



CATERING SERVICES

Food, Beverage & Services 2018



Exclusive caterers for your next event!

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Date: _____ Event: _____ Venue: _____

Time: _____ Delivery: _____ Guests: _____

Name & Surname: _____ I.D. No: _____

Address: _____

Town: _____ Post Code: _____

Telephone: _____ Email: _____

Name/Surname/Company: _____

I.D. number: _____

Address: _____

Tel: _____

Email: _____

Vat Reg: _____

Additional information:

2018, 2019, 2020

Villa Arrigo - Special venue charges!

Any day in March 50%

(Prices quoted exclude VAT.)

Wednesday Viewing from 10am – 7pm

Any day in January/February - FREE

Any Friday or Sunday (excluding May & June):

2018 @ 1800.00 + VAT

2019 & 2020 @ 2000.00 + VAT

Classic Set Menus: are per person & exclude vat. These menus include: delivery, ice and event accessories

A

- 01 assorted canapés
- 02 rolled gammon
- 03 ham sandwiches
- 04 pizza
- 05 cocktail meat pies
- 06 cocktail cheese cakes
- 07 arancini
- 08 chicken ravioletti
- 09 assorted fancy cakes
- 10 fruit tarts

€7.00

B

- 13 assorted canapés
- 14 angels on h/back
- 15 egg & tomato sandwiches
- 16 cheese puffs
- 17 cocktail meat pies
- 18 cocktail cheese cakes
- 19 spring rolls
- 20 chicken in breadcrumbs
- 21 quiche tartlets
- 22 scampi in panura
- 23 éclairs
- 24 cannoli

€8.00

C

- 27 assorted canapés
- 28 beef & asparagus
- 29 double decker sandwiches
- 30 chicken liver pâté
- 31 cocktail meat pies
- 32 cocktail cheese cakes
- 33 spring rolls
- 34 chicken Macedonia
- 35 ricotta & pea tartlets
- 36 vegetable wraps
- 37 mushroom vol-au-vent
- 38 zeppoli
- 39 Chocolate & nut cake
- 40 Fruit tarts

€9.00

Classic Selection: Choose any items from below at .44c each (sect. A items)

Cold	Sandwiches & choux	Hot Pastry	Cold/Hot meats
01 shrimp cocktail	16 ham sandwiches	30 cocktail meat pies	15 rolled gammon
02 asparagus & ham	17 egg & tomato sandwiches	31 cocktail cheese cakes	42 angels on h/back
03 asparagus & Parma ham	18 hobz-biz-zeit Panini	32 torta tar-ricotta	43 devilled angels h/bk
04 assorted canapés	19 double-decker sandwiches	34 tuna & mint pies	54 meat balls
07 Stuffed eggs	20 cheese sandwiches	35 timpana	57 pork slices
48 Salami canapé	21 tuna puffs	36 pizza	64 sliced beef
49 shrimp canapé	22 curry puffs	37 chicken ravioletti	Fish items
09 mozzarella kebabs	23 cheese puffs	39 quiche Lorraine	44 scampi
10 salmon mousse canapé	24 ham & cheese puffs	83 pizelli qassatat	68 crab sticks
11 avocado canapé	26 salmon bridge rolls	41 vegetable quiche	Hot Fried Pastries
12 carrots & cream cheese	27 garlic bread	45 sausage rolls	38 curry arancini
13 chicken liver pâté	28 open cucumber sandwiches	47 ricotta & pea tarts	46 cheese/tom arancini
14 cucumber & cream cheese	29 open salami & olive sandwiches	52 cocktail pea cakes	50 arancini ragu
25 bigilla & crackers	58 bruschetta	60 pineapple and ham parcels	55 mushroom arancini
51 herring & apple canapé	66 gbejna open canapé	61 salmon ravioletti	65 assorted suppli
59 Maltese cheeselets & crackers	63 marrow tarts	67 ricotta ravioletti	62 onion Rings
		70 spanakopitas	74 imqaret
		71 mini artisan focaccia	
		72 Spinach qassatat	
		73 Ricotta qassatat	

A53 - A selection of dips & crudités: tuna, tzatziki, pesto aioli, baba ganoush, hummus

Children's Menus: sect AK

01 potato smilies	0.44	02 cocktail sausages	0.44	03 chicken nuggets	0.55	04 pizzette	0.44
05 kids' burgers	0.70	06 kids' Hot dogs	0.70	07 mini fries	0.70		
08 cheese sandwiches	0.44	09 shaped sandwiches	0.70	10 sausage rolls	0.44	13 jelly cups	0.50
14 Jam tarts	0.50	15 Madeira mini cakes	0.60	18 nutella mini cakes	0.60		
Kids' sweet table: popcorn, decorated cookies, cake pops, decorated cupcakes					3.25		

Cold Meats (Sect. BB – beef & veal)

02 rolled beef & asparagus	0.50	03 chateaubriand slices	0.65	04 beef, horseradish asparagus	0.75
11 peppered beef & strawberry	0.70	12 mini beef wellington	0.80	18 vitello tonnato	0.85
24 mini veal wellington	0.80				

Hot Meats (Sect. BB – beef & veal)

08 mini cottage pies	0.80	09 beef kebabs	1.60	13 involtini di vitello	0.60
15 beef satay	0.95	16 stroganoff en croûte	0.60	17 shredded beef & seaweed	0.65
19 beef kofta, coriander & mint	0.70	20 beef golf sticks	0.70	22 Beef korma tartlets	0.80
23 mini beef burgers	0.70	25 mini hot dogs	0.70	26 Japanese beef Teriyaki	1.60
30 veal Milanese	0.70	31 Japanese beef yakitori	1.60	34 beef Yorkshire pudding	0.80

Cold Poultry (Sect. BC- chicken)

07 chicken & green apple cups	0.95	12 smoked chicken & grape rolls	0.65	14 lemon chicken in filo	0.50
15 chicken roul. Spinach, pancetta	0.60	23 smoked chicken & peach cups	0.80		

Hot Poultry (Sect. BC – chicken)

01 sticky honey chicken	0.70	02 breaded chicken	0.60	03 sweet & sour chicken	0.60
04 chicken Kiev	0.60	05 chicken satay	0.95	06 chicken drumsticks	1.10
11 chicken Yakitori	1.10	13 chicken Macedonia	0.70	16 Apricot chicken balls	0.70
17 chicken filo parcels	0.50	19 chicken watercress	0.50	22 spicy chicken wings	0.70
25 Tandoori chicken sticks	0.70	26 chicken tikka cups	0.70	28 chicken Korma tarts	0.80
31 chicken teriyaki	1.10				

