



The Festive Season

Celebrations Programme & Menu

Qawra Palace Resort & Spa

2025/2026

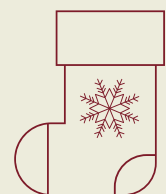


QAWRA PALACE
RESORT & SPA



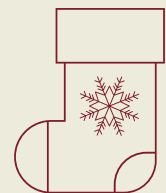
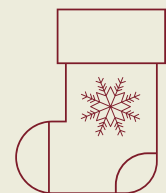
The Festive Season:

Christmas Eve Buffet Dinner	03/04
Christmas Day Buffet Lunch	05/06
New Year's Eve Buffet Dinner	07/08
New Year's Lunch Buffet Dinner	09/10



Staff Parties:

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Christmas Eve Buffet Dinner

MULLED WINE

ANTIPASTI

Savour a feast of Mediterranean & international specialities, including stuffed & grilled vegetables, marinated shellfish & a selection of cold meat cuts such as Italian salamis & local smoked ham. Enjoy an assortment of sushi & terrines, complemented by fresh salads & chilled antipasti. Homemade dressings & oils complete this diverse spread

SOUP KETTLE

- Winter vegetables & lentil soup **(V)**
- Tom yam soup

PASTA STATION

- Fresh garganelli pasta with salmon velouté, mussels & clams fricassée, tomato sauce, fresh herbs & vodka
- Strozzapreti pasta with pulled roasted chicken, chestnut mushroom, white wine & a creamy sauce
- Baked potato gnocchi with a creamy truffle sauce **(V)**

PIZZA OVEN

- Pizza Caponata - tomato sauce, mozzarella cheese & caponata **(V)**
- Pizza Prosciutto - tomato sauce, egg & ham
- Pizza Margherita - tomato sauce, mozzarella, & fresh basil **(V)**

MAINS

Seared duck breast with cinnamon red wine reduction

LIVE COOKING

- Grilled Irish ribeye - juicy ribeye steak served atop a bed of char-grilled seasonal vegetables, finished with a rich blue cheese sauce
- Grilled fresh salmon - accompanied by a delicate clam & saffron velouté

CARVERY STATION

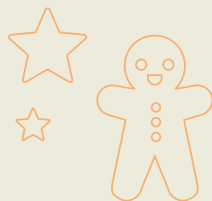
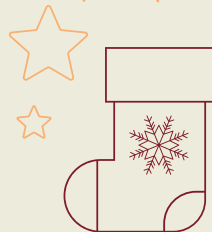
Stuffed turkey roll with creamy walnut sauce

VEGETARIAN

- Sweet potato tart
- Herb - crusted aubergine
- Vegetarian stew

ACCOMPANIMENTS

- Roasted new potatoes with garlic confit **(V)**
- Patatas bravas **(V)**
- Panache of vegetables **(V)**
- Brussels sprouts, carrots, onions & bacon



ASIAN SECTION

- Vietnamese braised pork belly - with marinated hard-boiled eggs & pickled vegetables
- Orange chicken wings - with spring onion, fresh coriander, fresh chillies & toasted sesame seeds
- Beef & broccoli - with cashew nuts & oyster sauce
- Vegetable stir-fried noodles **(V)**
- Duck gyoza dumplings - with a sweet & spicy sauce
- Fried rice with vegetables **(V)**
- Prawn crackers **(V)**

CHEESE STATION

A selection of hard, semi-hard & soft cheeses served with grapes, celery, a mixture of nuts & biscuits

DESSERTS & FRUIT TABLE

From the dessert counter, indulge in a selection of homemade cakes, including individual & festive cakes. Refresh with a fresh fruit salad & enjoy an assortment of ice creams with various sauces. Complete your meal with a selection of cheeses, crackers & Maltese biscuits

CHILDREN'S CORNER

Pasta in tomato sauce, chicken nuggets, fish fingers, fries & a small selection of salads & vegetables

V-Vegetarian

Including: Free flow of house wine, house beer, minerals, hot beverages & water

Live Entertainment

Animation & Play Area between: 18:30 – 21:00 hrs



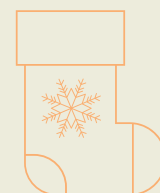
Adults

€65.00

Children (6 TO 11 YEARS)

