

**AX** HOTELS

Corporate  
Festive  
Celebrations.

[AXHOTELSMALTA.COM](http://AXHOTELSMALTA.COM)

# Contents

<b>SAVOUR THE MOMENTS. SHARE THE JOY</b> .....	04
<b>PICK A VENUE, MATCH YOUR STYLE</b> .....	05
<b>AX ODYCY HOTEL – Your Festive Destination</b> .....	08
Christmas Flavours - Finger Food Menu (16 Items) .....	09
'Tis the Season - Finger Food Menu (20 Items) .....	10
Holiday Spice - Finger Food Menu (24 Items) .....	11
Festive Feasting - Plated 3-Course Menu .....	13
Savour the Season - Plated 3-Course Menu .....	13
Deck the Plates - Plated 4-Course Menu .....	14
Jingle All The Way - Plated 4-Course Menu .....	14
<b>MINOA MEDITERRANEAN FUSION – Mediterranean Fusion Feast</b> .....	16
Fusion Festive Feasting - Finger Food Menu (16 Items) .....	17
Elevated Delights - Finger Food Menu (20 Items).....	19
Mediterranean Noël - Finger Food Menu (24 Items) .....	20
Beverage Packages .....	22
<b>MEDUSA SKY BAR – Mystical Christmas Delights</b> .....	24
Festivities in the Sky - Finger Food Menu (16 Items) .....	25
Festive Flair - Finger Food Menu (20 Items).....	27
Mistletoe & Moonlight - Finger Food Menu (24 Items) .....	28
Beverage Packages .....	30
<b>DECK &amp; KEEL BUFFET RESTAURANTS – Corporate Festivities</b> .....	32
Winter Wonderland - Sample Buffet Lunch Menu .....	33
Merry & Bright - Sample Buffet Dinner Menu .....	34
Merry & Bright - Sample Buffet Dinner Menu .....	35
Beverage Packages .....	36
Incentive Scheme .....	38

# Contents

<b>CHEEKY MONKEY GASTROPUB – Cheeky Festive Gatherings</b> .....	40
Feasting Extravaganza - Festive Menu .....	41
Monkey Bonanza - Festive Menu .....	42
Santa's Naughty List - Sharing Menu .....	44
Monkey Munchies - Monkey Nibbles Menu .....	45
Primate Party - Monkey Nibbles Menu .....	46
<b>LUZZU RESTAURANT – Events by the Water's Edge</b> .....	48
Santa's Mediterranean Table - Finger Food Menu (16 Items) .....	49
Merry Coastal Delights - Finger Food Menu (20 Items) .....	50
Festive Tides - Finger Food Menu (24 Items).....	51
A Nautical Noel - Plated 3-Course Menu .....	53
Holiday Harmony - Plated 3-Course Menu .....	53
Savour the Success - Plated 4-Course Menu .....	55
Festive Flavours - Plated 4-Course Menu .....	55
Beverage Packages .....	56
Incentive Scheme .....	58
<b>TRATTORIA RICCARDO – Festive Feasts</b> .....	60
Pizza e Prosperità - Cena Italiana Menu .....	61
Tradizioni Italiane - Cena Italiana Menu .....	62
Natale con Gusto - Cena Italiana Menu .....	63
Cibo e Felicità - Cena Italiana Menu .....	65
Beverage Packages .....	66
<b>AX EVENTS</b> .....	67
Bringing Christmas to You .....	69 *
<b>GIFT VOUCHER</b> .....	70
Gifts They Will Treasure .....	71
<b>SENSATIONAL OVERNIGHT STAYS</b> .....	75

\*

# Savour the Moments. Share the Joy.

As 2023 winds down in a swirl of festivities, it's the perfect time to gather with colleagues and raise a glass to applaud another year of hard work, dedication, and achievements. Here at AX Hotels, we get the significance of recognizing your team's efforts after a successful year. And we're well aware that each team holds a unique wishlist for the ideal Christmas celebration. Our diverse range of festive dining experiences, across various venues caters to different types of celebrations.

Whether you're looking to hold a grand-scale event for a sizable organisation or seeking an intimate setting for your tight-knit startup, rest assured, we can

help you find the ideal space. When it comes to ambiance, we're more than delighted to tailor the festive mood—ranging from refined sophistication to fun and cheer—according to your company's preferences.

Amidst the holiday season, Christmas also provides an opportunity to unwind and share precious moments with your team. Our event specialists take the holiday planning load off your shoulders by managing every single detail on your behalf. As you look forward to an evening of good cheer, great wine, and glorious food, we'll bring your festive celebration to sparkling life.

# Pick a venue, match your style.

Across our award-winning hospitality brands that span Valletta, Sliema, and Qawra, we offer a variety of spaces that range in

size and can cater to any style of celebration.

Choose from our large hotel ballrooms, elegant

fine dining restaurants, trendy rooftop lounges with stunning views, or casual diners, and let the good times flow.



## SLIEMA

AX The Palace  
AX The Victoria Hotel  
TemptAsian



## VALLETTA

Under Grain  
Grain Street  
Cheeky Monkey Gastropub



## QAWRA

AX ODYCY Hotel  
Minoia Mediterranean Fusion  
Medusa Sky Bar  
Deck & Keel Buffet Restaurants  
Cheeky Monkey Gastropub  
Luzzu Restaurant  
Trattoria Riccardo

**AX** HOTELS

# Qawra

AX ODYCY Hotel

Minoa Mediterranean Fusion

Medusa Sky Bar

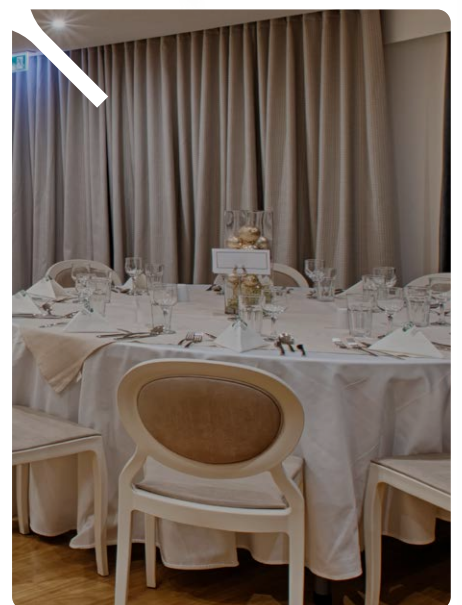
Deck & Keel Buffet Restaurants

Cheeky Monkey Gastropub

Luzzu Restaurant

Trattoria Riccardo





# Your Festive Destination.

Experience unforgettable corporate festive celebrations at AX ODYCY Hotel. Our expert event planners will customise every detail to your company's preferences.

With various event spaces, including a large reception hall, a nightclub, level 11 rooftop restaurant, a trattoria, various bars and more, peppered within the destination

and along the coast, AX ODYCY Hotel is your go-to choice for corporate celebrations this Christmas.

## CONTACT

AX ODYCY Hotel  
Dawret il-Qawra, Qawra  
+356 7974 7718  
[events.odycy@axhotelsmalta.com](mailto:events.odycy@axhotelsmalta.com)



# Christmas Flavours

## Finger Food Menu (16 Items)

\* \* \* \* \*

### COLD ITEMS

Chicken and crispy bacon pinwheels  
Crispy chorizo and avocado tartlets  
Salmon rillette, crispy capers, rye bread  
Hummus and ratatouille tortilla wrap (V)

### HOT ITEMS

Pizza al taglio with gorgonzola, globe artichokes and crushed walnuts (V)  
Vegetable spring rolls, sweet chilli dip (V)  
Cumin spiced pea and ham hock puffs  
Beef ragù arancini  
Chicken satay brochettes  
Pork belly skewers, yakitori glaze  
Vegetable samosa, coriander and mango relish (V)  
Mini beef sliders, truffle mayo, cheese and pickles  
Red snapper goujons, sauce tartar

### DESSERTS

Almond raspberry tartlet  
Traditional mince pies  
Mini Christmas cake, cinnamon and vanilla frosting

**€23.95 Per Person**

# 'Tis the Season

## Finger Food Menu (20 Items)

\* \* \* \* \*

### COLD ITEMS

Heritage tomato, basil and marinated sardine bruschetta  
Gorgonzola and walnut tartlet, beetroot meringue (V)  
Blue cheese polenta, cured ham, Parmesan crisp  
Chicken liver profiterole, pistachio dust, poppy seed mayo  
Marinated octopus salad, salsa verde  
Oriental vegetable noodle salad, sesame and miso glaze (V)  
Smoked salmon, mascarpone mousse and dill blinis

### HOT ITEMS

Tomato and mozzarella panzerottini (V)  
Mushroom, gruyère and spinach quiche (V)  
Green curry chicken rolls, coconut and coriander sauce  
Salmon spiedini wrapped in speck  
Chorizo, clam and dill croquettes, mustard aioli  
Shawarma chicken and spicy couscous mini pita  
Pulled angus beef bao buns, sesame and black bean glaze  
Duck spring rolls, plum sauce  
Chicken satay brochettes

### DESSERTS

Gianduja tartlet  
Salted caramel brownies  
Traditional mince pies  
Mini Christmas cake, cinnamon and vanilla frosting

**€28.95 Per Person**

# Holiday Spice

## Finger Food Menu (24 Items)

\* \* \* \* \*

### COLD ITEMS

Chickpea and sundried tomato crostini (V)  
Tiger prawn salad, cocktail sauce  
Tuna tartar, wasabi emulsion, squid ink cone  
Savoury croissant, cured ham, fig chutney  
Turkey mousse tartlet, cranberry gel, chestnut crumbs  
Beetroot marinated cured salmon salad, pumpernickel crumbs, fennel remoulade, black treacle drizzle

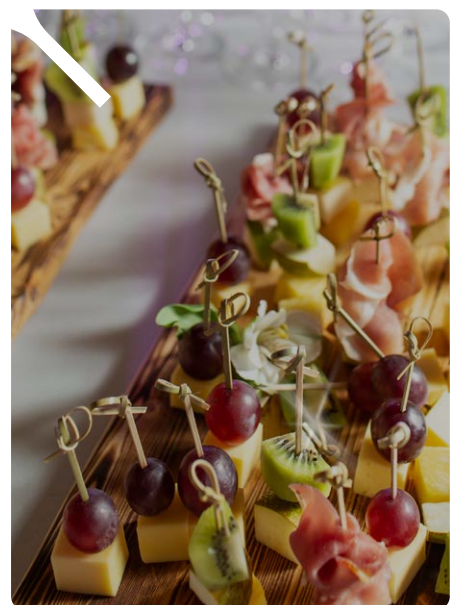
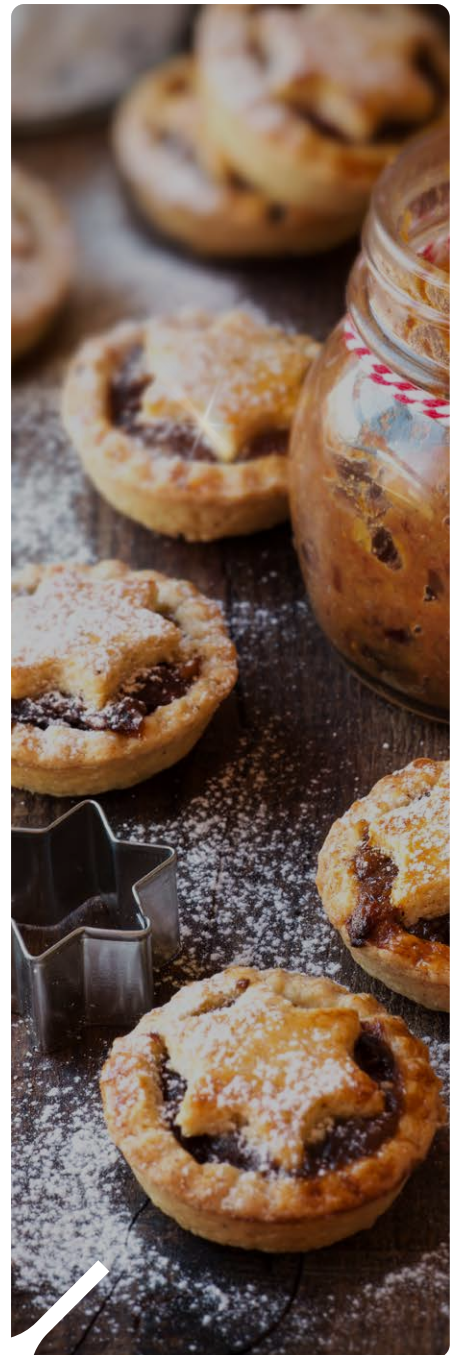
### HOT ITEMS

Korean chicken bao buns  
Pulled pork mini brioche bun, BBQ glaze, melted red Leicester  
Mini lamb kofta, mint raita  
Chicken pot stickers, teriyaki glaze, spring onions & coriander  
Crispy onion bhajis, mango chutney (V)  
Duck spring rolls, plum sauce  
Porcini risotto truffle oil (V)  
Crispy ricotta, speck and honey triangles  
Mushroom, gruyère and spinach quiche (V)  
Pizza al taglio with taleggio, pistachio crumbs and nduja  
Seafood paella croquettes  
Assorted sushi rolls with pickled ginger, wasabi and Kikkoman  
Prawn kataifi, chilli and coriander dipping  
Tomato and mozzarella panzerottini (V)

### DESSERTS

Traditional mince pies  
Mini Christmas cake, cinnamon and vanilla frosting  
Forest berry and finger lime baked cheesecake  
Chocolate and Baileys mousse

**€32.95 Per Person**



## Festive Feasting Plated 3-Course Menu

\* \* \* \* \*

### CREAM OF BUTTERNUT SQUASH

Whipped cream, coriander oil, toasted pumpkin seeds

### TURKEY AND CURED HAM ROULADE

Spinach and herb cheese stuffing, grilled truffled polenta, medley of steamed vegetables, port wine jus

### DECONSTRUCTED CHOCOLATE TART

Biscuit crumbs, caramel, chocolate ganache, hazelnut ice cream

**€28.50 Per Person**

\* \* \* \* \*

## Savour the Season Plated 3-Course Menu

\* \* \* \* \*

### PORCINI MUSHROOM RISOTTO

Parmesan crisp, micro herbs, truffle oil

### PORK TENDERLOIN

Smoked pancetta, parsnip purée, savoy cabbage and goat cheese dumpling, charred baby bok choy, dauphinoise potatoes, marsala and cinnamon glaze

### BAKED BLUEBERRY CHEESECAKE

Raspberry sorbet, orange gel, fresh mint, matcha tea meringue

**€34.50 Per Person**

## Deck the Plates

### Plated 4-Course Menu

\* \* \* \* \*

#### MUSHROOM AND CHESTNUT SOUP

Coconut froth, truffle oil, micro herbs

#### GOAT CHEESE TORTELLONI

Green pea purée, warm salad of globe artichokes, broad beans, spring onions and dried cherry tomatoes, Parmesan fondue, lemon zest

#### PAN-SEARED LOCAL MEAGRE

Warm spinach and leek salad, seasonal vegetable bundle, parmentier potatoes, tomato hollandaise

#### WARM CHOCOLATE FONDANT

Cinnamon anglaise, hazelnut crumble, bourbon vanilla ice cream, forest fruit compote

**€42.50 Per Person**

\* \* \* \* \*

## Jingle All The Way

### Plated 4-Course Menu

\* \* \* \* \*

#### MARINATED BURRATINA

Heritage tomato carpaccio, crispy capers, basil oil, smoked salt flakes, micro leaves, Parmesan crumbs

#### TURKEY CANNELLONI

Mushroom and chestnut farce, confit datterini, Provolone fondue, sage and parsley oil

