



**Hotel Riu Seabank**  
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## *WEDDINGS*

### *The Victoria Suite*

#### *A Day to Remember at the Hotel RIU Seabank*

*May we take this opportunity to congratulate you both on your forthcoming marriage and extend our best wishes for your future together*

*Let the Victoria Suite create unforgettable moments of splendor for you, The Bride & the Groom on the happiest day of your life.*

*Our unique and charming ambience will cast a warm glow over you and your guests during your wedding celebration and in the days to come. Your wedding at The Victoria Suite will make your Love and Dreams complete*

*Our guidance will ensure that all your requirements will be carried out with our individual attention and personal service throughout the celebrations*

*We will be delighted to meet you and further discuss all requirements for your wedding arrangements*

*For further information and enquiries kindly contact Food & Beverage Department on Tel. 22891939 or e-mail: [roderick.cutajar@seabankhotel.com](mailto:roderick.cutajar@seabankhotel.com)*

## Wedding Package Menu A (23 Items)

### Cold Items

*3 Assorted Open Sandwiches*  
*4 Assorted Canapés*  
*Salmon Barquettes*  
*Crispy Artichoke hearts stuffed with polenta and blue cheese*  
*Bridge Rolls filled with sun dried tomato paste*  
*Goat cheese and Apricot Tartlets*  
*Home made Pate on Pumpernickel*  
*Honey roasted Gammon and Fruit kebabs*  
*Hummus & roasted red peppers Crostini*  
*Bruschetta with Spicy Salami*

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### Hot Items

*Chicken and Prawn Vol au Vents*  
*Breaded Stuffed Mushrooms with blue cheese*  
*Assorted Cheese and Pea Cakes*  
*Sausage Rolls*  
*Deville Chicken Drumsticks*  
*Arancini Bolognese*  
*Mini Maryland style crab cake with lime aioli*  
*Spring Rolls with a Sweet Chilly Dip*  
*Deep Fried Calamari Rings with a Garlic Dip*

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### Sweets

*Fruit Kebabs*  
*Assorted Fancy Cakes*  
*Roly Poly Ice Cream*  
*Petit Fours*

It is recommended that this Menu is accompanied by one of the enclosed Buffet Tables

## Wedding Package Menu B (23 Items)

### Cold Items

*Assorted open sandwiches  
(Mozzarella and tomato Smoke Salmon, Ham and Mustard)  
4 Assorted Canapés  
Blue Cheese and Walnut Tart  
Bridge Rolls filled with tuna mouse  
Marinated Crab Sticks with a garlic mayo dip  
Stuffed Artichoke Hearts with panzanella  
Tartlets with Mexican salsa  
Cherry tomatoes filled with herb cheese  
Cheese and fruit mini kebabs with spicy dip*

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### Hot Items

*Chicken Sates in peanut dip  
Mini Pizza Napolitana  
Assorted Cheese and Pea Cakes  
Sausage Rolls  
Mushrooms and Sweet Pepper Vol au Vents  
Stuffed green Mussels filled with Diced Mushrooms and Basil  
Pork dumplings with sweet and sour sauce  
Mini Spring rolls with Soya sauce  
Arancini Bolognese*

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### Sweets

*Chocolate Fruit Cups  
Assorted Fancy Cakes  
Cannoli filled with sweet Ricotta  
Petit Fours*

It is recommended that this Menu is accompanied by one of the enclosed Buffet Tables

## Wedding Package Menu C (28 Items)

### Cold Items

*3 Assorted Open Sandwiches*  
*4 Assorted Canapés*  
*Shrimp Banquettes*  
*Stuffed Olives*  
*Chicken and Black Olive Bridge Rolls*  
*Maltese tuna Tartlets*  
*3 Assorted Sandwiches*  
*{Cheese and Pickle, Salami and Egg, Beef and Mustard}*  
*Marinated shrimps skewers with basil mayo*  
*Marinated Octopus*  
*Mexican Tortillas*  
*Bruschetta with tomato and Parma ham*  
*Fish Roulade with Salmon Cream*  
*Smoked ham filled with pineapple mouse*

