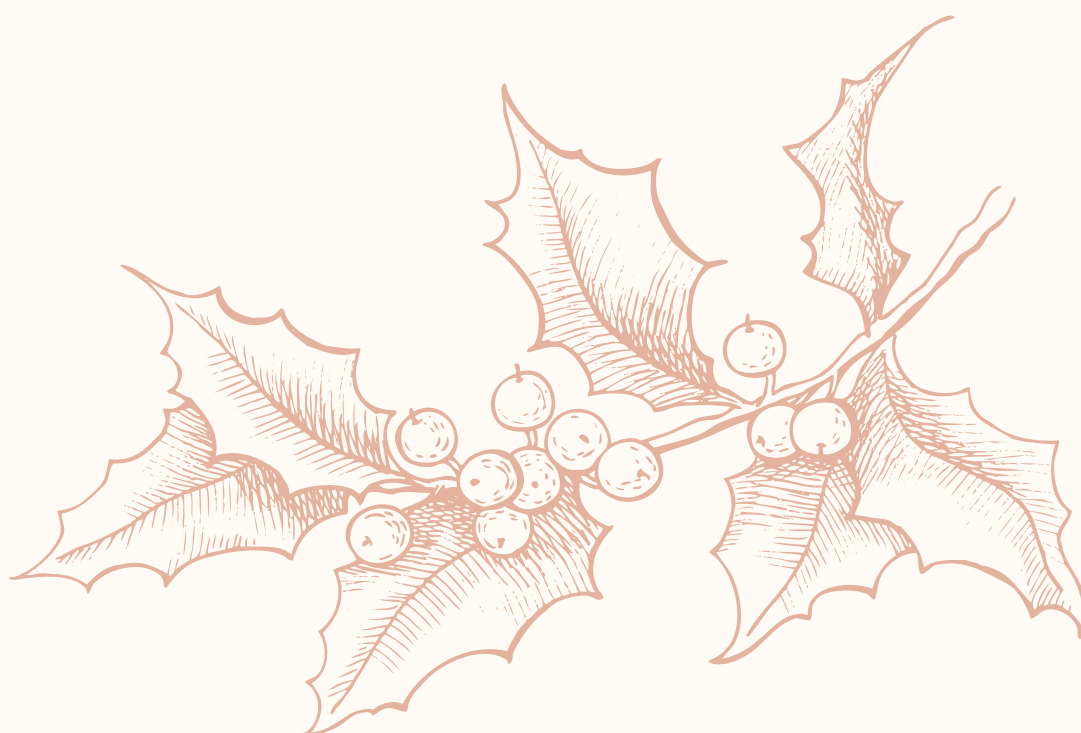


Experience Christmas at one80 Kitchen, Gozo

FESTIVE EVENTS 2023



This Christmas is guaranteed to be filled with fun, food, drinks and celebrations at one80!

Elevate your festive celebrations with a touch of cool sophistication
and a unique ambiance at Mġarr Marina, Gozo.

Our restaurant offers a versatile space to accommodate a variety of event types,
whether it's an intimate seated dinner party or a grand celebration for up to 100 guests.

For a truly exclusive experience, consider the private hire of our venue, a remarkable way to dazzle
your guests. And if you're in the mood for pre or post-event drinks, our connected bar – lx-Xatt
at one80 – awaits you. You might even stumble upon one of our lively DJ sessions!

Looking for an extraordinary venue for your festive events? lx-Xatt at one80
is also available for exclusive bookings, adding a unique twist to your celebrations.

Contact us to assist you in the planning and execution of your event.

E: gozo@one80.com.mt
W: one80.com.mt
T: +356 2156 3317

one80 Kitchen
Triq Martino Garces, Mġarr Yacht Marina, Gozo. GSM 2413

Drinks on Arrival

Drinks on Arrival

(select one for all guests)

FESTIVE FIZZ - €7

GLASS PROSECCO EXTRA DRY | Borgo Molino - €7

G&T's

HOUSE GIN | dash tonic, fresh lemon wedge - €3.35

THE BOTANIST | original Indian tonic, coriander, dried grapefruit - €7

MALFY ARANCIA | pomelo and pink pepper tonic, dehydrated and fresh orange wedge - €7

GIN MARE | grapefruit and rosemary tonic, fresh grapefruit and rosemary - €7

HENDRICK'S | blood orange and elderflower tonic, cucumber, rose bud - €7

APERITIFS

PIMM'S REFRESHER | Pimm's, fresh citrus and apple wedges, mint leaves, lemonade top up - €5

ONE80 SPRITZ | Malfy Gin Arancia, Campari, Prosecco, dash soda top up - €7

PASSION SPRITZ | Martini Bianco, passion fruit purée, Prosecco, soda water top up - €7

