



UV
Urban Valley
Resort & Spa

festive Celebrations Programme

Festive Season 2023/24



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 event, allowing you to enjoy time with your guests.

Set the scene for your Christmas celebrations 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.

**Minimum number of 30 paying guests applies for Buffet Lunch or Dinner
Minimum number of 15 paying guests applies for the Plated Menus**

Menus are liable to changes depending on the availability of ingredients. Dietary requirements can be catered for and need to be confirmed by email to the event organizer one week prior to the event.



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 including a variety of local and international delicacies.

Soup

Pumpkin and sweet potato soup

Pasta

Pasta tossed in pork ragu with mushrooms and cream
Sicilian pasta alla Norma with roasted eggplant, garlic, onions, and tomato sauce, finished with Ricotta Salata

From the Hot Section

Steamed fish fillets with tomato and bell pepper salsa
Chicken legs marinated in honey and mango, fresh coriander
Slow cooked pork belly with root vegetables and green apple sauce
Spinach and ricotta pie

Baked potatoes
New potatoes coated in herb butter
Steamed aromatic basmati rice
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 Half Bottle of Wine, Half Bottle of Water and Coffee - **€37.00 per person**

Upgrade to Flowing Wine, Beer, Soft Drinks and Water for a Duration of 3 Hours - **€5.00 per person**

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

Menus are liable to changes depending on the availability of ingredients. Dietary requirements can be catered for and need to be confirmed by email to the event organizer one week prior to the event.

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 including a variety of local and international delicacies.

Soup

Hearty vegetable minestrone

Pasta

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

Carving Station

Slow cooked roast beef served with Barolo jus

From the Hot Section

Seared seabass fillets served with fresh herbs and lemon
Grilled pork collar marinated with star anise, fennel seeds and cinnamon dust
Pan fried chicken breast with sautéed mushrooms, leeks and clarified butter
Roasted eggplant cannelloni with vegetable ragu, tomato sauce and cream

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

Indian Fusion Station

Butter chicken
Tandoori yoghurt pork
Spicy Bombay potatoes
Biryani rice
Naan bread

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 - **€37.00 per person**

Including Half Bottle of Wine, Half Bottle of Water and Coffee - **€44.00 per person**

Upgrade to Flowing Wine, Beer, Soft Drinks and Water for a Duration of 3 Hours - **€5.00 per person**

Plated (Menu A)

Amuse

Red apple, cinnamon and butternut squash warm shooter

Starter

Artichoke velouté and walnut risotto

Main Course

Grilled sea bream finished with a lemon, cilantro and dried cherry tomato dressing, served on a potato purée **or**

Chicken breast stuffed with ricotta and apricots, laid on a bed of crushed buttery potatoes and seasonal vegetables **or**

Layered aubergine slices baked with cheese and tomato sauce

Dessert

Decadent warm chocolate brownie served with caramel ice cream

Freshly brewed coffee and Mince Pies

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

Including Half Bottle of Wine, Half Bottle of Water and Coffee - **€43.00 per person**

Upgrade to Flowing Wine, Beer, Soft Drinks and Water for a Duration of 3 Hours - **€5.00 per person**

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

Menus are liable to changes depending on the availability of ingredients. Dietary requirements can be catered for and need to be confirmed by email to the event organizer one week prior to the event.

Plated (Menu B)

Amuse

Parsnip and coffee textures

Starter

Porcini ravioli, forest mushrooms, thyme and walnut cream

Main Course

Fillet of Norwegian salmon with quinoa, asparagus ribbons and roasted onions, set on a potato cake **or**

Thyme flavoured grilled rib eye steak, Pomme Purée, baby vegetables, Barolo jus **or**

Textures of cauliflower

Dessert

Warm apple tart tatin with vanilla ice cream and sauce anglaise

Freshly brewed coffee and Mince Pies

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

Including Half Bottle of Wine, Half Bottle of Water and Coffee - **€47.00 per person**

Upgrade to Flowing Wine, Beer, Soft Drinks and Water for a Duration of 3 Hours - **€5.00 per person**



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.

