

# 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.



# WHITE ROSE



€27.00 per person (excl. VAT) Waiting Service and Logistics included

## COLD CANAPES

Savoury Muffins with Roast Beef & Horseradish Cream (M)  
Salami & Sweet Mustard Panini (M)  
Chicken Mousse with Pear & Citrus Mini Tartlets (M)  
Cranberry Cheese Mousse & Fresh Chive Blinis (V)  
Coconut Sweet Chilli & Prawn Risotto Spoons (F)  
Chicken, Bacon & Chutney Club Sandwiches (M)  
Assorted Cornettes – Avocado & Salmon (V) (F)  
Caprese Skewers (V)

## HOT CANAPES

Scampi & Chips (F)  
Cream & Herb Pillows (V)  
Grouper wrapped in Parma (F)  
Beef & Bacon Burger (M)  
Porcini & Brandy Vol au Vents (V)  
Filo Crispy Prawn (F)  
Vegetable Indian Bhaji with Mint Raita Dip (V)  
Chicken Satay in Satay Sauce (M)  
Spinach & Ricotta Panzerotti (V)  
Italian Sausage & Onion Confit Yorkshire Puddings (M)  
Lamb Koftas, Harissa Yoghurt Sauce (M)  
Corn Dogs, Honey Mustard Sauce (M)  
Assorted Chicken & Mushroom Criss Cross Pastries (M) (V)  
Pulled Pork Bites, Tennessee Honey Dip (M)  
Tomato & Cheese Arancini (V)  
Pork Kebab in Apple Sauce (M)

## DESSERT

Mint Infused Fresh Fruit Salad  
Assorted French Pastries  
Opera Cake  
Butterscotch Apple & Almond Tart  
Pistachio & Morello Cherry Cake  
Bitter Chocolate Delice  
Lemon Tart  
Baklava  
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  
Almond & Cherry Macaroons

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



# IL-FESTIN



€30.00 per person (excl. VAT) Waiting Service and Logistics included

## COLD CANAPES

Paprika Dusted Shrimp Caviar Barquettes (F)  
Maltese Ftira Bites (V)  
Bigilla & Hummus in Wafer Cornettes (F)  
Marinated Octopus Salad (F)  
Curried Macaroon with Rabbit Mousse (M)  
Goats Cheese & Sundried Tomato mini Tartlets (V)  
Tuna, Tomato Fresh Herb Sandwiches (F)

## HOT CANAPES

Flying Buffet: Ricotta Ravioletti with Fresh Basil & Tomato Sauce (V)  
Deep Fried Stuffed Olives (V)  
Braised Angus Meatballs in Marinara Sauce (M)  
Spinach Arancini (V)  
Crispy Spring Rolls & Wontons in Sweet Chilli Sauce (M)  
Mozzarellini Crunch  
Maltese Bragioli on Bamboo Plate (M)  
Gourmet Pastizzi (V)  
Gourmet Sausage Puffs (M)  
Maltese Sausage Mini Burger served in a Box (M)  
Rabbit Vol Au Vents (M)  
Grouper wrapped in Parma (F)(M)  
Mashed Potato Boat with Onion Gravy (V)  
Tomato & Cheese Pizza Swirl (V)  
Chicken & Mushroom Mini Pie (M)  
Salmon Skewer, Garlic Mayo (F)  
Chicken Satay in Satay Sauce (M)

## CHEESE & SALUMI NIBBLE STALL

Grana Padano, Pecorino Pepato, Provolone,  
Cranberry Cheese & blue Cheese  
Prosciutto Crudo, Salami Napoli & Speck  
Freshly Baked Ciabatta,  
Flavoured Water Biscuits & Grissini

## DESSERT

Fresh Fruit Kebabs  
French Pastries  
Opera Cake  
Butterscotch Apple & Almond Tart  
Pistachio & Morello Cherry Cake  
Bitter Chocolate Delice  
Lemon Tart  
Baklava  
Il-Gelat Tan-Nanna

