



INTRODUCTION | COFFEE BREAKS | BUFFETS | 3 COURSE | 4 COURSE | PARANGA | CANAPÉS | BEVERAGES



INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



CLASSIC MORNING

Regular and decaffeinated coffee

Selection of regular teas

Orange juice

Mineral water

 Selection of Danish and Viennese pastries

€8.00 per person (incl. tax)

MINIMUM 10 PERSONS

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CLASSIC MORNING | CLASSIC AFTERNOON | ALL CHOCOLATE



CLASSIC AFTERNOON

Regular and decaffeinated coffee

Selection of regular teas

Orange juice

Mineral water

Selection of cookies

Mini pastries

€8.00 per person (incl. tax)

MINIMUM 10 PERSONS

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CLASSIC MORNING | CLASSIC AFTERNOON | ALL CHOCOLATE



ALL CHOCOLATE

Regular and decaffeinated coffee

Hot chocolate

Selection of regular teas

Orange juice

Mineral water

 Pains au chocolat

Chocolate cookies

Chocolate brownies

Chocolate doughnuts

€11.00 per person (incl. tax)

MINIMUM 10 PERSONS

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CLASSIC MORNING | CLASSIC AFTERNOON | ALL CHOCOLATE



ITALIAN

SELECTION OF ANTIPASTI AND SALADS

Salami, arrosto, mortadella, bresaola

Caprese salad

✓ Bruschetta with tomato and basil

Stuffed tomatoes with prawns

Frittata with parma ham and pecorino cheese

✓ Artichokes with capers, chopped tomatoes and basil

🍷 Vitello tonnato

✓ Grilled marrows and aubergines marinated in thyme and olive oil

Mixed olives with garlic and basil

Baked mussels with breadcrumbs, olive oil and mint

Mixed peppers salad

✂ Mixed greens

SOUPS AND PASTA

Cream of cauliflower soup served with baked bread and rice

✓ Cannelloni filled with ricotta and spinach topped with cream and tomato sauce

Penne tossed in basil and tomato sauce

Fusilli served with tomatoes, prawns, basil and olive oil

Tortellini tossed in a creamy sauce with bacon, mushrooms and cheese



ITALIAN

MAIN COURSE

Grilled sea bream fillets served on polenta topped with olives and sun-dried tomatoes

Fritto misto served with tartar sauce and lemon wedges

Piccata Milanese

Pan-fried chicken breast served with pepperoni and fresh tomatoes

Grilled medallions of pork served with mushroom jus

✂ Roasted new potatoes with garlic and rosemary

Mixed caponata of aubergines, marrows, onions and peppers in tomato sauce

Green beans with fried onions

DESSERTS

Traditional tiramisù

Panna Cotta

Panettone

Cassata Siciliana

Cannoli with ricotta

Almond tart

Fruit salad

€28.00 per person (incl. tax)

MINIMUM NUMBER OF 40 PERSONS

◀ 2 of 2



MEDITERRANEAN

SALADS AND APPETIZERS

Arrosto, salami, mortadella, bresaola

Caprese salad

Greek shrimps salad

✓ Tomato bruschetta

🌍 Hummus

✓ Sliced oranges and lettuce salad with onions and olives

✓ Artichokes salad with onions and olives

Marinated olives

Mixed greens

Grilled sliced eggplant with olive oil, oregano and mint

Baba Ghanouj (eggplant baked with garlic, olive oil, lemon juice and tahini)

Moroccan carrot salad (mix with cumin, black olives, paprika, cayenne pepper)

Couscous with turmeric and raisins

Cucumber with mint

Avocado and grapefruit salad

1 of 2 ►

MEDITERRANEAN



SOUP AND PASTA

Cream of lentil soup with cumin and noodles

Greek style penne with tomato sauce, feta cheese, parsley and dill

MAIN COURSE

✓ Lampuki bil patata il forn – Malta
(Baked mahi mahi cooked with potato slices, onion, garlic, olive and tomatoes)

Bacalhau com Tamatada – Portugal
Cod fillets cooked with tomatoes, peppers garnished with hard boiled eggs, olives and parsley

Pizza rustica – Italy
Filled with arrosto, sausages, mozzarella, eggs and ricotta

