

Events Festive Packages

**Creating
Moments
That
Matter.**



Winter Elegance

Cold Delicacies

Scottish smoked salmon on rye crisp, dill crème fraîche & pickled shallots.
Roast turkey, cranberry & sage brioche finger sandwiches.
Pancetta on toasted ciabatta, whipped cream cheese, rosemary grape confit.
Local goats' cheese mousse tartlet, fig preserve & salted pecans.
Mini caprese skewers, basil pesto, semi-dried tomatoes. (V)



Warm Gourmet Selection

Mini beef sliders, mature cheddar cheese glaze, house-pickled gherkin relish.
Crispy duck spring rolls, hoisin dipping sauce.
Wild mushroom & truffle bouchées, Grana Padano crust.(V)
Maple-glazed chicken & smoky bacon skewers.
Crab fritters, saffron aioli.
Jalapeño & cream cheese bites, avocado & lime dip.(V)



Festive Sweet Finale

Mini chocolate Yule log.
Amarena cherry cheesecake.
Traditional mince pies.



€28 PER PERSON

Minimum 35 paying adults.



The Grand Noël

Cold Delicacies

Cured swordfish, falafel croute, citrus mousse, salmon roe.

Roasted beef panino, horseradish mayo, pickled red onions & garden leaves.

California sushi roll, panko-coated prawns, cream cheese, avocado, wasabi tobiko.

Burrata on toasted brioche, heritage tomato, basil oil & balsamic pearls.(V)

Crispy Parma ham crostino, Parmesan cream, cherry tomato confit.



Warm Gourmet Selection

Pulled pork croquette, pink peppercorn and mango relish.

Mini chicken skewers, Port wine jus, rosemary & pecorino shavings.

Leek & potato quiche, feta cheese crumble.(V)

Lamb koftas, cucumber & mint yoghurt sauce.

Seafood vol-au-vent with lobster bisque.

Pumpkin ravioli fritti, roasted tomato & basil coulis.(V)

Turkey & Parma ham roulade, chestnut & sage stuffing, cranberry compote.



Festive Sweet Finale

Pistachio opera slice.

Chocolate orange Yule log.

Mini vanilla cheesecake with mulled berry compote.

€34 PER PERSON

Minimum 35 paying adults.



Stand Up Buffet





Winter Festive

Winter Salad Market

Roasted Beetroot, Local Goat's Cheese, Candied Walnuts & Baby Herbs.(V)

Winter Couscous with Cranberries, Citrus & Fresh Herbs.(VG)

Classic Festive Waldorf Salad.(V)

Baby Leaf Salad with Pickled Vegetables & House Dressings.(VG)

Rustic Bread Selection with Sea Salt Butter & Homemade Dips.



Festive Hot Selection

Mini Roast Turkey Sliders with Cranberry Mayo.

Crispy Atlantic Fish Goujons with Lemon Aioli.

Pulled Beef Enchilada Rolls, Mexican Beans & Smoked Tomato Salsa.

Spinach & Ricotta Arancini with Truffle Emulsion.(V)

Moroccan Lamb Kofta with Mint Yoghurt.

Vegetable Samosas with Mango Chutney.(VG)

Tandoori Prawns, Carrot & Coriander Raita.

Brie & Wild Mushroom Quiche, Crispy Leeks.(V)



Dessert Corner

Christmas Pudding.

Chocolate Brownies.

Traditional Mince Pies.

Winter Berry & Vanilla Tart.

Mini Cannoli Siciliani.

€30 PER PERSON

Minimum 35 paying adults.





Grand Festive Soirée

Winter Market Selection

Smoked Duck, Orange & Cranberry Salad.
 Mediterranean Prawn Cocktail.
 Roast Pumpkin, Feta, Chestnuts & Rocket.(V)
 Charcuterie & Continental Cheese Display.
 Artisan Breadbasket with Compound Butters and House Dips.



Pasta Station

Porcini Mushroom Ravioli, Leek Velouté and Toasted Hazelnuts.(V)
 Rigatoni, Slow-Braised Beef Ragout, Parmesan Shavings.
 Strozzapreti, Smoked Salmon, Confit Cherry Tomatoes & Asparagus Tips.



