



Waterfront

A WATERFRONT
CHRISTMAS WISH



Christmas Brochure 2024

FINGER FOOD MENUS & STATIONS

Mistletoe Menu - €25.00

Food Stalls

Itemised Selector Menu

AFTERNOON TEA

Afternoon Tea Menu - €17.50 per person

FESTIVITIES MENUS

Holly Menu - €35.00

Christmas Eve - €55 .00

Christmas Day - €60.00

New Year's Eve - €90.00

New Year's Day - €60.00

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

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.

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FINGER FOOD
MENUS &
STATIONS

Mistletoe

COLD CANAPES

“Ftira” caprese with tomatoes, basil & mozzarella di bufala

Hummus in pita pocket with paprika

Black sesame brioche bun with Thai chicken

Salmon quiche with cream cheese & dill

Peppered seared beef with grain mustard ajioli en croute

Chorizo sour dough bread, serrano, rucola and grana

HOT CANAPES

Basil & parmesan arancini with herb ajioli

Spinach & feta cheese puffs

Mini beef burgers with cheddar cheese & gherkins

Lamb koftas with mint & yoghurt

Chicken wrapped in bacon with marsala sauce

Shrimp & vegetable dumplings with sesame seeds

Soy perch sticks lemon pepper

Mini vegetable spring rolls with sweet chili sauce

Chickpea & coriander falafel

Chicken satay skewers

DESSERT

Mince pies

Christmas log

Lemon meringue tartlet

Ricotta & pistachio kannoli

€25.00 per person (Including VAT) Minimum of 30 People

Food Stalls

PASTA TABLE

Penne with sundried tomato, pancetta and parmesan cream sauce

Elecoladi with fennel, mussels and herb-oil with toasted pine nuts

Farfalle with roasted vegetables, and tomato-herb coulis

Baked lasagna with meat ragout and béchamel cream sauce

Grana cheese & assorted spices

Minimum 30: €8.00 per person (Inclusive of VAT)

Minimum 50: €6.50 per person (Inclusive of VAT)

CHEESE & CHARCUTERIE

Grana Padano, provolone, pepato, peppered & white cheeselets, Parma ham & fruit, assorted Italian salamis, stuffed olives, roasted peppers in oil, beans in garlic, bigilla, accompanied by galletti, grissini, roasted onion focaccia

Minimum 30: €8.50 per person (Inclusive of VAT)

Minimum 50: €6.95 per person (Inclusive of VAT)

SPANISH

Gazpacho with condiments

Paella "Valencia" with seafood, shellfish, chicken, vegetables & saffron broth with grilled lemons

Minimum 30: €6.75 per person (Inclusive of VAT)

Minimum 50: €5.50 per person (Inclusive of VAT)

ORIENTAL

Egg noodles with spicy chicken and vegetables (served cold)

Crispy duck in Chinese pancakes, Chinese BBQ sauce, scallions and cucumber sticks

Steamed prawn dumplings on cabbage in bamboo steamers

Vegetable spring rolls with sweet chilli sauce

Waterfront special fried rice with shrimps, pork & vegetables

Minimum 30: €9.50 per person (Inclusive of VAT)

Minimum 50: €7.95 per person (Inclusive of VAT)

INDIAN

Lamb madras with dried fruits and condiments

Fish curry with coconut, coriander and raisins

Chicken tikka masala

Vegetable samosa with mint raitas

Waterfront pilau rice

Minimum 30: €9.50 per person (Inclusive of VAT)

Minimum 50: €7.95 per person (Inclusive of VAT)

Itemised Selector Menu

COLD CANAPES

Green lip mussel with red pepper relish	€1.85	Panko coated chicken goujons with sweet chili	€1.50
Assorted maki sushi with wasabi, soya & pickled ginger	€2.45	Mini quesadillas with red kidney beans	€1.15
Hummus & cheddar wrap millefeuille	€0.95	Duck spring rolls with hoisin sauce	€1.10
Chicken & dried fruit terrine on croute	€0.90	Meat samosa with mint raitas	€1.35
Salami Napoli & cream cheese in a savoury tartlet	€0.95	Butterfly king prawns	€2.10
Smoked salmon & cream cheese en croute	€1.10	Fish goujons with tartare sauce	€1.15
		Mini "Party" Margherita pizza	€0.85

HOT CANAPES

Pulled pork bites	€1.40
BBQ chicken sliders	€2.45
Chicken teriyaki sticks	€1.35
Sweet & sour noodle sticks	€1.55
Ginger & beetroot falafel	€0.90
Camembert bites	€1.10
Tomato & mozzarella melters	€0.95

DESSERTS

Mince pies	€1.45
Chocolate & walnut brownie	€1.05
French macaroons assorted	€2.00
Pistachio financiers with cherry	€1.25

The background of the image is a light beige color with a subtle, intricate topographic map pattern. The pattern consists of numerous thin, grey contour lines that meander across the page, creating a sense of depth and texture. The lines are more densely packed in some areas, suggesting higher elevations, and more spread out in others, suggesting lower elevations. The overall effect is that of a classic, elegant map.

