



CATERING SERVICES

Food, Beverage & Services 2019



Exclusive caterers for your next event!

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www.osbornecaterers.com | www.villaarrigomalta.com

VILLA ARRIGO
Osterme
VALUED CAREERS

Date: _____ Event: _____ Venue: _____

Time: _____ Delivery: _____ Guests: _____

Name & Surname: _____ I.D. No: _____

Address: _____

Town: _____ Post Code: _____

Telephone: _____ Email: _____

Name/Surname/Company: _____

I.D. number: _____ **Address:** _____

Tel: _____

Email: _____

Vat Reg: _____

Additional information:

2019, 2020 & 2021

Villa Arrigo - Special venue charges!
Any day in March & August at 50%
(Prices quoted exclude VAT.)

Wednesday Viewing from 10am – 7pm

Any day in January/February venue is FREE
for the first five hours – afterwards overtime
charges will incur.

Any Friday or Sunday (excluding May & June):
2019, 2020 & 2021 @ 2000.00 + VAT
The above rates are applicable for weddings &
any function having over 200 guests.

Classic Set Menus: are per person & exclude vat. These menus include delivery and event accessories:

A	B	C
01 assorted canapés	13 assorted canapés	27 assorted canapés
02 rolled gammon	14 angels on h/back	28 beef & asparagus
03 ham sandwiches	15 egg & tomato sandwiches	29 double decker sandwiches
04 pizza	16 cheese puffs	30 chicken liver pâté
05 cocktail meat pies	17 cocktail meat pies	31 cocktail meat pies
06 cocktail cheese cakes	18 cocktail cheese cakes	32 cocktail cheese cakes
07 arancini	19 spring rolls	33 spring rolls
08 chicken ravioletti	20 chicken in breadcrumbs	34 chicken Macedonia
09 assorted fancy cakes	21 quiche tartlets	35 ricotta & pea tartlets
10 fruit tarts	22 scampi in panura	36 vegetable wraps
	23 éclairs	37 mushroom vol-au-vent
	24 cannoli	38 zeppoli
		39 Chocolate & nut cake
		40 Fruit tarts
€7.00	€8.00	€9.00

Our Classic Menus can also be purchased online through our website - www.osbornecaterers.com/our-food/

Classic Selection: Choose any items from below at .45c each (sect. A items)

Cold	Sandwiches & choux	Hot Pastry	Cold/Hot meats
01 shrimp cocktail	16 ham sandwiches	30 cocktail meat pies	15 rolled gammon
02 asparagus & ham	17 egg & tomato sandwiches	31 cocktail cheese cakes	42 angels on h/back
03 asparagus & Parma ham	18 hobz-biz-zejt Panini	32 torta tar-ricotta	43 devilled angels h/bk
04 assorted canapés	19 double-decker sandwiches	34 tuna & mint pies	54 meat balls
07 Stuffed eggs	20 cheese sandwiches	35 timpana	57 pork slices
48 Salami canapé	21 tuna puffs	36 pizza	64 sliced beef
49 shrimp canapé	22 curry puffs	37 chicken ravioletti	Fish items
09 mozzarella kebabs	23 cheese puffs	39 quiche Lorraine	44 scampi
10 salmon mousse canapé	24 ham & cheese puffs	83 pizelli qassatat	68 crab sticks
11 avocado canapé	26 salmon bridge rolls	41 vegetable quiche	Hot Fried Pastries
12 carrots & cream cheese	27 garlic bread	45 sausage rolls	38 curry arancini
13 chicken liver pâté	28 open cucumber sandwiches	47 ricotta & pea tarts	46 cheese/tom arancini
14 cucumber & cream cheese	29 open salami & olive sandwiches	52 cocktail pea cakes	50 arancini ragu
25 bigilla & crackers	58 bruschetta	60 pineapple and ham parcels	55 mushroom arancini
51 herring & apple canapé	66 gbejna open canapé	61 salmon ravioletti	65 assorted suppli
59 Maltese cheeselets & crackers	63 marrow tarts	67 ricotta ravioletti	62 onion Rings
		70 spanakopitas	74 imqaret
		71 mini artisan focaccia	
		72 Spinach qassatat	
		73 Ricotta qassatat	

A53 - A selection of dips & crudités: tuna, tzatziki, pesto aioli, baba ganoush, hummus

Children's Menus: sect AK

01 potato smilies	0.45	02 cocktail sausages	0.45	03 chicken nuggets	0.55	04 pizzette	0.45
05 kids' burgers	0.70	06 kids' Hot dogs	0.70	07 mini fries	0.70		
08 cheese sandwiches	0.45	09 shaped sandwiches	0.70	10 sausage rolls	0.45	13 jelly cups	0.50
14 Jam tarts	0.50	15 Madeira mini cakes	0.60	18 nutella mini cakes	0.60		
Kids' sweet table: popcorn, decorated cookies, cake pops, decorated cupcakes					3.25		

Cold Meats (Sect. BB – beef & veal)

02 rolled beef & asparagus	0.50	03 chateaubriand slices	0.65	04 beef, horseradish asparagus	0.75
11 peppered beef & strawberry	0.70	12 mini beef wellington	0.80	18 vitello tonnato	0.85
24 mini veal wellington	0.80				

Hot Meats (Sect. BB – beef & veal)

08 mini cottage pies	0.80	09 beef kebabs	1.60	13 involtini di vitello	0.60
15 beef satay	0.95	16 stroganoff en croûte	0.60	17 shredded beef & seaweed	0.65
19 beef kofta, coriander & mint	0.80	20 beef golf sticks	0.70	22 Beef korma tartlets	0.80
23 mini beef burgers	0.70	25 mini hot dogs	0.70	26 Japanese beef Teriyaki	1.60
30 veal Milanese	0.70	31 Japanese beef yakitori	1.60	34 beef Yorkshire pudding	0.80

Cold Poultry (Sect. BC- chicken)

07 chicken & green apple cups	0.95	12 smoked chicken & grape rolls	0.65	14 lemon chicken in filo	0.50
15 chicken roul. Spinach, pancetta	0.60	23 smoked chicken & peach cups	0.80		

Hot Poultry (Sect. BC – chicken)

