



# *Christmas*

## **STAFF PARTIES**

AT THE MARINA HOTEL  
CORINTHIA BEACH RESORT

## NEED TO ORGANISE A PARTY? WE'VE GOT IT ALL COVERED!

If you're looking for a great venue, fantastic food and drinks and a welcoming and trendy atmosphere to host your company's annual Christmas bash, you've come to the right place. Backed by a dedicated team, a selection of ideal catering packages and years of experience, you can take a step back and relax while we work our magic to achieve the event you had in mind.

Please contact us on +356 2370 2626 or +356 2370 2632 or by e-mail to [events@marinahotel.com.mt](mailto:events@marinahotel.com.mt)

### **Booking terms and conditions**

Bookings for Christmas staff parties must be accompanied by a 25% deposit upon confirmation



## MAKE THE MOST OUT OF YOUR CHRISTMAS EVENT!

### THE CHRISTMAS WREATH

#### Cocktail Reception

Keeping it light and classy

€14 pp:

Min: 20 guests

Bar nibbles  
Canapés  
Dessert  
Coffee and tea station  
Three hours free parking  
Complimentary use of in-house equipment

### THE MIDNIGHT CANDLE

#### Cocktail Reception

Keep the flame glowing all night

€20 pp:

Min: 20 guests

Bar nibbles  
Canapés  
Asian table  
Desserts  
Coffee and tea station  
Three hours free parking  
Complimentary use of in-house equipment  
Glass of Prosecco upon arrival

### TWINKLING LIGHTS

#### Cocktail Reception

Essentials for a glittering evening

€26 pp:

Min: 30 guests

Bar nibbles  
Canapés  
Saladettes  
Desserts  
Coffee and tea station  
Unlimited complimentary parking  
Complimentary use of in-house equipment  
Glass of Prosecco upon arrival  
1 complimentary person for every 10 guests  
1 dinner voucher worth €50 for two people at Vinotheque

### THE BRIGHT STAR

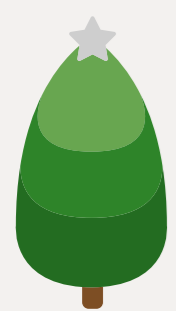
#### Cocktail Reception

It's the season to sparkle and shine

€32 pp:

Min: 30 guests

Bar nibbles  
Canapés  
Desserts  
Coffee and tea station  
Unlimited complimentary parking per person  
Complimentary use of in-house equipment  
Glass of Prosecco upon arrival  
One complimentary person for every 10 guests  
One voucher for a two-night stay in a double room at the Marina Hotel Corinthia Beach Resort on a bed-and breakfast basis  
25% discount voucher on your next summer event at the Marina Hotel  
Provision of up to 10 Elite Loyalty discount cards



# COCKTAIL RECEPTION MENUS

## THE CHRISTMAS WREATH

### Cocktail Reception

Keeping it light and classy

#### BAR NIBBLES

Stuffed olives and peanuts  
Rucola pesto dip  
Hummus bi tahini  
Parmesan twists, focaccia, Maltese galletti  
Salami, pecorino cheese and crudités

#### COLD PASS ROUNDS

Vegetable cheese, lettuce tortilla  
Liver pâté and berry croûte  
Salmon pâté and cream croûte

#### WARM PASS ROUNDS

Warm ravioli with basil sauce  
Risotto funghi porcini  
Rabbit and sage pies  
Veal Cordon Bleu  
Chicken skewers  
Lamb kofta, mint and yoghurt dip

#### DESSERT

Mince pies

€14.00

Minimum: 20 Guests  
No discounts apply.

## THE MIDNIGHT CANDLE

### Cocktail Reception

Keep the flame glowing all night

#### BAR NIBBLES

Peanuts, hummus, olive tapenade, Maltese galletti

#### COLD PASS ROUNDS

Sun-dried tomato and goat's cheese tartlets  
Liver pâté and grape tartlets  
Tortilla roulade with vegetables and feta cheese

#### WARM PASS ROUNDS

Chicken and pancetta bruschetta  
Lamb satay with dipping sauce  
Salmon and leek quiche  
Spinach and mozzarella arancini  
Beef skewers with cumin  
Chicken tandoori

#### ASIAN TABLE

Vegetable spring rolls with sweet chilli  
Pork wontons with soy sauce  
Prawn egg fried rice with sesame oil  
Wok fried chicken with hoisin sauce  
Sweet and sour pork

