

Festive Celebrations

PROGRAMME

2023 / 2024





Enchanting Christmas *Delights*

With the holiday season fast approaching, it's time to start planning your eagerly anticipated annual festive gathering with colleagues and friends.

We would like to extend our assistance in organizing and managing your special event at either the db Seabank Resort + Spa in Mellieħa or the db San Antonio Hotel + Spa in Qawra. Both of our properties are well-equipped to host All-Inclusive Buffets or Stand-Up Receptions.

To ensure you secure your desired date and avoid disappointment, we recommend confirming your booking early. This festive season, you can trust us to be fully committed to making your event a resounding success. Additionally, we are pleased to offer special overnight rates for larger groups, ensuring that everyone can enjoy the function safely and to the fullest.

We sincerely appreciate your consideration of db Hotels + Resorts for your Christmas and New Year celebrations.

If you require any further information or wish to make a booking, please don't hesitate to get in touch with us.

**You can reach db Seabank Resort + Spa at 2289 1000 or
db San Antonio Hotel + Spa at 2158 3434.**

We are here to provide you with our unwavering support & holiday spirit!



Exclusive Private Venue

All-Inclusive Buffet


(Minimum of 50 paying adults)

MENU A

Antipasti

A selection of typical Mediterranean seasonal antipasti, natural and composed salads together with a variety of sauces and dressings.

From the Pasta Table

Pasta with mild spiced meat ragout, finished with sizzling mozzarella cheese.
Pasta with ricotta cheese, pumpkin and broad beans, with a white wine velouté. 



Carving Station

Roasted turkey with lemon and thyme stuffing, served with a garlic scented gravy.

From the Hot Buffet

Braised short rib of beef, celeriac and sweet potato purée, with its own braising gravy.
Pan-seared pork tenderloin on pickled cabbage, whole grain mustard and asparagus velouté.
Roast shoulder of lamb with mint and onion gravy.
Chicken tagine with lemon and prunes.
Grilled tuna, on a warm niçoise salad, served with an anchovy dressing.
Caramelised onions and goats' cheese tart tatin.

Accompaniments

Glazed root vegetables. 
Traditional roast potatoes with cumin seeds and squashed garlic. 

Dessert Buffet Table

A variety of different desserts including flans, tarts and gateaux, typical Christmas sweets, together with an array of continental cheeses served with various condiments, dried and fresh fruits.

€35 per person

& Children 6 to 11 years at €17.50

Inclusive of free-flowing house wines, house beers and minerals.
3 hours free parking on a first come first served basis.
Excluding venue hire.
Optional house branded spirits at €10 per person supplement charge.



Kindly note that this is a sample menu.
Since we use the freshest of the produce, menu items may change accordingly.

 Vegetarian

We follow good food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

Exclusive Private Venue

All-Inclusive Buffet


(Minimum of 50 paying adults)

MENU B

Antipasti

A selection of typical Mediterranean seasonal antipasti, natural and composed salads together with a variety of sauces and dressings.


From the Soup Table

Cream of celery and chestnuts. 

From the Pasta Table

Pasta with chicken, sweet peppers, and chorizo creamy sauce.

Pasta with sundried tomato pesto complimented with marinated seafood salpicon.

Spinach and ricotta cheese ravioli, sage butter and rucola. 

Carving Station

Roasted stuffed turkey with lemon and thyme stuffing, garlic scented gravy.

From the Hot Buffet

Grilled beef medallions with caramelised onions and stout beer jus.

Braised local pork chops, with apples and raisins.

Blanquette of Irish lamb stew with root vegetables.

Seared salmon fillets, with mussels and dill cream sauce.

Chicken thighs with dried fruit compote and Seville orange glaze.

Savory tart with spinach, bell peppers and cheese.

Accompaniments

Cauliflower, broccoli, and pancetta au gratin.

Steamed panache of fresh vegetables with parsley butter.

Honey glazed Brussel sprouts with tossed spring onions, red pimentos, and toasted sesame seeds.

Traditional roast potatoes with cumin seeds and squashed garlic.

Dessert Buffet Table

A variety of different desserts including flans, tarts and gateaux, typical Christmas sweets, together with an array of continental cheeses served with various condiments, dried and fresh fruits.

€39 per person

& Children 6 to 11 years at €19.75

Inclusive of free-flowing house wines, house beers and minerals.

