



VILLA ARRIGO

OSBORNE
CATERERS

INFO@OSBORNECATERERS.COM | T: 2142 3214

SAPPHIRE

SEMI-INCLUSIVE WEDDING PACKAGE – MINIMUM 200 PAX

Cold canapés

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



Sandwiches

Ham layered sandwiches
Cream cheese & rocket sandwiches

Hot canapés

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



Sweets

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

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

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

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

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

RUBY

SEMI-INCLUSIVE WEDDING PACKAGE – MINIMUM 200 PAX

Cold canapés

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



Sandwiches

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

Hot canapés

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



Sweets

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

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EMERALD

SEMI-INCLUSIVE WEDDING PACKAGE

Cold canapés

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



Sandwiches

Double decker sandwiches
Hummus & chorizo sandwiches

Hot canapés

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

Food Point

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

Sweets

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

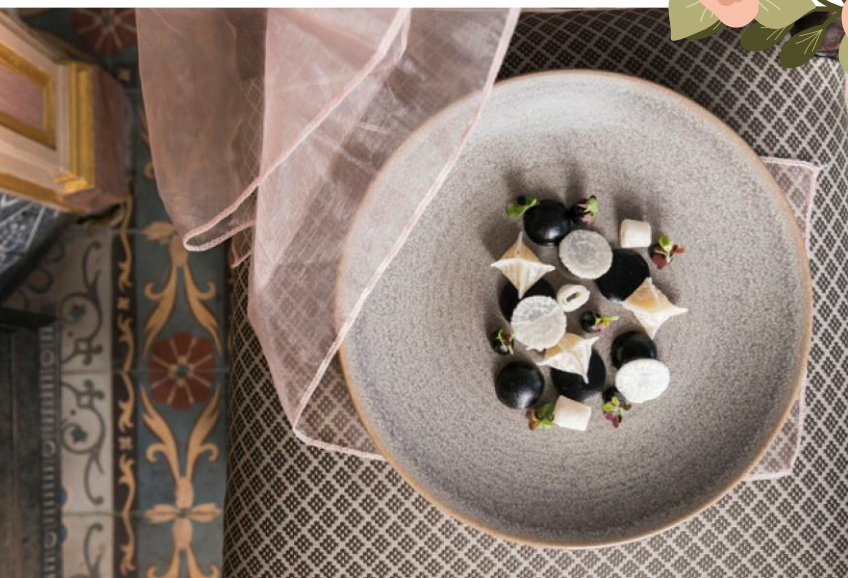


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DIAMOND

SEMI-INCLUSIVE WEDDING PACKAGE – MINIMUM 200 PAX

Cold canapés

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

Sandwiches

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

Hot canapés

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

Live Cooking Pasta Table

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

Pastries

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

Sweets

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

Coffee Table

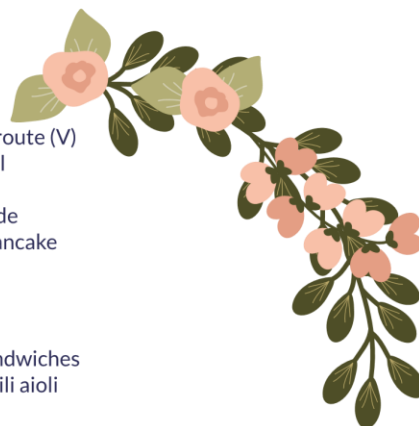
Includes set up of the table together with coffee & tea

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SAPPHIRE

SEMI-INCLUSIVE WEDDING PACKAGE – MINIMUM 200 PAX

Location	2023	2024	2025
Villa Arrigo	62.90	65.00	68.90
Outside	60.00	62.00	65.50

RUBY

SEMI-INCLUSIVE WEDDING PACKAGE – MINIMUM 200 PAX

Location	2023	2024	2025
Villa Arrigo	63.90	66.90	68.90
Outside	61.00	64.00	66.00

EMERALD

SEMI-INCLUSIVE WEDDING PACKAGE

Location	2023	2024	2025
Villa Arrigo	71.40	75.50	79.00
Outside	68.50	72.60	76.10

DIAMOND

SEMI-INCLUSIVE WEDDING PACKAGE – MINIMUM 200 PAX

Location	2023	2024	2025
Villa Arrigo	76.70	80.70	84.00
Outside	74.00	78.00	81.30

Beverage Packages

2023

Package A - (over 200 guests) @ €7.00 p.p. Soft drinks, juices, mixers & water

suppl. p/hr after 5 hrs @ **€2.50 p.p. - min. rate of €200 p/hr**

Package B - (over 200 guests) @ €9.00 p.p. Beer, soft drinks, juices, mixers & water

suppl. p/hr after 5 hrs @ **€3.00 p.p. - min. rate of €300 p/h**

Package C - (over 200 guests) @ €10.50 p.p. Wine, beer, soft drinks, juices, mixers & water

suppl. p/hr after 5 hrs @ **€3.00 p.p. - min. rate of €300 p/hr**

Package D – (over 200 guests) @ €17.00 p.p. International bar (International brands)

suppl. p/hr after 5 hrs @ **€4.00 p.p.- min. rate of €500 p/hr**

2024

Package A - (over 200 guests) @ €8.00 p.p. Soft drinks, juices, mixers & water

suppl. p/hr after 5 hrs @ **€3.00 p.p. - min. rate of €200 p/hr**

Package B - (over 200 guests) @ €10.50 p.p. Beer, soft drinks, juices, mixers & water

suppl. p/hr after 5 hrs @ **€3.50 p.p. - min. rate of €300 p/h**

Package C - (over 200 guests) @ €12.00 p.p. Wine, beer, soft drinks, juices, mixers & water

suppl. p/hr after 5 hrs @ **€3.00 p.p. - min. rate of €300 p/hr**

Package D – (over 200 guests) @ €20.00 p.p. International bar (International brands)

suppl. p/hr after 5 hrs @ **€5.00 p.p.- min. rate of €600 p/hr**

2025

Package A - (over 200 guests) @ €9.50 p.p. Soft drinks, juices, mixers & water

suppl. p/hr after 5 hrs @ **€3.50 p.p. - min. rate of €200 p/hr**

Package B - (over 200 guests) @ €12.00 p.p. Beer, soft drinks, juices, mixers & water

suppl. p/hr after 5 hrs @ **€4.50 p.p. - min. rate of €300 p/h**

Package C - (over 200 guests) @ €14.00 p.p. Wine, beer, soft drinks, juices, mixers & water

suppl. p/hr after 5 hrs @ **€4.50 p.p. - min. rate of €300 p/hr**

Package D – (over 200 guests) @ €22.00 p.p. International bar (International brands)

suppl. p/hr after 5 hrs @ **€6.50 p.p.- min. rate of €600 p/hr**



VILLA ARRIGO

Osborne

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