Celebrate

CHRISTMAS Festive Events 2023



KITCHEN · LOUNGE MELLIEĦA

FESTIVE EVENTS PACKAGES 2023

Experience the enchantment of the holiday season at one80 Kitchen & Lounge, Mellieha. Our restaurant and private dining room will be transformed, creating a magical setting for your festive celebrations. We're thrilled to announce that we're now accepting reservations, catering to groups of all sizes! If you're looking to elevate your festivities, consider the exclusive hire of our venue, a spectacular way to delight and amaze your guests.

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

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one80 Kitchen & Lounge 30, Triq il-Wied ta' Ruman, Mellieħa. MLH 4023

DRINKS ON ARRIVAL

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(select one for all guests)

House made mulled wine - €4 per person

Glass Prosecco Extra Dry, Borgo Molino - €6 per person

G&T's

BERTA TONIC | House gin, Via San Nicolao Riserva, tonic water top up

STRAWBERRY AND PEACH | Ampersand Strawberry gin, peach purée, tonic water, lemongrass

MARSHMALLOW | House infused Beefeater gin, tonic water, flamed marshmallow

BOTANICAL BLISS | London No. 1 Gin, tonic water, fresh blueberries, fresh lime juice and mint

€7.5

SPRITZERS

one80 SPRITZ | Malfy Gin Arancia, Campari, Prosecco, soda water

APEROL SPRITZ | Aperol, Prosecco Extra Dry, soda water

LIMONCELLO SPRITZ | Limoncello di Capri, Prosecco Extra Dry, soda water

CAMPARI SPRITZ | Campari, Prosecco Extra Dry, soda water

€7.5

NEGRONIS

CLASSICO | Campari, Martini Rosso, Beefeater Gin

SBAGLIATO | Campari, Martini Rosso, Prosecco top up

MEZCAL | Campari, 1757 Vermouth di Torino Rosso, Mezcal

AMERICANO | Campari, 1757 Vermouth di Torino Rosso and soda water

€8

LIGHT BITES ON ARRIVAL

€4



SEATED STYLE MENUS



SMALL PLATES to share

SALT COD ARANCINI saffron mayo

PACCHERI ZUCCHINI CREAM V roasted hazelnuts

SICILIAN CAPONATA **V** sweet and sour vegetables, pine nuts

MAIN COURSES a choice of

FRESH FISH FILLET broccolini, potato and saffron cream

BRACIOLE CON PISTACCHIO veal involtini, Taleggio cheese and pistacchio di Bronte

AUBERGINE PARMIGIANA V

DESSERTS a choice of

MULLED WINE PANNETTONE TRIFLE

IMQARET almond ice-cream, Mellieħa honey

€35 per person including VAT





SMALL PLATES to share

'PULPETTI TAN-NEONATI'

