



Palm Beach

BANQUET & EVENTS

M E N U S



Palm Beach



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WELCOME TO PALM BEACH

Set along the spectacular shores of Armier Bay, Palm Beach is an idyllic seaside destination offering breathtaking panoramic views across the Mediterranean towards the islands of Comino and Gozo.

A versatile venue designed for memorable occasions, Palm Beach provides an exceptional setting for weddings, conferences, incentive experiences, corporate gatherings, team-building events, staff celebrations, banqueting and private functions.

From the natural beauty of its surroundings to the considered details of each occasion, the setting plays an essential role in creating the right atmosphere — and Palm Beach offers a truly distinctive backdrop.

WEDDINGS

For those dreaming of an intimate celebration by the sea, Palm Beach offers a beautiful setting in which to begin a new chapter together.

Surrounded by crystal-clear waters, unspoilt coastal scenery and spectacular Maltese sunsets, the venue provides a naturally elegant backdrop for your special day.

With a dedicated ceremony area, fully equipped bar and restaurant facilities, Palm Beach offers everything needed to create a relaxed yet refined celebration, complemented by the beauty and tranquillity of one of Malta's most picturesque coastal locations.

Palm Beach





EVENT CAPACITY GRID

EVENT CAPACITY GRID

Find the right space for your event

Compare capacities across our beach, terraces and sandy field.

EVENT TYPE	TABLE SETUP	BEACH 675m ²	FRONT TERRACE 115m ²	SIDE TERRACE 100m ²	SANDY FIELD
Gala Dinner	Round Tables	100 persons	50 persons	50 persons	-
Plated Dinner	Square Tables	100 persons	60 persons	60 persons	-
BBQ	Square Tables	150 persons	40 persons	60 persons	-
U-Shape	Square Tables in a U-Shape	60 persons	40 persons	30 persons	-
Square Shape	Square Tables arrangement	80 persons	-	20 persons	-
Stand Up	Low & High Tables	500 persons	50 persons	60 persons	-
Stand Up with Stalls	Low & High Tables	400 persons	30 persons	50 persons	-
Festival / Party	High Tables	2000 persons	70 persons	70 persons	900 persons
Team Building	8 Stations	-	-	-	100 persons

- indicates no capacity listed







SET MENUS

BY THE SEA

D' PALM MENU

€35.00 per person

24-Hour-Proofed Focaccia Romana

Served warm with salted local butter



Pasta to Share

A selection of three pasta dishes served at the centre of the table for sharing

Risotto Zucchini e Gamberi

Carnaroli risotto, zucchini, prawns, delicate shellfish essence

Rigatoni al Ragù di Cinghiale

Slow-braised wild boar ragù, aged Parmesan

Gnocchi Cacio e Pepe

Potato gnocchi, Pecorino Romano, freshly cracked black pepper

Main Course

Pan-Roasted Sea Bass

Caper cream, potato purée, asparagus

or

Roasted Chicken Breast

Wild mushroom and tarragon cream, roasted baby potatoes, seasonal vegetables

or

Slow-Braised Pork Belly

Silky potato purée, buttered garden peas, roasting jus

or

Slow-Cooked Beef Short Rib

Creamed potatoes, glazed baby carrots, rich beef jus



Dessert

Warm Double Chocolate Fondant

Rich dark chocolate centre, served warm

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THE LAUREL MENU

€40.00 per person

24-Hour-Proofed Focaccia Romana

Served warm with salted local butter



Charcuterie to Share

*A curated selection served
at the centre of the table*

Artisan Charcuterie & Cheese Board

Selection of two cured salamis,
two artisan cheeses, homemade dips,
fruit preserves, mixed nuts, grissini and
water biscuits



Pasta

Risotto Zucchini e Gamberi

Carnaroli risotto, zucchini, prawns,
delicate shellfish essence

or

Gnocchi Cacio e Pepe

Potato gnocchi, Pecorino Romano,
freshly cracked black pepper

or

Rigatoni al Ragù di Cinghiale

Slow-braised wild boar ragù,
aged Parmesan

Main Course

Pan-Roasted Sea Bass

Caper cream, potato purée, asparagus

or

Corn-Fed Chicken Supreme

Wild mushroom and tarragon cream,
roasted baby potatoes, seasonal
vegetables

or

Slow-Braised Pork Belly

Silky potato purée, buttered
garden peas, roasting jus

or

Grilled Beef Bavette

French fries with a choice of peppercorn
or wild mushroom sauce



Dessert

Milk Chocolate Tart

Sergaved with white chocolate
ice cream

or

Traditional Maltese Imqaret

Served with vanilla bean ice cream

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GALA DINNER MENUS

NARCISSUS MENU

€40.00 per person | minimum of 40 persons

Bread and Butter

Selection of warm hand-crafted bread, truffle butter and salted butter



Pre-Starter

Cheese Tartlet with Beetroot and Dried Berries

Micro greens and Gruyere cheese



Starter

Sweet Pumpkin and Pecorino Risotto

Pumpkin seeds, buckwheat and Pecorino foam

Main Course

Fillet of 'Gurbell'

'Nduja cream sauce, potato nest, wakame

or

Sous Vide Duck Breast

Red wine cherries, date purée, pommes potato, fried walnuts

or

Beetroot and Lentil Paneer Spring Roll

Greek cheese, char grilled chicory, nuts



Dessert

Trio of Desserts

Baked white chocolate cheesecake, rich chocolate delight, and zesty coconut lemon tart

or

Vegan Dessert

Decadent double chocolate brownie



Denotes vegetarian dishes



Denotes vegan dishes

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POMEGRANATE BLOSSOM MENU

€50.00 per person | minimum of 40 persons

Bread and Butter

Selection of warm hand-crafted bread, truffle butter and salted butter



Pre-Starter

Chicken Liver Parfait

Toasted brioche, figs, black berries



Starter

Wild garlic and Ricotta Raviolo

Lamb soup and chard leaves

Main Course

Fillet of Amberjack

Tomato water, vegetable salad, cauliflower mouse

or

Black Angus Beef Sirloin

Mushroom beignet, creamy potato, DOCG red wine jus

or

Sweet Pumpkin Steak

Falafel fritter, braised beetroot, swede purée, turnips



Dessert

Trio of Desserts

Strawberry and vanilla mousse, honey and almond tart, bittersweet chocolate Jack Daniels tart

or

Vegan Dessert

Coffee mousse served with Sablé biscuits



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WEDDING PROGRAM

12:00 PM
1:00 PM
2:00 PM
3:00 PM
4:00 PM
5:00 PM
6:00 PM
7:00 PM
8:00 PM
9:00 PM
10:00 PM
11:00 PM
12:00 AM



WEDDING PROGRAM

WELCOME DRINK & CANAPES
DINNER & SPEECHES
CAKE CUTTING & FIREWORKS
FIRST DANCE
PARTY
BOUQUET-Toss
SNACKS
FAREWELL DANCE



Surbha
Sasritha

GISELA & JAKOB
5.7.2019

**WEDDING
PROGRAM**

CEREMONY
WELCOME DRINK & CANAPÉS
DINNER & SPEECHES
CAKE CUTTING & FIREWORKS
FIRST DANCE
PARTY
BOUQUET TOSS
SNACK 11 AM
FAREWELL 09:30 AM



