



eventful

by db Group

# Festive Celebrations Programme

2021 / 2022



## Choose your Festive Fun!

Click on your desired restaurant or venue



# Let's celebrate together again

The Festive period is approaching. This year, let us find the real spirit of Christmas, goodwill and care for each other, whilst enjoying our great traditions, sounds, flavours and aromas of the Festive Season.

Join us at one of our venues this season and celebrate in the most meaningful way.

Start planning your much awaited annual festivities to celebrate in style with your colleagues and friends at any of the venues at db Seabank Resort + Spa in Mellieha, or at db San Antonio Hotel + Spa in Qawra, one of the restaurants at Adeera Beach Complex in Mellieha, Nine Lives in St Paul's Bay, AKI in Valletta, or at Hard Rock Café at the Valletta Waterfront.

Whether a small intimate office staff meal, family get together or a staff party, allow us to offer you our support in planning and coordinating your special event. db Hotels + Resorts specialises in all inclusive buffets and/or standing up receptions.

This Festive Season you can put your mind at rest of our commitment to ensure your event will be a great success. We are also offering special overnight rates to anyone wishing to make sure the function is enjoyed safely and waking up to an all-inclusive breakfast.

Should you have any queries, please do not hesitate to contact us on the details at the back of this booklet, whereby we will gladly provide you our full support and good cheer!



# Coral Restaurant / Guéliz Restaurant Lunch and Dinner Buffet Menus

Menus available on request

These prices are applicable from 1<sup>st</sup> Dec 2021 to 9<sup>th</sup> Jan 2022.  
Prices are inclusive of VAT



## All-Inclusive Buffet Lunch

Monday to Saturday

Adults: €27.00 per person  
Children 6–11yrs: €13.50 per person

## All-Inclusive Buffet Dinner

Monday to Sunday

Adults: €28.00 per person  
Children 6–11 yrs: €14.00 per person

## All-Inclusive Lavish Buffet

Sunday Lunch

Adults: €29.00 per person  
Children 6–11 yrs: €14.50 per person

Children between the ages of 6 to 11 years  
pay half price. 5 years and under are free of  
charge when accompanied by 2 adults.


All options for lunch and dinner are inclusive  
of Wine, Beer, Minerals and Coffee.

3 hours FREE parking is inclusive and subject  
to a first come first served basis.


# Festive All-Inclusive Standing Reception Menu A

Minimum number of 50 paying adults




## COLD CANAPÉS

- Smoked salmon, caviar and chive cream cheese on rye bread
- Baby tomato and black olive tapenade galette 
- Hoi sin beef and Asian vegetable wraps

## FLYING BUFFET

- Porcini mushroom and leek risotto, aged grana padano shavings 
- Fish and chips

## HOT CANAPÉS

- Globe artichoke and blue cheese bon bons 
- Breaded tomato, mozzarella and fava bean rice balls 
- Honey glazed pork belly brochettes
- Prawn kataifi with sweet chili sauce
- Chicken tandoori skewers
- Asparagus and cured ham croissants 

## DESSERTS

- Mince pies
- Selection of French pastries

€30.00 per person  
(Including VAT)

Inclusive of Local Beverage Package  
consisting of: Wine, Soft Drinks,  
Mineral Water, Juices & Beer

Bar will be open for 4 Hours  
Optional Open bar with  
spirits is available



Parking on a  
first come first  
served basis




# Festive All-Inclusive Standing Reception Menu B

Minimum number of 50 paying adults



## COLD CANAPÉS

- Cured ham, local plum and rosemary croute
- Chicken liver parfait, cranberry and crushed pistachios on toasted brioche
- Smoked swordfish, ricotta cheese on toasted focaccia bread with herb gremolata
- Gorgonzola, grapes and walnut on spinach polenta 
- Hummus, chorizo and green romesco tortilla millefeuille 

## FLYING BUFFET

- Crispy octopus, curly endive salad, shellfish reduction
- Soy and sesame glazed salmon on vegetable stir fry
- Ricotta tortelloni with sage butter, broad bean and sun blushed tomatoes 

## HOT CANAPÉS

- Mini beef burgers with caramelised onions and melted Emmenthal cheese
- Asparagus and pancetta borek
- Pork fillet souvlakia, sauce vert
- Seafood risotto croquette
- Crispy duck spring rolls, plum relish
- Fried onion bhajjis with mango pickle 
- Mushroom and fresh thyme pizette 

## DESSERTS

- Mince pies
- Selection of French pastries
- Mini chocolate brownies with salted caramel

€35.00 per person  
(Including VAT)

Inclusive of Local Beverage Package  
consisting of: Wine, Soft Drinks,  
Mineral Water, Juices & Beer



Bar will be open for 4 Hours  
Optional Open bar with  
spirits is available

Parking on a  
first come first  
served basis


# Festive All-Inclusive Standing Reception Menu C

(Minimum number of 50 paying adults)


## COLD CANAPÉS

- Squid ink tapioca cracker, chive cream cheese, cured salmon
- Peppered strawberries and gorgonzola bruschetta 
- Assortment of sushi rolls, with pickled ginger and Kikkoman
- Rosti potatoes with whipped ricotta, confit cherry tomatoes and crushed pistachio 
- Mini rosemary scones with slow cooked beef and horseradish sauce

## FLYING BUFFET

- Parma ham crostini and rucola pesto, cantaloupe melon shot
- Sesame crusted tuna, wakame salad and teriyaki glaze
- Calamari fritti, garlic and chili aioli
- Porcini mushroom risotto, Grana shavings and micro herbs 

## HOT CANAPÉS

- Asparagus and tomato rice croquettes 
- Mini pita pockets filled with lamb and couscous
- Warm focaccia with fior de latte, kalamata olives and globe artichokes 
- Mini beef sliders, crispy onions, melted Swiss cheese
- Gratinated New Zealand mussels with fresh herbs and Parmesan cheese
- Confit rabbit and garden pea puree turnovers
- Skewered chicken paupiettes with prunes, fresh thyme, and speck
- Crispy duck pancakes with fresh cucumber, spring onions and hoi sin sauce
- Sticky pork bau buns
- Spicy Asian chicken in sesame phyllo rolls

## CHARCUTERIE TABLE

A vast selection consisting of Parma ham, Grana Padano cheese, chicken liver pate with kumquat chutney, smoked Maltese sausage, salami Napoli, spicy Mexican cheese, typical Maltese cheeselets and pancetta rottolata served with olives, dried tomatoes, peppers sott'olio, grissini, galletti and warm focaccia bread.

## DESSERTS



- Mince pies
- Mini tiramisu
- Vanilla and passion fruit cheesecake
- Salted caramel and pistachio eclairs
- Apple and blackberry verrine crumble



€40.00 per person (Including VAT)	Inclusive of Local Beverage Package consisting of: Wine, Soft Drinks, Mineral Water, Juices & Beer	Bar will be open for 4 Hours Optional Open bar with spirits is available	Parking on a first come first served basis
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# Supplementary Specialty Stations for standing receptions

## PASTA STATION

- Beef cannelloni with vegetable ragout and melted mozzarella
- Penne with prawns, sautee zucchini, fresh dill and prawn cream
- Rigatoni with provolone cream, sundried tomatoes, black olives and fresh rucola 
- Cheese ravioli, with roasted pumpkin, cherry tomato confit, crushed walnut and sage pesto 



€4.95 per person (Inclusive of VAT)

## CHEESE STATION

- Gozo peppered cheeslets
- Grana padano
- Brie cheese
- Smoked cheddar
- Spicy Mexican cheese
- Pecorino pepato
- Served with grissini, grapes, celery, olives, focaccia bread and galletti 





€6.25 per person (Inclusive of VAT)

## ITALIAN STATION

- Garganelli al ragu'
- Calamari fritti
- Baked focaccia with globe artichoke, Gorgonzola, rucola and black olives
- Peppers sott'olio 
- Peppered mortadella
- Prosciutto crudo
- Grana padano
- Salami Napoli
- Pecorino pepato
- Grissini, olives and dried tomatoes 





€5.95 per person (Inclusive of VAT)

