

## Beverages

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

House Wine	€5.50
Sparkling Wine	€6.50
Prosecco	€8.00
Champagne	€18.00
Mimosa – Orange Juise, Prosecco	€7.50
Aperol Spritz – Aperol, Prosecco, Soda water	€10.00
Red Berry Spritz – Elderflower Liquor, Prosecco, Red Berries Puree	€11.00
Cucumber Spritz – Hendrick's Gin, Prosecco, Soda Water, Fresh Cucumber	€13.50
Kir – Crème de Cassis, White Wine	€7.00
Kir Royale – Crème de Cassis, Champagne	€17.00

### Banqueting Beverage Packages

#### Non-Alcoholic Beverage Package (maximum 4hrs) € 11.00 p/p

Flowing Soft Drinks (Pepsi, Diet Pepsi, Kinnie, 7Up, Diet 7Up or Mirinda)  
Juices (Pineapple, Orange, Cranberry), Still or sparkling water  
Tea or coffee

#### House Wine Beverage Package € 16.00 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 € 29.00 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 € 40.00 p/p

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

### Open Bar Packages

#### CLASSIC OPEN BAR

BEER – Carlsberg (Locally Brewed)

WINE House White & Red Wine

JUICES – Orange, Pineapple & Cranberry

SOFT DRINKS & MINERAL WATER – Pepsi, Pepsi Max, Kinnie, 7Up, Mirinda Orange, Still & Sparkling Water

<b>2 hours</b>	<b>€26 per person</b>
<b>3 hours</b>	<b>€32 per person</b>
<b>4 hours</b>	<b>€37 per person</b>

\*\*Add **Prosecco** for a supplement of **€3.50** per person per hour

\*\*\***Any additional hour** for a supplement of **€5.50** per person

\*\*\*\* Open bar minimum 2 hours

## INTERNATIONAL OPEN BAR

APERITIFS – Campari, Martini Bianco, Martini Extra Dry, Martini Rosso & Aperol  
 SPIRITS – Smirnoff, Havana Club 3yr & Gordon's Gin  
 WHISKEY / BOURBON / TENNESSEE – Johnnie Walker Red, J&B Rare, Jim Beam & Jack Daniels  
 COGNAC – Hennessy VS  
 LIQUEURS – Amaretto Di Saronno, Frangelico, Malibu & Baileys & Jägermeister  
 BEER – Carlsberg (*Locally Brewed*)  
 WINE - House White & Red Wine  
 JUICES – Orange, Pineapple & Cranberry  
 SOFT DRINKS & MINERALWATER – Pepsi, Pepsi Max, Kinnie, 7Up, Mirinda Orange, Tonic & Soda Water, Bitter Lemon, Ginger Ale, Still Water & Sparkling Water

<b>2 hours</b>	<b>€37 per person</b>
<b>3 hours</b>	<b>€47 per person</b>
<b>4 hours</b>	<b>€57 per person</b>

\*\*Add **Prosecco** for a supplement of **€3.50** per person per hour

\*\*\***Any additional hour** for a supplement of **€8.00** per person

\*\*\*\* Open bar minimum 2 hours

## SKY BEACH PREMIUM INTERNATIONAL OPEN BAR

APERITIFS – Aperol, Campari, Cocchi Americano, Lillet Blanc & Martini Rubino  
 VODKA – Absolut Elyx, Chopin, Belvedere  
 RUM - Diplomatico Reserva Exclusiva, Don Papa 7yr old & Diplomatico Planas  
 GIN - Hendrick's, Monkey 47, Botanist, Gin Mare  
 WHISKEY - Johnnie Walker Double Black, Monkey Shoulder, Glenfiddich 12 yrs, Laphroaig 10 yr old & Fuyu  
 BOURBON - Makers Mark & Woodford Reserve  
 TENNESSEE – Gentleman Jack  
 COGNAC – Remy Martin V.S.O.P.  
 LIQUEURS – Amaretto Di Saronno, Frangelico, Malibu, Baileys, Jägermeister, Cointreau Noir, Benedictine, Gran Manier, Drambuie, St Germain Elderflower Liquor & Chartreuse Green 55%  
 BEER – Cisk Lager & Double Red Ale  
 WINE – Gavi di Gavi La Scolca (*whit*) & Barbera d'Alba "Ruvei" Marchesi di Barolo (*red*)  
 PROSECCO – Andreola Dirupo, Valdobriadine  
 JUICES – Orange, Pineapple & Cranberry  
 SOFT DRINKS – Pepsi, Pepsi Max, Kinnie, 7Up, Mirinda Orange, Bitter Lemon  
 LONDON ESSENCE TONICS & SODA WATERS – Original Indian Tonic, Pomelo & Pink Pepper Tonic, Elderflower & Blood Orange Tonic, Grapefruit & Rosemary Tonic, Soda Water, Pink Grapefruit Soda, White Peach, and Jasmine Soda & Ginger Beer  
 ENERGY DRINK – Red Bull  
 MINERAL WATER, Panna & San Pellegrino

<b>2 hours</b>	<b>€53 per person</b>
<b>3 hours</b>	<b>€70 per person</b>
<b>4 hours</b>	<b>€83 per person</b>

\*\*\***Any additional hour** for a supplement of **€11.00** per person

\*\*\*\* Open bar minimum 2 hours

## COCKTAIL OPEN BAR

### Choose 4 Alcoholic Cocktails

- APEROL SPRITZ - Aperol, Club Soda, Prosecco
- CLASSIC MARTINI - Gin, Dry Vermouth, Lemon Twist
- BELLINI - Peach Puree, Prosecco
- CAIPIRINHA - Pitu, Fresh Lime, Sugar
- NEGRONI - Campari, Sweet Vermouth, Gin
- FLAVORED OR CLASSIC MOJITO - Rum, Lime, Sugar, Mint, Club Soda
- MAI TAI - Rum, Dark Rum, Orange Liqueur, Orange Juice, Pineapple Juice, Lime Juice, Almond Syrup

### Choose 2 Non-Alcoholic Cocktails

- VIRGIN COLADA - Pineapple Juice, Coconut Syrup, Sweet Cream
- VIRGIN FLAVOURED OR CLASSIC MOJITO - Lime, Sugar, Mint, Club Soda
- BERRY FIZZ - Raspberry & Redberry Puree, Ginger Ale, Lime Juice, Fresh Ginger
- FRUIT CUP - Strawberry Puree, Pineapple Juice, Cranberry Juice, Sparkling Lemonade

