

Welcome Drinks (Per Glass)
Minimum number of persons: 20

House Wine	€6.00
Prosecco	€8.00
Champagne	€19.00
Mimosa – Orange Juice, Sparkling Wine	€7.50
Aperol Spritz – Aperol, Prosecco, Soda water	€9.00
Red Berry Spritz – Elderflower Liquor, Prosecco, Red Berries Puree	€8.00
Cucumber Spritz – Hendrick’s Gin, Prosecco, Soda Water, Cucumber	€12.00
Kir Royal – Creme de Cassis, Champagne	€19.00

Banqueting Beverage Packages

Non Alcoholic Beverage Package € 8.00

p/p

1 Soft Drink (Pepsi, Diet Pepsi, Kinnie, 7Up, Diet 7Up or Mirinda)
½ bottle of Still or Sparkling Water
Tea or coffee

House Wine Beverage Package €

14.00 p/p

½ bottle of House White wine & House Red wine
½ bottle of local still or sparkling water
Tea or coffee

Superior Maltese Wine Beverage Package €

23.00 p/p

½ bottle of Grand Vin de Hauteville Viognier or Grand Vin de Hauteville Shiraz Cabernet
½ bottle of local still or sparkling water
Tea or coffee

Premium Maltese Wine Beverage Package €

33.00 p/p

½ bottle of Meridiana Isis Chardonnay or Melqart Cabernet Merlot
½ bottle of local still or sparkling water
Tea or coffee

Open Bar Packages

CLASSIC OPEN BAR

BEER – Cisk Lager & Carlsberg

WINE - House White wine & House Red wine

JUICES – Orange & Pineapple

SOFT DRINKS & MINERALS – Pepsi, Diet Pepsi, Kinnie, 7Up, Diet 7Up, Mirinda, Still Water & Sparkling Water

1 hour	€11 per person
2 hours	€21 per person
3 hours	€26 per person
4 hours	€31 per person

Add **Prosecco for a supplement of **€2.50 per person hour**

INTERNATIONAL OPEN BAR

APERITIFS – Campari, Martini Bianco, Martini Extra Dry, Martini Rosso & Aperol

SPIRITS – Smirnoff, Havana Club 3yr & Gordon's Gin

WHISKEY/BOURBON – Famous Grouse & Jack Daniels

LIQUEURS – Amaretto Di Saronno, Malibu & Baileys

BEER – Local Cisk Lager & Carlsberg

WINE - House White wine & House Red wine

JUICES – Orange, Pineapple & Cranberry

SOFT DRINKS & MINERALS – Pepsi, Diet Pepsi, Kinnie, 7Up, Diet 7Up, Mirinda, Tonic Water, Bitter Lemon, Ginger Ale, Still Water & Sparkling Water

1 hour	€20.00 per person
2 hours	€30.00 per person
3 hours	€36.50 per person
4 hours	€43.00 per person

Add **Prosecco for a supplement of **€2.50 per person hour**

Add **Redbull for a supplement of **€1.50 per person hour**

INTERCONTINENTAL OPEN BAR

APERITIFS – Campari, Martini Bianco, Martini Extra Dry, Martini Rosso & Aperol
SPIRITS – Belvedere Vodka Smirnoff, Hendrick’s Gin , Captain Morgan Spiced Rum, Havana Club 3yr , Gordon’s Gin and Tequila El Camino
MALT/WHISKEY/BOURBON/COGNAC– Glenmorangie 10yr Malt, Johnie Walker Red, J&B Rare, Jameson Irish Whiskey, Famous Grouse, Jack Daniels, Canadian Club & Courvoisier VS
LIQUEURS/DIGESTIVE/PORT – Amaretto Di Saronno, Malibu , Baileys , Jagermeister , Tia Maria , Cointreau, Avera, Limocello & Cockburns Ruby
BEER – Local Cisk Lager & Carlsberg
PROSECCO & WINE – ‘Dirupo’ Prosecco Superiore Brut , DOCG Andreola , rand Vin de Hauteville Viognier & Grand Vin de Hauteville Shiraz Cabernet
JUICES – Orange, Pineapple & Cranberry
SOFT DRINKS & MINERALS – Red Bull, Pepsi, Diet Pepsi, Kinnie, 7Up, Diet 7Up, Mirinda, Tonic Water, Bitter Lemon, Ginger Ale, Still Water & Sparkling Water