## ORIENTAL STATION

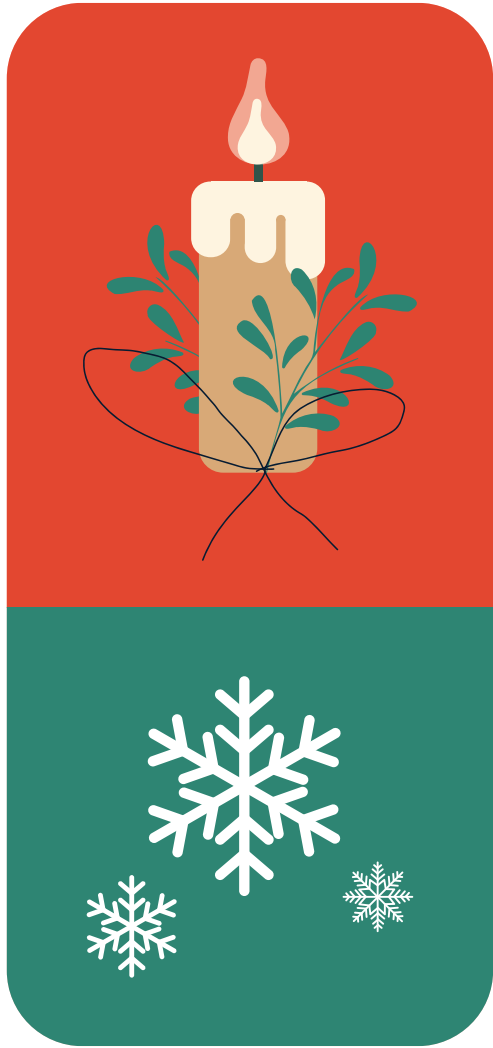
- Sweet and sour pork
- Thai chicken curry
- Cumin spiced lamb
- Stir fried vegetables 
- Egg fried rice 
- Vegetable noodles 
- Prawn crackers
- Vegetable spring rolls 

€6.25 per person (Inclusive of VAT)

## INDIAN STATION

- Butter chicken
- Fish tikka masala
- Beef madras
- Lamb vindaloo
- Chana masala 
- Jeera rice 
- Vegetable samosa 
- Served with naan bread, crispy papadums, pickles and chutneys 

€6.25 per person (Inclusive of VAT)



# Exclusive Private Venue All-Inclusive Buffet Menu A

Minimum number of 50 paying adults

### 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 lamb ragu' and sundried tomatoes, rosemary jus reduction
- Pasta with ricotta cheese, pumpkin and broad beans, white wine veloute' ✓

### CARVING STATION

Roasted stuffed turkey with lemon and thyme stuffing, giblet gravy

### FROM THE HOT BUFFET

- Grilled beef entrecote shallot and mushroom sautee', red wine sauce

- Braised local pork belly, sauteed cabbage and raisins, honey and thyme gravy
- Slow cooked shoulder of lamb, rosemary fondant, redcurrant jus
- Pan-seared rockfish fillets with prawns, lemon and parsley gremolata
- Caprese tart – bocconcini mozzarella and tomatoes with basil pesto ✓

### ACCOMPANIMENTS

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

### DESSERT BUFFET TABLE

A variety of 5 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

**€32.00 per person (Including VAT)  
& Children 6 to 11 years at €16.00 each  
(Including VAT)**

Inclusive of Free-Flowing  
Wines, Beers & Minerals

3 Hours FREE parking on  
first come first served basis

# Exclusive Private Venue All-Inclusive Buffet Menu B

Minimum number of 50 paying adults

### 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
- Spinach and ricotta cheese ravioli, sage butter and rucola ✓
- Pasta with prawns, squid and roasted cherry tomatoes, bisque

### CARVING STATION

Roasted stuffed turkey with lemon and thyme stuffing, giblet gravy

### FROM THE HOT BUFFET

- Braised short rib of beef, celeriac and sweet potato puree, with its own braising gravy
- Pan-seared pork tenderloin on pickled cabbage, whole grain mustard and asparagus veloute'
- Lamb tagine with vegetables and couscous
- Grilled tuna, on a warm niçoise salad, anchovy dressing
- Seared duck breast, walnut polenta, pomegranate, kumquat and coriander salsa
- Caramelised onion and goats' cheese tart tatin ✓

### ACCOMPANIMENTS

Kale, parsnips and cream ✓  
Glazed Brussel sprouts with pancetta and balsamic  
Traditional roast potatoes ✓

### DESSERT BUFFET TABLE

A variety of 7 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

**€37.00 per person (Including VAT)  
& Children 6 to 11 years at €18.50  
each (Including VAT)**

Inclusive of Free-Flowing  
Wines, Beers & Minerals

3 Hours FREE parking on  
first come first served basis


# Exclusive Private Venue All-Inclusive Buffet Menu C

Minimum number of 50 paying adults


## 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   
Smoked lobster bisque, sourdough  
gruyere croutes

## FROM THE PASTA TABLE


- Beef cannelloni with root vegetable ragout and béchamel sauce
- Pasta with stewed vegetable ratatouille, fresh rosemary and creamy tomato sauce 

- Pasta with smoked salmon, baby spinach and feta cheese
- Pasta with rabbit confit, marrow fat peas, garlic, sundried tomatoes and rabbit jus

## CARVING STATION

Roasted stuffed turkey with lemon and thyme stuffing, giblet gravy




## FROM THE HOT BUFFET

- Grilled beef medallions with caramelised onions and stout beer jus
- Braised local pork cheeks, puy lentils and apples
- Blanquette of Irish lamb with root vegetables and fresh chervil
- Seared salmon fillets, mussel, tomato and celery broth
- Duck leg confit with dried fruit compote and Seville orange glaze
- Seasonal vegetable strudel, red capsicum puree 

## LIVE COOKING STATION

Traditional chicken biryani with aromatic steamed basmati rice infused with various Indian spices, served with traditional condiments such as raita, chutneys and papadums

## 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 9 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

**€42.00 per person (Including VAT)  
& Children 6 to 11 years at €21.00  
each (Including VAT)**

Inclusive of Free-Flowing  
Wines, Beers & Minerals

3 Hours FREE parking on  
first come first served basis






# Christmas Eve Dinner

## All-Inclusive Buffet Menu

### ANTIPASTI

A wide selection of typical Mediterranean seasonal antipasti, natural and composed salads, smoked and marinated fish, shellfish, meats and vegetables, various terrines, verrines, cold cuts and cured meats, together with a variety of sauces and dressings

### SOUPS

- Clam, corn, and potato chowder with ciabatta croutons
- Cappuccino of local mushrooms and fresh thyme 

### FROM THE PASTA TABLE

- Strozzapretti pasta with pulled beef, oyster mushrooms, leeks, baby spinach and beef essence
- Garganelli with maltese sausages ragout, roasted tomatoes, fresh rucola, Gozitan cheeslet shavings
- Baked porcini and chestnuts gnocchi with butternut squash, broad beans and melted mozzarella 
- Arborio risotto with corn fed chicken, green asparagus, tomato confit, gorgonzola cream, chicken jus


### CARVING STATION





- Moroccan spiced butterflied leg of lamb, rosemary and black garlic jus
- Traditional beef wellington, truffle and Barolo reduction

### LIVE COOKING STATION

Festive variation of the traditional cured salmon (gravlax) with sea salt, sugar, dill, cumin and black treacle, served with crispy root vegetables, fresh miniature salad and spiced yoghurt

### FROM THE HOT BUFFET

- Grilled rock fish fillets, Champagne buerre blanc, crispy calamari
- Duo of salmon and prawns wrapped in speck, mussel veloute, fried samphire
- Sticky pork belly steaks, on pickled fennel salad, star anisee and apple cider sauce
- Breaded turkey escalopes stuffed with smoked scamorza and crumbled chestnuts, marsala glaze
- Duck leg confit on braised red cabbage with dried fruits, cranberry compote
- Grilled aubergine and cauliflower stacks, melted cheddar, fresh herbs 
- Roasted shallot, tomato and Brie cheese tart tatin, with balsamic reduction and thyme 

