

Work Hard, Party Harder — Summer Starts Here

IHG[®]
HOTELS & RESORTS

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HOTELS & RESORTS



Lumi
up to 850 pax



SkyBeach
up to 400 pax



Beach Club
up to 500 pax



Volare
up to 280 pax



Narcis
up to 1000 pax



Al Fresco **and more...**
up to 250 pax

Available at:

Sky Beach

Al Fresco

Lumi

Narcis

Arena

Harruba

Seated Dinner Menu 2026

(minimum number of Pax 50)

Starter Plated

Crusty puff pastry

Dried tomatoes mousse | Parma Ham | Olive powder |

Roasted honey peaches | Pecorino snow

Allergen free option – Beetroot Salad

Pickled cucumber | Tofu | Selected greens

Pasta Buffet

Fusilli Pasta | Zucchini puree | Tomato & onion | Pecorino cheese | Artichokes

Baked Lasagna with Chicken mince | Spinach | Cheese velouté | Fresh Herbs

Main Course Buffet

Pork Ribs | Hickory BBQ sauce | Sesame seeds

Sweet and sour chicken | Basmati rice

Pan seared grouper | Olive Salsa | Fresh herbs

Vegan Eggplant layers | Basil and tomato sauce

Roasted baby potatoes | Fennel seeds and rosemary butter

Cauliflower gratin | Parmesan and thyme cream

Dessert

Treat yourself to our selection of decorative desserts, fresh fruit salads

BBQ Menu A 2026

(minimum number of Pax 60)

Available at:
Sky Beach, Al Fresco, Lumi
Narcis, Arena, Harruba
Paranga Beach – Exclusive Event

Salads and Antipasti

A large choice of mouth-watering freshly prepared salads, snacks and decorative platters using selected ingredients from both land and sea (A selection of 10 options including condiments)

Pasta

Penne Pasta | Eggplant | Caramelized Onion |
Tomato fondue | Goat cheese
Baked Lasagna with Beef ragout | Tomato Fondue |
Cheese velouté | Fresh herbs

Main course

Dessert

Let our Pastry Chef pamper you with his incredible crafted creations, mouth-watering homemade classics. (5 Types)

BBQ

Boneless Chicken
Wilted cabbage | Mustard | Onion gravy

Pan-seared Salmon Fillets
Bean & olive ragout | Infused lime leaves sauce | Fresh herbs

Grilled Beef Medallions
Thyme marinade | Mushroom & spinach | Pepper sauce

Sausage skewers
Maltese sausage | BBQ Sauce

Stuffed Half shell potatoes V
Broccoli | Cauliflower | vegan cheese

Baby New Potatoes V
Garlic butter | Rosemary | Maldon salt

Roasted Root vegetables
Garlic butter | Rosemary | Maldon salt

BBQ Menu B 2026

Available at:

**Sky Beach, Al Fresco, Lumi
Narcis, Arena, Harruba
Paranga Beach – Exclusive Event**

(minimum number of Pax 60 Pax)

Salads and Antipasti

Indulge in a large choice of mouth-watering freshly prepared salads, snacks and decorative platters using selected ingredients from both land and sea
(A selection of 12 options including condiments)

Pasta

Penne Pasta | Pumpkin Puree | Crispy pancetta | Cherry tomato | Wilted greens

Soft Baked Cannelloni | Spinach & ricotta cheese stuffing | tomato fondue | cheese Sauce

Main course

Dessert

Let our Pastry Chef pamper you with his incredible crafted creations, mouth-watering homemade classics. (5 Types)

BBQ

Chicken tandoori skewers
Tandoori | Thyme

Swordfish skewers
Lemon Pepper | Fresh herbs

Lamb kofta
Thyme marinade | Tzatziki dressing

Pork ribs
Mini ribs | BBQ Sauce

Mushroom & Beef skewer
Soya marinade | Chive emulsion

Corn on the cob V
Rosemary Butter

Baby New Potatoes V
| Rosemary | Maldon salt

Roasted Root vegetables
Garlic butter | Rosemary | Maldon salt

Available at:

Sky Beach

Sky High

Volare

Al Fresco

Lumi

Narcis

Arena

Harruba

Summer Reception Menu A

(minimum number of Pax 60 Pax)

Highline Delights

(Pass Around)

