CRAFTING EXPERIENCE

MCC Corporate Collection

2025 - 2028

MEDITERRANEAN CONFERENCE CENTRE
VALLETTA • MALTA

JC EVENTS

where business meets personal connection

WHERE EVERY CORPORATE EVENT IS A MASTERPIECE

Excited to partner with you. Every detail matters, and no effort is too great to ensure success. This is a key moment for your business, and only the highest standards will do. Rely on our extensive experience, exceptional expertise, and unwavering commitment to deliver an outstanding event that will exceed both your expectations and those of your attendees at the Malta Conference Centre.

CRAFTING EXPERIENCES

CONTENT

Connections over Coffee

Coffee Menu Selection

based on minimum 50 persons

Coffee Break 1 AAA

- Selection of coffee
- Teas
- Still & sparkling water
- Fruit juices
- Croissants

€4.20 per person
excluding VAT

Coffee Break 2 BAA

- Selection of coffee
- Teas
- Still & sparkling water
- Fruit juices
- Savoury Croissants filled with pulled chicken & pickle or Prosciutto & Provola
- Danish Pastries & Biscuits

€4.80 per person
excluding VAT

Coffee Break 3 CAA

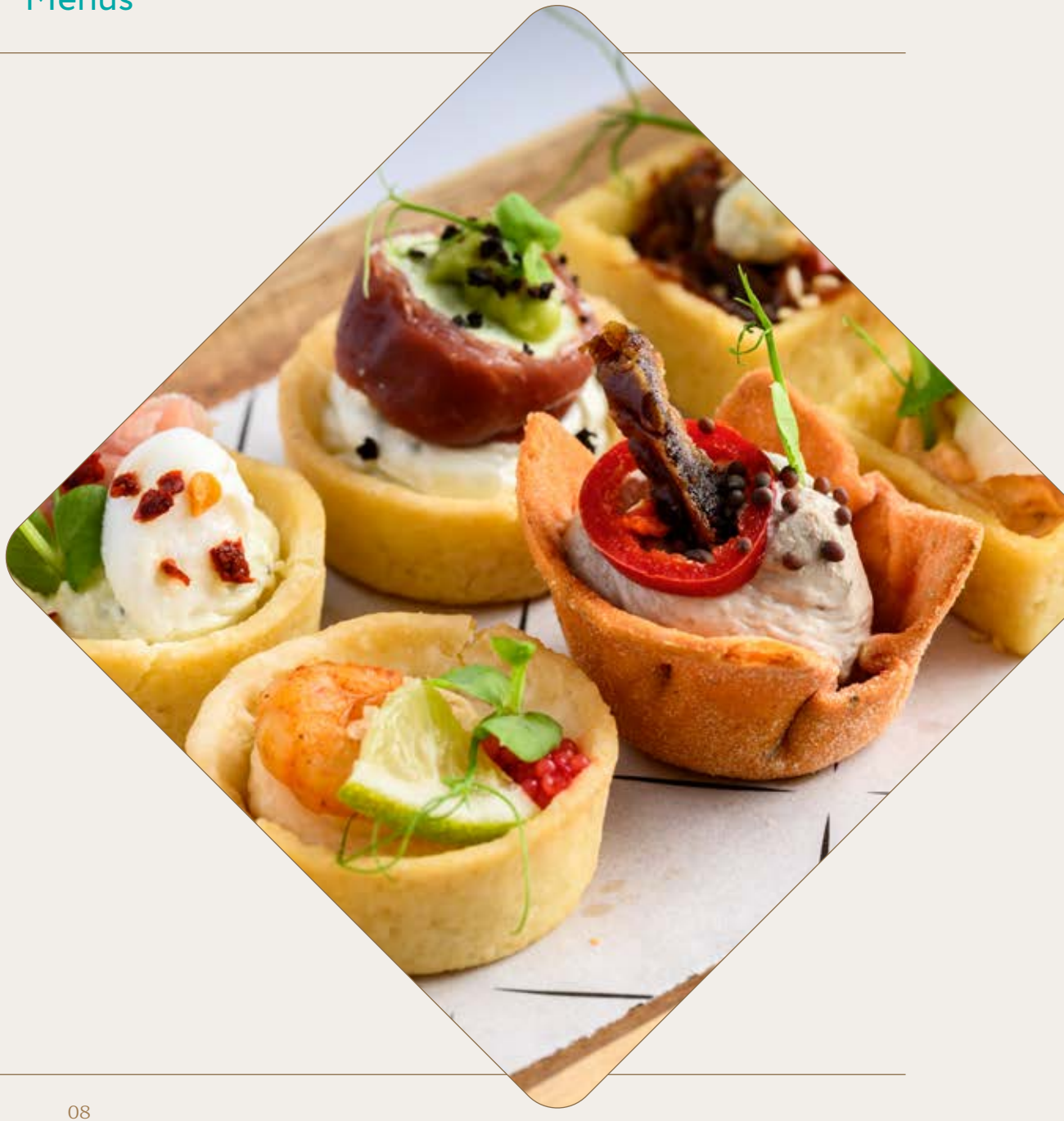
- Selection of coffee
- Teas
- Still & sparkling water
- Fruit juices
- Savoury sesame Rolls, sour cream, mature cheddar & Chives
- Danish Pastries & Croissants

