

Crafting Memories
Creating Experiences
Enriching Business



SEAVIEW
HOTEL

ADULTS ONLY 16+

Our dedicated team of professionals is poised to host your flawless event. The Chef & his kitchen brigade are prepared to serve exquisite dishes, while our F&B team is committed to ensuring the seamless flow of your event.

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The Pearl Hall

Our Pearl Hall is the ideal space for your private event. Whether you are looking for space for your company conference, a corporate meeting, reception or wedding venue our Pearl Hall can cater for all your needs.

The room boasts natural day light, with a back yard ideal for a quick break. The Pearl Hall also offers the latest technology when it comes to audio visual systems. Its location on the ground floor of the hotel makes it also easily accessible for all guests.

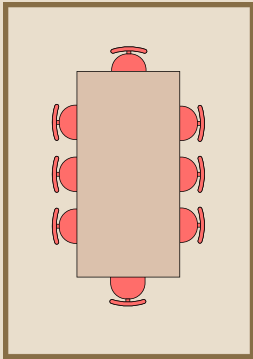
The Pearl Hall can accommodate a variety of layouts and setups and it has a maximum capacity of 140 guests.



The Pearl Hall

Board Room style

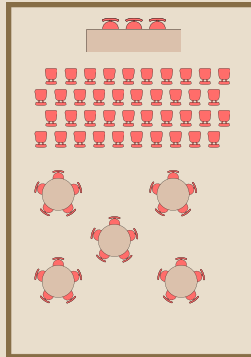
Max Cap.: 40pax



Theatre Style with

Banquet Seating

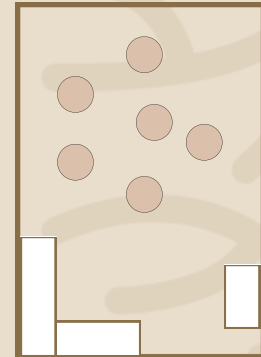
Max Cap.: 50pax



Banquet Setup

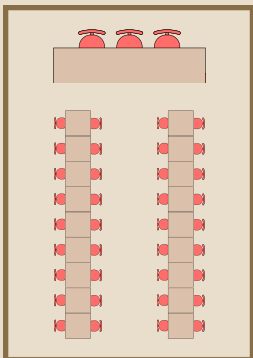
Maximum Capacity

72 pax



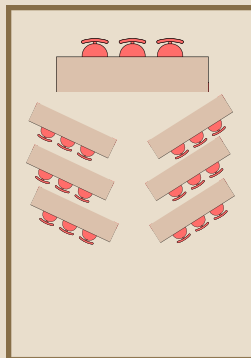
Banquet Dinner
with Top Table

Max Cap.: 72 pax



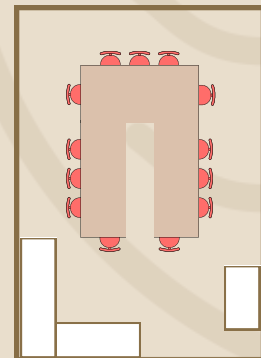
Classroom Style

Max Cap.: 60 pax



U-Shape Boardroom

Max Cap.: 36 pax



Other Layouts

Max Occ.

Cocktail Reception	140
Theatre Style	140
Boardroom Hollow Style	40
Theatre Style with banquet seating	50
T Shape	32
U Shape	35

Audio visual system | Projector| Sound system

Cordless Microphone | Lectern Microphone| Flip Charts

Other technical equipment is available if requested in advance

*Venue Rental Charges are to be discussed with the Sales Team



Reef Restaurant

Whether you're planning an intimate family gathering or a corporate dinner, our versatile Reef Restaurant is the ideal venue for your needs. With breathtaking views of the St. Paul's Islands, the Reef Restaurant offers customizable setups and layouts to suit your preferences.

Our Reef Restaurant can comfortably accommodate up to 150 guests, providing the perfect backdrop for your event. For detailed information on venue rental charges, please get in touch with our dedicated Sales Team, who will be happy to assist you.



Sunset Lounge

Discover the versatility of our Sunset Lounge, a flexible event space within the hotel. It adapts seamlessly to various event types, from stand-up functions to seated meals or corporate press conferences.

Located on Level 1, it offers stunning open sea views, creating a captivating atmosphere. The Sunset Lounge accommodates up to 80 guests, making it an excellent choice for your event. For venue rental charges, contact our Sales Team.



