



Busy Bee

EST. 1933

EVENT MENUS

2018



We've been busy

BUILDING OUR REPUTATION
SINCE 1933

Busy Bee is renowned as one of Malta's leading caterers for private and corporate events. The brand was launched in 1933 by Censu Friggieri, making it a household name, synonymous with genuine and wholesome products. The family generations which followed kept on building on this reputation, introducing Italian delicacies and other innovations, keeping Busy Bee ahead.

We are pleased to present a selection of menus for your event. Every menu may be customised to your requirements.



OUR VENUE

Villa Mdina

NAXXAR

The beautiful and centrally located Villa Mdina is the ideal venue for any occasion, having ample indoor and outdoor spaces. Owned by Busy Bee, the venue enjoys a fully-equipped kitchen, air-conditioning and a stunning backdrop for corporate and private events.

Visiting Hours: TUE - THUR 5^{PM} - 8^{PM} | Or by appointment

PARTNER VENUES

Torre Paulina
Madliena

Eden Lodge
Zurrieq

Villa Rosa
St Julian's

Palazzo Nobile
Naxxar

Cottage Garden
Zurrieq

The Club House
Mdina

Palazzo Promontorio
Wardija

Razzett l-Abjad
San Gwann

Hastings Gardens
Valletta

Castello dei Baroni
Wardija

Villa Bighi
Kalkara

Gardjola Gardens
Senglea

Villa Blanche
Zurrieq

Popeye Village
Mellieha

St. Andrews Bastions
Valletta

Villa Overhills
Birzebbugia

Magazino The Waterfront
Valletta Waterfront

Alfa Gardens
Attard

Villa Sant Anna
Marsaskala

MonteKristo Estates
Luqa

Villa Maria
Rabat

Chateau Buskett
Siggiewi

We may also cater at a venue of your choice



Our Menus

FINGERFOOD MENUS

STATIONS

SIT-DOWN MENUS

STAND-UP BUFFET MENUS

BREAKFAST MENUS

BRUNCH MENUS

ALSO AVAILABLE

AFTER WEDDING CEREMONY CANAPÉS & DRINKS

PRE-WEDDING HOME MENU

AFTER PARTY PACKAGES

FINGERFOOD MENU 1

Apidae

46 items / 25 servings

COLD SAVOURIES

- Assorted Canapés
- Stuffed Eggs
- Shrimp & Salmon Barquette
- Asparagus Tarts
- Pea, Pancetta & Panna Cotta Tart
- Stuffed Artichokes
- Ribbon Sandwiches
- Mozzarella, Marrows & Tomatoes
- Parma Ham & Fruit
- Stuffed Olives

HOT SAVOURIES

- Liver Wrapped with Bacon
- Spring Rolls
- Duck Filled Spring Rolls
- Vegetable Samosa
- Chicken Samosa
- Jalapeño Cream Cheese
- Shrimp Jalapeño
- Pork & Pâté Croquette
- Mini Meat Pies
- Chicken Bouchées
- Arancini

MEATS, POULTRY & FISH

- Meat Balls
- Crispy Beef Rolls
- Mini Burgers
- Fillet of Pork Bites
- Sweet Spicy Pork
- Lamb Koftas
- Chicken Kiev
- Chicken Skewers
- Chicken Satay
- Torpedo Crispy Shrimps
- Fish & Noisette Potato
- Salmon Skewers

SWEETS

- Wedding Cake
- Witness Cakes
- Fancy Cakes
- Kannoli
- Minou Ice Cream
- Fruit Kebabs
- Macaroons
- Biskuttini
- Pastini
- Pasta di Mandorla
- Dolci di Mandorla
- Torroncini
- Mqaret

PRICE PER PERSON: €27.00 inc. vat

Price includes 7.5 hrs of service commencing 2 hrs prior to the time of mass

FINGERFOOD MENU 2

Apis Cerana

50 items / 27 servings / Coffee Counter

COLD SAVOURIES

- Salmon Brioche
- Shrimp & Salmon Barquette
- Parmesan & Chorizo
- Crispy Speck & Mascarpone
- Smoked Salmon & Ricotta Involtini
- Roast Beef & Rucola Involtini
- Mini Club Sandwich
- Aubergine & Marrow with a Walnut Pâté
- Mushroom & Parmesan Cakes
- Sushi
- Stuffed Olives

