



Festive Celebrations Programme

Festive Season 2021/22



Treat yourself to a **Luxurious Festive Season**

Christmas at Urban Valley Resort & Spa is all about celebrating this wonderful time with family and friends. Spread the magic of Christmas and create a truly unforgettable event with loved ones.

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 memorable event 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 (Menu A)

Salad Selection

Chicken Caesar salad
Fattoush salad with hummus
Potato salad with mozzarella and chive dressing
Beetroot, goat's cheese and watercress salad
Pasta salad with cherry tomato salsa pesto
Hot and sour prawn ceviche with lime and coriander
Selection of Arabic mezze, Italian style antipasti and crisp seasonal natural salad bar with a variety of condiments, marinated olives, pickles, sauces, dressings and scented oils

Soup

Roasted parsnip and potato soup
Tomato and red pepper soup

Pasta

Oven baked lasagna with a crusty mozzarella topping

From the Hot Section

Baked fish with aromatic vegetables, herbs, capers and sun blushed tomatoes
Stuffed chicken leg with tomato and mozzarella
Beef and spinach stew in a spicy tomato sauce

Garlic, rosemary and Parmesan roasted potatoes
Steamed basmati rice with cinnamon and star anise
Roasted peppers and aubergines with rosemary in lemon olive oil

Dessert

A selection of homemade cakes, pastries, flans and gateaux, fresh seasonal fruit and fresh fruit salad, fresh cream and fruit compotes

Lunch or Dinner Menu - **€28.00 per person**

Including Flowing Wine, Beers, Soft Drinks and Water - **€34.95 per person**

Minimum of 30 paying guests applicable for buffet lunch or dinner.

Menus may change depending on the availability of ingredients.
Please advise us of any dietary requirements at booking stage.

Buffet Lunch or Dinner (Menu B)

Salad Selection

Chicken Caesar salad
Fattoush salad with hummus
Potato salad with mozzarella and chive dressing
Beetroot, goat's cheese and watercress salad
Pasta salad with cherry tomato salsa pesto
Hot and sour prawn ceviche with lime and coriander
Selection of Arabic mezze, Italian style antipasti and crisp seasonal natural salad bar with a variety of condiments, marinated olives, pickles, sauces, dressings and scented oils

Soup

Seafood soup with basil dressing
Cream of pumpkin soup with roasted walnuts

Pasta

Penne with prawns and creamy pesto
Oven baked cannelloni with a rich beef and spinach ragout

Carving Station

Roasted stuffed chicken with pork sausage and gravy sauce

From the Hot Section

Mixed grilled seasonal fresh fish with mussels in ginger and herb oil
Grilled beef medallions with thyme and mushroom jus
Roast pork medallions with Calvados cream sauce

Stir fried vegetables with walnuts and ginger
Steamed cauliflower Polonaise
Steamed potatoes with parsley butter
Kahalta rice with raisins and almonds

Dessert

A selection of homemade cakes, pastries, flans and gateaux, fresh seasonal fruit and fresh fruit salad, fresh cream and fruit compotes

Lunch or Dinner Menu - **€35.00 per person**

Including Flowing Wine, Beers, Soft Drinks and Water - **€41.95 per person**

Minimum of 30 paying guests applicable for buffet lunch or dinner.

Menus may change depending on the availability of ingredients.
Please advise us of any dietary requirements at booking stage.



Buffet Lunch or Dinner (Menu C)

Antipasti

Italian style antipasti served with a variety of condiments, marinated olives, pickles, sauces, dressings and scented oils, prawn and crayfish cocktail with tomato salsa, guacamole and sour cream, mixed shellfish served with a lime, basil and garlic dressing

Salad Selection

Chicken Caesar salad
Fattoush salad with hummus
Potato salad with mozzarella and chive dressing
Beetroot, goat's cheese and watercress salad
Pasta salad with cherry tomato salsa pesto
Hot and sour prawn ceviche with lime and coriander

Soup

Cream of chicken and mushroom soup with garlic crotons
Mediterranean fish soup

Pasta

Spaghetti with seafood allo scoglio
Penne with pulled pork belly and chive cream

Carving Station

Roasted pork loin with Madeira jus and roasted apples
Roasted stuffed turkey with cranberry sauce

Main Course

Mixed grilled seasonal fresh fish with mussels in a ginger, herb salsa
Grilled beef medallions with a lentil and onion compote, thyme and garlic jus
Chicken breast with tomato and mozzarella
Lamb and spinach stew in a spicy tomato sauce
Chicken curry with coconut and cashew nuts served with rice
Stir fried vegetables with noodles
Grilled vegetables
Steamed potatoes with parsley butter
Seasonal vegetables with lemon butter
Fried aubergines and courgettes

Dessert

A selection of homemade cakes, pastries, flans and gateaux, fresh seasonal fruit and fresh fruit salad, fresh cream and fruit compotes
Cheese board

Lunch or Dinner Menu - **€40.00 per person**

Including Flowing Wine, Beers, Soft Drinks and Water - **€46.95 per person**

Minimum of 30 paying guests applicable for buffet lunch or dinner.

Menus may change depending on the availability of ingredients.
Please advise us of any dietary requirements at booking stage.

