 0.55 Spinach Arancini (V)
- € 0.55 Tomato & Cheese Arancini (V)
- € 0.55 Boscaiola Arancini (V)
- € 0.55 Cream & Herb Pillows (V)
- € 0.50 Mushroom Curry Criss Cross Pastries (V)
- € 0.50 Chicken Curry Criss Cross Pastries (M)
- € 0.50 Salmon Criss Cross Pastries (F)
- € 0.50 Cheese & Pea Cakes (V)

# Flying Buffet



- € 3.50 Slow Cooked Fruit Moroccan Lamb (M)
- € 2.90 Italian Caprese Salad w/ Grilled Zucchini & Basil (V)(Cold)
- € 2.50 Seafood Paella (F)(Hot)
- € 2.50 Oriental Chicken with Apricots & Fried Almonds (M)(Hot)
- € 2.50 Chicken Tikka Masala on Lime Infused Basmati Rice (M)(Hot)
- € 2.50 Chicken Pad Thai (M)(Hot)
- € 2.25 Ricotta & Spinach Raviolotti with Fresh Basil & Tomato Sauce (V)
- € 2.25 Creamy Mushroom & Parmesan Risotto (V)(Hot)
- € 2.00 Pasta tossed in Stewed Maltese Sausage and Caramelised Walnuts (M)

# Sorbet

- € 1.00 Basil & Lime Sorbet
- € 1.00 Limoncello, Red Currant & Mint Sorbet
- € 1.00 Mandarin Sorbet
- € 1.25 Sorbet Royale (Lemon & Prosecco)

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





# Savoury Themed Stations

## CARVERY STATION at € 9.00 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 € 6.00 per person

Crispy Beef Stir Fry  
Fried Noodles with Vegetables  
Peking Duck in Pancakes & Hoisin Sauce  
Prawn Crackers  
Sweet & Sour Pork  
Vegetable Spring Rolls  
Wok Fried Chicken & Cashew Nuts

*Accompanied by a selection of Sauces & Dips*

## PASTA PARMIGIANA STALL at € 5.00 per person

Eliche tossed in Guanciale & Cheese sauce flamed with Brandy

## PASTA and / or PAELLA STATION at € 4.00 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 Fungi & Pancetta Cognac Flamed  
Chicken & Seafood Paella

## CHEESE & SALUMI NIBBLES STATION at € 3.00 per person

Grana Padano, Pecorino Pepato, Provolone, Cranberry & Blue Cheese  
Prosciutto Crudo, Salami Napoli & Speck  
Freshly Baked Breads, Flavoured Water Biscuits & Grissini  
*Can be created as a Wine and Salumi Station*

## A TASTE OF MALTA at € 8.00 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. Additional chef/s may be required depending on the station selected. Some items may vary due to season.*

*Prices are exclusive of VAT and are applicable for a minimum of 200 pax.*

# Savoury Themed Stations

## SIZZLING BBQ STATIONS at € 8.00 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 € 8.00 per person

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

## AMERICAN GRAB & GO STALL (3 HOURS)

at € 6.00 per person

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

## INDIAN STALL at € 6.50 per person

Chicken Tikka Masala: Chicken Breast Pieces in Yogurt & Masala spices in a thick mild sauce  
Beef Madras: Pieces of Beef cooked in fresh Coconut, Sauces & Tangy Indian Spices  
Lamb Korma: Pieces of boneless Lamb cooked in a rich Cashew Sauce with Indian Spice  
Jeera Rice: Basmati Rice flavoured with Cumin  
Garlic Naan: Flat Indian Bread flavoured with Garlic

## SUSHI STALL at € 8.00 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

Stalls and buffet menu prices are based as a compliment to the finger food reception menu. Additional chef/s may be required depending on the station selected. Some items may vary due to season.

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# Desserts

## VERRINE SELECTION at € 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 at € 1.10 per person

- Baileys, Amaretto, Tia Maria, Jack Daniels

## FRENCH PASTRIES

- € 1.10 Bailey's and Frangipan Tart, Bubble Gum Delice, Cappuccino Shot, Chocolate Orange, Double Chocolate Cherry Royale, Pistachio and Blueberry Cheesecake
- € 1.10 Bailey's Profiterole
- € 1.25 Maple Syrup & Blueberry Pan Cakes

## FRUIT

- € 0.80 Fresh Fruit Bites with Chocolate Dipping
- € 0.85 Fresh Fruit Kebab
- € 1.00 Mint Infused Fresh Fruit Salad

