



CATERING SERVICES

Food, Beverage & Services 2017



Exclusive caterers for your next event

St. Paul's Street, San Pawl Tat Targa, Naxxar NXR 4013

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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:

2017 - 2018 - Villa Arrigo - Special venue charges!

Any day in March 50%
(Prices quoted exclude VAT.)

Wednesday Viewing from 10am – 7pm

Any day in January/February - FREE

Any Friday/Sunday in 2017 & 2018 @ 1800.00 + VAT
Excluding May & June

Classic Set Menus: are per person & exclude vat. These menus include: delivery, ice and event accessories

A	B	C
01 assorted canapés	13 assorted canapés	27 assorted canapés
02 rolled gammon	14 angels on h/back	28 beef & asparagus
03 ham sandwiches	15 egg & tomato sandwiches	29 double decker sandwiches
04 pizza	16 cheese puffs	30 chicken liver pâté
05 cocktail meat pies	17 cocktail meat pies	31 cocktail meat pies
06 cocktail cheese cakes	18 cocktail cheese cakes	32 cocktail cheese cakes
07 arancini	19 spring rolls	33 spring rolls
08 chicken raviolotti	20 chicken in breadcrumbs	34 chicken Macedonia
09 assorted fancy cakes	21 quiche tartlets	35 ricotta & pea tartlets
10 fruit tarts	22 scampi in panura	36 vegetable wraps
	23 éclairs	37 mushroom vol-au-vent
	24 cannoli	38 zeppoli
		39 Chocolate & nut cake
		40 Fruit tarts
€7.00	€8.00	€9.00

Choose any items from below at .42c each (sect. A items)

Cold	Sandwiches & choux	Hot Pastry	Cold/Hot meats
01 shrimp cocktail	16 ham sandwiches	30 cocktail meat pies	15 rolled gammon
02 asparagus & ham	17 egg & tomato sandwiches	31 cocktail cheese cakes	42 angels on h/back
03 asparagus & Parma ham	18 hobz-biz-zeit Panini	32 torta tar-ricotta	43 devilled angels h/bk
04 assorted canapés	19 double-decker sandwiches	34 tuna & mint pies	54 meat balls
05 cheese & pineapple	20 cheese sandwiches	35 timpana	57 pork slices
48 Salami canapé	21 tuna puffs	36 pizza	64 sliced beef
07 Stuffed eggs	22 curry puffs	37 chicken raviolotti	Fish items
49 shrimp canapé	23 cheese puffs	39 quiche Lorraine	44 scampi
09 mozzarella kebabs	24 ham & cheese puffs	83 pizelli qassatat	68 crab sticks
10 salmon mousse canapé	26 salmon bridge rolls	41 vegetable quiche	75 prawn crackers
11 avocado canapé	27 garlic bread	45 sausage rolls	Vol-au-vents
12 carrots & cream cheese	28 open cucumber sandwiches	47 ricotta & pea tarts	76 chicken vol-au-vent
13 chicken liver pâté	29 open salami & olive sandwiches	52 cocktail pea cakes	77 tuna vol-au-vent
14 cucumber & cream cheese	58 bruschetta	60 pineapple and ham parcels	78 shrimp vol-au-vent
25 bigilla & crackers	66 gbejna open canapé	61 salmon raviolotti	79 mushr. vol-au-vent
51 herring & apple canapé		63 marrow tarts	80 ham vol-au-vent
59 Maltese cheeselets & crackers		67 ricotta raviolotti	81 ricotta vol-au-vent
		70 spanakopitas	82 artichoke vol-au-vent
		71 mini artisan focaccia	Hot Fried Pastries
		72 Spinach qassatat	38 curry arancini
		73 Ricotta qassatat	46 cheese/tom arancini
			50 arancini ragu
			55 mushroom arancini
			65 assorted suppli
			62 Onion Rings
			74 imqaret

A53 - A selection of dips & crudités: tuna, tzatziki, pesto aioli, baba ganoush, hummus

Sandwiches (Sect. D)

01 avocado & salmon	0.65	02 roasted chicken & chutney	0.65	03 cr/cheese & almond	0.60
04 spinach & anchovy roulade	0.45	05 roast beef & mustard	0.65	06 mini club	0.65
07 tuna & mint	0.50	08 smoked salmon & mayo	0.60	09 cheese & salami	0.48
10 salmon roulade	0.45	11 avocado & shrimp	0.65	16 various mini roulade	0.45
17 cream cheese & rocket	0.50	18 turkey sandwiches	0.50	19 cheese & chives	0.50
20 ham & cheese	0.50	23 prawn & dill	0.60	27 tapenade sandwiches	0.50
30 tarragon shrimp	0.65	36 smoked salmon & dill rolls	0.95		
48 smoked ham, lettuce	0.65	49 prawn, s/dried tomato w/meal	0.90		

Cold Meats (Sect. BB – beef & veal)

02 rolled beef & asparagus	0.48	03 chateaubriand slices	0.65	04 beef, horseradish asparagus	0.75
11 peppered beef & strawberry	0.70	12 mini beef wellington	0.80	18 vitello tonnato	0.85
24 mini veal wellington	0.80				

Hot Meats (Sect. BB – beef & veal)

08 mini cottage pies	0.80	09 beef kebabs	1.60	13 involtini di vitello	0.60
15 beef satay	0.95	16 stroganoff en croûte	0.60	17 shredded beef & seaweed	0.65
19 beef kofta, coriander & mint	0.70	20 beef golf sticks	0.70	22 Beef korma tartlets	0.80
23 mini beef burgers	0.70	25 mini hot dogs	0.70	26 Japanese beef Teriyaki	1.60
30 veal Milanese	0.70	31 Japanese beef yakitori	1.60	34 beef Yorkshire pudding	0.80

Cold Poultry (Sect. BC- chicken)

07 chicken & green apple cups	0.95	12 smoked chicken & grape rolls	0.65	14 lemon chicken in filo	0.50
15 chicken roul. Spinach, pancetta	0.60	23 smoked chicken & peach cups	0.80		

