



The Festive Season

Celebrations Programme & Menu

Qawra Palace Resort & Spa

2025/2026

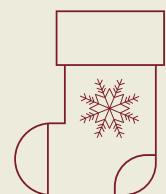


QAWRA PALACE
RESORT & SPA



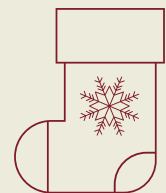
The Festive Season:

- | | |
|----------------------------------|--------------|
| ▪ 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:

- | | |
|-------------------------------|-----------|
| ▪ Cocktail Reception Menu 'A' | 12 |
| ▪ Cocktail Reception Menu 'B' | 13 |
| ▪ Buffet Menu 'A' | 14 |
| ▪ Buffet Menu 'B' | 15 |
| Overnight Packages | 16 |
| Gift Vouchers | 17 |



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

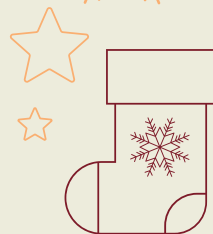
Stuffed turkey roll with creamy walnut sauce

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



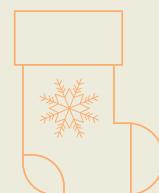
Adults

€65.00

Children (6 TO 11 YEARS)

€32.50

Please be aware that our dishes may contain allergens, including cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame seeds, sulphur dioxide, lupin, and molluscs. If you have any food allergies or specific dietary requirements, kindly inform a member of staff prior to placing a booking. We are happy to provide detailed information and help you select suitable menu option



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

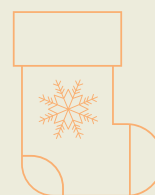
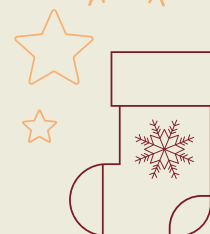
CARVERY STATION

- 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)**

Please be aware that our dishes may contain allergens, including cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame seeds, sulphur dioxide, lupin, and molluscs. If you have any food allergies or specific dietary requirements, kindly inform a member of staff prior to placing a booking. We are happy to provide detailed information and help you select suitable menu option



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



Please be aware that our dishes may contain allergens, including cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame seeds, sulphur dioxide, lupin, and molluscs. If you have any food allergies or specific dietary requirements, kindly inform a member of staff prior to placing a booking. We are happy to provide detailed information and help you select suitable menu option

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

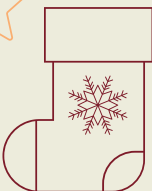
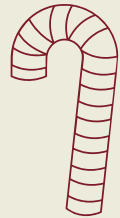
- Spiced orange & duck casserole
- Grilled beef steaks with a bordelaise sauce

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)

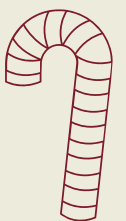
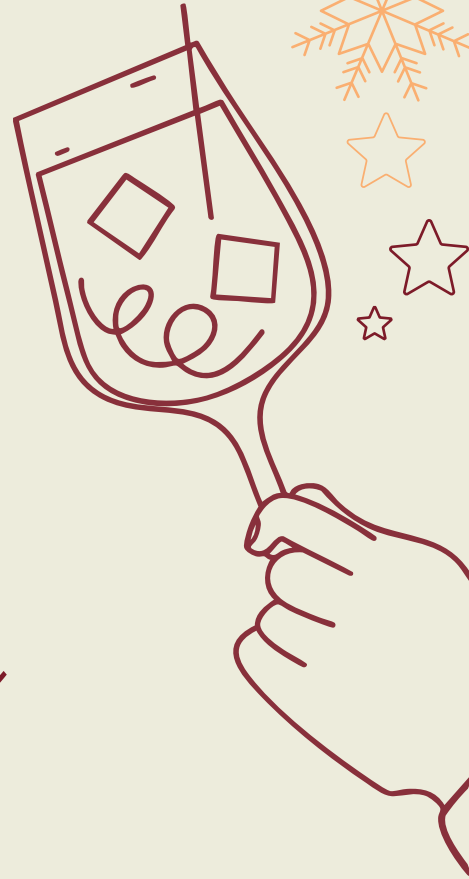
€70.00

€35.00

Please be aware that our dishes may contain allergens, including cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame seeds, sulphur dioxide, lupin, and molluscs. If you have any food allergies or specific dietary requirements, kindly inform a member of staff prior to placing a booking. We are happy to provide detailed information and help you select suitable menu option



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
- Battered fish

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

- Sweet & sour pork
- Chicken skewers, vegetable fried noodles and egg fried rice

Additional Pasta station @ €10.00

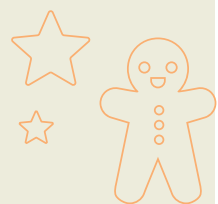
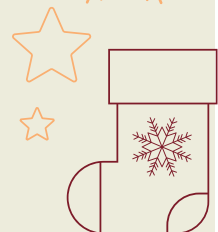
- Baked gnocchi with Neapolitan sauce, fresh herbs and grated cheese
- Penne seafood pasta with salmon velouté and fresh herbs
- Rigatoni with chicken, vegetables, coconut cream and fresh coriander

Additional Charcuterie station @ €16.00

Selection of cheeses from hard to soft, salamis and local sausages, served with nuts, grapes, gherkins and a bread selection

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

Please be aware that our dishes may contain allergens, including cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame seeds, sulphur dioxide, lupin, and molluscs. If you have any food allergies or specific dietary requirements, kindly inform a member of staff prior to placing a booking. We are happy to provide detailed information and help you select suitable menu option



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
- Mini mein garlic and cheese
- 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

- Sweet & sour pork
- Chicken skewers, vegetable fried noodles and egg fried rice

Additional Pasta station @ €10.00

- Baked gnocchi with Neapolitan sauce, fresh herbs and grated cheese
- Penne seafood pasta with salmon velouté and fresh herbs
- Rigatoni with chicken, vegetables, coconut cream and fresh coriander

Additional Charcuterie station @ €16.00

Selection of cheeses from hard to soft, salamis and local sausages, served with nuts, grapes, gherkins and a bread selection

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



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

Party smart, ride safe – book your transport early!

Please be aware that our dishes may contain allergens, including cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame seeds, sulphur dioxide, lupin, and molluscs. If you have any food allergies or specific dietary requirements, kindly inform a member of staff prior to placing a booking. We are happy to provide detailed information and help you select suitable menu option



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

Party smart, ride safe – book your transport early!

Please be aware that our dishes may contain allergens, including cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame seeds, sulphur dioxide, lupin, and molluscs. If you have any food allergies or specific dietary requirements, kindly inform a member of staff prior to placing a booking. We are happy to provide detailed information and help you select suitable menu option



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

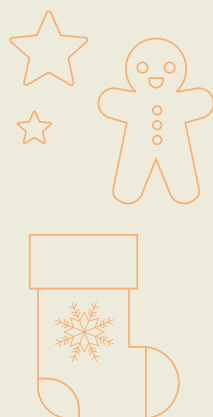
- EUR 25.00 per person per night on B&B in Standard Double/Twin or Triple Room
- EUR 50.00 per person per night on B&B in Standard Single Room



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

soybeans, milk, nuts, celery, mustard, sesame seeds, sulphur dioxide, lupin, and molluscs. If you have any food allergies or specific dietary requirements, kindly inform a member of staff prior to placing a booking. We are happy to provide detailed information and help you select suitable menu option.



- Where festive moments become lasting memories.



QAWRA PALACE
RESORT & SPA