The Upper Deck

Experience our picture-perfect venue with breathtaking views!

Our Upper Deck, nestled on the rooftop, is an exclusive and adaptable space ready to host various event setups.

Reach out to us today to explore how we can create an unforgettable event on our Upper Deck.

For specific details on venue rental charges, please connect with our dedicated Sales Team, who will be happy to assist you.



Food & Beverage Packages

Discover our coffee break, lunch break, finger food, and open bar packages.



Coffee Breaks

Minimum of 15 PAX

Menu 1:

Coffee & Tea | Water | Juices | Biscuits & Tea Cake

€6.50 | person

Menu 2:

Coffee & Tea | Water | Juice | Biscuits & Tea Cake

Home-Made Cakes | Freshly Baked Savoury Pastries

€7.50 | person

Menu 3:

Freshly Brewed Coffee & Tea as well as Coffee Machine | Water

Juices | Homemade Cakes & Freshly Cooked Mqaret | Freshly Baked Pastries

A Selection of Sandwiches & Wraps Served with Crisps

€9.00 | person

Menu 4:

Coffee & Tea | Water | Juice | Homemade Mini Muffins & Mini Chocolate Buns |

Freshly Baked Pastries | A Selection of Sandwiches & Wraps Served with Crisps

Freshly Baked Pastizzi & Qassatat

€10.50 | person

Menu 5:

Coffee & Tea | Water & Fruit Smoothies | Juices & Yoghurts | A Selection of

Healthy Open Bruschetta & Wraps Served with Crisps | Fresh Fruit Cuts

Homemade Dips & Crudités | Fresh Salad

€12.00 | person

Individual items:

Cheese & Pea Pastizzi | Spinach & Anchovy Qassatat | Mini Pizza | Meat Pie

Traditional Local Honey Rings | Doughnuts | Fresh Fruit Cuts | Chocolate Shreds

Muesli Cups | Mqaret

€1.00 | person | item

Afternoon Tea

€17.00 | person

Welcome Glass of Sparkling Wine & Free Flowing Tea and Coffee

Top Tier

Vanilla Cream Doughnut | Lemon Cake | Pistachio Tartlets

Middle Tier

Warm Raisin Scones | Strawberry Jam | Butter Cubes
Chocolate Cupcake | Crème Pâtissière | Chocolate Shavings | Gold Dust

Bottom Tier

Mushroom and Cheddar Quiche Lorraine | Egg Mayo and Chicken Bridge Roll
Hummus and Capsicum Wrap

Side Dish

Prosciutto, Emmental Cheese and Rucola Sandwich
Smoked Salmon, Lemon Cream Cheese and Caviar Rye Bread



Corporate Lunch

Minimum of 20 PAX at €18.00 | person

A selection from our Chefs consisting of mouth-watering salads and freshly made antipasti. Complimented with a selection of cheeses, chutneys, water, biscuits, homemade dressings & dips.

Grilled Vegetable & Feta Wrap | Smoked Ham, Homemade Pickles and Tomato Rolls
Matured Cheddar & Cucumber Sandwich

Butternut Squash & Parmesan Risotto | Pumpkin Seeds and Baby Spinach
Casarecci Pasta Tossed in a Rich Beef and Mushroom Ragout | Penne Pasta Tossed in a Creamy Prawn Bisque |
Sautéed Marrows and Seasonal Rocket Salad

A sweet treat from our pastry team which includes homemade tarts, mousses, cakes and fresh seasonal fruit.
Above menu is subject to change as per Chef's discretion.



Stand Up Light Lunch 1

Minimum of 20 PAX at €19.00 | person

A selection from our cold kitchen that consists of mouth-watering composed salads and a selection of cheese board. Complimented with home-made dressings, dips and freshly baked bread.

Cream of Roasted Vegetable Soup | Grated Cheese | Crispy Croutons

Pea, Pancetta & Parmesan Risotto

Goat's Cheese Ravioli | Sage & Butter Cream Sauce | Pecorino Cheese

Penne tossed in a rich Beef Ragout | Garden Herb Oil

A selection of homemade cakes and desserts & variety of fruit cuts.



Stand Up Light Lunch 2

Minimum of 20 PAX at €22.50 | person

A selection from our cold kitchen that consists of mouth-watering composed salads and a selection of cheese board. Complimented with home-made dressings, dips and freshly baked bread.

