



**XARA CATERING**

◆ XARA ◆

INTRODUCTION  
XARA CATERING





## **XARA CATERING**

◆ XARA ◆

Infinitely Xara, includes The Xara Palace Relais & Chateaux, The Xara Lodge, Palazzo de Piro, de Mondion Restaurant, Trattoria AD 1530 and The Medina Restaurant and the latest addition, Xara Catering.

Xara Catering has evolved to extend the finesse of our cuisine to other exclusive venues and events. We take pride in extending our culinary experience to your own personal venue or event, whether it being a corporate function, a wedding, a family occasion, a birthday celebration, celebrating milestones such as graduation or anniversary, staff parties or any other event for that matter. However simple or complicated this might seem, Xara Catering can cater for any such memorable occasions.

We understand that life is hectic, and that organizing an event can provide further unnecessary pressure. Xara Catering can offer such service allowing the host to play host, whilst avoiding any further worry.

An important occasion is not something to be overlooked. We aim to deliver our clients with guidance and support to ensure a successful and seamless event.

# THE FOOD

We strive to create a personalized service by meeting you to understand what you have in mind for your special day. We not only want to fulfill all your expectations but rather exceed them.

We work within the parameters of our client's budget and offer a variety of innovative menus all carefully tailored by our tireless Chef de Cuisine Kevin Bonello, who has a wealth of experience including working hand in hand with international renowned Michelin Star Chefs.

The catering team prides itself in being creative and innovative in its menu selections, with all items being prepared entirely on-site, using only the freshest of seasonal ingredients. Presentation is also of utmost importance to us with the newest and latest trends used in presenting our food to your esteemed guests and thus evoking one's senses.



# VENUES

## THE XARA LODGE ♦

Set in the unspoiled and secluded countryside beneath Mdina, The Xara Lodge is the newest and only purpose-built multi-functional venue of its kind on the Maltese Islands. Spread over 5780 m<sup>2</sup>, The Xara Lodge offers a mix of interconnecting indoor and outdoor locations of varying sizes that individually or jointly cater to deliver a perfect dream wedding.

YEAR	PRICE
2020	Last remaining dates are offered on complimentary basis
2021, 2022 & 2023 May, June, July, September, October	€ 3,500
2021, 2022 & 2023 April, December	€ 2,000
2021, 2022 & 2023 January, February, March, August, November	Complimentary

\*Prices are based on a minimum of 300 persons

\*Terms & Conditions apply





## PALAZZO DE PIRO ♦

Set in the heart of Malta's former capital, Mdina, next to the imposing cathedral, Palazzo de Piro is perfectly suited for wedding parties of any size, thanks to distinct yet adjoining venues and spaces within the property, which may equally be adapted to cater for smaller receptions as well as opened up to host celebrations of up to 300 guests.

YEARS: 2020, 2021, 2022 & 2023	PRICE
Full Venue Exclusive	€ 3,250
Private Rooms Only	€ 1,625
Rooms (Price per room)	€ 600

\*Terms & Conditions apply



## DE MONDION ♦

Set atop Mdina's centuries-old bastions, within The Xara Palace Relais & Chateaux, the de Mondion offers a unique fine dining experience, enhanced by truly spectacular panoramic views of the island from the terraces and charming features served in elegant surroundings.

YEARS: 2020, 2021, 2022 & 2023	PRICE
Full Venue Exclusive	€2,000

\*Terms & Conditions apply





## THE PIAZZA ♦

From early spring well into autumn, particularly in the balmy summer evenings, the Piazza is the perfect outdoor venue for traditional wedding receptions rich in style, charm and flair. Catering for either seated or standing wedding celebrations up to 500 guests.

YEARS: 2020, 2021, 2022 & 2023

PRICE

Full Venue Exclusive

€2,300

\*Terms & Conditions apply



## THE XARA PALACE HOTEL ♦ - Civil Ceremony

The Atrium at The Xara Palace Hotel's former courtyard sets the stage for your wedding ceremony under the starlit Mediterranean sky while saying "I do".

YEARS: 2020, 2021, 2022 & 2023	PRICE
Venue Hire for Civil Ceremony	€750

Prices are inclusive of VAT

\*Terms & Conditions apply



# OTHER VENUES

## FORT ST ELMO ♦



## ESPLORA ♦





## GARDEN OF EDEN ♦



## GIANPULA ♦



## MARIA ROSA WINE ESTATE ♦



## MEDITERRANEAN CONFERENCE CENTRE ♦





## MDINA DITCH ♦



## OTHER VENUES AVAILABLE INCLUDING BUT NOT LIMITED TO:

Bighi



Fort St Angelo



Gardjola Gardens



Hastings Gardens



Howard Gardens

Inquisitors Palace



Lower Barrakka Gardens



Malta Maritime Museum



Razzett L-Abjad



Vilhena Palace

All prices may be subject to terms and conditions.

