



STAFF PARTIES

FESTIVE PROGRAMME

Christmas Celebration

BUFFET & PLATED OPTIONS

PLATED STARTER

Penne with strips of veal, fried zucchini, local mushrooms, aged Parmesan cream sauce.

SOUP

Cream of broccoli with fried pancetta, garlic, Parmesan croûte, drizzled with basil oil.

MAIN COURSE

Duo of fish with roasted herb artichoke, olive tapenade, light bisque cream.

Pan-fried escalope of pork with grilled peppers, thyme Madeira wine jus.

Seared medallion of Angus rib of beef with buttered green asparagus in old Port wine beef jus.

CARVERY

Roasted crown and stuffed leg of turkey with grilled chipolata sausage in sage game sauce.

Lyonnaise potatoes.

Buttered sage panache of garden vegetables.

Selection of salads.

PLATED DESSERT

Amarena cheery tart, croquet ice-cream, forest fruit compote.

€31 PER PERSON

Christmas Celebration

BUFFET MENU AT OCEANA RESTAURANT

ANTIPASTI & SALADS

A vast selection of Mediterranean antipasti and delicious fresh salads.

SOUP, PASTA OR RISOTTO

Treat yourself to our daily creations of fine homemade soup or a selection of our top quality pasta or risotto.

FISH & SEAFOOD

A carefully chosen selection of the freshest fish prepared with the finest ingredients and enhancing flavours.

MEAT & POULTRY

With the festive season in mind, traditional meat and poultry dishes will be served.

From the Carving Board

A delicious roast crown of turkey served with chestnut stuffing, chipolata and sage flavoured pan juices.

A season display of vegetables

An array of seasonal vegetables and roasted potatoes.

DESSERT & FRUIT

Treat yourself to our selection of mouth-watering desserts, freshly carved fruit, delicious homemade

Christmas pudding and an array of fine Italian cheeses.

Mine pies.

€33 PER PERSON

COMPLIMENTARY PARKING

Sparkling Private Celebration Menu

3 COURSE

STARTER

Rigatoni

Fried crispy smoked bacon, garlic tomato provençal, Parmesan cheese shavings.

MAIN COURSE

Pan-roasted chicken breast

Pistachio goat cheese farce, truffle tomato mash, grilled vegetables, thyme game jus.

DESSERT

Fine Chocolate Tart

Chocolate ice-cream, raspberry coulis.

4 COURSE

STARTER

Sesame Tomato Galette

Cured bresaola, marinated rucola leaves, tomato black olive dressing.

PASTA

Truffle Mozzarella Gnocchi

Sun-baked cherry tomato, local mushroom, goat cheese cream.

MAIN COURSE

Pan-fried fillet of beef

Bean and pumpkin casserole, grilled garden vegetables, sauté potato, Cognac veal jus.

DESSERT

Burnt meringue, passion fruit sorbet.

€28 PER PERSON

€36 PER PERSON

BOOKING TERMS & CONDITIONS

1. Bookings for all festivity events must be accompanied by full pre-payment within 48 hours of placing a reservation. 2. Bookings for Christmas staff parties must be accompanied by a deposit upon confirmation. 3. Bookings for accommodation must be accompanied by credit card details for guarantee. 4. Special accommodation rates quoted are valid subject to the hotel's availability. 5. Hilton Sleepover special room rates are quote per room per night. 6. Quoted prices are inclusive of VAT.

MAKE YOUR RESERVATION TODAY. CONTACT US ON 00356 21 383 383. EMAIL TO LARA SALIBA ON LARA.SALIBA@HILTON.COM OR EMAIL ON ANNEMARIE ABDILLA ON ANNEMARIE.ABDILLA@HILTON.COM. MORE DETAILS CAN BE FOUND ON OUR [FACEBOOK.COM/HILTONMALTA](https://www.facebook.com/hiltonmalta) & WWW.MALTA.HILTON.COM

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LIFT YOUR CHRISTMAS SPIRITS

Get the party started in style at Hilton Malta.

Enjoy the Quintessential office party in one of the unique settings available at the Hilton Malta.

We are offering a variety of party options to suit your every taste, size and need; from exclusive formal meals in the *Portomaso Suite*, to cocktail parties in the *Quarterdeck Bar* and lavish exotic Thai dinners at the *Blue Elephant Restaurant*.

Different menus are available on the following pages for you to choose from. We will also be happy to provide you with further menus, suggestions for themes, and also entertainment to create the perfect sparkling ambience for your event.

Cocktail Reception

MENU A

COLD

Selection of bruschetta with smoked salmon, tapenade, artichokes, mozzarella, Parma ham.

Salmon roulade with herb sweet pepper mascarpone on toasted brown croûte.

Pistachio profiteroles stuffed with chicken, walnut paste.

Confit of duck with guacamole, in a crispy case.

Deep fried pistachio nut artichoke with tomato basil salsa.

Roasted dates with walnut gorgonzola wrapped in bacon.

Parma ham with marinated asparagus, nut ricotta paste en croûte.

Tortilla wrapped with Parma ham, rucola leaves, goat cheese.

Tortilla with smoked salmon, Parmesan cheese, mustard mayonnaise.

HOT

Prawn wrapped in potato spaghetti, Marie-rose sauce.

Vegetable spring rolls with honey sesame soy sauce.

Spicy chicken skewer with peanut sauce.

Quail breast wrapped with bacon sweet pepper, paprika sauce.

Beef and mushroom skewer in BBQ sauce.

Marinated lamb koftas with tahini and honey dip.

Mini puff pasty cases with mushroom duxelle.

Deep fried crab claws with tartar sauce.

Fish skewers with a spicy Marie-rose sauce.

Lamb samosa.

Baked gnocchi with pork confit, sun-baked tomato cream, Parmesan cheese shavings.

DESSERT

Caramelised lemon tartlets

Strawberry and pistachio mini meringue.

Mini chocolate éclairs.

Chocolate cup with chocolate mousse.

Sweet pastry case with mango mascarpone cream.

Cocktail Reception

MENU B

COLD

Selected of bruschetta with tapenade, artichokes, mozzarella, Parma ham, hummus.

Salmon roulade with herb mascarpone en croûte.

Confit of duck with guacamole, in a crispy case.

Chicken liver pâté with roasted nuts in a toasted ciabatta.

Spicy prawn with seafood paste on tomato bread en croûte.

Smoked salmon sandwich with caper black pepper mayonnaise.

Roasted beef sandwich with horseradish cream mayonnaise.

Tortilla wrapped with Parma ham, rucola and goat cheese.

HOT

Duck spring rolls with honey soy sauce.

Crispy prawn wrapped in potato spaghetti, Marie-rose sauce.

Meat balls in provençal sauce.

Marinated chicken skewers with roast pepper aioli.

Crab claws with tartar sauce.

Breaded roulade of veal with Brie and Parma ham.

Broccoli cheese poppers.

Swordfish and pepper skewers with seafood mayonnaise.

Mini meat arancini

Lamb samosa with avocado dip.

Pork skewer in a Vietnamese peanut dipping sauce.

DESSERT

Strawberry and pistachio mini meringue.

Mini chocolate éclairs.

Chocolate cup with chocolate mousse.

Assorted fruit tartlets.

Almond macaroons.

€30 PER PERSON

€26 PER PERSON