Choux Puff with Shrimps in a Marie Rose Sauce

HOT SAVOURIES

- Pitta Bread with Spicy Lamb and Cous Cous
- Spring Rolls
- Duck Filled Spring Rolls
- Vegetable Samosa
- Chicken Samosa
- Jalapeño Cream Cheese
- Shrimp Jalapeño
- Tortilla Wraps
- Tortilla Rolls
- Arancini

MEATS, POULTRY & FISH

- Beef Yakitori
- Mini Cordon Bleu
- Maltese Tasty Bites

Mini Burgers

- Fillet of Pork Bites
- Sweet Spicy Pork
- Yogurt & Mint Chicken Strips
- Chicken Skewers
- Chicken Satay
- Octopus in Aspic
- Torpedo Crispy Shrimps
- Fish & Noisette Potato
- Thin Crispy Fish Sticks
- Salmon Pattie

SWEETS

- Wedding Cake
- Witness Cakes
- Fancy Cakes
- Kannoli
- Profiteroles
- Minou Ice Cream
- Fruit Kebabs in Prosecco
- Macaroons
- Biskuttini
- Pastini
- Pasta di Mandorla
- Dolci Di Mandorla
- Torroncini
- Mqaret

COFFEE COUNTER

PRICE PER PERSON: €31.00 inc. vat

Price includes 7.5 hrs of service commencing 2 hrs prior to the time of mass



FINGERFOOD MENU 3

Caucasian

49 items / 27 servings / Coffee Counter

COLD SAVOURIES

- Salmon Brioche
- Parmesan & Chorizo
- Crispy Speck & Mascarpone
- Smoked Salmon & Ricotta Involtini
- Roast Beef & Rucola Involtini
- Smoked Salmon & Spinach Rolls
- Mini Club Sandwich
- Open Sandwich
- Beef, Courgette & Cream Cheese Rolls
- Mushroom & Parmesan Cakes
- Sushi
- Gorgonzola Cheese Puffs
- Stuffed Olives
- Duck & Hoisin Roll

HOT SAVOURIES

- Chicken & Veg Spring Sticks
- Chicken Samosa
- Vegetable Parcels
- Jalapeño Cream Cheese
- Shrimp Jalapeño
- Mini Chicken Wraps
- Pork & Pâté Croquette
- Arancini Funghi Porcini
- Pulled Chicken, Honey & Mustard

MEATS, POULTRY & FISH

- Fillet of Beef Bites
- Mini Burgers

- Fillet of Pork Bites
- Lamb Koftas
- Quail & Spinach wrapped in Speck
- Chicken Skewers
- Chicken Satay
- Lemon Pepper Chicken Strips
- Torpedo Crispy Shrimps
- Fish & Noisette Potato
- Thin Crispy Fish Sticks
- Prawn Skewers
- Salmon Skewers

SWEETS

- Wedding Cake
- Witness Cakes
- Sorbet
- Assorted Mousse Cups
- Kannoli
- Minou Ice Cream
- Fruit Kebabs in Prosecco
- Macaroons
- Biskuttini
- Pastini
- Pasta di Mandorla
- Dolci di Mandorla
- Torroncini
- Mqaret

COFFEE COUNTER

PRICE PER PERSON: €36.00 inc. vat

Price includes 7.5 hrs of service commencing 2 hrs prior to the time of mass



FINGERFOOD MENU 4

Apis Florea

51 items / 27 servings / Pasta Counter / Coffee Counter

COLD SAVOURIES

- Salmon Brioche
- Orange Marmalade & Parmesan
- Tomato & Savoury Panna Cotta
- Crispy Speck & Mascarpone
- Smoked Salmon & Ricotta Involtini
- Roast Beef & Rucola Involtini
- Open Sandwich
- Beef, Courgette & Cream Cheese Rolls
- Rabbit Roulade
- Sushi
- Gorgonzola Cheese Puffs
- Duck & Hoisin Rolls

