



# EVENTS PACKAGES

SPRING TO SUMMER 2025

one 80

KITCHEN • LOUNGE

# DRINKS ON ARRIVAL

(select one for all guests)

Glass Prosecco Extra Dry, Borgo Molino - €7 pp

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## GIN COCKTAILS

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

ELDERFLOWER GREEN TEA | House infused green tea gin, elderflower syrup, tonic water

ORANGE BLOSSOM | Malfy Arancia Gin, Aperol, tonic water

€8 pp

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## SPRITZERS

one80 SPRITZ | Malfy Gin Arancia, Campari, Prosecco, dash soda water top up

APEROL SPRITZ | Aperol, Prosecco Extra Dry, dash soda water top up

BAJTRA SPRITZ | Bajtra liqueur, Prosecco Extra Dry, dash soda water top up

CAMPARI SPRITZ | Campari, Prosecco Extra Dry, dash soda water top up

HUGO SPRITZ | St. Germain Liqueur, Prosecco, fresh mint, dash soda water top up

€8 pp

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## NEGRONIS

CLASSICO | Campari, 1757 Vermouth di Torino Rosso, Beefeater Gin

SBAGLIATO | Campari, 1757 Vermouth di Torino Rosso, Prosecco top up

MEZCAL | Campari, 1757 Vermouth di Torino Rosso, Mezcal

AMERICANO | Campari, 1757 Vermouth di Torino Rosso, dash soda water top up

BOULEVARDIER | Campari, Bourbon, 1757 Vermouth di Torino Rosso

€9 pp

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Light Bites on arrival  
€4 pp

Prices include VAT

one80  
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# SEATED STYLE MENUS

Minimum number of guests: 12

## ST. AGATHA'S RED TOWER

WARM FRESH MALTESE LOAF **V**  
chickpea and cumin paste, EVOO

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SMALL PLATES to share

SALT COD CROQUETTES  
citrus aioli

DEEP FRIED STUFFED GREEN OLIVES  
tuna, capers, parsley

STRACCIATELLA BRUSCHETTA **V**  
local tomatoes, tapenade

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MAIN COURSES a choice of

FRESH FISH FILLET  
Mediterranean caponata

SPATCHCOCK CHICKEN  
Summer slaw

PACCHERI CACIO PEPE **V**  
pecorino, black pepper

Hand-cut triple cooked chips

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DESSERTS a choice of

YOGHURT MOUSSE  
cherries jubilee

IMQARET  
halva ice-cream, Mellieħa honey

€40 pp including VAT

**V** Vegetarian selection

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

# ANCHOR BAY

WARM FRESH MALTESE LOAF **V**  
chickpea and cumin paste, EVOO

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SMALL PLATES to share

ARANCINI CACIO E PEPE **V**  
pecorino fondue

MORTADELLA, PROVOLONE AND PISTACHIO PANZEROTTI

PACCHERI ALLA SORRENTINA

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MAIN COURSES a choice of

CHAR GRILLED FRESH FISH FILLET  
ratatouille vegetables

BRACIOLE DI VITELLO  
veal involtini, caciocavallo cheese, mortadella, Tropea onion

ANGUS BEEF RUMP TAGLIATA  
marinated grilled vegetables

ĠBEJNA SALAD **V**  
dried local sheep cheese, tomatoes, rocket, black olives, capers from Gozo, tomato cracker

Hand-cut triple cooked chips

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DESSERTS a choice of

CARAMELISED LEMON TART  
raspberry sorbet

IMQARET  
halva ice-cream, Mellieħa honey

€45 pp including VAT

**V** Vegetarian selection

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# IL-MELH U L-GHASEL

WARM FRESH MALTESE LOAF **V**  
chickpea and cumin paste, EVOO

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SMALL PLATES to share

CARPACCIO OF FRESH FISH IN SEASON  
mango, avocado, almonds

HOMEMADE FOCACCIA  
dried cherry tomatoes, prosciutto di Parma, burrata, local rucola