1 hour	€30.00 per person
2 hours	€50.00 per person
3 hours	€66.00 per person
4 hours	€77.00 per person

**Add Heidsieck Monopole Silver Label Champagne for a supplement of €6.00 per person per hour

COCKTAIL OPEN BAR

Choose 4 Alcoholic Cocktails

- APEROL SPRITS // Aperol, Club Soda, Prosecco
- DIRTY MARTINI // Gin, Dry Vermouth, Olive Brine
- BELLINI // Peach Puree, Prosecco
- CAIPIRINHA // Pitu, Fresh Lime, Sugar
- JOHN COLLINS // Whisky, Fresh Lemon Juice, simple syrup, Club Soda
- FLAVORED OR CLASSIC MOJITO // Rum, Lime, Sugar, Mint, Club Soda
- CRANBERRY SMASH // Vodka, Amaretto, Cassis, Cranberry Juice, Orange Juice, House Sour Mix

Please note that this is a sample menu
Since we use the freshest of the produce, menu items may change accordingly

Choose 1 Non-Alcoholic Cocktail

- VIRGIN COLADA // Pineapple juice, Coconut syrup, cream
- ELDERFLOWER MOJITO // Elderflower Puree, Fresh Ginger, Fresh Mint, Chamomile, Simple Syrup
- SPARKLING BERRIES // Raspberry & Blueberry Tea, Fresh Mint, Fresh Basil, Ginger Ale
- FRUIT CUP // Strawberry Puree, Pineapple Juice, Cranberry Juice, Lemonade

1 hour €16.50 per person

2 hours €28.50 per person

3 hours €39.00 per person

Buffet Menu B1

Minimum number of persons 60 guests - €41.00 per person

FLAVOURS OF THE GARDEMANGER

A selection of mouth-watering salads, & decorative platters from land & sea, prepared by our chefs combining together both Mediterranean & International flavours (choice of 14 types)

Enhance your selection with our in-house prepared flavoured

Oils & dressings selection of freshly baked bread

SOUP

Mushroom & roast onion soup served with bread wafers

PASTA CORNER

Fusilli pasta with olive tapenade, tomato & spring onion dressing

Soft baked rigatoni pasta with spinach, meat ragout & ricotta cheese finished with mozzarella cheese

OUR BUFFET COUNTER

Grilled duo of fish swordfish & tuna complimented with local “Gozitan” dressing

Slow cooked ballotine of capon served with rosemary scented jus grass

Pan seared beef medallions served with mushroom sauce

Baked garlic scented polenta & cherry tomato topped with peppered tofu crumble

Baked potatoes with aromatic seasoning

Roast vegetable in season

THE PASTRY CREATIONS

Let our pastry chef pamper you with his creations:

Mouth-watering homemade gateaux, cheese cakes, puddings, tarts, pies

Please note that this is a sample menu

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INTERCONTINENTAL
MALTA

Carved fresh fruit salad & fruit display
(Choice of 5 types)

Buffet Menu B2

Minimum number of persons 60 guests - €41.00 per person

FLAVOURS OF THE GARDEMANGER

A selection of mouth-watering salads, & decorative platters from land & sea, prepared by our chefs combining together both Mediterranean & International flavours (choice of 14 types)
Enhance your selection with our in-house prepared flavoured oils & dressings selection of freshly baked bread

SOUP

Pea & fennel soup served with bread wafers

PASTA CORNER

Fusilli pasta with classic pesto sauce finished with a local cheeselets
Soft baked rigatoni pasta with ricotta, mushroom & pancetta finished with pecorino cheese

OUR BUFFET COUNTER

Slow cooked fillets of grouper complimented with sundried tomato, spring onion & green olive dressing
Grilled pork medallions & local smoked sausage served with fruity BBQ sauce
Roast beef served with roast onion & garlic classic British style gravy
Baked polenta with sweetcorn & French bean topped with fresh chili tofu crumble
Spiced new potatoes with butter & crisp onions
Roasted root vegetable in season with thyme seasoning

THE PASTRY CREATIONS

Let our pastry chef pamper you with his creations:
Mouth-watering homemade gateaux, cheese cakes, puddings, tarts, pies
Carved fresh fruit salad & fruit display
(Choice of 5 types)