Pumpkin and Pancetta Gnocchi Piemontese | Basil & Tomato Dressing | Pecorino Crumble

Pork, Sausage and Potato Stew | Steamed Fragrant Rice

Crispy Chicken Boa Buns | Asian Vegetable Salad | Japanese Mayo

Mini Home-Made Fish and Chips | Crushed Peas | Tartar Sauce

Garden Vegetable and Smoked Cheese Quiche

A selection of homemade cakes and desserts & variety of fruit cuts.



Stand Up Light Lunch 3

Minimum of 20 PAX at €25.00 | person

A selection from our cold kitchen that consists of mouth-watering composed salads and a selection of cheese board. Complimented with home-made dressings, dips and freshly baked bread.

Meat Tortellini tossed in Mushroom and Herb Velouté | Parmesan Shavings

American Style Pulled BBQ Beef Sliders | Pickled Cucumber | Crispy Onion

Thai Chicken and Coconut Curry | Aromatic Rice Pilaf

Seasoned Crispy Potato Croquettes

Cheese and Vegetable Quiche

A selection of homemade cakes and desserts & variety of fruit cuts.



BBQ Buffet Style

€38.00 | person, inclusive of house wine, house beer, soft drinks and water

A selection from our cold kitchen that consists of mouth-watering composed salads and a selection of cheese board. Complimented with home-made dressings, dips and freshly baked bread.

Fusilli Pasta Amatriciana with Fresh Tomato Sauce
Crispy Pancetta | Soft Herbs

Home-Made Maltese Sausage and Onion Skewer
| Garlic Aioli

Penne Rigate tossed in a Red Pepper and Walnut Pesto
| Fresh Garden Vegetables | Feta Cheese Crumble

Grilled Pork Steaks Marinated in Sweet and
Spicy BBQ Glaze

Grilled Pepper | Garlic and Coriander Marinated
Chicken Drumsticks

Butter and Garlic Skin On Baby Potatoes

Teriyaki Marinated Tuna Steak | Lemon Rice

Grilled Corn and Seasonal Vegetables | Herb Oil

A Selection of Sauces and Condiments

A selection of homemade tarts, cakes and fresh fruit cuts.



Gala Dinner

Minimum of 20pax at €90.00 | person

Starter

Herb Crusted Smoked Pork Cheek and Pistachio Terrine, Minted Pea and Fava Bean Tart,
French Goat's Cheese & Honey Roulade

Fish

Brown Meagre Escabeche, Prawn Tartar, Saffron and Vegetable Broth, Tomato & Basil Arancini

Sorbet

Lemon & Lime Sorbet, Candid Zest

Main Course

Slow Roast Aged Beef Tenderloin with a Herb and Parmesan Crust, Foie Gras and Rabbit Confit Croustis,
Dauphinoise Potato, Seasonal Buttered Vegetables, Port Wine Jus

Dessert

Baked White Chocolate Cheesecake & Chocolate Crumble,
Dark Chocolate Ganache Tart, Hazelnut Ice-Cream, Bitter Orange Anglaise

Finger Food Menu 1

Minimum of 20pax at €18 | person

Cold Canapés

Smoked Salmon Tartar Macaroon | Lemon Cream & Caviar
Parmesan Royal Tart | Crispy Prosciutto | Almond & Herb Crumble
Baked Polenta with Spicy Avocado Mousse | Crispy Onion

Finger Sandwiches

Cured Speck | Mature Cheddar & Pepper Slaw Mini Wrap
Tuna Paste | Olive & Sundry Tomato Mini Bun

Hot Canapés

Chicken and Vegetable Spring Rolls | Hoisin Dip
Prawn Tempura with Tartare Sauce
Chicken Satay on Stick | Soya Dip
Mini Shepherd's Pie | Mashed Potatoes

Sweet Tooth

Mini Seasonal Fruit Tartlets
Mini Baked Cheesecakes & Chocolate Crumble
Traditional Date Fritters with Honey & Almonds

Selection of tables starting from €10.50 per person

Finger Food Menu 2

Minimum of 20pax at €21.00 | person

Cold Canapés

Smoked Salmon Tartar Macaroon | Lemon Cream & Caviar
Parmesan Royal Tart | Crispy Prosciutto | Almond & Herb Crumble
Baked Polenta with Spicy Avocado Mousse | Crispy Onion
Tomato and Mozzarella Tart | Basil Crisp | Aged Balsamic Glaze