## CAKE STATION

3-Tier Wedding Cake  
Sugared Almonds

## COFFEE STATION

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

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

# THE ORCHID



€37.00 per person (excl. VAT) Waiting Service and Logistics included

## COLD CANAPES

Assorted Open Bread: Spicy Hummus & Quail Egg / Slow Cooked Pork (M)  
Black Brioche Bun filled with Smoked Salmon, Chives & Cream (F)  
Smoked Duck & Avocado Risotto Spoons (M)  
Sushi, Sashimi & Maki Platters, Soy Sauce (F) (M)  
Dates & Polenta Stacks on bamboo plate (V)  
Asian Prawn Noodle Salad (F)  
Savoury Muffins with Herbed Feta Frosting (V)  
Curried Macaroon with Rabbit Mousse (M)

## HOT CANAPES

Flying Buffet: Penne Aglio Olio Tre Colori (V)

Mini Chicken Waffle (M)  
Black & Red Prawns in Sour Cream & Chive Sauce (F)  
Black Bean Burger (V)  
Angus Meatballs infused in Marinara Sauce (M)  
Sweet Potato & Pumpkin mini Quiche (V)  
Camembert Bites, Cranberry Sauce (V)  
Chilli Con Carne (M)  
Crispy Tofu Fingers in Sweet Chilli Sauce (Vegan)  
Crab Delight (F)  
Lamb Koftas in Harissa Yoghurt Sauce (M)  
Mustard & Coconut infused Grouper, Caramelized Onion (F)  
Rock Salt & Crushed Pepper Beef Skewer in a Pepper Sauce Shot (M)  
Asian Spiced Pork Belly, Caramelised Peaches (M)  
Vegetable Cigars (V)  
Chicken Popcorn & Chips served in a Cone (M)

## DESSERT

Assorted 'Camilleri Tal-Helu' Ice-Cream

## CAMILLERI TAL- HELU SWEET FINALE

French Pastries  
Chocolate Fountain: Milk Chocolate &  
White Chocolate w/ Fruit Bites & Marshmallows  
Themed Fairy Cupcakes  
Themed Cake Pops  
French Macaroons  
Profiterole Crouquant Bouche  
Doughnut Tower  
Chocolate Truffles: Lemon White Choco,  
Milk chocolate and Dark Orange Choco  
Selection of 2 Verrines

## CAKE STATION

3-Tier Wedding Cake  
Sugared Almonds

## COFFEE STATION

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

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



# CREATE YOUR OWN MENU



Create your own custom menu by following the guidelines below:

## 8 COLD CANAPES

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

## 15 HOT CANAPES

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

## 3 DESSERT CANAPES

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

## WEDDING CAKE

Choose one of the following recommended option

3 Tier Cake Serving 200 - 299 Guests

4 Tier Cake Serving 400 - 499 Guests

5 Tier Cake Serving 500 - 699 Guests

## FOOD & BEVERAGE SERVICE

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

## COFFEE STATION

*Choose 4 from the accompaniments below*

Chocolate Cups

Local Date Rolls

Camilleri Signature Ricotta Kanneli

Zeppoli

Mini Doughnuts

Almond & Cherry Petit Fours

Apple Fritters

Decorative Biscuits

**(V)** - VEGETARIAN

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# COLD ITEMS



Prices are Exclusive of VAT

Supreme Caviar Maki Rolls, Soy Sauce (F) (M)	€ 1.30	Curried Chicken & Raisins Crepes (M)	€ 0.75
Sweet Chilli & Prawn Cucumber Roll (F)	€ 1.30	Beetroot Cured Salmon, Wasabi Mayo & Pickled Cucumber Open Bread (F)	€ 0.75
Chicken Maki Rolls, Soy Sauce (M)	€ 1.25	Spicy Hummus & Quail Egg Open Bread (V)	€ 0.75
Sushi, Sashimi & Maki Platters, Soy Sauce (F) (M)	€ 1.25	Slow Cooked Pork & Cranberry Drizzle Open Bread (M)	€ 0.75
Standard Maki Selection (F) (M)	€ 1.15	Bocconcini & Parma Bites drizzled in EV Olive Oil (M)	€ 0.75
Black Brioche Bun Filled with Smoked Salmon, Chives & Cream(F)	€ 1.10	Asian Prawn Noodle Salad (F)	€ 0.75
Salmon Strudel (F)	€ 1.10	Paprika Dusted Shrimp & Caviar Barquettes (F)	€ 0.75
Slow Roast Moroccan Spiced Pork on Couscous (M)	€ 0.95	Coconut, Sweet Chilli & Prawn Risotto Spoons (F)	€ 0.60
Sweet Pork & Honey Melon on Bulgur Wheat (M)	€ 0.95	Smoked Duck & Avocado Risotto Spoons (M)	€ 0.60
Marinated Octopus Salad (F)	€ 0.95	Assorted Wafer Cornetts - Hummus, Bigilla & Avocado (V)	€ 0.60
Smoked Duck in Forest Berry Vinaigrette Spoon Nibble (M)	€ 0.95	Chicken, Caper & Tarragon Mousse Blinis (M)	€ 0.60
Flaked Salmon, Avocado & Lime Quinoa Spoon Nibble (F)	€ 0.95	Cranberry Cheese Mousse & Fresh Chives Blinis (V)	€ 0.60
Fruity Chicken & Chutney Spoon Nibble (M)	€ 0.95	Savoury Muffins with Herbed Feta Frosting (V)	€ 0.60
Peppered Tuna in Aioli Sauce (F)	€ 0.95	Savoury Muffins with Roast Beef and Horseradish Cream (M)	€ 0.60
Smoked Salmon & Dill Crepes (F)	€ 0.85	Savoury Muffins with Smoked Salmon & Fresh Chives (F)	€ 0.60
Horseradish Beef Salad (M)	€ 0.85	Maltese Ftira Bites (F)	€ 0.60
Crispy Beef Satay Strips on a Noodle Salad (M)	€ 0.85	Dates & Polenta Stacks on Bamboo Plate (V)	€ 0.60
Curried Macaroon with Rabbit Mousse (M)	€ 0.85	Chicken, Bacon & Chutney Club Sandwiches(M)	€ 0.50
Hoisin Duck Confit Crepe (M)	€ 0.85	Egg, Spring Onion & Fresh Chive Mayo	
Caprese Skewers (V)	€ 0.80	Club Sandwiches (V)	€ 0.50

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# COLD ITEMS

# FLYING BUFFET

Prices are Exclusive of VAT

Tuna, Tomato & Fresh Herbs Club Sandwiches (F)	€ 0.50	Italian Caprese Salad Stacks with Grilled Zucchini & Basil (V)	€ 2.90	Cold
Ploughman's Cheddar & Pickle Club Sandwiches (M)	€ 0.50	Seafood Paella (F) (M)	€ 2.50	Hot
Smoked Salmon, Caper, Lemon & Dill Club Sandwiches (F)	€ 0.50	Oriental Chicken with Apricots & Fried Almonds (M)	€ 2.50	Hot
Salami & Sweet Mustard Multigrain Panini (M)	€ 0.50	Chicken Tikka Masala served on Lime Infused Basmati Rice (M)	€ 2.50	Hot
Black Olive Tapenade Bruschetta (V)	€ 0.50	Pasta Aglio Olio Tre Colori (V)	€ 2.00	Cold
Goats Cheese & Sundried Tomato Mini Tartlets (V)	€ 0.50	Chicken Pad Thai (M)	€ 2.00	Hot
Chicken Mousse with Pear & Citrus Mini Tartlets (M)	€ 0.50	Ricotta Raviolletti with fresh Basil & Tomato Sauce (V)	€ 2.00	Hot
		Creamy Mushroom & Parmesan Risotto (V)	€ 2.00	Hot
		Slow Cooked Fruit Moroccan Lamb (M)	€ 3.50	Hot

