



YOUR WEDDING DAY  
at Palazzo Castelletti

We'd like to propose...



# ...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 Head Chef Matthew Darmania 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 **divine**, 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 afterwards, 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 recommend our cellars offering a very romantic venue, which we know you won't find anywhere in Malta





# Reception Menus

catered by our 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 chilly dip

Satay chicken skewers

Traditional Greek koftas, tzatziki sauce

Breaded fish goujons, tartare sauce

Mini pulled pork burgers, onion chutney, brioche bun

Spinach and feta filo triangles (V)

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2 sweets per person from an assortment of the below

Fruit tarts

Chocolate and walnut brownie

Profiteroles

Lemon cheese cake

-13 items-

**€24.05 per person inclusive of VAT**

**Vegan, Lactose and Gluten Free menus available on request**

# 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

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 chilly reduction

Beef meatballs in tomato and basil ragout

Vegetable spring roll, chilly and plum sauce (V)

Fruit kebab

2 sweets per person from an assortment of the below

Fruit tarts

Chocolate and walnut brownie

Profiteroles

Lemon cheese cake

**-18 items-**

**€33.30 per person inclusive of VAT**

**Vegan, Lactose and Gluten Free menus available on request**

# RECEPTION MENU C

Salami Tramezzini

Melon wrapped in Parmaham

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)

Assorted cheese and pea cakes(V)

Mushroom Vol-au-vent (V)

Prawn wrapped in filo, sashimi sauce

Lamb samosa, yogurt and honey sauce

Panzerotti tomato and mozzarella (V)

Greek lamb kofta, tzatziki 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 RisottoRoast 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-

**€45.50per person inclusive of VAT**

**Vegan, Lactose and Gluten Free menus available on request**



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# 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,  
chili, tomato sauce

### **Penne al Salmone**

Smoked Salmon & Cream

€10.00 per person inclusive of VAT

## 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*

€19.50 per person inclusive of VAT



## Cheese Table

*-2.5 hours duration -*

Selection of 3 cheeses of your choice.  
Table is accompanied by Maltese Galletti,  
Grissini, grapes & dry fruits.

€6.50 per person inclusive of VAT  
*add a supplement of €3.00 per person  
for the addition of 2 cold cuts*

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## Gateaux Table

A selection of 4 different Gateaux of your choice:

Banoffee, Chocolate Cake, Apple Pie, Lemon Meringue  
Red Velvet, Carrot Cake, Tiramisu, Cheesecake

€6.50 per person inclusive of VAT

## Coffee & Sweets Table

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

€5.50 per person inclusive of VAT

Speciality  
Tables



## Open Bar Packages (Prices per person)

Prices include VAT rate of 18%

Open Bar – without Alcohol (Soft Drinks, Juices & Mineral Water)		20-50 guests	50+ guests
½-	hour duration.....	€ 4.50	€ 3.50
1-	hour duration.....	€ 6.00	€ 5.00
2-	hours duration.....	€ 8.00	€ 6.00
4-	hours duration.....	€ 10.00	€ 8.00

Open Bar – without Spirits  
(Wines & Beer, Soft Drinks, Juices & Mineral Water)

½-	hour duration.....	€ 8.50	€ 7.50
1-	hour duration.....	€ 10.00	€ 9.00
2-	hours duration.....	€ 12.00	€ 10.00
4-	hours duration.....	€ 14.00	€ 12.00

## Open Bar – with Spirits, excluding Champagne

(International Branded Spirits – list included below, Wines &amp; Beers, Soft Drinks, Juices &amp; Water)

½-	hour duration.....	€ 13.50	€ 12.50
1-	hour duration.....	€ 15.00	€ 14.00
2-	hours duration.....	€ 18.00	€ 16.00
4-	hours duration.....	€ 20.00	€ 18.00

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, Cocktail Bellini, Mimosa.....	€ 7.00
	€ 5.50 (minimum 50 guests)

## Others

Liqueur 2.5 cl.....	€ 3.50
Champagne .....	€ 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

