

The background of the brochure cover is a soft-focus photograph. On the right side, there is a close-up of a large, multi-colored rose with shades of pink, red, and orange. The rest of the background is filled with white lace fabric and numerous white pearls of various sizes, some in sharp focus and others blurred, creating a bokeh effect.

Your Wedding at
MUŽA Restaurant



BROCHURE

- 2022/3 -



*Seated
Menus*



M E N U A

- 4 COURSE -



Root Vegetable Soup
goats' cheese crumble

**

Tortelloni Ricotta and Spinach
tomato and basil sauce, pecorino shavings
herb oil

**

Grilled Veal Loin
grilled seasonal vegetables
cream of mushroom, fondant potato

**

Baked Vanilla Cheesecake
cookie base, chocolate glaze

- 40 Euro -



M E N U B

- 4 COURSE -



Roasted Pumpkin and Honey Velouté
almond and herb granola

**

Risotto Wild Mushroom
carnaroli rice
porcini, truffle, chardonnay
aged parmesan cheese

**

Slow Cooked Beef Short Rib
creamy tomato jus, potato mash
vegetable stew

**

Dark Chocolate Tart
whipped cream, nutty crumble

- 45 Euro -



M E N U C

- 4 COURSE -



Truffle and Goats' Cheese Tart
*mushroom purée, baby rucola
pomegranate, olive oil*

**

Cream of Butternut Squash
hazelnut, herb oil, beef tortellona

**

Beef Sirloin
*slow roasted prime beef, pumpkin purée
braised cabbage, jus-lie*

**

White Chocolate Parfait
wild berry compote, vanilla sponge

- 50 Euro -



M E N U D

- 4 COURSE -



Mushroom Consommé

*wild mushroom broth, enoki mushrooms
heritage carrots, dumpling, soy gel*

**

Lobster Ravioli

*langoustine bisque sauce
baby spinach, basil emulsion*

**

Beef Fillet

*pan roasted tenderloin of beef
braised short rib, celeriac
fondant potato, petit vegetables*

**

Pistachio and Olive Oil Cake

*chocolate namelaka, vanilla ice-cream
walnut crumble*

- 60 Euro -



M E N U E

- 6 COURSE -



Scallops

*butter fried scottish scallops
guanciale, parsley oil, sourdough*

**

Pumpkin Velouté

porcini tortellona, truffle oil, parmesan tuille

**

Duck

*crispy breast, pulled leg croquette
poached fig, parsnip purée*

**

Lemon Sorbet

lime jelly

**

Beef Tenderloin

*pan roasted beef tenderloin
maltaise sauce, grilled seasonal vegetables, rösti potato*

**

Chocolate and Strawberry

*70% dark chocolate mousse, strawberry compote
white chocolate ice-cream*

- 75 Euro -

UPGRADE YOUR SEATED MENUS



TO START

Prosecco and Selection of 3 Canapés

- 6.5 Euro -

Champagne and Ultimate Canapés

foie gras, caviar and blinis, truffled mushroom

- 20 Euro -

Fresh Shucked Oysters and Shallot Vinaigrette

- 3 Euro -

Selection of 3 Canapés

- 4.5 Euro -

Amuse Bouche

- 3 Euro -

TO CLEANSE

Local Lemon Posset, Ginger Syrup

- 4 Euro -

Lemon Sorbet, Lime Jelly

- 3 Euro -

Berry Granita, Champagne Gel

- 5 Euro -



UPGRADE YOUR SEATED MENUS



TO FINISH

Coffee and Selection of 2 types of Petit Fours
- 4.5 Euro -

Coffee, Mqaret (home made spiced date fritters) and Amaretti Biscuits
- 5 Euro -

TO AWE!!

Fresh Truffles Shavings at the Table
- 5 Euro -

Cheese Course Choice Of Three Premium Cheeses, Chutney, Honey, Nuts And Biscuits
- 6 Euro -

Wild Cured Salmon Cones, Saffron Cream, Salmon Roe, Gold Dust
- 5 Euro -

ADD A MAIN COURSE TO YOUR CHOSEN MENU

Pan Seared Seabass, Lemon Beurre Blanc, Garlic Wilted Spinach, Fresh Herbs
- 4 Euro -

Corn-Fed Chicken Breast, Bean And Sausage Cassoulet, Pancetta Cream Sauce
- 4 Euros -

Braised Local Pork Belly, Cheeks, Cider Marinade, Stewed Beans, Café Au Lait
- 3 Euro -

