



CAFFE CORDINA

SINCE 1837

DISTINCTIVE
CATERING

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WHY US?

Known for our delicious cuisine and impeccable service, the team at Caffe Cordina will help you to create the wedding day of your dreams.

Whether your perfect day consists of an intimate setting with a stand-up buffet, a lavish reception, a sit-down dinner or something completely different, our specialised Events Team will help you realise it whilst meeting your budget.

We hope to make planning the catering for your big day as easy and straightforward as possible, so our dedicated team will guide you through the process.

With our personal attention and experience, we will help you create your custom food and beverage menu from our wide selection on offer.

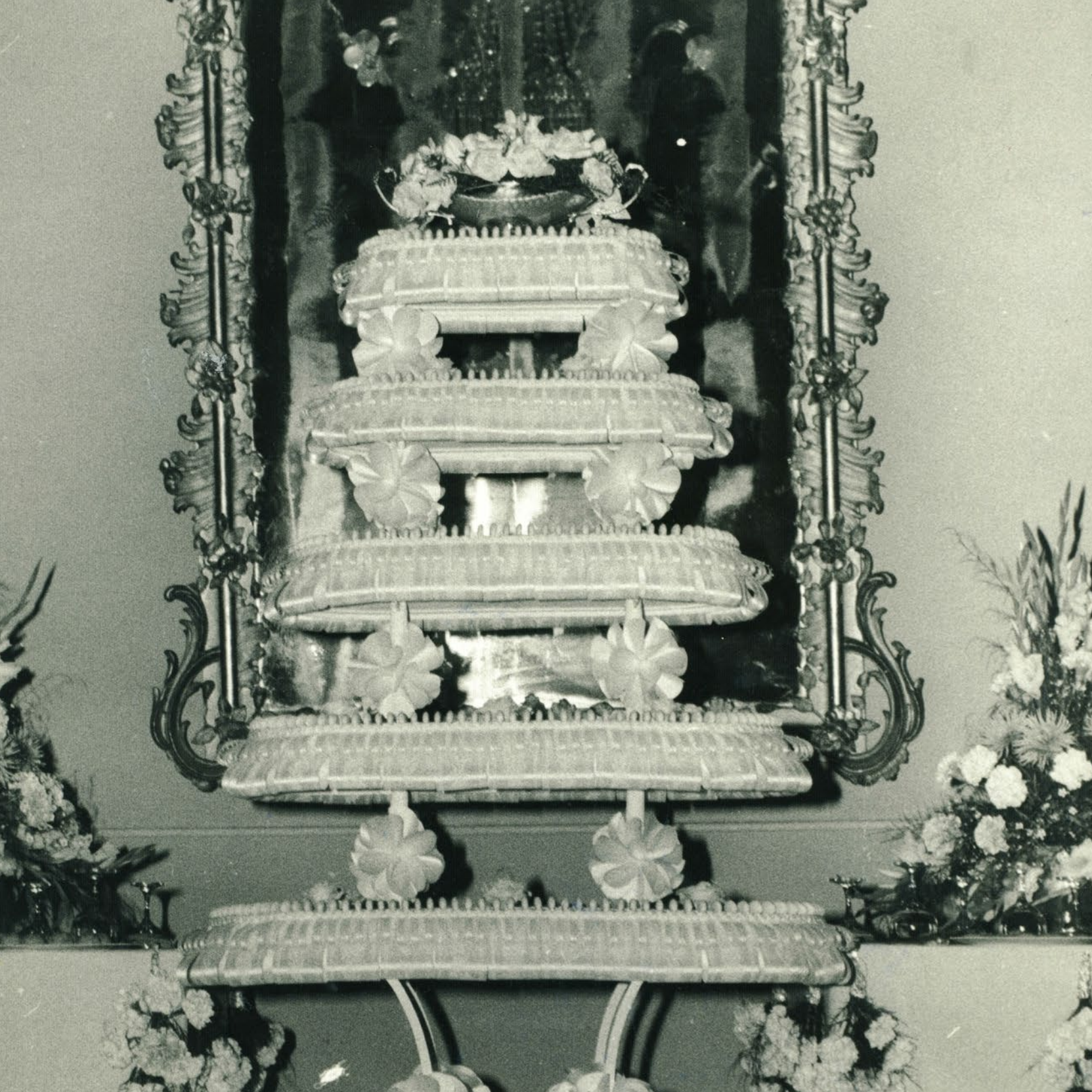
From the venue to the outfits and the rings to the flowers, we understand that planning your wedding can be a long (and sometimes stressful!) process.

