



VILLA ARRIGO

— *Osborne* —

TAILORED CATERING



CATERING SERVICES 2023

Food, Beverage & Services

Prices of food and beverage for 2024 - 2025 may be subject to changes.

Exclusive caterers for your next event!

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www.villaarrigomalta.com | www.osbornecaterers.com



[Virtual Tour](#)

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Request form/Confirmation form

Name & Surname: _____

Address: _____

Town: _____ Post Code: _____

I.D No: _____ Date: _____

Telephone: _____ Email: _____

AND

Name & Surname: _____

Address: _____

Town: _____ Post Code: _____

I.D No: _____ Telephone: _____

Email: _____

Event: _____ Venue: _____

Guests: _____ Time: _____

Deposit: _____ Receipt: _____



The property.

Villa Arrigo is part of the Arrigo Group of Companies which was founded by Ralph Arrigo, the son of the late Hon. Edgar Arrigo CBE. The Arrigo Companies have always been a family enterprise that has grown from strength to strength.

Initially Osborne Caterers was a small catering firm operating from the Osborne Hotel in Valletta, as the business expanded so did the list of its prestigious customers who appreciated the innovative delicacies, the quality of food and professional presentation, becoming leaders in this field by setting standards rather than adopting them. We have served past Popes, foreign dignitaries, state functions, Ministerial and Presidential dinners.

Decades ago, Osborne Caterers realised that the next step was to provide an exclusive location, moving away from providing our esteemed clientele catering services from the hotel, and turning the nature of the business to a Boutique and exclusive caterer instead of offering the usual fare.

Villa Arrigo is an elegant Villa situated in San Pawl tat-Targa, an exclusive area in the Maltese Islands. This majestic villa offers you a delightful venue for any occasion. The décor, grand marquee and immaculate gardens create a pleasant and tranquil atmosphere. An ideal setting for any special event.

Villa Arrigo was constructed by Cesare Garsin in 1887, originally known as Villa Garcin which belonged to the Garcin Family. After many generations the estate was sold to The Agius family who in 1986 decided to rent to the late Mr. Ralph Arrigo, who changed the name of Villa Agius to Villa Arrigo. The property was then purchased by Mr. Ralph Arrigo's daughters in 1998 and went to become one of Malta's leading event venues. Since 1986 Villa Arrigo has been operating as an upmarket venue, catering for various events, receptions, and dinners.

Villa Arrigo is a colonial style villa which has over the last twenty-nine years combined a perfect setting for fine weddings and banquets for prestigious events and dignitaries. It is constantly being enriched, bringing the elegance inside the Villa into the beautiful garden.

The catering

The Nation's favourite catering and event design company.

One of Malta's leading venue and boutique caterers offering the experience to manage most aspects related to any events, which has been established since the early 70's.

Traditional and new trendsetting ideas, together with our contemporary chic food has become the hallmark of Osborne Caterers. Customers appreciate the fact that we are not a production kitchen where other menus are catered for simultaneously, however a personalised kitchen and staff for every client's needs. Both the venue and food preparations will be completely dedicated to you in other words **EXCLUSIVELY YOURS!**

Osborne Boutique Caterer's commitment to **quality and innovation** is guaranteed through Veronica Zammit Tabona's personal attention and dedication.

Choose your venue- This menu applies in any venue of your choice.
Starting from only €40 per person excluding VAT for a minimum of 200

New

Reception Menu

Cold Canapes

Assortment of canapes
Beef wellington, spinach mustard duxelles
Cream cheese, rocket & almond sandwich
Dolmades
Vegetables salad wrap
Classic prawn cocktail in a pastry basket
Feta, olive & sesame stick
Tomato, mozzarella & basil sticks
Caramelized pear, parmigiana and walnut crème
Artichokes with leeks & mushrooms

Warm Canapes

Mushroom & Leek Quiche
Assortment of arancini
Turkey meatballs, orange & cranberry glaze
Black & White sesame shrimp canapes, maple glaze
Piri- piri buttermilk chicken, mango en croust
Mini cottage pies
Beef Koftas, fresh coriander and mint Greek yoghurt
Chicken Macedonia
Szech duck in pancake, leeks, carrot & coriander
Pork shanks beignet, tomato & tarragon fondue
Tuna, tomato & basil pies
Asparagus & prosciutto frittata
Fried camembert
Sweet corn & spinach samosas
Steamed chicken gyoza
Vietnamese spring rolls , soya sauce
Fried calamari rings
Classic prawn cocktail in a pastry basket
Salmon paupiettes

Flying buffet & micro plate

Riso ai Funghi
Noodles – Micro plate

Sweets

Assorted Belgian chocolates
Selection of chef's mini cakes
Fruit kebab
Lemon sorbet

Coffee station accompanied with sweets

3 tier wedding cake

Event accessories

Staff and Manning Package

4 bartenders, 1 chef, 1 head waiter , 10 waiters, and 4 kitchen hands based on 200 guests and for a duration of 5-hour service.
€12.65 ex vat pp



Choose any items from our Classic Selection from below at 0.65c each (sect. A items)

Cold canapes

- 01 Shrimp cocktail
- 02 Asparagus & ham
- 03 Asparagus & Parma ham
- 04 Assorted canapés
- 07 Stuffed eggs
- 09 Mozzarella kebabs
- 10 Salmon mousse canapé
- 11 Avocado canapé
- 12 Carrots & cream cheese
- 13 Chicken liver pâté
- 14 Cucumber & cream cheese
- 25 Bigilla & crackers
- 48 Salami canapé
- 49 Shrimp canapé
- 51 Herring & apple canapé
- 59 Maltese cheeselets & crackers
- 66 Gbejna open canapé

Dips €1.80 pp

53 selection of dips:

To choose 3 of the below:

tuna, tsatsiki, pesto
aioli, baba ganoush
hummus

Served with crudites & crackers

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 rolls
- 27 Garlic bread
- 28 Open cucumber sandwiches
- 29 Open salami & olive sandwiches
- 58 Bruschetta
- 62 Philly & herb sandwiches
- 75 Ham & cheese sandwiches
- 75A Various roulade sandwiches

Cold & Hot meats

- 15 Rolled gammon
- 42 Angels on h/back
- 43 Devilled angels h/bk
- 54 Meat balls
- 57 Pork slices
- 64 Sliced beef
- 86 Turkey meatballs, orange cranberry glaze

Cold & Hot Fish items

- 44 Scampi
- 68 Marinated crab sticks

Hot Pastry

- 30 Cocktail meat pies
- 31 Cocktail cheese cakes
- 32 Torta tar-ricotta
- 34 Tuna & mint pies
- 35 Timpana
- 36 Pizza
- 37 Chicken ravioletti
- 39 Quiche lorraine
- 41 Vegetable quiche
- 45 Sausage rolls
- 47 Ricotta & pea tarts
- 52 Cocktail pea cakes
- 60 Pineapple and ham parcels
- 63 Marrow tarts
- 67 Ricotta ravioletti
- 69 Zucchini & brie quiche
- 71 Mini artisan focaccia
- 72 Spinach qassatat
- 73 Ricotta qassatat
- 74 Imqaret
- 83 Pizelli qassatat
- 88 Maltese mini cheese cakes
- 89 Maltese mini pea cakes

Arancini

38 Curry arancini	€0.65
46 Cheese/tom arancini	€0.65
50 Arancini ragu	€0.75
55 Frutti di mare, nero di seppia	€0.85
56 Mushroom, Truffle & Parmesan	€0.75
65 Assorted arancini	€0.70
67 Carbonara	€0.70
68 Pistaccio & mortadella	€0.75
69 Pork & Gorgonzola	€0.75

Vol-au-vents @ 0.70c each

(Pastry Sect. A)

- | | | | |
|------------------------|------------------------|--------------------------|-------------------------|
| 76 Chicken vol-au-vent | 77 Tuna vol-au-vent | 78 Shrimp vol-au-vent | 79 Mushroom vol-au-vent |
| 80 Ham vol-au-vent | 81 Ricotta vol-au-vent | 82 Artichoke vol-au-vent | |

Villa Arrigo Signature boutique selection:

- | | | | |
|----------------------------------|------|---------------------------------------|------|
| 26 Lobster thermidor vol-au-vent | 0.85 | AC 05 Chicken Saltimbocca vol-au-vent | 0.80 |
|----------------------------------|------|---------------------------------------|------|