€5.50 per person
excluding VAT

AA

Energize

15 items



Including Food Menu
based on minimum 40 persons

€22 per person
excluding VAT

COLD CANAPÉS

- Pea panna cotta on sundried tomato muffin
- Oregano, Cashew & red pesto ricotta on toasted French stick [v]
- Baked Camembert, Pear & Speck crisp in fine tart.
- Peking duck, spring onions and plum sauce on croute
- Chicken, apple & Raisin compote, sriracha Mayo in pastry cup

HOT CANAPÉS

- Spinach & feta in pastry cups
- Mini shepherd pie
- Chicken chorizo kebabs
- Quail stifado vol-au-vents
- Porcini Mushrooms & creamed Leeks quiche [v]

HOT BOWL FOOD

- Mini mac & cheese
- Pearls seafood risotto, prawn bisque

DESSERTS

- Desserts tray selection:
  Snickers, Noce, Apple Crumble, Trifle cup,
  Cherry Cheesecake & Fruit brochettes

BA

Elevate

18 items

Including Food Menu
based on minimum 40 persons

€26.00 per person
excluding VAT

COLD CANAPÉS

- Seared beef fillet and gorgonzola on a sesame puff strip
- Whipped feta cheese, semi-dried cherry tomato & basil oil in a crispy tart
- Cured beetroot salmon on pumpernickel bread
- Pesto brushed biscotti, Parma ham crisp & fresh burrata
- Dates stuffed with nuts and blue cheese wrapped in Parma ham
- Thai salmon patties

HOT CANAPÉS

- Chicken satay with honey peanut dip
- Mini lamb koftas served with harissa dip
- Beef liver skewer wrapped with bacon in beef gravy
- Pork satay with tahini dip
- Cheddar and fried smoked bacon royal
- Crusted Brie cheese with cranberry sauce [v]

HOT BOWL FOOD

- Smoked duck with stir-fried vegetable noodles
- Mini mac & cheese

DESSERTS

- Desserts tray selection:
  Snickers, Noce, Apple Crumble, Trifle cup,
  Cherry Cheesecake & Fruit brochettes

CA

Empower

22 items

Including Food Menu
based on minimum 40 persons

€32.00 per person
excluding VAT

COLD CANAPÉS

- Oregano, cashew & red pesto ricotta on toasted French stick (v)
- Focaccia dough, garlic& tomato marinara compote, burrata & basil (v)
- Truffle veal, tarragon dust & honey on croute
- Brioche topped with chicken liver pate & peach slivers
- Peking duck, spring onions and plum sauce on croute
- Salmon & ricotta roulade on blini
- Thai beef salad tartlet