01 sticky honey chicken	0.90	02 breaded chicken	0.60	03 sweet & sour chicken	0.60
04 chicken Kiev	0.60	05 chicken satay	0.95	06 chicken drumsticks	1.10
11 chicken Yakitori	1.10	13 chicken Macedonia	0.70	16 Apricot chicken balls	0.70
17 chicken filo parcels	0.50	19 chicken watercress	0.50	22 spicy chicken wings	0.70
25 Tandoori chicken sticks	0.70	26 chicken tikka cups	0.70	28 chicken Korma tarts	0.80
31 chicken teriyaki	1.10				

Cold & Hot Duck (Sect. BD)

01 Szechuan duck pancake, leek, carrot & coriander			0.95	02 glazed sm/duck & prunes	0.80
03 rolled duck farci	1.20				

Cured ham & charcuterie (Sect. BH)

01 gammon & pineapple	0.50	02 bresaola, Boursin on rye	0.85	09 bresaola cornets	0.95
10 Parma ham cornets	0.85	12 Parma ham & grissini	0.70	14 bresaola carpaccio spoons	0.60
16 Parma, mozzarella & basil	0.70	20 Parma & mango boats	0.65	21 Parma, rocket & parmesan sp.	0.70
22 speck, kiwi & grilled polenta	0.70	24 bresaola, w/cress, mayo canapé	0.65	23 ham pin wheels	0.60
26 parma ham with fruit	0.65	29 bresaola & parmesan en croûte	0.70	30 prosciutto & asparagus frittata	0.70

Hot Lamb items (Sect. BL)

01 lamb koftas with mint raita	0.70	02 lamb kebabs	1.10	03 lamb tagine pies	0.70
05 lamb korma tartlets	0.80	07 lamb koftas tzatziki	0.70		

Cold / Hot pork & rabbit items (Sect. BP)

01 pork farci & apple sauce	0.55	02 pork fillet farci	0.65	07 Maltese sausage	0.50
03 sweet & sour pork (pieces)	0.58	05 pork kebabs	1.10	09 sweet/sour pork china spoons	0.90
11 pork tartlets	0.70	BR01 rabbit in sauce	1.20	BR02 rabbit Saddle	1.20

Cold & Hot turkey items (Sect. BT)

04 turkey & avocado en croûte	0.50	05 turkey, cranberry gondolas	0.60	06 fresh fruit wrapped in turkey	0.60
09 turkey Milanese	0.85	03 orange & turkey kebab	0.70		

Traiteur (Sect. D)

12 Parma ham open	0.60	13 smoked salmon open	0.60	14 smoked swordfish open	0.60
15 Lobster & asparagus open	2.50	22 salmon & caviar chessboard	0.60	24 salmon & dill open	0.60
25 asparagus, Parma & parmesan	0.60	37 smoked salmon on rye bread	0.82	38 blue cheese & walnut baguette	0.82
39 brie & grape baguette	0.82				

Sandwiches (Sect. D)

01 avocado & salmon	0.65	02 roasted chicken & chutney	0.65	03 cr/cheese & almond	0.60
04 spinach & anchovy roulade	0.50	05 roast beef & mustard	0.65	06 mini club	0.65
07 tuna & mint	0.50	08 smoked salmon & mayo	0.60	09 cheese & salami	0.50
10 salmon roulade	0.50	11 avocado & shrimp	0.65	16 various mini roulade	0.50
17 cream cheese & rocket	0.50	18 turkey sandwiches	0.50	19 cheese & chives	0.50
20 ham & cheese	0.50	23 prawn & dill	0.60	27 tapenade sandwiches	0.50
30 tarragon shrimp	0.65	36 smoked salmon & dill rolls	0.95		
48 smoked ham, lettuce	0.65	49 prawn, s/dried tomato w/meal	0.90		

Cheese items (Sect. EC)

03 cheese kebabs	0.85	04 fried feta	0.50	05 fried cheeselets	0.50
08 mozzarellini	0.55	12 mini pepper with cr. cheese	0.85	18 cheddar & olive appetisers	0.60
20 tapenade & mozzarella	0.70	27 fried goat's ch. Mango chutn.	1.00	28 crispy brie, caramel apple	1.00
33 fried camembert	0.80	34 gbejna, basil, eggplant fritters	0.80	36 breaded gbejna s/dried tom jam	0.70
38 filo Brie r/pepper, tarragon jam	0.90	39 dolce latte stuffed dates	0.70		

Asia & Oriental (Sect. EO)

01 spring rolls	0.60	03 Oriental parcels	0.65	04 vine leaves	0.60
05 lamb empanados	0.60	07 wontons soya sauce	0.65	08 vegetable samosas	0.70
10 jalapeno peppers	0.55	12 Oriental dim sum	0.85	13 tapas	0.55
15 Mexican dumplings	0.65	16 Moroccan spicy beef cigars	0.70	17 prawn dumpl. Soy sauce	0.70

Pastry (Sect. EP)

08 Maltese mini cheese cakes	0.50	09 Maltese mini pea cakes	0.50	10 feta triangles	0.50
11 mini pizza calzone	0.58	13 mushroom raviolotti	0.50	16 pizza pin wheels	0.50
17 bombe di riso w. tomato dip	0.50	18 filo pouches w feta & olives	0.50	20 ham & cheese croissants	0.50
22 savoury muffins	0.50	24 cheese & salami frittelle	0.50	25 mini chilli beef pies	0.70
26 lobster Thermidor vol-au-vent	0.75	29 asparagus puff pastry cigars	0.70	30 mini Cornish pastries	0.58
32 chicken & mushroom pies	0.55	34 broccoli & pancetta torta	0.50	40 spinach & ricotta salatini	0.50
41 basil pea pancetta tarts	0.50	46 pancetta & artichoke suppli	0.70	50 panzerotti panc. & pecorino	0.55
51 curry & fennel sausage puffs	0.55	73 shrimp barquette	0.55	75 smoked salmon tartlets	0.55
76 Greek cheese turnovers	0.50	77 chicken & mushroom quiche	0.65	78 various quiches	0.65
79 tri colore pimento cups	0.50	80 asparagus & leek quiche	0.65	81 cheese & walnut barquette	0.50
83 mushroom & leek quiche	0.65	84 bigilla & gbejna tartlet	0.60	89 pumpkin & sage pot pies	0.70
91 mini pasta & cherry tom sticks	0.65				

