

The Orchard

Where generations come together

*Corporate events, dinners
& group celebrations*





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VENUES

Set the scene for Mistletoe Magic

A beautifully set table, warm lights, good food and the people you are looking forward to celebrating with.

At The Orchard, every gathering can have its own little touch of Mistletoe Magic. From lively celebrations with the whole team to more intimate dinners with friends and family, our spaces provide a welcoming setting for coming together, sharing good food and raising a glass.

Choose the space that suits your occasion and let us create the setting for a celebration filled with warmth, sparkle and good company.

CLICK TO EXPLORE OUR VENUES

THE COURTYARD

THE ORCHARD

THE LIBRARY





THE COURTYARD

*Room to gather,
celebrate & sparkle*

Bring everyone together beneath the glow of Mistletoe Magic.
The Courtyard offers a spacious and versatile setting for larger gatherings, from corporate celebrations and end-of-year parties to lively dinners and special occasions.

With room to dine, mingle and enjoy the company around you, it is a setting made for celebrations that are meant to be shared.

Add delicious seasonal food, festive drinks and a little sparkle, and let the evening unfold.

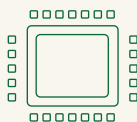
Dimensions



120m²



Boardroom



56

Stand-Up



110

Theatre



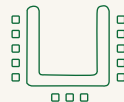
100

Classroom



45

U-Shape



50

Outdoor Area - Available subject to weather conditions.

VENUES



THE COURTYARD



THE ORCHARD RESTAURANT

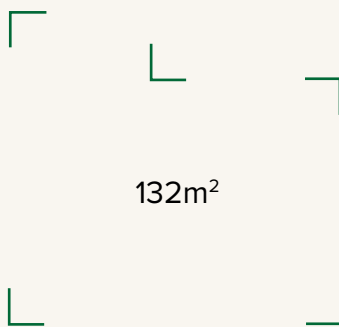
A table made for Christmas magic

There is something special about sitting down together when the lights are glowing, the table is beautifully set and something delicious is about to be served.

The Orchard Restaurant creates a warm and welcoming setting for festive lunches, dinners, team celebrations and gatherings with friends and family.

With seasonal flavours, festive drinks and the warmth of good hospitality, settle in, raise a glass and enjoy an occasion made for lingering a little longer.

Dimensions



132m²

Seated



80

Outdoor



50

Stand-Up



100

Outdoor Area - Available subject to weather conditions.

VENUES



THE ORCHARD RESTAURANT



THE LIBRARY

*A cosy corner for
your celebration*

Sometimes the most memorable celebrations are the ones shared
around a smaller table.

The Library offers a warm and intimate setting for smaller gatherings,
seasonal dinners, private celebrations and moments that call for a little
more togetherness.

With its comfortable surroundings and characterful atmosphere, it is
the perfect place to gather close, enjoy something delicious and let the
Mistletoe Magic set the mood.

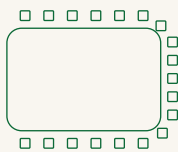
Dimensions



72m²



Circle Style



20 

Stand-Up



20 



THE LIBRARY



FESTIVE MENUS

A feast worth gathering for

Something delicious is waiting beneath the mistletoe. From elegant bites made for mingling to generous buffets and beautifully presented dinners, our festive menus bring seasonal flavours, sparkling moments and the warmth of good company to the table.

Whether you are planning a relaxed gathering or an elegant evening, choose your menu, gather your people and let the Mistletoe Magic unfold around the table.

CLICK TO EXPLORE OUR MENUS

A SPRIG OF MAGIC

FESTIVE SPARKLE

MISTLETOE FEAST

CHRISTMAS ALLURE

DINNER UNDER THE MISTLETOE

BEVERAGE PACKAGES



A SPRIG OF MAGIC

16 ITEMS

COLD ITEMS

Spicy tuna tart, sesame seeds, wasabi mayonnaise
Duck breast crostini, orange marmalade
Brie, fig and walnut tartlets
Smoked trout mousse on rye crispbread
Mediterranean vegetable roulade with basil pesto
Roast beef and caramelised onion Yorkshire pudding



HOT ITEMS

Mini Beef Wellington bites
Crispy pork belly, apple compote
Chicken and wild mushroom vol-au-vents
Tempura prawns, sweet chilli dip
Chorizo and Manchego croquettes
Tomato and mozzarella arancini
Asian chicken cigars
Mini prawn macaroni cheese bites



SWEETS

Mini mince pies
Raspberry and white chocolate cheesecake bites

€27.50 per person

Drinks not included – Drink package available separately

ALLERGEN INFORMATION

Our menu may contain traces of cereals (containing gluten), milk (containing lactose), eggs, peanuts, nuts, soya, fish, crustaceans, molluscs, sesame seeds, mustard, celery, sulphur dioxide or sulphites, and products thereof. For special dietary requirements, please feel free to contact the Restaurant Supervisor, who will be more than willing to assist you with your requirements.

Please note: All our menus are sample menus, as we use the freshest produce, so some menu items may change accordingly.





