



CRAFTING
The Wedding
Collection EXPERIENCE
2026 - 2028







JC EVENTS

your special day in good hands

***YOUR WEDDING CATERING,
PERFECTLY CRAFTED.***

There is no such thing as too much attention, and no detail is too small. It's your big day and nothing short of excellence will cut it. Trust our years of experience, exceptional craft and relentless dedication for a superlative event that will exceed your and your guests' expectations.

CRAFTING EXPERIENCES





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01

Savoire

30 items

Including 3 Tier Wedding Cake
based on minimum 100 persons

€34.25 per person
excluding VAT food only





BAR NIBBLES

- Stuffed and spiced marinated green olives

COLD CANAPÉS

- Salmon & citrus wraps
- Parma ham & provolone cheese wraps
- Maltese sausage & asparagus Yorkshire pudding
- Marinated prawns with wasabi mayo on galette
- 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
- Zesty lime prawn ceviche, black seeds filo crisp

HOT CANAPÉS

- Smoked salmon quiche finished with cream cheese & caviar
- Truffle polenta chips with chives mayo
- Spinach & feta in pastry cups
- Mini shepherd pie
- Chicken chorizo kebabs
- Cheese & prunes Maltese sausage pin wheels
- Quail stifado vol-au-vents
- 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 yakitori with peanut dip
- Thai fish skewers & green curry coconut dip

HOT BOWL FOOD

- Lamb tagine on barley
- Mini mac & cheese

DESSERTS

- Desserts tray selection:
Snickers, noce, apple crumble, trifle cup,
Cherry cheesecake & fruit brochettes

COFFEE TABLE

- Served with ricotta cannoli and pastini



02

Grandeur

35 items

Including 3 Tier Wedding Cake
based on minimum 100 persons

€41.75 per person
excluding VAT food only





BAR NIBBLES

- Stuffed green olives with aioli

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
- Pea panna cotta on sundried tomato muffin

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
- Truffle polenta chips with chives mayo
- Beef stufado filled mini vol-au-vents
- Cheddar and fried smoked bacon royal
- Crusted brie cheese with cranberry sauce [v]
- Beef skewers, oyster sauce & peanut crumble
- Mini vol-au-vent with chicken and mushroom cream
- Spinach, feta cheese and olive in a puff pastry tart
- Sesame Scottish salmon with caper mint mayo
- Mini pizza with mozzarella, tomatoes, black olives and basil
- Porcini mushrooms & creamed leeks quiche [v]
- Thai fish cake with sweet chili dressing
- Spicy peas samosa with lime yoghurt drizzle [v]
- Duck spring rolls with honey oyster sauce
- Chicken kiev with roasted sweet pepper sauce

PANINI AND SANDWICHES

- BBQ strips of chicken with fried vegetables in a mini croissant

COLD BOWL FOOD

- Smoked duck with stir-fried vegetable noodles
- Mini chicken caesar salad

HOT BOWL FOOD

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

SORBET

- Lemon and lime sorbet
- Selection of homemade ice cream shots

DESSERTS

- Desserts tray selection:
Snickers, noce, apple crumble, trifle cup,
Cherry cheesecake & fruit brochettes

COFFEE TABLE

- Served with imqaret and pastini



03

Superior
39 items

Including 3 Tier Wedding Cake
based on minimum 100 persons

€48.15 per person
excluding VAT food only





BAR NIBBLES

- Spicy marinated olives
- Mediterranean cheese nuggets and grape chutney

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
- Marinated octopus and vegetable salad in crispy tart
- Roulade of bresaola with chive cream cheese and sunbaked tomato ricotta, on a crispy tomato tart
- Rosette of smoked salmon with chive mascarpone on olive bread
- Shrimp barquette with seafood fricassee, caviar and lemon

HOT CANAPÉS

- Mini lamb koftas, mango chutney raita
- Rosemary chicken breast wrapped in speck, mustard honey dressing
- Breaded cheese fondue and spicy pepper [v]
- Crusted Maltese cheese with cranberry sauce [v]
- Beef skewers, oyster sauce & peanut crumble
- 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

PANINI AND SANDWICHES

- Mini bao bun with BBQ pulled pork and onion marmalade
- Parma ham with baby rocket and parmesan shavings in mini croissants
- Tramezzini with angus beef and smoked cheddar

OVEN BAKED

- Mini pizza with mozzarella and mushroom, drizzled with truffle oil
- Chili pork empanadas with guacamole dip