Vol-au-vents (Pastry Sect. A)

76 chicken vol-au-vent	0.50	77 tuna vol-au-vent	0.50	78 shrimp vol-au-vent	0.50
79 mushr. vol-au-vent	0.50	80 ham vol-au-vent	0.50	81 ricotta vol-au-vent	0.50
82 artichoke vol-au-vent	0.50				

Vegetarian (Sect. EV)

01 artichoke ravioli	0.50	02 caprese boats	0.60	03 bruschetta on a pastry spoon	0.55
04 vegetable tortellini skewers	0.55	05 mushrooms au gratin	0.60	06 spinach stuffed mushrooms	0.55
07 breaded mushrooms	0.50	08 traditional stuffed artichokes	0.50	09 battered artichokes	0.50
11 asparagus Hollandaise	0.70	16 stuffed olives per kilo	10.50	17 tomatoes farci	0.50
18 avocado cases	0.50	21 cherry tom. cr.cheese, caviar	0.50	22 celery hearts, cream cheese	0.50
25 sundr. Tom, artich, gbejna stick	0.60	26 parmigiana tartlets	0.50	27 olive & sundried tomato tart	0.50
30 apricot, cr. cheese & p/nuts	0.50	34 scotch quail eggs, fennel sausage, mustard, raison emulsion	1.00		
47 eggplant & tomato skewers	0.75	49 olive ascolane	0.90	57 mediterranean olives	0.70
64 ch.tomato, couscous, caper	0.50	67 chicory, caviar & cr. cheese	0.60		

Wraps (Sect. EW)

01 aubergine tortilla wrap	0.50	02 vegetable salad wrap	0.58	03 boursin & caviar wraps	0.60
04 Mexican tortilla wrap	0.90	05 tortilla pinwheels	0.60	06 sm/salmon & cream wrap	0.60
07 Coconut chick. Curry & coriand	1.00	08 quesadilla salad wraps	0.80	09 tuna salad wrap	0.65
10 chicken salad wraps	0.60				

Fish (Sect. FC)

01 calamari farci	0.70	02 deep fried calamari	0.50	03 calamari in garlic	0.50
04 breaded crab sticks	0.50	07 caviar in a bowl & crackers	1.25	08 lobster medallions	2.25
09 calamari & prawn sticks	1.20	10 cucumber & crab rounds	0.90	11 caviar & lemon zest spoon	0.90

Fish (Sect. FF)

01 smoked swordfish slices	1.25	02 swordfish kebabs	1.25	05 Japanese sushi	1.30
06 dentici roulade	0.70	08 crispy whitebait	0.80	09 lampuki pie	0.60
14 lobster & crab tartar boats	0.85	15 lobster pastry spoon	0.85	16 swordfish carpaccio spoons	0.70

Fish (Sect. FO)

01 octopus in garlic	0.65	04 octopus & calamari tartlets	1.20	05 octopus carpaccio spoon	0.70
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Fish (Sect. FP)

01 peeled party prawns	0.65	02 peeled tiger prawn	1.40	03 shrimp, avocado en croûte	0.95
05 Hawaiian curry shrimp tarts	0.55	07 breaded crab claws	1.20	13 party prawns gremolata	0.85
11 breaded gamberi	0.90	16 prawn tempura sweet chili	1.20	17 prawns in filo pastry	1.10
20 prawn cocktail pastry shell	0.65	21 caviar on brown bread	0.55	25 Tandoori prawns	0.95
32 prawn shot glass lemon sauce	0.95	33 potato string prawn sw. chili	1.20	34 prawns & mange tout	1.40

Fish items (Sect. FS)

01 salmon paupiettes	0.65	04 sm/salmon slices	0.65	06 sm/salmon & shrimp pockets	0.95
07 salmon roulade	0.70	14 sm/salmon on brown bread	0.55	16 mini salmon wellington	0.70
17 sm/salmon & dill cones	0.85	19 sm/salmon & caviar spoons	0.65	31 dill potato cakes & sm/salmon	0.65
34 smoked salmon crêpe rollé	0.70	35 s/salmon orange muffin	1.00		

Some Gluten free suggestions (sect GA)

01 asparagus & salmon roll	0.65	03 caprese china spoons	0.70	04 feta, olive & sesame sticks	0.70
05 caprese shot glass	0.95	06 tomato, mozzarella & basil	0.60	12 involtini di melanzane	0.55
13 Russian pots, caviar, chives	0.60	14 quail egg, st/steel spoons	0.60	15 artichokes, leek & mushroom	0.60
16 celery hearts, zucchini & mint	0.55	21 prawn on cucumber	1.20	23 Sautéed mussels w. in zucchini	0.80
26 marinated artichoke hearts	0.65	29 dates, pecan, & ricotta	0.60		

Barbeque – grill point items (Sect GB)

01 beef kebabs	1.80	02 lamb kebabs	1.80	03 pork kebabs	1.80
04 swordfish kebabs	1.80	05 sausage kebabs	0.95	06 vegetable kebabs	0.95
07 spare ribs	1.30	08 marinated gammon	0.60	09 marinated chicken	0.90
10 drumsticks	1.50	11 baby apple & veal sausage	0.80	12 frankfurters	0.50
13 Maltese sausages	0.55	14 various sausages	0.55	15 swordfish medallions	1.80
16 pork medallions	1.10	17 veal medallions	1.80	18 lamb medallions	1.25
19 beef medallions	1.80	20 regular burgers	3.50	21 regular hot dogs	3.50
22 suckling pig	POR	23 jacket potatoes	0.70	24 various salads & Panini	1.50
25 hog roast served on the spit with traditional potatoes & vegetables			6.50		
26 grill point - consisting of chicken sticks, beef sticks, prawns & salads			6.50		

Micro Plates (GE)

01 crispy beef, blk sesame, wakame	2.75	02 Beef tagliata	2.75	03 chicken & mango salad	2.75
04 Foie gras & chicken liver parfait	4.50	06 bresaola carpaccio	3.50	07 spiced pumpkin purée	2.50
08 Parma ham & mango salad	2.50	10 smoked salmon, maple & garlic	2.75	16 smoked swordfish carpaccio	2.50
05 roasted duck, cranberry & wakame salad	3.50	11 seared tuna tataki, wasabi aioli	4.50	12 tuna 2 ways	5.00
20 fig, Parma ham, parmesan	2.50	13 inari tofu m/p	2.50	14 salmon, mango, quinoa salad	4.00
		19 Red prawn & radicchio	2.50		

