

# Wedding Brochure



CASTELLETTI

• RABAT •

# *Looking for something 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, elegant sit down meal, evening reception or all three, our team at Palazzo Castelletti will ensure your wedding day is as unique and memorable as you have always dreamed.



## *Exquisite food for your special day*

Our talented team combines the very best ingredients sourced both locally and overseas.

Whether you're looking for a classic menu or modern twist on your food, we will ensure that your wedding is one to remember forever.

## *Your Civil Ceremony*

Palazzo Castelletti is also the ideal place for those who are planning to organize their Civil wedding.

If wishing to opt for a small intimate sit-down meal or a stand up reception to celebrate afterwards, Palazzo Castelletti allows you to do so in the same venue and removes from you the headache and hassle of organizing two separate venues.

## *Our Menus*

We promise to offer the highest quality food, beautiful plating to the eyes, and dishes to awaken your taste buds.

Tailor made menus can be created on request .

# Our Venues

This historical Palazzo offers 6 different venues under the same roof that can be booked with exclusivity provided depending of the size of the party and setup required.

## Altar Room



## Yellow Room



## Courtyard



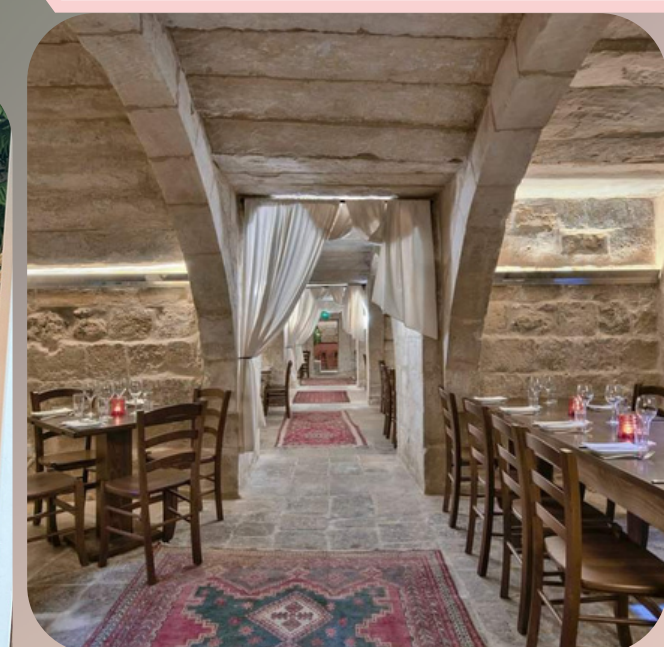
## Glass Room



## Wine Room



## Cellars



# Capacity

Altar room - 20 seated / 25 standing guests

Courtyard - 90 seated / 120 standing guests

Wine room - 45 seated / 65 standing guests

Yellow room - 20 seated / 25 standing guests

Glass room - 35 seated / 45 standing guests

Cellars - 80 seated / 100 standing guests

# 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

-----o-----

2 sweets per person from an assortment of the below

Fruit tarts

Chocolate and walnut brownie

Profiteroles

Lemon cheese cake

-13 items-

**€ 29.50 per person inclusive of VAT**

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

## RECEPTION MENU B

*Applicable for minimum of 15 guests*

Salami tramezzini

Blue cheese and walnut crostini

Garlic prawn skewers

Smoked Salmon, cream cheese, and caviar tartlet

Mini caprese with pesto genovese

-----O-----

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)

-----O-----

Fruit kebab

2 sweets per person from an assortment of the below

Lemon and blueberry tartlets

Chocolate and walnut brownie

Profiteroles

Strawberry cheese cake

-18 items-

**€38.00 per person inclusive of VAT**

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

## RECEPTION MENU C

*Applicable for minimum of 15 guests*

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  
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

-----o-----

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

-26 items-

**€55.00 per person inclusive of VAT**

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

# 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*

**€15.00 per person inclusive of VAT**

# SURF & TURF

**- 1 hour duration -**

**Oven Baked Salmon**

**Lemon and Basil marinated Prawns**

**Rosemary Garlic**

**Marinated Pork collar**

**Piri Piri boneless chicken thighs Served  
with Vegetables and potatoes**

**\*\*\* add a supplement of €4.00 per person  
for oven roasted rib eye in a veal jus \*\*\***

**€26.50 per person inclusive of VAT**



# CHEESE TABLE

**2.5 Hours duration**

Selection of 3 cheeses of your choice from the selection below :  
Grana padano / Pecorino Romano / Applewood cheddar / Gbejna  
tal bzar / Brie / Blue Stilton Table

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

**€15.00 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:

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

**€12.00 per person inclusive of VAT**

## COFFEE & SWEETS TABLE

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

**€8.00 per person inclusive of VAT**

### TERMS & CONDITIONS APPLY :

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 4 Euro per person.

