CAMILLERI CATERERS & THE OLIVE GARDENS



2019, 2020 & 2021

your wedding made perfect!

Camilleri Caterers

Camilleri Caterers have 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 Olive Gardens

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.



Rental of Olive Gardens

Rental of Olive Gardens for Ceremony & Reception, or Reception only

Mondays to Thursdays 30 to 50 guests EUR 1250

51 guests + EUR 1500

Fridays, Saturdays and Sundays EUR 2500

Includes chairs dressed in white chair covers, white sashes, setup of celebrant's altar and a glass sparkling wine per guest following Ceremony.

Olive Gardens shall be made available to for maximum duration of 6 hour from time of guests' arrival at the venue. EUR150 per hour or part thereof shall be charged if this time span is exceeded.

All prices exclude VAT.

Rental of Olive Gardens for Civil Ceremony only

Mondays to Thursdays only

From 2 to 50 guests EUR450

From 50 to 100 guests EUR700

Includes chairs dressed in white chair covers, white sashes, setup of celebrant's altar and a glass sparkling wine per guest.

Olive Gardens shall be made available to for maximum duration of 1 hour. EUR100 per hour or part thereof shall be charged if this time span is exceeded.

All prices exclude VAT.

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 Fee: EUR350



Nelcome Drink

Sparkling Wine EUR 2.00 pp

Aperol Spritz EUR 5.00 pp

Part-Open Bar with Sparkling Wine, Beers & Soft Drinks (1 hour duration) EUR 5.00 pp

Selection of Canapés

5 items EUR 5.00 pp

Goats' Cheese & Sundried Tomato Mini Tartlets Slow Cooked Pork with Cranberry Drizzle Open Bread Caprese Skewers Savoury Muffins with Herbed Feta Frosting Smoked Salmon & Cream Black Brioche Buns

8 items

EUR 7.50 pp

Chicken Mousse with Pear & Citrus Mini Tartlets Bocconcini with Parma Ham drizzled in EVOO Beetroot Cured Salmon, Wasabi Mayo & Cucumber Open Bread Bigilla Cornettes Coconut, Sweet Chilli & Prawn Risotto Spoons Cured Beef Rolls with Mascarpone & Apricot filling Curried Macaroon with Rabbit Mousse Hoisin Duck Confit Crepes

Set Menu Option 1

Amuse Bouche

Starter Salmon, Spinach & Leek Risotto

Main Course

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

Dessert

Honey Drizzled Date Rolls Traditional Ricotta Kannoli, Nougat Ice Cream

Coffee & Petit Fours

EUR 45.00 pp

Set Menu Option 2

Amuse Bouche

Starter

Baked Potato Gnocchi with Beef, Cherry Tomato & Buffalo Mozzarella

Main Course

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

Dessert

Trio Chocolate Mousse Pistachio Millefoglie Coffee Coulis

Coffee & Petit Fours

EUR 45.00 pp

Alternative dishes will be made available at a supplement.

Vegetarian Set Menu

Amuse Bouche

Starter

Ricotta & Local Goats Cheese Ravioli Tomato & Basil Salsa, Pecorino Shavings

Main Course

Vegetable Stroganoff served with Pilaf Rice Cabbage Involtini with wild Rice, Soya Mince & Fresh Ginger

Dessert Dark Chocolate Delice Salted Caramel Sauce Vanilla Ice Cream

Coffee & Petit Fours

EUR 42.00 pp

legan Set Menu

Amuse Bouche

Starter

Pumpkin Risotto with Pesto, Cherry Tomatoes, baby Rucola, Peas, Sage, Truffle oil, Agrodolce

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 & Nut Cake

Coffee

EUR 42.00 pp

C. Camilleri & Sons (Catering) Ltd. caters for other dietary requirements given that we are informed well in advance.

Kids' Set Menu

Amuse Bouche

Starter Penne with Tomato Sauce

Main Course Breaded Chicken Breast served with Smiley Potatoes

Dessert

Chocolate Brownie Vanilla Ice-Cream

Two softdrinks

EUR 25.00 pp



Applicable for children up to 12 years of age.

BBQ Buffet Menu

Antipasto

Lime infused Couscous with Feta Cheese & Marrows Cold Noodle Salad with Carrots, Mange Tout, Onion & Asian Marinade Fresh & Peppered Goats Cheese Cheese Log rolled in Nuts and Dried Fruit Tuna Fish Cakes Roast Beef with Horseradish Cream & Pickles Fresh Beetroot Coleslaw New Potatoes dressed in aged Balsamic, Olive Oil & Basil Grilled Mediterranean Vegetable Medley

Intermediate

Pennette with Tomato Sauce, fresh Salmon, Gorgonzola, Spinach & basil Leaves Farfalline tossed in a creamy White Sauce with Funghi Misti & Parmeggiano Shavings