*Maria
Festhalten*

GISELA & JAKOB
5.7.2019

**WEDDING
PROGRAM**

CEREMONY
WELCOME DRINK & CANAPÉS
DINNER & SPEECHES
CAKE CUTTING & FIREWORKS
FIRST DANCE
PARTY
BOUQUET TOSS
SNACK 11 AM
FAREWELL 09:30 AM

JUNIPER MENU

€55.00 per person | minimum of 40 persons

Bread and Butter

Selection of warm hand-crafted bread, truffle butter and salted butter



Pre-Starter

Scotch Egg and Rapeseed Mayo

Peru asparagus, fresh black truffles, micro greens



Starter

Japanese Amberjack Raviolo

Sea urchin and crab cream, chives butter, sea vegetables

Main Course

Fillet of local 'Pagru'

Sweet parsnip, pea and spinach water, Tobiko, Kombu

or

Grain Fed Fillet of Beef

Pressed potato, leeks, horseradish emulsion, light jus

or

Mushroom Textures

Polenta and porcini croquette, king oyster, mushroom dust, portobello & fresh truffles



Dessert

Lukewarm Double Chocolate Brownie

Velvety whisky truffle and stracciatella ice cream

or

Delightful Mint Chocolate Dessert

Vanilla bean ice cream



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ENHANCE YOUR GALA EXPERIENCE

Optional Add-Ons

Chair Styling

Chair covers, sashes,
premium chair upgrades
Price on request

Premium Table Styling

Upgraded linen, napkins, runners
and charger plates
Price on request

Floral Centrepieces

Fresh or artificial table arrangements
Price on request

DJ Package

Price on request

Live Music / Saxophonist

Price on request

Photo Booth / 360° Booth

Price on request

Red / White Carpet Arrival

Price on request

Hosted Cloakroom Service

Price on request

Event Security Officer

Price on request

Fireworks & Champagne Moment

Price on request

The First Toast – Welcome Drink

€6.00 per person

**Begin your celebration
with a refined selection of
handcrafted welcome drinks,
elegantly presented and
served to guests upon arrival**

Selection of any two

Kir Royale

Crème de Cassis and sparkling wine

or

Pink Grapefruit Spritz

Pink grapefruit, Prosecco, soda

or

Passion Fruit Spritz

Passion fruit, Prosecco, soda

or

Rossini

Fresh strawberry, Prosecco

or

Aperol Spritz

Aperol, Prosecco, soda

or

Elderflower Fizz (Non-alcoholic)

Elderflower, fresh lime, mint,
sparkling soda

THE BBQ
EXPERIENCE

TRADITIONAL BBQ CONCEPT

€35.00 per person | minimum of 40 paying adult guests

To Share

Focaccia Romana, marinated local olives, bigilla dip, local goat's cheese and Maltese bread



Salads & Antipasti

Selection of light antipasti

Coleslaw

Couscous

Beetroot & seasonal grape salad

Mixed misticanza leaves

Tomato & olive salad

Rice & tuna salad



Pasta

Penne al Salmone

Scottish salmon, cherry tomatoes, leeks and cream sauce

Truffled Paccheri

Crispy pancetta, freshly cracked black pepper, cherry tomatoes, Parmigiano cream and black truffle

From the Hot Counter

Swordfish Steaks

Mediterranean herbs

Oven-Baked Chicken Drumsticks

Texas-style marinade

Jacket Potatoes

Garlic butter

Baked Cauliflower

Cheese



From the Chargrill

English Sausages & Maltese Sausages

Cajun Pork Tenderloin Medallions

Smoked Beef Brisket



Dessert

Mango & Passion Fruit Mousse

or

Coconut Panna Cotta

Tropical fruit

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THE TERRACE GRILL

€42.00 per person | minimum of 40 paying adult guests

To Share

Focaccia Romana, marinated local olives, bigilla dip, local goat's cheese and Maltese bread



Salads & Antipasti

Selection of light antipasti

Coleslaw

Roasted pumpkin, feta & toasted seed salad

Prawn & mango salad with lime dressing

Watermelon, feta, mint & pistachio salad

Seared tuna, sesame & Asian slaw

Caprese with buffalo mozzarella, tomatoes & basil oil



Starters

Halloumi Fries

Hot honey

Crispy Pork Belly Bao Buns

Apple slaw and sticky sauce



Pasta

Lobster Bisque Paccheri

Rich and creamy prawn bisque, tiger prawns and cherry tomatoes

Truffled Paccheri

Crispy pancetta, freshly cracked black pepper, cherry tomatoes, Parmigiano cream and black truffle

From the Hot Counter

Chargrilled Calamari

Black olives and tomato salad

Miso-Glazed Salmon

Honey & Mustard-Glazed Local Chicken Drumsticks

Slow-Roasted Lamb Shoulder

Rosemary jus

Jacket Potatoes

Garlic butter

Corn on the Cob

Chilli butter



From the Chargrill

Beef Flank Steak

Chimichurri

English Sausages & Maltese Sausages



Dessert

Grilled Pineapple

Coconut cream

or

Pistachio & Raspberry Tart

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OUR SIGNATURE BARBECUE

€50.00 per person | minimum of 40 paying adult guests

To Share

Rosemary & Sea Salt Focaccia Romana
Marinated Local Olives
Whipped Ġbejna & Herb Dip
Charred Artichokes
Maltese Bread & Grissini

Salads & Antipasti

Burrata, Tomatoes & Basil Oil
Roasted Beetroot, Goat's Cheese
& Candied Walnuts

Grilled Apple, Melon, Parma Ham
& Rocket Salad
Prawn, Avocado & Pink Grapefruit Salad
Smoked Salmon, Fennel & Citrus Salad
Seared Tuna, Sesame,
Edamame & Asian Slaw

Starters

King Prawn Tempura
Chilli, lime & sesame dressing

Crispy Duck Bao Buns
Asian slaw, hoisin glaze & spring onion

Truffle Arancini
Wild mushrooms, Parmigiano Reggiano
& truffle cream

Pasta

Lobster Bisque Paccheri
Lobster bisque, tiger prawns,
cherry tomatoes & fresh herbs

