

CORPORATE & SOCIAL EVENTS

Tailored to Your Requirements.





Contents

Venues	03
The Courtyard	04
The Orchard Lounge & Restaurant	06
The Library	8
The Grove	10
Complimentary Parking	11
Menus & Cuisine	12
Finger Food Menu	13
Kids' Food Menu	17
Beverages Packages	18
Plated Food Menu	20
Buffet Menu	26
BBQ Menu	28
Afternoon Tea	30
Coffee Break Packages	32
Additional Information	33



Venues

At Hilltop Gardens, we provide a versatile selection of elegant meeting rooms and dining venues, all of which are ideal for your next corporate or social event. Count on our events specialists to handle your events to the last detail, ensuring that every requirement is met.

From business meetings and conference spaces to stand up receptions and corporate drinks, graduation dinners, wedding anniversaries, and birthday parties, we can accommodate your event with ease.

GO TO VENUE

THE COURTYARD

THE LIBRARY

THE ORCHARD

THE GROVE







The Courtyard

Our spacious courtyard and function spaces are designed to accommodate everything from conferences, organised activities, large parties, seminars and talks, and even special theatre and musical performances.

Dimensions

120m²

rneatre	Classroom	u-Snape	Boararoom	Stana U
0000000				ΔĮ
100 🙈	45 %	50 🙈	56 ≈	110 🙈

Weather permitting, our outdoor area is also available for use.

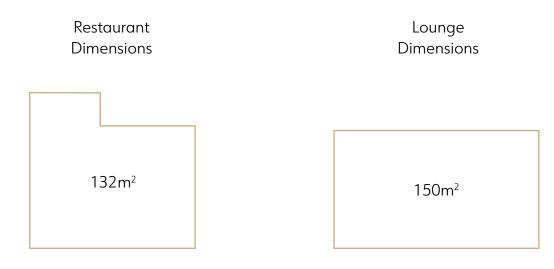






The Orchard Lounge & Restaurant

Celebrate milestones, achievements, birthdays, anniversaries, children's parties and important dates in your calendar with an exclusive event at The Orchard Lounge & Restaurant . Our team will help with ideas for themed decorations and ancillary entertainment to make your event a special one.



Seated Outdoor Stand Up

100 % 50 % 125 %

Weather permitting, our outdoor area is also available for use.











The Library

This area is perfect for small groups organising educational meetings and seminars. The Library is brimming with a respectable selection of books across a wide range of genres to choose from. A projector is also available for use when booking events in this room.

Dimensions

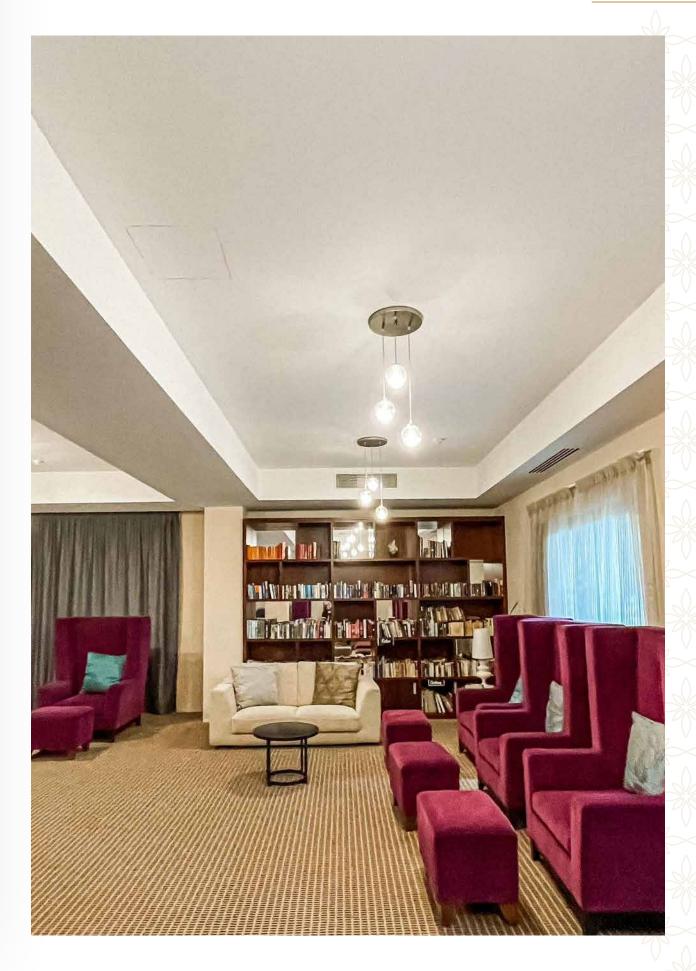
 $72m^2$

Circle Style Stand Up



20%





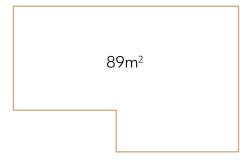




The Grove

This room is designed to accommodate up to 60 people for educational or business meetings and includes full use of our projector. Whether booking the room for an hour, or for a full day, our events team will do their best to ensure your expectations for this venue are met.

