



YOUR WEDDING
MADE PERFECT WITH
CAMILLERI CATERING



Camilleri Catering has a reputation for coordinating dream weddings and other elegant events. With inspirational ideas and a fantastic team who have helped to organise events for all tastes and pockets, we will help you plan your day just the way you want it.

From casual to formal, standing to seated, we have the ability to understand your requirements and can be trusted to bring together all the elements necessary for a memorable event. We promise to be with you every step of the way from the point of enquiry to the day itself; offering advice and ideas and ultimately leave you to relax, confident in the knowledge that all your wishes will come through.



Pinky Promise

€ 37.75 per person (excl. VAT)



35 items

Cold Canapés

Assorted Savoury Cornettes – Bigilla, Guacamole, Hummus / Salmon (V/F)
Marinated Pork Open Bread (M)
Horseradish Beef with Red Cabbage Slaw (M)
Polenta Olive Tapenade Bites (V)
Paprika Dusted Shrimp & Caviar Barquette (F)
Smoked Duck & Avocado Risotto Spoon (M)
Limoncello & Prosecco Shot (V)
Chicken & Bacon Wrap (M)

Sorbet Limoncello

Hot Selections

Traditional Maltese Bragioli on Bamboo Plate (M)
Pork Kebab in Apple Sauce (M)
Japanese Yakitori Chicken Skewer (M)
Mushroom Croquette with Truffle Mayo Dip (V)
Veal Guanciale Money Bag (M)
Shrimp Twister with Sweet Chilli Dip (F)
Pulled Pork Bites with Sour Cream Dip (M)
Porcini & Brandy Vol au Vents Round (V)
Mini Corn Dogs Honey Mustard Sauce (M)
Tomato & Cheese Panzerotti (V)
Mushroom Curry Criss Cross Pastries (V)
Trio Pizza Swirl – Pesto, Tomato, Cheese (V)
Caramelized Onion & Hazelnut Money Bag (V)
Salmon Criss Cross Pastries (F)
Spinach Arancini (V)
Cantonese Vegetable Spring Rolls, Soy & Lemon Dip (V)

Desserts

Assorted French Pastries
Ice-Cream Wafer Biscuit

Cake Station

3-Tier Wedding Cake
Sugared Almonds

Coffee Station

Coffee
Camilleri Signature Ricotta Kannoli
Assorted Chocolate Truffle Shells
Local Date Rolls 'Imqaret'
Coconut Haystacks
Almond & Cherry Macaroons

(V) – VEGETARIAN (M) – MEAT (F) – FISH

Price based on a minimum of 200 guests



Lock & Key

€ 46.80 per person (excl. VAT)

38 items



Cold Canapés

Caviar Waffle Stick (F)
Sushi, Sashimi & Maki Platter, Soy Sauce (F)
Fillet of Beef Wellington (M)
Pad Thai Duck on Rice Vermicelli (M)
Cheuvre Mousse topped with Orange Confit (V)
Mini Lobster & Roe Rolls (F)
Smoked Duck & Cucumber with Hoisin Tortilla (M)
Foie Gras Mousse with Green Apple & Ginger Biscuits (M)

Flying Buffet

Ricotta & Spinach Ravioletti with Herbed Butter (V)

Sorbet Limoncello

Hot Selections

Veal Cordon Bleu in Chinese Crumbs with Salsa Dip (M)
Pepper Crushed Beef Skewer, Diane Sauce (M)
Chicken Popcorn & Sweet Potato Fries (M)
Pulled Beef Brisket Bao Bun (M)
Lamb Koftas with Harissa Yogurt Sauce (M)
Scallops with Cava Money Bag (F)
Chicken Feast - Satay, Teriyaki, Tandoori (M)
BBQ Pulled Pork in Curry Slider (M)
Clams a la Mainera Money Bag (F)
Fagottini Tartufo Nero (V)
Sesame Torpedo Prawn (F)
Camembert Bites with Cranberry Sauce (V)
Rabbit Vol au Vents Square (M)
Italian Sausage & Onion Confit Yorkshire Pudding (M)
Quattro Formaggi Panzerotti (V)
Chicken Curry Criss Cross Pastries (V)
Cantonese Vegetable Spring Rolls, Soy & Lemon Dip (V)

Desserts

Assorted French Pastries
Trio of Ice-Cream
Fresh Fruit Bites with Chocolate Dipping

Cake Station

3-Tier Wedding Cake
Sugared Almonds

Coffee Station

Coffee
Camilleri Signature Ricotta Kännoli
Assorted Chocolate Truffle Shells
Local Date Rolls 'Imqaret'
Coconut Haystacks
Almond & Cherry Macaroons