Please note that this is a sample menu
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INTERCONTINENTAL
MALTA

Buffet Menu B3

Minimum number of persons 60 guests - €41.00 per person

FLAVOURS OF THE GARDEMANGER

A selection of mouth-watering salads, & decorative platters from land & sea, prepared by our chefs combining together both Mediterranean & International flavours (choice of 14 types)

Enhance your selection with our in-house prepared flavoured oils & dressings selection of freshly baked bread

SOUP

Creamy potato and leek soup served with bread wafers

PASTA CORNER

Penne pasta with sundried tomato and roast garlic pesto

Classic Lasagna with beef ragout and béchamel sauce finished with parmesan cheese

OUR BUFFET COUNTER

Duo of fish salmon and grouper with lemon and pepper seasoning complimented with fresh tomato and herb dressing

Grilled chicken tenders served with grain mustard and honey sauce

Pan seared beef medallions served with red wine and pearl onion sauce

Baked polenta with pumpkin and roast onions topped with spiced tofu crumble

Crashed potato with cheese and butter

VEGETABLE GRATIN

The Pastry Creations

Let our pastry chef pamper you with his creations:

Mouth-watering homemade gateaux, cheese cakes, puddings, tarts, pies

Carved fresh fruit salad & fruit display

(Choice of 5 types)

Please note that this is a sample menu
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Coffee Break DDR entitlement

3 Items from the following for the Basic Coffee Break entitlement

Freshly baked cakes

Homemade cookies

Fruit palmers

Mini croissants

Mini danishes

Baby muffins

4 Items from the following for the Upgraded Coffee Break entitlement

Freshly Baked Cakes

Homemade Cookies

Fruit Palmers

Mini Croissants

Mini Danishes

Baby Muffins

Authentic Tea Cakes

British Classic – Butter Biscuits

Italian Homemade Tozzetti (Almond Biscuits)

Chocolate Brownies & Blondes

Fresh Fruit Salad in Sweet Aromatic Syrup

Selected Homemade High Fiber Cookies (2 types)

Selected Thick Shakes served in Shoot Glasses (2 types)

Granola Mix with Fresh Fruits and Yogurt (2 types)

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Fresh Fruit and Vegetable Smoothies served in Shoot Glasses (2 types)

Enhance your coffee break by selecting additional offerings from below listed options

(Minimum order quantities apply – prices below per person)

Selection of fruit and nut chocolate shards
(3 types) €2.60

Brioche rolls with different fillings
(2 types) €2.60

Granola mix with fresh fruits and yogurt
(2 types) €2.90

Seasonal fresh fruit platter or fresh fruit salad in syrup (Sliced fruits)
€3.20

Selection of muffins
€2.10

Selection of seasonal fresh fruit basket
€1.90

French crepes rolls served with
selected condiments
€3.50

Yogurt mixer with berries and cereals
€3.15

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French macaroons with different flavors €2.60

Crispy tortillas snacks with
different seasonings
(2 types) €1.90

Assorted grissini sticks
(3 types) €1.90

Selected roast nut and seed mix
(3 types) €3.00

Assorted Middle Eastern dips served with crispy bread wafers and tortillas
(3 types) €3.00

Local Maltese famous “Qaghaq Ta’
L-Ghasel” honey and pastry ring
€2.10

Local “Imqaret” fried pastries filled with aromatic flavored dates
€2.10

Local Artisan nougat with nuts, honey, sugar and specific spices
€2.60

Local Maltese cannoli filled with sweet ricotta cheese, candied peel and nuts
€2.90

Local specialty “Pastizzi” baked pastry filled with cottage cheese or peas mix
€2.60



INTERCONTINENTAL[®]
MALTA

Mac-roles - mind crafted delicacies with selected flavors and textures
€2.90

Selection of savory muffins
€2.70

Savory croissant with selected fillings
€3.15

Continental éclairs with selected fillings
€2.90

Power bars - selected cereals, dried fruits, nuts and seeds with Belgian chocolate
(2 types) €2.90

Freshly baked croissants
with selected fillings
€2.90

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Coffee Breaks at IC Malta

The coffee break options below can be offered any time of day during meetings, conferences and conventions and set up either waiter served in a foyer or self-service within the meeting room (depending on items selected) chosen at IC Malta