- 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

### DESSERT BUFFET TABLE & CHEESE TABLE

- Warm traditional Christmas pudding with brandy sauce
- Christmas log, mince pies and a selection of home-made tarts, mousses & gateaux and
- Fresh fruit salad & international cheese board with crackers, galletti, dried fruits & grapes

€55.00 per person (Including VAT)  
& Children 6 to 11 years at €30.00  
each (Including VAT)

Inclusive of Free-Flowing  
Wines, Beers & Minerals

3 Hours FREE parking on  
first come first served basis



# Early Christmas Breakfast Buffet Menu

Time : 01.00 – 03.30 hrs

## FRUIT JUICES

Orange, pineapple, grapefruit, apple & tomato juice

## CEREALS

Cornflakes, bran flakes, muesli, oat flakes, rice krispies & whole wheat flakes

## YOGHURTS AND FRUITS

- Natural & fruity yoghurt
- Selection of fresh fruit slices, poached apples & stewed prunes

## COLD BUFFET

Selection of salami Napoli, gammon, ham, mortadella, cheddar, Edam, cream cheese, cottage cheese, tomatoes, beetroot, tuna, cucumbers, carrots, bell peppers & crispy salad leaves

## FROM THE HOT BUFFET

- Grilled minute steak & seared chicken breast
- Fried eggs, scrambled eggs, boiled eggs, back bacon, pork sausages, grilled plum tomatoes, rosti potatoes, baked beans, mini cheese & pea cakes

## FROM THE BAKER'S BASKET

Croissants, Danish pastries, blue berry muffins & traditional cakes, biscuits, bread rolls, French sticks, whole meal bread, black bread, white & brown slice

## SPREADS

Marmalades, blackberry, apple, strawberry, diabetic, honey & chocolate spread

## BEVERAGES

Coffee, cappuccino, espresso, hot chocolate, milk, assorted teas, mineral water & sparkling wine

€20.00 per person (Including VAT)  
& Children 6 to 11 years at €10.00  
each (Including VAT)

3 Hours FREE parking on  
first come first served basis




# Christmas Day

## All-Inclusive Buffet Menu


### ANTIPASTI

A wide selection of typical Mediterranean seasonal antipasti, natural and composed salads, smoked and marinated fish, shellfish, meats and vegetables, various terrines, verrines, cold cuts and cured meats, together with a variety of sauces and dressings

### SOUPS

- Garden green pea soup with braised smoked ham hock snippets and coconut cream
- Cumin and honey roasted corn and potato veloute 

### FROM THE PASTA TABLE

- Baked lamb cannelloni with root vegetable ragout and bechamel
- Cassarecie with pulled pork belly, oyster mushrooms, gorgonzola cream, crushed pistachio
- Mushroom panzerotti, sage butter, roasted pumpkin, crumbled ricotta, fresh rucola 
- Garganelli with pan tossed local swordfish, fava beans, dried cherry tomatoes, kalamata olives, fish glaze





### CARVING STATION

- Whole roasted turkey, stuffed breast with lemon and thyme stuffing, giblet gravy
- Slow cooked beef rubbed with mustard and garlic, shallot, and red wine jus

### FROM THE HOT COUNTER

- Poached sea bream with clam blanquette and crispy leeks
- Hazelnut crusted Nile perch fillets on nettle barley risotto, saffron and lemon grass cream
- Braised lamb shanks with winter vegetables and middle eastern spices
- Seared pork tenderloin mignons on globe artichoke and fennel fricassee, honey, and soy cream
- Seasonal vegetable strudel with melted smoked cheddar cheese and capsicum puree 
- Cauliflower, broccoli, and pancetta gratin
- Grilled balsamic vegetables 
- Honey glazed Brussel sprouts with spring onions, red peppers and toasted sesame seeds 
- Boulangere potatoes with onions and taggiasca olives 
- Roasted new potatoes with fresh rosemary butter and sundried tomatoes 

### INDIAN STATION

- Butter chicken
- Fish tikka masala
- Beef madras
- Lamb vindaloo
- Chana masala 
- Jeera rice 
- Crispy vegetable samosas 
- All served with naan bread, crispy papadums, pickles and chutneys 

### DESSERT BUFFET TABLE & CHEESE TABLE

- Warm traditional Christmas pudding with brandy sauce
- Christmas log, mince pies and a selection of home-made tarts, mousses & gateaux and
- Fresh fruit salad & international cheese board with crackers, galletti, dried fruits & grapes

€55.00 per person (Including VAT)  
& Children 6 to 11 years at €30.00  
each (Including VAT)

Inclusive of Free-Flowing  
Wines, Beers & Minerals

Live Entertainment &  
3 Hours FREE parking on  
first come first served basis





## New Year's Eve All-Inclusive Dinner Buffet Menu


### WELCOME DRINK

Champagne Cocktail with Assorted Canapés


### ANTIPASTI

A wide selection of typical Mediterranean seasonal antipasti, natural and composed salads, smoked and marinated fish, shellfish, meats and vegetables, various terrines, verrines, cold cuts and cured meats, together with a variety of sauces and dressings

### SOUPS

- Fish and shellfish Mediterranean broth, garlic and marjoram crostini
- Jerusalem artichoke and porcini veloute, basil oil drizzle 

### FROM THE PASTA TABLE

- Ravioli of fish with clam and mussel cream, tomato concasse', fresh mint leaves
- Garganelli with rabbit confit, marrowfat peas, squashed garlic, sundried tomatoes, rabbit jus
- Pumpkin and green asparagus risotto, crumbled gozitan cheeslets, crushed hazelnuts 
- Veal conciglie, tomato ragout, sauté vegetables, pecorino cream

### CARVING STATION

- Roasted best end of lamb, rosemary crust, merlot reduction
- Scottish salmon encroute spinach and leek fricassee, melted brie cheese, sauce béarnaise

### FROM THE HOT COUNTER

- Sea bass and crab paupiettes, stewed celery roots, prawn and chive cream
- Herb crusted pork tenderloin medallions, bell pepper cassoulet, honey and mustard glaze

- Seared duck breast, on pickled cabbage and roasted cumin seeds, pomegranate and coriander salsa
- Beef fillet mignons, caramelised shallots, shimenji mushrooms, black peppercorn sauce
- Stuffed chicken thighs with chorizo sausage and emmenthal cheese, port wine jus
- Aubergine, tomato and feta cheese moussaka 
- Spinach, local ricotta and pistachio baklava 
- Selection of shellfish cooked with garlic, onions, tomatoes and fresh herbs flamed with pernod
- Wilted savoy cabbage with lardoons
- Steamed seasonal vegetables with toasted almond flakes and herb butter 
- Winter vegetable gratin 
- Sweet potato and cinnamon puree 
- Roast potatoes with garlic and fresh thyme 

### DESSERT BUFFET TABLE & CHEESE TABLE

- Warm traditional Christmas Pudding with brandy sauce
- Christmas log, mince pies and a selection of home-made tarts, mousses & gateaux and
- Fresh fruit salad & International cheese board with crackers, galletti, dried fruits & grapes

Sparkling wine to celebrate the New Year

**€70.00 per person (Including VAT)  
& Children 6 to 11 years at €40.00  
each (Including VAT)**

Live Entertainment

Inclusive of Free-Flowing Wines,  
Beers & Minerals till 1:00hrs

3 Hours FREE parking on  
first come first served basis

# New Year's Day

## All-Inclusive

### Lunch Buffet Menu

#### ANTIPASTI

A wide selection of typical Mediterranean seasonal antipasti, natural and composed salads, smoked and marinated fish, shellfish, meats and vegetables, various terrines, verrines, cold cuts and cured meats, together with a variety of sauces and dressings

#### SOUPS

Salted cod and celeriac veloute'  
Asparagus, potato and leek soup,  
focaccia croutons

#### FROM THE PASTA TABLE

- Paccheri pasta with beef ragu', confit tomatoes and fresh thyme
- Salmon cannelloni, clam and celery veloute , roasted red peppers , fresh basil shiffonade
- Stigoli pasta with basil pesto, sundried tomatoes, globe artichokes, fresh cream, mozzarella bocconcini
- Maccheroni al torchio with ham hock snippets, mushrooms, baby spinach and provolone cream