Cold & Hot Duck (Sect. BD)

01 Szechuan duck pancake, leek, carrot & coriander			0.95	02 glazed sm/duck & prunes	0.80
03 rolled duck farci	1.20				

Hot Lamb items (Sect. BL)

01 lamb koftas with mint raita	0.70	02 lamb kebabs	1.10	03 lamb tagine pies	0.70
05 lamb korma tartlets	0.80	07 lamb koftas tzatziki	0.70		

Cured ham & chacuterie (Sect. BH)

01 gammon & pineapple	0.50	02 bresaola, Boursin on rye	0.85	09 bresaola cornets	0.95
10 Parma ham cornets	0.85	12 Parma ham & grissini	0.70	14 bresaola carpaccio spoons	0.60
16 Parma, mozzarella & basil	0.70	20 Parma & mango boats	0.65	21 Parma, rocket & parmesan sp.	0.70
22 speck, kiwi & grilled polenta	0.70	24 bresaola, w/crest, mayo canapé	0.65	23 ham pin wheels	0.60
26 parma ham with fruit	0.65	29 bresaola & parmesan en croûte	0.70	30 prosciutto & asparagus frittata	0.70

Cold / Hot pork & rabbit items (Sect. BP)

01 pork farci & apple sauce	0.55	02 pork fillet farci	0.65	07 Maltese sausage	0.50
03 sweet & sour pork (pieces)	0.58	05 pork kebabs	1.10	09 sweet/sour pork china spoons	0.90
11 pork tartlets	0.70	BR01 rabbit in sauce	1.20	BR02 rabbit Saddle	1.20

Cold & Hot turkey items (Sect. BT)

04 turkey & avocado en croûte	0.50	05 turkey, cranberry gondolas	0.60	06 fresh fruit wrapped in turkey	0.60
09 turkey Milanese	0.85	03 orange & turkey kebab	0.70		

Traiteur (Sect. D)

12 Parma ham open	0.60	13 smoked salmon open	0.60	14 smoked swordfish open	0.60
15 Lobster & asparagus open	2.50	22 salmon & caviar chessboard	0.60	24 salmon & dill open	0.60
25 asparagus, Parma & parmesan	0.60	37 smoked salmon on rye bread	0.82	38 blue cheese & walnut baguette	0.82
39 brie & grape baguette	0.82				

Sandwiches (Sect. D)

01 avocado & salmon	0.65	02 roasted chicken & chutney	0.65	03 cr/cheese & almond	0.60
04 spinach & anchovy roulade	0.50	05 roast beef & mustard	0.65	06 mini club	0.65
07 tuna & mint	0.50	08 smoked salmon & mayo	0.60	09 cheese & salami	0.50
10 salmon roulade	0.50	11 avocado & shrimp	0.65	16 various mini roulade	0.50
17 cream cheese & rocket	0.50	18 turkey sandwiches	0.50	19 cheese & chives	0.50
20 ham & cheese	0.50	23 prawn & dill	0.60	27 tapenade sandwiches	0.50
30 tarragon shrimp	0.65	36 smoked salmon & dill rolls	0.95		
48 smoked ham, lettuce	0.65	49 prawn, s/dried tomato w/meal	0.90		

Cheese items (Sect. EC)

03 cheese kebabs	0.85	04 fried feta	0.50	05 fried cheeselets	0.50
08 mozzarellini	0.55	12 mini pepper with cr. cheese	0.85	18 cheddar & olive appetisers	0.60
20 tapenade & mozzarella	0.70	27 fried goat's ch. Mango chutn.	1.00	28 crispy brie, caramel apple	1.00
33 fried camembert	0.80	34 gbejna, basil, eggplant fritters	0.80	36 breaded gbejna s/dried tom jam	0.70
38 filo Brie r/pepper, tarragon jam	0.90	39 dolce latte stuffed dates	0.70		

Asia & Oriental (Sect. EO)

01 spring rolls	0.60	03 Oriental parcels	0.65	04 vine leaves	0.60
05 lamb empanados	0.60	07 wontons soya sauce	0.65	08 vegetable samosas	0.70
10 jalapeno peppers	0.55	12 Oriental dim sum	0.85	13 tapas	0.55
15 Mexican dumplings	0.65	16 Moroccan spicy beef cigars	0.70	17 prawn dumpl. Soy sauce	0.70

Pastry (Sect. EP)

08 Maltese mini cheese cakes	0.44	09 Maltese mini pea cakes	0.44	10 feta triangles	0.50
11 mini pizza calzone	0.58	13 mushroom raviolotti	0.50	16 pizza pin wheels	0.50
17 bombe di riso w. tomato dip	0.50	18 filo pouches w feta & olives	0.50	20 ham & cheese croissants	0.50
22 savoury muffins	0.50	24 cheese & salami frittelle	0.50	25 mini chilli beef pies	0.70
26 lobster Thermidor vol-au-vent	0.75	29 asparagus puff pastry cigars	0.70	30 mini Cornish pastries	0.58
32 chicken & mushroom pies	0.55	34 broccoli & pancetta torta	0.50	40 spinach & ricotta salatini	0.50
41 basil pea pancetta tarts	0.50	46 pancetta & artichoke suppli	0.70	50 panzerotti panc. & pecorino	0.55
51 curry & fennel sausage puffs	0.55	73 shrimp barquette	0.55	75 smoked salmon tartlets	0.55
76 Greek cheese turnovers	0.50	77 chicken & mushroom quiche	0.65	78 various quiches	0.65
79 tri colore pimento cups	0.50	80 asparagus & leek quiche	0.65	81 cheese & walnut barquette	0.50
83 mushroom & leek quiche	0.65	84 bigilla & gbejna tartlet	0.60	89 pumpkin & sage pot pies	0.70
91 mini pasta & cherry tom sticks	0.65				

Vol-au-vents (Pastry Sect. A)

76 chicken vol-au-vent	0.50	77 tuna vol-au-vent	0.50	78 shrimp vol-au-vent	0.50
79 mushr. vol-au-vent	0.50	80 ham vol-au-vent	0.50	81 ricotta vol-au-vent	0.50
82 artichoke vol-au-vent	0.50				

Vegetarian (Sect. EV)

