



Festive Celebrations Programme

Festive Season 2019/20



Treat yourself to a **Luxurious Festive Season**

Christmas at Urban Valley Resort & Spa is all about celebrating this wonderful time with family and friends. Discover the magic of Christmas in our winter wonderland setting allowing you to create a truly unforgettable event.

Innovative ideas arise from bright minds which are stimulated by our creative surroundings. Our dedicated event planner will attend to all the necessary details that go into making a memorable celebration, allowing you to enjoy time with your guests.

Set the scene for a winter wonderland with one of our Food and Beverage packages or tailor-make your themed event with our build-your-own menus and drink options. Whatever the choice, you can rest assured our team will be ready to serve you with a warm and genuine smile.



Turkey n Tinsel

Feast on an enriching distinctive variety of cold and hot dishes from around the globe to truly please everyone's tastes. Whether it is a buffet or plated menu that you opt for, we guarantee to offer the ultimate festive celebration.



Buffet Lunch or Dinner (Sample Menu)

Salad Bar

A selection of natural and composed salads from our garde manger, including marinated and pickled vegetables, terrines and cured meat

Soup

Cream of celeriac with flavoured croutons

Pasta Station

Gnocchi in butternut squash velouté, crispy chorizo
Strozzapreti in a wild boar ragout finished with thyme beurre noisette

Carvery

Roast beef rib, thyme jus

Hot Counter

Grilled sesame crusted tuna on charred leeks
Lamb madras served with fragrant rice
Chicken provençal cooked in red wine sauce, black olives and anchovies
Pork medallions with poached apples and creamy cider vinegar gravy
Rabbit and carrot pie
Curried vegetable cottage pie
Panache of vegetables
Baked potatoes with garlic and sundried tomatoes

Cheese Table

A selection of local and international cheeses, water biscuits, grissini, nuts, grapes and dried fruits

The Pastry Corner

A variety of gâteaux and pies served with fruit coulis and fresh cream

Coffee and Mince Pies

Lunch or Dinner Menu

€24.00 per person

Including Flowing Wine, Beers, Soft Drinks and Water

€29.95 per person

Welcome Mulled Wine

€3.00 per person

Welcome Sparkling Wine

€3.00 per person

Minimum number of 25 paying guests applies for Buffet Lunch. Menus are liable to changes depending on the availability of ingredients. Please advise us of any dietary requirements at booking stage.

Plated Menu (Sample Menu 1)

Amuse

Spinach souffle, garlic aioli

Starter

Chestnut and hamock soup **or**
Baked forest mushroom gnocchi, crispy Parmesan **or**
Kale and sweet potato tian, polenta crisp, orange scents

Main Course

Pan fried local fish, capers and olive salsa **or**
Spiced pork collar, lentil fricassée, cider jus **or**
Barley risotto, pumpkin bavarois, pea textures

Dessert

Chocolate hazelnut dome **or**
Fig and apple delice **or**
Poached pear in white wine, basil and star anise

Coffee and Mince Pies

Menu

€28.00 per person

Including Flowing Wine, Beers, Soft Drinks and Water

€33.95 per person

Welcome Bucks Fizz

€3.95 per person

Minimum number of 10 paying guests applies for the Plated Menu. Menus are liable to changes depending on the availability of ingredients. Please advise us of any dietary requirements at booking stage.

Plated Menu (Sample Menu 2)

Amuse

Wild mushroom brûlée, walnut crumble

Starter

Monkfish carpaccio, green apple, smoked eel, tomato pearls **or**
Pork terrine, fig chutney, crispy skin **or**
Artichoke and almond tarte tatin, celeriac purée, crispy almond

Intermediate

Egg yolk ravioli, truffle butter, mushy peas

Main Course

Sous vide brown meagre, creamed sweet potato, asparagus textures, beurre blanc **or**
Beef brisket, beef cheek croquette, maple glazed parsnips, thyme jus **or**
Slow cooked cauliflower steak, corn textures, puffed sunflower seeds

Dessert

Rhubarb and white chocolate crumble **or**
Salted caramel baked cheesecake, honeycomb **or**
Summer fruit soufflé, berry reduction

Coffee and Mince Pies

Menu

€32.00 per person

Including Flowing Wine, Beers, Soft Drinks and Water

€37.95 per person

Welcome Kir Royale

€4.50 per person

Minimum number of 10 paying guests applies for the Plated Menu. Menus are liable to changes depending on the availability of ingredients. Please advise us of any dietary requirements at booking stage.



Jingle and Mingle

If it's a black tie event or an intimate party you're after, our stand-up reception packages include all the elements of Christmas. Welcome your guests with a glass of bubbly or mulled wine to kick start a night of dancing and fun.