3 hours free parking on a first come first served basis.

Excluding venue hire.


Optional house branded spirits at €10 per person supplement charge.



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 Vegetarian

 Vegan

Exclusive Private Venue

All-Inclusive Buffet


(Minimum of 50 paying adults)

MENU C


Antipasti

A selection of typical Mediterranean seasonal antipasti, natural and composed salads together with a variety of sauces and dressings.

From the Soup Table

Cream of celeriac and parsnips, truffle oil. 
Cream of smoked salmon soup.

From the Pasta Table

Baked cannelloni with classic Bolognese sauce and béchamel.
Pasta with stewed vegetable ratatouille, fresh rosemary, and tomato with soya cream sauce. 
Pasta with salmon, baby spinach, fried capers, and feta cheese crumble.




Carving Station

Roasted stuffed turkey with lemon and thyme stuffing, garlic scented gravy.

From the Hot Buffet

Grilled beef medallions with caramelised onions and stout beer jus.
Stuffed supreme of chicken with spinach, sundried tomatoes, and mozzarella with mustard cream.
Slow cooked lamb steak with garlic sauce.
Roast pork with apple and mango chutney.
Grilled dentici with hollandaise sauce.

Accompaniments

Cauliflower and broccoli gratin.
Stir-fried rice with vegetables and soya sauce.
Steamed panache of fresh vegetables with herb oil. 
Maple glazed Brussel sprouts, spring onions, peppers, and toasted sesame seeds. 
Twice cooked potatoes with aromatic seeds. 

Dessert Buffet Table

A variety of different desserts including flans, tarts and gateaux, typical Christmas sweets, together with an array of continental cheeses served with various condiments, dried and fresh fruits.

€44 per person

& Children 6 to 11 years at €22


Inclusive of free-flowing house wines, house beers and minerals.
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 Vegetarian


 Vegan

Stand-up Reception

(Minimum of 50 paying adults)

MENU A

Cold Canapés

Cured and cooked meat boudin with apricot jam
Layers of salmon and nori with lime cream
Tomato with tahini spice roll with crisp onion crust 

Blini

Cheese and nuts
Smoked meat and pickles
Herbed hummus and black sesame

Hot Canapés

Asian Treats
Vegetarian spring rolls 
Meat dumplings
With selected dipping sauces

Local

Mini pastizzi; layers of flaky pastry filled with pea or ricotta mix
Mini qassatat; short pastry filled with pea or spinach mix

Global Taste

Thai fish cakes served with sweet chilli sauce
NY pulled beef with smoked cheese and caramelized onion beignet
Chinese chicken satays busted with peanut and teriyaki marinade

Desserts

Assortment of mini-pastries

€30 per person
(Including VAT)

Inclusive of local beverage package consisting of; house wine, house beer, soft drinks, mineral water, and juices.

Bar will be open for 4 Hours.

Optional house branded spirits at €10 per person supplement charge.


Parking on a first come first served basis.



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 Vegetarian


 Vegan

Stand-up Reception


(Minimum of 50 paying adults)

MENU B

Cold Canapés

Chicken and herb boudin with onion marmalade
Layers of classic hummus and crushed hazelnut 
Smoked salmon roll with cream cheese and chives



Tater Tartare

Fried and loaded mini rosti potatoes 
Cured salmon tartare with a chilli marinade and sesame
Beef tartare with freshly cracked pepper
Aubergine caviar with chive coat

Hot Canapés

Asian Treats
Vegetarian spring rolls 
Thai cigars
Crispy crab claws with selected dipping sauces

Arancini

Classic tomato and mozzarella cheese 
Milanese style with mushroom and saffron 

Global Taste

Greek calamari grilled and brushed with souvlaki marinade
Hawaiian chicken brochette with coconut and chilli seasoning
Local sausage with BBQ glaze

Desserts

Assortment of mini-pastries

€35 per person
(Including VAT)

Inclusive of local beverage package consisting of; house wine, house beer, soft drinks, mineral water, and juices.

Bar will be open for 4 Hours.