HOT CANAPÉS

- Mini gourmet burger, ketchup mayo in brioche bun
- Porcini mushrooms & creamed leeks quiche (v)
- Pork souvlaki, tzatziki dip
- Scottish salmon tataki, soy glaze
- Thai fish skewers & green curry coconut dip
- Quail stifado vol-au-vents
- Chicken schnitzel with tomato aioli dip
- Thai chicken yakitori with peanut dip

HOT BOWL FOOD

- Tempura of calamari & lemon garlic aioli
- Lamb tagine on barley
- Mini lasagna

DESSERTS

- Desserts tray selection:
  Snickers, Noce, Apple Crumble, Trifle cup,
  Cherry Cheesecake & Fruit brochettes

Itemised
Finger Food Selector

COLD CANAPÉS

€1.50 per item excluding VAT

- Salmon & citrus wraps
- Parma ham & provolone cheese wraps
- Thai salmon patties
- Maltese sausage & asparagus Yorkshire pudding
- Eggs & caramelised onions tart
- Marinated prawns with wasabi mayo on galette
- 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
- Melon & parma ham sticks
- Whipped feta cheese, semi-dried cherry tomato & basil oil in a crispy tart [v]
- Oregano, cashew & red pesto ricotta on toasted French stick [v]
- Baked camembert, pear & speck crisp in fine tart
- Lebanese smoky aubergines caviar on pita & lemon yoghurt gel [v]
- Focaccia dough, garlic & tomato marinara compote, burrata & basil [v]
- North African spiced chicken mousse and juicy dates
- Truffle veal, tarragon dust & honey on croute
- 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
- Seared beef fillet, gorgonzola cremaux & onion Jam tart
- Smoked salmon with chive mascarpone on olive bread
- Shrimp barquette caviar, and lemon garnish
- Mussels in black pastry spoons with cocktail mayo lemon & caviar

Itemised
Finger Food Selector

PANINI AND SANDWICHES

€1.20 per item excluding VAT

- Mini sun dried tomato bun stuffed with traditional tuna mix
- Tramezzini with smoked cheddar cheese flavoured with basil mayo [v]
- Mini bao bun with BBQ pulled pork and onion marmalade
- Parma ham with baby rocket and parmesan shavings in mini croissants
- BBQ strips of chicken with stir fried vegetables in a mini croissant
- Tramezzini with angus beef and smoked cheddar

Itemised
Finger Food Selector

HOT CANAPÉS

€1.90 per item excluding VAT

- Smoked salmon quiche finished with cream cheese & caviar
- Truffle polenta chips with chives mayo
- Spinach & feta filo cups
- Mini shepherd pie
- Chicken chorizo kebabs
- Cheese & prunes maltese sausge pin wheels
- Butter chicken on pilau rice in (bamboo cups)
- Mini lamb koftas, mango chutney raita
- Beef liver skewer wrapped with bacon in beef gravy
- Rosemary chicken breast wrapped in speck, mustard honey dressing
- Breaded cheese fondue and spicy pepper [v]
- Pork skewers, burnt BBQ mayo sauce
- Quail stifado vol-au-vents
- Chicken schnitzel with tomato aioli dip
- Porcini mushrooms & creamed leeks quiche [v]
- Crusted brie cheese with cranberry sauce [v]
- Beef skewers, oyster sauce& peanut crumble
- Mini gourmet beef burger, ketchup mayo in brioche bun
- Pork souvlaki with tzatziki dip
- Chicken satay with teriyaki sauce
- Thai chicken yakitori with peanut dip
- Mini vol au vent with chicken and mushroom cream
- Scottish salmon tataki, soy glaze
- Thai fish skewers & green curry coconut dip
- Breaded seafood and potato cake, lime dressing

OVEN BAKED

€1.60 per item excluding VAT

- Mini pizza with mozzarella, tomatoes, black olives and basil
- Chili pork empanadas with guacamole dip
- Caramelized onion and cheese pinwheels
- Mini traditional pea pastizzi
- Mini traditional ricotta pastizzi

