

MARINA HOTEL

CORINTHIA BEACH RESORT

MALTA



FESTIVE PARTIES AND EVENTS

2023/2024

SHINE ON THIS
CHRISTMAS AT
THE MARINA



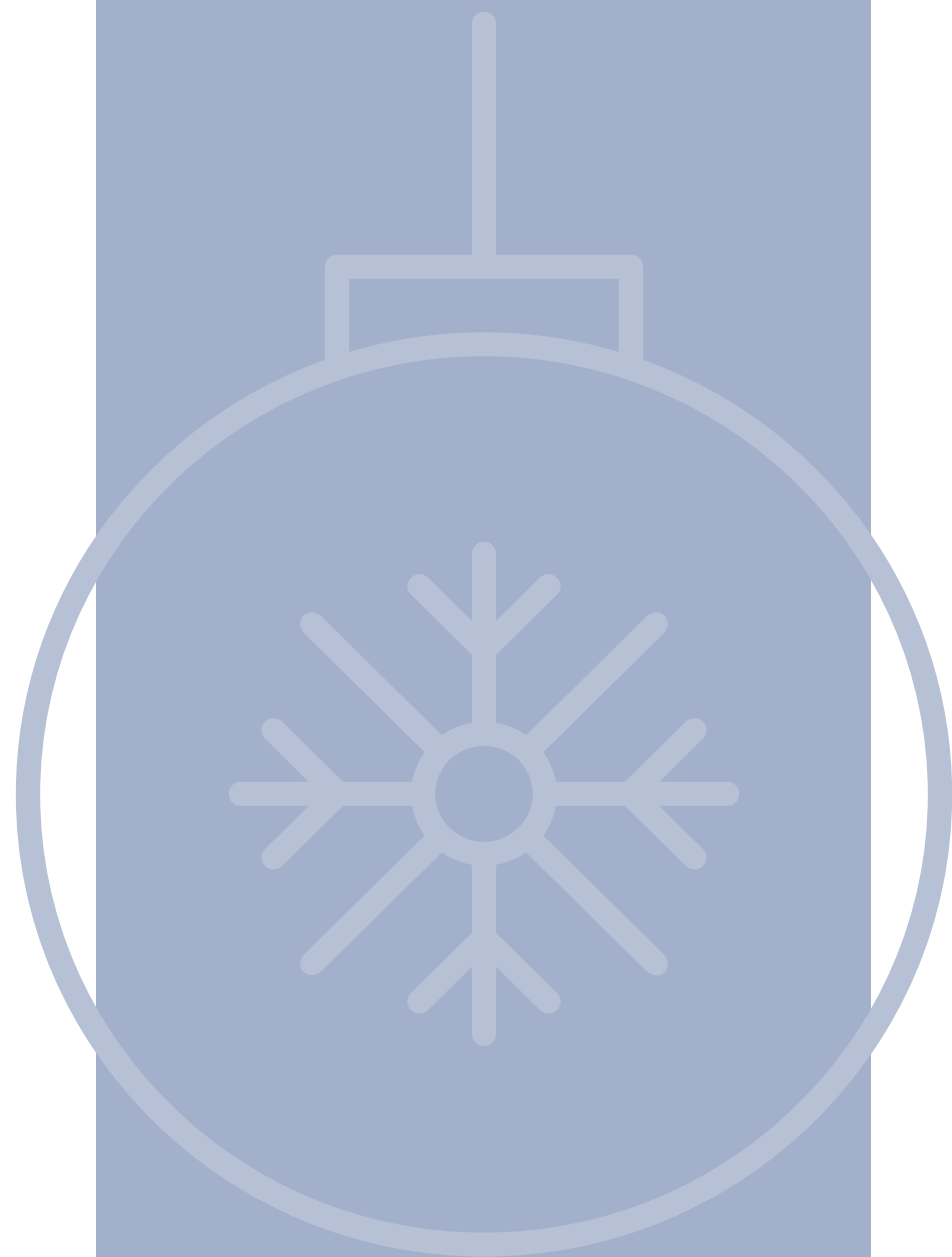
Be a part of it all and retreat to a place where magic comes alive this Christmas. With spectacular views, great food and a wide choice of venues and events to choose from, our dedicated team are committed to deliver a Marina Christmas to remember.

