



Plaza
HOTELS
★ ★ ★

*Season's
Greetings*



*Directors,
Management and Staff Wish You
A Merry Christmas
&
A Prosperous New Year*

The Plaza Hotels

248, Tower Road,
Sliema SLM1600,

Malta

Website: www.plazahotelsmalta.com

CELEBRATE
THIS FESTIVE SEASON
AT
THE PLAZA HOTELS

*Our Hospitality Team
will take care of all arrangements
to ensure that all your needs are met
by creating a tailor made
product to fit your taste*

Accommodation Packages

Weekend Breaks

*Lavish Buffet Menus
for*

Christmas Eve & Day

New Year's Eve & Day

Other Occasions

Staff Parties

*Buffet and Reception Menu
Served both Lunches or Dinners*

For Reservations

Please Call: +356 21341295

**E-Mail: info@plazahotelsmalta.com
plattard@aghl.com.mt**

Seasons Greetings



NEW YEAR'S PACKAGES

Nts	Board Bases	Festive Meals Included	Allocation	Single	Double	Double & Child	Double & 2 Children
							3 Adults
2	HB	N Y Eve Dinner & N Y Day Lunch	Inland	€ 180.00	€ 320.00	€ 400.00	€ 480.00
			Seaview	€ 200.00	€ 340.00	€ 420.00	€ 500.00
3	HB	N Y Eve Dinner & N Y Day Lunch	Inland	€ 230.00	€ 400.00	€ 500.00	€ 600.00
			Seaview	€ 260.00	€ 430.00	€ 530.00	€ 630.00
1	HB	N Y Eve Dinner & N Y Day Lunch	Inland	€ 130.00	€ 240.00	€ 300.00	€ 360.00
			Seaview	€ 140.00	€ 250.00	€ 310.00	€ 370.00
2	HB	N Y Eve Dinner Only	Inland	€ 155.00	€ 240.00	€ 305.00	€ 370.00
			Seaview	€ 175.00	€ 260.00	€ 325.00	€ 390.00
3	HB	N Y Eve Dinner Only	Inland	€ 215.00	€ 320.00	€ 405.00	€ 490.00
			Seaview	€ 245.00	€ 350.00	€ 435.00	€ 520.00
1	HB	N Y Eve Dinner Only	Inland	€ 100.00	€ 180.00	€ 225.00	€ 270.00
			Seaview	€ 110.00	€ 190.00	€ 235.00	€ 280.00
Extra			Inland	€ 50.00	€ 80.00	€ 100.00	€ 120.00
			Seaview	€ 60.00	€ 90.00	€ 110.00	€ 130.00

CHRISTMAS EVE BUFFET DINNER

ANTIPASTO

*Selection of Cold Cuts, Antipasti,
Fresh Salads and Marinated Salads*

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SOUP

Cream of Vegetables served with Croutons

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PASTA

Farfalle

*tossed in a Thyme Cream Sauce
with Smoked Salmon and Fresh Water Shrimps*

Penne

tossed in a Tomato Sauce with Aubergine, Marrow and Ricotta

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CARVERY

Roasted Turkey with Sage served with a Chestnut and Cranberry Sauce

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FROM THE HOT BUFFET

BEEF

Pan-seared Beef Steak served with Cream Mushroom Sauce

PORK

Roasted Pork Loin served with Prunes and Apples

Marsala and Pork Jus

FISH

Poached Fillets of Red Snapper in a White Wine and Olive Oil

with Garlic, Onions, Olives, Capers and Tomatoes

VEGETABLES

Panache of Vegetables

Roasted Potatoes

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DESSERT

Selection of Gateaux and Pies

Biscuits and Cheese

Christmas Pudding with Brandy Sauce

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Coffee & Mince Pie

Price € 25.00 per person

Children 5 to 12 years € 12.50



CHRISTMAS DAY BUFFET LUNCH

ANTIPASTO

*Selection of Cold Cuts, Antipasti,
Fresh and Marinated Salads*

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SOUP

Cream of Pumpkin served with Croutons

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PASTA

TORTELLINI

*tossed in a Cream Sauce
with Smoked Ham and Mushrooms*

LASAGNA

with a Rich Bolognese and Cheese Sauce topped with Mozzarella

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CARVERY

Roasted Turkey with Sage served with a Chestnut and Cranberry Sauce

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FROM THE HOT BUFFET

BEEF

Pan-roasted Beef Steak served with a Brandy Cream Pepper Sauce

PORK

*Pan-seared Pork Fillet Medallions
served with a Grain Mustard and Orange Sauce
topped with Orange Zest*