Welcome Coffee Break - €5.50 per person

Regular and decaffeinated coffee

Classic Range of Teas from the London Tea Company®: English breakfast, Early Grey, Green Tea, Decaffeinated Breakfast, Vanilla Chai

Mineral water and Orange Juice

Standard Coffee Break - €10 per person

Regular and decaffeinated coffee

Classic Range of Teas from The London Tea Company® : English Breakfast, Early Grey, Green Tea, Decaffeinated Breakfast, Vanilla Chai

Mineral water and Orange Juice

3 items from the Selection of Biscuits

Premium Coffee Break - €15 per person

Regular and decaffeinated coffee

Classic Range of Teas from The London Tea Company® : English Breakfast, Early Grey, Green Tea, Decaffeinated Breakfast, Vanilla Chai

Mineral water and Orange Juice

4 items from the Selection of Biscuits

Day Delegate Package at IC Malta

FULL DAY DELEGATE Working Lunch – PACKAGE A

€ 60 P/P

- **Main Meeting Room (excludes InterContinental C&M Arena)**
 - **Mid-Morning Coffee Break**
 - o Regular and decaffeinated coffee
 - o Classic Range of Teas from *The London Tea Company®* : English Breakfast, Early Grey, Green Tea, Decaffeinated Breakfast, Vanilla Chai
 - o Basic Items (Three Choices)
 - **Working Lunch** in the foyer of the respective meeting room or in Harruba Restaurant - **including 2 softdrinks, ½ bottle of water, tea or coffee**
 - **Afternoon Coffee Break**
 - o Regular and decaffeinated coffee
 - o Classic Range of Teas from *The London Tea Company®* : English Breakfast, Early Grey, Green Tea, Decaffeinated Breakfast, Vanilla Chai
 - o Premium Item (To choose Four)
 - **Notepads, Pens and Mints**
 - **Water in main meeting room**
 - **Av equipment – Projector and Screen**
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HALF-DAY DELEGATE Working Lunch – PACKAGE B

€ 53 P/P

- **Main Meeting Room**
- **Mid-Morning Coffee Break**
 - o Regular and decaffeinated coffee
 - o Classic Range of Teas from *The London Tea Company®* : English Breakfast, Early Grey, Green Tea, Decaffeinated Breakfast, Vanilla Chai
 - o Orange juice
 - o Basic Items (Three Choices)
- **Working Lunch** in the foyer of the respective meeting room or in Harruba Restaurant - **including 2 softdrinks, ½ bottle of water, tea or coffee**
- **Notepads, Pens and Mints**
- **Water in main meeting room**
- **Av equipment – Projector and Screen**

FULL DAY DELEGATE Buffet Lunch – PACKAGE A

€ 72 P/P

- **Main Meeting Room (excludes InterContinental C&M Arena)**
 - **Mid-Morning Coffee Break**
 - o Regular and decaffeinated coffee
 - o Classic Range of Teas from *The London Tea Company®* : English Breakfast, Early Grey, Green Tea, Decaffeinated Breakfast, Vanilla Chai
 - o Basic Items (Three Choices)
 - **Buffet Lunch*** (a choice from Buffet Menus DDR - pg 31 - 39) in our main restaurant **Harruba**, including 2 softdrinks, ½ bottle of water, tea or coffee
 - **Afternoon Coffee Break**
 - o Regular and decaffeinated coffee
 - o Classic Range of Teas from *The London Tea Company®* : English Breakfast, Early Grey, Green Tea, Decaffeinated Breakfast, Vanilla Chai
 - o Premium Item (To choose Four)
 - **Notepads, Pens and Mints**
 - **Water in main meeting room**
 - **Av equipment – Projector and Screen**
-

HALF-DAY DELEGATE Buffet Lunch – PACKAGE B

€ 65 P/P

- **Main Meeting Room**
- **Mid-Morning Coffee Break**
 - o Regular and decaffeinated coffee
 - o Classic Range of Teas from *The London Tea Company®* : English Breakfast, Early Grey, Green Tea, Decaffeinated Breakfast, Vanilla Chai
 - o Orange juice
 - o Basic Items (Three Choices)
- **Buffet Lunch*** (a choice from Buffet Menus DDR pg 31 - 39) in our main restaurant **Harruba**, including 2 softdrinks, ½ bottle of water, tea or coffee
- **Notepads, Pens and Mints**
- **Water in main meeting room**
- **Av equipment – Projector and Screen**