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 Vegetarian


 Vegan

Stand-up Reception

(Minimum of 50 paying adults)

MENU C

Cold Canapés

Cured salmon with lemon mascarpone and keta caviar
Bresaola with red fruits and parmesan
Layers of spicy chickpea and beetroot spread with onion texture 
Fried blini with dana blue, roasted walnut, and sunflower seeds
Pulled chicken and Branston pickle wrap

Tokyo

Selected sushi – maki and California rolls
Served with wasabi, pickled ginger and Kikkoman dipping infusion

Hot Canapés


DEGUSTATION

Baker's pride – assorted mini baked roulades
Bacon and cheddar cheese mix
Spiced tuna, tomatoes, black olives, and garlic
Spinach and ricotta

Global Brochettes

Grilled calamari with Korean chilli seasoning
Mediterranean prawns rested in garlic and citrus emulsion
Texas style beef skewers, rested in garlic cola and finished with BBQ glaze
Chicken with Malaysian sambal marinade
Moroccan haloumi and cherry tomato with cracked pepper 
Italian veal saltimbocca with Parma and sage
Arabic lamb koftas

Far Eastern Treats

Prawns in filo
Meat spring rolls
Vegetable samosas 
Served with selected dipping sauces

Desserts

Assortment of mini-pastries

€40 per person
(Including VAT)

Inclusive of local beverage package consisting of; house wine, house beer, soft drinks, mineral water, and juices.
Bar will be open for 4 Hours.
Optional house branded spirits at €10 per person supplement charge.
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 Vegetarian

 Vegan

Festive Lunch & Dinner Buffet
MENUS
Coral Restaurant / Guéliz Restaurant

Kindly ask for the Menu of the day as this is a rotating Menu and the day in request will be sent.

*All-Inclusive Buffet
Lunch*
(Monday to Saturday)

ADULTS: €28.50 PP

CHILDREN 6-11YRS: €14.25 PP

*All-Inclusive Buffet
Dinner*
(Monday to Sunday)

ADULTS: €30.00 PP

CHILDREN 6-11 YRS: €15.00 PP

*All-Inclusive Lavish Buffet
Lunch*
(Sunday Lunch)

ADULTS: €35.00 PP

CHILDREN 6-11 YRS: €17.50 PP

Children between the ages of 6 to 11 years pay half price. 5 years and under are free of charge.
All options for lunch and dinner are inclusive of House Wine, House Beer, House Minerals and Coffee.
3 hours FREE parking inclusive and subject to a first come first served basis.

Indulge in Stay and
Spa Getaways





GROUP ACCOMMODATION OFFERS

Book your Christmas party overnight stay from **€40** per person in a twin sharing room, **€75** per night for single use bedrooms on bed & breakfast basis.

Make the most of your night with an early afternoon check-in.
You can unwind in our modern style rooms and spacious leisure facilities.

Rejuvenate yourself by booking a treatment at Pearl Spas and let our therapists pamper you before or after your staff party.

Our Christmas Staff Party night package includes:

- Over Night Stay In A Twin Or Double Room
- Enriched All-Inclusive Buffet Breakfast
- Access To Our Spa Facilities Consisting of Indoor Pool, Sauna, Steam Room, Whirlpool and Fitness Centre

The above rate is applicable with any event held during December 2023 and January 2024, excluding Festive eves and days and subject to availability.

Reservations

Email - reservations@dbhotelsresorts.com
db Seabank Resort + Spa - Tel: **+356 2289 1310**
db San Antonio Hotel + Spa - Tel: **+356 2350 3205**

Contact Details

Events
+356 2350 3216 / +356 7979 2563 / +356 7979 1075
events@dbhotelsresorts.com



Reveal the Spellbinding
Joys

PACKAGES & OFFERS

Pearl Spas gives you the best opportunity to build up memories and achieve quality time through unique Team Building Activities. Packages include treatments, all-inclusive meals and use of our Indoor Spa Facilities.

GROUP SPA PACKAGES

Memories Together

Exclusively at db San Antonio Hotel + Spa

Back, Neck & Shoulder Massage
Private Hydrotherapy Sultan Bath
All-Inclusive Buffet Lunch or Dinner
Use of Indoor Spa Facilities
Fruit Platter
Glass of Bubbly

Price: **€75 per person***

Duration: 50 minutes

(Minimum of 3 Persons)

5 Senses

Exclusively at db Seabank Resort + Spa

5 Senses Back Neck and Shoulder Massage
Anti Stress Head Massage
Intensive Scalp and Hair Treatment
Wash and Blow-dry

All-Inclusive buffet lunch.
Use of Spa Facilities

Price: **€85 per person***

Duration: 80 minutes

(Minimum of 4 Persons)