CRISPY BITES

€1.60 per item excluding VAT

- Prawn wrapped in filo pastry with Marie Rose sauce
- Breaded crispy calamari with caper basil mayo
- Thai fish cake with sweet chilli dressing
- Spicy peas samosa with lime yoghurt drizzle
- Arancini filled with beef ragout
- Asian vegetable spring roll with sweet chili sauce
- Duck spring rolls with honey oyster sauce
- Chicken kiev with roasted sweet pepper sauce

Itemised
Finger Food Selector

COLD FOOD BOWLS

€2.30 per item excluding VAT

- Smoked duck with stir-fried vegetable noodles
- Mini cheese plater
- Teriyaki salmon on salad
- Mini chicken caesar salad
- Mini smoked salmon poke on wakame salad and lime mayo
- Asian beef noodles with spicy vegetables and peanuts
- Octopus provencal salad

HOT FOOD BOWLS

€2.30 per item excluding VAT

- Tempura of calamari & lemon garlic aioli
- Lamb tagine on barley
- Mini mac & cheese
- Mini lasagna
- Seafood mixed plater
- Sweet and sour pork fritters with pickled vegetables
- Pearls seafood risotto, prawn bisque

Itemised
Finger Food Selector

SWEET SELECTION

€1.50 per item excluding VAT

- Cappuccino chocolate cups
- Magnum
- Snickers
- Noce
- Apple ccrumble
- Cassatella cup
- Trifle cup
- Triple chocolate mousse
- Cherry cheesecake
- Lemon cheesecake
- Selection of chocolate truffles
- Tiramisu shot
- Caramelized lemon tartlets
- Sweet pastry case with mango mascarpone cream
- Fruit brochettes with chocolate sauce
- Selection of ice cream and sorbet shots

ITALOFRANCE CELEBRATION

Minimum setup of stations is for 50 guests

€8.00 per person excluding VAT

- Brie cheese with raisin fruit chutney baked in puff pastry
- Honey-baked gammon with caramelised pineapple and lavender
- Blue cheese with cinnamon apple compote
- Crispy fougasse dough, grapes, roasted nuts
- Wholewheat rustic bread rolls
- Parma ham, salami Milano, salami Napoli, mortadella,
- Pecorino cheese, mozzarella, pepato cheese and Mexicana cheese
- Maltese water biscuits, sesame grissini, focaccia, marinated olives, grapes and balsamic pinzimonio
- Ricotta and sunbaked tomato dip

MIDDLE EAST SOUK BUFIH

Minimum setup of stations is for 50 guests

€8.50 per person excluding VAT

- Choose from:
  Lamb kefta, falafel, arajes, tabbouleh, muhammara,
  moutabal with pomegranate, hot rice & aubergine makluba,
  & spiced shawarma chicken served with hummus dip,
  chickpea balela salad, tomato and cucumber salad,
  green pepper with olives and feta cheese, warm flatbread
  and mexwija spicy grilled vegetable dip

LIVE CHINESE PANCAKES & BAO BUNS TANWEI

Minimum setup of stations is for 50 guests

€9.00 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

Themed Stations

Minimum setup of stations is for 50 guests

CLASSICO CARBONARA
Served in ½ wheel Parmigiano

€9.30 per person excluding VAT

- Garganelle, crispy guanciale, parmigiano, egg yolk emulsion
- Pasta pomodoro & basilico semplice in padella

PASTA, RISOTTO E FESTA
Served in clay pots
(cooked Live at an additional charge of €0.50)

€8.00 per person excluding VAT

- Maccheroni, cherry tomatoes, shaved salted ricotta & rucola
- Casarecce, anchovies, onions, garlic & puttanesca sauce
- Risotto porcini, asparagus and pecorino

MALTIJA U TJUBIJA

€8.50 per person excluding VAT

- Stuffed rolled pork stuffing in pork loin
- Grilled miniature Maltese sausage on kebabs
- Spicy tomato paste basted Maltese ftira, basil garlic & mint oil
- Maltese cheese lets with olive tapenade dip & bigilla
- Marinated pickled vegetables, sundried tomatoes, capers & pickled onions
- Patata il-Forn

FIESTA MEXICANA

€8.00 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
- Cob corn, cos lettuce & potato chimichurri salad
- Enchiladas chicken, guacamole, glazed cheese and pico de gallo salsa

