



BANQUET & EVENTS MENUS



#MYMALTAOASIS

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About us

Welcome to Palm Beach, a breath-taking oasis located on the magnificent shore of Armier Bay with dazzling panoramic views of Comino & Gozo islands.

We are surrounded by the incredibly rich tapestry of historical landmarks in the North of the island.

Mellieħa was one of the first ten parishes in Malta, dating back to 1436BC. Close to Palm Beach guests can explore The Red Tower, Popeye Village, Mellieħa Parish Church, the War Shelters and many more must-see historical destinations. Home to traditional Maltese boat houses, Armier Bay is directly opposite Comino, sharing the same crystal-clear sea of the spectacular Blue Lagoon.

Palm Beach is the ultimate Summer destination, complete with an enchanting bar & restaurant, sun beds, dive school and event space for festivals, weddings, concerts and corporate events!

Malta's Hidden Oasis!

Events

Palm Beach is a multi-service venue with a large event space for Conferences, Incentive Day-Outs, Staff & Team Building events, Banqueting and more.

The setting of your event is key to creating the ambience and mood for your delegates or employees.

Weddings

Dreaming of an intimate location to celebrate your nuptials? Palm Beach is the go-to venue for all forms of unities seeking tranquillity in a captivating slice of paradise.

The combination of crystal-clear coves and spectacular Maltese sunsets create the ultimate backdrop for your special day.

With a fully equipped bar and restaurant alongside your dedicated ceremony space, Palm Beach is a coveted gem for hosting magical celebrations.

**Making your day special
by offering you the following services:**

Venue	Flowers
Catering	Decorations
Cake	Lighting
Photography	Rentals
Videography	Fireworks
Hair & Makeup pros	Yacht Charter
Music pros	

Stand Up Finger Food

MENU A

16 ITEMS

€26.00 PER PERSON

MINIMUM OF 40 PERSONS

Cold Delights From The Sea

Prawn and sesame seeds salmon bao buns
Crab meat and slaw mini coloured buns

Cold Delights From Field To Fork

Bresaola and fig compote tartlet
Beef and horseradish in a beetroot cup
Mussel shell with marmalade duck carpaccio

Cold Delights from The Land

Mozzarella di Bufala and olive waffle cone (V)
Goat cheese panna cotta and balsamic baby tomatoes (V)
Camembert bites and mango mousse (V)

Warm Delicacies From The Sea

Seared local tuna kebabs
Torpedo prawn and spiced mayo

Farm To Fork Warm Delicacies

Pressed chicken and truffle arancini
Pulled Beef brisket black bun
Duck spring roll and teriyaki sauce

Pastry Treats

Bitter chocolate and mascarpone mousse
Honeycomb torched cheesecake
Peanut mousse and toffee bar

MENU B

20 ITEMS

€32.00 PER PERSON

MINIMUM OF 40 PERSONS

Cold Delights From The Sea

Pressed octopus and nori seaweed
Gin and tonic Scottish salmon tartlet
Tuna tartare taco

Cold Delights From Field To Fork

B.L.T grilled decker sandwich
Chicken Caesar flour tortillas
Choux pastry filled with wild mushrooms and beef

Cold Delights from The Land

Crispy Asian beef noodle stick
Truffle cup cake and cottage cream (V)
Sundried tomato and Parmesan focaccia (V)

Warm Delicacies From The Sea

Seafood bouillabaisse arancini
Crusted Sicilian sardines
Spiced Thai tuna bao buns

Farm To Fork Warm Delicacies

Pulled duck, shallot and marmalade lolly pop
Carbonara style quiche
Beef patty and tomato jam burger
Sesame seed crusted beef kebab (GF)

Pastry Treats

Bailey's mocha chocolate cup
Sicilian ricotta cannoli
Candy floss and chilled chocolate fondant
Classic fruit tart

MENU C

24 ITEMS

€36.50 PER PERSON

MINIMUM OF 40 PERSONS

Cold Delights From The Sea

Prawn shot and cured salmon
Tuna sashimi and wasabi
Selection of sushi

Cold Delights From Field To Fork

Pulled rabbit and honey mustard choux
Salami Calabrese and avocado taco
Mussel shell with marmalade duck carpaccio