(V) - VEGETARIAN (M) - MEAT (F) - FISH

Price based on a minimum of 200 guests

Infinity

€ 51.30 per person (excl. VAT)

44 items



Cold Canapés

Assorted Cornettes - Bigilla, Guacamole, Hummus / Salmon (V/F)
Black Brioche Bun with Salmon, Chives & Cream (F)
Tortellini Alfredo in Wine & Pea Spoon Nibble (V)
Fillet of Beef Wellington (M)
Savoury Bigne with Gorgonzola, Walnut & Fig (V)
Foie Gras Mousse with Green Apple & Ginger Biscuits (M)
Sweet Potato Pancake with Nut Frosting & Orange Marmalade (V)
Beetroot & Crispy Leek Tartlet (V)

Sorbet Royale

Hot Selections

Beef Angus Burger with Bacon & Onions in Brioche Bun (M)
Salmon Skewer with Garlic Mayo (F)
Oyster Beef Sippets on Quinoa (M)
Spicy Chicken Thigh on Baba Ganoush (M)
Angus Meatball in Jack Daniel's Sauce (M)
Fried Avocado with Sweet Chili Dip (V)
Asparagus in Bacon Jackets with Toasted Brie (M)
Beef Steak Mignon on Herb Roasted Baby Potato (M)
BBQ Chicken Fillet Slider with Gherkin (M)
Clams a la Mainera Money Bag (F)
Duck Spring Rolls with Hoisin Sauce (M)
Ricotta, Spinach & Artichoke Sambusak (V)
Stewed Pork Sage & Onion Parcel (M)
Fried Ravioli with Marinara Dipping (V)
Bacon Jacket Mussel with Marinara Sauce (M/F)
Gourmet Maltese Sausage Twist (M)
Caramelized Onion & Hazelnut Money Bag (V)
Cream & Herb Pillows (V)
Chicken Gyoza with Chili Soy Sauce (M)

Pasta and / or Paella station (choose two)

Eliche Aglio Olio with Prawns, Cherry Tomato & Rucola
Penne Tossed in Mild Chicken Curry & Baby Spinach
Rigatoni Four Cheeses with Caramelized Cherry Tomato &
Toasted Pine Nuts
Tortellini Funghi & Pancetta Cognac Flamed
Chicken & Seafood Paella
Garganelli Romagnoli with Pistacchio Pesto & Guanciale

Desserts

Assorted French Pastries
Trio of Ice-Cream
Liquor Chocolate Shots

Cake Station

3-Tier Wedding Cake
Sugared Almonds
Themed Fairy Cup Cakes
Themed Cake Pops
Personalized Decorative Biscuits
French Macaroons

Coffee Station

Coffee
Camilleri Signature Ricotta Kannonli
Assorted Chocolate Truffle Shells
Local Date Rolls 'Imqaret'
Coconut Haystacks
Almond & Cherry Macaroons

(V) - VEGETARIAN (M) - MEAT (F) - FISH

Price based on a minimum of 200 guests

Create Your Own Menu



Create your own custom menu by following the guidelines below:

8 Cold Canapés

Tip: Choose a variety of (F) (M) & (V)

15 Hot Selections

Tip: Choose a variety of (F) (M) & (V)

3 Desserts

Tip: Choose a variety of French Pastries, Fruit & Ice-Cream

Wedding Cake

Choose one of the following recommended option

3 Tier Cake (serves 200 - 299 guests)

4 Tier Cake (serves 400 - 499 guests)

5 Tier Cake (serves 500 - 699 guests)

Coffee Station

Choose five items from the accompaniments menu

Food & Beverage Service

Our sales representatives will guide you as how many service staff are required based on the number of guests and specific requirements.