# MENUS





# BRONZE MENU

This menu consists of 28 items, 2 flying buffet items and a wedding cake

## COLD CANAPÉS ♦

Pickled Quail Egg Tartlet with Celeriac-Truffle Mayo  
Gorgonzola Mousse on Brioche with Crispy Walnuts  
Spiced Goat Cheese and Beetroot Jam Tartlet  
Gorgonzola Tartlet with Caramelized Onions and Pumpkin Seeds  
Chicken Tonnato with Capers and Lemon Croustade  
Pumpernickel with Beetroot Cured Salmon, Cucumber and Crème Fraiche  
Parma Ham and Mascarpone Crostini with Grape and Apple Chutney  
Poached White Fish Tartlet with Saffron Pepperoni  
Bacon Bits and Cream Cheese Brown Finger Sandwich  
Egg and Caviar on Onion Croute with Chervil

## HOT CANAPÉS ♦

Falafel Fritter with Tahini Dipping  
Pea, Asparagus, Parmesan and Zucchini Fritters  
Mini Cheese Qassatat  
Vegetable Spring Rolls with Sriracha Mayo  
Salted Cod Brandade Fritter with Avocado Dip  
Crispy Prawns wrapped in Potato with Orange Mayo  
Mini Chicken and Duck Confit Boudin with Sage Velouté  
Focaccia with Pulled Pork, BBQ Sauce and Red Leicester Cheese  
Mini Pizza with Aubergine, Goat Cheese and Basil  
Sate Manis Chicken Skewer  
Moroccan Lamb Meatballs with a Yoghurt Mint Dip  
Smoked Rice Beignet with Romesco Sauce  
Mini Chicken Kiev with Tarragon Velouté

## FLYING BUFFET ♦

Calamarata Pasta with Wild Mushroom, Spinach and Truffle Cream Sauce  
Sri Lankan Chicken Curry, Rice Pilaf and Cucumber Sambal

## DESSERTS ♦

Mini Baba  
Vanilla Pannacotta  
Cherry and Almond Frangipane  
Tiramisu Cup  
Hazelnut and Berry Financier

**€ 37.50 per person**

Food Only

## WEDDING CAKE ♦

**€ 65.00 per person**

**All inclusive;** reception menu, cake,  
5 hour international open bar & venue

\*minimum of 300 guests  
Prices are inclusive of VAT



# SILVER MENU

This menu consists of 29 items, 2 flying buffet items and a wedding cake

## COLD CANAPÉS ♦

Goat Cheese Royale Tart, Crushed Squash and Pea Shoots

Compressed Figs and Chèvre Mousse on Croute

Salmon Gravlax on Brown Bread with Chives and Black Olive Paste

Duo of Prawn Tartlet Mousse and Poached with Honey-Tarragon Mayonnaise

Veal Mousse Tartlet with Celery Ribbons and Fried Capers

Slightly Smoked Chicken Tartlet with Rouille Sauce and Shimeji Mushrooms

Pulled Pork Pressed Terrine with Mango

Chicken Liver Parfait with Orange, Pistachio and Chervil

Coppa, Gherkin and Melon Open Sandwich

Turkey, Mango Chutney and Baby Spinach Finger Sandwich





## HOT CANAPÉS ♦

Broccoli and Cheddar Popper with Sweet Tomato Salsa  
 Sweet Onion, Brie and Tarragon Turnover  
 Butternut and Sage Bouchée with Shallot Cream  
 Prawn and Smoked Onion Beignet with Caviar Velouté  
 Breaded Seafood and Rice Fritter with Kaffir Leaf Velouté  
 Anchovy, Lemon and Mascarpone Fritter  
 Mini Chicken Burger with Cranberry and Onion Relish  
 Duck Spring Roll with Soya and Ginger Sauce  
 Mini Shepherd and Pickles Pie  
 Mini Pizza with Ricotta, Lemon, Pancetta and Onion Flakes  
 Foie Gras and Golden Raisin Quiche Tartlet  
 Chicken Souvlaki Skewers  
 Pork Loin Skewer with Ginger and Chili  
 Lamb Kofta with Tzatziki Dipping

## FLYING BUFFET ♦

Slightly Smoked Tomato Risotto with Guanciale  
 Beer Battered Hake, Fat Chips and Chipotle-Coriander Mayo

## DESSERTS ♦

Pistachio Éclair  
 Mascarpone and Blueberry Cup  
 Passion Fruit Cheesecake with Mango Cremeaux  
 Sea Salt Caramel Dome  
 Orange Meringue Tart

## WEDDING CAKE ♦

**€ 42.00 per person**  
 Food Only

**€ 69.50 per person**  
**All inclusive;** reception menu, cake,  
 5 hour international open bar & venue

\*minimum of 300 guests  
 Prices are inclusive of VAT

# GOLD MENU

This menu consists of 31 items, 2 flying buffet items and a wedding cake

## COLD CANAPÉS ♦

Fried Wrap Roll with Truffle Cream and Candied Pecan Nuts  
Tomato Bread Roll with Grilled Aubergine and Pesto Cream  
Tuna Tartare, Serrano Ham and Puffed Amaranth  
Pea Mousse Tart with Smoked Trout, Red Onion and Red Capsicum  
Seabass Crudo with Fried Capers, Lemon and Radish  
Gin Cured and Smoked Salmon Terrine, Dill Cream Cheese and Lemon Curd  
Taco Shells with Shredded Beef, Chili, Tomato Relish and Sour Cream  
Goose Liver Parfait on Brioche with Bitter Chocolate and Berry Jel  
Coppa and Pineapple Brochette with Mint and Rocket Oil  
Roast Beef Medallion, Yorkshire Pudding and Horseradish  
Lamb Pastrami Salad Cup

