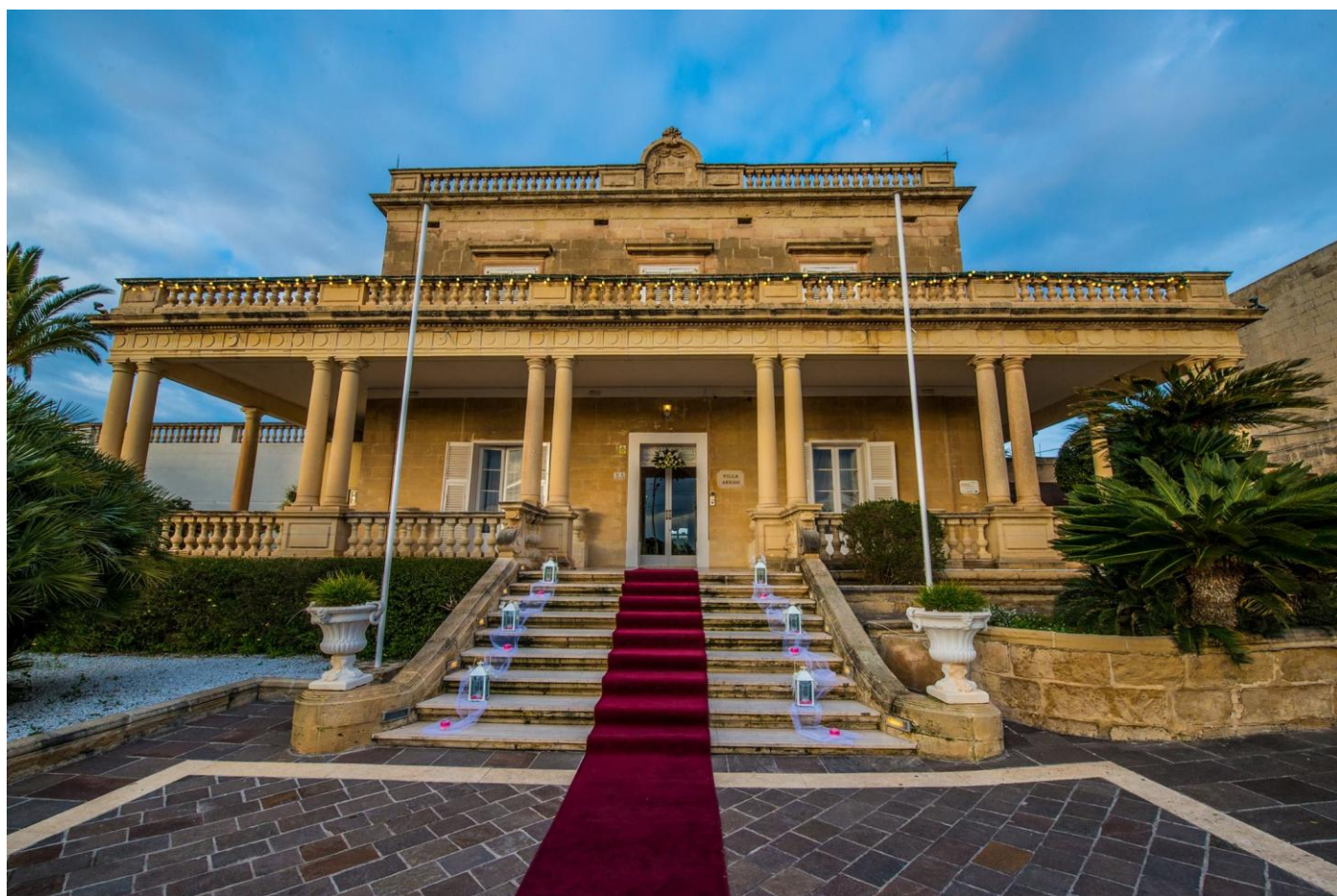




VILLA ARRIGO

— *Osborne* —

TAILORED CATERING



DESTINATION WEDDINGS

Food, Beverage & Services

Prices of food and beverages for 2025 - 2027 may be subject to changes.

Exclusive caterers for your next event!

St. Paul's Street, San Pawl Tat Targa, Naxxar NXR 4013
+356 21423214/5 | INFO@OSBORNECATERERS.COM
www.villaarrigomalta.com | www.osbornecaterers.com



[Virtual Tour](#)



Request form/Confirmation form

Name & Surname: _____

Address: _____

Town: _____ Post Code: _____

Country: _____

I.D No: _____ Date: _____

Telephone: _____ Email: _____

AND

Name & Surname: _____

Address: _____

Town: _____ Post Code: _____

Country: _____

I.D No: _____ Telephone: _____

Email: _____

Event: _____ Venue: _____

Guests: _____ Time: _____

The Maltese islands

Malta is a set of islands in the middle of the Mediterranean, with just a little under 200km of coast line. Rich in culture, history and sunny days, Malta offers fantastic restaurants, hotels, nightlife, beaches and architecture. Every location, city and village is just 20 minutes away.