Main Course

Home-Made Local Spicy Pork BBQ & Maltese Sausages Chicken Breast marinated in Lemon and Thyme Minute Beef Steaks Grilled Swordfish Vegetable Kebabs Served with local scrumptious Bread, BBQ Sauce, Bernaise Sauce, Black Peppercorn Sauce, Mint Sauce, Mustard and Horseradish Cream

Desserts & Coffee Station

Local Date Rolls Triple Chocolate Mousse Verrines Baileys Profiterole Cassata Siciliana Fresh Fruit

EUR 50.00 pp

Beverage Packages

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

Option 1 Half bottle of Wine & Water at Table (2 ½ hour duration)

EUR 5.00 pp

Option 2

Free flowing Wine & Water at Table 1 glass of Sparling Wine (2 ½ hour duration)

EUR 10.00 pp

Option 3

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

EUR 20.00 pp

(*) The choice of beverages for the Full Open Bar is as follows: JB Whisky, Jack Daniels, Bacardi Rum, Martini Vermouth, Aperol, Campari, Vodka Smirnoff, Gordons Gin, Malibu, Limoncello, Amaretto, Averna, Red & White Wine, Cisk, Heineken, Soft Drinks, Mixers, Juices, Still & Sparkling Mineral Water.

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

Beverage Overtime is charged at EUR 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.

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



Option 1

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

EUR 350.00

Option 2

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

EUR 450.00

Candy Bar

A selection of 10 jars filled to the brim with Candy

EUR 350.00



Dance on and enjoy some...

After Party Foods

Pizza Pepperoni

Italian Hot Dogs with Caramelised Onions

Chicken Popcorn & Chips

Flakey Cheese & Pea Cakes

EUR6.00 pp





Jerms & Conditions

Olive Gardens, Mdina

1. Olive Gardens is made available to Clients and their respective suppliers on the date of function from two hours prior to the Mass or Ceremony. The organiser/planner may use this time in order to carry out any Client specifications/requests.

2. If the number of guests exceeds 100, it is required by law to have a Police Constable present during the event. Recruitment of such is organised by the Company yet the additional charges are to be borne by the client. The fee for the police attendant is stipulated by the Commissioner of Police (Approximately €85).

3. 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 same company or any of its directors.

4. The use of confetti is allowed on the premises, with the exception of the bright coloured party confetti as well as spray cans and poppers and other contraptions that may be hazardous or damaging to the property.

5. No fireworks of any kind are allowed in or outside of the premises.

6. Clients will be held responsible for any damages, to the property and/or contents, incurred as a result of incidents during functions or resulting from negligence of the Client or any one of the guests or persons employed by Client. Clients remain liable in damages incurred by the Company if these conditions are infringed. Any breakages will be invoiced accordingly.

7. Smoking is strictly prohibited in the premises. It is only permitted outdoors.

8. On the day of the event, the Company will provide a Changing Room and a Storeroom. The Client is, however, responsible for the goods left in these rooms. IMPORTANT: These rooms are to be vacated immediately after the event. The Company will not be responsible for any drinks, flowers or other items left behind after the event.

9. The Reception Hall is equipped with a generator to be used only in case of failure of government supply.

10. Catering & Beverage supply is restricted to C. Camilleri & Sons (Catering) Limited at Olive Gardens.

Terms & Conditions

Catering & Service

1. All prices quoted are exclusive of VAT, which shall be applied at the rate stipulated by law and applicable on the day of event.

2. Service staff is included in Price of the Menus, for duration of 6 hours, starting from guests' time arrival. Following this shift, the rate of EUR 150.00 per hour applies (maximum of 120 guests).

3. Camilleri Caterers is able to cater for dietary requirements given that we are informed well in advance. We do not accept dietary requirements requests during the event.

4. Prices are valid for the years 2019, 2020 and 2021.

5. Payment Terms

• On confirmation, a deposit of €1000 is required.

• A prepayment of fifty per cent (50%) on the remaining balance shall be settled two (2) weeks prior to the event, together with the submission of all pending event details.

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 invoice. 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 invoice.

5. Cancellation Policy

• Deposits are not refundable for any reason. Deposits are not transferable. 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 deposits 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 no greater than the deposit paid by the Client to the Company.

6. Withdrawal of contract by the Company. The Company is entitled to rescind the contract for justifiable cause, such as:

• If the event is booked using misleading or false representation of major facts, such as the event organiser or purpose.

If the Company has good reason to assume that the event might jeopardise the Company's smooth operations, security of public reputation without these being attributed to the Company's sphere of dominion or organisation.

Contact Us

Get in touch with our Sales Team!

Cursty Bugeja Briffa E: cbugeja@camillerigroup.com M:: +356 7933 3313

Victoria Muscat E: vschembri@camillerigroup.com M: +356 7933 3314