<b>2 hours</b>	<b>€33 per person</b>
<b>3 hours</b>	<b>€44 per person</b>

\*\*\*Any additional hour for a supplement of **€9.00** per person

---

## Breakfasts

### Private Breakfasts

The menus below for breakfast options are normally suggested for morning sessions and can be offered in a buffet set-up in a foyer or within the meeting room chosen at IC Malta

---

### Menu A

#### BAKERY SECTION

Freshly baked croissants  
Danishes & Mini muffins  
Artisan bread loaves & rolls  
Butter, preserves, jams & marmalades

#### ALL-TIME FAVORITE CORNER

Mini pancake with selection of fresh fruits and chocolate dipping

#### DELICATESSEN

Selection of charcuterie  
International & local cheeses

#### CEREALS & DAIRY

Selection of cereals  
Dried fruits & nuts  
Fruit & natural yoghurts  
Low fat yoghurts  
Milk & Skimmed milk

#### FRESH SALAD JARS

Mixed fresh salad leaves  
Tomatoes  
Cucumber  
Carrots  
Olives  
Drizzled with EVO oil

#### HOT COUNTER

Scrambled egg  
Grilled streaky bacon  
Cumberland sausages  
Grilled tomatoes

#### TREE

Seasonal fresh fruit salad & fruit display

**Minimum number of persons: 60**

**Price per person incl. tax: € 27.00**

We follow good food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

## Menu B

### BAKERY SECTION

Freshly baked croissants  
Danishes and Homemade Cakes  
Artisan bread loafs and rolls  
Butter, preserves, jams and marmalades

### CEREALS & DAIRY

Selection of cereals  
Dried fruits & Roasted Nuts  
Mixed oats, yoghurt and fruit compote jar's  
Fruit & Natural yoghurts, low fat yoghurts  
Milk & skimmed milk

### DELICATESSEN

Selection of charcuterie  
International & Local cheeses  
In-house cured and flavoured salmon

### FRESH SALAD BAR

Tomatoes  
Cucumber  
Condiments  
Mixed fresh salad leaves  
Homemade dressings & Scented oils

### HOT COUNTER

Scrambled egg  
Grilled streaky bacon  
Chicken sausages  
Baked beans  
Grilled tomatoes  
Sundried tomato, roasted onion and local Cheese frittata

### LOCAL TASTES

Baked savoury pastries "Pastizzi"  
Pea or ricotta cheese cakes

### TREE

A selection of seasonal fresh fruit salad & fruit display

**Minimum number of persons: 60**

**Price per person incl. tax: €31.00**

We follow good food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

## Healthy Breakfast

### Menu C

#### SMOOTHIES

Berry and strawberry  
Green apple, spinach and mint

#### BAKERY SECTION

Fresh baked croissants  
Danish and homemade cakes  
Artisan bread loaf and rolls  
Butter, preserves, jams and marmalades

#### CEREALS & DAIRY

Selection of cereals  
Muesli and fresh tropical fruit mix in jars  
Flapjack  
Vegan fruit bar  
Coconut and orange balls  
Fruit & natural yoghurts  
Low fat yoghurts  
Milk & skimmed milk  
Peanut butter and chocolate bar  
Pistachio protein balls

#### SELECTION OF NUTS

Almond  
Pistachios  
Walnuts  
Hazel nuts

#### DELICATESSEN & SAVOURY

Selection of charcuterie  
International & local cheeses  
Wholemeal layered sandwich, avocado, cured salmon, tomato and rocket leaves  
Artisan bagel, pulled chicken, spicy hummus, smoked cheese and baby spinach

#### HOT COUNTER

Poached egg  
Grilled streaky bacon  
Poultry sausages  
Baked beans  
Sauté mushroom  
Roasted Tomatoes

#### THE PASTRY CREATIONS

Strawberry pancakes rolls  
Vegan beetroot brownie  
Banana and walnut loaf  
Carrot cake  
Fruit salad in jars

**Minimum number of persons: 60**

**Price per person incl. tax: €37.50**

We follow good food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

## Brunch

### Menu D

#### MORNING CLASSICS

Cereal corner with selection of milk & yoghurts  
Freshly baked croissants, Danishes, homemade cakes & cookies  
Mixed oats, yoghurt and fruit compote jars  
Butter, preserves, jams & marmalades  
Selection of fresh bread

#### FOCACCIA / WRAPS / SANDWICH BITES

Focaccia with Salami pickled spreads  
Wholemeal layered sandwich with cucumber, cured salmon and horseradish spread  
Focaccia with hummus, coriander spinach, radicchio and caramelized onions  
Wrap with bacon, scrambled egg, cheese mix and fresh salad greens  
White layered sandwich with arrosto ham and provolone with fresh rocket and egg mayo spread  
Wrap with pulled chicken, cheddar cheese and piccalilli spread

#### FRESH SALAD BAR

Mixed fresh salad leaves, tomatoes, cucumber, capsicums, sweetcorn, carrots, Radish  
Marinated olives, Pickled vegetables, Homemade dressings & Olive oil  
Selected decorative platters from land and sea, combining  
Mediterranean and International flavours  
with condiments & crackers

#### LOCAL TASTE AND SAVORY

Baked savory pastries “Pastizzi” - *Pea or ricotta cheese cakes*  
Local sweets “imqaret” *fried pastries filled with aromatic date mix*  
Honey rings

#### SELECTION HOT DISHES

Italian style frittata ~ onion, sundried tomato, artichokes & Provolone cheese  
Breakfast Tart – egg, mushroom and pancetta mix  
Roast tomatoes, roasted onion and spinach baked tart  
Poached Stonebass served with prawn tomato dill mix  
Breakfast roasted potatoes  
Roasted seasonal vegetables  
Pork schnitzel with Catalana dipping sauce  
Grilled chicken skewers with sweet BBQ sauce

#### THE PASTRY CREATIONS

Muesli and fresh tropical fruit mix in jars  
Muffins creations with butter cream  
Mini doughnuts

#### HEALTHY LIFE

A selection of seasonal fresh fruit and sliced fruit  
Protein Bars (x2types)

**Minimum number of persons: 100**  
**Served between 11:00hrs till 13:30hrs**

**Price per person incl. tax: € 45.50**

We follow good food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

## Breakfasts

### Continental Breakfast

The menus below for breakfast options are normally suggested for morning sessions and can be offered in a buffet set-up in a foyer or within the meeting room chosen at IC Malta

