

An outdoor wedding reception scene featuring several round tables covered with white tablecloths. Each table is surrounded by white Chiavari chairs and is set with glassware, silverware, and water bottles. The tables are decorated with greenery and flowers. The setting is outdoors, with a stone-paved ground and a warm, golden light in the background, suggesting a sunset or sunrise. The overall atmosphere is elegant and festive.

CAMILLERI CATERERS

YOUR WEDDING MADE PERFECT

WITH

CAMILLERI CATERERS

SOMETHING ABOUT US

CAMILLERI CATERERS have a reputation for coordinating dream weddings and other elegant events. With inspirational ideas and a fantastic team who have helped to organise weddings for all tastes and pockets, we will help you plan your day just the way you want it. From casual to formal, standing to seated, we have the ability to understand your requirements and can be trusted to bring together all the elements necessary for a memorable event.

We promise to be with you every step of the way from the point of enquiry to the day itself; offering advice and ideas and ultimately leave you to relax, confident in the knowledge that all your wishes will come through...

The Team



OUR CATALOGUE

SOMETHING ABOUT US	PG 03
COLD CANAPES	PG 06
HOT CANAPES	PG 08
SORBETS	PG 14
FLYING BUFFETS	PG 15
DESSERTS	PG 16
WEDDING CAKES	PG 19
FINGER BARS & BUFFET STATIONS	PG 20
AFTER PARTY NIBBLES	PG 25
WEDDING MENUS	PG 26
BEVERAGES	PG 32
CHOOSING YOUR VENUE	PG 36
OLIVE GARDENS	PG 38
BANQUET SERVICES	PG 42
OTHER SERVICES	PG 44
TERMS & CONDITIONS	PG 45



We feel that finger foods should be distinctive and inspiring

*A canapé should be one bite of something creative
which you can savour and relish*

COLD CANAPÉS

Cold Canapes

€ 1.75	Selection of Crystal Rolls, Soy Sauce Duck, Smoked Salmon, Chicken, Prawn & Vegetable	€ 0.95	Spoon Nibbles Smoked Duck in Forest Berry Vinaigrette
€ 1.30	New Style Maki Rolls, Soy Sauce		Flaked Salmon, Avocado & Lime Quinoa
€ 1.30	Sweet Chili & Prawn Cucumber Rolls		Fruity Chicken & Chutney
€ 1.25	Chicken Maki Rolls, Soy Sauce		Marinated Marrows with Fresh Chive Cottage Cheese
€ 1.25	Sushi, Sashimi, Maki Platter, Soy Sauce	€ 0.85	Cured Beef Rolls with Mascarpone & Apricot Filling
€ 1.20	Trendy Parma & Melon Salad	€ 0.75	Hoisin Duck Confit Crepes
€ 1.20	Fresh Fish Tartare on Double Vegetable Mousse Salmon, Tuna	€ 0.75	Salmon Mousse Crepes & Caviar
€ 1.10	Supreme Maki Selection, Soy Sauce	€ 0.75	Caprese Skewers
€ 1.00	Prosciutto, Basil & Fresh Mozzarella	€ 0.75	Bocconcini & Parma Bites drizzled with EV Olive Oil
€ 1.00	Norwegian Salmon & Zucchini Ribbon, Lemon Vinaigrette		Assorted Open Sandwiches
€ 0.95	Slow Roast Moroccan Spiced Pork on Couscous		Beetroot Cured Salmon, Wasabi Mayo & Pickled Cucumber
€ 0.95	Crispy Sesame Beef on Stir Fried Rice		Spicy Hummus & Quail Egg
€ 0.95	Sweet Pork & Honey Melon on Bulgur Wheat	€ 0.75	Slow Cooked Pork & Cranberry Drizzle
€ 0.95	Fresh Salmon & Barley Salad	€ 0.75	Duck & Pork Terrine with Dried Cranberries
€ 0.95	Creamy Seafood Stuffed Pasta Shells	€ 0.65	Pork & Pistachio Roulade, Fig Relish
€ 0.95	Herb Crusted Veal, Blue Cheese & Grape Skewers	€ 0.65	Pretzel Cheese Sticks Goats Cheese & Stewed Apricot Bites