Entrecote al queso cabrales – Spain
Steak served with blue cheese, garlic, white wine, peppers and parsley

Chicken Tava – Turkey
Roasted chicken with tomato paste topped with mushrooms, potatoes, sliced tomatoes and garlic

CARVERY

Haruf fil Forn – Egypt

Roast lamb legs with onions and garlic, vegetables and potatoes in season

DESSERTS

Brazo de Gitano (Swiss roll with cream and rum)

Tiramisù

Zucotto

Crème brûlée

Katayef (filo pastry with ricotta layers)

✓ Date's tart

Pear Frangipane

Stuffed peaches filled with nuts, honey and biscuits

€29.00 per person (incl. tax)

MINIMUM NUMBER OF 40 PERSONS

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SUMMER BBQ

SELECTION OF ANTIPASTI AND SALADS

Selection of Italian cold cuts

Prawn and pineapple cocktail

🌐 Smoked salmon and swordfish

✓ Tomato and mozzarella topped with basil oil

Mixed greens

✂ Cucumber with mint and yoghurt

Potatoes with mayonnaise

Pasta salad with tuna and pickled vegetables

✓ Beetroot with apples

✂ Couscous with vegetables

Cherry tomatoes with basil oil

Cole Slaw

Three types of bean salads

1 of 2 ►

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ITALIAN | MEDITERRANEAN | SUMMER B.B.Q.



SUMMER BBQ

SOUP AND PASTA

Cream of vegetable soup served with pasta

Cold potato and leek soup enhanced with yoghurt

Penne tossed in tomato sauce served with bacon and basil

FROM THE CHARCOAL GRILL

Marinated chicken breast served with lemon sauce

Marinated rib eye steak served with BBQ sauce

✓ Marinated swordfish served with tomatoes and capers

Local sausages served with French or English mustards

SIDE DISHES

Baked vegetables in season

Corn on the cob glazed with butter

Jacket potatoes accompanied with sour cream, melted butter and blue cheese dip

DESSERTS

Opera gâteau

Cherry cheesecake

Chocolate and pistachio millefeuille

Strawberry mousse

Pear frangipane

Lemon meringue

✂ Fruit salad

€29.00 per person (incl. tax)

MINIMUM NUMBER OF 40 PERSONS

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CLASSIC MENU 1

Orecchiette tossed in a broccoli cream sauce with calamari

~

Sliced beef rib eye dressed with rosemary oil
served with seasonal vegetables and potatoes

~

Tiramisù

€25.00 per person (incl. tax)

MINIMUM NUMBER OF 20 PERSONS

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CLASSIC MENU 1 | CLASSIC MENU 2 | CLASSIC MENU 3



CLASSIC MENU 2

Salmon cornet filled with prawns served on a bed of lettuce, tomatoes, capers and julienne of leeks

~

Grilled stuffed chicken breast filled with spinach and mozzarella topped with sherry jus, Lyonnaise potatoes and seasonal fresh vegetables

~

Cherry cheesecake with vanilla sauce

€30.00 per person (incl. tax)

MINIMUM NUMBER OF 20 PERSONS

CLASSIC MENU 3

Penne tossed in classic tomato sauce enhanced with cream, sage and fried bacon

~

Pan seared medallions of beef topped with mushrooms and red wine jus served with potatoes and fresh seasonal vegetables

~

Tiramisù served with fresh fruit

€30.00 per person (incl. tax)

MINIMUM NUMBER OF 20 PERSONS

CLASSIC MENU 1

Smoked salmon filled with prawns served on a bed of hummus dressed with a mint and lime dressing

~

- ✓ Local fish broth made with the catch of the day served with julienne of onions, carrots, rice and toasted garlic bread

~

Grilled grouper fillets served on a bed of grilled vegetables dressed with a honey and basil dressing accompanied with parsley steamed potatoes

~

Vanilla crème brûlée

€35.00 per person (incl. tax)

MINIMUM NUMBER OF 20 PERSONS



CLASSIC MENU 2

Terrine of prawns and swordfish served with fresh lettuce and dressed with sun dried tomato and basil dressing

~

- 🍷 Cannelloni filled with a mixture of fresh fish enhanced with cream and topped with a light minted tomato sauce

