



VA

VILLA ARRIGO

Osborne Caterers





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SAPPHIRE

SEMI-INCLUSIVE WEDDING PACKAGE

MINIMUM 200 PAX

COLD CANAPÉS

- White & black sesame seed shrimp canapés with honey mustard
- Avocado, chili & tomato canapé
- Chicken liver parfait with orange gel candid hazelnuts
- Chicken & spinach roulade wrapped in pancetta
- Tomato, mozzarella & basil sticks (GF)
- Dates, pecan & ricotta (GF)

SANDWICHES

- Ham layered sandwiches
- Cream cheese & rocket sandwiches

HOT CANAPÉS & PASTRY ITEMS

- Cocktail cheese cakes
- Spinach qassatat
- Coconut & lemongrass marinated chicken in panko
- Scampi in panura with hollandaise sauce
- Crispy samosas with yellow curry sauce
- Sriracha spring rolls (V)
- Italian style pizzette
- Chicken saltimbocca vol-au-vent
- Smoky flavoured meat balls in a BBQ glaze
- Thai fish cakes

SWEETS

- Sweet ricotta cannoli
- Vanilla crème Chantilly Napoleon
- Dark chocolate fudge cake
- Date fritters
- Selection of ice cream
- Biscuttini & pastareale
- 3-Tier Wedding cake
- Coffee & tea

Prices include all savoury & sweet items, wedding cake, coffee, venue, staff compliment and all necessary equipment for seven hours event

	2018	2019	2020
Price per Person ex VAT (minimum 200 pax)	€46.50	€49.50	€52.20
International Bar Package (beverage supplement) OR	€16.80	€16.80	€18.50
All-inclusive	€60.00	€63.00	€67.20

Overtime charges are applicable after seven hours. All prices are subject to VAT. [Please refer to the terms and conditions.](#)
Menu is also available for outside catering. Kindly contact us so that we can quote accordingly.



RUBY

SEMI-INCLUSIVE WEDDING PACKAGE

MINIMUM 200 PAX

COLD CANAPÉS

- A variety of canapés
- Marinated vegetable wraps with hummus (V)
- Asparagus & Parma ham
- Caviar & crème fraîche on brown bread croute
- Classic prawn cocktail in pastry basket
- Dill new potato with smoked salmon & ricotta (GF)
- Focaccia with char-grilled vegetables (V)
- Russian potatoes, caviar, chives (GF)

SANDWICHES

- Assorted pancake roulade with spicy salami and cheese
- Egg mayonnaise & tomato sandwiches

HOT CANAPÉS

- Moroccan cigars spiced honey
- Chicken confit ravioletti, honey & thyme
- Chicken breast pakora, garlic, shallots & yoghurt
- Mini artisan focaccia
- Arancini
- Marrow, goat cheese & chive tartlets (V)
- Vietnamese spring rolls with soya sauce (V)
- Artichoke, feta & mint mini bagels
- Mini local cheese cakes
- Mini local pea cakes
- Scampi in panura with hollandaise sauce
- Spinach qassatat
- Beef koftas with fresh coriander & mint Greek yogurt

SWEETS

- Chef mini cakes selection
- Forest fruit macaroon tart
- Layered ice cream
- Biscuttini, pastareale & petit fours
- 3-Tier Wedding cake
- Coffee & tea

Prices include all savoury & sweet items, wedding cake, coffee, venue, staff compliment and all necessary equipment for seven hours event

	2018	2019	2020
Price per Person ex VAT (minimum 200 pax)	€49.15	€51.25	€53.50
International Bar Package (beverage supplement) OR	€16.80	€16.80	€18.50
All-inclusive	€63.00	€65.00	€68.00

Overtime charges are applicable after seven hours. All prices are subject to VAT. [Please refer to the terms and conditions.](#)
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EMERALD

SEMI-INCLUSIVE WEDDING PACKAGE

COLD CANAPÉS

- Assorted canapés
- Smoked trout, preserved lemon on brown bread
- Rolled beef and asparagus bruschetta
- Braised pork with apple and celeriac slaw mini scone
- Parma ham, melon, grana & rucola
- Granny Smith apple & crab salad in a squid ink brioche bun
- Tomato and mozzarella tian with basil cream (V)
- Involtini di melanzane (GF)

SANDWICHES

- Double decker sandwiches
- Hummus & chorizo sandwiches

- ### HOT CANAPÉS

 - Onion, mushroom & fig quiche
 - Potato croquette with smoked applewood mayo
 - Sweet & sour crisp artichokes with ricotta & parmesan emulsion (V)
 - Spanakopitas spinach & ricotta, anchovies dip
 - Slow cooked mini beef pies
- Pork & coriander dumplings ginger ponzu dressing
 - Crispy Maltese sausage, honey glaze & dolce latte
 - Sweet & spicy beer chicken kebab
 - Mini Beef steamed buns with melted goat cheese
 - Crispy fior di zucca with butternut squash puree & seed snow (V)

