



KITCHEN
CONCEPTS



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At Kitchen Concepts we create bespoke setups for your unforgettable event

Thanks to the versatility of our event venues, at Kitchen Concepts we create bespoke set ups which match our clients' wishes.

We can cater for intimate weddings filled with personality as well as more formal or larger wedding celebrations – all against the wonderful sites backdrop.

We pride ourselves in being flexible, discussing every detail with the couple, to truly create a memorable day where every care has been taken into consideration.

Your joy and satisfaction are our ultimate objective.

KITCHEN CONCEPTS



Finger Food



Skewers

Watermelon, Smoked Ham and Feta	€1.30
Caprese, Tomato and Mozzarella with Herb Oil (V)	€1.30
Coconut and Lemongrass Marinated Chicken	€1.60
Satay Marinated Chicken	€1.60
Thai Green Curry Marinated Chicken	€1.60
Ginger, Lime and Black Pepper Marinated Beef	€1.85
Prawn and Chorizo	€1.88
Grilled Maltese Sausage	€1.35

Beef

Teriyaki Beef and Lettuce Cups	€1.60
Grilled Flank Steak With Kimchi Mayo	€1.60
Grilled Tagliata with Argentinian Pepper Salsa (Chimichurri)	€1.70
Sweet and Sour Glazed Meatballs	€1.40



Hors d'Oeuvres

Cream Cheese and Basil on Crostini (V)	€1.10
Brie with Sun-Dried Tomato and Walnut on Crostini (V)	€1.10
Green Pea and Prawn Crostini	€1.30
Smoked Salmon Roses on Rye Toast	€1.30
Smoked Salmon and Caviar Blinis	€1.50
Grilled Halloumi, Bell Pepper and Hummus Blinis (V)	€1.50
Pulled Pork Terrine Crostini Served with Fig Jam	€1.50
Spicy Sausage and Provolone Crostini	€1.30



Tartlets

Lemon and Mint Marinated Shrimp on Creamed Ricotta	€1.30
Parma Ham and Basil Pesto	€1.30
Gorgonzola Dolce, Apricot and Walnut (V)	€1.50
Caramelized Onion and Brie (V)	€1.30
Thyme-Scented Olive Crush and Roast Cherry Tomato (V)	€1.30
Chilli con Carne Topped with Mexican Cheese	€1.50

Vol-au-Vents

Gbejna Cheese Parfait with Red Onion Jam (V)	€1.40
Smoked Salmon and Dill Mousse	€1.70
Mature Cheddar and Branston Pickle (V)	€1.50
Mushroom Gruyère (V)	€1.50
Leek and Pancetta	€1.40



Croissant

Parmesan, Parma Ham and Rucola	€1.85
Smoked Salmon, Cream Cheese and Rucola	€2.10

Open Sandwiches

Grilled Peppers, Goats Cheese and Basil (V)	€1.60
Parma Ham and Melon	€1.60
Roast Beef, Mustard Radish	€1.60

Tramezzini

Salami Napoli, Edam Cheese and Rucola	€1.60
Smoked Bbq Pulled Pork	€1.60
Curried Egg Mayo (V)	€1.60



Chicken	
Chicken and Bacon Involtini	€1.60
Lamb	
Grilled Lamb Kofte With Tahini Dressing	€1.60
Vegetarian	
Ratatouille Filled Baskets (V)	€1.75
Falafel Served with Mint and Garlic Yogurt (V)	€1.30
Mini Pumpkin Bites (V)	€1.20
Spinach and Feta in Filo Pastry (V)	€1.30
Arancini	
Rabbit	€1.60
Tomato and Mozzarella (V)	€1.20
Beef	€1.60
Walnut Mushroom and Truffle (V)	€1.60

Fish	
Kiwi Mussels Au Gratin Served in Shell	€1.60
Crispy Torpedo King Prawns With Sweet Chilli Dip	€2.10

Gyoza	
Vegetable (V)	€1.25
Chicken and Vegetable	€1.35
Duck	€1.45

Asian Selection	
Vegetable Spring Rolls (V)	€1.15
Chicken and Vegetable Spring Rolls	€1.30
Duck Spring Rolls	€1.50
Indian Vegetable Samosa (V)	€1.20
Indian Onion Bhaji (V)	€1.20