BUTCHER'S GRILL
BBQ Stall

€9.50 per person excluding VAT

- Lamb koftas with harissa sauce
- Beef and Maltese sausage brochettes
- Pork loin kebabs in hot rub
- Tandoori boneless chicken skewers, yoghurt raita
- Potato wedges with parsley garlic butter
- Chive mayo coleslaw salad

TAGLIATA & FRIES STATION

€14.50 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

Themed Stations

Minimum setup of stations is for 50 guests

SCHROCIARELLA PIZZA AL FORNO
Homemade Pizza & Pinsa selection

€9.00 per person excluding VAT

- Classic marinara (San Marzano tomato sauce, garlic oil & basil)
- Parma in bocca (San Marzano tomato sauce, parmigiano shavings & parma slices)
- Pissaladiere (San Marzano tomato sauce, onion marmalade, candied walnuts, French blue cheese & honey drizzle)
- Add margherita at additional cost of €1.00

STREET FOOD

€8.50 per person excluding VAT

- Mini beef burger with onion marmalade and 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

JACQUES CAFÉ PATISSERIE

€7.00 per person excluding VAT

- Freshly brewed coffee and frozen coffee creme
- Mini fried imqaret
- Almond macaroons
- Mini cannoli with Sicilian ricotta
- Selection of 6 types of desserts

Stand Up Event Menus

STAND UP LIGHT BUFFET A1

Including Food Menu

based on minimum 50 persons
€17.50 per person excluding VAT

MEZZAH
- Platter of crudities, crispy parmesan vegetables, selection of middle Eastern dips, Pita crisps

PASTA
- Penne with aubergines, Red pepper salsa rosa, shredded rocket & baked ricotta cheese
- Garganelle olio, Aglio & fresh provincial herbs
- Risotto with Taleggio cheese, Champagne & Chicken

SANDWICHES
- Smoked ham and leister cheese sandwich, piccalilli mayo
- Stone baked focaccia with strips of salmon and baby rocket leave
- Tortilla wraps with grilled vegetable & with peppery ricotta [v]
- Maltese ftira served with tuna, sweet peppers, mint, shallots, & olive oil

SALADS
- Selection of eight raw salad bar

DESSERTS
- Selection of Pastry chefs desserts
- Fresh Carved fruit platters

STAND UP LIGHT BUFFET B2

Including Food Menu

based on minimum 50 persons
€17.50 per person excluding VAT

PLATERS
- Deconstructed Caeser`s salad, Tomato Mozzarella pinwheel, Crudites & dips

FARINACEOUS
- Homemade Ricotta ravioli, garlic tomato sauce, Grana shavings
- Pasta corta, lemon & Chili oil
- Fungi Risotto & Caramelized walnuts

SANDWICHES
- Maltese ftira with chicken breast, sweet mango chutney, rocket leaves & grilled peppers
- Toasted French stick with spicy hummus & olive tapenade
- Toasted French stick with Parma ham
- Tramezzini with egg & chives paste
- Smoked beef with horseradish cream in sun baked tomato roll

SALADS
- Selection of eight raw salad bar

DESSERTS
- Selection of Pastry chefs desserts
- Fresh fruit salad

STAND UP LIGHT BUFFET C3

Including Food Menu

based on minimum 50 persons
€17.50 per person excluding VAT

PLATERS
- Deconstructed Nicoise salad, grilled Cajun Chicken corn cob, Thai Jungle vegetables Noodle salad

PASTA
- Penne with smoked bacon, mushroom & pecorino cheese sauce
- Barley spiced Risotto
- Layered Vegan aubergine lasagna

SANDWICHES
- Open crusty bread with Italian Parma Ham and vegetable pickles
- Sesame crusty bread rolls with roasted Bell peppers, rocket & pesto mayo
- Tortilla wraps with tuna, rocket leaves and caper mayo
- Baguette with sliced roasted beef, plum tomato, onion rings, horseradish cream

