



CATERING SERVICES

Food, Beverage & Services 2020



Exclusive caterers for your next event!

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VILLA ARRIGO
Osterne
TAILORED CATERING

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:

Villa Arrigo - Special venue charges!

Any day in March & August at 50%

2020, 2021 & 2022

(Prices quoted exclude VAT.)

Wednesday - Viewings from 10am – 7pm

Any day in January/February venue is FREE for the first five hours in 2020/2021/2022 – afterwards overtime charges will incur. We are also offering the venue free of charge in March 2020 & 2021.

Any Friday or Sunday (excluding May & June):

2020, 2021 & 2022 @ 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

- 01 Assorted canapés
- 02 Rolled gammon
- 03 Ham sandwiches
- 04 Pizza
- 05 Cocktail meat pies
- 06 Cocktail cheese cakes
- 07 Arancini
- 08 Chicken raviolletti
- 09 Assorted fancy cakes
- 10 Fruit tarts

€7.00

B

- 01 Assorted canapés
- 02 Angels on h/back
- 03 Egg & tomato sandwiches
- 04 Cheese puffs
- 05 Cocktail meat pies
- 06 Cocktail cheese cakes
- 07 Spring rolls
- 08 Chicken in breadcrumbs
- 09 Quiche tartlets
- 10 Scampi in panura
- 11 Eclairs
- 12 Cannoli

€8.00

C

- 01 Assorted canapés
- 02 Beef & asparagus
- 03 Double decker sandwiches
- 04 Chicken liver pâté
- 05 Cocktail meat pies
- 06 Cocktail cheese cakes
- 07 Spring rolls
- 08 Chicken Macedonia
- 09 Ricotta & pea tartlets
- 10 Vegetable wraps
- 11 Mushroom vol-au-vent
- 12 Zeppoli
- 13 Chocolate & nut cake
- 14 Fruit tarts

€9.00

D

- 01 Assorted canapés
- 02 Double decker sandwiches
- 03 Prawn cocktail pastry shell
- 04 Mini beef wellington
- 05 Breaded chicken
- 06 Arancini ragout
- 07 Mexican dumpling
- 08 Vegetable samosas
- 09 Quesadilla wrap
- 10 Lamb tagine pies
- 11 Cannoli
- 12 Assorted mignardise

€12.00

E

- 01 Assorted canapés
- 02 Pulled pork sandwiches
- 03 Asparagus & Parma ham
- 04 Salmon & caviar chessboard
- 05 Peking duck spring rolls
- 06 Moroccan cigars
- 07 Mini beef burger
- 08 Sweet & sour chicken
- 09 Lamb koftas
- 10 Veal arajjes
- 11 Mexican tortilla wrap
- 12 Mini banoffee cake
- 13 Eclairs
- 14 Assorted French pastries

€14.00

F

- 01 Mini veal wellington
- 02 Beef satay
- 03 Szechuan duck p/cake,leek,carrot,coriander
- 04 Smoked salmon on rye bread
- 05 Roast beef sandwich
- 06 Lobster thermidor vol-au-vent
- 07 Pumpkin & sage pot pie
- 08 Coconut chicken curry wrap
- 09 Prawn & mangetout
- 10 Quail wrapped in guanciale
- 11 Chicken, lemongrass & peanut satay
- 12 Various mousse shots
- 13 Assorted Belgian chocolates
- 14 Sicilian sweet pastries

€16.00

Choose any items from below at 0.48c each (sect. A items)

Cold

- 01 Shrimp cocktail
- 02 Asparagus & ham
- 03 Asparagus & parma ham
- 04 Assorted canapés
- 48 Salami canapé
- 07 Stuffed eggs
- 09 Mozzarella kebabs
- 10 Salmon mousse canapé
- 11 Avocado canapé
- 12 Carrots & cream cheese
- 49 Shrimp canapé
- 13 Chicken liver pâté
- 14 Cucumber & cream cheese
- 59 Maltese cheeselets/crackers

Cold meat/fish

- 15 Rolled gammon
- 51 Herring & apple canapé
- 57 Pork slices
- 68 Crab sticks

Sandwiches & choux

- 16 Ham sandwiches
- 17 Egg & tomato sandwiches
- 18 Hobz-biz-zejt panini
- 19 Double-decker sandwiches
- 20 Cheese sandwiches
- 21 Tuna puffs
- 22 Curry puffs
- 23 Cheese puffs
- 24 Ham & cheese puffs
- 26 Salmon bridge roll
- 27 Garlic bread
- 28 Open cucumber sandwiches
- 29 Open salami & olive s/wich
- 58 Bruschetta
- 66 Gbejna open canapé

Fish items

- 44 Scampi

Hot Pastry

- 30 Cocktail meat pies
- 31 Cocktail cheese cakes
- 32 Torta tar-ricotta
- 34 Tuna & mint pies
- 35 Timpana
- 36 Pizza
- 37 Chicken raviolletti
- 39 Quiche Lorraine
- 83 Pizelli qassatat
- 41 Vegetable quiche
- 45 Sausage rolls
- 47 Ricotta & pea tarts
- 52 Cocktail pea cakes
- 60 Pineapple/ham parcels
- 61 Salmon raviolletti
- 63 Marrow tarts
- 67 Ricotta raviolletti
- 70 Spanakopitas
- 71 Mini artisan focaccia

- 72 Spinach qassatat

- 73 Ricotta qassatat

Hot meat & fish

- 42 Angels on h/back
- 43 Devilled angels h/back
- 54 Meat balls
- 64 Sliced beef