New! Villa Arrigo Signature boutique selection:

canapes hot & cold

AC01 White & black sesame shrimp canape maple mussels	0.70	AC02 Avocado, chili & tomato canape	0.65
AC03 Piri-Piri buttermilk chicken, mango en croute	0.80	AC06 Smokey meat balls in BBQ glaze	0.75
AC07 Onion, mushroom & fig quiche	0.65	AC09 Hummus & chorizo sandwiches	0.60
EWN01 Salmon & cream cheese mille foglie wrap	1.00	EWN02 Hummus, chorizo mille foglie wrap	1.00
EWN03 Bresaola, Portobello frittata tom wrap	1.00	EWN04 Coffee cured meagre miso, zucchini wrap	1.00

Sandwiches (Sect. D)

01 Avocado & salmon	0.85	02 Roasted chicken & chutney	0.80
03 Cream cheese, rocket & almond flakes	0.70	05 Roast beef & mustard	0.80
06 Mini club	0.80	07 Tuna, tomato & mint	0.65
08 Smoked salmon & mayo	0.80	11 Avocado & shrimp	0.80
17 Cream cheese, lemon & rocket	0.65	18 Turkey sandwiches	0.65
21 Cheddar & apple chutney	0.65	23 Prawn & dill	0.75
28 Lemon, cucumber & prawn	0.90	30 Tarragon shrimp	0.80
31 English cucumber, Boursin cheese	0.75	34 Lobster, crème fraiche, chives brioche	1.50
35 Sm/salmon, Nordic bread shallots, chives, crème fraiche	0.90	36 Smoked salmon & dill rolls	1.05
42 Croque madame	1.10	40 Croque monsieur	1.10
45 Tarragon chicken	0.80	43 Smoked gammon mild cheddar	0.85
48 Smoked ham, mustard aioli & lettuce	0.75	46 Pulled pork brioche buns	1.35
58 Peppered tuna sandwich saffron chili aioli	0.70	51 Crab, caviar cucumber croustis sandwiches	0.85

Traiteur (Sect. D)

12 Parma ham open	0.70	13 Smoked salmon open	0.70	14 Sm. swordfish baquette	0.70
15 Lobster & asparagus open	2.75	22 Salmon & caviar chessboard	0.70	24 Salmon & dill open	0.70
25 Asparagus, Parma & parmesan	0.70	37 Smoked salmon on rye bread	0.95	39 Brie & grape baguette	0.95
38 Blue cheese & walnut baguette	0.95				

Villa Arrigo Signature boutique selection:

D49 Prawn, sundried tomato w/meat bread	0.90	D62 Salted cod fritters, tartar sauce squid ink in brioche	1.20
DN02 Roast beef tarragon, pistachio sandwich	0.90		

Wraps (Sect. EW)

01 Grilled Aubergine & hummus tortilla wrap	0.65	02 Vegetable olive tapenade salad wrap	0.70
03 Boursin & caviar wraps	0.65	04 Mexican beef tortilla wrap	0.90
05 Tortilla pinwheels	0.65	06 Smoked salmon & cream wrap	0.90
07 Thai coconut chicken curry & coriander	1.00	08 Chicken quesadilla salad wraps	0.90
09 Tuna salad wrap	0.80	10 Chicken salad wraps	0.80

Cheese items

(Sect. EC)

04 Fried feta	0.70	08 Mozzarella	0.70
14 Smoked scamorza, onion jam tart	0.85	27 Fried goat's cheese pear chutney	1.00
29 Whipped pepper cheese, chives, cured plum brise	1.00	31 Soft chevreaux, caramel pistachio en croûte	1.00
32 Smoked scamorza, fig croquette, apple chutney	0.90	33 Fried camembert	0.85
36 Breaded gbejna s/dried tom jam	0.90	37 Goat cheese brûlée pepperonata Crostini	0.90
40 Fried halloumi, smoked tomato humus	0.95	41 Fried halloumi, drizzled honey & nuts	1.00
EV42 Goat cheese & vanilla scented tart	0.80	EV43 Smoked cheese mousse, walnut & tomato tart	0.95

Villa Arrigo Signature boutique selection:

(Sect EC) - Cold

07 Goat cheese royale, grilled zucchini, dried cherry tomato, aged balsamic	0.95	EP49 Mac & cheese truffle fingers	1.00
35 Mozzarella bufala, mald. Salt, balsamic, basil spoon	1.25	42 Heritage beetroot, burrata & aged balsamic	1.00
EV43 Smoked cheddar, red grape, black garlic navette	0.95		

(Sect ECN)

02 Bufalini, zenguli & basil pesto sticks	1.00	40 Grilled halloumi, artichoke, pres. lemon, black olives	0.80
(Sect ECN) – Hot			
03 Quattro formaggi herb & garlic Dough	0.80	04 Parmesan cheese straws	0.65
05 Breaded Brie, with cranberry marmalade	1.00	02 Mexican cheese & jalapeno egg roll	0.80

Cold Meats (Sect. BB – beef & veal)

03 Rolled Chateaubriand slices	0.90	04 Beef, horseradish asparagus	0.85
11 Peppered dijon beef & strawberry	0.90	18 Veal Medallions	1.00
21 Beef & fig sticks	1.00	24 Mini veal wellington	1.00

Hot Meats (Sect. BB – beef & veal)

05 Smoky beef patties, Jack Daniels glaze	1.00	08 Mini cottage pies	0.90
10 Veal arajjes	1.10	15 Beef satay	1.05
19 Beef koftas, coriander & mint	0.90	17 Shredded beef & seaweed tartlet	0.75
22 Beef korma tartlets	0.90	23 Mini beef burgers	1.00
25 Mini hot dogs	0.80	27 Quail in guanciale, spiced tomato chutney	1.10
29 R/beef, sheep cheese, h/raddish chouquette	1.00	30 Veal Milanese	0.90
31 Japanese beef yakitori	1.80	33 Herbed veal t/loin, tomato & tarragon fondue	1.35
35 Beef Milanese melted goat cheese curd	0.90	36 Beef short rib beignet Maldon salt	0.90
39 Angus sliders, caramelised onions & brioche bun	1.25	34 Beef Yorkshire pudding, Dijon mustard	0.95
41 Thai sweet chilli beef tart	0.70	46 Villa Arrigo beef meatball skewers	0.95
50 Slow cooked beef cheek & cheddar	1.20	51 Artisan Maltese sausage & blue cheese hobza	1.10

Artisan mini hobza

Villa Arrigo Signature boutique selection:**(Sect BB)**

12 Mini beef wellington	0.90	47 Beef bourgignon in Emmenthal feuillettes	1.20
48 Beef cheek cannelitos	0.95	49 Beef kofta & Israeli couscous beignet	0.90
50 Pulled beef, brioche bun, jam & crispy onion	1.30	02 Jamon serrano & iberico cheese croquettas	0.95

(sect. BBN)

01 Mini shepherd's pie, tarragon mash	1.20	03 Beef & mirepoix potato beignets	0.95
06 Pulled meat & aged goat's cheese chouquette	1.20	04 Steak & kidney pudding	1.00

Cold Poultry**(Sect. BC – chicken)**

15 Chicken roul. Spinach, feta, parma ham	0.75	10 Chicken liver, foie, spiced walnut & plum	0.95
29 Honey roast chicken tandoori tarts	0.80	41 Inari tofu confit chicken & barley	1.00

Hot Poultry (Sect. BC – chicken)

01 Sticky honey chicken	0.90	02 Breaded chicken	0.70
05 Chicken satay	0.95	08 Chicken & pepper sticks	1.00
09 Caramelised pineapple & chicken kebab	0.85	11 Japanese chicken Yakitori	1.10
13 Chicken Macedonia	0.70	25 Tandoori chicken sticks	0.95
26 Chicken tikka cups	0.75	28 Chicken korma tarts	0.80
43 Thai chicken & sesame Bouche	0.80	44 Chicken Gyoza & green chili	1.00

(Sect BD)

02 Glazed smoked duck & prunes	0.80	06 Warm duck tarts with walnuts & orange jam	0.90
13 Duck confit & barley beignet	0.85	16 Spiced duck breast, raisin mustard navette	1.10