Stand Up Lunches Menus - A7

€26.00 Per Person | Minimum number of persons 100

ON THE ROAD

Salad jars

Fresh salad mix with selected greens

(crisp chicken, local cheeselets)

CLASSIC FOCACCIA & WRAPS

Salmon, cucumber and radish mix, fresh salad with piccalilli mayo

Bacon and cheese slaw with sweetcorn mix

Guacamole, chickpea, tomato, cucumber and onion mix with shredded lettuce - vegan

PIT STOPS

Eataly

Pasta with creamy pumpkin sauce and sizzling mozzarella cheese - vegetarian

Pasta with sundried tomato pesto and EVO oil - vegan

TASTY BAKES

Chicken curry baked tart with coconut and corn topped with mature cheddar cheese

Fish and seafood fricassee with selected herbs and

SWEET

Selection of baked wafercookie - muffins

Mini American doughnuts

Stand Up Lunches Menus B1 - B4

€27.00 Per Person | MOQ 15 Guests

Stand Up Working Lunch B1

SANDWICHES AND SALADS

Arosto ham with sweet mustard in savoury croissant

Tuna, olive, caper & tomato focaccia bread

Selection of mouthwatering salads & platters using the best ingredients,

Combining together Mediterranean & International flavors

(Choice of 5 types)

Array of in-house prepared flavored oils & dressings

Selection of freshly baked bread

HOT DISH

French bean, salmon and dill quiche

Penne with pancetta scented ragout and mozzarella

Polenta sandwich with tofu and onion fricassee (V)

DESSERTS

Selection of pastries

(x4 types)

Stand Up Working Lunch B2

SANDWICHES AND SALADS

Baguette with slaw ham hock, shredded cheddar cheese dijones spread

Focaccia bread with flaked salmon, parsley, leeks and horseradish mayo spread

Please note that this is a sample menu
Since we use the freshest of the produce, menu items may change accordingly

Selection of mouthwatering salads and platters using the best ingredients,

Combining together Mediterranean and International flavors

(Choice of 5 types)

Array of in-house prepared flavored oils and dressings

Selection of freshly baked bread

HOT DISH

Fusilli pasta with fish veloute, spicy marinade clam and mussel meat with cherry tomatoes

Mushroom and leeks fricassee with chevre cheese tart (V)

Thai chicken curry with steamed rice

DESSERTS

Selection of pastries

(x4 types)

Stand Up Lunches Menus B1 - B4

€27.00 Per Person | MOQ 15 Guests

Stand Up Working Lunch B3

SANDWICHES AND SALADS

Focaccia with spinach and shrimp omelette with cucumber and remoulade spread

Bresaola with fresh rocket and pesto mayo spread in savoury croissant

Selection of mouthwatering salads and platters using the best ingredients,

Combining together Mediterranean and International flavors

(Choice of 5 types)

Array of in-house prepared flavored oils and dressings

Please note that this is a sample menu
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Selection of freshly baked bread

HOT DISH

Local sausage, sauté pumpkin, cottage cheese and leek quiche

Baked frittata with broccoli, pea, spinach and onion fricassee with cheeselets (V)

Fusilli pasta with prawn bisque and feta cheese crumble

DESSERTS

Selection of pastries

(x4 types)

Stand Up Working Lunch B4

SANDWICHES AND SALADS

Baguette with chicken confit, sweetcorn, chilli mayo and spinach leaves

Tuna, sundried tomato, cucumber, rocket salad and lemon dressing in focaccia bread

Selection of mouthwatering salads and platters using the best ingredients,

Combining together Mediterranean and International flavors

(Choice of 5 types)

Array of in-house prepared flavored oils and dressings

Selection of freshly baked bread

HOT DISH

Polenta layers with fresh Italian Caponata and olive paste (V)

Wilted leeks, spinach, with crab flakes and Chevre cheese crumble quiche

Indian chicken curry with steamed rice

DESSERTS

Selection of pastries

(x4 types)

Stand Up Lunches Menu B5

€31.00 Per Person | Minimum number of persons 100

Stand Up Working Lunch B5

ON THE ROAD

Salad pots

Fresh salad mix with selected greens

(chicken skewers, greek cheese)