Bao Buns	
Chinese Five-Spice Glazed Pork Belly on Bao Buns	€2.00
Chinese Five-Spice Vegetables on Bao Buns	€1.70

Burgers/Hotdogs	
Chicken Burger with Red Onion Marmalade	€2.15
Cheese Beef Burger with Red Onion Marmalade	€2.50
Chicken Hotdog with Crispy Onions	€2.15
Smoked Bbq Pulled Pork in Brioche Buns	€2.15

Local Bites	
Traditional Maltese Qassatat Filled with Ricotta (V)	€1.10
Traditional Maltese Qassatat Filled with Peas (V)	€1.10
Traditional Maltese Pastizzi Filled with Ricotta (V)	€0.75
Traditional Maltese Pastizzi Filled with Peas (V)	€0.75

Flying Buffet	
Mini Ravioli Burro e Salvia (V)	€2.95
Risotto ai Funghi e Tartufo (V)	€3.50
Gnocchi with Gorgonzola Dolce, Guanciale topped with Walnuts	€3.50
Lemon, Garlic and Soft Herb Marinated Octopus Salad	€4.15
Moroccan Lamb Tagine with Couscous	€4.15

Sweets	
Apple Crumble	€2.35
Cassata Siciliana	€2.35
Macaroons	€2.05
Imqaret	€1.40
Donut Rings	€1.90
Filled Doughnuts	€2.35
Brownie Bites	€2.60
Lemon Meringues	€2.60
Dark Chocolate Tartlets	€2.60
Pistachio Tartlets	€3.00
White Chocolate Tartlets	€2.60
Hazelnut Chocolate Tartlets	€2.60
Dolci Di Mandorla	€7.00 /250g
Honey and Walnut Tartlets	€2.85





Stations



The Chilled Oyster Bar

Natural

With a Choice of Sauce:

Cocktail or Balsamic Vinaigrette, Tabasco, Lime

Atlantic

Smoked Salmon, Sour Cream and Chives

Thai

Thai Salad and Dressing

Oliver

Shallots and Red Wine Vinegar

Price

	2025	2026
per Oyster for a Minimum 100pc	€4.70	€4.80
per Oyster for More than 150pc	€5.30	€5.40

Cheese and Salami Bar

Italian Pepato, Provolone, Gorgonzola, White and Peppered Goats' Cheese

Italian Salami: Milano, Napoli, Spianata

Accompanied by:

Marinated Green and Black Olives

Homemade Grissini and Galletti

Fig Chutney and Pickles

Price

	2025	2026
p/p Minimum 100pax	€8.20	8.40

Grana Stall

Flaked Grana Padano

Homemade Grissini

Galletti

Picked Grapes

Marinated Kalamata Olives

Dried Apricot and Raisins

Rosemary and Garlic Focaccia

Price

	2025	2026
p/p Minimum 100pax	€8.20	€8.45



Taco Stall

A Selection of Tacos

Six-Hour, Slow Cooked Pulled Pork Collar with Smoked Bbq Marinade

Spicy Chicken Thighs and Stir-Fried Vegetables

Red Kidney Bean, Avocado, Red Onions, Garlic, Coriander (Vegan)

Condiments:

Smoked Chili, Pico De Gallo, Harissa, Kimchi Mayo, Mustard, Sriracha Mayo,

Pickled Cucumber, Asian Slaw, Guacamole, Taco Shells

Price

	2025	2026
p/p Minimum 100pax	€8.20	€8.40



La Pasta

Choose Any Two Kinds of Pasta from the Following:

Orecchiette with Prawns and Zucchini

Penne alla Norma, Fried Aubergines, Tomato Sauce and Fresh Basil

Fusilli with Squid and Cuttlefish, Fresh Mint and Kalamata Olives

Rigatoni with a Rich Beef and Tomato Ragù

Strozzapreti with Pork and Fennel Ragù, Grated Parmesan, Wilted Spinach, Cream

Farfalle al Pesto Trapanese with Almonds, Tomatoes, Basil, Garlic and Olive Oil

Price

	2025	2026
p/p Minimum 100pax	€7.10	€7.20



A Trio of Salmon Stall

Carved, Home-Cured Salmon, Sweet Mustard Dressing

Baked Side of Salmon with Jamaican Jerk Spice and Lime-Infused Salsa

Smoked Salmon Risotto, Pancetta Lardons, Chopped Dill, Crispy Rucola

Accompanied by:

Lebanese Spiced Couscous

Peppers Sott'olio

Rucola and Red Onion Salad

Tomato and Olive Chutney

Price

	2025	2026
p/p Minimum 100pax	€8.75	€9.05

Chefs are included in the price.



