



# *Salini Resort*

FESTIVE SEASON 2021





# *Let the Celebrations Begin*

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# Event Menus

## TABLE D'HOTE

### MENU A - MELITA

#### Starters

Leak & Potato Soup  
Parmigiana di Melanzane  
Rigatoni with a Beef & Mushroom Ragù

#### Main Course

Poached Fillet of Seabass  
Grilled de-boned Chicken thigh with a Mexican rub  
Stuffed roast loin of Pork

#### Dessert

Traditional Christmas Pudding with a  
warm brandy Custard  
Warm Apple Pie with Vanilla Ice Cream  
Smooth and Creamy Lemon Sorbet

#### Beverage Package

1/2 Bottle of Water  
Coffee

€30.00 per person

### MENU B - ORTENSIA

#### Starters

Cream of Pumpkin and Ginger Soup  
Chicken Liver Pate  
Ravioli di Pollo al Burro e Salvia

#### Main Course

Herb Crusted Baked Salmon  
Half Roast Chicken with Lemon and Rosemary  
Prime Brisket of Beef Slow Braised in Red Wine

#### Dessert

Traditional Christmas Pudding with a  
warm Brandy Custard  
Warm Chocolate Brownie with Vanilla Ice Cream  
Smooth and Creamy Lemon Sorbet

#### Beverage Package

1/2 Bottle of Water  
1/2 Bottle of Wine  
Coffee

€35.00 per person

Minimum Number of People: 25  
Maximum Number of People: 80  
Choice of 1 dish per course





# Event Menus

BUFFET

## MENU 1

### Starters

Selection of Antipasti  
Vegetable soup  
Ravioli Ricotta  
Penne and Spice Tomato sauce

### Main Course

Marinated Chicken thigh with a curry sauce  
Veal olives with a tomato sauce  
Sweet and sour Pork  
Grilled sword fish on a bed of Caponata  
Cauliflower gratin  
Duck spring rolls  
Stir fry Vegetables & Roasted Wedges with Paprika

### Dessert

A selection of scrumptious desserts

## MENU 2

### Starters

Selection of Antipasti  
Pumpkin and sweet potato  
Rigatoni – vegetable & sundried Pesto  
Chicken Ravioli with green peppers, onions  
and a rich tomato sauce

### Main Course

Carvery - Roast Pork loin with an apple sauce  
Marinated Asian-Chicken drumsticks  
Grilled Tuna – with a herb oil  
Chicken Spring rolls  
Corn on the cob  
Steamed carrot sliced with roasted cumin  
Roast Potato

### Dessert

A selection of scrumptious desserts

€25.00 per person

### *incl Beverage Package*

Free Flowing House Wine, Soft Drinks, Water  
& Coffee

€32.50 per person

Minimum Number of People: 50  
Assisted Buffet Service  
Price is per adult



# Christmas Eve

BUFFET DINNER

## Antipasti

Marinated prawns with a herb and citrus dressing.  
Smoked salmon & smoked swordfish platter.  
Selection of Italian salami and ham .  
Maltese & Sicilian sausages with a honey mustard dipping sauce.  
Pork terrine with apple chutney.  
Turkey stuffing paupiettes meatballs with cranberry sauce  
Dressed tomatoes with fresh herbs and pickled red onions  
Grilled aubergines and zucchini marinated with vinegar, olive oil, garlic and herbs  
Caramelized onion and goat cheese quiche  
Crisp mixed green salad leaves .

## Soup & Pasta Table

Sausage and lentil soup  
Penne with a rich beef, red wine and mushroom ragu'  
Fresh ravioli di ricotta with a pesto Trapanese sauce

## From the Grill

Ribeye prime Ribeye with a rosemary jus  
Fillets of Scottish salmon with couscous and salsa-Verde

## From the Carvery

Roast turkey roulade served with cranberry sauce and gravy

## Side Dishes

Roast carrots and Brussels sprouts  
Roast new Potatoes,

## Desserts & Cheese table

Mince pies, Christmas pudding with a warm custard  
Selection of Gateaux  
Local & Continental Cheese with chutneys, bread & cheese biscuits

incl: ½ a bottle of choice Chilean wine and coffee per adult

€ 50.00 per Adult

Children 1-5 years free

Children 6-12 50% discount



# Christmas Day

BUFFET LUNCH

## Antipasti

Marinated prawns with a herb and citrus dressing.  
Smoked salmon & smoked swordfish platter.  
Selection of Italian salami and ham .  
Maltese & Sicilian sausages with a honey mustard dipping sauce.  
Pork terrine with apple chutney.  
Turkey stuffing paupiettes meatballs with cranberry sauce  
Dressed tomatoes with fresh herbs and pickled red onions  
Grilled aubergines and zucchini marinated with vinegar, olive oil, garlic and herbs  
Caramelized onion and goat cheese quiche  
Crisp mixed green salad leaves .

## Soup & Pasta Table

Cream of butternut squash and ginger, with herb crouton  
Rigatoni with a rich beef and tomato ragu  
Farfalle with Scottish salmon in creamy sauce  
Baked Lasagne with Portobello mushrooms, Grana Padano and bechamel

## Main Course

Seared fillets of seabass with ratatouille & a pesto dressing.  
Slow-braised Lamb Shanks in a red wine and onion sauce.

## From the Carvery

Traditional roast turkey with a sausage and chestnut stuffing served  
with cranberry sauce & gravy  
Honey glazed roast gammon

## Side Dishes

Roast parsnips and carrots.  
Broccoli Gratin with Mornay sauce & almond flakes.  
Roast potatoes with a thyme butter.