Beef Fillet, Celeriac, Fondant Potato, Petit Vegetables
- 10 Euro -





*The
Drinks*

**BEVERAGE
PACKAGE**

A



*Half Bottle of Wine
Half Bottle of Water*

WINES:

*1919 Girgentina Chardonnay
Marsovin, Malta*

*1919 Ġellewża
Marsovin, Malta*

WATER:

Still & Sparkling Water

- 15 Euro -

**BEVERAGE
PACKAGE**

B



*Half Bottle of Wine
Half Bottle of Water*

WINES:

*SurSur Donnafugata
Grillo - Sicily, Italy*

*Sedara Donnafugata
Grillo - Sicily, Italy*

WATER:

Still & Sparkling Water

- 19 Euro -

**BEVERAGE
PACKAGE**

C



*Half Bottle of Wine
Half Bottle of Water*

WINES:

*Antonin Blanc D.O.K.
Marsovin, Ramla Valley, Gozo*

*Antonin Noir D.O.K.
Marsovin, Marsaxlokk, Malta*

WATER:

Still & Sparkling Water

- 22 Euro -

A blurred background image of a hand wearing a diamond bracelet. The bracelet is silver-toned with several rectangular links, each set with a row of small, clear diamonds. The hand is positioned in the center of the frame, with the fingers slightly curled. The background is a soft, out-of-focus light beige or cream color, suggesting a tablecloth or a similar surface. The overall aesthetic is elegant and romantic.

Reception

Menus



R E C E P T I O N M E N U A



caprese brochette, pesto genovese, olive oil
smoked cheese royale tartlets, cranberry
goats' cheese parfait, onion jam
roast beef tramezzini, horseradish spread
salmon gravlax open sandwich
aubergine rolls rucola, goats cheese
stuffed mushroom and pancetta affumicata
piccalilli and cucumber sandwich

mini calzone margherita
falafel bites, mint yoghurt
stuffed artichoke hearts, crispy crumbs
mushroom dumpling, sweet soy
thai fish cakes, curry mayo
tempura prawns, sweet chilli
salmon skewer, coriander, lemon
gratinated green lip mussels
pulled pork bao bun
maltese sausage empanadas
chicken schnitzel, garlic aioli
beef spring roll
beef cevapcici, spicy dip

baked vanilla cheesecake
double chocolate brownie
profiteroles chantilly
chocolate and cream éclairs

R E C E P T I O N M E N U B



roquefort and dried fruit, crumbly pastry
prawn and mussel, pastry, fresh herbs, touch of lemon
goats' cheese parfait, onion jam
salmon and cream cheese tortilla
smoked duck and date on polenta
beef and chutney on sourdough bread
hummus and zucchini mini tortilla wrap

spinach and feta pies
arancini bolognese
truffled panis (polenta chip)
stuffed new potato sour cream, onion
salted cod "sfineg"
prawn gyoza, dashi
calamari fritti
quiche carbonara, guanciale, cracked pepper
pulled duck pies
chicken teriyaki
lamb koftas, yoghurt lemon
pork and onion skewers
lasagna on a stick, bolognese
chicken yakitori, teriyaki
chicken sliders, mature cheddar
lamb samosa, sour cream

baked vanilla cheesecake
double chocolate brownie
profiteroles chantilly
chocolate and cream éclairs
lemon posset

- 40 Euro -

R E C E P T I O N M E N U C



salmon and caviar blinis
fresh shucked oysters, lemon wedge
beef and chutney on sourdough bread
hummus and zucchini mini tortilla wrap
caprese brochette, pesto genovese, olive oil
smoked cheese royale tartlets, cranberry
roquefort and dried fruit, crumbly pastry

mini calzone margherita
falafel bites, mint yoghurt
spinach and feta pies
truffled panis (polenta chip)
stuffed artichoke hearts, crispy crumbs
mushroom dumpling, sweet soy
stuffed new potato sour cream, onion
battered zucchini flowers
calamari fritti, tartar
salmon skewer, coriander, lemon
gratinated green lip mussels
pulled duck pies
chicken teriyaki
pulled pork bao bun
maltese sausage empanadas
lamb koftas, yogurt lemon
pork and onion skewers

baked vanilla cheesecake
double chocolate brownie
profiteroles chantilly
chocolate truffle
coconut and mango pannacotta

