



The Orchard

Where generations come together

Celebrate the
Festive Season
with us!



theorchardnaxxar



theorchardmalta



www.theorchardmalta.com



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Venues



Venues

This festive season, host your corporate celebrations at Hilltop Gardens, where our beautifully decorated meeting rooms and dining venues provide the perfect setting.

Our dedicated events team will work closely with you to ensure every detail is tailored to your needs. From seasonal menus to the welcoming atmosphere, we make every gathering truly memorable.

VENUES

THE COURTYARD

THE ORCHARD

THE LIBRARY





The Courtyard

Our spacious courtyard and function areas provide the perfect setting for festive corporate celebrations, from team parties and client gatherings to Christmas dinners and seasonal networking events.

Dimensions



120m²



Theatre



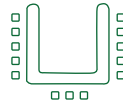
100

Classroom



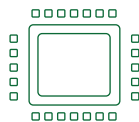
45

U-Shape



50

Boardroom



56

Stand Up



110

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



Venues



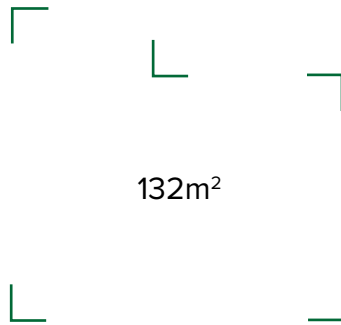
Venues



The Orchard Restaurant

The Orchard Restaurant offers a tranquil yet vibrant setting, perfect for corporate gatherings. From team celebrations to festive dinners, every event is made memorable with tailored menus and seasonal decorations. With exceptional service at every step, your corporate celebration is sure to be seamless and festive.

Dimensions



132m²

Seated



80

Outdoor



50

Stand Up



100

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



Venues





The Library

The Library, filled with books across a variety of genres, provides a warm and inspiring setting. This area is perfect for small groups hosting seasonal meetings or festive workshops. A projector is also available to support presentations or event activities in this space.

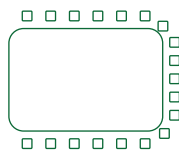
Dimensions



72m²



Circle Style



20 

Stand Up



20 



Venues





Menus & Cuisine

Spearheaded by our professional kitchen brigade, we offer a wide variety of delicious and inspiring menu items, all prepared with the freshest ingredients. Speak to us for unique menus tailored to you and your guests' requirements.

MENUS

CHRISTMAS BITES & DELIGHTS

SANTA'S FESTIVE BUFFET

A TWIRL OF FESTIVE PASTA

THE NORTH POLE DINNER







Christmas Bites & Delights

COLD ITEMS

Smoked salmon and dill cream cheese blinis
Prosciutto wrapped melon balls, grana shavings
Caprese skewers, balsamic glaze
Roast beef rolls with horseradish cream crouté
Turkey and cranberry pinwheel
Beetroot hummus crostini with feta and walnuts

HOT ITEMS

Mini turkey and stuffing pies
Meatballs with cranberry glaze
Sausage rolls with sesame seeds
Prawn in potato nest
Chicken satays, peanut sauce
Duck spring rolls, sweet chilli sauce
Lamb kofta, tzatziki dip
Mini baked camembert bites with cranberry chutney

SWEETS

Mini mince pies
Profiteroles with Baileys cream filling



€25.00 per person

Reserve your booking by the end of October and receive a complimentary bottle of Prosecco for every five guests | Drinks not included | Prices include VAT
Please inform our representative 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, juices, wine and beer

€14.00 per person



FULL OPEN BAR PACKAGE

Free-flowing still and sparkling water, soft drinks, juices,
wine, beer, prosecco and branded spirits

€28.00 per person

Price includes VAT

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



Santa's Festive Buffet

A wide variety of mouth-watering salads and antipasti, terrines, pâté and fish.
Salads are accompanied by dressings and garnishes.