PINK GIRL FIZZ | Beefeater Pink Gin | grapefruit essence | Prosecco - €7.5

CAMPARI BAR

CAMPARI SLUSH | Shaken Campari on crushed ice - €6

CAMPARI TONIC - €6.5

AMERICANO | Campari, Martini Rosso, splash soda water - €6.5

NEGRONIS

CLASSICO | Campari, Martini Rosso, Beefeater Gin - €7.5

SBAGLIATO | Campari, Martini Rosso, Prosecco top up - €7.5

MEZCAL | Campari, 1757 Vermouth di Torino Rosso, Mezcal - €8

LIGHT BITES ON ARRIVAL

€3.5 per person

Prices include VAT



Seated Style Menus

Ta' Pinu

WARM FRESH MALTESE LOAF
Gozo sheep's cheese | EVOO

Small plates to share

FRESH FISH CARPACCIO
Xwejini sea salt | EVOO | preserved lemon

CHICKEN AND HAM HOCK TERRINE
tomato | raisins | mustard

TOASTED SOURDOUGH V
roasted butternut squash | basil and pumpkin seeds pesto

A choice of

BROWN MEAGRE
peperonata

PORCHETTA
pistachio | sage | apple and miso | creamed potato

CORN-FED CHICKEN
pulled chicken crostulan | baba ganoush

ORECCHIETTE RED PEPPER PESTO V
almonds | basil

SIDES
Roast potatoes
Triple cooked fresh chips

A choice of

WHITE CHOCOLATE CHEESECAKE
gingerbread | preserved orange | cinnamon spiced crème fraîche

BROKEN CANNOLO
sheep's milk ricotta | chocolate chips | pistachios | candied peel

€40 per person including VAT

Minimum number of guests: 12

V Vegetarian selection

Ingredients are not all listed on the menu.

Please inform us of any dietary requirements or intolerances at reservation stage.
Cross-contamination could occur since we are not an allergens free kitchen.



Nikolaus

WARM FRESH MALTESE LOAF
Gozo sheep's cheese | EVOO

Starters plates to share

FRESH FISH TARTARE
lilliput capers | pickled shallots | sour cream

BRAISED BEEF CROCCHETTE
Gouda | 'pico de gallo' | sour cream

PINSA V
hummus | oyster mushrooms | Piemonte hazelnuts | salsa verde

A choice of

BROWN MEAGRE
peperonata

LAMB LEG
butter bean ragout | chorizo | feta

FLAME GRILLED BAVETTE STEAK TAGLIATA
roast onion | gherkin ketchup

MACCHERONI OCTOPUS STEW
capers and olives | fresh chili

SIDES
Roast potatoes
Triple cooked fresh chips

A choice of

WHITE CHOCOLATE CHEESECAKE
gingerbread | preserved orange | cinnamon spiced crème fraîche

IMQARET
'gelat tal-gbejna' | Gozo honey

€45 per person including VAT

Minimum number of guests: 12
V Vegetarian selection

Ingredients are not all listed on the menu.

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Cross-contamination could occur since we are not an allergens free kitchen.



Malita

WARM FRESH MALTESE LOAF
Gozo sheep's cheese | EVOO

Starters plates to share

CURED FRESH FISH
pickled grapes | celery | sunflower seeds

TOASTED SOURDOUGH V
roasted butternut squash | basil and pumpkin seeds pesto

PORK SAUSAGE COIL
gherkin ketchup

A choice of

FRESH FISH FILLET
peperonata

PORCHETTA
pistachio | sage | apple and miso | creamed potato

FLAME GRILLED GRAIN FED BEEF RIB-EYE
roast onion | gherkin ketchup

FUSILLOTTI
rabbit ragu | prunes | madras curry | sage

SIDES
Roast potatoes
Triple cooked fresh chips

A choice of

WHITE CHOCOLATE CHEESECAKE
gingerbread | preserved orange | cinnamon spiced crème fraîche

OPERA GATEAUX
62% dark chocolate | praline | Grand Marnier | coffee ice-cream

€50 per person including VAT

Minimum number of guests: 12

V Vegetarian selection

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Gaudos

WARM FRESH MALTESE LOAF
Gozo sheep's cheese | EVOO

Starters plates to share

FRESH FISH TARTARE
lilliput capers | pickled shallots | sour cream

CHICKEN AND HAM HOCK TERRINE
tomato | raisins | mustard

BURRATINA V
roasted butternut squash | sourdough | basil and pumpkin seeds pesto

CALAMARI FRITTI
zucchini | pickled cucumber | garlic aioli

Intermediate Course

HOUSE MADE RAVIOLI
Maltese sausage | ricotta | soft herbs

A choice of

FRESH FISH FILLET
peperonata

CORN-FED CHICKEN
pulled chicken crostulan | baba ganoush

LAMB LEG
butter bean ragout | chorizo | feta

BEEF FILLET MIGNONS
roast onion | gherkin ketchup

SIDES
Roast potatoes
Triple cooked fresh chips

A choice of

WHITE CHOCOLATE CHEESECAKE
gingerbread | preserved orange | cinnamon spiced crème fraîche