Dips

- 53 Selection of dips & crudites:
tuna, tzatziki, pesto aioli,
baba ganoush, hummus

- 25 Bigilla & crackers

Hot Fried Pastries

- 38 Curry arancini
- 46 Cheese/tom arancini
- 50 Arancini ragu
- 55 Mushroom arancini
- 65 Assorted suppli
- 62 Onion Rings
- 74 Imqaret

Sandwiches (Sect. D)

01 Avocado & salmon	0.75	02 Roasted chicken & chutney	0.70
05 Roast beef & mustard	0.70	06 Mini club	0.70
07 Tuna, tomato & mint	0.55	08 Smoked salmon & mayo	0.70
11 Avocado & shrimp	0.70	16 Various mini roulade	0.50
17 Cream cheese, lemon, rocket	0.55	18 Turkey	0.55
20 Ham & cheese	0.50	21 Cheddar & apple chutney	0.60
23 Prawn & dill	0.65	28 Lemon cucumber & prawn	0.90
30 Tarragon, shrimp	0.70	31 English cucumber, boursin cheese	0.75
34 Lobster, crème fraiche, chives	2.50	35 Smoked salmon, Nordic bread Shallots, chives crème fraiche	0.90
36 Smoked salmon & dill rolls	0.95	40 Croque Monsieur	1.00
42 Croque Madame	1.00	43 Sm/gammon & mild cheddar sandwich	0.75
45 Tarragon chicken	0.70	46 Pulled pork buns	1.20
48 Smoked ham, mustard aioli, lettuce	0.65	49 Prawn, s/dried tomato w/meal	0.90
51 Crab, caviar, cucumber croûte sandwich	0.75	62 Salted cod fritters, squid ink, brioche (HOT)	1.20

Open Sandwiches – (Traiteur)

12 Parma ham	0.60	13 Smoked salmon	0.60
14 Smoked swordfish	0.60	15 Lobster & asparagus	2.50
22 Salmon & caviar chessboard	0.60	24 Salmon & dill	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

Cold meats (Sect. BB – beef & veal)

03 Chateaubriand slices	0.90	04 Beef, horseradish asparagus	0.75
11 Peppered beef & strawberry	0.80	12 Mini beef wellington	0.80
18 Sliced veal	0.90	21 Beef & fig sticks	0.90
24 Mini veal wellington	0.90	38 Irish beef rump slices	0.65

Hot meats (Sect. BB – beef & veal)

05 Smoky beef patties Jack Daniels glaze	0.90	08 Mini cottage pies	0.80
10 Veal arajjes	1.00	15 Beef satay	0.95
19 Beef kofta, coriander & mint	0.80	23 Mini beef burgers	0.70
22 Beef korma tartlets	0.80	25 Mini hot dogs	0.70
27 Quail wrapped in guanciale, spiced tomato chutney	1.00	29 R/beef, sheep cheese, h/raddish chouquette	0.90
30 Veal Milanese	0.80	31 Japanese beef yakitori	1.60
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
41 Thai sweet chilli beef tart	0.70		

Cold poultry (Sect. BC- chicken)

15 Chicken roulade spinach, pancetta	0.60	10 Chicken liver, foie, spiced Walnut and plum	0.95
29 Honey r/chicken tandoori tarts	0.80	41 Inari confit chicken & barley	1.00

Hot chicken items (Sect. BC)

01 Sticky honey chicken	0.90	02 Breaded chicken	0.70
04 Chicken Kiev	0.60	05 Chicken satay	0.95
06 Chicken drumsticks	1.10	08 Chicken & pepper sticks	1.00
09 Caramelised pineapple & chicken kebab	0.85	11 Japanese chicken Yakitori	1.10
22 Spicy chicken wings	0.70	25 Tandoori chicken sticks	0.80
26 Chicken tikka cups	0.70	27 Thai chicken & sesame spring rolls	0.80
28 Chicken korma tarts	0.80	34 Chicken, lemongrass & peanut Satay	1.10
35 Chicken confit raviolietti with Honey & thyme	0.75	37 Panko & lemon pepper chicken	1.30
43 Thai chicken & sesame bouche	0.70	44 Chicken gyoza & green chili	1.00

Cold & hot duck items (Sect. BD)

01 Szechuan duck pancake, leek, carrot & coriander	0.95	02 Glazed sm/duck & prunes	0.80
06 Warm duck tarts with walnuts & orange dressing	0.90	13 Duck confit & barley beignet	0.85
15 Seared spiced duck breast, Honey glazed	0.90	16 Spiced duck breast, raisin mustard	1.35

Hot lamb items (Sect. BL)

01 Lamb koftas with mint raita	0.80	03 Lamb tagine pies	0.70
05 Lamb korma tartlets	0.80		

Cured ham & chacuterie (Sect. BH)

16 Parma, mozzarella & basil	0.70	21 Parma, rocket & parmesan spoon	0.70
26 Parma ham with fruit	0.65	29 Bresaola & parmesan en croûte	0.70
30 Prosciutto & asparagus frittata	0.70	32 Melon Parisienne, prosciutto crudo canapé	0.90
35 Caramel, pear, gorgonzola, walnuts, prosciutto	1.00	38 Parma ham wrap melon, grana & rucola	0.85
39 Bresaola, pecorino & fig	0.85	40 Speck, mozzarella, rucola, basil pesto	1.00

Cold pork items (Sect. BP)

17 Pork terrine, tarragon, date & apricot	0.90
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Hot pork items (Sect. BP)