Sweets (sect. JF)

01 French fancy cakes	0.85	02 chocolate brownies	0.60	03 Sicilian sweet pastries	0.70
04 wrapped chocolates	0.50	05 Foreign petit fours	0.90	06 perlini (almond)	POR
13 Various diabetic desserts	0.70	19 Assorted Belgian chocolates	0.70		

Traditional sweets (Sect. JO)

01 chocolate truffle cakes	0.50	02 fruit tarts	0.50	03 pasta Roma	0.50
04 caramel profiteroles	0.50	05 green pasti	0.50	06 small chocolate baskets	0.55
08 meringues	0.50	09 eclairs	0.50	10 chocolate tulip & fruit	0.60
11 various petit fours	15.50	12 fancy cakes	0.50	13 biscottini per kilo	13.50
14 pastareale per kilo	13.50	15 petit fours	15.50	17 truffles per kilo	13.50
19 stuffed dates per kilo	13.50	24 Sicilian paste di mandorla	0.60	25 mini banoffi cakes	0.70
26 tarte citron	0.70	32 apple & cinnamon pies	0.50	34 mini baba au rum	0.70
35 chocolate & nut pudding	0.60	36 lemon meringue spoons	0.70	38 meringues, strawb. & cream	0.70
42 tiramisu shots	0.70	58 date & pecan pie	0.70		

Sweets (sect. JV)

01 zeppoli	0.50	02 mille foglie	0.50	05 cannoli	0.65
06 diplomatica	0.50	07 sinitsa	0.50	08 trifle	0.50
11 micro doughnuts	0.50	12 muffins	0.55	13 frosted fairy cakes	0.60
17 cup cakes	0.60	24 baci kisses	0.70	35 various mousse shots	1.25
56 lemon & thyme cheesecake	0.70				

Fruit selection (sect. KF)

01 almond coated apples	0.50	02 chocolate coated bananas	0.50	03 fruit kebabs	0.90
04 seasonal fruit slices	0.60	06 strawberries & cream	0.70	07 coconut coated pineapples	0.50
12 strawberry kebabs	0.60	14 strawberry chocolate fondue	0.60	15 fruit salad glasses	0.90
16 str/berry with choco spoons	0.70	17 peach melba cups	0.50	18 strawberry shot glasses	0.70
22 fresh fruit sorbet shots	1.00				

Ice cream selection (Sect. LF)

01 tiramisu	1.40	04 cassata cioccolato	1.55	05 tartufo	1.55
07 cassata pistaccio	1.55	08 gianduiotto gelato	1.55	10 mini assorted sandw. Ice cream	2.50

Ice cream selection (LI)

02 fruit salad & ice cream	0.85	03 strawberries & ice cream	0.85	04 traditional semifreddo	0.60
05 parfait	0.60	06 various sorbet mousses	0.60	07 scoop ice cream	0.60
08 Neopolitan semifreddo	0.70	11 sorbet shots	0.85	14 lemon sorbet	0.65

Chocolate fountain (large – 1m high) – GC41 Hot flowing Belgian chocolate served with 4 seasonal fruits & marshmallows, staff member in attendance, price per person - €5.50 (minimum amount of servings 150)

	<u>2019</u>	<u>2020</u>	<u>2021</u>
BESPOKE Traditional wedding cakes	€650.00	€700.00	€750.00
Additional tiers at	€140.00	€160.00	€180.00
Witness/Celebration cakes 9"	€ 95.00	€110.00	€120.00
Witness/Celebration cakes – almond/fruit/bacio 12" (appr. 70 portions)	€100.00	€115.00	€125.00
Sponge cakes – red velvet, vanilla, chocolate, lemon & poppy seed 12"	€ 70.00	€ 85.00	€ 95.00

Wedding Cakes are 3 tier (16", 12", 08") in almond, bacio or fruit are elegantly coated. Other tailor-made decorations may incur an extra charge, depending on the design and complexity.

After Party selection (M)

001 mini burgers	0.75	002 mini hot dogs	0.75	003 pizzette & focaccia	0.45
004 cheese cakes	0.50	005 pea cakes	0.50	006 fritto misto	1.25
007 sweet potato fries	1.00	008 chips in a cone	0.70	009 pizza al taglio	1.75
010 doughnuts	0.70	011 hobz-biz-zejt	0.45	012 bakpao	1.50

Food stations - points (Sect GC)

01 European cheese selection		02 ½ wheel parmigiano served	
Served with galletti & grapes	5.50	with galletti, walnuts, olives & grapes	POR
03 Argentinian beef point	9.00	06 standard pasta point	5.00
07 live cooking – fresh pasta & various condiments	6.50	10 Maltese assortment	5.50
13 Chateaubriand carvery	9.00	14 rib eye carvery	8.00
15 fish & seafood	10.50	19 Tuscan table	7.00
17 Japanese & Thai	9.50	17A Japanese & Thai (smaller version)	5.50
22 teppan griddle	8.00	26 la table Francaise	9.50
27 Asian Fusion	8.50	27A Asian Fusion smaller version	5.00
28A homemade gourmet burger & sausage station	8.00	32 doughnut wall	4.50
33 ice cream cart	4.50	35 home-made ice cream Sandwich cart	5.00
36 Shabby-Chic	9.00	37 candy cart	2.00
38 chocolate table mignardise	8.80	38A chocolate table mignardise smaller version	6.00
42 smoked salmon point	8.50	55 Middle Eastern table	9.00
56 chocolate slabs for whisky bar	2.25	59 savoury hanging table	7.50
60 sweet hanging table	7.50	61 savoury & sweet hanging table	9.75
62 healthy vegetarian point	7.50	63 American style station	8.50
65 the pit	4.50	66 micro point	9.50

43 Champagne bar (food only) 10.50 – consisting of: caviar & blinis, smoked salmon, crème fraiche, gamberoni & tuna. Champagne will be charged on consumption basis.

