



Waterfront

INDULGE IN
THE MAGIC
OF THE
SEASON



Christmas Brochure 2023

FINGER FOOD MENUS - MINIMUM OF 30 PERSONS

Nutmeg Menu - €20

Anise Menu - € 25

€2.50 per person supplement applies for outside catering

DINNER MENU - MINIMUM OF 30 PERSONS

Cinnamon Christmas Buffet Menu - €32.50

(includes free flowing wine, beer, water and soft drinks)

FESTIVITIES MENUS

Christmas Eve - €50

Christmas Day - €55

New Year's Eve - €85

New Year's Day - €55

(all include free flowing wine, beer, water and soft drinks)

TABLE ENHANCERS

Pasta Station - €8.00

Charcuterie Stall - €8.50

Cheese Bodega - €8.00

Afternoon Tea - €13.50

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy please speak to a member of our team before ordering or making a reservation.

ALL PRICES SPECIFIED ARE PER PERSON AND ARE INCLUSIVE OF VAT.

The background of the page is a light beige color with a subtle, intricate topographic map pattern. The map lines are thin and light gray, creating a complex, organic shape that resembles a stylized letter 'S' or a similar abstract form. The lines vary in thickness and spacing, giving the impression of contour lines on a map.

FINGER FOOD

Nutmeg Menu

SELECTION OF CANAPES

Hummus, baby spinach and sesame cut up wraps V, LF, NF

Smoked salmon, Norwegian bread, cream cheese NF

Goat cheese and sundried skewer, olive paté GF, V, NF

Ratatouille tartlet, pecorino V, VG, NF

SELECTION OF HOT CANAPES

Camembert cheese, pepper chutney V, NF

Mini lamb shish, cucumber riata GF, NF

Woodland mushroom puffs LF, V, VG

Mini arancini NF

Pork belly, bao buns LF, NF

Mini Maltese sausage, maple honey GF, LF, NF

Chicken skewers, peanut satay sauce GF, LF

Pork Dim Sum, Thai sweet chilli LF, NF

MINIATURE PLATE

Stir fry noodles, soya, with marinated teriyaki chicken NF, LF

SELECTION OF SWEET TEMPTATION

An assortment of French pastries and traditional Christmas treats

Price per Person €20.00 Inc Vat

Minimum number of guests: 30 persons

Anise Menu

SELECTION OF COLD CANAPES

Hummus, baby spinach and sesame cut up wraps V, LF, NF

Blue cheese, pumpkin cream, and cranberry seeds V, NF

Smoked salmon, Norwegian bread, cream cheese NF

Goat cheese and sundried skewer, olive paté GF, V, NF

Grilled mini pita pocket, hummus, chives LF, NF

Port prunes, brie cheese tartlet V, NF

Ratatouille tartlet, pecorino V, VG, NF

MINIATURE PLATE

Porcini risotto, leeks and parmesan GF, NF

SELECTION OF HOT CANAPES

Turkey roulade, flavoured with rosemary, cranberry sauce LF, NF

Mini lamb shish, cucumber riata GF, NF

Chicken skewers, peanut satay sauce LF, GF

Thai fish cakes, coriander, and chilli aioli LF, GF

Mushroom and truffle croquettes V, LF

Duck spring rolls, oyster sauce LF

Mini Maltese sausage, maple honey LF

Falafel, tahini dipping sauce LF, GF, V, VG

Breaded pulled pork belly bites, cider, and bay leaf jus LF, GF

SWEET DELICACIES

An assortment of French pastries and traditional Christmas treats

Price per Person €25.00 Inc Vat

Cinnamon Menu

for groups

SALADS AND ANTIPASTI

Indulge in our incredible selection of mouth-watering salads and platters from sea and land, prepared by our Garde manger using the freshest and best raw produce, combining both local and international flavours.

