

olea

A memorable dining experience for you and your guests

Events Brochure





olea

Honouring Traditions Through Delicious Cuisine

**Elevate your next conference or event
with the perfect venue.**

If you're looking for a hassle-free way to cater to your conference or event attendees, consider our group menu packages.

We offer a variety of options that are perfect for weddings, corporate parties, and other special occasions.

Our team is dedicated to providing you with the best venue and menu options to make your event a success.

With our help, you can sit back and relax, knowing that everything is taken care of.

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Coffee Breaks

Menu 1

€7.00 Per Person

Choose Any 2 Items From Each Section Or Change An Item For Fresh Fruit Cuts

Menu A

Plain Croissants

Marble Cake

Smoked Salmon & Cucumber Wrap

Mini Vegetable Kaponata Focaccia

Tea, Coffee, Juice, Still & Sparkling Water

Menu C

Vanilla Muffins

Chocolate Fudge Cake

Chicken & Sundried Tomato Ciabatta

Ricotta Qassatat

Tea, Coffee, Juice, Still & Sparkling Water

Menu B

Pane Chocolate

Pear Cake

Chicken & Sundried Tomato Ciabatta

Garden Peas Pastizzi

Tea, Coffee, Juice, Still & Sparkling Water

Menu D

Chocolate Muffins

Banana Cake

Spicy Salami, Rucola & Mustard Mayo Ftira

Indian Vegetable Tortilla Roll

Tea, Coffee, Juice, Still & Sparkling Water

Menu 2

€8.50 Per Person

Menu A

Plain Croissants

Marble Cake

Smoked Salmon & Cucumber Wrap

Mini Vegetable Kaponata Focaccia

Tea, Coffee, Juice, Still & Sparkling Water

Menu C

Vanilla Muffins

Chocolate Fudge Cake

Chicken & Sundried Tomato Ciabatta

Ricotta Qassatat

Tea, Coffee, Juice, Still & Sparkling Water

Menu B

Pane Chocolate

Pear Cake

Chicken & Sundried Tomato Ciabatta

Garden Peas Pastizzi

Tea, Coffee, Juice, Still & Sparkling Water

Menu D

Chocolate Muffins

Banana Cake

Spicy Salami, Rucola & Mustard Mayo Ftira

Indian Vegetable Tortilla Roll

Tea, Coffee, Juice, Still & Sparkling Water

Coffee Breaks

Menu 3

€10.00 Per Person

Menu A

Plain Crossaints

Marble Cake

Mini Vegetable Kaponata Focaccia

Beef & Tomato Sandwich

Smoked Salmon & Cucumber Wrap

Tea, Coffee, Juice, Still & Sparkling Water

Menu B

Pane Chocolate

Pear Cake

Pulled Pork & Branston Pickle Ciabatta

Chicken & Sundried Tomato Sandwich

Garden Peas Pastizzi

Tea, Coffee, Juice, Still & Sparkling Water

Menu C

Vanilla Muffins

Chocolate Fudge Cake

Turkey & Cheddar Xiklun

Smoked Salmon & Brie Cheese Crossaint

Ricotta Qassatat

Tea, Coffee, Juice, Still & Sparkling Water

Menu D

Chocolate Muffins

Banana Cake

Spicy Salami, Rucola & Mustard Mayo Sandwich

Roasted Pepperoni, Onions & Kunserva Ftira

Indian Vegetable Tortilla Roll

Tea, Coffee, Juice, Still & Sparkling Water

Menu 4

€14.00 Per Person

Time Duration – Approx 1 Hour

Assortment of Wrap & Sandwiches

Plain Croissants

Smoked Salmon & Brie cheese crossaint

Chicken & sundried tomato sandwich

Pulled pork & branston pickle ciabatta

Indian Vegetable tortilla roll

Assortment of Desserts

Pane chocolate

Pear Cake

Drinks

Coffee & Tea

Orange & Apple Juice

Still & Sparkling water



Networking Lunches

Menu 1

€13.00 Per Person
A Minimum Of 10 Persons

Savoury

Mortadella, Cheddar & Crispy Lettuce Panina
Tuna, Caper & Mayo Sandwich
Vegetable Kaponata & Rucola Ciabatta
Barley Salad With Sundried Tomatoes,
Garlic & Crushed Walnuts