FISH

Poached Salmon Steaks served with Bernaise Sauce

VEGETABLES

*Panache of Vegetables
Dauphinoise Potatoes*

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DESSERT

*Selection of Gateaux and Pies
Biscuits and Cheese
Christmas Pudding with Brandy Sauce*

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Coffee & Mince Pie

Price € 30.00 per person
Children 5 to 12 years € 5.00

CHRISTMAS PACKAGES

Nts	Board	Festive Meals Included	Room type	1 Adult	2 Adults	2 Adults & 1 Child	2 Adults & 2 Children
						3 Adults	
2	HB	Christmas Eve Dinner and Christmas Day Lunch	Inland	145.00	240.00	295.00	355.00
			Seaview	165.00	260.00	315.00	375.00
3	HB	Christmas Eve Dinner and Xmas Day Lunch	Inland	190.00	305.00	375.00	450.00
			Seaview	220.00	335.00	405.00	480.00
1	HB	Christmas Eve Dinner and Xmas Day Lunch	Inland	100.00	175.00	215.00	260.00
			Seaview	110.00	185.00	225.00	270.00
2	HB	Christmas Eve Dinner and Over Stay	Inland	115.00	180.00	220.00	265.00
			Seaview	135.00	200.00	240.00	285.00
3	HB	Christmas Eve Dinner and Over Stay	Inland	160.00	245.00	300.00	360.00
			Seaview	190.00	275.00	330.00	390.00
1	HB	Christmas Eve Dinner and Over Stay	Inland	70.00	115.00	140.00	170.00
			Seaview	80.00	125.00	150.00	180.00
Extra Person			Inland	45.00	65.00	80.00	95.00
			Seaview	55.00	75.00	90.00	105.00



RECEPTION MENU

COLD CANAPÉS

Selection of Finger Sandwiches

(White & Brown Bread)

Tuna, Egg & Mayonnaise

Bridge Rolls

Stuffed Eggs

Smoked Salmon Tartar

Gammon served with Pineapple Wedges

Salami & Parma Ham Barquettes

HOT CANAPÉS

Cheese & Pea Cakes

Spinach Qassatta

Arancini

Mini Pizza

Chicken Vol au Vent

Spring Rolls served with Soya Sauce

Money Bags Soya Sauce

Wantons served with Sweet & Sour Sauce

Prawns in Filo Pastry

Breaded Scampi served with Tartar Sauce

Fish Goujons served with Tartar Sauce

Chicken Drum Sticks

Curry Marinated Chicken Skewers

Angles on Horse Back

Beef Skewers served with Worchester Sauce

Pork Skewers served with Apple Sauce

SWEET PASTRY

Selection of Fancy Pastries

Chocolate Boats

Fresh Fruit Kebab

LOCAL OPEN

House Wine (White, Rose & Red)

Local Beer (Cisk, Blue Label & Ale)

Soft Drinks and Juices

Water (Still & Sparkling)

