



Festive Brochure

Festive Season 2023/24



Treat yourself to a luxurious festive Season

Welcome to Urban Valley Resort & Spa, a four-star superior hotel, located at the heart of the island within the beautiful landscapes of "Wied Gholleqa" natural reserve. Our Resort boasts a serene setting to help you unwind from the usual routine. At Urban Valley Resort & Spa we focus on offering the right balance between a peaceful setting and a range of facilities to complete your stay, event, staff party or special occasion.

This festive season will be a memorable time to share with you. Our team of highly trained staff is prepared to offer you and your friends a fantastic experience to celebrate this Christmas season.

Our food and beverage outlets will be theming with a joyful, yet subtle festive spirit and served by a highly experienced kitchen brigade lead by our Head Chef Sergio Grech.



Festive Menu Selection

Innovative ideas arise from bright minds which are stimulated by our creative surroundings. We have come up with four different menus bringing together both the local and traditional food dishes to help you celebrate this festive season.

Christmas Eve Dinner

Sunday, 24th December 2023

Indulge in an array of local and international dishes including a vast selection of antipasti, pasta, main course and desserts specially prepared for the occasion.

Antipasti and Salad Bar

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

Charcuterie and Cheese

Selection of premium Italian cured prosciutti and salami, local and international cheeses, water crackers and grissini, homemade chutneys, dressings, oils and vinaigrettes

From the Soup Kettle

Hearty mushroom and hazelnut soup (M)(N)
Authentic beef ramen soup

Pasta Station

Casarecce with vongole, black olives, onions, ginger and fresh herbs (G)(F)(MOL)(CR)
Homemade lasagna with pumpkin and goat's cheese (G)(M)
Ravioli porcini tossed in creamy truffle sauce with mixed forest mushrooms (G)(M)(E)

Carvery Station

Norwegian salmon en croûte with feta cheese and fresh dill (G)(M)(F)
Slow cooked pork belly rubbed in a red apple and honey paste (SFH)

The Main Event

Seabass baked with lemongrass, coriander and chives (F)
Veal medallions cooked in a creamy truffle paste (M)
Chicken thighs coated in garlic butter and thyme (M)
Carrots with orange scents and butter (M)
Sweet potato and pumpkin pie (G)
Aromatic turmeric rice
Potato wedges seasoned with fresh herbs
Panache of steamed vegetables
Roasted new potatoes with garlic and rosemary (M)



Asian Table

Chicken pieces coated in a sweet and sour sauce with sesame seeds (SFH)
Spare ribs with a sticky Asian bar-b-que sauce (SFH)
Pad Thai vegetable noodles (E)(SES)(SY)
Egg fried rice (E)(SES)(SY)
Asian basket consisting of wontons, spring rolls and gyozas (G)

The Pastry Corner

A variety of homemade cakes, pastries, flans and gateaux
Fresh seasonal fruit and fruit salad, fruit compote and fresh cream
Mince pies and Christmas pudding