CRISPY BITES

- Prawn wrapped in filo pastry with Marie Rose sauce
- Spicy peas samosa with lime yoghurt drizzle
- Duck spring rolls with honey oyster sauce

HOT FOOD BOWLS

- Tempura of calamari & lemon garlic aioli
- Mini lasagna
- Seafood mixed plater

DESSERTS

- Desserts tray selection:
Snickers, noce, apple crumble, trifle cup,
Cherry cheesecake & fruit brochettes

COFFEE TABLE

- Served with imqaret and pastini



The Wedding Collection

Itemised Finger Food Selector



COLD CANAPÉS

€1.45 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



The Wedding Collection

Itemised Finger Food Selector



HOT CANAPÉS

€1.60 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 sausage 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

€1.10 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

€1.40 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

CRAFTING EXPERIENCES



Itemised Finger Food Selector

COLD FOOD BOWLS

€1.85 per item excluding VAT

- Smoked duck with stir-fried vegetable noodles
- Mini cheese platter
- 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 per item excluding VAT

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



The Wedding Collection

Itemised Finger Food Selector



SWEET SELECTION

€1.20 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



CRAFTING EXPERIENCES



The Wedding Collection



ITALOFRANCE CELEBRATION

€6.95 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



CRAFTING EXPERIENCES



MIDDLE EAST SOUK BUFIH

€7.50 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



Themed Stations



CLASSICO CARBONARA Served in ½ wheel Parmigiano

€8.05 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)

€6.95 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

€7.20 per person excluding VAT

- Roasted stuffed rolled 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

€6.95 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

€8.60 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

€12.80 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

CRAFTING EXPERIENCES



LIVE CHINESE PANCAKES & BAO BUNS TANWEI

€8.05 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



STREET FOOD

€7.50 per person excluding VAT

- 3 inch JC branded 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



JACQUES CAFÉ PATISSERIE

€6.10 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

CRAFTING EXPERIENCES



SCHROCIARELLA PIZZA AL FORNO

Homemade Pizza & Pinsa selection

€8.05 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





Seated Event Menus



PART PLATED & BUFFET MENU 1

4 courses

*based on minimum 80 persons
€39.05 per person excluding VAT*

PLATED STARTER

- Ricotta tortellacci with wild mushroom, fried pancetta, fried aubergine with basil salsa rosa, gratinated with parmesan cheese

PLATED INTERMEDIATE

- Pumpkin soup with roasted pumpkin seeds, drizzled with pumpkin seed oil

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

Seated Event Menus



PART PLATED & BUFFET MENU 2

4 courses

*based on minimum 80 persons
€41.20 per person excluding VAT*

PLATED STARTER

- Roulade of pasta with ricotta, fried bacon, local mushrooms, spinach leaves, pecorino cream and basil tomato sauce

PLATED INTERMEDIATE

- Cream of cauliflower soup
Medley of lentils and basil oil

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 bavaois

COFFEE AND ALMOND BISCUITS

CRAFTING EXPERIENCES



The Wedding Collection

Beverages



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.

Additional bar overtime charge of €2.50 per person (minimum of €350) on beverage package A after 5 hours.

WEDDING BEVERAGE PACKAGE A

€15.80 per person excluding VAT

*Included in package:
Set-up, glasses and equipment*

WELCOME DRINK

Prosecco

WINE

Selection of White, Red and Rose wines

WHISKY

I&B Rare • Jack Daniel's

Johnnie Walker Red Label • Jameson

BRANDY

Hennessy Cognac

GIN

Gordon's Gin

VODKA

Smirnoff Red Vodka

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 • Ruby Port

Tia Maria • Malibu • White Sambuca

BEER

Cisk Lager • Cisk Excel • Heineken

SOFT DRINKS

Coca Cola • Sprite • Kininnie • Fanta

(Including diet soft drinks)

JUICES

Orange Juice • Pineapple Juice • Cranberry Juice

WATER

Still • Sparkling

MIXERS

Lime • Tonic Water

Soda Water • Bitter Lemon



Beverages

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.

Additional bar overtime charge of €2.50 per person (minimum of €490) on beverage package B after 5 hours.