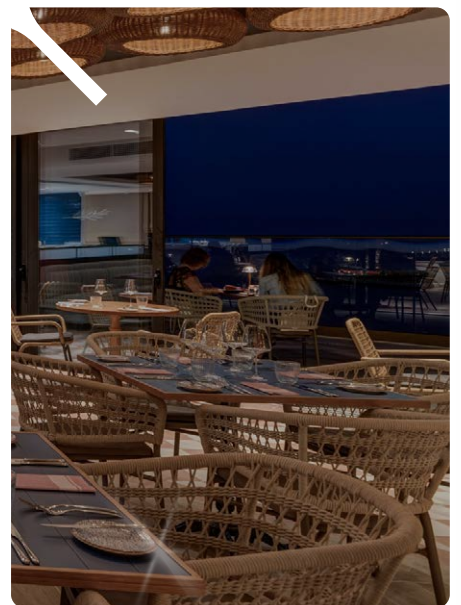
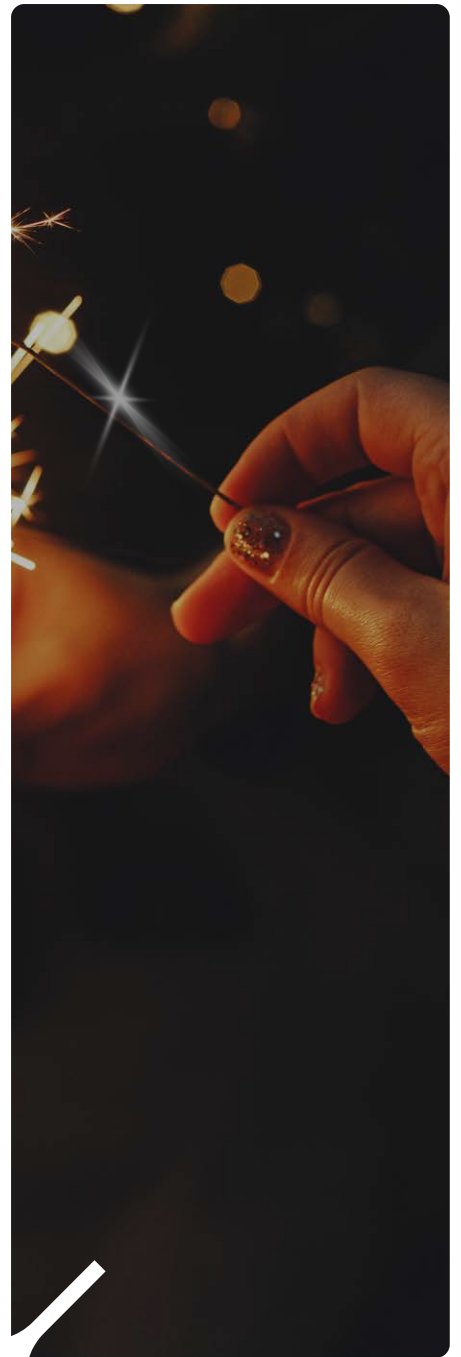
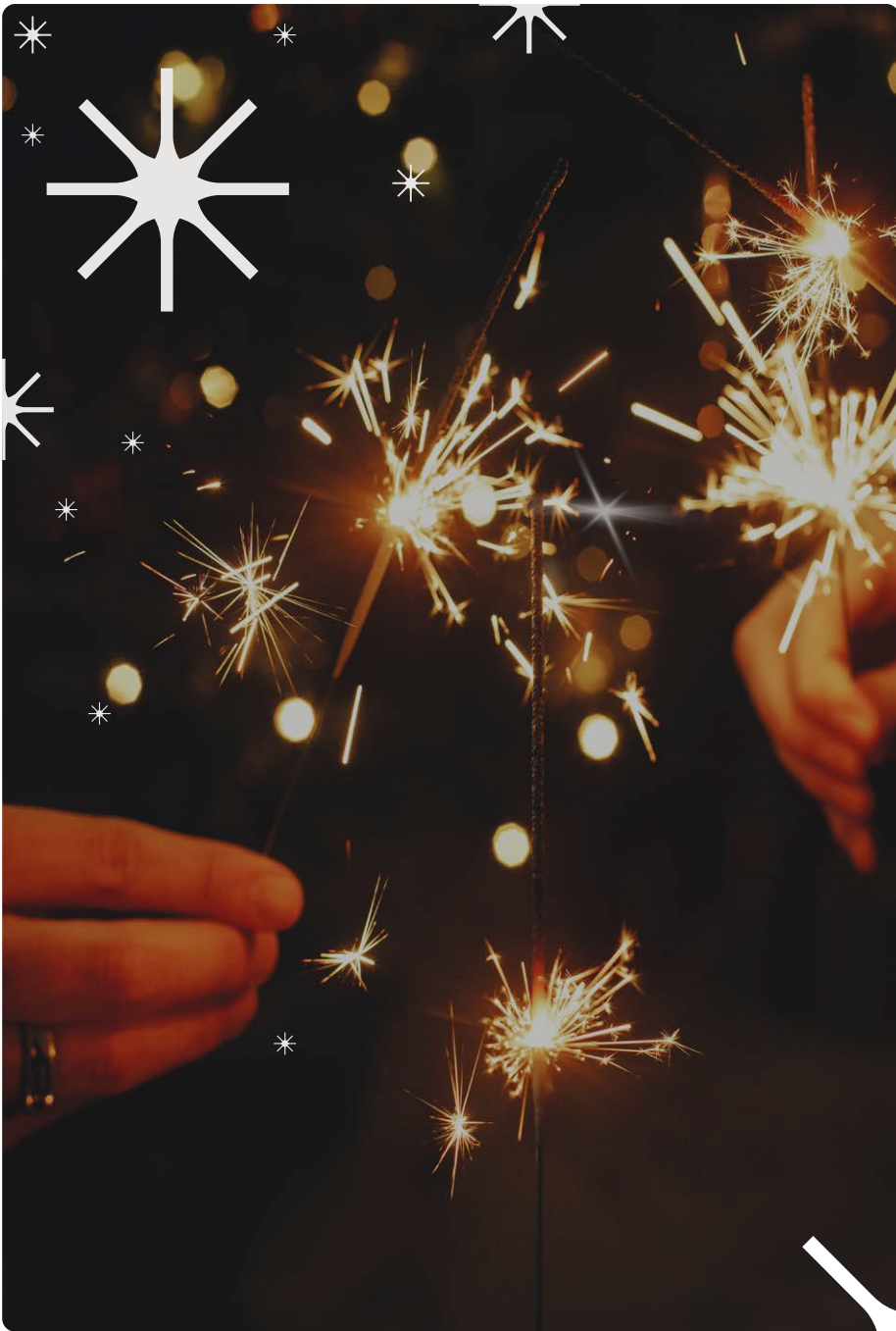
#### BEEF TENDERLOIN

Beef shin croquette, charred baby roots, caramelised garlic and potato purée, jus roti

#### GOAT CHEESE PARFAIT

Chocolate and hazelnut ganache, compressed pears, chestnut sponge, pecan brittle

**€48.50 Per Person**





# A Mediterranean Fusion Feast.

Elevate your corporate festive celebrations at Minoa, the Mediterranean Fusion Restaurant perched on Level 11 of AX ODYCY Hotel. With breathtaking views of the Mediterranean

Sea as your backdrop, indulge in a culinary experience that fuses Mediterranean flavours with innovation. Our dedicated event team ensures every detail is perfected, from

décor to personalised menus, creating an unforgettable experience for your colleagues and clients.

## CONTACT

AX ODYCY Hotel  
Dawret il-Qawra, Qawra  
+356 7974 7718  
[events.odycy@axhotelsmalta.com](mailto:events.odycy@axhotelsmalta.com)





# Fusion Festive Feasting

## Finger Food Menu (16 Items)

\* \* \* \* \*

### **COLD ITEMS**

Chicken and crispy bacon pinwheels  
Crispy chorizo and avocado tartlets  
Salmon rilette, crispy capers, rye bread  
Hummus and ratatouille tortilla wrap (V)

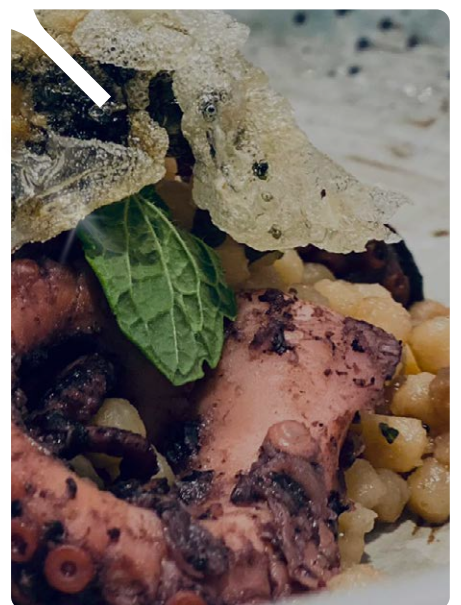
### **HOT ITEMS**

Pizza al taglio with gorgonzola, globe artichokes and crushed walnuts (V)  
Vegetable spring rolls, sweet chilli dip (V)  
Cumin spiced pea and ham hock puffs  
Beef ragù arancini  
Chicken satay brochettes  
Pork belly skewers, yakitori glaze  
Vegetable samosa, coriander and mango relish (V)  
Mini beef sliders, truffle mayo, cheese and pickles  
Red snapper goujons, sauce tartar

### **DESSERTS**

Almond raspberry tartlet  
Traditional mince pies  
Mini Christmas cake, cinnamon and vanilla frosting

**€23.95 Per Person**





# Elevated Delights

## Finger Food Menu (20 Items)

\* \* \* \* \*

### **COLD ITEMS**

Heritage tomato, basil and marinated sardine bruschetta  
Gorgonzola and walnut tartlet, beetroot meringue (V)  
Blue cheese polenta, cured ham, Parmesan crisp  
Chicken liver profiterole, pistachio dust, poppy seed mayo  
Marinated octopus salad, salsa verde  
Oriental vegetable noodle salad, sesame and miso glaze (V)  
Smoked salmon, mascarpone mousse and dill blinis

### **HOT ITEMS**

Tomato and mozzarella panzerottini (V)  
Mushroom, gruyère and spinach quiche (V)  
Green curry chicken rolls, coconut and coriander sauce  
Salmon spiedini wrapped in speck  
Chorizo, clam and dill croquettes, mustard aioli  
Shawarma chicken and spicy couscous mini pita  
Pulled angus beef bao buns, sesame and black bean glaze  
Duck spring rolls, plum sauce  
Chicken satay brochettes

### **DESSERTS**

Gianduja tartlet  
Salted caramel brownies  
Traditional mince pies  
Mini Christmas cake, cinnamon and vanilla frosting

**€28.95 Per Person**

# Mediterranean Noël

## Finger Food Menu (24 Items)

\* \* \* \* \*

### COLD ITEMS

Chickpea and sundried tomato crostini (V)  
Tiger prawn salad, cocktail sauce  
Tuna tartar, wasabi emulsion, squid ink cone  
Savoury croissant, cured ham, fig chutney  
Turkey mousse tartlet, cranberry gel, chestnut crumbs  
Beetroot marinated cured salmon salad, pumpernickel crumbs, fennel remoulade, black treacle drizzle

### HOT ITEMS

Korean chicken bao buns  
Pulled pork mini brioche bun, BBQ glaze, melted red Leicester  
Mini lamb kofta, mint raita  
Chicken pot stickers, teriyaki glaze, spring onions & coriander  
Crispy onion bhajis, mango chutney (V)  
Duck spring rolls, plum sauce  
Porcini risotto truffle oil (V)  
Crispy ricotta, speck and honey triangles  
Mushroom, gruyère and spinach quiche (V)  
Pizza al taglio with taleggio, pistachio crumbs and nduja  
Seafood paella croquettes  
Assorted sushi rolls with pickled ginger, wasabi and Kikkoman  
Prawn kataifi, chilli and coriander dipping  
Tomato and mozzarella panzerottini (V)

### DESSERTS

Traditional mince pies  
Mini Christmas cake, cinnamon and vanilla frosting  
Forest berry and finger lime baked cheesecake  
Chocolate and Baileys mousse

**€32.95 Per Person**



# Beverage Packages

\* \* \* \* \*

## WELCOME DRINKS

- Mulled wine - €5.00 per person
- Glass Prosecco - €5.00 per person
- Aperol Spritz - €6.50 per person
- Maltese Spritzer - €7.00 per person
- House Infused Gin with Premium Tonic - €7.50 per person
- Classic Negroni - €8.00 per person
- Glass Champagne - €11.00 per person

\* \* \* \* \*

## HOUSE PACKAGE OPEN BAR

- House Beer
- Wine | House White Wine & House Red Wine
- Juices | Orange & Pineapple
- Soft Drinks & Minerals
- Tonic Water, Bitter Lemon, Ginger Ale, Still Water & Sparkling Water

**2 Hours: €14.00 Per Person**

**3 Hours: €16.00 Per Person**

**4 Hours: €18.00 Per Person**

\* \* \* \* \*

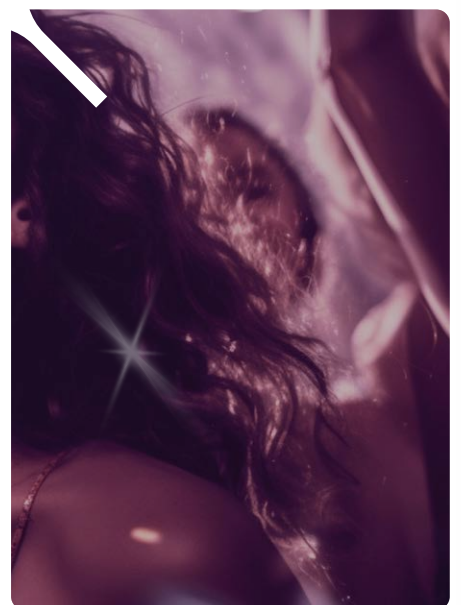
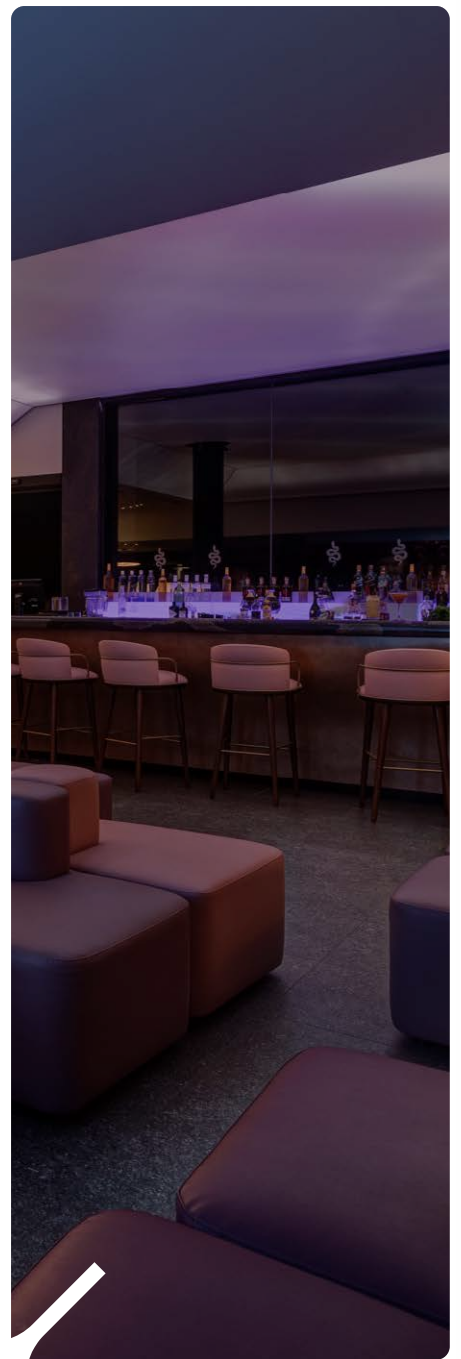
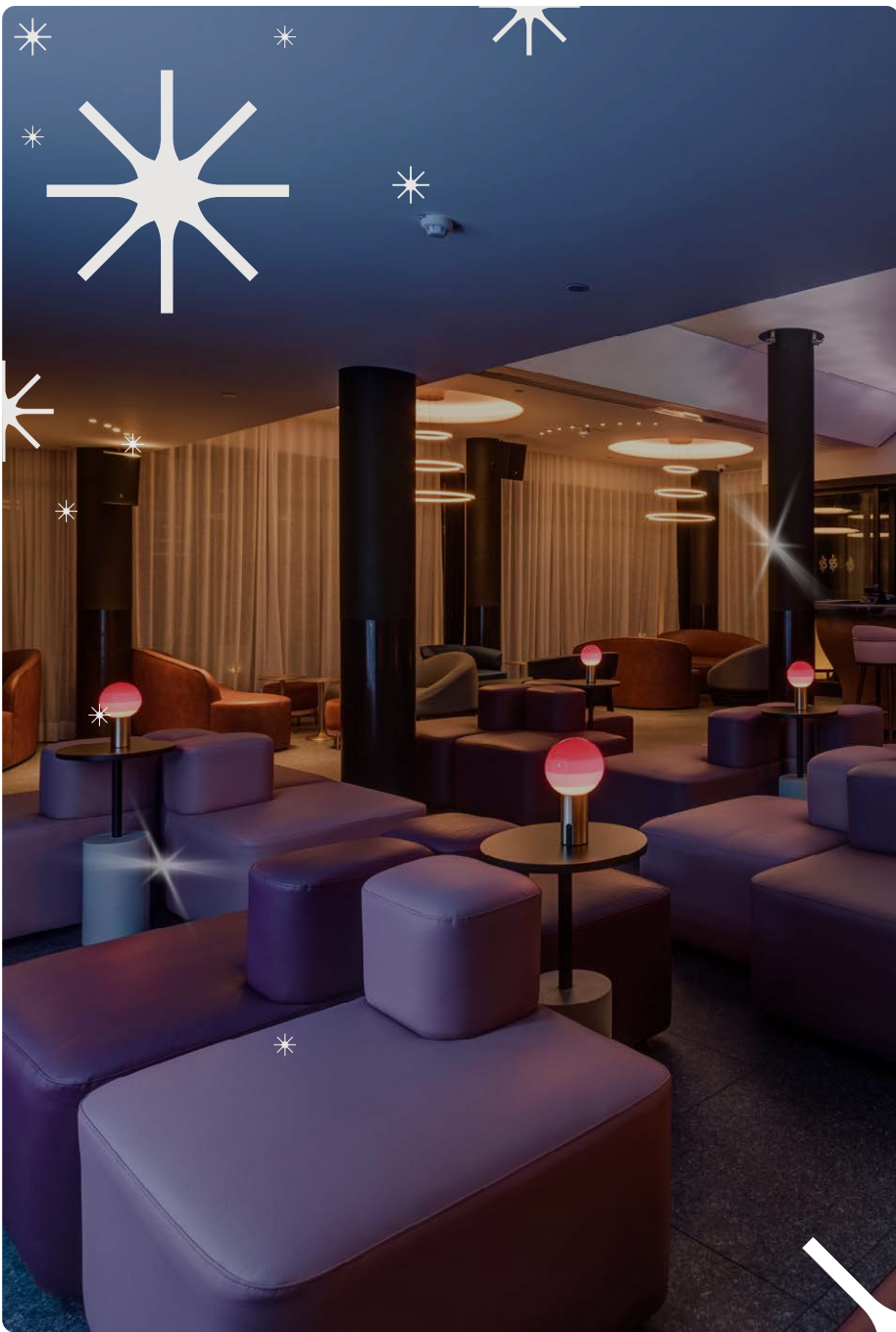
## FULL OPEN BAR PACKAGE

