

# YOUR WEDDING DAY at Palazzo Castelletti



# ...a spectacular setting with exquisite food and drink for a memorable celebration

### Looking for somewhere a little different?

Set in a stunning location, Palazzo Castelletti offers you a different and intimate venue. This 17th century palazzo is located in the picturesque old part of Rabat and provides the perfect setting for your special day.

With grounds that make a beautiful setting for your wedding photography, Palazzo Castelletti truly offers an essence of Maltese magic for your special day.

Whether you require a venue for your ceremony, wedding, evening reception or all three, our team at Palazzo Castelletti will ensure your wedding day is as individual and memorable as you have always dreamed.

#### Your wedding day at Palazzo Castelletti

- Dedicated wedding team
- A capacity of 400 people for wedding receptions
- Civil ceremony venue
- Offering both packages for standup receptions and sit down wedding





# Stylish, intimate venue - where the possibilities are endless ...





# Exquisite food for your special day

Our talented Executive Head Chef and his team combine the very best ingredients sourced both local and overseas. Whether you're looking for a classic menu or modern twist on your food, he will ensure that your wedding is one to remember forever.







# The devine, defined





## Your ceremony

Palazzo Castelletti is also the ideal place for those who are planning to organize their Civil wedding. At no venue charge we will provide the ideal room for your wedding ceremony. If wishing to opt for a small intimate sit down meal or a stand up reception to celebrate afterwords, Palazzo Castelletti is the ideal place which allows you to do so in the same venue and removes from you the headache and hassle of organizing two separate venues.



## An intimate sit down wedding

the different venues explained...

The glass room - this beautiful modern room can accommodate up to 40 guests seated and is located on the first floor. It offers views of our stunning courtyard.

The yellow room - this room is located on the ground floor of Palazzo Castelletti and offers a private dining venue for up to 26 guests seated. It is found in the older part of our Palazzo and offers a very elegant and beautifully restored architecture.

The Courtyard - an option to enjoy a magical al fresco dining experience. The beautiful restored architecture, the relaxing sound of the water pouring from the courtyard's fountain and the mystical lighting that will give a very romantic and intimate setting. This venue can seat up to 80 persons.

Wine Room - another option for an indoor venue which can accommodate up to 65 people seated.

### **OUR MENUS**

We promise to offer the highest quality food, beautiful plating to the eyes, and dishes to awaken your taste buds. A range of set menus are available to suit your budget and menu preference.

## Your wedding reception

With a capacity of up to 400 people, our rooftop and courtyard would be the perfect back drop for your guests to enjoy themselves and to celebrate your wedding.

In the winter period we would definitely recommend our cellars offering a very romanic venue, which we know you wont find anywhere in Malta





# Reception Menus catered by our fine dining team at Palazzo Castelletti



#### RECEPTION MENU A

Melon wrapped in Parma ham, red wine glaze

Pesto and rosemary focaccia, Italian ham, wild rocket and Parmesan

Cajun spice chicken and capsicum wrap

Classic quiche Lorraine

Beef meatballs in tomato and basil ragout

Pecking duck spring rolls, sweet chilli dip

Satay chicken skewers

Traditional Greek koftas, tzatziki sauce

Breaded fish goujons, tartare sauce

Mini pulled pork burgers, onion chutney, brioche bun

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Spinach and feta filo triangles (V)

2 sweets per person from an assortment of the below

Fruit tarts

Chocolate and walnut brownie

Profiteroles

Lemon cheese cake

-13 items-

€22.75 per person inclusive of VAT

#### **RECEPTION MENU B**

Salami tramezzini

Blue cheese and figs on toasted croute (V)

Mini prawn cocktail, Maryrose sauce, crispy salad leaves and lemon

Smoked Salmon and cream cheese salmon roe and dill

Mini caprese with pesto Genovese

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Classic quiche Lorraine

Assorted cheese and pea cakes (V)

Breaded Fish goujons, tartare sauce

Lamb samosas, yogurt and honey sauce

Crispy pulled pork bites, BBQ sauce

Pan seared duck breast cherry sauce

Satay chicken skewers

Roasted Pork belly, beer and chilli reduction

Beef meatballs in tomato and basil ragout

Vegetable spring roll, chilli and plum sauce (V)

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Fruit kebab

2 sweets per person from an assortment of the below

Fruit tarts

Chocolate and walnut brownie

Profiteroles

Lemon cheese cake

-18 items-

€31.50 per person inclusive of VAT

#### RECEPTION MENU C

Salami Tramezzini

Melon wrapped in Parma ham

Spinach and feta filo triangles (V)