3.5 hrs duration

€ 28.00 per person

Children 5 to 10 years € 14.00

NEW YEAR'S EVE BUFFET DINNER

ANTIPASTO

Selection of Cold Cuts, Antipasti,

Fresh Salads and Marinated Salads

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SOUP

French Onion Soup served with Croutons

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PASTA

CANNELLONI

Baked Cannelloni stuffed with Ricotta and Spinach

in a Cream Tomato Cheese Sauce

AGLIO OLIO

Bucatini tossed in Virgin Olive Oil with Vongole

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CARVERY

Roasted Leg of Pork served with a Pork Jus and Apple Sauce

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FROM THE HOT BUFFET

BEEF

Pan-seared Fillet of Beef Medallions

served with a Brandy Cream Pepper Sauce

CHICKEN

Pan-roasted Chicken Breast

with a White Wine and Fresh Lemon Juice Reduction

FISH

Poached Fillet of Dentici in White Wine and Sherry

with Julienne Vegetables

VEGETABLES

Panache of Vegetables

Dauphinoise Potatoes

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DESSERT

Selection of Gateaux and Pies

Biscuits and Cheese

Fresh Fruit, Ice Cream and Sorbet

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Coffee, Amaretti and Glass of Champagne

Price: € 50.00 per person

Children 5 to 12 years € 25.00



NEW YEAR'S DAY BUFFET LUNCH

ANTIPASTO

*Selection of Cold Cuts, Antipasti,
Fresh Salads and Marinated Salads*

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SOUP

Leek and Potato Soup served with Croutons

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PASTA

PENNE MARINARA

Penne tossed in a Tomato Fish Sauce with Sea Food

FETTUCCINI AL POLLO

*Fettuccini tossed in a Light Cream Curry Pesto Sauce
with Sautéed Chicken Strips*

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CARVERY

*Honey Glazed Smoked Gammon
on the Bone, studded with Cloves*

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FROM THE HOT BUFFET

BEEF

Pan-seared Beef Steaks served with a Cream Pepper Sauce

CHICKEN ALLA CACCIATORE

*Braised Chicken Cutlets
in Tomatoes Salsa and White Wine with Onions, Garlic,
Bell Peppers, Oregano and Black Olives*

FISH

*Poached Fillet of Halibut
served with a Cheese Herbal Crust*

VEGETABLES

*Panache of Vegetables
Roasted Potatoes and Spicy Potato Wedges*

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DESSERT

*Selection of Gateaux and Pies
Cheese and Biscuits, Seasonal Fruit and Ice Cream*

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Coffee & Amaretti

Price: € 30.00 per person

Children 5 years to 12 years € 12.50

RECEPTION MENU

COLD CANAPÉS

Selection of Finger Sandwiches

Tuna Bridge Rolls

Stuffed Olives

Stuffed Eggs

Stuffed Artichoke Hearts

Seafood Barquettes

Octopus in Garlic

HOT CANAPÉS

Cheese & Pea Cakes

Sausage Rolls

Quiche Lorraine

Mini Pizza

Timpana

Spring Rolls served with Soya Sauce

Wantons served with Sweet & Sour Sauce

Chicken & Mushrooms Vol au Vent

Breaded Scampi served with Tartar Sauce

Prawns in Filo Pastry

Angel on Horse Back

Roasted Chicken Drumstick with Rosemary

Pork Skewers served with Apple Sauce

Meat Balls served with BBQ Sauce

SWEET PASTRY

Selection of Fancy Pastries

Fresh Fruit Kebab

LOCAL OPEN

House Wine (White, Rose & Red),

Bavaria Larger,

Soft Drinks and Water (Still & Sparkling)

3.5 hrs duration

€ 22.00 per person

Children 5 to 10 years € 11.00



RECEPTION MENU

COLD CANAPÉS

Selection of Finger Sandwiches
(White & Brown Bread)
Tuna Bridge Rolls
Parma Ham & Salami Barquettes
Octopus in Garlic
Gammon served with Pineapple Wedges

HOT CANAPÉS

Cheese & Pea Cakes
Sausage Rolls
Mini Pizza
Timpana
Seafood Vol-au-Vents
Liver Rolled in Bacon
Roasted Chicken Drumstick with Rosemary
Pork Skewers served with Apple Sauce
Meat Balls served with BBQ Sauce

SWEET PASTRY

Selection of Fancy Pastries
Fresh Fruit Kebab

LOCAL OPEN

House Wine (White, Rose & Red),
Bavaria Lager
Soft Drinks and Water (Still & Sparkling)
3.5 hrs duration