- Aperitifs | Campari, Martini Bianco, Martini Extra Dry, Martini Rosso & Aperol
- Spirits | Smirnoff, Bacardi & Gordon's Gin
- Whiskey/Bourbon | Famous Grouse & Jack Daniel's
- Liqueurs | Amaretto, Coconut Liqueur & Irish Cream Liqueur
- House Beer
- Wine | House White Wine & House Red Wine
- Juices | Orange, Pineapple & Cranberry
- Soft Drinks & Minerals
- Tonic Water, Bitter Lemon, Ginger Ale, Still Water & Sparkling Water

**2 Hours: €18.00 Per Person**

**3 Hours: €22.00 Per Person**

**4 Hours: €24.00 Per Person**



# Mystical Christmas Delights.

Experience corporate festive celebrations like never before at Medusa, situated on Level 10 at AX ODYCY Hotel. This venue offers a unique atmosphere and panoramic views that create

a memorable backdrop for your corporate gatherings. From exquisite cuisine to impeccable service, our dedicated team will ensure that every detail is tailored to your company's needs,

making your event at Medusa truly extraordinary and unforgettable.

## CONTACT

AX ODYCY Hotel  
Dawret il-Qawra, Qawra  
+356 7974 7718  
[events.odycy@axhotelsmalta.com](mailto:events.odycy@axhotelsmalta.com)



# Festivities in the Sky

## Finger Food Menu (16 Items)

\* \* \* \* \*

### **COLD ITEMS**

Chicken and crispy bacon pinwheels  
Crispy chorizo and avocado tartlets  
Salmon rilette, crispy capers, rye bread  
Hummus and ratatouille tortilla wrap (V)

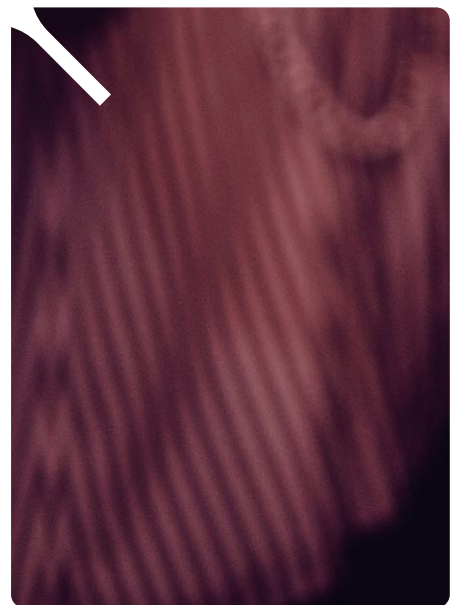
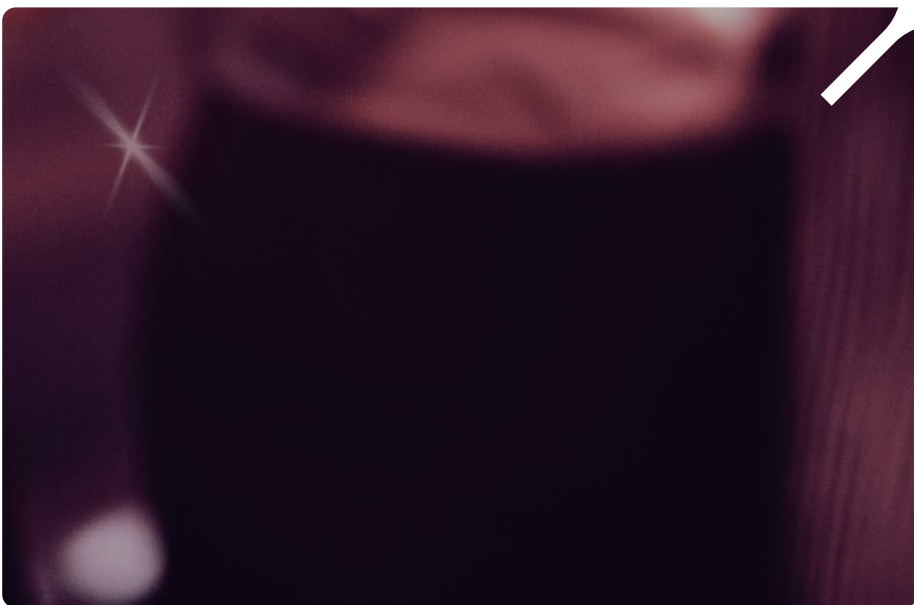
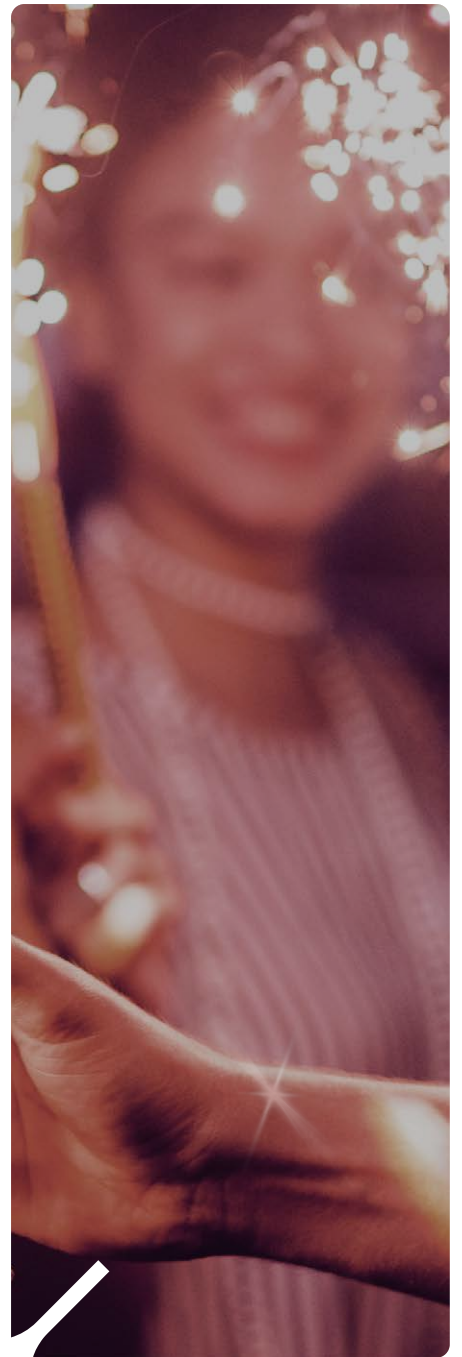
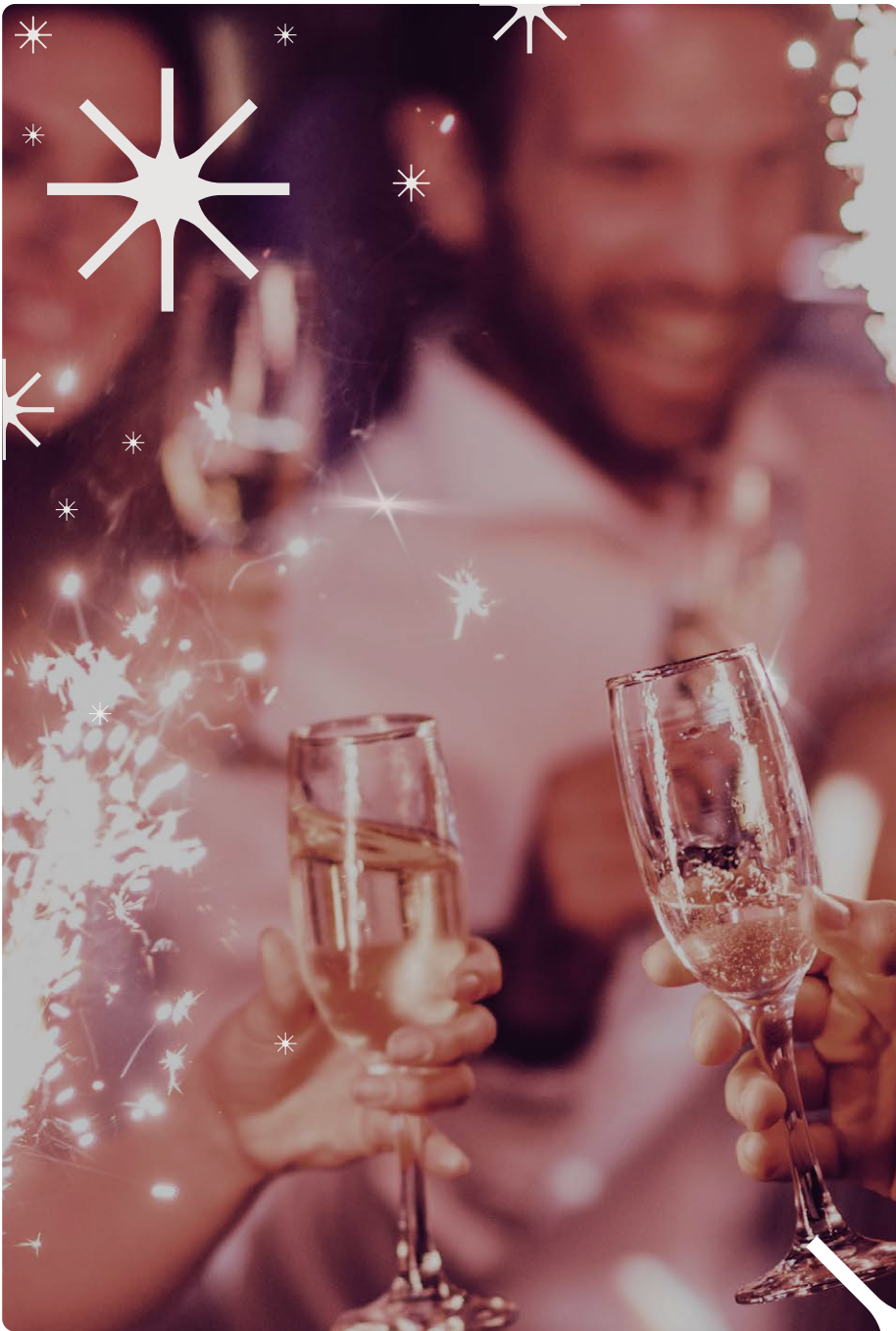
### **HOT ITEMS**

Pizza al taglio with gorgonzola, globe artichokes and crushed walnuts (V)  
Vegetable spring rolls, sweet chilli dip (V)  
Cumin spiced pea and ham hock puffs  
Beef ragù arancini  
Chicken satay brochettes  
Pork belly skewers, yakitori glaze  
Vegetable samosa, coriander and mango relish (V)  
Mini beef sliders, truffle mayo, cheese and pickles  
Red snapper goujons, sauce tartar

### **DESSERTS**

Almond raspberry tartlet  
Traditional mince pies  
Mini Christmas cake, cinnamon and vanilla frosting

**€23.95 Per Person**



# Festive Flair

## Finger Food Menu (20 Items)

\* \* \* \* \*

### **COLD ITEMS**

Heritage tomato, basil and marinated sardine bruschetta  
Gorgonzola and walnut tartlet, beetroot meringue (V)  
Blue cheese polenta, cured ham, Parmesan crisp  
Chicken liver profiterole, pistachio dust, poppy seed mayo  
Marinated octopus salad, salsa verde  
Oriental vegetable noodle salad, sesame and miso glaze (V)  
Smoked salmon, mascarpone mousse and dill blinis

### **HOT ITEMS**

Tomato and mozzarella panzerottini (V)  
Mushroom, gruyère and spinach quiche (V)  
Green curry chicken rolls, coconut and coriander sauce  
Salmon spiedini wrapped in speck  
Chorizo, clam and dill croquettes, mustard aioli  
Shawarma chicken and spicy couscous mini pita  
Pulled angus beef bao buns, sesame and black bean glaze  
Duck spring rolls, plum sauce  
Chicken satay brochettes

### **DESSERTS**

Gianduja tartlet  
Salted caramel brownies  
Traditional mince pies  
Mini Christmas cake, cinnamon and vanilla frosting

**€28.95 Per Person**

# Mistletoe & Moonlight

## Finger Food Menu (24 Items)

\* \* \* \* \*

### COLD ITEMS

Chickpea and sundried tomato crostini (V)  
Tiger prawn salad, cocktail sauce  
Tuna tartar, wasabi emulsion, squid ink cone  
Savoury croissant, cured ham, fig chutney  
Turkey mousse tartlet, cranberry gel, chestnut crumbs  
Beetroot marinated cured salmon salad, pumpernickel crumbs, fennel remoulade, black treacle drizzle

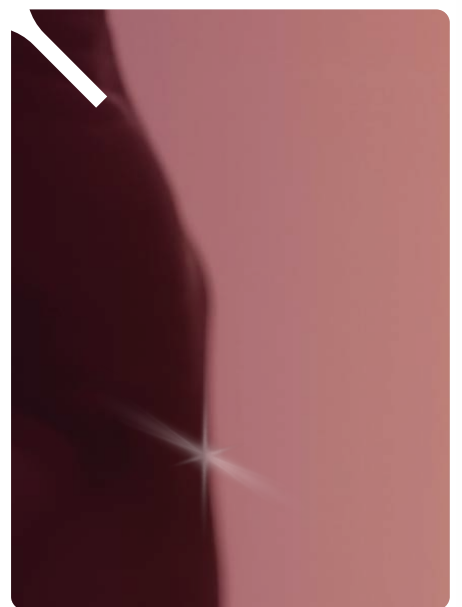
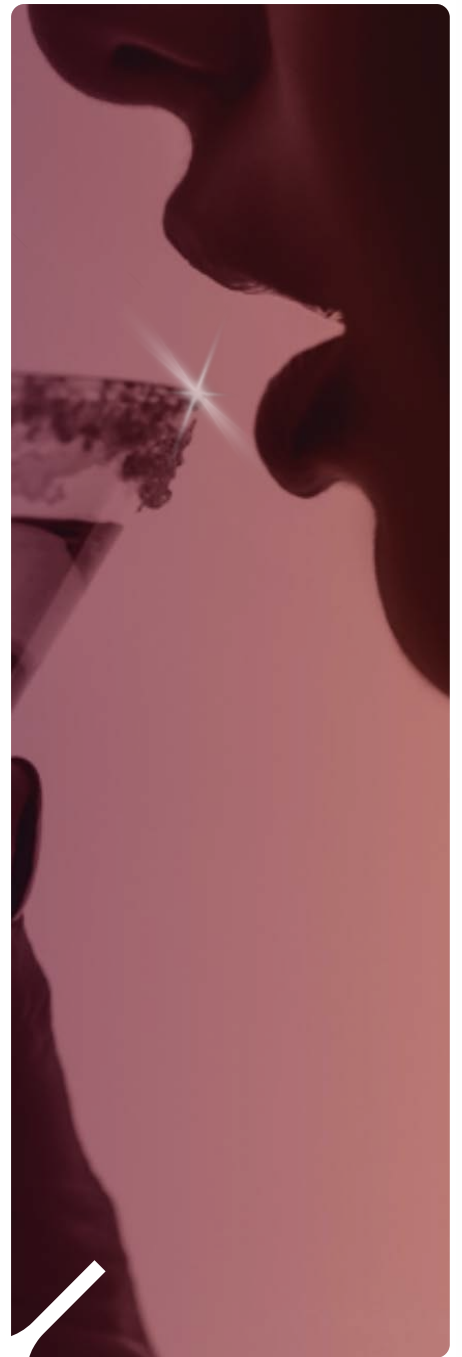
### HOT ITEMS