Cold Canapés



Prices exclude VAT

- € 1.72 Black Brioche Bun with Salmon, Chives & Cream (F)
- € 1.60 Sushi, Sashimi & Maki Platter, Soy Sauce (F)
- € 1.59 Sweet Chilli Prawn & Avocado Spoon Nibble (F)
- € 1.59 Tortellini Alfredo in Wine & Pea Spoon Nibble (V)
- € 1.59 Smoked Duck in Berry Vinaigrette Spoon Nibble (M)
- € 1.56 Fillet of Beef Wellington (M)
- € 1.31 Marinated Octopus Salad (F)
- € 1.31 Sweet Pork & Honey Melon on Bulgur Wheat (M)
- € 1.20 Crispy Beef Satay on Noodle Salad (M)
- € 1.20 Horseradish Beef with Red Cabbage Slaw (M)
- € 1.20 Melon Caprese Salad (V)
- € 1.11 Herbed Feta & Olives Bread Stick in Shots (V)
- € 1.10 Marinated Pork Open Bread (M)
- € 1.10 Pad Thai Duck on Rice Vermicelli (M)
- € 1.10 Pickled Beetroot, Goat Cheese & Quail Egg Open Bread (V)
- € 1.05 Caviar Waffle Stick (F)
- € 1.00 Chicken & Mango Chutney Croissant (M)
- € 0.95 Assorted Cornettes - Bigilla, Guac, Hummus / Salmon (V/F)
- € 0.95 Beetroot & Feta Risotto Spoon (V)
- € 0.95 Bocconcini & Parma Bites drizzled in EVOO (M)
- € 0.95 Caprese Skewers (V)
- € 0.95 Cheuvre Mousse topped with Orange Confit (V)
- € 0.95 Chicken & Bacon Wrap (M)
- € 0.95 Chicken Falafel & Crispy Bacon Bamboo Tartlets (M)
- € 0.95 Grilled Vegetables & Hummus Wrap (V)
- € 0.95 Mini Lobster & Roe Rolls (F)
- € 0.95 Purple Yam Muffin with Glazed Ham (M)
- € 0.95 Savoury Bigne with Gorgonzola, Walnut & Fig (V)
- € 0.95 Smoked Duck & Avocado Risotto Spoon (M)
- € 0.95 Smoked Salmon & Wholegrain Mustard Club Sandwiches (F)
- € 0.90 Smoked Duck & Cucumber with Hoisin Tortilla (M)
- € 0.90 Salmon Gravdax en Croute (F)
- € 0.90 Foie Gras Mousse with Green Apple Ginger Biscuit (M)
- € 0.85 Limoncello & Prosecco Shot (V)
- € 0.80 Cranberry Cheese Mousse Blinis (V)
- € 0.80 Paprika Dusted Shrimp & Caviar Barquette (F)
- € 0.80 Savoury Muffin with Herbed Feta Frosting (V)
- € 0.80 Sweet Potato Pancake with Nut Frosting & Orange Marmalade (V)
- € 0.75 Beef & Pickle Club Sandwiches (M)
- € 0.75 Egg Curry Mayo & Watercress Club Sandwiches (V)
- € 0.75 Maltese Sausage and Bean Pate Panini (M)
- € 0.75 Maltese Tuna Multigrain Panini (F)
- € 0.75 Ploughman's Cheddar & Pickle Club Sandwiches (V)
- € 0.75 Tuna, Tomato & Mint Club Sandwiches (F)
- € 0.70 Sundried Tomato with Pesto Mini Tartlets (V)
- € 0.60 Beetroot & Crispy Leek Tartlet (V)
- € 0.60 Polenta Olive Tapenade Bites (V)

(V) - VEGETARIAN (M) - MEAT (F) - FISH

Hot Selections



Prices exclude VAT

- € 4.00 Sea Urchin Gratin (F)
- € 2.30 Bacon Jacket Scallops with Cajun Cream Sauce (M/F)
- € 1.95 Beef Angus Burger with Bacon & Onions in Brioche Bun (M)
- € 1.88 Veal Cordon Bleu in Chinese Crumbs with Salsa Dip (M)
- € 1.65 Traditional Maltese Bragioli on Bamboo Plate (M)
- € 1.65 Crab Delight (F)
- € 1.60 Salmon Skewer with Garlic Mayo (F)
- € 1.56 Marinated Butterfly Prawns with Garlic Mayo (F)
- € 1.56 Pepper Crushed Beef Skewer, Diane Sauce (M)
- € 1.50 Chicken Popcorn & Sweet Potato Fries (M)
- € 1.50 Oyster Beef Sippets on Quinoa (M)
- € 1.50 Spicy Chicken Thigh on Baba Ganoush (M)
- € 1.46 Lobster Croquette with Rosemary Dipping Sauce (F)
- € 1.46 Angus Meatball in Jack Daniel's Sauce (M)
- € 1.46 Pork Kebab in Apple Sauce (M)
- € 1.46 Pulled Beef Brisket Bao Bun (M)
- € 1.46 Sweet & Sour Pork Skewer (M)
- € 1.38 Grouper Wrapped in Parma (F)
- € 1.38 Lamb Koftas with Harissa Yogurt Sauce (M)
- € 1.38 Sweet Potato Chips with Cheese Sauce (V)
- € 1.31 Chili con Carne Surprise (M)
- € 1.31 Fried Avocado with Sweet Chili Dip (V)
- € 1.25 Scallops with Cava Money Bag (F)
- € 1.20 Japanese Yakitori Chicken Skewer (M)
- € 1.20 Lemongrass Chicken Cigars, Sweet Chili Sauce (M)
- € 1.18 Prawns in Potato Nest with Lemon & Chive Mayo (F)
- € 1.10 Chicken Feast - Satay, Teriyaki, Tandoori (M)
- € 1.10 Asparagus in Bacon Jackets with Toasted Brie (M)
- € 1.10 Beef Steak Mignon on Roasted Herbed Baby Potato (M)
- € 1.00 BBQ Chicken Fillet Slider with Gherkin (M)
- € 1.00 BBQ Pulled Pork in Curry Slider (M)
- € 1.00 Clams a la Mainera Money Bag (F)
- € 1.00 Crispy Asian Delights with Lemon Soy Sauce (V)
- € 1.00 Duck Spring Rolls with Hoisin Sauce (M)
- € 1.00 Fagottini Tartufo Nero (V)
- € 1.00 Iberian Ham Croquette (M)
- € 1.00 Prawn & Garlic Croquette (F)
- € 1.00 Sesame Torpedo Prawn (F)
- € 1.00 Mushroom Croquette with Truffle Mayo Dip (M)
- € 0.95 Feta Filo Swirl (V)
- € 0.95 Mozzarella Tartufo (V)
- € 0.95 Ricotta, Spinach & Artichoke Sambusak (V)
- € 0.90 Veal Guanciale Money Bag (M)
- € 0.85 Chicken Kiev (M)
- € 0.85 Jalapeno Poppers with Tomato Salsa (V)
- € 0.85 Mini Hotdog with Caramelised Onion and Mustard (M)
- € 0.85 Sundried Tomatoes, Coconut & Mushroom Quiche (V)
- € 0.85 Chicken & Mushroom Pie (M)
- € 0.85 Shrimp Twister with Sweet Chilli Dip (F)
- € 0.85 Stewed Pork Sage & Onion Parcel (M)