## HOT CANAPÉS ♦

Black Bean Quesadillas with Tomato Salsa  
Goat Cheese Fritter with Tomato Jam  
Mini Pizza with Stilton, Honey and Asparagus  
Breaded Prawn with Passion Fruit Sauce  
Crispy Squid with Lemon Pepper and Coriander  
Neonati Fritter with Parsley Beurre Noisette  
Prawn Gyoza Dumpling with Soy Sauce  
Warm Corn and Spicy Chicken Tortilla with Tomato Jam and Coriander  
Pork Vindaloo Skewer  
Seared Duck Breast, Fermented Cabbage and Ponzu Sauce  
Crispy Beef Strips with Garlic and Chili Sauce  
Mini Beef Burger with Truffle Mayonnaise  
Zucchini Flower Beignet with Chicken and Raisin Mousse  
Chicken Filo Cigar with Coconut Dipping  
Beef Kofta with Coriander, Fresh Chili and Hummus Dip

## FLYING BUFFET ♦

Beef Stroganoff  
Chicken and Chorizo Paella

## DESSERTS ♦

Rum Savarin  
Mini Banoffee Pie  
Fruit and Nut Delight  
Warm Apple and Blueberry Crumble  
Bitter Chocolate Cup with Honey

## WEDDING CAKE ♦

**€ 48.50 per person**

Food Only

**€ 76.00 per person**

**All inclusive;** reception menu, cake,  
5 hour international open bar & venue

\*minimum of 300 guests  
Prices are inclusive of VAT



# DIAMOND MENU

This menu consists of 28 items,  
2 flying buffet items, 1 buffet table  
and a wedding cake

## COLD CANAPÉS ♦

Caprese Jelly Cup with Crispy Olive Ciabatta

Hummus and Ratatouille Tartlet

Prawn Ceviche, Parsley Jelly and Wakami

Savoury Cones with Cauliflower Cream and Tuna Sashimi

Egg Mousse on Onion Bread topped with Keta Caviar and Chervil

Chive and Gruyere Scone with Cured Salmon and Compressed Apples

Grouper Mousse, Seaweed and Crab rolled in Crispy Bread Crust

Tomato Tear Drop Lobster Mousse, Yellow Beets and Caviar

Foie Gras Espuma in Egg Shell with Pear and Thyme Compote

Braised Beef Terrine, Raisin and Caper Gel

Roasted Ras el Hanout Lamb with French Fried Onion on Croute



## HOT CANAPÉS ♦

Baked New Potato, Mushroom-Truffle Duxelle and Wilted Spinach  
 Mini Salmon Burger with Tartare Sauce  
 Seabream Swirl with Dried Tomato, Herb Crumble and Gribiche Sauce  
 Crispy Braised Pork Belly with Black Pepper and Anise  
 Boneless Quail Skewer with Orange and Carob Syrup  
 Mexican Beef filled Pita Bread with Yoghurt and Cucumber  
 Chicken and Prune Yakitori Skewer with Soya and Garlic Vinegar Sauce  
 Mini Lamb Burger with Mint, Onion Relish and Chive Cheese  
 Grilled Beef Skewer marinated in Rosemary and Garlic with Hollandaise Sauce  
 Duck Pot Sticker with Plum and Sesame Dipping  
 Chicken Saltimbocca with Sage Butter

## FLYING BUFFET ♦

Tempura Cod, Pea Purée, Lemon and Parmesan Crumble  
 Beef Tagliata, Hazelnut Crumble and Wilted Spinach

## DESSERTS ♦

Cassata Swiss Roll  
 Apple and Blueberry Crumble  
 Lime Cake, Lemon Posset and Orange Mirror in a Cup  
 Chocolate Raspberry Brownie  
 Mini Raspberry Éclairs  
 Mini Doughnut with Lemon Curd

## WEDDING CAKE ♦

Continues on the next page



# TABLES

Choose one of the following tables: This is applicable with the Diamond Menu only

## SMOKED RISOTTO TABLE ♦

Slightly Smoked Risotto with Onion Confit and Wild Mushrooms  
Parmesan Shavings and Smoked Tomato Butter

or

## ROASTED ANGUS BEEF CHUCK ♦

Slow Roasted Chuck of Beef rubbed with Grain Mustard and Rosemary  
Minted New Potatoes, Béarnaise and Horseradish Sauce

or

## SUSHI POKE BOWL ♦

Sushi Rice

**Toppings:**

Tuna and Salmon Sashimi

Shredded Teriyaki Chicken

Diced Avocado

Diced Cucumber

Shredded Daikon and Carrots

Spring Onions

Sesame Seeds

Pickled Ginger

Sriracha Mayo

**€ 56.00 per person**

Food Only

**€ 83.50 per person**

**All inclusive;** reception menu, cake,  
5 hour international open bar & venue

\*minimum of 300 guests  
Prices are inclusive of VAT

## Selection of **TABLES**



## CHARCUTERIE TABLE ♦

Smoked Gammon  
Chicken Liver Parfait with Orange Relish  
Pork Rillettes set in Brandy Jelly with Prunes  
Parma Ham served with Melon soaked in Port  
Roast Beef with Horseradish and Pickles  
Salami Milano and Spianata  
Vegetable Slaw