### Hot Items

*Chicken and peppers Vol au Vents*  
*Breaded Stuffed Mushrooms with blue cheese*  
*Assorted Cheese and Pea Cakes*  
*Sausage Rolls*  
*Mini Beef Kebabs with Bell pepper*  
*Mini Quiche Lorraine*  
*Deep fried Calamari Rings with home made tartar sauce*  
*Wontons with a Peanut Butter Dip*  
*Pork Koftas hoi sin dip*  
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### Chafers

*Prawns in batter with Romoulade sauce*  
*Involtini filled with ham and chicken with a mushroom sauce*

### Sweets

*Fruit Kebabs*  
*Assorted Fancy Cakes*  
*Roly Poly Ice Cream*  
*Petit Fours*

It is recommended that this Menu is accompanied by one of the enclosed Buffet Tables

## Maltese Table A

*Maltese sausages stew with rot vegetables*  
*Bragioli filled with mince and egg served with a red wine and tomato*  
*Baby Octopus Stew with peppers and black olives*  
*Oven roasted pork with local apples and sweet wine*  
*Caponata, fennel potatoes*  
*Sweet pepper salad with dressing*  
*Rice salad with tuna and olives*  
*Bigilla, sun dried tomatoes, stuffed olives*  
*Ftira Buon Assisi*  
*Selection of Salads and Dressings*

## Maltese Table B

*Fried Rabbit cooked in Wine and Garlic*  
*Bragiolini filled with ham and egg farce served with a red wine jus*  
*Oven roasted stuffed chicken with Rosemarie jus*  
*Steamed Beef with Garlic and Parsley*  
*Mini Swordfish Steak with tomato caper sauce*  
*Bebbux cooked in lacto and Aioli*  
*Steamed Mussels in Lemon Dressing*  
*Pepper Cheese, bigilla, sun dried tomatoes and stuffed olives*  
*Selection of Maltese Salads*  
*Maltese Bread and Ftira.*

## Oriental Table

*Pork with Honey and Black Bean Sauce*  
*Lemon Chicken with spicy exotic fruits*  
*Stir fried beef with peppers*  
*Lamb Sates with sweet chili sauce*  
*Spring Rolls with dark Soya*  
*Pork Dumplings with sweet and sour dumplings*  
*Wontons with Wasabi dressings*  
*Egg prawn Fried Rice*  
*Stir Fry Vegetables with ginger and coriander*

## Mixed Buffet Table

### Selection of salads

*Smoked salmon and walnut dressing*  
*Parma ham with Gozo Sweet Melon*  
*Chicken Salad with dressings and condiments*  
*Mini Maryland style Crab Cakes with New England Tartar Sauce*  
*Deep fried battered Prawns with Mango dressing*  
*Strips of Pork with Bell pepper dressing*  
*Tomatoes with Onions, Herbs, Olive Oil and Capers*  
*Grilled sweet Peppers with a hint of Chili and black Olives*  
*Greek Salad with Bruschetta and marinated Potatoes*  
*Cucumber in Mint Yoghurt*  
*Carrots, Celery, Coleslaw, Onions and Apples*  
*Mixed Green Salad with Balsamic Dressing*

### Pasta

*Penne with Mussels and Pesto*  
*Salmon Tortellini with Prawn Veloute*

### Sweets

*Fresh fruit*  
*3 choices of sweets*

## BBQ Table

*Pork and Lamb Kebab*  
*Chicken Drumsticks*  
*Frankfurters*  
*Maltese Sausages*  
*Mini Sword Fish*  
*BBQ sauce*  
*Pepper Sauce*  
*Selection of Salads*  
*Maltese Bread*

## **Salami and Cheese Table**

*Grana Padano with Grissini and crackers*  
*Stilton with Port Wine with grapes and celery*  
*Maltese Pepper Cheese*  
*Cheese pie with pickles*  
*Smoked ham with sweet melon*  
*Salami Napoli*  
*Salami Piccante*  
*Salami Calabrese*  
*Parma Ham*  
*Home Cured Beef*  
*Maltese Bread, Galletti, Grissini, Black Olives*  
*Grapes Celery Sticks Sun Dry Tomatoes*