01 artichoke ravioli	0.50	02 caprese boats	0.60	03 bruschetta on a pastry spoon	0.55
04 vegetable tortellini skewers	0.55	05 mushrooms au gratin	0.60	06 spinach stuffed mushrooms	0.55
07 breaded mushrooms	0.50	08 traditional stuffed artichokes	0.50	09 battered artichokes	0.50
11 asparagus Hollandaise	0.70	16 stuffed olives per kilo	10.50	17 tomatoes farci	0.50
18 avocado cases	0.50	21 cherry tom. cr.cheese, caviar	0.50	22 celery hearts, cream cheese	0.50
25 sundr. Tom, artich, gbejna stick	0.60	26 parmigiana tartlets	0.50	27 olive & sundried tomato tart	0.50
30 apricot, cr. cheese & p/nuts	0.50	34 scotch quail eggs, fennel sausage, mustard, raison emulsion	1.00		
47 eggplant & tomato skewers	0.75	49 olive ascolane	0.90	57 mediterranean olives	0.70
64 ch.tomato, couscous, caper	0.50	67 chicory, caviar & cr. cheese	0.60		

Wraps (Sect. EW)

01 aubergine tortilla wrap	0.50	02 vegetable salad wrap	0.58	03 boursin & caviar wraps	0.60
04 Mexican tortilla wrap	0.90	05 tortilla pinwheels	0.60	06 sm/salmon & cream wrap	0.60
07 Coconut chick. Curry & coriand	1.00	08 quesadilla salad wraps	0.80	09 tuna salad wrap	0.65
10 chicken salad wraps	0.60				

Fish (Sect. FC)

01 calamari farci	0.70	02 deep fried calamari	0.50	03 calamari in garlic	0.50
04 breaded crab sticks	0.50	07 caviar in a bowl & crackers	1.25	08 lobster medallions	2.25
09 calamari & prawn sticks	1.20	10 cucumber & crab rounds	0.90	11 caviar & lemon zest spoon	0.75

Fish (Sect. FF)

01 smoked swordfish slices	1.25	02 swordfish kebabs	1.25	05 Japanese sushi	1.30
06 dentici roulade	0.70	08 crispy whitebait	0.80	09 lampuki pie	0.60
14 lobster & crab tartar boats	0.85	15 lobster pastry spoon	0.85	16 swordfish carpaccio spoons	0.70

Fish (Sect. FO)

01 octopus in garlic	0.65	04 octopus & calamari tartlets	1.20	05 octopus carpaccio spoon	0.70
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Fish (Sect. FP)

01 peeled party prawns	0.65	02 peeled tiger prawn	1.40	03 shrimp, avocado en croûte	0.95
05 Hawaiian curry shrimp tarts	0.55	07 breaded crab claws	1.20	13 party prawns gremolata	0.85
11 breaded gamberi	0.90	16 prawn tempura sweet chili	1.20	17 prawns in filo pastry	1.10
20 prawn cocktail pastry shell	0.65	21 caviar on brown bread	0.55	25 Tandoori prawns	0.95
32 prawn shot glass lemon sauce	0.95	33 potato string prawn sw. chili	1.20	34 prawns & mange tout	1.40

Fish items (Sect. FS)

01 salmon paupiettes	0.65	04 sm/salmon slices	0.65	06 sm/salmon & shrimp pockets	0.95
07 salmon roulade	0.70	14 sm/salmon on brown bread	0.55	16 mini salmon wellington	0.70
17 sm/salmon & dill cones	0.85	19 sm/salmon & caviar spoons	0.65	31 dill potato cakes & sm/salmon	0.65
34 smoked salmon crêpe rollé	0.70	35 s/salmon orange muffin	1.00		

Some Gluten free suggestions (sect GA)

01 asparagus & salmon roll	0.65	03 caprese china spoons	0.70	04 feta, olive & sesame sticks	0.70
05 caprese shot glass	0.95	06 tomato, mozzarella & basil	0.60	12 involtini di melanzane	0.55
13 Russian pots, caviar, chives	0.60	14 quail egg, st/steel spoons	0.60	15 artichokes, leek & mushroom	0.60
16 celery hearts, zucchini & mint	0.55	21 prawn on cucumber	1.20	23 Sautéed mussels w. in zucchini	0.80
26 marinated artichoke hearts	0.65	29 dates, pecan, & ricotta	0.60		

Micro Plates (GE)

01 crispy beef, blk sesame, wakame	2.75	02 Beef tagliata	2.75	03 chicken & mango salad	2.75
04 Foie gras & chicken liver parfait	4.50	06 bresaola carpaccio	3.50	07 spiced pumpkin purée	2.50
08 Parma ham & mango salad	2.50	10 smoked salmon, maple & garlic	2.75	16 smoked swordfish carpaccio	2.50
05 roasted duck, cranberry & wakame salad	3.50	11 seared tuna tataki, wasabi aioli	4.50	12 tuna 2 ways	5.00
20 fig, Parma ham, parmesan	2.50	13 inari tofu m/p	2.50	14 salmon, mango, quinoa salad	4.00
		19 Red prawn & radicchio	2.50		

Barbeque – grill point items (Sect GB)

01 beef kebabs	1.80	02 lamb kebabs	1.80	03 pork kebabs	1.80
04 swordfish kebabs	1.80	05 sausage kebabs	0.95	06 vegetable kebabs	0.95
07 spare ribs	1.30	08 marinated gammon	0.60	09 marinated chicken	0.90
10 drumsticks	1.50	11 baby apple & veal sausage	0.80	12 frankfurters	0.50
13 Maltese sausages	0.55	14 various sausages	0.55	15 swordfish medallions	1.80
16 pork medallions	1.10	17 veal medallions	1.80	18 lamb medallions	1.25
19 beef medallions	1.80	20 regular burgers	3.50	21 regular hot dogs	3.50
22 suckling pig	POR	23 jacket potatoes	0.70	24 various salads & Panini	1.50
25 hog roast served on the spit with traditional potatoes & vegetables			6.50		
26 grill point - consisting of chicken sticks, beef sticks, prawns & salads			6.50		

Food stations - points (Sect GC)

01 various cheeses	5.50	02 ½ wheel parmigiano served	POR		
Served with galletti & grapes		with galletti, walnuts, olives & grapes		04 assorted charcuterie	5.50
05 Mediterranean antipasti	8.50	06 standard pasta point	4.75	08 Mexican Tortilla point	4.75
10 Maltese assortment	4.75	11 Sicilian antipasti	5.75	15 an array of fish	10.50
16 sushi bar	7.50	18 Norwegian salmon point	7.50	19 Tuscan table	6.50
20 Thai coconut chick/ beef curry	5.85	21 Oriental variety	6.50	24 Indian flavours	10.50
25 Moroccan tagine & set up	6.50	27 Asian Fusion Table	8.00	28 burger & hot dog cart	4.00
29 selection of seasonal fruit	4.75	30 crêpe Suzette & fruit	4.75	31 gateaux & pastries	3.50
32 doughnut stand	3.50	33 ice cream cart	3.75	47 cannoli & imqaret cart	4.00
55 Middle Eastern table	10.50	40 Sorbet bar	3.00		

A selection of alcoholic & non-alcoholic sorbets

43 Champagne bar (food only) 10.50 – consisting of: caviar & blinis, smoked salmon, crème fraiche, marinated gamberi rossi & crackers. Champagne will be charged on consumption basis.