---

#### Menu E

##### BAKERY SECTION

Freshly baked croissants  
Danishes & Mini muffins  
Artisan bread loafs & rolls  
Butter, preserves, jams & marmalades

##### CEREALS & DAIRY

Selection of cereals  
Fruit & natural yoghurts  
Low fat yoghurts  
Milk & Skimmed milk

##### DELICATESSEN

Selection of charcuterie  
International & local cheeses  
(5 types)

Mixed fresh salad leaves  
Boiled eggs  
Pickled vegetables  
Tomatoes  
Cucumber  
Olives

##### TREE

Seasonal whole fresh fruit

**Minimum number of persons: 60**

**Price per person incl. tax: €21.00**

We follow good food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---



## BBQ Buffets Menus

- BBQ Menus can be served at Al Fresco Gardens or the Intercontinental Pool Deck.
- Back-up venues for BBQs are the Harruba Restaurant or CDC whereby the meats will be served char-grilled, however no live grilling station will be made available in our indoor venues proposed.
- Capacity of our Al Fresco Gardens is 50-250 persons & for our Pool Deck is 50-650 persons.

---

### Al Fresco BBQ Menu

#### STARTERS

Selected antipasti

Indulge in a selection of mouth-watering salads and decorative platters from land and sea, combining Mediterranean and International flavours while using the best ingredients.

(Choice of 12 types)

Enhance your selection with homemade flavoured oils, dressings, and freshly baked bread.

#### BAKED AND GRILLED

Grilled Pasta – Lumaconi stuffed with Treviso, spinach, and herbed ricotta cheese, finished with tomato fondue.

Baked tart with seafood mix, leeks and dried tomatoes mix

#### BBQ GRILL BUFFET

Sardinian fritto misto: Selected crisp fried fish & seafood

Grouper fillets al cartoccio (Foil parcels with marinated fillets of fish)

Pinot Grigio, Lemon, Tomato, Olives & Fresh Herbs

Beef rib-eye marinated with pepper rub finished with onion gravy

Boneless chicken thighs marinated in red sambal sauce

Mini Maltese sausage & hickory smoked ribs with BBQ glaze

Vegan sausage with Teriyaki sauce

Vegetable ratatouille

Butter brushed corn on the cob

Smashed & grilled new potatoes

House BBQ

Sweet & sour Sauce

Sweet chili Sauce

#### DESSERTS

Pamper yourselves with our mouth-watering homemade creations and fresh seasonal fruits

(Choice of 6 Types)

**Minimum number of persons: 50**

**Price per person incl. tax: € 46.50**

We follow food hygiene practice in our kitchens, but due to the presence of allergenic ingredients in some product there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

Kindly note that this is a sample menu

Since we use the freshest of the produce, menu items may change accordingly.

---

## Coffee Breaks

### Coffee Breaks

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

- 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

<b>Minimum of number of persons:</b>	<b>N/A</b>	<b>Price per person incl. tax:</b>	<b>€ 7.00</b>
--------------------------------------	------------	------------------------------------	---------------

---

#### Standard Coffee Break

- Regular and decaffeinated coffee
- Classic Range of Teas from *The London Tea Company*®: English Breakfast, Early Grey, Green Tea, Decaffeinated Breakfast, Vanilla Chai
- 3 items as per chef (mini pastries, biscuits, muffins, and mini cakes)

<b>Minimum of number of persons:</b>	<b>N/A</b>	<b>Price per person incl. tax:</b>	<b>€ 11.00</b>
--------------------------------------	------------	------------------------------------	----------------

---

#### Premium Coffee Break

- Regular and decaffeinated coffee
- Classic Range of Teas from *The London Tea Company*®: English Breakfast, Early Grey, Green Tea, Decaffeinated Breakfast, Vanilla Chai
- Orange juice
- 4 items as per chef (mini pastries, biscuits, muffins, and mini cakes)

<b>Minimum of number of persons:</b>	<b>N/A</b>	<b>Price per person incl. tax:</b>	<b>€ 16.00</b>
--------------------------------------	------------	------------------------------------	----------------

---

#### Permanent Classic Coffee Breaks

Including: A choice of a classic morning and afternoon coffee break (regular and decaffeinated coffee, Selection of classic teas, orange juice, selection of dry cakes or biscuits)

- |                                                                                         |                                    |                |
|-----------------------------------------------------------------------------------------|------------------------------------|----------------|
| - <b>Half day permanent coffee break</b><br>(Half day consists of 4 hours coffee break) | <b>Price per person incl. tax:</b> | <b>€ 18.00</b> |
| - <b>Full day permanent coffee break</b><br>(Full day consists of 8 hours coffee break) | <b>Price per person incl. tax:</b> | <b>€ 30.00</b> |
-

## Enhancers for Coffee Break

	LOCAL SPECIALTIES
Selection of fruit and nut chocolate shards (3types) <b>€3.00</b>	Maltese famous “Qaghaq Ta’ L-Ghasel” date, honey and pastry ring <b>€2.20</b>
Brioche rolls with different fillings (2 types) <b>€3.00.</b>	Local “Imqaret” fried pastries filled with aromatic flavoured dates <b>€2.20.</b>
Selection of mini pita with different fillings (2types) <b>€3.10</b>	Local Artisan nougat with nuts, honey, sugar, and specific spices <b>€3.00</b>
Selection of mini muffins <b>€2.20</b>	Local Maltese cannoli filled with sweet ricotta cheese, candied peel and nuts <b>€3.10.</b>
Freshly baked croissants and Danishes as per chef <b>€2.20</b>	Local specialty “Pastizzi” baked pastry filled with cottage cheese or peas mix <b>€3.00.</b>
Continental éclairs with selected fillings <b>€3.10</b>	Selection of savoury mini muffins <b>€3.00</b>
Savory Mini Choux with different flavours (2 types) <b>€3.00</b>	HEALTHY SPECIALTIES
Assorted Middle Eastern dips served with crispy tortilla wafers (3 types) <b>€4.00.</b>	Selection of seasonal fresh fruit basket <b>€2.20</b>
Selection of savoury mini muffins <b>€3.00</b>	Protein bars with oat, nuts and berry mix <b>€4.00.</b>
Savory croissant with selected fillings <b>€3.30</b>	Granola mix with fresh fruits and yoghurt (2 types) <b>€3.10.</b>
	Seasonal fresh fruit platter or fresh fruit salad in syrup (Sliced fruits) <b>€3.30</b>
	Vegetable crudities snacks with selection of 2 types of dip <b>€2.50</b>

