

THE  
WATERFRONT

HOTEL



*Festive  
Season*  
2015



# *Celebrate your Christmas Season in style at The Waterfront Hotel*



Whether celebrating with friends and family or partying the night away at the office Christmas party, we have the perfect selection of festive events for you to choose from. These range from finger food menus, buffet lunches, dinners and set menus.

The Waterfront offers a warm and welcoming environment with its own unique style and beautiful surroundings, perfectly complemented by our superb cuisine and professional service.

Our Christmas Coordinator will attend to all the necessary details that go into a memorable celebration while you, your friends and family catch up and relax. **Please feel free to contact us on 20906899 or email us at [info@water.mizzi.com.mt](mailto:info@water.mizzi.com.mt)**

Season's greetings, we look forward to welcoming you this festive season

From all at The Waterfront Hotel





# Christmas Eve

## DINNER MENU

24th December

Regatta Restaurant



### Antipasti

An array of delectable salads and antipasti prepared from our Garde Manger;  
A selection of charcuterie and seafood, all complemented with our homemade selection of infused oils and vinaigrettes

### Warm Winter Soups

Cream of honey roasted butternut squash & smoked vanilla essence  
Lobster & crab bisque, flavoured with Pernod and lemongrass

### Pasta Station

Tossed farfalle with fresh brined tuna, roasted black olives, leeks and chive herbal cream  
Penne tossed with confit of barbary duck, preserved orange and roasted fennel jus

### Carving Station

Traditional roasted turkey complemented with chipolata and chestnut stuffing, cranberry jus  
Slow cooked venison shoulder, porcini and port wine glaze

### From our Hot Buffet

Duo of Norwegian salmon and Mediterranean calamari set on a bed of pea and saffron risotto, with herb emulsion  
Grilled loin of pork, accompanied with creamed apples and cabbage, breaded Roscoff onions and reduced pan juices  
Beef Bourguignon - 3 hour braised chuck of beef with new potatoes, baby carrots, celery and silver onions  
mushroom, Stilton and walnut tart (V)

Sauté sprouts, cauliflower and golden raisins  
Thyme and garlic scented pomme dauphinoise

### Sweet Corner

A vast selection of candies, live cooked crêpes and Christmas sweets  
Selection of local and International soft and hard cheeses  
Freshly percolated coffee

€32.95 per person

Kids (aged 7-12 years) €16.50



*Optional drinks package: free flowing wine, water, soft drinks, beer and coffee at €6.00 per person  
Terms & conditions apply*



# *Christmas Early*

## **BREAKFAST**

**25th December**

Regatta Restaurant from 01:00 - 03:00



### **Mulled Wine & Juice Station**

Home-made mulled wine, orange juice, apple juice, grapefruit juice and pineapple juice

### **Cereals & Yogurt Counter**

Cornflakes, Rice Krispies, Chocolate Coco Pops, All-Bran Cereals, Christmas Berries Muesli, plain yogurt, low fat yogurt & fresh fruit yogurt

### **Fresh and Dried Fruit and Nut Corner**

A selection of carved fruits, stewed apples, sugar poached peaches, air dried prunes and apricots, walnuts and golden raisins

### **International Charcuterie Corner**

A vast selection of International cold cuts mainly including Parma ham, smoked gammon and salami

### **Cheese Selection**

Red Leicester, blue cheese, Swiss Emmenthal, farmhouse cheddar and soft cottage cheese

### **Salad Bar**

A selection of mixed lettuce leaves, pomodorini, cucumber, sliced onions, black olives and capers

### **Le Boulanger**

Traditional Panettone, mince pies, freshly baked croissants, Pain au Chocolat, local traditional Pastizzi, muffins, date parcels (Mqaret), vanilla and raisin cake, white and brown bread, all complemented with a selection of jams, hazelnut chocolate spread and butter