€ 17.50 per person
Children 5 to 10 years € 8.75



Functions Buffett Menu Lunch & Dinner

Gluhwien (Mulled Wine)

ANTIPASTO

*Selection of Cold Cut, Antipasti,
Fresh Salads and Marinated Salads*

SOUP

Cream of Mushrooms Soup served with Croutons

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PASTA

FARFALLE

*tossed in a Thyme Cream Sauce
with Smoke Salmon and Fresh Water Shrimps*

LASAGNA

with a Rich Bolognese and Cheese Sauce topped with Mozzarella

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CARVERY

*Pan- roasted Beef Joint served with a Beef Jus
accompanied with Yorkshire Pudding*

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FROM THE HOT BUFFET

PORK

*Roasted Pork Loin served with Pork Jus,
Accompanied with Prunes and Apples*

CHICKEN

Pan-roasted Chicken Breast served with a Cream Mushroom Sauce

FISH

*Poached Fillet of Halibut served with a
Capers and Olives Tapenade*

VEGETABLES

*Panache of Vegetables
Sautéed Potatoes*

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DESSERT

*Selection of Gateaux, Pies and Christmas Pudding
Biscuits and Cheese*

Fresh Seasonal Fruits and Ice Cream

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Coffee

€ 17.50 per person
Children 5 to 10 years € 8.75



Functions Buffett Menu Lunch & Dinner

PRE-DRINK

Gluhwien (Mulled Wine)

ANTIPASTO

*Selection of Cold Cut, Antipasti,
Fresh Salads and Marinated Salads*

SOUP

French Onion Soup served with Croutons

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PASTA

CANNELLONI

*Baked Cannelloni stuffed with Minced Beef
in a Cream Tomato Cheese Sauce*

PENNE MARINARA

Penne tossed in a Tomato Sauce with Sea Food Mix

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CARVERY

*Roasted Turkey with Sage
served with a Chestnut and Cranberry Sauce*

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FROM THE HOT BUFFET

BEEF

Pan-seared Beef Steak served with a Cream Pepper Sauce

PORK

*Pan-roasted Pork Fillet Medallions
served with Prunes and Apples, Marsala and Pork Jus*

FISH

Poached Fillets of Salmon served with Hollandaise Sauce

VEGETABLES

*Panache of Vegetables
Roasted Spicy Potato Wedges*

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DESSERT

Selection of Gateaux, Pies and Christmas Pudding

Biscuits and Cheese

Fresh Seasonal Fruits and Ice Cream

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Coffee

€ 22.00 per person

Children 5 to 10 years € 11.00



Functions Buffett Menu Lunch & Dinner

PRE-DRINK

Gluhwien (Mulled Wine)

ANTIPASTO

*Selection of Cold Cuts, Antipasti,
Fresh Salads and Marinated Salads*

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SOUP

Leek and Potato Soup served with Croutons

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PASTA

MACARONI AL RAGU

Macaroni tossed in a Rich Bolognese Sauce

FETTUCINI AL POLLO

*Fettuccini tossed in a Cream Pesto Sauce
with Sautéed Chicken Strips and Mushrooms*

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CARVERY

*Honey Glazed Smoked Gammon on the Bone,
studded with Cloves*

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FROM THE HOT BUFFET

BEEF

Pan-seared Rib-eye Steaks served with a Cream Brandy Mushrooms Sauce

CHICKEN ALLA CACCIATORE

*Braised Chicken Cutlets in Tomatoes
with Onions, Garlic, Bell Peppers and Olives*

FISH

Poached Fillet of Red Snapper served with a Cheese Herbal Crust

VEGETABLES

*Panache of Vegetables
Dauphinoise Potatoes*

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DESSERT

Selection of Gateaux and Pies, Christmas Pudding

Biscuits and Cheese, Seasonal Fruit and Ice Cream

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Coffee

€ 25.00 per person

Children 5 to 10 years € 12.50