Gourmet Hot Selection

Slow-Roasted Porchetta with Apple Compote.
 Herbed Turkey Medallions, Cranberry Jus & Toasted Cashews.
 Crispy Prawn Tempura with Sriracha Aioli.
 Indian-Spiced Lamb, Curry Sauce & Mint Coriander Salsa.
 Wild Mushroom Vol-au-Vents, Gruyere Cheese Crust.(V)
 Mini Seared Salmon Brioche Sliders, Crushed Avocado & Pickled Cucumber.

Artisan Pinsa Romana Station (Live Station)

Margherita – San Marzano Tomato, Fior di Latte Mozzarella & Basil.(V)
 Prosciutto Cotto & Mushrooms – Mozzarella, Rosemary & Parmesan.
 Roasted Mediterranean Vegetables – Sun-Dried Tomato Pesto, Artichokes & Rucola.
 (V)



Dessert Selection

Chocolate Yule Log.
 Cherry Cheesecake Verrines.
 Christmas Fruit & Nut Cake.
 Traditional Mince Pies.
 Espresso Cream & Chocolate Profiteroles.

€36 PER PERSON

Minimum 35 paying adults.



Seated Buffet





Traditional Christmas

Festive Salad Market

Begin your festive dining experience with a generous market-style display of freshly prepared seasonal salads, antipasti and artisan breads. Featuring crisp garden leaves, roasted vegetables, local cheeses, Italian charcuterie, homemade dips and a selection of seasonal accompaniments.



Soup

Cream of Roasted Pumpkin, Sage Cream & Toasted Pepitas.(V)

Pasta

Farfalle Pasta, Tender Chicken Bites, Roasted Tomato & Basil Sauce.

Penne Pasta with Mushroom & Rosemary Velouté.(V)



Main Courses

Traditional Roasted Turkey with Cranberry Jus.

Slow Braised Beef Bourguignon with Root Vegetables & Mushrooms.

Oven-Baked Rock Fish with Lemon & Herbs, Braised Cherry Tomatoes & Olives.

Charred Mediterranean Vegetable & Feta Cheese Strudel, Roasted Capsicum Coulis.(V)



Accompaniments

Boulangère Potatoes.(V)

Seasonal Panache of Vegetables.(VG)

Stir-Fried Vegetable Rice.(VG)

Golden Vegetable Spring Rolls with Sweet Chilli Salsa.(VG)



Christmas Dessert Buffet

Complete your festive celebration with a delightful assortment of traditional Christmas desserts and sweet seasonal favourites. Enjoy a tempting selection of traditional festive cakes, freshly baked pastries, seasonal fruit & Christmas treats.

€29 PER PERSON

Minimum 35 paying Adults.





Christmas Celebration

Salads & Antipasti

Discover a selection of festive salads, Mediterranean antipasti and artisan breads, thoughtfully prepared using quality seasonal ingredients. Expect an enticing variety of premium cured meats, smoked fish, marinated vegetables, regional cheeses, handcrafted dips & vibrant salads inspired by both traditional Christmas flavours and our Mediterranean culinary heritage.



Soup

Sweet Corn Chowder, Coconut Shavings.(V)

Pasta

Pumpkin Ravioli, Sage Beurre Noisette, Amaretti Biscuit Crumbs.(V)

Sedani Pasta, Slow-Braised Beef Ragout, Charred Capsicum & Feta Cheese.

Mediterranean White Fish & Seafood Risotto, Broad Bean & Grape Tomato Salsa.



Main Courses

Traditional Smoked Gammon, Spiced Roast Gravy, Roasted Pineapple Chutney.

Seared Turkey Medallions, Poultry Jus, Cranberry Jam.

Grilled Beef Steak, Creamy Mushroom & Marsala Wine Sauce.

Baked Salmon, Citrus & Asparagus Blanquette.

Lamb Masala, Carrot & Coriander Raita, Crispy Poppadums.