BOUTIQUE CATERING

Cold/Hot Meat (Sect. BB – beef, veal & game)

05 smoky beef patties Jack Daniels glaze	0.90	10 veal arajjes	1.00
21 beef & fig sticks	0.90	27 quail wrapped in guanciale, spiced tomato chutn	1.00
29 r/beef, sheep cheese, h/raddish chouquette	0.90	32 Hawaiian s/sour meat balls	0.60
33 Herbed veal t/loin, tomato & tarragon fondue	1.20	35 Beef Milanese melted goat cheese curd	0.80
36 Beef short rib beignet maldon salt	0.80	39 Angus sliders, caramelised onions & brioche bun	1.10
40 Beef shanks, mature cheddar Stuffed mushrooms	0.90	44 asparagus, r/beef, tender parmesan, h/raddish	1.00

BOUTIQUE CATERING

Cold/Hot poultry (Sect.BC - chicken)

09 caramelised pineapple & Chicken kebab	0.80	08 chicken & pepper sticks	1.00
10 chicken liver, foie, spiced Walnut and plum	0.95	27 Thai chicken & sesame spring rolls	0.80
29 honey r/chicken tandoori tarts	0.80	33 chili chicken fajitas	1.10
34 chicken, lemongrass & peanut Satay	1.10	35 chicken confit raviolietti with Honey & thyme	0.75
38 chicken breast, pakora, garlic, Shallots & yoghurt	0.65	40 yoghurt chicken	0.95
41 inari confit chicken & barley	1.00	42 chicken & Parmesan ravioli	0.75
43 Thai chicken & sesame bouche	0.70	44 chicken gyoza & green chilli	1.00
37 panko & lemon pepper chicken, tarragon, crème fraiche	1.30		

Cold/Hot poultry (Sect.BD - duck)

04 spiced duck, medjool date mostarda	1.35	06 warm duck tarts with walnuts & orange dressing	0.85
11 slow cooked duck, fig, red onion compote	0.95	13 duck confit & barley beignet	0.85
15 seared spiced duck breast, Honey glazed	0.90	16 spiced duck breast, prunes & mostarda	1.35

Cured ham & charcuterie (sec. BH)

31 Bresaola & fig canapé	0.80	32 melon Parisienne, prosciutto crudo canapé	0.90
33 bresaola, almond, mascarpone apricot & rocket	0.90	34 caramelised pear, reggiano, wrapped in speck	0.90
35 caramel. Pear, gorgonzola, walnuts, prosciutto	1.00	36 fresh gbejna, rolled in bresaola with fresh basil	0.80
37 prosciutto wrap, olive sour dough & pesto aioli	0.70	38 Parma ham wrap melon, grana & rucola	0.85
39 bresaola, pecorino & fig	0.85	40 speck, mozzarella, rucola, basil pesto	1.00

Lamb (sect BL)

06 lamb shoulder, date & Potato croqu. Saffron aioli	0.90
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Cold pork items (Sect. BP)

17 pork terrine, tarragon, date & apricot	0.80
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Hot pork items (Sect. BP)

06 braised hog, date and Parmesan beignet	1.10	10 pork tenderloin fritter, Marsala, thyme jus	0.90
12 crispy pork belly, fig compote & Maldon salt	0.80	13 Maltese sausage skewer, honey Glaze, dolce latte	0.65
15 pork shanks beignet, tomato & tarragon fondue	0.70	16 Taiwan pork satay, coconut & cashew curry	1.00
17 pork terrine, date & apricot	0.80	18 pork tenderloin pakoras	0.95
19 pork cheek fritters red pepper & fennel jam	1.00	20 pork tenderloin, stuffed apricots, prunes	1.00

Sandwiches (Sect. D)

28 lemon cucumber & prawn	0.90	29 pitta pockets, gammon & roasted pepper	0.65
31 English cucumber, boursin sandwich	0.75	33 s/salmon, shallot, crème fraiche	0.80
34 lobster, crème fraiche, chives	2.50	40 croque Monsieur	1.00
42 croque Madame	1.00	43 sm/gammon & mild cheddar sandwich	0.75
45 tarragon chicken sandwiches	0.65	46 pulled pork sandwiches	0.70
51 crab, caviar, cucumber croûte sandwich	0.75	52 salmon, horseradish, chive roll	0.70
35 smoked salmon, Nordic bread Shallots, chives crème fraiche	0.90		

Cheese items (Sect. EC)

14 smoked scamorza, onion jam	0.85	29 whipped pepper cheese, chives, cured plum brises	1.00
31 soft chevreaux, caramel pistachio en croûte	1.00	32 crêpe de fromage	1.00
35 mozzarella bufala, mald. Salt, balsamic, basil sp.	1.25	37 goat cheese brûlée pepperonata Crostini	0.90
40 fried halloumi, smoked tomato humus	0.95	41 fried halloumi, drizzled honey & nuts	1.00

Asian & Oriental items (Sect. EO)

02 sweet corn & spinach samosas	0.70	06 pork, coriander, ginger ponzu Dumplings	0.70
11 Cantonese dim sum	0.85	14 yellow lentil & ginger samosa	0.80
20 apricot lamb samosas, mint raita	1.50	22 Peking duck spring rolls, hoi sin	1.00

BOUTIQUE CATERING

Pastry items (Sect. EP)

19 filo, artichokes, feta & mint	0.70	23 red pepper, goats cheese quiche	0.95
33 caramelized onion& brie tart	0.70	35 fig & goat cheese puffs	0.70
36 mushroom & leek tarts	0.65	37 butter croissant, gammon emmental & h/radish	0.85
38 rustici ai spinaci salatni	0.50	39 funghi salatini	0.50
42 Ricotta, parmesan & pea brisse	0.50	43 braised lamb, raisins, & Ricotta pastizzi	0.70
44 ravioli pumpkin, parmesan & sage	0.70	53 capunata & anchovy tart	0.65
55 fried sheep ricotta, oregano & Rosemarie ravioli	0.65	60 Tandoori & honey chick pea tart	0.60
63 assorted suppli al forno	0.65	69 assorted chouquettes	0.80
70 chouqu. Beef, fig, aged goat cheese	1.00	71 croissant, Portobello mushroom & gruyere	1.00
85 shrimp & neonati barquette	0.65	86 chouquettes ham & gruyere	0.80
87 emmental & portobello mushroom chouquettes	0.80	90 pumpkin & parmesan ravioli	0.70