Local Cheese mousse | Fig Chutney | Croute | Petite Greens

Celeriac | Parmesan | Savoury Cone

Mini Beef wellington | Spinach | Onion | Fresh greens

Mushroom Cremieux | brioche | snow

Parma Ham | Pistachios | Onions | Cheese biscuit

Degustation

(Pass Around)

Pancetta | Hazelnut | Puffs

Seafood | Saffron | Preserved Lemon

Local Honey | Cheese | Onion jam | Tart

Mini slider | Beef | Onion | Cheese

Chicken Souvlaki | Oregano | Tzatziki

Tartufo Bites | Tomato Salsa

Swordfish Skewer | Lemon pepper | Fresh herbs

Sweet Ending

Mind Crafted Pastry Delicacies

Choice of 4

Available at:

Sky Beach

Sky High

Volare

Al Fresco

Lumi

Narcis

Arena

Harruba

Summer Reception Menu B

(minimum number of Pax 60 Pax)

Highline Delights

(Pass Around)

Peppered Beef Roll | Onion Jam | Berry Gel
Cured Samon | Pickled Cucumber | Layers Spanish Salami | Spinach |
Bean Spread | Maltese Sausage | Goat cheese snow | Tomato gel
Cone | Avocado | Papaya | fresh greens

Sushi

(Pass Around)

Maki and California rolls

Served with wasabi, pickled ginger in Kikkoman soy mixture
(x3 types)

Degustation

(Pass Around)

Local Octopus | Prawn | Basil
Beef Kofta | Coriander | Yoghurt dressing
Mushroom | Smoked Cheese | Herbs
Pulled Pork | Caramelized Onion | Gravy
Salmon | Dill | Pineapple Salsa
Falafel Pattie | Brioche | Guacamole |
Caramelized onion & Smoked cheese croquette | Tomato chutney

Sweet Ending

Mind Crafted Pastry Delicacies

Choice of 5

Summer Station Menus 2026

(minimum number of Pax 50 Pax)

Chacuterie & Cheese Station

Parma ham | Bresaola | Arrosto Ham | Salami Milano |
Salami Napoli | Cheese Delicacies Parmesan cheese |
Provolone cheese | Dana blue cheese | Red Leicester cheese |
Local pepper goat cheese

Complemented with home-made focaccia slabs,
grissini, fruit chutney, marinated olives, grapes,
dried fruits and vegetable crudities

Street food Station

Nachos loaded | Cheese Sauce | Tomato | Avocado Mayo
Pulled beef | Caramelized onion | brioche bun
Chicken | Mushrooms | Truffle Cream | Bao Bun

Sushi station

Maki and California rolls
Served with wasabi,
pickled ginger in Kikkoman soy mixture
(5-7 types)

Dutch Station

Potato fries | Baby Rosti | spiced wedges |
Accompanied with selected
seasonings and sauces

Summer Station Menus 2026

(minimum number of Pax 50 Pax)

Pasta Station

Penne pasta with Pumpkin puree, oven baked cherry tomatoes and pecorino shavings
Baked Lasagna with Beef ragout and parmesan shavings
Fusilli Pasta with Flaked Salmon, Shrimps and lemon cream Sauce

Paella Valenciana

Traditional Spanish Rice Dish cooked in our giant cast iron pans prepared with fine Mediterranean ingredients, fresh from the land and sea, enhanced with aromatic herbs and spices (Meat, fish or vegetarian option available)

Salad Bar

Mixed salad leaves | Freshly cut tomatoes | Cucumber | Marinated olives |
Marinated sweet corn | Marinated chickpeas | Shredded onions |
Chef's dip x2 types | Marinated Tuna | Plain Rice | Marinated quinoa |
Roasted vegetables | Vegetables crudities | Selection of 2 dressing and olive oil.

Meat Station

Beef Skewers
Rubbed in Fresh Rosemary Maldon Salt
Lamb Kofta

Rubbed in aromatic spices
Local Sausage Skewer
With BBQ marinate

Chicken Souvlaki Skewer
With Lemon and herbs

Seasoned potato wedges
With chef's spice

Torched grilled corn on the cob
With garlic infused butter

Selection of Sauces
(Yoghurt, Pepper, Porcini)

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Open Bar options on request

FOR MORE INFORMATION:

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