Dessert

Fresh Fruit Cuts
Baked Banana Cake

Beverages

Soft Drinks, Juices, Still & Sparkling Water

Menu 2

€15.00 Per Person
A Minimum Of 10 Persons

Savoury

Shredded Chicken & Coleslaw Bridge Roll
Smoked Salmon, Cos Lettuce & Parmesan Ciabatta
Indian Vegetables & Tortilla Wrap
Greek Feta Cheese & Broccoli Baked Tart
Spirilli Pasta Salad With Pumpkin Slivers,
Basil Pesto & Sunflower Seeds

Dessert

Fresh Fruit Cuts
Vanilla & Cinnamon Cake

Beverages

Soft Drinks, Juices, Still & Sparkling Water



Networking Lunches

Menu 3

*€19.50 Per Person
A Minimum Of 10 Persons*

Cold Snacks

Hummus & Root Vegetables Wrap (V)
Chicken, Sundried & Guacamole Bridge Roll
Bay Prawns, Mint & Ceaser Mayo Croissant
Parma Ham & Mango Chutney Open Ciabatta

Hot Snacks

Spirilli With Squashed Garlic, Picked Mushrooms
& Basil Pesto Cream (V)
Grilled Chicken Thighs With Citrus
& Cinnamon Jus Lie
Aubergine Zucchini, Tomato & Mozzarella Bake (V)

Dessert

Honey Rings
Pear & Frangipane Tart

Beverages

Soft Drinks, Juices, Still & Sparkling Water

Menu 4

*€22.00 Per Person
A Minimum Of 10 Persons*

Cold Snacks

Hummus & Root Vegetables Wrap (V)
Chicken, Sundried & Guacamole Bridge Roll
Bay Prawns, Mint & Ceasar Mayo Crossaint
Parmaham & Mango Chutney Open Ciabatta
Greek Salad With Feta Cheese, Tomatoes,
Black Olives & Cucumber

Hot Snacks

Spirilli With Squashed Garlic, Picked Mushrooms
& Basil Pesto Cream (V)
Grilled Chicken Thighs With Citrus &
Cinnamon Jus Lie
Aubergine Zucchini, Tomato & Mozzarella Bake (V)

Accompaniments

Oriental Vegetable Stir Fried Rice (V)
Vegetable Kapunata (V)
Roast Potatoes With Caraway Seeds (V)
Honey Rings, Strawberry Crostata,
Pear & Frangipan Tart
Fresh Fruit, Sliced Fresh Fruit

Beverages

Soft Drinks, Juices, Still & Sparkling Water



Afternoon Tea

Maltese Afternoon Tea

€18.50 Per Person

Cold Canapés

Grilled Maltese Bread Spread With Caponata
(Little Aubergine Chunks Cooked With Onions,
Capers, Olives, And Tomatoes)

Sundried Tomato And Olive Panini

Bigilla And Galletti

Hot Canapés

Ricotta And Pizelli Pastizzi

Qassatat Tal-Ispinaci

Mini Sausage Rolls

Mini Deep-Fried Peppered Ġbejna

Sweet Canapés

Imqaret - Date Fritters

Cannoli Tal-Irkotta

Amaretti

Pudina Tal-Hobż

(Traditional Maltese Bread Pudding, Flavoured With
Chocolate, Dried Fruit And Brandy)

Selection Of Herbal Tea And Brewed Coffee

Add On:

