

CAMILLERI CATERING

DESTINATION WEDDINGS

• 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.

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.



PLATED MENUS



WELCOME CANAPÉS

Option 1 - Selection of 5 Canapés

€ 5.50 per person

Goats' Cheese and Sundried Tomato Mini Tartlets

Slow Cooked Pork with Cranberry Drizzle Open Bread

Caprese Skewers

Savoury Muffins with Herbed Feta Frosting

Smoked Salmon and Cream Cheese Black Brioche Buns

Option 2 - Selection of 8 Canapés

€ 7.50 per person

Chicken Mousse with Pear and Citrus Mini Tartlets

Bocconcini with Parma Ham Drizzled in EVOO

Beetroot Cured Salmon, Wasabi Mayo and Cucumber Open Bread Sandwiches

Savoury Cornettes

Coconut, Sweet Chilli and Prawn Risotto Spoons

Cured Beef Rolls with Mascarpone and Apricot Filling

Curried Macaroon with Rabbit Mousse

Hoisin Duck Confit Crepes



PLATED MENU 1

€ 45.00 per person

Amuse Bouche



Starter

Salmon, Spinach and Leek Risotto



Main Course

Chicken Breast wrapped in Parma
Stuffed with Figs, Cream Cheese and Leek Filling and Artichoke and Spring Onion Mist
Roast Potatoes and Seasonal Vegetables



Dessert

Honey Drizzled Date Rolls
Traditional Ricotta Kannoli
Nougat Ice Cream



Coffee & Petite Fours



PLATED MENU 2

€ 45.00 per person

Amuse Bouche

Starter

Potato Gnocchi with Cherry Tomato, Buffalo Mozzarella and Crispy Pancetta



Main Course

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



Dessert

Chocolate Dome with Passion Fruit Mousse and Pistachio
Forest Berry Ice Cream



Coffee & Petite Fours

Alternative dishes available on request and might incur a supplement

PLATED MENU 3

€ 50.00 per person

Amuse Bouche



Starter

Fios Gras and Pistachio on Toasted Brioche
Green Leaf Salad and Passion Fruit Jus



Main Course

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



Dessert

Trio Chocolate Mousse
Pistachio Millefoglie
Berry Coulis



Coffee & Petite Fours



VEGAN PLATED MENU

€ 45.00 per person

Amuse Bouche

Starter

Filo Basket with Stewed Beans,
Tossed in Nuts and Caramelised Roasted Cherry Tomatoes



Main Course

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



Dessert

Raw Cocoa, Coconut and Nut Cake



Coffee & Petite Fours

Other dietary requirements available on request

Alternative dishes available on request and might incur a supplement

BARBEQUE BUFFET MENU

€ 50.00 per person

Antipasto

Fresh & Peppered Maltese Goats Cheese
Cheese rolled in Nuts and Dried Fruit
Lime infused Couscous with Feta Cheese and Marrows
Cold Noodle Salad with Carrots, Mange Tout, Onion and Asian Marinade
Fresh Beetroot Coleslaw
Tuna Rice Summer Salad
Roasted Marinated Green Peppers
Whitebait Fritters
Salumi Platter
Roast Beef with Horseradish Cream and Pickles

Intermediate

Pennette with Tomato Sauce, Pancetta, Baby Spinach and Toasted Pine Nuts
Farfalline tossed in a Creamy Funghi Misti Sauce and Parmesan Shavings

From the Grill

Grilled Swordfish
Chicken Breast marinated in Lemon and Thyme
Home-Made Local Spicy Pork Medallions
BBQ Sausages
Minute Beef Steaks
Grilled Moutabal with Tahini Sauce
New Potatoes dressed in aged Balsamic, Olive Oil and Basil Salad
Grilled Mediterranean Vegetable Medley
Green Leaf Salad and Tomato

BBQ Sauce, Black Peppercorn Sauce, Mint Sauce, Mustard and Horseradish Cream

Served with Local scrumptious Bread

Dessert & Coffee Station

Coffee
Local Date Rolls
Triple Chocolate Mousse Verrines
Baileys Profiteroles
Cassata Siciliana
Fresh Fruit Kebabs

Subject to a minimum of 50 guests

KIDS' PLATED MENU

€ 25.00 per person

Amuse Bouche



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



Two Glasses of Soft Drinks, Water or Juice



Applicable for children up to 12 years of age. Other options available on request.

CAKE STATION OPTIONS

Option 1

2-tier cake (up to 80 persons)

1 glass of Sparking Wine

Sugared Almonds

Macaroons

Coconut Haystacks

Marshmallow Sticks

Fairy Cupcakes

€ 350.00

Option 2

3-tier cake (up to 120 persons)

1 glass of Sparking Wine

Sugared Almonds

Macaroons

Coconut Haystacks

Marshmallow Sticks

Fairy Cupcakes

€ 450.00

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



Candy Bar

A selection of 10 jars filled to the brim with Candy

€ 350.00





BEVERAGE PACKAGES



BEVERAGE PACKAGES

WELCOME DRINK

Glass of Sparkling Wine € 2.00 per person

Glass of Aperol Spritz € 5.00 per person

Part-Open Bar (1 hour duration) € 5.00 per person

Sparkling Wine, Beers & Soft Drinks



OPTION 1

€ 5.00 per person

Half bottle of Wine and Water at table

(2 ½ hour duration)

OPTION 2

€ 10.00 per person

Free flowing Wine & Water at table

1 glass of Sparkling Wine

(2 ½ hour duration)

The provision of Beverage is exclusive to Camilleri Catering when hosting wedding at Olive Gardens.