Minimum number of 30 paying guests applies for the Finger Food Reception Menus

Menus are liable to change depending on the availability of ingredients. Dietary requirements can be catered for and need to be confirmed by email to the event organizer one week prior to the event.

Finger Food Reception (Menu A) 14 Items

From the Bakery

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

Cold Canapés

Layered beef and pepper coulis en croute
Goat cheese and sweet potato tartlet
Hummus and vegetable ratatouille pastry
Tartlet with cream cheese, cucumber and marinated prawns
Focaccia with Gorgonzola and hazelnuts

Hot Canapés

Mini polpettine with tomato fondue served on a spoon
BBQ marinated pulled pork in a bun
Chicken tempura with garlic mayo
Breaded prawns tartare dipping sauce
Baked flaky pastry stuffed with truffled potato purée topped with crispy mushrooms

Dessert

Assorted petit desserts

Menu - **€22.00 per person**

Minimum number of 30 paying guests applies for the Finger Food Reception Menus

Menus are liable to changes depending on the availability of ingredients. Dietary requirements can be catered for and need to be confirmed by email to the event organizer one week prior to the event.

Finger Food Reception (Menu B) 18 Items

From the Bakery

Stone baked ciabatta with pancetta and sliced green apples
Tramezzini with chicken, walnuts and brie
Bridge roll with celery and egg mayo
Mozzarella, tomato, and avocado focaccia
Crostini with roasted beef, pickles, mustard and onions

Cold Canapés

Citrus cured salmon Gravlax on a spoon
Ricotta and prawn pannacotta shot glass
Bigilla, sundried tomato and peppered goat cheese tartlet
Blue cheese and honey tart, walnut crumble
Beef tartar served on fresh salad with citrus dressing
Creamed brie cheese and caramelized onions tart

Hot Canapés

Truffle arancini
Vegetable spring rolls with sweet chili
Mini cheeseburgers with pickles and homemade sauce
Fish cakes with sweet mango dressing
Camembert bites served with a strawberry jam
Breaded mussels

Dessert

Assorted petit desserts

Menu - **€27.00 per person**

Minimum number of 30 paying guests applies for the Finger Food Reception Menus

Menus are liable to changes depending on the availability of ingredients. Dietary requirements can be catered for and need to be confirmed by email to the event organizer one week prior to the event.

Specialty Food Stations

Pasta Lovers Station

Select 2 pasta dishes from the below:

Creamy lasagna with vegetable curry ragu
Gnocchi with basil and spinach pesto, topped with parmesan cheese
Risotto with pumpkin purée and Italian smoked sausage
Mixed seafood pasta tossed in Beurre Blanc with white wine, lemon and fresh herbs
Pasta tossed in porcini cream and chicken sauce

€6.50 per person

Gourmet Pasta Station

Select 2 pasta dishes from the below:

Pasta filled with ricotta and black truffle tossed in a sage butter and porcini mushroom sauce with a hint of Tia Maria liqueur
Garganelle with a creamy gorgonzola, pear, and pancetta sauce finished with chive oil
Squid ink tagliolini with slow cooked calamari and octopus, cooked with fresh herbs in a rich tomato fondue
Trofie pasta mixed with tail-on prawns, red and yellow cherry tomatoes, shallots and asparagus, cooked in herb butter with cream
Maccarones lados tossed in a wild boar ragu cooked with parsnips, celery, onions, rosemary, fresh tomatoes and Chianti with a touch of cream

€8.50 per person

The Call of the Orient

Prawn and vegetable Thai curry with red chili
Honey and lemon marinated chicken
Vegetable gyozas served with sweet chili sauce
Broccoli and garlic with sesame oil
Spicy Bombay potatoes
Egg fried rice