Hot Poultry (Sect. BC – chicken)

01 sticky honey chicken	0.70	02 breaded chicken	0.60	03 sweet & sour chicken	0.60
04 chicken Kiev	0.60	05 chicken satay	0.95	06 chicken drumsticks	1.10
11 chicken Yakitori	1.10	13 chicken Macedonia	0.70	16 Apricot chicken balls	0.70
17 chicken filo parcels	0.45	19 chicken watercress	0.45	22 spicy chicken wings	0.70
25 Tandoori chicken sticks	0.70	26 chicken tikka cups	0.70	28 chicken Korma tarts	0.80
31 chicken teriyaki	1.10				

Cold & Hot Duck (Sect. BD)

01 Szechuan duck pancake, leek, carrot & coriander			0.95	02 glazed sm/duck & prunes	0.80
03 rolled duck farci	1.20				

Hot Lamb items (Sect. BL)

01 lamb koftas with mint raita	0.70	02 lamb kebabs	1.10	03 lamb tagine pies	0.70
05 lamb korma tartlets	0.80	08 lamb cutlets	2.50	07 lamb koftas tzatziki	0.70

Cured ham & charcuterie (Sect. BH)

01 gammon & pineapple	0.48	02 bresaola, Boursin on rye	0.85	09 bresaola cornets	0.95
10 Parma ham cornets	0.85	12 Parma ham & grissini	0.70	14 bresaola carpaccio spoons	0.60
16 Parma, mozzarella & basil	0.70	20 Parma & mango boats	0.65	21 Parma, rocket & parmesan sp.	0.70
22 speck, kiwi & grilled polenta	0.70	24 bresaola, w/cress, mayo canapé	0.65	23 ham pin wheels	0.60
26 parma ham with fruit	0.65	29 bresaola & parmesan en croûte	0.70	30 prosciutto & asparagus frittata	0.70

Cold / Hot pork & rabbit items (Sect. BP)

01 pork farci & apple sauce	0.55	02 pork fillet farci	0.65	07 Maltese sausage	0.48
03 sweet & sour pork (pieces)	0.58	05 pork kebabs	1.10	09 sweet/sour pork china spoons	0.90
11 pork tartlets	0.70	BR01 rabbit in sauce	1.20	BR02 rabbit Saddle	1.20

Cold & Hot turkey items (Sect. BT)

04 turkey & avocado en croûte	0.50	05 turkey, cranberry gondolas	0.60	06 fresh fruit wrapped in turkey	0.60
09 turkey Milanese	0.85	03 orange & turkey kebab	0.70		

Traiteur (Sect. D)

12 Parma ham open	0.60	13 smoked salmon open	0.60	14 smoked swordfish open	0.60
15 Lobster & asparagus open	2.50	22 salmon & caviar chessboard	0.60	24 salmon & dill open	0.60
25 asparagus, Parma & parmesan	0.60	37 smoked salmon on rye bread	0.82	38 blue cheese & walnut baguette	0.82
39 brie & grape baguette	0.82				

Cheese items (Sect. EC)

03 cheese kebabs	0.85	04 fried feta	0.45	05 fried cheeselets	0.45
08 mozzarellini	0.55	12 mini pepper with cr. cheese	0.85	18 cheddar & olive appetisers	0.60
20 tapenade & mozzarella	0.70	27 fried goat's ch. Mango chutn.	1.00	28 crispy brie, caramel apple	1.00
33 fried camembert	0.80	34 gbejna, basil, eggplant fritters	0.80	36 breaded gbejna s/dried tom jam	0.70
38 filo Brie r/pepper, tarragon jam	0.90	39 dolce latte stuffed dates	0.70		

Asia & Oriental (Sect. EO)

01 spring rolls	0.60	03 Oriental parcels	0.65	04 vine leaves	0.60
05 lamb empanados	0.60	07 wontons soya sauce	0.65	08 vegetable samosas	0.70
10 jalapeno peppers	0.55	12 Oriental dim sum	0.85	13 tapas	0.55
15 Mexican dumplings	0.65	16 Moroccan spicy beef cigars	0.70	17 prawn dumpl. Soy sauce	0.70

Pastry (Sect. EP)

08 Maltese mini cheese cakes	0.40	09 Maltese mini pea cakes	0.40	10 feta triangles	0.48
11 mini pizza calzone	0.58	13 mushroom raviolotti	0.48	16 pizza pin wheels	0.48
17 bombe di riso w. tomato dip	0.48	18 filo pouches w feta & olives	0.48	20 ham & cheese croissants	0.50
22 savoury muffins	0.50	24 cheese & salami frittelle	0.48	25 mini chilli beef pies	0.70
26 lobster Thermidor vol-au-vent	0.75	29 asparagus puff pastry cigars	0.70	30 mini Cornish pastries	0.58
32 chicken & mushroom pies	0.55	34 broccoli & pancetta torta	0.48	40 spinach & ricotta saladini	0.50
41 basil pea pancetta tarts	0.50	46 pancetta & artichoke suppli	0.70	50 panzerotti panc. & pecorino	0.55
51 curry & fennel sausage puffs	0.55	73 shrimp barquette	0.55	75 smoked salmon tartlets	0.55
76 Greek cheese turnovers	0.50	77 chicken & mushroom quiche	0.65	78 various quiches	0.65
79 tri colore pimento cups	0.45	80 asparagus & leek quiche	0.65	81 cheese & walnut barquette	0.45
83 mushroom & leek quiche	0.65	84 bigilla & gbejna tartlet	0.60	89 pumpkin & sage pot pies	0.70
91 mini pasta & cherry tom sticks	0.65				

Vegetarian (Sect. EV)