SALADS
- Selection of eight raw salad bar

DESSERTS
- Selection of Pastry chefs desserts
- Fresh fruit salad

SIZZLING STANDING MENU D4

Including Food Menu

based on minimum 50 persons
€30.00 per person excluding VAT

ANTIPASTO MEZZEH STATION
- Platter of crudities, crispy parmesan vegetables, selection of middle Eastern dips, Pita crisps
- Deconstructed Caeser`s salad, Tomato Mozzarella pinwheel, Crudites & dips
- Selection of raw salad bar

SAUCES
- BBQ sauce
- House dressings
- Caesar's dressing

CHAR GRILL CORNER
- Grilled Fish tataki, Thai lemon & basil
- Marinated Angus beef skewers in oyster sauce
- Chicken brochette marinated in cajun jerk spices
- Lamb koftas tahini dip
- Selection of Vegetables & Rice pilau

DESSERTS
- Fruit tarts
- Selection of passed desserts

SIZZLING STANDING MENU E5

Including Food Menu

based on minimum 50 persons
€33.00 per person excluding VAT

ANTIPASTO MEZZEH STATION
- Platter of crudities, crispy parmesan vegetables, selection of middle Eastern dips, Pita crisps
- Deconstructed Caeser`s salad, Tomato Mozzarella pinwheel, Crudites & dips
- Selection of raw salad bar

SAUCES
- BBQ sauce
- House dressings
- Cocktail dressing

CHAR GRILL CORNER
- Char grilled Salmon with caper butter
- Marinated BBQ Pork steak
- Angus Beef Rib eye medallions garlic herb butter
- Marinated Chicken escalopes
- Lamb koftas tahini dip
- Selection of Vegetables & Rice pilau

DESSERTS
- Selection of Mini desserts
- Carved fresh fruit

PART PLATED & BUFFET MENU F6

3 courses

based on minimum 80 persons
€39.00 per person excluding VAT

PLATED STARTER

- Fungi Risotto
- Caramelized walnuts & pea puree, drizzled with truffle oil (V)

MAIN COURSE BUFFET

- Pan roasted panache of fish with lemongrass prawns, cherry tomatoes and light prawn bisque
- Grilled lamb cutlets with roasted spicy chickpeas and lentil ragout in thyme lamb jus
- Roasted chicken fillets with caramelized pickled shallots, roasted salted pistachio in sage game jus

MAIN COURSE CARVERY

- Honey roasted gammon leg, scented cloves, served with fruit chutney and Madeira wine jus
- Roasted new potatoes with sun baked tomatoes and confit of fennel
- Panache of vegetables with sage truffle butter
- Stir-fried vegetable rice
- Grilled aubergines with plum tomato basil salsa and flaked feta cheese
- Vegetable frittata
- Rice with lemon coriander mussels and spicy chorizo
- Mushrooms a la Grecque,
- Curried cauliflower and raisins
- Ratatouille of vegetables,
- Cucumber salad with yogurt mint dressing
- Baby salad leaves and plum tomatoes with pesto dressing

PLATED DESSERT

- Fine chocolate tart with raspberry sorbet,
- Strawberry cheesecake and passion fruit coulis

COFFEE AND ALMOND BISCUITS

PART PLATED & BUFFET MENU G7

4 courses

based on minimum 80 persons
€47.00 per person excluding VAT

PLATED STARTER

- Carpaccio of Scottish Salmon
  Sun-baked cherry tomato & confit of garlic
  marinated baby rocket leaves & coriander
  citrus dressing

PLATED INTERMEDIATE

- Baked Sesame tomato galette
  Fine wafer of Parma ham & baby rocket leaves
  Pecorino cheese shavings & olive Tapenade dressing

MAIN COURSE BUFFET

- Pan roasted salmon with prawn, tomato
  and shellfish velouté
- Grilled escalope of pork with roasted artichokes
  and mushroom porcini sauce
- Pan roasted duck breast, grilled asparagus
  and Chinese cabbage in game jus