RABBIT RAGÙ BRUSCHETTA local EVOO

> BREADED 'ĠBEJNA' **V** Tropea onion

MAIN COURSES a choice of

FRESH FISH FILLET local tomatoes, calamata olives, Tropea onions, basil

SPATCHCOCK BABY CHICKEN 'ALLA DIAVOLA' pancetta, pecorino, chives new potatoes

BRAISED BEEF CHEEK toasted walnuts, mash

COFFEE AND PARMESAN CREAM RISOTTO V balsamic vinegar

DESSERTS a choice of

PEAR AND CINNAMON CRUMBLE crème anglaise

MULLED WINE PANNETTONE TRIFLE

€40 per person including VAT





SMALL PLATES to share

SMOKED PULLED DUCK BRIOCHE SLIDER beetroot BBQ sauce

FRITTURA DI PESCE local fish in season, zucchini, tartar sauce

> RISOTTO AI FUNGHI PORCINI V porcini mushrooms

MAIN COURSES a choice of

FRESH FISH FILLET local tomatoes, calamata olives, tropea onions, basil

BRACIOLE CON PISTACCHIO veal involtini, Taleggio cheese and pistacchio di Bronte

ANGUS FRESH BEEF TAGLIATA marinated grilled vegetables

SMOKED, BAKED, CHARRED ROOT VEGETABLES V sweet potato fries

DESSERTS a choice of

WINTER SPICED PLUM FRANGIPAN TART mascarpone cream

MULLED WINE PANNETTONE TRIFLE

€45 per person including VAT





STARTERS a choice of

CAPPELLINI FRIED KING PRAWN courgettes, mint

FUNGHI E POLENTA V forest mushrooms, grilled polenta, pecorino

SAFFRON POTATOES RAVIOLONI rabbit ragu, Parmigiano Reggiano, rosemary

MAIN COURSES a choice of

FRESH FISH FILLET local tomatoes, calamata olives, Tropea onions, basil

SPATCHCOCK BABY CHICKEN 'ALLA DIAVOLA' Pancetta, pecorino, chives new potatoes

ARGENTINA GRAIN FED BEEF RIB-EYE marinated grilled vegetables

AUBERGINE PARMIGIANA V

DESSERTS a choice of

CHOCOLATE MILLEFOGLIE fior di latte ice-cream

MULLED WINE PANNETTONE TRIFLE

€50 per person including VAT



PLANT BASED MENU

WARM FRESH MALTESE LOAF chickpea and cumin paste, EVOO

STARTERS a choice of

BEETROOT CARPACCIO caramelized walnuts, raspberry vinegar

> RISOTTO AI FUNGHI PORCINI porcini mushrooms

MAIN COURSES a choice of

FUNGHI E POLENTA forest mushrooms, grilled polenta

TROPEA ONION AND BROCCOLI PIE caper berries and olives, hand-cut fresh chips

DESSERTS

ALMOND AND COFFEE PANNACOTTA

€40 per person including VAT



BEVERAGE OPTIONS

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

LOCAL HOUSE WINE PACKAGE ½ btl 1919 Chardonnay Girgentina / Caravaggio Merlot, Marsovin still / sparkling water, espresso

€14 per person Add €4.00 for free flowing throughout food service duration

LOCAL SUPERIOR WINE PACKAGE ½ btl Meridiana Isis Chardonnay / Meridiana Melqart Cabernet still / sparkling water, espresso

€17.5 per person Add €4.00 for free flowing throughout food service duration

ITALIAN WINE PACKAGE ½ btl Fresco di Masi, Masi, Veneto / Montepulciano D'Abruzzo, Zaccagnini still / sparkling water, espresso

€18.5 per person Add €4.00 for free flowing throughout food service duration

FRENCH WINE PACKAGE ½ btl Domaine De Vedilhan Sauvignon Blanc / Syrah Languedoc Roussillon still / sparkling water, espresso

€17.5 per person Add €4.00 for free flowing throughout food service duration

NEW WORLD WINE PACKAGE ¹/₂ btl Meerendal Wine Estate, Chenin Blanc, Cape, South Africa / Montes Cabernet Sauvignon, Colchagua Valley, Chile still / sparkling water, espresso

€18.5 per person Add €4.00 for free flowing throughout food service duration

NON-ALCOHOLIC BEVERAGES PACKAGE 2 soft drinks, still / sparkling water, fruit juices, espresso

€9 per person Add €1.00 for free flowing throughout food service duration

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



RECEPTION STYLE MENUS

RECEPTION UP STYLE MENUS

COLD SELECTION

Cured salmon, cucumber, cream cheese bites Muhammara on pita chips Seared veal and crispy vegetables involtini Tuna confit, caper-raisin sauce Grilled asparagus wrapped in porchetta Zucchini, rucola, Chevre rolls V Marinated prawn salad Zesty octopus, harissa aioli tartlet Smoked scamorza, cherry tomato brochettes V Goat's cheese, roasted tomato bruschetta V Spiced aubergines on crispy rye bread Mascarpone, pancetta choux buns Salmon rillettes crostini Rabbit liver pâté on toasted brioche Lemon-honey chicken wraps Cured beef, pickles, mustard mini buns Grilled artichokes, salame Toscano focaccia

