



Events Festive Booklet

Festive Season 2026/27



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 Ghollieqa” 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 themed with a joyful, yet subtle festive spirit and served by a highly experienced kitchen brigade led by our Head Chef Sergio Grech.



Christmas Cheer Buffet Menu

Antipasti and Salads

Start your festive feast with a vibrant selection of antipasti, tapas, and mezes, featuring an assortment of local and international delicacies. These are paired with a variety of crisp, natural, and composed salads, offering a fresh and flavourful start to your holiday meal.

Soup

Shredded veg miso soup with quinoa (V)

Pasta

Cannelloni with coconut & cauliflower, arctic cod cream in a herb & pistachio crust

Pasta with roasted red peppers, tomatoes, garlic, onions and basil Pesto (V)

From the Hot Section

Seabream, fig leaf & pinecone, mint, lemongrass and ginger oil

Orange and honey glazed chicken drumsticks, sesame oil, soy and cilantro

Chargrilled pork loin, dash of citrus, garlic, artichoke velouté

Sous-vide celeriac scallops with rosemary and brandy butter (V)

Baked potatoes with smoked paprika and thyme

Aromatic steamed rice

New potatoes with herbed butter

Festive roasted root vegetables

The Pastry Corner

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 - **€6.00 per person**

Prices are based on a minimum of 30 persons booked. Supplements may apply for lesser numbers. We endeavour to use the freshest produce. Menus may be 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.

The Winter Wonderland Buffet Menu

Antipasti and Salads

Start your festive feast with a vibrant selection of antipasti, tapas, and mezes, featuring an assortment of local and international delicacies. These are paired with a variety of crisp, natural, and composed salads, offering a fresh and flavourful start to your holiday meal.

Soup

Vongole and black mussel Bouillabaisse

Pasta

Classic oven baked Lasagne with beef ragu, bechamel sauce and Grana Padano

Rigatoni with roasted aubergine, sundried tomatoes & goat cheese finished with a rich tomato Fondant (V)

Osso Buco Ravioli, demi glace reduction, finished with fresh herbs

Carving Station

Slow cooked honey mustard and star anise pork collar with Jus reduction

From the Hot Section

Fillet of grouper with a lemon and dill light sauce

Grilled sirloin of beef, Merlot wine Jus

Pan fried chicken breast, green herb and yoghurt sauce

Baked cauliflower steaks, Thai coconut with a panko chilli topping (V)

Sliced fennel and onions

Panache of steamed vegetables

New potatoes with sauteed onions

Confit ginger and herb potatoes

Basmati rice with a kale and spinach pesto

Asian Fusion Station

Mixed Asian basket

Vietnamese lemongrass chicken

Mongolian fried pork with green onions and sesame seeds

Broccoli and garlic with Asian dressing (V)

Egg fried vegetable noodles with Soy and Teriyaki sauce (V)

Sweet 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

Lunch or Dinner Menu - **€38.00 per person**

Including Half Bottle of Wine, Half Bottle of Water and Coffee - **€45.00 per person**

Upgrade to Flowing Wine, Beer, Soft Drinks and Water for a Duration of 3 Hours - **€6.00 per person**

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Merry & Bright Served Menu

Amuse

Grilled Halloumi, fig and hot honey (V)

Starter

Forest mushroom Mezzaluna Ravioli, caramelised shallots, butter champagne reduction **or**

Celeriac and apple soup with crushed walnuts (V)

Main Course

Norwegian salmon and prawn roulade, basil & spinach oil, accompanied by tender baby vegetables **or**

Pan fried chicken supreme, honey and pumpkin purée, petit vegetables **or**

Grilled cauliflower steak, pomegranate, roasted shallots and butternut squash purée (V)

Dessert

Warm chocolate and fudge cake served with caramel ice cream **or**

White chocolate and coffee tart

Freshly brewed coffee and Mince Pies

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

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

Upgrade to Flowing Wine, Beer, Soft Drinks and Water for a Duration of 3 Hours - **€6.00 per person**