01 artichoke ravioli	0.50	02 caprese boats	0.60	03 bruschetta on a pastry spoon	0.55
04 vegetable tortellini skewers	0.55	05 mushrooms au gratin	0.60	06 spinach stuffed mushrooms	0.55
07 breaded mushrooms	0.48	08 traditional stuffed artichokes	0.48	09 battered artichokes	0.48
11 asparagus Hollandaise	0.70	16 stuffed olives per kilo	10.50	17 tomatoes farci	0.48
18 avocado cases	0.48	21 cherry tom. cr.cheese, caviar	0.45	22 celery hearts, cream cheese	0.50
25 sundr. Tom, artich, gbejna stick	0.60	26 parmigiana tartlets	0.48	27 olive & sundried tomato tart	0.48
30 apricot, cr. cheese & p/nuts	0.48	34 scotch quail eggs, fennel sausage, mustard, raison emulsion			1.00
47 eggplant & tomato skewers	0.75	49 olive ascolane	0.90	57 mediterranean olives	0.70
64 ch.tomato, couscous, caper	0.50	67 chicory, caviar & cr. cheese	0.60		

Wraps (Sect. EW)

01 aubergine tortilla wrap	0.48	02 vegetable salad wrap	0.58	03 boursin & caviar wraps	0.60
04 Mexican tortilla wrap	0.90	05 tortilla pinwheels	0.60	06 sm/salmon & cream wrap	0.60
07 Coconut chick. Curry & coriand	1.00	08 quesadilla salad wraps	0.80	09 tuna salad wrap	0.65
10 chicken salad wraps	0.60				

Fish (Sect. FC)

01 calamari farci	0.70	02 deep fried calamari	0.50	03 calamari in garlic	0.50
04 breaded crab sticks	0.50	07 caviar in a bowl & crackers	1.25	08 lobster medallions	2.25
09 calamari & prawn sticks	1.20	10 cucumber & crab rounds	0.90	11 caviar & lemon zest spoon	0.75

Fish (Sect. FF)

01 smoked swordfish slices	1.25	02 swordfish kebabs	1.25	05 Japanese sushi	1.30
06 dentici roulade	0.70	08 crispy whitebait	0.80	09 lampuki pie	0.60
14 lobster & crab tartar boats	0.85	15 lobster pastry spoon	0.85	16 swordfish carpaccio spoons	0.70

Fish (Sect. FO)

01 octopus in garlic	0.65	04 octopus & calamari tartlets	1.20	05 octopus carpaccio spoon	0.70
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Fish (Sect. FP)

01 peeled party prawns	0.65	02 peeled tiger prawn	1.40	03 shrimp, avocado en croûte	0.95
05 Hawaiian curry shrimp tarts	0.55	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	0.55	25 Tandoori prawns	0.95
32 prawn shot glass lemon sauce	0.95	33 potato string prawn sw. chili	1.20	34 prawns & mange tout	1.40

Fish items (Sect. FS)

01 salmon paupiettes	0.65	04 sm/salmon slices	0.65	06 sm/salmon & shrimp pockets	0.95
07 salmon roulade	0.70	14 sm/salmon on brown bread	0.55	16 mini salmon wellington	0.70
17 sm/salmon & dill cones	0.85	19 sm/salmon & caviar spoons	0.65	31 dill potato cakes & sm/salmon	0.65
34 smoked salmon crêpe rollé	0.70	35 s/salmon orange muffin	1.00		

Some Gluten free suggestions (sect GA)

01 asparagus & salmon roll	0.65	03 caprese china spoons	0.70	04 feta, olive & sesame sticks	0.70
05 caprese shot glass	0.95	06 tomato, mozzarella & basil	0.60	12 involtini di melanzane	0.55
13 Russian pots, caviar, chives	0.60	14 quail egg, st/steel spoons	0.60	15 artichokes, leek & mushroom	0.60
16 celery hearts, zucchini & mint	0.55	21 prawn on cucumber	1.20	23 Sautéed mussels w. in zucchini	0.80
26 marinated artichoke hearts	0.65	29 dates, pecan, & ricotta	0.60		

Micro Plates (GE)

01 crispy beef, blk sesame, wakame	2.75	02 Beef tagliata	2.75	03 chicken & mango salad	2.75
04 Foie gras & chicken liver parfait	4.50	06 bresaola carpaccio	3.50	07 spiced pumpkin purée	2.50
08 Parma ham & mango salad	2.50	10 smoked salmon, maple & garlic	2.75	16 smoked swordfish carpaccio	2.50
05 roasted duck, cranberry & wakame salad	3.50	11 seared tuna tataki, wasabi aioli	4.50	12 tuna 2 ways	5.00
20 fig, Parma ham, parmesan	2.50	13 inari tofu m/p	2.50	14 salmon, mango, quinoa salad	4.00
		19 Red prawn & radicchio	2.50		

Barbeque – grill point items (Sect GB)

01 beef kebabs	1.80	02 lamb kebabs	1.80	03 pork kebabs	1.80
04 swordfish kebabs	1.80	05 sausage kebabs	0.95	06 vegetable kebabs	0.95
07 spare ribs	1.30	08 marinated gammon	0.60	09 marinated chicken	0.90
10 drumsticks	1.50	11 baby apple & veal sausage	0.80	12 frankfurters	0.50
13 Maltese sausages	0.55	14 various sausages	0.55	15 swordfish medallions	1.80
16 pork medallions	1.10	17 veal medallions	1.80	18 lamb medallions	1.25
19 beef medallions	1.80	20 regular burgers	3.50	21 regular hot dogs	3.50
22 suckling pig	POR	23 jacket potatoes	0.70	24 various salads & Panini	1.50
25 hog roast served on the spit with traditional potatoes & vegetables			6.50		
26 grill point - consisting of chicken sticks, beef sticks, prawns & salads			6.50		

Food stations - points (Sect GC)

01 various cheeses	5.50	02 ½ wheel parmigiano served with galletti, walnuts, olives & grapes	POR	04 assorted charcuterie	5.50
Served with galletti & grapes		06 standard pasta point	4.75	08 Mexican Tortilla point	4.75
05 Mediterranean antipasti	8.50	11 Sicilian antipasti	5.75	15 an array of fish	10.50
10 Maltese assortment	4.75	18 Norwegian salmon point	7.50	19 Tuscan table	6.50
16 sushi bar	7.50	21 Oriental variety	6.50	22 Teppanyaki table	8.00
20 Thai coconut chick/ beef curry	5.85	25 Moroccan tagine & set up	6.50	28 burger & hot dog cart	4.00
24 Indian flavours	9.00	30 crêpe Suzette & fruit	4.75	31 gateaux & pastries	3.50
29 selection of seasonal fruit	4.75	33 ice cream cart	3.75	40 Sorbet bar	3.00
32 doughnut stand	3.50			A selection of alcoholic & non-alcoholic sorbets	

43 Champagne bar (food only) 10.50 – consisting of: caviar & blinis, smoked salmon, crème fraiche, marinated gamberi rossi, lobster & crackers. Champagne will be charged on consumption basis.