Cold Delights from The Land

Bufala, basil and tomato in a bun (V)
Camembert bite and mogo dip (V)
Sundried tomato and Parmesan focaccia (V)
Ravioli Caccio e Peppe with Parmesan crisp (V)

Warm Delicacies From The Sea

Crab and seaweed spring roll
Salmon and lobster burger with guacamole
Prawn and saffron carnaroli truffle arancini
Crispy octopus and cilantro dipping

Farm To Fork Warm Delicacies

Mini duck spring rolls with soy sauce
Chicken and mushroom tartlet
Mini beef wellington Tartlet
Stir fry beef boa buns
Pork cheeks lolly pop
Piri piri chicken skewers
Carbonara style quiche

Pastry Treats

Bitter chocolate and mascarpone mousse
Honeycomb torched cheesecake
Peanut mousse and toffee bar



Stand Up Finger Food & Stalls

MENU A

€36.00 PER PERSON
MINIMUM OF 60 PERSONS

FINGER FOOD BITES

Camembert bite and mogo Dip (V)
Truffle cup cake and cottage cream (V)
Sundried tomato & Parmesan Focaccia (V)
Beef and Horseradish in a beetroot cup
Mussel shell with marmalade duck carpaccio
Pulled rabbit and honey mustard choux
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TACO FOOD STALL

Crunchy Taco

Ground beef, cheese, lettuce, tomatoes, jalapenos, corn tortilla

Fish Tempura Taco

Tempura prawn, purple cabbage, baja sauce, pico, corn tortilla

Thai Fried Chicken Taco

Purple cabbage, jalapenos, sour cream, chili, corn flour tortilla

Pork Belly Taco

Pico, pigs belly, lime, sour cream, shredded cheese
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PASTA TABLE

Sicilian Sausage Ragu Paccheri

Slow cooked sausage ragu, red chilli, root vegetables, tomato sauce

Prawn & Mussels Garganelli

Cherry tomatoes, prawns, bisque, mussel meat, fresh herbs

Ravioli Caccio e Pepe (V)

Hazelnut butter, sage leaves, Parmesan cheese
-

PASTRY TREATS

Mango and chocolate mousse
Jack Daniels and butter chocolate tart
Honey and hazelnut profiteroles

Stand Up Finger Food & Stalls

MENU B

€40.00 PER PERSON
MINIMUM OF 60 PERSONS

FINGER FOOD BITES

Crispy Asian beef noodle stick
Truffle cup cake and cottage cream (V)
Pulled beef brisket in a black bun
Duck spring roll and teriyaki
Salami Calabrese and avocado taco
Mussel shell with marmalade duck carpaccio
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BAO BUN FOOD STALL

(CHOOSE BETWEEN CLASSIC BUN
OR CHARCOAL BUN)

The Fried Chicken Boa Bun

Fried chicken, lettuce, tomatoes, spicy house mayo

Pulled Pork

Smoked, rubbed and pulled pork, fried sweet potatoes

Falafel Bun (V)

Deep fried falafel, pickles, tahini mayo

Smoked Brisket

Hay smoked beef brisket, crispy onions, cheese sauce
-

SHISH KEBAB STATION

Beef Shish

Top Sirloin, bell peppers, onions, mushrooms, seeds

Pork Shish

Sticky pork belly, capsicums, red onions, pineapples

Peruvian Chicken Shish

Rubbed in cumin, chilli, smoked paprika and dressed with lime juice

Surf & Turf Shish

Tender beef, prawns, octopus, bell peppers, onions, tomatoes
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PASTRY TREATS

Honeycomb torched cheesecake
Peanut mousse and toffee bar

Stand Up Finger Food & Stalls

MENU C

€44.00 PER PERSON
MINIMUM OF 60 PERSONS

FINGER FOOD BITES

Mozzarella di Bufala and olive waffle cone (V)
Goats cheese panna cotta and balsamic baby tomatoes (V)
Camembert bites and mango mousse (V)
B.L.T grilled decker sandwich
Chicken Caesar flour tortillas
Choux pastry filled with wild mushroom and beef
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BARBEQUE FOOD STALL