#### CARVING STATION

- Slow cooked porchetta stuffed with fennel and fresh herbs, apple and raisin compote
- Roasted beef chuck, rubbed with horseradish and herbs, jus roti

#### ASIAN STATION

- Cantonese Sweet and sour pork
- Egg fried rice
- Singapore sesame and soy noodles
- Chinese stir fried chicken with cashew nuts
- Lamb in yellow thai curry
- Indonesian style beef with galangal and tamarind
- Crispy Thai prawn crackers
- Fried vegetable spring rolls served with sweet chili dip

#### FROM THE HOT COUNTER

- Herb crusted snapper on pan tossed artichokes and snow peas, bouillabaisse reduction
- Pan seared grouper fillets with a mediterannean fish blanquette
- Chicken, basil and walnut cheese parcels, rosemary and shallot gravy
- Veal and prosciutto saltimbocca, fresh sage and marsala reduction
- Ratatouille tart tatin with melted

- brie and pesto drizzle
- 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

#### DESSERT BUFFET TABLE & CHEESE TABLE

- Warm traditional Christmas Pudding with brandy sauce
- Christmas log, mince pies and a selection of home-made tarts, mousses & gateaux and
- Fresh fruit salad & international cheese board with crackers, galletti, dried fruits & grapes

€55.00 per person (Including VAT)  
& Children 6 to 11 years at €30.00  
each (Including VAT)

Live Entertainment

Inclusive of Free-Flowing Wines,  
Beers & Minerals till 1:00hrs

3 Hours FREE parking on  
first come first served basis



# Salia Festive Sharing All-Inclusive Set Menu



- STARTER TO SHARE
- Freshly baked focaccia
  - With humus / olive tapenade / chorizo cheese dips
  - Marinated chicken wings
  - Battered onion rings with sweet & sour sauce
  - Fried calamari rings with tartar sauce
  - Vegetable spring rolls
- INTERMEDIATE TO SHARE
- Half & half pizza vegetarian Pizza BBQ beef

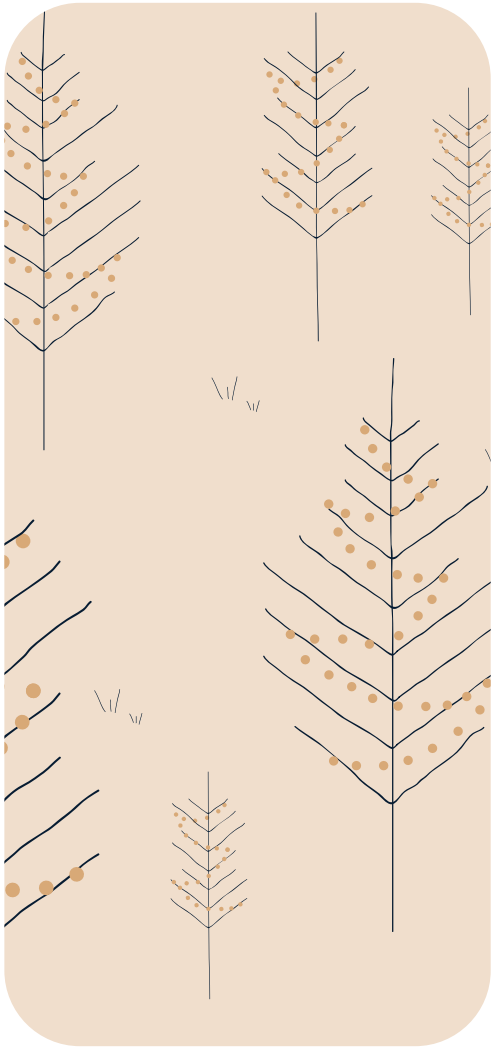
- MAIN COURSE TO SHARE
- A choice of 1 main course per person with side dishes to share:*
- Fries and fresh salad
- Half-rack of pork ribs marinated with BBQ sauce
- or
- Oven-roasted chicken thighs infused with sage and thyme
- or
- Grilled sirloin steak with mushroom sauce
- or
- Lemon & parmesan crusted salmon dill cream sauce
- or
- Vegetarian moussaka

- DESSERTS TO SHARE
- Brownie covered with chocolate and apple crumble served with fresh cream

€24.00 per person (Including VAT)

Inclusive Free Flowing Wine, Beer and Minerals

3 Hours FREE parking on first come first served basis



# Salia Christmas Eve Dinner & Christmas Day Lunch All-Inclusive Set Menu

Welcome Drink upon arrival

- STARTERS TO SHARE
- Cranberry & chilli dip, muhammara dip & three cheese dip, focaccia Genovese
  - Vol au vent with salmon mousse
  - Vegetable dumpling
  - Fried prawns wrapped in potato, tartar sauce
  - Camembert bites, cranberry sauce

- INTERMEDIATE TO SHARE
- Turkish Pizza ½ vegetarian & ½ with spicy chicken

MAIN COURSE

*A choice of 1 main course item from the below selection*

- Grilled ribeye, carrot muslin, potato fondant, served with red wine jus
- or
- Braised lamb shank, pearl couscous with hint of harissa, onion jus
- or
- Chicken roulade stuffed with mousse of shrimp, green olives, lemon confit and coriander, Marsala sauce
- or
- Seared duck breast, sweet potato puree, blackberry, and red fruit jus
- or

Pan seared red mullet, ink risotto, fennel salad, and citrus salsa

or

Pumpkin ravioli, pea volute, ricotta cheese, toasted pine nuts, herb oil

- TRIO OF DESSERTS TO SHARE
- Christmas log, orange grand manier parfait, Callebaut white chocolate torte with peanut sauce
  - Coffee & Tea

€38.00 per Adult – Children 6yrs –11yrs € 19.00 each (Including VAT)

Inclusive Free Flowing Wine, Beer and Minerals

## Salia New Year's Eve Dinner Set Menu

Welcome Drink upon arrival  
Glass of Champagne at Midnight

### STARTERS TO SHARE

- Beetroot hums, baba ganoush dip, pineapple and Jack Daniels dip, baked focaccia with caramelized onions and rosemary
- Beef Kofta
- Brie bites, cranberry sauce 🍷
- Salmon burger
- Tempura torpedo prawns, tartar sauce

### INTERMEDIATE TO SHARE

Lebanese Manakish ½ with cheese and thyme & ½ with minced beef

### MAIN COURSE

(A Choice of 1 Main Course Item from the below selection)

Beef fillet mignon, carrot muslin, potato fondant, shallots red wine jus

or

Garlic, pistachio crusted rack of lamb, pearl couscous and hint of harissa, caramelized onion jus

or

Grilled Hawaiian chicken breast, grilled pineapple, Marsala sauce

or

Seared pork tenderloin, beetroot puree, red fruits jus

or

Pan seared seabass, ink risotto, fennel salad, and citrus salsa

or

Savoury tart, with caramelized onions, grilled zucchini and tomatoes, smoked cheese, pesto of basil and pistachio

### TRIO OF DESSERTS TO SHARE

- Malibu coconut Chantilly mousse, bitter duo chocolate tart, pistachio choux with Baileys sauce
- Coffee & Petit Fours



€39.50 per Adult

Children 6yrs -11yrs € 19.75 per child

Inclusive Free Flowing  
Wine, Beer and Minerals

## Overnight Stays for groups



BOOK YOUR CHRISTMAS PARTY OVERNIGHT STAY DURING THE FESTIVE SEASON FROM €30 PER PERSON (TWIN SHARING).