We look forward to meeting your needs, designing individual packages according to your necessities, answering your requests, meeting your requirements, and treating you all!

www.pearlspas.com



PEARLSpas

Spa Outlets

db Seabank Resort + Spa

Triq il-Marfa, Mellieha Bay, Mellieha

seabank@pearlspas.com

Tel: +356 2289 1330

db San Antonio Hotel + Spa

Triq it-Turisti, Qawra, St. Paul's Bay

sanantonio@pearlspas.com

Tel: +356 2350 3705


Christmas Eve Buffet dinner

at Guéliz Restaurant & Coral Restaurant



To commence with.... 2023

A variety of Mediterranean seasonal antipasti, natural and composed salads, selection of marinated fish, shellfish, seasonal charcuterie platters and vegetarian dishes, complimented with a variety of condiments, sauces and dressings.

Soups

Roasted pumpkin & herb soup with bread croutons. 
Garden green pea soup with braised smoked ham hock snippets and coconut cream.

Pasta

Baked lasagna with spinach and beef, finished with creamy bechamel and tomato sauce.
Strozapretti pasta with green pesto and Parmesan Shavings. 
Ravioli cacio e pepe, with sauté mushrooms, fresh rocket drizzled with EVO oil. 
Risotto with seafood, cherry tomatoes and zucchini, served with tomato sauce.





Carvery

Stuffed chicken with prunes, apricots, chicken mince and fresh herb served with a classic gravy.
Classic beef roast, complimented with slow baked onions and pepper sauce.





The Main Event

Pan-fried fillets of seabream finished with a dill cream sauce.
Grilled stone bass fillets topped with Mediterranean dressing.
Braised lamb shanks with apricots fresh mint and tomatoes.
Grilled pork chops, with roast local fennel reduction, served with a mushroom cream sauce.
Seared turkey breast served with fruit chutney sauce.

Vegetarian and Vegan dishes

Classic Italian parmigiana with vegan cheese 
Classic vegetable stew with selected root vegetables, beans and wood herbs. 
Creamy coconut chickpeas curry. 
Baked polenta with sautéed mushrooms. 

Accompaniments

Red Leicester gratin of cruciferous vegies, Brussels sprouts, cauliflower, broccoli, and Romanesco.
Roast seasonal vegetables with thyme. 
Stir-fried vegetables with sesame, teriyaki, and peanuts. 
Rosti potatoes with crisp onions. 
Roasted new potatoes with chilli and garlic oil. 

Sweet Dreams....

A wide selection of mouth-watering desserts, classics cakes with a twist and traditional bakes, tarts and gateaux.
Traditional festive desserts with fruit compotes and sauces, and fresh fruit display.
Variety of local and continental cheeses served with various crackers, condiments, dried and fresh fruits.

€70 per person



& Children 6 to 11 years at €35

Inclusive of live entertainment, free-flowing house wines, house beers & minerals.
3 hours free parking on first come first serve basis.

Festive Day bookings can only be done on www.dbhotelsresorts.com/festive. Full payment shall be requested upon booking and should cancellation occur, a full refund in Hotel Food & Beverage vouchers will be given until 7 days prior date of booking. No shows will not be refunded. Cancellation vouchers can be used until 31st March 2024.

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 Vegetarian
 Vegan

Christmas Early breakfast

at Guéliz Restaurant & Coral Restaurant

Mulled Wine and Sparkling Wine

Hot Beverages

Teas, herbal teas, freshly brewed coffees, and hot chocolate.

Chilled Beverages

Orange, pineapple, apple, grapefruit, tomato juices, mineral water, sparkling and infused water.

Assorted Cold Cuts and Salads

Smoked salmon, gammon, Italian mortadella, turkey ham, selected salamis, edam, Emmenthal, fresh ricotta, Greek cheese, local cheese lets and dana blue cheese.

Healthy Breakfast Cereals

Natural and fruit yoghurts, dried fruits, fresh carved fruit and fruit salad.

Salad Bar, mixed leaf lettuce, tomatoes, cucumber, shredded carrots, pickled beetroot, celery, marinated cabbage selected condiments

The Baker's Pride

Selection of mini rolls, traditional Maltese loafs, French baguettes, white and brown sliced loafs. Classic croissants, variety of Danish pastries and mouth-watering cakes and muffins, local honey, fruit jams, low-in-sugar jams, marmalade, chocolate spread, butter, and mustards.