HOT SAVOURIES

- Vegetable Samosa
- Chicken Samosa
- BBQ Pulled Chicken
- Pitta Bread with Spicy Lemon Cous Cous
- Arancini Funghi Porcini
- Mini Chicken Wraps
- Chicken & Veg Spring Sticks

MEATS, POULTRY & FISH

- Fillet of Beef Bites
- Mini Burgers
- Fillet of Pork Bites
- Chicken Satay

- Honey Glazed Chicken Strips
- Torpedo Crispy Shrimps
- Fish Kebabs
- Thin Crispy Fish Sticks
- Prawn Skewers
- Salmon Patties

PASTA COUNTER

SWEETS

- Wedding Cake
- Witness Cakes
- Sorbet
- Assorted Mousse Cups
- Kannoli
- Minou Kannol Ice Cream
- Profiteroles
- Minou Ice Cream
- Fruit Kebabs in Prosecco
- Macaroons
- Biskuttini
- Pastini
- Pasta di Mandorla
- Dolci Di Mandorla
- Torroncini
- Mqaret

COFFEE COUNTER

PRICE PER PERSON: €39.00 inc. vat

Price includes 7.5 hrs of service commencing 2 hrs prior to the time of mass

Fingerfood price list

COLD SAVOURIES	€		€		€
Assorted Canapés	0.50	Mozzarella, Marrows & Tomatoes	0.70	Tortilla Wraps	0.55
Tuna & Sweet Potato Patties	0.60	Mushroom & Parmesan Cakes	0.70	Tortilla Rolls	0.55
Salmon Brioche	0.55	Parma Ham & Fruit	0.70	Mini Chicken Wraps	1.25
Oriental Quail Tarts	1.00	Rabbit Roulade	0.95	Chicken & Veg Spring Sticks	0.60
Orange Marmalade & Parmesan	1.00	Sushi	0.95	Pork & Pâté Croquette	0.40
Tomato & Savoury Panna Cotta	1.00	Duck & Hoisin Roll	1.20	Tomato & Mozzarella Pillows	0.45
Beef & Rucola in a Tomato Chutney	2.00	Gorgonzola Cheese Puffs	1.00	Cheese Cakes	0.35
Marinated Prawn & Tomato	2.00	Choux Puff with Shrimps		Pea Cakes	0.35
Duck with Orange & Walnut Salad	1.60	in a Marie Rose sauce	0.90	Mini Meat Pies	0.55
Stuffed Eggs	0.50	Stuffed Olives (<i>per kg</i>)	16.00	Spinach Pies	0.50
Shrimp & Salmon Barquette	0.55	Salted Almonds	18.00	Sausage Rolls	0.35
Red Kidney Bean Tart	0.40			Spinach & Ricotta Palmiers	0.35
Asparagus Tarts	0.55	HOT SAVOURIES	€	Timpana Tray (<i>x24</i>)	10.00
Parmesan & Chorizo	0.85	Pulled Chicken Chipotle	1.35	Quiche Lorraine	0.50
Pea Pancetta Panna Cotta Tart	0.55	Pulled Chicken BBQ	1.35	Chicken Bouchées	0.50
Mixed Tartlets	0.60	Pulled Chicken, Honey & Mustard	1.35	Pizza	0.35
Stuffed Artichokes	0.50	Pitta Bread with Spicy Lamb		Arancini	0.50
Crispy Speck & Mascarpone	0.75	& Cous Cous	1.10	Arancini Funghi Porcini	0.85
Smoked Salmon & Ricotta Involtni	0.90	Liver Wrapped with Bacon	0.55	Broccoli & Cheddar Bites	0.50
Roast Beef & Rucola Involtni	0.90	Devils on Horseback	0.55		
Smoked Salmon & Spinach Rolls	1.10	Spring Rolls	0.60		
Finger Sandwiches	0.60	Duck Filled Spring Rolls	0.65		
Mini Club Sandwich	1.10	Wontons	0.60		
Ribbon Sandwiches	0.50	Vegetable Samosa	0.65		
Open Sandwiches	0.82	Chicken Samosa	0.65		
Pinwheels	0.40	Sweet Sesame Tuna	2.00		
Soft Mini Tuna Bread Rolls	0.50	Paella Croquette	0.65		
Beef, Courgette & Cream Cheese	0.95	Onion Bahji	0.75		
Aubergine & Marrow		Vegetable Parcels	0.55		
with a Walnut Pâté	0.75	Jalapeño Cream Cheese	0.60		
Cherry Tomato on Biscuit Base	0.40	Shrimp Jalapeño	0.70		