€ 0.65	Sesame Noodle Salads Orange Infused Chicken Asian Sesame Prawn	€ 0.50	Savoury Frosted Muffins Zucchini Muffins with Herbed Feta Cheese Lime Muffins with Smoked Salmon & Fresh Chives
€ 0.60	Assorted Shots Tomato & Mint Melon, Ginger & Yogurt Watermelon & Basil	€ 0.50	Rosemary Muffins with Roast Beef & Horseradish Drizzle Sweet Potato Muffins with Crispy Bacon Club Sandwiches / Duo Sandwiches Smoked Salmon, Caper, Lemon & Dill
€ 0.60	Risotto Spoons Smoked Duck & Avocado Thyme, Brie & Leeks Coconut, Sweet Chili & Prawn		Chicken, Bacon & Chutney Ploughman's Cheddar & Pickle Tuna, Tomato & Fresh Herbs Egg, Spring Onion & Fresh Chive Mayo
€ 0.60	Flat Bread Rolls Chicken, Mango & Chutney Baby Spinach, Smoked Salmon & Cream Cheese	€ 0.40	Sweet Potato & Hummus Nibbles
€ 0.50	Blini Selection Chicken, Caper & Tarragon Mousse Cold Cooked Norwegian Salmon Cranberry Cheese Mousse	€ 0.40	Mini Tartlets Paprika Dusted Shrimp Goats Cheese & Sundried Tomatoes, Pistachio Sprinkle Chicken Mousse with Pear & Citrus
		€ 0.40	Herbed & Toasted Canapes Black Olive Tapenade Chili Infused Red Kidney Bean Pate Smoked Salmon & Caviar

HOT CANAPÉS

Pastries, Bakes & Other Hot Savouries

€ 1.60	Honey Roasted Figs & Camembert wrapped in Prosciutto	€ 0.65	Crispy Battered Shrimp, Garlic Mayo
€ 1.00	Prawns in Potato Nests, Lemon & Chive Mayo	€ 0.65	Mozzarella Sticks, Tomato Salsa
€ 1.00	Filo Hot Pots	€ 0.65	Jalapeno Poppers, Tomato Salsa
	Alla Parmigiana	€ 0.65	Camembert Bites, Cranberry Sauce
	Beefy Bolognese	€ 0.65	Swiss Cheese Wedges
	Greek Pumpkin & Feta Cheese	€ 0.65	Chicken Kiev's
	Chicken & Thyme	€ 0.65	Open Face Pies
€ 0.95	Traditional Bite Size Cannelloni		Chicken, Chorizo & Herbed Potato
€ 0.95	Fagotini served on Wilted Spinach & Herbed Butter		Beef & Stilton
	Formaggio & Pere	€ 0.60	Mini Quiches
	Tartufo Nero		Sweet Potato & Smoked Salmon
	Gorgonzola & Noci		Zucchini & Feta
€ 0.85	Lemongrass Infused Chicken Cigars		Camembert, Pancetta & Grain Mustard
€ 0.75	Crispy Asian Delights, Soy Sauce	€ 0.60	Thai Crab & Prawn Money Bags, Sweet Chili Sauce
	Sesame Prawn Toasts, Duck Spring Rolls, Chicken Money	€ 0.60	Duck Spring Rolls, Hoisin Sauce
	Bags, Vegetable Samosas	€ 0.60	Provolone Picante tossed in Black & White Sesame Seeds
€ 0.75	Almond Coated Goats Cheese	€ 0.50	Mac & Cheese
€ 0.75	Mini Falafel Burgers	€ 0.50	Crab Claws, Tartar Sauce



€ 0.50	Mini Corn Dogs, Honey Mustard Sauce	€ 0.45	Chicken Pockets
€ 0.50	Yorkshire Puddings		Beef Pockets
	Beef & Sweet Spinach	€ 0.40	Mini Cottage Pies
	Italian Sausage & Onion Confit	€ 0.40	Sweet Chorizo, Fennel & Red Capsicum Pastry Rolls
€ 0.50	Herbed Goats Cheese, Sweet Onion Chutney	€ 0.40	Miniature Pizza Swirls
€ 0.50	Pork Dumplings, Plum Sauce		Tomato & Cheese
€ 0.50	Chicken Dumplings, Soy Sauce		Pesto, Zucchini & Ricotta
€ 0.50	Lebanese Fatayer		BBQ Smoked Chicken
	Spinach, Lemon & Pine Nuts	€ 0.40	Ham & Cheese Panzerotti
	Spicy Lamb	€ 0.40	Vegetable Dim Sum, Soy Sauce
	Vegetable Ratatouille		Miniature Spring Rolls & Samosas
€ 0.45	Vol au Vents	€ 0.40	Arancini
	Porcini Mushroom & Brandy		Spinach
	Curried Beef		Tomato & Cheese
	Salmon & Green Asparagus		Boscaiola
€ 0.45	Criss-Cross Pastries		Ham & Cheese
	Chicken Curry		
	Mushroom		
€ 0.45	Salmon Bakes		

Beef

€ 2.00	Surf & Turf Kebabs
€ 1.35	Beef Tagliata, Chocolate Sauce
€ 1.25	Fillet of Beef & Prosciutto Mignons
€ 1.00	Rock Salt & Crushed Black Pepper Beef Skewer, Horseradish Cream
€ 1.00	Green Thai Beef Skewers with Noodle Salad
€ 0.95	Saltimbocca alla Romana on Crisp Barley Patties
€ 0.95	Oyster Beef Stir Fry
€ 0.85	Bacon & Cheese Mini Burgers
€ 0.80	Chili con Carne Tortilla Surprise
€ 0.75	Mini Beef Satay, Satay Sauce
€ 0.75	Mini Beef Burgers with Aioli Dribble