Korean chicken bao buns  
Pulled pork mini brioche bun, BBQ glaze, melted red Leicester  
Mini lamb kofta, mint raita  
Chicken pot stickers, teriyaki glaze, spring onions & coriander  
Crispy onion bhajis, mango chutney (V)  
Duck spring rolls, plum sauce  
Porcini risotto truffle oil (V)  
Crispy ricotta, speck and honey triangles  
Mushroom, gruyère and spinach quiche (V)  
Pizza al taglio with taleggio, pistachio crumbs and nduja  
Seafood paella croquettes  
Assorted sushi rolls with pickled ginger, wasabi and Kikkoman  
Prawn kataifi, chilli and coriander dipping  
Tomato and mozzarella panzerottini (V)

### DESSERTS

Traditional mince pies  
Mini Christmas cake, cinnamon and vanilla frosting  
Forest berry and finger lime baked cheesecake  
Chocolate and Baileys mousse

**€32.95 Per Person**



# Beverage Packages

\* \* \* \* \*

## WELCOME DRINKS

- Mulled wine - €5.00 per person
- Glass Prosecco - €5.00 per person
- Aperol Spritz - €6.50 per person
- Maltese Spritzer - €7.00 per person
- House Infused Gin with Premium Tonic - €7.50 per person
- Classic Negroni - €8.00 per person
- Glass Champagne - €11.00 per person

\* \* \* \* \*

## HOUSE PACKAGE OPEN BAR

- House Beer
- Wine | House White Wine & House Red Wine
- Juices | Orange & Pineapple
- Soft Drinks & Minerals
- Tonic Water, Bitter Lemon, Ginger Ale, Still Water & Sparkling Water

**2 Hours: €14.00 Per Person**

**3 Hours: €16.00 Per Person**

**4 Hours: €18.00 Per Person**

\* \* \* \* \*

## FULL OPEN BAR PACKAGE

- Aperitifs | Campari, Martini Bianco, Martini Extra Dry, Martini Rosso & Aperol
- Spirits | Smirnoff, Bacardi & Gordon's Gin
- Whiskey/Bourbon | Famous Grouse & Jack Daniel's
- Liqueurs | Amaretto, Coconut Liqueur & Irish Cream Liqueur
- House Beer
- Wine | House White Wine & House Red Wine
- Juices | Orange, Pineapple & Cranberry
- Soft Drinks & Minerals
- Tonic Water, Bitter Lemon, Ginger Ale, Still Water & Sparkling Water

**2 Hours: €18.00 Per Person**

**3 Hours: €22.00 Per Person**

**4 Hours: €24.00 Per Person**



# Deck & Keel Corporate Festivities.

Get ready to savour the joy of corporate festive celebrations at Deck & Keel, AX ODYCY Hotel's buffet restaurants. Our culinary spread is a feast for your senses, boasting a delightful array of dishes that cater to all tastes.

Gather your colleagues and enjoy a jovial atmosphere, where the focus is on food, friends, and fun. Experience unforgettable moments over a buffet that's sure to leave you smiling.

## CONTACT

AX ODYCY Hotel  
Dawret il-Qawra, Qawra  
+356 7974 7718  
[events.odycy@axhotelsmalta.com](mailto:events.odycy@axhotelsmalta.com)



# Winter Wonderland

## Sample Buffet Lunch Menu

\* \* \* \* \*

### TO START WITH

A selection of mouth-watering composed salads, assortment of marinated and pickled vegetables, homemade charcuteries, decorative platters from land and sea, prepared by our chefs combining local and international flavours served with various dressings and infused oils.

### SOUP

Broccoli and almond soup (V)

### PASTA

Pasta with Bolognese sauce

Pasta with mushrooms, garlic and Parmesan cream (V)

### MAIN DISHES

Grilled tuna steaks, provencal vegetables, herb dressing

Seared fish cakes, clam and celery cream

Beef casserole with red wine, bacon and mushrooms

Breaded chicken breast, cranberry and shallot compote

### VEGETARIAN & VEGAN

Vegetable empanadas (V)

Flat bread with vegan cheese, stewed vegetables and fresh rucola (VGN)

### ACCOMPANIMENTS

Glazed carrots with fresh coriander (V)

Steamed market vegetables (VGN)

Braised rice with spring onions and fresh herbs (VGN)

Delmonico potatoes (V)

### DESSERTS

A variety of homemade tarts, flans, creams and gateaux, fresh fruit display together with assorted ice creams

### CHEESE STALL

Assorted local and international cheeses served with dried fruits and various biscuits

**€27.50 Per Person**

# Merry & Bright

## Sample Buffet Dinner Menu

\* \* \* \* \*

### TO START WITH

A selection of mouth-watering composed salads, assortment of marinated and pickled vegetables, homemade charcuteries, decorative platters from land and sea, prepared by our chefs combining local and international flavours, served with various dressings and infused oils.

### SOUP

Cream of potato and asparagus (VGN)  
Prawn and fennel bisque

### PASTA

Rigatoni with zucchini, ricotta and fresh basil (V)  
Penne with chicken snippets, pesto, cherry tomatoes and cream  
Fusilli with chorizo sausage, red pimentos, onions and tomato ragù

### CARVERY

Whole roasted lemon and garlic chicken with caramelised garlic jus

### MAIN DISHES

Fish paupiettes Florentine, shrimp, clam and dill velouté  
Grilled local swordfish with chimichurri dressing  
Lamb ossobuco, black olive and root vegetable jus  
Barbecue smothered pork back ribs with sesame seeds and julienne of roots

### VEGETARIAN & VEGAN

Vegan paella (VGN)  
Globe artichoke, spinach, and cheese flan (V)  
Steamed corn on the cob with fresh parsley and sweet paprika (VGN)  
Roasted potato skins with mature cheese and herbs (V)  
Wilted French beans and red onions (VGN)

### SPANISH-THEMED TABLE

Albondigas (Tender meatballs with tomato and pimento sauce)  
Fabada Asturiana (Spanish bean and pork casserole)  
Patatas Bravas (Fried potato cubes with tomato sauce, chilli peppers and cumin) (VGN)  
Asadillo Manchego (Roasted red pepper and tomato salad) (VGN)  
Braised rice with spring onions and fresh herbs (VGN)  
Murciana (Salad of tomatoes, onions, tuna, hard boiled eggs, and black olives)

# Merry & Bright

## Sample Buffet Dinner Menu

\* \* \* \* \*

### **DESSERTS**

A variety of homemade tarts, flans, creams and gateaux, fresh fruit display together with assorted ice creams

### **CHEESE**

Assorted local and international cheeses served with dried fruits and various biscuits

**€29.50 Per Person**

# Beverage Packages

\* \* \* \* \*

## WELCOME DRINKS

- Mulled wine - €5.00 per person
- Glass Prosecco - €5.00 per person
- Aperol Spritz - €6.50 per person
- Maltese Spritzer - €7.00 per person
- House Infused Gin with Premium Tonic - €7.50 per person
- Classic Negroni - €8.00 per person
- Glass Champagne - €11.00 per person

\* \* \* \* \*

## HOUSE PACKAGE OPEN BAR

- House Beer
- Wine | House White Wine & House Red Wine
- Juices | Orange & Pineapple
- Soft Drinks & Minerals
- Tonic Water, Bitter Lemon, Ginger Ale, Still Water & Sparkling Water

**2 Hours: €14.00 Per Person**

**3 Hours: €16.00 Per Person**

**4 Hours: €18.00 Per Person**

\* \* \* \* \*

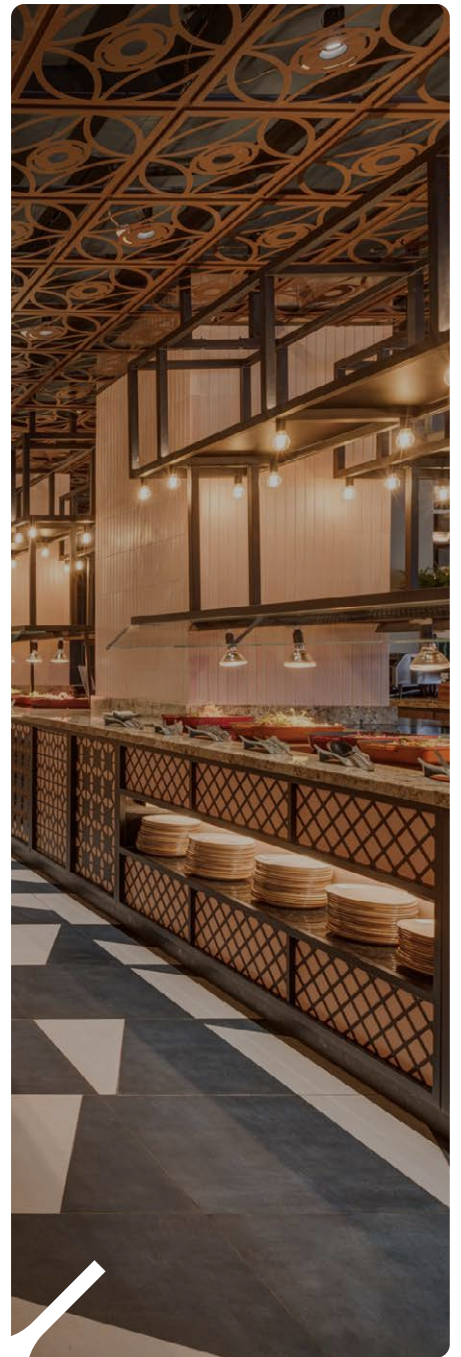
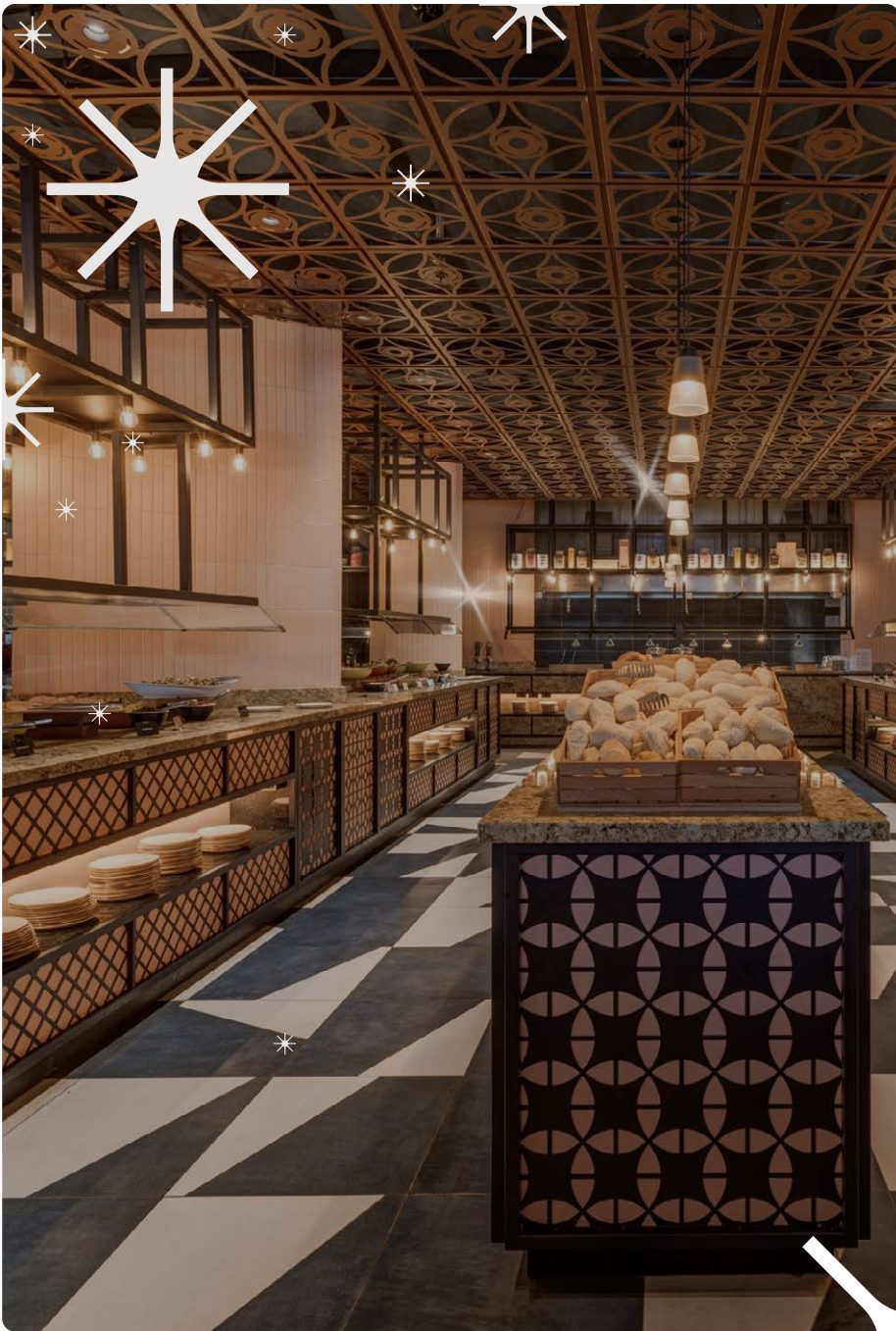
## FULL OPEN BAR PACKAGE

- Aperitifs | Campari, Martini Bianco, Martini Extra Dry, Martini Rosso & Aperol
- Spirits | Smirnoff, Bacardi & Gordon's Gin
- Whiskey/Bourbon | Famous Grouse & Jack Daniel's
- Liqueurs | Amaretto, Coconut Liqueur & Irish Cream Liqueur
- House Beer
- Wine | House White Wine & House Red Wine
- Juices | Orange, Pineapple & Cranberry
- Soft Drinks & Minerals
- Tonic Water, Bitter Lemon, Ginger Ale, Still Water & Sparkling Water

**2 Hours: €18.00 Per Person**

**3 Hours: €22.00 Per Person**

**4 Hours: €24.00 Per Person**



# Festive Events Incentive Scheme

	Sample Buffet Lunch Menu	Sample Buffet Dinner Menu
PRICE	€27.50	€29.50
MINIMUM	24 pax	24 pax
COMPLIMENTARY SUNDAY LUNCH VOUCHER FOR 2 WITH OVER 75 PPL	✓	✓
SLEEPOVER RATE FOR DOUBLE OCCUPANCY ON BB BASIS	€50	€50
1 PERSON COMPLIMENTARY WITH THE MINIMUM NUMBER (AS PER ABOVE)	✓	✓





# Cheeky Festive Gatherings.

Not every Christmas work-do requires the black-tie treatment. For a festive feast in a relaxed atmosphere that cranks the fun factor all the way up to 11, there's Cheeky Monkey. With a fresh look this Christmas in its brand-new refurbished

location along the Qawra promenade, this superb gastropub serves up hearty food with a generous side order of cheekiness, making it an ideal hangout for the entire team to kickback and have a great time together.