**€ 7.50 per person**  
Prices are inclusive of VAT

## FISH AND SHELLFISH TABLE ♦

Dill and Citrus cured Salmon  
Pepper Seared Tuna Loin with Wasabi Mayonnaise  
Fresh Shucked Oysters (1 oyster per person)  
New Potato Salad with Gherkins, Horseradish and Shredded Beets  
Apple, Celery and Cabbage Slaw  
Blinis, Lime and Tabasco Sauce  
Mustard and Dill Mayonnaise

**€ 12.95 per person**  
Prices are inclusive of VAT

## LOBSTER BARBECUE TABLE ♦

Grilled Half Lobster Tail served in Shell  
Half lobster per person of an average of 600gr per whole lobster  
Béarnaise Sauce and Fresh Lemon

**€ 17.25 per person**  
Prices are inclusive of VAT

## OYSTER TABLE ♦

Fresh shucked Rock Oysters  
Fresh Lemon, Lime, Sea Salt and Citrus  
Coriander and Olive Oil Emulsion (2 Oysters per person)

**€ 6.95 per person**  
Prices are inclusive of VAT

## MOULES FRITES TABLE ♦

Live cooked Black Shell Mussels à la Provençale  
French Fries, Chimichurri Sauce and Herb Mayo

**€ 6.95 per person**  
Prices are inclusive of VAT

## SALAD BAR ♦

Sweet Potato Salad with Roasted Garlic Tahini and Lemon  
Tuscan Panzanella Salad with Tomatoes, Peppers, Capers and Olives  
Spicy Onion and Barley Salad with Sour Cherries and Goat Cheese  
Roasted Aubergine with Pomegranate, Pine Nuts and Basil  
Roasted Carrots with Sunflower Seeds and Crispy Shallots  
Hummus and Guacamole  
Selection of Local Bread and Galletti

**€ 4.75 per person**  
Prices are inclusive of VAT

## VEGETABLE GARDEN ♦

Assorted Boiled Vegetables with Cauliflower Cream and Pecan Nut Soil  
Vegetable Crudities, Espuma and Pickles  
Chargrilled Vegetables  
Dry Ice and Liquid Nitrogen

**€ 10.50 per person**  
Prices are inclusive of VAT

## BAKED CHEESE AND GAMMON TABLE ♦

Carved Honey and Clove studded Gammon  
Baked Camembert with Fig Compote  
Baked Whole Brie en Croute with Apple and Raisin Compote  
Whole Stilton infused with Port Wine  
Home Made Chutneys, Fruit Cake  
Water and Cheese Biscuits, Grissini, Walnuts and Hazelnuts  
Maltese and French Bread

**€ 8.95 per person**  
Prices are inclusive of VAT

## EXCLUSIVE CHEESE TABLE ♦

8 different types of Cheese served with Grapes, Dried Fruits  
Cherry Tomatoes, Dried Nuts, Galletti and Selection of Bread

**Cheese to include:**

Parmeggiano Reggiano, Gorgonzola Dolce, Mexicana  
Smoked Applewood, Pecorino, Provolone and Brie  
Soft Goat Cheese

**€ 8.55 per person**  
Prices are inclusive of VAT

## PASTA PARMIGIANA TABLE ♦

Pennette tossed in Whole Parmigiana with Fresh Cream  
flamed with Brandy sprinkled with Chopped Parsley

**€ 6.50 per person**  
Prices are inclusive of VAT

## GARGANELLI GAMBERI BISQUE TABLE ♦

Garganelli with Shrimps, Avocado and Spinach  
with Pernod and tossed in Langoustine Bisque

**€ 6.50 per person**  
Prices are inclusive of VAT



## PENNETTE WITH GAME CONFIT TABLE ♦

Pennette with Game Confit, Wild Mushrooms and Spinach  
tossed in Café de Paris Cream Sauce

**€ 5.95 per person**  
Prices are inclusive of VAT

## SMOKED TOMATO RISOTTO TABLE ♦

Slightly Smoked Risotto with Onion Confit, Wild Mushrooms  
Parmesan Shavings finished with Smoked Tomato Butter

**€ 5.95 per person**  
Prices are inclusive of VAT

## PAELLA TABLE ♦

Live Cooking Paella with Chicken, Chorizo, Mussel Meat and Saffron Rice  
or  
Live Cooking Paella with Rabbit, Spicy Chorizo, Shrimps, White Fish and  
Saffron Rice