Villa Arrigo Signature boutique selection:**(Sect BC)**

18 Crispy cajun chicken	0.95	30 Chicken liver parfait w/orange gel haze	0.95
31 Chicken teriyaki	1.10	33 Chili chicken fajitas	1.10

		37 Panko & lemon pepper chicken	1.30
43 Thai chicken & sesame Bouche	0.70	42 VA style crispy spicy chicken winglets	0.75

(Sect BCN)

01 Braised chicken & sweet potato pillows	0.85	45 Buffalo chicken wings (spicy)	0.85
04 Chicken Caesar bomboloni	0.80	03 Tequila lime marinated chicken skewers	0.95
		46 Piri Piri chicken sticks	0.95

(Sect BD)

01 Szechuan duck pancake, leek, carrot & coriander	1.00	15 Seared spiced duck breast, honey glazed	0.90
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(Sect BDN)

01 Game & pistachio roulade, pickled celery, grape jam & raisin puree	0.95	02 Duck & Guinness pot pie	1.00
		03 churrascaria lime chicken, bacon wrap	0.95

Lamb & Pork items

(Sect BL) – Hot

01 Lamb koftas with mint raita	0.90	03 Lamb tagine pies	0.85
05 Lamb korma tartlets	0.80	04 Lamb jalfrezi bites	0.90

(Sect BP) – Cold

02 Pork farci, apples prunes, parmesan	0.70	17 Pork terrine, tarragon, dates & apricot	0.95
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(Sect BP) – Hot

03 Sweet & sour pork (pieces)	0.70	05 Pork kebabs	1.10
06 Braised hog, dates & Parmesan beignet	1.10	07 Maltese sausage in tomato sauce	0.70
12 Crispy pork belly, gozo honey, truffle aioli	0.80	13 Maltese sausage skewer honey glaze, dolce latte	0.80
15 Pork shank beignet, tomato, tarragon fondue	0.75	16 Taiwan pork satay, coconut, cashew curry	1.00

Villa Arrigo Signature boutique selection:

(Sect BL)

64 Lamb burger patty, yoghurt, red Leicester, cucumber relish, brioche bun	1.25	04 Golden smoked pork, corn fritters, Asian bbq sauce	0.90
		08 Steak, haggis & ale pillow	0.95

(Sect BPN)

02 Maltese sausage & gorgonzola swirls	0.85	03 Pork belly, braised cabbage cakes, date chutney	0.95
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Cured ham & charcuterie

(Sect. BH)

16 Parmaham, mozzarella & basil	0.80	21 Parma ham, rocket & parmesan spoon	0.70
17 Salami, gammon & smoked cheese cornichon	0.85	29 Bresaola & parmesan encroûte	0.70
30 Prosciutto & asparagus frittata	0.70	32 Melon Parisienne, prosciutto crudo canapé	0.90
34 Caramel pear, Reggiano, wrapped in speck	1.00	38 Parma ham wrap melon, grana & rucola	0.85
39 Bresaola, rucola, pecorino & fig	0.95	40 Speck, mozzarella, rucola, basil pesto	1.00

Villa Arrigo Signature boutique selection:

(Sect BH)

03 Salami, onion chutney cannelitos, crushed nuts	0.85	04 Orange muffins with pulled gammon	0.90
25 Herb cheese, sesame seed panna cotta crispy parmaham	0.95	35 Caramel. pear, gorgonzola, walnuts, Parma	1.00

(Sect BH)

06 Cured meats jar-cuterie, dried fruits, walnuts	1.50	07 Veggie-cuterie, dried fruits, walnuts	1.50
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(Sect BHN)

01 Parma ham, compressed melon & amaretto	0.95	03 Onion & basic saffron scone, mortadella, mozz fondue, pistachio & prune	0.95
05 Polenta cake, bresaola, dutch cheese	0.95		

(Sect BHN) – Hot

02 Roasted marinated peaches, guanciale wrap	0.85		
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Oriental & Beyond

(Sect EO)

01 Spring rolls	0.75	02 Sweet corn & spinach samosas	0.75
03 Steamed chicken gyoza	0.85	05 Thai fish cakes	0.85
06 Pork, coriander, dumpling (fried) ginger ponzu	0.70	07 Wontons soya sauce	0.70
08 Vegetable samosas	0.70	10 Jalapeno poppers	0.65
11 Cantonese dim sum (fried)	0.85	12 Steamed oriental dim sum	0.95
13 Chicken pakora, coriander & melted cheese	0.95	14 Yellow lentil & ginger samosa	0.80
17 Steamed prawn dumpling Soy sauce	0.80	20 Apricot lamb samosas, mint raita	1.50
22 Peking duck spring rolls, hoi sin	0.95	31 Thai chicken & sesame spring rolls	0.85

Villa Arrigo Signature boutique selection:

EO29 Oriental chicken cigars	1.00	EON01 Noi pork toast	0.95
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Pastry

(Sect. EP) – Hot

10 Spanakopitas	0.70	11 Mini pizza calzone	0.70
13 Mushroom ravioletti	0.70	16 Pizza pin wheels	0.70
18 Filo pouches w feta & olives	0.65	20 Ham & cheese croissants	0.70
23 Red pepper, goat cheese quiche	0.95	25 Mini chilli beef pies	0.75
29 Asparagus puff pastry cigars	0.70	30 Mini Cornish pastries	0.75
32 Chicken & mushroom pies	0.70	33 Caramelized onion & brie tart	0.80
34 Broccoli & pancetta torta	0.70	35 Fig & goat cheese puffs	0.70
37 Butter croissant, gammon Emmental & h/radish	0.85	36 Moroccan Cigars	0.80
40 Spinach & ricotta saladini	0.65	41 Basil pea pancetta tarts	0.65
42 Ricotta, parmesan & pea brisè	0.65	43 Braised lamb, raisins, & Ricotta pastizzi	0.80
44 Ravioli pumpkin, parmesan & sage	0.70	46 Chicken coronation & cheddar croissant	0.95
50 Panzerotti pancetta & pecorino	0.70	51 Curry & fennel sausage puffs	0.65
53 Capunata & anchovy tart	0.65	55 Sheep ricotta, provolone, truffle pillow	0.80
60 Tandoori & honey chick pea tart	0.65	69 Assorted chouquettes	0.80
73 Shrimp barquette	0.65	75 Smoked salmon tartlets	0.65
77 Chicken & mushroom quiche	0.65	78 Various quiches	0.75
80 Asparagus & leek quiche	0.65	81 Cheese & walnut barquette	0.65
83 Mushroom & leek quiche	0.65	84 Bigilla & gbejna tartlet	0.65
89 Pumpkin & sage pot pies	0.70	90 Pumpkin & parmesan ravioli	0.70

Villa Arrigo Signature boutique selection:

(Sect EP) – Hot

48 Pea & thyme panna cotta, sable, bacon crisp	0.95	70 Chouquette Beef, fig, aged goat cheese	1.00
69 Assorted chouquette with various filling	1.10	86 Chouquettes ham & gruyere	0.80
71 Croissant Portobello mushroom & gruyere	1.00	92 Chicken confit ravioletti honey & thyme	0.75
87 Emmental & Portobello mushroom chouquettes	0.80		
93 Lemon & thyme muffin, brown confit chicken filette	1.00		

(Sect EPN) – Hot

02 Carbonara Pizza	0.95	03 Chicken tikka quiche, cranberry, tomato relish	0.85
17 Salmon & chive Raviolette	0.85	04 Lamb Empanadas	0.80
08 Mexican dumpling (fried)	0.75	09 Smoked cheese & beef pastille	0.95
10 Asparagus & goat's cheese quiche	0.95	11 Venison & potato croquette	0.95
13 Pulled pork & goat cheese pizza	0.85	14 Seafood Empanadas	0.90
15 Cream cheese & bacon flutes	0.90	16 Croissants piri piri chicken & gouda	1.00
18 Olive cheese straws	0.95		

(Sect EPN) – Cold

01 Herb truffle cheese tart, onion, prosciutto	0.95		
23 Goat cheese mousse savoury macaroon	1.10	25 Mushroom cassonade savoury macaroon	1.15
27 Lobster & chive savoury macaroon	1.30		
EV34 Scotch quail eggs, fennel sausage, mustard, raisin emulsion	1.00	EV53 Jacket potato, pancetta, parmesan, sour cream	0.85



