



Festive Celebrations

Programme

Festive Season 2022/23



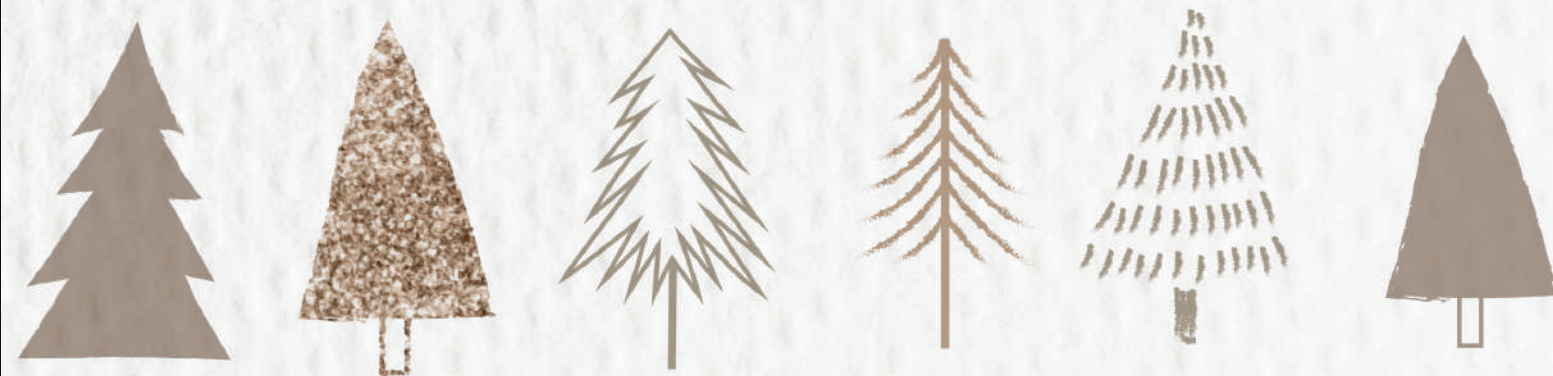


Treat yourself to a *Luxurious Festive Season*

Christmas at Urban Valley Resort & Spa is all about celebrating this wonderful time with family and friends. Discover the magic of Christmas 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 festive celebration 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 assure 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.

Minimum number of 30 paying guests applies for Buffet Lunch or Dinner
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.



Buffet Lunch or Dinner (Menu A)

Antipasti and Salads

Indulge in an array of antipasti, tapas, mezes and platters accompanied by crispy natural and composed salads prepared by our garde manger including a variety of local and international delicacies.

Soup

Pumpkin and ginger soup

Pasta

Pasta tossed in pork ragu with zucchini and cream
Pasta with roasted eggplant, garlic, onions, and tomato sauce, finished with parsley

From the Hot Section

Steamed fish fillets with tomato and bell pepper salsa
Chicken legs stuffed with pork and beef mince, onions, garlic and paprika, finished with a light creamy butter sauce
Slow cooked pork belly with root vegetables and green apple sauce
Onion and ricotta pie

Baked potatoes
Steamed aromatic basmati rice
New potatoes coated in herb butter
Roasted seasonal vegetables

Dessert

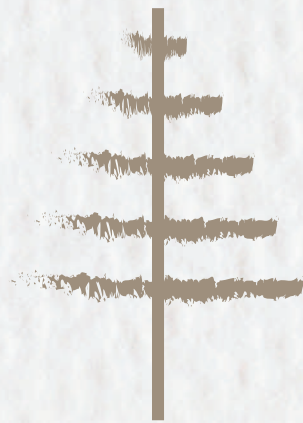
A selection of tempting sweet delights including cakes, flans and gateaux, fresh seasonal fruit and fresh fruit salad, fresh cream and fruit compotes

Lunch or Dinner Menu - **€30.00 per person**

Including Flowing Wine, Beers, Soft Drinks and Water - **€37.00 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)

Antipasti and Salads

Indulge in an array of antipasti, tapas, mezes and platters accompanied by crispy natural and composed salads prepared by our garde manger including a variety of local and international delicacies

Soup

Hearty vegetable minestrone

Pasta

Oven baked lasagne with beef ragu, cream and mozzarella
Pasta tossed with sauteed shrimps, leeks, onions, ginger, and cilantro in bianco
Gnocchi with sundried tomatoes and onions, finished in a green pesto sauce

Carving Station

Slow cooked pork leg served with its own gravy

From the Hot Section

Seared seabass fillets served with caviar cream and sauteed prawns
Grilled beef medallions with red wine jus
Pan fried chicken breast with sauteed mushrooms and leeks
Roasted aubergines with vegetable ragu