Lamb

€ 3.50	Herb Crusted French Cut Rack of Lamb
€ 1.25	Lamb Tandoori & Roast Vegetable Skewers
€ 1.25	Herb Crusted Lamb & Grilled Vegetable Picks
€ 0.95	Lamb Koftas, Harissa Yogurt Sauce
€ 0.85	Honey Glazed Lamb on Cardamom Infused Rice

Poultry

€ 1.25	Chicken & Sweet Pepper Pinwheels
€ 1.10	Honey & Mustard Glazed Quail
€ 1.00	Chicken Skewers on Green Thai Noodles
€ 1.00	Chicken Parmigiana
€ 0.85	Chicken Satay, Satay Sauce
€ 0.75	Hot & Spicy Chicken Fillet Burgers, Gherkin Relish
€ 0.65	Chicken Goujons wrapped in Guanciale, Aioli Sauce
€ 0.65	Coconut Chicken Curry on Lime Infused Rice
€ 0.65	Chicken Teriyaki Kebabs, Teriyaki Sauce
€ 0.60	Chicken & Prune in Bacon Jackets

Pork

€ 1.00	Asian Spiced Pork Belly, Caramelised Peaches
€ 1.00	Glazed Pork on Plum Noodles
€ 0.85	Coconut Curry Pork & Pineapple Skewers
€ 0.85	Pork Tandoori Skewers
€ 0.75	Pepper Crusted Pork Koftas, Tangy Lemon Marmalade
€ 0.75	BBQ Pulled Pork Buns
€ 0.65	Slow Cooked Pork Cheek Bonbons, Spicy Mustard Sauce

Fish

- € 2.00 Prawn & Lemongrass Lollipops, Sweet Chili & Lime Sauce
- € 1.50 Fresh Salmon Skewers, Garlic Mayo
- € 1.00 Stacked Salmon, Zucchini & Crispy Barley
- € 1.00 Fish Fillet Bun
- € 0.95 Mustard & Coconut Infused Grouper, Caramelised Onions
- € 0.95 Scampi & Chips
- € 0.85 Peppered Grouper wrapped in Speck
- € 0.75 Grouper & Sun-Blushed Tomato Skewers
- € 0.75 Thai Prawn Curry with Lime Infused Rice
- € 0.60 Bacon Wrapped Mussels



SORBETS

Sorbet Royale
(Lemon Sorbet & Prosecco)
€1.25

Limoncello, Red Currant & Mint

Simply Coconut

Forest Berry

Strawberry Ginger

€1.00

FLYING BUFFETS

Served Cold

Honey Glazed Roast Ham, Baby Potatoes, Blue Cheese & Fig Relish

Fresh Salmon Nicoise

€3.50

Yellow & Red Caprese

€2.50

Served Hot

French Cut Rack of Lamb served on Pearl Couscous

€5.00

Sweet & Sour Butterfly Prawns on Stir Fried Sesame Noodles

€4.50

Moroccan Lamb Casserole

Hearty, Slow Cooked Beef Stew

€3.50

Caramelle Tricolori tossed in Sautéed Mushrooms, Extra Virgin Olive Oil & Parmigiano

€3.00

Oriental Chicken with Apricots & Fried Almonds

Chicken Tikka Masala served on Lime Infused Basmati Rice

€2.50

Mezze Penne tossed in Saffron Cream with Chicken, Pancetta & Fresh Water Prawns

€2.00



DESSERTS

€1.00	Espresso Mousse	€0.85	French Macaroon Special
€1.00	Verrine Selection	€0.75	Baileys Profiteroles
	Caramel & Whisky Panna Cotta	€0.75	Chocolate Cups
	Dark Chocolate Mousse		Chocolate Mousse & Mocha Coffee Bean
	Lemon Meringue		Creamy Strawberry Mousse
€0.95	Mini Plated Desserts		White Chocolate Ganache & Toffee Sprinkles
	Strawberry Mille Foglie	€0.65	Sweet Spoon Nibbles
	Cassata Siciliana, Pistachio Anglaise		Banoffee
	Baked White Chocolate & Amaretto Cheesecake		Chocolate & Pear Chiboust
€0.95	Maple Syrup & Blueberry Pancakes		Apple & Cinnamon Crumble
€0.95	Liquor Chocolate Shots	€0.60	Truffle Shells
	Baileys		Dark Chocolate & Orange
	Amaretto		Milk Chocolate Croquant
	Tia Maria		White Chocolate Ganache
€0.85	French Pastries		
	Snickers Cake		Fruit
	Blueberry Cheese Cake	€1.50	Marshmallow, Strawberry & Brownie Skewers
	Chocolate Mousse Trio	€0.95	Mint Infused Fresh Fruit Salad
	Baileys Profiterole	€0.85	Fresh Fruit Kebab (3pc)
	Chocolate Brownie	€0.60	Individual Fruit Bites, Honey Cream
	Pina Colada Mousse		