WARM SELECTION

Lentil, chickpea fritters Gnocchi fritti, cheese fondue V Truffled mushrooms, crusty bread Prawn, neonati cakes with tomato-chilli dip Squid ink, shellfish arancini, lemon-mint aioli Spiced lamb skewers, tzatziki Rustic pork, duck sausage brochette Fritto misto with smoked paprika mayo Pork's cheek croquette, fig jam Pistachio pesto, zucchini risotto Gnocchetti sardi with rabbit ragù Mini pulled pork sliders, sweet mustard sauce Grilled chicken, red pepper skewers One80 mini burgers

Grilled chicken, red pepper skewers One80 mini burgers Sesame tuna sticks Maltese sausage puffs Asparagus, parmesan quiche V

SWEET ITEMS

Apple and caramel bites Date fritters Forest fruit cheesecake pots Hazelnut mini muffins Orange and cinnamon beignets Sweet ricotta fritters Chocolate cream tartlets

It is suggested to select 6 items per hour for your standing up style event. Please feel free to consult our advice when selecting menu items. €15 per 6 items.

(Standing up and Food Stalls) Minimum number of persons: 30

V Vegetarian selection Items in green are Plant Based

Please inform our representative at reservation stage in case of any Allergens or intolerances Prices include VAT



RECEPTION STYLE MENUS

(available only with reception style menus)

FISH STALL – 2 WAYS (fish type depending on market availability) Crudo or Ceviche/ fritto

€9 per person

ASIAN STALL Vegetable Spring rolls with citrus and peanut sauce V Steamed buns with pulled duck and hoisin sauce Vegetable noodles, sweet chilli and peanut V one80 Sushi – Maki and Uramaki

€9 per person

PORCHETTA STALL Slow roasted loin of pork with crackling sun dried tomatoes butter, sourdough bread

€7 per person

CHARCUTERIE STALL a selection of artisan salamis, cured meats, artisan cheeses and patés, served with Local 'xiklun' and pickles

€8 per person



TIMED BAR PACKAGES

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(seated or standing)

OPEN BAR PACKAGE – STANDARD Local house wines, Prosecco, local beers, soft drinks, fruit juices, still / sparkling water, coffee

> €20 per person first hour 50% discount additional hours

OPEN BAR PACKAGE – DE LUXE Spritzers, house brands spirits, local house wines, Prosecco, local beers, soft drinks, fruit juices, mixers, still / sparkling water, coffee

> €25 per person first hour 50% discount additional hours

OPEN BAR PACKAGE – PREMIUM Spritzers, house and premium brands spirits, local and imported wines, Prosecco, local and imported beers, ciders, energy drinks, soft drinks, mixers,

still / sparkling water, coffee

€30 per person first hour 50% discount additional hours

COCKTAILS PACKAGE

Free flowing - Select 3 alcoholic and 1 non-alcoholic cocktails from our list Spritzers, house and premium brands spirits, local and imported wines, Prosecco, local and imported beers, ciders, energy drinks, soft drinks, mixers, still / sparkling water, coffee

> €35 per person first hour 50% discount additional hours

> > Prices include VAT



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.
- Should the client opt to supply own beverages, corkage charges apply.
- Basic event details should be outlined 14 days prior event date or at booking stage.
- Finalised details 48 hours prior to the event.
- Deadline for the final number of guests needs to be specified at the latest 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 Kitchen & Lounge 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 is 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 "FooDrinks Concepts Ltd" and must include client's contact telephone number and ID number.
- Address: one80 Kitchen & Lounge, 30, Triq il-Wied ta' Ruman, Mellieha. MLH 4023.
- 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 include VAT.





one80.com.mt







MĠARR MARINA YACHT CLUB BY one 80