Finger Food Reception (15 Items)

Grilled pepper and olive tapenade
Chicken hoisin wraps
Octopus and spring onion salad with fresh mint
Salmon and horseradish tramezzini
Hummus and vegetable crudities
Pastrami and cabbage slaw open sandwich
Sesame crusted tuna skewers
Beer battered fish goujons, coriander crème fraiche
Steamed duck dumplings, honey soy dressing
Pork skewers in ginger and lemon
Sticky satay chicken skewers
Feta and spinach strudel
Wild mushroom puffs
Assorted petit desserts
Mini Christmas delicacies

Menu
€17.00 per person

Minimum number of 20 paying guests applies for the Finger Food Menus. Menus are liable to changes depending on the availability of ingredients. Please advise us of any dietary requirements at booking stage.

Finger Food Reception (20 Items)

Rabbit liver macaroon
Marinated artichoke wrapped in speck
Greek salad skewer
Bresaola on creamy spinach polenta cake
Sun blanched tomatoes, Kalamata olives and garlic cream open sandwich
Apple, walnut and honey crostina
Blue cheese, fig and chive tartlet
Hazelnut pesto, buffalo mozzarella on rye bread
Honey roasted pumpkin soup
Pork fillet wrapped in smoked pancetta
Stuffed mushroom with Maltese sausage
Salmon skewer in ginger, lime and coriander
Endive and feta pie
Pulled pork croquette, smoked Cajun mayo
Thai green chicken curry, fragrant basmati
Falafel, harissa chili aioli
Ziti with sundried tomatoes, goat's cheese and onion cream jus
Chicken and pistachio roulade
Assorted petit desserts
Mini Christmas delicacies

Menu
€21.00 per person

Minimum number of 20 paying guests applies for the Finger Food Menus. Menus are liable to changes depending on the availability of ingredients. Please advise us of any dietary requirements at booking stage.



Finger Food Reception (25 Items)

Cheese and onion puffs
Brie and cranberry crostina
Smoked swordfish and leek mayo tramezzini
Mushroom and barley arancini
Pulled beef and horseradish croissant
Farro, feta and rucola salad
Goat's cheese pannacotta
Sundried tomato crusted green shell mussels
Salmon mousse profiteroles
Baked fennel and citrus skewer
Pulled chicken, apple and slaw pannini
Trout pastrami on a stick
Pork and pancetta skewers
Veal involtini
Beefteki
Lamb shawarma in sourdough
Salmon cake, dill crème fraiche
Pecking duck on rice noodles
Beef brisket kebab
Chicken tikka masala served with rice
Pork belly satay
Walnut, blue cheese and potato cake
Warm chocolate and chestnut shot
Assorted petit desserts
Mini Christmas delicacies

Menu
€24.50 per person

Minimum number of 20 paying guests applies for the Finger Food Menus. Menus are liable to changes depending on the availability of ingredients. Please advise us of any dietary requirements at booking stage.

Specialty Food Stalls

Pasta Station

Selection of pasta:

Strozzapreti, maccheroni al torchio, penne, gnocchi and risotto

Selection of sauces:

Roasted pumpkin velouté, crushed walnuts

Tomato fondue with crispy basil topped with fresh ricotta

Forest mushroom creamy sauce finished with thyme and truffle

Pistachio pesto with chicken pieces and fresh coriander

Parmesan velouté, sundried tomatoes and asparagus tips

Spicy sausage, beurre noisette, cherry tomatoes and fresh sage

Smoked swordfish, charred leek velouté, blood orange

One Pasta Option

€5.25 per person

Two Pasta Options

€7.00 per person

Carvery Station

Selection of roasts:

Texas style smoked beef brisket

Italian porchetta with rosemary and garlic

Roast chicken roulade stuffed with wild mushroom mousseline

Arctic spices crusted salmon

Accompaniments:

Yorkshire pudding

Thyme roasted potatoes

Sautéed festive vegetables

Roasted carrots and parsnips with maple syrup

One Roast Option

€8.50 per person

Two Roast Options

€14.00 per person

Specialty Food Stalls

Mediterranean Stall

Selection of cured and smoked meat cuts

Assorted artisan cheeses

Local dips, grissini and water biscuits

Marinated vegetables, crudities and homemade chutneys

Sautéed Maltese sausage

Flavoured bread

€5.00 per person

Christmas Table

Maple glazed smoked gammon

Turkey stuffed with onion and sage

Roasted pumpkin, crispy pumpkin seeds

Brussels sprouts with lardons

Lemony beans, preserved lemon

Roast potatoes with sundried tomatoes

€7.50 per person

Pie Station

Smoked cheddar and pumpkin pie

Spinach and feta strudel

Rabbit saddle and potato pie

Curried chicken pot pie

Traditional cottage pie

Apple and rhubarb crumble

€6.50 per person

Minimum number of 20 paying guests applies for the Finger Food Menus. Menus are liable to changes depending on the availability of ingredients. Please advise us of any dietary requirements at booking stage.