Of course, we've also got underground parking and the fantastic level of service you've come to expect from a Corinthia resort, but all that for later.

Meantime, if you'd like to get in touch to discuss making your dream event a reality, please give us a call on T +356 7943 5459 or +356 21 2370 2000 or email us on events@marinahotel.com.mt

MARINAHOTEL.COM.MT/CHRISTMAS

If you have a food allergy or intolerance, kindly speak to our staff before you order your food and drink.



STAND UP EVENTS

CHRISTMAS BELLS

Reception Menu

€26.00 per person
Minimum: 35 Guests

COLD PASS ROUNDS

Blue cheese and walnut bouchées (V)
Chicken* liver pâté with grape and chestnuts
Salmon and dill crostini
Smoked turkey, cranberry and rocket open sandwich
Mediterranean prawn on Thai salad

WARM PASS ROUNDS

Porcini and Parmesan risotto (V)
Goats' cheese fritter with caper and sundried tomato dip (V)
Chicken* teriyaki skewers
Battered fish and chips
Rabbit* pies
Beef skewer with red curry and mango cream dip
Lamb satay with dipping sauce

DESSERT PASS ROUNDS

Mini mince pies
Torrone
Panforte
Chestnut and blueberry tart
Petit fruit kebab

CHRISTMAS ANGELS

Reception Menu

€28.00 per person
Minimum: 35 Guests

COLD PASS ROUNDS

Crostini topped with tofu and endive (VG) (V)
Hummus and aubergine bruschetta (VG) (V)
Tortilla roulade with turkey* and chestnuts
Cream cheese and truffle roulade
Prawn saladette with horseradish
Bouchées filled with gorgonzola and walnuts (V)
Smoked salmon and cream cheese roulade

HOT PASS ROUNDS

Pork* wontons with teriyaki sauce
Chicken lollipops with spicy mayonnaise
Thai herb prawn parcels with lemon mayo
Vegetable spring rolls with soy sauce (VG) (V)
Beef satay with dipping sauce
Chicken* and smoked applewood cheese patties with parmesan dip
Mushroom and shallot skewers with thyme and local honey* (VG) (V)

DESSERT PASS ROUNDS

Mini strudel with forest berries and chestnuts
Mince pies
Chocolate macaroons
Date fritters

CHRISTMAS JINGLES

Reception Menu

€34.00 per person
Minimum: 35 Guests

COLD PASS ROUNDS

Selection of canapes (*smoked salmon, mousse and caviar, beetroot, Hummus and spicy tuna*)
Chicken* and local cheese tart*, candied onion jam and pesto
Pulled pork*, pickles and spiced mayonnaise roll
Fried peppered cheese and yoghurt hummus on brioche croute (V)
Prawn and ginger tartlets with caviar and dill

WARM PASS ROUNDS

Rabbit*, thyme and mushroom mini pies
Cumin-scented lamb koftas with mint sauce
Mini vegan plant-based sliders with crispy onions (VG)(V)
Chicken* goujon with lemon mayonnaise
Hot and spicy fish cakes with sweet chilli dip
Fish salmon and swordfish* skewer hoisin sauce
Feta, olive, and rosemary quiche (V)

HOT BOWL FOOD

Wild mushroom and truffle risotto with mascarpone cream (V)

DESSERTS

Assortment of french pastries
Twisted banoffee coupe
Berries and lavender tart
Fresh fruit kebabs

SPECIALITY DISPLAYS

To accompany any Reception Menu



DELUXE CHEESE TABLE

€8.50 per person - Minimum 35 guests

Choose Any Four Types of Cheese:

Peppered Maltese Cheese*, Fresh Maltese Cheese*,
Stilton Cheese, Parmesan Cheese, Pecorino
Romano, Burrata, Mozzarella, Smoked Applewood
Cheddar Cheese and Brie

Accompanied with

Grissini, water biscuits, grapes, cranberry relish,
dried apricots, prunes, walnuts, dried fig compote,
celery, carrot, and pepper sticks

CHARCUTERIE STALL

€11.50 per person - Minimum 35 guests

Italian Cured Meats Including:

Prosciutto Crudo, Spicy Calabrese Salami, Salami
Milano, Mortadella, Smoked Hock, Ham, Liver Pate

Served with:

Grissini, water biscuits, brioche sticks, dried apricots,
dried apple, prunes, walnuts, mango chutney, Dijon
and grain mustard, tomato salsa, wholemeal bread
and crusty ciabatta

MIDDLE EASTERN STALL

€13.00 per person - Minimum 35 guests

Hummus Bi Tahini dried chickpeas, tahini, garlic,
lemon juice (VG) (V)

Baba Ghanoush aubergine pulp, tahini garlic, lemon
juice (VG) (V)

Zeyt Zeytoon vine leaves filled with rice and herbs,
slow cooked with lemon and olive oil (VG) (V)

Kafta Ghanam lamb shoulder, onions, mixed spice

Couscous with pumpkin and chickpeas (V)

Pitta bread



SPANISH STALL

€12.50 per person - Minimum 35 guests

Paella Valenciana

Vegetable paella

Black olive cooked in red wine

Potato tortilla

Grilled marrows and aubergine with saffron

VEGETARIAN & VEGAN STALL

€12.95 per person - Minimum 35 guests

COLD SELECTION

Zesty quinoa salad with poppy seeds, grilled
vegetables and spicy nut powder

Mediterranean vegetable with pomegranate caramel
and toasted pumpkin seeds

Cherry tomato, basil, roasted corn and red onion salad
with balsamic glaze

Zucchini, Kalamata olives, capers and roasted red
peppers finished with aged balsamic glaze

HOT SELECTION

Chickpea and coriander patty, caramelised onion and
avocado naked burger

Homemade red kidney bean and chickpea
quesadillas roll with a chive lemon dressing (VG) (V)

Grilled vegetable skewers with a homemade cumin
scented tomato ketchup (V)

LIVE COOKING VEGAN STATION

Thai peanut and vegetable glass noodles (VG) (V)

Tossed vegetables in spiced coconut, coriander sauce
finished with pickled radish spaghetti (VG) (V)



ASIAN STALL

€12.50 per person - Minimum 35 guests

Vegetable salad with Thai dressing

Pork* wontons

Vegetable spring rolls (V) (VG)

Stir fry pork* with sweet and sour sauce

Green chicken* curry with coconut milk

Egg fried rice (V)

PASTA TABLE

€8.95 per person - Minimum 35 guests

Choose Any 3 Dishes from The Below:

Risotto with avocado, cherry tomato, sweet bell
peppers, zucchini and light tomato sauce (VG) (V)

Gnocchi with spicy Italian salami, tomato sauce,
gratinated with smoked Scamorza cheese
Paccheri with Italian salami, tomato sauce, Scamorza
cheese and fresh basil

Ravioli carciofi with cherry tomatoes, Parmesan
shavings and baby rocket (v)

Pasta parcel filled with artichokes, cherry tomato,
rucola and artichoke cream

Pumpkin ravioli with butter and Parmesan cheese (v)

Beef ragu, cured ham, mushrooms and cream

Pancetta and chicken* risotto with truffle oil



Arborio rice with Pancetta, chicken* and truffle oil
drizzle

Lasagne with beef ragu and white sauce

Cannelloni with ricotta and beef ragu

Baked cannelloni filled with beef ragu, ricotta cheese,
and tomato salsa

*Add any other pasta dish at an extra charge of €2.50
per dish*



THE FESTIVE RIBBON

Buffet Menu



€28.00 per person

Minimum: 45 Guests

ANTIPASTO

A selection of mouth-watering Italian and International antipasti, coleslaw, marinated mushrooms, grilled aubergines with garlic and herbs, Italian cuts, natural salads, lettuce, tomatoes, cucumber, shredded carrots, marinated fish and shellfish, served with dressings, sauces and a selection of bread