Vegetarian

(Sect. EV)

01 Fried artichoke ravioli tossed in honey	0.70	02 Caprese boats	0.70
03 Bruschetta on a pastry spoon	0.65	04 Dolmades	0.80
06 Spinach stuffed mushrooms	0.75	07 Breaded mushrooms, trio cheese twist	0.90
08 Traditional stuffed artichokes	0.70	09 Battered artichokes	0.90
10 Potato rosti, mushroom gratin	0.80	11 Asparagus hollandaise	0.70
12 Asparagus gratin, beetroot, crème fraîche	1.00	16 Stuffed olives per kilo	15.00
17 Potato cake, red pepper, hummus & mushroom	0.75	18 Avocado cases	0.50
19 Artichoke, p/nuts, anchovy, ricotta, tomato	1.00	21 Cherry tom. Smoked dutch cheese, crispy kale	0.75
22 Celery hearts, cauliflower cous cous	0.65	25 Sundried. tom, artich, gbejna stick	0.75
26 Parmigiana tartlets	0.70	27 Olive & sundried tomato tart	0.70
37 Mini brioche with spinach & feta	0.70	41 Onion bhajis tomato chutney	0.90
47 Eggplant & tomato skewers	0.75	51 Roast r/pepper, basil, mozzarella bouche	0.70
56 Panko crusted mushrooms & ramesco sauce	0.80	60 Inari tofu, barley & coriander	0.80
64 Cherry tomato, miso peanut butter, caperberry	0.70	67 New potato, saffron cannellini beans, radish	0.90

Villa Arrigo Signature boutique selection:

(Sect EV) – Hot

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 Chana marsala, pilau rice (micro plate)	2.50
36 Parmigiana nuggets	0.75	38 Panzerotti with tomato & cheese	0.75

(Sect EV) – Cold

39 Baked pumpkin cheese cake, blue cheese & fig	0.85	40 Polenta cake, pistachio, aubergine, olive roulade	0.80
42 Goat cheese & vanilla scented tart	0.75	44 Mini rosti, pickled quail egg & guacamole	1.10
45 Carrot, mango compote, savory spoon	0.90	05 Stuffed chestnut mushroom, beetroot hummus, & Green olive	0.90
69 Veg & barley quesadilla tortilla wrap	0.85		
70 Quinoa & lentil savory cones, candid walnut	0.90		

Some Gluten free suggestions

(Sect GA)

01 Asparagus & salmon roll	0.80	03 Caprese China spoons	0.70
04 Feta, olive & sesame sticks	0.70	05 Caprese shot glass	0.95
06 Tomato, mozzarella & basil	0.70	07 Bufala, zenguli tomatoes & basil	1.25
08 Goat cheese, chives, pine nuts & cocoa nib	0.90	09 Halloumi, zenguli tomato & basil oil	1.00
10 Mozzarella, speck, balsamic pearls	1.00	12 Involtini di melanzane	0.65
13 Russian pots, caviar, chives	0.80	14 Quail egg on spoons	0.70
15 Artichokes, leek & mushroom	0.75	16 Celery hearts, zucchini & mint, parma ham crisp	0.75
18 Baked mushrooms, ricotta & pesto	0.70	21 Prawn on cucumber	1.20
23 Sautéed mussels with zucchini	0.85	26 Marinated artichoke hearts	0.65
30 Potato, mushroom, goat cheese gratin	1.00	31 Falafel yoghurt Tahini	1.00

Villa Arrigo Signature boutique selection:

(Sect GA) – cold

02 Sesame seed rolled cucumber, feta, mint	0.80	32 Seared sesame crusted tuna (seasonal)	2.50
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(Sect GAN) – cold

02 Watermelon, feta, black olive & basil	0.90	04 Parma ham, figs, parmesan cheese (Micro)	1.30
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Fish (Sect. FC)

02 Deep fried calamari	0.70	03 Calamari in garlic	0.65
04 Breaded crab sticks	0.65	07 Caviar in a bowl & blinis	1.40
08 Lobster medallions	2.50	09 Calamari & prawn skewers	1.20
10 Cucumber & crab rounds (micro plate)	1.00	11 Caviar & lemon zest spoon	0.90

Fish (Sect. FF)

01 Smoked swordfish slices	1.25	02 Swordfish kebabs	1.25
08 Smoked swordfish, lemon & dill potato hash	0.95		
09 Lampuki pie (seasonal)	0.75	14 Lobster & crab tartar boats	0.85
15 Lobster pastry spoon	0.85	16 Swordfish carpaccio spoons	0.70
22 Semolina fried makku cones	1.40	23 Butter poached lobster bouche	1.90

Fish (Sect. FO)

01 Octopus in garlic	0.70	04 Octopus & calamari tartlets	1.20
05 Octopus carpaccio spoon	0.70	06 Tender octopus, sesame, cilantro lime	1.10
08 Tender slow cooked octopus, citrus gremolata(m)	1.20		

Fish (Sect. FP)

01 Peeled party prawns	0.70	02 Peeled tiger prawn	1.40
03 Shrimp, avocado en croûte	0.95	05 Hawaiian curry shrimp tarts	0.70
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	0.70	25 Tandoori prawns	0.95
32 Prawn shot glass lemon sauce	0.95	33 Potato string prawn sw. chili	1.10

Fish (Sect. FS)

01 Norwegian smoked salmon caviar blinis	0.95	03 Hot smoked salmon, maple, garlic & dill	0.95
06 Smoked salmon & shrimp pockets	0.95		
07 Textures of salmon roulade	0.85	08 Salmon rillettes Cornish crunchy bun	1.10
14 Smoked salmon on brown bread	0.70	15 Fresh salmon carpaccio	0.95
16 Mini salmon wellington	0.80	17 Smoked salmon & dill cones	0.85
19 Smoked salmon & caviar spoons	0.70	22 Dilled brie & smoked salmon mille folie	1.00
31 Dill potato cakes & smoked salmon	0.75	34 Smoked salmon crepe roll	0.75
35 S/salmon orange muffin	1.00		

Villa Arrigo Signature boutique selection:**(Sect FC) – Cold**

13 Crab, green apple, celeriac remoulade tart	0.85	14 Salt & pepper squid lemon wedge cones	0.85
FCN01 Salt & pepper squid, smoked paprika	0.85		

(Sect FF) – Cold

05 Assortment of sushi	1.40	12 Gurbell goujons, tomato, capers & mint salsa	0.90
19 Lobster, chive, crème fraiche	1.75		
26 Mussels escabeche, tomato panzanella	1.00	27 Saffron muffin, white anchovy, dill crème fraiche	1.40
28 Tuna millefoglie, nut powder & roasted artichoke	1.10		
FFN03 Smoked trout tataki, pickled veggies	0.95	GF FFN04 Seabream roulade, basil gel, Hollandaise	1.25

(Sect FF) – Hot

20 Lobster, crab hot dog, hollandaise sauce	1.20	29 Paccheri nero di sepià, Dhaniya cod	0.90
FFN01 White sole goujons, tartar sauce	0.90	FFN02 Grilled grouper, citrus dressing	1.00
FFN05 Cod skewers, tomato, pineapple salsa	0.95	FFN06 Grapefruit scallops, ceviche skewer	1.30

(Sect FP) – Hot & cold

28 Panko crusted tiger prawns, tartar sauce	1.00	29 Gamberi rossi, mangtout, zenguli	1.50
14 Prawn & sweet corn Royale, sable biscuit	1.10	FPN01 Shrimp & citrus pitta pockets	0.95
FS13 Home cured salmon, tomato mini sable	1.20		
FPN02 Red prawn, baked beets, hazelnut shortbread	1.95	FSN01 Salmon tartar, dill, ginger, lime	0.90
FT02 Sesame tuna tataki, soy, red curry, Lime	1.00		
FT01 Tuna tartar, chili, lemon, seaweed, & samphire	1.15		

Children's Party selection:

(Sect AK)

