

ALL-INCLUSIVE WEDDING PACKAGES

2018 | 2019 | 2020



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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:

Sweet ricotta cannoli
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.

	<u>2018</u>	<u>2019</u>	<u>2020</u>
<i>Price per Person ex VAT (minimum 200 pax)</i>	€46.50	€49.50	€52.20
<i>International Bar Package (beverage supplement)</i>	€16.80	€16.80	€18.50
<i>or</i>			
<i>All-inclusive</i>	€60.00	€63.00	€67.20

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.

	<u>2018</u>	<u>2019</u>	<u>2020</u>
<i>Price per Person ex VAT (minimum 200 pax)</i>	€49.15	€51.25	€53.50
<i>International Bar Package (beverage supplement)</i>	€16.80	€16.80	€18.50
<i>or</i>			
<i>All-inclusive</i>	€63.00	€65.00	€68.00

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.

	<u>2018</u>	<u>2019</u>	<u>2020</u>
<i>Price per Person ex VAT (minimum 200 pax)</i>	€54.00	€58.00	€60.50
<i>International Bar Package (beverage supplement)</i>	€16.80	€16.80	€18.50
<i>Or</i>			
<i>All-inclusive</i>	€67.30	€71.10	€75.10

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 ravioletti
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.

	<u>2018</u>	<u>2019</u>	<u>2020</u>
Price per Person ex VAT	€57.75	€60.00	€62.30
Optional International Bar Package	€16.80	€16.80	€18.50
or			
All-inclusive	€71.00	€73.00	€77.00

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

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Company terms, conditions, company policy, & confirmation letter

Quotations are valid for a period of one month unless confirmed in writing & a deposit paid. Quotations are to be finalised within 3 weeks before the event. The company reserves the right to revise all prices should there be an increase in the rate of inflation. Overtime rates are published in our information packs, which may change from one year to another.

CONFIRMATION & DEPOSIT: A non-refundable deposit of €1,500 is required to secure your wedding date. An event is secured when a deposit of 25% is paid. Dates booked are non-transferable unless otherwise agreed with the company, or for unforeseen circumstances. On confirmation, a 75% deposit is required 10 days prior to the event & the balance is to be settled within thirty days.

THE VENUE: The premises will be available prior to the event. The premises are to be vacated by 6pm if the event is held in the morning, and by midnight if the event is held in the evening. Different timings are possible, however, there will be a discretionary charge on the venue for extension of time. The company is not responsible for any valuable items or money left in the venue. Due to the valuable paintings & furniture the company does not allow the use of coloured confetti, fireworks, sparklers or anything similar. Any serious breakages within the venue will be charged for. Music conditions are according to law. Excessively loud and annoying music is NOT PERMITTED in the venue. Villa Arrigo has invested heavily in acoustic measures in order to comply with the noise pollution legislation. Therefore, all bands, DJs etc are to conform with our regulations and contact our named sound technician. If clients opt to take any unserved food this is to be taken immediately, and the company is not responsible for any food taken. Any left-over food is to be disposed of. Florists, bands and any other external contractors are advised to contact Villa Arrigo management to co-ordinate the delivery & timings of the props they wish to set up/dismantle.

FOOD TASTING POLICY & DIETARY RESTRICTIONS: We would like to point out that Villa Arrigo's culinary team searches for the freshest seasonal ingredients for your event. Items are subject to change at any time due to market availability & our receiving standards. All food served may contain traces of nuts, soya, dairy & wheat. Kindly be informed that our catering establishment does not cater for food allergies and also outlines the circumstances in which you and your guests dine at their own risk. We can only offer options for dietary restrictions and intolerances; allergies to nuts, dairy, wheat, gluten, shellfish or similar are not catered for. We wish to assure you that we practice the highest of hygiene standards and procedures, however due to methods in which foods are produced in our kitchens we cannot guarantee that any traces of the food your guests are allergic to will not be present within the food that will be served.

Food tastings are offered with the current food being prepared on the day, showing our quality & standard. We do not offer food tastings during our peak season. Please ask for our availability beforehand in order to avoid disappointment. The price for food tasting is €35 ex VAT per person. This includes a glass of wine and water. In the event that the client confirms the function, the price will be waived from the final invoice.

BEVERAGES: May be provided on a consumption basis or according to the packages. Champagne is not included in the packages. If, however one would like to bring their own alcoholic beverages, a handling fee of €1 ex VAT per person applies. It is our company policy that all non-alcoholic beverages & beers are supplied by us on a consumption basis, within our premises. Clients availing themselves of our packages must refer to the information of the individual package chosen. Where functions surpass the stipulated time, the company will charge an additional supplement.

CANCELLATION POLICY: If the booking is cancelled clients will forfeit the deposit. If for unforeseen circumstances the event has to be transferred to another date an additional non-refundable deposit will apply, unless by written agreement between the company and the client. Any cancellation by the client for whatever reason will entail the client to forfeit all deposits paid in favour of the company. Cancellation of agreement by force majeure and the event cannot take place due to circumstances beyond the company's control such as strikes, labour disputes, accidents, acts of God, war, local disaster or any government intervention. The company's liability towards the client shall be no greater than the deposit paid by the client to the company.

VENUE & TIMINGS FOR ALL PACKAGES

If the event starts earlier or ends later than the stipulated times, additional venue & staff charges will apply.

Venue charge of €190 + vat per hour, Staff additional charges are at €65.00+ vat per hour per 100 guests for 2018; Venue charge of €210 + vat per hour, Staff additional charges are at €68.00+ vat per hour per 100 guests for 2019; Venue charge of €230 + vat per hour, Staff additional charges are at €71.00+ vat per hour per 100 guests for 2020