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 festive party night package includes:

Overnight stay in a twin or double room

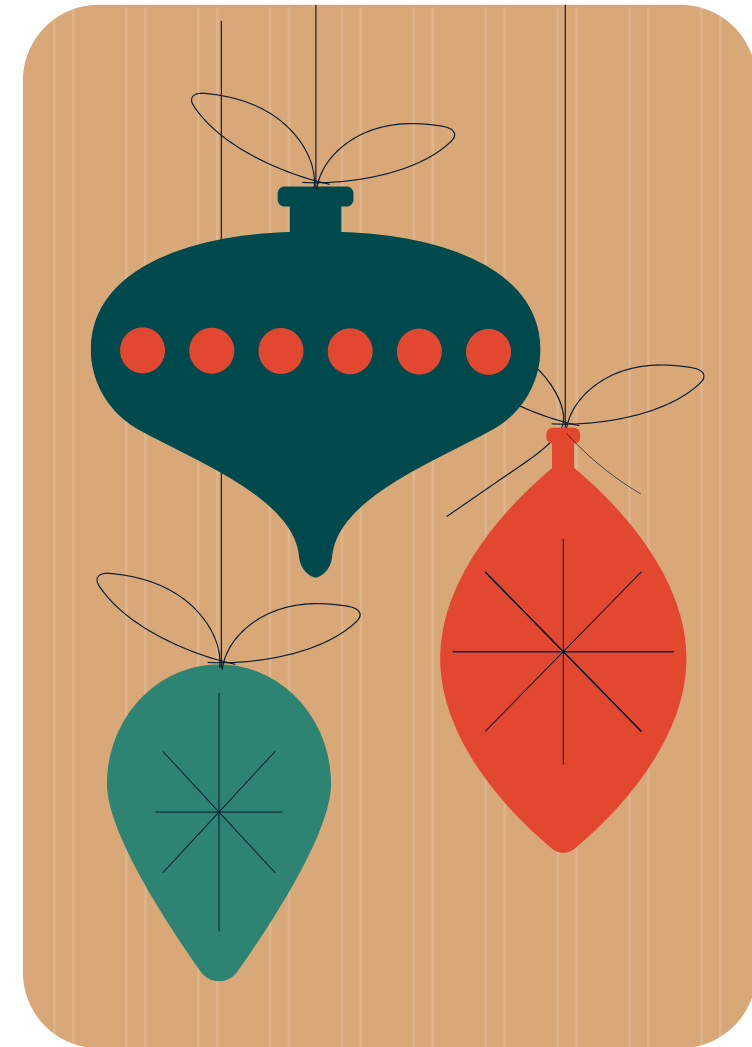
- Exceptional all-inclusive buffet breakfast
- Access to our Spa facilities consisting of indoor pool, sauna, steam room, jacuzzi and fitness centre

The above packages are applicable throughout December 2021 and January 2022 but exclude festive eves & days, subject to availability.

Reserve by calling:

db San Antonio Hotel + Spa: 2350 3204/5

db Seabank Resort + Spa: 2289 1309/10



## Pearl Spas Group Festive Packages

This festive season escape to Pearl Spas for an unforgettable wellness retreat. Indulge in our innovative spa treatments and experience a journey of relaxation.

### MERRY & BRIGHT

- Deep Cleansing Facial
- Pressure Point Head Massage
- Use of indoor Pool
- All Inclusive Lunch

50min

€55.00 per person

### BE JOLLY....

- Couples Warm Oil Back, Neck and Shoulder Massage
- Pressure Point Foot Massage
- Glass of Sparkling Wine
- Use of indoor Pool
- All Inclusive Lunch

25min

€90.00 per Couple

All the above include full use of Spa facilities, Indoor Pool and Free Parking, subject to availability.

We also cater for private SPA parties, contact us for more info on how to reserve your unforgettable SPA experience. Terms and conditions apply.



### DEAR SANTA

- Oriental Head Massage
- Hot Stones Full Body Massage
- Radiance Facial
- Pressure Point Foot Massage
- Use of indoor Pool
- All Inclusive Lunch

85min

€85.00 per person

### LOVE, PEACE, JOY

- Shirodhara
- Ayurvedic Head Massage
- Use of indoor Pool
- All Inclusive Lunch

85min

€130.00 per person

[www.pearlspas.com](http://www.pearlspas.com)



## Nine Lives & Blu Beach Finger Food Menu 1

### COLD CANAPÉS

- Beetroot | mascarpone | grains
- Tuna Hosomaki
- Chicken Caesar
- Pork cracker | figs | garlic | spring onion | hoisin
- Chicken Liver | mandarin | brioche

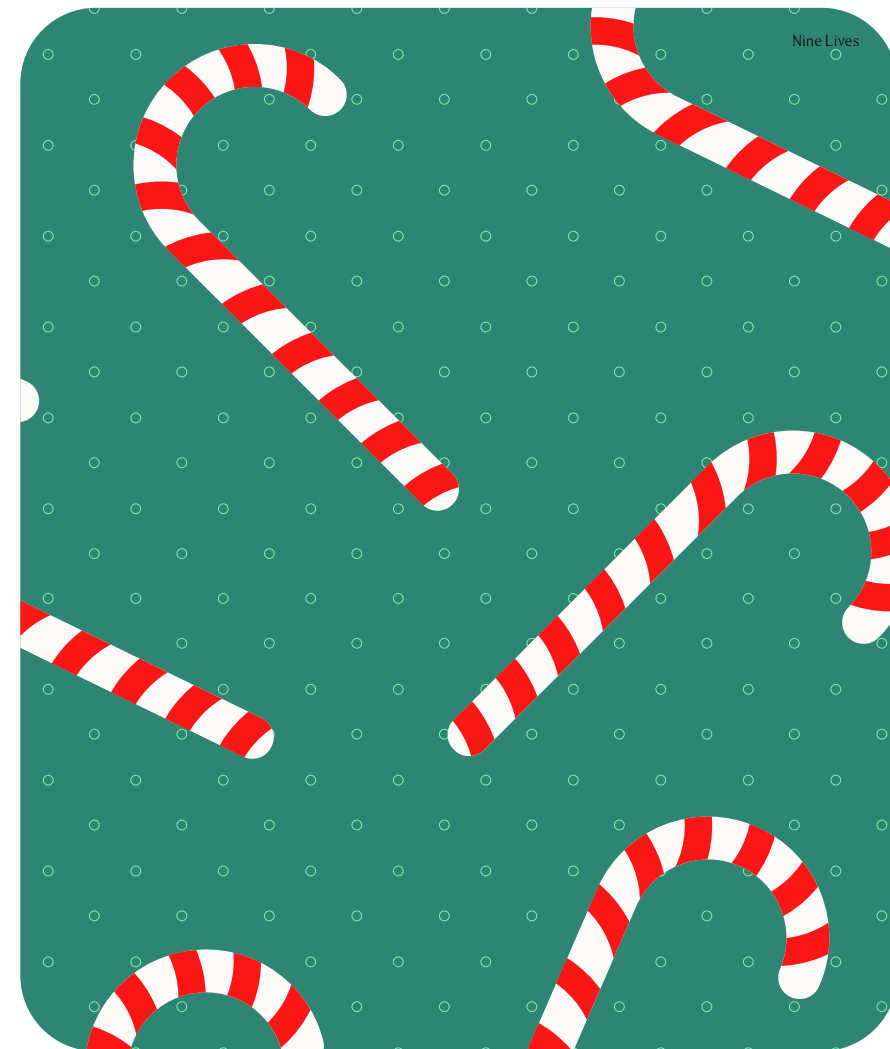
### WARM CANAPÉS

- Vietnamese rice paper vegetable spring roll | Nuoc Cham dipping sauce
- Mushroom risotto
- Prawns | peanut | coconut
- Salmon | Feta | Bitter leave
- Pork | honey | ginger

### DESSERTS

- Chai tea | passion fruit | pink peppercorn
- Chocolate | salted caramel

€19.50 Per Person





# Nine Lives & Blu Beach

## Finger Food Menu 2

### COLD CANAPÉS

- Cheese | pecan | tomato
- Greenwheat freekah | dried peach | bok choy | cucumber | fig and garlic vinaigrette
- Tuna nigiri | wasabi | roe
- Salmon | citrus | buttermilk | celeriac and apple | dill
- Chicken katsu roll
- Beef tartare | charcoal | squid ink
- Pork | pear

### WARM CANAPÉS

- Roasted pumpkin | crème fraiche
- Truffle arancini
- Tiger prawn | avocado | wasabi | cucumber
- Mackarel | carrot
- Pork | carrots | ginger
- Chicken Katsu curry
- Lamb | peas | lettuce | bacon
- Beef cheek | potato | cabbage