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# HOT ITEMS



Prices are Exclusive of VAT

Surf & Turf Kebab (M) (F)	€ 1.25	Chicken Popcorn & Chips (M)	€ 0.95
Bright Brioche Beef Angus Burger (M)	€ 1.25	Crispy Tofu (V)	€ 0.95
Black & Red Prawns (F)	€ 1.20	Lemongrass Infused Chicken Cigars (M)	€ 0.95
Marinated Butterfly Prawn (F)	€ 1.20	Fried Avocado w/ Sweet Chilli Dip (V)	€ 0.95
Traditional Maltese Bragioli on Bamboo Plate (M)	€ 1.20	Chilli Con Carne (M)	€ 0.95
Crab Delight (F)	€ 1.10	Pulled Pork Bites (M)	€ 0.90
Rock Salt & crushed Pepper Beef Skewer, in shot glass (M)	€ 1.00	Chicken Mango Savoury Croissant (M)	€ 0.90
Chicken & Sweet Pepper Pinwheels (M)	€ 1.00	Feta Filo Swirls (V)	€ 0.90
Honey & Mustard Glazed Quail (M)	€ 1.00	Chicken Satay, Teriyaki & Tandoori Feast (M)	€ 0.85
Chicken Waffle (M)	€ 1.00	Black Bean Burger (V)	€ 0.85
Maltese Sausage Mini Burger served in a Box (M)	€ 1.00	Beef Kebab on Quinoa (M)	€ 0.85
Asian Spiced Pork Belly, Caramelized Peaches (M)	€ 1.00	Pork Kebab, Apple Sauce Dip (M)	€ 0.85
Sweet Potato & Pumpkin Mini Quiche in casserole (V)	€ 1.00	Crispy Asian Delights, Avocado & Chilli Dip (V)	€ 0.85
Glazed Pork on Plum Noodles (M)	€ 1.00	Grouper wrapped in Parma (F)	€ 0.85
Salmon Skewer, Garlic Mayo (F)	€ 1.00	Filo Crispy Prawn (F)	€ 0.85
Beef Satay, Satay Sauce (M)	€ 1.00	Chicken Satay, Satay Sauce (M)	€ 0.80
Fagotini Tartufo Nero (V)	€ 1.00	Almond Coated Goats Cheese (V)	€ 0.75
Angus Meatballs in Marinara Sauce (M)	€ 1.00	Mashed Potato Boats w/ Onion Gravy (V)	€ 0.75
Mustard & Coconut Infused Grouper, Caramelized Onions (F)	€ 1.00	Hot & Spicy Chicken Fillet Burgers, Gherkin Relish (M)	€ 0.75
Lamb Koftas, Harissa Yogurt Sauce (M)	€ 0.95	BBQ Pulled Pork Buns (M)	€ 0.75
Scampi & Chips (F)	€ 0.95	Duck Spring Rolls, Hoisin Sauce (M)	€ 0.75
		Deep Fried Stuffed Olives (V)	€ 0.75

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# HOT ITEMS



Prices are Exclusive of VAT

Fried Ravioli, Marinara Sauce (V)	€ 0.75	Vegetable Dim Sum, Soy Sauce (V)	€ 0.50
Jalapeno Poppers, Tomato Salsa (V)	€ 0.65	Smoked Maltese Sausage in Pu Pastry (M)	€ 0.50
Camembert Bites, Cranberry Sauce (V)	€ 0.65	Spinach & Ricotta Panzerotti (V)	€ 0.50
Swiss Cheese Wedges, Tomato Salsa (V)	€ 0.65	Porcini & Brandy Vol au Vents (V)	€ 0.50
Chicken, Bacon & Prune Bites (M)	€ 0.65	Tomato & Cheese Panzerotti (V)	€ 0.50
Chicken Kiev (M)	€ 0.65	Spinach Arancini (V)	€ 0.50
Gourmet Pastizzi (V)	€ 0.65	Tomato & Cheese Arancini (V)	€ 0.50
Gourmet Sausage Puffs (M)	€ 0.65	Boscaiola Arancini (V)	€ 0.50
Breaded Brie & Amaretto Dip (V)	€ 0.65	Cream & Herb Pillows (V)	€ 0.50
Rabbit Vol au Vents (M)	€ 0.65		
Chicken & Mushroom Pie (M)	€ 0.60		
Crab Claws, Tartar Sauce (F)	€ 0.60		
Vegetable Cigars (V)	€ 0.55		
Vegetable Indian Bhaji with Mint Raita Dip (V)	€ 0.55		
Shrimp Wonton in Sweet Chili Dip (F)	€ 0.50		
Corn Dogs, Honey Mustard Sauce (M)	€ 0.50		
Beef & Sweet Spinach Yorkshire Puddings (M)	€ 0.50		
BBQ Chicken Pizza Swirl (M)	€ 0.50		
Mozzarellini Crunch (V)	€ 0.50		
Chicken Curry Criss Cross Pastries (M)	€ 0.50		
Mushroom Criss Cross Pastries (V)	€ 0.50		