That's why, at Caffe Cordina we've put together a dedicated Events Team to provide you with bespoke service – this means your wedding catering will be as easy to plan as possible.

Assisting with everything from the broader wedding concept to the finer details, our experienced team will meet with you personally to discuss preparations for your unique event and for one-to-one food tastings and onsite visits.

With great emphasis on what you want for your big day, our team will guide you every step of the way.









RECEPTION MENUS

5

Entrusted with catering for lavish events since 1837, Caffè Cordina have truly mastered the art of wedding cuisine. Putting together an irresistible display of gourmet pleasures, our traditional methods and meticulous manner of food handling ensure it's the finest of its kind.

Caffè Cordina's event catering brings together great taste and beautiful presentation, creating an exquisite culinary experience. Our reception menus offer a blend of the old world and the new, including exotic flavours, Asian fusion and traditional Mediterranean.

We can also create a customized menu of your choice from our extensive list of over 150 canapés and desserts.

Choose Caffè Cordina for nothing short of exquisite gastronomy and first-rate service.

CRYSTAL

Cold Canapés

Assorted barquettes and tartlets

Local white goat cheese, strawberry gel and roasted almonds ◆ / *Beetroot cured salmon, lemon and chive mascarpone*

Red pepper and tomato gazpacho ◆

Mini Maltese bread, tomato paste, bigilla and olives ◆

Mini Greek salad ◆

Assorted tramezzini rolls

Bresaola and cream cheese/Roast beef and whole grain mustard/Cheddar cheese and Bristol pickle ◆

Aubergine caviar, dehydrated cherry tomatoes and fresh ricotta on toast ◆

Spanish tortilla pin wheels

Hot Canapés

Classic arancini al ragù

Mini beef burgers topped with pickles

Brie and onion mini quiche ◆

Cauliflower purée, shrimp and chorizo bouchée

Smoked flavoured pork, sweet corn and goat cheese bouchée

Deep fried Camembert with red current mayo ◆

Honey soy glazed pork kebabs

Spicy Maltese sausage meatball

Feta puffs ◆

Sesame chicken goujons

Sweet chilli chicken kicks

Mini focaccia with anchovy and rosemary

Mini stuffed beef in thyme and tomato coulis

Cocktail cheese cakes ◆ and pea cakes

Guacamole bites served with red cheese dip ◆

Breaded crab claws with spicy mayo

Sweet and sour prawn tempura

Vegetable spring rolls served with light soya sauce ◆

Duck spring rolls served with hoisin sauce

Desserts

a selection of

Mini fudge brownie topped with raspberry mousse, orange and vanilla jelly

White chocolate and passion fruit profiterole

Frangipan with amarena and vodka filling, topped with zuppa inglese

Rum baba

Helwa tat-tork mousse

Green apple bavarois

Tiramisu cake

Apple and rhubarb crumble

Coffee Table

a choice of

French macarons

Kannoli rikotta

Mqaret

Dolci di mandorla

Mini doughnuts

Wedding & Witness Cakes

Consisting of one 3-tier wedding cake and two witness cakes



7


2019
€24.75

2020
€25.25


2021
€25.75

EMERALD

Cold Canapés

Greek style hummus and feta on toast 

Selection of open-faced sandwiches

Salmon mousse, cucumber relish, salmon skin and tomato powder / Light blue cheese, apple chutney, black sesame and walnut dust  / Ham mousse, melon, mint and balsamic reduction

Pear chutney, crispy Parma ham, rucola and Grana served in a tart

Selection of Mini Salads


Chicken Caesar salad

Beetroot, green apple, quinoa and goat cheese salad 

Slightly spiced prawn and pineapple brochette with a pimento coulis

Mussel fricassee with basil gel emulsion in black mussel shell tart

Hot Canapés


Tomato and mozzarella panzerotti 

Mini hot dogs with onions and mustard dressing

Pulled pork slider with Applewood cheddar

Liver wrapped in bacon


Gorgonzola stick served with honey mayo 

Red onion and thyme tarte tatin 

Lamb koftas with mint and yoghurt sauce

Shepherd's pie

Whole grain mustard and garlic scented beef skewers

Empanadas with olive tapenade, sundried tomatoes and local cheese 

Kalfskrokot (veal and Gouda cheese croquette)