MACCHERONI AL TORCHIO  
mushrooms, guanciale, thyme jus

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MAIN COURSES a choice of

CALAMARI RIPIENI  
stuffed calamari, tomato and marjoram sauce

'LA PORCHETTA'  
slow roasted pork belly, dried herbs, salsa verde

GRAIN FED BEEF RIB-EYE  
onion rings

GNOCCHI SORRENTINA **V**  
tomato sauce, mozzarella, basil

Hand-cut triple cooked chips

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DESSERTS a choice of

ALMOND PARFAIT  
espresso crème anglaise

IMQARET  
halva ice-cream, Mellieħa honey

€50 pp including VAT

**V** Vegetarian selection

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# TAT-TUNNARA

WARM FRESH MALTESE LOAF **V**  
chickpea and cumin paste, EVOO

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STARTERS a choice of

CHARCOAL GRILLED OCTOPUS  
stracciatella, dry cherry tomatoes, olive and caper sauce

BEEF CARPACCIO 'AL COLTELLO'  
pinenuts, rucola, Parmesan, truffle oil

ROASTED AND SMOKED PEPPER RISOTTO **V**  
crispy Padrón peppers, gremolata

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MAIN COURSES a choice of

FRESH FISH FILLET 'AL CARTOCCIO'  
mussels

BRACIOLE DI VITELLO  
veal involtini, caciocavallo cheese, mortadella, Tropea onion

USDA PRIME SIRLOIN STEAK  
marinated grilled vegetables

SQUASH, BROAD BEAN AND RICOTTA PIE **V**  
season salad

Hand-cut triple cooked chips

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DESSERTS a choice of

MILK AND DARK CHOCOLATE TART  
fiore di latte, cherries and meringue gelato

IMQARET  
halva ice-cream, Mellieħa honey

€55 pp including VAT

**V** Vegetarian selection

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

# PLANT BASED MENU

WARM FRESH MALTESE LOAF  
chickpea and cumin paste, EVOO

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## STARTERS a choice of

MELANZANA IN CARROZZA  
tomato fondue

BABY CARROTS  
chickpea hummus, chimicurri

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## MAIN COURSES a choice of

ROASTED AND SMOKED PEPPER RISOTTO  
crispy Padrón peppers, gremolata

SUMMER VEGETABLES SALAD  
grilled vegetables, cherry tomatoes, cucumber,  
basil, balsamic vinegar from Modena

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## DESSERTS

COCONUT PANNACOTTA  
macerated peaches

€40 pp including VAT

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

# BEVERAGE OPTIONS

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

Any Beverage Package selected includes the following per person;  
**½ bottle of the selected wine, still / sparkling water, espresso**

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## LOCAL HOUSE WINE PACKAGE

½ btl 1919 Chardonnay Girgentina / Gellewza, Marsovin  
still / sparkling water, espresso  
€17 pp

Add €4 for free flowing throughout food service duration

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## LOCAL SUPERIOR WINE PACKAGE

½ btl Meridiana Isis Chardonnay / Meridiana Melqart Cabernet still / sparkling water, espresso  
€20 pp

Add €4 for free flowing throughout food service duration

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## ITALIAN WINE PACKAGE

½ btl Gavi del Comune di Gavi, Fontanafredda, Piemonte / Montepulciano D'Abruzzo, Zaccagnini  
still / sparkling water, espresso  
€19 pp

Add €4 for free flowing throughout food service duration

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## FRENCH WINE PACKAGE

½ btl Domaine De Vedilhan Sauvignon Blanc / Syrah Languedoc Roussillon  
still / sparkling water, espresso  
€18.5 pp

Add €4 for free flowing throughout food service duration

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## NEW WORLD WINE PACKAGE

½ btl Montes Reserve Sauvignon Blanc / Montes Reserve Cabernet Sauvignon, Colchagua Valley, Chile  
still / sparkling water, espresso  
€18 pp

Add €4 for free flowing throughout food service duration

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## NON-ALCOHOLIC BEVERAGES PACKAGE

2 soft drinks, still / sparkling water, fruit juices, espresso  
€9 pp

Add €1 for free flowing throughout food service duration

Prices include VAT

Please inquire for our full wine list for a wider variety



# STANDING UP STYLE MENUS

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## MELLIEHA BAY

12 items  
(Minimum quantity 30 persons)

Creamed goat's cheese crackers, cucumber, salmon caviar  
Prawn cocktail canape'  
Focaccia with burrata and speck  
Tomato, black olives and mint bruschetta **V**

Pizza frita, tomatoes and Parmigiano Reggiano **V**  
Friarielli fritters, nduja mayo **V**  
Sesame breaded smoked scamorza, pear mustard **V**  
Pork's cheek croquette, fig jam  
Zucchini, salmon and chives quiche  
Gnocchetti sardi, basil pesto, stracciatella, sun dried cherry tomatoes **V**