~

Pan fried sea bass fillet set on a bed of garlic flavoured spinach topped with a balsamic and herb vinaigrette served with roasted almonds potatoes

~

American vanilla and chocolate cheesecake with a black cherry topping

€40.00 per person (incl. tax)

MINIMUM NUMBER OF 20 PERSONS

CLASSIC MENU 3

Timbale of crouton, cream cheese, peppers and tomato brunoise topped with prawn and glazed with basil oil

~

- ✓ Cream of vegetable soup served with pasta and enhanced with fresh cream

~

- ✂ A trio of fresh fish served on a marinated mixture of greens and topped with mint and tomato dressing accompanied with steamed potatoes

~

Vanilla Panna Cotta with fruit of the forest purée

€45.00 per person (incl. tax)

MINIMUM NUMBER OF 500 PERSONS



PARANGA MENU 1

Caprese salad with mozzarella di bufala and tomato dressed with basil oil

~

Orecchiette tossed in vegetable ragù and ricotta

~

 Amalfi lemon tart

€22.00 per person (incl. tax)

MINIMUM NUMBER OF 10 PERSONS

PARANGA MENU 2

Octopus salad with potatoes, olives and cherry tomatoes with a hint of thyme

~

Grilled sea bass with lime dressing, potatoes and seasonal vegetables

~

Crème brûlée

€27.00 per person (incl. tax)

MINIMUM NUMBER OF 10 PERSONS



PARANGA MENU 3

Sliced bresaola served with rocket leaves,
shavings of Grana cheese and sliced raw mushrooms

~

Grilled fillet of pork accompanied with apple sauce,
potatoes and seasonal vegetables

~

Semifreddo ice cream served with a strawberry
and mint sauce

€32.00 per person (incl. tax)

MINIMUM NUMBER OF 10 PERSONS

PARANGA MENU 4

Tuna tartare with a rucola dressing

~

Risotto tossed in a scampi cream sauce with a rucola dressing

~

Sea bream fillet with a zucchini crust,
potatoes and seasonal vegetables

~

Chocolate mousse with a strawberry sauce

€37.00 per person (incl. tax)

MINIMUM NUMBER OF 10 PERSONS

CANAPÉS 'À LA CARTE'

3 pieces per person	€6.00
5 pieces per person	€9.00
7 pieces per person	€12.00
10 pieces per person	€17.00
12 pieces per person	€20.00
15 pieces per person	€27.00

Savoury or sweet, hot or cold, traditional or original... we suggest you make up your own menu to suit your own tastes.

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CANAPÉS 'À LA CARTE' | COLD CANAPÉS | WARM CANAPÉS | MINI SKEWERS SYMPHONY | MINI SWEETS



COLD CANAPÉS

Parma ham and melon on a sliced baked baguette

Smoked salmon with horseradish on a sliced baked baguette

Ham mousse with gherkins on a sliced baked baguette

Smoked ham and Brie with honey mustard
on a sliced baked baguette

Smoked salmon and capers on a sliced baked baguette

Shrimps with cocktail sauce on a sliced baked baguette

Gravlax and avocado with calypso sauce
on a sliced baked baguette

Roast beef with pickled cucumber on a sliced baked baguette

Smoked salmon with horseradish and capers
on a sliced baked baguette

Beef tartar, red onions and egg on a sliced baked baguette

Marinated duck breast with berries and figs
on a sliced baked baguette

Hummus served on pita bread

Smoked salmon mousse with julienne of fennel
served on brown bread

Marinated mussels with Mediterranean flavours on seeded bread

Smoked salmon with cream cheese on brown bread

Salmon roulade with dill flavour on brown bread

Vol-au-vents filled with ratatouille and fresh basil leaves

Smoked salmon roe with lime butter on a sliced baked baguette

Beef carpaccio served with Parmesan shavings
on a mini bruschetta

Grilled chicken caesar salad wraps



WARM CANAPÉS

Mini saltimbocca with sherry jus

Spinach and salmon quiche

Vegetable tempura

🍤 Prawn Teriyaki on skewer

🍤 Vol-au-vents filled with a creamy seafood sauce

Arancini filled with bolognese and mozzarella

🍤 Crispy vegetable spring roll served with sweet and sour sauce

Arrosto and pineapple skewer

Grilled Mediterranean fresh tuna kebabs with soya sauce

✓ Edam, Edamer, Gougère (puff pastry)

