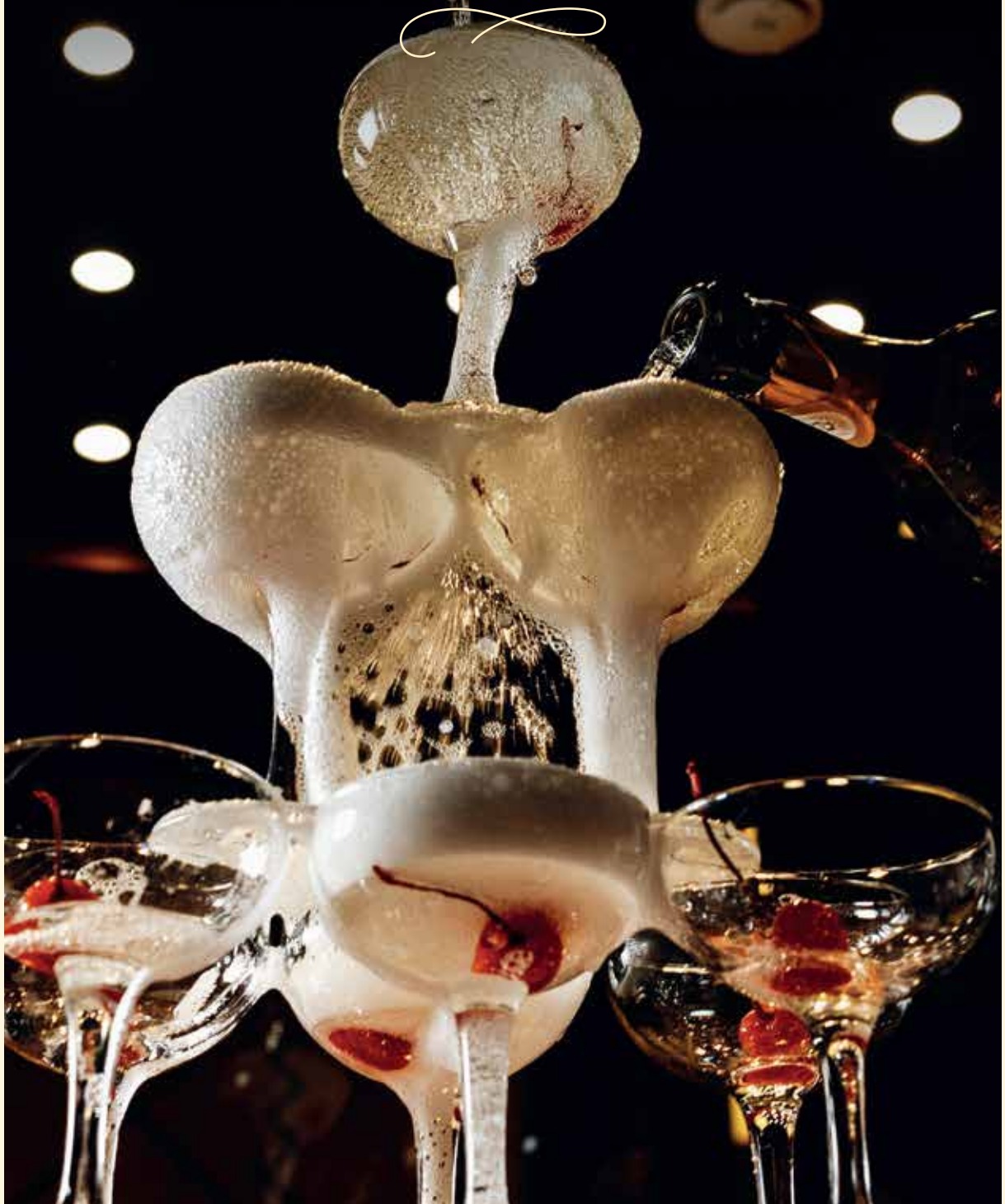


Definitely a
Christmas
to write about at
dh



Cocktail Reception Menus



Festive Menu

Cocktail Reception

Celebrate the season with a vibrant array of canapés and bites, perfect for a joyful and social festive gathering.