Holly Jolly Served Menu

Amuse

Pulled beef Croquette, sunflower seeds

Starter

Smoked octopus terrine, petit salad **or**

Paccheri with artisan pork sausage, sweet pimentos, tomato sauce and mascarpone cheese

Main Course

Baked halibut fillet with roasted yellow and red cherry tomatoes, broad beans and crispy potatoes **or**

Marinated sous-vide rib eye with rosemary, butter, baby vegetables and potatoes served with Barolo wine Jus **or**

Butternut squash scallops, crispy cauliflower tempura, coconut and pumpkin reduction, toasted seeds and pine nuts (V)

Dessert

Warm Apple & Cinnamon tart, vanilla bean ice cream and classic Crème Anglaise **or**

Rich Chocolate Fudge accompanied by a honeyed peanut reduction

Freshly brewed coffee and Mince Pies

Lunch or Dinner Menu - **€46.00 per person**

Including Half Bottle of Wine, Half Bottle of Water - **€53.00 per person**

Upgrade to Flowing Wine, Beer, Soft Drinks and Water for a Duration of 3 Hours - **€6.00 per person**

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Jingle Bells Celebration Reception Menu

Bakery Treats

Salmon and spinach Blini with cream of Brie, honey and dill
Grilled Mediterranean vegetable and couscous pita pockets (V)
Porchetta with pickled vegetables, sweet and spicy mayo in a Brioche bun

Cold Canapés

Chicken curry mousse pinwheel
Hummus with Halloumi crumble tartlet (V)
Black shell with Guacamole, dehydrated cherry tomatoes and prawns
Lentil Falafel with Baba Ghanoush, crispy marinated curry and cinnamon chickpeas (V)
Toasted Focaccia topped with creamy Gorgonzola, sweet pear paste and caramelized walnuts (V)

Warm Canapés

Asian-style pulled pork Bao buns
Chicken Tempura with garlic and a gherkin mayo dipping sauce
Panko breaded prawns with tartar sauce
Ragù Arancini
Pork Souvlaki marinated with lemon and herbs, Tzatziki dip

Dessert

Assorted Petit Desserts

Menu - €25.00 per person

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The Holly and the Ivy Celebration Reception Menu

Bakery Treats

Maltese stone baked Ciabatta with smoked gammon and apple chutney
Crispy chicken vindaloo pinwheel on fork
Tramezzini with roasted beef, horseradish, smoked cheddar cheese and tomato jam
Roasted vegetables with herb oil in a black sesame mini croissant (V)
Mini taco with salmon flakes and a mango chutney dressing

Cold Canapés

Blue cheese, walnut and honey set on toasted rye bread (V)
Surf and turf beef tartare with black caviar, capers and herb Parmigiano crisps
Octopus terrine with celeriac and mint Purée on a spoon
Rosmary tartlet with a sun dried tomato coulis, crispy kale and fig (V)
Fish mousse, sweet beetroot tartlet

Warm Canapés

Pork bites with Asian sauce
Pulled beef with Jack sauce in a Brioche bun
Duck Gyoza with a Hoisin dipping sauce
Ginger and beetroot falafel (V)
Chicken Teriyaki sticks
Salmon ginger tempura with lemon dressing
Camembert bites, strawberry jam (V)

Dessert

Assorted Petit Desserts

Menu - €30.00 per person

Speciality Food Stations

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Pasta Lovers Station

Select 2 pasta dishes from the below:

Traditional beef ragù Lasagne
Casarecce, chicken, mushrooms, onions, garlic with a cream sauce
Baked Gnocchi with tomato Fondant, spinach topped with Pecorino cheese (V)
Risotto Milanese with chicken broth and Parmigiano cheese
Pasta Allo Scoglio with mixed shellfish, fresh herbs, white wine, lemon and cherry tomatoes
Cacio e Pepe Ravioli in a butter sage sauce

€6.50 per person

Gourmet Pasta

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 (V)