03 Sweet & sour pork (pieces)	0.60	05 Pork kebabs	1.10
06 Braised hog, date & Parmesan beignet	1.10	07 Maltese sausage	0.55
12 Crispy pork belly, fig compote & Maldon salt	0.80	13 Maltese sausage skewer, honey Glaze, dolce latte	0.75
15 Pork shanks beignet, tomato & tarragon fondue	0.75	16 Taiwan pork satay, coconut & cashew curry	1.00
19 Pork cheek fritters red pepper & fennel jam	1.00		

Cheese items (Sect. EC)

04 Fried feta	0.60	08 Mozzarellini	0.55
14 Smoked scamorza, onion jam	0.85	27 Fried goat's cheese pear chutney	1.00
29 Whipped pepper ch., chives, cured plum brises	1.00	31 Soft chevreaux, caramel pistachio en croûte	1.00
32 Crêpe au fromage	1.00	33 Fried camembert	0.80
35 Mozzarella bufala, maldon salt, balsamic, basil spoon	1.25	36 Breaded gbejna s/dried tom jam	0.70
37 Goat cheese brûlée pepperonata Crostini	0.90	40 Fried halloumi, smoked tomato humus	0.95
41 Fried halloumi, drizzled honey & nuts	1.00		

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	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 Cilieg di mozzarella, speck, balsamic pearls	1.00	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
18 Baked mushrooms, ricotta & pesto	0.70	21 Prawn on cucumber	1.20
23 Sautéed mussels w. in zucchini	0.80	26 Marinated artichoke hearts	0.65
30 Potato, mushroom, goat cheese gratin	1.00	31 Falafel yoghurt Tahini	0.70
32 Seared sesame crusted tuna	2.50		

Asian & Oriental (Sect. EO)

01 Spring rolls	0.60	02 Sweetcorn & spinach samosas	0.70
03 Oriental parcels	0.65	05 Lamb empanados	0.65
06 Pork, coriander, ginger ponzu Dumplings	0.70	07 Wontons soya sauce	0.65
08 Vegetable samosas	0.70	10 Jalapeno peppers	0.55
11 Cantonese dim sum	0.85	12 Oriental dim sum	0.85
13 Tapas	0.65	14 Yellow lentil & ginger samosa	0.80
15 Mexican dumplings	0.65	16 Moroccan spicy beef cigars	0.70
17 Prawn dumpling Soy sauce	0.70	20 Apricot lamb samosas, mint raita	1.50
22 Peking duck spring rolls, hoi sin	1.00		

Pastry (Sect. EP)

08	Maltese mini cheese cakes	0.48	09	Maltese mini pea cakes	0.48
10	Feta triangles	0.55	11	Mini pizza calzone	0.58
13	Mushroom raviolotti	0.48	16	Pizza pin wheels	0.50
18	Filo pouches w feta & olives	0.55	19	Filo, artichokes, feta & mint	0.70
20	Ham & cheese croissants	0.55	23	Red pepper, goats cheese quiche	0.95
25	Mini chilli beef pies	0.70	30	Mini Cornish pastries	0.60
29	Asparagus puff pastry cigars	0.70	33	Caramelized onion & brie tart	0.75
32	Chicken & mushroom pies	0.60	35	Fig & goat cheese puffs	0.70
34	Broccoli & pancetta torta	0.55	37	Butter croissant, gammon emmental & horseradish	0.85
36	Mushroom & leek tarts	0.75	41	Basil pea pancetta tarts	0.55
40	Spinach & ricotta salatini	0.50	43	Braised lamb, raisins, & Ricotta pastizzi	0.70
42	Ricotta, parmesan & pea brisse	0.55	46	Pancetta & artichoke suppli	0.70
44	Ravioli pumpkin, parmesan & sage	0.70	51	Curry & fennel sausage puffs	0.55
50	Panzerotti pancetta & pecorino	0.55	55	Fried sheep ricotta, oregano & Rosemarie ravioli	0.65
53	Capunata & anchovy tart	0.65	69	Assorted chouquettes	0.80
60	Tandoori & honey chick pea tart	0.65	71	Croissant, Portobello mushroom & gruyere	1.00
70	Chouquettes beef, fig, aged goat cheese	1.00	75	Smoked salmon tartlets	0.65
73	Shrimp barquette	0.65	78	Various quiches	0.65
77	Chicken & mushroom quiche	0.65	81	Cheese & walnut barquette	0.55
80	Asparagus & leek quiche	0.65	84	Bigilla & gbejna tartlet	0.60
83	Mushroom & leek quiche	0.65	87	Emmental & portobello mushroom chouquettes	0.85
86	Chouquettes ham & gruyere	0.80	90	Pumpkin & parmesan ravioli	0.70
89	Pumpkin & sage pot pies	0.70			

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
26	Lobster Thermidor vol-au-vent	0.75			

Vegetarian (Sect. EV)

