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Venues

We are licensed to hold civil weddings on the resort grounds.

Indoor venues available are the various lounges and halls and the indoor pool.

Outdoor venues are the pool side, terraces facing Paradise Bay Beach with the back ground of the open sea, beach lido (not on the sand) with the background of our sister Island Gozo and Comino, Kaninchen lounge terrace with the background of our sister Island Gozo and Comino.

Civil wedding package

Any venue mentioned from above decorated with an artificial flower arch, table, flower arrangement & chairs.

We will provide canapés and sparkling wine after ceremony.

Price of €225.00 for a maximum of 10 persons

Extra persons will be charged at €6.00 each

Following is a list of menus offered for lunch or dinner

Plated Menu A

A Marinated Seafood Platter with
an array of Octopus, New Zealand Mussels, Giant Prawn and Salmon
drizzled with French Mustard Vinaigrette

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Grilled Beef Fillet Medallions  
served with Mushroom Compote

Rosti Potatoes and Buttered Vegetables

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Fresh Fruit Tart
with an Amaretto Angles Cream

Coffee

Included in the above menu is a welcome drink and canapés,
local wine (Delicata Falcon Red, White & Rose), soft drinks and water during the meal

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Price

Year 2010 €21.55 per person

Year 2011 €23.00 per person

Year 2012 €25.00 per person

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**Children menu**

Garlic Bread  
Chicken Nuggets and Smilies  
Ice cream

*Price*

*€4.00*

*Plated Menu B*

Prawn and Avocado salad  
cohered with a lime dressing

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Forest Mushroom and Smoked Bacon Soup

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Glazed Barbary Duck Breast  
served with an Orange and Amaretto sauce  
or

Baked Sea Bream  
stuffed with Herbs, Fennel and Onions

Seasonal Vegetables

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A Vanilla and Pistachio Parfait
accompanied with a delicate Gran Marnier sauce

Coffee

Included in the above menu is a welcome drink and canapés,
local wine (Delicata Falcon Red, White & Rose), soft drinks and water during the meal

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Price

Year 2010 €26.50 per person

Year 2011 €29.00 per person

Year 2012 €32.00 per person

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**Children menu**

Garlic Bread  
Chicken Nuggets and Smilies  
Ice cream

*Price*

€4.00

*Plated Menu C*

A cold Platter of  
Parma Ham, Gozo Cheese and Fresh Mozzarella  
with a hint of Balsamic vinegar

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Pennetti with Proscuitto, Peppered Leeks, Romano Tomatoes,
topped with Goats Cheese Sauce

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Passion Fruit Sorbet

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Veal Medallions with Rosemary Sprigs
set on a Savory Apple Tart