### DESSERTS

- Passion fruit | banana | cream cheese
- Apple | crumble | calvados
- Chocolate | vanilla

€24.50 Per Person



# Nine Lives & Blu Beach

## Finger Food Menu 3

### COLD CANAPÉS

- Ratatouille | chickpeas
- Tomato | mozzarella | kale
- Haru roll
- Crab | broad bean | potato
- Sai sake roll
- Cod skin | roe | carrot tops
- Chicken | avocado | peanut butter
- Beef tartare | charcoal | squid ink

### WARM CANAPÉS

- Carrot | orange | ginger
- Vegetable gyoza | sesame | soy | chilli
- Trio of mushrooms | Port Garlic
- Duck spring rolls | served with Hoisin sauce
- Pulled pork | black garlic aioli
- Chicken | satay sauce
- Beef fillet Shogayaki | Japanese salad
- Mini burger | onion marmalade | smoked applewood

### DESSERTS

- Lemon meringue
- Carrot cake | cream cheese
- Raspberry | white chocolate | arctic roll
- Tiramisu

€29.00 Per Person

## Nine Lives & Blu Beach Finger Food Menu 4

### COLD CANAPÉS

- Peas | truffle | calamint
- Radish | mustard | fines herbs
- Prawn | watercress | potato
- Salmon | squid ink | fennel | beetroot
- Creamy spicy tuna Hosomaki
- Chicken Teriyaki Uramaki
- Chicken liver | mandarin | brioche
- Pork belly | ricotta | broad beans
- Beef tartare | charcoal | buckwheat

### HOT CANAPÉS

- Mushroom | Chervil | mascarpone
- Cheese | leek | horseradish
- Bufala & sundried tomato mezzalune | broccoli | parmesan
- Octopus | cauliflower | nduja | fennel
- Fish goujons | herb aioli
- Duck spring rolls | Hoisin sauce
- Chicken satay
- Pulled pork cornettes | black garlic aioli
- Spiced lamb | coconut | rice | garlic
- Mini burger | onion marmalade | applewood cheddar

### DESSERTS

- Lemon sorbet
- Strawberries | cream
- Raspberry | white chocolate
- Popping chocolate gâteau

€34.00 Per Person



## Nine Lives & Blu Beach Seated All Inclusive Menu

Welcome drink, canapés, seated meal, drinks during the meal and after party

### WELCOME DRINK & CANAPÉS

Sparkling Wine & Cocktails

### COLD CANAPÉS

Beetroot slices, Mascarpone mousse, tarte fine topped with puffed grains

Chicken Liver Parfait topped with mandarin jelly, served on a toasted brioche

Puffed pork cracker, fig, garlic, spring onion, hoisin

Spicy Tuna Hosomaki

### BREAD COURSE

Sourdough french baguette, homemade kunserva, herb cultured butter, olives, olive oil

### MAIN COURSE

(choose one main and one dessert)

Butter poached monkfish  
Crushed potatoes, mushroom ketchup, roasted sweetcorn, fish veloute

Roasted chicken breast  
Romaine lettuce, smoked mash, garlic, parmesan, pancetta

Beef  
Fillet, oxtail faggot, beef fat chip, yeasted cauliflower puree, roasted cauliflower, shallot crumb

*All the Mains are served with Roast Potatoes and Vegetables*

### DESSERTS

Apple sphere of amami

### DRINKS

Flowing wine, soft drinks, juices, beer and water during the meal.

### AFTER PARTY

Open Bar Duration: 2 hours J&B, Jack Daniel's, Jamesons, Smirnoff, Gordon's, Bombay Sapphire, Bacardi, Havana Club 3, Tequila, Campari, Aperol, Martini, Liqueurs, Wine, Soft drinks, Premium beers, Water

### WARM CANAPÉS

- Spiced lamb, coconut crust, steamed rice
- Pulled pork cornettes | truffle
- Mini beef burgers | onion marmalade | apple wood cheddar

€95.00 Per Person

## Nine Lives & Blu Beach Standing Reception Menu

### Welcome Drink

### COLD CANAPÉS

- Peas | truffle | calamint
- Radish | mustard | fines herbs
- Prawn tempura | garlic | horseradish | yuzu
- Salmon | squid ink | fennel | beetroot
- Creamy spicy tuna Hosomaki
- Chicken Teriyaki Uramaki
- Chicken liver | mandarin | brioche
- Pork belly | ricotta | broad beans
- Beef tartare | charcoal | squid ink

### HOT CANAPÉS

- Mushroom | Chervil | mascarpone
- Cheese | leek | horseradish
- Bufala & sundried tomato mezzalune | kale | pecorino
- Octopus | cauliflower | beetroot | fennel
- Fish goujons | herb aioli
- Duck spring rolls | Hoisin sauce
- Chicken satay
- Pulled pork cornettes | black garlic aioli
- Spiced lamb | coconut | rice | garlic
- Mini burger | onion marmalade | applewood cheddar

### DESSERTS

- Lemon sorbet
- Strawberries | cream | almond
- Raspberry | white chocolate
- Popping chocolate gateau

**€85.00 Per Person**

Including Bistro Tables, Bar Setup including glassware, ice garnish & service for 4 hours of Wine, Soft drinks, Beer, Water and Branded Spirits

In house playing lounge music

## Blu Beach Party Set Menu

### STARTERS (choice of 3)

- Brie cheese tart | pecan | tomato
- Spicy tuna hosomaki
- Garganelli chicken | mushrooms | sundried tomatoes | pancetta

### MAINS (choice of 4)

- Trio of mushroom risotto
- Meagre | soy & ginger dressing
- Chicken breast | lemon | herbs | Garlic
- Beef Tagliata | rucola | parmesan | cherry tomatoes

### DESSERTS (choice of 3)

- Baileys Tiramisu | honey sponge | mascarpone | Chantilly
- Crème Brûlée | butterscotch | popcorn | walnut ice cream
- Chocolate brownie | toffee sauce | vanilla ice cream

**€30.00 Per Person**

## Nine Lives Party Set Menu

### STARTERS TO SHARE

Sushi platter  
Focaccia

### MAINS (choice of 3)

- Grilled Seabass | chicory | tomato, herb salsa
- Chicken satay | Asian vegetables | spicy peanut sauce | Jasmine steamed rice
- Sesame marinated chicken strip
- Lomo Soltado | Beef fillet | tomatoes | spring onions | ginger | duck fat chip, & spicy beef sauce

### DESSERTS (CHOICE OF 3)

- Apple crumble | Caramelised apple | crumble | coconut ice cream | custard cream
- Orange crème brûlée | White chocolate sauce
- Local fried imqaret | Honey drizzle | grandma's ice cream

**€30.00 Per Person**



# Nine Lives & Blu Beach

## Open Bar Packages

PACKAGE 1  
Wine, Soft Drinks, House Beer or  
Stella Artois on Draught, Water

1-2 hours – €16.00 per person  
3 hours – €17.00 per person  
4 hours – €22.00 per person  
5 hours – €27.00 per person

Additional hour €6.00

€44.90 Per Person

OPEN BAR PACKAGE 2  
J&B, Jack Daniel’s, Jamesons, Smirnoff,  
Gordon’s, Bombay Sapphire, Bacardi,  
Havana Club 3, Tequila, Campari, Aperol,  
Martini,Liqueurs, Wine, Soft drinks  
All Premium beers, Water

1-2 hours – €26.50 per person  
3 hours – €29.00 per person  
4 hours – €36.00 per person  
5 hours – €43.00 per person

Additional hour €9.00

OPEN BAR PACKAGE 3 – WITH COCKTAILS  
J&B, Jack Daniel’s, Jamesons, Johnny Walker Black  
Label, Chivas Regal, Glenfiddich, Grey Goose,  
Beluga, Belvedere, Hendrick’s, Monkey 47, Martin  
Miller, Rum Ron Barcelo Imperial, Havana Club  
7, Tequila, Campari, Aperol, Martini, Liqueurs,  
a selection of Classic Cocktails, Wine Soft drinks  
All Premium beers, Water