A Glass Of Prosecco On Arrival - €4.50 P/P

Free-Flowing Water In Carafe - €1.50 P/P

Free-Flowing Wine And Prosecco For 2 Hours - €12.50 P/P

Afternoon Tea

€18.50 Per Person

Selection Of Finger Sandwiches

Smoked Ham, Mustard Mayonnaise And
Flaked Almond, Wholegrain Sandwich

Smoked Salmon, Cream Cheese And
Chives, Open Croûte

Parma Ham, Rucola And Grana Petit Croissant

Grilled Vegetable Tortilla Wrap
Brushed With Basil Pesto

Homemade Scones

Sour Cream And Jam

Pastries

Sicilian Cannoli Di Ricotta

Fresh Berry And Greek Yoghurt Coupe

Classic Chocolate Muffins

Red Velvet Muffins

Selection Of Herbal Tea And Brewed Coffee

Add On:

A Glass Of Prosecco On Arrival - €4.50 P/P

Free-Flowing Water In Carafe - €1.50 P/P

Free-Flowing Wine And Prosecco For 2 Hours - €12.50 P/P

Stand Up Menus

Stand Up Menu A

A Minimum Of 20 Persons

Carry Arounds

Grilled Halloumi, Bell Pepper & Hummus Blinis

Pulled Pork Terrine, Fig Jam Crostini

Spicy Salami & Provolone Crostini

Finger Food

Green Shell Mussels Au Gratin

Chicken Skewers Marinated In Thai Green Curry

Mushroom Gruyere Puffs

Gorgonzola Dolce, Apricot & Walnut Tartlet

Chilli Con Carne Tart Topped With Mexican Cheese

Prawn & Chorizo Skewers

Flying Buffet

Ravioli Burro E Salvia

Risotto Funghi E Tartufo

Dessert

Chocolate Brownies

Price

Food: €21.00 Per Person

Wine Beverage Package - 3 Hours Open Bar

House Wine, Beer, Soft Drinks & Water

€20.00 Per Person

Additional Hours - €6.00 Per Person Per Hour

Or

Spirits Beverage Package - 3 Hours Open Bar

Spirits, House Wine, Beer,
Soft Drinks & Water

€24.00 Per Person

Additional Hours - €7.00 Per Person Per Hour

Stand Up Menu B

A Minimum Of 20 Persons

Finger Food

Parmaham & Basil Pesto Tarts

Grilled Halloumi, Bell Pepper & Hummus Blinis

Maltese Sausage Skewers

Smoked Salmon, Horseradish Cream Cheese
& Rye Toast

Spinach & Feta Filo Pastry

Charcoal Grill Station

Indian Beef Koftas With Tzatziki

Smoked Pork Sausage, Pepper & Onion Kebab

Lemon & Thyme Scented Chicken Drumsticks

Flying Buffet

Maroccon Cous Cous, Dried Apricots & Coriander Leaves

Lemon Scented Potato Salad, Spring Onions
& Grain Mustard

La Panzanella With Tomatoes, Cucumbers, Onion,
Black Olives, Crunchy Bread Chunks & Basil

Dessert

Stracciatella Ice Cream

Price

Food Price - €25.00 Per Person

Wine Beverage Package - 3 Hours Open Bar

House Wine, Beer, Soft Drinks & Water

€20.00 Per Person

Additional Hours - €6.00 Per Person Per Hour

Or

Spirits Beverage Package - 3 Hours Open Bar

Spirits, House Wine, Beer,
Soft Drinks & Water

€24.00 Per Person

Additional Hours - €7.00 Per Person Per Hour



Gala Dinners

Gala Dinner Menu A

*A Minimum Of 20 Persons
Pre-order required*

Amuse – Bouche

Peach & Chicken Croquette, Crushed Chick Peas,
Crispy Leaves, Balsamic Essence

Starter

Italian Cheese Tortellacia
San Marzano Tomato Ragout, Squashed Garlic,
Crushed Pine Nuts

Main Course

Oven Baked Seasonal Fish
Crunchy Bay Prawn Patty, Mashy Beans,
Seasonal Vegetables, Roast Potato, Thyme Scented Milk
Or

Pan Fried Fillet Of Beef
Pulled Beef Bon Bon, String Beans Puree,
Roasted Vegetables, Pommes Fondant, Rosemary
Essence