WEDDING BEVERAGE PACKAGE B

€22.50 per person excluding VAT

*Included in package:
Set-up, glasses and equipment*

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

BRANDY

Hennessy Cognac

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 • Moët and Chandon (for the Couple)

LIQUEURS

Jägermeister • Baileys • Amaretto • Averna
Blue Curacao • Limoncello, Ruby Port
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 • Cranberry Juice

WATER

Still • Sparkling

MIXERS

Lime • Tonic Water
Soda Water • Bitter Lemon



WEDDING BEVERAGE BOOZY GIN BAR

€4.85 per person excluding VAT (based on min 150 guests)

INCLUDED IN PACKAGE:

*Set-up, Fruit Garnish, Crushed & Ice cubes,
Glassware & Carello bar Equipment*

*Selection of Pink Gin, Tanqueray & Bombay, Premium Infused Gin
Selection of 3 flavoured Tonics & dried fruit Garnishes*

WEDDING BEVERAGE BUBBLES SPRITZ BAR

€4.85 per person excluding VAT (based on min 150 guests)

INCLUDED IN PACKAGE:

*Set-up, Fruit Garnish, Crushed & Ice cubes,
Glassware & Carello bar Equipment*

*Selection of Campari, Aperol, Limoncello & Prosecco
Selection of 2 flavoured Tonics, Soda & fruit Garnishes*





Discounted All-Inclusive Packages

ALL-INCLUSIVE

BASED ON 180 GUESTS MINIMUM

Reception menu (Choose from reception menus 1 - 3)

A choice of a themed station (costing up to €7.00 per person)

Coffee table including tea, coffee, imqaret, kannoli and traditional pastini

Free five tier dummy wedding cake (almond or bacio cake portions)

Including all chefs and service team for a maximum of 5 hours

Open bar, beverage package A for 5 hours

	2026	2027	2028
Package no 1	€59.00 per person	€63.00 per person	€67.50 per person
Package no 2	€67.50 per person	€72.50 per person	€77.50 per person
Package no 3	€72.60 per person	€77.50 per person	€83.50 per person

Special discounted venue price will apply when wedding is booked at Villa Blanche.

The Wedding Collection





VILLA
BLANCHE
GARDENS



CRAFTING EXPERIENCES

Our Venues



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	250 / 300	432m ² / 1630m ²
INDOOR / OUTDOOR	INDOOR / OUTDOOR	INDOOR / OUTDOOR

VILLA BLANCHE RATES	2026	2027	2028
Weekdays Special Offer: Monday to Thursday (excluding eve of / public holidays)	€750	€750	€750
Sunday Events Special Offer	€2100	€2200	€2300
Friday Events Rate	€2900	€2900	€3000
January to March / October - November Weekend Rates	€1600	€1700	€1700
Eve of / public holidays and Saturdays	€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

The Wedding Collection

OTHER PARTNER VENUES

- 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
- Eden Lodge & Cottage Gardens, Zurrieq
- Fort St. Angelo, Vittoriosa
- Fort St. Elmo, Valletta
- Vilhena Palace, Mdina
- Malta Maritime Museum, Vittoriosa
- Montekristo Estate, Siggiewi