Roasted potato wedges with rosemary
Herbed basmati rice
Dauphinoise potatoes
Roasted seasonal vegetables

Asian Fusion Station

Prawn and vegetable Thai curry with red chili
Vegetable samosas
Onion bajhi
Honey and lemon marinated chicken
Lamb korma
Bombay potato
Pilaf rice

Dessert

A selection of tempting sweet delights including cakes, flans and gateaux, fresh seasonal fruit and fresh fruit salad, fresh cream and fruit compotes

Lunch or Dinner Menu - **€36.00 per person**

Including Flowing Wine, Beers, Soft Drinks and Water - **€43.00 per person**



Plated (Menu A)



Amuse

Vegetable gazpacho

Starter

Cream of mushroom and celeriac soup **or**

Ravioli stuffed with ossobuco, finished with a light beef jus and spring onions **or**

Hamhock terrine with pistachio, garnished with pickled vegetables

Main Course

Grilled octopus marinated in ginger and chili, finished with lemon and cilantro **or**

Herb crusted pork loin set on a bed of peas, potatoes, baby carrots and jus **or**

Stuffed chicken roulade with pork mince, apricots, garlic and leeks, served on mashed potatoes and seasonal vegetables **or**

Artichoke velouté and walnut risotto

Dessert

Warm chocolate brownie with vanilla ice cream **or**

Red velvet cake coated in dark and white chocolate



Coffee and Mince Pies

Menu – **€35.00 per person**

Including Flowing Wine, Beers, Soft Drinks and Water – **€42.00 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

Parsnip and coffee textures

Starter

Zucchini and broccoli soup **or**

Linguine with seafood, prawns and cherry tomatoes, finished with lemon and butter **or**

Slow cooked local pork cheeks, served with vegetables and red wine jus

Main Course

Fillet of salmon with cauliflower puree and roasted onions **or**

Grilled rib eye with Barolo jus and mushroom components **or**

Duck breast with mashed potatoes and baby vegetables, duck croquette **or**

Textures of cauliflower

Dessert

Warm apple crumble with vanilla ice cream and sauce anglaise **or**

Hazelnut cake



Coffee and Mince Pies

Menu – **€38.00 per person**

Including Flowing Wine, Beers, Soft Drinks and Water – **€45.00 per person**

Minimum of 10 paying guests applicable for plated menus.

Menus may change depending on the availability of ingredients.
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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) 14 Items

Open Sandwiches

Mini bridge rolls with smoked salmon and feta cheese
Mini focaccia with grilled vegetables and pesto
Tramezzini with tomato, Parma ham and mozzarella fior di latte

Cold Canapés

Layered beef wrap and pepper coulis set on croute
Goat's cheese and sweet potato tartlet
Hummus and ratatouille vegetable tartlet
Cream cheese, cucumber and marinated shrimp tartlet
Focaccia with avocado and pea puree with feta cheese and mint

Hot Canapés

Mini beef balls with tomato fondue served on a spoon
BBQ marinated pulled pork in a bun
Chicken tempura with garlic mayo
Breaded prawns set on tartare sauce
Vol-au-vent stuffed with truffled potato puree topped with crispy mushrooms

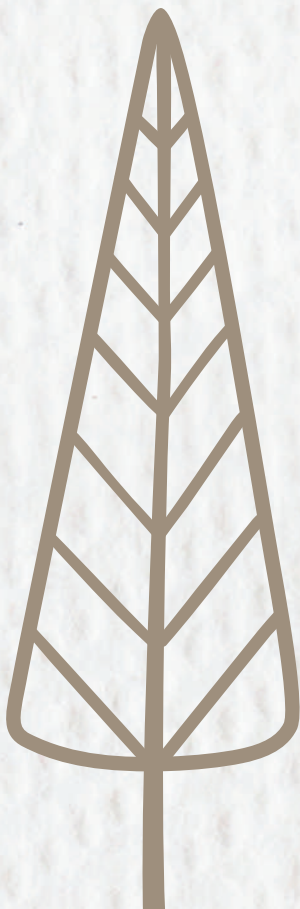
Dessert

Assorted petit desserts

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) 17 Items

Open Sandwiches

Ciabatta with pancetta and sliced green apples
Tramezzini with chicken, walnuts and brie cheese
Bridge roll with celery and egg mayo
Caprese and avocado focaccia
Crostini with roasted beef, pickles, mustard and onions