SOUP

Cream of pumpkin soup with herb oil and thyme croutons

PASTA

Rigatoni tossed in a grouper, fava bean and red radish broth
Orecchiette with strips of veal stilton and hazelnut cream

MAIN COURSE

Char grilled tuna on an Asian soy broth and sesame seed stir fry vegetables
Traditional roasted turkey with our speciality filling, chipolata sausage and cranberry jus
Stuffed pork with sundried tomatoes and Gozo cheese, light jus
Mushroom, spinach and feta cheese lasagne
Garlic sautéed chunky vegetables
Brussel sprouts
Potato croquettes

DESSERT

A selection of fine dessert from our pastry Chefs table, gateaux, flans, tarts, mousses, a selection of Christmas goodies, mince pies, torrone, panettone, Christmas pudding and much more

THE FESTIVE GARLAND

Buffet Menu



€31.00 per person

Minimum: 45 Guests

ANTIPASTO

A selection of mouth-watering Italian and international antipasti, Lebanese mezes, Italian cuts, natural salads, marinated fish and shellfish, grilled vegetables, served with dressings and sauces

SOUP

Garden pea and ham hock soup served with rosemary scones

PASTA

Fusilli tossed in a smoked salmon and vodka cream finished with black caviar and herbs
Potato gnocchi with duck confit, sweet pepper stir-fry and island herbs

MAIN COURSE

Steamed salmon on a broccoli puree, sugar glazed mange tout and sundried tomato cream
Braised pork cheeks in a rich burgundy wine thick jus
Traditional roasted turkey with our speciality filling, chipolata sausage and cranberry jus
Battered five spice cauliflower and broccoli
Brussels sprouts
Parmesan potato gratin

DESSERT

A selection of fine dessert from our pastry Chefs table, gateaux, flans, tarts, mousses, a selection of Christmas goodies, mince pies, torrone, panettone, Christmas pudding and much more

CHRISTMAS JOY

Vinotheque Bistro Menu



€39.50 per person
Minimum: 8 Guests

STARTERS

(Served sharing style)

Chicken liver parfait, plum chutney & brioche bread
Fresh mussels cooked in white wine, garlic & parsley
Bean, beetroot & ginger croquette, purple potato puree
Braised pork* cheeks, hazelnut & camembert cheese

MAIN COURSE

(Served sharing style)

Grilled salmon, savoy cabbage, carrot purée, gratin dauphinois, saffron cream
Slow cooked chicken* thighs in red wine, rosemary, mushrooms & lardons*
Grilled beef tagliata with pink salt
Served with local daily vegetables & potatoes

DESSERT

(Served plated)

Vanilla mille-feuille with pistachio ice cream

or

Baba au rhum

CHRISTMAS SPIRIT

Vinotheque Bistro Menu



€45.00 per person
Minimum: 8 Guests

STARTERS

Homemade Mediterranean fish cakes, roasted red pepper sauce
Braised pork* cheeks, hazelnut & Camembert cheese
Mussels, white wine, scallions, flat leaf parsley
Burrata, plum tomatoes, sweet basil, rocket leaves & extra virgin olive oil

INTERMEDIATE

(Served sharing style)

Risotto of pumpkin puree, artichokes, broad beans & dried cranberries, finished with herbs & pumpkin seeds
Garganelli with wild boar ragout, dried apricots & Brie cheese cream

MAIN COURSE

(Served sharing style)

Local rabbit* casserole, 'on the bone', slow cooked in its own juices, vegetables of the day & potatoes
Bouillabaisse - slow cooked selected fish & shellfish in seafood liquor
Grilled chicken boneless thighs, truffle paste cream, wild mushrooms
Served with local daily vegetables & potatoes