Maltese are known for their warm approach to visitors, always ready to exceed expectation and creating memories through service, culture and food.



The property.

Villa Arrigo is an elegant Villa situated in San Pawl tat-Targa, an exclusive area in the Maltese Islands. This majestic villa offers you a delightful venue for any occasion. The décor, grand marquee and immaculate gardens create a pleasant and tranquil atmosphere. An ideal setting for any special event.

Villa Arrigo was constructed by Cesare Garsin in 1887, originally known as Villa Garcin which belonged to the Garcin Family. After many generations the estate was sold to The Agius family who in 1986 decided to rent to the late Mr. Ralph Arrigo, who changed the name of Villa Agius to Villa Arrigo. The property was then purchased by Mr. Ralph Arrigo's daughters in 1998 and went to become one of Malta's leading event venues. Since 1986 Villa Arrigo has been operating as an upmarket venue, catering for various events, receptions, and dinners.

Villa Arrigo is a colonial style villa which has over the last twenty-nine years combined a perfect setting for fine weddings and banquets for prestigious events and dignitaries. It is constantly being enriched, bringing the elegance inside the Villa into the beautiful garden.

The caterer

The Nation's favourite catering and event design company.

One of Malta's leading venue and boutique caterers offering the experience to manage most aspects related to any events, which has been established since the early 70's.

Traditional and new trendsetting ideas, together with our contemporary chic food has become the hallmark of Osborne Caterers. Customers appreciate the fact that we are not a production kitchen where other menus are catered for simultaneously, however a personalised kitchen and staff for every client's needs. Both the venue and food preparations will be completely dedicated to you in other words **EXCLUSIVELY YOURS!**

Osborne Boutique Caterer's commitment to **quality and innovation** is guaranteed through Veronica Zammit Tabona's personal attention and dedication.

Accommodation

Coming soon!

Villa Arrigo Luxury living.

The property will be able to offer 6 high end bungalows.

Offering accommodation on location, whilst enjoying spectacular amenities, luxury and tranquillity.



Off location-*20 minutes away*

Our Inventory as sister properties also include a luxury 5-star hotel,

A beautiful boutique hotel in the heart of the capital city and a comfortable 3star with amazing sea views right on waters edge in a tourist gem of Sliema.



Villa Arrigo

Home away from home.

Dreams and visions turned to reality in a comfortable, readily decorated, soundproof and experienced environment.

Venue rates.

Offered between Monday and Thursday (excluding eves and public holidays).

Option 1 is for the duration of 8 hours - €1775.00*¹

Option 2 is for the duration of 5 hours - €1180.00*¹

Other days are subject to availability and quoted accordingly.

Rate card.

Year	2025/6/7
Venue O/T	€342.00 p/hr
Staff O/T	€1.88 per person/hour
Onsite Engineer and sound system	€35.40 per hour
Police x2 (mandatory over 100 guests)	€83.00 per hour. Price may vary according to the police.
Civil ceremony set up* ²	€600.00
Banquet chair covers	€7.00 p/cover
Name place cards	€3.00 per card
Table plan & easel	€75.00
Bistro tables with linen	€15.00 each
Additional bars (required over and above the operation needs)	€250.00 per bar
Designer glassware table set up	€2.50 pp

N.B.

*¹ Our grand Marque is fully equipped with soft finishes, furniture and sofas for the ideal intimate event. It is also fully soundproof and installed with all the audio-visual equipment.

*² Civil set up consists of chateaux chairs and an antique table. Carpets are available on request.

All prices are inclusive of VAT

Our Food

Dietary Codes

M- Mixed ingredients

L- Lactose free

G- Gluten free

V- Vegetarian

VG- Vegan

P- Pescetarian

Our culinary team searches for the freshest seasonal ingredients on the market for your event. Items are subject to change at the last minute due to market availability and our receiving standards. Please note, all the food served on the day, may contain traces of nuts, soya, dairy & wheat. We can only offer options for dietary restrictions and intolerances. **Unfortunately we do not offer this service for guests who have severe allergies to nuts, dairy, wheat, gluten, shellfish or similar are not catered for.**

Welcome canape selection

To choose 3 for the price of €4.75 pp inclusive of VAT

To choose 6 for the price of €8.25 pp inclusive of VAT

Cold Canapes

Assortment of canapes(M)