Pork Shish

Sticky pork belly, capsicums, red onions, pineapples

Beek Tagliata

Marinated in back coffee barbecue sauce

Sticky Mango Chicken Fillets

Finished with lime juice and cilantro

Surf & Turf Shish

Tender beef, prawns, octopus, bell peppers, onions, tomatoes

Trio of sausage

Spicy Sicilian sausages
Pink pork sausages
Beef and cheese sausages

-

CONDIMENTS

Coleslaw
Tomato & Sweet Corn Salad
Jacket Potato
Corn On the Cob
Couscous

-

PASTRY TREATS

Mango and chocolate mousse
Jack Daniels and butter chocolate tart
Honey and hazelnut profiteroles

Stand Up Finger Food & Stalls

MENU D

€50.00 PER PERSON
MINIMUM OF 60 PERSONS

FINGER FOOD BITES

Torpedo prawn and spiced mayo

B.L.T grilled decker sandwich

Chicken Caesar flour tortillas

Gin and tonic Scottish salmon tartlet

Tuna tartare taco

Pulled duck, shallot and marmalade lolly po

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TACO FOOD STALL

Crunchy Taco

Ground beef, cheese, lettuce, tomatoes, jalapenos, corn tortilla

Pork Belly Taco

Pico, pigs belly, lime, sour cream, shredded cheese

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BAO BUN FOOD STALL

(CHOOSE BETWEEN CLASSIC BUN
OR CHARCOAL BUN)

Falafel Bun (V)

Deep fried falafel, pickles, tahini mayo

Smoked Brisket

Hay smoked beef brisket, crispy onions, cheese sauce

-

SHISH KEBAB STATION

Beef Shish

Top Sirloin, bell peppers, onions, mushrooms, seeds

Pork Shish

Sticky pork belly, capsicums, red onions, pineapples

-

EXOTIC & TROPICAL FRUIT STALL STATION

Selection of passion fruit, dragon fruit, lychees, papaya, Jack fruit, kiwi, papaya and pineapples

Complimented with chocolate fountain

Barbeque Menu

€35.00 PER PERSON
MINIMUM OF 60 PERSONS

SNACKS TO SHARE

Charcuterie Boards

Artisan salamis, selection of International and local cheeses, chicken pate served with water biscuits, bread sticks, pickled vegetables and grapes

Trio of Bruschetta

Classic tomato and basil
Olive tapenade and sardines
Prawn and crab

The Dip Platter

Traditional 'Biggila', hummus, chick pea dip, artichoke and garlic served with Maltese 'Hbejza', bread sticks

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PASTA TABLE

Sicilian Sausage Ragu Paccheri

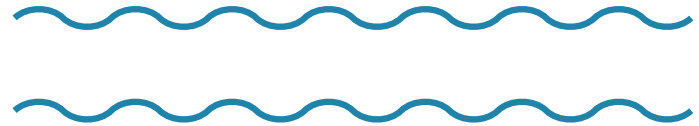
Slow cooked sausage ragu, red chilli, root vegetables, tomato sauce

Prawn & Mussels Garganelli

Cherry tomatoes, prawns, bisque, mussel meat, fresh herbs

Ravioli Caccio e Pepe (V)

Hazelnut butter, sage leaves, Parmesan cheese



FROM THE GRILL

Beef Shish

Top Sirloin, bell peppers, onions, mushrooms, seeds

Sticky Mango Chicken Fillets

Finished with lime juice and cilantro

Pork Chops

Marinated with lime, cilantro and garlic butter

Local Tuna

Marinated in soy, spring onions, sesame seeds

Trio of Sausages

Spicy Sicilian sausages
Classic Maltese pink sausages
Beef and cheese sausages

CONDIMENTS

Coleslaw
Tomato and sweet corn salad
Jacket potatoes
Corn on the cob
Couscous

-

PASTRY TREATS

Exotic and tropical fruit kebabs



Palm Beach Plated Menu

MENU A

€27.00 PER PERSON

MINIMUM OF 25 PERSONS



ANTIPASTI TO SHARE

Stone Baked Focaccia (V)