Caramelised Onions, Stilton & Broccoli Quiche, Braised Leeks & Toasted Almonds.(V)



Accompaniments

New Potato Confit.(V)

Aromatic Basmati Rice.(VG)

Crispy Vegetable Samosas with Sesame Soy Sauce.(VG)

Honey Glazed Carrots & Parsnips.(VG)

Brassica Gratin. (V)



Christmas Dessert Buffet

Indulge in a collection of handcrafted festive desserts, featuring an elegant selection of Christmas cakes, creamy verrines, artisan pastries, chocolate creations, miniature sweets & seasonal fruit, offering something to satisfy every festive sweet tooth.

€33 PER PERSON

Minimum 35 paying Adults.

V= Vegetarian

VG= Vegan





Grand Noël

Luxury Festive Market

An indulgent display of premium festive salads, artisan antipasti and gourmet accompaniments, carefully curated to create a truly memorable Christmas dining experience. Featuring an elegant selection of premium charcuterie, smoked fish & seafood platters, sushi, artisan cheeses, Mediterranean delicacies, seasonal salads, freshly baked breads chef-crafted condiments, offering an abundance of festive flavours.



Soup

Prawn & Tomato Bisque, Zesty Gremolata.

Wild Mushroom Velouté, Garlic Croutons and White Truffle Oil.(V)

Pasta

Mediterranean Seabass Ravioli, Caper Butter, Crispy Kale Leaves, Pickled Red Onions.

Mezze Maniche Pasta, Pulled Beef and Root Vegetable Ragout, Pecorino Shavings.

Butternut Squash & Sage Orzotto, Nettle Pesto & Toasted Sunflower Seeds.(VG)



Main Courses

Prime Rib of Beef, Port Wine Jus, Horseradish Sauce.

Turkey & Parma Ham Ballontine, Prune & Pork Stuffing, Traditional Roast Gravy.

Pot Roasted Lamb Osso Buco, Braising Liquor Reduction, Artichoke & Olive Salsa.

Seared Meagre, Seafood Velouté, Sugar Snap Peas, Rosemary Tomato Confit.

Duck Confit, Orange & Anise Star Game Jus, Crispy Shallot.

Home-made Paneer Cheese, Bell Pepper & Sweet Potato Stew.(V)



Accompaniments

Truffled Potato Gratin.(V)

Roast Thyme & Garlic Potatoes.(VG)

Stir-Fried Vegetable Noodles.(V)

Brussels Sprouts with Smoky Pancetta Lardons.

Buttered Seasonal Vegetables.(V)



Grand Christmas Dessert & Cheese Market

Conclude your celebration with our signature festive dessert and cheese market, showcasing an abundant display of handcrafted Christmas desserts, artisan cakes, miniature pâtisserie, seasonal fruit and an international selection of cheeses accompanied by crackers, chutneys and gourmet preserves.

€39 PER PERSON

Minimum 35 paying Adults.





Plated Menus





Signature Menu

A festive dining experience celebrating seasonal ingredients and refined flavours. Carefully crafted to blend Christmas tradition with contemporary presentation, offering an elegant menu perfect for festive gatherings and celebrations.

Chef's Welcome

Whipped Goats Cheese Beetroot Tartlet, Honey & Balsamic Glaze, Pecorino Shavings.(V)



Starter

Roasted Butternut Squash Velouté.(V)

Sage Crème Fraîche, Toasted Pumpkin Seeds & Charred Leek Oil.(V)



Main Course (Choice of One)

Turkey Ballotine

Chestnut & Apricot Stuffing, Fondant Potato, Charred Tender Stem Broccoli, Baby Carrots & Cranberry Thyme Jus.

12-Hour Braised Beef Blade Steak

Creamy Truffle Potato Purée, Roasted Shallot, Seasonal Vegetables & Braising Liquor Reduction.

Pan-Roasted Fillet of Seabass

Saffron Crushed Potatoes, Braised Leeks, Baby Spinach & Citrus Beurre Blanc.