Imqaret  
Zeppole, crème patisserie

€35 pp including VAT

# STANDING UP STYLE MENUS

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## GOLDEN BAY

18 items

(Minimum quantity 30 persons)

Creamed goat's cheese crackers, cucumber, salmon caviar

Prawn cocktail canape'

Marinated octopus, cherry tomatoes and capers

Focaccia with burrata and speck

Tomato, black olives and mint bruschetta **V**

Vitello tonnato

Pizza frita, tomatoes and Parmigiano Reggiano **V**

Friarielli fritters, nduja mayo **V**

Sesame breaded smoked scamorza, pear mustard **V**

Lamb meatballs with roasted peppers sauce

Tuna tataki skewers

Zucchini, salmon and chives quiche

Gnocchetti sardi, basil pesto, stracciatella, sun dried cherry tomatoes **V**

Arancini beef ragu' and peas

Risotto saffron and mussels

Imqaret

Zeppole, crème patisserie

Sweet ricotta cannoli

€40 pp including VAT

one80

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# STANDING UP STYLE MENUS

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## PARADISE BAY

24 items  
(Minimum quantity 30 persons)

Creamed goat's cheese crackers, cucumber, salmon caviar  
Prawn cocktail canape'  
Marinated octopus, cherry tomatoes and capers  
Salmon rillettes crostini  
Focaccia with burrata and speck  
Tomato, black olives and mint bruschetta **V**  
Vitello tonnato  
Battuta di manzo sliders  
Lemon honey chicken wraps

Pizza frita, tomatoes and Parmigiano Reggiano **V**  
Friarielli fritters, nduja mayo **V**  
Sesame breaded smoked scamorza, pear mustard **V**  
Lamb meatballs with roasted peppers sauce  
Fritto misto with paprika aioli  
Tuna tataki skewers  
Zucchini, salmon and chives quiche  
Gnocchetti sardi, basil pesto, stracciatella, sun dried cherry tomatoes **V**  
Arancini beef ragu' and peas  
Risotto saffron and mussels  
one80 burgers

Imqaret  
Pistacchio torta caprese  
Sweet ricotta cannoli  
Chocolate cream tartlets

€45 pp including VAT

one80

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# FOOD STALLS

(Available only with stand up style menus)

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## FISH STALL - 2 WAYS

(fish type depending on market availability)  
Crudo or Ceviche/ fritto

€9 pp

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## ASIAN STALL

Pork Spring rolls with citrus and peanut sauce **V**  
Bao buns with pulled duck and hoisin sauce  
Vegetable noodles, sweet chilli and peanut **V**  
one80 Sushi – Maki and Uramaki

€9 pp

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## PORCHETTA STALL

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

€10 pp

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## CHARCUTERIE STALL

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

€12 pp

Prices include VAT

# TIMED BAR PACKAGES

(seated or standing)

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## OPEN BAR PACKAGE – STANDARD

Local house wines, Prosecco, local beers,  
soft drinks, fruit juices, still / sparkling water, coffee

€15 pp first hour  
50% discount additional hours

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## OPEN BAR PACKAGE – DE LUXE

Spritzers, house brands spirits, local house wines, Prosecco, local beers,  
soft drinks, fruit juices, mixers, still / sparkling water, coffee

€20 pp first hour  
50% discount additional hours

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## OPEN BAR PACKAGE – PREMIUM

Spritzers, house and premium brands spirits, New world wines, Prosecco,  
local and imported beers, ciders, energy drinks, soft drinks, mixers, still / sparkling water, coffee

€25 pp first hour  
50% discount additional hours

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## 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

€30 pp 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 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 final number of guests need 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 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 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 client. one80 Kitchen & Lounge offers the option to source out third-party suppliers on behalf of the client, respective charge is passed on to 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 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

KITCHEN • LOUNGE

# one80™

one80.com.mt



one80  
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MELLIEHA

one80  
ST. CHRISTOPHER STR.  
VALLETTA

one80  
KITCHEN  
AT MGARR YACHT MARINA, GOZO

IX-XATT  
AT one80  
DRINKS · 𠂆 · SNACKS

one80  
IZAKAYA · 居酒屋