



HILLTOP
GARDENS

CORPORATE &
SOCIAL EVENTS

Tailored to Your Requirements.





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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

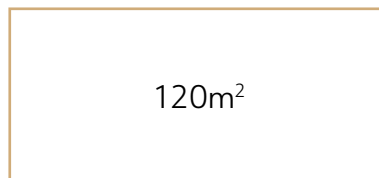




The Courtyard

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



Theatre	Classroom	U-Shape	Boardroom	Stand Up
100	45	50	56	110

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

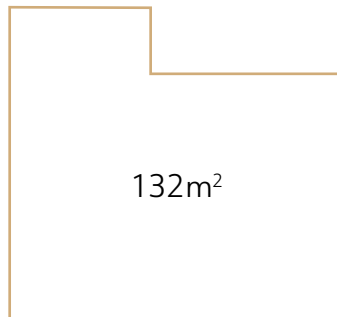




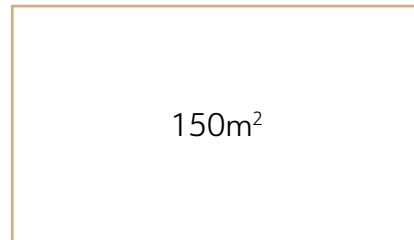
The Orchard Lounge & Restaurant

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.

Restaurant
Dimensions



Lounge
Dimensions



Seated



80

Outdoor



50

Stand Up



100

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

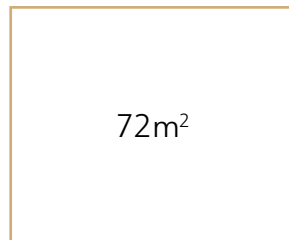




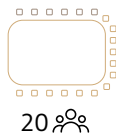
The Library

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



Circle Style



Stand Up









Parking

Free parking to the hosts.





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

PLATED FOOD MENU

BUFFET MENU

BBQ MENU

FINGER FOOD MENU

AFTERNOON TEA MENU

KIDS' FOOD MENU

COFFEE BREAKS

BEVERAGE PACKAGES





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



€38.00 Per Person

Free Flowing Wine, Water, Juices, and Soft Drinks

Minimum number of guests: 30 | Price includes VAT

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



€42.00 Per Person

Free Flowing Wine, Water, Juices, and Soft Drinks

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





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

Or

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

Or

Grouper

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

Or

'Meat-Free' Pithivier

Quorn Mince, Vegetables, Tomatoes

DESSERT

Dark Chocolate Delice

Candied Hazelnuts, Elderflower Gel

€55.00 Per Person

Free Flowing Wine, Water, Juices, and Soft Drinks

Minimum number of guests: 30 | Price includes VAT

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





Buffet Silver Menu

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

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



€37.00 Per Person

Free Flowing Wine, Water, Juices, and Soft Drinks

Minimum number of guests: 40 | Price includes VAT
Please inform our representatives at reservation stage in case of any allergens or intolerances.



Buffet Gold Menu

A Wide Variety of Mouth-Watering Salads and Antipasti, Terrines, Pâtés, and 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 Ragù, Béchamel Sauce

FROM THE CHAFING DISHES

Swordfish

Lemon Marinated Swordfish, Capers, 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.

€48.00 Per Person

Free Flowing Wine, Water, Juices, and Soft Drinks

Minimum number of guests: 40 | Price includes VAT
Please inform our representatives at reservation stage in case of any allergens or intolerances.



Silver BBQ Menu

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

Minimum number of guests: 40 | Price includes VAT
Please inform our representatives at reservation stage in case of any allergens or intolerances.



Gold BBQ Menu

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

Minimum number of guests: 40 | Price includes VAT

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



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, Tzatziki Dip

Falafel

Mini Beef Burgers



DESSERTS

Date Fritters - "Mqaret"



€25.00 Per Person

Minimum number of guests: 30 | Drinks not included | Price includes VAT
Please inform our representative at reservation stage in case of any allergens or intolerances.

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

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, Chilli 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

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.





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



SWEET

Chocolate Brownie

Lemon Meringue

Vanilla Éclair

Scones

Strawberry Jam and Clotted Cream



Selection of Tea and Coffee



€15.00 Per Person

Minimum number of guests: 10 | Price includes VAT
Please inform our representatives at reservation stage in case of any allergens or intolerances.





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



€12.00 Per Child

Free Water, Juices, and Soft Drinks

Minimum number of children: 10 | Price includes VAT
Please inform our representatives at reservation stage in case of any allergens or intolerances.

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 Mqaret 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 Mqaret

€12.00 Per Person

Minimum number of guests: 15 | 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.







Additional Information

AUDIO/VIDEO

PA System	€50.00
Projector and Screen:	€75.00
Flipchart and Markers:	€25.00
Wireless Microphone:	€10.00

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.

CAKE

Guests bringing their own cake will be subject to a fee of €15 per cake. This fee covers handling, plating and service.

EVENT ENQUIRY

For bookings, we kindly request that you send an email directly to our Events Coordinator at info@hilltopgardens.com.mt or call on +356 2235 1000 who shall provide an estimate of the 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 balance is to be paid at the end of the event on the day itself.

BOOKING MODIFICATION

Amendments to bookings shall be requested at least 48 hours prior to the scheduled event. Changes requested within the 48 hours may incur additional charges and subject to availability.

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.



HILLTOP

GARDENS

CONTACT US

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