The above price lists do not include 18% vat

MEATS	€	BBQ	€	SWEETS	€
Meat Balls	0.55	BBQ Beef Kebabs	1.80	Wedding Cake	0.00
Beef Kebabs	1.80	BBQ Fillet of Beef Kebabs	4.00	Witness Cake	20.00
Beef Yakitori	1.00	BBQ Fillet of Pork Kebabs	1.25	Ice Cream Sliced	0.95
Fillet of Beef Kebabs	4.00	BBQ Chicken Kebabs	0.90	Ice Cream Delights	1.15
Fillet of Beef Bites	2.20	BBQ Smoky Drumsticks	0.95	Sorbet	0.90
Mini Cordon Bleu	0.60	BBQ Spicy Chicken Wings	0.42	Fancy Cakes	0.70
Bragioli	0.60	BBQ Frankfurters	0.50	Assorted Mousse Cups	0.80
Roast Beef Cold Cuts	0.50	BBQ Maltese Sausage	0.50	Sfinga with Ricotta	0.72
Maltese Tasty Bite	0.55	BBQ Spare Ribs	0.54	Kannoli	0.75
Crispy Beef Rolls	0.65			Minou Kannol Ice Cream	0.75
Mini Burgers	0.95	ONFALOS GRILL	€	Profiteroles	0.60
Mini Hot Dogs	0.95	Pork Skewer (<i>Onfalos</i>)	1.30	Minou Ice Cream	0.75
Fillet of Pork Kebabs	1.25	Chicken Yakitori (<i>Onfalos</i>)	1.00	Fruit Kebabs	0.95
Fillet of Pork Bites	0.75	Fish Kebab (<i>Onfalos</i>)	1.20	Fruit Kebabs in Prosecco	1.05
Roast Pork Cold Cuts	0.50	Lamb Koftas (<i>Onfalos</i>)	1.00	Chocolate Boats with Filling	0.95
Pork Involtni	0.60	Chicken Tikka (<i>Onfalos</i>)	0.80	Macaroons	0.50
Pulled Pork Bites	0.65	Beef Skewer (<i>Onfalos</i>)	1.00	Biskuttini (<i>per kg</i>)	18.00
Sweet Spicy Pork	0.55			Pastini (<i>per kg</i>)	18.00
Gammon & Pineapple	0.40	FISH	€	Pasta di Mandorla (<i>per kg</i>)	18.00
Frankfurters	0.50	Octopus <i>x500gr (25 pax)</i>	12.50	Dolci di Mandorla (<i>per kg</i>)	18.00
Maltese Sausage	0.50	Octopus in Aspic	1.20	Chocolate Coated Almonds (<i>per kg</i>)	20.00
Spare Ribs	0.55	Smoked Salmon Cuts	0.80	Pralines (<i>per kg</i>)	35.00
Lamb Koftas	0.65	Baked wrap with a crab mousse	0.80	Torroncini (<i>per kg</i>)	22.00
		Salmon Patty	0.80	Mqaret	0.35
POULTRY	€	Breaded Scampi	0.45		
Chicken Kiev	0.55	Breaded Crabclaws	0.80		
Spicy Chicken Goujons	0.45	Lemon Grass Shrimp Sticks	1.10		
Quail & Spinach wrapped in Speck	1.10	Scallops in Parma Ham	1.20		
Chicken Kebabs	0.90	Potato & Shrimp Skewers	0.85		
Chicken Skewers	0.65	Torpedo Crispy Shrimps	0.60		
Lemon Pepper Chicken Strips	0.80	Fish & Noisette Potato	1.00		
Honey Glazed Chicken Strips	0.80	Thin Crispy Fish Sticks	0.75		
Yoghurt & Mint Chicken Strips	0.80	Prawn Skewers	1.75		
Chicken Satay	0.80	Fish Kebabs	0.80		
Sweet Chilli Chicken Sticks	1.00	Salmon Skewers	1.20		
Chicken & Bell Peppers	1.00				
Smokey BBQ Drumsticks	0.95				
Chicken in Breadcrumbs	0.45				
Breaded Chicken Wings	0.50				