**€ 5.50 per person**  
Prices are inclusive of VAT

## SUSHI POKE BOWL TABLE ♦

Sushi Rice

**Toppings:**

Tuna and Salmon Sashimi

Chilli Glazed Shrimps

Shredded Teriyaki Chicken

Diced Avocado

Diced Cucumber

Shredded Daikon and Carrots

Wasabi

Sesame Seeds

Pickled Ginger

Sriracha Mayo

Tamari Sauce

**€ 7.50 per person**  
Prices are inclusive of VAT

## LIVE TRADITIONAL MALTESE FTIRA AND PIZZA STATION ♦

### **Pizza**

Fresh Mozzarella, Parma Ham, Truffle Cream, Grilled Zucchini, Smoked Applewood Cheese and Rocket Leaves

### **Traditional Maltese Ftira**

Maltese Sausage, Caponata, Onion Confit, Garlic, Rosemary, Baked Potatoes and Sheep Cheese

**€ 6.50 per person**

Prices are inclusive of VAT

*This table is unavailable at Palazzo de Piro*

## BARBECUE TABLE A ♦

### **From the Grill**

Boneless Chicken Thighs with Hoisin and Sage  
Pork Loin Medallions with Garam Masala Rub  
Beef Koftas with Yoghurt and Smoked Paprika Sauce  
Lamb Sausages

### **Accompanied by**

Roasted Vegetable Salad with Balsamic and Basil  
New Potato Salad with Sesame Seeds, Fried Garlic and Chili Mayo  
Haricot Vert and Fava Bean Salad with Hazelnuts, Orange and Tarragon  
Bread and Butter

**€ 7.95 per person**

Prices are inclusive of VAT

## BARBECUE TABLE B ♦

### *From the Grill*

Beef Sirloin Medallions with Hoisin and Lime  
 Butterfly Chicken Breast with Smoked Paprika and Thyme  
 Tuna Medallions with Cilantro and Soy  
 Boneless Quail with Honey and Orange  
 Baked Jacket Potatoes with Sour Cream and Chives

### *Accompanied by*

Eggplant Parmigiana  
 Sweet Potato Salad with Roasted Garlic Tahini and Lemon  
 Tuscan Panzanella Salad with Tomatoes, Peppers, Capers and Olives  
 Spicy Onion and Barley Salad with Sour Cherries and Goat Cheese  
 Selection of Sauces  
 Bread and Butter

**€ 10.95 per person**  
 Prices are inclusive of VAT

## SUCKLING PORK TABLE ♦

Roasted Suckling Pork  
 Fennel Roasted Potatoes, Pepper and Apple Sauce

**€ 6.85 per person**  
 Prices are inclusive of VAT

## BARON OF BEEF TABLE ♦

Slow Roasted Baron of Beef rubbed with Grain Mustard and Rosemary  
 Minted New Potatoes, Béarnaise and Horseradish Sauce

**€ 7.50 per person**  
 Prices are inclusive of VAT

## BAKED FRESH WHOLE GROUPER TABLE ♦

Baked Whole Grouper with Lemon and Fresh Herbs  
Sea Urchin Velouté and Assorted Crudo Vegetable Salads

**€ 8.95 per person**  
Prices are inclusive of VAT

## SUSHI AND SASHIMI TABLE ♦

Tuna Sashimi with Lemon and Coriander  
Selection of Californian and Maki Rolls with Tuna, Salmon, Crab and Avocado  
Sushi Sandwich with Cured Salmon, Nori, Avocado and Caviar

### **Condiments**

Wasabi, Pickled Ginger, Cilantro  
Fleur de Sel, Olive Oil and Oyster Sauce

**€ 10.95 per person**  
Prices are inclusive of VAT

## PORCHETTA TABLE ♦

Mediterranean Style rubbed Pork Belly Roll  
served in Ciabatta, Red Pepper Pesto and Fresh Mozzarella  
Sweet Potato Fries in Cones

**€ 5.50 per person**  
Prices are inclusive of VAT

## GREEK TABLE ♦

### **From The Carvery**

Slow Roasted Leg of Lamb with Lemon, Coriander and Yoghurt  
Tzatziki Sauce

Simmered Pork and Lamb Meat Balls with Cinnamon, Garlic, Red Wine and Tomato

Stuffed Grape Vine Leaves

Roasted Peppers with Sheep Cheese

Dakos with Feta Cheese, Tomatoes, Rucola and Onions

Oven Roasted Potatoes with Cumin and Coriander

Greek's Farmers Salad

**€ 8.50 per person**  
Prices are inclusive of VAT



## MALTESE TABLE ♦

Marinated Octopus Salad with Garlic, Olive Oil and Fresh Herbs  
 Maltese Sausage Salad with Onions, Vinegar and Parsley  
 Goat Cheese and Broad Bean Pie  
 Bigilla with Maltese Ftira  
 Dips, Pickles, Olives, Galletti and Capers

Fried Rabbit with Garlic, Thyme, Pea and Onion Gravy  
 Roasted Maltese Potatoes with Onion and Fennel Seeds

### ***From The Carvery***

Roasted Pork Leg with Crackling and Mustard Jus

**€ 7.95 per person**  
 Prices are inclusive of VAT

## CHINESE AND INDONESIAN TABLE ♦

BBQ Duckling with Hoisin Sauce and Leeks wrapped in Pancakes  
 Fish and Vegetable Tempura with Sesame Seed Oil and Chili Sauce  
 Spring Rolls and Steamed Dim Sum  
 Cantonese Fried Rice