#### DESSERTS

Blueberry and almond tartlet  
Raspberry mousse  
Lemon tartlet  
Mince pies

€20.00

Minimum: 20 Guests

# TWINKLING LIGHTS

## Cocktail Reception

Essentials for a glittering evening

### BAR NIBBLES

Stuffed olives and peanuts

### CANAPÉS

Filo cup filled with funghi trifolati and goat's cheese

Parma prosciutto and melon

Vegetable cheese, lettuce tortilla

Liver pâté and berry croûte

Tomato and mozzarella skewer

### SALADETTES

Smoked salmon roulade, dill sour cream

Beef carpaccio

### WARM FLYERS

Ravioli with basil sauce

Risotto funghi porcini

Game patties with a berry coulis

Parmesan croquettes

Rabbit and sage pies

Veal Cordon Bleu

Chicken rissoles, mushroom dip

Thai seafood skewer

Lamb kofta, mint and yoghurt dip

### DESSERTS

Mini cassata

Sachertorte

Fruit skewer

Mince pies

€26.00

Minimum: 30 Guests

# THE BRIGHT STAR

## Cocktail Reception

It's the season to sparkle and shine

### BAR NIBBLES

Stuffed olives and peanuts

### CANAPÉS

Prawn tartlets

Green lip mussels with coriander dressing

Cucumber, gorgonzola and sweet pepper canapé

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 plum sauce

Prawns wrapped in filo pastry, lime and chilli sauce

Veal Cordon Bleu

Mushroom filled with blue cheese

Grilled triple fish skewers, tartare sauce

Thai Chicken Cigars, plum sauce

Prawn dumplings, sweet chilli sauce

Vegetable spring rolls, soy sauce

Pork wontons, hoisin sauce

Grilled chicken tandoori

Spanish paella Valenciana

### DESSERTS

Fruit kebabs

Kannoli

Sachertorte

Christmas pudding

Mince pies

Christmas log

Panforte di Siena

€32.00

Minimum: 30 Guests

# PART PLATED FESTIVE MENU

## PLATED ANTIPASTO PLATTER

Including Italian salumi, mezze, Maltese specialities,  
mussels and rocket leaves

## SERVED PLATED

### Penne Emiliana

with a rich beef ragout, cured ham, mushrooms and cream

## SERVED FROM THE BUFFET

### Roast turkey

stuffed turkey with roast pan juices

### Roast beef rib eye

served with a red wine and thyme jus

### Grilled chicken escalopes

mushroom creamed sauce

### Vegetable couscous

### Egg fried rice

### Vegetable spring rolls

### Grilled vegetable and cheese wraps

### Carrot and broccoli panache

### Roast potatoes

## SERVED PLATED

### Christmas pudding and mince pies

with sauce Anglaise

or

### Chocolate sachertorte

€20.00

Per Adult

# FESTIVE FOUR COURSE SET MENU

## ANTIPASTI

Selection of breads, focaccia and dips

## STARTERS

Steamed mussels in white wine and basil

or

Pumpkin and leek soup

or

Farfalle funghi, pancetta and cream

## MAINS

### Grilled chicken supreme

set on sauté of mushroom, red wine jus

or

### Grilled salmon

set on vegetable ratatouille,  
cherry tomato, saffron cream and potato wedges

or

### Pulled pork platter

orange and cinnamon reduction

sauté of cabbage and lentils

potato wedges

## DESSERT

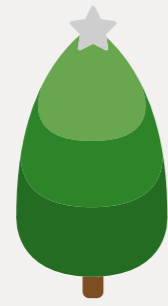
### Cassata Siciliana

or

### Christmas pudding

€25.00

Per Adult



# CELEBRATORY BUFFET MENU

Thursday 15<sup>th</sup>, Friday 16<sup>th</sup>,  
Saturday, 17<sup>th</sup>, Thursday, 22<sup>nd</sup>  
and Friday, 23<sup>rd</sup> December 2016

## EVENT BUFFET MENU

### ANTIPASTI

A display of freshly prepared pork terrine, platters of Italian salumi, mussels 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

#### Pumpkin soup

accompanied by a garlic croûte

### PASTA

#### Penne Emiliana

with a rich beef ragout, cured ham, mushrooms and cream

#### Farfalle

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 rib eye of beef, shallot creamed jus

#### Roast pork

napped with a field mushroom cream sauce

#### Chicken thighs casserole

with vegetables scented with thyme and red wine

#### Seasonal fish

marinated with lime, mint and garlic, served with a clam sauce

Egg fried rice

Vegetable teriyaki noodles

Sweet pepper, vegetable, leek cheese wraps

Steamed carrot and Brussels sprouts

Cauliflower, broccoli and French beans

Baked potatoes

## FROM THE PASTRY COUNTER

An indulgent selection of pastries, flans, gâteaux, chocolate and fruit coulis

Cheese board accompanied by grapes, nuts and fruits

## CHRISTMAS GOODIES

Christmas pudding, Christmas log, mince pies

LUNCH

DINNER

€24.50

Per Adult

€29.00

Per Adult



## BEVERAGE PACKAGES per person

### PACKAGE A

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

2 hours **€12.50**

Additional hour **€4.50**

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### PACKAGE B

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

2 hours **€19.50**

Additional hour **€8.50**

### WINE PACKAGE 1

½ btl. Local house wine, ½ btl. local water, coffee

**€6.50**

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### WINE PACKAGE 2

½ btl. Classic wine, ½ btl. local water, coffee

**€7.50**

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### WINE PACKAGE 3

½ btl. Foreign wine, ½ btl. local water, coffee

**€8.50**

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### WINE PACKAGE 4

½ btl. Superior foreign wine, ½ btl. local water, coffee

**€10.50**



## STAY WITH US

Round off your celebrations in style and spend the night in a superior sea view room with our special Christmas package, that includes a special overnight rate starting at €94 per couple, on a bed and breakfast basis.

This offer is subject to availability. Supplementary charge will apply for New Year's Eve.  
To book your accommodation kindly call us on +356 2370 2370 or email  
on [reservations.malta@corinthia.com](mailto:reservations.malta@corinthia.com)

*Christmas*

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**MALTA**

ST. GEORGE'S BAY, ST. JULIANS STJ 3301, MALTA | T:+356 2370 2000 | E:INFO@MARINAHOTEL.COM.MT

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