Ice Cream

€1.50	Ice Cream Sandwich
€1.00	Trio of Ice Cream Sundae
€1.00	Fresh Fruit & Ice Cream
€0.95	Miniature Chocolate Cups with Ice Cream
€0.85	Mandorla Ice Cream & Almond Biskuttina
€0.75	Ice Cream Macs
€0.65	Ice Cream Profiteroles

Coffee Station Accompaniments

€0.75	Chocolate Cups
€0.65	Kannoli Ricotta
€0.50	Mini Doughnuts
€0.50	Almond Petit Fours
€0.50	Apple & Cinnamon Pockets
€0.50	Sweet Ricotta Pastries
€0.40	Local Date Rolls

Cake Station Accompaniments

€15.00	Sugared Almonds (by the kilo)
€1.50	Fairy Cupcakes
€1.00	Cake Pops
€1.00	Decorative Biscuits
€0.75	French Macaroons
€0.75	Decorative Doughnuts
€0.50	Coconut Haystacks
€0.50	Marzipan Petit Fours

WEDDING CAKES

Cakes are made to accommodate clients' preferences. The most popular fillings are almond or chocolate hazelnut. The below prices represent our standard cake design. This includes 3 sprays of sugar flowers. Decorations and shape variations depend purely on taste, and can be accommodated on request. Price will vary accordingly. Fresh flowers can be organised by the client at the client's expense.

Witness cakes can be added at the client's request at a cost of €35 per cake.

€350	3 Tier - 200 to 299 pax
€500	3 Tier - 300 to 399 pax
€600	4 Tier - 400 to 499 pax
€850	5 Tier



FINGER BARS & BUFFET STATIONS



€8.50 **Roast Beef Rib & French Potatoes**
Rock Salt & Crushed Black Pepper Roasted Rib of Beef
Parmentiere Potatoes
Classic French Bean Salad
Warm & Crusty Miniature Bread Rolls

€7.50 **Asian Fusion**
Sushi including a selection of Nigiri, Maki & Sashimi
Crystal Rolls
Wakame Seaweed & Pickled Ginger
Watermelon Coconut Agua Fresca
Strawberry, Lemon & Basil Infused Water

€7.50 **Celebrated Scottish Salmon & Caviar**
Whisky Marinated Fresh Salmon Fillet
Silky Smooth Salmon Mousse served with Bread Sticks
Smoked Salmon Parcels with Prawn & Avocado Filling
Broccoli, Zucchini & Baby Spinach Salad
Chilled Caviar, Blinis, Eggs, Onions, Chives & Sour Cream
Prosecco Doc

€6.50 **Gourmet Bone in Ham Station**
Roasted Bone in Ham
Caramelised Onion Tart
Baked Camembert wrapped in Filo Pastry
Cranberry Cheese Log
Honey & Onion Chutney and Spiced Apple Sauce
Herb Focaccia & Onion Flavoured Crusty Bread Rolls

€6.00 **Bistro Belgique**
Simple...Moules Frites & Crème Fraiche
Duvel Belgian Beer

€6.00 **Oriental Station**
Thai Crab & Prawn Money Bags, Soy Sauce
Duck Spring Rolls, Hoisin Sauce
Crispy Battered Shrimp, Sweet & Sour Sauce
Stir Fried Mixed Vegetables in Mild Coconut Sauce
Chicken Fried Rice
Mini Beef Satay Skewers
Sesame Noodles

€6.50

Fromages & Charcuterie

Grana Padano, Pecorino Pepato & Provolone
Garlic & Lemon Artichoke Hearts drizzled with EVOO
Prosciutto Crudo, Salami Napoli & Speck
Marinated Kalamata Olives
Sun Blushed Tomatoes , Balsamic Reduction Drizzle
Medley of Grilled Mediterranean Vegetables
Arugula Salad with EVOO, Lemon & Parmesan Shavings
Olive Oil, Aged Balsamic Vinegar, Honey & Fig Mustard
Freshly Baked Ciabatta, Focaccia & Grissini

€5.00

Middle Eastern Breeze

Middle Eastern inspired Salad Bar including a selection
of Homous, Baba Ghanouge, Fattoush, Tabbouleh
B'Quinoa, Embattan, Kibbeh Meqliyeh, Falafel, Arayess
Ajjel and Grilled Vegetable Medley.
Savoury Crackers, Water Biscuits & Pitta Bread
Mint Lemonade

€4.50

Duo Pasta Station

Tortellini Fungi tossed in Sizzled Pancetta Cream Sauce &
Baby Spinach Leaves
Casarecci Aglio Olio with Prawns, Cherry Tomato & Rucola

€4.00

Live Pasta Station

Boccioli tossed in Stilton & Asparagus Cream, sprinkled
with Toasted Almonds

€4.00

Live Pasta Station

Ziti with Pan Fried Aubergines, Dash of Chili Marinade &
Pecorino Romano Shavings

€4.00

Live Paella Station

Saffron Rice, Chicken, Mussels, Chorizo, Pancetta,
Prawns, Tomatoes, Red Capsicum & Parsley

€1.95

Cheese & Salumi Nibbles

Commonly used as an accompaniment to Wine Bar

€ 4.50

Sweet Temptations Bar

A grand assortment of Whole Desserts & Sweet Finger Nibbles ranging from Verrines to Plated Desserts, French Pastries, Sweet Spoon Nibbles, Chocolate Cups & Fresh Fruit.