### **The Hot Counter**

Grilled beef fillet, scrambled, boiled & fried eggs, roasted tomatoes, baked beans, Cumberland & chicken sausages, sauteed Portobello mushrooms, potato hash browns & roasted smoked bacon

### **Freshly Brewed Coffee & Tea**

**€20.00 per person**

**Kids (aged 7-12 years) €10**







# Christmas Day

## LUNCH MENU

25th December

Regatta Restaurant



### Antipasti

An array of delectable salads & antipasti prepared from our Garde Manger;  
A selection of charcuterie and seafood, all complemented with our homemade selection of infused oils and vinaigrettes

### Warm Winter Soups

Roasted parsnip and celery soup  
Chicken and sweet corn broth flavoured with marjoram and lime

### Pasta Station

Tossed maccheroni pasta with cured meats, ricotta and tomato fondue  
Fusilli tossed with mussels and prawns, asparagus, sunflower seeds and reduced white wine crème

### Carving Station

Slow cooked leg of lamb studded with rosemary and wild garlic, mint and Barolo jus  
Pot roasted turkey served with chipolata and chestnut stuffing and goji berry jus

### From our Hot Buffet

Trio of Mediterranean fish served on braised red chard and orange, charred red pepper and basil coulis  
Honey and soy caramelized pork steaks, onion and black sesame crushed potatoes and ginger glaze  
Irish beef mignons marinated in red wine, thyme and cardamom, served on a bed of wild mushrooms and char-grilled eggplant  
Vegetable & chickpea rice Biryani (V)  
Selection of winter vegetables  
Fennel & rocksalt rubbed baked potatoes

### Middle East Corner

Chicken Shawarma, fried pita bread with hummus, falafel, koftas and grilled Haloumi

### Sweet Corner

A vast selection of candies, live cooked crepes and Christmas sweets  
Selection of local and International soft and hard cheeses

### Freshly Percolated Coffee

€39.95 per person  
Kids (aged 7 - 12 years) €19.95



*Optional drinks package: free flowing wine, water, soft drinks, beer and coffee at €6.00 per person  
Terms & conditions apply*



# *New Year's Eve*

## DINNER MENU

31st December

Regatta Restaurant



### Antipasti

An array of delectable salads & antipasti prepared from our Garde Manger;  
A selection of charcuterie and seafood, all complemented with our homemade selection of infused oils and vinaigrettes

### Warm Winter Soups

Oxtail Pot-au-Feu – braised oxtail liquor with shallots, Vichy carrots and potatoes  
Cream of Jerusalem artichokes and hazelnuts

### Pasta Station

Tossed rigatoni with cajun spiced chicken, zucchini and pine nut veloute  
Tagliatelle tossed with Mediterranean crab, cherry tomatoes, fresh mint, garlic, green grape liquor and extra virgin olive oil

### Carving Station

Slow cooked beef rib-eye, flavoured with thyme and cracked Bengal pepper  
Salmon en Croute  
Fillet of Norwegian salmon encased in puff pastry with aged French cheeses and mango chutney

### From our Hot Buffet

Mediterranean Bass roulade, stuffed with a grouper and mussel farce, tossed baby spinach, glazed baby carrots, tomato sauce vierge  
12-hour braised pork cheeks, complemented with a cassoulet of cannellini beans, sautéed spring onions and sage butter glaze  
Chargrilled lamb cutlets served on a bed of Moroccan couscous, parsley cream, arugula leaves and Parmesan shavings  
Stir-fried vegetables and bean sprouts enchiladas, topped with a Mexican spiced salsa (V)  
Panache of glazed seasonal vegetables  
Roasted new potatoes in nut brown butter, rosemary and air dried tomatoes

### Asian Corner

Selection of Oriental delicacies including spring rolls, samosas, Asian cigars and sushi

### Sweet Corner

A vast selection of candies, live cooked crêpes, chocolate fountain and Christmas sweets  
Selection of local and International soft and hard cheeses