Cold Canapés

Cured salmon with lemon and orange on a stick
Ricotta and prawn served in shot glass
Bigilla, sundried tomatoes and peppered goat's cheese tartlet
Blue cheese and honey tart, walnut crumble
Beef tartar served on a spoon with citrus dressing

Hot Canapés

Potato rosti with potato puree and chives
Arancini with beef ragu served on a spoon with tomato fondue
Mini cheese burgers
Lamb koftas with tzatziki salsa
Chicken satay with peanut sauce

Dessert

Assorted petit desserts
Mini pannacotta

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

- Ciabatta with pancetta and green apples
- Chicken, walnuts and brie cheese tramezzini
- Bridge roll with celery and egg mayo
- Caprese and avocado focaccia
- Roasted beef, pickles, mustard and onions crostini

Pasta Station

- Penne with chicken and asparagus in a creamy sauce
- Pasta tossed in a vegetable ragu with tomato fondant

Christmas Table

- Slow cooked pork collar with star anise dust and fennel
- 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 €5.00 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.



Merry & Bright

3 Hours Middle-Eastern Themed Stand-Up Reception Package

Carry Around Items

- Salmon kibbeh, pickled onions, pea shoots
- Cured seabass with black Aleppo and mayo
- Octopus marinated with harissa on a bed of hummus
- Vine leaves rolled with rice stuffing
- Lamb adana in pita bread with tzatziki, onions and tomatoes
- Fried beef kibbeh

Appetizer Station

- Onion bhaji, mango chutney
- Falafel, minted yoghurt
- Vegetable samosas, sweet chili sauce

Curry Table

- Chicken korma
- Beef vindaloo
- Steam pilaf rice
- Bombay potatoes

Something Sweet

Selection of French pastries

Beverages

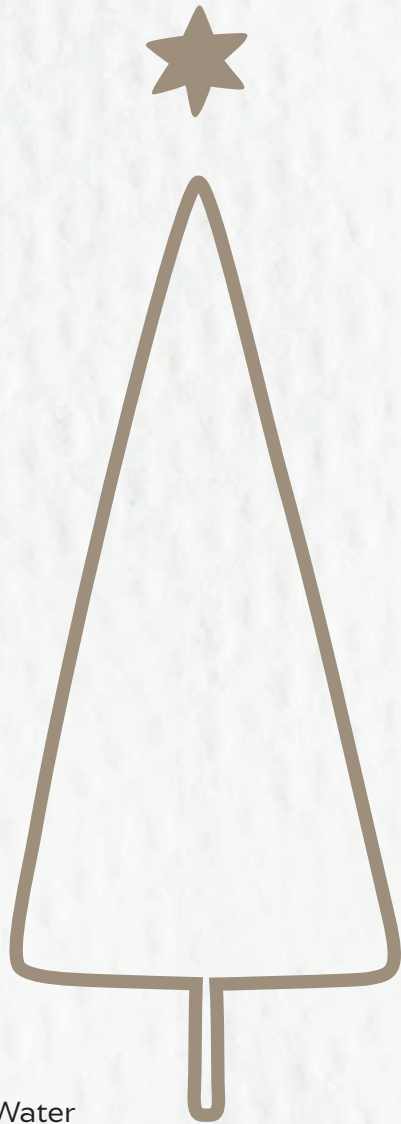
3 Hours Open Bar on House Wine, Beers, Soft Drinks, Juices and Water

€35.00 per person

Add House Brand Spirits at €5.00 per person

Minimum of 20 paying guests applicable for the Merry & Bright 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 - €4.00 per person	

Open Bar Packages

Minerals Bar

Soft Drinks, Juices, Mineral Water

2 Hours	3 Hours	4 Hours	5 Hours
€9.00 per person	€12.00 per person	€15.00 per person	€18.00 per person

Half Bar

House Wine and Beer, Soft Drinks, Juices, Mineral Water

2 Hours	3 Hours	4 Hours	5 Hours
€13.00 per person	€16.00 per person	€19.00 per person	€22.00 per person

Full Bar

House Brand Spirits, House Wine and Beer, Soft Drinks, Juices, Mineral Water
(Excluding Premium Brand Spirits, Champagne and Energy Drinks)

2 Hours	3 Hours	4 Hours	5 Hours
€22.00 per person	€25.00 per person	€28.00 per person	€31.00 per person

Overtime Rates

Mineral bar	Half Bar	Full Bar
€4.00 per person (per hour)	€6.00 per person (per hour)	€8.00 per person (per hour)

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 Team 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!



★★★★
UV
Urban Valley
Resort & Spa
Refined By Nature

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