(V) - VEGETARIAN (M) - MEAT (F) - FISH

Hot Selections



Prices exclude VAT

- € 0.85 Tomato & Cheese Panzerotti (V)
- € 0.85 Quattro Formaggi Panzerotti (V)
- € 0.80 Camembert Bites with Cranberry Sauce (V)
- € 0.80 Fried Ravioli with Marinara Dipping (V)
- € 0.80 Pulled Pork Bites with Sour Cream Dip (M)
- € 0.80 Vegetable Indian Bhaji with Mint Raita Dip (V)
- € 0.80 Bacon Jacket Mussel with Marinara Sauce (M/F)
- € 0.75 Gourmet Maltese Sausage Twist (M)
- € 0.75 Rabbit Vol au Vents Square (M)
- € 0.75 Porcini & Brandy Vol au Vents Round (V)
- € 0.75 Traditional Cheese Cake (V)
- € 0.75 Traditional Pea Cake (V)
- € 0.75 Breaded Crab Claws (F)
- € 0.75 Mini Corn Dogs Honey Mustard Sauce (M)
- € 0.70 Mini Spinach Qassata (V)
- € 0.70 Mini Ricotta Qassata (V)
- € 0.70 Italian Sausage & Onion Confit Yorkshire Pudding (M)
- € 0.70 Mushroom Curry Criss Cross Pastries (V)
- € 0.70 Chicken Curry Criss Cross Pastries (V)
- € 0.70 Salmon Criss Cross Pastries (F)
- € 0.70 Tomato & Cheese Pizza Swirl (V)
- € 0.70 Trio Pizza Swirl – Pesto, Tomato, Cheese (V)
- € 0.70 Caramelized Onion & Hazelnut Money Bag (V)
- € 0.65 Cream & Herb Pillows (V)
- € 0.60 Beef Gyoza with Chili Soy Sauce (M)
- € 0.60 Chicken Gyoza with Chili Chili Soy Sauce (M)
- € 0.60 Vegetable Dim Sum with Lemon Soy Sauce (V)
- € 0.60 Spinach Arancini (V)
- € 0.60 Tomato & Cheese Arancini (V)
- € 0.55 Cantonese Vegetable Spring Rolls, Soy & Lemon Dip (V)

(V) - VEGETARIAN (M) - MEAT (F) - FISH



Flying Buffet



Prices exclude VAT

- € 4.00 Beef Stroganoff on Rice Pilaf (M)
- € 4.00 Moroccan Spiced Lamb Casserole (M)
- € 3.50 Farfalle tossed in Salmon & Shrimp with Garlic Cream (F)
- € 3.50 Chicken Tikka Masala on Lime Infused Basmati Rice (M)
- € 3.50 Pasta tossed in Stewed Maltese Sausage and Caramelised Walnuts (M)
- € 3.00 Ricotta & Spinach Raviolotti with Herbed Butter (V)
- € 3.00 Creamy Mushroom Porcini Risotto (V)
- € 2.75 Fennel, Apple & Walnut Salad (V)

