

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.

The Pearl Hall	Page 3
The Reef Restaurant	Page 6
The Sunset Lounge	Page 7
The Upper Deck	Page 8
Coffee Breaks	Page 10
Afternoon Tea	Page 11

Lunch Options	Page 12
BBQ Buffet	Page 16
Gala Dinner	Page 17
Finger Food Options	Page 18
Buffet Dinner	Page 21
Beverage Package	Page 22



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.

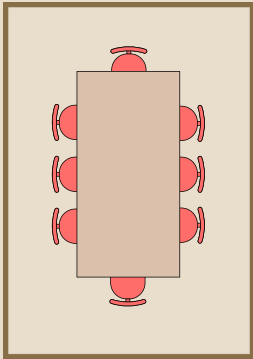
The room boasts natural day light, with a back yard ideal for a quick break. The Pearl Hall also offers the latest technology when it comes to audio visual systems. Its location on the ground floor of the hotel makes it also easily accessible for all guests.

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

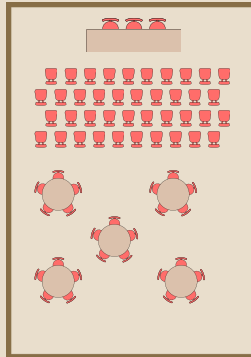


The Pearl Hall

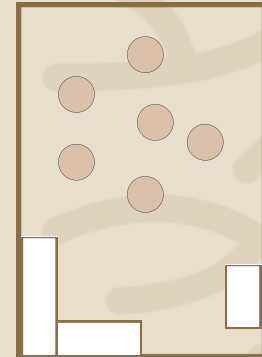
Board Room style
Max Cap.: 40pax



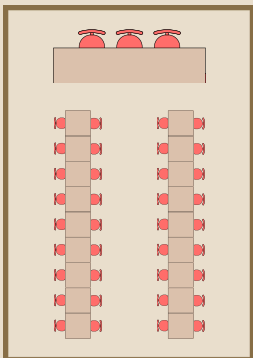
Theatre Style with
Banquet Seating
Max Cap.: 50pax



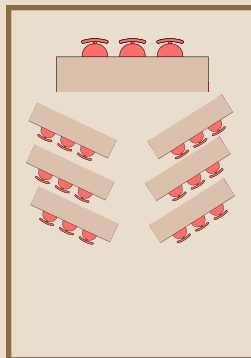
Banquet Setup
Maximum Capacity
72 pax



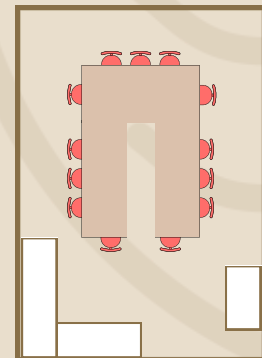
Banquet Dinner
with Top Table
Max Cap.: 72 pax



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

Option A:

Tea Cake | Biscuits | Cookies | Danish Pastries
Tea | Coffee | Juices | Mineral Water

€7.50 | person

Option B:

Muffins | Smoked Ham and Cheese Sandwich | Savoury Pastry (Pastizzi)
Tea | Coffee | Juices | Mineral Water

€8.50 | person

Option C:

Mini Cake | Danish Pastry | Vegetable Wrap | Smoked Ham and Cheese Sandwich
Local Savoury Pastries (Pastizzi & Qassatat)
Tea | Coffee | Juices | Mineral Water

€9.50 | person



Corporate Lunch

Minimum of 20 PAX at €19.50 | person

A selection from our culinary team consisting of mouth watering open sandwiches, freshly made composed salads, selection of cheese and crudites, chutneys, home made dips, water biscuits and dressings.

Italian Style Focaccia, baked with fresh tomato sauce | mozzarella cheese | grilled garden vegetables

Garden Pea and Pancetta Risotto | Parmesan Shavings | Fresh Herbs

Penne tossed in a light spiced Tomato Sauce | Crispy Eggplant | Ricotta Cheese Crumble

Crispy Chicken Schnitzel | Cranberry Sauce | Crushed Potatoes | Pickles

A sweet treat from our pastry team, which includes tarts, mousses and seasonal fresh fruit.



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

Stand Up Light Lunch 1

Minimum of 20 PAX at €18.50 | person

A selection from our culinary team consisting of mouth watering open sandwiches, freshly made composed salads, selection of cheese and crudites, cured meats, chutneys, home made dips, water biscuits and dressings.

Cream of Garden Pea and Mint Soup | Grated Cheese | Crispy Croutons

Goat's Cheese and Ricotta Ravioli | Sage Butter Cream Sauce | Pecorino Shavings

Rigatoni Pasta tossed in a Creamy Chicken and Mushroom Ragout | Fennel and Rucola Salad

Butternut Squash and Bacon Risotto | Roasted Almonds | Feta Cheese Crumble

A sweet treat from our pastry team, which includes tarts, mousses and seasonal fresh fruit.



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

Stand Up Light Lunch 2

Minimum of 20 PAX at €22.50 | person

A selection from our culinary team consisting of mouth watering open sandwiches, freshly made composed salads, selection of cheese and crudites, cured meats, chutneys, home made dips, water biscuits and dressings.

Rigatoni Coniglio tossed in a Handpicked Rabbit and Thyme Infused Sauce
Red Wine | Garden Peas | Parmesan Shavings

Crispy Chicken Mini Sliders | Japanese Spiced Aioli | Spring Onions

Pan Seared Local Sword Fish | Tomato, Caper and Olive Salsa

Leek and Pancetta Crumble Tart | Italian Cheese

A sweet treat from our pastry team, which includes tarts, mousses and seasonal fresh fruit.