Children's Menus: sect AK

01 potato smilies	0.40	02 cocktail sausages	0.40	03 chicken nuggets	0.55	04 pizzette	0.40
05 kids' burgers	0.70	06 kids' Hot dogs	0.70	07 mini fries	0.70		
08 cheese sandwiches	0.40	09 shaped sandwiches	0.70	10 sausage rolls	0.40	13 jelly cups	0.45
14 Jam tarts	0.50	15 Madeira mini cakes	0.60	18 nutella mini cakes	0.60		
Kids' sweet table: popcorn, decorated cookies, cake pops, decorated cupcakes					3.25		

Sweets (sect. JF)

01 French fancy cakes	0.85	02 chocolate brownies	0.60	03 Sicilian sweet pastries	0.70
04 wrapped chocolates	0.45	05 Foreign petit fours	0.90	06 perlini (almond)	POR
13 Various diabetic desserts	0.70	19 Assorted Belgian chocolates	0.70		

Sweets (sect. JV)

01 zeppoli	0.50	02 mille foglie	0.50	05 cannoli	0.55
06 diplomatica	0.45	07 sinita	0.50	08 trifle	0.50
11 micro doughnuts	0.50	12 muffins	0.55	13 frosted fairy cakes	0.60
17 cup cakes	0.60	24 baci kisses	0.70	35 various mousse shots	1.25
56 lemon & thyme cheesecake	0.70				

Traditional sweets (Sect. JO)

01 chocolate truffle cakes	0.45	02 fruit tarts	0.45	03 pasta Roma	0.45
04 caramel profiteroles	0.50	05 green pasti	0.45	06 small chocolate baskets	0.55
08 meringues	0.45	09 eclairs	0.50	10 chocolate tulip & fruit	0.60
11 various petit fours	15.50	12 fancy cakes	0.50	13 biscottini per kilo	13.50
14 pastareale per kilo	13.50	15 petit fours	15.50	17 truffles per kilo	13.50
19 stuffed dates per kilo	13.50	24 Sicilian paste di mandorla	0.60	25 mini banoffi cakes	0.70
26 tarte citron	0.70	32 apple & cinnamon pies	0.50	34 mini baba au rum	0.70
35 chocolate & nut pudding	0.60	36 lemon meringue spoons	0.70	38 meringues, strawb. & cream	0.70
42 tiramisu shots	0.70	58 date & pecan pie	0.70		

Fruit selection (sect. KF)

01 almond coated apples	0.50	02 chocolate coated bananas	0.50	03 fruit kebabs	0.90
04 seasonal fruit slices	0.60	06 strawberries & cream	0.70	07 coconut coated pineapples	0.50
12 strawberry kebabs	0.60	14 strawberry chocolate fondue	0.60	15 fruit salad glasses	0.90
16 str/berry with choco spoons	0.70	17 peach melba cups	0.50	18 strawberry shot glasses	0.70
22 fresh fruit sorbet shots	1.00				

Ice cream selection (Sect. LF)

01 tiramisu	1.40	04 cassata cioccolato	1.55	05 tartufo	1.55
07 cassata pistaccio	1.55	08 gianduiotto gelato	1.55	10 mini assorted sandw. Ice cream	2.50

Ice cream selection (LI)

02 fruit salad & ice cream	0.85	03 strawberries & ice cream	0.85	04 traditional semifreddo	0.60
05 parfait	0.60	06 various sorbet mousses	0.60	07 scoop ice cream	0.60
08 Neopolitan semifreddo	0.70	11 sorbet shots	0.85	14 lemon sorbet	0.65

Chocolate fountain – GC41 Hot flowing Belgian chocolate served with 4 seasonal fruits & marshmallows, price per person 3.50 (minimum amount of servings 150)

	<u>2017</u>	<u>2018</u>		<u>2017</u>	<u>2018</u>
BESPOKE Traditional wedding cakes	€500.00	€550.00	additional tiers at	€100.00	€120.00
Witness cake 9"	€ 65.00	€ 80.00	Celebration cakes 12"	€ 85.00	€ 90.00
			(approx.. 70 portions)		

Wedding Cakes are 3 tier (16", 12", 08") in almond, bacio, fruit or red velvet, elegantly coated & topped with sugar-crafted flowers. Other tailor-made decorations may incur an extra charge, depending on the design and complexity.

After Party selection (M)

001 Mini burgers	0.75	002 Mini hot dogs	0.75	003 pizzette & focaccia	0.40
004 cheese cakes	0.40	005 pea cakes	0.40	006 Fritto misto	1.25
007 sweet potato fries	1.00	008 Chips in a cone	0.70	009 pizza al taglio	1.75
010 Doughnuts	0.70	011 hobz-biz-zejt	0.40	012 Bakpao	1.50

BOUTIQUE CATERING

Cold/Hot Meat (Sect. BB – beef, veal & game)

05 smoky beef patties Jack Daniels glaze	0.90	10 veal arajjes	1.00
21 beef & fig sticks	0.90	27 quail wrapped in guanciale, spiced tomato chutn	1.00
29 r/beef, sheep cheese, h/raddish chouquette	0.90	32 Hawaiian s/sour meat balls	0.60
33 Herbed veal t/loin, tomato & tarragon fondue	1.20	35 Beef Milanese melted goat cheese curd	0.80
36 Beef short rib beignet Maldon salt	0.80	39 Angus sliders, caramelised onions & brioche bun	1.10
40 Beef shanks, mature cheddar Stuffed mushrooms	0.90	44 asparagus, r/beef, tender parmesan, h/raddish	1.00

