

The background of the entire page is a close-up photograph of several gingerbread cookies. The cookies are golden-brown and decorated with white icing. Some are shaped like stars with simple patterns, while others are more intricate, resembling snowflakes or a reindeer. They are scattered across a light-colored, weathered wooden surface with visible grain and knots. A large white rectangular box is centered in the upper half of the page, containing the main title and subtitle. A smaller white rectangular box is located in the bottom right corner, containing the hotel's name and location.

CHRISTMAS AT MARINA

THE FESTIVE SEASON
2015

MARINA HOTEL
CORINTHIA BEACH RESORT
MALTA



Enjoy an Exciting Festive Season with us

Celebrate the festive season this year in the casual elegance of the Marina Hotel Corinthia Beach Resort. With Christmas parties and New Year celebrations, lavish lunches and dinners, our warm, welcoming atmosphere allows you, your family, friends and colleagues, to celebrate in style. We look forward to welcoming you.

For more information & reservations kindly contact us on + 356 2370 2000
or via email: events@marinahotel.com.mt





Christmas Eve Buffet Dinner

Thursday, 24th December 2015 Bayview Restaurant



Antipasti

Rabbit pâté, chicken terrine, game platter, prawn and crab terrine, Parma ham, Italian salumerie platter, smoked turkey, tortilla roulade, clam and leek salad, mussel and dill salad, prawn and melon salad, Asian salad, seafood salad, wok tossed greens with sweet chilli, asparagus, spinach and blue cheese salad, tabouleh salad, natural salads, cherry tomatoes, rocket leaves, oils and dressings

From the Soup Kettles

Oyster mushroom soup, Parmesan focaccia

Clam chowder, toasted bread

Oriental Flavours

Vegetable spring rolls, wontons served with dipping sauces

Crispy duck with plum sauce tossed with egg noodles and sesame scented vegetables

Pasta Station

Ravioli ai carciofi artichoke stuffed ravioli tossed in a thyme scented cream, walnuts and fennel

Farfalle al salmone, salmon and spinach sauce enhanced with vodka

Paccheri alla castellana, tossed in a pork ragoût, topped with ricotta

From the Carvery

Roast Christmas turkey traditional chestnut and fruit stuffing, cranberry sauce, chipolata sausage and roast gravy

Slow roasted beef rib eye, rosemary scented parsnips, horseradish jus



Main Dishes

Platter of lamb roast leg of lamb, lamb cutlets, lamb ragoût

Poached grouper in a shellfish liquor

Grilled salmon served with a lime and mint sauce

Grilled marrows and cabbage frittata

Mediterranean vegetables with cannellini beans

Pumpkin au gratin

Pommes delmonico

Sweet potato wedges

From the Pastry Counter

Indulge in a selection of freshly prepared desserts, Christmas stollen, mince pies, Christmas pudding, forest berry mille-feuille, poached pears, apple cobbler, stracciatella mousse, Baileys gâteau, fruit tart, pecan pie

Chocolate fountain with fresh fruit and marshmallows

International cheese selection

Adults €37.95

Children (6-11yrs) €18.95

Children under 6yrs Free

Entertainment by David Xuereb and guest

Time - 20:00 hrs



Christmas Early Breakfast

Friday, 25th December 2015 Bayview Restaurant

From the Cold Counter

A selection of Italian salumerie

Hock ham

Salami and Parmesan shavings

Smoked turkey platter

Parma ham platter

Liver pâté

Italian mortadella

Ricotta cheese, Swiss Emmental, tomato and mozzarella salad

Greek salad

Three-leaf lettuce

Carrot, cucumber and sweet peppers

From the Baker's Basket

A variety of freshly baked bread consisting of wholegrain, fruit loaf, Maltese crusty bread, sunflower seed rolls, tartaruga bread, ciabatta and rye bread

Blueberry and chocolate muffins, date cakes, banana cakes, pain au chocolat, raisin and cinnamon swirls,

Danish custard, croissants, home-made mince pies, Christmas pudding and mçaret

Healthy Option

Cereal selection including muesli, light yoghurts, wholemeal crackers, jams and dietetic jams, dried fruits and assortment of nuts

Fruit Corner

An array of fresh fruit, pineapple, kiwi, grapefruit, satsuma, grapes, plums, oranges, apples, banana, mango mousses

From the Cooking Station

Roast leg of gammon, studded with cloves and pineapple glaze, roast gravy

Beef and Cumberland sausages

Grilled bacon

Sautéed garlic mushrooms

Grilled tomatoes and baked beans

Hash browns

Curried chicken risotto

Eggs, scrambled, boiled, fried

Cheese and pea cakes

Traditional qassatat

Beverages

Finest herbal and single estate teas, coffee, hot chocolate

Juice selection including, orange, pear, apple, pineapple, multi vitamin, sparkling and still water