Mini prawn cocktail, maryrose sauce crispy salad leaves and lemon in a glass

Smoked salmon mousse and cream cheese

Cajun spice chicken and capsicum wrap

Pesto and rosemary focaccia, Italian ham wild rocket and Parmesan

Seabass tartare, avocado & dill in a spoon

Mini caprese with pesto genovese (V)

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Assorted cheese and pea cakes (V)

Mushroom Vol-au-vent (V)

Prawn wrapped in filo, sashimi sauce

Lamb samosa, yougurt and honey sauce

Panzerotti tomato and mozzarella (V)

Greek lamb kofta, tzaziki sauce

Arancini bolognese

Honey and garlic chicken wings

Vegetable Gyoza, soy and sesame sauce (V)

Herb and Parmesan gratinated green lip mussels in shell Saffron Risotto

Roast beef and hummus tartlet

Satay chicken skewers

Calamari rings, lemon and lime garlic aioli

## Fruit kebab Selection of ice cream

2 sweets per person from an assortment of the below Fruit tarts

Coffee tiramisu

Chocolate and walnut brownie

Raspberry tartlets

-26 items-

€41.60per person inclusive of VAT

Vegan, Lactose and Gluten Free menus available on request



# Speciality Tables

### Pasta Table

-1 Hour duration -

3 types of Pasta of your choice from the below:

#### **Fusilli Maltese**

Onions, garlic, sundried tomatoes, maltese sausage, olive oil Farfalle Gorgonzola (V)

Gorgonzola, spinach, walnuts, cream

Penne Amatriciana

Bacon, onions, tomato sauce, parsley

Fusilli all'Arrabbiata

Onions, garlic, sweet peppers, black olives, chill, tomato sauce

Penne al Salmone

Smoked Salmon & Cream

€9.00 per person inclusive of VAT

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## Surf & Turf Table

-1 Hour duration -

Oven Baked Salmon
Lemon and basil Marinated Prawn Skewers
Oven roasted Beef Rib-Eye in Veal jus Rosemary
Garlic marinated Pork Fillets Kebabs
Served with vegetables and potatoes

€17.50 per person inclusive of VAT



# Speciality Tables

### Cheese Table

-2.5 hours duration -

Selection of 3 cheeses of your choice.

Table is accompanied by Maltese Galletti,
Grissini, grapes & dry fruits.

€5.50 per person inclusive of VAT add a supplement of €3.00 per person for the addition of 2 cold cuts

## Gateaux Table

A selection of 4 different Gateaux of your choice:

Banoffi, Chocolate Cake, Apple Pie, Lemon Meringue Red Velvet, Carrot Cake, Tiramisu, Cheesecake, Cassata Siciliana

€5.50 per person inclusive of VAT

Coffee & Sweets Table

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Tea & Coffee table together with an assortment of Macaroons and Maltese traditional Imparet

€5.00 per person inclusive of VAT



#### Open Bar Packages (Prices per person)

Prices include VAT rate of 18%

Open Bar - without Alcohol		20-50 guests	50	+ guests
(Soft Orinks, Juices &	3 Mineral Water)	- Parist No. 4-Education II	POPOS S	710-1 <del>7</del> 10-1710-1
%-		€ 4.50	£	3.50
1-	hour duration	€ 6.00	€	5.00
2-	hours duration	€ 8.00	€	5.00
4-	hours duration	€ 10.00	E	8.00
Open Bar - without	Spirits			
(Wines & Beer, Soft	Drinks, Juices & Mineral Water)			
Yr	hour duration	€ 8.50	€.	7.50
1-	hour duration	€ 10.00	€	9.00
2-	hours duration	€ 12.00	E	10.00
4-	hours duration	€ 14.00	E	12.00
Open Bar - with Sp	irits, excluding Champagne			
	ed Spirits - list included below, Wines & Beers, Soft	Drinks, Julices & Water)		
*-		€ 13.50	E	12.50
1-	hour duration	€ 15.00		14.00
2-	hours duration	€ 18.00	E	16.00
4-	hours duration	€ 20.00	E	18.00
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#### Open Bar - Additional hours € 4.00 for every additional hour above 4 hours

Welcome drink Prosecco			6.00 5.00 (minimum 50 guests)
Choice from: Bucks Fizz, Kir, Cocktall Bellini, Mimosa		9.5	7.00 5.50 (minimum 50 guests)
Others Liqueur 2.5 cl	300	3.50 12.00	

A corkage fee of €7.00 per bottle opened applies on own wines and €12.00 per opened bottle applies on own spirits.