AFTERNOON
TEA

Afternoon Tea

served at Lobby Bar on Saturdays & Sundays between 16:00 and 18:00

GLASS OF PROSECCO

Assorted Organic Teas Pot or Coffee from our Barista

BAKERS SECTION

Open Face Salmon Sandwiches on Multigrain

Roast Beef on Pumpernickel Bread with Grain Mustard

Cheese & Egg Mayonnaise on Rye Bread

SAVOURY

Mini Quiche Lorraine

Mini Pea Cakes

Mini Ricotta Qassatat

SWEETS

Carrot Cake with Walnuts

Lemon Meringue

Chocolate Sacher Cake

Blueberry Tart with Coconut

Banoffee Cake

Warm Scones with Raisins & Candied Peel

Double Cream & Assorted Jams

Warm Vanilla Anglaise

DRY CAKES

Lemon Cake

Marble Cake

€17.50 per person (inclusive of VAT)

EXTRAS

Assorted Macaroons - €1.50 Each



FESTIVE
MENUS

Holly Menu

ANTIPASTI

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

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

SOUPS

Cream of florets with local fresh goat's cheese

Seafood chowder with potatoes, bacon & sweet corn

FROM THE PASTA TABLE

Penne with red onion, sauteed pancetta & red wine tomato coulis

Farfalle with salmon, fennel, white wine cream sauce

CARVING STATION

“Roast turkey breasts with a sage & onion gallentine”

Slow cooked turkey breasts served with a gallentine of sage & onion, cranberry sauce and giblet Gravy

FROM THE HOT COUNTER

Grilled beef with a mushroom & balsamic ragout,

Slow cooked lamb hot pot with green curry - coconut sauce & kaffir leaves

Seared seabass with mustard seed beurre blanc

Fresh seasonal vegetables with garlic butter

Steamed basmati with aromatic spices

Roast potatoes boulangère

FROM THE DESSERT TABLE

A selection of freshly prepared cakes, mince pies, mousses, tarts and fresh fruit

International cheese board, house chutneys and assorted crackers

€35.00 per person (inclusive of VAT)

free flowing wine (Delicata classic collection, Bavaria beer, soft drinks, juices, water and coffee)

Christmas Eve Buffet Menu

ANTIPASTI

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

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SOUPS

Honey roasted sweet potato soup with herb croutons

Mussel & leek cream soup with Pernod

FROM THE PASTA TABLE

Tagliatelle with cured salmon, sautéed fennel and white wine cream sauce

Butternut squash ravioli with asparagus and tomato coulis

CARVING STATION

Roast baby lamb with a capers, anchovies and lemon salad - red wine & mint jus

FROM THE HOT BUFFET

Grilled beef medallions with mushroom duxelles jus

Grilled pork tenderloin with brie on red cabbage accompanied with a crushed pepper sauce

Grilled sea bass fillets with onions, tomatoes and black olives, extra virgin oil

Vegetable & cream cheese tarts

Roasted vegetables with tomato-oil

Steamed fresh market vegetables with butter

Lyonnaise potatoes

Boiled potatoes with fresh herbs

ITALIAN STATION

Tomato & mozzarella platter

Bruschetta station

Baked ricciole with ricotta & spinach on a tomato coulis

Fritto misto "white bait, sardines & grouper" with Lemon

Seared veal saltimbocca with sage, Parma ham and marsala jus

Sauteed chicken piccata with parmesan, garlic & parsley batter

Grilled polenta with cheese

DESSERT BUFFET TABLE:

Warm traditional Christmas pudding with brandy sauce

Christmas log, minced pies and a selection of home-made tarts, mousses and gateau's

Fresh fruit salad

International cheese board with crackers, galletti, dried fruits & grapes

€55.00 per person (inclusive of VAT) free flowing wine (Delicata classic collection), Bavaria beer, soft drinks, juices, water and coffee / children 0-6 free / Children 7-12 pay half price

Christmas Day Lunch Buffet Menu

ANTIPASTI

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

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

SOUPS

Pot-au-Feu (veal broth, root vegetables, veal, chicken and celery)

Cream of asparagus soup

FROM THE PASTA TABLE

Orecchiette with smoked turkey, sautéed forest mushrooms, cherry tomato confit and light tomato coulis

Smoked salmon and dill lasagne with herb salad

CARVING STATION

Roast pork leg with a Granny Smith apple sauce

Roast turkey breasts with an onion, sage & chestnut marmalade, white wine-citrus jus