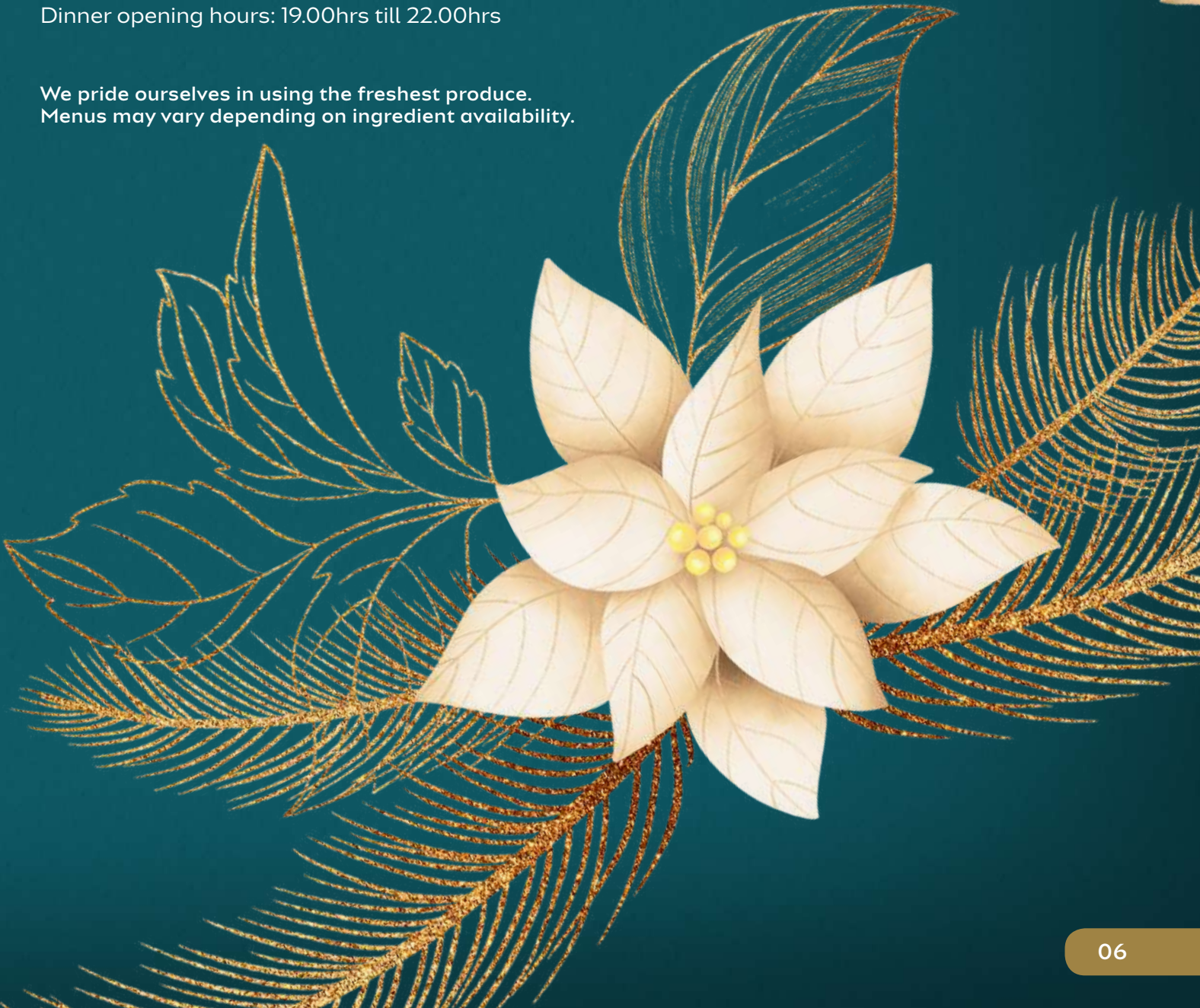
Beverages

Free flowing water, wine, beer, and soft drinks

€55.00 per adult/ €23 per child (6-12 years)

Dinner opening hours: 19.00hrs till 22.00hrs

We pride ourselves in using the freshest produce.
Menus may vary depending on ingredient availability.



Christmas Day Lunch

Monday 25th December 2023

Feast on a delicious and delightful buffet lunch prepared for a memorable experience shared with family and friends!

Antipasti and Salad Bar

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

Fish Table

Selection of cured, marinated, pickled and terrines of fish including salmon, tuna, swordfish, perch, octopus, prawns and shellfish

Charcuterie and Cheese

Selection of local and international cured meats and cheeses, water crackers and grissini, homemade chutneys, dressings, oils and vinaigrettes

From the Soup Kettle

Homemade clam chowder (F)(MOL)(CR)
Farmer's market vegetable soup with pulled pork shank

Pasta Station

Pasta with fresh prawns, red pepper confit, and cherry tomatoes, finished with lemon zest and dill (F)(MOL)(CR)

Spinach and ricotta cannelloni baked with homemade tomato sauce and bechamel (G)(M)(E)

Pasta with smoked beef, leeks and portobello mushrooms, finished with a touch of cream (G)(M)

Live Cooking Pasta Station

Ravioli burrata tossed in a fresh tomato salsa with olive oil and basil (G)(M)(E)

Carvery Station

Traditional smoked turkey breast served with applewood and homemade carob sauce
Slow cooked USDA beef brisket served with its own jus

The Main Event

Fillet of grouper with chive oil infused with figs (F)
Pork loin marinated with pineapple, cilantro and coconut liqueur (M)
Grilled rib eye steaks served with a light port wine jus (SFH)
Chicken escalopes with a citrus dressing
Pumpkin and carrot quiche
Steamed rice with seasonal vegetables
New potatoes slow cooked in confit oil
Baked sweet potatoes (M)
Roasted seasonal vegetables
Broccoli with lemon and garlic
Brussels sprouts with garlic oil and shaved almonds (N)

Indian Table

Aromatic beef curry cooked with coconut milk (N)(M)
Authentic tikka masala made with yoghurt-marinated chicken (M)
Crispy onion bhaji with garam masala spices (G)
Vegetable samosa (G)
Spinach rice biryani

The Pastry Corner

A variety of homemade cakes, pastries, flans and gateaux
Fresh seasonal fruit and fruit salad, fruit compote and fresh cream
Mince pies and Christmas pudding

Beverages

Free flowing water, wine, beer, and soft drinks

€60.00 per adult/ €27.00 per child (6-12 years)

Lunch opening hours: 13.00hrs till 15.00hrs

We pride ourselves in using the freshest produce.
Menus may vary depending on ingredient availability.



New Year's Eve Dinner

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Sunday, 31st December 2023

Add magic to your evening and see out 2023 in style with our lavish gala dinner. Seating will be available in groups of 8 persons per table.