01 Potato smilies	0.60	02 Cocktail sausages	0.60
03 Chicken nuggets	0.60	04 Pizzette	0.60
05 Kids' burgers	0.75	06 Kids' Hot dogs	0.75
07 Mini fries	0.75	08 Cheese sandwiches	0.60
09 Shaped sandwiches	0.75	10 Sausage rolls	0.60
11 Ham sandwiches	0.60	12 Vegetable goujons	0.65
13 Jelly cups	0.60	14 Jam tarts	0.60
15 Madeira mini cakes	0.65	17 Mini cheese cakes	0.60
18 Nutella mini cakes	0.65	19 Scoop ice cream (choose your flavor)	0.60
20 Mini cookies (let us know your flavor)	0.70	21 Fruit salad cups	0.70
22 Mini cupcakes	0.70	23 Timpana (party size)	0.60
24 Cake pops	0.75	25 Creamy penne & tomato sauce	0.85
		26 Mac & cheese	0.85

Kids Tables:

AK16 Kids' sweet table: popcorn, decorated cookies, cake pops, decorated cupcakes	4.25
GC28 Children's Burger & hotdog cart with smiley potatoes	5.50
GC33 Ice cream cart – served in cones, and various toppings	6.00
GC37 Candy cart	4.00
GC41 A 1m high chocolate fountain, flowing Belgian chocolate with 4 seasonal fruits & marshmallows	5.50

Villa Arrigo Signature boutique selection:

(Sect: AKN)

01 Breaded Mac & cheese (party size)	0.70	02 Taco pinwheels cream cheese & veggies	0.70
03 Corn dogs	0.75	04 Broccoli & potato croquette	0.65
05 Mini doughnuts various flavors	0.65	06 Banana, cereal pops	0.65
07 Marshmallow dip with fruit	0.70	08 Fresh fruit ice lollies (seasonal)	0.70

Children's Parties @ Villa Arrigo

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 @ 5.15€ pp ex VAT as below:

Smiley potatoes, Chicken nugget, Kid's mini burgers, kid's mini hot dogs, 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, mini fries, kid's cheese sandwiches, kid's sausage rolls, 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).

Chocolate fountain @ 5.50 pp ex Vat (minimum 100 pax)

Includes: Marshmallows, skewers, napkins, disposable table covering & attendant for scheduled hours.

Price is calculated for 2.5 hours of use.

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

The cost for elaborate decorations will be charged according to the design.

Micro Plates (GE) – (not more than 30grms)

01 Siracha honey, Crispy beef, wakame	2.75	02 Beef tagliata	2.75
03 Mojito Chicken kewpie slaw, mint gel	2.75	04 Foie gras & chicken liver parfait, plum jelly on brioche	4.50
05 Roast duck, cranberry, pickled fruit red cabbage	3.50	06 Beef carpaccio, baby sweetcorn	3.50
08 Parma ham , parmesan aoli, mango salad	2.50	10 A/wood smoked salmon, maple,garlic & pickled ginger	2.75
16 Smoked swordfish carpaccio, wilted kale	2.50	11 Seared tuna tataki, leak, capsicum, wasabi aioli	4.00
20 Fig, Parma ham, pecorino, misticanza	2.50	14 Fresh Salmon, mango, quinoa salad	3.50
12 Grey Meagre ceviche. chili, caperberry, coriander	4.00	19 Red prawn,radicchio & saffron turnip, celeriac emulsion	3.50

Flying Buffet – (larger than micro plates & more than 30grms) (sect GD)

01 Chicken tikka Marsala, pilau rice	4.00	02 Riso funghi e asparagi	3.50
04 Maltese sausage, fava beans, gorgonzola casarecce	3.50	05 Broccoli & almond lunette,wild mushroom & tartufo	2.75
06 Mini seasonal soups	1.50	08 Chicken korma & basmati	4.00
25 Steamed prawn dumpling, ponzu lobster broth, miso & chives	3.50		
03 Chateaubriand broccoli & fig pithivier,black garlic, thyme & port jus	4.50		
07 Orecchiette lemon, artichokes, ovo oil, local soft gbejna , tarragon (V)	3.75		
10 Imqaret & 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	GDN06 Beef tagliata	4.50
Braised rabbit ravioli			
Roasted tomato fondue, ricotta salata, tarragon	4.50		

Villa Arrigo Signature boutique selection: (sect. GDN) - cold

02 Fresh scallop, lemon verbena pea purée, black pudding & chorizo	4.00
03 Local goat cheese mousse, crispy potato, savoy cabbage, ginger & lime	2.00
04 Crab, prawn salad, yuzu, radish, oyster emulsion	2.50
05 Garganelle pulled pork ragu, ricotta insalata	4.00
01 Prawn & pea risotto, bisque, zucchini flower, local cheeslet crumbs	3.90

Barbeque – grill point items (Sect GB) – (Choosing individual items will be served as pass arounds)

01 Beef kebabs 1.90	02 Lamb kebabs 2.10	03 Pork kebabs 1.80	04 Swordfish kebabs 2.00
05 Tandoori chicken breast 2.00	06 Vegetable kebabs 0.95		
07 Spare ribs 1.50	08 Marinated gammon 0.90		
09 Lemon & thyme chicken 1.50	10 Chicken Drumsticks 1.50		
11 Baby apple & veal sausage 0.90	12 Frankfurters 0.80		
13 Maltese sausages 0.75	14 Various sausages 1.20		
15 Swordfish medallions 1.80	16 Pork medallions 1.10		
17 Veal medallions 2.30	18 Lamb medallions 2.00		
19 Beef medallions 2.00	20 Regular sized chuck roll burgers 4.50		
21 Regular size bratwurst hot dog 4.50	22 Suckling pig POR		
23 Jacket potatoes 0.70	24 Various salads & Panini 2.00		
27 Buffalo chicken thigh 2.00	28 Gamberi rossi , lemon verben & lime 3.50		
GB25 Hog roast served on the spit	GB26 Grill point - consisting of chicken sticks,		
with traditional potatoes & vegetables POR	beef sticks, prawns & salads 8.50		

Wedding Cakes & Celebration cakes

	<u>2023</u>	<u>2024/25</u>
BESPOKE Traditional wedding cakes	€900.00	€900.00
Additional tiers at	TBA	TBA
Witness/Celebration cakes – almond/fruit/bacio 12” (appr. 70 portions)	TBA	TBA
Sponge cakes – red velvet, vanilla, chocolate, lemon & poppy seed 12”	TBA	TBA
JO13 Biscuttini & JO15 Petits fours per kilo (recommended 1kg per 100 guests)	TBA	TBA
JF06 Sugar almond perlini	POR	POR
JO17 handmade truffles per kilo (recommended 1kg per 100 guests)	TBA	TBA

Wedding Cakes are 3 tier and the diameter of each cake is 08”, 10” and 12”. The flavors are: almond, bacio or fruit, all are elegantly coated. Other varieties are available on request basis.

Witness cakes are 9” in diameter and Celebration cakes are 12” in diameter.

Other tailor-made decorations are available, and may incur an extra charge, depending on the design and complexity.

Sweets (sect. JF)

01 French fancy cakes	0.85	02 Chocolate brownies	0.70
03 Sicilian sweet pastries	0.70	04 Glazed Milk Chocolate mousse on Breton	0.80
05 Foreign petit fours	0.90	13 Various diabetic desserts	0.90
19 Assorted Belgian chocolates	0.90	06 Pistacchio Tiramisu	0.95

Traditional sweets (Sect. JO)

01 Chocolate truffle cakes	0.60	02 Fruit tarts	0.60
03 Pasta Roma	0.60	04 Caramel profiteroles	0.60
06 Small chocolate baskets	0.65	08 Fruit Meringues	0.75
09 Eclairs	0.65	12 Chocolate peanut tart	0.80
24 Sicilian paste di mandorla	0.70	25 Mini banoffee cakes	0.80
26 Tarte citron	0.80	32 Apple & cinnamon pies	0.65
34 Mini baba au rum	0.80	35 Chocolate & nut pudding	0.65
36 Lemon meringue spoons	0.80	38 Meringues, strawberries & cream	0.75
42 Tiramisu shots	0.80	45 Parisienne macaroons	1.00
46 Churros cinnamon sugar	1.00	47 Espresso tart	1.00
48 White/milk chocolate handmade truffles	0.95	49 Belgian liege waffles, milk choc fondue	1.10
51 Mini homemade carrot cakes	0.80	52 Mini Victoria sponge	0.75
53 Assorted financier	0.85	54 Belgian handcrafted pralines	1.00
55 Panna cotta	1.00	58 Date & pecan pie	0.75