Dimensions



Theatre	Classroom	Stand Up
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40 ×	18 %	60 8



Complimentary Parking

Our spacious underground car park makes it convenient for all attendees of your event. For every event booked within one of our venues, one may benefit from complimentary parking on a first come first serve basis.





Menus & Cuisine

Spearheaded by our professional kitchen team, we offer a wide variety of delicious and inspiring menu items, all prepared with the freshest ingredients. From finger food and buffets to plated meals and coffee breaks, we have options for all types of events. Speak to us for unique menus tailored to you and your guests' requirements.

GO TO MENU

FINGER FOOD MENU

BUFFET MENU

KIDS' FOOD MENU

BBQ MENU

BEVERAGE PACKAGES

AFTERNOON TEA MENU

PLATED FOOD MENU

COFFEE BREAKS





Bronze Finger Food Menu

COLD CANAPÉS

Prawn and Crab Mayo Navette
Tuna Panina
Coronation Chicken Wrap
Asparagus Tart

HOT CANAPÉS

Prawns Wrapped in Potatoes, Sweet Chili Sauce
Caramelised Onion and Feta Quiche
Chicken Satay, Peanut Sauce
Meatballs, Tomato Fondue
Spinach Pies
Vegetable Spring Rolls, Soy Sauce
Arancini Bolognese
Chicken Kiev
Lamb Kofta, Tzaziki Dip
Falafel
Mini Beef Burgers

DESSERTS

Date Fritters - "Maaret"

€25.00 Per Person



Silver Finger Food Menu

COLD CANAPÉS

Chicken Caesar Triple Decker Sandwich
Gorgonzola and Walnut Tart
Salmon Mousse Brioche Bun
Roast Beef, Rucola, Wholegrain Cream Cheese Tortilla Pinwheel
Caprese Salad, Balsamic Vinaigrette

HOT ITEMS

Asian Cigars
Chicken and Mushroom Vol-au-Vent
Smoked Duck, Brie and Leek Quiche
Salmon Wrapped in Lardo
Mushroom and Truffle Arancini
Chicken and Bacon Skewers, BBQ Sauce
Rabbit Pies
Onion Bhaji, Mango Chutney
Duck Spring Rolls
Pork Belly Bites, Caramelised Apple Purée
Prawn Wonton

MANAPÉS

Beef Curry, Basmati Rice

DESSERTS

Ricotta Cannoli Chocolate Brownie

€30.00 Per Person

 $\label{lem:minimum number of guests: 30 | Drinks not included | Price includes VAT \\ Please inform our representatives at reservation stage in case of any allergens or intolerances. \\$









Gold Finger Food Menu

COLD CANAPÉS

Bacon, Lettuce, Tomato Mini Ciabatta
Pea Panna Cotta, Dill Cream Cheese
Mortadella, Rucola, Smoked Tomato Chutney Croissant
Parma Ham, Minted Melon, Aged Parmesan, Balsamic Glaze
Prawn Ceviche, Wasabi, Gin Compressed Cucumber, Mini Nordic Bread
Roast Beef, Chilly Jam, Mini Roll

HOT ITEMS

Pork and Apple Sausage Rolls
Chicken Satay
Chicken and Chorizo Kebabs
Pork Belly, Sweet Onions, Steam Buns
Mini Lamb Shepherd's Pie
Mussel Croquette
Mini Meat Pie
Falafel Sliders, Curry Mayonnaise, Tofu
Prawn Gyoza
Salmon Patty, Lemon Mayo, Grilled Zucchini
Fisherman's Pie

MANAPÉS

Beef Noodles Sweet and Sour Pork, Basmati Rice

DESSERTS

Lemon Meringue Chocolate Profiteroles Cassatina

€40.00 Per Person



Kids' Food Menu

COLD CANAPÉS

Ham and Cheese Sandwich Tuna Mayo Panina

HOT CANAPÉS

Sausage Rolls
Mini Pizza
Mini Burgers
Chicken Nuggets, Mayonnaise
Smiley Face Potatoes, Ketchup

DESSERT

Mini Doughnuts

Free Water, Juices, and Soft Drinks

€12.00 Per Child

Price includes VAT
Please inform our representatives at reservation stage in case of any allergens or intolerances.