Cold Sesame Noodle Salad  
 Shrimp and Mangetout Salad with Coconut Milk and Cilantro

**€ 8.95 per person**  
 Prices are inclusive of VAT

## STREET FOOD STALL A ♦

Bao Buns with Pulled Pork, Hickory BBQ Sauce and Fresh Coriander  
Korean Style Chicken Popcorn with Kimchi Sauce  
Vietnamese Glass Noodle Salad Cup  
Spicy Bean and Cheese filled Pitta

**€ 7.25 per person**  
Prices are inclusive of VAT

## STREET FOOD STALL B ♦

Beer Battered Fish and Chips served with Squid Ink Mayo  
Loaded Jacket Potatoes with Smoked Haddock, Cheddar and Parsley  
Fried Squid with Chilli, Coriander, Spring Onions and Soy

**€ 7.25 per person**  
Prices are inclusive of VAT

## SMOKED FOOD STALL ♦

Smoked Lamb Sausage  
Smoked Braised Beef Cheeks  
Smoked Chicken Churrasco

### **Accompaniments**

Caramelised Onions, Raisin Relish, Vegetable Slaw  
Truffle Mayonnaise, Pickled Jalapenos and Sriracha Sauce

### **Served with**

Pretzels, Focaccia and Ciabatta

**€ 7.95 per person**  
Prices are inclusive of VAT

## MOVING STATION A ♦

Foie Gras, Veal Sweetbreads and Brioche Charlotte  
Served with Shiitake Mushroom and Brandy Sauce

**€ 8.95 per person**

Prices are inclusive of VAT

*only available at The Xara Lodge*

## MOVING STATION B ♦

Pressed Foie Gras Terrine with Orange  
Served on Toasted Brioche, Pear Jel and Granola Crumble

**€ 6.50 per person**

Prices are inclusive of VAT

*only available at The Xara Lodge*

## MOVING STATION C ♦

Dry Iced Churned "Gelat tan-Nanna"  
Served on a Vanilla Sablée

**€ 4.95 per person**

Prices are inclusive of VAT

*only available at The Xara Lodge*

## AFTERNOON TEA TABLE ♦

Cake Pops  
Two types of Cupcakes topped with Butter Cream Swirls  
Cream Cheese, Thyme and Crispy Bacon Croissants  
Avocado and Shrimp Croissants  
Scones served with Clotted Cream and Strawberry Preserve

**€ 6.25 per person**

Prices are inclusive of VAT

## EXOTIC FRESH FRUIT TABLE ♦

Carved Fruit, Fruit Kebabs and Whole Fruits:  
Pineapple, Melon, Watermelon, Kiwi, Peaches, Apricots  
Strawberries, Grapes, Papaya, Mango, Apples and Passion Fruit

*some fruit may be out of season – alternatives will be provided*

**€ 5.25 per person**

Prices are inclusive of VAT

## COFFEE TABLE ♦

Freshly Brewed Coffee and Tea  
Mini Imqaret, Pastini Tal-Lewż, Dolci di Mandorla and Perlini

**€ 2.95 per person**  
Prices are inclusive of VAT

## CRÊPE TABLE ♦

Vanilla and Orange Crepes sautéed in Fruit Syrup

### **Selection of Condiments including**

Wild Berries, Honey, Chocolate Chip Cookies,  
Hazelnut Praline, Banana, Cherries, Crunchy Nuts and Roasted Almonds

**€ 4.25 per person**  
Prices are inclusive of VAT

## ICE CREAM AND SORBET PARLOUR ♦

Selection of 6 Ice Creams and Sorbets from the Counter  
Served in Cups or Cones with Chocolate Sauce and Fruit Syrups

**€ 3.95 per person**  
Prices are inclusive of VAT

## PASTRY CHEF'S TABLE ♦

A Selection of 5 Gateaux, Tarts and Cakes and Carved Fresh Fruit

**€ 5.50 per person**  
Prices are inclusive of VAT

## MACARON TOWER ♦

Assorted Macarons with a choice of the below flavours  
Strawberry, Vanilla, Pistachio, Chocolate and Hazelnut