Salmon and pumpkin in olive vol-au-vent

Chicken satay skewers

Mini fish and chips

Coconut shrimp skewer

Pork dumplings served with gyoza sauce

Crispy chicken stuffed wonton served with oriental sauce

Desserts

a selection of

Strawberry and orange bavaois

Fig with mascarpone and pistachio mousse

Chocolate and Jack Daniel's tart

Vanilla and violetta panna cotta

Pear and champagne jelly

Fruit tart

Ice cream

Scoop

Coffee Table

a choice of

French macarons

Kannoli rikotta

Mqaret

Dolci di mandorla

Mini doughnuts

Wedding & Witness Cakes

Consisting of one 3-tier wedding cake
and two witness cakes



2019

€26.50

2020

€27.25

2021

€28.00

Prices listed are exclusive of 18% VAT and are based
on a minimum of 150 guests. Conditions apply.

“Caffe Cordina made the impossible task for our wedding last Saturday. They brought the kitchen to a secluded beach in Gozo for us!

And let me tell you it was magnificent!

The food was fresh and tasty!
Service was sublime! A big well done to all the team!

Everything was perfect!”

Ylenia and Damian | 28.07.2018

RUBY

Cold Canapés

Ratatouille and pecorino on toast 

Slightly spiced prawn and pineapple brochette with a pimento coulis

Duck and bacon confit terrine, orange zest cream cheese garnished with roasted pistachios

Vegetable and cream cheese tartlet 

Selection of Mini Salads

Beetroot, green apple, quinoa and goat cheese salad 

Octopus, celery, roast chorizo and paprika oil salad

Smoked chicken tartlets with mango chutney and sweet corn

Sushi pops

Hot Canapés

Maltese sausage in puff pastry rolls

Classic arancini al ragù

Tandoori chicken skewer

Cocktail cheese cakes  and pea cakes

Greek style chicken in pitta and yoghurt topping

Mini hot dogs with onions and mustard dressing

Mini stuffed beef in thyme and tomato coulis

Brie and onion mini quiche 

Cheese and herb pillow 

Smoked flavoured pork, sweet corn and goat cheese bouchée

Flying Buffett

Tortellini with pecorino fondue and crispy pancetta

Wild mushroom risotto 

Black bean and balsamic glazed beef and pepper skewer

Cornish pies

Selection of beef, rabbit or lamb filling

Pulled pork slider with Applewood cheddar

Veal schnitzel lemon aioli

Onion bhaji served with minted yoghurt 

Indian style samosas served with kasundi sauce 

Chicken pakora served with minted yoghurt

Mini deep pan pizza 

Fried prawns wrapped in potato noodles served with tomato and cucumber

Fish bites served with tartare sauce

Mini qassatat

Spinach / ricotta 

Desserts

a selection of

Chocolate and nut delight

Helwa tat-Tork mousse

Prickly pear bavarois

Frangipan with pistachio and hazelnut praline filling, topped with orange custard

White chocolate and passion fruit profiterole

Mini cassatella Siciliana

Lemon cheesecake

Panna cotta with forest fruit compote

Coffee Table

a choice of

French macarons

Kannoli rikotta

Mqaret

Dolci di mandorla

Mini doughnuts

Wedding & Witness Cakes

Consisting of one 3-tier wedding cake and two witness cakes

11

2019

€29.25

2020

€30.25

2021

€31.25



ALL INCLUSIVE

Cold Canapés

Assorted barquettes and tartlets

Local white goat cheese, strawberry gel and roasted almonds ◆ / *beetroot cured salmon, lemon and chive mascarpone*

Blue cheese and walnut profiteroles ◆

Smoked salmon and dill profiteroles

Mini chicken Caesar salad

Assorted tramezzini rolls

Bresaola and cream cheese/ Roast beef and whole grain mustard/ Cheddar cheese and Bristol pickle ◆