COLD CANAPÉS

Cured Beetroot Salmon Gravlax

Served on rye bread with rocket leaves and chive cream cheese

Grilled Chicken

Paired with basil pesto on sundried tomato baguette

Honey-Glazed Stir-Fried Vegetables

Topped with feta cheese crumble, presented on rustic en croute (V)



FLYING BUFFET

Creamy Pumpkin Risotto

Garnished with toasted pumpkin seeds and aged Grana Padano shavings (V)

Sticky Asian Meatballs

Served with sesame mash



HOT CANAPÉS

Pulled Beef Sliders

Topped with caramelised onions and cheddar cheese

Lamb Kofta

Accompanied by tzatziki sauce

Jerk-Marinated Pork Skewers

Bursting with festive spice

Oriental Duck Spring Rolls

Served with a rich hoisin sauce

Grilled Swordfish Skewers

Finished with Italian salsa verde

Falafel Bites

Paired with minted yogurt (V)

DESSERT

A festive selection of traditional mince pies alongside an assortment of delicious pastries, offering a sweet conclusion to your celebration.

€26

per person

Minimum 30 people

(V) - Vegetarian

Kindly note that this is a sample menu. As we use only the freshest produce, menu items may vary accordingly. Images shown are for illustration purposes only.

Festive Menu *B*

Cocktail Reception

Enjoy a festive assortment of elegant canapés and delicious bites, crafted to delight and bring cheer to your celebration

COLD CANAPÉS

Parma Ham Rosette

(Paired with hummus on sundried tomato en croustille)

Chicken Liver Pâté Profiteroles

Accompanied by tangy cranberry chutney

Sesame-Crusted Seared Tuna

Served with a wasabi mayo

Balsamic-Glazed Mediterranean Roasted Vegetable Tartlets (V)

Blue Cheese and Apple Polenta

Garnished with walnuts and fresh pea shoots (V)

FLYING BUFFET

Crispy Battered Cod and Chips

Served with classic tartar sauce

Beef and Mushroom Vol-Au-Vent

Rich and comforting



HOT CANAPÉS

Smoked BBQ Pulled Pork Bao Buns

Bursting with flavour

Mini Grilled Beef Sliders

Topped with caramelised onions and aged Red Leicester cheddar

Panzerotti Mini Pizzas

Stuffed with mozzarella and tomato (V)

Urfa Lamb Kebabs

Infused with warm spices

Teriyaki Chicken Skewers

Glazed with a savoury sauce

Mini Spinach Savoury Arancini Balls

Golden and satisfying (V)



DESSERT

A festive selection of traditional mince pies alongside an assortment of delicious pastries, perfect for a sweet and celebratory finish.

€32

per person

Minimum 30 people

(V) - Vegetarian

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Stand Up Buffet Menus



Festive Menu

Stand Up Buffet

Celebrate the season with a lively mix of vibrant salads, savoury hot bites and sweet treats designed to delight every guest.



COLD SALADS

Piri Piri Chicken Thigh

Paired with tomato and tarragon salsa

Prawn And Squid Salad

Tossed with fennel, cucumber and fresh mint dressing

Classic Chicken Caesar Salad

Asian Vegetable Rice Salad

Served with egg omelette, fried cheddar, and sweet chili mayo (V)

Rocket, Pear and Parmesan Salad

Dressed in a tangy vinaigrette (V)

Mediterranean Couscous

Bursting with fresh herbs and flavours (V)

HOT BITES

Tender Lamb Shawarma

Tucked into pita pockets

Spiced Chicken Tandoori Skewers

BBQ Pulled Beef Sliders

Layered with smoked cheddar

Vegetable Samosas

Accompanied by sweet mango chutney (V)

Crispy Beer-Battered Onion Rings

Served with a garlic emulsion sauce (V)

Fried Breaded Crab Claws

Paired with classic tartar sauce

DESSERT

A festive selection of traditional mince pies and an assortment of delicious pastries, providing a perfect sweet finish to your celebration.