Cold/Hot pouLitrey (Sect.BC - chicken)

09 caramelised pineapple & Chicken kebab	0.80	08 chicken & pepper sticks	1.00
10 chicken liver, foie, spiced Walnut and plum	0.95	27 Thai chicken & sesame spring rolls	0.80
29 honey r/chicken tandoori tarts	0.80	33 chili chicken fajitas	1.10
34 chicken, lemongrass & peanut Satay	1.10	35 chicken confit raviolietti with Honey & thyme	0.75
38 chicken breast, pakora, garlic, Shallots & yoghurt	0.65	40 yoghurt chicken	0.95
41 inari confit chicken & barley	1.00	42 chicken & Parmesan ravioli	0.75
43 Thai chicken & sesame bouche	0.70	44 chicken gyoza & green chilli	1.00
37 panko & lemon pepper chicken, tarragon, crème fraiche	1.30		

Cold/Hot pouLitrey (Sect.BD - duck)

04 spiced duck, medjool date mostarda	1.35	06 warm duck tarts with walnuts & orange dressing	0.85
11 slow cooked duck, fig, red onion compote	0.95	13 duck confit & barley beignet	0.85
15 seared spiced duck breast, Honey glazed	0.90	16 spiced duck breast, prunes & mostarda	1.35

Lamb (sect BL)

06 lamb shoulder, date & Potato croqu. Saffron aioli	0.90
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Cured ham & charcuterie (sec. BH)

31 Bresaola & fig canapé	0.80	32 melon Parisienne, prosciutto crudo canapé	0.90
33 bresaola, almond, mascarpone apricot & rocket	0.90	34 caramelised pear, reggiano, wrapped in speck	0.90
35 caramel. Pear, gorgonzola, walnuts, prosciutto	1.00	36 fresh gbejna, rolled in bresaola with fresh basil	0.80
37 prosciutto wrap, olive sour dough & pesto aioli	0.70	38 Parma ham wrap melon, grana & rucola	0.85
39 bresaola, pecorino & fig	0.85	40 speck, mozzarella, rucola, basil pesto	1.00

Cold pork items (Sect. BP)

17 pork terrine, tarragon, date & apricot	0.80
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Hot pork items (Sect. BP)

06 braised hog, date and Parmesan beignet	1.10	10 pork tenderloin fritter, Marsala, thyme jus	0.90
12 crispy pork belly, fig compote & Maldon salt	0.80	13 Maltese sausage skewer, honey Glaze, dolce latte	0.65
15 pork shanks beignet, tomato& tarragon fondue	0.70	16 Taiwan pork satay, coconut & cashew curry	1.00
17 pork terrine, date & apricot	0.80	18 pork tenderloin pakoras	0.95
19 pork cheek fritters red pepper & fennel jam	1.00	20 pork tenderloin, stuffed apricots, prunes	1.00

Sandwiches (Sect. D)

28 lemon cucumber & prawn	0.90	29 pitta pockets, gammon & roasted pepper	0.65
31 English cucumber, boursin sandwich	0.75	33 s/salmon, shallot, crème fraiche	0.80
34 lobster, crème fraiche, chives	2.50	40 croque Monsieur	1.00
42 croque Madame	1.00	43 sm/gammon & mild cheddar sandwich	0.75
45 tarragon chicken sandwiches	0.65	46 pulled pork sandwiches	0.70
51 crab, caviar, cucumber croûte sandwich	0.75	52 salmon, horseradish, chive roll	0.70
35 smoked salmon, Nordic bread Shallots, chives crème fraiche	0.90		

BOUTIQUE CATERING

Cheese items (Sect. EC)

14 smoked scamorza, onion jam	0.85	29 whipped pepper cheese, chives, cured plum brises	1.00
31 soft chevreaux, caramel pistachio en croûte	1.00	32 crêpe de fromage	1.00
35 mozzarella bufala, mald. Salt, balsamic, basil sp.	1.25	37 goat cheese brûlée pepperonata Crostini	0.90
40 fried halloumi, smoked tomato humus	0.95	41 fried halloumi, drizzled honey & nuts	1.00

Asia & Oriental items (Sect. EO)

02 sweet corn & spinach samosas	0.70	06 pork, coriander, ginger ponzu Dumplings	0.70
11 Cantonese dim sum	0.85	14 yellow lentil & ginger samosa	0.80
20 apricot lamb samosas, mint raita	1.50	22 Peking duck spring rolls, hoi sin	1.00

Pastry items (Sect. EP)

19 filo, artichokes, feta & mint	0.70	23 red pepper, goats cheese quiche	0.95
33 caramelized onion & brie tart	0.70	35 fig & goat cheese puffs	0.70
36 mushroom & leek tarts	0.70	37 butter croissant, gammon emmental & h/radish	0.85
38 rustici ai spinaci salatni	0.50	39 funghi salatini	0.50
42 Ricotta, parmesan & pea brisse	0.50	43 braised lamb, raisins, & Ricotta pastizzi	0.65
44 ravioli pumpkin, parmesan & sage	0.70	53 capunata & anchovy tart	0.65
55 fried sheep ricotta, oregano & Rosemarie ravioli	0.65	60 Tandoori & honey chick pea tart	0.60
63 assorted suppli al forno	0.65	69 assorted chouquettes	0.80
70 chouqu. Beef, fig, aged goat cheese	1.00	71 croissant, Portobello mushroom & gruyere	1.00
85 shrimp & neonati barquette	0.65	86 chouquettes ham & gruyere	0.80
87 emmental & portobello mushroom chouquettes	0.80	90 pumpkin & parmesan ravioli	0.70

Vegetarian items (Sect. EV)

