

CAMILLERI CATERING

Corporate Events

• 2020 EDITION •





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.

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.

Coffee Break 1

€ 4.50 per person (excl. VAT)

Breakfast Tea, Regular & Decaf Coffee

Orange Juice

Still & Sparkling Water

Danish Pastries

Plain & Chocolate Croissants

Coffee Break 2

€ 5.25 per person (excl. VAT)

Breakfast Tea, Herbal Tea, Regular & Decaf Coffee

Orange, Cranberry & Pineapple Juice

Still & Sparkling Water

Assorted Club Sandwiches (M) / (V)

Local Date Rolls

Mini Honey Rings

Chef's Tea Cake Selection

Coffee Break 3

€ 6.00 per person (excl. VAT)

Breakfast Tea, Herbal Tea, Regular & Decaf Coffee

Orange, Cranberry & Pineapple Juice

Still & Sparkling Water

Savoury Muffins with Herbed Feta Frosting (V)

Assorted Club Sandwiches (V) / (M)

Almond & Cherry Macaroons

Camilleri Signature Ricotta Kannoli

Wellness Coffee Break

€ 8.50 per person (excl. VAT)

Breakfast Tea, Regular & Decaf Coffee

Orange, Cranberry & Pineapple Juice

Still & Sparkling Water

Detox Water Infusion

Falafel Sliders (V)

Caprese Skewers (V)

Vegetable Crudités (V)

Plain & Fruit Yogurt

Fresh Fruit Platter

Minimum order of 15 persons

Service Staff & Logistics not included



(V) - Vegetarian (M) - Meat (F) - Fish

STANDING & LIGHT COLD BUFFET LUNCHES

Lunch Menu 1

€6.00 per person (excl. VAT)

Parma Ham & Mozzarella Baguettes (M)
Caprese Salad Baguettes (V)
Maltese Ftira (V)
Grilled Chicken & Mango Chutney Wraps (M)
Pasta Salad al Pesto with Lentils (V)
Greek Salad (V)

Fresh Fruit Kebabs

Lunch Menu 2

€13.50 per person (excl. VAT)

Smoked Salmon & Cream Cheese Multi Grain Sandwiches (F)
Black Olive Tapenade Bruschetta (V)
Roasted Vegetables & Hummus Wraps (V)
Pulled Pork Baguettes (M)
Stir Fry Beef Noodle Salad (M)
Coleslaw Salad with Walnuts (V)
Caprese Salad (V)
Tuna & Potato Salad (F)

Fresh Fruit Kebabs
French Pastries

Minimum order of 15 persons
Service Staff & Logistics not included

Alternative options available on request
(V) - Vegetarian (M) - Meat (F) - Fish

STANDING & LIGHT HOT BUFFET LUNCHES

Lunch Menu 3

€6.00 per person (excl. VAT)

Marinated Chicken Thighs (M)

Roasted Seasonal Vegetables (V)

Potato Wedges (V)

Stir Fried Noodles and Vegetables (V)

Green Leaf Salad (V)

Fresh Fruit Kebabs

Lunch Menu 4

€13.50 per person (excl. VAT)

Chicken Korma and Pilaf Rice (M)

Eliche with Cream of Mushrooms Sauce (V)

Slow Cooked Braised Beef (M)

Poached Grouper with Cherry Tomatoes (F)

Lentil & Bean Mild Madras Curry (V)

Baked Jacket Potatoes (V)

Stir-Fried Noodles and Vegetables (V)

Greek Salad (V)

Fresh Fruit Kebabs

French Pastries

Minimum order of 15 persons
Service Staff & Logistics not included

Alternative options available on request
(V) - Vegetarian (M) - Meat (F) - Fish

CORPORATE LUNCHEES & DINNERS

Whatever the event you have in mind, you can rely on us to offer our tailored services sure to leave a lasting impression on your guests.

We offer a variety of menus depending on the formality and nature of your event. So whether you are planning a business event or an intimate dinner party, we are happy to serve you what you want at any location of choice.