Slightly spiced prawn and pineapple brochette with a pimento coulis

Spanish tortilla pin wheels

Hot Canapés

Mini pizza ai quattro formaggi ◆

Classic arancini al ragù

Spicy Maltese sausage meatball

Chicken satay skewers

Zucchini and carrots mini quiche ◆

Brie and onion mini quiche ◆

Tandoori chicken skewer

Deep fried Camembert served with red currant mayo ◆

Cauliflower purée, shrimp and chorizo bouchée

Smoked flavoured pork, sweet corn and goat cheese bouchée

Lamb koftas with mint and yoghurt sauce


Cornish pies


Selection of beef, rabbit or lamb filling

Sesame chicken goujons

Fish twisters



Red onion and thyme tarte tatin 

Vegetable spring rolls served with light soya sauce 

Duck spring rolls with hoisin sauce

Sweet and sour prawn tempura

Indian style samosas served with kasundi sauce 

Chicken pakora served with minted yoghurt

Onion bhaji served with tandoori yoghurt 

Desserts

a selection of

Mini lemon meringue

Cassatella Siciliana

Rum baba

Chocolate and nut delight

Ice cream

Scoop

Coffee Table

a choice of

French macarons

Kannoli rikotta

Mqaret

Dolci di mandorla

Mini doughnuts

Wedding & Witness Cakes

Consisting of one 3-tier wedding cake and two witness cakes

2019

€36.00

2020

€37.25

2021

€38.75

International Open Bar

International Open Bar for the duration of 5 hours

TABLES & FOOD STATIONS

Maltese Table

Cold Items

Peppered goat cheese

Bigilla

Maltese sausage served with sundried tomatoes
and onion salad

Marinated butter beans

Stuffed olives

Hot Items

choose 4 items

Rabbit cooked in tomato, garlic, white wine and parsley

Mini bragioli

Steamed beef

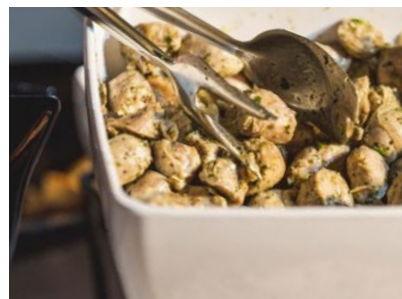
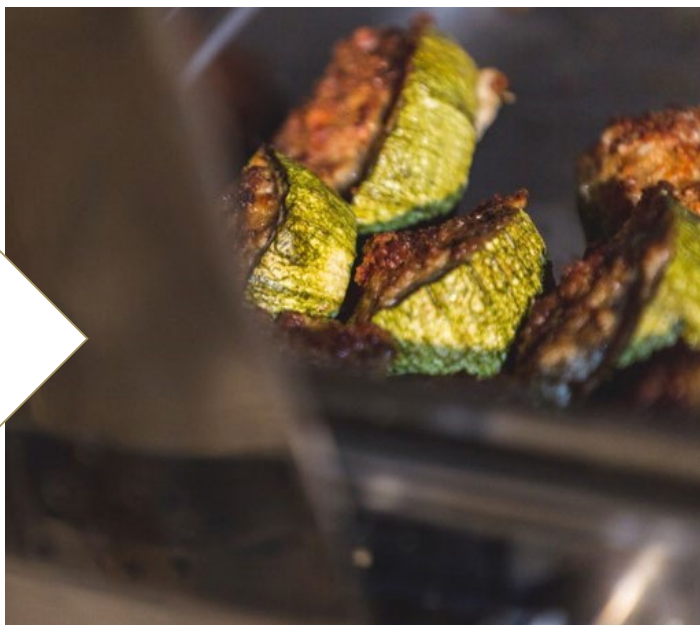
Octopus stew

Mahi Mahi (fish) in caper and tomato sauce

Timpana

Served with caponata and roast potatoes and accompanied by Maltese bread and water biscuits

14



2019

€4.80

2020

€4.95

2021

€5.05

Barbeque Table

Live Cooking

Cajun and honey marinated chicken breast

Maltese sausage

Lemongrass, mint and ginger scented swordfish steak

Thyme and garlic marinated beef sirloin

Accompanied by a selection of salads, sauces and Maltese bread

Salads

Couscous

Potato

Coleslaw

Tomato

Mixed leaves

Sauces

English mustard

Garlic mayo

Tomato ketchup

15



CAFFE CORDINA
SINCE 1837

2019
€6.20
2020
€6.40
2021
€6.55

Prices listed are exclusive of 18% VAT and are based on a minimum of 150 guests. Conditions apply.

Pasta Table

A choice of 2 types of pasta from

Rigatoni

Farfalle

Penne

With any 2 types of sauces
and 1 baked option

Puttanesca

Maltese sausage ragù

Cream, ham hock, broccoli and almonds

Basil pesto, cherry tomatoes and mozzarella

Baked cannelloni with spinach and béchamel

Baked rosette with ham and cheese

16

2019

€3.60

2020

€3.70

2021

€3.80

Prices listed are exclusive of 18% VAT and are based on a minimum of 150 guests. Conditions apply.