PASTA AND SOUP

SOUP

Slow roast butternut squash and leek crème GF, NF, V
Garnished spiced croutons

PENNE

Tossed in Maltese sausage and beef ragout, tomato fondue
and baby spinach LF, NF

RIGATONI

Tossed in broccoli, bay shrimps and flavoured curry velouté GF, NF

CARVING STATION

ROAST TURKEY BREAST

Cranberry sauce, rosemary jus LF, GF

ROAST MAPLE GAMMON

With wholegrain mustard, pineapple, star anise and garlic jus
GF, NF, LF

GRILLED SILVER SEA BREAM GF, NF

Set on a seafood velouté, crispy onions.

BEEF MEDALLIONS LF, GF, NF

Served on a grilled zucchini and red wine jus.

Polenta bed with grilled vegetables, topped with
cherry tomato and pecorino GF,NF, V

Panache of Winter Vegetables LF, VG, V, GF

Roasted potatoes LF, VG, V, GF

SWEET STATION TEMPTATION

Exquisite selection of flans and gateaux

CHRISTMAS TREATS

Christmas logs, Mince Pies

OUR PLATEAU DE FROMAGE

Selection of hard and soft cheeses both international and local served
with rustic bread, condiments, chutneys, grissini, galletti
and scented honey

Free flowing wine, beer, water and soft drinks

€ 32.50 per person VAT included

The background of the page is a light beige color with a subtle, intricate topographic map pattern. The map lines are thin and grey, creating a complex, organic shape that resembles a stylized map of a region. The lines are more densely packed in some areas, suggesting higher elevation, and more spread out in others.

**FESTIVITIES
MENUS**

Christmas Eve Dinner

FLAVOURS FROM THE GARDE MANGER

Indulge in our incredible selection of mouth-watering salads and platters from sea and land, prepared by our Garde manger using the freshest and best raw produce, combining both local and international flavours all complemented with our homemade selection of infused oils, chutneys, and vinaigrettes.

WARM WINTER SOUPS

Parsnip and apple soup V, GF, NF

Rosemary focaccia

PASTA STATION

Strozzapreti tossed in calamari, cherry tomato, basil oil and olive sauce NF, LF

Penne tossed in rabbit ragout, fresh marjoram, tomato fondue, anisette jus NF.

CARVING STATION

Roast local stuffed Turkey Breast LF, GF,NF

Pork, Maltese sausage and dried fruit farci, red currant jus and cranberry sauce

MIDDLE EASTERN STALL

Grilled mini pita and flat bread

Accompanied with baba ganoush, hummus, tomato and onion relish GF, NF,LF,V,VG

Couscous royale with spiced chicken LF, NF

Moroccan lamb tagine LF, NF

Vegetable B' Stila (enclosed filo pastry with icing sugar and cinnamon)
V,LF,NF,VG

HOT BUFFET

Slow cooked perch topped with cherry tomato, asparagus tips, fava beans and fennel slaw GF,LF,NF

Grilled beef medallions, garlic and thyme jus, asparagus, charred shallots
LF, GF,NF

Pork belly slow roasted, vegetable casserole and Dijon mustard jus
GF,NF

Roasted root vegetable with panko and grated parmesan V,NF

Roast potato wedges with Lebanese spices GF, V,LF,NF

SWEET TEMPTATION

Exquisite selection of flans, gateaux and carved fresh fruits

Christmas logs, Mince Pies

OUR PLATEAU DE FROMAGE

Selection of hard and soft cheeses both international and local served with rustic bread, condiments, chutneys, grissini, galletti and scented honey

Free flowing wine, beer, water and soft drinks

€ 50.00 per person VAT included

Christmas Day Lunch

SALADS AND ANTIPASTI

Indulge in our incredible selection of mouth-watering salads and platters from sea and land, prepared by our Garde manger using the freshest and best raw produce, combining both local and international flavours.

Waterfront medley of seafood creations

All complemented with our homemade selection of infused oils, chutneys, and vinaigrettes.