€8.00 per person

Memories of India

Beef Korma
Chicken tikka masala
Spinach biryani
Poppadoms
Onion bhajis

€7.50 per person

Christmas Carving Table

Select 2 main dishes from the below:

Smoked turkey breast rubbed in coffee, orange jus and homemade tangy marinade
Slow cooked pork belly rubbed with honey and apricot jam
Celeriac wellington with mushroom duxelles and spinach wrapped in puff pastry (VEGAN)
Fresh wild cod en croûte with spinach, dill, tarragon pesto and lemon zest

Accompaniments

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

€9.00 per person

Specialty Food Stations

Italian Antipasto Table

Pickled peppers, artichokes in garlic and herbs, marinated black olives, grilled eggplant and zucchini

Parma ham, salami Milano, salami Napoli, mortadella pistachio and Italian sausage

Mozzarella fior di latte, gorgonzola, Scamorza and Parmigiano

Bruschetta sliders

Assorted focaccia, water biscuits and grissini served with olive oil and balsamic vinegar

€8.50 per person

The Vegan Stop

Assorted dips including hummus, bigilla, beetroot and bean, and baba ganoush

Mixed vegetable crudities including coloured peppers, carrots, celery sticks, and cucumber

Pickled mushrooms, zucchini, fennel, and onions

Sliders with chickpea patties, horseradish and pickles

Zucchini and carrot noodles stir-fried with garlic, ginger, coriander, marinated tofu, baby sweet corn and chili, finished with soy sauce and black sesame seeds

€8.50 per person

Afterparty Selection

Select 2 items from the below:

Additional items at € 2.00 each

Boa buns with pulled pork, pickled cabbage and shredded carrots

Gourmet beef burger sliders with brie cheese and homemade sauce

Chicken, rice and cheese quesadillas

Super crunchy fries with cheese fondant in a cone

Pork souvlaki marinated in lemon and oregano

Mini fish and chip cones

Sliders with spicy hummus patties

Pizza al taglio

Chicken shawarma in pita with hot sauce

Mini hot dogs with caramelized onions

€3.50 per person

Welcome Drinks

Mulled Wine - €3.50 per person

Kir Royal - €6.00 per person

Prosecco - €4.50 per person

Selection of 3 welcome canapés - €4.00 per person

Open Bar Packages

Half Bar

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

2 Hours	3 Hours	4 Hours	5 Hours
€19.00 per person	€24.00 per person	€28.00 per person	€32.00 per person

Superior Bar

Premium Brand Spirits including Bombay and Hendricks Gin, Black Label and Glenfiddich Whiskey, Absolut and Grey Goose Vodka, Prosecco, Superior Wine, Local Beer, Energy Drinks, Soft Drinks, Juices, and Mineral Water

2 Hours	3 Hours	4 Hours	5 Hours
€28.00 per person	€37.00 per person	€45.00 per person	€50.00 per person

Additional Hours

Half Bar	Full Bar	Superior Bar
€3.00 per person (per hour)	€4.00 per person (per hour)	€5.00 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

Our events team would be glad to host you to view the different venue options.

Tentative bookings will be released after three (3) days.

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

Deposit Terms

A non-refundable deposit equivalent to 25% of the services booked will be due on confirmation.

A second non-refundable deposit equivalent to 50% of the services booked will be due thirty (30) days prior to the date of the event.

Final settlement to be paid on the day of the event.

Cancellation Terms

All the deposits paid according to the deposit schedule are non-refundable.

If the event is cancelled within seven (7) working days of the event full cancellation fees will be applicable

Any allergens or dietary requirements are to be communicated at least seven (7) days prior to the event.

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

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

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!

Urban Valley Resort & Spa, Triq Wied Ghollieqa, Kappara SGN 4437, Malta
T: +356 2138 5926 | **E:** events@urbanvalleyresort.com
W: urbanvalleyresort.com

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