Paella Table

Live Cooking

A choice of 1 type of paella

Traditional

Chicken and seafood

White

Ham and salami

Black

Squid and octopus

Sushi and Sashimi Table

A variation of five types
of sushi and sashimi

*Served with pickled ginger, wasabi
and soy sauce*

2019

€4.15

2020

€4.25

2021

€4.35

17

2019

€5.15

2020

€5.30

2021

€5.45

Italian Table

A choice of 3 cold cuts
and a choice of 2 cheeses

Cold Cuts

Guanciale

Prosciutto

Coppa

Parma ham

Cheeses

Provolone dolce

Gorgonzola

Bocconcini di Bufala

Grana Padano

*Served with green pesto, tomato chutney,
honey, nuts, water biscuits and grissini*

2019

€4.15

2020

€4.25

2021

€4.35

Prices listed are exclusive of 18% VAT and are based
on a minimum of 150 guests. Conditions apply.

Cheese Table

Pecorino

Gouda walnut

Parmigiano Reggiano

Mature smoked cheddar

*Served with a selection of Maltese bread,
water biscuits, grissini and honey*

2019

€4.15

2020

€4.25

2021

€4.35

Nibbles Table

Bigilla

Stuffed olives

Peppered goat cheese

Maltese sausage

Marinated butter beans

*Served with Maltese bread
and water biscuits*

2019

€2.60

2020

€2.65

2021

€2.70

Prices listed are exclusive of 18% VAT and are based
on a minimum of 150 guests. Conditions apply.



2019

€6.90

2020

€7.15

2021

€7.45

Carvery Table

A choice of 3 items

Pork belly in aromatic jus

Pork leg in its own jus

Suckling pig in its own gravy

Rump roast beef with red wine jus

Lamb with mint jus

Stuffed turkey

Salmon en croûte

Served with a panache of vegetables, Delmonico potatoes and Maltese bread

Fish Stall

A choice of 4 items

Octopus, celery, roast chorizo and paprika infused oil

Salmon tartare and salmon roe served on a spoon

Calamari, Parma ham and rucola with citrus dressing

Avocado mousse, marinated shrimps and dill in a cup

Sesame seared tuna with light wasabi mayo

Mussel meat fricassee with tomatoes and chili

Seabass ceviche

20

2019

€5.25

2020

€5.40

2021

€5.55

“Our guests were amazed with the

quality, freshness, tastiness
and quantity of food!

We have to say that the catering was one
of the strengths of our wedding.

A true work of precision and neatness that

exceeded my expectations of
a ‘perfect’ finish. Just wow!

Thank you Raisa and all the staff for the
excellent work! ”

Glorianne and Roderick | 22.07.2018

American Stall

Pulled pork sliders

Mini beef burgers

Mini hotdogs

Mini pork ribs

Onion rings

Chicken wings

French fries or potato wedges

21

2019

€3.50

2020

€3.60

2021

€3.70

Prices listed are exclusive of 18% VAT and are based
on a minimum of 150 guests. Conditions apply.

2019

€2.55

2020

€2.60

2021

€2.65

Chocolate Fountain

A choice of milk
or white chocolate

*Including two seasonal fruits
and marshmallows*

Gateaux Table

A choice of 4 flavours

Chocolate

Strawberry

Amaretto

Tiramisu

Black Forest

Kiwi

Lemon Cheesecake

Gateaux flavours can be customized upon request

2019

€1.95

2020

€2.00

2021

€2.05





Coffee Table

Coffee and tea
with a choice of

French Macarons

Kannoli Rikotta

Mqaret

Dolci di Mandorla

Mini Doughnuts

2019
€1.40

2020
€1.45

2021
€1.50

INTERNATIONAL OPEN BAR PACKAGE

Full International Open Bar Serving Spirits of
Premium Brands, Wine, Beer and Minerals

Vodka
Smirnoff

Gin
Gordon's London Dry Gin

Rum
Bacardi
Captain Morgan Original Spiced Rum
Captain Morgan Dark Rum
Malibu Coconut Rum