01	Artichoke ravioli	0.55	02	Caprese boats	0.65
03	Bruschetta on a pastry spoon	0.60	05	Mushrooms au gratin	0.65
06	Spinach stuffed mushrooms	0.60	07	Breaded mushrooms	0.50
08	Traditional stuffed artichokes	0.50	09	Battered artichokes	0.55
10	Potato rosti, mushroom gratin	0.80	11	Asparagus Hollandaise	0.70
12	Asparagus gratin, beetroot, crème fraiche	1.00	16	Stuffed olives per kilo	10.50
17	Tomatoes farci	0.48	18	Avocado cases	0.50
19	Artichoke hearts, p/nuts, anchovy, ricotta, tomato	1.00	21	Cherry tom. cr.cheese, caviar	0.50
22	Celery hearts, cream cheese	0.50	25	Sundried tomato, artichoke, gbejna stick	0.65
26	Parmigiana tartlets	0.55	27	Olive & sundried tomato tart	0.50
34	Scotch quail eggs, fennel sausage, m/tard, raisin emul.	1.00	37	Mini brioche with cottage cheese	0.70
41	Onion bhajis tomato chutney	0.90	47	Eggplant & tomato skewers	0.75
49	Olive ascolane	0.90	51	Roasted red pepper, basil, mozzarella bouchon	0.70
53	Mini jacket pot, pancetta, parmesan, sour cream	0.85	56	Panko crusted mushrooms & sauce ramesco	0.80
57	Mediterranean olives	0.70	60	Inari tofu, barley & coriander	0.80
64	Cherry tomato, couscous, caper	0.50	67	Chicory, caviar & cream cheese	0.60
103	Asparagus, goat cheese quiche	1.00			

Wraps (Sect. EW)

01	Aubergine tortilla wrap	0.55	02	Vegetable salad wrap	0.58
03	Boursin & caviar wraps	0.60	04	Mexican tortilla wrap	0.90
05	Tortilla pinwheels	0.60	06	Smoked salmon & cream wrap	0.90
07	Coconut chick. Curry & coriander	1.00	08	Quesadilla salad wraps	0.80
09	Tuna salad wrap	0.70	10	Chicken salad wraps	0.65

Fish (Sect. FC)

01	Calamari farci	0.70	02	Deep fried calamari	0.55
03	Calamari in garlic	0.55	04	Breaded crab sticks	0.55
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	0.75	13	Crab, green apple, celeriac Remoulade	0.85
14	Salt & pepper squid lemon Wedge cones	0.85			

Fish (Sect. FF)

01 Smoked swordfish slices	1.25	02 Swordfish kebabs	1.25
05 Japanese sushi	1.30	06 Dentici roulade	0.70
07 Thai fish cakes	0.80	08 Crispy whitebait	0.80
09 Lampuki pie	0.60	12 Gurbell goujons, tomato, capers & mint salsa	0.90
14 Lobster & crab tartar boats	0.85	15 Lobster pastry spoon	0.85
16 Swordfish carpaccio spoons	0.70	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 (Sect. FO)

01 Octopus in garlic	0.70	04 Octopus & calamari tartlets	1.20
05 Octopus carpaccio spoon	0.75	06 Tender octopus, sesame, cilantro lime	0.95
08 Tender cooked octopus Citrus gremolata	0.95		

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	0.60
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 sweet chili	1.20
34 Prawns & mangetout	1.40	29 Gamberi rossi, mangtout, zenguli tomatoes	1.50
28 Panko crusted tiger prawns tartar sauce	1.00		

Fish items (Sect. FS)

01 Salmon paupiettes	0.65	03 Hot smoked salmon, maple, garlic & dill	0.95
04 Smoked salmon slices	0.65	06 Smoked salmon & shrimp pockets	0.95
07 Salmon roulade	0.70	08 Salmon rillettes Cornish on brioche	1.10
14 Smoked salmon on brown bread	0.60	15 Fresh salmon carpaccio	0.95
16 Mini salmon wellington	0.70	17 Smoked salmon & dill cones	0.85
19 Smoked salmon & caviar spoons	0.65	22 Dilled brie & smoked salmon	0.80
31 Dill potato cakes & smoked salmon	0.75	34 Smoked salmon crêpe rollé	0.70
35 Smoked salmon orange muffin	1.00		

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	0.65
09 Marinated chicken	0.90	10 Drumsticks	1.50
11 Baby apple & veal sausage	0.80	12 Frankfurters	0.55
13 Maltese sausages	0.60	14 Various sausages	0.60
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	2.00
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

Flying buffet (Sec. GD)

01 Riso ai funghi	3.00	02 Riso funghi e asparagi	3.50
05 Broccoli & almond lunette	2.75	04 Lunette ai funghi	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 with ice cream	1.00	13 Crêpe Suzette & fruit	1.00
14 Crêpes filled with chocolate & nuts	0.95		

Micro plates (GE)

01 Crispy beef, black sesame, wakame	2.75	02 Beef tagliata	2.75
03 Chicken & mango salad	2.75	04 Foie gras & chicken liver parfait	4.50
05 Roast duck, c/berry, wakame	3.50	16 Smoked swordfish carpaccio	2.50
08 Parma ham & mango salad	2.50	10 Smoked salmon, maple, garlic	2.75
11 Seared tuna tataki, wasabi aioli	4.50	12 Tuna 2 ways	5.00
14 Salmon, mango, quinoa salad	4.00	20 Fig, Parma ham, parmesan	2.50
19 Red prawn & radicchio	2.50	25 Eggshell filled w/mushroom duxelle, warm egg custard, candy bacon	1.80

Sweets (sect. JF)

01 French fancy cakes	0.85	02 Chocolate brownies	0.60
03 Sicilian sweet pastries	0.70	04 Wrapped chocolates	0.48
05 Foreign petit fours	0.90	06 Perlini (almond)	POR
13 Various diabetic desserts	0.70	19 Assorted Belgian chocolates	0.90

Traditional sweets (Sect. JO)