Dessert

Belgian Chocolate Mousse
Chocolate Sphere, Tempered Cigar

Price

Food Price - €55.00 Per Person

French Beverage Package

½ Bottle Wine & ½ Bottle Water
€13.00 Per Person

*Beverages Are Available Throughout
The Duration Of A Meal
A Maximum Of 3 Hours*

Gala Dinner Menu B

*A Minimum Of 20 Persons
Pre-order required*

Amuse – Bouche

Beef Filo Turnover, Mediterranean Vegetables,
Herb Oil Drizzle

Starter

Swordfish Mosaic,
Crab Meat & Chive Rilette, Crispy Capers, Petit Salad,
Honey & Orange Emulsion

Intermediate

Campari & Orange Sorbet,
Skinny Strings, Picked Mint

Main Course

Pan Fried Seasonal Fish Fillets
Kiwi Mussels Arrancina, Butternut Squash, Roasted
Vegetables, Thyme Scented Potatoes, Vodka Cream
Or

Pan Fried Veal Fillet
Squashed Veal Bon Bon, Butternut Squash Puree,
Root Vegetables, Slow Cooked Potatoes, Merlot Jus Lie

Dessert

White Chocolate Fondant,
Powdered Chocolate, Toffee Syrup

Price

Food Price - €65.00 Per Person

French Beverage Package

½ Btl Wine & ½ Btl Water
€13.00 Per Person



BBQ Buffet Menus

BBQ Buffet Menu A

A Minimum Of 30 Persons

Salads & Antipasti

A Selection Of Mediterranean Mouth-Watering Antipasti, Meze, Salads, And Platters, Prepared By Our Chefs Using Mostly Typical Ingredients From The Land And Sea And Dressed Up With Our Flavoured Oils And Tasty Dressings.

Pasta Station

Fusilli With Roasted Aubergines, Chunky Tomato, Goats Cheese & Fresh Basil (V)

From The Hot Buffet

Steamed Seasonal Fish With Lemon & Pink Peppercorn Dressing
Aromatic Chicken Dalmatian With Tomato, Olives And Rosemary
North African Bean And Pepper Stew (V)
Fresh Seasonal Vegetables (V)
Oven-Baked Potatoes With Rosemary & Crushed Garlic (V)

From The Charcoal Grill

Pork And Coriander Sausage
Seasonal Fish Steak With Lemon & Parsley Marinade
Sweet & Smoky Bbq Glazed Pork Spareribs
Garlic Buttered Corn On The Cob (V)

Accompanied By:

Sundried Tomato, Black Olive, And Mint Couscous Salad (V)
Three-Leaf Crispy Salad (V)
Grilled Zucchini And Green Pepper Sott'olio With (V)
Potato Salad With Red Onions, Crispy Capers, And Lemon Mayo (V)

Dessert & Cheese

A Selection Of Mediterranean Cheeses With Chutneys, Fresh Bread, Wholemeal Crackers & Local Galletti
Treat Yourself To Our Selection Of Scrumptious Desserts
Fresh Seasonal Fruit

Price

Adult Price – €33.00 Per Person

Children (6-12 Years) – €16.50 Per Child

Children Under 6 Years Of Age – Free Of Charge

Beverage

Free Flowing House Wine, Beer, Soft Drinks & Water

€7.00 Per Person

*Beverages Are Available Throughout The Duration Of A Meal
A Maximum Of 3 Hours*



BBQ Buffet Menus

BBQ Buffet Menu B

A Minimum Of 30 Persons

Antipasti

A Selection Of Mediterranean Mouth-Watering Antipasti, Meze, Salads, And Platters, Prepared By Our Chefs Using Typical Ingredients From The Land And Sea. Dressed In Our Flavored Oils And Tasty Dressings

Soup Pot

Curried Butternut Squash And Coconut Soup, Cheese Croutons (V)

Pasta Station

Penne With Red Onion, Beef & Chunky Tomato Ragout
Farfalle Al Aglio Olio Peperoncino, With Fresh Chillies & Picked Herbs