€28

per person

Minimum 30 people

(V) - Vegetarian

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Festive Menu *B*

Stand Up Buffet

Delight in a colourful array of fresh salads, hearty hot dishes and sweet festive treats designed to brighten your celebration

COLD SALADS

Mediterranean Vegetable Caponata

Bursting with vibrant flavours (V)

Garlic and Lemon Marinated Seafood Salad

Greek Grilled Chicken Salad

Fresh and savoury

Pasta Salad Tossed in Pesto Genovese

Cherry tomatoes and feta cheese crumble (V)

Classic Creamy Coleslaw Salad (V)

Mixed Bean and Sweet Corn Salad

Light and refreshing (V)

Traditional Prawn Cocktail Salad



DESSERT

A festive selection of traditional mince pies and an assortment of delicious pastries, perfect for a sweet and celebratory finale.



HOT BITES

Tender Lamb Shawarma

Served in warm pita pockets

Fragrant Thai Green White Fish Curry

Mini Vegetable Quiche

Golden and savoury (V)

Chicken and Mushroom Pie

Hearty and comforting

Grilled Beef Burgers

Topped with caramelized onions and gherkins

Pork Dim Sum Dumplings

Accompanied by soy sauce

Camembert Cheese Bites

Paired with tangy cranberry sauce (V)