CLASSIC FOCACCIA & WRAPS

Seafood saplicon with shredded carrots, chickpea, chive and lemon mayo

Italian salami, provolone cheese and sliced tomato with pesto spread

Corn and bean slaw, spring onion, with lettuce and hummus spread

Egg, onion, cheese frittata with tomatoes and dijones spread

PIT STOPS

Soft baked pasta with ricotta, spinach and sizzling cheddar cheese

Crispy chicken tenders with southern seasoning and ranch dressing

NY style

Pulled meat slow cooked beef busted with house BBQ sauce served in brioche bread

UK's favorite

Slow cooked pork mixed with classic onion gravy served in brioche bread

Dutch potato station

Potato fries and spiced potato wedges accompanied with seasonings and sauces

SWEET

Selection of teacakes

Mini American doughnuts

Fruit salad jars

Stand Up Lunches Menus C1 - C4

€32.00 Per Person | MOQ 15 Guests

Stand Up Working Lunch C1

SANDWICHES AND SALADS

Tuna, olive, caper and tomato focaccia bread

Wrap with local ricotta cheese, grilled peppers, lettuce and sweet chilli sauce (V)

Selection of mouthwatering salads and platters using the best ingredients land and sea,

Combining together Mediterranean and International flavors

(Choice of 6 types)

Array of in-house prepared flavored oils and dressings

Selection of freshly baked bread

HOT DISH

French bean, seafood and dill quiche

Penne with pancetta scented ragout and mozzarella

Baked polenta sandwich with tofu and onion fricassee

Lamb madras with rice pilaf

Grilled swordfish with Mediterranean dressing

DESSERTS

Selection of pastries | fruit salad | fresh fruit display

(x4 types)

Stand Up Working Lunch C2

SANDWICHES AND SALADS

Baguette with slow cooked ham hock, shredded cheddar cheese dijones spread

Roast tomato, artichokes, lettuce and tofu crumble wrap (V)

Selection of mouthwatering salads and platters using the best ingredients land and sea,

Combining together Mediterranean and International flavors

(Choice of 6 types)

Array of in-house prepared flavored oils and dressings

Selection of freshly baked bread

HOT DISH

Fusilli pasta with bell pepper and anchovy pesto, crab and spinach

Mushroom, sunchoke, chives and tomato with ricotta cheese quiche

Chicken tika with steamed rice

Seared salmon with chive and citrus veloute

Meat galette with potato puree

DESSERTS

Selection of pastries | fruit salad | fresh fruit display

(x4 types)

Stand Up Lunches Menus C1 - C4

€32.00 Per Person | MOQ 15 Guests

Stand Up Working Lunch C3

SANDWICHES AND SALADS

Focaccia with spinach and shrimp omelette with cucumber and remoulade spread

Vegetable ratatouille with red Leicester cheese and lettuce wrap (V)

Selection of mouthwatering salads and platters using the best ingredients land and sea,

Please note that this is a sample menu

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Combining together Mediterranean and International flavors

(Choice of 6 types)

Array of in-house prepared flavored oils and dressings

Selection of freshly baked bread

HOT DISH

Local sausage, quinoa and Cheeselet fritter

Baked frittata with pea, spinach, zucchini and leek fricassee with ricotta cheese (V)

Fusilli pasta with lemon cream sauce and smoked salmon

Beef Karachi with rice pilaf

Crab, spinach and onion quiche

DESSERTS

Selection of pastries | Fruit Salad | Fresh Fruit Display

(x4 types)

Stand Up Working Lunch C4

SANDWICHES AND SALADS

Baguette with chicken confit, sweetcorn, chilli mayo and spinach leafs

Roast zucchini, carrots with shredded mozzarella, lettuce and garlic spread wrap (V)

Selection of mouthwatering salads and platters using the best ingredients land and sea,

Combining together Mediterranean and International flavors

(Choice of 6 types)

Array of in-house prepared flavored oils and dressings

Selection of freshly baked bread

HOT DISH

Pancetta and Pepato cheese polenta sandwich tomato relish

Wilted spinach with grouper flakes, cherry tomatoes and feta crumble quiche

Chicken korma with steamed rice

Baked frittata with pumpkin, thyme and French bean fricassee with provolone cheese (V)