Welcome Drinks

Mulled Wine - €3.00 per person
Sparkling Wine - €3.00 per person
Bucks Fizz - €3.95 per person

Kir Royal - €4.50 per person
Christmas Punch - €4.95 per person
Wonderland Martini - €5.50 per person

Open Bar Packages

Minerals Bar

Beers, Soft Drinks, Juices, Mineral Water

2 Hours €9.00 per person	3 Hours €12.00 per person	4 Hours €13.50 per person	5 Hours €16.50 per person
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Half Bar

Wine, Beers, Soft Drinks, Juices, Mineral Water

2 Hours €10.50 per person	3 Hours €13.50 per person	4 Hours €15.00 per person	5 Hours €18.00 per person
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Full Bar

House Brand Spirits, Wine, Beers, Soft Drinks, Juices, Mineral Water
(Excluding Premium Brand Spirits, Champagne and Red Bull)

2 Hours €18.50 per person	3 Hours €21.50 per person	4 Hours €23.00 per person	5 Hours €26.00 per person
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Overtime Rates

Mineral bar €4.00 per person (per hour)	Half Bar €6.00 per person (per hour)	Full Bar €8.00 per person (per hour)
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Overtime rates will be charged after 5 hours and according to the original number of guests booked.

Coffee Table €4.00 per person

Coffee Table including Delicacies €5.00 per person



Jolly Holly (3-Hour Stand-Up Reception Package)

Carry Around Items

- Chicken hoisin wraps
- Cheese and onion puffs
- Salmon and horseradish tramezzini
- Pulled beef and horseradish croissants
- Beer battered fish goujons, coriander crème fraîche
- Steamed duck dumplings, honey soy dressing
- Pork skewers in ginger and lemon
- Sticky satay chicken skewers
- Feta and spinach strudel
- Mushroom arancini

Christmas Table

- Maple glazed smoked gammon
- Turkey stuffed with onion and sage
- Brussels sprouts with lardons
- Lemony beans, preserved lemon
- Roast potatoes with sundried tomatoes

Something Sweet

- Assorted petit desserts

Beverages

- 3 Hours open bar on house brand spirits, wine, beers, soft drinks, juices and water

€35.00 per person

Minimum number of 20 paying guests applies for this Stand-Up Reception Package. Menus are liable to changes depending on the availability of ingredients. Please advise us of any dietary requirements at booking stage.



Under the Mistletoe

(4-Hour Stand-Up Reception Package)

Carry Around Items

- Greek salad skewer
- Rabbit liver macaroon
- Apple, walnut and honey crostina
- Marinated artichoke wrapped in speck
- Hazelnut pesto, buffalo mozzarella on rye bread
- Salmon skewer in ginger, lime and coriander
- Stuffed mushroom with Maltese sausage
- Pork fillet wrapped in smoked pancetta
- Chicken and pistachio roulade
- Falafel, harissa chili aioli

Pasta Stall

Choice of one pasta option from the Pasta Station

Carvery Table

- Choice of two roasts from the Carvery Station
- Thyme roasted potatoes
- Sautéed festive vegetables
- Roasted carrots and parsnips with maple syrup

Something Sweet

Assorted petit desserts

Beverages

4 Hours open bar on house brand spirits, wine, beers, soft drinks, juices and water

€45.00 per person

Minimum number of 20 paying guests applies for this Stand-Up Reception Package. Menus are liable to changes depending on the availability of ingredients. Please advise us of any dietary requirements at booking stage.



Stay the Night

To further enhance your festive celebrations, we are offering a special overnight rate starting from €65.00 in a Suite for two guests on bed and breakfast basis with a

complimentary upgrade subject to availability. This offer is subject to availability. Supplementary charge will apply for Christmas Eve and Christmas Day, New Year's Eve and New Year's Day.

Contact us on 2138 5926 or send us an email on reservations@urbanvalleyresort.com



Booking Terms and Conditions

You are more than welcome to come and view our facilities and available venues in order to help you picturing your Festive Event.

Tentative bookings will be released after 7 days.

A confirmation of the event must be sent in writing to the hotel Sales Manager on events@urbanvalleyresort.com

25% deposit is required upon confirmation to secure the event.

The final number of guests attending is to be provided at least 48 hours prior to the events.

Should the revised number of guests vary substantially, the hotel reserves the right to re-allocate a venue of an adequate size.

Remaining payment is to be settled in full on the day of the event or as agreed with the hotel Sales Manager.

Prices quoted are inclusive of VAT

We look forward to meeting you and hope to have the pleasure of making your event a memorable one!

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Urban Valley
Resort & Spa
Refined By Nature

Urban Valley Resort & Spa

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