Wild Mushroom & Truffle Rigatoni
Porcini, Parmigiano cream & black truffle

From the Hot Counter

Honey & Soy-Glazed Salmon
Sesame & spring onion

Herb-Roasted Chicken Supreme
Wild mushroom & thyme jus

Roasted Lamb Shoulder
Rosemary, garlic & natural jus

**Truffle & Parmesan
Roasted Potatoes**

Charred Seasonal Vegetables
Herb butter

From the Chargrill

King Prawn Skewers
Garlic, chilli & lemon butter

**Maltese Sausages
& Barbecued Beef Sausages**

Rosemary & Garlic Lamb Cutlets

Pork Tomahawk
Apple, sage & mustard glaze

Beef Picanha
Sea salt, chimichurri & smoked jus

Dessert

White Chocolate & Passion Fruit Délice

Summer Berry Pavlova

Grilled Pineapple
Coconut cream, lime
& toasted coconut

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ELEVATE YOUR BARBECUE EXPERIENCE

Enhance your selected barbecue menu with one or more of our experience add-ons. Add-ons are available exclusively with any of our barbecue menus and cannot be purchased separately.

Slider Station

€6.00 per person

Pulled Pork Sliders

Beef Brisket Sliders

Crispy Chicken Sliders

Served in mini buns with a selection
of house sauces and condiments



Live Doner Kebab Station

€6.00 per person

Freshly Carved Chicken Doner

Served with warm pita bread, fresh salad,
garlic yoghurt, tzatziki and chilli sauce

Live Lobster Grill Station

€18.00 per person

Chargrilled Lobster

Finished with garlic & herb butter, lemon and fresh herbs.

Served with a selection of house sauces
and seasonal accompaniments



Artisan Gelato Station

€6.00 per person

Choose any five artisan gelato flavours,
served directly from our gelato counter.

Accompanied by waffle cones
and a selection of sauces
and toppings.



Terms & Conditions

Barbecue packages are available
exclusively at our outdoor venues.
A minimum of 40 paying adult guests
is required for all barbecue packages.