Adults €22.50

Children (6-11yrs) €12.50

Children under 6yrs Free

Time - 00:30 hrs





Christmas Day Buffet Lunch

Friday, 25th December 2015 Bayview Restaurant



Antipasti

Duck and celeriac terrine, chicken galantine, pork roulade, roast beef with pickled gherkins, seafood terrine, stuffed vegetables, Parma ham, Spanish chorizo and tortilla, salmon platter, marinated green lip mussels, calamari salad, prawn and melon salad with sweet chilli, cheese fritters, artichoke and tomato spinach salad, apple, grape and chicken salad, classic caesar salad, Thai vegetable salad, rocket leaves, three-leaf lettuce, cherry tomatoes, oils and dressings

From the Soup Kettles

Seafood gumbo with air dried pineapple and crispy corn tortillas

Marrow and Parmesan soup accompanied with tomato brioche

Asian corner tossed from the wok

Chicken stir fry blended with noodles and black bean sauce

Sweet chilli pork and fried rice

Vegetable spring rolls, wontons, prawn crackers

soy sauce, sweet chilli, plum sauce

Pasta Station

Ravioli al salmone tossed in cherry tomato and basil salsa topped with rucola

Paccheri al ragù, beef ragoût, eggplant and basil tomato sauce

Riso ai funghi porcini enhanced with field mushrooms and truffle

From the Carvery

Roast turkey crown, served with apricot, prune and chestnut stuffing cranberry sauce and traditional roast gravy

Slow roasted rib eye of beef served with peppercorn cream, mushroom sauce, roast shallots and Yorkshire pudding



Main Dishes

Pork belly slow roasted, casserole of vegetables and red wine

Rabbit ballontines filled with rabbit liver, spinach and fresh goat's cheese served with a thyme jus

Chicken tagine blended with finest curry spices and yoghurt

Seafood platter

Cacciucco Livornese, grilled salmon, poached grouper, swordfish set on a seafood sauce, prawns, vongole and mussels

Vegetables

A blend of vegetables with Middle Eastern spices, marrows, pumpkin, leeks, chick peas, turnips

Roast celeriac, carrots and parsnips scented with wild thyme

Broccoli crumble

Pommes dauphinoise

Baked new potatoes

Kid's Corner

Potato smiles, chicken nuggets, fish fingers

From the Pastry Counter

Indulge in a selection of pastries, flans, Christmas pudding, mince pies, Christmas log, duo of warm desserts, profiteroles, tiramisu, panna cotta, fruit cheesecake, individual coupes, black forest gâteau, apple crumble, raspberry delice, lemon chiffon tart, cassata Siciliana, chocolate fountain with fresh fruit and marshmallows

Adults €48.95

Children (6-11 yrs) €24.50

Children under 6yrs free



Entertainment by David Xuereb and guest

Time - 12:30 hrs

New Year's Eve Buffet Dinner

Thursday, 31st December 2015 Bayview Restaurant

Antipasti

An array of freshly prepared Spanish tapas, Middle Eastern mezze, Italian antipasto, Oriental salads, chorizo, marinated cheese, paella salad, tortilla, fish fritters, kibbeh, falafel, hummus, muhammara, couscous salad, caprese, prawn salad, vongole, mussels, stuffed calamari platter, salmon platter, seafood terrine, stuffed vegetables, Peking duck salad, asparagus and spinach salad, fried ricotta, waldorf salad, rucola, three-leaf lettuce, oils, tapenades, remoulades and dressings

From the Soup Kettles

Mediterranean prawn soup scented with coriander, coconut sippets

Spinach and water chestnut soup, vegetable crisps

A Taste of Italy

Ravioli filled with goat's cheese tossed in an olive oil and rucola dressing, cherry tomatoes

Garganelli tossed with a veal and porcini cream

Lumachoni filled with salmon and mascarpone

French Classics

Moules marinière

Crêpes filled with spinach, mushrooms and cream

From the Carving Station

Slow roasted milk fed veal basted with plum scented roast pan juices, madeira jus

Roast rib eye of beef, basted with tarragon and scallion reduction accompanied with a sauté of dainty vegetables, red wine jus