Brandy
Courvoisier Vs

Liqueur
Baileys Irish Cream
Aperol
Campari
Sambuca Romantica
Averna
Jägermeister

Vermouth
Cinzano Bianco
Cinzano Rosso

Bourbon
Jack Daniel's

Whisky
Johnnie Walker Red Label
J&B Rare
Famous Grouse

Wine
Bolla Soave Classico
Ruffino Chianti Classico
Ruffino 'Rosatello' Rosato

Beer
Cisk Lager
Cisk Excel
Budweiser

Mixers
Tonic Water
Bitter Lemon
Soda Water

Soft Drinks

Pepsi
Diet Pepsi
Kinnie
7Up
Mirinda

Juices
Orange Juice
Pineapple Juice

Water
San Michel
San Michel Sparkling

2019
€13.75

2020
€14.25

2021
€14.75





PARTNER VENUES

Piazza Regina
Valletta

Smart City
Kalkara

Fort Saint Elmo
Valletta

Popeye Village
Mellieha

Montekristo
Luqa

Ir-Razzett I-Abjad
San Gwann

Palazzo Nobile
Naxxar

Torre Paulina
Madrliena

Cottage Gardens
Zurrieq

Villa Maria
Rabat

Castello dei Baroni
Wardija

Eden Lodge
Zurrieq

Villa Oriana
Dingli

Villa Overhills
Birzebbugia

Palazzo Promontorio
Wardija

Villa Blanche
Hal Far

Chateau Buskett
Siggiewi

Palazzo Villa Rosa
San Giljan

The Vault
Rabat

The Club House
Rabat

Magazino Hall
Floriana

Fort St Angelo
Birgu

Villa Bighi
Kalkara

Inquisitor's Palace
Birgu

National Museum of
Archaeology
Valletta

Malta Maritime Museum
Birgu

Maria Rosa Wine Estate
Attard

Villa Katarina
Zurrieq

Fortress Builders
Valletta

NOTES

TERMS & CONDITIONS

All set menus and all-inclusive menu include staff charges for 7 hours. Overtime is charged per hour per member of staff and commences after 7 hours of service. Our staff will be on site 2 hours before the mass commences. Overtime charge is €6.75 per hour in 2019 and 2020 and €7.00 per hour in 2021, per member of staff.

An additional fee of €60.00 is applicable for the hire of wine barrels. A minimum of 150 paid guests is necessary for these list prices to be valid. All prices do not include 18 % VAT and any other taxes that might be introduced in the future.

All prices and items are subject to change.

Changes to the order can only be accepted by latest 30 days prior to date of function.

Final number of guests must be confirmed by latest 30 days prior to date of function.

An initial €500 deposit is payable upon confirmation of booking. Another €500 deposit is to be paid by latest 30 days before the date of function. Both deposits are non-refundable.

Credit terms: Remaining balance to be settled within 21 days from date of function.

In case that the function is cancelled by the client between one to two months before the date of the function, the client would become liable to pay 40% of the total food amount as per latest quote, less any deposits paid. Such balance is to be settled by latest 10 days prior to date of the function.

In case that the client cancels the function less than a month before date of the function, the client would become liable to pay 60% of the total food

amount as per latest quote, less any deposits paid. Such balance is to be settled by latest 10 days prior to date of function.

For functions organised in venues where an indoor kitchen is not provided, the clients are required, at their own expense, to provide a marquee (tent), lighting and electricity in line with health and safety regulations.

No corkage fee is charged.

Delivery to the event venue and service are free of charge.

No delivery of left-over food after the function is possible. Whilst Caffè Cordina takes all measures to satisfy all sanitary and health regulations concerning food production and handling during the event, we cannot extend such guarantee for any food consumed outside or after the event.

Under no circumstances can any type of food, including sweets and delicatessen, be displayed or served during the function other than that supplied by Caffè Cordina.

Our wedding cake prices are only provided as a guideline. In the case of tailor-made wedding cakes, prices may vary. Additional wedding cake tiers and/or witness cakes will be charged extra.

Cake toppers, ribbon, artificial flowers and other cake accessories are to be provided by client. Sugar paste flowers can be quoted for upon request.

Bistro tables and the respective linen can be offered at an extra cost.

Colours and shapes of spoons and cups, used in certain food or sweet items, may vary due to availability of stock.



CAFFE CORDINA

SINCE 1837

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[facebook.com/CaffeCordina](https://www.facebook.com/CaffeCordina)

caffecordina.com

Designed by

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