**€ 1.25 each macaron**  
Prices are inclusive of VAT  
*minimum amount is 50 pieces*

## CANDY BAR ♦

A Variety of Jars and Vases with different Candy

**We have a wide choice of candy to choose from**

Marshmallows, Gums, Foamy, Sweet & Sour, Lollipops and more

*\*alterations are possible - price may vary accordingly*

**€ 3.50 per person**  
Prices are inclusive of VAT

## POPCORN BAR ♦

**We have a selection of various popcorn flavours to choose from**

Salted, Butter and a variety of Sweet options

**€ 3.00 per person**  
Prices are inclusive of VAT



# AFTER PARTY ITEMS

Extending your wedding?  
Your guests would love  
these after party goodies

Mini Beef Burger with Tomato, Ketchup and Mayonnaise

**€ 2.45 per person**  
Prices are inclusive of VAT

Mini Spicy Chicken Burger with Lemon and Mustard Mayonnaise

**€ 1.95 per person**  
Prices are inclusive of VAT

Mini Lamb Burger with Grilled Tomato, Hummus and Ketchup

**€ 2.75 per person**  
Prices are inclusive of VAT

Mini Chicken Hot Dog with Mustard, Mayonnaise and Caramelised Onions

**€ 1.95 per person**  
Prices are inclusive of VAT

Mini Beef and Pork Hot Dog with Mustard and Onion Ketchup

**€ 2.25 per person**  
Prices are inclusive of VAT

Fish and Chips with Truffle Mayonnaise

**€ 3.35 per person**  
Prices are inclusive of VAT

Turkish Chicken Doner Kebab Wrap  
Hot Sauce, Sweet Sauce and Coleslaw

**€ 3.45 per person**  
Prices are inclusive of VAT

Turkish Lamb Doner Kebab Wrap  
Hot Sauce, Sweet Sauce and Tabbouleh

**€ 3.65 per person**  
Prices are inclusive of VAT

## COLD CUT PLATTER ♦

Parma Ham, Coppa, Salami Milano, Spianata, Gammon and Chorizo

**€ 4.75 per person**  
Prices are inclusive of VAT

## CHEESE BOARD ♦

Gorgonzola, Provolone, Brie, Grana Padano with Biscuits and Fruit Chutneys

**€ 5.50 per person**  
Prices are inclusive of VAT

# WEDDING PLATED MENUS

## BRONZE ♦

2 Welcome Canapés



Lightly Peppered Tuna Carpaccio  
Aromatic Leaves, Caper Berries, Coriander and Passion Fruit Dressing



Velvety Celeriac and Leek Soup  
King Oyster Mushrooms and Maple Syrup



Roasted Breast of Free-Range Chicken  
Chestnut Purée and Forest Mushroom Fricassée  
Wilted Kale and Sous Vide Swede  
Brown Chicken Jus



Belgian Chocolate Mousse  
Hazelnut Cremeux, Warm Pear and Almond Macaron Tart  
Fruit Compote



Coffee and Petits Fours

**€ 47.00 per person**  
Prices are inclusive of VAT

## SILVER ♦

2 Welcome Canapés



Pressed Braised Beef Terrine  
Caper Berry and Golden Raisin Purée  
Radish, Pea Shoots and Pickled Beetroot



Slightly Smoked Wild Mushroom Risotto  
Jerusalem Artichoke Purée and Guanciale



Shallow Fried Fresh Local Seabass  
Mashed Potatoes, Broad Bean, Mussel and Cauliflower Nage  
Green Asparagus Bundle, Fish and Lemon Emulsion



Berry and White Chocolate Cheese Tart with Strawberry Cream  
Raspberry Gel and Pistachio de Bronte Ice Cream



Coffee and Petits Fours

**€ 52.00 per person**  
Prices are inclusive of VAT

## GOLD ♦

3 Welcome Canapés



Pressed Foie Gras  
Compressed Figs with Orange Zest and Armagnac  
Toasted Brioche and Petit Salad



In House Smoked Salmon Delice  
Coconut and Celeriac Purée, Confit Tomatoes  
Ginger and Dashi Emulsion



Slow Roasted Fillet of Beef  
Braised Carrots flavoured with Horseradish  
Pomme Purée and Steamed Baby Pac Choi  
Sherry Beef Jus



Milk Chocolate and Exotic Fruit Terrine  
Spiced Warm Mango Crumble, Yellow Fruit Gel  
Coconut Sorbet



Coffee and Petits Fours

**€ 62.00 per person**  
Prices are inclusive of VAT

## FOR THE LITTLE ONES ♦

Pasta Spirals tossed in a Tomato and Basil Sauce



Chicken Breast with Mushroom Sauce served with Vegetables and Potatoes



Chocolate Ice-Cream

**€ 25.00 per child**  
Prices are inclusive of VAT

# BEVERAGES

All Beverages provided by the Client. Glassware and Garnish provided by Xara Catering

50+ guests (5 hour duration) **€ 6.50 per person**

200+ guests (5 hour duration) **€ 4.50 per person**

Prices are inclusive of VAT

## CALLING ALL GIN FANS ♦

### **The Gin Bar will include**

G&T Glassware

Fresh Fruit and other Garnish

Cocktail Supplies

Professional Barmen

Waiters and Glass Washers

excluding beverages **€ 500.00**

including beverages **€ 12.50 per person**

Prices are inclusive of VAT

## HERE'S TO THE FINER THINGS ♦

### **The Whiskey Bar will include**

Whiskey Glassware

Garnish

Professional Barmen

Waiters and Glass Washers

excluding beverages **€ 500.00**

including beverages **€ 12.50 per person**

Prices are inclusive of VAT



## SHAKE IT UP WITH SOME COCKTAILS ♦

### **The Cocktail Bar will include**

Cocktail Glassware  
 Fresh Fruit and other Garnishes  
 Cocktail Supplies  
 Professional Barmen  
 Waiters and Glass Washers