## ICE-CREAM

- € 1.00 Fresh Fruit & Ice-Cream
- € 1.00 Gelat Tan Nanna
- € 0.85 Ice-Cream Wafer Biscuit
- € 1.00 Trio of Ice-Cream Sundae

## COFFEE STATION ACCOMPANIMENTS

- € 0.50 Almond & Cherry Petit Fours
- € 0.75 Apple Puffs
- € 0.90 Camilleri Signature Ricotta Kanneli
- € 0.85 Chocolate Cups
- € 1.00 Decorative Biscuits
- € 0.60 Mini Doughnuts
- € 0.90 Zeppoli

## CAKE STATION ACCOMPANIMENTS

- € 0.75 Coconut Haystacks
- € 0.75 Decorative Doughnuts
- € 0.95 French Macaroons
- € 0.90 Marzipan Petit Fours (Pasta Rolls)
- € 1.75 Personalized Decorative Biscuits
- € 14.00 Sugared Almonds (per Kilo)
- € 1.75 Themed Cake Pops
- € 1.75 Themed Fairy Cup Cakes

## TRUFFLES

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





## CAMILLERI TAL-HELU SWEET FINALE at € 3.75 per person

Chocolate Fountain:

*Dark or White Chocolate w/ Fruit Bites & Marshmallows*

Chocolate Truffles: Lemon White Choco,

Doughnut Tower

French Macaroons

French Pastries

Milk Chocolate and Dark Orange Choco

Profiterole Croquant Bouche

Themed Fairy Cupcakes

Themed Cake Pops

Selection of 2 Verrines

## COFFEE & PETIT FOURS STATION at € 1.75 per person

Coffee

Almond & Cherry Macaroons

Assorted Chocolate Truffle Shells

Camilleri Signature Ricotta Kannoli

Coconut Haystacks

Local Date Rolls 'Imqaret'

## 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 €2.50 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 design*

*Prices are exclusive of VAT and are applicable for a minimum of 200 pax.*





## AFTER-PARTY FOODS

- € 1.00 Cheese Peperoni Pizza
- € 0.60 Flaky Cheese & Pea Cakes
- € 1.20 Italian Hot Dogs with Caramelized Onions

## GUESTS AT HOME

### **Menu One** at € 4.50 per person

- Almond & Cherry Macaroons
- Chocolate Truffles
- Goats Cheese & Sundried Tomato Mini Tartlets
- Hoisin Duck Confit Crepes
- Maltese Filling Panini
- Paprika Dusted Shrimp & Caviar Barquettes
- Stuffed Olives
- Zucchini Muffins with Herbed Feta Frosting

### **Menu Two** at € 4.50 per person

- Assorted Club Sandwiches: Chicken, Tuna & Egg
- Black Olive Tapenade Bruschetta
- Camilleri Signature Profiteroles
- Falafel Bites with Parma Ham & Apricots
- Salami Multigrain Panini
- Smoked Salmon & Dill Crepes
- Stuffed Olives
- Traditional Mini Honey Rings

*Prices are exclusive of VAT, Minimum order of 20 persons  
Free delivery with orders exceeding € 100.00  
Optional Waiter Service at € 75.00 per waiter*

## POST-CEREMONY CELEBRATIONS

*Served outside the Wedding Ceremony Church or Hall  
at €4.00 per person*

- One Glass of Prosecco
- Selection of 2 assorted canapes

*Inclusive of Waiter Service (Minimum of 100 persons)*



# 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.

## **Tanqueray GIN 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.*

## **MALT WHISKY BAR**

*(6 single malt) 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.*

## **PART OPEN BAR at €5.50 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.*

## **FULL OPEN BAR at €10.50 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.*

*Prices are exclusive of VAT*





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 upper and lower gardens combined can accommodate over 1,000 standing guests.

	2022	2023
<b>JANUARY - MARCH</b>		
<i>Saturdays &amp; Public Holidays</i>	€ 2,450.00	€ 2,800.00
<i>Weekdays, Sundays &amp; Eve of Public Holidays</i>	€ 1,650.00	€ 2,200.00
<b>APRIL - JULY</b>		
<i>Saturdays &amp; Public Holidays</i>	€ 3,800.00	€ 4,500.00
<i>Weekdays, Sundays &amp; Eve of Public Holidays</i>	€ 3,250.00	€ 4,000.00
<b>AUGUST - OCTOBER</b>		
<i>Saturdays &amp; Public Holidays</i>	€ 3,300.00	€ 3,900.00
<i>Weekdays, Sundays &amp; Eve of Public Holidays</i>	€ 2,500.00	€ 2,700.00
<b>NOVEMBER - DECEMBER</b>		
<i>Saturdays &amp; Public Holidays</i>	€ 2,400.00	€ 2,800.00
<i>Weekdays, Sundays &amp; Eve of Public Holidays</i>	€ 1,750.00	€ 2,400.00

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 extra charge of €250.00 + VAT per hour will be charged if the 10 hours are exceeded.