Selection of mini doughnuts and freshly made pancakes.

Traditional local pastries with aromatic dates, imqaret, finished with caramelized orange syrup.

Hot Section

Carved turkey roulade with cranberry relish.

Grilled beef mignons with onion gravy.

Charred tomatoes with dressing.

Egg Station; scrambled eggs, fried eggs, boiled eggs.

Grilled bacon, Cumberland pork sausages, chicken sausages.

Baked beans, pan-fried mushrooms in garlic and crispy hash browns.

Local specialities

Mini Pastizzi; layers of flaky pastry filled with pea or ricotta mix.

Mini Qassatat; short pastry filled with pea or spinach mix.

€30 per person

& Children 6 to 11 years at €15

3 hours free parking on first come first serve basis.

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 Vegetarian

 Vegan

Christmas Day

Buffet lunch

at Guéliz Restaurant & Coral Restaurant

To commence with....

A variety of Mediterranean seasonal antipasti, natural and composed salads, selection of marinated fish, shellfish, seasonal charcuterie platters and vegetarian dishes, complimented with a variety of condiments, sauces and dressings.

Soups

Fish and shellfish Mediterranean broth, garlic, and marjoram crostini.
Garden green pea soup with braised smoked ham hock snippets and coconut cream.

Pasta

Baked lamb cannelloni with root vegetable ragout and bechamel.
Garganelli with Maltese sausages ragout, roasted tomatoes, fresh rucola and Gozitan cheeslet shavings.
Strozapretti with pan tossed local Tuna, fava beans, dried cherry tomatoes, kalamata olives, fish glaze.
Mushroom panzerotti, sage butter, roasted pumpkin, crumbled ricotta and fresh rucola.





Carvery

Traditional turkey roast & stuffed breast with lemon and thyme stuffing, served with cranberry sauce.
Scottish salmon en croute, spinach, and leek fricassee with melted brie cheese and sauce béarnaise.

Main Event

Grilled supreme of grouper fish served with Champagne beurre blanc, and crispy calamari.
Pan-seared medallions of beef, caramelised shallots, portobello mushrooms and black pepper corn sauce.
Seared pork tenderloin mignons with fresh sage and prunes served with grain mustard sauce.
Slow-cooked lamb leg steaks with prunes, carrots, and roasted garlic jus.

Vegetarian and Vegan dishes

Cauliflower curry stew with pita bread. 
Root vegetable tatin with roast onion marmalade. 
Vegan shepherd's pie. 
Vegan tikka masala. 

Indian Live Station

Pork vindaloo, chicken tikka masala, beef curry, Lamb Rogan Josh.
Jeera rice Bombay potatoes and crispy vegetable samosas.
All served with naan bread, crispy papadums, pickles and chutneys.

Accompaniments

Brussel sprouts with wilted leeks and smoked paprika butter.
Steamed panache of winter vegetables.
Stir-fried green beans and carrots with hoi sin sauce.
Boiled new potatoes with curried butter and fresh coriander.
Potato skins loaded with pancetta, cheese, and fresh chives.

Sweet Dreams....

A wide selection of mouth-watering desserts, classics cakes with a twist and traditional bakes, tarts and gateaux.
Traditional festive desserts with fruit compotes and sauces, and fresh fruit display.
Variety of local and continental cheeses served with various crackers, condiments, dried and fresh fruits.

€70 per person



& Children 6 to 11 years at €35

Inclusive of live entertainment, free-flowing house wines, house beers & minerals.
3 hours free parking on a first come first served basis.

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 Vegetarian
 Vegan




New Year's Eve Buffet dinner

at Guéliz Restaurant & Coral Restaurant

To commence with....

A variety of Mediterranean seasonal antipasti, natural and composed salads, selection of marinated fish, shellfish, seasonal charcuterie platters and vegetarian dishes, complimented with a variety of condiments, sauces and dressings.

Soups

Apple and celeriac soup. 

Wild mushroom velouté, ciabatta croutons, fresh chives. 

Pasta

Paccheri pasta with beef ragout, confit tomatoes and fresh thyme.

Strigoli pasta with prawns, roasted bell peppers, zucchini, light prawn cream and fresh dill.

Provolone ravioli with asparagus silvers, cherry tomatoes, and spinach cream sauce.

Garganelli with confit of corn-fed chicken, buttered leeks, and walnuts, served with pesto.