FLYING

BUFFET MENUS

BUŻBIEŻ MENU

16 items | €24.00 per person | minimum of 35 persons

At the Bar

Classic Maltese Bigilla
and water biscuits

Mixed salted nuts



Canapés

Salmon Gravlox on rye bread
with sour cream

Cured duck and balsamic pears

Local fig and Camembert
Roquefort biscotti 



Breads

Colourful buns filled with
smoked salmon and dill mayo

Tramezzini with bacon, lettuce
and tomatoes

Spiced lamb Fricassee
wrapped in flour tortilla

Open face focaccia roast beef
and Hollandaise

Cold Snacks

Salmon and Greek cheese roulade

Mozzarella di Bufala
and dry tomato cone 



Hot Snacks

Sticky pork belly kebabs

Beef patties and crispy onions sliders

Tomato and beef crusted arancini



From the Patisserie

Peanut mousse and toffee bar

Baileys mocha chocolate cup

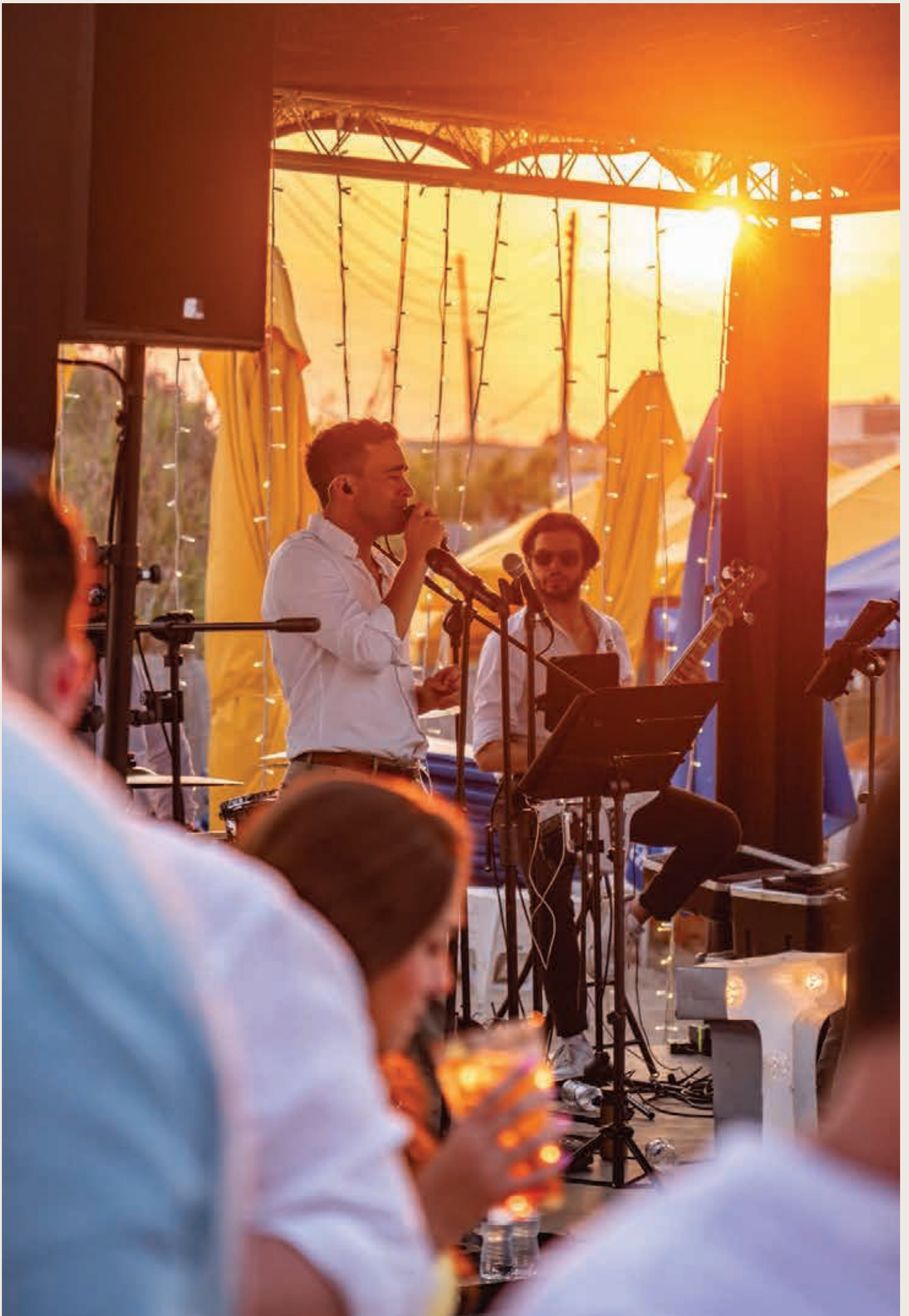


Denotes vegetarian dishes



Denotes vegan dishes

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KOSBOR MENU

20 items | €27.00 per person | minimum of 35 persons

At the Bar

Mix of stuffed olives

Mixed salted nuts



Canapés

Avocado, wakame and prawn tartlet

Soy beef tartare and cilantro wafer

Southern pepper tart filled
with spiced ratatouille veggie 



Breads

Tramezzini with cured salmon,
mayo and dill leaves

Chicken and local bacon
flour tortilla

Teriyaki duck guo buns
and sesame seeds

Brioche buns with crispy
Camembert and tomato jam 

Cold Snacks

Salmon and Greek cheese roulade

Olive tapenade and basil cone 

Gorgonzola and
caramelized onion tart 



Hot Snacks

Crispy tempura shrimps
and sweet chilli salsa

Curry chicken samosas

Sticky pork belly kebabs

Beef patties and crispy onions sliders

Suppli rice balls with beef ragù
and spiced tomato sauce



From the Patisserie

Cassatella tart

Creamy peanut mousse

Honey and hazelnut profiterole



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THERE'S A GUY
HERE TAKING
PICTURES...
WE ASKED HIM TO
COME.
SO PLEASE REST
YOUR CAMERAS
OUR CEREMONY
NEEDS ONLY ONE.
THANKS
The
Newlyweds







SAGHTAR MENU

22 items | €32.00 per person | minimum of 35 persons

At the Bar

Mix of stuffed olives

Mixed salted nuts



Canapés

Trio of caviar and wakame
charcoal tart

Zakouski with prawns and pineapple

Tomato cone filled
with cacio e pepe 



Breads

Apéritique with caramelized onions
and cured salmon

Spiced muffin and hand-cut
salmon tartare

Teriyaki duck guo buns
and sesame seeds

Tramezzini with grain fed beef
carpaccio, mustard
and Grana Padano

Cold Snacks

Smoked swordfish
and white fish roulade

Sweet potato truffled injected
with Gorgonzola dolce 

Melon, mini Mozzarella di Bufala
and balsamic cup 

Devilled egg mousse in tartlets 



Hot Snacks

Crispy tempura shrimps
and sweet chilli salsa

Marinated chicken tandoori kebabs

Local goats cheese
and Italian sausage quiche

Assorted steamed Asian dim sum
with soy sauce

Beef brisket and house-made
BBQ chutney sliders

Fried panzerottini mozzarella
and tomato 



From the Patisserie

Classic ricotta cannoli

Fruit tart

Chocolate profiterole

Baked white chocolate cheesecake



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NOČEMUSKATA MENU

24 items | €35.00 per person | minimum of 35 persons

At the Bar

Mix of stuffed olives

Mixed salted nuts



Canapés

Soy tuna tartare on croute

Cured duck, orange gel
and wasabi dust

Goats cheese mouse,
candied walnuts, pea tart 



Breads

Apéritique with caramelized onions
and cured salmon

Tramezzini with smoked salmon,
smoked swordfish and mayo

Pulled chicken guo buns
and honey glaze

Chicken pâté and cranberry
brioche buns

Spiced Sicilian sausage
and applewood tarts

Cold Snacks

Smoked salmon and pistachio roulade

Prosciutto di Parma, tomato jam
and camembert vol au vent

Potato nest filled with classic Greek
salad 



Hot Snacks

Crispy tempura shrimps
and sweet chilli salsa

Chicken and vegetable gyoza
served with soy sauce

Local goats cheese and Italian
sausage quiche

Pork kebabs with a sweet, sticky
and sesame glaze

Beef sliders and house-made
BBQ chutney sliders

Falafel ginger and beetroot croquettes 

Black truffle coated cheese balls 

Mac 'n' cheese bites 



From the Patisserie

Bittersweet chocolate Jack Daniel's tart

Sweet ricotta cannoli

Flavourful almond tart



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Denotes vegan dishes

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THEMED FOOD EXPERIENCES

Interactive Stations, Live Cooking, Late-Night Bites, Sweet Moments.

All themed stations are available for a minimum of 70 guests.

Unless otherwise specified, stations must be booked together with one of our main Wedding Kit food menus. Certain live stations and outdoor experiences are subject to venue suitability, setup requirements and availability.

CHEESE & SALUMI TABLE

€8.00 per person

A beautifully styled grazing experience showcasing Italian favourites,
artisan cheeses and Mediterranean accompaniments

Cheese Selection

Half wheel of Grana Padano

Local Maltese cheeselets

Selection of three
international cheeses



Salumi Selection

Parma ham

Assorted Italian salumi

Accompaniments

Grissini

Maltese Galletti

Rosemary focaccia

Selection of chutneys and local jams

Marinated olives

Fresh grapes

Dried fruits and mixed nuts

Available only when booked in conjunction with another food menu from our Wedding Kit

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THE ASIAN STREET KITCHEN

€7.50 per person

A vibrant Asian-inspired food station
served in individual noodle boxes with chopsticks

Hot and Sour Tiger Prawns

Sweet Corn and Chicken

Crispy Beef

Asian Teriyaki Noodles

Fried Rice 

Stir-fried Vegetables 

Vegetarian Street Box 

Vegetable spring rolls, crispy wontons and samosas
Served with Soy Sauce & Hoisin Sauce



Denotes vegetarian dishes

Available only when booked in conjunction with another food menu from our Wedding Kit

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GRAIN STATION

€7.50 per person

Selection of any three

Strozzapreti ai Frutti di Mare

Mussels, tiger prawns and delicate seafood cream

Paccheri alla Salsiccia

Italian sausage ragù and tomato sauce

Risotto Cacio e Pepe

Pecorino Romano and cracked black pepper

Penne al Pistacchio

Pistachio pesto and Pecorino Romano

Spinach and Ricotta Ravioli

Pumpkin purée and truffle oil



Denotes vegetarian dishes

Available only when booked in conjunction with another food menu from our Wedding Kit

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CHEF'S LIVE PASTA EXPERIENCE

€10.00 per person

Fresh pasta, finished live, in front of your guests,
adding a touch of theatre to your celebration