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Butternut squash and wild mushroom risotto

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Fresh 'gbejna' with grilled courgettes and marinated artichoke hearts

## MAIN COURSES

- All served with roast potatoes -

Fillet of seabass with tapenade and ratatouille

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Braised pork belly with cauliflower puree and sautéed spinach

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Roasted chicken breast with crispy onions, yellow lentils and broccoli puree

## DESSERTS

Chocolate and walnut brownie with hazelnut ice cream

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Lemon tart, Chantilly cream and blueberries

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Warm apple pie with vanilla ice cream and caramel sauce

**€38.00 per person inclusive VAT**

**(prices are applicable for 2022- 2023)**

# Set Menu B

## STARTERS

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

—

Creamy cauliflower soup with roasted hazelnuts and peppered goat cheese

—

Garganelle with guanciale, cherry tomatoes and burrata

## MAIN COURSES

- All served with roast potatoes -

Sea bream fillet with red prawn tartare and pepperonata

—

Angus beef ribeye with gratin portobello mushroom and thyme jus

—

Lamb shank braised in a luxurious red wine gravy with mash potato and a medley of vegetables

## DESSERTS

Traditional tiramisú

—

Dark chocolate fondant, vanilla sauce anglaise, pistachio ice cream

—

Vanilla crème brûlée with amarena cherry ice cream and cannoli wafer

**€45.00 per person inclusive VAT**

**(prices are applicable for 2022- 2023)**

# Set Menu C

## **STARTERS**

Steak tartare with shallots, capers, gherkins and quail egg

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Roasted feta, beetroot and pumpkin tart with pesto Genovese

-

Saffron risotto with seared scallops and crispy seaweed

## **LEMON SORBET**

## **MAIN COURSES**

Meager fillet with a clam and mint risotto

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Lamb rack, pomme purée and oyster mushrooms

-

Duck breast with, asian slaw and an orange and soy reduction

## **MIDDLE COURSE**

Camembert and smoked applewood cheddar with dried apricots

## DESSERTS

Cappuccino chocolate fondant, peanut butter

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Vanilla & ginger poached pear, fior di latte ice cream and toasted almonds

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Chocolate creme brûlée with pistachio mousse

**€55.00 per person inclusive VAT**  
**(prices are applicable for 2022 - 2023)**

# Set Beverage Wine Packages

## **Wine Package 1**

½ House Wine, ½ Water and Coffee = EUR8.50 per person

White – Mureda Chardonnay

Red – Mureda Cabernet Sauvignon

## **Wine Package 2**

½ Classic Wine, ½ Water and Coffee = EUR9.50 per person

White – Palatino Vermentino, Malta

Red – Palatino Cabernet Sauvignon, Malta

## **Wine Package 3**

½ Foreign Wine, ½ Water and Coffee = EUR10.50 per person

White – Alamos Torrontes, Argentina

Red - Alamos Malbec, Argentina

## **Wine Package 4**

½ Superior Maltese Wine, ½ Water and Coffee = EUR11.50 per person

White - Ulysses Chenin Blanc Chardonnay

Red - Ulysses Shiraz

## **Wine Package 5**

½ Superior Foreign Wine, ½ Water and Coffee = EUR12.50 per person

White - Gavi, Italy

Red – Chianti, Italy

Prices include VAT rate of 18%  
(prices are applicable for 2022 - 2023)