Served with olive tapenade, hummus and tzatziki dip

Tomato & Caper Bruschetta (V)

Textures of tomatoes, basil leaves, onions, caper berries and peppered goat cheese

Pig's Belly Boa Buns

Teriyaki, pickled vegetables

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MAIN COURSE

Camembert & Honey Bacon Chicken

Chicken breast, melted camembert, honey bacon, wilted spinach, cider cream sauce

OR

Sea Bass Decker

Salami Calabrese, mussel meat, sea weed, prawn bisque

OR

Crispy Pork Belly

Cinnamon apple puree, caramelized broccolini, hazelnut dust

Main Course dishes are served with fries, roasted potatoes and seasonal vegetables

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PASTRY TREAT

Hand Crafted Maltese Traditional 'Date Fritters'

Vanilla bean ice-cream

Palm Beach Plated Menu

MENU B

€30.00 PER PERSON

MINIMUM OF 25 PERSONS



ANTIPASTI TO SHARE

Trio of Home Made Sausages

Apple & Fennel sausages

BBQ Cheese sausages

Spicy Sicilian sausages

Served with baked smoked scamorza cheese and our own barbeque sauce

Chicken Pate

Wild apple jam and served with sour dough bread

Tomato & Caper Bruschetta (V)

Textures of tomatoes, basil leaves, onions, caper berries and peppered goat cheese

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MAIN COURSE

Angus Beef Short Rib

Slow cooked for 12hrs, smoked in hay, potato mash, jus

OR

Pork Tomahawk

Lemon and butter rub, chimichurri, pan fried cherry tomatoes

OR

Ahi Tuna Steaks

Umami flavour, sesame seeds, spring onions

Main Course dishes are served with fries, roasted potatoes and seasonal vegetables

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PASTRY TREAT

Nougat Semifreddo

Caramelized hazelnut grains, honey syrup



Palm Beach Plated Menu

MENU C

€35.00 PER PERSON

MINIMUM OF 25 PERSONS

STARTER

Orange Crusted Mozzarella Di Bufala (V)

Red chard leaves, dried figs, orange confit, cherry tomatoes

OR

Paccheri with Sicilian Sausage Ragu

Slow cooked spicy sausage, red wine, bay leaves, tomato sauce, peppered goat cheese

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MAIN COURSE

Grain Fed Beef Tagliata

Chimichurri, baby tomatoes, spring onions, sesame seeds

OR

Chicken Supreme

Tarragon & mustard seed crust, black pepper potato mash, green asparagus

OR

Barbecued Brown Meagre

'Gurbell' fillet, banana leaves, lemon grass and ginger broth

Main Course dishes are served with fries, roasted potatoes and seasonal vegetables

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PASTRY TREAT

Apple Tartlet

Cinnamon apples, crumble, vanilla ice-cream

OR

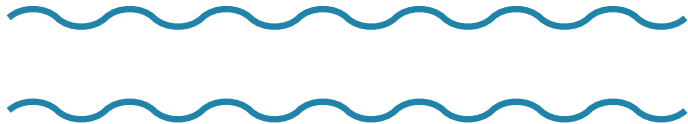
Hazelnut Lava Cake

Orange ice-cream

Palm Beach Plated Menu

MENU D

€39.00 PER PERSON
MINIMUM OF 25 PERSONS



STARTER

Prawn & Lobster Ravioli

Chives butter, air dried tomatoes, creamy prawn bisque

OR

Chicken Pate

Wild apple jam, sour dough bread

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MAIN COURSE

Argentinian Beef Striploin

Glazed with fragrant herb butter, oyster mushrooms, beef jus

OR

Pink Scottish Salmon

Creamy kale, cherry tomato confit, poached egg

OR

Duo of Pork

Crispy pork belly, pig cheek bon bon, parsnips, pork jus

Main Course dishes are served with fries, roasted potatoes and seasonal vegetables