Garganelli with creamy Gorgonzola, pear and pancetta sauce, finished with chive oil

Tortelli alla Cernia with a rich lobster bisque and a touch of cream

Trofie Verdi pulled duck confit, leeks, cherry tomatoes, fresh herbs, orange and lemon oil

Orecchiette with wild pork ragù, beef Jus and raspberry crumble

€8.50 per person

The Call of the Orient

Crispy beef with spring onions, ginger, carrots, peppers, soy and sesame seeds
Sticky chicken glazed in a classic sweet and sour sauce, served with fresh vegetables
Steamed broccoli with lemon, garlic and sesame oil (V)

€8.00 per person

Asian Basket

Egg fried rice (V)
Prawn rice noodles with shredded vegetables and an Asian dressing

€8.00 per person

Memories of India

Butter chicken
Beef Korma
Vegetable Biryani (V)
Potato Bhaji (V)
Naan bread
Raita dip

€8.00 per person

Christmas Carving Table

Select 2 main dishes from the below:
Stuffed turkey breast with chicken and apple mousse, served with a creamy mustard sauce

Pork loin Wellington with mushroom Duxelles, Parma ham, and spinach, wrapped in puff pastry

Scottish Salmon, lemon and a dill yoghurt sauce

Pumpkin and sweet potato pie with crushed walnut pesto (V)

Accompaniments

Sautéed new potatoes roasted in butter with fresh herbs (V)

Steamed aromatic rice (V)

Roasted seasonal vegetables (V)

€9.50 per person

Mediterranean Antipasto Table

Assortment of vegetables Sott’olio, marinated black olives with herbs and garlic oil (V)

Parma ham, Chorizo, Salami Milano, Salami Napoli, Mortadella Pistacchio

Parmigiano cheese, smoked Scamorza, Gorgonzola and Provolone

Bruschetta sliders (V)

Assorted Focaccia, water biscuits and Grissini served with olive oil and balsamic vinegar

€9.00 per person

The Vegan Stop

Assorted dips including hummus, bigilla, beetroot and bean, and baba ganoush (V)

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

Pickled mushrooms, zucchini, fennel, onions and artisan bread (V)

Veggie stick curry masala (V)

Lentil falafel with tomato chili jam sliders (V)

€8.50 per person

Christmas Sweet Corner

Home made mince pies
Christmas log
Traditional christmas Pudding
‘Imqaret’ served warm
Imbuljuta tal-Qastan

€7.00 per person

After Party Selection

Select 2 items from the below:
Boa buns with pulled pork, pickled cabbage and shredded carrots
Gourmet beef burger sliders with mushrooms, Brie cheese and homemade sauce
Mini hot dogs with caramelized onions
Falafel with Harissa & grilled peppers (V)
Sweet chilli chicken sticks
Vegetable spring rolls (V)
Pizza al Taglio (V)
Chicken, red kidney beans, sour cream and cheese mini tacos
Marinated pork kebabs with ginger, orange and honey
Mini fish bites with lemon and white wine vinegar

€4.00 per person
Additional items at €3.00 each

Speciality stations need to be booked in conjunction with one of the reception menus. These can be quoted for separately if desired.

Welcome Drinks

Mulled Wine – **€4.50 per person** Aperol Spritz – **€8.50 per person**
Prosecco – **€6.00 per person**
Selection of 3 welcome canapés – **€6.00 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
€16.00 per person	€19.00 per person	€22.00 per person	€25.00 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
€25.00 per person	€29.00 per person	€33.00 per person	€37.00 per person

Superior Bar

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

2 Hours	3 Hours	4 Hours	5 Hours
€29.00 per person	€38.00 per person	€46.00 per person	€51.00 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 **€7.00 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
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W: urbanvalleyresort.com

A decorative background featuring a light green textured surface. A wide, olive-green ribbon is draped across the top left and bottom right corners, forming loops. Several small, shiny red berries are scattered on the surface: three near the top left and two near the bottom right.

Urban Valley
Resort & Spa

Refined By Nature

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