## **Fish Table**

*Cernia and Salmon wrapped roulade, pink peppercorn butter*  
*Red mullet with black olive tapenade*  
*Seafood ragout in dill sauce*  
*Fillet Sea bass, balsamic reduction*  
*New potatoes with parsley*  
*Saffron rice*  
*Seasonal vegetables*

## **Sweet and Fresh Fruit Table**

*Mascarpone Tiramisu*  
*American cheese Cake*  
*Pecan Pie*  
*Exotic Mouse Gateaux*  
*Apple Tart*  
*Fresh Fruit*  
*Cheese and Biscuit board*

## Wedding Buffet Menu A

### Antipasto Bar

*Sliced Meats and Cheese display*

*(To include imported & local cheeses & cured meats accompanied with assorted bread, crackers & Mustard)*

### Terrine, Pate & Salad Bar to include

*Vegetable Terrine, Game Gelantine, Smoked Fish Pate with assorted Mustards, gherkins, local onions, Greek Salad to include Feta cheese, Marinated Cucumbers, Roasted Peppers, Greek Olives and chopped lettuce, Mixed Greens Cherry Tomatoes, Chopped ham, chopped turkey, hard boiled eggs, balsamic Vinaigrette,*

### Soup

*Vegetable Soup*

### Carving Station

*Roast Sirloin of Beef with Dijon glaze and Port Demi*

### Pasta Station

*Penne with Parma Ham and Parmesan cream  
Farfalle with Prawns, Zucchini, Chili and Tomato*

### Hot Items

*Sweet and Sour Pork  
Red Snapper with tomato, herbs and black olive dressing  
Pan fried Chicken with spicy Vegetable stew  
Roasted new potatoes with Rosemary oil  
Seasonal Vegetables*

### Desserts

*Black Forrest Gateaux, NY Cheese Cake  
Blue Berry Pie  
Rum Cassata  
Yoghurt and Mango Mousse*

### Coffee

### Wedding Cake & Two Witness Cakes & Petit Fours

### Beverages

*Welcome Drink – Bucks Fizz served with Canapés  
Half bottle of wine per person  
Free flow Mineral Water  
Glass of Sparkling Wine*

The above price is inclusive of: Wedding Hall; Wedding Cake and two Witness Cakes\*\*\*  
All Labour charges; One night's accommodation, on a Bed and Breakfast basis at the Hotel RIU Seabank  
as per notes and Conditions



## Wedding Buffet Menu B

### Antipasto Bar

*Sliced Meats and Cheese display*

*To include imported & local cheeses & cured meats accompanied with assorted bread, crackers & Mustard, Aubergines, Zucchini, Pickled Mushrooms, Sun-dried Tomatoes & Maltese Fennel*

### Salad Bar

*Caesar Salad Station with Romaine Lettuce, Grilled Chicken, Croutons, Anchovies, Shaved Parmesan, Mixed Greens, Shredded Carrots, Cherry Tomatoes, Olives, Celery, Cucumber, Balsamic Vinaigrette*

### Soup

*Beef Consomme Royal*

### Carving Station

*Leg of Pork with apple and Calvados compote served with a basket of fresh rolls*

### Pasta Station

*Cannoli filled with Veal Mascarpone and Sherry*

*Penne with Clams, White Wine and Tomato herb Concasse*

### Hot items

*Grilled Swordfish with black olives, Basil and Sun dried Tomatoes*

*Marinated Beef Steaks with braised onions and Artichoke hearts*

*Coconut marinated Pork with Tandoori Rice*

*Seasonal Vegetables*

*Potato Del Monaco with Chorizo Sausage*

### Desserts

*Chocolate Tort*

*Lemon meringue Pie*

*Italian Cheese Cake*

*Apple Crumble*

*Strawberry Mousse in Glass*

### Coffee

### Beverages

*Welcome Drink – Bucks Fizz served with Canapés*

*Half bottle of wine per person*

*Free flow Mineral Water*

*Glass of Sparkling Wine*

The above price is inclusive of: Wedding Hall; Three Tier Wedding Cake and two Witness Cakes \*\*\*  
All Labour charges one night's accommodation, on a Bed and Breakfast basis at the Hotel RIU Seabank as per Notes and Conditions