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PASTRY TREAT

Pistachio Chocolate Fondant

Vanilla bean ice-cream

OR

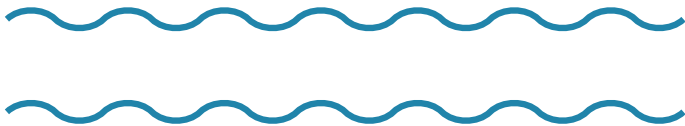
Exotic Fruit Platter

Passion fruit mousse, mango Sorbet, exotic fruits

Palm Beach Plated Menu

MENU E

€44.00 PER PERSON
MINIMUM OF 25 PERSONS



AMUSE BOUCHE

Mozzarella di Bufala Bon Bon (V)

Balsamic pearls

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STARTER

Cisk® Beer & Local Rabbit Tortellaci

Light rabbit jus, crispy Parmesan, wild sage leaves

OR

Fresh Tuna Tartar

Sesame seeds, ginger, soy, red chilli, black pepper cracker

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MAIN COURSE

Sous Vide Veal Sirloin

Seared in tarragon butter, garlic and thyme crust, potato mash, veal jus

OR

Brazilian Beef Picanha Steak

Beef short rib croquette, smoked potato, oyster mushroom, jus

OR

Wild Seabass

Cream of prawn and sea urchin, green shell mussels, seaweed

Main Course dishes are served with fries, roasted potatoes and seasonal vegetables

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PASTRY TREAT

Orange Chocolate Fondant

Grand Marnier, orange ice-cream

OR

Hand Crafted Maltese Traditional Date Fritters

Vanilla bean ice-cream

Palm Beach Plated Menu

MENU F

€30.00 PER PERSON

MINIMUM OF 25 PERSONS



ANTIPASTI TO SHARE

Angus Beef Tartare

Taco, soy foam, sesame seeds

OR

Green Asparagus & Truffles (V)

Summer Truffles, hollandaise sauce

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PASTA

Prawn & Lobster Ravioli

Chives butter, air dried tomatoes, creamy prawn bisque

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MAIN COURSE

Grain Fed Fillet of Beef

Shallot marmalade, celeriac puree', essence of port

OR

Wild 'Pandora'

Crab croquette, fish velouté, avocado mousse

OR

Frenched Iberico Pork

Dried apricots, garlic sauce, fennel puree, chai seed crumbs

Main Course dishes are served with fries, roasted potatoes and seasonal vegetables

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PASTRY TREAT

Trio of Chocolate

Chilli chocolate tart

Milk chocolate praline

White chocolate and nougat mousse

A blue-tinted photograph of a beach resort. In the foreground, there are several white lounge chairs and closed umbrellas on the sand. A wooden walkway leads through the chairs towards a thatched-roof structure. In the background, there are palm trees and the ocean under a clear sky.

Beverages Packages

WELCOME DRINK & CANAPES

€6.50 PER PERSON

Alcoholic and non-alcoholic welcome drink

2 types of canapes

BASIC OPEN BAR (4-HOUR)

€12.50 PER PERSON

Maltese Falcon Wine (white, red or rose)

House Beer

Minerals

Juices

Ice-Tea

Water (still or sparkling)

DELUXE OPEN BAR (4-HOUR)

€30.00 PER PERSON

J&B Whisky

Bacardi White Rum

Smirnoff Vodka

Gordons Gin

Malibu

Aperol

Bailey's

Maltese Falcon Wine (white, red or rose)

Local beer

Soft drinks including mixers
but excluding energy drinks

Juices

Ice-Tea

Water (still or sparkling)

WINE BAR (4-HOUR)

€45.00 PER PERSON

Medina Chardonnay Girgentina, D.O.K.