MAIN COURSE CARVERY

- Slow cooked angus rib eye of beef with
  almond and goat cheese crust, red wine beef jus
- Sauté potatoes with fried onions and
  sun-baked tomatoes
- Broccoli and cauliflower with pecorino cheese cream
  and shavings of goat's cheese
- Buttered peas with fried onions and smoked bacon
- Medley of beans with tomato olive basil salsa
- Spiced mushrooms
- Greek vegetable casserole
- Lebanese lentils and bulgar salad
- Zucchini Provencal
- Thai noodle salad with sesame soy sauce
- Potato salad with fried bacon, roasted red onion,
  and mustard mayo
- Iceberg lettuce and plum tomato with basil oil

PLATED DESSERT

- Trio of apples:
  Apple crumble, apple sorbet and apple bavarois

COFFEE AND ALMOND BISCUITS

Seated
Gala

GUESTS WELCOMING

Prosecco Brut & Still/Sparkling Water

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	**€54 p/p excl Vat**
- VEAL	**€65 p/p excl Vat**
- PORK	**€54 p/p excl Vat**
- BEEF	**€65 p/p excl Vat**
- CHICKEN	**€55 p/p excl Vat**
- SEABASS	**€60 p/p excl Vat**
- Welcome Prosecco & Canapes	**€5.25 p/p excl Vat**

You are most welcome to provide your own beverages including wines, spirits, champagne, and soft beverages.

A fee of €2.50 per person (minimum of €350) will apply for the setup of one bar, service, hire of glassware and ice.

Additional bar set up at €350 per bar.

PARTY BEVERAGE
PACKAGE A

€22.00 per person excluding VAT

Included in package:
Set-up, Fruit Garnish, Crushed & Ice cubes, Glassware & bar

WELCOME DRINK
Prosecco
WINE
Selection of White, Red and 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

CHAMPAGNE
Prosecco
LIQUEURS
Baileys • Amaretto • Averna
Blue Curacao • Limoncello • Ruby Port
Tia Maria • Malibu
BEER
Cisk Lager • Cisk Excel • Heineken
SOFT DRINKS
Coca Cola • Sprite • Kinnie • Fanta
(Including diet soft drinks)
JUICES
Orange Juice • Pineapple Juice
WATER
Still • Sparkling
MIXERS
Tonic Water
Ginger Ale • Bitter Lemon

You are most welcome to provide your own beverages including wines, spirits, champagne, and soft beverages.

A fee of €2.50 per person (minimum of €350) will apply for the setup of one bar, service, hire of glassware and ice.

Additional bar set up at €350 per bar.

PARTY BEVERAGE
PACKAGE B

€30.00 per person excluding VAT

Included in package:
Set-up, Fruit Garnish, Crushed & Ice cubes, Glassware & bar

WELCOME DRINK
Prosecco
WINE
Selection of White, Red and Rose wines
WHISKY
Jameson • 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
Martini Rosso
APERITIF
Campari • Aperol

CHAMPAGNE
Prosecco
LIQUEURS
Jägermeister • Baileys • Amaretto • Averna
Blue Curacao • Limoncello
Tia Maria • Malibu • White Sambuca
BEER
Cisk Lager • Cisk Excel • Heineken
ENERGY DRINK
Red Bull
SOFT DRINKS
Coca Cola • Sprite • Kinnie • Fanta
(Including diet soft drinks)
JUICES
Orange Juice • Pineapple Juice
WATER
Still • Sparkling
MIXERS
Lime • Tonic Water
Ginger Ale • Bitter Lemon

SEATED EVENT
BEVERAGE PACKAGE

LOCAL WINES

€13.50 per person excluding VAT (based on min 35 guests)

- *Selection of ½ bottle Local Medina White & Red wines*
- *Free-flowing Foreign Still & Sparkling*

ITALIAN WINES

€15.50 per person excluding VAT (based on min 35 guests)

- *Selection of ½ bottle Minini White & Red wines*
- *Free-flowing Foreign Still & Sparkling*

NEW WORLD WINES

€16.50 per person excluding VAT (based on min 35 guests)

- *Selection of ½ bottle Chile White & Red wines*
- *Free-flowing Foreign Still & Sparkling*