## SORBET

Sorbet Royale (Lemon & Prosecco)	€ 1.25
Limonello, Red Currant & Mint Sorbet	€ 1.00
Basil & Lime Sorbet	€ 1.00
Mandarin Sorbet	€ 1.00

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

# SAVOURY THEMED STATIONS



## **CARVERY STATION**

at €9.00 per person

Whole Poached Norwegian Salmon with Lemon & Dill Dressing

Roasted Suckling Pork with Apple Sauce

Glazed Gammon in Red Wine Jus

Rock Salt & Crushed Black Pepper Roasted Rib of Beef in

Jack Daniels BBQ Sauce

Chicken in Peanut Sauce

Caramelized Onion Tart, Baked Camembert in Filo Pastry,

Cranberry Cheese Log

Potato Wedges & Mediterranean Grilled Vegetables

Served with Maltese Bread, Dressings & Accompaniments

## **CHINESE STALL**

at €5.00 per person

Prawn Crackers

Crispy Beef Stir Fry

Wok Fried Chicken & Cashew Nuts

Sweet & Sour Pork

Pecking Duck in Pancakes & Hoisin Sauce

Vegetable Spring Rolls

Fried Noodles with Vegetables

Accompanied by a selection of Sauces & Dips

## **PASTA PARMIGIANA STALL**

at €5.00 per person

Eliche tossed in Guanciale & Cheese sauce

flamed with Brandy

## **PASTA AND / OR PAELLA STATION**

at €4.00 per person ( choose two )

Tortellini Fungi in Pancetta Cream Sauce  
& baby Spinach Leaves

Eliche Aglio Olio with Prawns, Cherry Tomato & Rucola

Italian Seafood Penne Marinara

Rigatoni in Cherry Tomatoes & Blue Cheese

Spanish Chicken & Seafood Paella

## **CHEESE & SALUMI NIBBLES**

at €3.00 per person

Grana Padano, Pecorino Pepato, Provolone,

Cranberry & Blue Cheese

Prosciutto Crudo, Salami Napoli & Speck

Freshly Baked Ciabatta, Flavoured Water Biscuits & Grissini

## **A TASTE OF MALTA**

at €7.00 per person

Fried Rabbit with Garlic, Wild Thyme & White Wine

Traditional Beef Olives served with chopped Tomatoes & Vegetables

Roasted Maltese Potatoes with Onion & Fennel Seeds

Traditional Cheese & Pea Cakes

Marinated Octopus Salad with Garlic, Olive Oil & Fresh Herbs

Maltese Sausage, Sundried Tomatoes & Aubergine Pasta Salad

Goat's Cheese, Bigilla & Aioli Dips

Pickles, Stuffed Olives, Galletti & Capers

Served with Galletti & Ftira Wedges

Additional chef/s may be required depending on the station selected  
Prices are exclusive of VAT and are applicable for a minimum of 200 pax.



# SAVOURY THEMED STATIONS



## **SIZZLING BBQ STATIONS**

at €8.00 per person

Buttery Chicken Breast with Oregano & Garlic  
Beef Medallions with Mushroom Sauce  
Pork Loin Medallions with Sage  
Baked Jacket Potatoes  
Wild Rice Salad with Shrimps, Pineapple & Sweet Chilli  
Selection of Sauces, Bread & Butter

## **UNDER THE SEA**

at €8.00 per person

Grilled Tuna Steaks marinated in Homemade Salsa  
Norwegian Salmon served with sweet Mustard Dressing & Dill  
Baked Whole Fresh Local Grouper with Lemon & Fresh Herbs  
Baby Calamari, Mussel Platter & Calamari Rings  
Swordfish Carpaccio with Red Pepper & Tarragon Dressing  
Prawn Fountain with Avocado & Tarragon Mayonnaise  
Potato Salad with Yoghurt, Butter Mustard Sauce