🍤 Duo of skewers, chicken and beef Tandoori

Roasted prune and bacon skewer

Mini quiche Lorraine

✓ Deep fried ricotta ravioli with tomato sauce

Mushroom calzone

Salmon tart

Plums with bacon

✓ Vegetable samosa with spices

Mini seasonal quiches

Mini vegetable rolls

Whitebait fritters



MINI SKEWERS SYMPHONY

Tomato and Mozzarella skewer

Marinated salmon skewer

Shrimps skewer with spices

Gouda and dried apricots skewer

Gruyère and raisins skewer

Ham and pineapple skewer

Salami and white onions skewer

Fried breaded olive and tomato

Parma ham and honey melon skewers

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CANAPÉS 'À LA CARTE' | COLD CANAPÉS | WARM CANAPÉS | MINI SKEWERS SYMPHONY | MINI SWEETS



MINI SWEETS

Lemon cake

Banana cake

Coffee and dark chocolate

White chocolate millefeuille

Lemon tartlet

 Apple strudel with vanilla sauce

Lemon meringue tartlet

Strawberry cheesecake delight

Almond and pineapple tart

Fried choux with ricotta and cream

Vanilla and chocolate éclairs

Coffee chocolate opera

Seasonal fruit tartlet

Chocolate dipped strawberries

Fresh seasonal fruit skewer

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CANAPÉS 'À LA CARTE' | COLD CANAPÉS | WARM CANAPÉS | MINI SKEWERS SYMPHONY | **MINI SWEETS**



BEVERAGES

Tea	cup	€2.50
Coffee	cup	€2.50
Soft drinks	glass	€2.20
Orange juice	glass	€2.20
Energy drink	glass	€4.85
Local still and sparkling water	bottle	€3.00
Imported still and sparkling water	bottle	€4.20

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BEVERAGES | BEERS | WELCOME DRINKS | SPIRITS | LIQUEURS | CHAMPAGNE | SPARKLING WINES | COCKTAILS | WINES



BEERS

Glass

Local beer	€2.50
Carlsberg	€2.50
Imported beer	€3.50

WELCOME DRINKS

Glass

Welcome Sangria	€3.50
Fruit punch	€5.00
Sparkling Wine 'Baron Brut'	€6.00
Welcome drink of Prosecco	€6.50
Glass of Champagne Nicolas Feuillatte	€9.00
Kir	€4.50
Kir Royal – Champagne Nicolas Feuillatte	€10.00
Champagne Moët & Chandon	€15.00

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BEVERAGES | BEERS | WELCOME DRINKS | SPIRITS | LIQUEURS | CHAMPAGNE | SPARKLING WINES | COCKTAILS | WINES



INTERCONTINENTAL MEETINGS®

SPIRITS

Martini (Bianco, Rosso, Dry)	2cl	€3.00
Campari	2cl	€3.00
Aperol	2cl	€3.00
Pernod	2cl	€3.00
Ballantine's	2cl	€3.50
Famous Grouse	2cl	€3.50
J&B	2cl	€3.50
Canadian Club	2cl	€3.50
Jack Daniel's	2cl	€3.50
Beefeater	2cl	€3.50
Gordon's	2cl	€3.50
Tequila Camino	2cl	€3.50
Bacardi	2cl	€3.50

LIQUEURS

Hennessy VS	2cl	€3.50
Hennessy VSOP	2cl	€4.50
Rémy Martin VS	2cl	€3.50
Rémy Martin VSOP	2cl	€4.50
Courvoisier VS	2cl	€3.50
Amaretto	2cl	€3.50
Averna	2cl	€4.50
Baileys	2cl	€3.50
Grappa	2cl	€4.50
Jagermeister	2cl	€3.50
Limoncello	2cl	€3.50
Sambuca	2cl	€3.50
Grand Marnier	2cl	€3.50
Tia Maria	2cl	€3.50

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CHAMPAGNE

Bottle

Moët & Chandon Brut Imperial N.V.	€69.00
Veuve Clicquot Ponsardin Brut N.V.	€69.00
Nicolas Feuillatte Brut Réserve Particulière N.V.	€50.00