12 asparagus gratin, beetroot, crème fraiche	1.00	10 potato rosti, mushroom gratin	0.80
19 artichoke hearts, p/nuts, anchovy, ricotta, tomato	1.00	37 mini brioche with cottage cheese	0.70
41 onion bhajis tomato chutney	0.90	51 roasted red pepper, basil, mozzarella bouchon	0.70
53 mini jacket pot, pancetta, parmesan, sour cream	0.85	56 panko crusted mushrooms & sauce ramesco	0.80
60 inari tofu, barley & coriander	0.80	103 asparagus, goat cheese quiche	1.00

Fish items (Sect. FC)

13 Crab, green apple, celeriac Remoulade	0.85	14 salt & pepper squid lemon Wedge cones	0.85
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Fish items (Sect. FF)

07 Thai fish cakes	0.80	12 gurbell goujons, tomato, capers & mint salsa	0.90
19 lobster, chive, crème fraiche	1.50	22 semolina fried makku cones	1.40
23 butter poached lobster bouche	1.20	24 salt & pepper makku, saffron aioli	1.00
26 Mussels escabeche, tomato Panzanella spoons	1.00		

Fish items (Sect. FO)

06 tender octopus, sesame, cilantro lime	0.95	08 tender cooked octopus Citrus gremolata	0.95
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Fish items (Sect. FP)

29 gamberi rossi, mange tout zenguli tomatoes	1.50	28 panko crusted tiger prawns tartar sauce	1.00
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Fish items (Sect. FS)

03 hot smoked salmon, maple, garlic & dill	0.95	08 salmon rillettes Cornish on brioche	1.10
15 fresh salmon carpaccio	0.95	22 dilled brie & smoked salmon	0.80

BOUTIQUE CATERING

Gluten free items (Sect. GA)

02 cucumber, feta & mint	0.65	07 bufala zenguli tomato, basil	1.25
08 goat cheese, chive, pine nuts & cocoa nib	0.90	09 haloumi, zenguli tomatoes & Basil oil	0.90
10 ciliegi di mozzarella, speck, balsam pearls	1.00	18 baked mushrooms, ricotta & pesto	0.70
30 potato, mushroom, goat cheese gratin	1.00	31 falafel yoghurt Tahini	0.70
32 seared sesame crusted tuna	2.50		

Flying buffet (Sec. GD)

01 riso ai funghi	3.00	02 riso funghi e asparagi	3.50
04 lunette ai funghi	2.75	05 broccoli & almond lunette	2.75
06 mini seasonal soups	1.50	08 chicken Korma & basmati	4.50
10 imqaret strips & 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		

Food stations - points (Sect. GC)

07 live cooking – fresh pasta & various condiments	6.50	12 aromatic duck & pancake	6.50
13 Chateaubriand carvery	8.00	14 pork & lamb rack carvery	6.50
Both served with Seasonal vegetables & potatoes		23 Oriental & teppanyaki	9.00
26 French cuisine serving flambé brie, quail, crêpes	8.50	35 home-made ice cream Sandwich cart	5.00
36 Shabby-Chic tea, tea sandwiches & a variety of delicate sweets	7.00	37 candy table	P.Kg
38 mignardise ‘finesse’ table	9.50	39 Belgian hand-made chocolates	7.00

GC27 NEW! Asian fusion table

7.50

GC47 NEW! Cannoli & imqaret cart

3.50

Wine bar accompaniments: (GF)

01 Parma ham slices	0.70	02 mixed Italian salamis	1.20
03 bresaola slices	0.80	04 Italian Hams	2.20
05 smoked turkey slices	0.60	06 cheese platters for wine table	2.00

Patisserie (sect. JO)

43 dark chocolate cups & forest bloom	0.70	44 milk chocolate & peanut clusters	1.00
45 Parisienne macaroons	1.00	46 churros cinnamon sugar	1.00
47 date & fig in filo	1.00	48 white & milk chocolate handmade truffles	0.85
49 Belgian liege waffles Milk choc fondue	1.10	50 brutti ma buoni	0.65
51 carrot cake	0.70	52 mini Victoria sponge	0.70
53 assorted financier	0.75	54 Belgian handmade praline	1.00
55 panna cotta	0.85		

(Sect. JV)

03 assorted mignardise	0.90	29 milk chocolate marquise	0.70
36 gianduiotti & milk chocolate	0.70	37 frangipane sherry infused berry	0.70
38 red velvet whoopee pies	0.70	39 speculaas choco torched Marshmallows	0.95
40 scones & clotted cream	1.00	41 classic opera cake	0.80
42 crème brûlée	0.80	43 cinnamon spiced doughnut	0.80
44 assorted clusters	0.80	46 assorted petits gateaux	0.80
47 biscotti di mandorla	0.60	50 cake pops	0.70
59 pistachio frangipani, lemon chiboust	1.00	60 mini casatelli Siciliani	0.70
61 caramel quenelle & hazelnut	1.00		

Beverage Prices 2017: The quantities recommended are based on 100 guests. All prices are excluding VAT, these can be provided on consumption basis. If alcoholic beverages are brought into our venues a handling fee of €50 + vat p/100 guests apply.