NO HANG-OVER PARTY
BEVERAGE PACKAGE

€13.00 per person excluding VAT (based on min 100 guests)

INCLUDED IN PACKAGE:

Set-up, Fruit Garnish, Crushed & Ice cubes, Glassware & Bar

- *Selection of White, Red & Rose wines*
- *Beer, soft drinks, juices, water & mixers*

MEDITERRANEAN CONFERENCE CENTRE
VALLETTA • MALTA

MEDITERRANEAN CONFERENCE CENTRE (MCC)

The 16th-century building, now known as the Mediterranean Conference Centre (MCC), has long been one of Valletta's most distinguished landmarks. Situated near the tip of the Valletta peninsula, the MCC is renowned for its exceptional views across the Grand Harbour.

The substantial size and scale of the building, combined with its transformation into a modern conference centre in 1979, render the MCC an impressive architectural achievement today. The meticulous and innovative restoration received international recognition, earning the prestigious 'Europa Nostra' Award for its successful integration of fine historical architecture with modern technology.

Beyond hosting conferences, the MCC serves as a premier venue in the Mediterranean for a variety of events, including product launches, exhibitions, conventions, banquets, and theatrical performances. The Mediterranean Conference Centre exemplifies a rare instance in the region where a heritage building meets the rigorous demands of the 21st century. It stands as one of Europe's largest conference centres housed within a historic setting.

The Centre features remarkable spaces such as the main auditorium, Republic Hall, which seats 1,400 individuals in theatre style. Additionally, the elegant and unique La Valette Hall offers an impressive banquet venue for up to 900 guests, along with numerous individually styled smaller halls suitable for receptions and more modest-scale conferences and seminars. Altogether, the Centre encompasses an area exceeding 8,000 square meters.

The MCC is equipped with comprehensive audio-visual equipment, including interpretation facilities. All rooms are furnished with independent sound, light, and climate control systems. For receptions and banqueting, we have partnered with the leading catering service providers on the Island to ensure a premium dining experience. The Centre also houses an in-house fully equipped kitchen located below the La Valette Hall. With the extensive experience of our catering partners, the Centre can provide up to 4,000 covers per day.

Whether you are planning to launch a new product or host a multinational convention, the Mediterranean Conference Centre offers a unique combination of flexibility, ambiance, and impeccable service.

Terms and Conditions

- All prices are exclusive of VAT
- Final Number of Guests is to be confirmed not later than 15 working days prior to event date.
- If the number of Guests changes , the price may be revised accordingly.
- Dietary requirements can be catered for and need to be communicated & confirmed at least a week before the event. Cancellation Fees applies. All deposits paid as per be-low payment terms schedule, are non-refundable.
  Cancellations made less than 15 days before the event date shall be subject to settlement in full, based on quoted number of guests.
- Further terms & conditions may apply
- Rental of dressed Bistro Table in black or white (€15 each excl vat)
- Rental of dressed 1.8m round tables (€35 each excl vat)
- Rental of laundry napkins (€2.50 each excl vat)
- Rental of dressed 6 ft Table in black or white (€30 each excl vat)
- Rental of Chiavari chairs (€7 each excl vat)
- Rental of dressed banquet chairs (€5 each excl vat)

PAYMENT TERMS

- Menus on this portfolio are offered for year 2025 only and shall increase by 7% every year from 2026 onwards
- Deposit – A guarantee non-refundable deposit of 25% is required upon confirmation.
- A 10% deposit is required 6 months prior to the Event.
- A further 15% is required 15 days prior to the Event.
- The remaining balance of 50% and total Vat is to be settled within 15 days after ca-terer issues the final invoice.

OVERTIME FEES

- Overtime Charges Additional Hours applies: -
- Additional staff members requested can be provided at an additional charge.

BEVERAGES TERMS & CONDITIONS

- You are most welcome to provide your own beverages including wines, spirits, cham-pagne, and soft beverages. A fee of €2.50 per person (minimum of €350) will apply for the setup of one bar, service, hire of glassware and ice.

Further terms & conditions may apply

CRAFTING EXPERIENCES

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