- 46 Euro -



R E C E P T I O N M E N U D



salmon and caviar blinis
fresh shucked oysters, lemon wedge
beef and chutney on sourdough bread
hummus and zucchini mini tortilla wrap
caprese brochette, pesto genovese, olive oil
smoked cheese royale tartlets, cranberry
roquefort and dried fruit, crumbly pastry
smoked duck and date on polenta
piccalilli and cucumber sandwich

mini calzone margherita
falafel bites, mint yoghurt
spinach and feta pies
truffled panis (polenta chip)
stuffed artichoke hearts, crispy crumbs
mushroom dumpling, sweet soy
stuffed new potato sour cream, onion
battered zucchini flowers
calamari fritti, tartar
salmon skewer, coriander, lemon
gratinated green lip mussels
pulled duck pies
chicken teriyaki
pulled pork bao bun
maltese sausage empanadas
lamb koftas, yogurt lemon
pork and onion skewers
lasagna on a stick, bolognese
chicken yakitori, teriyaki
chicken sliders, mature cheddar

baked vanilla cheesecake
double chocolate brownie
profiteroles chantilly
chocolate truffle
coconut and mango pannacotta
chocolate and cream éclairs
fruit tarlet
lemon posset
strawberry macaroon

UPGRADE YOUR RECEPTION MENUS



PASTA TABLE

Tortelloni Ricotta and Spinach
tomato sauce

Wild Mushroom Lasagna
bechamel, herbs

Seafood Risotto
bisque, basil

- 6 Euro -

ASIAN TABLE

STEAMER BASKET

Assorted Gyoza
seafood and vegetable

Assorted Bao Buns
chicken and pork

MAINS

Beef Massamann
thick sauce with a mild, slightly sweet flavour

Chicken Red Curry
flavour is complex, it has many layers from all the different ingredients

Fragrant Rice
coconut flakes, sweet spices, hint of curry

- 9 Euro -



UPGRADE YOUR RECEPTION MENUS



CHEESE AND COLD CUTS TABLE

farm house gbejna
lightly aged cheddar
brie
parmeggiano reggiano

chorizo
prosciutto san daniele
salami milano

crispy bread
grissini
chutney
cranberry sauce
dried fruit
galletti

- 7 Euro -

COFFEE AND SWEET DELIGHT TABLE

freshly brewed coffee
home made spiced date fritters
kannoli filled with sweet ricotta
chocolate brownies

- 5 Euro -



WELCOME DRINK PACKAGES



LET US WELCOME YOUR GUESTS WITH A COCKTAIL

Mint & Cucumber GT

Gordon's gin, fresh mint & cucumber, lime, Indian tonic, mint

Aperol Spritz

Aperol, prosecco, soda water, orange

Bellini

prosecco, peach puree, maraschino cherry

- 5 Euro -

OR CHOOSE A CLASSIC GLASS OF BUBBLY..

A glass of Prosecco

- 3.5 Euro -





BEVERAGE PACKAGE



FULL INTERNATIONAL BAR

Open Bar Service (4hrs duration)

Standard Branded Spirits including:

Whiskey, Rum, Vodka, Gin, Aperitifs, Liquors and Digestives

Beers: Cisk, Cisk Excel, Shandy

Wines: Red, White and Rose

Water, Soft Drinks and Juices

- 25 Euro -

**extra hour is charged at 4.90 euro per person*

TABLE SET UP PACKAGE



Round or Banquet Table and White Table Cloth

Chairs and White Chair Covers

Cake Table in White Linen

White Linen Napkin

- 10 Euro -

The little things...

What is the booking process?

Initial deposit payment of 50% of the total cost of the venue and a 30% deposit payment for catering as a non-refundable upon confirmation of the Wedding

Do I need to pre-order menu choices?

Yes, we ask for all menu choices to be pre-ordered. This is required no later than 1 week before your wedding date.

Do you cater for Vegetarians and special Dietary Requirements?

We understand that everyone has different tastes and dietary needs and so to ensure that each and every one of your guests enjoys an amazing dining experience, our Executive Chef will adapt any menu for special dietary requirements.

Are the Set Menus adaptable?

Each and every one of our menus are fully adaptable and our team would be more than happy to discuss adding to or creating any dish to suit your requirements.

Is there a Venue fee?

Yes there is a venue fee.

We would be delighted to show you around MUŽA Restaurant and answer any questions you may have.

Get in touch with our Events Team today!

We look forward to hearing from you.



CONTACT US

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Your Wedding
Day at
MUŽA Restaurant