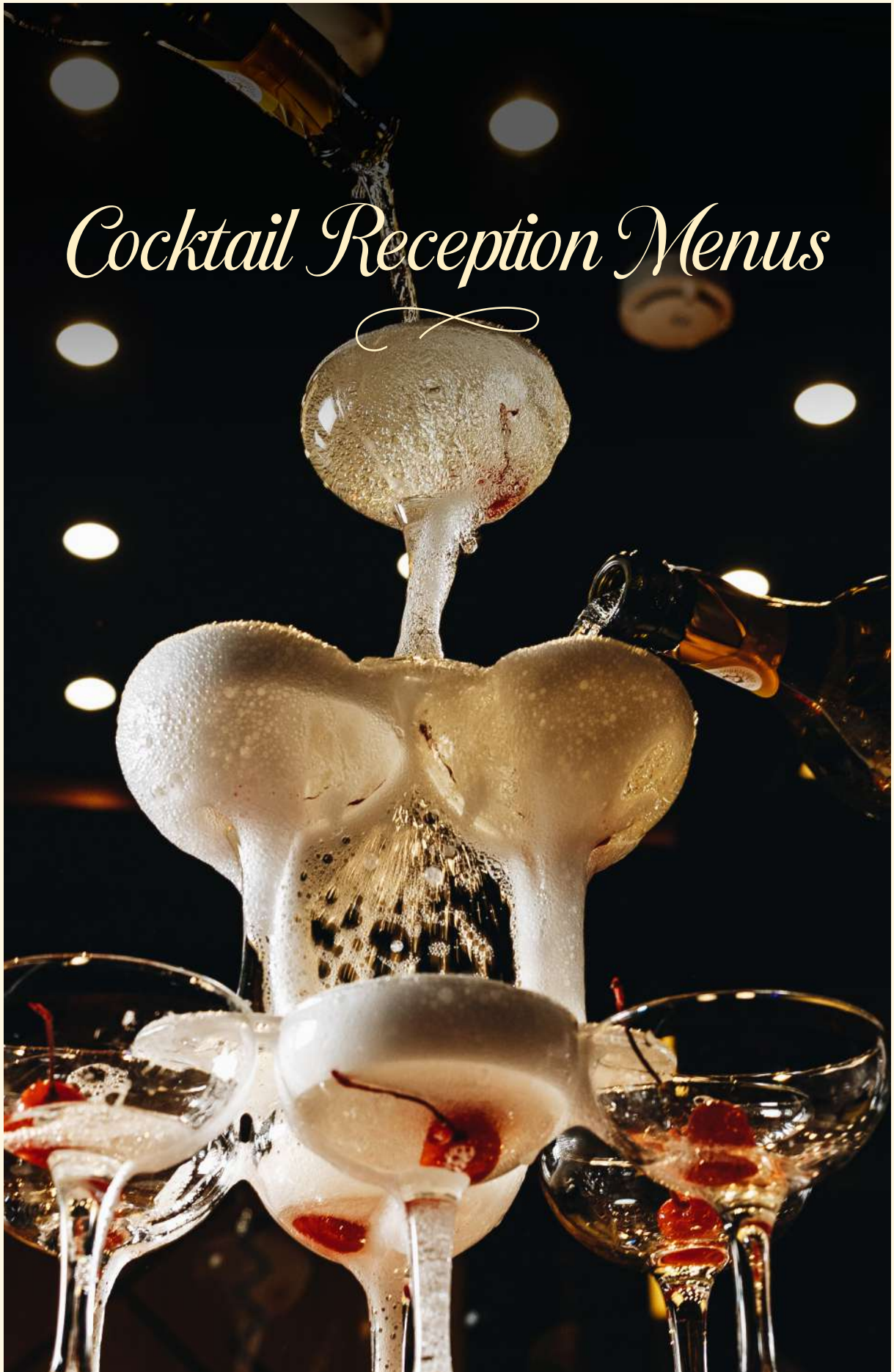


Definitely a  
*Christmas*  
to write about at  
dh



# *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

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# *Seated Buffet Menus*





# Festive Menu

## 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)

€25

per person

Minimum 30 people

(V) - Vegetarian

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# Festive Menu *B*

## 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.

€28

per person

Minimum 30 people

(V) - Vegetarian

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# Festive Menu

## 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.

€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.



# *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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