1-2 hours – €48.00 per person  
3 hours – €51.00 per person  
4 hours – €59.00 per person  
5 hours – €67.00 per person

Additional hour €15.00

# AKI

## Finger Food Menu 1

Seared Tuna  
Aged tuna, Japanese mustard, coriander,  
chili, spring onions, sesame seeds

Aki Garden Roll  
Avocado, cucumber, carrot, asparagus, beetroot

Spicy Salmon Roll  
Baked salmon, spicy sriracha sauce

Barabary Duck Tataki  
Fired onion -tataki ponzu

Rice Paper Vegetable Rolls  
Nouc cham dipping sauce

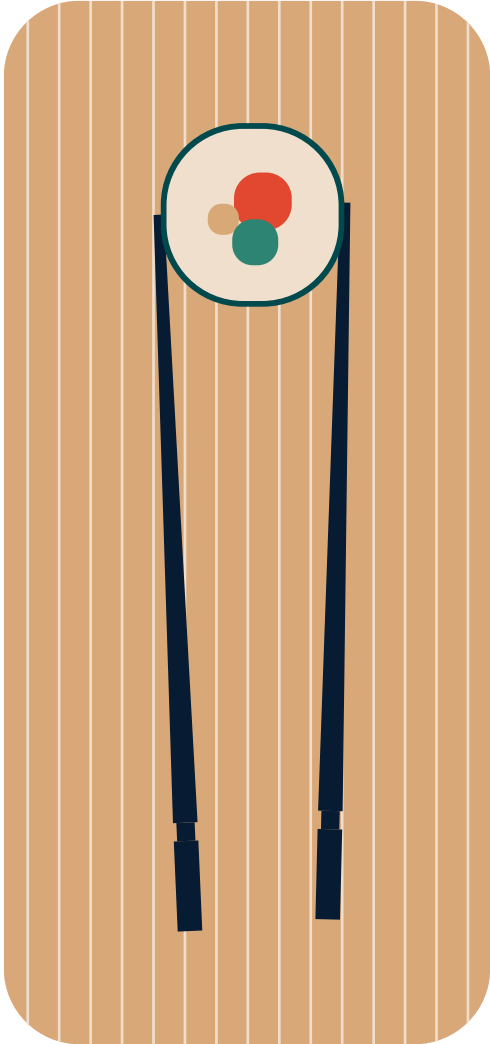
Chicken Dim Sum  
Boneless chicken thighs, hoi sin  
sauce, ginger, sesame seeds

Prawn Tempura  
Creamy spicy miso sauce

Glazed Pork Belly  
Sesame glaze

Yuzu Cheese Cake  
Matcha crumble-yuzu gel

€22.50 Per Person





| AKI

## AKI Finger Food Menu 2

Cured Salmon Crouquette

Crispy Rice  
Beef tenderloin, truffle cream

Taco  
Pulled chicken, antichuco marinate, Asian slaw

Dark Garden  
Black rice, avocados, carrots, asparagus, beetroot

Tiger Prawns  
Satay sauce

41 Programme 2021 | AKI

Squid Ink Bao Bun  
Pork belly, sweet sesame sauce,  
chilies, Asian slaw

Beef Gyoza  
Pulled USDA beef, shitake  
mushrooms, oyster sauce

Tofu  
Fried tofu, pink peppercorn, five spiced mayo

Pineapple Panacotto  
Spiced mango-coconut falkes-  
caramelized pineapple

Chocolate Crémuex

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€27.90 Per Person

## AKI Finger Food Menu 3

Wasabi Cured Salmon  
Black rice, beetroot yoghurt, pickled radish

Seabass Ceviche  
Yellow tiger milk, spiced corn

Wagyu Beef Tataki  
Seared beef tenderloin, korean miso, crispy leeks

Crazy Roll  
Prawn tempura, spicy sauce, avocado,  
cucumber, masago, panko, teriyaki sauce

Tuna Nigiri

Grilled Octopus  
Sishito pepper, xo sauce

Karaage Chicken  
Spiced haricot beans, spring onion-cashew nuts

Pork Gyoza  
Soy & ginger dressing

Miso Bun  
O-toro tuna tartare

Taco  
USDA beef, sake chili sauce

King Prawn  
Pardon pepper

Valhrona Chocolate Mousse

Hot Matcha Brownie  
White chocolate miso sauce

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€35.90 Per Person

# AKI New Year's Eve Set Menu

AMUSE BOUCHE	SECOND COURSE	MAIN COURSE
Smoke The Lobster Cigar Spiced lobster, nori, rice paper roll	Dim Sum Pulled wagyu & truffle-peanut sauce	Beef Wagyu Tenderloin Foie gras croquette – truffle potato fondant – shiso butter & honey glazed baby carrots or Black Cod King crab, tapioca pearls, miso marinade or Flamed Wasabi Battered Tofu Miso roasted cauliflower, romanesco salsa, purple potato crisps, sichuan peppers
FIRST COURSE	Fresh Scallop Corn puree-spiced edamame bean-garlic crumbs	
Local Prawn Nigiri Citrus ponzu, red tobiko, chives	Miso Octopus Ajipankachuri, miso apricot sauce	
Wagyu Beef Tartare Plantain chips, charcoal aioli	Fennel & Shitake Salad Goma dressing-crispy salad-fried shallots	DESSERT
Dry Aged Salmon Squid ink, beetroot & Monkey 47 gin, wasabi Japanese mayo	PALATE CLEANSER	New Style Banoffee Toffee & tonka bean ice cream, almond sponge, fire roasted banana or Matcha Lava Tart Rhubarb puree, chocolate soil, berry yoghurt & absolute vanilla ice cream
Oyster Ponzu dressing, herring roe	Champagne & Pineapple sorbet	

1<sup>st</sup> seating from 06:30pm – 09:00pm

€95 Per Person

2<sup>nd</sup> seating from 9:30pm onwards

€110 Per Person

# AKI Beverage Packages

CLASSIC OPEN BAR (3 HOURS)	PREMIUM OPEN BAR (3 HOURS)	EXCLUSIVE OPEN BAR	WELCOME DRINK
WINE Carmenere Reserva Haras de Pirque Red, White Zinfandel Dusty Creek, Rose D’Anjou du Pont de Livier	WINE Chateau Les Tuileries, Bourdeaux Rouge, Gavi di Gavi Italy White, Donnafugata Lumera D.O.C. Rose	WINE Federalist Cabernet Sauvignon Red, Federalist Chardonnay White, Serge Laloue Sancerre Rose, Moil Prosecco, Sake Gekkeikan	Surprise your guests with our Mixologists’ ‘catch’ of the day
SPIRITS Smirnoff™ Vodka, Tanqueray Gin, Johnny Walker™ Black, Jack Daniel’s™, Tequila Milagro Silver, Plantation Rum	SPIRITS Ketel One Vodka, L’Abre Mediterranean Gin, JJ Neill Violet, Tottori Japanese Whisky, Tequila Milagro Reposado, Havana Club™ 7 Years Rum	SPIRITS Belvedere™ Vodka, Hendrick’s™ Gin, Johnny Walker™ Gold, Don Julio Silver Tequila, Diplomatico Rum	€6.00 PER PERSON
Selection of Local Beer bottles, Soft drinks & Water	Selection of Local and Foreign beer bottles Soft drinks & Water	Selection of Local, Foreign & Exclusive Japanese beer bottles Soft drinks & Water	Add on with any of the above packages or avail of exclusively:  AKI’S SIGNATURE COCKTAIL OPEN BAR (1 HOUR)  Price: €30.00 PP Matcha Colada, AKI’s Spritz, Hashi, AKI’s cocktail of the day
€45.00 Per Person	€65.00 Per Person	(2 Hours) €75.00 PP (3 Hours) €100.00 PP	

All our sittings will be arranged to reduced capacities in all our restaurants, making your experience as safe as possible and according to Health & Safety Regulations.