€2.50

Ice Cream Cart

Selection of 5 Home Made Ice Creams & Assorted Toppings

Rich Chocolate, Cookies n' Cream, Silky Strawberry, Sweet Melon & Vanilla.

Any leftover ice cream shall be retained by the Company.

€2.00

Sweet Finale

A Variety of Fairy Cupcakes, Cake Pops, Decorative Biscuits, Macaroons, coconut Haystacks & Sugared Almonds.

€1.50

Traditional Coffee & Petit Fours

Traditional Maltese Coffee (Kafe Msajjar)

Almond Petit Fours (Pastini, Biskuttini, Pasta Reale)

Local Date Rolls (Imqaret)

Honey Rings (Qaghaq tal-Ghasel)

Sugared Almonds (Perlini)

€1.00

Coffee & Petit Fours Station

Coffee

Assorted Chocolate Truffle Shells

Sweet Ricotta Pastries

Local Date Rolls

€350

Candy Bar

A variety of 10 jars & vases filled to the brim with candy. We offer a wide choice of over 100 different candies to choose from.

Alterations are possible – price will vary accordingly.

Subject to availability of stock.

LET ME TAKE YOU BY THE HAND
AND LEAD YOU TO THE DANCE FLOOR
ONCE MORE
LET'S EMBRACE TO THE RHYTHM
SWAY TO THE MELODY
AND LET THE MUSIC SET US FREE
SET US FREE

A bride and groom are dancing in the foreground, illuminated by warm lights. The bride is wearing a white strapless gown and the groom is in a dark suit. They are surrounded by guests, some holding sparklers that create bright light trails against the dark night sky. The background shows trees and string lights, suggesting an outdoor evening event.

AFTER PARTY NIBBLES

Beer Battered Fish & Chips

Chicken Popcorn & Chips

Deep Fried Dough & Nutella Cones

€2.50

Bacon & Cheese Burgers

Pulled Pork Buns

Italian Hotdogs with Caramelised Onions

Corn Dogs, Honey Mustard Sauce

€1.50

Cheesy Pepperoni Pizzas

€1.00

Flaky Cheese Cakes & Pea Cakes

€0.75

BEVERAGES



OPEN BAR PACKAGES

To complement our food service, we also offer a flexible beverage service. Although not obligatory, different beverage options are available at competitive prices. Below is our Full Open Bar Package, followed by our Partial Open Bar option and other bar options.

Although not obligatory, Camilleri Caterers offer a variety of beverage packages at competitive rates. Prices are quoted within the catalogue.

Overtime rates apply at the lapse of five (5) hours starting from the time at which bars become available to guests. When beverages are supplied on a consumption basis, the client shall be charged for all opened bottles and shall receive any remaining bottles opened and not fully consumed.

In the case of an open-bar service, the client shall be charged a fixed price irrelevant of the consumption. Any beverage leftovers are the property of Camilleri Caterers. Beverage prices are valid for the year 2017 but shall be revised at the start of each year for subsequent years.

€7.50 **Full Open Bar** - maximum duration 5 hours

The choice of beverages for the Full Open Bar is as follows: JB Whisky, Jack Daniels, Brandy, Bacardi Rum, Martini Vermouth, Aperol, Campari, Vodka Smirnoff, Gordons Gin, Malibu, Baileys, Averna, Amaretto, Limoncello, Red & White Wine, Sparkling Wine, Cisk, Hopleaf, Heineken, Soft Drinks (Pepsi, 7-Up, Kinnie, Mirinda, Diets), Mixers (Soda, Tonic, Bitterlemon), Juices (Orange, Pineapple), Still & Sparkling Mineral Water.

For weddings up to 300 guests, overtime @ €150 per hour; weddings over 300 guests, overtime @ €250 per hour.

These prices are irrelevant of remaining number of guests.

€3.50 **Part Open Bar** - maximum duration 5 hours

The choice of beverages for the Part Open Bar is as follows: Cisk, Hopleaf, Heineken, Soft Drinks (Pepsi, 7-Up, Kinnie, Mirinda, Diets), Mixers (Soda, Tonic, Bitterlemon), Juices (Orange, Pineapple), Still & Sparkling Mineral Water

For weddings up to 300 guests, overtime @ €75 per hour; weddings over 300 guests, overtime @ €150 per hour.