Beef wellington, spinach mustard duxelles

Cream cheese, rocket & almond sandwich (V)

Dolmades (VG)

Vegetables salad wrap (V)

Classic prawn cocktail in a pastry basket (P)

Feta, olive & sesame stick (V)

Tomato, mozzarella & basil sticks (V)

Caramelized pear, parmigiana and walnut crème (V)

Artichokes with leeks & mushrooms (VG)

Assortment of sushi (M)

Warm Canapes

Mushroom & Leek Quiche (P)

Assortment of arancini (M)

Turkey meatballs, orange & cranberry glaze

Black & White sesame shrimp canapes, maple glaze (P)

Piri- piri buttermilk chicken, mango en croute

Mini cottage pies

Beef Koftas, fresh coriander and mint Greek yoghurt

Chicken Macedonia

Szech duck in pancake, leeks, carrot & coriander

Pork shanks beignet, tomato & tarragon fondue

Tuna, tomato & basil pies (P)

Asparagus & prosciutto frittata

Fried camembert (V)

Sweet corn & spinach samosas (V)

Steamed chicken gyoza

Vietnamese spring rolls , soya sauce (V)

Fried calamari rings (P)

Salmon paupiettes (P)

Polenta crunch with beetroot ketchup (VG)

Avocado fries , bbq dressing (VG)

Plated menu

Menu 1

Goat's cheese tart, pears poached in red wine, caramelised walnuts, cherry tomatoes, petti salad

Pressed milk-fed veal, smoked turnip & spring onion croquette, confit potato, artichoke ragout, sage jus

OR

Pan seared sea bass fillet, garlic potato mash, steamed pak choi, wilted greens, lemon emulsion

Sicilian pistachio cake with Greek yogurt mousse, Coconut, toasted almond ganache.

Plated menu

Menu 2

Pressed local pork and dried fruit terrine, beetroot paint, fruit chutney, orange gel spinach puree, slow cooked cherry tomatoes, grilled thyme brioche

Slow roasted fillet of beef, braised veal cheeks croquette, mushroom fricassee, potato gratin, Barolo jus

OR

Seared Norwegian salmon, borlotti beans, peas, Cornish mussel and chorizo ragout, buttered spinach, lemon and lime cream sauce

Virginia salted peanut with vanilla infused milk chocolate mousse, mango whipped ganache

Plated menu

Menu 3

English pea soup, white truffle oil, parmesan sesame crisp

Crusted fillet of Sea bream, caper & tomato crushed new potato, warm shrimp vinaigrette.

OR

Slow cooked pork belly, parsnip, celeriac & turnips, Sweet potato fondants, Classic sauce Robert.

Lemon & chocolate mousse, poppy seed cake, raspberry gel

Plated menu

Menu 4

Lemongrass infused shellfish bisque with crab ravioli

Beef short rib, oxtail croquette, smoked hollandaise, wild mushrooms.

OR

Roasted corn-fed chicken breast, wild mushroom & pea risotto, roasted pine kernels finished with a sauternes jus

Bitter chocolate cremeaux tart, Citrus chiboust, passion fruit gel

Plated menu

Menu 5 (vegetarian)

Spiced cauliflower velouté with onion bhaji and mango chutney, tempered with onion seeds (vg)

OR

Ricotta and spinach ravioli with Nicoise vegetables sun blushed tomato sauce.

Peppered ricotta royal, asparagus, basil emulsion, pickled radish, Jerusalem artichoke puree, caramelised onion

OR

Moroccan spiced couscous, chargrilled vegetables, date and onion spring roll.(vegan)

Chocolate & Peanut Fudge Cake (vg)

Passion fruit & Orange compote

Buffet menu

Menu 6

Selection of antipasti and salads

Indulge in our selection of mouth-watering salads, composed crisps starters, an assortment of marinated vegetables, charcuterie delicacies & decorative platters from land & sea. Enhanced with our homemade in-house flavored oils and dressings.

Soup and Pasta

Cream of cauliflower , taleggio and crispy pancetta
Fusilli with sundried tomato pesto, fried Aubergine and pine nuts (V)

Main Course

Pan fried sea bass, set on a pepper & fennel Sofrito, served with lime & coconut cream
Seared pork belly, cauliflower & olive salad, tarragon jus.
Baked Aubergine & feta cheese with tomato fondue (V)

Accompaniments

Maltese style roasted potatoes
Seasonal vegetable panache

Desserts

Crème Brulee
Pear crumble & Amarena
Chocolate Mousse
Fresh Fruit Salad

BBQ Buffet menu

Menu 7

Selection of antipasti and salads

Assortment of cured meats, salamis and cheese served with
Home-made chutney and crackers
Selection of homemade dips with focaccia
Tomato and basil bruschetta
Classic Caesar salad
Mediterranean couscous salad