FESTIVE SPARKLE

21 ITEMS

COLD ITEMS

Cured salmon on rye bread, dill crème fraîche
Roast duck and cherry compote crostini
Burrata, heirloom tomato and basil skewer
Beef carpaccio croûte, Parmesan shavings
Goat's cheese mousse tartlet, beetroot relish
Prawn cocktail choux bun
Truffle chicken brioche slider
Mediterranean antipasti skewer



HOT ITEMS

Mini Beef Bourguignon pies
Crispy buttermilk chicken bites, honey mustard dip
Tempura prawns, lime aioli
Pulled pork bao buns
Wild mushroom arancini
Duck and hoisin spring rolls
Slow-cooked lamb shoulder croquettes
Halloumi bites, pomegranate molasses
Mini seafood gratin shells
Chorizo and Manchego toastie



SWEETS

Mini mince pies
Lemon meringue tartlets
Ricotta cannoli

€33.50 per person

Drinks not included – Drink package available separately

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MISTLETOE FEAST

A wide variety of mouth-watering salads and antipasti, terrines, pâté and fish.

Salads are accompanied by dressings and garnishes.

FROM THE SOUP KETTLE

Roasted Pumpkin and Coconut Soup
Crispy shallots and toasted pumpkin seeds



PASTA STATION

Beef Stroganoff Penne
Mushrooms, onions and paprika cream sauce

Spinach and Ricotta Cannelloni (V)
Tomato and basil sauce, mozzarella gratin

Seafood Linguine
Prawns, mussels and calamari, tomato and white wine sauce



FROM THE CHAFING DISHES

Herb-Crusted Mediterranean Seabass
Lemon beurre blanc, wilted spinach

Slow-Roasted Lamb
Rosemary, garlic and red wine jus

Roasted Turkey Breast
Apricot and sage stuffing, cranberry glaze, roasting gravy

Roasted potatoes
Onions, fennel seeds

Vegetables
Seasonal festive vegetables



SWEETS

A selection of gateaux, tarts, mince pies, Christmas log, Christmas cake and fresh fruits

COFFEE AND TEA

€36.00 per person
including free-flowing wine, water and soft drinks

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CHRISTMAS ALLURE

A wide variety of mouth-watering salads and antipasti, terrines, pâté and fish.

Salads are accompanied by dressings and garnishes.

FROM THE SOUP KETTLE

Cream of Wild Mushroom Soup

Truffle oil and herb croutons



PASTA STATION

Chicken, Mushroom and Leek Rigatoni

Parmesan cream sauce

Roasted Mediterranean Vegetable Orecchiette (V)

Pesto, olives and feta cheese

Beef and Aubergine Moussaka



FROM THE CHAFING DISHES

Pan-Roasted Seabream

Saffron and fennel sauce

Roast Pork Collar

Onion and green bean fricassee, rosemary jus

Roasted Turkey Breast

Apricot and sage stuffing, cranberry glaze, roasting gravy

Dauphinoise Potatoes

Seasonal Market Vegetables

Butter-glazed



SWEETS

A selection of gateaux, tarts, mince pies, Christmas log, Christmas cake and fresh fruits

COFFEE AND TEA

€38.00 per person
including free-flowing wine, water & soft drinks

ALLERGEN INFORMATION

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DINNER UNDER THE MISTLETOE

For a more refined festive celebration, our plated menu combines seasonal ingredients with elegant presentation and a choice of dishes for each course.

Duck confit and orange terrine

Pickled beetroot, baby leaves, walnut vinaigrette

OR

Prawn and crab roulade

Avocado mousse, citrus salad, soft herbs

OR

Roasted butternut squash and chestnut gnocchi (V)

Sage butter, toasted pine nuts, aged Parmesan



Pan-seared bazuk

Sweet potato purée, wilted spinach, roasted cherry tomatoes, champagne cream sauce

OR

Slow-braised beef short rib

Horseradish potato gratin, glazed shallots, roasted root vegetables, red wine reduction

OR

Herb-crusted chicken supreme

Potato fondant, charred courgettes, baby carrots, thyme jus

OR

Vegetable and lentil Wellington (V)

Puy lentils, root vegetables, chestnuts and herbs in puff pastry, served with mashed potato, baby vegetables and vegetarian gravy



White chocolate and raspberry cheesecake

Berry compote, vanilla Chantilly

Coffee and mince pies

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

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Please note: All our menus are sample menus, as we use the freshest produce, so some menu items may change accordingly.





BEVERAGE PACKAGES

*Raise a glass to
the festive season*

Choose the package that best suits your event and enjoy a seamless drinks experience throughout your celebration.

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 advise our representative of any allergens
or intolerances at reservation stage.

BEVERAGE PACKAGES





ADDITIONAL SERVICES

The little details behind the magic

Beautiful celebrations are all about bringing everything together. From the right space and presentation equipment to the practical details that help your event run smoothly, our additional services are designed to make hosting easier.

Choose what your celebration needs, and let us take care of the details while you enjoy the occasion.

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

Parking is available for events held at our venues on a first-come, first-served basis and is subject to a parking fee.





TERMS & CONDITIONS

Menus

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For special dietary requirements, please contact our restaurant supervisor, who will be happy to assist with your requirements.

All menus are sample menus. As we work with fresh ingredients and seasonal produce, individual menu items may change accordingly.



Event Enquiry

Tell us what you are planning, and we will help bring it to life.

Choose your preferred date, setting and menu, and let us take care of the details, from the first festive bite to the final toast.

Gather your people. Choose your menu. Let the Mistletoe Magic begin.

For bookings, we kindly request that you send an email directly to info@theorchardmalta.com / sales@axcare.mt or call on +356 2235 1000, 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 on the day of the event.



Cancellation

Free cancellation up to 14 days prior to the event. The 50% deposit is non-refundable for cancellations made less than 14 days prior to the event.



*Gather your team, welcome
your guests and celebrate
another year together.*

CONTACT US

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