Sweets (sect. JV)

01 Zeppoli	0.95	02 Mille foglie	0.65
03 Assorted mignardise	0.90	05 Sweet ricotta cannoli	0.75
06 Diplomatica	0.65	08 Traditional trifle	0.65
11 Micro assorted doughnut balls	0.85	12 Muffins	0.65
13 Frosted fairy cakes	0.70	17 Cup cakes	0.65
24 Baci kisses	0.75	35 Various mousse shots	1.25
36 Gianduiotti & milk chocolate	0.75	37 Frangipane sherry infused berries	0.75
38 Red velvet whoopee pies	0.75	40 Scones & cream chantelli	1.00
41 Classic opera cake	0.80	42 Crème brûlée	0.80
43 Cinnamon spiced doughnut	0.85	44 Assorted clusters	0.85
46 Assorted petits gateaux	0.80	47 Biscotti di mandorla	0.60
50 Cake pops	0.75	56 Assorted baked cheesecakes	0.85
59 Pistachio Amarena frangipani	1.00	60 Mini cassatelli Siciliana	0.75
___ Limoncello Tiramisu in a coffee tart	0.90		

Fruit selection (sect. KF)

03 Fruit kebabs	0.95	04 Seasonal fruit slices	0.70
06 Strawberries & cream	0.80	07 Coconut coated pineapples	0.60
12 Strawberry kebabs	1.00	14 Strawberry chocolate fondue	0.75
15 Fruit salad shot	0.90	16 Strawberries, chocolate spoons	0.80
17 Peach melba cups	0.60	18 Strawberry shot glasses	0.85
22 Fresh fruit sorbet shots	1.00	01 Mandarin chocolate, olive, rosemary tart	0.90

Ice cream selection (Sect. LF)

01 Tiramisu	1.40	04 Cassata cioccolato	1.55
10 Mini assorted Ice cream sandwiches	2.50	22 Fresh fruit sorbet shots	1.00

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	0.95	14 Lemon sorbet	0.65

After Party selection (M)

001 Mini burgers	1.00	002 Mini hot dogs	0.80
003 Pizzette & focaccia	0.70	004 Cheesecakes	0.60
005 Pea cakes	0.60	006 Fritto misto	1.25
007 Sweet potato fries	1.00	008 Chips in a cone	0.90
009 Pizza al taglio	0.85	010 Doughnuts	0.85
011 Hobz-biz-zejt	0.70	012 Pork, crispy leak, carrot & scallion Bak pao	1.50
013 Chinese steamed bun seafood stir-fried	1.50	014 Angus sliders	1.50
018 Beef taco rollito	1.75	022 Chicken Katsu burger, cheese, Asian slaw	1.00
023 Classic fish & chips in cone	1.80	028 Mexican potato, guacamole, cheese, tomato salsa	0.95
029 Chicken leg meat with parmesan cream	1.00		
031 Chili chicken fajitas	1.10		

After Party carts/tables (sect GC)

64 After party food cart	6.00	67 Chip cart	5.00
68 Taco bar	8.50	69 Asian steam bun bar	7.50

Food stations - points (Sect GC) – please ask for our catalogue describing the stations.

01 European cheese selection, galletti & grapes	9.50	03 Argentinian table	12.0
06 Standard pasta point	9.00	07 Live cooking – fresh pasta & various condiments	10.5
10 Maltese assortment	7.00	13 Chateaubriand carvery	14.0
14 Rib eye carvery	12.0	15 Seafood	P.O.R
19 Tuscan table	10.0	17 Japanese & Thai	12.0
17A Japanese & Thai (reduced version)	9.50	26 La table Francaise	12.0
27 Asian Fusion	10.5	27A Asian Fusion (reduced version)	9.50
28A Homemade gourmet burger & sausage station	8.00	32 Doughnut wall	4.50
33 Ice cream cart	6.00	36 Shabby-Chic	15.5
38 Chocolate table mignardise	10.0	38A Chocolate table mignardise (reduced version)	8.00
42 Salmon point	10.0	55 Middle Eastern table	10.5
56 Chocolate slabs for whisky bar	2.50	59 Hanging table - savoury	9.50
60 Hanging table – sweet	9.50	61 Hanging table full version	12.0
62 Healthy vegetarian point	9.00	63 American style station	10.5
65 The pit	4.50	66 Micro point	9.50
GC02 ½ wheel parmigiana, served with galletti, walnuts, olives & grapes			POR
08 Greek table	10.50	04 German Sausage station	10.50
05 Mexican station	10.50		

Prices quoted are on a minimum of 200guests. For smaller numbers, prices will be quoted on request.

Some food stations may not be suitable in certain venues.



<p>Classic 'A'</p> <p>01 Assorted canapes 02 Rolled gammon 03 Ham sandwiches 04 Pizza 05 Cocktail meat pies 06 Cocktail cheese cakes 07 Arancini 08 Chicken ravioletti 09 Assorted fancy cakes 10 Fruit tarts</p> <p>€9.50 pp</p>	<p>Classic 'B'</p> <p>01 Assorted canapes 02 Angels on h/back 03 Egg & tomato sandwiches 04 Cheese puffs 05 Cocktail meat pies 06 Cocktail cheese cakes 07 Spring rolls 08 Breaded chicken 09 Quiche tartlets 10 Scampi in panura 11 Eclairs 12 Cannoli</p> <p>€10.50 pp</p>	<p>Classic 'C'</p> <p>01 Assorted canapes 02 Beef & asparagus 03 Double decker sandwiches 04 Chicken liver pate 05 Cocktail meat pies 06 Cocktail cheese cakes 07 Spring rolls 08 Chicken Macedonia 09 Ricotta & pea tarts 10 Vegetable wraps 11 Mushroom vol-au-vent 12 Zeppoli 13 Chocolate & nut cake 14 Fruit tarts</p> <p>€11.50pp</p>
<p>Classic 'D'</p> <p>01 Assorted canapes 02 Double decker sandwiches 03 Prawn cocktail pastry shell 04 Mini beef wellington 05 Breaded chicken 06 Arancini ragout 07 Mexican dumplings 08 Vegetable samosas 09 Quesadilla wrap 10 Lamb tagine 11 Cannoli 12 Assorted mignardise</p> <p>€14.00 pp</p>	<p>Classic 'E'</p> <p>01 Assorted canapes 02 Pulled pork sandwiches 03 Asparagus & Parma ham 04 Smoked 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 banoffi cake 13 Eclairs 14 Assorted French pastries</p> <p>€16.00 pp</p>	<p>Classic 'F'</p> <p>01 Mini veal wellington 02 Beef satay 03 Szechuan duck p/cake 04 Smoked salmon rye bread 05 Roast beef sandwich 06 Lobster thermidor vol-au-vent 07 Pumpkin & sage pot pie 08 Coconut chicken curry wrap 09 Prawn & mange tout 10 Quail wrapped in guanciale. 11 Chicken, lemongrass, & peanut satay 12 Various mousse shots 13 Ass. Belgian chocolates 14 Sicilian sweet pastries</p> <p>€18.00 pp</p>

(Staff not included)

Home BBQ Menu A

Tomato and basil bruschetta
Selection of dips with homemade focaccia

Mains

Duo of sausages
Marinated Beef ribeye in a rosemary and garlic rub
Salmon fillet teriyaki glaze, lime leaves,
garlic and citrus

Carrot and cabbage slow
Potato salad

Carved fresh fruit platter
(Minimum Order is 6 pax) @ €18.50 pp + vat

Extra

Chicken breast in thyme, lemon pepper and honey
Supplement of €4.00pp

Home BBQ Menu B

Assortment of cured meats, salami and cheese
served with

Home-made chutney and crackers
Selection of dips with homemade focaccia

Mains

Duo of sausages
Beef fillet medallions marinated in thyme, garlic
and onion powder
Coronation style marinated chicken thigh

Pesto pasta salad with goat cheese, tomatoes and
zucchini ribbons

Moroccan style couscous with dried fruit and nuts

Carved fresh fruit platter
(Minimum Order is 6 pax) @ €25.00 pp + vat

Extra

Local fresh swordfish marinade in smoked paprika,
citrus dressing tomatoes and dill
Supplement of €5.00pp

Curry @ Home

Canapés: Assorted canapés & onion bhaji

Buffet

Chicken or beef curry
Vegetable curry
Basmati Rice

Condiments:

Poppadoms x 2 each & naan bread
chopped tomatoes, chopped eggs, pineapple,
mixed peppers, mango chutney, coconut, nuts,
chopped onions, bananas.

