



# VILLA ARRIGO

*Osborne*

TAILORED CATERING



[INFO@OSBORNECATERERS.COM](mailto:INFO@OSBORNECATERERS.COM) | T: 2142 3214



# SAPPHIRE

SEMI-INCLUSIVE WEDDING PACKAGE – MINIMUM 200 PAX

## Cold canapés

White & black sesame seed shrimp canapés with honey mustard  
Avocado, chili & tomato canapé  
Chicken liver parfait with orange gel candid hazelnuts  
Chicken & spinach roulade wrapped in pancetta  
Tomato, mozzarella & basil sticks (GF)  
Dates, pecan & ricotta (GF)



## Sandwiches

Ham layered sandwiches  
Cream cheese & rocket sandwiches

## Hot canapés

Cocktail cheese cakes  
Spinach qassatat  
Coconut & lemongrass marinated chicken in panko  
Scampi in panura with hollandaise sauce  
Crispy samosas with yellow curry sauce  
Sriracha spring rolls (V)  
Italian style pizzette  
Chicken saltimbocca vol-au-vent  
Smoky flavoured meat balls in a BBQ glaze Thai fish cakes

## Sweets

Vanilla crème Chantilly  
Napoleon Dark chocolate fudge cake  
Date fritters  
Selection of ice cream  
Biscuttini & pastareale  
**3-Tier Wedding cake**  
Coffee & tea



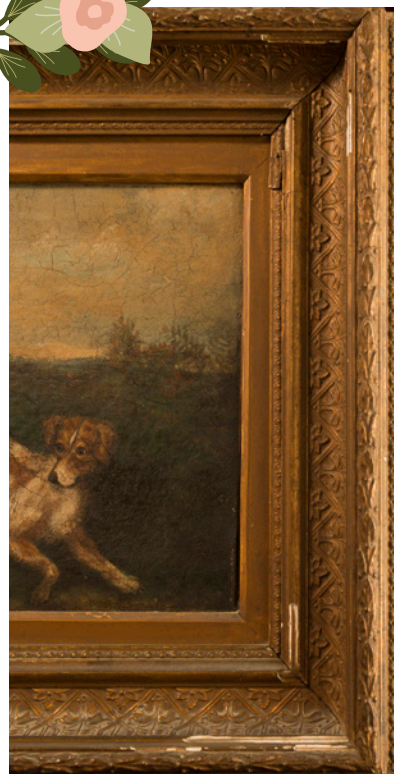
*Prices include all savoury & sweet items, wedding cake, coffee, venue, staff compliment and all necessary equipment for a 7 hour event.*

	2019	2020	2021
Price per Person ex VAT (minimum 200 pax)	€49.50	€52.20	€55.50
All-inclusive (Food menu + 7hr International bar)	€63.00	€67.20	€70.50

Overtime charges are applicable after seven hours. **All prices are subject to VAT. Please refer to the terms and conditions.**

The packages are based on a per person basis for 200 guests -  
There will be a discretionary charge, depending on the season if there are less attendees.

Menu is also available for outside catering. Kindly contact us so that we can quote accordingly.



# RUBY

## SEMI-INCLUSIVE WEDDING PACKAGE – MINIMUM 200 PAX

### *Cold canapés*

- A variety of canapés
- Marinated vegetable wraps with hummus (V)
- Asparagus & Parma ham
- Caviar & crème fraiche on brown bread croute
- Classic prawn cocktail in pastry basket
- Dill new potato with smoked salmon & ricotta (GF)
- Focaccia with char-grilled vegetables (V)
- Russian potatoes, caviar, chives (GF)



### *Sandwiches*

- Assorted pancake roulade with spicy salami and cheese
- Egg mayonnaise & tomato sandwiches

### *Hot canapés*

- Moroccan cigars spiced honey
- Chicken confit ravioletti, honey & thyme
- Chicken breast pakora, garlic, shallots & yoghurt
- Mini artisan focaccia
- Arancini
- Marrow, goat cheese & chive tartlets (V)
- Vietnamese spring rolls with soya sauce (V)
- Artichoke, feta & mint mini bagels
- Mini local cheese cakes
- Mini local pea cakes
- Scampi in panura with hollandaise sauce
- Spinach qassatat
- Beef koftas with fresh coriander & mint Greek yogurt



### *Sweets*

- Chef mini cakes selection
- Forest fruit macaroon tart
- Layered ice cream
- Biscuttini, pastareale & petit fours
- 3-Tier Wedding cake**
- Coffee & tea