Aperitif: 12 bottles

4 Campari/ 8 of the rest

Aperol	€ 9.60	Aperol Litre	€15.20	Pimms 70cl	€15.90
Pimms Litre	€17.50	Pernod 70cl	€13.30	Pasoa	€18.55
Campari 70cl	€10.60	Campari Litre	€15.60	Jaggermeister	€14.85
Martini Red/dry/white/Rose, Vermouth Rosso, Bianco & dry 70cl	€ 8.00				

Gin: 4 bottles

Gordons 70cl	€11.75	Gordons Litre	€14.05	London Hill 70cl	€15.00
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Rum & Malibu:

3 bottles Rum & 5 bottles Malibu

Captain Morgan Litre	€16.55	Bacardi 70cl	€15.00	Malibu 70cl	€10.75
Captain Morgan black 70cl	€13.80	Bacardi 1 Litre	€16.55	Malibu Litre	€15.25
Captain Morgan spiced	€14.55				

Vodka: 8 bottles

Smirnoff 70cl	€ 9.55	Smirnoff Litre	€12.80		
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Whisky: 8 bottles

Bells 70 cl	€13.45	Ballantines 70cl	€12.83	Chivas regal 70cl	€26.03
Bells 1 Litre	€16.00	Grants Scotch 70cl	€13.75	JB Litre	€16.42
Famous Grouse 70cl	€12.50	Jack Daniels 70cl	€21.00	JB x 70 cl	€12.42
Famous Grouse 1 Litre	€16.55	Jack Daniels 1 Litre	€25.95	Jameson 70cl	€18.05
Johnnie Walker red 70cl	€12.47	Johnnie Walker Black70	€26.80	Jameson 1 Litre	€19.85

Brandy & Liquors – 70 cl (1 bottle brandy p/100 guests & 6 various bottles of liqueurs)

Martell/Asbach	€23.75	Cherry Brandy	€12.55	Courvoisier/Hennessey	€35.05
Averna 70cl	€16.70	Averna Litre	€25.05	Limoncello	€13.05
Cointreau	€18.55	Drambuie	€20.39	Baileys 70cl	€13.55
Tia Maria	€15.05	Sambuca	€16.55	Baileys Litre	€16.55
Amaretto	€15.55				

Non-alcoholic Beverages are compulsory within our venues, and charged on a consumption basis.

Beers: 48 bottles

Hopleaf – Lager	€0.90	Heineken	€1.10	Budweiser	€1.10
Cisk Excel	€1.10	Cisk Pilsner	€1.85	Red Bull energy	€2.80

Mixers: 12 bottles

Tonic water/bitter lemon	€1.95	Soda/ginger ale 25cl	€0.95		
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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	€1.95	water still/fizzy	€1.80	Perrier	€2.50
Fanta - Coca Cola - Pepsi	€1.95	Cranberry Juice	€2.05	Cordials	€2.90
Orange Juice - Pineapple juice - Grapefruit juice - Tomato Juice (1.50lt)	€1.95				
Orange Juice - Pineapple juice - Grapefruit juice - Tomato Juice (2lt)	€2.35				

2017 BEVERAGE PACKAGES - BASED ON A 5 HOUR EVENT PER PERSON

Package A	03.50	Beer, soft drinks, juices, mixers & water (suppl. p/hr after 5 hrs)	00.70
Package B	05.00	Wine, beer, soft drinks, juices, mixers & water (suppl. p/hr after 5 hrs)	01.00
Package C – (over 200 guests)	10.00	International bar (all branded makes)(suppl. p/hr after 5 hrs)	02.00
Package D – Cocktail bar	03.00	cocktail bar set up, service, garnishes & crushed ice – beverages not incl.)	
Package E – hydrating bar	03.00	local citrus juices – fresh lemonade, orange and flavoured water	
Package G – Whisky & cigar bar	P.O.R	A variety of 3 aged whisky & cigars	
Package H – Espresso & liqueur	03.00	Serving coffee, 4 liqueurs & wrapped chocolates at the end of a reception.	
Package I – open bar p/hour	05.85	Alcohol, wines, beers, soft drinks, juices, water & mixers	

28 bottles white & 28 bottles red wines - 10 bottles of prosecco and 10 bottles of champagne.

Champagne

Prosecco

Moet Chandon	32.55	Veuve Clicquot	40.55	Casa Collier	7.55
Taittinger	36.95	Villa Sandi prosecco	07.55	Conegliano Valdobriadene	7.00
Taittinger Rose	49.55	Bottega vin dei Poeti prosecco	09.00	Riondo Prosecco	7.55

Italian wines – -Red-



-White-

Nero d’Avola Terre Siciliane	5.80	Grillo/Sauv Blanc Terre Siciliane	5.80
Bardolino Classico D.O.C	6.05	Pinot Grigio Blush Castelli	6.05
Cabernet venezie IGT	6.30	Gavi Del Comune Di Gavi	8.00
Barbera D’Alba	7.55	Chardonnay Venezie IGT	6.30

French Wines –Red-



-White-

Baron Philippe Rothschild Pinot Noir ‘Cepage’	7.90	Chateau Du Poyet Muscadet Sur Lie	7.05
Medoc Monfort Bellebue Medoc	9.20	Baron Philippe Rothschild Mouton Cadet Blanc	9.00
Chateau Jonquet 200	12.75	Loire Valley Sancerre Passeport label 2013	13.05
Chateau Saint Didier parnac apogee 2007	17.00	Roux Pere Et Fils – Chablis	18.55
Chateaneuf de pape	36.65	Domaines Ott Domaines ott Blanc	21.85

New World Wine --White-

New World Wine -Red-

Chile Chardonnay Reserva Mapu	6.55	Chile Carmen Carménère	8.55
Spain LAN Rioja	9.30	South Africa Klippenkop- Pinot Noir	6.30
German – Gewurztraminer	8.05	Terrazas Malbec	8.65

Rose Wines

France Syrah Rose	4.20
Spanish Rioja	6.05

Dessert Wine

South Africa Honey Badger- Sweet Red	4.50
Italian Moscato Cantine Zonin	5.85

Port (Sold By Bottle)	12.85
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STAFF

The charge of €5.00 p/guest for services include – head waiter, waiters, barmen, kitchen helpers

Events are based on our standard timings below

Rates for 2018 = €5.50 2019 - TBA

Extra Service charges: (Sect. S)

Wedding coordinator	P.O.R	Event Manager	120.00	Cloak room set-up & attendant	75.00
Private Chef	150.00	Waiters	62.00	Professional cocktail bartender	100.00

Charges for Christmas Eve, Christmas Day, New Year's Eve & New Year's Day – double time

VENUE & TIMINGS

Venues:

Villa Arrigo: (sect.O)	2017	2018	2019
Villa, marquee & upper gardens	3,000	3,000	3,200
Friday/Sunday events at Villa Arrigo (excl May/June)	1,800	1,800	2,000
Villa, marquee & upper/lower gardens	4,200	4,200	
Civil ceremony set up	600	675	700
Villa Anna Teresa (on request)			

Morning Event - 12 noon till 5.00pm Evening event - 7pm till Midnight

If the event starts earlier or ends later than the stipulated times set above, additional venue & staff charges will apply.