BEVERAGE PACKAGES

OPTION 3

€ 20.00 per person

Full Open Bar (*) including Wine & Water at the Table (6 hour duration)

Selection:

JB Whisky, Jack Daniels, Bacardi Rum, Martini Vermouth, Aperol, Campari, Vodka Smirnoff, Gordons Gin, Malibu, Limoncello, Amaretto, Avera, Jägermeister and Port.

Red , Rose' and White Wine

Cisk, Heineken and Hopleaf

Soft Drinks, Mixers, Juices, Still and Sparkling Mineral Water

A bartender, ice and all necessary barware will be provided for option 3.

Cocktail bars may be provided by third party suppliers at a separate charge should clients request this service.

Beverage Overtime is charged at € 5.00 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 wedding at Olive Gardens.

OLIVE GARDENS

The venue's versatility provides flexibility 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 offers 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.



OLIVE GARDENS VENUE RENTAL

RENTAL OF OLIVE GARDENS FOR CEREMONY & RECEPTION OR RECEPTION ONLY:

Mondays to Thursdays

From 30 to 50 guests

€ 1250.00

From 51 and more guests

€ 1500.00

Fridays, Saturdays and Sundays

€ 2500.00

Includes chairs dressed in white chair covers, white sashes and setup of celebrant's altar. Olive Gardens shall be made available to for maximum duration of 6 hours from time of guests' arrival at the venue. €250.00 per hour or part thereof shall be charged if this time span is exceeded.



RENTAL OF OLIVE GARDENS FOR CIVIL CEREMONY ONLY:

Mondays to Thursdays

From 2 to 50 guests

€ 450.00

From 51 to 100 guests

€ 700.00

Includes chairs dressed in white chair covers, white sashes and setup of celebrant's altar. Olive Gardens shall be made available to for maximum duration of 1 hour. €100.00 per hour or part thereof shall be charged if this time span is exceeded.

All prices exclude VAT

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.

The pool terrace is also enhanced by way of bistro tables, sofas and further seating arrangements. Even here fairy lights, garden lights and drapes help to enhance the already beautiful and chilled atmosphere.

Full Decorative Package: € 350.00



OUTSIDE CATERING

Our outside catering services extend to venues such as:

Castello Dei Baroni, Chateau Buskett, Cottage Gardens, Club House at Gianpula, Eden Lodge, Monte Kristo Estates, Palazzo Promontorio, Palm Beach Malta, Razzett L-Abjad, Popeye Village, Smart City Malta, Torre Paulina, Villa Bighi, Villa Blanche, Villa Maria Rabat, Villa Overhills, The Ivory Suite at Maxtura Gozo, Fort St Angelo, Fort St Elmo, Fort St Andrews, Gardjola Gardens, Hagar Qim Temples, Inquisitors Palace, Malta Maritime Museum, National Museum of Archaeology, Tarxien Temples and more.

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



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 + VATOvertime charges shall apply beyond the departure of the bride & groom and shall continue to apply until all dismantling is final.
3. Prices quoted in this catalogue are applicable for the years 2020, 2021 and 2022. 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.
4. 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.
5. 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.
6. 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.
7. 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.
8. 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.
9. 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.
10. Menu, setup and number of guests are to be finalised not later than four (4) weeks before the event. Further changes cannot be guaranteed.
11. Camilleri Catering shall treat the client as one entity; hence consider sufficient the exchange of correspondence by (any) one of the account holders.
12. Quotations are valid for 1 month. A booking shall be deemed valid and guaranteed against a deposit.
13. Payment Terms:
 - On confirmation, a deposit of €1000 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.
14. Deposits are not refundable for any reason.

TERMS & CONDITIONS

OLIVE GARDENS

1. Olive Gardens is made available to clients and their respective suppliers on the date of function from two hours prior to Mass or Ceremony. The Organizer/Planner may use this time in order to carry out any Client specifications and requests.
2. The Olive Gardens Venue Fee covers 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 2020, 2021 and 2022.
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 charges are borne by the Client. Such fees are approximately €26+VAT per hour).
5. Music can be played during the event. This is to be controlled as per conditions laid out by law. Should the Company suffer any prosecution, charge, multa or ammenda for reasons attributable to the clients, then in such case the clients shall indemnify the company for any damage suffered by the Company or any of its Directors.
6. The use of confetti is allowed on the premises, with the exception of bright coloured party confetti as well as spray cans and poppers and other contraptions that may be hazardous or damaging to the property. The use of confetti however is not allowed at the pool area. The use of Chinese Lanterns is prohibited.
7. No fireworks of any kind are allowed to be let off within the Property perimeter.
8. Clients will be held responsible for any damage, to the property and/or contents, incurred as a result of incidents during functions or resulting from negligence from the Client or any one of the guests or persons employed by the Client. Clients remain liable in damages incurred by the Company if these conditions are in fringed. Any breakages will be invoiced accordingly.
9. Smoking is strictly prohibited inside the Venue as stipulated by Law. It is only permitted outdoors.
10. On the day of event, the Company will provide a Changing Room and a Store Room. The Client is, however, responsible for the goods left in these room. It is important that all belongings are removed immediately after the event. The Company will not be responsible for any flowers or other items including personal belongings left behind after the event at the Premises.
11. The Venue is equipped with a generator to be used only in case of failure of government supply.
12. Catering & Beverage supply is restricted to C. Camilleri & Sons (Catering) Ltd.at Olive Gardens.



C. Camilleri & Sons (Catering) Ltd.

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