Gala Dinners



Part Plated Buffet A

Plated Pasta
Penne alla Norma
Beautifully Sauteed Aubergine Tossed In A Rich Tomato Sauce,
Topped with Ricotta Salata and Fresh Basil

Salads and Antipasti Buffet
A Selection of Mediterranean Antipasti, Meze, Salads and
Platters Using Mostly Typical Ingredients Both from the Land
and the Sea

The Carvery
Slow-Cooked Pork Collar, Truffle and Thyme Beurre Blanc

Hot Buffet
Grilled Seasonal Steak Fish, Mediterranean Couscous,
Basil Salsa
Slow-Cooked Chicken Tagine
Chickpea and Spinach Casserole
Fresh Seasonal Vegetables with Sage and Garlic Butter
Kabbsa (Fragrant Arabic Fried Rice)
Garlic and Rosemary Roast Potatoes

Plated Dessert
Strawberry Tart,
Chocolate Soil, Vanilla Ice-Cream

Price
2025 2026
€48.95 p/p €50.40 p/p



Part Plated Buffet B

Plated Entrée
Tomato Carpaccio, Fresh Mozzarella Di Bufala,
Seasonal Crispy Leaves and Basil Pesto

Plated Soup
Picked Mushrooms and Tarragon Velouté, Crushed Walnuts,
Olive Oil Drizzle

The Carvery
Slow-Cooked Usda Beef Rib, Onion Gravy

Hot Buffet
Baked Seabass Fillets, Tomato Sauce, Olives, Capers,
Basil and Mint
Pork Loin Mignons with a Honey, Mustard and Thyme Glaze
Spinach, Sweet Potato and Lentil Dhal

Sides
Roast Seasonal Vegetables with Balsamic and Rosemary
Roast Potatoes with Fennel Seed, Thyme and Garlic
Fragrant Rice with Peppers, Onions and Fresh Herb

Sapori D’Italia
Saffron and Parmesan Arancini
Zucchini and Mozzarella Involtini
Radicchio, Chickpea and Salami Salad with a
Honey-Mustard Vinaigrette
Fennel, Orange, Fresh Herbs and Black Olive Salad
Cold Pork Loin, Tonnato
Calamari Stew with Tomato Sauce, Capers, Olives
and Fresh Herbs
Grilled Tuna Steak With Salsa Verde

Plated Desserts
Chocolate Fondant, Chocolate Chip Powder,
Salted Caramel Ice-Cream.

Price
2025 2026
€56.10 p/p €57.55 p/p



Three-Course
Plated Menu A

Entrée

Warm Portobello Mushroom and Chive Tart,
Orange Segments, Crispy Leaves, Sun-Blushed Tomatoes,
Chive Emulsion

Main Course

Fresh Seasonal Fish,
Leek and Pancetta Patties, Seasonal Vegetables,
Crushed Potatoes, Thyme Beurre Blanc

Or

Wild Thyme and Garlic-Scented Chicken Thigh,
Root Vegetables, Rosemary Mashed Potatoes,
Balsamic Jus

Dessert

Chocolate Brownie, Chocolate Soil, Vanilla Ice-Cream

Price

2025	2026
€48.95 p/p	€50.40 p/p



Three-Course
Plated Menu B

Entrée

Pressed Pork and Prune Terrine, Pulled Pork Rilette,
Beetroot Paint, Picked Seasonal Leaves, Marinated Pears

Main Course

Pan-Fried Salmon Fillet, Thai Prawns and Haddock Patty,
Buttered Vegetables, Crushed Potatoes, Basil Milk

Or

Slow-Cooked Pork Belly, Pork Cheek Croquette,
Root Vegetables, Mashed Potatoes, Port Wine Essence