Marinated Garlic and Rosemary

Beef Skewers

Rich and aromatic

€33

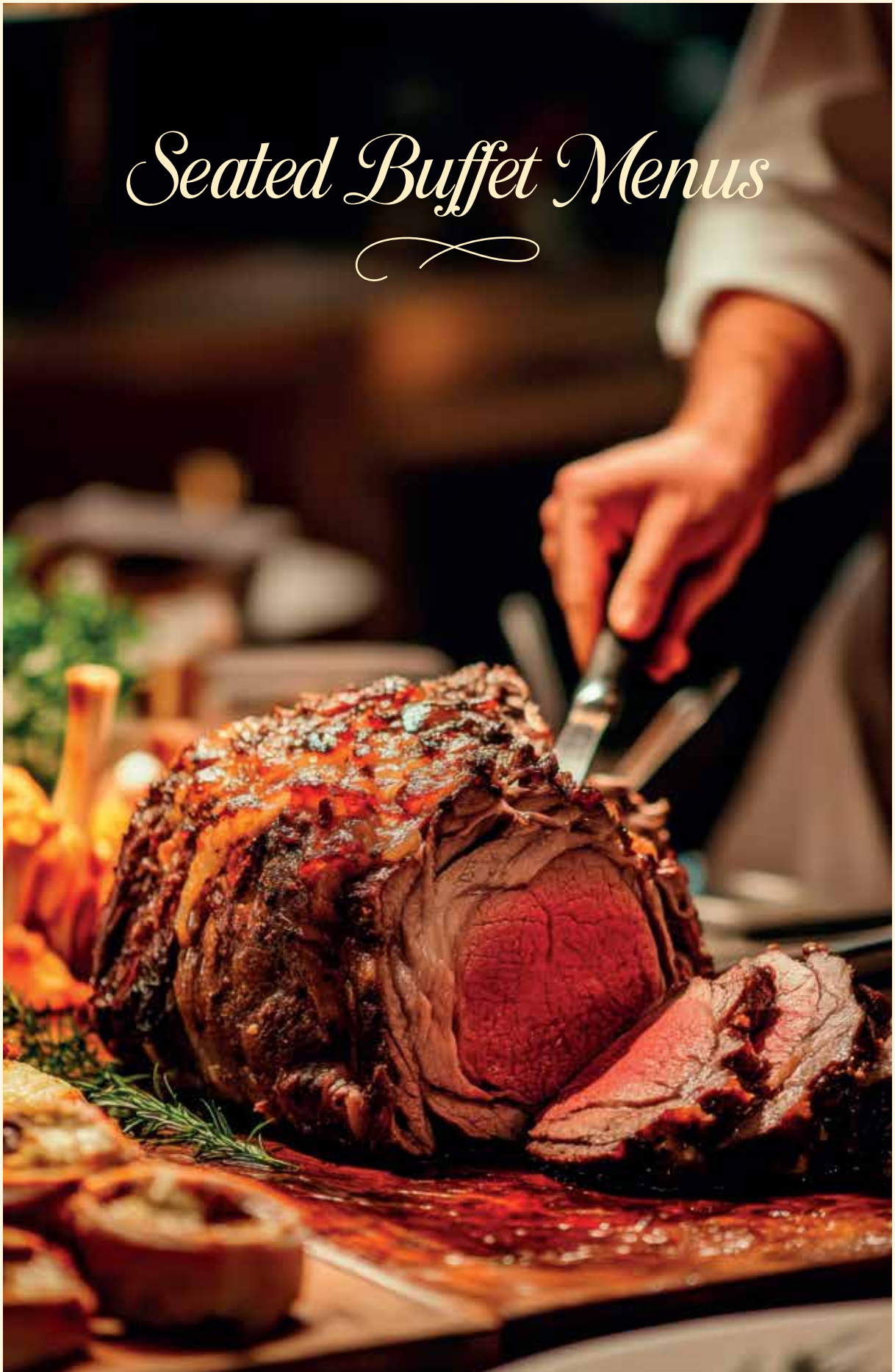
per person

Minimum 30 people

(V) - Vegetarian

Kindly note that this is a sample menu. As we use only the freshest produce, menu items may vary accordingly. Images shown are for illustration purposes only.

Seated Buffet Menus



Festive Menu *A*

Seated Buffet

*Enjoy a selection of comforting and seasonal dishes
crafted for a delightful festive experience.*



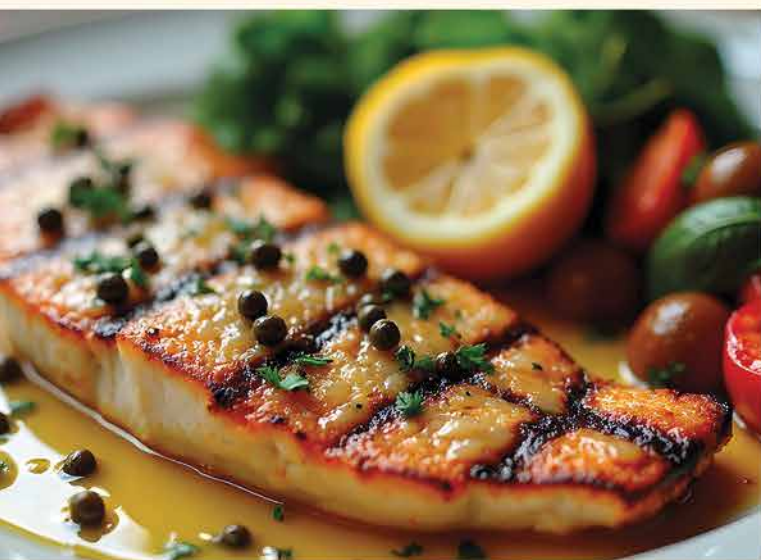
SOUP

Cream of Cauliflower Soup (V)

PASTA

Pasta Bolognese

**Pasta Tossed in a Creamy Zucchini
and Spinach Sauce (V)**



MAIN COURSES

Grilled Beef Steaks

Served with black peppercorn jus

Oven-Baked Chicken Thighs

Accompanied by thyme velouté

Grilled Swordfish

With tomato and caper sauce

Flavourful Vegetable Rice (V)

Vegetables and Potatoes

Buttered Panache of Vegetables (V)

Baked Potatoes

Seasoned with rosemary (V)

DESSERT

A delightful selection of sweet treats including assorted festive cakes and gateaux, traditional minced pies, and classic Christmas cake to end your meal on a celebratory note.