€32.50

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Christmas Day Buffet Lunch

MULLED WINE

ANTIPASTI

Savour a feast of Mediterranean & international specialities, including stuffed & grilled vegetables, marinated shellfish & a selection of cold meat cuts such as Italian salamis & local smoked ham. Enjoy an assortment of sushi & terrines, complemented by fresh salads & chilled antipasti. Homemade dressings & oils complete this diverse spread

SOUP KETTLE

- Chicken lime soup (Mexican)
- Broccoli & stilton soup **(V)**

PASTA STATION

- Linguini pasta with prawns, clams, spring onions & prawn cream
- Casarecce beef with green peppers, onions, red wine & cream
- Baked pasta with tomato sauce, pesto cream & cheese **(V)**

PIZZA OVEN

- Pizza al Mare - tomato sauce, mozzarella, prawns, clams, mussels & fresh herbs
- Pizza Margherita - tomato sauce, mozzarella, & fresh basil **(V)**
- Pizza Colorati - tomato sauce, mozzarella & mixed vegetables **(V)**

MAINS

- Grilled sea bass with lemon butter
- Beef bourguignon - tender beef slow-braised in red wine with pearl onions, mushrooms & smoky bacon

CARVERY STATION

- Traditional whole turkey - roasted to golden perfection & served with tangy cranberry sauce
- Home-made Christmas stuffing - a festive blend of bread, herbs & seasonal spices
- Honey-smoked ham - succulent ham slow-smoked to perfection & glazed with golden honey for a delicate balance of sweet & savoury

VEGETARIAN

- Stuffed bell peppers - filled with quinoa, feta, olives & fresh herbs, served with tomato coulis **(V)**
- Spiced cauliflower & chickpea tagine - slow cooked with Moroccan spices, served over saffron couscous **(V)**

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ACCOMPANIMENTS

- Roasted baby potatoes with rosemary, garlic & sea salt, crisped to golden perfection **(V)**
- Steakhouse fries
- Seasonal vegetables & greens roasted with fresh herbs **(V)**
- Cauliflower mornay - florets baked in a creamy mornay sauce with cheese & béchamel, finished with a golden gratin crust **(V)**

MEXICAN STATION

- Carne asada (Grilled beef) with onion rings
- Chilli & lime Mexican fish stew
- Mexican chicken casserole
- Mexican rice **(V)**
- Corn on the cob Mexican style **(V)**
- Refried beans **(V)**
- Avocado salsa **(V)**

DESSERTS & FRUIT TABLE

From the dessert counter, indulge in a selection of homemade cakes, including individual & festive cakes. Refresh with a fresh fruit salad & enjoy an assortment of ice creams with various sauces. Complete your meal with a selection of cheeses, crackers & Maltese biscuits

CHEESE TABLE

A selection of hard, semi-hard & soft cheeses served with grapes, celery, a mixture of nuts & biscuits

CHILDREN'S CORNER

Pasta in tomato sauce, chicken nuggets, fish fingers, fries & a small selection of salads & vegetables

V-Vegetarian

Including: Free flow of house wine, house beer, minerals, hot beverages & water

Live Entertainment

Animation & Play Area between: 10:00 – 17:00 hrs

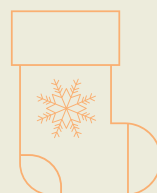


Adults

€75.00

Children (6 TO 11 YEARS)

€37.50



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New Year's Eve Buffet Dinner

SPARKLING WINE

ANTIPASTI

Enjoy a feast of Mediterranean & international specialities, including stuffed & grilled vegetables, marinated shellfish, cold meat cuts like Italian salamis & local smoked ham, & an assortment of sushi & terrines. Fresh salads & chilled antipasti are complemented by homemade dressings & oils

SOUP KETTLE

- Caldo de Res (Beef Soup) - a comforting beef soup with corn on the cob, carrots, chayote, cabbage, zucchini & potatoes, served with lime, coriander & warm tortillas
- Broccoli & Aged Cheddar Soup - a velvety blend broccoli & aged cheddar, finished with a touch of cream **(V)**

PASTA STATION

- Spaghetti al Pomodoro con Polpette de la Casa - hand rolled meatballs prepared with a traditional family recipe of beef & pork, gently simmered in a slow-cooked San Marzano tomato sauce with fresh herbs, parmigiano-reggiano & olive oil
- Baked Pasta al Forno - golden layers of artisanal pasta baked in a velvety blend of aged cheeses & cream, finished with a crisp gratin topping **(V)**
- Garganelli al Salmone - hand-rolled Garganelli pasta tossed with tender chunks of fresh salmon, finished in a delicate salmon velouté sauce enriched with cream, white wine & herbs