The above price lists do not include 18% vat



Our Food Stations

FARINACEOUS

*Choice of Pasta, Risotto
and Gnocchi accompanied
by various Sauces*

SEAFOOD

*A selection of Fish,
Crustaceans and Mollusc*

CARVERY

*Roasts, carved
and served with Potatoes
and seasonal Vegetables*

ONFALOS GRILL

*Waiter-served
Meat and Fish Skewers
cooked over a mobile fry top grill*

BBQ

*A choice of
Meat Kebabs
and Sausages*

ASIAN

*Choose from our
popular dishes:
Crispy Sesame Beef,
Sweet and Sour Pork,
Beef in Black Bean Sauce
and Lemon Chicken*

PAELLA

*A choice of your
preferred Paella
to choose from*

CHEESE & CHARCUTERIE

*A selection of Cheese,
cured and smoked Meats
served together
with accompaniments*

GATEAUX

*Choose from our large selection
of Gateaux, Cakes & Tarts*

CHOCOLATE

*A vast selection of Pralines
made with the finest
Belgian Chocolate*

Sit-down Menu 1

Welcome drink & Canapés

Crusted local Cheeselet, Rocket dressed Salad,
Pecans and Fruit Chutney

Prawn Ravioli, Scallop, Pea and Pumpkin Purée,
Marinated Fennel and Herb Oil

Grilled Beef Sirloin Medallions
set on Scalloped Potatoes, Grilled Zucchini,
accompanied by a Red Wine Jus

Classic Opera Cake, Raspberry Coulis

Coffee and Petit Fours

PRICE PER PERSON: €65.00 inc. vat

Includes Villa Mdina half bottle of wine and free-flowing water



Sit-down Menu 2

Welcome drink & Canapés

Amuse-Bouche

Salmon and Avocado Tartare, Quail Egg,
Scallion Chiffonade, Micro Herbs,
Mango and Red Caviar Dressing

Fillet of Meagre, Sweet Peppers and Zucchini,
Mussel Nage, Roasted Scampi

Porcini and Thyme Crusted Fillet Mignon,
Fondant Potato, Glazed Vegetables,
Mushroom Arancina and Port Wine Jus

Chocolate Mousse, Spiced Pear Confit
and Berry Crèmeux

Coffee and Petit Fours

PRICE PER PERSON: €75.00 inc. vat

Includes Villa Mdina half bottle of wine and free-flowing water

Sit-down Menu 3

Welcome drink & Canapés

Amuse-Bouche

Tossed Salad of Tiger Prawns,
Smoked Salmon, Beets, Avocado,
finished with a drizzle of Citrus Vinaigrette

Trio of Tortellacci, Sweet Corn Veloute,
Broad Bean, Artichoke, Tomato Fondue

Roast Fillet of Sea Bass, Quinoa
and Fresh Shrimp Bisque

Fillet Mignon set on a Potato Galette,
Sautéed Spinach, Baby Veg accompanied
by a Forest Mushroom Jus

Assemblage of Maltese Delicacies

Coffee and Petit Fours

PRICE PER PERSON: €85.00 inc. vat

Includes Villa Mdina half bottle of wine and free-flowing water



Traditional Maltese Cuisine

Welcome drink & Canapés

Amuse-Bouche

Traditional Fish Soup garnished with Rice,
drizzled with local Olive Oil

Fried fresh Cheeselet Panéed in breadcrumbs set
on a Crispy Pasta Fritter, Tomato and Fruit Chutney