CRAFTING EXPERIENCES



Bridal Suite and Civil Ceremony Package

THE BRIDAL SUITE: A SPACE FOR CALM, COMFORT & CELEBRATION

Package - €600 excluding VAT

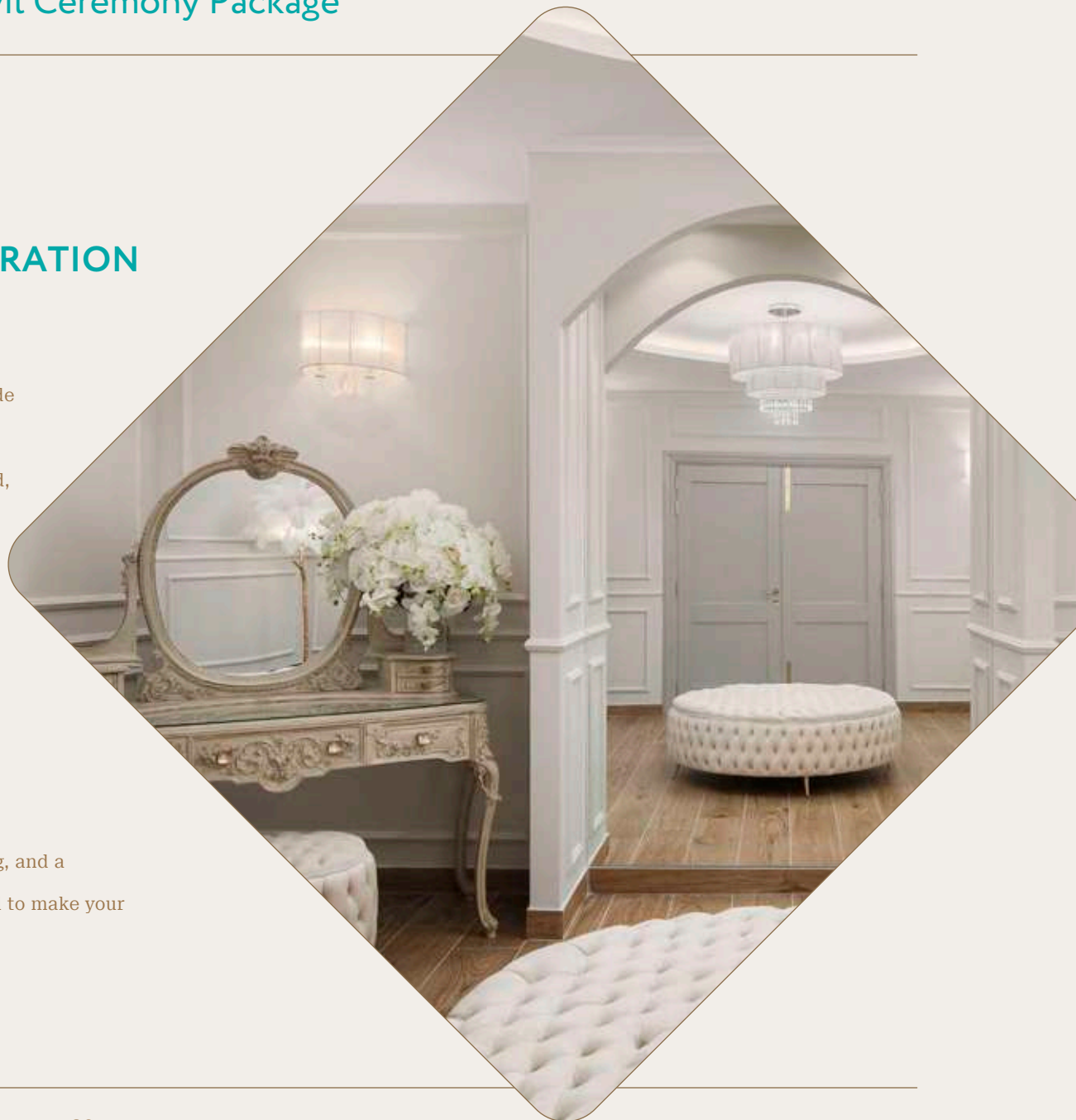
Our beautifully appointed bridal suite offers a private sanctuary for the bride and her party to relax, prepare, and enjoy a moment of calm before the ceremony begins. Thoughtfully designed with comfort and elegance in mind, the space provides a serene environment away from the main event—perfect for final touches and quiet reflection.

To enhance the experience, a selection of canapés and beverages can be arranged, adding a luxurious touch to your preparations.

Choose from sparkling wine, herbal teas, fresh coffee, and light bites such as fruit skewers, mini quiches, or delicate pastries—ideal for keeping energy levels up during hair and makeup.

Featuring stylish décor, full-length mirrors, flattering lighting, plush seating, and a private restroom, the bridal room is both functional and indulgent designed to make your special day even more memorable.

The Wedding Collection



Onsite Post-Mass Refreshments



A Warm Welcome for Your Guests

Following the wedding mass, guests will be greeted with light refreshments to begin the celebrations in style.

Enjoy a sparkling glass of Prosecco or stay refreshed with chilled still and sparkling water as anticipation builds for the reception ahead.

It's the perfect moment to mingle, share congratulations, and savour the joy of the day.