PIZZA OVEN

- Pizza Vegetables - tomato sauce, mozzarella & grilled vegetables **(V)**
- Pizza Margherita - tomato sauce, mozzarella, & fresh basil **(V)**
- Pizza Pork - tomato sauce, mozzarella, pulled pork & bacon

MAINS

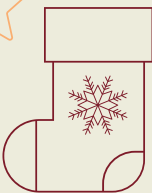
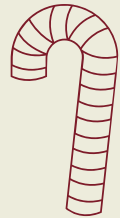
- Spiced orange & duck casserole
- Grilled beef steaks with a bordelaise sauce

CARVERY STATION

- Baked salmon with seasonal herb crust - oven roasted salmon topped with a crisp blend of fresh herbs, finished with a hint of lemon zest & served with a seasonal garnish
- Herb-crusted veal loin with wild mushrooms & Madeira sauce

VEGETARIAN

- Cranberry & brie tartlets - flaky pastry filled with creamy brie & cranberry relish **(V)**
- Sweet potato & chickpea curry - simmered in a gently spiced curry finished with festive aromatics **(V)**



ACCOMPANIMENTS

- Garlic & herb green beans – crispy tender green beans tossed in garlic butter **(V)**
- Maple roasted butternut squash – butternut squash roasted with maple syrup & fresh thyme **(V)**
- Roast potatoes with herb & garlic – golden & crispy on the outside, fluffy on the inside, roasted with rosemary, thyme & garlic
- Parmesan & truffle fries – steakhouse fries tossed with parmesan, white truffle oil & fresh parsley **(V)**

MEXICAN STATION

- Carne asada (Grilled beef) with onion rings
- Chilli & lime fish stew
- Mexican chicken casserole
- Mexican rice **(V)**
- Corn on the cob Mexican style **(V)**
- Refried beans **(V)**
- Avocado salsa **(V)**

CHEESE STATION

A selection of hard, semi-hard & soft cheeses served with grapes, celery, nuts & biscuits

DESSERTS & FRUIT TABLE

From the dessert counter, indulge in a selection of homemade cakes, including individual & festive cakes. Refresh with a fresh fruit salad & enjoy an assortment of ice creams with various sauces. Complete your meal with a selection of cheeses, crackers & Maltese biscuits

CHILDREN'S CORNER

Pasta in tomato sauce, chicken nuggets, fish fingers, fries & a small selection of salads & vegetables

V-Vegetarian

Including: Free flow of house wine, house beer, minerals, hot beverages & water

Live Entertainment during meal



Followed by Live Show &
Live Band at **Astros Grand Hall**



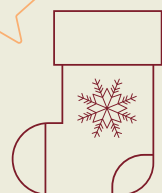
Animation & Play Area between: 18:30 – 21:00 hrs



Adults
Children (6 TO 11 YEARS)

€110.00

€55.00



New Year's Day Buffet Lunch

SPARKLING WINE

ANTIPASTI

Enjoy a feast of Mediterranean & international specialities, including stuffed & grilled vegetables, marinated shellfish, cold meat cuts like Italian salamis & local smoked ham, & an assortment of sushi & terrines. Fresh salads & chilled antipasti are complemented by homemade dressings & oils

SOUP KETTLE

- Spiced beef soup
- Vegetable & white bean soup **(V)**

PASTA STATION

- Wild mushroom & spinach fettuccine - tossed in a velvety cream sauce with sautéed wild mushrooms, tender baby spinach & a drizzle of truffle oil **(V)**
- Seafood linguine - with shrimp & mussels, tossed in a light garlic & white wine sauce with fresh herbs
- Baked pasta 'Traditional Imqarrun il-forn'

PIZZA OVEN

- Pizza BBQ - tomato sauce, mozzarella, pulled chicken, barbecue sauce & sweetcorn
- Pizza Margherita - tomato sauce, mozzarella, & fresh basil **(V)**
- Pizza Tonno - tomato sauce, mozzarella, tuna, onions & olives

LIVE COOKING

- Braised lamb shanks - slow cooked, served with rich red wine gravy & rustic vegetables
- Chicken supreme with chestnut & sage velouté - pan-seared chicken supreme with a silky chestnut & sage velouté
- Pan-seared sea bass with champagne sauce - finished with a light champagne cream reduction & sautéed winter greens