FOOD POINT

A variety of 3 cheeses served with stuffed olives, grapes, walnuts, galletti, grissini & bread rolls

SWEETS

- Selection of mignardises
- Ricotta & honey zeppoli
- Fruit tarts
- Lemon sorbet mousse
- Chocolate malakoff
- Biscuttini, petits fours
- 3-Tier Wedding cake
- Coffee & tea

Prices include all savoury & sweet items, wedding cake, coffee, venue, staff compliment and all necessary equipment for seven hours event

	2018	2019	2020
Price per Person ex VAT (minimum 200 pax)	€54.00	€58.00	€60.50
International Bar Package (beverage supplement) OR	€16.80	€16.80	€18.50
All-inclusive	€67.30	€71.10	€75.10

Overtime charges are applicable after seven hours. All prices are subject to VAT. [Please refer to the terms and conditions.](#)
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DIAMOND

SEMI-INCLUSIVE WEDDING PACKAGE

MINIMUM 200 PAX

COLD CANAPÉS

- Assorted canapés
- Peppered cheese royale & tomato fondue en croute (V)
- Greenshell mussels gratin with yuzu gel
- Mini beef wellington
- Prawn mousse with cauliflower cassonade
- Salmon pastrami wrapped in sweet & sour pancake

SANDWICHES

- Roasted corn-fed chicken & mango chutney sandwiches
- Peppered tuna sandwiches with saffron & chili aioli

HOT CANAPÉS

- Quail wrapped in guanciale, spiced tomato chutney
- Szechuan duck pancake, leek, carrot & coriander
- Curried coconut chicken brochettes (GF)
- Wild mushroom beignets (V)
- Cumin spiced beef koftas with fresh cilantro & wild garlic

LIVE COOKING PASTA TABLE

Duo of fresh pasta, salsa ai funghi porcini e tartufo, pulled beef ragu with root vegetables.

Condiments:
Cherry tomatoes | rucola | almonds | ricotta salata | grana Padano

PASTRIES

- Mexican chicken & cheese ravioletti
- Spanakopitas (creamy spinach & feta parcels)
- Moroccan cigars ras el hanout raita
- Burnt tomato & mozzarella quiche (V)
- Cantonese Spring rolls
- Mini Local Cheese Cakes
- Mini Local Pea Cakes

SWEETS

- Variety of mini cakes selection
- Seasonal fresh fruit selection
- Traditional semifreddo
- Biscuttini & petit fours
- 3-Tier Wedding cake

Coffee Table
Includes set up of the table together with coffee & tea

Prices include all savoury & sweet items, wedding cake, coffee, venue, staff compliment and all necessary equipment for seven hours event

	2018	2019	2020
Price per Person ex VAT (minimum 200 pax)	€57.75	€60.00	€62.30
International Bar Package (beverage supplement) OR	€16.80	€16.80	€18.50
All-inclusive	€71.00	€73.00	€77.00

Overtime charges are applicable after seven hours. All prices are subject to VAT. [Please refer to the terms and conditions.](#)
Menu is also available for outside catering. Kindly contact us so that we can quote accordingly.





COMPANY TERMS, CONDITIONS & COMPANY POLICY & CONFIRMATION LETTER

Quotations are valid for a period of one month unless confirmed in writing & a deposit paid. Quotations are to be finalised within 3 weeks before the event. 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, which may change from one year to another.

CONFIRMATION & DEPOSIT: A non-refundable deposit of €1,500 is required to secure your wedding date. An event is secured when a deposit of 25% is paid. 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 to the event & the balance is to be settled within thirty days.

THE VENUE: The premises will be available prior to the event. The premises are 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 the company does not allow the use of coloured confetti, fireworks, sparklers or anything similar. Any serious breakages within the venue will be charged for. 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. If clients opt to take any unserved food this is to be taken immediately, and the company is not responsible for any food taken.

Any left-over food is to be disposed of. Florists, bands and any other external contractors are advised to contact Villa Arrigo management to co-ordinate the delivery & timings of the props they wish to set up.

FOOD TASTING POLICY & DIETARY RESTRICTIONS: We would like to point out that Villa Arrigo’s culinary team searches for the freshest seasonal ingredients for your event. Items are subject to change at any time due to market availability & our receiving standards. All food served may contain traces of nuts, soya, dairy & wheat. We can only offer options for dietary restrictions and intolerances; allergies to nuts, dairy, wheat, gluten, shellfish or similar are not catered for. Food tastings are offered with the current food being prepared on the day, showing our quality & standard. We do not offer food tastings during our peak season. Please ask for our availability beforehand in order to avoid disappointment. The price for food tasting is €35 ex VAT per person. This includes a glass of wine and water. In the event that the client confirms the function, the price will be waived from the final invoice.

BEVERAGES: May be provided on a consumption basis or according to the packages. Champagne is not included in the packages. If, however one would like to bring their own alcoholic beverages, a handling fee of €1 ex VAT per person 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 packages must refer to the information of the individual package chosen. 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.