FROM THE HOT COUNTER

Grilled medallions of beef with pepper cream sauce

Boneless chicken thighs with aged balsamic-BBQ sauce & baby corn

Poached salmon in court-bouillon served with a hint of curry sauce

Braised celeriac with Brunoise of carrots

Steamed basmati rice with cloves, cardamon, fresh herbs with garlic oil

Cauliflower with béchamel-cheese sauce

Panache of seasonal vegetables

Baked potatoes with onions, garlic, fennel and tomatoes

Boiled new potatoes with butter and fresh

CURRY STATION

Vegetable samosa with mint raitas

Lamb Rogan Josh

Fish curry with coconut, coriander and raisins

Chicken Tikka Masala

Sautéed spinach and mushrooms with Indian spices

Waterfront pilau rice

DESSERT BUFFET TABLE

Warm traditional Christmas pudding with brandy sauce

Christmas log, mince pies and a selection of home-made tarts, mousses and gateau's

Fresh fruit salad

International cheese board with crackers, galletti, dried fruits & grapes

**€60.00 per person (inclusive of VAT) free flowing foreign wine,
Bavaria beer, soft drinks, juices, water and coffee / children 0-6 free / Children 7-12 pay half price**

New Year's Eve Buffet Menu

WELCOME DRINK

Champagne cocktail with assorted canapés

ANTIPASTI

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

All complimented with our homemade selection of infused oils, chutneys and Vinaigrettes

SOUPS

Cream of potato with sautéed wild mushrooms and truffles

Crayfish & scallop bisque

FROM THE PASTA TABLE

Garganelli pasta with smoked hock, butternut squash and light beef tomato coulis

Grouper ravioli with asparagus butter sauce and sautéed baby shallots

Spirali with fresh basil, roasted pine nuts, parmesan cheese, sundried tomatoes and olive oil

CARVING STATION

“Beef Wellington”

Grain fed beef tenderloin, chicken liver pate, mushroom duxelles, rich red wine jus

FROM THE HOT COUNTER

Grilled baby veal loin on creamed polenta served with mustard & sage jus

Grilled salmon with artichoke cream sauce and fresh mangetout

Roast chicken galantine with an apricot & pistachio & picante salsa

Grilled pork loin on sautéed fennel with red wine apples & cinnamon

Baby corn and garden peas in garlic-sweet chili

Roasted pumpkin with local honey and rosemary

Stir fried rice with Asian vegetables & sesame oil

Roast potatoes boulangère

SEAFOOD STATION

Hot smoked mahi mahi sides with Jack Daniels, portobello mushrooms and jalapeno

Poached prawns pyramid

Marinated fish carpaccio with pickles

Fish tortellacci with squid ink pastry and Pernod cream sauce

Fresh sea bass fillets with lemon confit and black olive-tomato tapenade

Fried prawn dumplings with Teriyaki sauce

Poached seafood & shellfish with coconut & kaffir broth

Aromatic rice

FROM THE DESSERT TABLE

A selection of freshly prepared cakes, mousses, tarts and fresh fruit

International cheese board, house chutneys and assorted crackers

€90.00 per person (Inclusive of VAT) free flowing foreign wine, Bavaria beer, soft drinks, juices, water and coffee, petite fours and a glass of sparkling wine at midnight children 0-6 free / Children 7-12 pay half price

New Year's Day Buffet Menu

ANTIPASTI

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

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SOUPS

Cream of celeriac, smoked pork shank and thyme

Roasted corn soup with cumin served with soft herb croutons

FROM THE PASTA TABLE

Baked lasagne with meat ragout and cheese sauce

Spirali with peppered seared tuna, sautéed artichokes and tomato-herb salsa

CARVING STATION

Slow cooked roast beef with traditional gravy & Yorkshire pudding

Roast leg of lamb with honey-rosemary jus

FROM THE HOT COUNTER

Grilled pork loin with grain mustard café au lait jus on potato gnocchi

Grilled grouper steaks with a cassis – mushroom sauce

Churrasco chicken drumsticks with picadillo spices, served with a tomato- caper sauce

Cous-cous with cherry tomatoes, mixed peppers, marrows, eggplant, garlic oil

Tarts with marrows, eggplant, red peppers, & ricotta

Baby carrots & French bean with a hint of chili oil

Ratatouille of fresh market vegetables, cauliflower with herb butter

Boiled new potatoes with butter and fresh mint

Roast potatoes with caraway and rock salt

ASIAN STATION

Assorted sushi with pickled ginger, wasabi & soya sauce

Vegetable spring rolls with sweet chili dip

Stir fried chicken with lemon sauce

Sweet & sour pork

Poached fish in green curry-coconut sauce

Stir fried vegetables with fresh coriander

Egg fried noodles with vegetables, soya and ginger

FROM THE DESSERT TABLE

A selection of freshly prepared cakes, mousses, tarts and fresh fruit

International cheese marble, house chutneys and assorted crackers

Petite fours near the coffee table

**€60.00 per person (inclusive of VAT) free flowing foreign wine,
Bavaria beer, soft drinks, juices, water and coffee / children 0-6 free / Children 7-12 pay half price**



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