Vegetarian items (Sect. EV)

12 asparagus gratin, beetroot, crème fraiche	1.00	10 potato rosti, mushroom gratin	0.80
19 artichoke hearts, p/nuts, anchovy, ricotta, tomato	1.00	37 mini brioche with cottage cheese	0.70
41 onion bhajis tomato chutney	0.90	51 roasted red pepper, basil, mozzarella bouchon	0.70
53 mini jacket pot, parmesan, sour cream	0.85	56 panko crusted mushrooms & sauce ramesco	0.80
60 inari tofu, barley & coriander	0.80	103 asparagus, goat cheese quiche	1.00

Fish items (Sect. FC)

13 Crab, green apple, celeriac Remoulade	0.85	14 salt & pepper squid lemon Wedge cones	0.85
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Fish items (Sect. FF)

07 Thai fish cakes	0.80	12 gurbell goujons, tomato, capers & mint salsa	0.90
19 lobster, chive, crème fraiche	1.50	22 semolina fried makku cones	1.40
23 butter poached lobster bouche	1.20	24 salt & pepper makku, saffron aioli	1.00
26 Mussels escabeche, tomato Panzanella spoons	1.00		

Fish items (Sect. FO)

06 tender octopus, sesame, cilantro lime	0.95	08 tender cooked octopus Citrus gremolata	0.95
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Fish items (Sect. FP)

29 gamberi rossi, mange tout zenguli tomatoes	1.50	28 panko crusted tiger prawns tartar sauce	1.00
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Fish items (Sect. FS)

03 hot smoked salmon, maple, garlic & dill	0.95	08 salmon rillettes Cornish on brioche	1.10
15 fresh salmon carpaccio	0.95	22 dilled brie & smoked salmon	0.80

Gluten free items (Sect. GA)

02 sesame seed rolled cucumber, feta & mint	0.80	07 bufala zenguli tomato, basil	1.25
08 goat cheese, chive, pine nuts & cocoa nib	0.90	09 haloumi, zenguli tomatoes & Basil oil	0.90
10 ciliegi di mozzarella, speck, balsam pearls	1.00	18 baked mushrooms, ricotta & pesto	0.70
30 potato, mushroom, goat cheese gratin	1.00	31 falafel yoghurt Tahini	0.70
32 seared sesame crusted tuna	2.50		

Flying buffet (Sec. GD)

01 riso ai funghi	3.00	02 riso funghi e asparagi	3.50
04 lunette ai funghi	2.75	05 broccoli & almond lunette	2.75
06 mini seasonal soups	1.50	08 chicken Korma & basmati	4.50
10 imqaret strips & ice cream	0.95	11 crêpe Suzette	0.85
12 crêpe Suzette w. ice cream	1.00	13 crêpe Suzette & fruit	1.00
14 crêpes filled with choc & nuts	0.95		

BOUTIQUE CATERING

Wine bar accompaniments: (GF)

01 Parma ham slices	0.70	02 mixed Italian salamis	1.20
03 bresaola slices	0.80	04 Italian Hams	2.20
05 smoked turkey slices	0.60	06 cheese platters for wine table	2.00

Patisserie (sect. JO)

43 dark chocolate cups & forest bloom	0.70	44 milk chocolate & peanut clusters	1.00
45 Parisienne macarons	1.00	46 churros cinnamon sugar	1.00
47 date & fig in filo	1.00	48 white & milk chocolate handmade truffles	0.85
49 Belgian liege waffles Milk choc fondue	1.10	50 brutti ma buoni	0.65
51 carrot cake	0.70	52 mini Victoria sponge	0.70
53 assorted financier	0.75	54 Belgian handmade praline	1.00
55 panna cotta	0.85		

(Sect. JV)

03 assorted mignardise	0.90	29 milk chocolate marquise	0.70
36 gianduiotti & milk chocolate	0.70	37 frangipane sherry infused berry	0.70
38 red velvet whoopee pies	0.70	39 speculaas choco torched Marshmallows	0.95
40 scones & clotted cream	1.00	41 classic opera cake	0.80
42 crème brûlée	0.80	43 cinnamon spiced doughnut	0.80
44 assorted clusters	0.80	46 assorted petits gateaux	0.80
47 biscotti di mandorla	0.60	50 cake pops	0.70
59 pistachio frangipani, lemon chiboust	1.00	60 mini casatelli Siciliani	0.70
61 caramel quenelle & hazelnut	1.00		

STAFF – VENUE- TIMINGS

The charges below are for the staff compliment during large events & weddings and based on 5 hours & a per guest basis:
(head waiter, waiters, barmen, kitchen helpers)

	2019 - €6.00	2020 - €6.50	2021 - €7.00
Extra Service charges:			
(Sect. S)			
Event Manager	140.00	160.00	180.00
Cloakroom set-up & attendant	85.00	90.00	95.00
Private chef	170.00	210.00	230.00
Professional cocktail bartender	140.00	160.00	180.00
Head waiter	100.00	120.00	140.00
Waiters	70.00	75.00	80.00
Kitchen porters	70.00	75.00	80.00
Staff over time p/100 guests p/hour	68.00	71.00	74.00

	2019	2020	2021
Villa Arrigo: (Sect. O)			
Villa, marquée & Upper-gardens	3,200	3,400	3,400
Friday/Sunday events at Villa Arrigo (ex May/June)	2,000	2,000	2,000
Civil ceremony set-up	700	725	725
Venue after hours	210 p/hr	230 p/hr	250 p/hr
Staff additional charges	68 p/hr p/100 guests	71 p/hr p/100 guests	74 p/hr p/100 guests

The rental includes: the venue, air-conditioning/heating, a changing room, stand-by generator, storeroom, and security personnel. Extra charges will be incurred for the extension of time or any serious breakages within the venue.

All charges above are based on a 5 hour event. Overtime will be charge according to the rate of that current year. Charges for Christmas Eve, Christmas Day, New Year's Eve & New Year's Day – double time.

If the event starts earlier or ends later than the stipulated times set above, additional venue & staff charges may apply. Rates may change according to the cost of living increase.

In house event logistics at Villa Arrigo of €1.95 (2019) €2.25 (2020) €2.30 (2021) per person covers:

The provision of the standard set-up, all international bar glasses, prosecco glasses, after party glasses, red carpet, sofas, bistro tables, Boutique bars, chateaux chairs/chairs, tables linen, baby grand piano, police, PA system, extra chairs during the event and any other ancillary items can be available on request.

