MUZA RESTAURANT

W E D D I N G M E N U S - 2 0 2 4 -







A celebration of love in a city of beauty





MENUA

- 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

- 55 Euro -





MENU 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

- 60 Euro -





MENUC

- 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

- 65 Euro -





MENU 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

Opera Cake

coffee syrup, ganache, chocolate sponge, vanilla butter cream

- 70 Euro -





MENU 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

- 90 Euro -



UPGRADE YOUR SEATED MENUS

TO START

Prosecco and Selection of 3 Canapés

- 7 Euro -

Champagne and Ultimate Canapés foie gras, caviar and blinis, truffled mushroom

- 25 Euro -

Wild Cured Salmon Cones, Saffron Cream, Salmon Roe, Gold Dust

- 5 Euro -

Fresh Shucked Oysters and Shallot Vinaigrette

- 3.5 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

- 5 Euro -





UPGRADE YOUR SEATED MENUS

TO FINISH

Local Lemon Posset, Ginger Syrup

- 4 Euro -

Lemon Sorbet, Lime Jelly

- 5 Euro -

TO AWE!!

Local Lemon Posset, Ginger Syrup

- 4 Euro -

Lemon Sorbet, Lime Jelly

- 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 -







BEVERAGE PACKAGE A

Half Bottle of Wine Half Bottle of Water

WINES:

Pecorino Terre di Chieti IGT, CANTINE TOMBACCO

> Aglianico del Beneventano IGT, CANTINE TOMBACCO

> > WATER:

Still & Sparkling Water

- 16 Euro -

BEVERAGE PACKAGE B

Half Bottle of Wine Half Bottle of Water

WINES:

Pinot Grigio, LIS NERIS

Barbera Nizza 'Tre Roveri' DOCG, PICO MACCARIO

WATER:

Still & Sparkling Water

- 21 Euro -

BEVERAGE PACKAGE C

Half Bottle of Wine Half Bottle of Water

WINES:

Antonin Blanc D.O.K.
MARSOVIN

Antonin Noir D.O.K.

MARSOVIN

WATER:

Still & Sparkling Water

- 23 Euro -







RECEPTION MENU 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





RECEPTION MENU 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

> > - 45 Euro -





RECEPTION MENU 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





RECEPTION MENU 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

BBQ TABLE

FROM THE SMOKER

Black Angus Beef Chuck Roll, Jerky Spice Slightly Brined Pork Collar

ON THE GRILL

Home-Made Beef Sausages Spiced Corn-Fed Chicken Thighs Norwegian Salmon Steaks

ACCOMPANIED WITH

Green Apple coleslaw Basmati rice and pesto Spicy chickpea and sausage salad Potato and chive salad

SPLASHED OR DIPPED

Honey and mustard Hollandaise Korean bbq sauce Sour Cream

- 10 Euro -MINIMUM OF 50 GUESTS



UPGRADE YOUR RECEPTION MENUS

CHEESE AND COLD CUTS TABLE

brie farm house ġbejna lightly aged cheddar parmeggiano reggiano

chorizo salami milano prosciutto san daniele

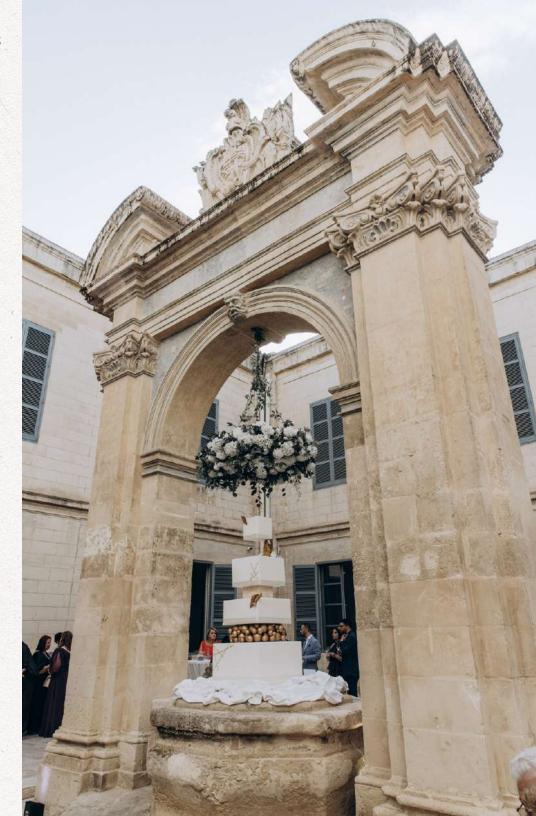
crispy bread grissini chutney cranberry sauce dried fruit galletti