Sorbet

Prices exclude VAT

- € 1.25 Sorbet Royale
- € 1.00 Sorbet Limoncello
- € 1.00 Sorbet Strawberry & Mint
- € 1.00 Sorbet Mandarine

(V) - VEGETARIAN (M) - MEAT (F) - FISH

Savoury Themed Stations



CARVERY STATION

at €12.15 per person

Whole Poached Norwegian Salmon w/ Lemon & Dill Dressing
Chicken Breast Escalope in Peanut Sauce
Roasted Suckling Pig with Apple Sauce
Glazed Gammon in Red Wine Jus
Rock Salt & Crushed Black Pepper Roasted Rib of Beef in JD BBQ Sauce
Baked Potatoes in Garlic & Thyme, Mediterranean Grilled Vegetables

Served with Maltese Bread, Dressings & Accompaniments

CHINESE STALL

at €8.10 per person

Prawn Crackers
Wok Fried Chicken & Cashew Nuts
Peking Duck in Pancakes & Hoisin Sauce
Sweet & Sour Pork
Crispy Beef Stir Fry
Vegetable Spring Rolls
Fried Noodles with Vegetables
Steamed Jasmine Rice

PASTA PARMIGIANA STALL

at € 6.75 per person (minimum of 200 guests)

Pasta tossed in Guanciale & Cheese sauce flamed with Brandy

PASTA and / or PAELLA STATION

at €5.40 per person (choose two)

Eliche Aglio Olio with Prawns, Cherry Tomato & Rucola Penne
Tossed in Mild Chicken Curry & Baby Spinach Rigatoni Four Cheeses with Caramelized Cherry Tomato & Toasted Pine Nuts
Tortellini Funghi & Pancetta Cognac Flamed
Chicken & Seafood Paella
Garganelli Romagnoli with Pistacchio Pesto & Guanciale

CHEESE & SALUMI NIBBLES STATION

(opened throughout the event) at €4.50 per person

Grana Padano, Pecorino Pepato, Provolone, Cranberry & Blue Cheese
Prosciutto Crudo and a Selections of Salami
Freshly Baked Breads, Flavoured Water Biscuits & Grissini
Can be created as a Wine, Cheese and Salumi Station

A TASTE OF MALTA

at €9.45 per person

Fried Rabbit with Garlic, Wild Thyme & White Wine
Maltese Sausage, Sundried Tomatoes & Aubergine Pasta Salad
Marinated Octopus Salad with Garlic, Olive Oil & Fresh Herbs
Roasted Maltese Potatoes with Onion & Fennel Seeds
Traditional Cheese & Pea Cakes
Goat's Cheese, Bigilla & Aioli Dips
Traditional Beef Olives served with chopped Tomatoes & Vegetables
Pickles, Stuffed Olives & Galletti

Stalls and buffet menu prices are based as a compliment to the finger food reception menu. Additional chef/s may be required depending on the station selected.

Some items may vary due to season.

Prices are exclusive of VAT and are applicable for a minimum of 200 pax. If below 200 guests, a 10% surcharge for operational cost applies.

Savoury Themed Stations



SIZZLING BBQ STATION

at €10.80 per person

Buttery Chicken with Oregano & Garlic
Pork Loin Medallions with Sage
Beef Medallions with Mushroom Sauce
Rice Salad
Baked Jacket Potatoes
Coleslaw with Apple & Walnuts
Selection of Sauces, Bread & Butter

PIZZA STATION

at €5.50 per person (minimum of 200 guest)
(choose any 3)

Margherita - Tomato Sauce, Mozzarella, Basil (V)
Amatriciana - Tomato Sauce, Guanciale, Pecorino
Bianca - Mortadella, Pesto di Pistachio, Stracciatella
Crudo - Tomato Sauce, Mozzarella, Crudo, Walnuts, Honey, Rucola
Maltija - Tomato Sauce, Maltese Sausage, Goat's Cheese, Onion
Pepperoni - Tomato Sauce, Mozzarella, Pepperoni

PINSA STATION

at €5.00 per person

Margherita - Tomato Sauce, Straccatella, Fresh Basil
Bianca - Mortadella, Pesto di Pistachio, Stracciatella
Truffle - Truffle Cream Sauce, Crudo, Mozzarella, Rucola

AMERICAN GRAB & GO STALL

(3 HOURS) at € 10.80 per person

Pasta tossed in Guanciale & Cheese sauce flamed with
Brandy BBQ Pulled Pork Buns
Corn Dogs, Honey Mustard Sauce
Angus Beef & Bacon Burgers
Hotdogs w/ Mustard & Caramelized Onions
Potato Chips
Ketchup & Sauces