Dessert

Lemon sorbet
(Minimum Order is 6 pax) @ €22.00 + vat.

Buffet @ Home

Avocado, spinach and popped zenguli tomato salad
Kale, cauliflower, almonds and blue berries salad
Sundried tomato and pecorino quiche
Roasted vegetable quinoa salad

Main

Beef tagliata with rocket and parmesan
Hot smoked salmon with capers and leek salsa
Chicken wrapped in pancetta and stuffed with a
sage and onion sherry gravy
Sundried tomato and pecorino quiche

dessert

Apple and raspberry crumble & Fresh fruit platter

(Minimum Order is 6 pax) @ €22.00 + vat.

Shabby Chic tea parties at home

SWEET TREATS

Frosted fairy cakes - Victoria sponge & crème Chantilly - local strawberry scones, clotted cream & dark cherry
preserve

red velvet whoopee pies - carrot cake, frosting

SAVOURY TREATS

English cucumber & boursin cheese - smoked gammon & mild cheddar
onion scones with Parma ham, rocket & tomatoes - Nordic bread with smoked salmon, chives & cream cheese
croissants filled with pulled pork & gruyere cheese - Maltese cheese cakes & pea cakes

Tea and coffee

Includes delivery - shabby chic tea set

@

€15.45 per person + VAT.

Home Dinner Parties

(Staff not included)

Home dinner parties

Set Menu A

Pea and goat's cheese royale, bacon gel, basil
sauce

Poached seabass in olive oil, smoked aubergine,
Potato croquette, black olive dressing

White chocolate & lime mousse raspberry
compote and coconut citrus cake

Price per person €30 + vat

(Minimum Order is 6 pax)

Home dinner parties

Set Menu B

Prawn tortelloni, mushroom fricassee, prawn
velouté,
Asparagus tips dried cherry tomatoes

Honey glazed duck breast with pak-choi
Parmesan gratin, cardamom jus

Chocolate cheese cake served with Almond
jaconde, orange gel

Price per person €32 + vat

(Minimum Order is 6 pax)

Home dinner parties

Set Menu C

Porcini lunette cooked in a tarragon and cream
emulsion
Asparagus, pickled radish slow roasted tomatoes,
crushed Jerusalem artichoke

Fillet of Aberdeen Angus beef, wild mushrooms
and goat cheese
Truffle mash, port wine jus

Tiramisu, with Savoiardi biscuits, mascarpone
cheese and a splash of Amaretto

Price per person €35.00 + vat

(Minimum Order is 6 pax)

Home dinner parties

Set Menu D Vegetarian menu

Sweet onion tart with gruyere cheese and pickled
vegetables (v)

Warm vegetable terrine, potato galette, spiced and
sticky red cabbage, almond crumbled potato,
creamy jus (v)

Virginia salted peanut with orange infused milk
chocolate mousse, mango whipped ganache, pear
and honey

Price per person €30 + vat

(Minimum Order is 6 pax)

Packages and specialized bars

Proposal pack

Are you interested in a champagne and canapés package for a marriage proposal?

Let us prepare a proposal box consisting of – 1 bottle of Champagne (Moët, Veuve or Tattingers)

12 canapés consisting of

4pcs Caviar & blinis – 4pcs smoked salmon wraps – 4pcs Parma Ham with caramelized pear gorgonzola & walnuts

2 champagne glasses & delivery

€100 + VAT for the couple

GC43 Prosecco bar

(Food only) 10.50 p/p – consisting of:

Gamberoni - Orange zest, mango, garlic & parsley

Sesame crusted tuna - Japanese mayo, shichimi togarashi

Oak smoked salmon - Asparagus spears & horseradish cream

Smoked salmon, caviar & blinis

Wine bar (Food only)

Garnishes 6.50 p/p + vat, consisting of the following: (GF)

01 Parma ham

02 Mixed Italian salami

04 Italian mixed hams

05 Smoked turkey slices

06 Cheese platters

EV16 Stuffed olives

All the above is served with crackers, grissini, grapes & home-made chutney

Gin Bar

Setup & barman – (NP11)

Lemons, limes, berries, peppers, cucumber, rosemary & herbs, ice specialized glasses €9.50 p/p + vat

Recommended beverages:

Hendricks	42.25	Bombay	30.00	Tanqueray	25.00
Monkey 47	34.76	Gunpowder	40.00	Flavored Gin	P.O.R
Fever-Tree tonic	3.75				

Gin, tonics will be charged on consumption basis.

Whiskey Bar

Whiskey chest, glasses, ice & barman €2.50 p/p (NP12)

Smokehead	50.25	Glengoyne 10yr	49.95	Glenfiddich 12yr	42.25
Amrut	50.00	Nikka (blend)	40.75	Nikka from the barrel	43.75
Laphroaig 10yr	49.55	Balvenie 12yr	61.75	Talisker malt 10yr	55.50
Oban 14yr	61.75				

Whiskey will be charged on consumption basis.

Cigars on a request basis

Specialised Bar

For any specialized, outsourced bars, not including international bars,

A utility charge of €300 will apply.

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

for 2025 please increase by 5%

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**



Hydrating Table @ €4.50 p.p.

Package E – (over 200 guests)

Local citrus juices – fresh lemonade & fresh orange juice
flavoured and infused water

Package F – Cocktail bar @ €9.50 p.p.

Cocktail bar set up, service, garnishes & crushed ice, beverages not included

Package G – Espresso & Liqueur @ €4.50 p.p.

Serving coffee, 4 liqueurs & wrapped chocolates at the end of a reception.

Handling Charges for Spirits

2023 | €1.50 pp

2024 | €2.00pp

2025 | €2.25



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

Aperitif: 12 bottles		4 Campari/ 4 Aperol / 6 of the rest			
Aperol 70cl	€14 .00	Aperol Litre	€20.70	Pimms 70cl	€23.00
Pimms Litre	€25.30	Pernod 70cl	€23.00	Passoa	€24.70
Campari 70cl	€16.80	Campari Litre	€23.00	Jägermeister	€20.00
Martini Red/dry/white/Rose, Vermouth Rosso, Bianco & dry 70cl		€16.50			
Gin, Rum, Malibu & Vodka:		4 bottles Gin & 3 bottles Rum & 5 bottles Malibu & 8 bottles vodka			
Gordons 70cl	€17.50	Gordons Litre	€23.00		
Captain Morgan black Ltr	€25.50	Bacardi 70cl	€17.80	Malibu 70cl	€14.50
Captain Morgan black 70cl	€20.00	Bacardi 1 Litre	€23.00	Malibu Litre	€18.50
Captain Morgan spiced 75cl	€20.60	Smirnoff 70cl	€14.50	Smirnoff Litre	€19.50
Whisky: 8 bottles					
Bells 70 cl	€19.50	Bells 1 Litre	€23.00	JB Litre	€23.00
JB x 70 cl	€19.50	Famous Grouse 70cl	€19.50	Famous Grouse 1 Litre	€23.00
Jack Daniels 70cl	€28.70	Jack Daniels 1 Litre	€34.50	Johnnie Walker red 70cl	€20.00
Johnnie Walker red 1 Litre	€25.00	Jameson 70cl	€26.50	Jameson 1 Litre	€30.00
Brandy & Liquors – 70 cl (1 bottle brandy p/100 guests & 6 various bottles of liqueurs)					
Cherry Brandy	€20.70	Courvoisier/Hennessey	€40.80		
Averna 70cl	€19.50	Averna Litre	€29.50	Limoncello	€17.80
Cointreau	€25.50	Drambuie	€28.75	Baileys 70cl	€17.50
Tia Maria	€20.70	Sambuca	€20.70	Baileys Litre	€23.00
Amaretto	€20.70	Port	€25.00		
Beers: 48 bottles					
Cisk Hopleaf – Lager	€1.50	Heineken & Budweiser	€2.00	Cisk Excel	€1.50
		Cisk Non Alcoholic	€2.10		
Mixers: 12 bottles					
Tonic Water/Bitter Lemon Litre	€2.50	Soda/Ginger Ale 25cl	€1.50	Red Bull Energy Drink	€3.00
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 – Fanta – Coca Cola – Pepsi	€2.50	Cranberry Juice	€3.50		
Orange Juice - Pineapple Juice - Grapefruit Juice - Tomato Juice (1.50Lt)	€2.50	Cordials	€3.50		
Orange Juice - Pineapple Juice - Grapefruit Juice - Tomato Juice (2Lt)	€2.50	Perrier	€3.20		
Water Still/Fizzy		€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	€45.00	Veuve Clicquot	€40.55		
Tattinger	€45.00	Tattinger Rose	€70.00		
Prosecco Glera Extra dry	€9.00	Barolin A Valdobbiadene (sup)	€15.00	Riondo Prosecco	€9.50
Italian – French – wines - Red					
Nero d’Avola	€ 11.00	Michele Chiarlo Barbera D’Asti	€14.00		
Chianti	€ 9.95	Pinot Noir	€11.00		
Chateauneuf du Pape		€45.00			
Italian – French – wines – White - Rose					
Gavi Palas	€ 11.00	Gavi Del Comune Di Gavi	€18.00	Gavi Le Marne M. Chiarlo	€11.50
Sancerre B & G		€34.50			
France Syrah Rose	€12.00	Rose d’Anjou (Rose’)	€9.50		
Other Countries					
Carmenere	€12.50	Spanish Rioja	€10.90		