# AMAMI New Year's Eve Set Menu

## AMUSE BOUCHE

Shitake – Fennel – Wakame Salad – Spicy Miso Dressing – Sesame Seeds

## FIRST COURSE

Surf & Turf Tataki

Oyster  
Ponzu Dressing

Haru Roll  
Sweet Potato, Edamame Hummus, Cucumber, Spicy Tahini Mayonnaise, Purple potato crisps

## SECOND COURSE

Dim Sums Basket  
Wagyu Beef & Truffle – Miso Cod & Prawn – Sweet Purple Potato Mash

## PALATE CLEANSER

Sake Mojito Sorbet

## MAIN COURSE

Beef 3 Way  
Robata Grilled Beef Tenderloin – Beef Shin & Truffle Croquette – Torched Beef & Enoki Mushrooms – Charred Baby Leek – Wasabi Potato Fondant

*or*  
Halibut  
Robata Grilled – Miso Marinade – Wasabi Purple Potato Chips – Shiso Buttered Broccolini

*or*  
Flamed Wasabi Battered Tofu  
Miso Roasted Cauliflower – Romanesco Salsa – Purple Potato Crisps – Sichuan Peppers

## DESSERTS

Tonka Mousse  
White Chocolate – Tonka Beans – Fresh Mango Puree – Mango Sorbet  
*Or*  
Chocolate Brownie  
Belgian Dark Chocolate – Hazelnut Ganache – Caramelized Popcorn – White Chocolate & Miso Sauce

## Hard Rock Cafe Mosh Pit Set Menu

### Balsamic Bruschetta

Toasted artisan bread topped with marinated tomatoes and fresh basil, served with a drizzle of basil oil and shaved parmesan.

### Three-Cheese & Roma Tomato Flatbread

Mozzarella, Monterey Jack and cheddar cheese, Roma tomatoes and fresh basil, drizzled with cilantro pesto.

### Caprese Bites

Mini skewer with fresh mozzarella bites, cherry tomatoes, fresh basil and a drizzle of balsamic glaze.

### Mexican Quesadilla

Mexican style quesadilla made of flour tortilla with black beans, melted Monterey Jack cheese, onion, garlic, red chili pepper and finished with fresh lime juice.

### Cheddar Ranch Popcorn Chicken

Bite-size chicken breast marinated in ranch dressing, breaded on cheese cracker.

### Chicken Kebab

Chicken and fresh vegetables marinated in a light Mediterranean-style marinade of lemon juice, olive oil, garlic, and spices, then grilled on skewers until golden brown. Delicious and healthy.

### Chicken Satay

A world favourite skewer served with our sweet peanut sauce.

### Hoisin Glazed Cocktail Meatballs

A mixture of minced pork and beef creates perfectly moist meatballs made with ginger and garlic topped with Hoisin sauce

T&C Applies: 8 items for € 10.00 per person or 11 items for € 15.00 per person.  
Minimum party of 20



### Sautéed Chorizo With Red Wine

A piece of spicy sausage in a rich glaze of red wine, honey, garlic garnish with chopped fresh parsley.

### Mini Cheeseburger With Beer Shots

We take the awesome taste of our full-size burgers and condense it into 2oz burgers topped with cheddar cheese. Served with a premium pilsner beer shots.

### Dessert

Sugar Dusted House Made Brownie Squares

This menu is ideal to combine with our open bar package. Ask our team for more details.

## Hard Rock Cafe Open Bar Packages

### PACKAGE 1

- Beer
- Wine
- Soft Drinks

€ 20.00 Per Person

### PACKAGE 2

- Beer
- Wine
- Spirits
- Soft Drinks

€ 25.00 Per Person

### PACKAGE 3

- Beer
- Wine
- Spirits
- Cocktails
- Boozy Milkshakes
- Soft Drinks

€ 35.00 Per Person

OPEN BAR PACKAGES  
AVAILABLE - 3 HOURS  
MINIMUM PARTY OF 15





# Hard Rock Cafe You Rock Set Menu

## STARTER TO SHARE

**Balsamic Bruschetta**  
Toasted artisan bread topped with marinated tomatoes and fresh basil, served with a drizzle of basil oil and shaved parmesan.

**Wings**  
Our signature slow-roasted chicken wings tossed with classic buffalo or barbecue sauce, served with carrots, celery and blue cheese dressing.

## ENTRÉE TO CHOOSE

**Local Legendary** ✱  
Prepared with local flavour and flair, our Local Legendary is unique in each of our Cafes! Ask your server for more details.

**Moving Mountains Burger**  
100% plant-based patty, topped with cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripened tomato.

**Southwest Chicken Flatbread**  
Grilled, 100% natural chicken, avocado, shredded mozzarella, fresh pico de gallo, diced red peppers and scallions, finished with chipotle aioli.

**Grilled Chicken Caesar Salad**  
227g chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese.

**Beer Battered Fish & Chips**  
Beer battered, fish fried golden brown, served with fries and a citrus spiked tartar sauce and homemade coleslaw.

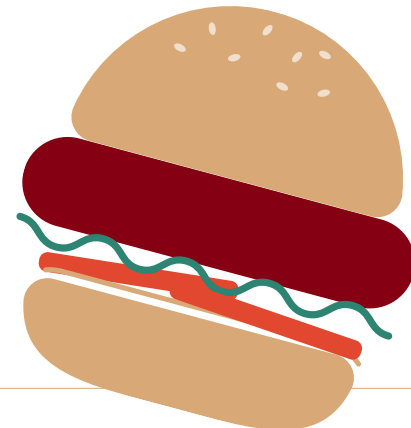
**Herb Grilled Chicken**  
A boneless 227g chicken breast, grilled and marinated with French herbs, garlic and pure olive oil. Served on top of golden mashed potatoes, with oven-roasted mushrooms, fresh vegetables and a light herb sauce.

## DESSERT TO CHOOSE

Mini Hot Fudge Brownie  
or  
Chocolate Cake (Whole)

## BEVERAGE TO CHOOSE

12oz Soft Drink or Half Bottle of Water per Person.



€ 24.95 per person

Minimum party of 10

# Hard Rock Cafe Superstars Set Menu

## STARTER TO SHARE

**Balsamic Bruschetta**  
Toasted artisan bread topped with marinated tomatoes and fresh basil, served with a drizzle of basil oil and shaved parmesan.

**One Night In Bangkok Spicy Shrimp**™  
227g of crispy shrimp, tossed in a cream, spicy sauce, topped with green onions and sesame seeds, served on a bed of creamy coleslaw.

## ENTRÉE TO CHOOSE

**Guinness Bacon Cheeseburger**  
Topped with homemade Jack Daniels Whiskey Bacon Jam and GUINNESS cheese sauce, served with arugula, vine-ripened tomato.

**Moving Mountains Burger**  
100% plant-based patty, topped with cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripened tomato.

**California-Style Cobb Salad**  
Grilled chicken, avocado, roasted corn, black beans, Monterey Jack cheese, dried cranberries and toasted pepitas on a bed of fresh mixed greens tossed in a creamy ranch dressing.

**Herb Grilled Chicken**  
A boneless 227g chicken breast, grilled and marinated with French herbs, garlic and pure olive oil. Served on top of golden mashed potatoes, with oven-roasted mushrooms, fresh vegetables and a light herb sauce.

**Twisted Mac, Chicken & Cheese**  
Grilled chicken breast, sliced and served on a Cavatappi pasta tossed in a blended cheese sauce with diced red peppers.

**Smokehouse BBQ Combo**  
Slow-cooked Baby Back Ribs and hand-pulled smoked pork served with our house-made barbecue sauce. The perfect combination of our smokehouse specialities, served with seasoned fries, coleslaw and ranch-style beans.

**Ribeye Steak**  
300g grilled ribeye topped with herb butter, served with golden mashed potatoes and fresh vegetables.

**Grilled Salmon**  
227g grilled salmon with herb butter and house-made barbecue sauce, served with golden mashed potatoes and fresh vegetables.

## DESSERT

Mini Hot Fudge Brownie  
or  
Chocolate Cake (Whole)

## BEVERAGE

12oz Soft Drink, Half Bottle of Water per Person or a Glass of Wine.

€ 32.95 per person

Minimum party of 10

# eventful

c/o db Group  
Marfa Road, Mellieha, MLH9064  
[www.eventful.mt](http://www.eventful.mt)



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