## Wedding Buffet Menu C

### Selection of Antipasti

*Salmon and Walnut Dressing, Parma Ham with Gozo Sweet Melon,  
Chicken Salad with dressing and Condiments  
Mini Maryland style Crab Cakes with Tartar Sauce Tomatoes with Onions,  
Grilled Sweet Peppers with a hint of Chili and Black Olives  
Greek Salad with Bruschetta and Marinated Potatoes  
Cucumber in Mint Yoghurt, Carrots, Celery, Coleslaw, Onions and Apples  
Mixed Green Salad with Balsamic dressing*

### Pasta

*Penne with Mussels and Pesto  
Baked Gnocchi with Blue cheese and Mushrooms*

### Soup

*Cream of Celeric soup with Pancetta*

### Carving Station

*Roast Leg of Lamb with Mint Jus*

### Hot Section

*Pan-Fried Veal topped with Parma ham and Mozzarella  
Fillet Prime Beef with braised Leeks and Port Wine Jus  
Grilled Sea bass flavored with a Saffron Prawn Sauce  
Pilaf Rice with Raisins and Nuts  
Bouquetiere of Vegetables  
Pomes Del Monaco  
Amandine Potatoes*

### Desserts

*Tiramisu Gateaux  
Cinnamon and Dark Chocolate Mousse  
Black Forrest  
Tartufo  
Fruit Salad with Maraschino  
Cream Caramel*

### Coffee

### Beverages

*Welcome Drink – Bucks Fizz served with Canapés  
Half bottle of wine per person  
Free flow Mineral Water  
Glass of Sparkling Wine*

The above price is inclusive of: Wedding Hall; Three Tier Wedding Cake and two Witness Cakes \*\*\*  
All Labour charges one night's accommodation, on a Bed and Breakfast basis at the Hotel RIU Seabank as  
per Notes and Conditions

## Terms and Conditions

### Prices

*All mentioned prices are inclusive of VAT, Venue, Wedding Cake and Waiter Service. These packages have been based on the current costs and rates of inflation, however the Company reserves the right to revise all Prices should there be any abnormal Increase in the price of item.*

### Deposits & Payments

*25% deposit is required upon signing the contract. A further 30% deposit is requested three months Prior to the wedding day. The balance is to be Settled within thirty days of invoice receipt*

### Beverage Service

*Client may provide own Spirits, Wines and requested Champagne at a corkage fee charge of €3.25 for Spirits and €2.00 for Wines and Champagne. All other Beverage will be provided by the Hotel At the attached beverage price list*

### Music Timings

*Weddings held indoors venues are limited for Music until 01.00hrs, and outdoor venues until 23.30hrs*

### Overtime

*Over time is incurred for weddings which proceed After 17.00hrs (day time events) and 01.00hrs (Evening events), is calculated at €12.00 per server Per hour*

### Guests Attendance

*The number of guests attending required three Days in advance, which become then chargeable As a minimum*

### Wedding Cake\*\*\*

*Each of the attached Menus is Inclusive of: One-Tier Wedding Cake for Weddings of Up to 100 guests and a Three Tier Wedding Cake and two Witness Cakes of 100 guests and over*

### Complimentary

*One night stay in a twin room on Bed & Breakfast basis will be granted for the newly weds with the compliments of the Management (Minimum 100 Guests)*

### Damages

*In the event of any damage caused by guests with negligence, the host will be responsible for the expenses incurred*

### Personal Items

*Clients and their guests are kindly not to leave any personal belongings in the Venue after the Wedding. The Hotel staff shall not be liable for any missing or lost items left in the venue*

### Parking

*Parking is on complimentary basis in the Resort parking facilities on a first come first served basis*

### Smoking

*Smoking is strictly prohibited in all indoor premises as per law. It is only permitted in the outdoor venues*

### Availability

*The Venue and date of the Wedding are subject to availability. Preference is given on signing of the contract together with Forwarding of the first deposit*