Classic Spaghetti Carbonara

Guanciale, Pecorino Romano,
cracked black pepper and egg yolk



Paccheri Cacio e Pepe

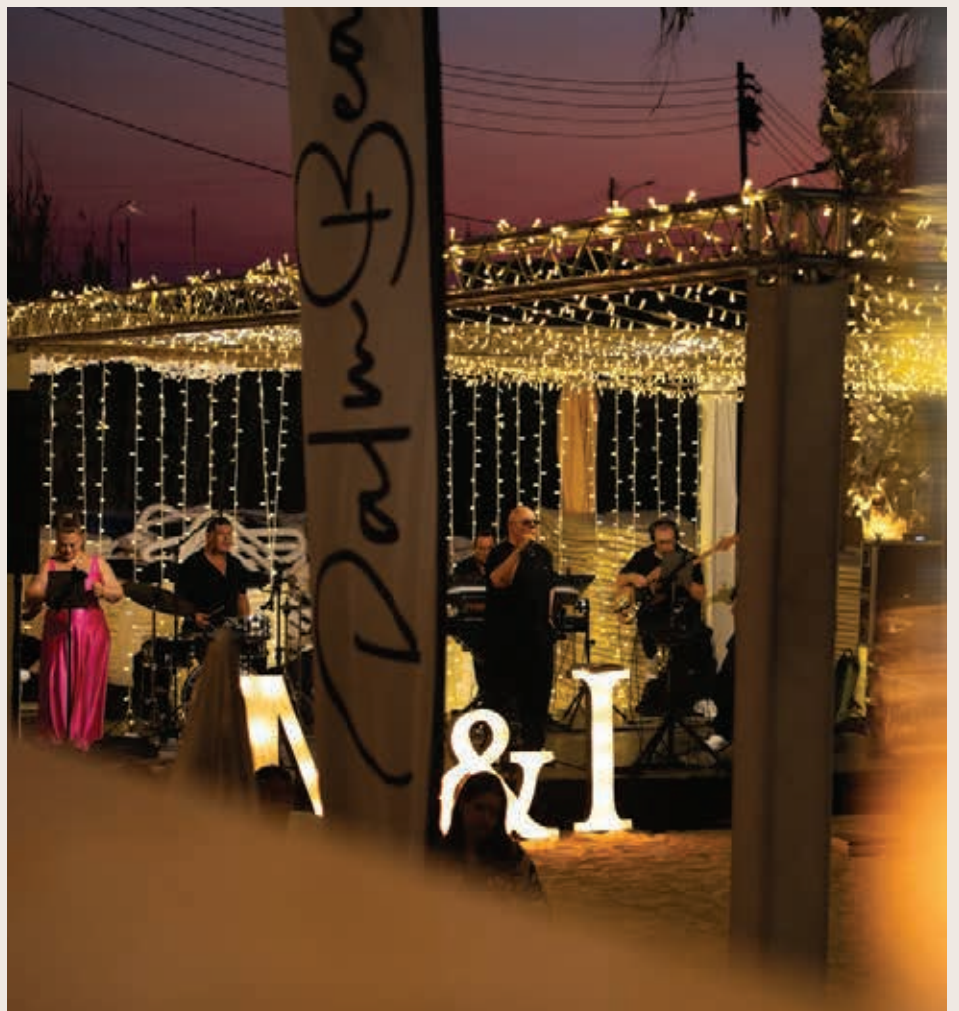
Both pasta dishes are finished and served
from a Parmigiano Reggiano wheel

 Denotes vegetarian dishes

Available only when booked in conjunction with another food menu from our Wedding Kit

All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose and therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our staff regarding potential severity of food allergies. Please feel free to seek advice from your server/s in regards to which food cannot be consumed, if you have any food allergies or intolerances.





FLAME-GRILLED BBQ EXPERIENCE

€13.00 per person

A live open-flame barbecue featuring marinated meats,
grilled favourites and fresh accompaniments

From the Grill

Peanut butter chicken skewers

Italian sausages

Local Maltese sausages

Sticky marinated pork belly skewers

Spiced lamb kofta skewers

Garlic and cracked black pepper beef steaks



From the Counter

Fire-roasted new potato salad 

Cinnamon-grilled pineapple 

Pico de Gallo 

Three bean salad 



Denotes vegetarian dishes

Available at outdoor venues only.

Available only when booked in conjunction with another food menu from our Wedding Kit

All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose and therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our staff regarding potential severity of food allergies. Please feel free to seek advice from your server/s in regards to which food cannot be consumed, if you have any food allergies or intolerances.

THE GARDEN TABLE

€10.00 per person

A colourful vegetarian-inspired station filled with fresh flavours,
crisp bites and homemade accompaniments

Pistachio Pesto Focaccia and Rocket Leaves 

Avocado and Halloumi Sliders 

Vegetable Spring Rolls 

Spicy Guacamole 

Falafel, Ginger & Beetroot Croquettes 

Mushroom & Truffle Croquettes 



Homemade Dips 

Served with water biscuits and grissini

 Denotes vegetarian dishes

Available only when booked in conjunction with another food menu from our Wedding Kit

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SWEET
EXPERIENCES

CANNOLI ON WHEELS

€3.50 per person

A roaming Sicilian dessert experience
served directly to your guests

Cannoli Selection

Traditional Sweet Ricotta

Pistachio

Vanilla

Hazelnut Chocolate



THE DOUGHNUT BAR

€6.00 per person

Create your perfect doughnut
with a selection of indulgent fillings

Selection of Fillings

Nutella

Strawberry Jam

Dubai Chocolate

Sicilian Ricotta

Kinder Bueno

Available only when booked in conjunction with another food menu from our Wedding Kit

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SHOES HERE

LOVE EVERYWHERE

FOR SANDY TOES

A TASTE OF MALTA

€7.00 per person

A nostalgic celebration of traditional Maltese sweets and flavours

Deep-Fried Maltese Date Fritters

Mini Honey Rings

Pudina tal-Hobż

Helwa tat-Tork

Traditional Maltese Ġelat tan-Nanna



THE GOLDEN CHOCOLATE TREE

€6.00 per person

A striking centrepiece designed to become part of your wedding décor as well as a sweet indulgence.

An elegant leafless golden tree adorned with Baci Perugina and Ferrero Rocher, inviting guests to pick their favourite chocolate throughout the celebration.



THE ITALIAN TIRAMISÙ EXPERIENCE

€6.00 per person

A little piece of Italy brought directly to your wedding celebration.

Our server presents and portions freshly prepared Classic Italian Tiramisù directly in front of your guests, creating an elegant roaming dessert experience.

Finished with espresso, mascarpone cream and a dusting of cocoa.

Available only when booked in conjunction with another food menu from our Wedding Kit

All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose and therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our staff regarding potential severity of food allergies. Please feel free to seek advice from your server/s in regards to which food cannot be consumed, if you have any food allergies or intolerances.



LATE-NIGHT EXPERIENCE

THE AFTER PARTY

€8.00 per person

Because the celebration shouldn't end when dinner does.
A late-night comfort-food station designed to keep your guests dancing.