---

### SMOOTHIES OF THE DAY

(2 types) **€3.30**

Flap jack **€2.70**

Vegan fruit bar **€2.70**

Coconut and orange balls **€2.20**

Peanut butter and chocolate bar **€3.10**

Pistachio protein ball **€3.10**

Vegan beetroot brownies **€3.10**

Minimum of number of persons according menu

**Price below per person incl. tax**

## Day Delegate Package at IC Malta

---

### FULL DAY DELEGATE Working Lunch – PACKAGE A

€ 66 P/P

- Main Meeting Room (excludes InterContinental Malta Arena)
  - **Mid-Morning Coffee Break**
    - o Regular and decaffeinated coffee
    - o Classic Range of Teas
    - o Basic Items (Three Choices)
  - **Working Lunch** in the foyer of the respective meeting room **including 2 soft drinks, ½ bottle of water, tea or coffee**
  - **Afternoon Coffee Break**
    - o Regular and decaffeinated coffee
    - o Classic Range of Teas
    - o Premium Item (To choose Four)
  - **Notepads, Pens and Mints**
  - **Water in main meeting room**
- 

### HALF-DAY DELEGATE Working Lunch – PACKAGE B

€ 58 P/P

- Main Meeting Room
- **Mid-Morning Coffee Break**
  - o Regular and decaffeinated coffee
  - o Classic Range of Teas
  - o Orange juice
  - o Basic Items (Three Choices)
- **Working Lunch** in the foyer of the respective meeting room **including 2 soft drinks, ½ bottle of water, tea or coffee**
- **Notepads, Pens and Mints**
- **Water in main meeting room**

### FULL DAY DELEGATE Buffet Lunch – PACKAGE A

€ 79 P/P

- Main Meeting Room (excludes InterContinental Malta Arena)
- **Mid-Morning Coffee Break**
  - o Regular and decaffeinated coffee
  - o Classic Range of Teas
  - o Basic Items (Three Choices)
- **Buffet Lunch\*** in our main restaurant **Harruba**, **including 2 soft drinks, ½ bottle of water, tea or coffee**
- **Afternoon Coffee Break**
  - o Regular and decaffeinated coffee
  - o Classic Range of Teas

- Premium Item (To choose Four)
  - **Notepads, Pens and Mints**
  - **Water in main meeting room**
- 

**HALF-DAY DELEGATE Buffet Lunch – PACKAGE B**

€ 71 P/P

- **Main Meeting Room**
- **Mid-Morning Coffee Break**
  - Regular and decaffeinated coffee
  - Classic Range of Teas
  - Orange juice
  - Basic Items (Three Choices)
- **Buffet Lunch\* in our main restaurant Harruba, including 2 soft drinks, ½ bottle of water, tea or coffee**
- **Notepads, Pens and Mints**
- **Water in main meeting room**

## Gala Menus

---

### Gala Dinner Menu I

#### STARTER

*Peppered veal carpaccio, with garlic and anchovy mousse, herb mayo, crispy kale roasted sweet onion and cheese crunch*

**Allergen free option** - Beetroot carpaccio with pumpkin, onion and squash fricassée, tofu mousse, beetroots gel

#### INTERMEDIATE

Roast onion and Parmesan royale, variation of tomato and selected greens

**Allergen free option** – Vegetable roll with variation of tomato, vegan cheese and selected greens

#### MAIN COURSE

Slow cooked Chicken ballontine with garlic and thyme, smocked cheese and mushroom croquette, twice cooked potato rösti, and selected root vegetables, finished with fortified wine scented jus

**Allergen free option** – Pressed aubergine and vegan cheese layers, spinach and soya croquette, finished with cherry tomato relish

#### DESSERT

Double chocolate mousse with kumquat, caramelized nuts and amaretto gel

**Allergen free option** – vanilla and coconut panna cotta with variations of forest berries

**Minimum number of persons: 40**

**Price per person incl. tax: € 59.50**

We follow food hygiene practice in our kitchens, but due to the presence of allergenic ingredients in some product there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Gala Dinner Menu 2

### STARTER

Citrus cured salmon, pickled cucumber, complimented with prawn cheese beignets, pea mousse and dried tomatoes

**Allergen free option** - Beetroot carpaccio with pumpkin, onion and squash fricassée, tofu mousse, beetroots gel

### INTERMEDIATE

Spinach, onion and pecorino cheese rotolo finished with Basil infused tomato Sauce and hazelnut crumble

**Allergen free option** – ratatouille of vegetables with variation of tomato and selected greens

### MAIN COURSE

Pan roasted silver bream with olive and citrus tapenade, lemon scented Atlantic crab and cottage cheese croquette, twice cooked potato rösti, root vegetables, sauced with citrus scented velouté

**Allergen free option** – Vegetable Kiev, with wilted greens, tofu crumble and pumpkin and thyme fricassée

### DESSERT

Forest berry mousse with pistachio, pistachio mascarpone tart and candied peel gel

**Allergen free option** – vanilla and coconut panna cotta with variations of forest berries

**Minimum number of persons: 40**

**Price per person incl. tax: € 59.50**

We follow food hygiene practice in our kitchens, but due to the presence of allergenic ingredients in some product there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Gala Dinner Menu 3

### STARTER

*Goat cheese royale complimented with tomato and onion variations, hazelnut and maple beignet, selected fresh greens*  
**Allergen free option** – *beetroot carpaccio, apple texture, salad greens, spiced tofu mousse*

### INTERMEDIATE

Soft baked rotolo pasta with mushroom, leeks fricassée, provolone and ricotta cheese  
Finished with tomato fondue and cheese sauce  
**Allergen free option** – vegetable roulade with confit tomato, vegan cheese,  
finished with chive and tomato sauce

### MAIN COURSE

Slow cooked prime cut of veal, rubbed with wild thyme, veal comfit with mascarpone and sage croquette,  
baked rösti potato, selected root vegetables, finished forest fruit and reduction of pan jus  
**Allergen free option** – Layers of roasted aubergine parcel, roasted cherry tomato and onion confit,  
finished with vegan mozzarella cheese served with honey caramelized shallots and potato croquette

### DESSERT

Exotic fruit creations  
Mind crafted delicacies and elaborated textures  
**Allergen free option** – Dark chocolate pannacotta with citrus variations

**Minimum number of persons: 40**

**Price per person incl. tax: € 62.00**

We follow food hygiene practice in our kitchens, but due to the presence of allergenic ingredients in some product there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---



## Packed Meals

### Packed Meals

The options for packed breakfast & lunches below can be offered daily (18hrs pre order). All our packed lunches are provided in disposable packaging, freshly prepared by using the best raw ingredients locally. Our packed lunches are the ideal food option for your outdoor activities, day tours or boat trips around the island.