FROM THE SOUP KETTLE

Spiced carrot and lentil soup
Garlic and herb croutons

PASTA STATION

Chicken and chorizo pasta
Chorizo, garlic, chicken strips, cream, soft herbs

Pasta alla norma (V)
Eggplant, rich tomato sauce, ricotta salata

Traditional baked lasagna
Slow cooked beef ragout, cheesy béchamel

FROM THE CHAFING DISHES

Baked sea bass
Roasted red peppers, tomatoes, olives, capers, basil

Roast pork collar with apple & cider gravy
Slow-cooked pork collar, cabbage, apple, cider

Stuffed roasted turkey
Yorkshire pudding, chestnut, garlic and herb stuffing with cranberry sauce

Roasted potatoes
Onions, fennel seeds

Vegetables
Seasonal festive vegetables

SWEETS

A selection of gâteaux, tarts, mince pies, Christmas log, Christmas cake & fresh fruits

COFFEE AND TEA



€36.00 per person
including free-flowing wine, water & softdrinks

Reserve your booking by the end of October and receive a
complimentary bottle of Prosecco for every five guests | Prices include VAT
Please inform our representative at reservation stage in case of any allergens or intolerances.



Santa's Festive Buffet





A Twirl of Festive Pasta

STARTERS

Potato, bacon and curry salad

Tabbouleh

Bulgur wheat, tomato, cucumber, lemon and herbs

Tuna niçoise salad

Green beans, olives, potato, eggs, tomatoes, tuna chunks

PASTA STATION

Fusilli bolognese

Slow-cooked beef ragout, soffrito vegetables, soft herbs

Lemon herb orecchiette with fish

Orecchiette pasta, flaked fish, cherry tomatoes, olives, capers, oregano, lemon

Pumpkin gnocchi

Roasted pumpkin, ricotta, sage butter

DESSERTS

Mince pies

Fresh fruit cuts



€17.50 per person

Reserve your booking by the end of October and receive a complimentary bottle of Prosecco for every five guests | Drinks not included | Prices include VAT

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A Twirl of Festive Pasta





The North Pole Dinner

Beetroot-cured salmon, gin-compressed cucumber,
horseradish cream, radish, mustard cress

OR

Smoked pork shank and game terrine,
pickled vegetables, cauliflower couscous

OR

Pea and broad bean risotto, hazelnut crumble (V)



Pan-seared grey meagre, dauphinoise potatoes, kale,
Jerusalem artichoke purée, pak choy, lemon cream sauce

OR

Thyme-roasted fillet of pork, fondant potato,
carrot purée, heritage carrots, carob jus

OR

Roasted turkey, sage, onion and bread stuffing, confit garlic
mashed potato, maple-glazed carrots and parsnips, madeira jus



Chocolate brownie, hazelnut crumble, vanilla ice cream



Coffee and mince pies



€42.50 per person
including free-flowing wine, water & softdrinks

Reserve your booking by the end of October and receive a
complimentary bottle of Prosecco for every five guests | Prices include VAT

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



The North Pole Dinner





Additional Services

AUDIO/VIDEO

PA System	€50
Projector and Screen	€75
Flipchart and Markers	€25

VENUE CHARGES ON REQUEST

	Half Day	Full Day
The Library	€80	€150
The Orchard	€150	€250
The Courtyard	€250	€400

PARKING

For every event booked in one of our venues, parking is available on a first-come, first-served basis and subject to a parking fee.





Terms & Conditions

Menus

Our menu may contain traces of cereals (containing gluten), milk (containing lactose), eggs, peanuts, nuts, soybean, fish, crustaceans, molluscs, sesame seeds, mustard, celery, sulphur dioxide or sulfates and products 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 info@theorchardmalta.com / sales@axcare.mt or call on +356 2235 1046, to receive 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.



Cancellation

Free cancellation up to 14 days prior to the event. 50% deposit is not refundable (full deposit held) less than 14 days prior to the event.



CONTACT US

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