€25

per person

Minimum 30 people

(V) - Vegetarian

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Festive Menu *B*

Seated Buffet

Celebrate the season with comforting dishes and holiday flavours

SOUP

Cream of Carrot and Cilantro Soup

Served with crisp bread croutons (V)

PASTA

Pasta Tossed with Seared Beef Strips

Mushrooms, and sweet peppers, finished in a rich pan jus and a touch of cream

Pasta In Lightly Spiced Tomato Sauce

Infused with aubergine and fresh basil (V)



DESSERT

A delightful selection of sweet treats including assorted festive cakes and gateaux, traditional minced pies, and classic Christmas cake to end your meal on a celebratory note.



MAIN COURSES

Golden Roasted Stuffed Turkey Breast

Filled with savoury herb and sourdough stuffing, accompanied by cranberry compote

Chargrilled Beef Steaks

With Beaujolais wine reduction and cracked black peppercorn sauce, served with a medley of stir-fried vegetables

Slow-Cooked Maltese Sausage and Pork Stew

Served with a hearty root vegetable cassoulet

Oven-Baked Chicken Pieces

Glazed in a honey mustard sauce

Grilled Tuna Fillets

Topped with puttanesca sauce and garnished with fresh lemon and mint

ACCOMPANIMENTS

Buttered Steamed Rice (V)

Honey-Glazed Roasted Pumpkin Tart

With crumbled feta and caramelised onions (V)

Sautéed Panache of Winter Vegetables (V)

Roasted potatoes

With fennel seeds and garlic (V)

€28

per person

Minimum 30 people

(V) - Vegetarian

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Festive Menu

Seated Buffet

*Indulge in a selection of rich and seasonal dishes
crafted to celebrate the festive spirit*

SOUP

Cream of Broccoli and Stilton Soup

Served with crisp bread croutons (V)



PASTA

Traditional Baked Beef Ragu and Cheese Béchamel Lasagna

Pasta Tossed With Garlic-Marinated Prawns

In a curried scented cream sauce,
garnished with baby spinach

Pasta with Ratatouille-Style Vegetables

In a rich tomato sauce (V)

MAIN COURSE

Herb-Roasted Stuffed Turkey Breast

With savoury sage and onion stuffing, complemented
by vibrant fruity gravy

Grilled Beef Steaks

Served with port and rosemary jus, garnished with
portobello mushrooms and roasted garlic

Herb-Crusted Lamb Shoulder

Accompanied by mint gravy and a dried fruit compote

Honey and Garlic Oven-Baked Chicken Thighs

Served with their own sauce and garnished
with fresh rocket leaves

Baked Salmon Fillet

Finished with dill velouté and topped with olive tapenade

ACCOMPANIMENTS

Fragrant Pilau Rice (V)

Broccoli and Cauliflower Au Gratin (V)

Roasted Mediterranean Vegetables

Drizzled with balsamic reduction (V)

Baked Potatoes

Seasoned with rosemary and onions (V)

DESSERT

A festive selection of sweet delights including
assorted cakes and gateaux, traditional minced
pies, and classic Christmas cake, perfect to
complete your holiday meal on a joyful note.

€33

per person

Minimum 30 people

(V) - Vegetarian

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Plated Menus

Festive Menu

Plated

Celebrate the season with a carefully crafted selection of elegant and comforting dishes, designed to bring joy to your festive table.