Gavi del Comune Di Gavi Dario Bergaglio

Simonsig Chenin Blanc

Rose d'Anjou Domaine Pont de Livier, Loire Valley

Medina Syrah, D.O.K., Superior

Umberto Fiore Barbera D'Asti, Piemonte, D.O.C.G. Italy

Gran Passione Rosso, Botter Wines, Veneto, I.G.T. Italy

SPRITZ BAR (4-HOUR)

€45.00 PER PERSON

Aperol Spritz

Aperol, prosecco, soda, slice orange

Negroni Spritz

Gin, Martini rosso, Campari, soda water

Bicicletta Spritz

Dry white wine, Campari, soda, orange circles

Limoncello Spritz

Limoncello, prosecco, soda water

Perfect Spritz

Martini rosso, Martini bianco, gin, tonic, soda, garnish
lemon, rosemary

All prices are inclusive of VAT. All items are subject to availability.

All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our staff regarding potential severity of food allergies. Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have any food allergies or intolerances. Some fish scales, small fish bones and fragments of shells may be found in our products, whilst we take every care and effort to remove these, we cannot guarantee that your product will be fully free of these, please take care during consumption.

SANGRIA BAR

(4-HOUR)

€45.00 PER PERSON

Strawberry Rose Sangria

Strawberries, oranges, lemons, sparkling rose wine, Brandy, sparkling water, sugar syrup

Classic Sangria

Red wine, dark rum, oranges, lemon, green apple, sugar

Peach & Honey Sangria

White wine, peach schnapps, squeezed oranges, lime, honey liqueur

White Sangria

Squeezed oranges, lemons, sugar syrup, white wine, soda water

MOJITO BAR

(4-HOUR)

€45.00 PER PERSON

Classic Mojito

White rum, brown sugar, fresh lime, mint, mojito mix, soda water

Maltese Mojito

Bajtra liqueur, brown sugar, fresh oranges, mint, kinnie

Mexican Mojito

Tequila, brown sugar, fresh lime, mint, apple juice

Strawberry Mojito

White rum, passion fruit syrup, mint, soda, green apple garnish

Magic Mojito

White rum, lime juice, mint, cotton candy

TERMS & CONDITIONS

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PRICES

All prices are inclusive of VAT, venue and waiter service. Prices are applicable until December 2023 and are subject to a 10% increase in 2024 and a 10% increase in 2025.

DEPOSIT AND PAYMENT SCHEDULE

A 10% deposit is requested upon booking. A further 25% deposit is requested three [3] months prior to the event. The balance is to be settled on the day of the event.

BOOKING

During an initial enquiry stage no venue space is blocked and is subject to availability.

Event date and venue will only be guaranteed once the Contract is duly signed by both parties and the deposit is paid.

Palm Beach reserves the right to accept more than one event per day, provided that the events do not operationally interfere with each other.

CATERING

All food will be prepared by Palm Beach without exceptions. In the event of any remaining food and beverage. Palm Beach will dispose of accordingly under the Health & Safety regulations. No food will be allowed to be taken out of the premises apart from any left-over cake and any witness cakes.

ATTENDANCE

The number of guests attending the event is required to be sent in writing to Palm Beach at least three [3] days in advance, which becomes then chargeable as a minimum.

ENTERTAINMENT

Music is limited by law until 2300 hrs for outdoor venues.

In case of indoor venues, the music volume will be significantly lowered after 2300 hrs.

ATTRACTIONS/LICENCES

All attractions intended to be put up at the Event by the Clients require the approval of Palm Beach reserves the exclusive right to grant or withhold such approval at its sole discretion without the need to provide any reason in respect thereof. Any attraction as may have been approved by Palm Beach requiring a Police or other licence is to be cleared with the authorities concerned by the Clients and copy of the relevant licence is to be produced to Palm Beach in advance of the Wedding.

LIABILITY

Palm beach will not be held liable for the non-performance of its obligations when this is attributed to labour disputes, strikes, accidents, national emergencies, natural disasters, acts of God and other causes which are beyond the control of the management.

DAMAGES

In the event of any damage caused by the guests with negligence, the host will be responsible for expenses incurred.

PERSONAL ITEMS

Clients and guests are kindly requested not to leave any personal belongings in the venue after the event.

SMOKING

Smoking is prohibited by law in all indoor venues.



Palm Beach Malta: Armier Bay, Armier, Mellieha, Malta

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