Sweets (sect. JF)

01 French fancy cakes	0.85	02 chocolate brownies	0.60	03 Sicilian sweet pastries	0.70
04 wrapped chocolates	0.50	05 Foreign petit fours	0.90	06 perlini (almond)	POR
13 Various diabetic desserts	0.70	19 Assorted Belgian chocolates	0.70		

Sweets (sect. JV)

01 zeppoli	0.50	02 mille foglie	0.50	05 cannoli	0.65
06 diplomatica	0.50	07 sinitsa	0.50	08 trifle	0.50
11 micro doughnuts	0.50	12 muffins	0.55	13 frosted fairy cakes	0.60
17 cup cakes	0.60	24 baci kisses	0.70	35 various mousse shots	1.25
56 lemon & thyme cheesecake	0.70				

Traditional sweets (Sect. JO)

01 chocolate truffle cakes	0.50	02 fruit tarts	0.50	03 pasta Roma	0.50
04 caramel profiteroles	0.50	05 green pasti	0.50	06 small chocolate baskets	0.55
08 meringues	0.50	09 eclairs	0.50	10 chocolate tulip & fruit	0.60
11 various petit fours	15.50	12 fancy cakes	0.50	13 biscuttini per kilo	13.50
14 pastareale per kilo	13.50	15 petit fours	15.50	17 truffles per kilo	13.50
19 stuffed dates per kilo	13.50	24 Sicilian paste di mandorla	0.60	25 mini banoffi cakes	0.70
26 tarte citron	0.70	32 apple & cinnamon pies	0.50	34 mini baba au rum	0.70
35 chocolate & nut pudding	0.60	36 lemon meringue spoons	0.70	38 meringues, strawb. & cream	0.70
42 tiramisu shots	0.70	58 date & pecan pie	0.70		

Fruit selection (sect. KF)

01 almond coated apples	0.50	02 chocolate coated bananas	0.50	03 fruit kebabs	0.90
04 seasonal fruit slices	0.60	06 strawberries & cream	0.70	07 coconut coated pineapples	0.50
12 strawberry kebabs	0.60	14 strawberry chocolate fondue	0.60	15 fruit salad glasses	0.90
16 str/berry with choco spoons	0.70	17 peach melba cups	0.50	18 strawberry shot glasses	0.70
22 fresh fruit sorbet shots	1.00				

Ice cream selection (Sect. LF)

01 tiramisu	1.40	04 cassata cioccolato	1.55	05 tartufo	1.55
07 cassata pistaccio	1.55	08 gianduiotto gelato	1.55	10 mini assorted sandw. Ice cream	2.50

Ice cream selection (LI)

02 fruit salad & ice cream	0.85	03 strawberries & ice cream	0.85	04 traditional semifreddo	0.60
05 parfait	0.60	06 various sorbet mousses	0.60	07 scoop ice cream	0.60
08 Neopolitan semifreddo	0.70	11 sorbet shots	0.85	14 lemon sorbet	0.65

Chocolate fountain (large – 1m high) – GC41 Hot flowing Belgian chocolate served with 4 seasonal fruits & marshmallows, staff member in attendance, price per person - €5.50 (minimum amount of servings 150)

	<u>2018</u>	<u>2019</u>	<u>2020</u>		<u>2018</u>	<u>2019</u>	<u>2020</u>
BESPOKE Traditional wedding cakes	€550.00	€650.00	€700.00	additional tiers at	€120.00	€140.00	€160.00
Witness cake 9"	€ 80.00	€ 95.00	€110.00	Celebration cakes 12"	€ 90.00	€100.00	€115.00
				(approx. 70 portions)			

Wedding Cakes are 3 tier (16", 12", 08") in almond, bacio, fruit or red velvet & elegantly coated. Other tailor-made decorations may incur an extra charge, depending on the design and complexity.

After Party selection (M)

001 mini burgers	0.75	002 mini hot dogs	0.75	003 pizzette & focaccia	0.44
004 cheese cakes	0.44	005 pea cakes	0.44	006 fritto misto	1.25
007 sweet potato fries	1.00	008 chips in a cone	0.70	009 pizza al taglio	1.75
010 doughnuts	0.70	011 hobz-biz-zejt	0.44	012 bakpao	1.50

BOUTIQUE CATERING

Cold/Hot Meat (Sect. BB – beef, veal & game)

05 smoky beef patties Jack Daniels glaze	0.90	10 veal arajjes	1.00
21 beef & fig sticks	0.90	27 quail wrapped in guanciale, spiced tomato chutn	1.00
29 r/beef, sheep cheese, h/raddish chouquette	0.90	32 Hawaiian s/sour meat balls	0.60
33 Herbed veal t/loin, tomato & tarragon fondue	1.20	35 Beef Milanese melted goat cheese curd	0.80
36 Beef short rib beignet maldon salt	0.80	39 Angus sliders, caramelised onions & brioche bun	1.10
40 Beef shanks, mature cheddar Stuffed mushrooms	0.90	44 asparagus, r/beef, tender parmesan, h/raddish	1.00

Cold/Hot poultry (Sect.BC - chicken)

09 caramelised pineapple & Chicken kebab	0.80	08 chicken & pepper sticks	1.00
10 chicken liver, foie, spiced Walnut and plum	0.95	27 Thai chicken & sesame spring rolls	0.80
29 honey r/chicken tandoori tarts	0.80	33 chili chicken fajitas	1.10
34 chicken, lemongrass & peanut Satay	1.10	35 chicken confit raviolietti with Honey & thyme	0.75
38 chicken breast, pakora, garlic, Shallots & yoghurt	0.65	40 yoghurt chicken	0.95
41 inari confit chicken & barley	1.00	42 chicken & Parmesan ravioli	0.75
43 Thai chicken & sesame bouche	0.70	44 chicken gyoza & green chilli	1.00
37 panko & lemon pepper chicken, tarragon, crème fraiche	1.30		