STARTER

A Velvety Pumpkin and Gorgonzola Soup

Warming and rich, a perfect start to your holiday feast (V)

INTERMEDIATE

Delight in a Mushroom and Truffle Vol-Au-Vent

Crowned with Grana Padano and a fragrant thyme crumble, capturing the essence of festive indulgence (V)



MAIN COURSE

Choose one of the below

Pan-Seared Seabass

Served with a delicate lemon and chive cream sauce, accompanied by mushy peas and buttery boiled potatoes, bringing lightness to your celebration

Grilled Beef Sirloin

Draped in a luscious pink peppercorn jus, paired with roasted Mediterranean vegetables and rustic chunky potatoes, embodying festive richness

Golden Fried Gozitan Cheeselets

Resting on a bed of fresh rucola, sun-dried cherry tomatoes, glazed figs, and a honey herb dressing, served alongside crisp fried tortillas, an indulgent vegetarian delight (V)

DESSERT

A festive finale of passion fruit and white chocolate cheesecake, accompanied by refreshing fresh orange sorbet, an exquisite balance of sweet and zesty to end your celebration on a high note (V).

€34

per person

Minimum 15 people

(V) - Vegetarian

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Festive Menu *B*

Plated

*Experience the warmth and elegance of the season
with a refined selection of dishes crafted to celebrate festive flavours.*

STARTER

Cream Of Cauliflower Soup

Topped with toasted pumpkin seeds
and crunchy focaccia croutons (V)

INTERMEDIATE

Beetroot Risotto

Enriched with sweet peas and finished
with a crisp parmesan tuile (V)

MAIN COURSE

Choose one of the below

Grilled Salmon Fillet

Served alongside dill cream sauce, dried caper berries,
buttered broccoli florets, and parsley mashed potatoes

Grilled Beef Ribeye

Accompanied by a rich champignon sauce, dauphinoise
potatoes, and balsamic-roasted vegetables

Parmigiana Di Melanzane

Featuring layers of aubergine baked in a rich tomato ragu,
roasted pine nuts, and served with mixed salad dressed in
basil pesto, a delightful vegetarian option (V)

DESSERT

A decadent dark chocolate tart served with
vibrant raspberry compote and crisp cannoli,
creating a perfect festive balance of rich and
refreshing flavours (V).



€37

per person

Minimum 15 people

(V) - Vegetarian

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Beverage Packages



Beverage Packages

FLOWING WINE, BEER, SOFT DRINKS & WATER

Duration: 2 hours:

€10.00 per person

Duration: 4 hours

€16.00 per person

Additional hours:

€5.00 per person per hour

BRANDED SPIRITS, WINE, BEER, SOFT DRINKS, JUICES, WATER & MIXERS

(excluding energy drinks)

**Smirnoff Vodka, Bacardi Rum,
Gordons Gin, J&B Whisky,
Famous Grouse Whiskey, Jack Daniels
American Whiskey, Martini Vermouth,
Aperol, Malibu & Baileys.**

Additional or exchange of brands will/might
incur extra charges.

Duration: 2 hours

€22.00 per person

Duration: 4 hours

€34.00 per person

Additional hours:

€ 11.00 per person per hour

Other beverage package options available on request.

COCKTAIL PACKAGE (CHOICE OF 5 COCKTAILS)

2 hours: €12 per person

4 hours: €17 per person

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



TERMS & CONDITIONS

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

While we follow good hygiene practices, take all precautions, and do our best to reduce the risk of cross-contamination in our kitchens, due to presence of allergenic ingredients in some products we **ARE UNABLE TO GUARANTEE** that any of our dishes are completely free from allergens and therefore 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.

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 the spa facilities, including the indoor pool, sauna, steam room, whirlpool, and fitness centre.

Rates start from **€40 per person** in a twin sharing room, or **€75 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.



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The above rate is applicable with any event held during December 2025 and January 2026, excluding Christmas Eve, Christmas Day, New Year's Eve and New Year's Day. Rates are subject to availability.

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