PLATED MENUS



Plated Menu 1

€25.00 per person (excl. VAT)

Amuse Bouche

> <

Salmon, Spinach and Leek Risotto

> <

Parma Ham Wrapped Chicken Breast
Stuffed with Fig and Leek Cream Cheese Filling,
Artichoke and Spring Onion Mist
Roast Potatoes and Seasonal Vegetables

> <

Honey Drizzled Date Rolls
Traditional Ricotta Kannoli
Nougat Ice Cream

> <

Coffee and Petit Fours

Plated Menu 2

€25.00 per person (excl. VAT)

Amuse Bouche

> <

Baked Potato Gnocchi with Scamorza Cheese
Cherry Tomato and Crispy Pancetta

> <

Grilled Fillet of Pork, Potato Mash with
Green Apples and Port Jus
Braised Shallots, Vegetable Ratatouille

> <

Trio Chocolate Mousse
Pistachio Millefoglie
Berry Coulis

> <

Coffee and Petit Fours

Plated Menu 3

€35.00 per person (excl. VAT)

Amuse Bouche

> <

Eggplant and Mozzarella Tower
Fresh Basil Tomato Sauce, Parmesan Shavings

> <

Slow Cooked Beef Roast
Potato and Pea Puree and Rosemary Jus
Pan Fried Seasonal Vegetables,
Baby Spinach and Basil

> <

Pannacotta, Pistachio Tart
Amarena Sauce

> <

Coffee and Petit Fours

Minimum of 25 persons
Chef & Head Waiter Included

Alternative dishes available on request

COCKTAIL RECEPTION MENUS



Cocktail Menu 1

€ 5.75 per person excl. VAT

Based on one hour duration

Cranberry Cheese Mousse & Fresh Chives Blinis (V)
Smoked Salmon, Caper, Lemon & Dill Club Sandwiches (F)
Chicken Mousse with Pear & Citrus Mini Tartlets (M)
Spinach & Ricotta Panzerotti (V)
Mozzarellini Crunch (V)
BBQ Pulled Pork Buns (M)
Chicken Curry Criss Cross Pastries (M)
Filo Crispy Prawn (F)
French Pastries

Minimum order of 15 persons

Service Staff & Logistics not included

Custom-made menus available on request

Cocktail Menu 2

€ 9.00 per person excl. VAT

Based on 2 hours duration

Savoury Muffins with Herbed Feta Frosting (V)
Smoked Duck & Avocado Risotto Spoons (M)
Ploughman's Cheddar & Pickle Club Sandwiches (V)
Asian Prawn Noodle Salad (F)
Mushroom Criss Cross Pastries (V)
Vegetable Dim Sum with Soy Sauce (V)
Bright Brioche Beef Angus Burger (M)
Pulled Pork Bites (M)
BBQ Chicken Pizza Swirl (M)
Crab Delight (F)
Chicken Satay, Satay Sauce (M)
French Pastries

Cocktail Menu 3

€ 14.25 per person excl. VAT

Based on 3 hours duration

Curried Macaroon with Rabbit Mousse (M)
Paprika Dusted Shrimp & Caviar Barquettes (F)
Chicken, Caper & Tarragon Mousse Blinis (M)
Dates & Polenta Stacks on Bamboo Plate (V)
Slow Roast Moroccan Spiced Pork on Couscous (M)
Savoury Muffins with Smoked Salmon & Chives (F)
Cream & Herb Pillows (V)
Fried Avocado with Sweet Chilli Dip (V)
Maltese Sausage Mini Burger (M)
Glazed Pork on Plum Noodles (M)
Filo Crispy Prawn (F)
Salmon Skewer with Garlic Mayo (F)
Chicken Kiev (M)
Rock Salt & Crushed Pepper Beef Skewer (M)
Vegetable Indian Bhaji with Mint Raita Dip (V)
Tomato & Cheese Arancini (V)
French Pastries
Fresh Fruit Kebabs

(V) - Vegetarian (M) - Meat (F) - Fish

BEVERAGE PACKAGES

Prices quoted per person excluding VAT

	Duration		
	up to <i>One Hour</i>	up to <i>Two Hours</i>	up to <i>Three Hours</i>
Option 1	€2.00	€3.50	€4.50
Soft Drinks, Juices, Still & Sparkling Water			
Option 2	€4.00	€5.50	€6.50
Soft Drinks, Juices, Still & Sparkling Water			
Beer, Red & White Wine, Rose'			
Option 3	€5.00	€6.50	€8.50
Soft Drinks, Juices, Still & Sparkling Water			
Beer, Red & White Wine, Rose'			
Prosecco			
Option 4 – Full Open Bar	€9.50	€11.50	€13.50
Selection of Spirits			
Beer, Red & White Wine, Rose' and Prosecco			
Soft Drinks, Juices, Still & Sparkling Water			

Beverage list and prices on consumption available on request

OLIVE GARDENS EXCLUSIVE PACKAGES

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

Its well-groomed gardens, charming pool area and stunning views of Mdina, offer an unparalleled uniqueness. The breath-taking backdrop can be appreciated both during the day with its luscious greenery and olive groves surrounding the garden, as well as during the evening when the bastions are beautifully lit-up.

The venue is ideal for hosting memorable events such as birthdays, corporate dinners, pool parties and other special occasions.