## CONTACT

AX ODYCY Hotel  
Dawret il-Qawra, Qawra  
+356 7974 7718  
[events.odycy@axhotelsmalta.com](mailto:events.odycy@axhotelsmalta.com)





# Feasting Extravaganza

## Festive Menu

\* \* \* \* \*

### STARTERS

#### BLOODY MARY PRAWNS

4 prawns on the grill in a typical 'Bloody Mary' drink salsa

OR

#### WINGS ON THE BEACH

6 deep-fried breaded wings, with milk and spices, breaded with mix of flour, sautéed in a Sex on the Beach sauce

OR

#### MARTINI PORK RIBS

6 pork rib fingers smothered in a coffee and vodka flavoured barbecue sauce

OR

#### HALLOUMI & WALNUT

Breaded halloumi, mixed leaves, cracked roasted walnuts, cherry tomatoes, spring onions, cucumbers, French dressing

### MAIN COURSE

#### CHEEKY MONKEY FAJITAS

Fajitas served with pico de gallo, Cheddar chesse, homemade guacamole, sour cream and warm tortillas: Grilled chicken, Grilled beef and Veggie (V)

OR

#### TUSCAN SALMON

Salmon fillet with a flavourful spinach and sundried tomato sauce, salad leaves and fries

OR

#### BURGER PORK MEDALLIONS

Slow-cooked pork neck with demi-glace sauce on a brioche bun, mixed salad leaves, potato fries and coleslaw

OR

#### IRISH ANGUS RIBEYE (€5.00 SUPPLEMENT APPLIES)

On the grill, topped with herb butter, seasoned potato dippers

### DESSERTS

#### BLONDIE

White chocolate brownie, vanilla ice cream and crème anglaise

#### 6 MINUTES

Crème Brulée

**€35.00 Per Person**



# Monkey Bonanza

## Festive Menu

\* \* \* \* \*

### STARTERS (TO SHARE)

#### VEGGIE TORTILLA

Peppers, aubergine, courgettes, jalapenos, melted cheese, and guacamole

### MAIN COURSE

#### MONKEY SPICE BURGER

Beef patty, bacon, Cheddar cheese, mixed leaves and tomatoes topped with a blended creamy dressing made of red peppers, jalapeos, and Parmesan shavings

OR

#### CHEEKY TRIPLE BURGER

Grilled chicken breast, bacon, Cheddar cheese, mixed leaves, tomatoes, BBQ sauce

OR

#### MUSHROOM RISOTTO

Risotto with button mushrooms, porcini, and Parmesan cheese

OR

#### HALLOUMI & WALNUT

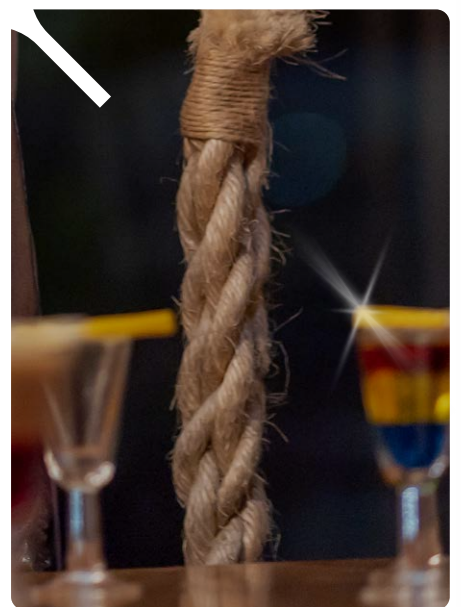
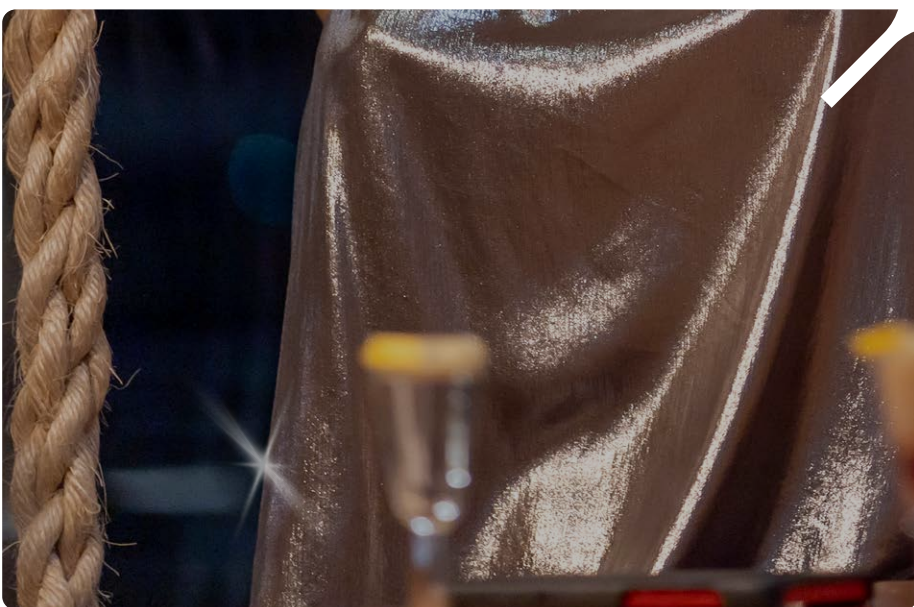
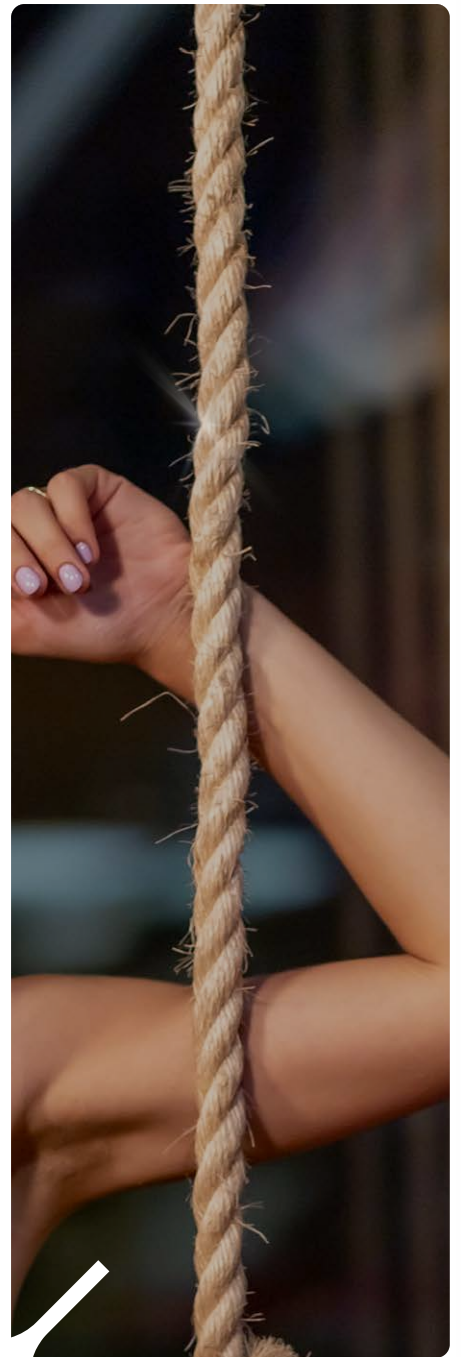
Breaded halloumi, mixed leaves, cracked roasted walnuts, cherry tomatoes, spring onions, cucumbers, radishes & French dressing

### DESSERTS (TO SHARE)

#### LOCAL DATE FRITTERS

Drizzled with honey & cinnamon

**€30.00 Per Person**





# Santa's Naughty List

## Sharing Menu

\* \* \* \* \*

### **6 PCS VEGETABLE AND CHEESE QUESADILLAS**

With spicy green salsa

OR

### **WINGS ON THE BEACH**

6 deep-fried breaded wings, with milk and spices, breaded with mix of flour, sautéed in a Sex on the Beach sauce

OR

### **4 BEEF BROCHETTES WITH CHIMICHURRI SAUCE**

Beef cubes, zucchini, onions, tomato on the grill, rubbed with chimichurri sauce

### **MAIN COURSE**

#### **SPIDER MONKEY: YOU CAN GRAB EVERYTHING**

2 chicken skewers, 2 pork spring rolls, 6 vegetables battered, aubergine dip, tartar dip, 4 beef sliders, potato dippers

OR

#### **BONOBO: DIRTY APE MEAT LOVER**

BBQ sausage, Irish angus beef ribeye, 100g tagliata, pulled beef croquettes, crispy pork belly, chimichurri sauce, side salad and fries

OR

#### **MACAQUE: HUNGRY MONKEY**

Crispy breaded Brie cheese, Gorgonzola cheese, cured ham, salami, green apple, pineapple, cherry tomatoes, pickled cucumbers, black olives, bread sticks with honey mustard dip

### **WHO DOESN'T LOVE A HAPPY ENDING?**

#### **PENGUIN**

White chocolate brownie, vanilla ice cream and crème anglaise

#### **HONEY BONEY CAKE**

Shared traditional carrot cake

**€49.95 For Two Guests**



# Monkey Munchies

## Monkey Nibbles Menu

\* \* \* \* \*

Loaded potato skin with mature cheese, bacon and sour cream

Salmon crostini with goat cheese

Aubergine mini sandwich (V)

Beef sliders with onion jam

Battered zucchini with minted yoghurt (V)

Fried chilli cheese (V)

Smoked salmon and lemon mini sandwich

Spicy chicken wings lollipop

Beef dumplings

Mini Caesar wrap

Mini Gorgonzola and pear tart (V)

Mini caramelised onion and goat cheese tart (V)

### DESSERTS

Chocolate profiteroles

Mini festive mince pies

**€25.95 Per Person**



# Primate Party

## Monkey Nibbles Menu

\* \* \* \* \*

Mini smoked salmon and leeks tart

Spanish potato cake (V)

Crispy Vietnamese spring rolls

Fried beef tacos

Chicken sliders with cranberry relish

Battered fish with sauce tartar

Glazed beef brochettes

Classic mini club sandwich

Roasted aubergine and burrata dip

Vegetarian mini sandwich (V)

Chicken and bacon skewers

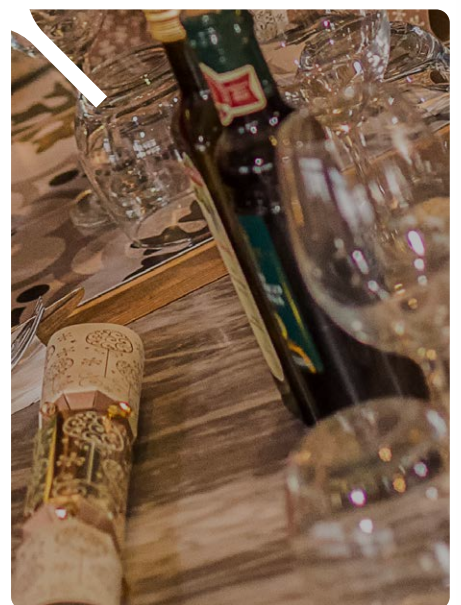
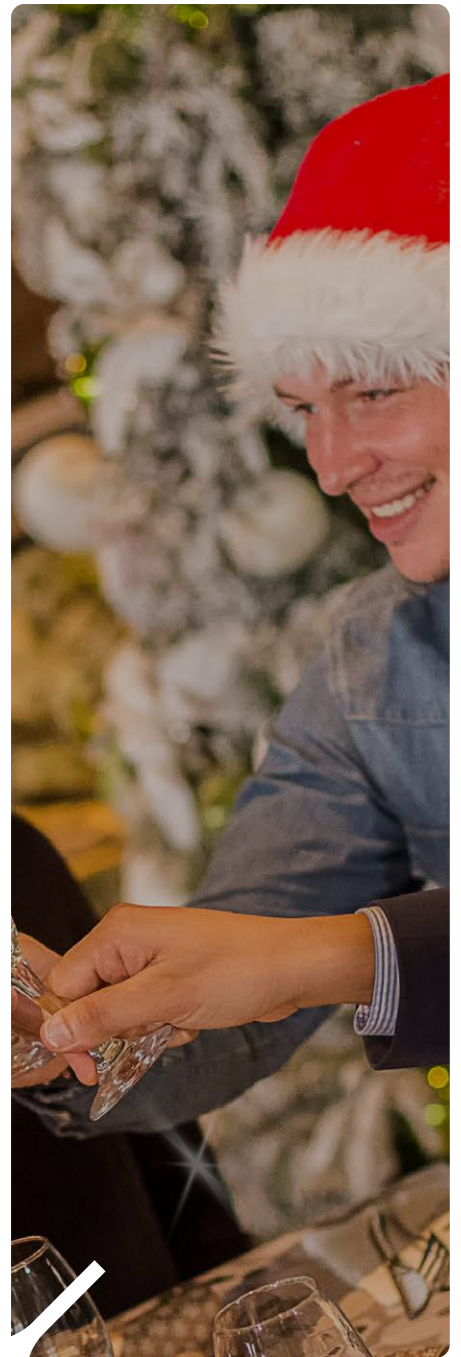
Snowballs mushroom arancini (V)

### DESSERTS

Caramelised lemon tart

Baked white chocolate cheesecake

**€25.95 Per Person**



# Events by the Water's Edge.

Treat the team to a Christmas celebration by the water's edge at Luzzu Hall in Qawra. Accommodating up to 450 standing guests and up to 200 guests for a sitdown

dinner, we can tailor our space to your event requirements, providing plenty of room to welcome live entertainment. An adjacent terrace stretches along the coast

offering uninterrupted sea views that stretch towards the horizon.

## CONTACT

AX ODYCY Hotel  
Dawret il-Qawra, Qawra  
+356 7974 7718  
[events.odycy@axhotelsmalta.com](mailto:events.odycy@axhotelsmalta.com)



# Santa's Mediterranean Table

## Finger Food Menu (16 Items)

\* \* \* \* \*

### **COLD ITEMS**

Chicken and crispy bacon pinwheels  
Crispy chorizo and avocado tartlets  
Salmon rillette, crispy capers, rye bread  
Hummus and ratatouille tortilla wrap (V)

### **HOT ITEMS**

Pizza al taglio with gorgonzola, globe artichokes and crushed walnuts (V)  
Vegetable spring rolls, sweet chilli dip (V)  
Cumin spiced pea and ham hock puffs  
Beef ragù arancini  
Chicken satay brochettes  
Pork belly skewers, yakitori glaze  
Vegetable samosa, coriander and mango relish (V)  
Mini beef sliders, truffle mayo, cheese and pickles  
Red snapper goujons, sauce tartar

### **DESSERTS**

Almond raspberry tartlet  
Traditional mince pies  
Mini Christmas cake, cinnamon and vanilla frosting

**€23.95 Per Person**

# Merry Coastal Delights

## Finger Food Menu (20 Items)

\* \* \* \* \*

### **COLD ITEMS**

Heritage tomato, basil and marinated sardine bruschetta  
Gorgonzola and walnut tartlet, beetroot meringue (V)  
Blue cheese polenta, cured ham, Parmesan crisp  
Chicken liver profiterole, pistachio dust, poppy seed mayo  
Marinated octopus salad, salsa verde  
Oriental vegetable noodle salad, sesame and miso glaze (V)  
Smoked salmon, mascarpone mousse and dill blinis

### **HOT ITEMS**

Tomato and mozzarella panzerottini (V)  
Mushroom, gruyère and spinach quiche (V)  
Green curry chicken rolls, coconut and coriander sauce  
Salmon spiedini wrapped in speck  
Chorizo, clam and dill croquettes, mustard aioli  
Shawarma chicken and spicy couscous mini pita  
Pulled angus beef bao buns, sesame and black bean glaze  
Duck spring rolls, plum sauce  
Chicken satay brochettes

### **DESSERTS**

Gianduja tartlet  
Salted caramel brownies  
Traditional mince pies  
Mini Christmas cake, cinnamon and vanilla frosting

**€28.95 Per Person**

# Festive Tides

## Finger Food Menu (24 Items)

\* \* \* \* \*

### **COLD ITEMS**

Chickpea and sundried tomato crostini (V)  
Tiger prawn salad, cocktail sauce  
Tuna tartar, wasabi emulsion, squid ink cone  
Savoury croissant, cured ham, fig chutney  
Turkey mousse tartlet, cranberry gel, chestnut crumbs  
Beetroot marinated cured salmon salad, pumpernickel crumbs, fennel remoulade, black treacle drizzle

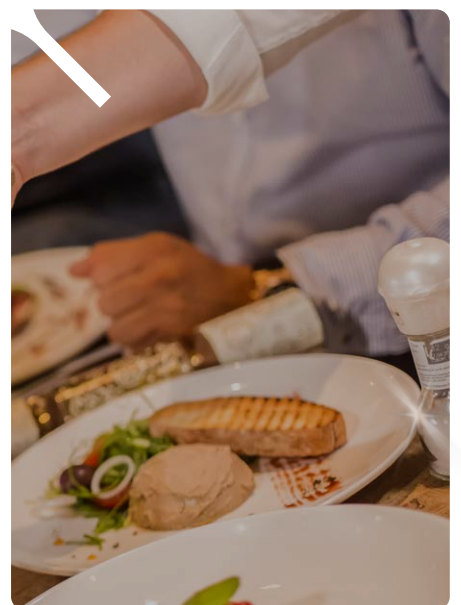
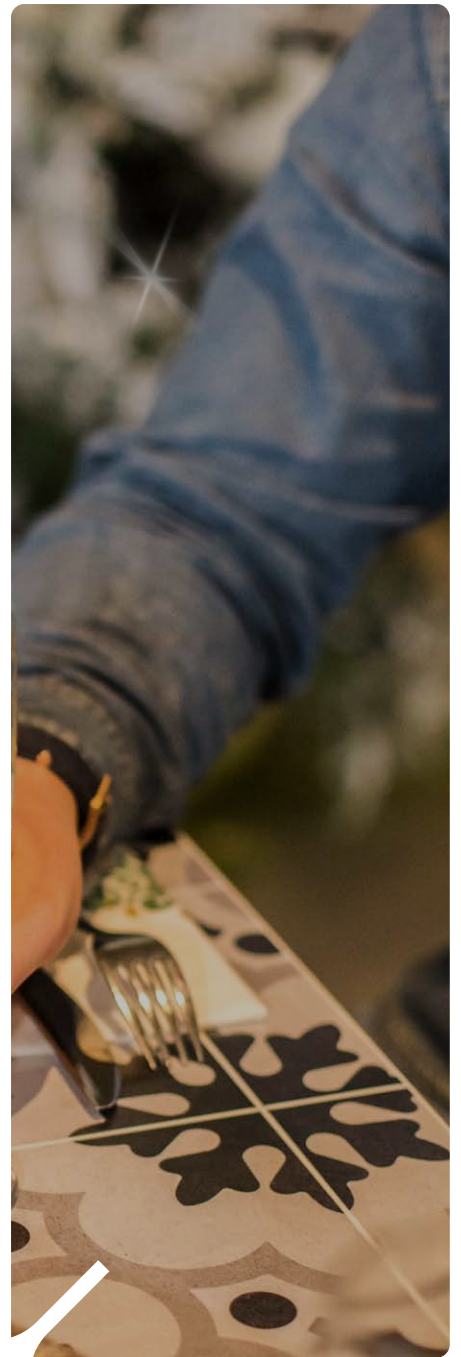
### **HOT ITEMS**