IMQARET
'gelat tal-gbejna' | Gozo honey

€55 per person including VAT

Minimum number of guests: 12

V Vegetarian selection

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Festive Promo Menu

This menu is available between 1st and 21st December
excluding Saturdays, Sundays and Public Holidays

WARM FRESH MALTESE LOAF
EVOO

Small plates to share

FRESH FISH CARPACCIO
Xwejni sea salt | EVOO | preserved lemon

BRAISED BEEF CROCCHETTE
Gouda | 'pico de gallo' | sour cream

TOASTED SOURDOUGH V
roasted butternut squash | basil and pumpkin seeds pesto

A choice of

PORCHETTA
pistachio | sage | apple and miso | creamed potato

CORN-FED CHICKEN
pulled chicken crostulan | baba ganoush

ORECCHIETTE RED PEPPER PESTO V
almonds | basil

SIDES
Roast potatoes
Triple cooked fresh chips

A choice of

IMQARET
'ġelat tal-ġbejna' | Gozo honey

BROKEN CANNOLO
sheep's milk ricotta | chocolate chips | pistachios | candied peel

€40 per person including VAT

Minimum number of guests: 12

V Vegetarian selection

Ingredients are not all listed on the menu.

Please inform us of any dietary requirements or intolerances at reservation stage.

Cross-contamination could occur since we are not an allergens free kitchen.



Plant Based Menu

This menu is available between 1st and 21st December
excluding Saturdays, Sundays and Public Holidays

WARM FRESH MALTESE LOAF
EVOO

Small plates to share

TOASTED SOURDOUGH
roasted butternut squash | basil and pumpkin seeds pesto

STICKY SOY PEAR SALAD
baby gem lettuce | pickled onion | sesame seeds

ORECCHIETTE RED PEPPER PESTO
almonds | basil

A choice of

PINSA
hummus | oyster mushrooms | Piemonte hazelnuts | salsa verde

RISOTTO
pumpkin | toasted seeds | Piment d'Espelette

CHICKPEA BURGER
hummus | baby spinach | spicy 'mayo' | sweet potato fries

A choice of

HOUSE-MADE SORBET

CITRUS DELICE
lemon | coconut | dates | lychee sorbet

€40 per person including VAT

Minimum number of guests: 12

Ingredients are not all listed on the menu.

Please inform us of any dietary requirements or intolerances at reservation stage.

Cross-contamination could occur since we are not an allergens free kitchen.



Beverage Options

Beverage Options

These packages are designed to complement a pre booked menu;
only apply for dining duration whilst seated at table.

LOCAL MALTA WINE PACKAGE

½ btl 1919 Chardonnay Girgentina / Gellewza, Cassar Camilleri | still / sparkling water, espresso

€14 per person

Add €4 for free flowing throughout food service duration

LOCAL GOZO WINE PACKAGE

½ btl Ulysses Chenin Blanc / Shiraz, Cassar Camilleri | still / sparkling water, espresso

€14 per person

Add €4 for free flowing throughout food service duration

ITALIAN WINE PACKAGE

½ btl Fresco Di Masi Bianco / Rosso, Masi | still / sparkling water, espresso

€16 per person

Add €4 for free flowing throughout food service duration

FRENCH WINE PACKAGE

½ btl Les Plants Nobles Sauvignon Blanc / Pinot Noir, Ropiteau | still / sparkling water, espresso

€16 per person

Add €4 for free flowing throughout food service duration

NEW WORLD WINE PACKAGE

½ btl Montes Sauvignon Blanc / Shiraz, Jim Barry | still / sparkling water, espresso

€18 per person

Add €4 for free flowing throughout food service duration

Please inquire for our full wine list for a wider variety
Prices include VAT

NON-ALCOHOLIC PACKAGE

2 soft drinks, still / sparkling water, fruit juices, espresso

€8 per person

Add €2 for free flowing throughout food service duration

NON-ALCOHOLIC WINE / BEER PACKAGE

½ btl H. Steinbock Alcohol Free Riesling, Weingut Dr. Fischer, Mosel, Germany
non-alcoholic beer, still / sparkling water, espresso