Carvery

Beef wellington with spinach and forest mushrooms.

Slow-roasted leg of pork served with pineapple and apple chutney.

Main Event

Herb-crusted salmon fillets, with black nigella seeds and lemon butter sauce.


Grilled fillet of meagre complimented with a seafood dressing.

Braised lamb shanks with selected root vegetables and wood herbs.

Medallions of veal, rubbed with aromatic seasoning, finished with a French mustard sauce.


Stuffed chicken breast with spinach, Parma ham, and mozzarella, served with a mushroom cream.

Vegetarian and Vegan dishes

Vegetable and chickpea strudel with a spicy salsa and vegan cheese. 

Falafel, served with a selected dipping sauce – Lebanese tahini sauce, cucumber raita and harissa dressing. 

Vegan rice biryani served with poppadoms and condiments. 

Vegan falafel sandwich. 

Accompaniments

Steamed haricot vert, with sundried tomatoes, toasted almonds, and fresh ginger.

Honey roasted root vegetables.

Broccoli and cauliflower au gratin, flavoured with truffle cream.

Delmonico potatoes.

Marjoram and pancetta roasted potatoes.

Sweet Dreams....

A wide selection of mouth-watering desserts, classics cakes with a twist and traditional bakes, tarts, and gateaux.

Traditional festive desserts with fruit compotes and sauces, and fresh fruit display.

Variety of local and continental cheeses served with various crackers, condiments, dried and fresh fruits.

€80 per person

& Children 6 to 11 years at €40

Inclusive of Live Entertainment, free-flowing house wines, house beers & minerals. live entertainment and drinks till 01.00. 3 hours free parking on first come first serve basis.

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 Vegetarian

 Vegan

New Year's Day

Buffet lunch

at Guéliz Restaurant & Coral Restaurant

To commence with....

A variety of Mediterranean seasonal antipasti, natural and composed salads, selection of marinated fish, shellfish, seasonal charcuterie platters and vegetarian dishes, complimented with a variety of condiments, sauces and dressings.

Soups

Asparagus, potato and leek soup, focaccia croutons.
Salted cod and celeriac velouté.

Pasta

Baked cannelloni with spinach and beef, finished with a creamy bechamel and tomato sauce.
Ravioli of fish with clam and mussel cream, tomato concasse', fresh mint leaves.
Casarecce with pulled pork belly, oyster mushrooms, gorgonzola cream, crushed pistachio.
Pumpkin and green asparagus risotto, crumbled Gozitan cheeslets.




Carvery

Herb-crusted roast leg of lamb served onion gravy.
Slow-cooked roast rib of beef with mushroom creamy sauce.

Main Event

Smothered mussels and clams with wine, garlic, herbs and lemon, garnished with tomatoes.
Seared fillets of seabass with prawn and chive cream.
Pork medallions served with fortified wine scented jus.
Grill Supreme of chicken breast served with honey and mustard sauce.




Vegetarian and Vegan dishes

Baked polenta with roast garlic and thyme, topped with spicy tofu, cherry tomato confit and sauté asparagus. 
Selected vegetables, bean and ricotta tart. 
Spiced-roasted cauliflower with green beans. 
Stuffed eggplant with couscous and chickpeas, with fresh tomatoes.

Middle Eastern live cooking

Lamb Ouzi; Traditional baked lamb and spice rice.
Jawaneh; Chicken wings with chilli, lemon orange and spices.
Samak bi tahini alfa giulia; Baked fish with tahini sauce.
Kebab Karaz; Beef and herb meatballs with sour cherry sauce.
Maghmour; Eggplant stew with chickpeas, garlic, onion, tomatoes, and mint.
Batata Harra; Lebanese spicy potatoes.
Falafel; Fried chickpeas balls.
Vegan Lebanese Arayes. 

Accompaniments

Steamed greens with aromatic oil and seasonings.
Grilled seasonal vegetables. 
Balsamic glazed onions and carrots. 
Twice cooked potatoes, seasoned with Maldon salt. 
Spiced potato wedges with cheese sauce.

Sweet Dreams....

A wide selection of mouth-watering desserts, classics cakes with a twist and traditional bakes, tarts and gateaux.
Traditional festive desserts with fruit compotes and sauces, and a fresh fruit display.
Variety of local and continental cheeses served with various crackers, condiments, dried and fresh fruits.