Plated (Menu A)

Starter

Tartlet with orange, cured salmon, celeriac remoulade, pickled beetroot, cucumber and watercress salad, crisp bread tuile **or**

Spinach, ricotta and mozzarella di bufala ravioli with mushrooms, hazelnut cream and parsley oil

Main Course

Seabass fillet, roasted with lemon, smoky eggplant, capsicum medley **or**

Chicken supreme roasted in thyme and rosemary, celeriac purée, lentils, braised shallots, carrots, baby leeks and a white wine creamy sauce **or**

Beef ribeye, potato fondant, roasted mushroom, baby spinach, red wine jus

Dessert

White chocolate mousse, berry compote, meringue, cocoa dust

Coffee and Mince Pies

Menu - **€35.00 per person**

Including Flowing Wine, Beers, Soft Drinks and Water - **€41.95 per person**

Minimum of 10 paying guests applicable for plated menus.

Menus may change depending on the availability of ingredients.
Please advise us of any dietary requirements at booking stage.

Plated (Menu B)

Amuse

Crispy pressed pork belly and ham knuckle terrine, taste of apples and sage, rocket, oil dressing

Starter

Honey roasted parsnip soup, parsnip crisp and rustic bread

Main Course

Poached Salmon, creamy garlic potato mash, vegetables, Champagne beurre blanc **or**

Braised Maryland duck, sautéed vegetables and lentils with ginger mandarin jus **or**

Pan seared veal loin with creamed garlic potato mash, vegetables and Marsala jus **or**

Stuffed turkey breast with dried cranberries, walnuts and apricots served on parsnip purée, carrot textures, orange and port cranberry reduction

Dessert

Candied fruit tart, chocolate mousse, chocolate sauce and a ginger crumble

Coffee and Mince Pies

Menu - **€38.00 per person**

Including Flowing Wine, Beers, Soft Drinks and Water - **€44.95 per person**

Minimum of 10 paying guests applicable for plated menus.

Menus may change 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 (Menu A)

Open Sandwiches

Cucumber, soft cheese and spring onions
Parma ham and fig on croute
Smoked salmon on brown bread

Cold Canapés

Spinach, salmon and herbed cream roulade
Rolled roast pepper, feta and mint wrap
Tomato mousse with marinated mussel and avocado
Tomato, mozzarella and basil skewer
Caramelized onion tartlets topped with goat's cheese

Hot Canapés

Black bun with pulled pork
Chicken satay with homemade peanut sauce
Beef, pepper and onion brochettes
Vegetable spring rolls
Mushroom stuffed with speck and cream cheese

Dessert

Assorted French pastries

Menu - **€20.00 per person**

Minimum of 20 paying guests applicable for finger food reception menus

Menus may change depending on the availability of ingredients.
Please advise us of any dietary requirements at booking stage.

Finger Food Reception (Menu B)

Cold Canapés

Mini Caesar salad tartlets
Spinach, salmon and herbed cream roulade
Chicken and pistachio roulade
Tomato, mozzarella and basil skewer
Herb tartlet with mango and smoked duck
Olives, sun blushed tomatoes, prawn and basil tartlets
Smoked salmon mousse on a brioche croute
Crostoni of tomato and basil
Blue cheese, poached pear and walnut tart

Hot Canapés

Duck spring rolls, cucumber and chili dip
Lamb kofta with honey dip
Stuffed mini pizza
Beef yakitori with teriyaki sauce
Fish, prawns, pepper and onion brochettes
Thai fish cakes with coconut dip
Breaded prawns
Japanese crispy chicken chunks with sweet chilli dip
Mini cheeseburger slider

Dessert

Selection of French pastries
Fresh fruit kebabs

Menu - **€25.00 per person**

Minimum of 20 paying guests applicable for finger food reception menus

Menus may change depending on the availability of ingredients.
Please advise us of any dietary requirements at booking stage.



Jolly Holly

3 Hours Stand-Up Reception Package

Carry Around Items

Chicken and pistachio roulade
Caramelized onion tartlets topped with goat's cheese
Parma ham and fig on croute
Duck spring rolls, cucumber and chili dip
Thai fish cakes with coconut dip
Japanese crispy chicken chunks with sweet chilli dip

Pasta Station

Penne with seafood in a light tomato and basil sauce
Rigatoni pasta with chicken, spinach and mushrooms in a creamy sauce

Christmas Table

Roasted pork served with gravy
Stuffed turkey with cranberry sauce
Oven baked potatoes
Seasonal roast vegetables

Something Sweet

Selection of French pastries

Beverages

3 Hours Open Bar on House Wine, Beers, Soft Drinks, Juices and Water

€35.00 per person

Add House Brand Spirits at **€8.00 per person**

Minimum of 20 paying guests applicable for the Jolly Holly Package

Menus may change depending on the availability of ingredients.
Please advise us of any dietary requirements at booking stage.

Welcome Drinks

- Mulled Wine - €3.00 per person
- Kir Royal - €4.50 per person
- Sparkling Wine - €3.00 per person
- Christmas Punch - €4.95 per person
- Bucks Fizz - €3.95 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

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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