Charred Cauliflower Steak (V)

Roasted Capsicum Coulis, Seared Wild Mushrooms, Crispy Kale Leaves & Hazelnut Brown Butter.



Dessert (Choice of One)

Chocolate & Cherry Delice.

Vanilla Panna Cotta, Mulled Winter Berries & Cinnamon Crumble.

Traditional Sticky Toffee Christmas Pudding, Salted Caramel Sauce & Vanilla Bean Ice Cream.

€38 PER PERSON

Minimum 15 paying adults, Maximum 35 paying adults.





Grand Festive Menu

A plated festive menu designed for special celebrations, showcasing contemporary cuisine with elegant presentation, premium seasonal ingredients and refined festive flavours.

Chef's Welcome

Pistachio & Cranberry Sable, Brie Mousse, Shallot Crisps.(V)



Starter

Wild Mushroom Velouté.(V)

Truffle & Coconut Foam, Parmesan Crisp.(V)



Intermediate

Sweet Garden Pea Risotto.(VG)

Burrata Cream, Parma Ham Crisp, Lemon & Pecorino Crumble.



Main Course (Choice of One)

Grass Fed Bavette of Beef

Dauphinoise Potatoes, Thyme Rosted Grape Tomato, Grilled Asparagus & Port Wine Reduction.

Pan Seared Lamb Rump

Warm Bulghur Wheat, Charred Bell Peppers, Broccoli Rabe, Game Jus.

Pot Roasted Salmon Supreme

Sticky Rice Cake, Miso & Lemongrass Broth, Bok Choy and Sesame Cracker.

Portobello Mushroom Steak

Potato Purée, Roasted Carrots & Parsnips, Mange Tout, Madeira Wine Jus.(V)



Dessert (Choice of One)

Warm Chocolate Fondant, Madagascar Vanilla Ice Cream.

Pistachio & Raspberry Opera Slice.

Baked Cheesecake, Mulled Berry Compote & Cinnamon Crumble.

€45 PER PERSON

Minimum 15 paying adults, Maximum
35 paying adults.





Beverage Packages





Beverage Packages

Flowing Wine, Beer, Soft Drinks & Water.

Duration: 2 Hours

Price: €10.00 per person

Duration: 4 Hours

Price: €16.00 per person

Additional Hours:

Price: €5.00 per person



Branded Spirits, Wine, Beer, Mixers, Soft Drinks, Juices & Water.

(Including energy drinks).

Smirnoff Vodka, Bacardi Rum, Gordon's Gin, J&B Whiskey, Famous Grouse Whiskey, Jack Daniels American Whiskey, Martini Vermouth, Aperol, Malibu, Baileys.

(Additional brands or exchange of brands may incur extra charges).

Duration: 2 Hours

Price: €22.00 per person

Duration: 4 Hours

Price: €36.00 per person

Additional Hours:

Price: €11.00 per person



Cocktail Package: Choice of 4 Alcoholic & 3 Non-Alcoholic

Duration: 2 Hours

Price: €15.00 per person

Duration: 4 Hours

Price: €28.00 per person

(Cocktail Package is only offered with the purchase of Branded Spirits Package).





Terms and Conditions

- Parking available on a first-come, first-serve basis & is subject to tariff charge.
- Exclusive venue charges may be applicable, subject to guest count & menu selection.
- Menu prices are for food only.
- Children 6 - 11 yrs at 50% discount. Under 6 for Free.



Nutritional Disclaimer

Kindly note that our kitchens handle Allergens such as Gluten, Milk, Eggs, Nuts, Peanuts, Soya, Sesame Seeds, Fish, Mustard, Crustaceans, Celery, Molluscs, Lupins and Sulphites.

While we follow good hygiene practices, take all precautions, & do our best to reduce the risk of cross-contamination in our kitchens due to the presence of allergenic ingredients in some products we **ARE UNABLE TO GUARANTEE** that any of our dishes are completely free from allergens and there cannot accept any liability in this respect.