*Prices include all savoury & sweet items, wedding cake, coffee, venue, staff compliment and all necessary equipment for a 7 hour event.*

	2019	2020	2021
<i>Price per Person ex VAT (minimum 200 pax)</i>	€51.25	€53.50	€56.50
<i>All-inclusive (Food menu + 7hr International bar)</i>	€65.00	€68.00	€71.00

Overtime charges are applicable after seven hours. **All prices are subject to VAT. Please refer to the terms and conditions.**

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# EMERALD

## SEMI-INCLUSIVE WEDDING PACKAGE

### *Cold canapés*

- Assorted canapés
- Smoked trout, preserved lemon on brown bread
- Rolled beef and asparagus bruschetta
- Braised pork with apple and celeriac slaw mini scone
- Parma ham, melon, grana & rucola
- Granny Smith apple & crab salad in a squid ink brioche bun
- Tomato and mozzarella tian with basil cream (V)
- Involtini di melanzane (GF)



### *Sandwiches*

- Double decker sandwiches
- Hummus & chorizo sandwiches

### *Hot canapés*

- Onion, mushroom & fig quiche
- Potato croquette with smoked applewood mayo
- Sweet & sour crisp artichokes with ricotta & parmesan emulsion (V)
- Spanakopitas spinach & ricotta, anchovies dip
- Slow cooked mini beef pies
- Pork & coriander dumplings ginger ponzu dressing
- Crispy Maltese sausage, honey glaze & dolce latte
- Sweet & spicy beer chicken kebab
- Mini Beef steamed buns with melted goat cheese
- Crispy fior di zucca with butternut squash puree & seed snow (V)

### *Food Point*

A variety of 3 cheeses served with stuffed olives, grapes, walnuts, galletti, grissini & bread rolls

### *Sweets*

- Selection of mignardises
- Ricotta & honey zeppoli
- Fruit tarts
- Lemon sorbet mousse
- Chocolate malakoff
- Biscuttini, petits fours
- 3-Tier Wedding cake**
- Coffee & tea

*Prices include all savoury & sweet items, wedding cake, coffee, venue, staff compliment and all necessary equipment for a 7 hour event.*

	2019	2020	2021
Price per Person ex VAT (minimum 200 pax)	€58.00	€60.50	€63.50
All-inclusive (Food menu + 7hr International bar)	€71.10	€75.10	€78.30

Overtime charges are applicable after seven hours. **All prices are subject to VAT. Please refer to the terms and conditions.**

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# DIAMOND

SEMI-INCLUSIVE WEDDING PACKAGE – MINIMUM 200 PAX

## Cold canapés

Assorted canapés  
Peppered cheese royale & tomato fondue en croute (V)  
Greenshell mussels gratin with yuzu gel  
Mini beef wellington  
Prawn mousse with cauliflower cassonade  
Salmon pastrami wrapped in sweet & sour pancake

## Sandwiches

Roasted corn-fed chicken & mango chutney sandwiches  
Peppered tuna sandwiches with saffron & chili aioli

## Hot canapés

Quail wrapped in guanciale, spiced tomato chutney  
Szechuan duck pancake, leek, carrot & coriander  
Curried coconut chicken brochettes (GF)  
Wild mushroom beignets (V)  
Cumin spiced beef koftas with fresh cilantro & wild garlic

## Live Cooking Pasta Table

Duo of fresh pasta, salsa ai funghi porcini e tartufo, pulled beef ragu with root vegetables.  
Condiments: Cherry tomatoes | rucola | almonds | ricotta salata | grana Padano

## Pastries

Mexican chicken & cheese raviolotti  
Spanakopitas (creamy spinach & feta parcels)  
Moroccan cigars ras el hanout raita  
Burnt tomato & mozzarella quiche (V)  
Cantonese Spring rolls  
Mini Local Cheese Cakes  
Mini Local Pea Cakes

## Sweets

Variety of mini cakes selection  
Seasonal fresh fruit selection  
Traditional semifreddo  
Biscuttini & petit fours  
3-Tier Wedding cake

## Coffee Table

Includes set up of the table together with coffee & tea

*Prices include all savoury & sweet items, wedding cake, coffee, venue, staff compliment and all necessary equipment for a 7 hour event.*

	2019	2020	2021
Price per Person ex VAT	€60.00	€62.30	€65.75
All-inclusive (Food menu + 7hr International bar)	€73.00	€77.00	€80.00

Overtime charges are applicable after seven hours. **All prices are subject to VAT. Please refer to the terms and conditions.**

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*Osborne*

TAILORED CATERING

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