## Desserts & Cheese table

Mince pies, Christmas pudding with a warm custard  
Selection of Gateaux  
Local & Continental Cheese with chutneys, bread & cheese biscuits

incl: ½ a bottle of choice Chilean wine and coffee per adult

€ 50.00 per Adult

Children 1-5 years free

Children 6-12 50% discount



# New Year's Eve

BUFFET DINNER

## Antipasti

Marinated prawns with a herb and citrus dressing.  
Smoked salmon & smoked swordfish platter.  
Selection of Italian Salami and ham .  
Maltese & Sicilian sausages with a honey mustard dipping sauce.  
Pork terrine with apple chutney.  
Turkey stuffing paupiettes meatballs with cranberry sauce  
Dressed tomatoes with fresh herbs and pickled red onions  
Grilled aubergines and zucchini marinated with vinegar, olive oil, garlic and herbs  
Caramelized onion and goat cheese quiche  
Crisp mixed green salad leaves .

## Soup & Live Cooking Pasta Station

Fresh mussel chowder  
Mezze paccheri with calamari tossed in a prawn bisque.  
Gnocchi di patata, with pesto Genovese

## Main Course

Grilled fresh brown Meagre served with a herb salsa.  
Roast Loin of Veal wrapped in pancetta with a Calvados jus

## From the Carvery

Roast Rib-Eye of prime beef served with a Marsala wine jus.

## Side Dishes

Cauliflower a la crème.  
Roast Potatoes with parsley butter  
Fragrant basmati rice with sultanas & almonds.  
Seasonal steamed vegetables with herb butter

## Desserts & Cheese table

A delicious selection of gateaux and pastries  
Local & Continental Cheese with chutneys, bread & cheese biscuits

incl: ½ a bottle of choice Chilean wine and coffee per adult  
& a Glass of Prosecco (with dessert)

€ 65.00 per Adult

Children 1-5 years free

Children 6-12 50% discount



# New Year's Day

BUFFET LUNCH

## Antipasti

Marinated prawns with a herb and citrus dressing.  
Smoked salmon & smoked swordfish platter.  
Selection of Italian Salami and ham .  
Maltese & Sicilian sausages with a honey mustard dipping sauce.  
Pork terrine with apple chutney.  
Turkey stuffing paupiettes meatballs with cranberry sauce  
Dressed tomatoes with fresh herbs and pickled red onions  
Grilled aubergines and zucchini marinated with vinegar, olive oil, garlic and herbs  
Caramelized onion and goat cheese quiche  
Crisp mixed green salad leaves .

## Soup & Live Cooking Pasta Station

Minestrone soup made with fresh seasonal vegetables  
Penne with mushrooms & asparagus flavoured with a dash of truffle oil  
Ziti with fresh mussels simmered with white wine, garlic and diced tomato.  
Traditional baked lasagne with a rich beef ragu

## Main Course & Grill Station

Roast fillets of brown meagre & seabass served with a vegetable ratatouille.  
Rosemary chicken thighs in a rustic red wine tomato sauce  
Slow cooked ribs in a house special Salini BBQ sauce.  
Grilled ribeye of prime beef served a rosemary Madeira jus

## From the Carvery

Slow roast leg of Irish lamb studded with garlic & rosemary,  
dressed with lemon juice and rock salt

## Side Dishes

Roast Potatoes with thyme butter  
Basmati rice with sultanas & almonds.  
Seasonal steamed vegetables with fresh herbs

## Desserts & Cheese table

A delicious selection of gateaux and pastries  
Local & Continental Cheese with chutneys, bread & cheese biscuits

incl: ½ a bottle of choice Chilean wine and coffee per adult

€ 55.00 per Adult

Children 1-5 years free

Children 6-12 50% discount







# *Festive Season*

## ACCOMMODATION PACKAGES

### *Staff Party Over Night Rates*

1ST - 18TH DECEMBER

1-night stay in a Standard Room  
on Bed & Breakfast  
€55.00 per room

### *Christmas Break*

24TH - 26TH DECEMBER

2-night stay in a Standard Room  
on Half Board Basis  
(incl 24.12.21 Dinner)  
€245.00 p/couple

### *Extended Christmas Break*

24TH - 27TH DECEMBER

3-night stay in a Standard Room  
on Half Board Basis  
(incl 24.12.21 Dinner)  
€330.00 p/couple

### *Enhance your stay:*

Christmas Day Lunch @ €50.00 per adult

Sea View Room @ €10.00 per adult

Family Room @ €55.00 per day (2 adults & 2 children under 11,99 years)



# *End of Year*

## ACCOMMODATION PACKAGES

### *End of 2021*

31.12.21 - 02.01.22

2-night stay in a Standard Room  
on Half Board Basis  
(incl 31.12.21 Gala Buffet Dinner)  
€356.00 p/couple

### *End of Year Treat*

30.12.21 - 02.01.22

3-night stay in a Standard Room  
on Half Board Basis  
(incl 31.12.21 Gala Buffet Dinner)  
€470.00 p/couple

### *Enhance your stay:*

New Year's Day Lunch @ €55.00 per adult

Sea View Room @ €10.00 per adult

Family Room @ €55.00 per day (2 adults & 2 children under 11,99 years)





“Every task, goal, race and year comes to  
an end...therefore, make it  
a habit to finish strong  
— *Gary Ryan Blair*

**PRIVATE EVENT ENQUIRIES**

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