Cold/Hot poultry (Sect.BD - duck)

04 spiced duck, medjool date mostarda	1.35	06 warm duck tarts with walnuts & orange dressing	0.85
11 slow cooked duck, fig, red onion compote	0.95	13 duck confit & barley beignet	0.85
15 seared spiced duck breast, Honey glazed	0.90	16 spiced duck breast, prunes & mostarda	1.35

Lamb (sect BL)

06 lamb shoulder, date & Potato croqu. Saffron aioli	0.90
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Cured ham & charcuterie (sec. BH)

31 Bresaola & fig canapé	0.80	32 melon Parisienne, prosciutto crudo canapé	0.90
33 bresaola, almond, mascarpone apricot & rocket	0.90	34 caramelised pear, reggiano, wrapped in speck	0.90
35 caramel. Pear, gorgonzola, walnuts, prosciutto	1.00	36 fresh gbejna, rolled in bresaola with fresh basil	0.80
37 prosciutto wrap, olive sour dough & pesto aioli	0.70	38 Parma ham wrap melon, grana & rucola	0.85
39 bresaola, pecorino & fig	0.85	40 speck, mozzarella, rucola, basil pesto	1.00

BOUTIQUE CATERING

Cold pork items (Sect. BP)

17 pork terrine, tarragon, date & apricot 0.80

Hot pork items (Sect. BP)

06 braised hog, date and Parmesan beignet	1.10	10 pork tenderloin fritter, Marsala, thyme jus	0.90
12 crispy pork belly, fig compote & Maldon salt	0.80	13 Maltese sausage skewer, honey Glaze, dolce latte	0.65
15 pork shanks beignet, tomato & tarragon fondue	0.70	16 Taiwan pork satay, coconut & cashew curry	1.00
17 pork terrine, date & apricot	0.80	18 pork tenderloin pakoras	0.95
19 pork cheek fritters red pepper & fennel jam	1.00	20 pork tenderloin, stuffed apricots, prunes	1.00

Sandwiches (Sect. D)

28 lemon cucumber & prawn	0.90	29 pitta pockets, gammon & roasted pepper	0.65
31 English cucumber, boursin sandwich	0.75	33 s/salmon, shallot, crème fraiche	0.80
34 lobster, crème fraiche, chives	2.50	40 croque Monsieur	1.00
42 croque Madame	1.00	43 sm/gammon & mild cheddar sandwich	0.75
45 tarragon chicken sandwiches	0.65	46 pulled pork sandwiches	0.70
51 crab, caviar, cucumber croûte sandwich	0.75	52 salmon, horseradish, chive roll	0.70
35 smoked salmon, Nordic bread Shallots, chives crème fraiche	0.90		

Cheese items (Sect. EC)

14 smoked scamorza, onion jam	0.85	29 whipped pepper cheese, chives, cured plum brises	1.00
31 soft chevreaux, caramel pistachio en croûte	1.00	32 crêpe de fromage	1.00
35 mozzarella bufala, mald. Salt, balsamic, basil sp.	1.25	37 goat cheese brûlée pepperonata Crostini	0.90
40 fried halloumi, smoked tomato humus	0.95	41 fried halloumi, drizzled honey & nuts	1.00

Asian & Oriental items (Sect. EO)

02 sweet corn & spinach samosas	0.70	06 pork, coriander, ginger ponzu Dumplings	0.70
11 Cantonese dim sum	0.85	14 yellow lentil & ginger samosa	0.80
20 apricot lamb samosas, mint raita	1.50	22 Peking duck spring rolls, hoi sin	1.00

Pastry items (Sect. EP)

19 filo, artichokes, feta & mint	0.70	23 red pepper, goats cheese quiche	0.95
33 caramelized onion & brie tart	0.70	35 fig & goat cheese puffs	0.70
36 mushroom & leek tarts	0.70	37 butter croissant, gammon emmental & h/radish	0.85
38 rustici ai spinaci salatni	0.50	39 funghi salatini	0.50
42 Ricotta, parmesan & pea brisse	0.50	43 braised lamb, raisins, & Ricotta pastizzi	0.65
44 ravioli pumpkin, parmesan & sage	0.70	53 capunata & anchovy tart	0.65
55 fried sheep ricotta, oregano & Rosemarie ravioli	0.65	60 Tandoori & honey chick pea tart	0.60
63 assorted suppli al forno	0.65	69 assorted chouquettes	0.80
70 chouqu. Beef, fig, aged goat cheese	1.00	71 croissant, Portobello mushroom & gruyere	1.00
85 shrimp & neonati barquette	0.65	86 chouquettes ham & gruyere	0.80
87 emmental & portobello mushroom chouquettes	0.80	90 pumpkin & parmesan ravioli	0.70

Vegetarian items (Sect. EV)

12 asparagus gratin, beetroot, crème fraiche	1.00	10 potato rosti, mushroom gratin	0.80
19 artichoke hearts, p/nuts, anchovy, ricotta, tomato	1.00	37 mini brioche with cottage cheese	0.70
41 onion bhajis tomato chutney	0.90	51 roasted red pepper, basil, mozzarella bouchon	0.70
53 mini jacket pot, pancetta, parmesan, sour cream	0.85	56 panko crusted mushrooms & sauce ramesco	0.80
60 inari tofu, barley & coriander	0.80	103 asparagus, goat cheese quiche	1.00

BOUTIQUE CATERING

Fish items (Sect. FC)

13 Crab, green apple, celeriac Remoulade	0.85	14 salt & pepper squid lemon Wedge cones	0.85
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Fish items (Sect. FF)

07 Thai fish cakes	0.80	12 gurbell goujons, tomato, capers & mint salsa	0.90
19 lobster, chive, crème fraiche	1.50	22 semolina fried makku cones	1.40
23 butter poached lobster bouche	1.20	24 salt & pepper makku, saffron aioli	1.00
26 Mussels escabeche, tomato Panzanella spoons	1.00		

Fish items (Sect. FO)

06 tender octopus, sesame, cilantro lime	0.95	08 tender cooked octopus Citrus gremolata	0.95
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Fish items (Sect. FP)

29 gamberi rossi, mange tout zenguli tomatoes	1.50	28 panko crusted tiger prawns tartar sauce	1.00
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Fish items (Sect. FS)

03 hot smoked salmon, maple, garlic & dill	0.95	08 salmon rillettes Cornish on brioche	1.10
15 fresh salmon carpaccio	0.95	22 dilled brie & smoked salmon	0.80