Fried fish cakes with seafood

DESSERTS

Selection of pastries | fruit salad | fresh fruit display

(x4 types)

Plated Menus at IC Malta

Minimum number of persons 25 - €44.00 per person

Plated Menu 1 (Lunch or Dinner)

STARTER

Pea Royale with variation of pumpkin and selected greens

MAIN COURSE

Slow cooked chicken ballotine with aromatic seasonings,
Confit chicken with hazelnut and smoked cheese croquette,
Polenta cake, and selected root vegetables, finished with berry scented jus grass

DESSERT

Chocolate and peanut delight with toffee

Plated Menus at IC Malta

Minimum number of persons 25 - €44.00 per person

Plated Menu 2 (Lunch or Dinner)

STARTER

Roast Onion Royale with variation of tomatoes and selected greens

MAIN COURSE

Slow cooked fillet of guild head bream with aromatic seasonings,
Shrimp with lemon scented cream cheese croquette,
Baked polenta, selected root vegetables, finished with citrus and herb dressing

DESSERT

Exotic fruit with coconut,
White chocolate and berry texture

Plated Menus at IC Malta

Minimum number of persons 25 - €50.00 per person

Plated Menu 3 (Lunch or Dinner)

STARTER

Lemon cured salmon, lime smoked salmon and shrimp beignet, tofu and pea royale, lemon gel

MAIN COURSE

Slow cooked veal rested in aromatic seasonings, veal cheek confit with smoked cheese croquette, truffle scented polenta cake, sauté root vegetables finished with honey flavored jus

DESSERT

Double chocolate mousse with kumquat,
Caramelized nuts and amaretto gel

Plated Menus at IC Malta

Minimum number of persons 25 - €50.00 per person

Plated Menu 4 (Lunch or Dinner)

STARTER

Parmesan royale with onion marmalade variations of local cheese lets and fresh greens

MAIN COURSE

Pan roasted fillet of seabass with lime and herb rub, salmon and prawn, chive and cream cheese croquette, garlic flavored polenta cake, selected root vegetables, sauced with citrus scented veloute

Please note that this is a sample menu
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DESSERT

Citrus mousse with kumquat & lime gel

Reception Menu A

€25.00 Per Person | MOQ 30 Guests

Delights

Cured salmon with pickled crab mix

Bresaola & grated pecorino with red fruits

Chicken & herb boudin with sweet melon gel

Local goats cheese with sundried tomato & olive

Degustation

Baked Pasta Tart

Smoked Pancetta & Cottage Cheese Finished with Lemon Cream Sauce

Enhanced with, Ricotta Cheese & Spinach sauced with Tomato Fundue

Arancini

Classic with Tomato & Mozzarella Cheese

Milanese Style with Mushroom & Saffron

Brochettes

Grilled Calamari

Shrimp & Stonebass mini fritters

Maltese Sausage with BBQ sauce glaze

Chicken Sambal Marinade

Vegan sausage with teriyaki sauce

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Sweet Delicacies

Mind Crafted Pastry Delicacies

Selection of 4

Reception Menu B

€28.00 Per Person | MOQ 40 Guests | Pork Free Menu

COLD DELIGHTS

Shrimp & Fish roll with Smoked Paprika scented Cream Cheese

Local Cheeselets with Sundried Tomato & Olive

Pressed Duck Terrine with Fruit Chutney

CLASSIC FOCACCIA

Salmon & Shrimp Sapon Mix

Pulled Chicken with Piccalilli Spread

Vegetable Ratatouille with Feta Crumble

HOT DEGUSTATION

ARANCINI

Classic with Meat Ragout & Mozzarella Cheese

Milanese style with Mushroom & Saffron

Bakers pride - Assorted Mini Baked Roulades

Chicken, Onion and Cottage Cheese

Ricotta Spinach & Garlic

CRISP ASIAN CIGARS

Indian Vegetarian Samosas

Golden Crab Claws with selected dipping sauces

GRILLED BROCHETTES

Chicken Satays with Mild Sambal Sauce

Spicy Lamb Koftas with Cucumber Raita

Swordfish Skewers rested in Lemon Texture

SWEET ENDING

Mind Crafted Pastry Delicacies

Choice of 4

Reception Menu C

€39.00 per Person | MOQ 60 Guests

Delights

Cured salmon with pickled shrimp mix

Pressed ham hock terrine, Roast onion and thyme jam

Chicken and herb Boudin with nuts and sweet apricot gel

Local goats cheese with sundried tomato and olive tapenade

SUSHI

Selection of Maki & California Rolls

Served with wasabi, pickled ginger & Kikkoman Dipping Infuse

Degustation

Bakers pride - assorted mini baked roulades

Bacon and cheddar cheese mix

Please note that this is a sample menu
Since we use the freshest of the produce, menu items may change accordingly