Our Decorative Package: Optional decorative packages are offered within our exclusive venue Olive Gardens. The main package priced at €250 includes enhancing the garden with a variety of bistro tables and other seating arrangements. Cushions are spread along the garden wall. Feature lighting, lanterns of all sizes, draped bars and decorative candle lit vases help to make the place very romantic and even more appealing. Including enhancement of pool area with the main package is priced at €350.

The full package, priced at €750 includes also enhancing the pool area and the very romantic courtyard.







**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, Smart City Malta, Torre Paulina, Villa Bighi, Villa Maria Rabat, The Ivory Suite at Maxtura Gozo, Fort St Angelo, Fort St Elmo, Fort St Andrew, Gardjola Gardens, Gigantija Temples, Faġar Qim's Ochre Hall, Inquisitors Palace, Malta Maritime Museum, MUŻA, National Museum of Archaeology, Tarxien Temples and more.*

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



- Reception 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.
- Reception menu prices are stated per person and are inclusive of the food items within the given menu, 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. Menu is based for a stand-up reception.
- An additional fee of €300 shall apply when catering in venues other than Olive Gardens. Such is 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, the outside catering fee shall be quoted independently subject to the equipment and services required for the logistics of 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.
- The personnel quoted for within reception menus are based on standard event requirements. 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.
- 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 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.
- A supplement of €95.00 per chef shall be charged should Live Cooking be requested for any of the Buffet Stations.
- Prices for food products are applicable for the years 2022 & 2023. However, the company reserves the right to revise staff charges should an increase in the rate of inflation necessitate such changes. The client shall bear this increment.
- Although not obligatory, Camilleri Caterers offer a variety of beverage packages at competitive rates. Prices are quoted within the catalogue. Overtime rates apply at the lapse of five (5) hours starting from the time at which bars become available to guests. When beverages are supplied on a consumption basis, the client shall be charged for all opened bottles and shall receive any remaining bottles opened and not fully consumed. In the case of an open-bar service, the client shall be charged a fixed price irrelevant of the consumption. Any beverage leftovers are the property of Camilleri Caterers. Beverage prices are valid for the year 2022 & 2023 but shall be revised at the start of each year for subsequent years.
- 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.
- Left over foods will be handled according to the clients' choice as stipulated in the Returned Food Policy. Transportation of such shall be the client's responsibility. Camilleri Caterers shall not be responsible in any manner, for any claim, illness or other damage arising from the consumption of leftover foods taken away from the venue by the client. On this basis the client renounces Camilleri Caterers from any liability arising in relation to the consumption of such foods.



- On request of the client, Camilleri Caterers shall provide a free tasting for 2 persons between 8 to 12 weeks prior to the event. Any additional persons shall each be charged at €25. The policy dictates that the food tasting shall be for clients to evaluate the standards offered and shall be limited to a selection of foods from the menu in discussion. Should clients request a food tasting prior to confirming an order, this shall be against payment of €25 per person. When the event is confirmed, the charges incurred for two (2) persons shall be deducted from the final bill.
- 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.
- 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.
- It is recommended that a quotation/order is based on the number of invited guests and not on the number of guests that are assumed to attend. Quotations are to be finalized not later than six (6) weeks before the event. Further changes cannot be guaranteed after this.
- Any assistance and recommendations provided by Camilleri Caterers shall be based on the event information provided by the client. This, in accordance with the best catering practice. Camilleri Caterers shall treat the client as one entity; hence consider sufficient the exchange of correspondence by (any) one of the account holders.
- Quotations are valid for 1 month. A booking shall be deemed valid and guaranteed against a booking sale.
- **Payment Terms:** On confirmation, a booking sale of €1500 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 30 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 30 days from the date of event.
- **Cancellation Policy.** Booking Sale are not refundable and non-transferable for any reason. No cancellations may be made by the Client, except by written agreement between the Company and the Client. The cancellation of an event by the Client, for whatever reason, will entail the forfeiture in favour of the Company of all booking sales paid by the Client as liquidated damages.
- **Cancellation of agreement** by force majeure, etc.: If the event cannot take place due to circumstances beyond the Company's control, such as government intervention, strike, labour disputes, accidents, acts of God, local disasters, or war; then the Company's liability towards the Client shall be to assist in finding the best possible date within the shortest period of time, not exceeding 12 months from date of original event.





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