These prices are irrelevant of remaining number of guests.

€3.95

Toast Wine Bar – maximum duration 5 hours

Includes a selection of Red, White & Rose Wines, Cheese & Charcuterie Platters, Water Biscuits & Grissini

€4.95

Aroma Wine Bar - maximum duration 5 hours

Includes a selection of Prosecco, Red, White & Rose Wines, Cheese & Charcuterie Platters, Water Biscuits & Grissini

€4.95

Prosecco & Mimosa Bar - maximum duration 5 hours

Prosecco & Fresh Fruit Mimosas

For weddings up to 300 guests, overtime @ €100 per hour;

weddings over 300 guests, overtime @ €200 per hour.

These prices are irrelevant of remaining number of guests.



CHOOSING YOUR VENUE

THE LOCATION SETS THE MOOD FOR THE ENTIRE EVENT.

THERE IS NO RIGHT OR WRONG VENUE; IT'S ALL ABOUT PREFERENCES AND WHY THE PLACE IS SPECIAL.

SEASON, GUEST COUNT, STYLE AND COST AMONGST OTHER FACTORS ARE ALL TO BE CONSIDERED
WHEN DECIDING ON THE VENUE FOR THE BIG DAY.

OUR OUTSIDE CATERING SERVICES EXTEND TO VENUES SUCH AS LOWER BARRAKKA GARDENS, ST. ANDREW'S BASTIONS, PALAZZO VILLA ROSA, SMART CITY, CHATEAUX BUSKETT, RAZZETT L-ABJAD, CASTELLO DEI BARONI, PALAZZO PROMONTORIO, MERIDIANA WINE ESTATE, HASTINGS GARDENS, GARDIOLA GARDENS, POPEYE'S VILLAGE, PALAZZO NOBILE, TORRE PAULINA, VILLA OVERHILLS, VILLA BLANCHE, EDEN LODGE, COTTAGE GARDENS, VILLA MARIJA, VILLA ORIANA AND MORE.

OUR EXCLUSIVE VENUE **OLIVE GARDENS,** MDINA





ABOUT OLIVE GARDENS

The indoor capacity can hold between 350 to 400 persons, whilst the upper and lower gardens combined can accommodate up to 1000 standing guests. Its well-groomed gardens, charming pool area and stunning views of Mdina, offer an unparalleled uniqueness. The breathtaking Mdina backdrop can be appreciated both during the day with its luscious greenery and olive groves surrounding the garden, as well as during the evening when the bastions are beautifully lit-up. The venue's versatility provides for various set-ups which include receptions and seated dinners, both indoors and outdoors.

OUR DECORATIVE PACKAGE

Optional decorative packages are offered within our exclusive venue Olive Gardens. The main package priced at €250 includes enhancing the garden with a variety of bistro tables and other seating arrangements. Cushions are spread along the garden wall. Feature lighting, lanterns of all sizes, draped bars and decorative candle lit vases help to make the place very romantic and even more appealing. The full package, priced at €350 includes also enhancing the pool terrace and the very romantic courtyard.



BANQUET SERVICES

OUR CATERING SERVICES EXTEND ALSO TO SEATED EVENTS.

SHOULD YOU PREFER A WEDDING DIFFERENT TO THE NORM, YOU CAN OPT FOR OUR BANQUETING SERVICE. OLIVE GARDENS IS SUITABLE TO HOLD UP TO 100 SEATED GUESTS INDOORS AND 250 GUESTS OUTDOORS.

DECORATIONS, CANDLES, ELEGANT SEATING ARRANGEMENTS AND SPARKLING CROCKERY, PRESENT A SUPERB AND TRULY MAGICAL AMBIENCE. MOREOVER, IT IS NOT OFTEN THAT ONE CAN DINE IN SUCH BEAUTIFUL SURROUNDINGS!

Contact us on info@camillericatering.com to request our banquet portfolio

Rentals

Seating Arrangements

- €45.00 1 Table (D180cm) & 8 Chairs dressed in White Linen
- €25.00 1 Table (D95cm) & 4 Chairs dressed in White Linen
- €25.00 1 Table (D80cm) & 3 Chairs dressed in White Linen

Tableware

- €20.00 Round Table (180cm) dressed in White Linen
- €15.00 Round Table (120cm) dressed in White Linen
- €12.00 Round Table (95cm) dressed in White Linen
- €15.00 Bistro Table dressed in White Linen & White Sash

Seating

- €3.50 Chair dressed in White Linen & White Sash
- €1.00 White Resin Foldable Chair

Setup

- €50.00 Rectangular Table (150 – 250cm length) dressed in White Linen including Barware (ice bucket, tongs, glassware, ice & storage)
- €35.00 Rectangular Table (150 – 250cm length) dressed in White Linen including Coffee Pots, Milk Jugs & Crockery (cups, saucers & teaspoons)