Mini Hot Dogs

Mustard and crispy onions

Deep-Pan Pepperoni Pizza

Mini Beef Cheeseburgers

Cheese sauce

Crispy Chicken Bites

Loaded Cheesy Fries

Mini Ricotta Pastizzi

 Denotes vegetarian dishes

Available exclusively as a late-night wedding add-on and cannot be purchased separately

All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose and therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our staff regarding potential severity of food allergies. Please feel free to seek advice from your server/s in regards to which food cannot be consumed, if you have any food allergies or intolerances.





A close-up photograph of two glasses filled with an amber-colored beverage, ice cubes, and a wedge of lemon. The glasses are on a black perforated bar mat. In the background, a person wearing a yellow apron is blurred.

BEVERAGE PACKAGES

THE FIRST TOAST WELCOME DRINK

€7.00 per person

Begin your celebration with a refined selection
of welcome drinks

Select Any Two

Kir Royale

Crème de Cassis & Sparkling Wine

Rossini

Fresh Strawberries, Prosecco

Aperol Spritz

Aperol, Prosecco, Soda, Fresh Orange

Zero-Proof Welcome Option

Elderflower Fizz

Elderflower, Fresh Lime, Mint, Soda

Passion Fruit Spritz

Passion Fruit, Prosecco, Soda



BASIC OPEN BAR

€20.00 per person | 4-Hour

Beers

Cisk Lager

Cisk Excel Low-Carb Lager

Heineken

Minerals

Soft Drinks

Juices

Mixers

Still Water

Sparkling Water

Wines

Selection of Local Wines

Delicata Red Wine

Delicata Rosé Wine

Delicata White Wine

CLASSIC OPEN BAR

€40.00 per person | 4-Hour

The Essential Celebration! A carefully curated open bar selection featuring trusted international brands, local favourites, wines, beers and refreshing mixers

Beers

Cisk Lager
Cisk Excel Low-Carb Lager
Heineken

Wines & Bubbles

Selection of Local
& International Wines

Delicata Red Wine
Delicata Rosé Wine
Delicata White Wine
Sparkling White Wine

Spirits & Aperitifs

Smirnoff Vodka
Gordon's London Dry Gin
Bacardi Carta Blanca
Captain Morgan Original Spiced Rum
Jameson Irish Whiskey
Aperol

Minerals

Soft Drinks
Juices
Mixers
Still Water
Sparkling Water

THE ELEVATED BAR

€50.00 per person | 4-Hour

An elevated beverage experience featuring recognised premium international brands, carefully selected wines, Prosecco and classic cocktails, created for a stylish celebration

Premium Beers

Cisk Lager
Cisk Excel Low-Carb Lager
Heineken
Corona Extra

Classic Cocktails

Cuba Libre
Black Russian
Aperol Spritz
Negroni

Wines & Bubbles

Selection of Premium
Local & International Wines

Premium White Wine
Premium Rosé Wine
Premium Red Wine
Prosecco DOC

Minerals

Soft Drinks
Juices
Mixers
Still Water
Sparkling Water
Energy Drinks

Premium Spirits & Aperitifs

Absolut Vodka
Tanqueray London Dry Gin
Havana Club
Captain Morgan Original Spiced Rum
Jameson Irish Whiskey
Johnnie Walker Black Label
Amaretto Disaronno
Baileys Original Irish Cream
Molinari Sambuca Extra
Martini Rosso
Martini Bianco
Aperol
Campari



THE ICON COLLECTION

€65.00 per person | 4-Hour

An exceptional open bar experience showcasing luxury international spirits, Champagne, premium wines and expertly crafted signature cocktails – designed for an unforgettable celebration

Premium Beers

Cisk Lager
Heineken
Corona Extra

Premium Wines, Prosecco & Champagne

Premium White Wine
Premium Rosé Wine
Premium Red Wine
Prosecco Superiore DOCG
Moët & Chandon Brut Impérial

Luxury Spirits & Aperitifs

Grey Goose Vodka
Hendrick's Gin
Tanqueray
Havana Club 7 Años
Johnnie Walker Black Label
Jameson Black Barrel
Don Julio Blanco Tequila
Amaretto Disaronno
Baileys Original Irish Cream
Aperol
Campari

Signature Cocktail Collection

Aperol Spritz
Hugo Spritz
French 75
Espresso Martini
Pornstar Martini
Moscow Mule
Paloma
Old Fashioned
Negroni

Minerals

Soft Drinks
Juices
Mixers
Still Water
Sparkling Water
Energy Drinks

AFTER-DARK EXPERIENCE

Bring the Bar to the Dance Floor! Turn the evening celebrations into a show with our illuminated mobile drinks trolleys, brought directly onto the dance floor for an interactive late-night experience

JÄGERMEISTER ON WHEELS

€6.00 per person | 1-Hour

A high-energy late-night experience featuring:

Ice-Cold Jägermeister Shots

Jäger Bombs

Served in Chilled Shot Glasses



THE TEQUILA RITUAL

€6.00 per person | 1-Hour

Premium Tequila Selection

Fresh Lime Wedges

Sea Salt

Served in Chilled Shot Glasses

LIMONCELLO EXPRESS

€6.00 per person | 1-Hour

Premium Chilled Limoncello

Fresh Lemon

Frozen Shot Glasses



THE MOËT EXPERIENCE

€20.00 per person | 1-Hour

Create an unforgettable Champagne moment with an elegant Moët & Chandon experience, ideal for guest arrival or a spectacular Champagne moment during the evening.

Moët & Chandon Brut Impérial

Moët Ice Impérial

Moët Ice Impérial Rosé

Served with Fresh Strawberries & Seasonal Berries

THE SOMMELIER WINE BAR

€15.00 per person | 4-Hour

A beautifully presented wine bar showcasing a carefully selected collection of premium local and international wines, creating an elegant focal point throughout your celebration.

Wine Collection

Premium White Wines

Premium Rosé Wines

Premium Red Wines

Premium Prosecco

Premium Sparkling Wine

*Wines will be presented by region, grape variety and style
for an enhanced guest experience*

OPTIONAL ADD-ON

PARMIGIANO REGGIANO TABLE

€15.00 per person

Enhance the wine experience with an impressive Italian-inspired grazing display centred around a whole wheel of aged Parmigiano Reggiano.

12-Month Aged Parmigiano Reggiano

Marinated Mediterranean Olives

Traditional Maltese Galletti

Selected Dried Fruits

Artisan Crackers

Italian Grissini

An elegant accompaniment to the Premium Wine Bar Experience



THE COFFEE BEAN LOUNGE

€5.00 per person

Freshly Prepared Coffees

Espresso

Americano

Cappuccino

Selection of Teas

ACCOMMODATION OFFER



MORE THAN AN EVENT

Make your celebration a stay to remember. With four hotels to choose from in Mellieħa and in St. Julian's, we can tailor an accommodation offer for you and your guests.