Beverage Packages

NON-ALCOHOLIC OPEN BAR PACKAGE

Free Flowing Still and Sparkling Water Soft Drinks and Juices

€7.00 Per Person



STANDARD OPEN BAR PACKAGE

Free Flowing Still and Sparkling Water, Soft Drinks and Juices, Wine and Beer

€14.00 Per Person

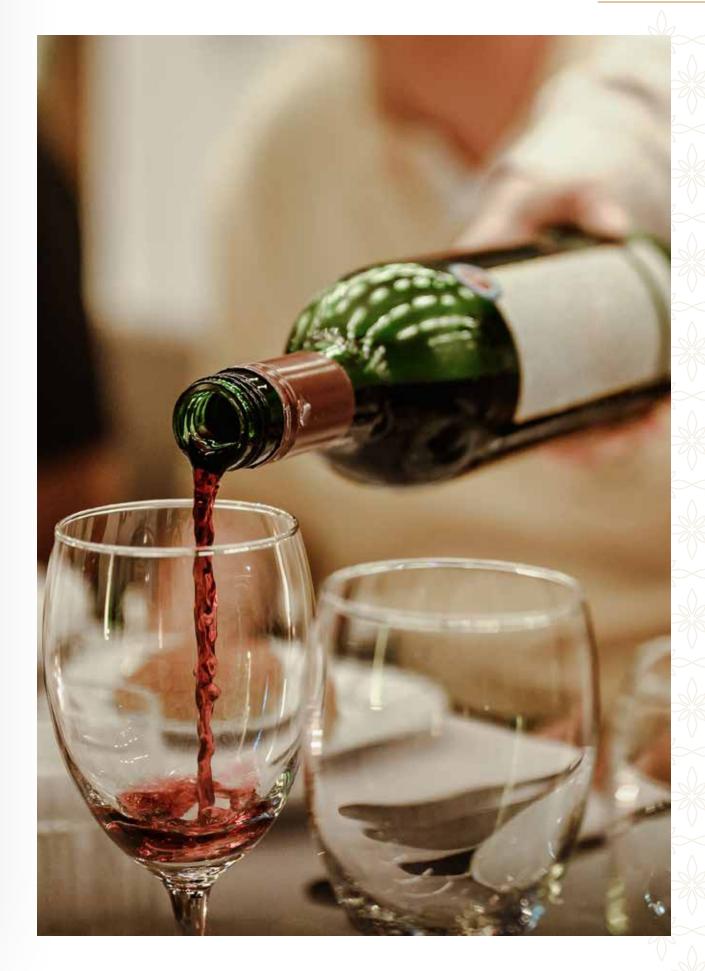


FULL OPEN BAR PACKAGE

Free Flowing Still and Sparkling Water, Soft Drinks, Juices, Wine and Beer, Prosecco and Branded Spirits

€28.00 Per Person

Minimum number of guests: 30 | Packages designed per 4 hours | Price includes VAT Please inform our representatives at reservation stage in case of any allergens or intolerances.





Plated Bronze Food Menu

Choice of one starter and one main course.

STARTER

Beef Carpaccio

Truffle and Celeriac Remoulade, Frisée Salad, Cured Egg Yolk

Or

Fish and Shellfish Terrine

Leeks, Semi-Dried Cherry Tomatoes, Black Olive Purée.

Or

Pumpkin Gnocchi

Sage Butter, Pumpkin Seed, and Parmesan Crumble

MAIN COURSE

Braised Pork Belly

Mashed Potato, Baby Vegetables, Oyster Mushrooms and Plums

Or

Grey Meagre

Pan Seared Grey Meagre, Dauphinoise Potatoes, Leek, Fennel and Capers Fricassée, Lemon Beurre Blanc

Or

Vegetarian Wellington

Onions, Celery, Mushrooms, Walnuts, Chickpeas

DESSERTS

Apple and Cinnamon Crumble
Vanilla Ice-Cream

Free Flowing Wine, Water, Juices, and Soft Drinks

€38.00 Per Person

 $\label{lem:model} \mbox{Minimum number of guests: 30 | Price includes VAT} \mbox{Please inform our representatives at reservation stage in case of any allergens or intolerances.}$







Plated Silver Food Menu

Choice of one starter and one main course.

STARTER

Pork and Chicken Terrine Cauliflower Couscous, Piccalilli Mayonnaise, Pickled Vegetables.