Stuffed Leg of Rabbit, Braised Rabbit Croquette,
Potato Fondant, Fava Beans and Sage flavoured Jus

Maqrut, Kannol, Zeppola filled with Fig Ice-Cream,
drizzled with Honey Syrup

Coffee and Traditional Biscuits

PRICE PER PERSON: €60.00 inc. vat

Includes Villa Mdina half bottle of wine and free-flowing water

Stand-up Buffet 1

Leafy Greens and Cherry Tomato Salad
Squash and Couscous salad
Mussels in shell, Lemon and Lime
Cold Pasta Salad, Italian dressing
Chicken Liver Pâté with toasted Brioche
Salami and Mortadella cuts

Velvet Vichyssoise, Parmesan crouton, fresh Chives

Pan-fried Swordfish, Cherry Tomatoes, Olives and Capers
Oven-baked Chicken tenders, Garlic herb dip
Navarin of Lamb, Spring Vegetables
Braised rice with Peas

Selection of Verrine Desserts

Coffee and Treats

PRICE PER PERSON: €35.00 inc. vat
Includes half bottle of wine and free-flowing water



Stand-up Buffet 2

Leafy Greens, Cherry Tomato and Scallion Salad
Sweet Pepper and Courgette, Quinoa Salad
Baked Spanish Omelette
Ricotta, Feta Cheese, Black Olives, Balsamic Vinaigrette
Prawn, Cucumber dice, Melon, Marie Rose Sauce
Cold cuts of Meat Platter
Dressings

Farfalle, Smoked Salmon, fresh Dill and Capers

Sea Bream Fillet, Sautéed Fennel, Sauce Vierge
Escalope of Chicken Milanese
Ragout of Beef, Red Wine, Spring Vegetables
Roast Potatoes

Chocolate Tart, fresh Fruit Coupe,
Raspberry Bavarois Mousse

Coffee and Treats

PRICE PER PERSON: €40.00 inc. vat
Includes half bottle of wine and free-flowing water

BREAKFAST MENUS

Continental Breakfast

Juices, assorted Teas & Coffee

Sparkling & Still Water

Toast (Wheat & White)

Assorted Jams & Spreads (Jam, Marmalade & Butter)

Baked Pastries (Croissants, Danish Pastries, Muffins)

PRICE PER PERSON: €20.00 inc. vat

Short Breakfast

Juices, Assorted Teas, Coffee & Milk

Sparkling & Still Water

Cereals (Cornflakes, Special K)

Toast (Wheat & White)

Assorted Jams & Spreads (Jam, Marmalade & Butter)

Plain & Fruit Yoghurts

Fruit Coupe

PRICE PER PERSON: €25.00 inc. vat

Breakfast Menus are based on a minimum of 50 guests or more



BREAKFAST MENUS

Full Breakfast

Chilled Fruit Juices

(Orange, Pineapple & Apple)

Sparkling & Still Water

Assorted Teas, Coffee & Milk

Assorted Cereals, Special Plain,
Muesli, Cornflakes

Plain & Fruit Yoghurts

Toast

(Wheat & White)

Scrambled Eggs, Sausages,
Bacon, Grilled Tomatoes, Baked Beans,
Hash Browns, & Grilled Mushrooms

Baked Pastries

(Danish Pastries, Croissants, Carrot Cake, Muffins)

Fresh Fruit Salad

PRICE PER PERSON: €35.00 inc. vat

Breakfast Menus are based on a minimum of 50 guests or more

..... Buffet Brunch Menu 1

Spanish Omelette
Bean, Zucchini and Corn Salad
Cherry Tomato, Feta and Black Olive
Shrimp and Avocado Salad, Lemon and Lime dressing
Baked Ham Plum Dressing