When you book your event with us, you unlock exclusive accommodation discounts across our hotels. We'll provide a dedicated promo code so your guests can book directly at www.g3.com.mt – making their stay easy to arrange.



DISCOVER OUR HOTELS



Explore our hotels and find the perfect stay

TERMS & CONDITIONS

1. Contracting parties and booking documents

These Terms and Conditions apply to events held at Palm Beach and provided by G3 Hospitality Ltd, Adenau Street, Mellieha Vat No. 16544705MT, referred to below as "G3 Group" or "we".

"Client" means the person or organisation named in the booking agreement. "Event" means the function described in that agreement.

The signed booking agreement, agreed quotation, event specifications and these Terms and Conditions together form the contract. Any specifically agreed variation must be recorded in writing and accepted by both parties. Mandatory legal rights remain unaffected.

2. Booking confirmation and venue availability

An initial enquiry or quotation does not reserve the event date or venue. Availability remains subject to confirmation until the booking agreement has been signed by both parties and the required booking deposit has been received in cleared funds.

Any provisional reservation must be confirmed in writing by Palm Beach and will expire on the date stated in that confirmation.

The booking agreement will identify the reserved venue or areas, event date, agreed hours and services.

Palm Beach may host more than one event on the same day, provided that this does not materially interfere with the agreed services, access or use of the Client's reserved areas. Exclusive use applies only where expressly agreed in writing. Any shared facilities will be identified before the booking is confirmed.

3. Prices and inclusions

All quoted prices include VAT, venue use and waiter service for the package, areas and hours specified in the booking agreement.

Published prices apply to events taking place up to 31 December 2027. Published prices for events in 2028 will increase by 10%. Published prices for events in 2029 will increase by a further 10% over the applicable 2028 prices.

The quotation will state the applicable event-year prices and its validity period. Once a booking is confirmed, the agreed prices will remain fixed unless the Client requests changes or the booking agreement expressly provides otherwise.

Equipment, decorations, entertainment, additional staffing, extended venue use and other services are included only where specifically listed. Any applicable minimum guest number, minimum spend or additional charge must be stated in the booking agreement.

4. Deposits and payment

A booking deposit of 10% of the agreed event total is payable when the booking is made. A further deposit of 25% of the agreed event total is payable three calendar months before the event. This is additional to the booking deposit, bringing total advance payments to 35%.

For bookings made less than three calendar months before the event, the full 35% is payable on booking.

The remaining balance, adjusted for the final chargeable guest number and any agreed changes, must be settled on the day of the event.

All deposits are credited towards the event invoice. Payment methods and bank details will be provided on the invoice.

If a payment is overdue, Palm Beach will notify the Client in writing and allow a reasonable period to remedy the overdue payment before suspending services or cancelling the booking. Any cancellation and treatment of payments will be subject to Clause 5 and applicable law.

Additional services requested during the event must be authorised by the Client or the representative named in the booking agreement. These charges are payable on the day of the event.

5. Cancellation by the Client

Cancellation must be sent in writing to palmbeach@g3.com.mt. Palm Beach will acknowledge receipt.

If the Client cancels for reasons other than a qualifying force-majeure event under Clause 7, G3 Group will retain the deposits already paid, comprising the 10% booking deposit and, where paid, the further 25% deposit, subject to applicable law.

Any payment exceeding the amount lawfully retained will be refunded within 30 days.

6. Postponement requested by the Client

The Client may request postponement in writing. A new date is subject to venue availability and written agreement by Palm Beach.

An agreed postponement is subject to a fee of 10% of the agreed event total, subject to applicable law. This fee is additional to the event price and is not credited towards the event balance.

Deposits already paid will transfer to the rescheduled event once the revised booking agreement is signed. The revised agreement will confirm the new date, applicable prices, services and payment deadlines.

If the new date falls in a different pricing year, the applicable prices for that year will be disclosed and agreed before the postponement is confirmed.

Until the postponement is confirmed in writing, the original booking remains in effect. If no alternative date is agreed, the Client may retain the original booking or cancel under Clause 5.

Postponement caused by a qualifying force-majeure event will be handled under Clause 7.

7. Force majeure

A force-majeure event is an exceptional circumstance beyond the reasonable control of the affected party that prevents performance of the event, despite reasonable steps to avoid or reduce its effects.

Examples may include natural disasters, severe weather making the venue unsafe, war, government restrictions, national emergencies or substantial interruption of essential utilities. An event does not qualify solely because attendance becomes inconvenient or the event becomes more expensive.

The affected party must notify the other promptly, explain the impact and take reasonable steps to minimise disruption.

Where the event cannot proceed because of force majeure, the parties may agree to reschedule, subject to availability and written agreement on the revised arrangements.

If the booking is cancelled because of force majeure before services have been provided, G3 Group will refund all deposits and other advance payments for the cancelled event.

Neither party will charge the other a cancellation or postponement penalty arising solely from that force-majeure cancellation. Any treatment of services already provided must be agreed and comply with applicable law.

8. Cancellation or material changes by Palm Beach

Palm Beach will notify the Client promptly if it becomes unable to provide the agreed venue or a material part of the booked services.

Any alternative venue, date or material change requires the Client's written agreement.

If Palm Beach cancels for reasons other than the Client's breach, and no acceptable alternative is agreed, G3 Group will refund payments for services not provided within 30 days. The Client's other rights under applicable law remain unaffected.

9. Final guest numbers and attendance

The final number of guests must be submitted in writing at least seven calendar days before the event.

The confirmed number becomes the minimum chargeable attendance. A subsequent reduction in attendance will not reduce the charge, subject to applicable law.

Any contractual minimum guest number or minimum spend continues to apply.

Increases after the deadline require Palm Beach's written approval and remain subject to capacity, food availability and staffing. Approved additional guests will be charged at the agreed rates.

The booking agreement will specify rates and counting arrangements for children, supplier meals and other guest categories.

If the Client does not submit final numbers by the deadline, Palm Beach will use the most recently agreed written guest count as the minimum chargeable number and notify the Client accordingly.

10. Menus and event arrangements

The menu, service style, layout, timings and other event arrangements must be agreed in writing by the deadlines stated in the booking agreement.

Changes requested by the Client are subject to operational feasibility and written agreement on any additional cost.

If an agreed item becomes unavailable, Palm Beach will notify the Client and propose a comparable alternative. Material menu or package changes require the Client's agreement. Dietary requirements will be considered when proposing substitutions.

11. Allergies and dietary requirements

The Client must provide known allergies, intolerances and other dietary requirements in writing at least seven calendar days before the event, together with sufficient information to identify the relevant guests and meals.

Guests with allergies or dietary requirements should also identify themselves to the event supervisor before consuming food or beverages.

