



CASTELLETTI

· RABAT ·

Reception Menus





RECEPTION MENU A

- **Applicable for minimum of 15 persons** -

Melon wrapped in Parma ham

Pesto and rosemary focaccia, Parma 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

Battered Cod Bites, tartare sauce

Mini pulled pork burgers in brioche bun

Spinach and feta filo triangles

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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-

€25.35 per person inclusive of VAT

Vegan, Lactose and Gluten Free menus available on request



RECEPTION MENU B

- Applicable for minimum of 15 persons -

Salami tramezzini
Blue cheese and walnut crostini
Garlic prawn skewers
Smoked Salmon, cream cheese, and caviar tartlet
Mini caprese with pesto genovese

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Classic quiche Lorraine
Assorted cheese and pea cakes
Battered Cod Bites, tartare sauce
Lamb samosas, yogurt and honey sauce
Mini pulled pork burgers in brioche bun
Duck, brie and cranberry crostini
Satay chicken skewers
Mushroom Vol-au-vent (V)
Beef meatballs in tomato and basil ragout
Vegetable spring roll, chilli 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-

€35.10 per person inclusive of VAT

Vegan, Lactose and Gluten Free menus available on request



RECEPTION MENU C

- Applicable for minimum of 15 persons –

Salami Tramezzini
Melon wrapped in Parma ham
Spinach and feta filo triangles
Garlic prawn skewers
Smoked Salmon, cream cheese, and caviar tartlet
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

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Assorted cheese and pea cakes
Mushroom Vol-au-vent
Prawn wrapped in filo, sashimi sauce
Lamb samosa, yogurt and honey sauce
Panzerotti tomato and mozzarella
Greek lamb kofta, tzaziki sauce
Arancini bolognese
Honey and garlic chicken wings
Vegetable samosas
Saffron and pea risotto
Roast beef and hummus tartlet
Satay chicken skewers
Calamari rings, lemon and lime garlic aioli

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Fruit kebab
Macaroons
2 sweets per person from an assortment of the below
Fruit tarts
Coffee tiramisu
Chocolate and walnut

-26 items-

€50.70 per person inclusive of VAT

Vegan, Lactose and Gluten Free menus available on request



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Specialities Table





PASTA TABLE

€10.00 per person inclusive of VAT
- 1 hour duration -

A Selection of 3 types of Pasta of your choice from the below:

Tagliatelle Norcia

Tagliatelle tossed in Maltese sausage, truffle, fresh cream and finished with grated parmesan

Farfalle Gorgonzola (V)

Gorgonzola, spinach, walnuts, cream

Penne Amatriciana

Bacon, onions, white wine black pepper, tomato sauce and parmesan

Fusilli all'Arrabbiata

Onions, garlic, fresh chilly, tomato sauce and parsley (Medium Spicy)

Penne al Salmone

Fresh salmon, cream and dill

SURF & TURF TABLE

€19.50 per person inclusive of VAT
- 1 hour duration -

Oven Baked Salmon

Lemon and Basil marinated Prawn Skewers

Oven Roasted Beef Rib eye in veal jus,

Rosemary Garlic marinated Pork fillet kebabs

Served with Vegetables and potatoes

CHEESE TABLE

€6.50 per person inclusive of VAT
add a supplement of €3.00 per person for the addition of 2 cold cuts
- 2.5 hours duration -

Selection of 3 cheeses of your choice

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

GATEAUX TABLE

€6.50 per person inclusive of VAT

A selection of 4 different Gateaux of your choice:

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

COFFEE & SWEETS TABLE

€5.50 per person inclusive of VAT

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

***The above prices are applicable for a minimum of 30 persons
and when taken in conjunction with a Reception Menu.***

***Specialities Tables can be ordered not in conjunction with a Reception Menu
at an additional charge of 2 Euro per person.***

Open Bar Packages (Prices per person)

Prices include VAT rate of 18%

Open Bar – without Alcohol 20-50 guests / 50+ guests (Soft Drinks, Juices & Mineral Water)

½- hour duration.....	€5.50 / € 4.50
1-hour duration.....	€7.00 / € 6.00
2- hours duration.....	€9.00 / € 7.00
4- hours duration.....	€ 12.00 / € 10.00

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

½- hour duration.....	€ 9.50 / € 8.50
1- hour duration.....	€ 11.00 / € 10.00
2- hours duration.....	€ 13.00 / € 11.00
4- hours duration.....	€ 15.00 / € 13.00

Open Bar – with Spirits, excluding Champagne (International Branded Spirits – list included below, Wines & Beers, Soft Drinks, Juices & Water)

½- hour duration.....	€ 14.50 / € 13.50
1- hour duration.....	€ 17.00 / € 15.00
2- hours duration.....	€ 19.00 / € 17.00
4- hours duration.....	€ 22.00 / € 20.00

Open Bar – Additional hours € 4.00 for every additional hour above 4 hours

Welcome drink

Prosecco	€ 6.50 /€ 5.50 (minimum 50 guests)
Choice from: Bucks Fizz, Kir, Cocktail Bellini, Mimosa.....	€ 7.50 /€ 6.50 (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.

Prices Valid to: **31/12/2022**

Open Bar Drinks List

Spirits

Amareto
Aperol
Archers Peach Schnapps
Averna
Bacardi
Baileys
Bajtra Liqueur
Campari
Captain Morgan
Captain Morgan Spiced
Cynar Aperitivo
Frangelico
Gordon's Gin
J & B
Jack Daniels
Jagermeister
Jameson
Johnny Walker Red
Kahlua
Limoncello
Malibu
Martini Bianco
Martini Extra Dry
Martini Rosso
Montenegro
Sambucca Ramazzotti
Smirnoff Vodka
Tequila
Tia Maria Coffee Liqueur

Beer

Blue Label
Cisk
Cisk Excel
Hopleaf
Shandy

Wine (foreign)

Mureda Chardonnay (white),
Mureda Cebernet Sauvignon (red),
Mureda Rose

Non-alcoholic beverages

Still /sparkling water,
Coca Cola
Diet Coca Cola
Sprite,
Diet Sprite,
Kinnie,
Diet Kinnie,
Fanta Orange,
Ice tea (peach/lemon),
Juices
orange/peach/apple/pineapple
Tonic
Bitter lemon
Ginger Ale
Soda Water



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