Mains

Duo of sausages
Beef fillet medallions marinated in thyme, garlic and onion powder
Coronation style marinated chicken thigh
Local fresh swordfish marinade in smoked paprika, citrus dressing tomatoes and dill
Grilled Vegetable skewers

Pesto pasta salad with goat cheese, tomatoes and zucchini ribbons
Russian potato salad
Carrot & cabbage slaw

Desserts

Carved fresh fruit platter
Maltese sweet ricotta cannoli

Children Plated menu

Menu 8

Plain pasta or with tomato sauce

Fish goujons and fried

Or

Burger and fries

Or

Chicken goujons and fries

Ice cream and muffins

Menu rates

Menu 1- €82.00

Menu 2- €77.00

Menu 3- €64.00

Menu 4- €57.00

Menu 5- €57.00

Menu 6- €72.00

Menu 7- €72.00

Menu 8 - € 17.50

Additional course – POR

Menus include standard serving staff, basic table layout, cake table, half water, half table wine and coffee per person.

Menu are based on a minimum of 30 guests.

Event manager-over and above at a charge of €354.00

Cloakroom attendant and set up - €177.00

Prices are inclusive of VAT

Afterparty additional

(Section M)

001 Mini burgers	1.30	002 Mini hot dogs	1.30
003 Pizzette & focaccia	1.00	004 Cheesecakes	1.00
005 Pea cakes	1.00	006 Fritto misto	1.75
007 Sweet potato fries	1.30	008 Chips in a cone	1.30
009 Pizza al taglio	1.30	010 Doughnuts	1.30
011 Hobz-biz-zeit	1.30	012 Pork, crispy leak, carrot & scallion Bak pao	2.00
013 Chinese steamed bun seafood stir-fried	2.00	014 Angus sliders	2.00
018 Beef taco rollito	2.50	022 Chicken Katsu burger, cheese, Asian slaw	1.30
023 Classic fish & chips in cone	2.50	028 Mexican potato, guacamole, cheese, tomato salsa	1.30
029 Chicken leg meat with parmesan cream	1.30		
031 Chili chicken fajitas	1.50		

After Party carts/tables (sect GC)

64 After party food cart	10.00	67 Chip cart	8.00
68 Taco bar	15.00	69 Asian steam bun bar	11.00

Wedding Cakes & Celebration cakes

	<u>2025/6/7</u>
BESPOKE Traditional wedding cakes	€400.00
Additional tiers at	€150.00
Witness/Celebration cakes – almond/fruit/bacio 12" (appr. 70 portions)	€150.00
Wedding Cakes are 3 tier and the diameter of each cake is 08", 10" and 12". The Displayed cake will be fake.	

The flavors are: almond, bacio, fruit and lemon poppy. Other varieties are available on request basis.

Other tailor-made decorations are available, and may incur an extra charge, depending on the design and complexity.

GC43 Prosecco bar (welcome drink option) individual per glass:

Prosecco 8.5
Bellini 8.5
Bucks fizz 9.00
Mimosa 9.00
Kir royal 9.00
Sparkling rose 10.00
Aperol spritz 10.00



or choose 3 for the duration of 1 hour for 20.00pp

Stirred Cocktail bar

3 types of alcoholic and 1 non-alcoholic

Starting from 15.00 pp supplement to the open

Hydrating Table @ €5.00 p.p. for 2 hours

Local citrus juices – fresh lemonade & fresh orange juice
flavored and infused water

Espresso Bar @ €5.00 p.p.

Serving coffee, wrapped chocolates at the end of a reception.

Open bar packages

Local Package (wines, beers, soft drinks and water, ice)

1 hour	€10.00
2 hours	€16.00
3 hours	€22.00
4 hours	€30.00
Additional hours	€5.00

International Package (pouring brand spirits, wines, beers, soft drinks and water, ice)

1 hour	€15.00
2 hours	€25.00
3 hours	€33.00
4 hours	€39.00
Additional hours	€7.00

The cash bar option is available- against an agreed minimum spent.

Cash bar prices on request.

Spirits:

Smirnoff vodka, Gordons gin, Jack Daniels, J&B, Famous Grouse, Bacardi, Tequila, Aperol, Campari,
Martini Rosso, blanco, dry, Sambuca, Malibu, Limoncello, Aversa, Baileys, Brandy

Beers:

Local Cisk and Excel Cisk

Wines

House wines, white, red and rose

Soft drinks

Soft drinks, juices and mixers

Other Spirits and other beverages are available on request.