Palm Beach prepares food in an environment where allergens are handled. Reasonable precautions are taken to reduce cross-contact, but an allergen-free environment cannot be guaranteed.

Information about allergens in individual dishes is available from the designated event supervisor. Where a dietary requirement cannot be safely accommodated, Palm Beach will inform the Client so that suitable arrangements can be discussed.

Fish bones, small bones and shell fragments may occasionally remain despite reasonable preparation precautions. Guests should take appropriate care when consuming these foods.

These provisions do not limit Palm Beach's food-safety duties or responsibility under applicable law.

12. Catering, external food and cakes

All food and beverages must be supplied by Palm Beach unless an exception has been approved in writing.

External celebration cakes or other approved food items must meet Palm Beach's food-safety and handling requirements. The Client must provide supplier details, allergen information and any storage instructions by the agreed deadline.

Any cake storage, cutting or serving charges must be disclosed and agreed in advance.

Food remaining after the event will be handled or disposed of in accordance with Palm Beach's food-safety procedures and applicable requirements. Leftover catered food may not be removed from the premises.

Celebration cakes may be removed only where safe handling and collection arrangements have been agreed with Palm Beach. Responsibility for safe transport and storage passes to the recipient on collection.

13. Venue access, event hours and additional charges

The booking agreement will specify supplier access, setup, guest arrival, service times, event finishing time and removal of equipment.

Access outside the agreed hours requires prior approval. Any extension is subject to availability, licensing and staffing.

Overtime or additional service charges will apply only where disclosed in the booking agreement or subsequently agreed by the Client.

The Client must ensure that appointed suppliers comply with the agreed access and removal times.

14. Outdoor events and adverse weather

For an outdoor event, the booking agreement must identify any indoor backup or other weather contingency, its capacity, applicable costs and the procedure for deciding whether it is required.

Palm Beach may restrict use of an outdoor area where conditions create a reasonable safety risk. The Client will be informed promptly, and agreed contingency arrangements will be implemented where possible.

If weather prevents the event from proceeding and no agreed safe alternative is available, Clause 7 will apply where the circumstances qualify as force majeure.

15. Entertainment and sound

Entertainment must comply with the venue's licence, applicable law and Palm Beach's reasonable sound-control requirements.

Outdoor music must cease by 23:00, or earlier where required by the applicable licence or law. Indoor music must be reduced after 23:00 to the level specified in the booking agreement or venue sound policy.

The booking agreement will state the final music finishing time, event closing time and any applicable sound limits.

The Client must communicate these requirements to performers and entertainment suppliers. Palm Beach may require sound levels to be reduced or entertainment to stop where necessary to address a breach, safety issue or licensing requirement.

16. Suppliers, attractions and permits

External suppliers, installations, performances and attractions require Palm Beach's prior written approval.

Requests must be submitted by the deadline stated in the booking agreement and include any reasonably required insurance, permits, technical information and safety documentation.

Approval may be refused or withdrawn on reasonable grounds relating to safety, licensing, property protection or failure to comply with agreed requirements. Palm Beach will explain the grounds and, where practical, allow the issue to be remedied.

The Client is responsible for permits relating specifically to their appointed suppliers or attractions. Palm Beach remains responsible for permissions required for its own venue operations.

Fireworks, open flames, special effects, temporary structures and similar activities require specific written approval and any legally required permits.

17. Guest conduct and alcohol

The Client must take reasonable steps to ensure that guests and appointed suppliers follow venue rules and staff instructions concerning safety and lawful operation.

Palm Beach may refuse admission, refuse alcohol service or require an individual to leave where reasonably necessary because of unsafe, abusive, unlawful or seriously disruptive behaviour.

Alcohol will be supplied and served in accordance with applicable licensing requirements. External alcohol is permitted only by prior written agreement, including any agreed corkage charge.

Where a serious breach threatens safety or prevents lawful operation, Palm Beach may suspend the affected activity or end the event. Any financial consequences must reflect the circumstances and applicable law.

18. Damage, decorations and cleaning

The Client is responsible for reasonable, evidenced costs of damage caused by the negligent or deliberate acts of the Client, their guests or appointed suppliers, to the extent permitted by applicable law. Normal wear and tear and damage caused by Palm Beach or its suppliers will not be charged to the Client.

Palm Beach will provide a description of the damage and supporting evidence for any repair, replacement or exceptional cleaning charge.

Decorations must be approved in advance. Items must not be attached to walls, ceilings, furniture or fittings in a manner likely to cause damage. Confetti, glitter, candles and similar materials require prior written approval.

Any damage deposit, permitted deductions and return deadline must be stated in the booking agreement.

19. Personal belongings and lost property

Clients, guests and suppliers should collect their belongings before leaving.

Found items will be held for 7 days, subject to reasonable storage arrangements. Perishable or unsafe items may be disposed of sooner.

Collection should be arranged through palmbeach@g3.com.mt. Delivery may be arranged at the owner's cost.

Palm Beach will exercise reasonable care over items expressly accepted into its custody. Responsibility for loss or damage will be determined in accordance with applicable law.

20. Smoking and vaping

Smoking and vaping are prohibited inside the venue. Any designated outdoor areas and further restrictions will be communicated by Palm Beach.

Guests must comply with applicable law, venue signage and reasonable staff instructions.

21. Liability

G3 Group will provide the agreed services with reasonable care and skill and in accordance with applicable law.

Nothing in these terms excludes or limits liability for death or personal injury caused by negligence, fraud, or any other liability that cannot lawfully be excluded or limited.

Responsibility for other loss or damage will be determined by the circumstances, the contract and applicable law. Force-majeure disruption will be handled under Clause 7.

22. Complaints

The Client should raise concerns during the event with the designated event supervisor so that Palm Beach has an opportunity to resolve them promptly.

Unresolved complaints should be submitted to palmbeach@g3.com.mt, with the booking reference and relevant details. Palm Beach will acknowledge and respond within 7 days.

This procedure does not restrict the Client's statutory rights or access to available dispute-resolution procedures.

23. Personal information and photography

Personal information will be handled in accordance with applicable data-protection law and G3 Group's privacy notice, available at www.g3.com.mt

Dietary and allergy information will be used for event planning and safe service and shared only with those who need it for that purpose.

G3 Group will obtain any required permission before using identifiable event photographs or recordings for marketing.

24. Written notices and governing law

Booking changes, guest numbers, cancellations and postponement requests must be sent to palmbeach@g3.com.mt Palm Beach will acknowledge material booking communications in writing.

The contract is governed by the laws of Malta.



Palm Beach



Palm Beach

Palm Beach - Armier Bay, Armier, Il-Mellieħa
+356 7952 9987 | www.palmbeachmalta.com | palmbeach@g3.com.mt