## **AMERICAN GRAB & GO STALL (3 HOURS)**

at €8.00 per person

Corn Dogs, Honey Mustard Sauce  
Guinness Beef & Bacon Burgers  
BBQ Pulled Pork Buns  
Italian Hotdogs with Caramelized Onions  
French Fries

## **INDIAN STALL**

at €5.00 per person

Chicken Tikka Masala: Chicken Breast Pieces in Yogurt  
& Masala spices in a thick mild sauce  
Beef Madras: Pieces of Beef cooked in fresh Coconut, Sauces  
& Tangy Indian Spices  
Lamb Korma: Pieces of boneless Lamb cooked in  
a rich Cashew-nut Sauce with Indian Spicy  
Jeera Rice: Basmati Rice avoured with Cumin  
Garlic Naan: Flat Indian Bread flavoured with Garlic

## **SUSHI STALL\***

at €7.00 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

\*some items may vary due to season.

Additional chef/s may be required depending on the station selected  
Prices are exclusive of VAT and are applicable for a minimum of 200 pax.



# DESSERTS



## VERRINE SELECTION:

	€ 1.20
Double Chocolate & Salted Caramel Panna Cotta	
Pistachio, White Chocolate & Cherry Mousse	
Coffee Panna Cotta Yogurt Cream	
Lime, Forest Fruit & White Chocolate Verrine	
Passion Fruit & Marshmallow Mousse	
Blueberry Panna Cotta	

## LIQUOR CHOCOLATE SHOTS:

Baileys, Amaretto, Tia Maria, Jack Daniels	€ 1.00
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## FRENCH PASTRIES:

Opera Cake, Butterscotch Apple & Almond Tart, Pistachio & Morello Cherry Cake, Bitter Chocolate Delice,	
Lemon Tart, Baklava	€ 1.00
Maple Syrup & Blueberry Pan Cakes	€ 1.20
Baklava Lavish Selection	€ 1.25

## FRUIT

Mint Infused Fresh Fruit Salad	€ 1.00
Fresh Fruit Kebab	€ 0.85

## ICE-CREAM

Trio of Ice-Cream Sundae	€ 1.00
Fresh Fruit & Ice-Cream	€ 1.00
Ice-Cream Wafer Biscuit	€ 0.85

## COFFEE STATION ACCOMPANIMENTS

Chocolate Cups	€ 0.75
Camilleri Signature Ricotta Kannoli	€ 0.65
Zeppoli	€ 0.65
Mini Doughnuts	€ 0.50
Almond & Cherry Petit Fours	€ 0.50
Apple Fritters	€ 0.75
Decorative Biscuits	€ 1.00

## CAKE STATION ACCOMPANIMENTS

Sugared Almonds (per Kilo)	€14.00
Themed Fairy Cup Cakes	€ 1.50
Themed Cake Pops	€ 1.50
Personalized Decorative Biscuits	€ 1.00
French Macaroons	€ 0.75
Decorative Doughnuts	€ 0.75
Coconut Haystacks	€ 0.75
Marzipan Petit Fours (Pasta Rolls)	€ 0.50

## TRUFFLES

Lemon White Choco	€ 0.75
Milk Chocolate Croquant	€ 0.75
Dark Orange Choco	€ 0.75

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



# SWEET TREATS

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## **CAMILLERI TAL-HELU SWEET FINALE**

at €3.50 per person

French Pastries  
Chocolate Fountain: Milk Chocolate &  
White Chocolate w/ Fruit Bites & Marshmallows  
Themed Fairy Cupcakes  
Themed Cake Pops  
French Macaroons  
Profiterole Crouquant Bouche  
Doughnut Tower  
Chocolate Truffles: Lemon White Choco,  
Milk chocolate and Dark Orange Choco  
Selection of 2 Verrines

## **COFFEE & PETIT FOURS STATION**

at €1.25 per person

Coffee  
Camilleri Signature Ricotta Cannoli  
Assorted Chocolate Truffle Shells  
Local Date Rolls  
Almond & Cherry Macaroons

## **CANDY BAR** at €350.00

A variety of 10 jars & vases filled to the brim with Candy.  
We offer a wide choice of over 100 different candies to  
choose from.