WARM WINTER SOUPS

Pancetta and chestnut cream soup, smoked pork cheeks GF,NF

Honey and garlic croutons

PASTA LIVE STATION

Chicken and mushroom, baby spinach and truffle cream lasagna NF

Rigatoni tossed in aubergine, marrows, garlic, ricotta salata all combined in a fresh cherry tomato sauce NF,V

CARVING STATION

Roast Whole Turkey LF, GF,NF

Chestnut and apricot stuffing wrapped in pancetta, rosemary, and garlic jus

Roast horseradish crust Irish Beef Chuck LF, GF,NF

Horseradish, and port wine reduction jus

HOT BUFFET

Veal and pancetta parcels, with dill and parmesan crème sauce NF

Grilled loin of pork with French beans, cherry tomato, baby spinach and mustard jus GF,LF,NF

Baked silver bream with black olive, prawns, and lemon beurre Blanc GF,NF

Carrots, parsnip, cauliflower, and leek ragout enclosed in filo pastry LF,NF,V,VG

Roast winter vegetables infused with rosemary LF, V, VG, GF

Cauliflower gratin with red Leicester GF,NF

Goose fat roast potato LF, V, GF,NF

Pomme dauphinoise GF,NF

SWEET TEMPTATION

Exquisite selection of flans, gateaux, and carved fresh fruits

Christmas logs and Mince Pies

OUR PLATEAU DE FROMAGE

Selection of hard and soft cheeses both international and local served with rustic bread, condiments, chutneys, grissini, galletti and scented honey

Free flowing wine, beer, water and soft drinks

€ 55.00 per person VAT included

New Year's Eve Gala Dinner

SALADS AND ANTIPASTI

Indulge in our incredible selection of mouth-watering salads and platters from sea and land, prepared by our garde manger using the freshest and best raw produce, combining both local and international flavours.

Waterfront sushi creations, with wasabi, pickled ginger and soya

All complemented with our homemade selection of infused oils, chutneys, and vinaigrettes

WARM WINTER SOUPS

Prawn, saffron and potato cream soup GF,NF
Crispy onion and herb crostini

Sweet potato, Thai soup, with pulled confit of duck GF,NF
Roast focaccia

PASTA STATION

Pumpkin ravioli tossed in marjoram and sage pesto,
with a parmesan crème V

Baked rolled pasta sheets wrapped in spinach and ricotta, topped in parmesan velouté, pancetta and cherry tomato with panko crust NF

CARVING STATION

Roast Irish Beef LF, GF,NF
Balsamic onions, horseradish, red wine, and thyme jus

Stem ginger and mustard glazed Ham leg GF,NF,LF
Stewed apples and mustard jus

ITALIAN SHOW MARKET

Fine selection of salami, speck, Parma ham, cured beef and mortadella

All served with olive oil, balsamic, sundried tomato, olives Maltese bread, baguettes, and focaccia GF,NF,LF

Panelle (chickpea fritters) served in brioche bun, garlic mayo V,LF,NF

Fried suppli al ragu NF

Fresh toasted Piadina with rucola, tomato and speck LF,NF

Chicken pieces slow cooked in cacciatore sauce LF,NF,GF

Fried gnocchi with sage butter and pumpkin V,NF,GF

HOT BUFFET

Chicken, tagine blended with 5 spices and pearly barley LF,NF

Braised rabbit belly, with potato brunoise, marjoram, olives and capers LF, GF,NF

Pan seared dentex, Sicilian caponata, red pesto crème, asparagus LF, GF,NF

Squash and fennel ragout with dill velouté and roasted hazelnuts GF,V

Baked potato, onions, garlic, and thyme LF, GF, V, VG,NF

SWEET TEMPTATION

Exquisite selection prepared by our Pastry Team of Flans, Gateaux, Mousses, and carved fresh fruits

OUR PLATEAU DE FROMAGE

Selection of hard and soft cheeses both international and local served with rustic bread, condiments, chutneys, grissini, galletti and scented honey

New Year's Day Lunch

SALADS AND ANTIPASTI

Indulge in our incredible selection of mouth-watering salads and platters from sea and land, prepared by our garde manger using the freshest and best raw produce, combining together both local and international flavours.