SPARKLING WINES

Bottle

Prosecco di Valdobbiadene Hennessy VSOP Veneto, Italy	€30.00
Franciacorta Brut Lombardia, Italy	€30.00
Brachetto d'Acqui "I Ronchetti" DOCG Piemonte, Italy	€35.00
Gellewza Frizzante Rosé Malta	€15.50

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COCKTAILS

Virgin devil

Strawberry purée, apple juice, Kinnie

€5.00

Cinderella

Citrus juice, sugar, soda

€5.00

Bitter experience

Orange juice, lime juice, bitter lemon

€5.00

Bora-Bora

Pineapple juice, ginger ale, grenadine, lime juice

€5.00

Rossini

Strawberries and sparkling wine

€6.00

Bellini

Peaches and sparkling wine

€6.00

Mimosa

Oranges and sparkling wine

€6.00

Original Maltese

Gin, Mandarine Napoleon, Martini Bianco, blackcurrant, pineapple juice, Kinnie

€6.00

Tutti frutti

Passoa, Midori, Tequila, cranberry juice

€6.00

A peach of a dream

Absolute Peach, pineapple juice, Sunkist

€6.00



WHITE WINES

	Bottle
Maltese Falcon Malta	€12.50
Medina Chardonnay Malta	€14.00
Hauteville Chardonnay Malta	€22.00
Cavalier Chardonnay Malta	€35.00
2007 Delicata, Chardonnay Victoria Heights, Gozo	€12.50
Superior Chardonnay Medina Vineyards, Malta	€16.00
2006 Delicata, Gran Vin de Hauteville, Chardonnay Malta	€19.50
2006 Delicata, Gran Cavalier Sauvignon Blanc Malta	€25.50
2007 Santa Margherita, Pinot Grigio Trentino Alto Adige, Italy	€27.50

	Bottle
2007 Jermann, Pinot Grigio del Collio Friuli Venezia Giulia, Italy	€37.50
2007 Jermann, Sauvignon Blanc del Collio Friuli Venezia Giulia, Italy	€38.50
2007 Casa Vinicola Bennati, Soave Classico DOC Veneto, Italy	€18.50
2007 Marchesi di Barolo, Gavi di Gavi Piemonte, Italy	€29.50
2007 La Scolca, Gavi di Gavi Piemonte, Italy	€40.00
2006 Fontana Candida, Frascati Superiore 'Vigneto Santa Teresa', Lazio, Italy	€19.25
2007 Fazi Battaglia, Verdicchio del Castello di Jesi Marche, Italy	€18.75
2007 Villa Raiano, Greco di Tufo Campania, Italy	€32.50
2007 Vini Pala, Vermentino di Sardegna 'Crablis' Sardegna, Italy	€19.00

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WHITE WINES | ROSÉ WINES | RED WINES | PORT AND DESSERT WINES



WHITE WINES

	Bottle
2007 Donnafugata, 'Antillia' Sicilia, Italy	€21.25
2007 Donnafugata 'Lighea' Sicilia, Italy	€25.00
2005 Planeta Chardonnay Sicilia, Italy	€46.00
2006 Planeta Alastro Sicilia, Italy	€28.00
2004 Domaines Schlumberger, Prince Abbès, Riesling Alsace, France	€35.00
2004 Domaines Schlumberger, Prince Abbès, Gewürtztraminer Alsace, France	€26.00
2006 Pascal Jolivet, Sancerre Loire, France	€36.50
2007 Domaine Serges Laloue, Vin de Sancerre Blanc Loire, France	€36.50
2007 William Fevre, Chablis Burgundy, France	€39.50

	Bottle
2006 Domaine Long-Depaquit Albert Bichot, Chablis Premier Cru Les Vaucopins Burgundy, France	€40.50
2004 Domaine Long-Depaquit Albert Bichot, Chablis Grand Cru Les Clos Burgundy, France	€65.00
2007 Marques de Riscal, Verdejo Rueda, Spain	€18.00
2007 Brown Brothers, Chenin Blanc Australia	€18.50
2006 Matua Valley, Sauvignon Blanc Marlborough Valley, New Zealand	€28.50
2007 Cloudy Bay, Sauvignon Blanc Marlborough Valley, New Zealand	€46.00
2006 Bodegas Trivento, Torrontes Mendoza, Argentina	€19.00
2005 Kendall-Jackson Collage, Sauvignon Blanc Réserve California	€27.50