Dessert

Almond and Hazelnut Tart, Chocolate Chip Powder,
Salted Caramel Ice-Cream

Price

2025	2026
€61.90 p/p	€63.60 p/p



Four Course
Plated Menu A

Entrée

Carpaccio of Scottish Salmon Gravlax, Sun-Baked Cherry
Tomatoes, Garlic Confit, Crispy Rucola Leaves,
Coriander Citrus Dressing

Intermediate

Artichoke and Mushroom Risotto, Smoked Pancetta,
Drizzled with Truffle Oil, Finished with Grana Shavings

Main Course

Pan-Fried Black Meagre Fillets, Prawns and Kalamata Olives
Fritter, Buttered Spinach, Crushed Potatoes,
Lemon Beurre Blanc

Or

Corn-Fed Chicken Supreme with Beef Cheek Bonbon,
Wilted Greens, Creamy Mashed Potatoes,
Tarragon and Thyme Jus

Dessert

Apple Caramel Tart, Salted Caramel Ice-Cream,
Tempered Chocolate Cigar

Petit Fours

A Selection of Petit Fours

Price

2025	2026
€69.85 p/p	€71.95 p/p

Four Course
Plated Menu B

Amuse-Bouche

Lamb and Apricot Kofta, Beetroot Tartar With Labneh,
Vichyssoise Shot, Seasonal Leaves, Tahini Dressing

Entrée

Local Ricotta Ravioli, Charred Asparagus, Crispy Guanciale,
Provolone Cream, with Crunchy Walnuts

Main Course

Pan-Fried Sea Bream, King Prawn Bonbon, Broad Bean Purée,
Baby Vegetables, Roast Potatoes, Sauce Crevettes

Or

Char-Grilled Beef Fillet, Beef Cheek Croquette, Sweet Pea
Purée, Buttered Vegetables, Fondant Potato, Port Wine Essence

Dessert

Dark Chocolate Fondant, Chocolate Chip Powder,
Salted Caramel Ice-Cream

Petit Fours e Caffè

A Selection of Petit Fours
and Coffee

Price

2025	2026
€61.95 p/p	€63.95 p/p



Stand Up Weddings



Bronze Menu

Welcome Drink and Canapes

Caramelised Onion and Brie Tartlet
Brie, Sundried Tomato and Walnut
Cream Cheese and Basil Crostini

Assortment of Finger Food

Pea and Prawn Crostini
Smoked Salmon Roses on Rye Bread
Pulled Pork Terrine Crostini, Fig Jam
Tuna Rolls
Grilled Pepper, Goats Cheese and Basil Oil Sandwich
Parma Ham and Basil Pesto Crostini
Mini Pumpkin Bites
Vegetable Gyoza

Assortment of Warm Finger Food

From The Bakery
Gbejna Parfait, Red Onion Jam
Mushroom and Gruyere Puffs

From The Sea

Kiwi Mussels, Au Gratin
Prawn and Chorizo Skewer

From The Land

Meatballs, Sweet and Sour Glaze
Teriyaki Beef, Lettuce Cups
Mini Beef Burgers
Chicken Hot Dog
Chicken Spring Rolls
Tikka Chicken Finger

Cheesy Corner

Gorgonzola, Apricot, Walnut Tart
Spinach and Feta Spanakopita

The Famous Ones

Arancini Beef Ragù
Five-Spice Glazed Pork Belly Bao Buns

Flying Buffet Item

Ravioli Burro e Salvia

Dessert Items

Cannoli di Ricotta
Mqaret
Filled Doughnuts

Price

	2025	2026
Total p/p for 250 people	€37.40	€38.40
Total p/p for 100 people	€44.55	€45.65
Wedding Cakes for 250 ppl Starting from	€704.00	€720.00
Wedding Cakes for 100 ppl Starting from	€352.00	€363.00

Wedding Cakes:

Cakes are basic buttercream or naked cakes. Add-ons such as sugar pastry, ribbons, flowers, and toppers can be added at an extra cost or brought in by the client.

	2025	2026
Bacio or almond witness cakes starting from	€47.00	€49.00

All waiting and kitchen staff are included in the pricing of the menus.