---

### Packed Breakfast Menu

Ham and cheese sandwich, tomato, lettuce, and light mayonnaise

Natural yoghurt, croissants or Danish pastries

Fresh fruit and small bottle of still water or fruit juice

**Minimum number of persons: 1**

**Price per person incl. tax: € 20.50**

---

### Packed Lunch Menu LCL

#### MALTESE ROLL

Rustic bread with tomato, tuna with caper, olive and onion mix  
fresh local salads

#### LOCAL FLAVOURS

Maltese cheeselets, marinated olives, sundried tomato, traditional bean and pickled vegetable mix and salad  
greens, mini fresh bread roll

Fresh fruit, traditional local Cookies or mini muffin.  
Small bottle of still water or fruit juice

**Minimum number of persons: 1**

**Price per person incl. tax: € 27.00**

We follow good food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Packed Lunch Menu IHG

### CHICKEN & CHEESE ROLL

Fresh Bread Roll with chicken & corn slaw mix, smoked cheese fresh salad leaves

### TASTY SALAD

Greek cheese, tomatoes, cucumber and green peppers, fresh salad greens,  
with Greek mix drizzled with extra virgin olive oil, fresh bread roll

Fresh fruit, homemade mini cakes or mini muffin

Small bottle of still water and fruit juice

**Minimum number of persons: 1**

**Price per person incl. tax: € 30.00**

We follow good food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Packed Lunch Menu – ALG Free

### ROAST VEGGIE ROLL

Fresh bread roll - Gluten free bread option available  
loaded with roasted seasonal vegetables, tofu and olive spread with fresh salad leaves

### FRESH SALAD

Selected fresh salad greens, with vegan cheese and Greek mix, drizzled with EVO oil

Fresh fruit, gluten free cookies or muffin

Small bottle of still water and fruit juice

**Minimum number of persons: 1**

**Price per person incl. tax: € 32.00**

We follow good food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Flying Buffet

The “Flying Buffet” is just right for events of any kind; especially whenever there is not enough room for large tables: conferences, company openings, or a product launch. At a flying buffet, guests can serve themselves with portioned finger foods, which is distributed on trays by service staff.

---

### Networking Drink Menu (Duration 2 Hrs)

#### PASS ROUNDS

Cured salmon picallili cream, dill and cucumber  
Fish Boudin with crab mix and lemon cream  
Pressed Beef terrine, roast onion and thyme jam  
Chicken and nut roulade with mustard and micro greens  
Hummus and spinach roll with crispy onions flakes

#### ON THE BISTROS

Crisps, mixed nuts and olives

#### AT THE BAR

Selection of wine, beers, minerals and juices for the duration  
supplement charge applies for spirits.

**Minimum number of persons: 30**

**Price per person incl. tax: €38.00**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some product there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

### Reception Menu A

#### DELIGHTS

Maltese sausage boudin, tomato gel, goat cheese snow  
Savory Cone with truffle mushroom cassonade V  
Cured salmon with lemon cream pickled cucumber  
Hummus and spiced hazelnut V

#### DEGUSTATION

##### BAKERS PRIDE

Assorted mini baked puffs  
Smoked cheese and pancetta  
Butternut squash and goat cheese V

#### ARANCINI

Classic with tomato & mozzarella cheese  
Milanese style with mushroom & saffron

#### HOT ITEMS

Prawn and octopus skewer infused in basil  
Asparagus and caramelized onion quiche V  
Tandoori spiced chicken brochettes  
Vegetable and maple skewers

#### SWEET DELICACIES

Mind Crafted Pastry Delicacies (Selection of 4)

**Minimum number of persons: 30**

**Price per person incl. tax: € 26.50**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some product there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

## Reception Menu B

### COLD DELIGHTS

Local cheeselets with Sundried tomato & olive  
Maltese sausage boudin, tomato gel, goat cheese snow  
Cured salmon with lemon cream pickled cucumber  
Duck and orange terrine, apricot jam and selected greens  
Pancetta paste and smoked cheese layers with fresh salad greens

### HOT DEGUSTATION

#### CRUNCH

Broccoli and cheese fritters  
Seafood saffron and dill arancini

#### BAKERS PRIDE

Assorted mini baked puffs.  
Tuna and anchovies  
Smoked cheese and pancetta  
Butternut squash and goat cheese  
Vegetable spring rolls  
Indian vegetarian samosas  
Chicken gyoza  
served with selected dipping sauces.

### GRILLED BROCHETTES

Chicken skewers with maple and Tandoori  
Beef skewers with soya and thyme marinate.  
Swordfish skewers rested in lemon texture

### SWEET ENDING

Mind Crafted Pastry Delicacies  
Choice of 4

**Minimum number of persons: 40**

**Price per person incl. tax: € 30.00**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some product there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Reception Menu C

### DELIGHTS

Cured salmon rolled in a mix of sesame seeds with citrus gel  
Pulled chicken and mushroom terrine with sweet onion and micro greens  
Parma Ham roll with nut and apricot en croute  
Spiced Red kidney bean and fresh salad greens layers with pickle vegetable mix

### SUSHI

Selection of Maki & California rolls  
Served with wasabi, pickled ginger & Kikkoman dipping infuse  
(3 types)

### DEGUSTATION

Bakers pride - Assorted mini baked roulades  
Bacon & cheddar cheese mix  
Tuna, black olive & garlic  
Butternut & local goat cheese

### ASIAN TREATS

Asian cigars  
Meat dumplings  
Crispy breaded prawns  
Duck spring rolls  
Vegetable gyoza  
With selected dipping sauces

### BROCHETTES

Local sausage with goats' cheese  
Grilled octopus skewer infused in basil  
Swordfish rubbed with garlic and Szechuan pepper  
Tandoori spiced chicken brochettes  
Beef and mushroom skewer with thyme and soya marinate  
Vegan sausage and pepper dusted with teriyaki

