CRAFTING EXPERIENCE

Destination Weddings

2025 - 2026

JC EVENTS

CATERING EXCELLENCE

Experience the exquisite flavours thoughtfully prepared by JC Events, ensuring your Destination Wedding is truly exceptional.

Details matter when it comes to event organisation and wedding catering. From the table settings to the décor, everything is catered to perfection and designed with passion.

CRAFTING EXPERIENCES


VILLA
BLANCHE
GARDENS

CONTENT

01

The Gala Collection

Catering Package

based on minimum 45 guests

GUESTS WELCOMING

Prosecco Brut & Still/Sparkling Water

COLD CANAPES

Choice of 3 from the below Canapes

- Salmon & ricotta roulade on blini
- Cured beetroot salmon on pumpernickel bread
- Ham hock terrine served on quinoa & piccalilli mayo
- Pea panna cotta on sundried tomato muffin
- Lebanese smoky aubergines caviar on Pita & lemon yoghurt Gel [v]
- Peking duck, spring onions and Plum sauce on croute
- Chicken, apple & Raisin compote, sriracha Mayo in pastry cup
- Pesto brushed biscotti, Parma ham crisp & fresh buratta.
- Zesty Lime Prawn ceviche, black seeds filo crisp
- Thai beef salad tartlet
- Roulade of bresaola with chive mascarpone on a guacamole paste
- Brioche topped with chicken liver pate & Peach slivers
- Mussels in black pastry spoons with cocktail mayo lemon and caviar

PLATED MENU SELECTOR:

INTRO

Choice of 1 from the below

Carpaccio of Scottish Salmon
Sun-baked cherry tomato & confit of garlic
marinated baby rocket leaves & coriander citrus dressing
OR
Fennel & dill dusted Beef Fillet Carpaccio
Bell piperade & Goats` cheese gel
Baby rocket leaves & truffle oil
OR
Yellow & green Zucchini ceviche, lavender Pumpkin crush quenelle (V)
Black Truffle and chives dressing
Petit herb salad & potato crisp
OR
Baked Sesame tomato galette
Fine wafer of Parma ham & baby rocket leaves
Pecorino cheese shavings & olive Tapenade dressing
OR
Fungi Risotto
Caramelized walnuts & pea puree, drizzled with truffle oil (V)
OR
Taleggio cheese, Champagne & Chicken Risotto
Cherry tomato, baby spinach, wafer of parmesan cheese
OR
Fresh Tortellaci with ricotta & spinach leaves
fried pancetta & parmesan scaliette Garnish
Set on Pecorino cream & basil tomato sauce
OR
Tomato Gnocchi
Oyster mushrooms & baby spinach
truffle & pecorino cream sauce (V)

MAIN COURSE

Choice of 1 from the below

Root Vegetables Cassoulet in a baked olive oil pastry case
Marinated baby spinach leaves, red pepper coulis (V)
OR
Butter & Thyme pan-fried milk fed Veal loin
Artichoke and mushroom ragout & roasted garden vegetables
Pommes Anna | Veal jus
OR
Grilled escalope of local Pork & Parisienne potato
cherry pickled onions & Buttered vegetable panache
Madeira wine & double cream Jus
OR
Grilled Angus Rib eye of Beef set on artichoke
mushroom ragout, buttered French beans, Thyme roasted new potato
Port wine jus
OR
Pan Roasted Chicken breast supreme
Veal cheese farce & wrapped with fine bacon
Roasted Mediterranean vegetables, thyme garlic potato
Truffle chicken velouté
OR
Pan-fried fillet of seabass
Seafood vegetable caponata & chive mash potato
Prawn Bisque cream

Seated
Gala

DESSERTS

Choice of 1 from the below

Mint & sugar cane torched rubbed pineapple
Forest berry compote
OR
Italian Tiramisu
Pistachio Cantucci
OR
Petit Apple Crumble
toffee sauce & vanilla ice cream
OR
Dark chocolate mousse
Crumbled almonds & forest fruit compote
OR
Raspberry white chocolate cheesecake
Roasted pistachio & apricot coulis

RATES

For minimum 45 guests

Main course prices below include a choice of one of the starters & the desserts options.
Including food menu & staff required
Additional intermediate course can be added to the menu at €6.50 p/p excl Vat

- VEGETARIAN	**€53 p/p excl Vat**
- VEAL	**€63 p/p excl Vat**
- PORK	**€55 p/p excl Vat**
- BEEF	**€67 p/p excl Vat**
- CHICKEN	**€54 p/p excl Vat**
- SEABASS	**€57 p/p excl Vat**
- Welcome Prosecco & Canapes	**€5.25 p/p excl Vat**

OCCASION CAKE

Standard 2 Tier Wedding Cake
in sugar paste (Dummy) **€250 excl vat**

Standard 3 Tier Wedding Cake
in sugar paste (Dummy) **€350 excl vat**

Cake portions flavours served from BOH
Almond, Bacio, Chocolate, Vanilla, Red velvet,
Carrot or Lemon cake.