Korean chicken bao buns  
Pulled pork mini brioche bun, BBQ glaze, melted red Leicester  
Mini lamb kofta, mint raita  
Chicken pot stickers, teriyaki glaze, spring onions & coriander  
Crispy onion bhajis, mango chutney (V)  
Duck spring rolls, plum sauce  
Porcini risotto truffle oil (V)  
Crispy ricotta, speck and honey triangles  
Mushroom, gruyère and spinach quiche (V)  
Pizza al taglio with taleggio, pistachio crumbs and nduja  
Seafood paella croquettes  
Assorted sushi rolls with pickled ginger, wasabi and Kikkoman  
Prawn kataifi, chilli and coriander dipping  
Tomato and mozzarella panzerottini (V)

### **DESSERTS**

Traditional mince pies  
Mini Christmas cake, cinnamon and vanilla frosting  
Forest berry and finger lime baked cheesecake  
Chocolate and Baileys mousse

**€32.95 Per Person**



# A Nautical Noel

## Plated 3-Course Menu

\* \* \* \* \*

### **CREAM OF BUTTERNUT SQUASH**

Whipped cream, coriander oil, toasted pumpkin seeds

### **TURKEY AND CURED HAM ROULADE**

Spinach and herb cheese stuffing, grilled truffled polenta, medley of steamed vegetables, port wine jus

### **DECONSTRUCTED CHOCOLATE TART**

Biscuit crumbs, caramel, chocolate ganache, hazelnut ice cream

**€28.50 Per Person**

\* \* \* \* \*

# Holiday Harmony

## Plated 3-Course Menu

\* \* \* \* \*

### **PORCINI MUSHROOM RISOTTO**

Parmesan crisp, micro herbs, truffle oil

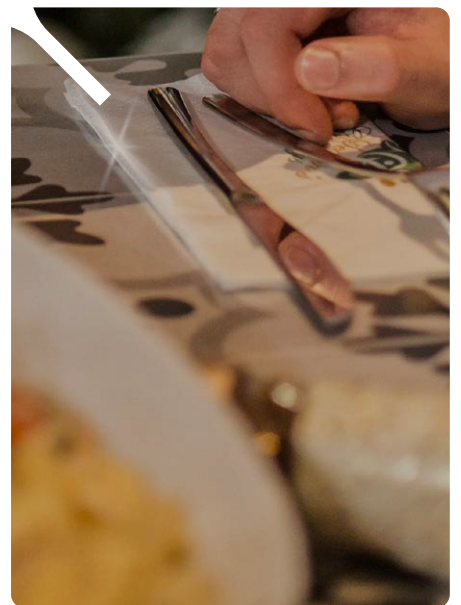
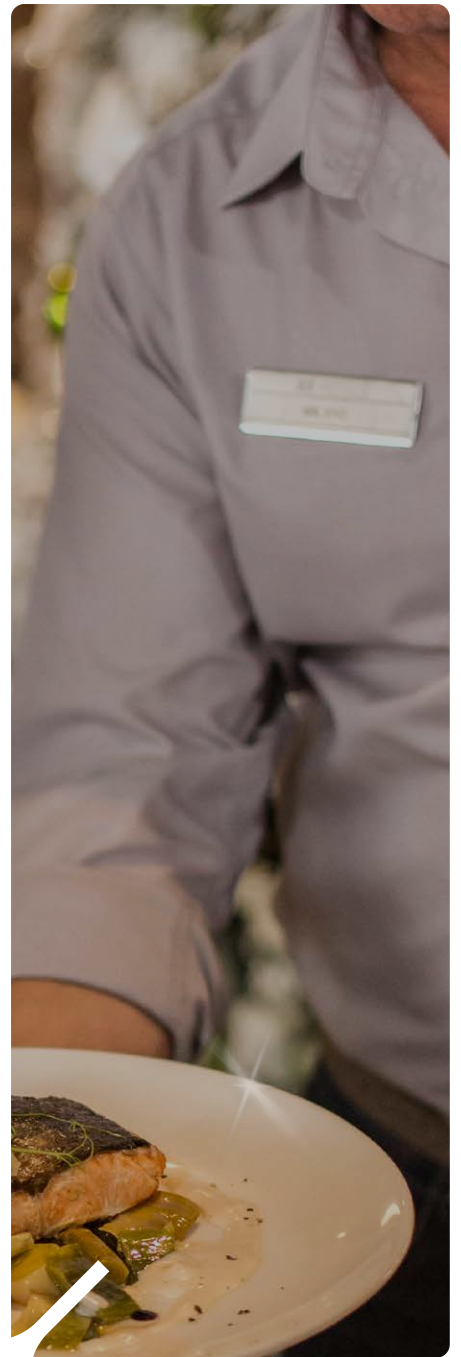
### **PORK TENDERLOIN**

Smoked pancetta, parsnip purée, savoy cabbage and goat cheese dumpling, charred baby bok choy, dauphinoise potatoes, marsala and cinnamon glaze

### **BAKED BLUEBERRY CHEESECAKE**

Raspberry sorbet, orange gel, fresh mint, matcha tea meringue

**€34.50 Per Person**



# Savour the Success

## Plated 4-Course Menu

\* \* \* \* \*

### **MUSHROOM AND CHESTNUT SOUP**

Coconut froth, truffle oil, micro herbs

### **GOAT CHEESE TORTELLONI**

Green pea purée, warm salad of globe artichokes, broad beans, spring onions and dried cherry tomatoes, Parmesan fondue, lemon zest

### **PAN-SEARED LOCAL MEAGRE**

Warm spinach and leek salad, seasonal vegetable bundle, parmentier potatoes, tomato hollandaise

### **WARM CHOCOLATE FONDANT**

Cinnamon anglaise, hazelnut crumble, bourbon vanilla ice cream, forest fruit compote

**€42.50 Per Person**

\* \* \* \* \*

# Festive Flavours

## Plated 4-Course Menu

\* \* \* \* \*

### **MARINATED BURRATINA**

Heritage tomato carpaccio, crispy capers, basil oil, smoked salt flakes, micro leaves, Parmesan crumbs

### **TURKEY CANNELLONI**

Mushroom and chestnut farce, confit datterini, Provolone fondue, sage and parsley oil

### **BEEF TENDERLOIN**

Beef shin croquette, charred baby roots, caramelised garlic and potato purée, jus roti

### **GOAT CHEESE PARFAIT**

Chocolate and hazelnut ganache, compressed pears, chestnut sponge, pecan brittle

**€48.50 Per Person**

# Beverage Packages

\* \* \* \* \*

## WELCOME DRINKS

- Mulled wine - €5.00 per person
- Glass Prosecco - €5.00 per person
- Aperol Spritz - €6.50 per person
- Maltese Spritzer - €7.00 per person
- House Infused Gin with Premium Tonic - €7.50 per person
- Classic Negroni - €8.00 per person
- Glass Champagne - €11.00 per person

\* \* \* \* \*

## HOUSE PACKAGE OPEN BAR

- House Beer
- Wine | House White Wine & House Red Wine
- Juices | Orange & Pineapple
- Soft Drinks & Minerals
- Tonic Water, Bitter Lemon, Ginger Ale, Still Water & Sparkling Water

**2 Hours: €14.00 Per Person**

**3 Hours: €16.00 Per Person**

**4 Hours: €18.00 Per Person**

\* \* \* \* \*

## FULL OPEN BAR PACKAGE

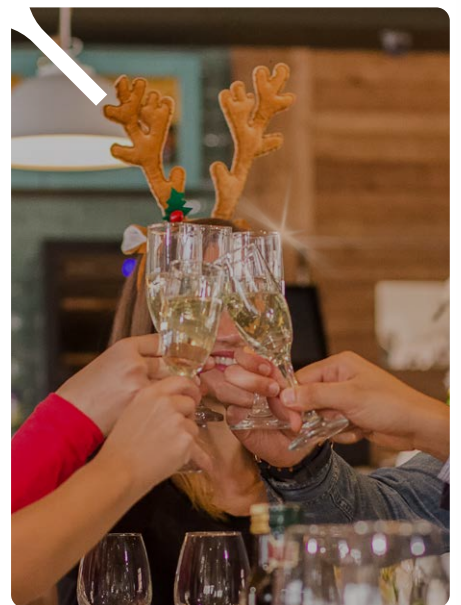
- Aperitifs | Campari, Martini Bianco, Martini Extra Dry, Martini Rosso & Aperol
- Spirits | Smirnoff, Bacardi & Gordon's Gin
- Whiskey/Bourbon | Famous Grouse & Jack Daniel's
- Liqueurs | Amaretto, Coconut Liqueur & Irish Cream Liqueur
- House Beer
- Wine | House White Wine & House Red Wine
- Juices | Orange, Pineapple & Cranberry
- Soft Drinks & Minerals
- Tonic Water, Bitter Lemon, Ginger Ale, Still Water & Sparkling Water

**2 Hours: €18.00 Per Person**

**3 Hours: €22.00 Per Person**

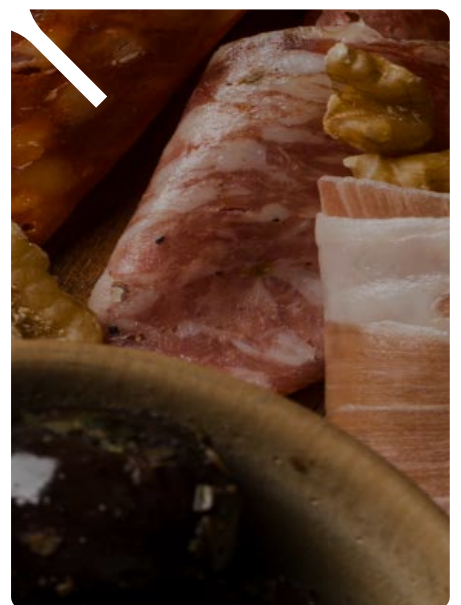
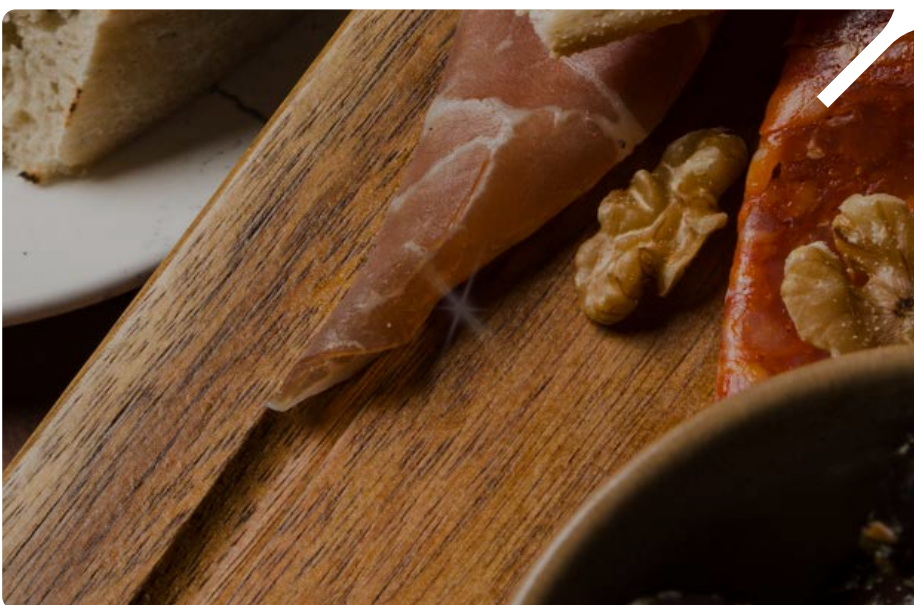
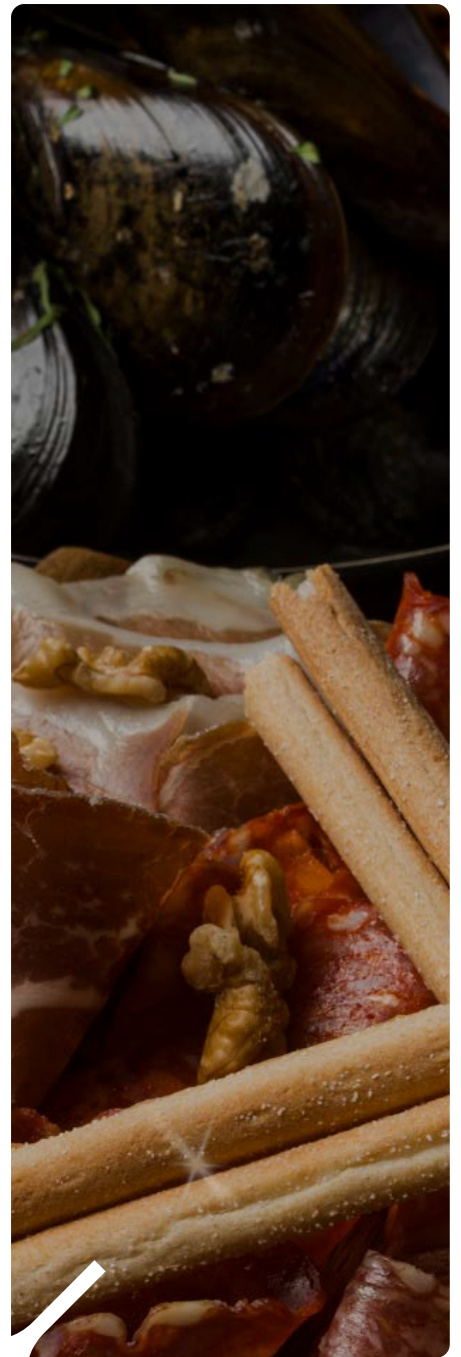
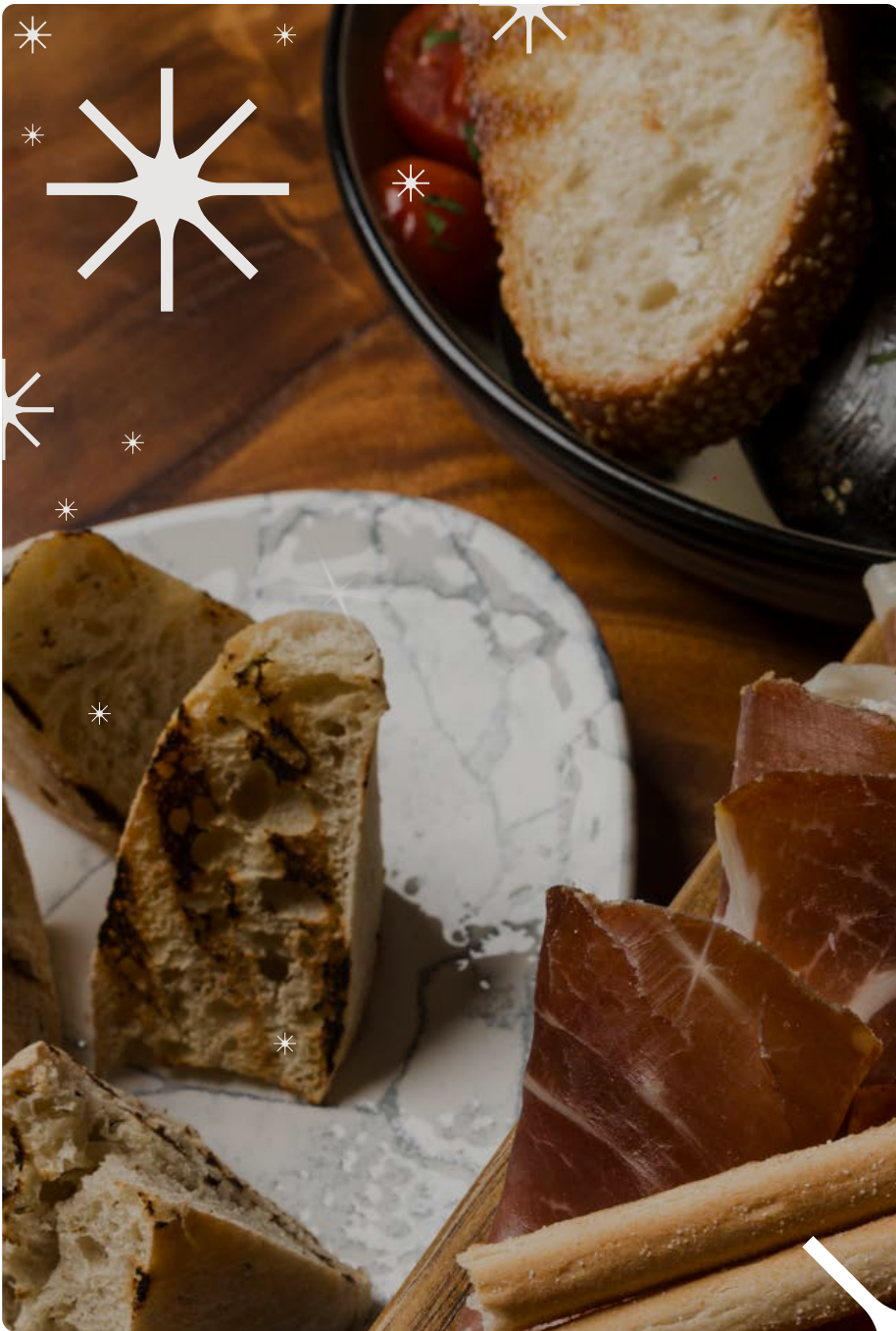
**4 Hours: €24.00 Per Person**





# Festive Events Incentive Scheme

	Finger Food (16 items)	Finger Food (20 items)	Finger Food (24 items)
PRICE	€30.95	€35.95	€29.95
MINIMUM	75 pax	75 pax	75 pax
COMPLIMENTARY SUNDAY LUNCH VOUCHER FOR 2 WITH EVERY 75 PPL	✓	✓	✓
EXCLUSIVE VENUE	✓	✓	
SLEEPOVER RATE FOR DOUBLE OCCUPANCY ON BB BASIS	€50	€50	€50
1 PERSON COMPLIMENTARY WITH THE MINIMUM 75 PPL (AS PER ABOVE)	✓	✓	



# Festive Feasts at Trattoria Riccardo.

Indulge in the ultimate Italian corporate festive celebration at Trattoria Riccardo, located along the Qawra coast, just opposite AX ODYCY Hotel. Immerse your team in the

rich flavours of Italy, with authentic cuisine crafted to perfection. Our cozy and inviting restaurant provides the ideal setting for an intimate and memorable gathering.