€16 per person

Add €4 for free flowing throughout food service duration

Please inquire for our full wine list for a wider variety
Prices include VAT



Timed Bar Packages

(Seated or Standing)

OPEN BAR PACKAGE – STANDARD

Prosecco, house wines,
beers on tap (Cisk, Cisk Excel, Blue Label Smooth & Creamy, Strongbow Dark Fruit),
soft drinks, fruit juices, still / sparkling water, coffee

€15 per person first hour
50% discount additional hours

OPEN BAR PACKAGE – DE LUXE

House brands spirits and liqueurs, Spritzers, Prosecco, house wines,
beers on tap (Cisk, Cisk Excel, Blue Label Smooth & Creamy, Strongbow Dark Fruit),
soft drinks, fruit juices, mixers, still / sparkling water, coffee

€20 per person first hour
50% discount additional hours

OPEN BAR PACKAGE – PREMIUM

House and premium brands spirits and liqueurs, Spritzers, Prosecco, local and imported wines,
beers on tap (Cisk, Cisk Excel, Blue Label Smooth & Creamy, Strongbow Dark Fruit),
imported beers, ciders, energy drinks,
soft drinks, fruit juices, mixers, still / sparkling water, coffee

€25 per person first hour
50% discount additional hours

COCKTAILS PACKAGE

Free flowing – Select 3 alcoholic and 1 non-alcoholic cocktails from our list,
House and premium brands spirits and liqueurs, Spritzers, Prosecco, local and imported wines,
beers on tap (Cisk, Cisk Excel, Blue Label Smooth & Creamy, Strongbow Dark Fruit),
imported beers, ciders, energy drinks,
soft drinks, fruit juices, mixers, still / sparkling water, coffee

€30 per person first hour
50% discount additional hours

Prices include VAT
Please inquire for stand-up style events.



TERMS AND CONDITIONS

1. CATERING AND LOGISTICS

- one80 Kitchen will provide the client with food and drinks as specified in the proposal. There might be the need to adjust any ingredient due to market availability.
- Venue is hired with food and drinks consumption.
- All food and drinks are supplied by one80 Kitchen's catering facilities.
- A €2.00 per person service fee applies for clients bringing in their own cake and consumed in the restaurant.
- Basic event details should be outlined 14 days prior event date or at booking stage.
- Finalised details and number of guests need to be specified 48 hours prior to the event in writing.
- Once the final number has been confirmed, numbers can increase but not decrease unless one is still in time to re-confirm the number of guests with the above threshold.
- If numbers substantially decrease by over 30%, one80 reserves the right to re-quote rates and re-allocate an adequate area within the venue.
- Should a client opt to source out third-party services other than one80's, one80 needs to be made aware of who will be providing such service and other details such as set up requirements.
- one80 management will notify timings of setting up by third party suppliers.
- one80 has limited capacity for storage. In cases where a client needs to bring in any material, these are to be brought in on an agreed day with management.

2. GENERAL

- Technical equipment can be brought in by clients. one80 offers the option to source out third-party suppliers on behalf of the client, and a respective charge is passed on to the client.
- The use of the one80's logos / trademarks are only permitted by obtaining authorization from one80's management.
- The client shall take full responsibility for any physical damages done to one80's property.
- Music is allowed until 23:00hrs; music volume after this time needs to be kept within reasonable limits.
- Parking – free street parking within the outlet's vicinity.

3. CONFIRMATION, PAYMENT, CANCELLATIONS

- one80 will consider an event as confirmed only when a confirmation is communicated in writing.
- Upon confirmation of the event a deposit may be required as agreed with management.
- Payment will be based upon the final confirmed number or the increased number served, whichever is greater.
- If no final number is received, one80 will apply the charge for the full amount as initially quoted.
- Cheques are to be made payable to "**one80 Kitchen, Mgarr Gozo**" and must include client's contact mobile number and ID number.
- Address: **one80 Kitchen, Triq Martino Garces, Mgarr, Gozo. GSM241.**
- Labour Hours are included in the rates quoted.
- Should the event be cancelled for whatever reason, within the 7 days prior to the day of the event, one80 has the right to claim the deposit paid by the client.
- All rates quoted are Net of any Commissions and inclusive of VAT.



one80™

one80.com.mt



one80
KITCHEN • LOUNGE
MELLIEHA

one80
ST. CHRISTOPHER STR.
VALLETTA

one80
KITCHEN
AT MĠARR YACHT MARINA, GOZO

IX-XATT
AT one80

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IZAKAYA • 居酒屋


MĠARR MARINA
YACHT CLUB
BY one80