Waterfront medley of seafood chef's creations

All complemented with our homemade selection of infused oils, chutneys and vinaigrettes.

WARM WINTER SOUPS

Broccoli and stilton soup LF, V, VG, GF,NF

Garlic croutons

PASTA STATION

Mezze maniche tossed in back bacon, thyme, honey, mushrooms, sage and truffle crème NF

gnocchi tossed in sundried tomato, shrimp bisque, bay shrimps and broccoli florets NF

CARVING STATION

Roast leg of lamb

Red currant jelly, minted jus, mint sauce GF,LF,NF

Roast sirloin of beef LF, GF,NF

Truffle jus, horseradish cream, balsamic onions

SHAWARMA LIVE STATION

Turkish chicken Shawarma GF,NF,LF

Hot Pitta Bread, Mint Riata V,VG

Spiced Curry Hummus, Cherry tomato Salsa, Cucumber Ribbons, Fattoush, Tabbouleh V

HOT BUFFET

Slow cooked pork belly with a bean and vegetable ragout, red wine reduction GF,NF

Roulade of sea bream with salmon and perch mousseline, shrimp velouté GF,NF

Pecorino and pumpkin, caramelised onion baked tart NF,V

Mediterranean vegetables with pine nuts and cherry tomato V,VG,GF,LF

Carrot and Brussel sprouts in brown butter V,GF,NF

Thyme and pancetta roast new Potato LF, GF,NF

WATERFRONT PASTRY CREATIONS

Treat yourself to our extensive selection of desserts, puddings, flans, carved fruit, and traditional Christmas Specialities

OUR PLATEAU DE FROMAGE

Selection of hard and soft cheeses both international and local served with rustic bread, condiments, chutneys, grissini, galletti and scented honey

Price per person €55.00 Inc Vat

Menu includes water, soft drinks, beer and wine.

Christmas Selection Table Enhancers

Include our speciality tables during your Christmas cocktail party to step things up a notch and give your colleagues the celebration they deserve. Several local and international cuisines allow for the flexibility of including a theme in this year's unique event.

PASTA STATION

Tortellini with goats' cheese and parmesan cream
Rigatoni cooked with smoked fish and salsa Rosa
Penne with wild mushroom and chicken
Farfalle with prawns, speck, and baby spinach in cream sauce
Baked ricotta and spinach cannelloni with smoked tomato fondue
Baked gnocchi, tomato fondue, grilled vegetables, and feta

€8.00 per person

CHARCUTERIE STALL

Cold meat platters and a selection of charcuterie
Served with two types of dips, grapes, grissini, and water biscuits.

€8.50 per person

CHEESE BODEGA

CHOOSE THREE TYPES FROM THE FOLLOWING:

Gozo peppered cheese, Gozo white cheese blue cheese, Parmigiano Reggiano, brie, applewood smoked cheddar cheese, pecorino pepato, grilled Brie

Served with grissini, dates, white grapes, dry apricots, dry apples, aubergine dip and blue cheese dip.

€8.00 per person

Festive Afternoon Tea

SAVOURY

Smoked ham, fruit spiced chutney and Emmental cheese sandwich
Smoked salmon, cucumber, fresh dill with mustard spread bridge roll
Tramezzini with turkey, cranberry cream cheese
Pea cake and cheesecake
Mini quiche Lorraine

FOR THE SWEET TOOTH...

English scones, with cranberry jam, and fresh cream
Mince pies
Christmas fruit cake
Christmas Log

Price per person: €13.50
Add a glass of Prosecco @ €2.50



The Strand, Sliema, GZR 1028, Malta

Tel: (+356) 2090 6899 | E-mail: sales@water.mizzi.com.mt

WWW.WATERFRONTHOTELMALTA.COM