Minimum number of people for open bar to apply is 20pax.

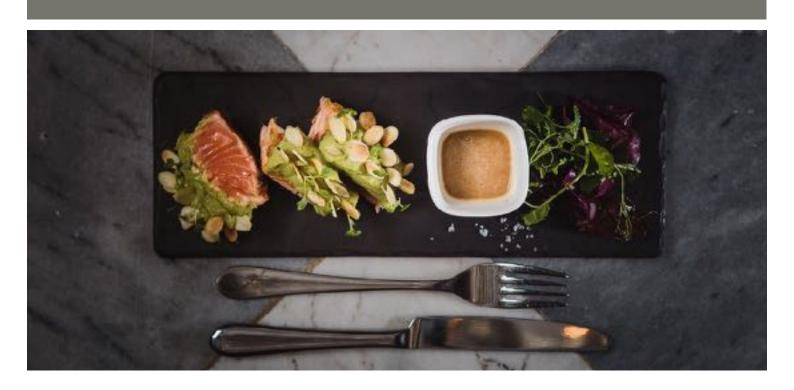
Additional charge of £2.00 per person is applicable for table service of open bar.





## Seated Set Menus

catered by our fine dining team at Palazzo Castelletti



## Set Menu A

#### **STARTERS**

Confit salmon roulade with cream cheese, dill, lemon zest and avruga caviar

Butternut squash and wild mushroom risotto

Fresh 'gbejna' with grilled courgettes and marinated artichoke hearts

#### **MAIN COURSES**

Fillet of seabass with tapenade, sauté potatoes and ratatouille

Braised pork belly on a sweet potato mash and creamed leeks

Roasted chicken breast with diced chorizo, crushed potatoes and fine beans

#### **DESSERTS**

Baileys bread and butter pudding with hazelnut ice cream

Dark chocolate tart with After Eight ice cream

Mango panna cotta, chocolate short bread and vanilla chantile

€35.00 per person inclusive VAT

(prices are applicable for 2020- 2021)

## Set Menu B

#### **STARTERS**

Marinated beef carpaccio with a parmesan parfait, toasted pine nuts and rucola

—
Battered cod bites on a mint and pea purée served with hollandaise sauce

—
Garganelle with guanciale, cherry tomatoes and burrata

#### **MAIN COURSES**

Sea bream fillet with red prawn tartare, lemon scented potatoes and braised fennel

Beef tenderloin with asparagus, truffle mashed potatoes and a thyme jus

Braised pork cheeks, shredded savoy cabbage with pancetta, potato croquettes

#### **DESSERTS**

Traditional tiramisú

 $Dark\ chocolate\ fondant,\ vanilla\ sauce\ anglaise,\ pistachio\ ice\ cream$ 

Vanilla crème brulée with amarena cherry ice cream and cannoli wafer

€42.00 per person inclusive VAT

(prices are applicable for 2020- 2021)

## Set Menu C

#### STARTERS

Hamhock and wild mushroom terrine wrapped in parma ham with piccalilli sauce and toasted Maltese bread

Roasted feta, beetroot and pumpkin tart with pesto Genovese

Saffron risotto with seared scallops and crispy seaweed

#### MIDDLE COURSE

Camembert and smoked applewood cheddar with dried apricots



#### **MAIN COURSES**

Halibut fillet with a clam and mint risotto

Lamb rack, spiced pumpkin barley and oyster mushrooms

Duck breast with mangetout, baby corn, pomme purée and a yogurt and blueberry dressing

#### **DESSERTS**

White chocolate fondant served with local raspberries

Warm banana, chocolate and walnut strudel with vanilla ice cream

Blueberry cheesecake

€52.00 per person inclusive VAT (prices are applicable for 2020 - 2021)

# Set Beverage Wine Packages

#### Wine Package 1

1/2 House Wine, 1/2 Water and Coffee = EUR6.80 per person White – Mureda Chardonnay Red – Mureda Cabernet Sauvignon

#### Wine Package 2

½ Classic Wine, ½ Water and Coffee = EUR7.80 per person White – Palatino Vermentino, Malta Red – Palatino Cabernet Sauvignon, Malta

#### Wine Package 3

½ Foreign Wine, ½ Water and Coffee = EUR8.80 per person White − Alamos Torrontes, Argentina Red - Alamos Malbec, Argentina