Onsite Engineer at Villa Arrigo - €180 (2019) €200 (2020) €220 (2021).

Extra enhancements at Villa Arrigo:

platform for band (4x2M)	250.00	platform for band (6x2M)	350.00	platform for band (5x2M)	300.00
platform for band (3x3M)	250.00	platform for band (7x3M)	500.00	lanterns	03.50
candles p/unit	03.00	fairy lights in the garden	P.O.R	fairy light balls outside	P.O.R
confetti cannons	05.00	ice cubes	09.50	flaky ice	09.50
crushed ice	09.50				

Outside catering Sundry & extra charges:

Delivery per 50 guests	30.00	Refrigerated van	150.00	Portable cold room	600.00
Glasses p/glass	00.50	Glasses p/50 guests	12.50	Bar tables	05.85
Bistro tables	09.50	Boutique bars p/1 mtr	100.00	Bar table cloths	02.50
Bistro table cloths/socks	05.50	Table skirting	10.00	Chafing dishes & fuel	18.00
Ice cubes	09.50	Flaky ice	09.50	Crushed ice	09.50
BBQ & gas	58.50	Oven & gas	35.00	Boiler	25.00
Table/floor ashtrays	03.00	Wine coolers	01.50	Garden chairs/tables	03.50
Chateaux chairs	03.50	Food labels	00.50	Lanterns (no candles)	03.50
Tea/coffee cups & saucers	01.50	Candles p/unit	03.00		

DELIVERY – GLASSES – EVENT ACCESSORIES @ €1.95 PER PERSON + VAT (2019) & €2.25 PER PERSON + VAT (2020 & 2021) this covers the provision of napkins, lemons, garbage bags, glass cloths, kitchen utensils & trays.

Outside catering additional equipment for rental purposes available on request basis

Current Beverage Prices: The quantities recommended are based on 100 guests. All prices are excluding VAT, these can be provided on consumption basis. If spirits are brought into our venues a handling fee of €1 per person will apply.

Aperitif: 12 bottles

4 Campari/ 8 of the rest

Aperol	€ 9.60	Aperol Litre	€15.20	Pimms 70cl	€15.90
Pimms Litre	€17.50	Pernod 70cl	€13.30	Pasoa	€18.55
Campari 70cl	€10.60	Campari Litre	€15.60	Jaggermeister	€14.85
Martini Red/dry/white/Rose, Vermouth Rosso, Bianco & dry 70cl	€ 9.50				

Gin, Rum, Malibu & Vodka:

4 bottles Gin & 3 bottles Rum & 5 bottles Malibu & 8 bottles vodka

Gordons 70cl	€11.75	Gordons Litre	€14.05	London Hill 70cl	€15.00
Captain Morgan Litre	€16.55	Bacardi 70cl	€15.00	Malibu 70cl	€11.95
Captain Morgan black 70cl	€13.80	Bacardi 1 Litre	€16.55	Malibu Litre	€15.50
Captain Morgan spiced	€14.55	Smirnoff 70cl	€ 9.55	Smirnoff Litre	€12.80

Whisky: 8 bottles

Bells 70 cl	€13.45	Bells 1 Litre	€16.00	JB Litre	€16.42
JB x 70 cl	€12.42	Famous Grouse 70cl	€12.50	Famous Grouse 1 Litre	€16.55
Jack Daniels 70cl	€21.00	Jack Daniels 1 Litre	€25.95	Johnnie Walker red 70cl	€12.47
Johnnie Walker red 1 litre	€18.80	Jameson 70cl	€18.05	Jameson 1 Litre	€19.85

Brandy & Liquors – 70 cl (1 bottle brandy p/100 guests & 6 various bottles of liqueurs)

Martell/Asbach	€23.75	Cherry Brandy	€12.55	Courvoisier/Hennessey	€35.05
Averna 70cl	€16.75	Averna Litre	€25.10	Limoncello	€13.05
Cointreau	€18.55	Drambuie	€20.39	Baileys 70cl	€13.55
Tia Maria	€15.05	Sambuca	€16.55	Baileys Litre	€16.75
Amaretto	€15.55	Port	€12.85		

Wines, prosecco, beers & non-alcoholic beverages are compulsory within our venues and charged on a consumption basis.

Beers: 48 bottles

Hopleaf – Lager	€1.15	Heineken	€1.10	Budweiser	€1.10
Cisk Excel	€1.15	Cisk Pilsner	€1.95	Red Bull Energy Drink	€1.50

Mixers: 12 bottles

Tonic Water/Bitter Lemon	€2.00	Soda/Ginger Ale 25cl	€0.95
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Soft drinks 1.5 Litre– cordials – Juices – water 1.5 Litre

(12 bottles of each soft drink – 2 bottles of cordial – 6 bottles of juices – 12 bottles of water)

Kinnie - 7UP - Sprite	€2.10	Water Still/Fizzy	€1.85	Perrier	€2.60
Fanta - Coca Cola - Pepsi	€2.10	Cranberry Juice	€2.10	Cordials	€2.95
Orange Juice - Pineapple Juice - Grapefruit Juice - Tomato Juice (1.50Lt)			€1.95		
Orange Juice - Pineapple Juice - Grapefruit Juice - Tomato Juice (2Lt)			€2.35		

28 bottles white & 28 bottles red wines - 10 bottles of prosecco and 10 bottles of champagne.

Wines, prosecco, beers & non-alcoholic beverages are compulsory within our venues and charged on a consumption basis.