CARVERY STATION

Peppercorn-crusted roast beef - encrusted with cracked black pepper, finished with a creamy peppercorn sauce & roasted seasonal accompaniments

VEGETARIAN

- Vegetable lasagna **(V)**
- Festive stuffed bell peppers - filled with herbed quinoa, sweet cranberries & crumbled feta, baked to perfection **(V)**

ACCOMPANIMENTS

- Traditional roasted potatoes with truffle oil **(V)**
- Steakhouse fries - crispy golden fries with sea salt & served piping hot, perfect alongside any main course **(V)**
- Steamed Brussels sprouts with bacon & herbed butter
- Maple - roasted root vegetables - sweet potatoes, parsnips & carrots tossed with maple syrup & thyme **(V)**



ASIAN SECTION

- Vietnamese braised pork belly - marinated hard-boiled eggs & pickled vegetables
- Orange chicken wings - with spring onion, fresh coriander, fresh chillies & toasted sesame seeds
- Beef & broccoli - with cashew nuts & oyster sauce
- Vegetable stir fried noodles **(V)**
- Duck gyoza dumplings with a sweet & spicy sauce
- Fried rice with vegetables **(V)**
- Prawn crackers **(V)**

CHEESE STATION

A selection of hard, semi-hard & soft cheeses served with grapes, celery, nuts & biscuits

DESSERTS & FRUIT TABLE

From the dessert counter, indulge in a selection of homemade cakes, including individual & festive cakes. Refresh with a fresh fruit salad & enjoy an assortment of ice creams with various sauces. Complete your meal with a selection of cheeses, crackers & Maltese biscuits

CHILDREN'S CORNER

Pasta in tomato sauce, chicken nuggets, fish fingers, fries & a small selection of salads & vegetables

V-Vegetarian

Including: Free flow of house wine, house beer, minerals, hot beverages & water

Live Entertainment

Animation & Play Area between: 10:00 – 17:00 hrs



Adults
Children (6 TO 11 YEARS)

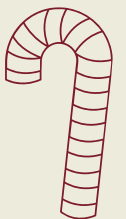
€70.00

€35.00

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Staff Parties



Cocktail Reception Menu 'A'

COLD CANAPES

- Grilled bell pepper, basil & mozzarella wrap (V)
- Blue cheese & walnut tart (V)
- Double-decker sandwich with prawn & cream cheese

WARM CANAPES

- Chicken finger tikka
- Jalapeño cream cheese peppers with cheese sauce (V)
- Torpedo king prawns with tartar sauce
- Duck gyoza served with a sweet & spicy dipping sauce
- Funky falafel with ginger & beetroot (V)
- Vegetable spring rolls with sweet & sour dip (V)
- Beef sliders with mustard mayo
- Spicy chicken wings
- Sweet & sour noodle stick (V)

DESSERTS

- Christmas tarts
- Mince pies

V-Vegetarian



Price

€35.00

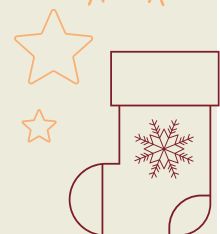
Minimum number of guests: 50

Includes 4-hour open bar serving house wine, house beer, minerals, hot beverages & water

- Additional Asian station @ €12.00
- Additional Pasta station @ €10.00
- Additional Charcuterie station @ €16.00
- Additional house spirits @ €10.00 per person
- Additional branded spirits @ €18.00 per person

Party smart, ride safe – book your transport early!

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Cocktail Reception Menu 'B'

COLD CANAPES

- Double decker sandwich with smoked salmon, prawns & cream cheese
- Blue cheese & walnut tart **(V)**
- Grilled bell pepper, fresh basil & mozzarella wrap **(V)**

WARM CANAPES

- Jalapeño cream cheese peppers **(V)**
- Thai chicken Asian cigars
- Tajine bites **(V)**
- Nacho cheese triangles **(V)**
- Bite-size ribs
- Fried king prawns with spicy mayo
- Pulled pork bites with herb mayo
- Funky falafel ginger & beetroot **(V)**
- Vegetable spring rolls with a sweet soya dip **(V)**
- Spicy chicken wings
- Beef sliders with a mustard mayonnaise
- Duck gyoza served with a sweet & spicy dipping sauce
- Mozzarella onion rings served with mango chutney