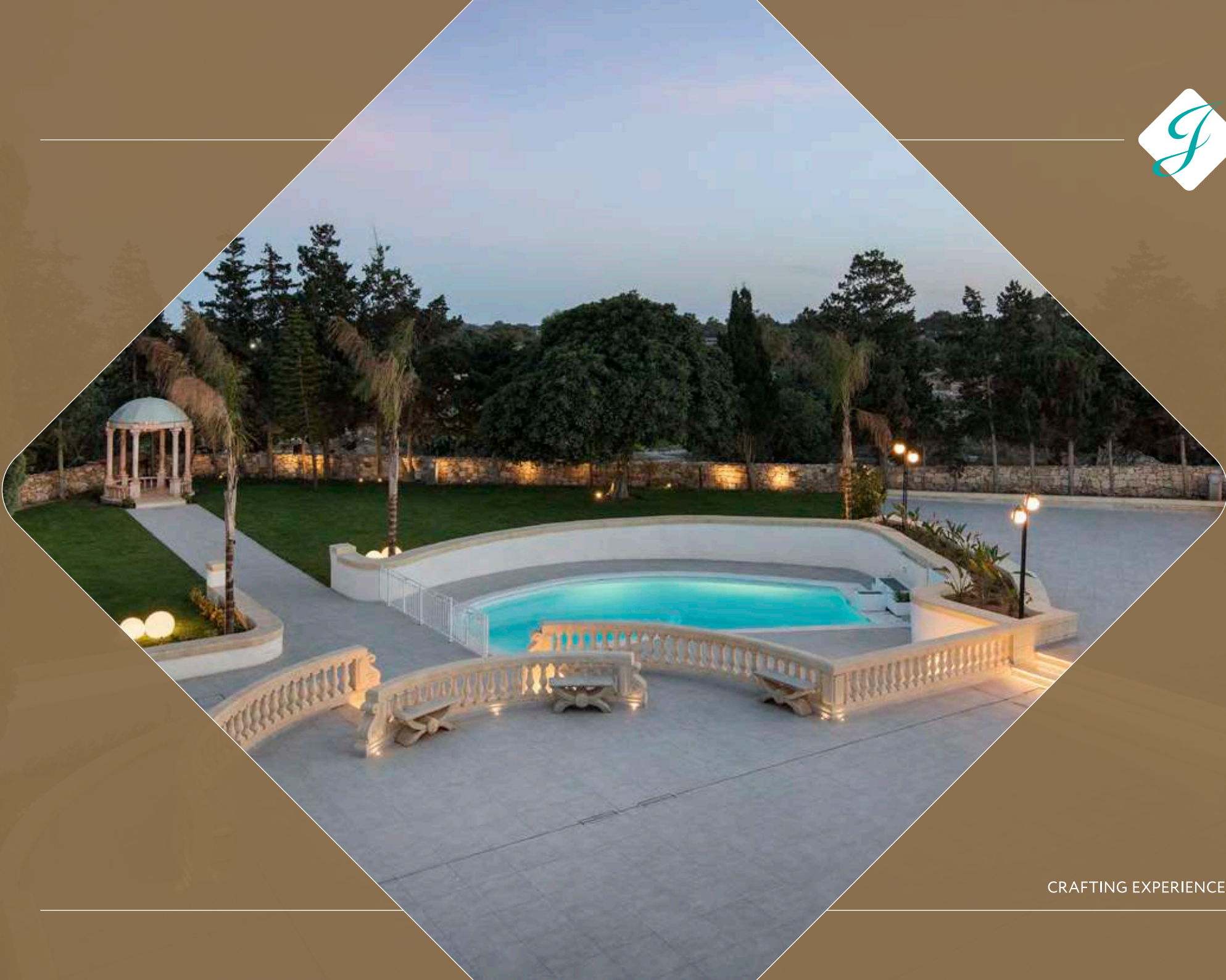
CRAFTING EXPERIENCES



Terms and Conditions

1. Menus on this portfolio are offered for year 2026 - 2028 only and shall increase by 7% for every following year.
2. Quotes shall remain valid for 3 months and prices may vary depending on confirmed date of events and number of guests invited.
3. Staff overtime charges for additional hours apply. A charge of €350 is applicable for the first hour after 24.30hrs for an evening wedding and after 18.00hrs for a morning wedding. Additional hours at €350 per hour.
4. Wedding / Event reservations will be confirmed once the contract has been signed and the initial deposit is paid.
5. Deposit - guarantee non-refundable 1st deposit of €1,000 on catering is required upon confirmation. €2,000 is required 6 months prior to the wedding. A further 50% of the remaining total is required 15 days prior to the wedding. The remaining balance and total VAT is to be settled within 15 days after the caterer issues the final invoice.
6. Any cancellations must be notified in writing at least 30 days before the Event. Cancellations made less than 30 days before the event date shall be subject to settlement in full, based on quoted number of guests.
7. Destination weddings will have to be settled in full, fifteen days before the event date.
8. JC Events reserves the right to change certain items from the menu when unavailable during seasonal limitations. Any changes will be agreed upon before the event.
9. JC Events reserves the sole discretion to allow any Event changes.
10. Logistics charges do not apply when catering is in Villa Blanche.
11. No other food (savoury and sweet) shall be served during any event unless catered for by JC Events.
12. All prices are exclusive of VAT
13. This Brochure is valid for bookings confirmed as quoted.

Further terms & conditions may apply



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229, Triq il-Karmnu, Il-Fgura, Malta
+356 2567 6622 | info@jcevents.com.mt