- 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

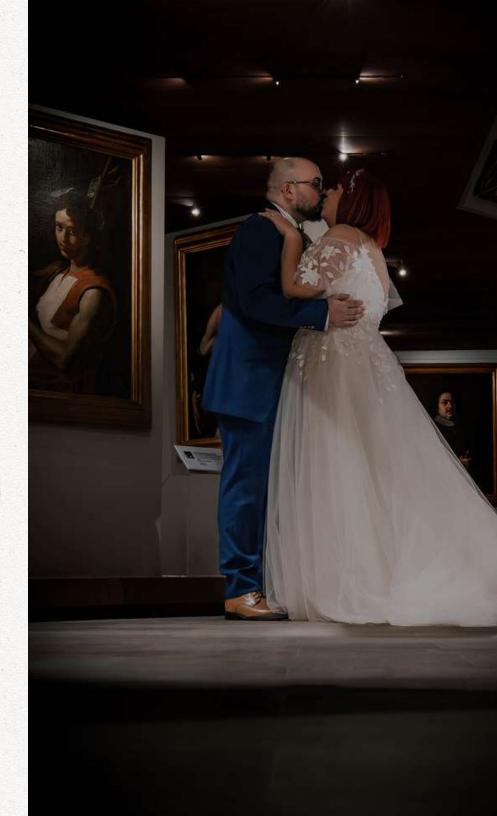
prosecco, peach puree, maraschino cherry

- 6.50 Euro -

OR CHOOSE A CLASSIC GLASS OF BUBBLY..

A glass of Prosecco

- 4.50 Euro -





FULL INTERNATIONAL BAR

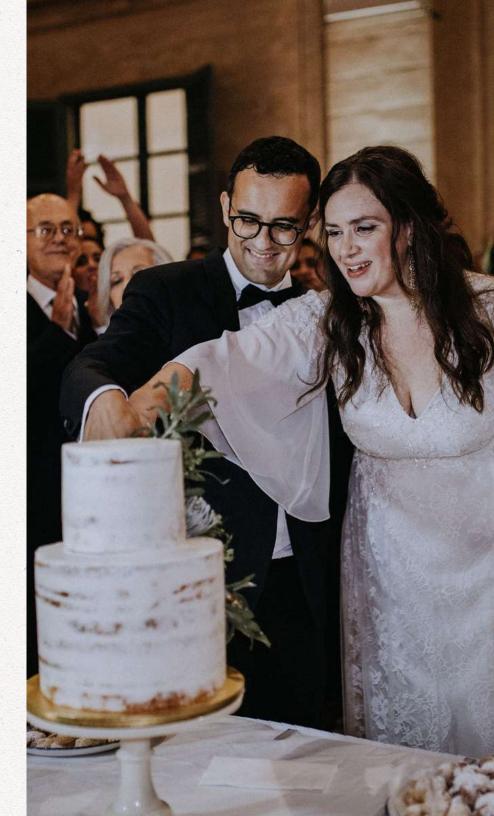
Open Bar Service (4 hrs duration)
Standard Branded Spirits including:
Whiskey, Rum, Vodka, Gin, Aperitifs, Liquors and Digestives
Beers: Lager Beer
Wines: Red, White and Rose
Water, Soft Drinks and Juices

- 28 Euro -

*extra hour is charged at 7.00 euro per person

TABLE SET UP PACKAGES

different set ups available - price upon request *starting from 12.50 euro per person





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.

The ultimate day to finalise the paying number of guests?

Final number is to be given 7 days prior to the event. Should the number decrease after the 7 days the final number given will still be charged.



YOUR WEDDING DAY AT MUZA RESTAURANT

We would be delighted to show you around MUŻA 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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Website: www.muzarestaurant.com.mt