Welcome Glass of Prosecco

Amuse Bouche

Forest mushroom parfait, asparagus tips, parmesan crisp (M)(G)

Starter

Coconut and goat's cheese tart, caramelised onions, petit salad (M)(G)

Intermediate

Green tea infused risotto, chive butter, gouda cheese (M)

Main Course

Fillet of grouper, pak choi, fondant potato, fig oil (F)(M) **or**
Beef tenderloin, truffle and potato cake, baby vegetables, Barolo wine jus (M)(SFH)

Dessert

White chocolate mousse, shortbread tartlet, strawberry compote (M)(G)

Beverages

Free flowing water, wine, beer, and soft drinks

Coffee and Petit Fours

€90.00 per adult/ €40 per child (6-12 years)

Seating time: 20:00hrs

We pride ourselves in using the freshest produce. Menus may vary depending on ingredient availability.

New Year's Day Lunch

Monday 1st Januray 2023

Feast on a delicious and delightful buffet lunch prepared for a memorable experience shared with family and friends!

Antipasti and Salad Bar

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

Charcuterie and Cheese

Selection of local and international cured meats and cheeses, water crackers and grissini, homemade chutneys, dressings, oils and vinaigrettes

From the Soup Kettle

Bouillabaisse Mediterranean fish soup (F)(MOL)
Cream of broccoli and aged Stilton soup (M)

Pasta Station

Gnocchi di patate with spinach and basil pesto (G)(N)
Beef tortellini tossed in a traditional Bolognese ragu (G)
Baked butternut squash and spinach rotoli with San Marzano tomato sauce (G)(M)(E)

Live Cooking Pasta Station

Rigatoni tossed in a creamy porcini mushroom sauce with chicken and bacon (G)(M)

Carvery Station

Roasted beef rubbed with English mustard and pink peppercorns (MUS)
Pork on the bone with lemongrass, ginger, and citrus scents

The Main Event

Fillet of Norwegian salmon cooked with garden peas and spring onions (F)
Slow cooked duck with orange essence and Grand Marnier sauce
Pork fillet with honey and garlic sauce
Creamy chicken and mushroom stew (M)
Pilaf rice with fresh herbs
Barley with seasonal vegetables (G)
Steamed carrots coated in butter and parsley (M)
Mashed potatoes with parmesan shavings (M)
Potato wedges seasoned with paprika and garlic

Taste of Africa

Pepe Soup; white fish cooked with paprika in a lemon, carrot and pepper sauce (F)
Domoda; Gambian chicken stew with peanut butter and vegetables (N)(M)
Chu Yapa; Authentic west African beef stew (M)
Basmati rice cooked with mixed vegetables and chili
Chapati; traditional East African bread (G)

The Pastry Corner

A variety of homemade cakes, pastries, flans and gateaux
Fresh seasonal fruit and fruit salad, fruit compote and fresh cream
Mince pies and Christmas pudding

Beverages

Free flowing water, wine, beer, and soft drinks

€60.00 per adult/ €27 per child (6-12 years)

Lunch opening hours: 13.00hrs till 15.00hrs

We pride ourselves in using the freshest produce.
Menus may vary depending on ingredient availability.



Stay the Night

To further enhance your festive celebrations, we are offering our special overnight packages available for Christmas Eve and New Year's Eve.

Jingle Bells – €200

One night stay for 2 adults in a Superior Room on 24th December 2023
Christmas Eve Dinner for 2 adults at Silver Heron restaurant
Bottle of red wine and festive delicacies in the room
Breakfast for 2 adults at Silver Heron restaurant on 25th December 2023

Under the Mistletoe – €330

One night stay for 2 adults in a Penthouse Suite on 24th December 2023
Christmas Eve Dinner for 2 adults at Silver Heron restaurant
Bottle of red wine and festive delicacies in the room
Breakfast for 2 adults at Silver Heron restaurant on 25th December 2023

Jolly Holly – €300

One night stay for 2 adults in a Superior Room on 31st December 2023
New Year's Eve Gala Dinner for 2 adults at The Notch
Bottle of red wine and festive delicacies in the room
Breakfast for 2 adults at Silver Heron restaurant on 1st January 2024

Glitter and Snow – €450

One night stay for 2 adults in a Penthouse Suite on 31st December 2023
New Year's Eve Gala Dinner for 2 adults at The Notch
Bottle of red wine and festive delicacies in the room
Breakfast for 2 adults at Silver Heron restaurant on 1st January 2024

Kindly contact us on 2334 9000 or
send us an email on reservations@urbanvalleyresort.com





Surprise your loved ones with a Gift Voucher

€20 – €50 – €100

Tailor-made vouchers can be purchased from reception and may be redeemed against accommodation and/or at any of the resort's food and beverage outlets.

Booking Terms and Conditions

Full payment is required upon confirmation.

Clients will be issued with a voucher upon payment to present on the day at the restaurant.

Prices quoted are inclusive of VAT

Cancellations must be notified at least 24 hours prior to the day of booking.

Clients will be issued with a credit note equivalent to the amount paid.

Cancellations will not be refunded in monetary value.

We look forward to hearing from you!

Best Wishes



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

Urban Valley Resort & Spa

Triq Wied Ghollieqa, Kappara SGN 4437, Malta.

T: +356 2138 5926 - E: info@urbanvalleyresort.com - www.urbanvalleyresort.com