01 Chocolate truffle cakes	0.48	02 Fruit tarts	0.48
03 Pasta Roma	0.48	04 Caramel profiteroles	0.50
05 Green pasti	0.48	06 Small chocolate baskets	0.55
08 Meringues	0.48	09 Eclairs	0.55
10 Chocolate tulip & fruit	0.60	12 Fancy cakes	0.60
13 Biscuttini 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 banoffee 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
43 Dark choc. cups & forest bloom	0.70	44 Milk chocolate & peanut clusters	1.00
45 Parisienne macaroons	1.00	46 Churros cinnamon sugar	1.00
47 Date & fig in filo	1.00	48 White/milk choc. h/made 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	58 Date & pecan pie	0.70

Sweets (sect. JV)

01 Zeppoli	0.50	02 Mille foglie	0.55
03 Assorted mignardise	0.90	05 Cannoli	0.60
06 Diplomatica	0.48	07 Sinita	0.50
08 Trifle	0.50	11 Micro doughnuts	0.50
12 Muffins	0.55	13 Frosted fairy cakes	0.60
17 Cup cakes	0.55	24 Baci kisses	0.70
29 Milk chocolate marquise	0.70	35 Various mousse shots	1.25
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
56 Lemon & thyme cheesecake	0.70	59 Pistachio frangipani, lemon chiboust	1.00
60 Mini casatelli Siciliani	0.70	61 Caramel quenelle & hazelnut	1.00

Fruit selection (sect. KF)

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 Strawberry with chocolate 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 pistachio	1.55
08 Gianduiotto gelato	1.55	10 Mini assorted ice cream sandwiches	2.50

Ice cream selection (LI)

02 Fruit salad & ice cream	0.95	03 Strawberries & ice cream	0.95
04 Traditional semifreddo	0.70	05 Parfait	0.70
06 Various sorbet mousses	0.60	07 Scoop ice cream	0.60
08 Neapolitan semifreddo	0.80	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>2020</u>	<u>2021</u>	<u>2022</u>
BESPOKE Traditional wedding cakes	€700.00	€750.00	€800.00
Additional tiers at	€160.00	€180.00	€200.00
Witness/Celebration cakes 9"	€110.00	€120.00	€130.00
Witness/Celebration cakes – almond/fruit/bacio 12" (appr. 70 portions)	€115.00	€125.00	€135.00
Sponge cakes – red velvet, vanilla, chocolate, lemon & poppy seed 12"	€ 85.00	€ 95.00	€105.00

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.

Food stations - points (Sect GC)

01 European cheese selection Served with galletti & grapes	5.50	02 ½ wheel parmigiano served with galletti, walnuts, olives & grapes	POR
03 Argentinian table	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 Seafood	10.50	19 Tuscan table	7.00
17 Japanese & Thai	9.50	17a Japanese & Thai (reduced version)	5.50
22 Teppan griddle	8.00	26 La table Francaise	9.50
27 Asian Fusion	8.50	27a Asian Fusion (reduced 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 (reduced version)	6.00
42 Salmon point	8.50	46 After party food cart	6.00
55 Middle Eastern table	9.00	56 Chocolate slabs for whisky bar	2.25
59 Hanging table - savoury	7.50	60 Hanging table – sweet	7.50
61 Hanging table	9.75	62 Healthy vegetarian point	7.50
63 American style station	8.50	64 After party food cart	6.00
65 The pit	4.50	66 Micro point	9.50
67 Chip cart	5.00	68 Taco bar	6.50
69 Asian steam bun bar	6.50		

After Party selection (M)

001 Mini burgers	0.70	002 Mini hot dogs	0.70	003 Pizzette & focaccia	0.48
004 Cheese cakes	0.48	005 Pea cakes	0.48	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	0.48	012 Bakpao	1.50
023 Classic fish & chips in cone	1.80	028 Mexican potato, guacamole, cheese, tomato salsa	0.95		
029 Crispy pork, bechamel, red Leicester cheese		031 Chili chicken fajitas	1.10		

Children's Menus: sect AK

01 potato smilies	0.40	02 cocktail sausages	0.40	03 chicken nuggets	0.55	04 pizzette	0.50
05 kids' burgers	0.70	06 kids' Hot dogs	0.70	07 mini fries	0.70		
08 cheese sandwiches	0.40	09 shaped sandwiches	0.70	10 sausage rolls	0.40	13 jelly cups	0.48
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		

Children's Parties

Minimum 30 adults & 30 kids

Venue/logistics/services @ 500€ ex VAT

Each additional 10 adults & 10 kids @ 170€ ex VAT

Choice of either **Menu A** or **B** for the children

Menu A @ 4.95€ pp ex VAT as below:

Kid's smiley potatoes, kid's mini burgers, kid's mini hot dogs, kid's mini fries, kid's mini sandwiches, seasonal fruit slices, vanilla fairy cakes, 12" birthday cake (sponge cake covered with cream).

Menu B @ 7.75€ pp ex VAT as below:

Kid's mini burgers, kid's mini fries, kid's cheese sandwiches, kid's sausage rolls, kid's mini sandwiches, seasonal fruit slices, kid's sweet table (decorated cookies, decorated cupcakes, cake pops & popcorn) fancy cakes, 12" birthday cake (sponge cake covered with cream).

Adult's menu is additional and is to be chosen from our catering list.