Or

Beetroot Cured Salmon Wasabi, Petit Salad, and Citrus Dressing

Or

Shakshouka Bell Peppers, Onions, Spices, Tomatoes, Quail Egg

MAIN COURSE

Duo of Lamb

Sous Vide Lamb Rump, Shoulder Pot Pie, Garlic Potato Mash, Baby Carrots and Lamb Jus

Or

Seabass

Pan Seared Seabass, Fondant Potato, Wilted Greens, Chive Velouté Sauce

Or

Root Vegetable Tart Tatin Rucola, Balsamic Glaze

DESSERTS

Lemon Tart Textures of Raspberry

Free Flowing Wine, Water, Juices, and Soft Drinks

€42.00 Per Person











Plated Gold Food Menu

Choice of one starter and one main course.

AMUSE-BOUCHE

STARTER

Salmon Niçoise Salad

Salmon Mi-Cuit, Potatoes, Green Beans, Olive Tapenade, Fried Egg and Semi-Dried Cherry Tomatoes

Or

Quail

Pan Seared Quail Breast, Confit Leg, Shallots, Baba Ganoush, Charred Baby Corn, Pan Juice Reduction

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Potato and Thyme Terrine Smoked Tomatoes, Onions, Lamb's Lettuce

INTERMEDIATE

Wild Mushroom Risotto Parmesan and Herbs

MAIN COURSE

Duo of Duck

Seared Duck Breast, Duck Leg & Pernod Croquette, Pommes Anna, Garden Peas, Heritage Carrots & Berry Jus

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Grouper

Char-Grilled Grouper, Cockles, Braised Endive, Herb Crushed Potatoes, Saffron Velouté

O

'Meat-Free' Pithivier Quorn Mince, Vegetables, Tomatoes

DESSERT

Dark Chocolate Delice Candied Hazelnuts, Elderflower Gel

Free Flowing Wine, Water, Juices, and Soft Drinks

€55.00 Per Person









Buffet Silver Menu

A Wide Variety of Mouth-Watering Salads and Antipasti, Terrines, Pâtés, and Smoked Fish.

Salads are Accompanied by Dressings and Garnishes.

PASTA STATION

Cannelloni Spinach and Ricotta, Tomato Sauce

Penne Pasta Smoked Salmon, Spring Onions and Cream Sauce

FROM THE CHAFING DISHES

Tuna

Grilled Tuna Steaks, Tomato, Leek, and Caper Sauce

Chicken Cacciatore

Bell Peppers, Mushrooms, Tomatoes, and Olives

Honey Glazed Pork Loin

White Cabbage, Apples, Raisins, Wholegrain Mustard Jus

Spicy Vegetable Stew

Red Kidney Beans, Chili, Onions, Carrots, Celery, Mushroom, Tomatoes, Peas

Potatoes

Roast Potatoes, Garlic, and Rosemary

Vegetables

Roast Vegetables Ratatouille

DESSERTS

Selection of Desserts Including Lemon Posset with Raspberry Coulis, Cheesecake, Frangipane Tart and Carved Fresh Fruit.

Free Flowing Wine, Water, Juices, and Soft Drinks

€37.00 Per Person



Buffet Gold Menu

A Wide Variety of Mouth-Watering Salads and Antipasti, Terrines, Pâtés, and Smoked Fish. Salads are Accompanied by Dressings and Garnishes.

FROM THE SOUP KETTLE

Cream of Mushroom Soup

PASTA STATION

Ravioli

Ricotta Ravioli, Garlic, Tomato, and Basil Sauce

Lasagne

Lasagne Sheets, Beef Ragu, Béchamel Sauce

FROM THE CHAFING DISHES

Swordfish

Lemon Marinated Swordfish, Caper, and Olive Salsa

Chicken

Grilled Chicken Thighs, Israeli Couscous, Button Mushrooms, Bacon Lardons

Lamb

Lamb and Apricot Tagine

Vegetable and Coconut Curry

Courgettes, Aubergines, Bell Peppers, Coconut

Spiced Rice

Potatoes

Roast New Potatoes, Red Onions, Fennel

Panache of Vegetables

DESSERTS

A Selection of Gateaux, Tarts, Mousses, and Fresh Fruits.

Free Flowing Wine, Water, Juices, and Soft Drinks

€48.00 Per Person



Silver BBQ Menu

A Wide Variety of Mouth-Watering Salads and Antipasti, Terrines, Pâtés, and Smoked Fish.

Salads are Accompanied by Dressings and Garnishes.