### **Choose four from the below**

Old Fashioned, Manhattan, Dry Martini, Negroni, Frozen Daiquiri, Long Island, Infused G&T,  
 Frozen Margarita, Cuban Breeze, Maltese Spritzer, Rossini

excluding beverages **€ 500.00**  
 including beverages **€ 15.50 per person**

Prices are inclusive of VAT

## BAR SERVICE ♦

Infinitely Xara will provide bars according to the number of guests invited

50 - 300	<b>1 Bar</b>
301- 450	<b>2 Bars</b>
451 +	<b>3 Bars</b>

**Should you wish to setup an additional bar,  
 a charge of € 250.00 per bar will apply**

Prices are inclusive of VAT

# BEVERAGE PACKAGES For seated weddings

## Maltese Wines

### CLASSIC WINE COLLECTION A ♦

**Half bottle of**

Caravaggio Chenin Blanc **or** Caravaggio Shiraz  
Local Still Mineral Water **or** Local Sparkling Mineral Water

**€ 9.75 per person**

Prices are inclusive of VAT

### CLASSIC WINE COLLECTION B ♦

**Half bottle of**

La Torre Chardonnay **or** La Torre Cabernet Sauvignon  
Local Still Mineral Water **or** Local Sparkling Mineral Water

**€ 8.75 per person**

Prices are inclusive of VAT

### PREMIUM WINE COLLECTION C ♦

**Half bottle of**

Antonin Blanc **or** Antonin Noir  
Local Still Mineral Water **or** Local Sparkling Mineral Water

**€ 19.75 per person**

Prices are inclusive of VAT

## Imported Wines

### CHILE PACKAGE A ♦

**Half bottle of**

Vina Maipo – Sauvignon Blanc Chardonnay **or** Vina Maipo – Carmenere Cabernet Sauvignon  
Local Still Mineral Water **or** Local Sparkling Mineral Water

**€ 19.75 per person**

Prices are inclusive of VAT

### CHILE PACKAGE B ♦

**Half bottle of**

“Céfiro”– Chardonnay, Vina Casablanca **or** “Céfiro”– Carmenere, Vina Casablanca  
Local Still Mineral Water **or** Local Sparkling Mineral Water

**€ 14.00 per person**

Prices are inclusive of VAT

## ITALY ♦

**Half bottle of**

Contrada Pecorino **or** Contrada Nero D'Avola  
Local Still Mineral Water **or** Local Sparkling Mineral Water

**€ 10.50 per person**  
Prices are inclusive of VAT

## ITALY PREMIUM ♦

**Half bottle of**

Santa Cristina Bianco – Antinori **or** Santa Cristina Rosso - Antinori  
Local Still Mineral Water **or** Local Sparkling Mineral Water

**€ 14.00 per person**  
Prices are inclusive of VAT

## FRANCE ♦

**Half bottle of**

Domaines Le Baumes - Sauvignon Blanc, Bordeaux **or** Domaines Le Baumes - Syrah, Bordeaux  
Local Still Mineral Water **or** Local Sparkling Mineral Water

**€ 14.00 per person**  
Prices are inclusive of VAT

## SPAIN ♦

**Half bottle of**

Amphorum Sauvignon Blanc **or** Amphorum Merlot  
Local Still Mineral Water **or** Local Sparkling Mineral Water

**€ 14.00 per person**  
Prices are inclusive of VAT

# OTHER INFO

## INTERNATIONAL BAR ♦

**Spirits:** Bacardi, Smirnoff Red, Jack Daniels, J&B Rare, Famous Grouse, Tequila San Jose, Aperol, Campari, Gordon's Gin, Martini Rosso, Martini Bianco, Martini Dry, Sambuca, Malibu, Amaretto, Baileys, Averna, Limoncello

**Beer:** Cisk Lager, Heineken, Hopleaf

**Wines:** Caravaggio Chenin Blanc (white), Caravaggio Shiraz (red), Rose D'Anjou, Prosecco

**Soft Drinks:** Sprite, Diet Sprite, Coca Cola, Diet Coca Cola, Fanta, Kinnie

**Juices:** Orange, Pineapple, Tomato, Grapefruit, Cranberry

**Mixers:** Tonic water, Bitter lemon, Soda Water, Ginger Ale, Still and Sparkling water

## OVERTIME FEES ♦

1 - 200 guests **€300.00 per hour** (after 5hrs)

201 - 500 guests **€400.00 per hour** (after 5hrs)

501+ guests **Price on Request**

### **For all inclusive menus**

1st hour **€6.50 per person per hour** (after a headcount is done)

2nd hour **€10.00 per person per hour** (after a headcount is done)

## BISTRO TABLES ♦

One Bistro Table per 50 guests

**Additional Bistro Tables at € 30.00 per table**

## DEPOSIT TERMS ♦

€ 3,000	upon receipt of contract
10%	one year before the wedding
25%	six months before the wedding
25%	three months before the wedding
30%	two weeks before the wedding
10%	after the wedding

All prices may be subject to terms and conditions.

For more information contact one of our Sales Representatives  
on [events@xaracollection.com](mailto:events@xaracollection.com) or **+356 2256 7567**





◆ [xaracatering.com](http://xaracatering.com)