The cost of a 12" sponge cake covered with cream is €30.00 ex VAT

BOUTIQUE CATERING

Hot Meat (Sect. BB – beef)

46 Villa Arrigo style beef meatball skewers	0.90	47 Beef Bourguignon in Emmental feuilletes	1.20
48 Beef cheek cannellitos	0.95	49 Beef kofta & Israeli couscous beignet	0.90
50 Pulled beef in a briche bun, onion jam, crispy onions	1.30		

Hot Meat (Sect. BBN – beef)

01 Mini shepherd pie, tarragon mash	1.20	03 Beef and potato beignets	0.95
05 Pulled meat and aged cheddar chouquette	0.90	06 Pulled meat and aged goat cheese chouquette	1.20

Hot Chicken (Sect. BC - chicken)

18 Crispy Cajun chicken	0.95	33 Chili chicken fajitas	1.10
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Hot Chicken (Sect. BCN - chicken)

01 Braised chicken & sweet potato pillows	0.85	03 Tequila lime marinated chicken skewers	0.95
04 Chicken Caesar bomboloni	0.75		

Cold poultry (Sect. BDN - game)

01 Game & pistachio roulade, pickled celery, grape jam, raisin puree	0.95		
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Hot poultry (Sect. BDN - duck)

02 Duck and Guinness pie	1.00		
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Cold cured ham & charcuterie (sec. BH)

03 Salami & onion chutney cannellitos, crushed nuts	0.85	04 Orange muffins with pulled gammon	0.90
25 Herb cheese, sesame seed panna cotta, crispy bresaola	0.90		

Hot cured ham & charcuterie (sec. BH)

06 Crispy caramelle with prosciutto & parmesan cream	0.90		
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Cold cured ham & charcuterie (sec. BHN)

01 Parma ham, compressed melon, amaretto	0.95	03 Parma ham, feta roll, basil scone fig chutney	0.95
05 Polenta cake, bresaola, cream cheese	0.95		

Hot cured ham & charcuterie (sec. BHN)

02 Roasted marinated peaches layered with guanciale and basil	0.90		
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Hot pork items (Sect. BPN)

02 Maltese sausage and gorgonzola swirls	0.85	03 Pork belly braised cabbage cakes date chutney	0.95
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Sandwiches (Sect. D)

63 Chevre cheese puff pastry, micro green salad (cold item)	1.10	64 Lamb burger patty, yoghurt, cucumber relish, brioche bun (hot item)	1.25
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Sandwiches (Sect. DN)

01 Roast beef, tarragon & pistachio sandwich	0.75		
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Cold cheese items (Sect. EC)

07 Goat cheese royale wrapped in grill zucchini, dried cherry tomato, aged balsamic	0.95	42 Heritage beetroot, burrata, aged balsamic	1.00
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Cold cheese items (Sect. ECN)

02 Bufalini, zenguli & basil pesto sticks	1.00	40 Grilled halloumi, artichoke, preserved lemon, black olives	0.80
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BOUTIQUE CATERING

Hot cheese items (Sect. ECN)

03 Four cheeses garlic herb palmier	0.65	04 Parmesan cheese straws	0.65
05 Breaded brie cheese with cranberry marmalade	1.00		

Hot Mexican items (Sect. EON)

01 Mexican burrito flautas	0.85		
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Hot Oriental items (Sect. EO)

29 Oriental chicken cigars	1.00		
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Hot pastry items (Sect. EP)

47 Pulled meat pizette	0.90	49 Mac & cheese with truffle fingers	0.95
52 Mac & cheese with smoked ham fingers	0.95	69 Assorted chouquette with various fillings	1.10

Cold pastry items (Sect. EP)

48 Pea & thyme panna cotta, sable biscuit, bacon crisp	0.95		
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Cold pastry items (Sect. EPN)

01 Herb truffle cheese tart, onion, prosciutto	0.95	12 Olive financier herb biscuit	1.00
22 Lobster & chive savoury macaroon - spoon	1.55	23 Goat cheese mousse savoury macaroon	1.10
24 Goat cheese mousse savoury macaroon – spoon	1.35	25 Mushroom cassonade savoury macaroon	1.15
26 Mushroom cassonade savoury macaroon - spoon	1.40	27 Lobster & chive savoury macaroon	1.30

Hot pastry items (Sect. EPN)

02 Caramelised cauliflower & comté cheese arancini, truffle mayo	0.60	03 Chicken tikka quiche, cranberry & tomato relish	0.85
04 Wild mushroom turnover rosemary dressing	0.70	06 Pulled guinea fowl in pastry blanket	1.00
07 Twisted parsley breadsticks	0.65	08 Jerusalem artichokes & parmesan arancini	0.65
09 Smoked cheese and beef pastille	0.95	10 Ricotta tomato dauphine sweetcorn cucumber relish	0.65
11 Venison and potato croquette	0.95	13 Pulled pork and goat's cheese pizza	0.85
14 Tomato & olive flutes	0.90	15 Cream cheese & bacon flutes	0.90
16 Graviera cheese crouasina	0.95	17 Bacon & mild cheese crouasina	0.95
18 Olive cheese straw	0.95	19 Greek style chicken pie	0.85
20 Mushroom & tarragon turnover	0.85	21 Filo vegetable cigar	0.80

Hot Vegetarian items (Sect. EV)

28 Polenta crunch with beetroot ketchup	0.85	29 Mozzarella caprese fritter basil emulsion	0.90
31 Crunchy spiced guacamole garlic aioli	0.85	32 Avocado fries BBQ dressing	0.90
33 Mozzarellini al tartufo	0.80	35 Breaded mac & cheese	0.80
36 Parmigiana nuggets	0.75	38 Panzerotti with tomato & cheese	0.75
46 Curry & parmesan polenta fries	0.90		