INDIAN STALL

at €7.50 per person

Chicken Tikka Masala: *Chicken Breast in Yogurt & Masala Spice Cream Sauce*
Beef Madras: *Beef cooked in fresh Coconut, Sauces & Tangy Indian Spices*
Lamb Korma: *Boneless Lamb cooked in a rich Cashew Sauce with Indian Spice*
Vegetable Pakora
Jeera Rice: *Basmati Rice flavoured with Cumin*
Garlic Naan: *Flat Indian Bread flavoured with Garlic*

TACO STATION

at €6.50 per person

Roasted Pulled Chicken, BBQ Pulled Pork, Slow Cooked Pulled Beef
Nachos, Crispy Tortillas
Jalapenos, Red Beans
Shredded Lettuce, Pico de Gallo (Tomato, Red Onion & Cilantro)
Guacamole, Cheese Sauce

SUSHI STALL

at €10.80 per person

Fusion Crystal Rolls: *Duck, Smoked Salmon, Breaded Chicken, Breaded Prawn & Vegetarian*
Supreme Maki Platters: *Salmon California, Hawaiian, Prawn Lover, Spicy Tuna, Strawberry Prawn, Green Caterpillar, Salmon California, Osaka Maki, Chicken Nuts*
Nigiri Selection: *Tuna Nigiri, Salmon Nigiri, Prawn Nigiri*
Sashimi Selection: *Salmon Sashimi, Tuna Sashimi, Prawn Sashimi*

Stalls and buffet menu prices are based as a compliment to the finger food reception menu. Additional chef/s may be required depending on the station selected.

Some items may vary due to season.

Prices are exclusive of VAT and are applicable for a minimum of 200 pax.

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Desserts



Verrine Selection: € 1.58 per person

Carribbean Cup (Passion Fruit, Milk Chocolate & Mango Mousse)
Apricot & Vanilla Panna Cotta
Mocha Cup

Liquor Chocolate Shots: € 1.40 per person

Baileys, Amaretto, Tia Maria, Jack Daniel's

French Pastries:

€ 1.50 Maple Syrup & Blueberry Pan Cakes
€ 1.50 Pistachio Apricot and White Chocolate Tart
Caramel and Green Apple Delight
Lemon and Praline Millefoglie
Orange and Chocolate Biscuit
Raspberry and Passion Fruit Flan
Strawberry Cheesecake
€ 1.50 Bailey's Profiterole

Fruit:

€ 1.25 Mint Infused Fresh Fruit Salad
€ 1.10 Fresh Fruit Kebab (3 pcs)
€ 1.00 Fresh Fruit Bites with Chocolate Dipping

Ice-Cream:

€ 1.40 Fresh Fruit & Ice Cream
€ 1.30 Profiterole Ice-Cream
€ 1.20 Trio of Ice-Cream
€ 1.10 Ice-Cream Wafer Biscuit

Coffee Station Accompaniments:

€ 2.20 Decorative Biscuits
€ 1.10 Chocolate Cups
€ 1.00 Camilleri Signature Ricotta Kannoli
€ 1.00 Zeppoli
€ 0.95 Apple Puffs
€ 0.80 Mini Doughnuts
€ 0.65 Almond & Cherry Petit Fours

Cake Station Accompaniments:

€ 30.00 Sugared Almonds Silver or Gold (per Kilo)
€ 20.00 Sugared Almonds (per Kilo)
€ 2.20 Themed Fairy Cup Cakes
€ 2.20 Themed Cake Pops
€ 2.20 Personalized Decorative Biscuits
€ 1.20 French Macaroons
€ 1.00 Decorative Doughnuts
€ 1.00 Coconut Haystacks
€ 1.00 Marzipan Petit Fours (Pasta Rolls)

Assorted Chocolate Mini Lollipops:

€ 2.50 White Chocolate & Strawberry Ganache
€ 2.50 Milk Chocolate & Mango Ganache
€ 2.50 Dark Chocolate with Raspberry & Rose Water Ganache

Truffles:

€ 1.00 Milk Chocolate Crouquant
€ 1.00 Dark Orange Chocolate
€ 1.00 Lemon White Chocolate

Prices are exclusive of VAT and are applicable for a minimum of 200 pax.



Sweet Treats



Camilleri Tal-Helu Sweet Finale

at € 5.75 per person (minimum of 200 guests)

Chocolate Fountain:

Dark or White Chocolate w/ Fruit Bites & Marshmallows

Chocolate Truffles

Doughnut Tower

French Macaroons

Assorted French Pastries

Profiterole Croquant Bouche

Themed Fairy Cupcakes

Themed Cake Pops

Selection of 2 Verrines

Coffee & Petit Fours Station

at € 1.75 per person

Coffee

Camilleri Signature Ricotta Cannoli

Assorted Chocolate Truffle Shells

Local Date Rolls 'Imqaret'

Coconut Haystacks

Almond & Cherry Macaroons

Tal-Helu Candy Bar

at € 350.00

A variety of 10 jars & vases filled to the brim with Candy.