#### Wine Package 4

½ Superior Maltese Wine, ½ Water and Coffee = EUR9.80 per person White - Ulysses Chenin Blanc Chardonnay Red - Ulysses Shiraz

#### Wine Package 5

½ Superior Foreign Wine, ½ Water and Coffee = EUR10.80 per person White - Gavi, Italy Red – Chianti, Italy

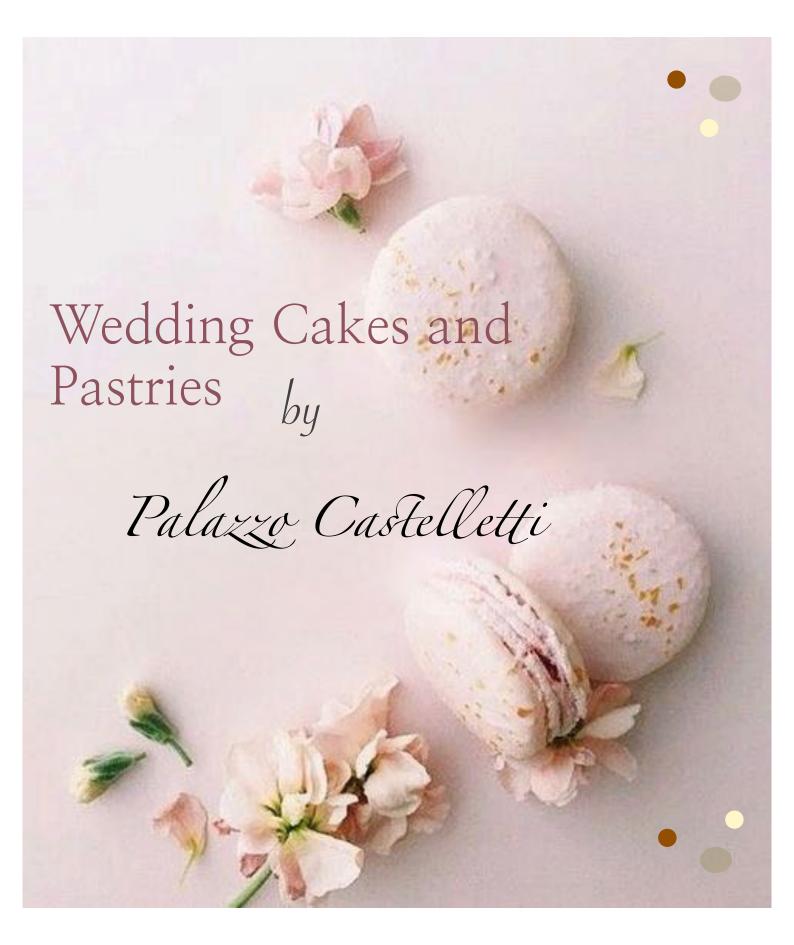
Prices include VAT rate of 18% (prices are applicable for 2020 - 2021)



Perfection...
is a lot of little things done right



Enhance your evening by offering a welcome drink and a few of our of canapés on the Mdina bastions whilst appreciating the panoramic view. This would be an excellent idea to start off your wedding celebrations before heading to Palazzo Castelletti... Contact us for more information





Cake 1 - Price: POR



Cake 3 - Price: POR



Cake 2 - Price: POR



Cake 4- Price: POR



Cake 5 - Price: POR



Cake 7 - Price: POR



Cake 6 - Price: POR



Cake 8 - Price: POR





Cake 10 - Price: POR



Cake 11 - Price: POR



Cake 12 - Price: POR

## Castelletti Pastries

adding that extra sweet touch...



### Macaroons

#### Flavours:

- Raspberry
- Salted Caramel
- Vanille / Almond
- Mint / Chocolate
- Lemon
- Strawberry



## **IMQARET**

Diamond shaped pastries stuffed with dates and deep fried.. ideal to be served with your coffee station

Price: POR



### Dolci di Mandorla

Price: POR

## Castelletti Pastries

adding that extra sweet touch...



Cannoli
Siciliana filled with local ricotta

Price: POR



Cantucci Biscuits

Price: POR



### CASTELLETTI

· RABAT ·

# What happens next?

We would be delighted to show you around Palazzo Castelletti and answer any questions you may have. We look forward to hearing from you and we hope to have an opportunity to welcome you to Palazzo Castelletti.

Contact Palazzo Castelletti on Tel: 21452562 or Mob: 99109911

Email: info@palazzocastelletti.com

Website: www.palazzocastelletti.com