## **WAFFLE BAR** at €2.50 per person

Fresh Home Made Waffles served with  
Assorted Sauces and Toppings

**Upgrade:** Pair up your Waffle Bar with  
our delicious homemade Ice Cream at an additional  
price of €1.50 per person

## **ICE-CREAM CART** at €2.50 per person

Selection of 5 Home-Made Ice Creams & Assorted Toppings

## **DONUT BOARD** at €80.00 per 100 guests

## **WEDDING CAKES**

€ 400 for a 3 Tier Cake Serving 200 - 299 pax

€ 500 for a 3 Tier Cake Serving 300 - 399 pax

€ 600 for a 4 Tier Cake Serving 400 - 499 pax

€ 850 for a 5 Tier Cake

€ 35 for a Witness Cake

*Price may vary depending on design*

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

# TREAT YOUR GUESTS

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## AFTER-PARTY FOODS

Italian Hot Dogs with Caramelized Onions	€ 1.20
Cheese Peperoni Pizza	€ 1.00
Flakey Cheese & Pea Cakes	€ 0.60

## GUESTS AT HOME

Menu One at €4.50 per person

Goats Cheese & Sundried Tomato Mini Tartlets  
Paprika Dusted Shrimp & Caviar Barquettes  
Zucchini Muffins with Herbed Feta Frosting  
Maltese Filling Panini  
Hoisin Duck Confit Crepes  
Stuffed Olives  
Almond & Cherry Macaroons  
Chocolate Truffles

Menu Two at €4.50 per person

Black Olive Tapenade Bruschetta  
Salami Multigrain Panini  
Smoked Salmon & Dill Crepes  
Assorted Club Sandwiches: Chicken, Tuna & Egg  
Barley Bites with Parma Ham & Apricots  
Stuffed Olives  
Camilleri Signature Profiteroles  
Traditional Mini Honey Rings

Free delivery with orders exceeding € 100.00

Minimum order for 20 persons

Optional Waiter Service at € 60.00 per waiter

## POST-CEREMONY CELEBRATIONS

Served outside the Wedding Ceremony Church  
or Hall at €4.00 per person

One Glass of Prosecco

Selection of 2 assorted canapes

Inclusive of Waiter Service (Minimum of 100 persons)

Prices are exclusive of VAT

# BEVERAGE PACKAGES

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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 €9.50 per person

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

Welcome Drink

JB Whisky, Jack Daniels, Cognac, Bacardi, Rum, Martini, Port, Jägermeister, Aperol, Campari, Vodka Smirnoff, Gordons Gin, Malibu, Baileys, Averna, Amaretto, Limoncello,

Red, White & Rosè Wine,  
Prosecco,

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.

## **PART OPEN BAR**

at €5.00 per person

The choice of beverages for the Part Open Bar is as follows:  
Red, White & Rosè Wine, Cisk, Excel, Hopleaf, Heineken,  
Soft Drinks,

Mixers (Soda, Tonic, Bitter lemon), Juices (Orange, Pineapple),  
Still & Sparkling Mineral Water.

Maximum Duration is 5 hours.

Beverage overtime rate will be charged at €0.75 + VAT per hour per person based on 75% of booked guests.

## **GIN BAR**

at €4.95 per person

Maximum Duration is 5 hours.

## **MALT WHISKY BAR**

(6 single malts) price on consumption

## **PROSECCO & FRESH FRUIT MIMOSA BAR**

at €4.95 per person

Maximum Duration is 5 hours.

Prices are exclusive of VAT







# OLIVE GARDENS

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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 upper and lower gardens combined can accommodate over 1,000 standing guests.

## JANUARY - MARCH

	2020	2021	2022
Saturdays & Public Holidays	€ 2,000	€ 2,200	€ 2,450
Fridays, Sundays & Eve of Public Holidays	€ 1,250	€ 1,500	€ 1,650

## APRIL - JULY

Saturdays & Public Holidays	€ 3,200	€ 3,400	€ 3,800
Fridays, Sundays & Eve of Public Holidays	€ 2,900	€ 3,100	€ 3,200

## AUGUST - OCTOBER

Saturdays & Public Holidays	€ 2,500	€ 3,000	€ 3,300
Fridays, Sundays & Eve of Public Holidays	€ 2,300	€ 2,500	€ 2,700

## NOVEMBER - DECEMBER

Saturdays & Public Holidays	€ 1,750	€ 2,000	€ 2,400
Fridays, Sundays & Eve of Public Holidays	€ 1,300	€ 1,600	€ 1,750

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. An extra charge of €250.00 + VAT per hour will be charged if the 10 hours are exceeded.