DESSERT

(Served plated)

Pears belle helene with cinnamon syrup & chocolate sauce

or

Vanilla mille-feuille with pistachio ice cream

THE HOLIDAY TOAST

Three Course Set Menu



€28.00 per person
Minimum: 30 Guests

STARTER

Tagliatelle with mushroom cream and smoked pork*
belly

or

Insalata caprese with salsa verde and micro greens (V)

MAIN COURSE

Grilled chicken* thighs with pancetta, sweet peppers,
cherry tomatoes and oregano served with fried
potatoes

or

Grilled swordfish* served with cherry tomatoes, olives,
fresh herbs, and carrot puree

or

Quinoa, mushroom and chickpea stew (VG) (V)

DESSERT

Trio of christmas dessert- *mini christmas pudding,*
cinnamon and cranberry mousse, mince pie ice cream

THE HOLIDAY GREETINGS

Three Course Set Menu



€34.00 per person
Minimum: 30 Guests

STARTER

Parma ham with Burrata topped with rocket leaves and
aged balsamic vinegar

or

Grilled asparagus with Speck and quail egg (V)

MAIN COURSE

Roasted salmon set on grilled zucchini served with
light prawn sauce

or

Braised beef cheeks on beans and Pancetta ragout
and port wine jus

or

Cream polenta with almond milk, grilled vegetables
and tofu cheese (VG) (V)

DESSERT

Rum and raisin mousse
Honey and walnut tart
Yoghurt ice cream

DRINK PACKAGES

To be served with stand up events

All prices are per person



SILVER OPEN BAR

Local Classical Range Wines, Local Beers, Soft Drinks, Fruit Juices, Local Still and Sparkling Water

1st Hour - €8.50 **2nd Hour - €13.00**
3rd Hour - €17.00 **4th Hour - €21.00**

GOLD OPEN BAR

International House Brand Spirits, Local Classical Range Wines, Local Beers, Soft Drinks, Fruit Juices, Local Still and Sparkling Water

1st Hour - €12.00 **2nd Hour - €18.00**
3rd Hour - €24.00 **4th Hour - €28.50**

PLATINUM OPEN BAR

International Superior and House Brand Spirits, Imported Superior Wines, Local Classical Range Wines, Imported & Local Beers, Soft Drinks, Fruit Juices, Energy Drinks, Local Still and Sparkling Water

1st Hour - €17.00 **2nd Hour - €26.50**
3rd Hour - €37.00 **4th Hour - €47.00**

CORKAGE FEES

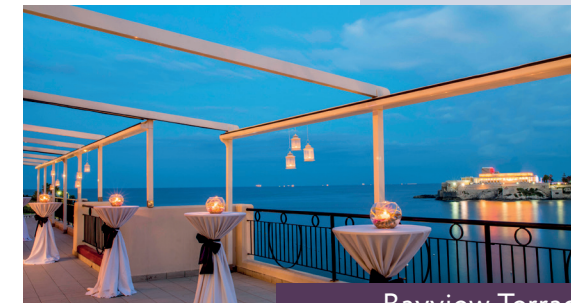
€8.50 PER PERSON

(When beverages are not provided by the hotel)

OUR VENUES

Whether you crave an intimate dinner party in one of our restaurants or to celebrate with a glittering reception, Marina Hotel offers a range of beautiful spaces for your special occasion.

From Dukes nightclub for sole use to Mistral Suite with amazing views and outdoor terrace we have your festive party covered.



Bayview Terrace



Vinotheque Restaurant



Duke's Club



Bayview Terrace



Mistral Suite



MARINA HOTEL
CORINTHIA BEACH RESORT
MALTA

TERMS AND CONDITIONS

Prices quoted are inclusive of VAT.

A deposit of 50% of the total fee is required on confirmation, remaining payment according to agreed terms. Events cancelled up to 30 days before date of function will be charged 50% of the deposit paid.

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