Gluten free items (Sect. GA)

02 cucumber, feta & mint	0.65	07 bufala zenguli tomato, basil	1.25
08 goat cheese, chive, pine nuts & cocoa nib	0.90	09 haloumi, zenguli tomatoes & Basil oil	0.90
10 ciliegi di mozzarella, speck, balsam pearls	1.00	18 baked mushrooms, ricotta & pesto	0.70
30 potato, mushroom, goat cheese gratin	1.00	31 falafel yoghurt Tahini	0.70
32 seared sesame crusted tuna	2.50		

Flying buffet (Sec. GD)

01 riso ai funghi	3.00	02 riso funghi e asparagi	3.50
04 lunette ai funghi	2.75	05 broccoli & almond lunette	2.75
06 mini seasonal soups	1.50	08 chicken Korma & basmati	4.50
10 imqaret strips & ice cream	0.95	11 crêpe Suzette	0.85
12 crêpe Suzette w. ice cream	1.00	13 crêpe Suzette & fruit	1.00
14 crêpes filled with choc & nuts	0.95		

Food stations - points (Sect. GC)

07 live cooking – fresh pasta & various condiments	6.50	12 aromatic duck & pancake	6.50
13 Chateaubriand carvery	8.00	14 pork & lamb rack carvery	6.50
Both served with Seasonal vegetables & potatoes		23 Oriental & teppanyaki	9.00
26 French cuisine serving flambé brie, quail, crêpes	8.50	35 home-made ice cream Sandwich cart	5.00
36 Shabby-Chic tea, tea sandwiches & a variety of delicate sweets	7.00	37 candy table	P.Kg
38 mignardise 'finesse' table	9.50	39 Belgian hand-made chocolates	7.00

Wine bar accompaniments: (GF)

01 Parma ham slices	0.70	02 mixed Italian salamis	1.20
03 bresaola slices	0.80	04 Italian Hams	2.20
05 smoked turkey slices	0.60	06 cheese platters for wine table	2.00

BOUTIQUE CATERING

Pâtisserie (sect. JO)

43 dark chocolate cups & forest bloom	0.70	44 milk chocolate & peanut clusters	1.00
45 Parisienne macaroons	1.00	46 churros cinnamon sugar	1.00
47 date & fig in filo	1.00	48 white & milk chocolate handmade truffles	0.85
49 Belgian liege waffles Milk choc fondue	1.10	50 brutti ma buoni	0.65
51 carrot cake	0.70	52 mini Victoria sponge	0.70
53 assorted financier	0.75	54 Belgian handmade praline	1.00
55 panna cotta	0.85		

(Sect. JV)

03 assorted mignardise	0.90	29 milk chocolate marquise	0.70
36 gianduiotti & milk chocolate	0.70	37 frangipane sherry infused berry	0.70
38 red velvet whoopee pies	0.70	39 speculaas choco torched Marshmallows	0.95
40 scones & clotted cream	1.00	41 classic opera cake	0.80
42 crème brûlée	0.80	43 cinnamon spiced doughnut	0.80
44 assorted clusters	0.80	46 assorted petits gateaux	0.80
47 biscotti di mandorla	0.60	50 cake pops	0.70
59 pistachio frangipani, lemon chiboust	1.00	60 mini casatelli Siciliani	0.70
61 caramel quenelle & hazelnut	1.00		

STAFF – VENUE- TIMINGS

The charges below are for the staff compliment during large events & weddings and based on 5 hours & a per guest basis:
(head waiter, waiters, barmen, kitchen helpers)

	2018 - €5.50	2019 - €6.00	2020 - €6.50
Extra Service charges:			
(Sect. S)			
Event Manager	130.00	140.00	160.00
Cloakroom set-up & attendant	80.00	85.00	90.00
Private chef	160.00	170.00	210.00
Professional cocktail bartender	120.00	140.00	160.00
Head waiter	85.00	100.00	120.00
Waiters	65.00	70.00	75.00
Kitchen porters	65.00	70.00	75.00
Staff over time p/100 guests p/hour	65.00	68.00	71.00

Villa Arrigo: (Sect. O)	2018	2019	2020
Villa, marquée & Upper-gardens	3,000	3,200	3,400
Friday/Sunday events at Villa Arrigo (ex May/June)	1,800	2,000	2,000
Civil ceremony set-up	675	700	725
Venue after hours	190 p/hr	210 p/hr	230 p/hr
Staff additional charges	65 p/hr p/100 guests	68 p/hr p/100 guests	71 p/hr p/100 guests

The rental includes: the venue, air-conditioning/heating, a changing room, stand-by generator, storeroom, and security personnel. Extra charges will be incurred for the extension of time or any serious breakages within the venue.

Villa Arrigo lower-gardens & Villa Anna Teresa (upon request)

All charges above are based on a 5 hour event. Overtime will be charge according to the rate of that current year. Charges for Christmas Eve, Christmas Day, New Year's Eve & New Year's Day – double time.

If the event starts earlier or ends later than the stipulated times set above, additional venue & staff charges may apply. Rates may change according to the cost of living increase.

In house event logistics at Villa Arrigo of 1.95 (2018/2019) 2.25 (2020) per person covers:

The provision of the standard set-up, all international bar glasses, prosecco glasses, after party glasses, red carpet, sofas, bistro tables, Boutique bars, chateaux chairs/chairs, tables linen, baby grand piano, police, PA system, extra chairs during the event and any other ancillary items can be available on request.

Extra enhancements at Villa Arrigo:

platform for band (4x2M)	250.00	platform for band (6x2M)	300.00	lanterns	03.50
candles	01.50	fairy lights in the garden	P.O.R	confetti cannons	05.00
ice cubes	09.50	flaky ice	09.50	crushed ice	09.50

DELIVERY – GLASSES – EVENT ACCESSORIES @ 1.95 PER PERSON + VAT

Event accessories for outside catering covers the provision of napkins, lemons, garbage bags, glass cloths, kitchen utensils & trays.