or

Seared Beef Fillet
gratinated with a Herb Crust

or

Fillet of Pagell served with a forest fruit sauce

Boat of seasonal vegetables and Château potatoes

~~~~~

A white and dark chocolate mouse  
set on an orange sauce accompanied with a  
Tuile Basket

Coffee

Included in the above menu is a welcome drink and canapés,  
local wine (Delicata Falcon Red, White, Rose), soft drinks and water during the meal

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*Price*

*Year 2010 €36.25 per person*

*Year 2011 €38.50 per person*

*Year 2012 €41.00 per person*

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Children menu

Garlic Bread

Chicken Nuggets and Smilies

Ice cream

Price
€4.00

Semi Buffet Menu A

Farfalle with a rich sun dried Tomato sauce and Gozo Cheese

from the buffet counter

Chicken chasseur

Braised Beef with Forest Mushrooms

Grilled Denci fillet with Lemon sauce

Vegetables in season

Roast Potatoes

Tiramisu

Coffee

Included in the above menu is a welcome drink and canapés,
local wine (Delicata Falcon Red, White, Rose), soft drinks and water during the meal

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Price

Year 2010 €23.50 per person

Year 2011 €26.00 per person

Year 2012 €29.00 per person

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**Children menu**

Garlic Bread

Chicken Nuggets and Smilies

Ice cream

*Price*  
€4.00

*Semi Buffet Menu B*

A Terrine of Wild Duckling & Juniper Berries,  
served with Kumquat and Honey Jelly accompanied  
with a Sugar Snap and Rocket Salad

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Fresh Mushroom soup Cappuccino Style

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*from the buffet counter*

Pork Medallions with Calvados sauce  
Strips of Beef with Cream and Mushroom sauce  
Breast of Duck in Orange sauce  
Poached Salmon with a Lemon zest sauce

Vegetables in season

Chateau Potatoes

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A trio of mini Gateaux  
accompanied with an Amaretto sauce

Coffee

Included in the above menu is a welcome drink and canapés,  
local wine (Delicata Falcon Red, White, Rose), soft drinks and water during the meal

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*Price*

*Year 2010 €26.50 per person*

*Year 2011 €29.00 per person*

*Year 2012 €32.00 per person*

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Children menu

Garlic Bread

Chicken Nuggets and Smilies
Ice cream

Price
€4.00

Semi Buffet Menu C

Galantine of Rabbit and Cured Meats on a Bouquet ere
of Salad Leaves Complimented with an Apricot & Prune
compote Drizzled with a Port Balsamic Vinegar Reduction

Asparagus and Leek soup
with cheese croutons

Raspberry Sorbet

Carvery

Fillet of Beef filled
with Pork Fillet

from the buffet counter

Breast of Chicken with Asparagus sauce

Lamb cutlets with a Mint Salsa

Poached fillets of Cerna with Lobster tails

Pancakes filled with stir fry vegetables

Boat of Vegetables

Chateau Potatoes

Cold counter with a variety of Gateaux,
flans and fresh fruit

Coffee

Included in the above menu is a welcome drink and canapés,
local wine (Delicata Falcon Red, White, Rose), soft drinks and water during the meal

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Price

Year 2010 €40.75 per person

Year 2011 €43.00 per person

Year 2012 €46.00 per person

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**Children menu**

Garlic Bread  
Chicken Nuggets and Smilies  
Ice cream  
*Price*  
€4.00

*Bar-B-Q Menu A*

Cold meat platter  
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From the bar-b-q
Marinated Steak
Chicken thigh
Swordfish
Marinated chicken wings

Jacket Potato - Variety of salads
~~~~~  
Fruit kebabs  
Trifle  
  
Coffee  
  
*Price*

*Year 2010 €22.00 per person*  
*Year 2011 €24.00 per person*  
*Year 2012 €26.00 per person*

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*Bar-B-Q Menu B*

Risotto marinara  
~~~~~  
From the bar-b-q
Steak marinated in red wine
Marinated Chicken breast in lemon juice
Swordfish
Spare ribs with bar-b-q sauce
Frankfurters

Jacket potato - Variety of salads

Fruit kebabs
Black Forest gâteau
Coffee

Price

Year 2010 €26.00 per person
Year 2011 €28.00 per person
Year 2012 €30.00 per person

Bar-B-Q Menu C

Smoked Fish platter of Tuna, Swordfish and Salmon
with a touch of peppered olive oil and Maltese peppered cheeselets.

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*From the bar-b-q*

Sirloin Steak marinated in rich red wine  
Fillet of Pork  
Lamb kebabs  
Beef kebabs  
Chicken Breast Tandoori  
Swordfish marinated in lemon juice

Variety of six salads  
Jacket potato

Dessert table with a variety of gateaux, flans and fruit kebabs

Coffee

*Price*

*Year 2010 €30.00 per person*  
*Year 2011 €32.00 per person*  
*Year 2012 €34.00 per person*

Included in the above three menus is a welcome drink and canapés,  
local wine (Delicata Falcon Red, White, Rose), soft drinks and water during the meal

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Menu

Mini Timpana

Burgers or Hot dog from the bar-b-q  
Ice cream

Price €4.50 per child.

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We can also provide you with an almond or fruit or Bacio wedding cake in Royal white Icing with a selection of petit fours at a cost of €85.00

## **Incentives**

### **Option 1**

Book a package with us consisting of venue, catering and accommodation and we will upgrade you to a Bayview Suite for three nights on same board basis booked free of charge.

### **Option 2**

Book venue and catering with us and accommodation at this resort through a travel agent and we will upgrade you to a Bayview Suite for two nights on same board basis booked free of charge.

### **Option 3**

Book venue and catering with us and we will offer you a Bayview Suite for one night on bed and breakfast free of charge.

## **Group booking**

Should relatives and friends decide to join you to celebrate your wedding, we can offer discounted rates on accommodation.