€70 per person


& Children 6 to 11 years at €35

Inclusive of live entertainment, free-flowing house wines, house beers & minerals.
3 hours free parking on first come first serve basis.

Festive Day bookings can only be done on www.dbhotelsresorts.com/festive. Full payment shall be requested upon booking and should cancellation occur, a full refund in Hotel Food & Beverage vouchers will be given until 7 days prior date of booking. No shows will not be refunded. Cancellation vouchers can be used until 31st March 2024.

Kindly note that this is a sample menu. Since we use the freshest of the produce, menu items may change accordingly.

We follow good food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

 Vegetarian
 Vegan

Christmas Eve & Day
Menu

at Salia Restaurant, Mellicha & Qawra

Salia

Welcome Drink upon arrival.

Starters to Share


- Baked focaccia with onions, olives, and rosemary.
- Fried prawns wrapped in potatoes.
- Bruschetta with ricotta, pistachio crumbs, and honey.
- Fried panzerotti with mozzarella and tomato.
- Selection of charcuterie.
- Truffle pecorino cheese and Parmigiano Reggiano.
- Marinated olives.
- Trio of dips served with a variety of bread grissini and water biscuits.

Intermediate to Share

- Agnolotti stuffed with pumpkin and rosemary, served with infused butter, chestnuts, and pecorino cheese.
- Risotto with king prawns, vongole, mussels and calamari.

Main Course

(A choice of 1 main course item from the below selection)

- Fillets of seared red snapper, served with baby broccoli and butter sauce with almonds.
- or
- Pork fillet roulade with prunes and walnuts, served with caramelised shallots and jus reduction.
- or
- Breaded-crusted veal cutlets stuffed with truffle paste and mozzarella cheese, served with parsnips purée and port wine reduction.
- or
- Beef fillet mignon gratin with goat cheese fondant, served with pan fried asparagus.
- or
- Baked polenta rustica with spinach, mushrooms, and tofu ragout. 

Trio of Desserts to Share

- Christmas log, hazelnuts and chocolate cake and cannoli with pistachio cream.
- Coffee and tea.
- Inclusive of free-flowing house wines, house beers and minerals.

€49.50 per person

& Children 6 to 11 years at €24.75 (Including All guests)

Including Free Flowing House Wines, House Beers and Minerals.
3 hours free parking on first come first serve basis.

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 Vegetarian
 Vegan



New Year's Eve & Day
Menu

at Salia Restaurant, Mellicha & Qawra

Salia

Welcome Drink upon arrival.

Starters to Share


- Baked focaccia with onions, olives, and rosemary.
- Fried mushroom arancini.
- Bruschetta with roasted pepper, crispy pancetta, and mozzarella cheese.
- Fried goat cheeselets.
- Cured Parma Ham.
- Buffalo mozzarella with parmesan cheese.
- Marinated olives.
- Trio of dips served with a variety of bread, grissini and water biscuits.

Intermediate to Share

- Baked rondelli pasta with ricotta, spinach and walnuts, topped with provolone cheese.
- Classic Italian risotto with beef strips, cooked in port wine, finished in a cream sauce.

Main Course

(A choice of 1 main course item from the below selection)

- Fillets of seared sea bream, served with asparagus, caponata vegetables and limoncino sauce.
- or
- Maple syrup glazed pork cheek, served with kale leaf and apple compote.
- or
- Turkey breast alla parmigiana with tagliatelle and marinara sauce.
- or
- Beef tenderloin with potato fondant, baby broccoli, served with red wine reduction.
- or
- Baked aubergine parmigiana with tomato and vegan cheese. 

Trio of Desserts to Share

- White chocolate sphere with tango ice-cream.
- Coffee and tea.
- Inclusive of free-flowing house wines, house beers and minerals.

€49.50 per person

& Children 6 to 11 years at €24.75 (including all guests)

Including Free Flowing House Wines, House Beers and Minerals.
3 hours free parking on first come first serve basis.

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 Vegetarian
 Vegan



Contact Details

Festive Day bookings can be made on the below address and for any queries kindly reach out to us on the below telephone numbers.

www.dbhotelsresorts.com/festive



Seabank - +356 2289 1000



San Antonio - +356 2158 3434



*The Directors, Management and all the team at
db Hotels + Resorts wish you and your loved ones
a Merry Christmas and a Prosperous New Year.*



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