# OPEN BAR

## **Open Bar – without Alcohol 20-50 guests / 50+ guests**

(Soft Drinks, Juices & Mineral Water)

1-hour duration.....	€12.00 / € 10.00
2- hours duration.....	€14.00 / € 12.00
4- hours duration.....	€ 16.00 / € 14.00

## **Open Bar – without Spirits 20-50 guests / 50+ guests**

(Wines & Beer, Soft Drinks, Juices & Mineral Water)

1- hour duration.....	..€ 17.00 / € 15.00
2- hours duration.....	€ 21.00 / € 19.00
4- hours duration.....	...€ 25.00 / € 23.00

## **Open Bar – with Spirits, excluding Champagne**

**(International Branded Spirits, Wines & Beers, Soft Drinks,  
Juices & Water)**

1- hour duration.....	€ 29.00 / € 27.00
2- hours duration.....	.....€ 31.00 / € 30.00
4- hours duration.....	€ 35.00 / €33.00

*Open Bar – Additional hour € 6.00 for every additional hour  
above 4 hours*

*A corkage fee of €8.00 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: 31/12/2024

# SET MENUS

## SET MENU A

### STARTERS

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

or

Saffron and wild mushroom risotto

or

Fresh 'gbejna' with grilled courgettes, beetroot and pine nuts

### MAIN COURSES

*All served with roast potatoes*

Herb Crusted Seabass

*Ratatouille and a bell pepper dressing*

or

Braised pork belly

*cauliflower puree and sautéed spinach*

or

Roasted chicken breast

*Broccoli florets, porcini mushroom sauce*

### DESSERTS

Chocolate and Hazelnut brownie

*Fior di latte ice cream*

or

Lemon tart

*Vanilla chantilly and blueberries*

or

Warm apple pie

*Vanilla ice cream and caramel sauce*

**€40.00 per person including the VAT**

# SET MENU B

## STARTERS

Marinated beef carpaccio

*Parmesan shavings, toasted pine nuts and rucola*

or

Roasted Tomato & red pepper soup

*Gbejna and garlic crutons*

or

Garganelle guanciale

*Cherry tomatoes and burrata*

## MAIN COURSES

*All served with roast potatoes*

Sea bream fillet

*Garlic prawns and grilled courgettes*

or

Angus beef ribeye

Roasted carrot puree and oyster mushrooms

Or

Braised lamb shank

In a luxurious red wine gravy with a medley of vegetablese

## DESSERTS

Traditional tiramisú

or

Milk chocolate tart

*Crème Chantilly, pistachio ice cream*

or

Vanilla crème brûlée

*With fresh forest berries*

**€47.00 per person including the VAT**

# SET MENU C

## AMUSE BOUCHE

*Salmon & Caviar crostini*

## STARTERS

Steak tartare

*Shallots, capers, gherkins and egg yolk*

or

Gbejna tart,

*Cherry tomatoes and red wine onions*

or

Pea risotto

*Seared scallops*

## MIDDLE COURSE

*MELON SORBET*

## MAIN COURSES

*All served with roast potatoes*

Meager fillet

*Spinach and mussel risotto*

or

Lamb rack

*pomme purée and oyster mushrooms*

or

Duck breast

*Pak choi, potato croquette and an orange orange and amaretto saucee*

## DESSERTS

Cappuccino chocolate mousse

*Chocolate shavings*

or

Vanilla & ginger poached pear

*fior di latte ice cream and toasted almonds*

or

Chocolate creme brûlée

*Pistachio ice cream*

**€57.00 per person including the VAT**

# SET BEVERAGE PACKAGES

## Wine Package 1

*½ House Wine, ½ Water and Coffee = EUR 11.90 per person*

*White – Mureda Chardonnay*

*Red – Mureda Cabernet Sauvignon*

## Wine Package 2

*½ Maltese Wine, ½ Water and Coffee = EUR 13.90 per person*

*White – Palatino Vermentino, Malta*

*Red – Palatino Cabernet Sauvignon, Malta*

## Wine Package 3

*½ Foreign Wine, ½ Water and Coffee = EUR 14.90 per person*

*White – Alamos Torrontes, Argentina*

*Red - Alamos Malbec, Argentina*

## Wine Package 4

*½ Superior Maltese Wine, ½ Water and Coffee = EUR 15.90 per person*

*White - Ulysses Chenin Blanc Chardonnay*

*Red - Ulysses Shiraz*

## Wine Package 5

*½ Superior Foreign Wine, ½ Water and Coffee = EUR16.90 per person*

*White - Gavi Di Gavi, Italy*

*Red – Chianti Classico, Italy*

Set Beverage Package (non- alcoholic)

Soft drink, small bottle water and coffee = EUR6.50 per person (incl VAT)

**Prices include VAT rate of 18%**

**Prices Valid to: 31/12/2024**