We offer a wide choice of over 120 different candies to choose from.

Ice-Cream Cart

at € 3.75 per person

Selection of 5 Home-Made Ice Creams & Assorted Toppings

Donut Board

at € 80.00 per 100 guests

Wedding Cakes

€ 850.00 for a 5 Tier Cake

€ 600.00 for a 4 Tier Cake Serving 400 - 499 pax

€ 500.00 for a 3 Tier Cake Serving 300 - 399 pax

€ 400.00 for a 3 Tier Cake Serving 200 - 299 pax

€ 35.00 for a Witness Cake

*Price may vary depending on shape, size and complexity of the design of the cake.
Prices are exclusive of VAT and are applicable for a minimum of 200 pax.*

Treat Your Guests



After-Party Selections

€ 1.50 Italian Hot Dogs with Caramelized Onions

€ 1.50 Cheese Pepperoni Pizza

€ 0.95 Flaky Cheese & Pea Cakes (L)

Guests at Home

Menu One at € 6.95 per person

Sundried Tomato with Pesto Mini Tartlets

Paprika Dusted Shrimp & Caviar Barquettes

Zucchini Muffins with Herbed Feta Frosting

Maltese Filling Panini

Hoisin Duck Confit Crepes

Almond & Cherry Macaroons

Chocolate Truffles

Menu Two at € 7.25 per person

Black Olive Tapenade Bruschetta

Salami Multigrain Panini

Smoked Salmon & Dill Crepes

Assorted Club Sandwiches: Chicken, Tuna & Egg

Falafel Bites with Parma Ham & Apricots

Camilleri Signature Profiteroles

Traditional Mini Honey Rings

Prices are exclusive of VAT, Minimum order of 20 persons.

Free delivery for orders exceeding € 100.00

Optional Waiter Service at € 80.00 per waiter

Beverage Packages



To complement our food service, we also offer a flexible beverage service. Although not obligatory, different beverage options are available at very advantageous prices. Some brands might vary pending to market availability.

Full Open Bar

at €13.50 per person

The choice of beverages for the Full Open Bar are as follows:

Prosecco San Simone

Black Label Whisky, JB Whisky, Famous Grouse, Jack Daniels,
Cognac, Bacardi, Rum, Martini, Port,

Jägermeister, Aperol, Campari, Vodka Smirnoff, Gordons Gin,
Blue Curacao, Malibu, Baileys, Averna, Amaretto, Limoncello,

Red, White & Rosè Wine

Cisk, Excel, Hopleaf, Heineken,

Soft Drinks, Mixers (Red Bull, Soda, Tonic, Bitter Lemon),

Juices (Orange, Pineapple),

Still & Sparkling Mineral Water.

Maximum Duration is 5 hours.

*Beverage overtime rate will be charged at € 1.75 + VAT
per hour per person based on 75% of booked guests.*

Part Open Bar

at €7.50 per person

The choice of beverages for the Part Open Bar are as follows:

Red, White & Rosè Wine

Cisk, Excel, Hopleaf, Heineken

Soft Drinks, Mixers (Red Bull, Soda, Tonic, Bitter Lemon)

Juices (Orange, Pineapple),

Still & Sparkling Mineral Water.

Maximum Duration is 5 hours.

*Beverage overtime rate will be charged at € 1.50 + VAT
per hour per person based on 75% of booked guests.*

Tanqueray Gin Bar

at €3.95 per person

Price based as an addition to Full Open Bar.

Maximum duration: 5 hours.

*Beverage overtime rate will be charged at € 1.00 + VAT
per hour per person based on 75% of booked guests.*

Malt Whisky Bar

(6 single malt) Price On Consumption

Prices are exclusive of VAT



Olive Gardens



Sitting below the magnificent Mdina Bastions, Olive Gardens is exclusive to Camilleri Catering.

The venue's versatility provides for various set-ups which include receptions and seated dinners both indoors and outdoors. The indoor capacity can hold around 350 guests whilst the outdoor gardens combined can accommodate over 700 guests.