With impeccable service and a warm ambiance, Trattoria Riccardo ensures your corporate celebration is a culinary journey filled with joy and Italian charm.

## CONTACT

AX ODYCY Hotel  
Dawret il-Qawra, Qawra  
+356 7974 7718  
[events.odycy@axhotelsmalta.com](mailto:events.odycy@axhotelsmalta.com)

# Pizza e Prosperità

## Cena Italiana Menu

\* \* \* \* \*

### **ANTIPASTO MISTO RICCARDO**

Tagliere di affettati e formaggi, focaccia al rosmarino, fritto misto, polpette Siciliane

### **GIRO PIZZA**

#### **MARGHERITA**

Tomato sauce, mozzarella fior di latte, basil, grated Parmesan, olive oil (VGN)

#### **CAPRICCIOSA**

Tomato sauce, mozzarella fior di latte, peas, boiled egg, mushrooms, olives, ham, olive oil and oregano

#### **DIAVOLA**

Tomato sauce, mozzarella fior di latte, fresh crushed chilli, spianata Calabrese, olive oil and oregano

#### **TONNO E CIPOLLA**

Tomato sauce, mozzarella fior di latte, tuna, black olives, onion, oregano

### **DOLCI**

Tiramisu

Gelato e Sorbetto dal carello

**€23.50 Per Person**

# Tradizioni Italiane

## Cena Italiana Menu

\* \* \* \* \*

### ANTIPASTO

Tagliere di affettati e formaggi, focaccia rosmarino, focaccia sporca

### GIRO PIZZA

#### MACCHERONI ALLA GRICIA

Guanciale, Pecorino and Grana cheese, crushed black pepper

#### ORECCHIETTE SALSICCIA

Sicilian sausage, tomato sauce, Pecorino cheese

#### MACCHERONI POMODORO BASILICO

Tomato sauce, cherry tomatoes, basil, Parmesan cheese (VGN)

### SECONDI

#### PARMIGIANA DI MELANZANE

Aubergines, tomato sauce, Parmesan cheese, basil cream (VGN)

#### PORCHETTA

Pork belly, borlotti and cannellini bean stew

### DOLCI

Tiramisu

Gelato e Sorbetto dal carello

**€28.50 Per Person**

# Natale con Gusto

## Cena Italiana Menu

\* \* \* \* \*

### ANTIPASTO

#### BURRATA PANZANELLA

Charred yellow peppers, tomatoes, onions, mint oil, grilled bread (VGN)

#### CRUDO DI PESCE SPADA

Baby swordfish, fennel and citrus pickle, green olives, pistachio

### PRIMI

#### MACCHERONI ALLA GRICIA

Guanciale, Pecorino and Grana cheese, crushed black pepper

#### PACCHERI PESTO TRAPANESE

Tomato, almond and Pecorino pesto, grilled aubergines, baked ricotta (VGN)

### SECONDI

#### TAGLIATA DI MANZO

Beef flap, Grana Padano shavings, rucola and cherry tomatoes, herb oil

#### PETTO DI POLLO ALLA ROMANA

Chicken fillet, Parma ham, Pecorino Romano, sage, marsala, roasted vegetables

#### SCORFANO ALL'AQUA PAZZA

Fresh rockfish fillets, tomato, capers garlic, parsley, mint, roasted vegetables

#### PARMIGIANA DI MELANZANE

Aubergines, tomato sauce, Parmesan cheese, basil cream (VGN)

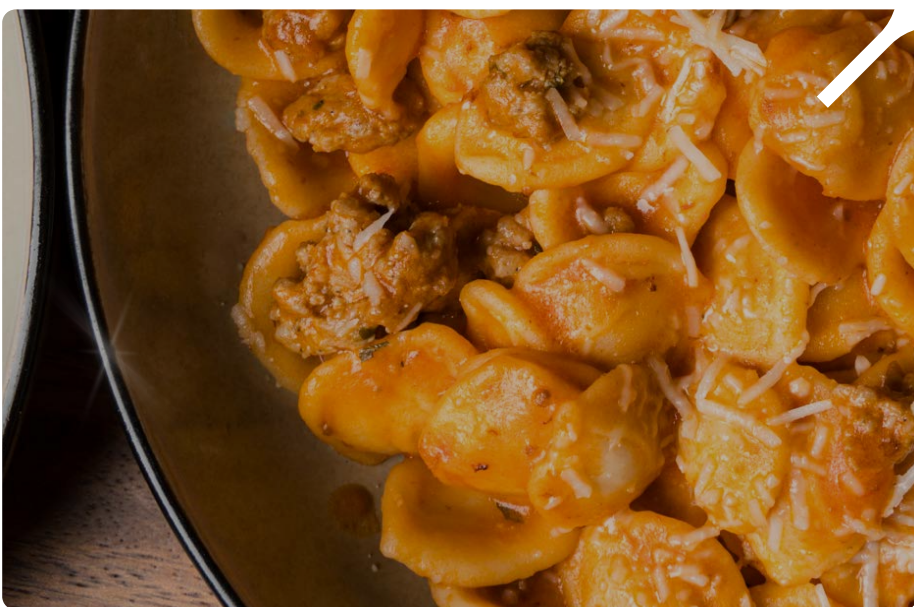
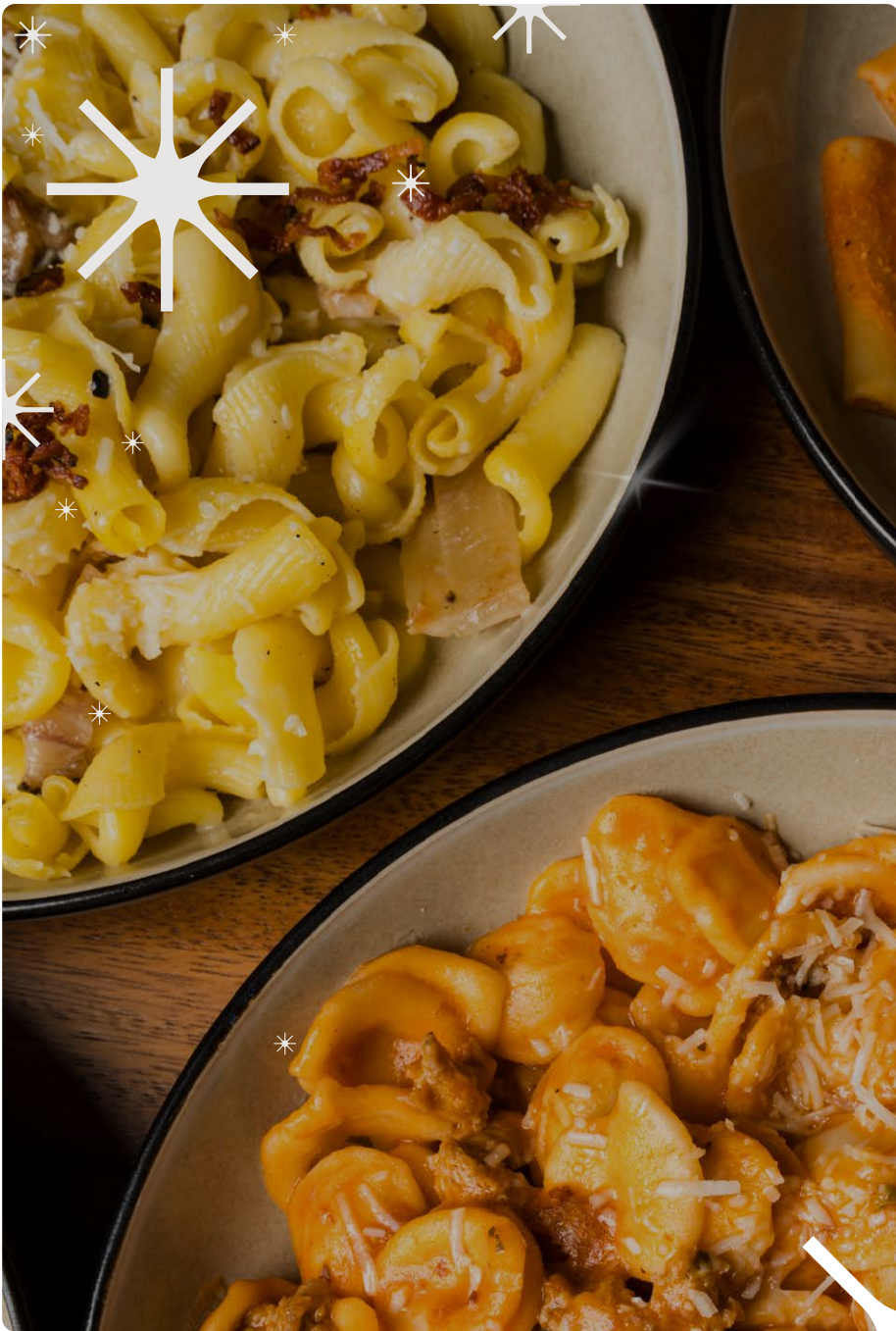
### DOLCI

Tiramisu

Torta Giffonese

Gelato e Sorbetto dal carello

**€45.00 Per Person**





# Cibo e Felicità

## Cena Italiana Menu

\* \* \* \* \*

### **ANTIPASTO MISTO RICCARDO**

Tagliere di affettati e formaggi, focaccia al rosmarino, fritto misto, polpette Siciliane

### **PARMESAN WHEEL PASTA – PASTA ALLA RUOTA**

“Pasta alla Ruota” is pasta in a hollowed Grana cheese. The internal cheesewheel starts to melt when the freshly cooked pasta is added. This is a table-side experience.

### **DOLCI**

Tiramisu

Gelato e Sorbetto dal carello

**€23.50 Per Person**

# Beverage Packages

\* \* \* \* \*

## WELCOME DRINKS

- Mulled wine - €5.00 per person
- Glass Prosecco - €5.00 per person
- Aperol Spritz - €6.50 per person
- Maltese Spritzer - €7.00 per person
- House Infused Gin with Premium Tonic - €7.50 per person
- Classic Negroni - €8.00 per person
- Glass Champagne - €11.00 per person

\* \* \* \* \*

## HOUSE PACKAGE OPEN BAR

- House Beer
- Wine | House White Wine & House Red Wine
- Juices | Orange & Pineapple
- Soft Drinks & Minerals
- Tonic Water, Bitter Lemon, Ginger Ale, Still Water & Sparkling Water

**2 Hours: €14.00 Per Person**

**3 Hours: €16.00 Per Person**

**4 Hours: €18.00 Per Person**

\* \* \* \* \*

## FULL OPEN BAR PACKAGE

- Aperitifs | Campari, Martini Bianco, Martini Extra Dry, Martini Rosso & Aperol
- Spirits | Smirnoff, Bacardi & Gordon's Gin
- Whiskey/Bourbon | Famous Grouse & Jack Daniel's
- Liqueurs | Amaretto, Coconut Liqueur & Irish Cream Liqueur
- House Beer
- Wine | House White Wine & House Red Wine
- Juices | Orange, Pineapple & Cranberry
- Soft Drinks & Minerals
- Tonic Water, Bitter Lemon, Ginger Ale, Still Water & Sparkling Water

**2 Hours: €18.00 Per Person**

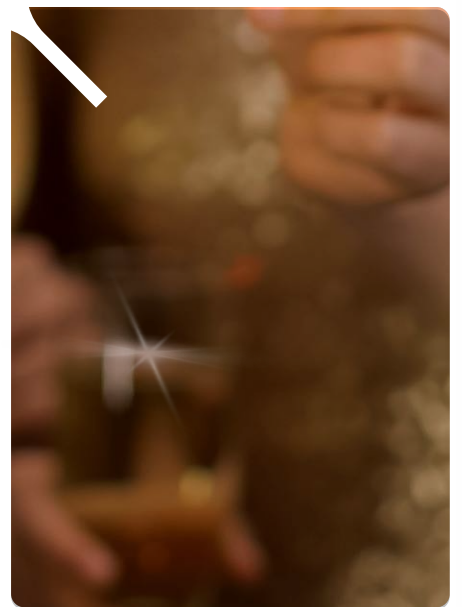
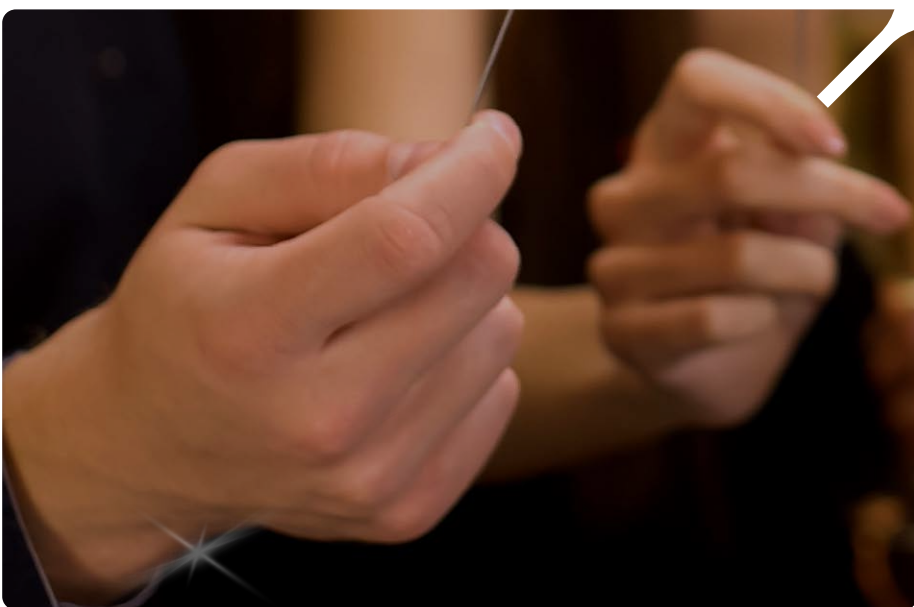
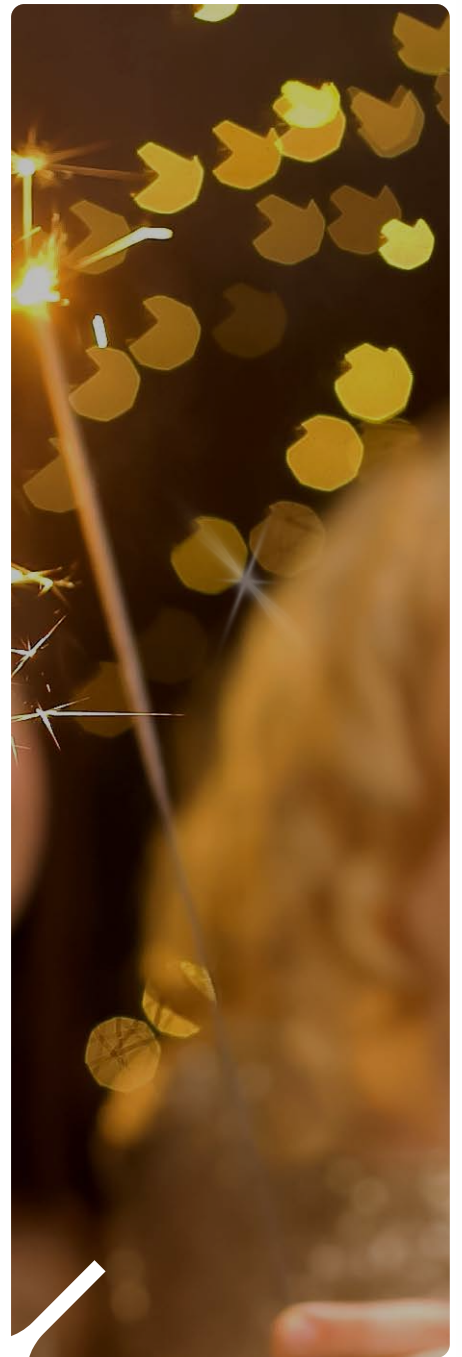
**3 Hours: €22.00 Per Person**

**4 Hours: €24.00 Per Person**

**AX** EVENTS

Bringing  
Christmas  
to You.