Game Dishes

Duck confit slow cooked with citrus and spices

Venison casserole slow cooked with wild berries, thyme and red wine

Roasted quails with pancetta spring onion and pea purée

Fish Platter

Fillet of salmon topped with a clam and mousse

Grouper cooked in banana leaves and Thai spices

Calamari sauté

Panache of vegetables

Carrot and zucchini wedges

Parsnip and celeriac batons with rosemary

Fondant potatoes

Roast potatoes

Plated Dessert

Chef's chocolate and forest berry fantasy

Cheese board Selection

Including, crudités, grapes and pickles, water biscuits and rye bread

Coffee

Petits fours

Adults €75.00

Entertainment by David Xuereb and band

Time - 20:00 hrs

New Year's Eve Dinner Set Menu

Thursday, 31st December 2015 Vinotheque Bistro

Asparagus soup drizzled with chilled apple and olive oil

Crab risotto dressed with a clam reduction

or

Pâté de foie gras glazed pears, duck saladette pecan and orange dressing

Grilled salmon, crispy squid and shellfish sauce accompanied with grilled marrows, sweet potato purée and tomato confit

or

Slow roasted beef tenderloin topped with wild mushrooms set on a parsnip, celeriac and thyme ragoût, layered potatoes and port wine jus

New year's chocolate and forest berry decadence

Cheese platter, nuts, crudités and rye bread

Adults €35.00





New Year's Day Buffet Lunch

Friday, 1st January 2016 Bayview Restaurant



Antipasti

A display of freshly prepared platters, veal and spinach terrine, chicken galantine, pork and fennel terrine, pâté, fish platter, Parma ham, bresaola, Italian salumerie, Greek salad, Oriental salads, teriyaki beef salad, Maltese stuffed vegetables, calamari, marinated mussels, seasonal salads, tapenade, oils and dressings

From The Soup Kettles

Hot and sour beef soup accompanied with cheese puffs

Three mushroom soup with soba noodles served with wholemeal focaccia

Pasta Station

Ricotta and seafood cannelloni enhanced with a basil tomato salsa

Orecchiette tossed with a chicken and porcini cream

Farfalle al salmone laced with caviar and baby spinach

Infusion of Flavours

Lamb korma set on steamed rice

Crispy beef with oyster sauce

Egg noodles accompanied with Oriental spring rolls, wontons, samosas, prawn crackers, dipping sauces and sweet chilli

From the Carvery

Roast rib eye of beef glazed with Dijon mustard, sauté of mushrooms, brandy flamed beef reduction

Roast game flavoured with tarragon, and orange scented jus

Main Dishes

Veal saltimbocca wrapped with Parma ham and sage, veal jus

Slow cooked pork cheeks in an apple and chestnut stew

Trio of Fish

Salmon, amberjack and swordfish platter accompanied with mint and cherry tomato salsa

Neonati fritters

Steamed mussels and clams in white wine and dill

Vegetarian Dishes

Asparagus, leek and pumpkin, sauté with Italian pine nuts

Panache of courgette, cauliflower and carrots

Tian of vegetables with a blue cheese cream

Cashew nut vegetable stir fry

Pommes Pont Neuf

Pommes croquettes

Prepared by our Pastry Chefs

A selection of seasonal desserts, traditional delicacies Italian flavours, bread and butter pudding, individual sweets and coupes

Chocolate fountain, fresh fruit, fruit coulis, marshmallows

Cheese board

Various cheeses including local cheese, galletti and savoury biscuits

Adults €48.95

Children 6-11yrs €24.50

Children under 6yrs free

Entertainment by David Xuereb and guest

Time - 13.00 hrs



Bookings Terms & Conditions

Reservations for Christmas Eve, Christmas Early Breakfast, Christmas Day, New Year's Eve and New Year's Day, may be made either via telephone on +356 2370 2000 or via e-mail on info@marinahotel.com.mt