We strongly advise you to speak to a member of staff if you have any food allergies, intolerances or other dietary concerns. We will do our utmost to satisfy your request, however guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

Email: events@dbhotelsresorts.com
or 21583434 - 23501825/6 - 79791075
www.dbhotelsresorts.com/festive





Festive Accommodation Offers

Continue the festivities with an overnight stay after your christmas party.

Check in early, settle into your stylish room and enjoy full access to Spa Facilities including an indoor pool, sauna, steam room, whirlpool and fitness centre.

Rates start from **€45 per person** in a twin sharing room, or **€80 per night** for single occupancy, inclusive of bed and breakfast.

For added indulgence allow **Pearl Spas** to revitalize you with a treatment before or after the celebration.



The above rate is applicable with any event held during December 2026 and January 2027, excluding Christmas Eve, Christmas Day, New Years Eve & New Years Day. Rates are subject to availability.

db San Antonio Hotel & Spa

reservations.dbsanantonio@dbhotelsresorts.com

db San Antonio Hotel & Spa - Tel: +356 2350 3204/5

db Seabank Resort & Spa

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db Seabank Resort & Spa - Tel: +356 2289 1309/10





Festive Spa Packages



Christmas Together

A luxurious **Candle Massage** with premium organic herbal oils, Shea and Mānuka butters, leaving the skin silky, smooth, and beautifully nourished.

Includes:

- Full Body Candle Massage
- Oriental Head Massage
- Hand & Foot Reflexology

Complimentary:

- Glass of Prosecco or Herbal Tea
- Relaxation Area
- Unlimited Spa Facilities
- Spa Kit (Bathrobe & Towel)
- Private Locker
- Free Parking

50 Minutes: €89 per person | **€170 per couple**

80 Minutes: €129 per person | **€250 per couple**

Sultan's Hammam Ritual

A traditional Turkish cleansing and detox ritual combining exfoliation, nourishment, and rejuvenation for the body.

Includes 50 min:

- Traditional Kese Body Scrub
- Nourishing Foam Massage
- Rejuvenating Body Clay Mask
- Hammam Hair Treatment

Private Sultan's Bath - 30 min

Complimentary:

- Glass of Prosecco or Herbal Tea
- Relaxation Area
- Unlimited Spa Facilities
- Spa Kit (Bathrobe & Towel)
- Private Locker
- Free Parking

80 Minutes: €129 per person | **€249 per couple**





Festive Spa Packages



Festive Escape

Choose your preferred full-body massage, followed by relaxing head and foot treatments.

- Swedish Massage
- Anti-Stress Massage
- Sports Massage
- Meridian Massage – Deep Tissue
- Balinese Massage
- Ayurvedic Massage – Customised

Followed by:

- Pressure Point Head Massage
- Nourishing Foot Mask

Complimentary:

- Glass of Prosecco or Herbal Tea
- Relaxation Area
- Unlimited Spa Facilities
- Spa Kit (Bathrobe & Towel)
- Private Locker
- Free Parking

50 Minutes: €89 per person | **€170 per couple**

80 Minutes: €129 per person | **€250 per couple**

Festive Treat

Enjoy a **30-minute Private Sultan's Bath**, followed by your choice of your favourite treatment:

- Relaxing Back Massage
- Sports Back Massage
- Meridian Back Massage – Deep Tissue
- Mini Facial Treatment

Complimentary:

- Glass of Prosecco or Herbal Tea
- Relaxation Area
- Unlimited Spa Facilities
- Spa Kit (Bathrobe & Towel)
- Private Locker
- Free Parking

50 Minutes: €69 per person | **€130 per couple**





The Gift for a Break

This festive season, give the joy of choice with a db Hotel & Resorts gift voucher.

Perfect for family, friends, colleagues or someone special. Vouchers can be redeemed towards hotel stays, dining experiences and relaxing spa treatments across db San Antonio Hotel & Spa and db Seabank Resort & Spa.

Available in €15 & €20 denominations .

Purchase yours from the reception at db San Antonio Hotel & Spa, db Seabank Resort & Spa and db Group Head Office, D Business Centre, Triq L-Industrija, Mriehel.



Vouchers are not redeemable for Cash.

Creating Moments That Matter.

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