Hot Canapés

Chicken and Vegetable Spring Rolls | Hoisin Dip
Seafood and Shrimp Gyoza | Ponzu Sauce
Pork Souvlaki on Stick | Parsley Sauce
Mini Shepherd's Pie | Mashed Potatoes
Lebanese Chickpea Falafel | Yoghurt Tzatziki Dip

Bakers' Pride

Tuna, Olive & Spinach Roulade
Maltese Sausage & Local Cheese roulade

Sweet Tooth

Mini Cream and Chocolate Profiteroles
Mini Baked Cheesecakes
Traditional Date Fritters with Honey & Almonds

Selection of tables starting from €10.50 per person

Finger Food Menu 3

Minimum of 20pax at €25.00 | person

Cold Canapés

Smoked Salmon Tartar Macaroon | Lemon Cream & Caviar
Smoked Ham Hock and Pistachio Roulade | Almond and Herb Crumble
Baked Polenta with Spicy Avocado Mousse | Crispy Onion
Tomato and Mozzarella Tart | Basil Crisp | Aged Balsamic Glaze

Finger Sandwiches

Cured Speck | Mature Cheddar & Pepper Slaw Mini Wrap
Tuna Paste | Olive & Sundry Tomato Mini Bun

Hot Canapés

Chicken and Vegetable Spring Rolls | Hoisin Dip
Seafood and Shrimp Gyoza | Ponzu Sauce
Pork Souvlaki on Stick | Parsley Sauce
Mini Shepherd's Pie | Mashed Potatoes
Lebanese Chickpea Falafel | Yoghurt Tzatziki Dip
Home-Made Wild Mushroom and Smoked Cheese Arancini | Roasted Garlic Aioli

Bakers' Pride

Tuna, Olive & Spinach Roulade
Maltese Sausage & Local Cheese roulade

Sweet Tooth

Mini Cream and Chocolate Profiteroles
Mini Baked Cheesecakes
Traditional Date Fritters with Honey & Almonds

Selection of tables starting from €10.50 per person

Buffet Dinner Menu

Minimum of 20 Pax €27.00 | person

Savor a selection from our kitchen chefs, including fresh salads, antipasti, land and sea platters, all paired with condiments, homemade dressings, dips, and fresh bread.

Soup

New England Clam Chowder

Pasta

Penne tossed in a White Prawn and Light Tomato Bisque, Marrow Ribbons and Marinated Cherry Tomatoes
Gratin of Spinach and Parmesan Cheese Gnocchi

Main Course

Chicken Cacciatore Style, Roasted Peppers and Mushroom Fricassee, Tomato Fondue
Braised Smokey Marinated Beef Brisket
Crispy Breaded Local Fish, Crushed Creamy Peas, Spiced Wild Garlic Aioli
Red Wine Braised Pork Cheeks, Thyme and Orange Infusion
American Bean and Vegetable Casserole

Accompaniments

Cauliflower and Broccoli Au Gratin
Baked Potato Lyonnaise
Sautéed Potatoes with Garlic & Rosemary
Buttered Corn On The Cob

Desserts

A sweet treat from our Pastry Chef that includes Cake Mousses and Fresh Fruits,

Above menu is subject to change as per Chef's discretion.

Beverage Packages

Seated Beverage Packages:

1 glass house wine or 1/2 pint beer, soft drinks, tea, coffee, water	€6.50 person
1/2 bottle house wine or 1 pint of beer, soft drinks, tea, coffee, water	€7.50 person
Free flowing wine, beer, soft drinks, tea, coffee, water	€10.00 person

Open Bar Beverage Packages:

Wine, Beer, Soft Drinks, Juices and Water	3 hours	€16.00 person
	4 hours	€18.00 person
Sparkling Wine, Branded Spirits, Wine, Beer, Soft Drinks, Juices and Water	3 hours	€23.00 person
	4 hours	€25.00 person

Welcome Drink, Served in a Sparkling Wine Glass:

Mimosa	€3.00 person
Sparkling Wine	€4.00 person
Aperol Spritz	€5.50 person



Menus are subject to change at the hotel's discretion. Each event is treated individually and we can adapt any of these menus to suit your event. Dietary requirements are required upon booking stage at least 72 hours prior to event. Non-refundable deposit is required with every event confirmation. Hotel parking is available on first come first served basis. For any further assistance kindly contact our events team on generalmanager@seaviewmaltahotel.com or sales@seaviewmaltahotel.com.

You may also reach us by phone on +356 21573105

Elevating Every Occasion