Cold Vegetarian items (Sect. EV)

39 Baked pumpkin cheese cake, blue cheese	0.80	40 Polenta cake, pistachio, aubergine & olive roulade	0.80
42 Goat cheese & vanilla scented tart	0.75	43 Smoked cheese mousse, walnut, tomato tart	0.95
44 Mini rosti with pickled quail egg & guacamole	1.10	45 Carrot & mango creation on savoury spoon	0.90

Wraps (Sect. EWN)

03 Bresaola layers, portobello mushroom frittata, tomato fondue wrap	1.00	04 Coffee cured meagre, miso & fennel salsa wrap	1.00
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Hot fish items (Sect. FCN)

01 Salt & pepper squid, smoked paprika aioli	0.85		
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BOUTIQUE CATERING

Hot fish items (Sect. FF)

20 Lobster & crab hot dog with hollandaise sauce	1.20	29 Paccheri nero di sepia, Indian spiced cod fish	0.90
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Cold fish items (Sect. FF)

27 Anchovy savoury muffin, marinated red mullet, dill cream	1.40	28 Tuna millefoglie, nut powder & roasted artichokes	1.10
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Cold fish items (Sect. FFN)

03 Smoked trout tataki, pickled veg. GF	0.95	04 Sea bream roulade, basil gel, biscotto, hollandaise sauce	1.25
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Hot fish items (Sect. FFN)

01 White sole goujons with tartar sauce	0.90	02 Grilled grouper, citrus dressing	1.00
05 Cod skewers, tomato pineapple salsa	0.95	06 Grapefruit scallops ceviche skewer	1.30

Cold fish items (Sect. FP)

14 Prawn & sweetcorn royale on sable biscuit	1.10
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Cold fish items (Sect. FPN)

02 Red prawns, baked beets gel, hazelnut shortbread	1.95	03 Scampi & squid ink crunch	1.00
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Hot fish items (Sect. FPN)

01 Shrimp and citrus pitta pockets	0.95
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Cold fish items (Sect. FS)

13 Home-cured salmon, tomato conserve mini sable	1.20
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Cold fish items (Sect. FSN)

01 Salmon tartar, dill, ginger & lime	0.90	02 Dilled brie & smoked salmon layers	1.50
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Fish items (Sect. FT)

01 Tuna tartare, chili, lemon, seaweed, cream cheese layers, asparagus	1.00	02 Seared marinated tuna tataki, soy dressing, red curry mayo, lemon juice	1.00
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Cold gluten free items (Sect. GA)

02 Sesame seed rolled cucumber, feta, mint GF	0.80
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Cold gluten free items (Sect. GAN)

02 Compressed watermelon, feta, black olive, basil mayo GF	0.90	04 Parma ham with figs, parmesan on fork GF	1.30
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Cold flying buffet (Sec. GDN)

02 Butternut squash, gruyere royal, black garlic purée	1.25	03 Local goat cheese mousse, crispy potato, savoy cabbage, ginger & lime	0.95
04 Crab prawn salad, yuzu, radishes oyster emulsion	1.25		

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)

	2020 - €6.50	2021 - €7.00	2022 - €7.50
Extra Service charges: (Sect. S)	2020	2021	2022
Event Manager	160.00	180.00	200.00
Cloakroom set-up & attendant	90.00	95.00	100.00
Private chef	210.00	230.00	250.00
Professional cocktail bartender	160.00	180.00	200.00
Head waiter	120.00	140.00	160.00
Waiters	75.00	80.00	85.00
Kitchen porters	75.00	80.00	85.00
Staff over time p/100 guests p/hour	71.00	74.00	77.00

	2020	2021	2022
Villa Arrigo: (Sect. o)			
Villa, marquée & Upper-gardens	3,400	3,400	3,600
Friday/Sunday events at Villa Arrigo (ex May/June)	2,000	2,000	2,200
Civil ceremony set-up	725	725	750
Venue after hours	230 p/hr	250 p/hr	270 p/hr
Staff additional charges	71 p/hr p/100 guests	74 p/hr p/100 guests	77 p/hr p/100 guests

For any **other events** (ie not weddings) which have less than 200 guests, overtime charges for the venue and the staff is charged at €300 ex VAT per hour.

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 €2.25 (2020) €2.30 (2021) €2.50 (2022) 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 - €200 (2020) €220 (2021) €240 (2022) – for eight hours, afterwards extra charges will incur.

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 @ €2.25 PER PERSON + VAT (2020 & 2021) & €2.50 PER PERSON + VAT (2022)
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

SPECIALISED BARS

GC43 Prosecco bar (food only) 10.50 p/p – consisting of: caviar & blinis, smoked salmon, crème fraiche, gamberoni & tuna.
Prosecco will be charged on consumption basis.

(GF) Wine bar accompaniments 5.80 p/p (consisting of the following) :

01 Parma ham slices	02 Mixed Italian salamis
03 Bresaola slices	04 Italian Hams
05 Smoked turkey slices	06 Cheese platters for wine table

(NP11) Gin Bar setup – garnishes, berries, ice etc 4.50 p/p

Monkey 47	34.76	Tanqueray	18.65
Gunpowder	36.05	Hendricks	42.25
Bombay	28.35		

Gin will be charged on consumption basis.