[AXHOTELSMALTA.COM](http://AXHOTELSMALTA.COM)



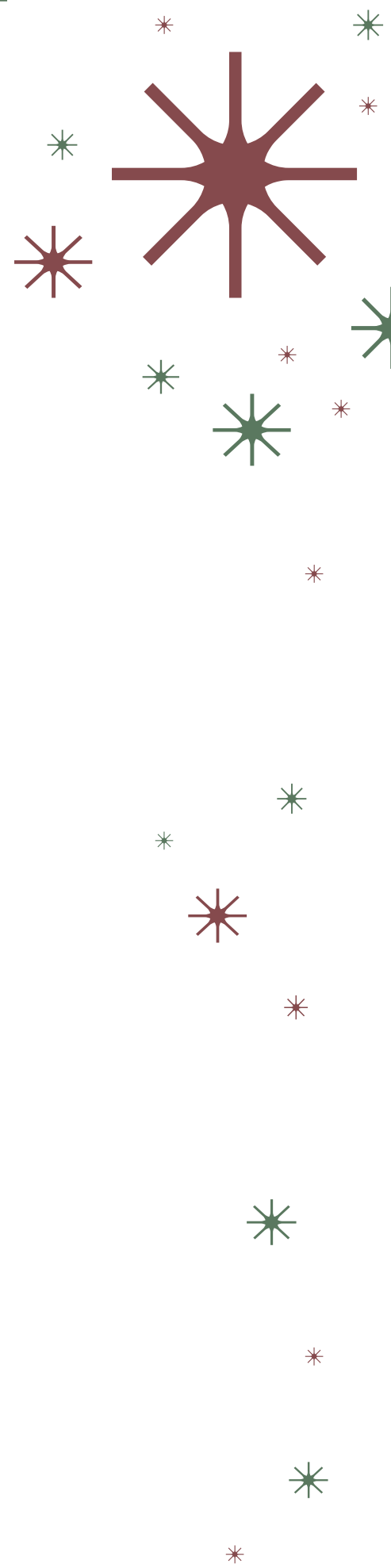
# Bringing Christmas to You.

As one of Malta's leading catering specialists, we are also able to deliver our bespoke services to any venue in any location of your choice.

Should you prefer to organise a special Christmas

surprise for your team at the office or are looking to host a festive event at an alternative venue that isn't tied to an exclusive caterer, then AX Events is your partner of choice.

+356 2262 3203/04  
info@axeventsmalta.com





GIFT VOUCHERS

Gifts  
They Will  
Treasure.

AXHOTELSMALTA.COM



AX HOTELS



GIFT VOUCHERS

[www.axhotelsmalta.com](http://www.axhotelsmalta.com)



# Gifts They Will Treasure.

When your employees go above and beyond to deliver results, they deserve a gift that shows them they're valued. This year, why not reward your

prized talent with a corporate Christmas gift that's elevated, thoughtful, and truly surprising.

  
GIFT VOUCHERS

AX Gift Vouchers open up a world of first-class experiences for recipients to choose from, including 5-star staycations at our leading hotels, MICHELIN-starred dining experiences, fabulous pool days at our beach lidos, gym memberships, sensational spa

treatments, and much more. They'll be spoilt for choice.

This festive season we're happy to extend a special offer to clients looking to purchase bundles of AX Gift Vouchers for their employees.



AX HOTELS

  
GIFT VOUCHERS

RECEIVE A  
**10%**  
discount

Gift voucher is redeemable at any outlet that falls under the AX Hotels family of brands. For more information on the corporate discount, please contact one of our corporate sales team as follows:

T: +356 9911 4455 | E: [sylvain.azzopardi@axhotelsmalta.com](mailto:sylvain.azzopardi@axhotelsmalta.com)  
T: +356 7974 7756 | E: [gabriel.cortis@axhotelsmalta.com](mailto:gabriel.cortis@axhotelsmalta.com)  
T: +356 7974 7767 | E: [etienne.mifsud@axhotelsmalta.com](mailto:etienne.mifsud@axhotelsmalta.com)

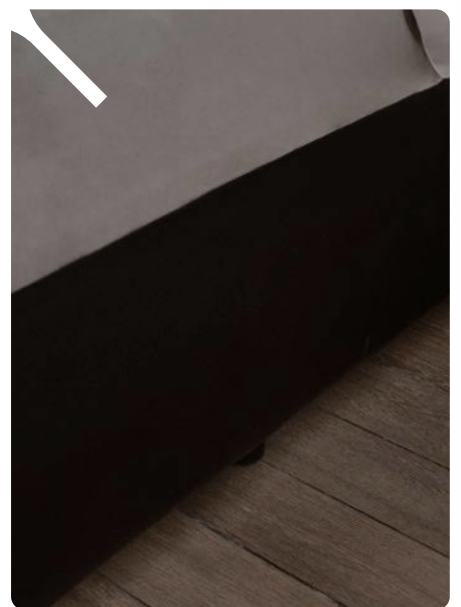
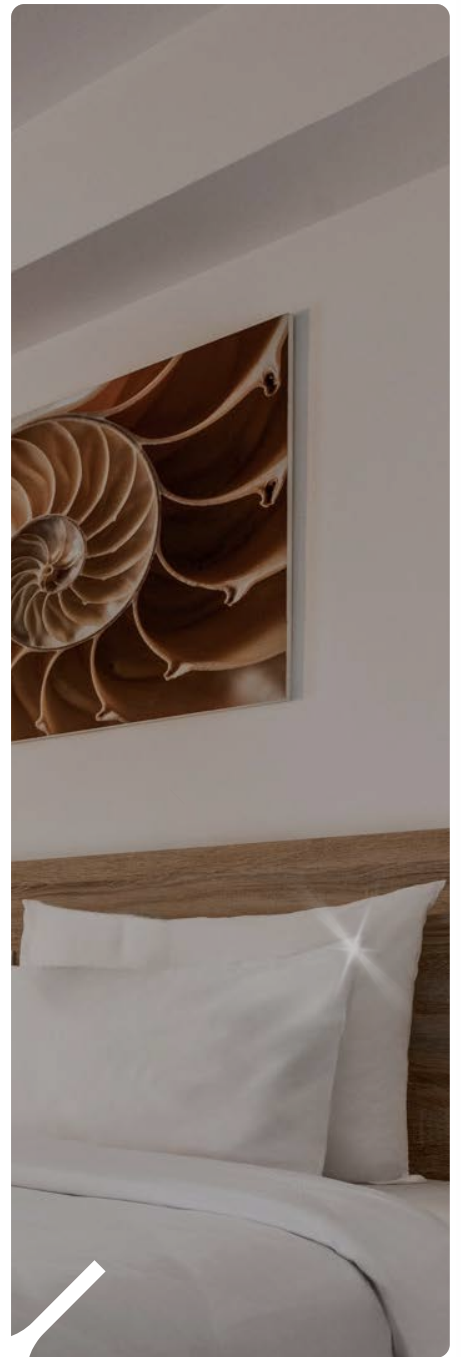
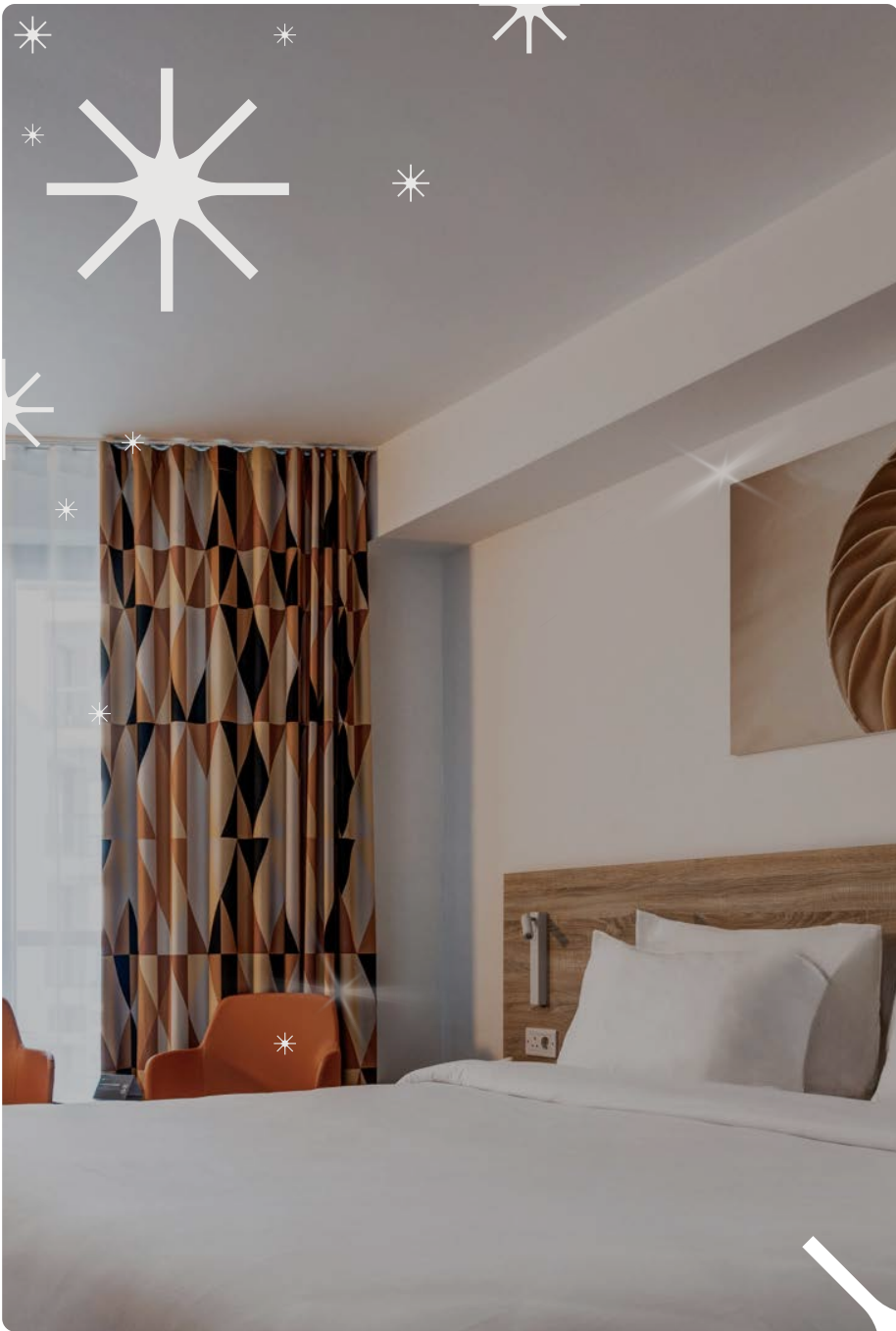


**AX** HOTELS

Sensational  
Overnight  
Stays.

[AXHOTELSMALTA.COM](http://AXHOTELSMALTA.COM)





# Sensational Overnight Stays.

Looking to have a grand old time during your corporate event at one of our Qawra properties? Why not make the most of it and indulge in an overnight stay following your event at our 4-star hotel destination

AX ODYCY. You'll enjoy access to the various pools, restaurants and leisure facilities, all delivered with AX Hotels' signature hospitality. Explore our overnight stay package for this holiday season.

## TERMS AND CONDITIONS:

\* THESE SLEEPOVER RATES ARE ONLY APPLICABLE FOR CLIENTS WHO WILL BE ATTENDING AN EVENT ORGANIZED BY THE CLIENT'S CORPORATION OR ORGANIZATION. \* WHEN BOOKING YOUR STAY, KINDLY QUOTE THE NAME OF YOUR COMPANY OR ORGANIZATION AND THE NAME OF THE EVENT. \* RATES ARE NOT APPLICABLE BETWEEN THE 24TH OF DECEMBER 2023 AND THE 2ND OF JANUARY 2024. THE HOTEL RESERVES THE RIGHT TO INCLUDE OTHER BLACK-OUT DATES.



\*

## AX ODYCY Hotel

\* \* \* \*

€50

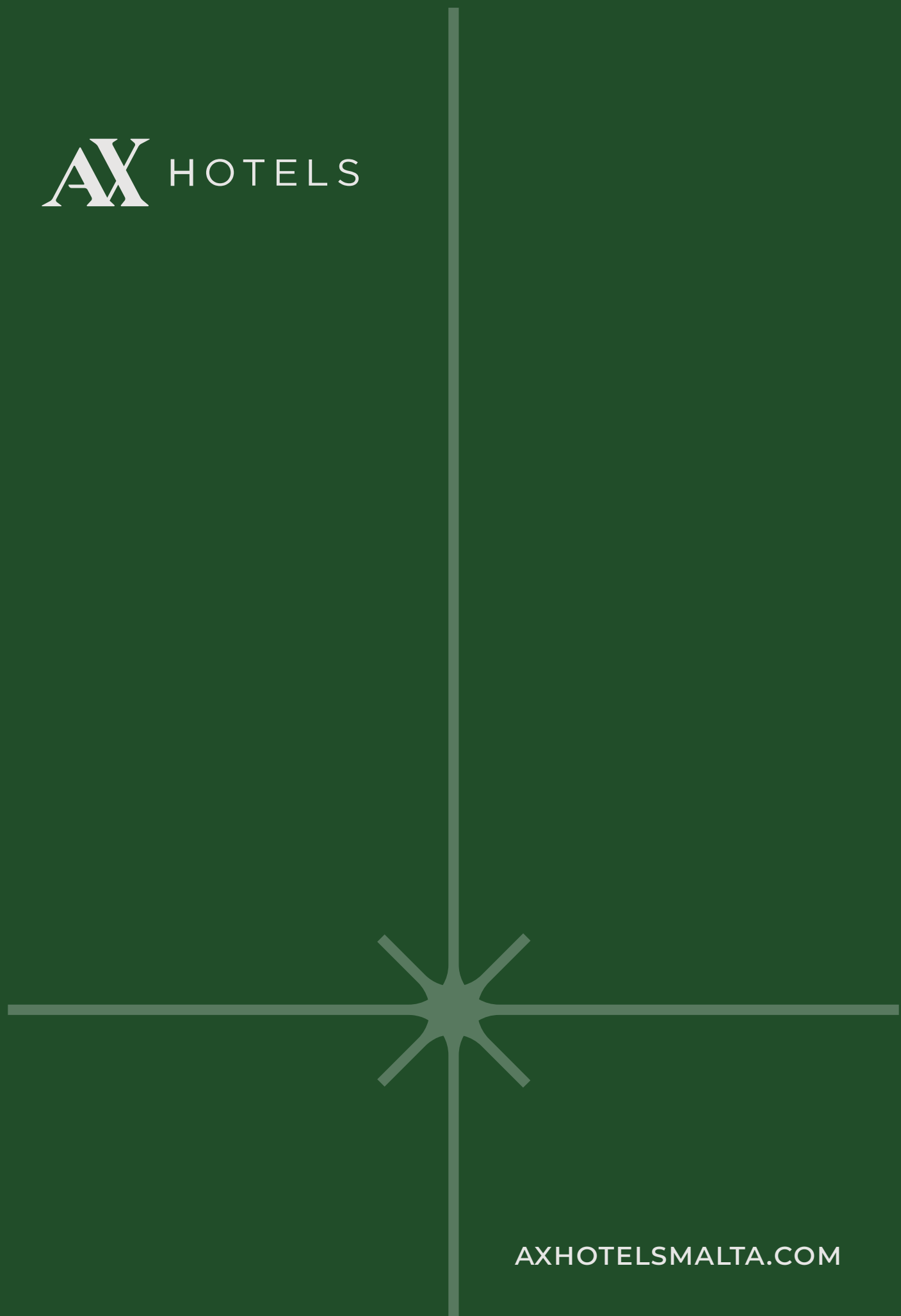
per room per night  
on a Bed and Breakfast basis

**BOOK NOW**

Qawra Coast Road, Qawra  
+356 2354 3000  
reservations.odycy@axhotelsmalta.com  
www.odycymalta.com

Rates are not applicable  
between the 24th December  
2023 and 2nd January 2024.

**AX** HOTELS



[AXHOTELSMALTA.COM](http://AXHOTELSMALTA.COM)