2017 - Venue extra hours charge of €170 + vat per hour. Staff additional charges are at €62.00 + vat per hour per 100 guests.

2018 - Venue extra hours charge of €190 + vat per hour. Staff additional charges are at €65.00 + vat per hour per 100 guests

Staff overtime for events with less than 100 guests is calculated accordingly

The rental includes: the venue, air-conditioning/heating, a changing room, standby generator, storeroom, and security personnel. Extra charges will be incurred for the extension of time or any serious breakages within the venue.

In house event logistics at Villa Arrigo of 1.95 per person covers:

The provision of the standard set-up, all international bar glasses, prosecco glasses, after party glasses, red carpet, sofas, bistro table, Boutique bars, chateaux chairs or dressed chairs, tables & chairs with linen, baby grand piano, extra chairs during the event and any other ancillary items that are available on a request basis.

Extra enhancements at Villa Arrigo:

platform for band (4x2M)	250.00	platform for band (6x2M)	300.00	lanterns	03.50
candles	01.50	fairy lights in the garden	P.O.R	confetti cannons	05.00
ice cubes	08.50	flaky ice	08.50	crushed ice	08.50

DELIVERY – GLASSES – EVENT ACCESSORIES @ 1.95 PER PERSON + VAT

Event accessories for outside catering @ .90 covers the provision of napkins, lemons, garbage bags, glass cloths, kitchen utensils, trays

Outside catering Sundry & extra charges:

Delivery per 50 guests	25.00	refrigerated van	90.00	portable cold room	450.00
Glasses p/glass	00.50	glasses p/50 guests	12.50	Bar tables	05.85
bistro tables	06.00	boutique bars p/1 mtr	100.00	Bar table cloths	02.50
bistro table cloths/socks	02.50	table skirting	10.00	chafing dishes & fuel	18.00
Ice cubes	08.50	flaky ice	08.50	crushed ice	08.50
BBQ & gas	58.50	oven & gas	25.00	Boiler	15.00
Table/floor ashtrays	02.50	wine coolers	01.50	Garden chairs/tables	03.50
Chateaux chairs	02.50	food labels	00.25	silver cake stand & knife	65.00
tea/coffee cups & saucers	01.50	candles p/unit	01.50	Lanterns (no candles)	03.50

Outside catering Dinner set up: (prices are for rental purposes only. N/A for Villa Arrigo)

Banquet dinner tables	05.85	banquet chairs	03.50	banquet chair covers	03.50
chair sashes	01.00	table linen	02.50	linen napkins	01.00
cutlery p/piece	00.50	crockery p/piece	01.00	silver cutlery p/set p/p	24.00
silver underplates	06.50	flower posies for tables	24.00	oil centre-table candles	02.50

Company terms, conditions, company policy, & confirmation letter

All quotations are valid & guaranteed on confirmation of the function. However, the company reserves the right to revise all prices should there be an increase in the rate of inflation. Overtime rates are published in our information packs, however these may change from one year to another. 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.

CONFIRMATION & DEPOSIT: Functions are only confirmed when an initial deposit paid & a receipt issued. A non-refundable deposit of €1,000 on confirmation will secure the date. Dates booked are non-transferable unless otherwise agreed with the company, or for unforeseen circumstances. On confirmation, a 75% deposit is required 10 days prior the event, & the balance is to be settled within thirty days.

THE VENUE: The premises will be available to clients prior to the event. The premises is to be vacated by 6pm if the event is held in the morning, and by midnight if the event is held in the evening. Different timings are possible, however, there will be a discretionary charge on the venue for extension of time. The company is not responsible for any valuable items or money left in the venue. Due to the valuable paintings & furniture in the venue the company does not allow any fireworks, sparklers or anything similar in the premises. Any serious breakages within the venue will be charged for. No coloured confetti are allowed on the premises. Music conditions are according to law. Excessively loud and annoying music is NOT PERMITTED in the venue. 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.

Any left-over food is to be disposed of. If clients opt to take any unserved food this is to be taken immediately, and the company is not responsible for any food taken. Florists, bands and any other external contractors are advised to contact Villa Arrigo Management, to co-ordinate delivery & timings. In addition, any external contractors are to liaise and obtain permission from the management regarding the type of props they wish to set up.

FOOD TASTING POLICY: We only offer food tastings with the current food service of the production of the day. Our 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. With regard to booking a food tasting, we can accommodate according to our work load, and we cannot offer tastings when we are closed, in the peak season or on weekends. Please ask for availability beforehand. Food tasting includes water & wine, and is against payment. If or when the event is confirmed the charge will be deducted from the final invoice.

DIETARY RESTRICTION & OUR SOURCING VALUES: Our 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 that all the food served at the event may contain traces of NUTS, SOYA, DAIRY, SHELLFISH & WHEAT. We can only offer options for dietary restrictions and intolerances, unfortunately we DO NOT CATER FOR SEVERE OR MILD ALLERGIES.

BEVERAGES: May be provided on a consumption basis or according to the all-inclusive packages for the event. Champagne is not included in the packages. If, however one would like to bring their own alcoholic beverages, a handling fee of €50 per 100 guests applies. It is our company policy that all non-alcoholic beverages & beers are supplied by us on a consumption basis, within our premises. Clients availing themselves of our all-inclusive menus must note that all packages, which include beverages, are based on a 5-hour function. Where functions surpass the stipulated time, the company will charge an additional supplement.

CANCELLATION POLICY: If the booking is cancelled clients will forfeit the deposit. 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. Any cancellation by the client for whatever reason will entail the client to forfeit all deposits paid in favour of the company. 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 or any government intervention. The company's liability towards the client shall be no greater than 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.