Outside catering Sundry & extra charges:

Delivery per 50 guests	30.00	Refrigerated van	150.00	Portable cold room	600.00
Glasses p/glass	00.50	Glasses p/50 guests	12.50	Bar tables	05.85
Bistro tables	08.00	Boutique bars p/1 mtr	100.00	Bar table cloths	02.50
Bistro table cloths/socks	03.50	Table skirting	10.00	Chafing dishes & fuel	18.00
Ice cubes	09.50	Flaky ice	09.50	Crushed ice	09.50
BBQ & gas	58.50	Oven & gas	35.00	Boiler	25.00
Table/floor ashtrays	03.00	Wine coolers	01.50	Garden chairs/tables	03.50
Chateaux chairs	03.50	Food labels	00.50	Lanterns (no candles)	03.50
Tea/coffee cups & saucers	01.50	Candles p/unit	03.00		

Outside catering additional equipment for rental purposes available on request basis

Current Beverage Prices: The quantities recommended are based on 100 guests. All prices are excluding VAT, these can be provided on consumption basis. If alcoholic beverages are brought into our venues a handling fee of €1 per person will apply.

Aperitif: 12 bottles

Aperol	€ 9.60
Pimms Litre	€17.50
Campari 70cl	€10.60
Martini Red/dry/white/Rose, Vermouth Rosso, Bianco & dry 70cl	€ 8.00

4 Campari/ 8 of the rest

Aperol Litre	€15.20
Pernod 70cl	€13.30
Campari Litre	€15.60
Martini Red/dry/white/Rose, Vermouth Rosso, Bianco & dry 70cl	€ 8.00

Pimms 70cl	€15.90
Pasoa	€18.55
Jaggermeister	€14.85

Gin, Rum, Malibu & Vodka:

Gordons 70cl	€11.75
Captain Morgan Litre	€16.55
Captain Morgan black 70cl	€13.80
Captain Morgan spiced	€14.55

4 bottles Gin & 3 bottles Rum & 5 bottles Malibu & 8 bottles vodka

Gordons Litre	€14.05
Bacardi 70cl	€15.00
Bacardi 1 Litre	€16.55
Smirnoff 70cl	€ 9.55

London Hill 70cl	€15.00
Malibu 70cl	€11.95
Malibu Litre	€15.50
Smirnoff Litre	€12.80

Whisky: 8 bottles

Bells 70 cl	€13.45
JB x 70 cl	€12.42
Jack Daniels 70cl	€21.00
Johnnie Walker red 1 litre	€18.80

Bells 1 Litre	€16.00
Famous Grouse 70cl	€12.50
Jack Daniels 1 Litre	€25.95
Jameson 70cl	€18.05

JB Litre	€16.42
Famous Grouse 1 Litre	€16.55
Johnnie Walker red 70cl	€12.47
Jameson 1 Litre	€19.85

Brandy & Liquors – 70 cl (1 bottle brandy p/100 guests & 6 various bottles of liqueurs)

Martell/Asbach	€23.75
Averna 70cl	€16.70
Cointreau	€18.55
Tia Maria	€15.05
Amaretto	€15.55

Cherry Brandy	€12.55
Averna Litre	€25.05
Drambuie	€20.39
Sambuca	€16.55
Port	€12.85

Courvoisier/Hennessey	€35.05
Limoncello	€13.05
Baileys 70cl	€13.55
Baileys Litre	€16.75

Non-alcoholic beverages are compulsory within our venues, and charged on a consumption basis.

Beers: 48 bottles

Hopleaf – Lager	€0.90
Cisk Excel	€1.10

Heineken	€1.10
Cisk Pilsner	€1.85

Budweiser	€1.10
Red Bull Energy Drink	€1.50

Mixers: 12 bottles

Tonic Water/Bitter Lemon	€1.95
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Soda/Ginger Ale 25cl	€0.95
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Soft drinks 1.5 Litre– cordials – Juices – water 1.5 Litre

(12 bottles of each soft drink – 2 bottles of cordial – 6 bottles of juices – 12 bottles of water)

Kinnie - 7UP - Sprite	€1.95
Fanta - Coca Cola - Pepsi	€1.95

Water Still/Fizzy	€1.80
Cranberry Juice	€2.05

Perrier	€2.50
Cordials	€2.90

Orange Juice - Pineapple Juice - Grapefruit Juice - Tomato Juice (1.50Lt)	€1.95
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Orange Juice - Pineapple Juice - Grapefruit Juice - Tomato Juice (2Lt)	€2.35
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28 bottles white & 28 bottles red wines - 10 bottles of prosecco and 10 bottles of champagne.

Champagne

Prosecco

Moet Chandon	32.55
Taittinger	36.95
Prosecco Zonin	7.55

Veuve Clicquot	40.55
Taittinger Rose	49.55
Bottega Vin Dei Poeti prosecco	9.00

Casa Collier Prosecco	7.55
Ai Galli prosecco	7.55
Riondo Prosecco	7.75

Italian – French – wines - Red

Nero d’Avola	5.80
Chianti	8.40
Chateau Saint Didier	17.00

Bardolino Pasqua	6.50
Pinot Noir	7.90
Chateaufeuf du Pape	36.65

Barbera D’Alba	7.55
Medoc Monfort Bellebue	9.20

Italian – French – wines – White - Rose

Sauvignon Blanc Ter. Sicil	5.80
Pinot Grigio	6.25
France Syrah Rose	5.00

Gavi Ricasso	5.80
Sancerre B & G	18.55
Roux Pere et Fils – Chablis	18.55

Gavi Del Comune Di Gavi	9.00
Rose d’Anjou (Rose’)	6.55

Other Countries

Carmen Carmenere	8.55
South Africa Pinot Noir	6.30

Chilean Chardonnay	6.55
Gruner Veltliner Qualitatswein	7.50

Spanish Rioja	6.25
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BEVERAGE PACKAGES - BASED ON A 5 HOUR EVENT, PER PERSON

2018 & 2019

<p>Package A @ 3.50 p.p. Beer, soft drinks, juices, mixers & water suppl. p/hr after 5 hrs @ 0.70 p.p.</p>	<p>Package B @ 5.00 p.p. Wine, beer, soft drinks, juices, mixers & water suppl. p/hr after 5 hrs @ 1.00</p>
<p>Package C – (over 200 guests) @ 10.00 p.p. International bar (International brands) (suppl. p/hr after 5 hrs @ 2.00 p.p.</p>	<p>Package D – Cocktail bar @ 3.00 p.p. Cocktail bar set up, service, garnishes & crushed ice, beverages not included</p>
<p>Package E – Hydrating bar@ 3.00 p.p. Local citrus juices – fresh lemonade, orange & flavoured water</p>	<p>Package F – Whisky & Cigar bar - P.O.R A variety of aged whiskies Recommended whisky: Chivas Regal, Johnnie Walker Black, Glenfiddich, Amrut, Nikka, Laphroaig</p>
<p>Package G – Espresso & Liqueur @ 3.00 p.p. Serving coffee, 4 liqueurs & wrapped chocolates at the end of a reception.</p>	<p>Package H – open bar p/hour @ 5.85 p.p. (small/short events) Alcohol, wines, beers, soft drinks, juices, water & mixers</p>