Full payment to be effected within 48 hours of placing a reservation

Prices quoted are inclusive of VAT



CHRISTMAS AT MARINA

THE FESTIVE SEASON
2015

CHRISTMAS STAFF
PARTIES



Christmas Reception Menu 1

minimum 30 persons

Bar nibbles

Roasted nuts and olives

Canapés

Filo cup filled with funghi trifolati and goat's cheese

Parma prosciutto and melon

Vegetable cheese, lettuce tortilla

Liver pâté and berry croutê

Tomato and mozzarella skewer

Saladettes

Smoked salmon roulade dill sour cream

Beef carpaccio

Warm Flyers

Warm ravioli with basil sauce

Risotto funghi porcini

Game patties with berry coulis

Parmesan croquettes

Rabbit and sage pie

Veal cordon bleu

Chicken rissoles, mushroom dip

Thai seafood skewer

Lamb kofta mint and yoghurt dip

Desserts

Mini cassatta

Sacher torte

Fruit skewer

Mince pies

€26.00 per person



Christmas Reception Menu 2

minimum 30 persons

Bar nibbles

Roasted nuts and olives

Canapés

Prawn tartlets

Green lip mussels with coriander dressing

Cucumber gorgonzola and sweet pepper canapés

Smoked salmon and dill saladette

Parmesan and Parma ham open sandwich

Smoked salmon and lollo rosso open sandwich

Warm items

Grilled asparagus with Parma ham, saffron dip

Lamb nuggets with green curry

Crispy beef with brown sauce

Prawns wrapped in filo, lime and chilli sauce

Veal cordon bleu

Mushroom filled with blue cheese

Grilled triple fish skewers, tartare sauce

Chicken Thai cigars, plum sauce

Prawn dumplings, sweet chilli sauce

Vegetable spring rolls, soy sauce

Pork wontons, hoi sin sauce

Grilled chicken tandoori

Spanish paella Valenciana

Desserts

Fruit kebabs

Kannoli

Chocolate sacher

Christmas pudding

Mince pies

Christmas log

Pan forte di Siena

€32.00 per person

Buffet Menu

Friday, 11th December 2015 | Friday, 18th December 2015 | Wednesday, 23rd December 2015



Welcome Drink

Antipasti

A display of freshly prepared pork terrine, platters of Italian salumi, mussel salad, prawn salad, goat's cheese and Maltese specialities including classic and Oriental salads, combined salads, natural salads, rocket leaves, cherry tomatoes, oils and dressings

Soup

Creamed pumpkin and carrot soup accompanied with garlic croûton
Oriental vegetable spring rolls and samosas, chilli sauce and soy sauce

Pasta

Penne Emiliana, a blend of beef and tomato basil salsa tossed with ham and mushrooms
Farfalle tossed with mushrooms, pancetta, spinach and Parmesan cream

From the Carving Station

Roast turkey, turkey stuffed with chestnuts, prunes and apricot, served with roast gravy
Roast leg of pork glazed with orange and maple syrup served with raisins, stuffed apples, roast pan juices
Roast rib eye of beef, shallot creamed jus
Chicken thighs casserole with vegetables scented with thyme and red wine
Louisiana glazed chicken wings
Grouper marinated with lime, mint and garlic served with a shellfish sauce

Asian Corner

Wok tossed pork with sweet chilli
Egg fried rice
Vegetable teriyaki noodles

Vegetarian Dishes

Sweet pepper, vegetable, leek, cheese wraps
Steamed carrot and Brussels sprouts
Roasted vegetable batons
Baked potatoes
Spanish tortilla

From the pastry counter

Indulge in a selection of pastries, flans, gâteaux, chocolate and fruit coulis
Cheese board accompanied with grapes, nuts and fruits

Christmas Goodies

Christmas pudding, Christmas log and mince pies

Buffet Lunch Menu - €24.50
Buffet Dinner Menu - €28.95



Festive Set Menu

This menu can be served on any date for tables with a minimum of 8 adults at Vinotheque Bistro or Da Marina Restaurant.

Selection of breads, focaccia topped with mozzarella, and tapenade

Asparagus soup served with a sesame seed croûte

Ravioli funghi porcini topped with rucola and parmesan, cherry tomato and basil oil

Sea bass served with mussels and clams with seafood reduction scented with coriander

Or

Grilled fillet of beef set on zucchini, cannellini bean ragoût, carrot purée, Pont Neuf potatoes served with a red wine jus

Dark chocolate torte drizzled with a forest berry compôte

Or

Christmas pudding with brandy sauce

Coffee
and
Mince pies

€29.95 per person



Beverage Packages for Staff Parties

Package A

Open bar with local wine, beer, soft drinks, water and juices

½ hour €4.00

2 hours €12.00

1 hour €7.00

Additional hour €5.00

Package B

Open bar with house spirits, local wine, beer, soft drinks, mixers, water and juices

½ hour €6.00

2 hours €18.50

1 hour €10.00

Additional hour €6.50

Wine Package 1

½ Local house wine, ½ local water, coffee

€6.50

Wine Package 2

½ Classic wine, ½ local water, coffee

€7.50

Wine Package 3

½ Foreign wine, ½ local water, coffee

€8.50

Wine Package 4

½ Superior foreign wine, ½ local water, coffee

€10.50

Per person

Staff Party Rewards

One guest complimentary with every 35 guests booked

or

Two guests complimentary with every 50 guests booked

or

A complimentary stay with every 100 guests booked

Terms & conditions apply

Contact us

For booking kindly call us on +356 2370 2000
or by e-mail to events@marinahotel.com.mt



Stay with us



Stay the night in a superior sea view room, a special overnight
rate for two people on a bed & breakfast basis

Starting from just €94

Terms & conditions apply

Contact us

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or by e-mail to reservations.malta@corinthia.com

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