02
Food Stations
Selection

Food Station Set-Ups
based on minimum 45 guests

LIVE CHINESE PANCAKES & BAO BUNS TANWEI

€7.50 per person excluding VAT

All Pancakes are served with plum sauce, cucumbers and spring onions julienne

- Confit of duck legs with stir-fried vegetables, sweet chilli sauce and honey Hoisin sauce
- Crispy vegetable stirfry, beansprouts, honey soy sesame dressing

All Bao Buns are served with Asian Slaw & Sriracha Mayo

- Buttermilk Crispy Chicken and Radish
- Pulled Pork Char siu Vegetables

Selection of Salmon Poke Bowls, egg fried rice and Thai jungle vegetable noodle salad

FIESTA MEXICANA

€6.50 per person excluding VAT

- Spicy Nachos platter served with refried beans, spicy chilli con carne & red Lester cheese glaze
- Spicy buffalo wings & ranch sauce
- Tacos del Padron(pulled pork, sour cream, chilli strips, Lime ,spring onions and Coriander
- Salads (Cob corn, shredded cos lettuce & potato chimichurri)
- Enchiladas chicken, Guacamole, Glazed Cheese and Pico de Gallo salsa

TAGLIATA & FRIES STATION

€11.95 per item per person excluding VAT

- Prime Beef Tagliata grilled & carved Live Selection of Condiments (Rucola salad, Glazed Cherry tomatoes, Café du Paris, deep fried Leeks, Parmesan flakes
- Fried sweet potato fries with Togorashi spice
- Cheese glazed potato fries
- Cajun seasoned local potato wedges
- Grilled truffle Maltese sausage

STREET FOOD

€7.00 per item per person excluding VAT

- 3 inch Beef burger with onion marmalade & melted cheddar cheese
- Beer battered Fish and Chips with tartar sauce
- Mini hot dog with fried onions, gratinated with smoked cheese and drizzled with mustard
- French fries

03
Drinks Menu

Beverage Packages

based on minimum 45 guests

NO HANG-OVER
PARTY BEVERAGE PACKAGE

€14.50 per person excl VAT (based on min 45 guests)
Included in package: Set-up, Fruit Garnish, Crushed & Ice cubes, Glassware & bar Equipment

WINE	Selection of White, Red & Rose wines
BEER	Cisk Lager / Cisk Excel / Heineken
SOFT DRINKS	Coca Cola / Sprite / Kinnie (Including diet soft drinks)
JUICES	Orange Juice / Pineapple Juice
WATER	Still / Sparkling
MIXERS	Tonic Water Ginger ale / Bitter Lemon

SEATED EVENTS
BEVERAGE PACKAGE

- LOCAL WINES
  €10.50 per person excl VAT (based on min 35 guests)
  Selection of ½ bottle Local Medina White & Red wines

  WATER *Free flowing Foreign Still & Sparkling*

- ITALIAN WINES
  €11.50 per person excl VAT (based on min 35 guests)
  Selection of ½ bottle Minini White & Red wines

  WATER *Free flowing Foreign Still & Sparkling*

- NEW WORLD WINES
  €12.50 per person excl VAT (based on min 35 guests)
  Selection of ½ bottle Chile White & Red wines

  WATER *Free flowing Foreign Still & Sparkling*

Beverages

PARTY BEVERAGE PACKAGE A

€24.00 per person excl VAT (based on min 80 guests)
Included in package: Set-up, Fruit Garnish, Crushed & Ice cubes, Glassware & bar Equipment

WINE	Selection of White, Red & Rose wines
WHISKY	J&B Rare / Jack Daniel's
	Johnnie Walker Red Label
GIN	Gordon's Gin
VODKA	Smirnoff Red Vodka
RUM	Bacardi White Rum /
	Captain Morgan Spiced
APERITIF	Campari / Aperol / Prosecco
LIQUEURS	Baileys / Amaretto / Averna
	Blue Curacao / Limoncello Malibu
BEER	Cisk Lager / Cisk Excel / Heineken
SOFTDRINKS	Coca Cola / Sprite / Kinnie
	(Including diet soft drinks)
JUICES	Orange Juice / Pineapple Juice
WATER	Still / Sparkling
MIXERS	Tonic Water
	Ginger ale / Bitter Lemon

PARTY BEVERAGE PACKAGE B

€33.00 per person excl VAT (based on min 80 guests)
Included in package: Set-up, Fruit Garnish, Crushed & Ice cubes, Glassware & bar Equipment

WINE	Selection of White, Red & Rose wines
WHISKY	J&B Rare / Jack Daniel's
	Johnnie Walker Red Label
	Johnnie Walker Black Label
	Chivas / Glenfiddich 12 years old
GIN	Gordon's Gin / Bombay Gin
VODKA	Smirnoff Red Vodka / Grey Goose
RUM	Bacardi White Rum /
	Captain Morgan Spiced
VERMOUTH	Martini Bianco / Martini Extra Dry
APERITIF	Campari / Aperol / Prosecco
LIQUEURS	Jägermeister / Baileys / Amaretto /
	Averna / Blue Curacao / Limoncello,
	Tia Maria / Malibu / White Sambuca
BEER	Cisk Lager / Cisk Excel / Heineken
ENERGY DRINK	Red Bull
SOFTDRINKS	Coca Cola / Sprite / Kinnie
	(Including diet soft drinks)
JUICES	Orange Juice / Pineapple Juice
WATER	Still / Sparkling
MIXERS	Lime / Tonic Water / Ginger Ale /
	Bitter Lemon