Villa Arrigo Food Tasting Policy

We only offer food tastings with the current food service of our day production. Our food tasting policy is for our clients to taste the food standard that we offer in general. We shall then discuss food options during the tastings with our representative. Kindly note that our menus are seasonal and are all subject to change due to our purchasing and safety standards.

Regarding the booking of food tastings, we retain the right not to accept tastings due to our current events. We do not offer food tastings when we are closed or when we are in peak business through weekends. Please ask for our availability beforehand to avoid any disappointments.

Pricing for food tasting is €40 excluding vat p/p – including a glass of wine and water.

Should the client confirm the event, price will be waved from final invoice.

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, kitchen helpers)

2023 - €11.50 2024 - €12.50 2025 - €13.50

Extra Service charges: (Sect. S)	2023	2024	2025
Event Manager	250.00	280.00	300.00
Cloakroom set-up & attendant	120.00	130.00	150.00
Private chef	270.00	290.00	310.00
Professional cocktail bartender	220.00	250.00	270.00
Head waiter	200.00	220.00	240.00
Barman	110.00	120.00	150.00
Waiters	105.00	110.00	115.00
Kitchen porters	105.00	110.00	115.00
Staff over time p/100 Guests p/hour	120.00	140.00	160.00
Wedding Bar service (including 2 barmen) (For large events & weddings over 200 guests)	450.00	500.00	TBA

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 08.00	Ice cubes 09.50	Flaky ice 09.50
Crushed ice 09.50	Harlequin Dance floor 2023- €400 / 2024/5 €500	

Platform package – 6x3 stage and Harlequin dance floor package €700

Outside catering Sundry & extra charges:

Delivery per 50 guests 35.00	Refrigerated van 200.00	Portable cold room 600.00
Glasses p/glass 01.00	Glasses, 4 types, per set 02.00	Glasses p/50 guests 40.00
Bistro tables 09.50	Boutique bars p/1 mtr 100.00	Bar tables 05.85
Bistro tablecloths/socks 05.50	Table skirting 10.00	Bar table cloths 02.50
Ice cubes 09.50	Flaky ice 09.50	Chafing dishes & fuel 18.00
BBQ & gas 58.50	Oven & gas 35.00	Crushed ice 09.50
Table/floor ashtrays 03.00	Wine coolers 01.50	Boiler 25.00
Chateaux chairs 03.50	Food labels 00.50	Garden chairs/tables 03.50
Tea/coffee cups & saucers 01.50	Candles p/unit 03.00	Lanterns (no candles) 03.50

DELIVERY & EVENT ACCESSORIES at €3.00 PER PERSON + VAT (2023)

This covers the provision of napkins, basic garnish, garbage bags, glass cloths, kitchen utensils & trays.

Outside catering additional equipment for rental purposes available on request basis

STANDARD FULL SEATED SET UP at €8.00 PER PERSON + VAT (2023)

This covers the provision of tables, tablecloths, napkins, chairs, crockery, cutlery & dinner glasses

Villa Arrigo

(Sect. O)

Villa Arrigo rental includes the hire of the venue, air-conditioning/heating, changing room, standby generator, store room. The area designated for weddings is the main house, marquee and upper gardens. The venue fees are based on a 5 hour event starting from time of mass/celebration. Overtime charges on both manning and venue will apply thereof, at the applicable rate to the current year. Extra charges will incur for the extension of time or any serious breakages within the venue. Eve of public holidays and public hildays are considered as Saturdays. Rates may change according to the cost of living increase. The rental is for an event of 200 guests and over.

High Season

April – May – June – July – September – October

	2023	2024/5	2026
Friday	2,500	2,500	3,000
Saturday	3,800	4,500	5,000
Sunday	2,800	3,000	3,500

Mid Season

March – August – November – December

Saturday	2,200	2,500	3,000
Friday & Sunday	1,500	2,000	2,000

Low Season

January – February for the years 2024 & 2025 the rental is €1500.0 for the first 5 hours.2026 €2,000.00

Small Events (not Weddings)

	2023	2024/5	2023
Children's parties	500	600	700
Birthday parties 50 + guests	700	900	1000
Other events		POA	POA

For any **other events** (i.e., not weddings) which have less than 200 guests, overtime charges of €300 + vat p/hr. will be charged for the venue and the staff

Civil ceremony set up	800	850
Venue after hours	290 p/hr	320 p/hr

In-House event logistics :

2023 @ €2.75 pp 2024/5 @ €3.25 pp

The provision of a standard set up, glasses, prosecco glasses, Red carpet, sofas, bistro tables, chairs, tables & table linen, baby grand piano, some fairy lights and any other ancillary items that can be available on a request basis.

Onsite Engineer and PA system at Villa Arrigo 2023 @ €260 2024/5 @ €290

For the duration of the event. Extra charges after 8 hours

Police officers 2023/4 (Price is for 2 officers and per hour)

€70.00 ph /per 2 officers

Police officers are obligatory at Villa Arrigo.

N.B.

Price is estimate only. Actual will be upon invoice.

PH & Sundays are on double time.

Villa Arrigo is also known for it's special events such as Renewal of Vows, Anniversaries, baby showers and much more !

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. 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 in full including emergency labour charges to be fixed urgently. 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: On Confirmation of the agreed dietary restrictions and quantities, the company will charge an extra 25% of the menu price, on each meal provided. Together with an additional charge for staff and chefs depending on the number of guests with dietary restrictions. Furthermore, the organisers are to provide the company with any necessary restrictions and they are to identify the place of the guest's table and seat. 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 water. In the event that the client confirms the function, the price will be waived from the final invoice.

Our Sourcing Values & Dietary Restrictions

Villa Arrigo culinary team searches for the freshest seasonal ingredients on the market for your event. Items are subject to change at the last minute due to market availability and our receiving standards. Please note, all the food served on the wedding day, may contain traces of nuts, soya, dairy & wheat. We can only offer options for dietary restrictions and intolerances.

Unfortunately we do not offer this service for guests who have severe allergies to nuts, dairy, wheat, gluten, shellfish or similar are not catered for.

BEVERAGES: May be provided on a consumption basis or according to the packages. Champagne and energy drinks are not included in the packages. If, however one would like to bring their own alcoholic beverages, a handling fee 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.

Cloakroom: All items and garments left in the cloakroom are entirely at the risk of the owner. Management and owners of Villa Arrigo will not be held responsible for any losses or damages.

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. Should the cancellation be brought forward up until 31 days before the 75% deposit is reached, 50% of the amount is due. 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, pandemics or any government intervention. The company's liability towards the client shall be no greater than 50% of 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.

Notes...