Silver Menu

Welcome Drink and Canapes
Watermelon, Smoked Ham and Feta Skewer
Grilled Halloumi, Bell Pepper, Hummus Blinis
Lemon and Mint Marinated Shrimp on Creamed Ricotta Tart

Assortment of Finger Food
Pea and Prawn Crostini
Smoked Salmon Roses on Rye Bread
Mature Cheddar and Branstons Pickle Puff
Roast Beef, Mustard Radish, Open Sandwich
Smoked Bbq Pulled Pork Tramezzini

Pasta Table
Choose any two from the following:
Orecchiette with Prawns and Zucchini
Penne alla Norma, Fried Aubergines, Tomato Sauce and Fresh Basil
Fusilli with Squid and Cuttlefish, Fresh Mint and Kalamata Olives
Rigatoni with Stewed Beef and Tomato Ragù
Strozzapreti with Pork and Fennel Ragù, Grated Parmesan and Wilted Spinach, Cream
Farfalle al Pesto Trapanese With Almonds, Tomatoes, Basil, Garlic and Olive Oil

Assortment of Warm Finger Food
From The Sea
Battered Prawns, Sweet Chilli
From The Land
Grilled Flank, Kimchi Mayo
Ginger, Lime, Pepper Marinated Beef Skewers
Chicken Satay Skewers
Chicken and Bacon Involtni
From The Fields
Falafel, Mint and Yoghurt
Arancini Mushroom and Truffle
Thyme-Scented Olive and Roast Cherry Tomato Tartlet

Flying Buffet Item
Moroccan Lamb Tagine with Couscous

Wedding Cake

Dessert Items
Brownie Bites
Cassata Siciliana
Donut Rings

	Price	
	2025	2026
Total p/p for 250 people	€47.50	€49.10
Total p/p for 100 people	€54.50	€56.50

Wedding Cakes: Cakes are basic buttercream or naked cakes. Add-ons such as sugar pastry, ribbons, flowers, and toppers can be added at an extra cost or brought in by the client.		
	2025	2026
Bacio or almond witness cakes starting from	€47.00	€48.00

All waiting and kitchen staff are included in the pricing of the menus.



Gold Menu

Welcome Drink and Canapes

- Cured Salmon and Caviar Blinis
- Brie, Sundried Tomato and Walnut
- Pea and Prawn Crostini

Assortment of Finger Food

- Caprese Skewers
- Smoked Salmon Roses on Rye Bread
- Spicy Spianata and Provolone Crostini
- Curried Egg Tramezzini
- Grilled Pepper, Goat’s Cheese and Basil Oil Sandwich
- Leek and Pancetta Vol-Au-Vents

Taco Stall

- Six-Hour Slow Cooked Pulled Pork Collar with Smoked Bbq Marinade
- Spicy Chicken Thighs and Stir-Fried Vegetables
- Red Kidney Bean, Avocado, Red Onions, Garlic, Coriander (Vegan)

Condiments:

- Smoked Chili, Pico De Gallo, Harissa, Kimchi Mayo, Mustard, Sriracha Mayo, Pickled Cucumber, Asian Slaw, Guacamole, Taco Shell

Assortment of Warm Finger Food

- From The Land
- Grilled Lamb Kofta, Tahini Dressing
- Chilli con Carne Tart Topped with Mexican Cheese
- Grilled Maltese Sausage Skewer
- Coconut and Lemongrass Chicken Skewers
- Chicken and Vegetable Gyoza

From The Fields

- Ratatouille Filled Baskets
- Arancini Tomato and Mozzarella
- Onion Bhaji

Flying Buffet Items

- Risotto ai Funghi e Tartufo
- Lemon, Garlic, Soft Herb Marinated Octopus Salad

Wedding Cake

Dessert Items

- Lemon Meringue
- Dark Chocolate Tartlets
- Apple Crumble

Tea Station and Coffee

- Selection of Tea, Herbal Tea and Filtered Coffee
- Cannoli di Ricotta

Price	2025	2026
Total p/p for 250 people	€54.60	€58.50
Total p/p for 100 people	€62.00	€63.60

Wedding Cakes:

Cakes are basic buttercream or naked cakes. Add-ons such as sugar pastry, ribbons, flowers, and toppers can be added at an extra cost or brought in by the client.