CASH BAR PRICES

(based on min 45 guests)

Coke / Coke Zero / Sprite /Kinnie 33cl	€3.00
Selection of packed fruit Juices	€2.00
Cisk Lager 33cl	€3.50
Cisk Excel 33cl	€3.50
Heineken 33cl	€3.50
Branded Spirits & Mixer	€4.00
Upgraded Spirits & Mixer	€7.00
Wines by the glass	€4.00
Prosecco by the glass	€4.50


MOET

VILLA BLANCHE FOR BOOKINGS CALL US ON +356 7700 9468

Serenely set in the gorgeous countryside in the limits of Zurrieq, Villa Blanche offers a stunning mix of indoor and outdoor areas, making it the perfect backdrop for any occasion.
Villa Blanche is ideal for wedding celebrations, corporate functions and family gatherings all-year round, making it one of the most versatile venues in Malta. The venue offers a pristine outdoor area complete with water features which add to the tranquility. The indoor area also comes with bridal quarters, complete with a lounge, hall and dedicated photo area. Villa Blanche is easily accessible and provides ample parking space.

CAPACITY STANDING	CAPACITY SEATED	AREA
520 / 750	300 / 300	432m^2 / 1630m^2
INDOOR / OUTDOOR	INDOOR / OUTDOOR	INDOOR / OUTDOOR

VILLA BLANCHE RATES	2025	2026	2027	2028
Weekdays Special Offer: Monday to Thursday (excluding eve of / public holidays)	€750	€750	€750	€750
April to September / December	€2700	€2800	€2900	€2900
Sunday Events Special Offer	€2000	€2100	€2200	€2300
Friday Events Rate	€2800	€2900	€2900	€3000
January to March / October - November Wekend Rates	€1500	€1600	€1700	€1700
Eve of / public holidays and Saturdays	€3500	€3600	€3700	€3700

- Venue to cater for 50 guests minimum
- Special offer 10% discount on exclusive Food & Beverages for Weekdays (Mon to Thurs)
- Venue charge for 12 continuous hours
- Venue charge after hours applies from 01:00 am at €300 per hour
- Additional Venue Charge applies for use of Bridal Suite
- Outdoor use Only discounted venue fee is available
- All prices are exclusive of VAT
- Further terms & conditions may apply

OTHER PARTNER VENUES

- Maxtura Ivory Suite
- Mediterranean Conference Centre Terrace / Indoors, Valletta
- The Red Farm, Iklin
- Villa Bighi, Kalkara
- Alfa Gardens, Attard
- Lower Barrakka Gardens, Valletta
- Meridiana Wine Estates, Ta' Qali
- Palazzo Promotorio, Wardija
- Gardjola Gardens, Senglea
- Popeye`s Village, Anchor Bay, Mellieha
- Ir-Razzett l-Abjad, Iklin
- Mdina Ditch, Mdina
- Ta' Betta Wine Estates, Siggiewi
- Eden Lodge & Cottage Gardens, Zurrieq
- Fort St. Angelo, Vittoriosa
- Fort St. Elmo, Valletta
- Vilhena Palace, Mdina
- Malta Maritime Museum, Vittoriosa

VILLA BLANCHE

VILLA_BLANCHE_GARDENS


VILLA
BLANCHE
GARDENS

Terms and Conditions

TERMS & CONDITIONS

1. The final Number of Guests is to be confirmed no later than 3 working days before the event date.
2. All prices are based on a minimum of 45 guests.
3. If the number of Guests changes, the price may be revised accordingly.
4. Dietary requirements can be catered for and need to be communicated & confirmed at least a week before the event. Cancellation Fees apply. All deposits paid as per the below payment terms schedule, are non-refundable.
5. Cancellations made less than 15 days before the event date shall be subject to settlement in full, based on quoted number of guests.

OVERTIME CHARGES

Overtime Charges Additional Hours applies:

- Staff & Bar beverages overtime charge per hour is applicable after the first hour after the first 5 hours from the commencement of the event.

PAYMENT TERMS

1. Menus on this portfolio are offered for year 2025 only and shall increase by 6% every year from 2026 onwards.
2. Deposit – A guarantee non-refundable deposit of 25% is required upon confirmation.
3. A 25% deposit is required 6 months prior to the Event.
4. A further 25% is required 2 months prior to the Event.
5. The remaining balance of 25% and total Vat is to be settled within 30 days before the date of the event.

ADDITIONAL SERVICES

1. Additional staff members requested can be provided at an additional charge.
2. Additional logistics fee applies
3. Chairs & Chair covers @ €7.50 each
4. Dressed Round tables @ €35 each
5. Dressed Bistro Tables @ €15 each
6. Menus @ €2.00 each (Minimum of 4 menus per table)
7. Cloak Room service @ €250 per 100 guests minimum (Incl Coat racks, hangers, tickets & attendant)

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