Champagne

Prosecco

Moet Chandon	€38.95	Veuve Clicquot	€40.55	Casa Collier Prosecco	€7.55
Taittinger	€36.95	Taittinger Rose	€49.55	Ai Galli prosecco	€7.55
Prosecco Zonin	€7.55	Bottega Vin Dei Poeti prosecco	€ 9.00	Riondo Prosecco	€7.75

Italian – French – wines - Red

Nero d’Avola	€ 6.50	Bardolino Pasqua	€6.60	Barbera D’Alba	€7.75
Chianti	€8.50	Pinot Noir	€8.00	Medoc Monfort Bellebue	€9.20
Chateau Saint Didier	€17.00	Chateauneuf du Pape	€36.65		

Italian – French – wines – White - Rose

Sauvignon Blanc Ter. Sicil	€5.90	Gavi Ricasso	€6.50	Gavi Del Comune Di Gavi	€10.46
Pinot Grigio	€6.50	Sancerre B & G	€18.55	Rose d’Anjou (Rose’)	€6.70
France Syrah Rose	€5.00	Roux Pere et Fils – Chablis	€18.55		

Other Countries

Carmen Carmenera	€8.75	Chilean Chardonnay	€6.70	Spanish Rioja	€6.50
South Africa Pinot Noir	€6.50				

BEVERAGE PACKAGES - BASED ON A 5 HOUR EVENT, PER PERSON

2019

<p>Package A - (over 200 guests) @ €3.50 p.p. Soft drinks, juices, mixers & water suppl. p/hr after 5 hrs @ €0.70p.p. - min. rate of €140 p/hr</p>	<p>Package B - (over 200 guests) @ €5.00 p.p. Beer, soft drinks, juices, mixers & water suppl. p/hr after 5 hrs @ €1 p.p. - min. rate of €200 p/hr</p>
<p>Package C - (over 200 guests) @ €7.00 p.p. Wine, beer, soft drinks, juices, mixers & water suppl. p/hr after 5 hrs @ €1 p.p. - min. rate of €200 p/hr</p>	<p>Package D – (over 200 guests) @ €10.00 p.p. International bar (International brands) (suppl. p/hr after 5 hrs @ €2 p.p. - min. rate of €400 p/hr</p>
<p>Package E – (over 200 guests) Hydrating bar @ €3.00 p.p. Local citrus juices – fresh lemonade, orange & flavoured water</p>	<p>Package F – Cocktail bar @ €3.00 p.p. Cocktail bar set up, service, garnishes & crushed ice, beverages not included</p>
<p>Package G – Espresso & Liqueur @ €3.75 p.p. Serving coffee, 4 liqueurs & wrapped chocolates at the end of a reception.</p>	<p>Package H – Whisky & Cigar bar - P.O.R A variety of aged whiskies Recommended whisky: Chivas Regal, Johnnie Walker Black, Glenfiddich, Amrut, Nikka, Laphroaig</p>

2020 & 2021

<p>Package A - (over 200 guests) @ €4.50 p.p. Soft drinks, juices, mixers & water suppl. p/hr after 5 hrs @ €1 p.p. - min. rate of €200.00 p/hr</p>	<p>Package B - (over 200 guests) @ €6.00 p.p. Beer, soft drinks, juices, mixers & water suppl. p/hr after 5 hrs @ €1.50 p.p. - min. rate of €300 p/hr</p>
<p>Package C - (over 200 guests) @ €8.00 p.p. Wine, beer, soft drinks, juices, mixers & water suppl. p/hr after 5 hrs @ €1.50 p.p. - min. rate of €300 p/hr</p>	<p>Package D – (over 200 guests) @ €12.00 p.p. International bar (International brands) (suppl. p/hr after 5 hrs @ €2.50 p.p.-min. rate of €500 p/hr</p>
<p>Package E – (over 200 guests) Hydrating bar @ €4.00 p.p. Local citrus juices – fresh lemonade, orange & flavoured water</p>	<p>Package F – Cocktail bar @ €4.00 p.p. Cocktail bar set up, service, garnishes & crushed ice, beverages not included</p>
<p>Package G – Espresso & Liqueur @ €4.50 p.p. Serving coffee, 4 liqueurs & wrapped chocolates at the end of a reception.</p>	<p>Package H – Whisky & Cigar bar - P.O.R A variety of aged whiskies Recommended whisky: Chivas Regal, Johnnie Walker Black, Glenfiddich, Amrut, Nikka, Laphroaig</p>

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. Only minor changes shall be accepted 48 hours before any event takes place. The company reserves the right to revise all prices and conditions, should there be an increase in the rate of inflation, or any price increases by suppliers.

THE VENUE: The venue will be available prior to any event. The venue will be allocated according to the time stipulated in your quotation. Different timings are possible, however, there will be a discretionary charge on the venue for extension of time. One police officer is included in any wedding package. However, on a large-scale event more police officers are to be engaged according to law at an additional cost. 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. The main marquee is fully soundproofed; only when connected to our system. 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. Left-over food is 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. We can only offer options for dietary restrictions and intolerances; allergies to nuts, dairy, wheat, gluten, shellfish or similar are not catered for. 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 wine, prosecco & 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.

CONFIRMATION & CANCELLATION POLICY: A non-refundable deposit of €1,500 is required to secure your wedding date. Any other event is secured when a deposit of 25% is paid. On confirmation, a 75% deposit is required 10 days prior to the event & the balance is to be settled immediately after the event. Any cancellation by the client for whatever reason will entail the client to forfeit all deposits paid in favour of the company. Dates booked are non-transferable unless otherwise agreed with the company, or for unforeseen circumstances. 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. 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.

Person/s responsible for the balance of payment:

I, the undersigned am pleased to confirm and accept the terms & conditions stated and the quotation hereby given to me by Villa Arrigo Limited. Quotation number: _____, in respect of a function to be held on:

Date: _____ **Event:** _____ **Venue:** _____

Time: _____ **Delivery:** _____ **Guests:** _____

Name & Surname: _____ **I.D. No:** _____

Address: _____

Town: _____ **Post Code:** _____

Telephone: _____ **Email:** _____

Name/Surname/Company: _____

I.D. number: _____ **Address:** _____

Tel: _____

Email: _____

Vat Reg: _____

Additional information:

Signature: _____ **O.B.O Villa Arrigo LTD:** _____

Data Protection Clause : Villa Arrigo Ltd, will process your personal data contained herein for the proper performance of this contract, the compilation and study of statistical data, the compliance with duties and the exercise of any rights arising from any law being in force in Malta from time to time or establishing, exercising or defending any legal claims. The publication of informative or promotional materials intended for marketing purposes, and any promotional material be it special offers, activities, newsletters or services being promoted by the company. The company only shares your data with its affiliate companies. You retain your right to access, rectify and where applicable the right to erase data which is being processed. The company undertakes to protect the confidentiality, integrity and availability of the data it processes.