Pennette with Tomato Sauce, Pancetta,
dice of local Peppered Cheeselets

Vegetarian Strudel
Poached Supreme of Salmon with Caper Butter
Emincé of Chicken with a Mushroom Cream Sauce
Grilled Mediterranean Vegetables
Sauté Potatoes

Individual Fruit Tartlets

Coffee and Treats

.....
PRICE PER PERSON: €33.00 *inc. vat*



..... Buffet Brunch Menu 2

Green Leaf and Cherry Tomato Salad
Bean Salad with Mustard Dressing
Ricotta and Feta Cheese
New Zealand Mussels Gratin
Cold cuts of Meat

Lasagna Bolognese

Mild Curried Vegetable Stew
Sea Bream Paupiette, wilted Spinach, White Wine reduction
Medallions of Pork with a Cream and Mushroom Sauce
Braised Rice with Peas

Tiramisu in glass

Coffee and Treats

.....
PRICE PER PERSON: €38.00 *inc. vat*



Beverage Packages

For your convenience, Busy Bee may handle all your beverage requirements.

The below are Beverage Package ideas for your event.

We may customise any package to your specific requirements.

SILVER OPEN BAR PACKAGE

*This package includes
a local selection
of Wines, Beers, Soft drinks,
Juices and Water.*

€5.50 per person for up to 5 hours.

Additional hours at €2.00 per person per hour

WHISKEY BAR PACKAGE

*We offer a variety of popular brands
and sophisticated Single-Malt Whiskeys.
This package may be enhanced with
our very own pralines and chocolate delicacies.*

Price according to requirements

COCKTAIL BAR PACKAGE

*We offer a variety of alcoholic and non-alcoholic
cocktails, crafted by professional bar tenders.*

Price according to requirements

WINE BAR PACKAGE

*We offer a variety of local and foreign wines,
which may be complimented with fine cheeses.*

Price according to requirements

GOLD OPEN BAR PACKAGE

*This package includes
top International Spirits,
and Liqueurs, a local selection
of Wines, Beers, Soft drinks,
Juices and Water.*

€8.00 per person for up to 5 hours.

Additional hours at €2.50 per person per hour

Mobile bars are also available for hire.

Each and every Busy Bee package may be customised to your wishes.

Beverage package prices are excluding 18% vat

Terms & Conditions

Menu prices indicated in this brochure are subject to an increase of not more than 5% per year

WAITING STAFF

Menu prices in this brochure include waiting staff for a period of 7.5 hours of service

SERVICE RATES

HEAD WAITER	€85.00 <i>exc. vat</i>
WAITERS	€55.00 <i>exc. vat</i>
KITCHEN HANDS	€55.00 <i>exc. vat</i>

OVERTIME RATES

MON - SAT	€7.00 <i>exc. vat</i> per hour per member of staff
SUNDAYS	€8.00 <i>exc. vat</i> per hour per member of staff

SERVICE CHARGE €1.00 *p/p exc. vat*
Ice, Glassware, Kitchen Equipment,
Tables, Linen & Refrigeration.

HIRING OF EQUIPMENT *Please ask for prices*
Bistro Tables, Chairs, Covers, Banqueting Tables & Linen,
Coat Racks & Hangers, Ash Tray Stands, Marquees
and other Event Equipment may be hired.

FOOD INTOLERANCES

Food is prepared in a kitchen that handles nuts and gluten.
Please advise should there be any specific food intolerances
within your party.

WEDDING & WITNESS CAKES

Wedding & Witness cakes are included
in the Finger buffet menus however there may
be a supplement charge depending on your requirements.

DEPOSITS

Deposit for both Villa Mdina & Catering services is €1,800
with the balance payable up to one month after your event.

Deposit on outside catering is €1,500 with
the balance payable up to one month after your event.





TO CATER TO OUR EVER-GROWING DEMAND,
WE HAVE CONSTRUCTED A NEW
STATE OF THE ART FACILITY IN MRIEHEL

KINDLY CONTACT US FOR MORE INFORMATION
ABOUT YOUR EVENT

EMAIL: info@busybee.com.mt

PHONE: +356 2134 0400

WWW.BUSYBEE.COM.MT