Glassware

- €5.00 Wine Glass (x25 units)
- €7.50 Hi Ball (x36 units)
- €7.50 Low Ball (x36 units)
- €10.00 Flute (x49 units)

Decorative

- €7.50 Standing Lantern (H45cm)
- €2.50 Hanging Lantern (H20cm)
- €5.00 Vase (large)
- €3.50 Vase (small)

TERMS & CONDITIONS

- **All prices quoted are exclusive of VAT**, which shall be applied at the rate stipulated by law and applicable on the day of the event. The Company also reserves the right to amend rates accordingly in case of additional taxes or modified rates of taxes imposed by Government.
- Reception menu prices are applicable for a **minimum of 200 guests**. Quotations for weddings with a guest count of less than 200 shall be provided on request.
- **Cancellation Policy.** Deposits are not refundable and non-transferable for any reason. No cancellations may be made by the Client, except by written agreement between the Company and the Client. The cancellation of an event by the Client, for whatever reason, will entail the forfeiture in favour of the Company of all deposits paid by the Client as liquidated damages.

Catering

- When tailoring a menu from scratch, it is recommended to request advice from the company's sales advisors in order to guide you correctly with regards to menu variety as well as the inclusion of all associated costs, namely food costs, staff costs, services & logistics costs and any additional costs as may be required.
- Reception menu prices within the brochure are stated per person and are inclusive of the food items within the given menu, staff charges and cover also the applicable fee for services & logistics.
- The services & logistics fee shall cover the cost of linen and station hardware; ice, gas, glassware, crockery, cutlery and other consumables; transportation of food and catering equipment to the place of the event; breakages; food labeling and general wear & tear.
- An additional fee of €250 to €350 shall apply when catering in venues other than Olive Gardens. Such, for the provision of warmers, fryers, refrigeration and any other catering equipment required over and above what is available at the given venue. In the case of venues or public areas with no available facilities, an outside catering fee shall be quoted independently subject to the equipment and services required for the event. It is also the client's responsibility with such venues, to provide a marquee, lighting & other electrical requirements as well as the provision of fresh potable water, in line with health & safety regulations as set out by law. This cost shall be borne by the client.
- The personnel quoted for within reception menus are based on standard event requirements. Such quotes may need to be revised for any additional services requested, such as additional bars, supplementary food items and complex venue conditions amongst other reasons.
- The cost for staff included within reception menus covers a maximum shift of seven (7) hours per member of staff, starting from two (2) hours prior the time of the Mass or three (3) hours prior to the time of the Civil Ceremony. Following this shift overtime is charged at the rate of €60.00 per hour per 100 guests for the first hour and €50.00 per hour per 100 guests for any additional hours. Overtime charges shall apply beyond the departure of the bride & groom and shall continue to apply until all dismantling is complete.

- A supplement of €75 per chef shall be charged should Live Cooking be requested for any of the Buffet Stations.
- Prices for food products are applicable for the years 2017 and 2018; however the company reserves the right to revise staff charges should an increase in the rate of inflation necessitate such changes. The client shall bear this increment.
- Although not obligatory, Camilleri Caterers offer a variety of beverage packages at competitive rates. Prices are quoted within the catalogue. Overtime rates apply at the lapse of five (5) hours starting from the time at which bars become available to guests. When beverages are supplied on a consumption basis, the client shall be charged for all opened bottles and shall receive any remaining bottles opened and not fully consumed. In the case of an open-bar service, the client shall be charged a fixed price irrelevant of the consumption. Any beverage leftovers are the property of Camilleri Caterers. Beverage prices are valid for the year 2017 but shall be revised at the start of each year for subsequent years.
- Soft furnishings, décor items and/or additional equipment may be hired at an additional charge. A price list is available within the brochure. Provision of such equipment is subject to availability.
- Left over foods will be handled according to the clients' choice as stipulated in the Returned Food Policy. Transportation of such shall be the client's responsibility. Camilleri Caterers shall not be responsible in any manner, for any claim, illness or other damage arising from the consumption of leftover foods taken away from the venue by the client. On this basis the client renounces Camilleri Caterers from any liability arising in relation to the consumption of such foods.
- On request of the client, Camilleri Caterers shall provide a free tasting for 2 persons between 8 to 12 weeks prior to the event. Any additional persons shall each be charged at €25. The policy dictates that the food tasting shall be for clients to evaluate the standards offered and shall be limited to a selection of foods from the menu in discussion. Should clients request a food tasting prior to confirming an order, this shall be against payment of €25 per person. If and when the event is confirmed, the charges incurred for two (2) persons shall be deducted from the final bill.
- Food served at the event may contain allergens. Vegetarian, vegan, gluten free and lactose free menus can be accommodated on pre-order; however we are not able to cater for persons with nut allergies. The company shall also refuse to cater for any allergies on demand during the event.
- The client agrees to procure all catering requirements for the event exclusively from Camilleri Caterers. Under no circumstance shall any genre of food be displayed or served during an event other than that provided by Camilleri Caterers. In default of such, the client shall hold harmless and indemnify Camilleri Caterers against any claim, damage or loss arising from the service of catering supplied by third parties.
- It is recommended that a quotation/order is based on the number of invited guests and not on the number of guests that are assumed to attend.
- Any assistance and recommendations provided by Camilleri Caterers shall be based on the event information provided by the client. This, in accordance with the best catering practice.