### SWEET DELICACIES

Mind crafted pastry delicacies  
Choice of 5

**Minimum number of persons: 60**

**Price per person incl. tax: € 41.00**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some product there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Pre-Dinner Canapés Menu Selector

Below Menus are available only as Pre-Dinner canapés for groups minimum of 20 people

---

### MENU A

#### CHEF'S CHOICE

Assortment of 3 Canapés

Price per person incl. tax: € 6.60

---

### MENU B

#### ASSORTMENT OF FOCACCIA WITH SANDWICH

Cured salmon| Dill and lemon cream| Rocket salad  
Tandoori spiced chicken| Corn slaw | Spinach leaves  
Hummus| Carrot and corn mix| Mixed salad leaves

Price per person incl. tax: € 7.70

---

### MENU C

#### DEGUSTATION

Fish roll, herb crust, kewpie mayo and pickled shrimp mix  
Ham hock terrine, apricot jam and micro greens  
Italian salami, confit garlic and onion spread fresh green mille-feuille  
Apricot and chèvre boudin with caramelized hazelnuts

Price per person incl. tax: € 9.90

---

### MENU D

#### LAYERED SANDWICHES & BAKED PUFFS: 1-2 BITES

Wholemeal sandwich with minted tuna spread sweet paprika crust  
White sandwich with smoked ham and piccalilli spread fresh greens  
Local goat cheese and butternut squash puffs  
Mushroom & onion puffs

Price per person incl. tax: € 11.00

---

### MENU E

#### DEGUSTATION - BITE SIZE

Cured salmon rolled in a mix of sesame seeds with citrus gel  
Shrimp & piccalilli mix with nori layers  
Italian salami, confit garlic and onion spread fresh green mille-feuille  
Apricot and chèvre boudin with caramelized hazelnuts  
Chicken and herb boudin with nuts & sweet apricot gel

Price per person incl. tax: € 11.00

---

## 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

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

**Price per person incl. tax: €9.90**

---

### NY STYLE

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

**Price per person incl. tax: €13.50**

---

### LONDONER'S

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

**Price per person incl. tax: €13.50**

---

### PAELLA VALENCIA

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)

**Price per person incl. tax: €13.00**

---

### BAVARIAN

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

**Price per person incl. tax: €14.50**

---

### DUTCH POTATO STATION

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

**Price per person incl. tax: €11.60**

---

### STYLISH ITALIAN TRADITIONS

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

~ o ~

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

**Price per person incl. tax: €14.50**

---

### INTERNATIONAL CHEESE DISPLAY

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

**Price per person incl. tax: €16.50**

---

### DELI SELECTION

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

**Price per person incl. tax: €16.50**

---

### FINEST SELECTION DISPLAY

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

**Price per person incl. tax: €21.50**

---

### SUPERIOR CHEESE DISPLAY

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.

**Price per person incl. tax: €21.50**

---

### SUSHI

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

**Price per person incl. tax: €22.00**

---

### AUTHENTIC INDIAN

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

**Price per person incl. tax: €21.00**

---



**BBQ GRILL**

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

**Price per person incl. tax: €27.50**

---

## Set Menus

---

### Set Menu 1 (Lunch or Dinner)

#### STARTER

Chèvre mousse, complimented with tomato and onion variations, nut and maple crunch and fresh greens

#### MAIN COURSE

Slow cooked chicken ballantine infused with fresh thyme finished with beer and onion jus, mushroom and smoked cheese croquette, peppered potato rösti, truffle mash and root veggies

#### DESSERT

Chocolate and peanut delight with toffee

**Minimum number of persons: 25**

**Price per person incl. tax: € 47.50**

We follow food hygiene practice in our kitchens, but due to the presence of allergenic ingredients in some product there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

### Set Menu 2 (Lunch or Dinner)

#### STARTER

Cured salmon, with lime gel, compressed cucumber, dried tomatoes, mussel and squid ink beignet

#### MAIN COURSE

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

#### DESSERT

Exotic fruit with coconut,  
White chocolate and berry texture

**Minimum number of persons: 25**

**Price per person incl. tax: € 49.50**

We follow food hygiene practice in our kitchens, but due to the presence of allergenic ingredients in some product there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Set Menu 3 (Lunch or Dinner)

### STARTER

Peppered veal carpaccio, with truffle mousse, fresh greens candied nuts, dried tomatoes, brie and onion beignet, selected greens

### MAIN COURSE

Slow cooked beef fillet infused with fresh thyme, caramelized onion, hazelnut and cheese croquette, rösti potato, selected root vegetables finished with Port wine jus

### DESSERT

Double chocolate mousse with kumquat, caramelized nuts and amaretto gel

**Minimum number of persons: 25**

**Price per person incl. tax: € 57.50**

We follow food hygiene practice in our kitchens, but due to the presence of allergenic ingredients in some product there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Set Menu 4 (Lunch or Dinner)

### STARTER

Pulled Beef terrine, onion textures, orange gel and selected fresh greens

### MAIN COURSE

Pan roasted fillet of seabass with lime and herb rub, prawn chive and cream cheese croquette, rösti potatoes, selected root vegetables, sauced with citrus scented velouté

### DESSERT

Citrus mousse with kumquat & lime gel

**Minimum number of persons: 25**

**Price per person incl. tax: € 53.00**

We follow food hygiene practice in our kitchens, but due to the presence of allergenic ingredients in some product there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Stand Up Lunches

The ideal way of having a quick lunch in one of our foyers or within the meeting room, whereby a wide selection of food items will be displayed on buffet counters. Delegates can interact in small or large groups whilst helping themselves from the selection of salads, pasta, sandwiches, and desserts.

---

### Stand Up Working Lunch A1

---

#### SANDWICHES AND SALADS

Focaccia bread with mustard spread, smoked ham, beef tomatoes, fresh salad greens

Hummus spread, vegetable ratatouille, spinach leaves brown bread layers

Vegetable noodle salad

Norma salad

(Eggplant, goat cheese and cherry tomatoes)

Tomato and onion salad.

Mixed salad leaves

Cucumbers with mint yoghurt dressing

#### HOT DISH

Soft baked pasta with beef ragout and mature cheese

Baked frittata with potatoes, caramelized shallots and zucchini

#### DESSERTS

Selection of pastries

(x3 types)

**Minimum number of persons: 20**

**Price per person incl. tax: € 24.50**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

Kindly note that this is a sample menu.