	2025	2026
Bacio or almond witness cakes starting from	€47.00	€48.00

All waiting and kitchen staff are included in the pricing of the menus.



Platinum Menu

Welcome Drink and Canapes

- Gbejna Parfait, Red Onion Jam Puff
- Brie, Sundried Tomato and Walnut
- Grilled Halloumi, Bell Peppers and Humus Blinis

Assortment of Finger Food

- Smoked Salmon Roses on Rye Bread
- Mushroom and Gruyère Puff
- Salami Napoli Tramezzini
- Smoked Salmon, Dill Mousse Puffs
- Grilled Pepper, Goat's Cheese and Basil Crostini
- Parmesan, Parma Ham, Rucola Filled Croissant

Salmon Trio Stall

- Carved, Home-Cured Salmon, Sweet Mustard Dressing
- Baked Side of Salmon with Jamaican Jerk Spice and Lime-Infused Salsa
- Smoked Salmon Risotto, Pancetta Lardons, Chopped Dill, Crispy Rucola
- Accompanied by:
 - Lebanese Spiced Couscous
 - Peppers Sott'Olio
 - Rucola and Red Onion Salad
 - Tomato and Olive Chutney

Assortment of Warm Finger Food

- From The Sea
 - Prawn and Chorizo Skewers
 - Battered Prawns

From The Land

- Tagliata of Beef, Chimichurri Salsa
- Pulled Pork in Brioche Bun
- Thai Green Curry Marinated
 - Chicken Skewers
 - Duck Gyoza

The Famous Ones

- Duck Spring Rolls
- Rabbit Arancini
- Five-Spice Glazed Pork Belly in Bao Buns

Flying Buffet Items

- Gnocchi, Gorgonzola Dolce, Guanciale, Topped with Walnuts
- Moroccan Lamb Tagine with Couscous

Cheese and Salami Bar

- Flaked Italian Pepato, Provolone
- Ricotta Cremosa, Peppered and White Gbejniet
- Italian Salami; Milano, Napoli, Spianata
- Accompanied by:
 - Marinated Green and Black Olives
 - Homemade Grissini and Galletti
 - Fig Chutney and Pickles

Wedding Cake

Dessert Items

- Macaroons
- Pistachio Tartlets
- Dolci di Mandorla
- Hazelnut Chocolate Tartlets

Tea Station and Coffee

- Selection of Tea and Filtered Coffee
- Two Types of Cannoli:
 - Classic Ricotta and Ricotta e Pistachio

Price

	2025	2026
Total p/p for 250 people	€67.65	€69.60
Total p/p for 100 people	€76.00	€78.00

Wedding Cakes:

Cakes are basic buttercream or naked cakes. Add-ons such as sugar pastry, ribbons, flowers, and toppers can be added at an extra cost or brought in by the client.

	2025	2026
Bacio or almond witness cakes starting from	€47.00	€48.00

All waiting and kitchen staff are included in the pricing of the menus.



Beverages



Beverage Seated Packages

Package 1 - House Wine

White and Red Wine, Soft Drinks, Water

Price	
2025	2026
€8.00	€9.50

(Add €2 to These Options for Cisk)

Package 2 - Chilean Wine

Urmeneta Sauvignon Blanc and Cabernet Sauvignon,
Soft Drinks, Water

Price	
2025	2026
€10.00	€11.00

(Add €2 to These Options for Cisk)