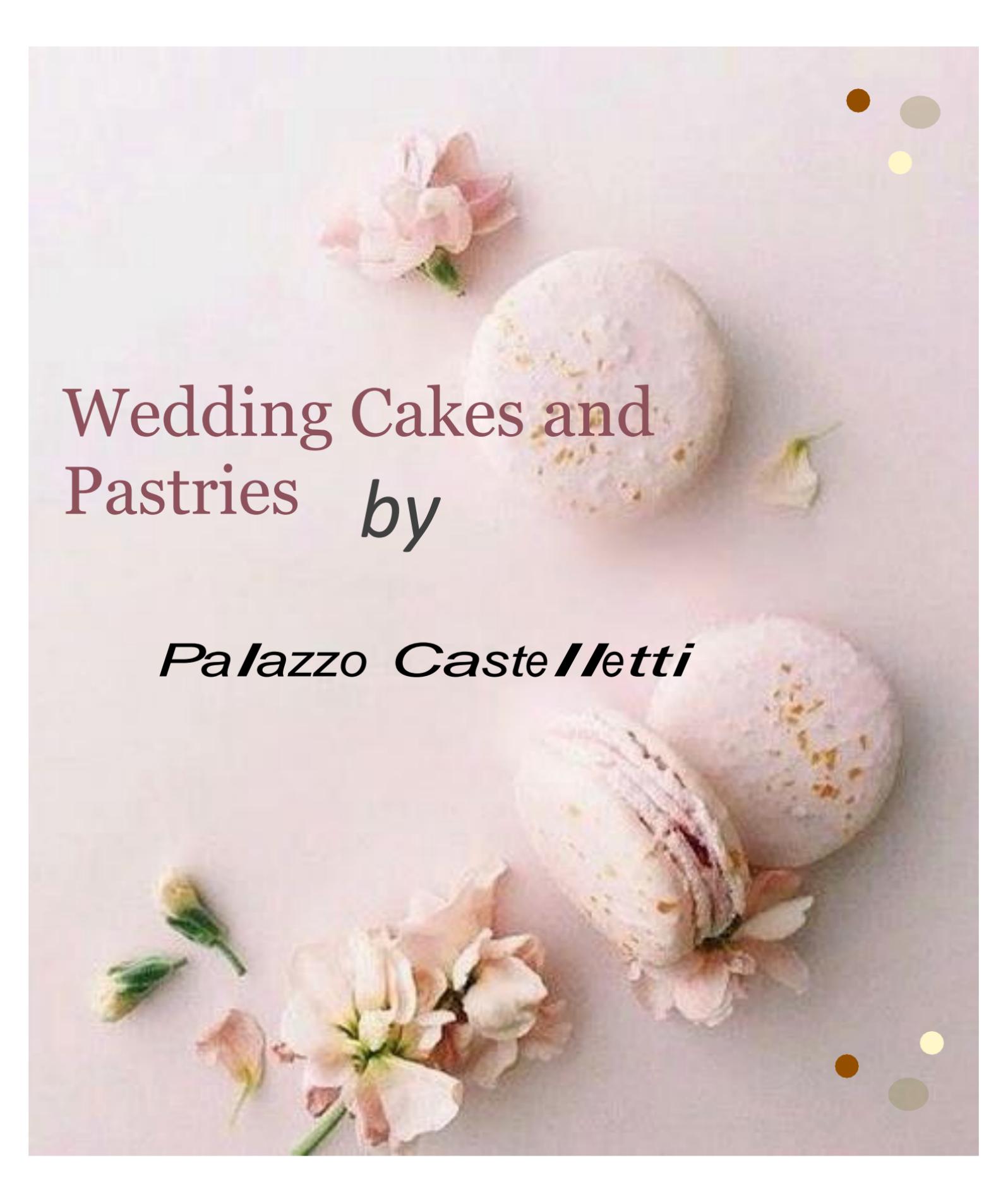


Perfection...  
is a lot of little things done right

# Welcome drink on the bastions

*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



Wedding Cakes and  
Pastries *by*

*Palazzo Castelletti*



**Cake 1 - Price: POR**



**Cake 2 - Price: POR**



**Cake 3 - Price: POR**



**Cake 4- Price: POR**



**Cake 5 - Price: POR**



**Cake 6 - Price: POR**



**Cake 7 - Price: POR**



**Cake 8 - Price: POR**



**Cake 9 - 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



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# 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](mailto:info@palazzocastelletti.com)

Website: [www.palazzocastelletti.com](http://www.palazzocastelletti.com)