(NP12) Whiskey Bar setup – glasses, ice etc 2.00 p/p

Smokehead	50.25	Glengoyne	49.95
Glenfiddich	42.25	Amrut	50.00
Nikka	40.75	Nikka from the barrel	43.75
Laphroaig 10years old	49.55	Balvenie 12 years	61.75
Talisker malt 10 years	55.50	Oban 14 years	61.75
Monkey shoulder	47.25	Glenmorangie	40.00

Whiskey will be charged on consumption basis.

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

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>

2022

<p>Package A - (over 200 guests) @ €4.50 p.p. Soft drinks, juices, mixers & water suppl. p/hr after 5 hrs @ €1.50 p.p. - min. rate of €200 p/hr</p>	<p>Package B - (over 200 guests) @ €6.50 p.p. Beer, soft drinks, juices, mixers & water suppl. p/hr after 5 hrs @ €2.00 p.p. - min. rate of €300 p/hr</p>
<p>Package C - (over 200 guests) @ €8.50 p.p. Wine, beer, soft drinks, juices, mixers & water suppl. p/hr after 5 hrs @ €2.00 p.p. - min. rate of €300 p/hr</p>	<p>Package D – (over 200 guests) @ €12.50 p.p. International bar (International brands) (suppl. p/hr after 5 hrs @ €3.00 p.p.-min. rate of €500 p/hr)</p>
<p>Package E – (over 200 guests) Hydrating bar @ €4.50 p.p. Local citrus juices – fresh lemonade, orange & flavoured water</p>	<p>Package F – Cocktail bar @ €5.00 p.p. Cocktail bar set up, service, garnishes & crushed ice, beverages not included</p>
<p>Package G – Espresso & Liqueur @ €5.00 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>

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

Aperol 70cl	€ 9.75
Pimms Litre	€17.75
Campari 70cl	€10.80
Martini Red/dry/white/Rose, Vermouth Rosso, Bianco & dry 70cl	€ 9.75

4 Campari/ 8 of the rest

Aperol Litre	€15.50
Pernod 70cl	€13.50
Campari Litre	€15.80

Pimms 70cl	€16.20
Passoa	€21.50
Jaggermeister	€15.90

Gin, Rum, Malibu & Vodka:

Gordons 70cl	€11.75
Captain Morgan black Ltr	€16.80
Captain Morgan black 70cl	€13.95
Captain Morgan spiced 75cl	€14.80

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

Gordons Litre	€19.00
Bacardi 70cl	€15.25
Bacardi 1 Litre	€16.80
Smirnoff 70cl	€ 9.80

London Hill 70cl	€15.50
Malibu 70cl	€12.25
Malibu Litre	€15.75
Smirnoff Litre	€13.00

Whisky: 8 bottles

Bells 70 cl	€13.70
JB x 70 cl	€12.70
Jack Daniels 70cl	€16.20
Johnnie Walker red 1 Litre	€18.95

Bells 1 Litre	€16.25
Famous Grouse 70cl	€12.75
Jack Daniels 1 Litre	€21.25
Jameson 70cl	€18.30

JB Litre	€18.40
Famous Grouse 1 Litre	€16.80
Johnnie Walker red 70cl	€12.70
Jameson 1 Litre	€20.00

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

Martell/Asbach	€24.25
Averna 70cl	€16.95
Cointreau	€18.75
Tia Maria	€15.30
Amaretto	€15.75

Cherry Brandy	€13.95
Averna Litre	€25.50
Drambuie	€21.25
Sambuca	€16.75
Port	€13.05

Courvoisier/Hennessey	€35.50
Limoncello	€13.50
Baileys 70cl	€13.75
Baileys Litre	€16.95

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

Beers: 48 bottles

Hopleaf – Lager	€1.20
Cisk Excel	€1.25

Heineken	€1.20
Cisk Pilsner	€2.10

Budweiser	€1.20
Red Bull Energy Drink	€2.00

Mixers: 12 bottles

Tonic Water/Bitter Lemon Litre	€2.10	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	€2.20
Fanta - Coca Cola - Pepsi	€2.20

Water Still/Fizzy	€1.95
Cranberry Juice	€2.10

Perrier	€2.75
Cordials	€3.10

Orange Juice - Pineapple Juice - Grapefruit Juice - Tomato Juice (1.50Lt)	€1.95
Orange Juice - Pineapple Juice - Grapefruit Juice - Tomato Juice (2Lt)	€2.50

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
Taittinger	€37.95
Prosecco Zonin	€ 9.95

Veuve Clicquot	€40.55
Taittinger Rose	€49.55
Bottega Vin Dei Poeti prosecco	€ 9.55

Casa Collier Prosecco	€8.50
Ai Galli prosecco	€8.55
Riondo Prosecco	€7.95

Italian – French – wines - Red

Nero d’Avola	€ 6.50
Chianti	€ 8.50
Chateau Saint Didier	€18.00

Bardolino Classico	€ 6.85
Pinot Noir	€ 8.50
Chateaufneuf du Pape	€38.00

Barbera D’Alba	€ 8.75
Medoc Monfort Bellebue	€10.50

Italian – French – wines – White - Rose

Sauvignon Blanc Ter. Sicil.	€6.50
Pinot Grigio	€6.50
France Syrah Rose	€6.50

Gavi	€ 6.50
Sancerre B & G	€19.50
Roux Pere et Fils – Chablis	€19.50

Gavi Del Comune Di Gavi	€10.75
Rose d’Anjou (Rose’)	€6.70

Other Countries

Carmen Carmenera	€12.50
South Africa Pinot Noir	€ 9.50

Chilean Chardonnay	€6.70	Spanish Rioja	€9.30
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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. 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.