### Freshly Percolated Coffee

€55.00 per person

Kids (aged 7 - 12 years) €27.50



*Optional drinks package: free flowing wine, water, soft drinks, beer and coffee at €8.00 per person*

*Terms & conditions apply*





# *New Year's Day*

## DAY LUNCH MENU

1st January

Regatta Restaurant



### **Antipasti**

An array of delectable salads & antipasti prepared from our Garde Manger;  
A selection of charcuterie and seafood, all complemented with our homemade selection of infused oils and vinaigrettes

### **Warm Winter Soups**

Cream of cauliflower and speck, flavoured with peperoncino oil  
Truffled woodland mushroom soup, enhanced with Parmesan milk

### **Pasta Station**

Tossed Pennette with Irish beef strips, asparagus, sage and café au lait sauce  
Paella Mixta – Saffron cooked rice with Mediterranean seafood, chicken, green peas and mixed bell peppers

### **Carving Station**

Turkish lamb Shawarma, served with Arabic couscous  
Slow braised pork belly, flavoured with black beans and anise seed

### **From our Hot Buffet**

Fritto Misto – Semolina fried whitebait, sardines, stonebass, calamari, prawns, mussels and baby octopus, served with tartar sauce  
Corn-fed chicken, air dried fruit and chestnut galantines, sesame glazed savoy cabbage, bay leaf and juniper berries jus  
Grilled thyme and port wine marinated beef steaks, served with homemade Yorkshire puddings  
Feta cheese, aubergine and zucchini lasagne (V)  
Roasted broccoli and almonds  
Boiled and roasted potatoes, flavoured with nutmeg, wholegrain mustard and cider vinegar butter

### **American Corner**

Kentucky marinated ribs, buffalo burgers, corn dogs, pastrami and spiced wedges

### **Sweet Corner**

A vast selection of candies, live cooked crêpes, Chocolate fountain and Christmas sweets  
Selection of local and International soft and hard cheeses

### **Freshly Percolated Coffee**

**€39.95 per person**  
**Kids (aged 7 - 12 years) €19.95**



*Optional drinks package: free flowing wine, water, soft drinks, beer and coffee at €6.00 per person*  
*Terms & conditions apply*



## *Corporate & Group* CHRISTMAS PARTIES



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*Be it plated,  
finger food or buffet,  
our events team  
will handle any event for you...*





## *Christmas Function*

### **BUFFET MENU**

**Minimum 35 persons**



#### **Antipasti**

An array of delectable salads & antipasti prepared from our Garde Manger;  
A selection of charcuterie and seafood, all complemented with our homemade selection of infused oils and vinaigrettes

#### **Warm Winter Soups**

Cream of white onions and golden potato, flavoured with nutmeg

#### **Pasta Station**

Baked maccheroni with Norwegian salmon and Roquefort  
Tossed penne with a black angus beef ragout, root vegetables and tomato fondue

#### **Mouth-Watering Carving Station**

Traditional slow cooked turkey roulade, complemented with a chipolata and chestnut stuffing, cranberry jus

#### **From our Hot Buffet**

Panache of Mediterranean fish served on a bed of creamed cabbage and leeks, lemon and dill veloute  
Grilled baby chicken thighs, complemented with soy and honey soba vegetable noodles, ginger and cardamom essence  
Beef Bourguignon – 3 hour braised chuck of beef, with new potatoes, baby carrots, celery and silver onions  
Feta cheese, aubergine and zucchini lasagne (V)  
Medley of seasonal winter vegetables  
Oven baked potatoes with fennel, tomatoes, rock salt and rosemary

#### **Candy Sweet Corner**

A vast selection of candies, homemade gateaux and tarts, and Christmas sweets  
Selection of local and International soft and hard cheeses

**€21.50 per person**

**Kids (aged 7 - 12 years) €10.75**



*Optional drinks package: free flowing wine, water, soft drinks, beer and coffee at €6.00 per person  
Terms & conditions apply*