Since we use the freshest of the produce, menu items may change accordingly.

---

## Stand Up Working Lunch A2

---

### SANDWICHES AND SALADS

Crusty ciabatta bread with slow cooked chicken, cheddar cheese and piccalilli spread  
Focaccia bread with bean and avocado spread, onion and tomato salsa mix and shredded corn  
Arabic couscous with fresh coriander and spring onions  
New potato salad with garlic and herb dressing, topped with pancetta crisps  
Tomato & onion salad,  
Mixed salad leaves,  
Cucumbers with olive oil and herbs (V)

### HOT DISH

Mushroom, green bean and onion tart topped with smoked cheese  
Soft baked penne spinach, Maltese sausage ragout finished with peppered goat cheese

### DESSERTS

Selection of pastries (x3 types)

**Minimum number of persons: 20**

**Price per person incl. tax: € 25.50**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

## Stand Up Working Lunch A3

---

### SANDWICHES AND SALADS

Bagels with flaked salmon, tartar mix, rocket leaves horseradish mayo spread.  
Layered White Bread with Salami, Red Leicester cheese, onion jam and garlic spread

### FATTOUSH SALAD

(Cucumber, marinated olives, onions, capsicums, feta crumble) (V)  
Coleslaw  
Pickled mushroom Salad  
Tomato & onion salad  
Mixed salad leaves  
Cucumbers with yoghurt and preserved lemon dressing

### HOT DISH

Baked frittata with local cottage cheese, spinach, leak & zucchini (V)  
Baked pasta with chicken and pancetta ragout.

### DESSERTS

Selection of pastries (x3 types)

**Minimum number of persons: 20**

**Price per person incl. tax: € 25.50**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

**Stand Up Working Lunch A4**

---

**SANDWICHES AND SALADS**

Breakfast ciabatta bacon, egg, sausage and mushroom spread  
Layers of brown sandwich with tuna mix, mint and spring onions  
finished with fresh salad greens and tomatoes  
Tomato and bocconcini mozzarella Salad  
Beef and noodle salad with sesame dressing  
Mixed salad leaves  
Marinated cucumbers (V)

**HOT DISH**

Vegetable moussaka topped with Vegan mozzarella cheese  
Penne with pancetta, and smoked cheese velouté topped with wilted spinach

**DESSERTS**

Selection of pastries  
(x3 types)

**Minimum number of persons: 20**

**Price per person incl. tax: € 25.50**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

**Stand Up Working Lunch A5**

---

**SANDWICHES AND SALADS**

Club brioche bun with pulled chicken, bacon egg mix and fresh greens  
Focaccia with sundried tomato paste, local goat cheese and garlic marinated mixed beans  
Roasted artichoke and fennel Salad with orange dressing  
Caponata salad  
Cherry tomato salad  
Mixed salad leaves  
Cucumbers with dill and lemon dressing

**HOT DISH**

Baked tart with roasted veggies and feta cheese  
Fusilli pasta with pulled pork and creamy onion and cheese sauce

**DESSERTS**

Selection of pastries  
(x3 types)

**Minimum number of persons: 20**

**Price per person incl. tax: € 25.50**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

## Stand Up Working Lunch A6

---

### SANDWICHES AND SALADS

Wrap filled with poached salmon, cucumber and tomato mix, fresh rocket leaves  
Bagel with Parma ham, rocket leaves and parmesan shavings  
Chicken noodle salad with roasted peanuts and teriyaki dressing  
Marinated artichokes with olives and cherry tomatoes (V)  
Tomato and onion salad  
Mixed salad leaves  
Marinated cucumbers (V)

### HOT DISH

Penne pasta with flaked salmon and lemon cream sauce  
Baked eggplant layers with basil tomato sauce topped with vegan cheese

### DESSERTS

Selection of pastries  
(x3 types)

**Minimum number of persons: 20**

**Price per person incl. tax: € 25.50**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Stand Up Lunches

---

### Stand Up Assisted Working Lunch A7

#### ON THE ROAD

Salad bar  
Ceaser salad mix with crispy chicken pops/ flaked salmon  
Drizzled with Caesar dressing

#### BREADS...

Focaccia bread with lemon mayo, flaked fish , peppered rocket Leaves  
Brioche bun with bacon spread, mushroom egg frittata and cheddar cheese  
Brown layered sandwich with spiced hummus, roasted veggies, and feta crumble.

#### PASTA...

Penne with crispy pancetta, basil tomato sauce finished with parmesan shavings  
Fusilli pasta with Gorgonzola cream sauce, radicchio, cherry tomato salsa

#### HOT

Tandoori chicken brochettes  
Mini beef slider

#### SWEET

Selection of pastries (x4 types)

**Minimum number of persons: 60**

**Price per person incl. tax: € 31.00**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---



## Stand Up Working Lunch B1

### SANDWICHES AND SALADS

Bagel with smoked sliced ham, rocket leaves and sweet mustard dressing  
Crusty ciabatta local tuna mix with shredded goat cheese  
Mini pita stuffed with chickpea mix and feta cheese crumble  
Selection of mouthwatering salads & platters using the best ingredients,  
combining Mediterranean & International flavours (Choice of 5 types)  
Array of in-house prepared flavoured oils & dressings  
Selection of freshly baked bread

### HOT DISH

Flaked salmon, spinach and cherry tomato relish tart  
Soft-baked pasta with chicken ragout, topped with mozzarella cheese  
Half shell potato skin filled with vegetable ratatouille and vegan cheese  
Maltese sausage skewers dunked in BBQ sauce  
Teriyaki beef skewers

### DESSERTS

Selection of pastries (x4 types)

**Minimum number of persons: 25**

**Price per person incl. tax: € 34.50**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Stand Up Working Lunch B2

### SANDWICHES AND SALADS

Layered white Bread with Pancetta spread, red Leicester shredded cheese and spinach leaves  
Focaccia bread with ratatouille of seasonal vegetables, Greek cheese and rocket leaves  
Selection of mouthwatering salads and platters using the best ingredients,  
Combining together Mediterranean and International flavours  
(Choice of 5 types)  
Array of in-house prepared flavoured oils and dressings  
Selection of freshly baked bread

### HOT DISH

Fusilli pasta with a mixed of seafood meats, basil tomato fondue and finished with olive oil  
Mushroom and leeks fricassée with chèvre cheese tart (V)  
Kung-pao Beef with steamed rice