FROM THE GRILL

Citrus Marinated Tuna

Garlic Marinated Pork Medallions

Sumac Grilled Chicken Thighs

Beef, Bell Pepper and Onion Kebabs

Vegetables

Peppers, Aubergines, and Zucchini Ratatouille

Corn on the Cob

Jacket Potatoes

Garlic and Herb Butter

DESSERTS

A Selection of Gateaux, Tarts, Mousses, and Carved Fruits.

Free Flowing Wine, Water, Juices, and Soft Drinks

€40.00 Per Person



Gold BBQ Menu

A Wide Variety of Mouth-Watering Salads and Antipasti, Terrines, Pâtés, and Smoked Fish.

Salads are Accompanied by Dressings and Garnishes.

FROM THE GRILL

Herb and Chili Marinated Swordfish Steaks

Chicken and Chorizo Skewers

Beef Medallions

Pork Sausage Pinwheels

Halloumi, Marrow and Mushroom Kebab

Potatoes

Roast Potatoes, Onion, Garlic, and Rosemary

Jacket Potatoes

Garlic Butter

Vegetables

Panache of Vegetables

Corn on the Cob

DESSERTS

A Selection of Gateaux, Tarts, Mousses, and Carved Fruits.

Free Flowing Wine, Water, Juices, and Soft Drinks

€48.00 Per Person



Afternoon Tea Menu

SAVOURY

Smoked Salmon, Dill Cream Cheese Sandwich

Egg Mayonnaise Rolls

Roast Beef, Baby Spinach and Horseradish Cream Wrap

Cheese and Onion Slider Bun

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SWEET

Chocolate Brownie

Lemon Meringue

Vanilla Éclair

Scones

Strawberry Jam and Clotted Cream



Selection of Tea and Coffee



€15.00 Per Person





Coffee Breaks

STANDARD COFFEE BREAK

Freshly Brewed Coffee, Selection of Teas, Still Water and Cookies

€4.50 Per Person

RUNNING COFFEE BREAK

Freshly Brewed Coffee, Selection of Teas, Still Water and Dry Cake

€9.00 Per Person

MORNING COFFEE BREAK

Freshly Brewed Coffee, Selection of Teas, Orange Juice, Still Water, Croissants and Cookies

€7.50 Per Person

SNACK COFFEE BREAK

Freshly Brewed Coffee, Selection of Teas, Still and Sparkling Water, Three Types of Finger Sandwiches, Muffins and Carved Fruits

€10.50 Per Person

SWEET COFFEE BREAK

Freshly Brewed Coffee, Selection of Teas, Still and Sparkling Water, Ricotta Cannoli, Mini Brownies, Fried Maaret and Carved Fruits

€9.00 Per Person

LIGHT LUNCH COFFEE BREAK

Freshly Brewed Coffee, Selection of Teas, Still and Sparkling Water,
Chickpeas and Avocado Mini Brioche Bun, Coronation Chicken Tortilla Wrap Pinwheel,
Roast Beef, Caramelised Onion and Rucola Bun, Ricotta and Broad Bean Mini Quiche,
Mini Chicken and Mushroom Vol-au- Vents, Croissants, Muffins and Fried Magaret

€12.00 Per Person



Additional Information

AUDIO/VIDEO

PA System €50.00
Projector and Screen: €75.00
Flipchart and Markers: €25.00

VENUE CHARGES

Half Day Full Day

The Courtyard: €250.00 €400.00

The Orchard: €150.00 €250.00

The Library: €80.00 €150.00

TERMS AND CONDITIONS

MENUS

Our menu may contain traces of Cereals (containing Gluten), Milk (containing Lactose), Eggs, Peanuts, Nuts, Soybean, Fish, Crustaceans, Mollusc, Sesame Seeds, Mustard, Celery, Sulphur Dioxide or Sulfates & product thereof. For special dietary requirements, please feel free to contact our restaurant supervisor who will be more than willing to assist you with your requirements. All our menus are sample menus since we use the freshest ingredients, therefore some menu items may change accordingly.

EVENT ENQUIRY

For bookings, we kindly request that you send an email directly to our Events Coordinator at cyrine.hadj@axcare.mt or call on +356 2235 1017 who shall provide an estimate of total cost.

PAYMENT

Upon confirmation of the event, the client is expected to pay a deposit fee of 50% of the total cost. The remaining is to be paid at the end of the event on the day itself.

CANCELLATION

More than 7 days prior to the event - No cancellation fee. Less than 7 days prior to the event - Full deposit will be held.



CONTACT US

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