Tuna, black olive and garlic

Spinach and ricotta

Asian treats

Vegetarian Spring Rolls

Meat Dumplings

Crispy Crab Claws

With selected dipping sauces

Arancini

Classic with Meat Ragout & Mozzarella Cheese

Milanese Style with Mushroom & Saffron

Seafood Salpicon & Sundried Tomato Pesto

Brochettes

Local Sausage with Goats Cheese

Shrimp Balls with Sweet Chili Sauce

Swordfish rubbed with Garlic and Szechuan pepper

Chicken Satays brushed with Sambal Sauce

Veal Saltimbocca with Parma & Sage

Vegan sausage with teriyaki sauce

Sweet Delicacies

Mind crafted pastry delicacies

Choice of 5

Reception Enhancers Selector

~ Food stations ~

~ Below stations are only available with reception or buffet menus ~

1 station ordered for 100% of group

2 stations ordered for 80% of the group per station

Delicious Dip Display - €9.50 p/p

An array of seven different dips, complemented with marinated olives and sundried tomatoes, crispy crackers, grissini, baked pita bites and crisp fried tortilla crackers

NY STYLE - €13.00 p/p

Pulled pork busted with BBQ sauce | boneless chicken dunked in spicy sauce served in brioche bread bun
selection of sauces and condiments

LONDONER'S - €13.00 p/p

Fried fish and chip cones | chicken pops with mini rosti cones selection of sauces and seasonings

PAELLA VALENCIA - €12.00 p/p

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)

BAVARIAN - €11.00 p/p

Grilled sausages, fresh bread rolls selection of toppings - sour croute, onion jam, shredded cheese, crisp onion
flakes and selection of mustards and sauces

DUTCH POTATO STATION - €10.00 p/p

Potato fries, baby rosti, spiced wedges and twice cooked new potatoes accompanied with selected seasonings and sauces

STYLISH ITALIAN TRADITIONS - €12.00 p/p

Baked pasta filled with beef, treviso and ricotta cheese sauced with tomato fondue

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Baked pasta filled with salmon, cottage cheese and spinach finished with lemon cream sauce

INTERNATIONAL CHEESE DISPLAY - €14.00 p/p

An array of five local and international cheeses, complemented with homemade onion chutney, fresh grapes, crispy crackers, grissini and fresh bread

DELI SELECTION - €14.00 p/p

Three international cheeses, complemented with two kinds of Italian salami's with pickles, homemade onion chutney, fresh grapes, crispy crackers, grissini and bread

FINEST SELECTION DISPLAY - €17.00 p/p

An array of four local and international cheeses, complemented with selected Italian salami's with pickles, blue cheese muffins, homemade onion chutney, fresh grapes, crispy crackers, grissini and fresh bread

SUPERIOR CHEESE DISPLAY - €17.00 p/p

An array of seven local and international selected cheeses, complemented with homemade chutneys, fresh grapes, crispy, crackers, grissini, and fresh bread, blue cheese muffins, onion muffins, three types of dips, marinated olives and sundried tomatoes.

SUSHI - €17.00 p/p

California and Maki rolls served with mild wasabi, pickled ginger in Kikkoman dipping soy sauce

AUTHENTIC INDIAN - €20.00 p/p

Chicken korma | lamb madras | vegetable tika served with aromatic rice and crisp papadums

BBQ GRILL - €24.00 p/p

Swordfish skewers brushed with garlic and fresh herb dressing

Red coat brochettes boneless chicken thighs marinated with sambal sauce

Beef skewers rested in garlic and chili and cola marinade

Mini local sausage with beer BBQ glaze

Vegan sausage with Teriyaki sauce

Corn on the cob brushed with butter | smashed and grilled new potatoes

House BBQ sauce and sweet chili sauce