Rates are as follows (€)

	2024	2025	2026
JANUARY - MARCH			
Saturdays & Public Holidays	€ 2,850.00	€ 2,900.00	€ 2,950.00
Weekdays, Sundays & Eve of Public Holidays	€ 2,250.00	€ 2,300.00	€ 2,350.00
APRIL - JULY			
Saturdays & Public Holidays	€ 4,750.00	€ 4,900.00	€ 4,950.00
Weekdays, Sundays & Eve of Public Holidays	€ 4,250.00	€ 4,350.00	€ 4,400.00
AUGUST - OCTOBER			
Saturdays & Public Holidays	€ 4,000.00	€ 4,100.00	€ 4,150.00
Weekdays, Sundays & Eve of Public Holidays	€ 3,600.00	€ 3,700.00	€ 3,750.00
NOVEMBER - DECEMBER			
Saturdays & Public Holidays	€ 2,850.00	€ 2,900.00	€ 2,950.00
Weekdays, Sundays & Eve of Public Holidays	€ 2,450.00	€ 2,500.00	€ 2,550.00

Rates include 10-hour use of venue, starting from two hours prior to mass or three hours prior to ceremony.

Starting time depends on the exigencies of event and setup, complementary one hour for setup prior time of service.

An overtime charge of €250.00 + VAT per hour will be charged if the 10 hours are exceeded and until dismantling is finalized.

Decorative Package

Optional decorative packages are offered within our exclusive venue Olive Gardens.

The main package priced at € 300.00 includes enhancing the garden with a variety of bistro tables and other seating arrangements. Cushions are spread along the garden wall. Feature lighting, lanterns of all sizes, draped bars and decorative candle lit vases help to make the place very romantic and even more appealing.

Including enhancement of pool area with the main package is priced at € 350.00.

The full package includes also enhancing the pool area and the very romantic courtyard. (Price on request)

Prices are exclusive of VAT

Outside Catering



Our outside catering services extend to venues such as:

Castello Dei Baroni, Cottage Gardens, Club House at Gianpula, Eden Lodge, MonteKristo Estates, Palazzo Promontorio, Razzett I-Abjad, Torre Paulina, Villa Bighi, The Ivory Suite at Maxtura Gozo, Fort St Angelo, Fort St Elmo, Fort St Andrew, Gardjola Gardens, Gigantija Temples, Lower Barrakka Valletta, Haġar Qim's Ochre Hall, Inquisitors Palace, Malta Maritime Museum, MUŻA, National Museum of Archaeology and more.

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



Terms & Conditions



1. Camilleri Caterers shall treat the client as one entity; hence consider sufficient the exchange of correspondence by (any) one of the account holders.

2. Wedding brochure set menu prices are applicable for a minimum of 200 guests. Quotations for weddings with a guest count of less than 200 shall be provided on request. Menu is based on a stand-up reception.

3. Prices for food products are applicable for the year 2024 & 2025. However, the company reserves the right to revise product and/or staff charges should an increase in the rate of costs or inflation necessitate such changes. The client shall bear this increment.

4. Food served at the event may contain allergens. Vegetarian, vegan, gluten free and lactose free menus can be accommodated on pre-order; however, we are not able to cater for persons with nut allergies. The company shall also refuse special dietary requirements (intolerances or allergies) being requested on the day of the event at the venue.

5. The cost for staff included within reception menus covers a maximum shift of seven (7) hours per member of staff, starting from two (2) hours prior the time of the Mass or three (3) hours prior to the time of the Civil Ceremony. Following this shift, overtime is charged at the rate of €10.00 per hour per member of staff for any additional hours or part thereof. Overtime charges shall apply beyond the departure of the bride & groom and shall continue to apply until all dismantling is complete. Such quotes may need to be revised for any additional services requested, such as additional bars, supplementary food items and complex venue conditions amongst other reasons.

6. On request of the client, Camilleri Caterers shall provide a free tasting for two persons not later than 12 weeks prior to the event.

7. The client agrees to procure all catering requirements for the event exclusively from Camilleri Caterers.

8. It is recommended that a quotation/order is based on the number of invited guests and not on the number of guests that are assumed to attend. Quotations are to be finalized not later than six (6) weeks before the event.

9. **Confirmation.** Once the client confirms acceptance of an estimate, this becomes a contractual agreement, point where our Terms and Conditions come into full effect. It is the client's responsibility to read and fully understand all Terms and Conditions as this is and will be the basis of the contractual agreement with Camilleri Catering and Olive Gardens upon confirmation of booking.

10. **Payment Terms.** On confirmation, a booking sale of € 1,500.00 is required; A prepayment of 65% on the remaining amount shall be settled no later than 6 weeks prior to the event; The balance outstanding on invoice issued by the Company to the Client regarding the actual value of the order, plus any additional charges, shall be remitted by the Client to the Company within 7 days from date of event. Interest at the rate of 8% per annum, or any higher rate of interest allowed by Law, shall become due by the Client to the Company on any balance which remains unpaid after the lapse of 7 days from the date of event.



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