- Quotations are to be finalised not later than six (6) weeks before the event. Further changes cannot be guaranteed after this. Camilleri Caterers shall treat the client as one entity; hence consider sufficient the exchange of correspondence by (any) one of the account holders.
- Quotations are valid for 1 month. A booking shall be deemed valid and guaranteed against a deposit.
- Payment Terms: On confirmation, a deposit of €1500 is required; A prepayment of 65% on the remaining amount shall be settled no later than 6 weeks prior to the event; The balance outstanding on invoice issued by the Company to the Client regarding the actual value of the order, plus any additional charges, shall be remitted by the Client to the Company within 30 days from date of event. Interest at the rate of 8% per annum, or any higher rate of interest allowed by Law, shall become due by the Client to the Company on any balance which remains unpaid after the lapse of 30 days from the date of event.

Olive Gardens

- Olive Gardens is made available to Clients and their respective suppliers on the date of the event from two (2) hours prior the time of Mass or three (3) hours prior to the time of Ceremony when this is within the same venue. The client may use this time in order to carry out any deliveries, setup, etc.
- Overtime shall apply at the lapse of seven (7) hours starting from two (2) hours prior the time of Mass or three (3) hours prior to the time of Ceremony. Following this shift overtime is charged at the rate of €100.00 per hour. This rate is not charged on a pro-rata basis, but it is charged equally per hour or part of an hour. Overtime charges shall apply until the departure of the bride & groom.
- Should the Clients need the venue to be open out of the stipulated time frames, then the venue will be made available for an additional duration of one hour. The client shall use this time for delivery of beverages as well as for any other set-up the Client may wish to carry out. An extra cost of €25 per hour or part thereof will be charged if this time allowance of one hour is exceeded.
- The venue shall be opened for guests as of one (1) hour following the time of Mass or half an hour prior the start of Ceremony if this is to be held on site.
- If the number of guests exceeds 100, it is required by law to have a Police Constable present during the event. Recruitment of such is organised by the Company yet the additional charges are to be borne by the client. The fee for the police attendant is stipulated by the Commissioner of Police (Approximately €75).
- Music can be played during the event. This is to be controlled as per conditions laid out by law. Excessively loud music shall not be permitted. Should the Company suffer any prosecution, charge, multa or ammenda for reasons attributable to the clients, then in such case the clients shall indemnify the company for any damage suffered by the same company or any of its directors.
- The use of confetti is allowed on the premises, with the exception of the bright coloured party confetti as well as spray cans and poppers and other contraptions that may be hazardous or damaging to the property.

- No fireworks of any kind are allowed in or outside of the premises.
- Clients will be held responsible for any damages, to the property and/or contents, incurred as a result of incidents during functions or resulting from negligence of the Client or any one of the guests or persons employed by Client. Clients remain liable in damages incurred by the Company if these conditions are infringed. Any breakages will be invoiced accordingly.
- Smoking is strictly prohibited in the premises. It is only permitted outdoors.
- On the day of the event, the Company shall provide a designated lockable area.
- The Client is fully responsible for any goods brought to the venue. The venue shall be vacated in full immediately after the event. It is the client's responsibility to liaise with his/her suppliers regarding the transportation of any items provided for the event. The Company will not be responsible for any items left behind after the event.
- The Reception Hall is equipped with a generator to be used only in case of failure of government supply.
- Catering supply is restricted to C. Camilleri & Sons (Catering) Limited at Olive Gardens.
- Payment Terms: On confirmation, a deposit of 25% of the venue rental price is required.; The remaining amount shall be settled in full no later than 6 weeks prior to the event.
- The Company may ask for full payment should the client fail to sign a cancellation form, provided by the Company, at the Company's offices, at least four months prior to the date of the intended reception.

General

- Cancellation of agreement by force majeure, etc: If the event cannot take place due to circumstances beyond the Company's control, such as government intervention, strike, labour disputes, accidents, acts of God, local disasters or war; then the Company's liability towards the Client shall be no greater than the deposit paid by the Client to the Company.
- Withdrawal of contract by the Company. The Company is entitled to rescind the contract for justifiable cause, such as:
 - If the event is booked using misleading or false representation of major facts.
 - If the Company has good reason to assume that the event might jeopardize the Company's smooth operations, security of public reputation without these being attributed to the Company's sphere of dominion or organization.

Thank You for taking the time to look through our brochure.

We look forward to serving you,

The Team

C. Camilleri & Sons (Catering) Ltd.

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