DESSERTS

- Chocolate eclairs
- Christmas tartlets
- Mince pies

V-Vegetarian



Price

€42.00

Minimum number of guests: 50

Includes 4-hour open bar serving house wine, house beer, minerals, hot beverages & water

- Additional Asian station @ €12.00
- Additional Pasta station @ €10.00
- Additional Charcuterie station @ €16.00
- Additional house spirits @ €10.00 per person
- Additional branded spirits @ €18.00 per person

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Buffet Menu 'A'

An array of fresh & crafted salads, antipasti, seasonal vegetables; paired with cured, smoked meats, marinated fish & seafood. Accompanied by pickled creations, house-preserved specialties, finished with signature dressings & sauces

SOUP OF THE DAY (V)

PASTA

- Meat tortellini tossed in tomato sauce finished with cream
- Penne tossed in summer vegetables, chilli peppers, tomato sauce (V)

LIVE COOKING

- Marinated grilled pork steaks with apple sauce
- Marinated chicken thighs with sweet & sour sauce
- Oven-baked fish steak herb & garlic with caper & black olives

VEGETARIAN

- Chilli vegetable & bean stew vegetarian (V)
- Biryani rice vegetarian (V)

VEGETABLES & POTATOES

- French fries (V)
- Herb-roasted potato (V)
- Stir-fried vegetables (V)
- Butter-glazed french beans (V)

V-Vegetarian



Price

€40.00

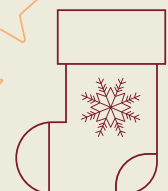
Minimum number of guests: 50

Includes 4-hour open bar serving house wine, house beer, minerals, hot beverages & water

- Additional house spirits @ €10.00 per person
- Additional branded spirits @ €18.00 per person

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Buffet Menu 'B'

An array of fresh & crafted salads, antipasti, seasonal vegetables; paired with cured, smoked meats, marinated fish & seafood. Accompanied by pickled creations, house-preserved specialties, finished with signature dressings & sauces

SOUP OF THE DAY (V)

PASTA

- Penne tossed in eggplant, bell peppers, cherry tomatoes & fresh herbs (V)
- Rigatoni tossed in clams, garlic, lemon zest, cherry tomatoes & white wine

LIVE COOKING

- Lemon-marinated grilled beef steaks with BBQ sauce
- Grilled marinated chicken breast with pepper sauce
- Oven-baked fish steaks with olive & tomato sauce

VEGETARIAN

- Butter bean & sweet potato stew (V)
- Cumin-scented basmati rice (V)

VEGETABLES & POTATOES

- Sliced potato with fennel seeds (V)
- Fries (V)
- Butter-glazed baby carrots (V)
- Garden peas with onion & bacon

V-Vegetarian



Price

€45.00

Minimum number of guests: 50

Includes 4-hour open bar serving house wine, house beer, minerals, hot beverages & water

- Additional house spirits @ €10.00 per person
- Additional branded spirits @ €18.00 per person

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Staff

Party Overnight Packages

Don't drink & drive!



01-18

December

- EUR 23.00 per person per night on B&B in Standard Double/Twin or Triple Room
- EUR 45.00 per person per night on B&B in Standard Single Room



19-20

December

- EUR 25.00 per person per night on B&B in Standard Double/Twin or Triple Room
- EUR 50.00 per person per night on B&B in Standard Single Room



21-23

December

- EUR 29.00 per person per night on B&B in Standard Double/Twin or Triple Room
- EUR 59.00 per person per night on B&B in Standard Single Room



27-30

December

- EUR 36.00 per person per night on B&B in Standard Double/Twin or Triple Room
- EUR 72.00 per person per night on B&B in Standard Single Room



05-18

January

- EUR 23.00 per person per night on B&B in Standard Double/Twin or Triple Room
- EUR 45.00 per person per night on B&B in Standard Single Room



Gift Voucher



For Christmas!



Looking for the perfect Christmas present? Surprise your loved ones with a Qawra Palace Resort & Spa Gift Voucher.
The gift for good memories!



- Gift vouchers can be purchased directly at reception or pre-booked through reservations
- Available in values of €25 & €50 only
- Payment upon collection
- Terms & conditions apply

Please contact us:

- Reservations: +356 23340222 | reservations@qawrapalacemalta.com
- Direct number +356 21580660



- Where festive moments become lasting memories.



QAWRA PALACE
RESORT & SPA