From The Carvery

Slow-Cooked Iberian Black Pig Neck, In A Sweet Red Onion Jus

Hot Buffet

Seasonal Fish In Aqua Pazza Cooked With Fresh Basil & White Wine
Roasted Lemon & Cumin Saute Chicken
Sheep Cheese & Wilted Spinach Lasagne (V)
Fresh Seasonal Vegetables (V)
Oven-Baked Boulangerie Potatoes (V)

Charcoal Grill Station

Spicy Pork And Coriander Sausage
Seasonal Fish Ai Ferri, Capers & Preserved Lemon Dressing
Aberdeen Black Angus Beef Mignons With Tomato, Lemon, And Coriander Salsa
Garlic & Thyme-Scented Chicken Thighs With Tzatziki
Herb-Buttered Corn On The Cob

Accompanied By:

Pumpkin, Mint & Sundried Tomato (V)
Three-Leaf Crispy Salad (V)
Pepperoni Sott'olio With Mint Sprigs & Grated Goat's Cheese (V)
New Potato Salad With Pickled Onions, Spring Onion, Crushed Coriander Seeds & Crème Fraiche (V)

Dessert & Cheeses

A Selection Of Mediterranean Cheeses With Chutneys, Fresh Bread, Wholemeal Crackers & Local Galletti
Treat Yourself To Our Selection Of Scrumptious Desserts
Fresh Seasonal Fruit

Price

Adult Price – €36.00 Per Person
Children (6-12 Years) – €18.00 Per Child
Children Under 6 Years Of Age – Free Of Charge

Beverage

Free Flowing House Wine, Beer, Soft Drinks & Water
€7.00 Per Person

*Beverages Are Available Throughout
The Duration Of A Meal
A Maximum Of 3 Hours*

Kids' Parties

Kids' Stand Up

€16.50 Per Child

Finger Food

Ham And Edam Cheese Panini
Ricotta Pastizzi
Sausage Roll
Mini Cheeseburger
Tomato And Mozzarella Arancini
Pizza Sausage

Dessert

Scoop Of Ice-Cream

Beverages

Free-Flowing Soft Drinks, Juices And Water

Duration Of Party

Max Of 2.5 Hours

Service

The Food Can Be Served One Item At A Time
Or At A Designated Time On One Plate

Kid's Seated

€16.50 Per Child

Choice Of:

Chicken Goujons

Breaded Chicken Fingers And Chips

Pizza

Tomato Sauce, Mozzarella And Wudy Sausage

Pasta

Penne Tomato Sauce And Grated Cheese

Beef Burger

Beef Patty, Bun, And Chips

Dessert

Scoop Of Ice-Cream

Beverages

Free-Flowing Soft Drinks, Juice And Water

Duration Of Party

Max Of 2.5 Hours

Service

The Food Will Be Served At A Specified Time

Kids' Parties

Accompanying Adults' Menu

€12.00 Per Person For 2 Hours

Coffee Station And Nibbles

Savoury

Chicken Wraps

Salami And Edam Cheese Rolls

Ricotta And Pizelli Pastizzi

Sweets

Doughnuts

Vanilla Cake

Beverages

Still And Sparkling Water

Coffee, Tea, Hot Chocolate

Additional Items On Consumption

Bottle Of Water	€3.50
Carafe Of Water	€2.00
Glass Of Juice	€1.95
Soft Drinks	€1.95
Glass Of Wine	€4.50
Glass Of Prosecco	€4.50
Carafe Of House Wine (1ltr)	€13.00
Bottle Of Chilean Wine (75cl)	€15.00
Bottle Of La Goiosa Prosecco (75cl)	€19.25

Kid's Parties Info

Cake Baker

Elaine - taddulcier@gmail.com

Photographer

Mitchell Camilleri: 7945 7224

Two Three Creative

www.mitchellcamilleri.com

Dj And Lights

Goodear Promo: 9944 2033

Mykill Cini

Entertainment And Decoration

Magical Moments - Susan Frena- 7721 2327

Jump Malta- Maria Homoki - 7974 1209

olea

Verdi
St. George's Bay Marina

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KITCHEN
CONCEPTS