### DESSERTS

Selection of pastries (x4 types)

**Minimum number of persons: 20**

**Price per person incl. tax: € 31.00**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Stand Up Working Lunch B3

### SANDWICHES AND SALADS

Focaccia with Spicy Salami and cheddar cheese, beef tomatoes and onion jam spread  
Brioche with Bresola, fresh rocket and Branston pickle spread  
Selection of mouthwatering salads and platters using the best ingredients,  
Combining Mediterranean and International flavours  
(Choice of 5 types)  
Array of in-house prepared flavoured oils and dressings  
Selection of freshly baked bread

### HOT DISH

Pasta with Maltese sausage ragout, spinach and onion cream sauce, finished with local cheese.  
Baked vegetable Lasagna with tomato fondue finished with vegan cheese  
Flaked fish, tomato relish, preserved lemon and onion Tart

### DESSERTS

Selection of pastries (x4 types)

**Minimum number of persons: 20**

**Price per person incl. tax: € 31.00**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Stand Up Working Lunch B4

### SANDWICHES AND SALADS

Baguette with chicken confit, sweetcorn, chili 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 flavours  
(Choice of 5 types)  
Array of in-house prepared flavoured oils and dressings  
Selection of freshly baked bread

### HOT DISH

Penne pasta with prawn light sauce, wilted greens Cherry tomato, finished with fresh herbs  
Wilted leeks, spinach, mushroom mix topped chèvre cheese crumble quiche  
Indian chicken curry with steamed rice

### DESSERTS

Selection of pastries (x4 types)

**Minimum number of persons: 20**

**Price per person incl. tax: € 31.00**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Stand Up Assisted Working Lunch B5

### ON THE ROAD

Salad Bar

Fresh salad mix with selected greens  
(chicken skewers, greek cheese)

### BREADS...

Focaccia with seafood saplicon with shredded carrots, spring onions and chives mayo dressing

Layered Sandwich with Italian Salami, cheese, fresh greens and piccalilli mayo spread

Focaccia with hummus spread, bean and corn mix and shredded lettuce

Layered brown Bread with cheese, egg and onion mix and beef tomatoes

### PIT STOPS

Soft baked pasta... with ricotta, spinach and sizzling cheddar cheese

Crispy chicken pops with southern seasoning and ranch dressing

NY style

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

UK's favourite

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

Mini sliders with homemade onion cheese

Dutch potato station

Potato fries and spiced potato wedges accompanied with seasonings and sauces

### SWEET

Selection of teacakes

Mini American doughnuts

Fruit salad jars

**Minimum number of persons: 100**

**Price per person incl. tax: € 35.50**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Stand Up Working Lunch C1

### SANDWICHES AND SALADS

Ciabbatta bread with tuna, olive, caper and tomato  
Focaccia with local ricotta cheese, mixed vegetables, lettuce and mustard dressing (V)  
Selection of mouthwatering salads and platters using the best ingredients land and sea,  
Combining Mediterranean and International flavours  
(Choice of 6 types)  
Array of in-house prepared flavoured oils and dressings  
Selection of freshly baked bread

### HOT DISH

Seafood, tomato and olive quiche  
Penne with pancetta scented ragout and mozzarella  
Vegetable moussaka  
Lamb madras with rice pilaf  
Grilled swordfish with Mediterranean dressing

### DESSERTS

Selection of pastries | fruit salad | fresh fruit display (x4 types)

**Minimum number of persons: 20**

**Price per person incl. tax: € 34.50**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Stand Up Working Lunch C2

### SANDWICHES AND SALADS

Baguette with slow cooked ham hock, shredded cheddar cheese Dijones spread  
Bagel with roast tomato, artichokes, lettuce and tofu crumble  
Selection of mouthwatering salads and platters using the best ingredients land and sea,  
Combining Mediterranean and International flavours  
(Choice of 6 types)  
Array of in-house prepared flavoured oils and dressings  
Selection of freshly baked bread

### HOT DISH

Fusilli pasta with pumpkin cream, ricotta and crushed nuts  
Mushroom, sunchoke, chives and tomato with ricotta cheese quiche  
Chicken tika with steamed rice  
Seared salmon with chive and citrus velouté  
Teriyaki beef skewers

### DESSERTS

Selection of pastries | fruit salad | fresh fruit display (x4 types)

**Minimum number of persons: 20**

**Price per person incl. tax: € 36.50**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Stand Up Working Lunch C3

### SANDWICHES AND SALADS

Focaccia with chicken mix, coleslaw and spinach leaves  
Layered whole meal Sandwich Vegetable ratatouille with Greek cheese and rocket leaves (V)  
Selection of mouthwatering salads and platters using the best ingredients land and sea,  
Combining together Mediterranean and International flavours  
(Choice of 6 types)  
Array of in-house prepared flavoured oils and dressings  
Selection of freshly baked bread

### HOT DISH

Mushroom, smoked cheese and onion crunch  
Quiche with soft cheese, marrow and leeks mix (V)  
Fusilli pasta with Seafood mix, Kalamata olives, fresh tomato fondue and basil leaves  
Beef Kung-pao with rice pilaf  
Falafel Bites with tahini dressing

### DESSERTS

Selection of pastries | Fruit Salad | Fresh Fruit Display (x4 types)

**Minimum number of persons: 20**

**Price per person incl. tax: € 35.50**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---

## Stand Up Working Lunch C4

### SANDWICHES AND SALADS

Baguette with BBQ chicken thighs, Slaw mix, chili mayo and spinach leaves  
Focaccia bread Roast Seasonal vegetables with mature Cheese, mixed lettuce greens and garlic spread (V)  
Selection of mouthwatering salads and platters using the best ingredients land and sea,  
Combining together Mediterranean and International flavours  
(Choice of 6 types)  
Array of in-house prepared flavoured oils and dressings  
Selection of freshly baked bread

### HOT DISH

Mushroom Polenta with cherry tomato, onion, and tofu mix  
Wilted spinach with Salmon flakes, cherry tomatoes, and feta crumble quiche  
Chicken korma with steamed rice  
Eggplant millefoglie with tomato, fresh basil and topped with vegan cheese  
Cheese and Broccoli fritters

### DESSERTS

Selection of pastries | fruit salad | fresh fruit display (x4 types)

**Minimum number of persons: 20**

**Price per person incl. tax: € 35.50**

We follow food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

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

---