## *Basilico Festive Season*

### 3-COURSE MENU A

Minimum 25 persons



#### **To start with**

Classic Italian bruschetta topped with grated mozzarella di bufala  
or  
Tagliatelle aglio, olio e peperoncino, finished with fresh basil

#### **Your Mains**

Tagliata di Manzo  
Grilled beef steaks, served with arugula leaves,  
Parmigiano shavings and reduced balsamico di Modena  
or  
Pollo Brasato all'Arrabbiata  
Braised chicken in a tangy garlic, chilli & parsley tomato sauce,  
on a bed of aubergine, capsicums and zucchini caponata  
or  
Pesce al Cartoccio  
Mediterranean fish cooked in its own juices complemented with  
white wine, black olives, lemon and mint

#### **Sweet Ending**

Candy Christmas Platter  
Christmas log, candies, mince pies and Christmas cake,  
served with brandy & vanilla Anglaise  
or  
Fresh seasonal fruit salad

**€23.00 per person**



*Optional drinks package: free flowing wine, water, soft drinks, beer and coffee at €6.00 per person  
Terms & conditions apply*





## *Basilico Festive Season*

### **3-COURSE MENU B**

Minimum 25 persons



#### **Family Service Starters**

Help yourselves from a selection of traditional bruschettas and garlic bread, Fritto misto, charcuterie, cheese's platter and our Basilico focaccia

#### **Your Mains**

Chicken Saltimbocca

Local chicken breast with aged Parma ham and sage, pomme puree served with Barolo jus  
or

Basilico Combo Platter

Black Angus beef sirloin steak, BBQ spare ribs & grilled sausages, served with onion rings, spiced potatoes, shredded cabbage & carrot mayo salad  
or

Cozze al Guazzetto

Mediterranean mussels, cooked in garlic, tomatoes and white wine, served with warm Maltese bread

#### **Sweet Ending**

Candy Christmas Platter

Christmas log, candies, mince pies and Christmas cake, served with brandy & vanilla Anglaise  
or

Fresh seasonal fruit salad

**€26.50 per person**



*Optional drinks package: free flowing wine, water, soft drinks, beer and coffee at €6.00 per person  
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*Festive Season*  
**RECEPTION MENU A**  
Minimum 50 persons



**Cold Delights**

Chestnut and turkey paté profiteroles  
Aged pork and forest berry tartlet  
Hummus and rocket mille-feuille  
Beef and cranberry canapé  
Smoked fish and cream cheese crostina

**Hot Canapés**

Pork and apple plait  
Mini mushroom and tomato arancini  
Braised beef and spiced tomato brochettes  
Mini seafood bakes  
Chicken and caramelized onions puffs

**Sweet Temptations**

A selection of mini pastries prepared by our Pâtissier

€12.50 per person

Beverage packages starting from €6.50 per person







## *Festive Season*

### RECEPTION MENU B

Minimum 50 persons



#### **Cold Delights**

Feta cheese and cucumber verrine  
Octopus and black olive purée  
Smoked salmon and cream cheese roulade  
Fresh local herbs and preserved lemon crusted black shell mussel  
Black Angus beef, Grana Padano shavings and basil pistou dressing  
Chicken and peanut butter brioche  
Roquefort and apricot pate choux buns  
Parma ham, rocket leaves and balsamic crostina

#### **Hot Canapés**

Asian pork cigars, served with a sweet chilli dip  
Crab & ricotta mini pastries  
Satay chicken brochettes  
Mini turkey saltimbocca  
Chinese vegetables spring rolls  
Pan fried black Angus beef risotto  
Pea and cottage cheese tartlets  
Mediterranean bass and mussel cakes  
Oriental vegetable samosas

#### **Sweet Temptations**

A selection of mini pastries prepared by our Pâtissier

**€18.50 per person**

**Beverage packages starting from €6.50 per person**



*Festive*  
*Season*

THE  
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★ ★ ★ ★

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