OLIVE GARDENS CORPORATE PACKAGES

Cocktail Reception

€ 35.00 per person excl. VAT

Cold Canapes

Assorted Club Sandwiches (V) / (M)
Paprika Dusted Shrimp Caviar Barquettes (F)
Maltese Ftira Bites (F)
Coconut & Sweet Chilli Risotto Spoons (V)
Cranberry Cheese Mousse & Fresh Chive Blinis (V)

Hot Canapes

Chicken Satay in Satay Sauce (M)
BBQ Pulled Pork Buns (M)
Duck Spring Rolls (M)
Scampi & Chips (F)
Spinach & Ricotta Panzerotti (V)
Chicken & Mushroom Pie (M)
Vegetable Cigars (V)
Cream & Herb Pillows (V)
Swiss Cheese Wedges, Tomato Salsa (V)

Dessert

Assorted French Pastries
Opera Cake
Butterscotch Apple & Almond Tart
Pistachio & Morello Cherry Cake
Bitter Chocolate Delice
Lemon Tart
Baklava
Decorated Celebratory Cake

Beverage Package

Spirits, Wines, Soft Drinks, Beer, Soft Drinks and Water

Based on 4 hours duration

Minimum of 50 persons

Barbeque Package

€ 40.00 per person excl. VAT

Arrival Snack

Cheese and Salumi Platters (V) / (M)
Dried Fruit, Dips, Galletti and Grissini

Barbeque Buffet

Beef Burgers (M)
Home-Made Local Spicy Pork Medallions (M)
Marinated Chicken Breast in Lemon and Thyme (M)
Maltese BBQ Sausage in Beer Braising Sauce (M)
Baked Jacket Potatoes (V)
Wild Rice Salad with Shrimps, Pineapple & Sweet Chilli (F)
Stir-Fried Noodle Salad (V)
Green Leaf and Tomato Salad (V)

Selection of Bread, Butter & Sauces

Dessert

Scoop of Camilleri tal-Helu Signature Ice Cream
Decorated Celebratory Cake

Beverage Package

Wines, Soft Drinks, Beer, Soft Drinks and Water

Based on 6 hours duration

Minimum of 50 persons

(V) - Vegetarian (M) - Meat (F) - Fish

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)
€10.00	Flute (x49 units)

Decorative

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

Prices exclude VAT

TERMS & CONDITIONS

1. Sample menus and beverage packages exclude VAT and Service & Logistical fees. The company also reserves the right to amend rates accordingly in case of additional taxes or modified rates of taxes imposed by Government.
2. Menu prices are applicable for a minimum of 15 persons unless stated otherwise. Menu prices may vary for groups less than the stated amount.
3. **Cancellation Policy:** Deposits are not refundable and non-transferrable for any reason. No cancellations may be made by the client, except by written agreement between the Company and the Client. The cancellation of any event by the Client for whatever reason will entail the forfeiture in favour of the Company of all deposits paid by the Client as liquidated damages.
4. The menu prices within the brochure are stated per person and are inclusive of the food items within the given menu.
5. Should the client provide additional services such as the provision of beverages and so on, additional charges shall be applicable for the provision of the necessary equipment and setup.
6. Staff charges are not included within the suggested menus. The cost for staff shall be quoted on request and will depend on the requirements of the event. Fees would normally cover a seven (7) hour shift whereby staff would be requested to be onsite at least two (2) hours prior the start time of the event. Following this shift, overtime is charged at the rate of €9.50+VAT per hour per member of staff. Overtime charges shall apply beyond the departure of guests and shall continue to apply until all dismantling is complete.
7. When tailoring a menu from scratch, it is recommended to request advice from the company's sales advisors in order to guide you correctly with regards to menu variety as well as the inclusion of all associated costs, namely food costs, staff costs, services & logistics costs and any additional costs as may be required.
8. The services & logistics fee shall cover 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 labelling and general wear & tear.
9. An additional fee of €150 to €250 shall apply as necessary depending on the facilities available at the chosen venue. 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 are as 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.
10. Leftover 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.
11. 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 peanut allergies. The company shall also refuse to cater for any allergies on demand during the event.
12. 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.
13. 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.
14. Quotations are valid for 1 month. A booking shall be deemed valid and guaranteed against a deposit.
15. **Payment Terms:** On confirmation, a deposit of 25% is required; 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 30 days from the date of event.



C. Camilleri & Sons (Catering) Ltd.

13-20, M. Borg Gauci Street, Tal-Handaq, Qormi QRM 4000

T:+356 2147 2255

E: info@camillericatering.com **W:** www.camillericatering.com