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ROSÉ WINES

Bottle

	Medina Vineyards, Rosé Grenache, Malta	€16.00
2007	Delicata, Medina Rosé Malta	€12.50
2007	Antinori, Guado al Tasso Scalabrone Rosé Toscana, Italy	€25.00
2007	Planeta, Rosé Sicilia	€24.00
2007	Jacques Arnoult, Rosé d'Anjou Loire, France	€19.50
2007	Pascal Jolivet, Sancerre Rosé Sancerre, France	€27.50
2007	Domaine Serge Laloue, Sancerre Rosé, France New World	€34.50
2006	Jacob's Creek, Shiraz Rosé Barossa Valley, Australia	€22.50

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RED WINES

Maltese Falcon Malta	€12.50
Medina Syrah Malta	€14.00
Hauteville Cabernet Malta	€22.00
Gran Cavalier Merlot Malta	€35.00
Medina Vineyards, Cabernet Sauvignon Malta	€16.00
2006 Delicata, Gran Vin de Hauteville, Shiraz, Cabernet Sauvignon, Gozo	€20.25
2006 Delicata, Gran Cavalier Syrah Malta	€35.00

	Bottle
2006 Bardolino Classico 'I Gadi' Veneto, Italy	€19.75
2006 Valpolicella Classico 'I Gadi' Veneto, Italy	€20.50
2007 Valpolicella Classico 'Speri' Veneto, Italy	€22.50
2005 Braida, Barbera d'Asti 'Montebruna' Piemonte, Italy	€37.75
2000 Marchesi di Barolo, 'Riserva Casa' Piemonte, Italy	€77.50
2000 Marchesi de' Frescobaldi, Brunello di Montalcino 'Castelgiocondo' Toscana, Italy	€80.00
2005 Melini, Chianti Classico Riserva 'La Selvanella' Toscana, Italy	€36.50
2004 Tenuta dell' Ornellaia, La Sere Nuove Toscana, Italy	€75.00

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RED WINES

Bottle

2006 Umani Ronchi, Montepulciano d'Abruzzo Abruzzo, Italy	€18.75
2005 Fontana Candida, Merlot del Lazio 'Kron' Lazio, Italy	€38.50
2006 Donnafugata, 'Sedara' Sicilia, Italy	€21.25
2006 Planeta, La Segreta Sicilia, Italy	€21.25
2006 Jean-Baptist Bejot, Morgon Burgundy, France	€20.25
2006 Bouchard Père et fils, Beaujolais Villages Burgundy, France	€22.50
2005 Paul Jaboulet, Châteauneuf-du-Pape 'Les Cèdres' Rhône, France	€39.50
2004 Paul Jaboulet, Châteauneuf-du-Pape 'La Paillousse' Rhône, France	€33.00

Bottle

2005 Torres, Gran Sangre de Toro Reserva Catalunya, Spain	€25.00
2004 Marques de Riscal, Rioja Barón de Chirel Reserva Tempranillo Spain	€60.00
2007 Alamos, Malbec Argentina	€19.50
2005 Brown Brothers, Barbera Australia	€22.50
2005 Montes, Merlot Chile	€23.00
2006 Lindemans, Shiraz Bin 50 Australia	€25.00
2004 Beringer, Old Vine Zinfandel Founders Estate, California	€27.50

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WHITE WINES | ROSÉ WINES | RED WINES | PORT AND DESSERT WINES



PORT AND DESSERT WINES Bottle

Foncesca Ruby Port, Portugal	€37.50
Foncesca Tawny Port, Portugal	€37.50
Foncesca Late Bottled Vintage Port, Portugal	€55.00
Moscato, Malta	€16.00

INTRODUCTION | COFFEE BREAKS | BUFFETS | 3 COURSE | 4 COURSE | PARANGA | CANAPÉS | BEVERAGES

BEVERAGES | BEERS | WELCOME DRINKS | SPIRITS | LIQUEURS | CHAMPAGNE | SPARKLING WINES | COCKTAILS | WINES

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