2020

<p>Package A @ 4.50 p.p. Beer, soft drinks, juices, mixers & water suppl. p/hr after 5 hrs @ 1.00 p.p.</p>	<p>Package B @ 6.00 p.p. Wine, beer, soft drinks, juices, mixers & water suppl. p/hr after 5 hrs @ 1.50p.p.</p>
<p>Package C – (over 200 guests) @ 12.00 p.p. International bar (International brands) (suppl. p/hr after 5 hrs @ 2.50 p.p.</p>	<p>Package D – Cocktail bar @ 4.00 p.p. Cocktail bar set up, service, garnishes & crushed ice, beverages not included</p>
<p>Package E – Hydrating bar@ 4.00 p.p. Local citrus juices – fresh lemonade, orange & flavoured water</p>	<p>Package F – Whisky & Cigar bar - P.O.R A variety of aged whiskies Recommended whisky: Chivas Regal, Johnnie Walker Black, Glenfiddich, Amrut, Nikka, Laphroaig</p>
<p>Package G – Espresso & Liqueur @ 3.75 p.p. Serving coffee, 4 liqueurs & wrapped chocolates at the end of a reception.</p>	<p>Package H – open bar p/hour @ 7.00 p.p. Alcohol, wines, beers, soft drinks, juices, water & mixers</p>

Company terms, conditions, company policy, & confirmation letter

Quotations are valid for a period of one month unless confirmed in writing & a deposit paid. Quotations are to be finalised within 3 weeks before the event. The company reserves the right to revise all prices should there be an increase in the rate of inflation. Overtime rates are published in our information packs, which may change from one year to another.

CONFIRMATION & DEPOSIT: A non-refundable deposit of €1,500 is required to secure your wedding date. An event is secured when a deposit of 25% is paid. Dates booked are non-transferable unless otherwise agreed with the company, or for unforeseen circumstances. On confirmation, a 75% deposit is required 10 days prior to the event & the balance is to be settled within thirty days.

THE VENUE: The premises will be available prior to the event. The premises are to be vacated by 6pm if the event is held in the morning, and by midnight if the event is held in the evening. Different timings are possible, however, there will be a discretionary charge on the venue for extension of time. The company is not responsible for any valuable items or money left in the venue. Due to the valuable paintings & furniture the company does not allow the use of coloured confetti, fireworks, sparklers or anything similar. Any serious breakages within the venue will be charged for. Music conditions are according to law. Excessively loud and annoying music is NOT PERMITTED in the venue. Villa Arrigo has invested heavily in acoustic measures in order to comply with the noise pollution legislation. Therefore, all bands, DJs etc are to conform with our regulations and contact our named sound technician. If clients opt to take any unserved food this is to be taken immediately, and the company is not responsible for any food taken. Any left-over food is to be disposed of. Florists, bands and any other external contractors are advised to contact Villa Arrigo management to co-ordinate the delivery & timings of the props they wish to set up/dismantle.

FOOD TASTING POLICY & DIETARY RESTRICTIONS: We would like to point out that Villa Arrigo's culinary team searches for the freshest seasonal ingredients for your event. Items are subject to change at any time due to market availability & our receiving standards. All food served may contain traces of nuts, soya, dairy & wheat. Kindly be informed that our catering establishment does not cater for food allergies and also outlines the circumstances in which you and your guests dine at their own risk. We can only offer options for dietary restrictions and intolerances; allergies to nuts, dairy, wheat, gluten, shellfish or similar are not catered for. We wish to assure you that we practice the highest of hygiene standards and procedures, however due to methods in which foods are produced in our kitchens we cannot guarantee that any traces of the food your guests are allergic to will not be present within the food that will be served.

Food tastings are offered with the current food being prepared on the day, showing our quality & standard. We do not offer food tastings during our peak season. Please ask for our availability beforehand in order to avoid disappointment. The price for food tasting is €35 ex VAT per person. This includes a glass of wine and water. In the event that the client confirms the function, the price will be waived from the final invoice.

BEVERAGES: May be provided on a consumption basis or according to the packages. Champagne is not included in the packages. If, however one would like to bring their own alcoholic beverages, a handling fee of €1 ex VAT per person applies. It is our company policy that all non-alcoholic beverages & beers are supplied by us on a consumption basis, within our premises. Clients availing themselves of our packages must refer to the information of the individual package chosen. Where functions surpass the stipulated time, the company will charge an additional supplement.

CANCELLATION POLICY: If the booking is cancelled clients will forfeit the deposit. If for unforeseen circumstances the event has to be transferred to another date an additional non-refundable deposit will apply, unless by written agreement between the company and the client. Any cancellation by the client for whatever reason will entail the client to forfeit all deposits paid in favour of the company. Cancellation of agreement by force majeure and the event cannot take place due to circumstances beyond the company's control such as strikes, labour disputes, accidents, acts of God, war, local disaster or any government intervention. The company's liability towards the client shall be no greater than the deposit paid by the client to the company.

Person/s responsible for the balance of payment:

I, the undersigned am pleased to confirm and accept the terms & conditions stated and the quotation hereby given to me by Villa Arrigo Limited. Quotation number: _____, in respect of a function to be held on:

Date: _____ **Event:** _____ **Venue:** _____

Time: _____ **Delivery:** _____ **Guests:** _____

Name & Surname: _____ **I.D. No:** _____

Address: _____

Town: _____ **Post Code:** _____

Telephone: _____ **Email:** _____

Name/Surname/Company: _____

I.D. number: _____ **Address:** _____

Tel: _____

Email: _____

Vat Reg: _____

Additional information:

Signature: _____ **O.B.O Villa Arrigo LTD:** _____

Data Protection Clause : Villa Arrigo Ltd, will process your personal data contained herein for the proper performance of this contract, the compilation and study of statistical data, the compliance with duties and the exercise of any rights arising from any law being in force in Malta from time to time or establishing, exercising or defending any legal claims. The publication of informative or promotional materials intended for marketing purposes, and any promotional material be it special offers, activities, newsletters or services being promoted by the company. The company only shares your data with its affiliate companies. You retain your right to access, rectify and where applicable the right to erase data which is being processed. The company undertakes to protect the confidentiality, integrity and availability of the data it processes.