Package 3 - Local Package

Fenici Chardonnay, Vermentino and Viognier, Cabernet
Sauvignon and Syrah

Beer, Soft Drinks, Water

Price	
2025	2026
€14.00	€15.00

Package 4 - Italian Wine

Santa Christina Grechetto and Sangiovese

Beer, Soft Drinks, Water

Price	
2025	2026
€14.00	€15.00

Package 5 - French Wine

Bordeaux Rouge, Bordeaux Blanc

Beer, Soft Drinks, Water

Price	
2025	2026
€14.00	€15.00

Beverage Package Option 1

Welcome Drink

Mimosa

Whisky

J&B, Jameson, Johnny Red

Vodka

Smirnoff

Brandy

Hennessey

Aperitif

Martini, Aperol and Campari

Rum

Bacardi, Captain Morgan Spiced Rum

Gin

Gordon's

Wine

Sauvignon Blanc, Merlot

Liqueurs

Amaretto, Blue Curaçao, Sambuca, Baileys,
Malibu, Limoncello

Beers

Cisk, Cisk Excel

Sparkling Wine

Prosecco

Soft Drinks

Kinnie, Pepsi, 7up, Mirinda and diet versions

Juice

Apple, Orange, Multivitamin

Mixers

Tonic, Bitter Lemon

Water

Still and Sparkling

Ice and Standard Garnish

	Price	
	2025	2026
100 guests	€26.85	€27.85
250 guests	€24.65	€25.65
Afterhours minimum per hour	€485	€585
After 4 hours there will be an additional bar overtime charge per person	€4.85	€5.85

Beverage Package Option 2

Welcome Drink

Mimosa

Whisky

J&B, Jameson, Johnny Red, Johnny Black, and Jack Daniels

Vodka

Smirnoff and Absolute

Brandy

Hennessey

Aperitif

Martini, Aperol and Campari

Rum

Bacardi, Captain Morgan Spiced Rum

Gin

Gordon's, Bombay

Wine

Sauvignon Blanc, Merlot

Liqueurs

Amaretto, Blue Curaçao, Sambuca, Baileys,
Malibu, Avena

Beers

Cisk, Cisk Excel, Hopleaf,

Sparkling Wine

Prosecco and one bottle of Moët for the couple

Soft Drink

Kinnie, Pepsi, 7up, Mirinda and diet versions

Juice

Apple, Orange, Multivitamin

Mixers

Tonic, Bitter Lemon

Water

Still and Sparkling

Ice and Standard Garnish

	Price	
	2025	2026
100 guests	€34.00	€35.00
250 guests	€31.80	€32.80
Afterhours minimum per hour	€595	€695
After 4 hours there will be an additional bar overtime charge per person	€5.95	€6.95

Terms and Conditions

1. Plating and presentation are for illustration purposes only.

2. The prices in this brochure are valid for bookings made until December 2025.

3. Stand-up menus are based on a minimum of 100 guests.

4. Wedding menus and stations can be modified; however, a supplement fee may apply if packages are changed and if the number of guests changes.

5. Customised quotes shall remain valid for two months from issue. Prices may change if the date and season have changed.

6. Kitchen Concepts reserves the right to change any items from the menu in case of unavailability or seasonal limitations and will be discussed with the client beforehand.

7. Themed stations can only be ordered with a reception menu.

8. A wine bar can be set up as an accompaniment to the Salami and Cheese or the Grana stations.

9. Menus are to be finalized eight weeks prior to the event, and the number of guests 15 days prior.
10. Seated events need to be finalised not more than two weeks before.

11. Food intolerances, allergies, and any dietary requirements are to be advised when finalising the menus.

12. The wedding cakes provided on the menus are standard buttercream or naked cakes. Flowers, ribbons, lace, and toppers can be provided at an extra cost or can be brought in by the client.

13. A reservation for a wedding will only be confirmed once the contract has been signed and a €600 non-refundable deposit is paid.

14. Another deposit, 50% of the total bill, is required once menus are chosen, six months prior to the event.

15. If this deposit is not effected, Olea Events is entitled, to not supply its wedding services and retain the non-refundable deposit.

16. The remaining balance is to be settled within seven days following the wedding date.

17. All destination weddings shall be settled in full amount seven days prior to the event.
18. Menu prices include staff, chillers, ice, manager, head waiter, waiters, kitchen staff, and chefs. Depending on the extras chosen, staff would be amended accordingly.

19. Kitchen Concepts will provide all the necessary tables and linen for the wedding cake table, food stations, and bars.
Kitchen Concepts provides a bar setup, glassware, and standard garnish.

20. Kitchen Concepts will charge corkage fees on any drinks brought in by clients.

21. Staff is paid up to eight hours, two hours set up, and two hours clearing and dismantling are included. Overtime is charged at €15/hr per staff member.

22. All prices listed are inclusive of 18% VAT.

23. Should there be any change on the tax percentage, prices will be amended accordingly.



KITCHEN CONCEPTS

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