## OUR DECORATIVE PACKAGE:

Optional decorative packages are offered within our exclusive venue Olive Gardens. The main package priced at €250 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.

The full package, priced at €350 includes also enhancing the pool terrace and the very romantic courtyard

# OUTSIDE CATERING

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Our outside catering services extend to venues such as:

Castello Dei Baroni, Chateau Buskett, Cottage Gardens, Club House at Gianpula, Eden Lodge, MonteKristo Estates, Palazzo Promontorio, Palm Beach Malta, Razzett I-Abjad, Popeye Village, Smart City Malta, Torre Paulina, Villa Bighi, Villa Blanche, Villa Maria, Rabat, Villa Overhills, The Ivory Suite at Maxtura Gozo, Fort St Angelo, Fort St Elmo, Fort St Andrew, Gardjola Gardens, Hagar Qim Temples, Inquisitors Palace, Malta Maritime Museum, National Museum of Archaeology, Tarxien Temples and more.

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



# TERMS AND CONDITIONS

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1. Each menu price is stated per person and is inclusive of the food items within the given menu, staff charges and a fee to cover services & logistics, excluding VAT.

2. Prices for food products are applicable for the years 2020, 2021 and 2022; however, the company reserves the right to revise staff charges should an increase in the rate of inflation necessitates such changes. The client shall bear this increment.

3. Reception 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.

4. The services & logistics fee shall cover the cost of linen and station hardware; ice, gas, glassware, crockery, cutlery and other consumables; transportation of food and catering equipment to the place of the event; breakages; food labeling and general wear & tear.

5. An additional outside catering fee shall apply when catering in venues other than Olive Gardens. Such, for the provision of warmers, fryers, refrigeration and any other catering equipment required over and above what is available at the given venue. In the case of venues or public areas with no available facilities, an outside catering fee shall be quoted independently subject to the equipment and services required for the event.

It is also the client's responsibility with such venues, to provide a marquee, lighting & other electrical requirements as well as the provision of fresh potable water, in line with health & safety regulations as set out by law.

This cost shall be borne by the client.

6. The cost for staff included within a quoted menu 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 (depending on complexity of setup). Following this shift overtime is charged at the

rate of €95.00 per hour per 100 guests. Overtime charges shall apply beyond the departure of the bride & groom and shall continue to apply until all dismantling is final.

7. Left over foods will be handled according to the clients' choice as stipulated in the Returned Food Policy. Transportation of such shall be the client's responsibility. Camilleri Caterers shall not be responsible in any manner, for any claim, illness or other damage arising from the consumption of leftover foods taken away from the venue by the client. On this basis the client renounces Camilleri Caterers from any liability arising in relation to the consumption of such foods. Due to this reason no fish, rice & ice-cream leftovers will be retained by client.

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

## 9. Payment Terms

- On confirmation, a deposit of €1500 is required.

- A prepayment of 65% on the remaining amount shall be settled no later than 2 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 from time to time, shall become due by the Client to the Company on any balance which remains unpaid after the lapse of 30 days from the date of event.

10. Olive Gardens is made available to Clients and their respective suppliers on the date of the event from two (2) hours prior the time of Mass or three (3) hours prior to the time of Ceremony when this is within the same venue. The client or any or his/her representatives may use this time in order to carry out any deliveries, setup, etc.

11. Deposits are not refundable for any reason

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13 - 20, Manuel Borg Street,  
Tal-Handaq, Gormi, QRM 4000  
Tel: +356 2147 2255 info@camillericatering.com

[www.camillericatering.com](http://www.camillericatering.com)



# YOUR WEDDING MADE PERFECT WITH

**CAMILLERI CATERING**