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

Stand Up Light Lunch 3

Minimum of 20 PAX at €24.50 | person

A selection from our culinary team consisting of mouth watering open sandwiches, freshly made composed salads, selection of cheese and crudites, cured meats, chutneys, home made dips, water biscuits and dressings.

Penne tossed in a Rich Beef and Vegetable Ragout | Baby Spinach | Sheep's Cheese Crumble

Garden Crushed Pea and Mushroom Risotto | Parmesan Shavings | Roasted Walnuts

Mini American Style Hot Dogs | Pickled Cabbage | Dijonnaise Sauce | Crispy Onions

Thai Green Chicken and Coconut Curry | Aromatic Rice Pilaf

Onion and Pumpkin Quiche

Thyme Roasted Sweet Potato | Honey Celeriac and Novelli Potato

A sweet treat from our pastry team, which includes tarts, mousses and seasonal fresh fruit.



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

BBQ Buffet

Minimum of 20 PAX at €29.50 | person

A selection from our culinary team consisting of mouth watering open sandwiches, freshly made composed salads, selection of cheese and crudites, cured meats, chutneys, home made dips, water biscuits and dressings.

Fusilli Pasta tossed in a Creamy Capsicum and Walnut Pesto Sauce and Ricotta Crumble

Penne tossed in a Meat and Mushroom Ragout | Fresh Herbs and Parmesan Cheese

From the BBQ Live Station

Seasonal Fish Steak Marinated with Lemon, Dill and Citrus Vinaigrette

Grilled Beef and Onion Skewers with Teriyaki Glaze and Black Pepper

Grilled Marinated Pork Medallions in a Sticky Smoked BBQ Rub

Garlic, Honey and Lemon Marinated Chicken Drumsticks

Grilled Local Maltese Sausages

Spicy Crispy Potato Wedges

Grilled Pumpkin and Herb Butter Corn on the Cob

Garlic Butter Skin On Baby Potatoes

A sweet treat from our pastry team, which includes tarts, mousses and seasonal fresh fruit.

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

Gala Dinner

Minimum of 20pax at €75.00 | person

A selection from our culinary team consisting of mouth watering open sandwiches, freshly made composed salads, selection of cheese and crudites, cured meats, chutneys, home made dips, water biscuits and dressings.

Welcome Drinks and Canapés

Starter

Caramelized Onion and Tomato Tart | Marinated Mozzarella di Boffola | Pistachio Pesto | Tomato Jelly

Intermediate

Local Prawn Ceviche | Crispy Seabass Goujons | Lemon and Lime Cauliflower Couscous | Avocado Mousse
Lemongrass and Ginger Froth

Sorbet

Forrest Fruit Sorbet | Sparkling Wine Espuma

Main Course

Braised Brined Beef Cheeks | Wild Mushroom Fricassee | Textures of Roasted Parsnip | Madera Wine Jus

Dessert

Velvety Dark Chocolate and Orange Mousse | Berry Frangipane Tart | Vanilla Bean Ice Cream
Frangelico Anglaise Sauce

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

Finger Food Menu 1

Minimum of 20pax at €18 | person

Cold Canapés

Spiced Avocado Mousse
and Shrimps Mini Bun

Mini Caprese Skewer

Ratatouille Tartlet

Red Leicester Cheese, Chorizo
and Caramelized Onion Layers

Hot Canapés

Chicken Yakitori Satay

Asian Vegetable Spring Rolls

Steamed Pork Gyoza

Fish Goujons with Tartare Sauce

Crispy Tomato
and Mozzarella Arancina

Sweet Tooth Assortments

Mini Apple Crumble

Chocolate Ganache Tart

Traditional Date Fritter
with Honey and Almonds



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

Finger Food Menu 2

Minimum of 20pax at €22.00 | person

Cold Canapés

Mini Chicken Caesar Cup

Ratatouille Tartlet

Beetroot-Cured Salmon

Local Rabbit Liver Pâté on Croute

Chickpea Paste
and Serrano Crisp Macaroon

Hot Canapés

Chicken Yakitori Satay

Duck Spring Rolls, Hoi Sin Sauce

Pumpkin and Feta Pies

Steamed Pork Gyoza

Local BBQ Sausage and Onion Skewer

Fish Goujons with Tartare Sauce

Finger Sandwiches

Spiced Avocado Mousse
and Shrimps Mini Bun

Sweet Tooth Assortments

Mini Apple Crumble

Chocolate Ganache Tart

Traditional Date Fritter
with Honey and Almonds

Mini Coconut Panna and Berry Cotta



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

Finger Food Menu 3

Minimum of 20pax at €26.00 | person

Cold Canapés

Prawn, Herb and Cream Cheese
Macaroon, Lemon Cream and Caviar
Parmesan Royal Tart, Almond and
Herb Crumble, Crispy Prosciutto
Smoked Ham Roulade
Local Rabbit Liver Pâté on Croute
Smoked Salmon
and Cream Cheese Roll
Parma Ham and Melon Skewer

Hot Canapés

Chicken Yakitori Satay
Pumpkin and Feta Pies
Prawn Tempura, Sweet Chilli Aioli
Pork Gyoza
Asian Vegetable Spring Rolls,
Rose Chutney
Breaded Brie Cheese, Fruity Chutney
Veal Saltimbocca, Sage Butter Sauce
BBQ Pulled Pork Slider

Finger Sandwiches

Spiced Avocado Mousse
and Shrimps Mini Bun

Sweet Tooth Assortments

Mini Baked White Chocolate
Cheesecake with Chocolate Crumbs
Traditional Date Fritters with
Honey and Almonds
Chocolate and Pistachio Macaroon
Chocolate and Orange Ganache Tart



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

Buffet Dinner Menu

Minimum of 20 Pax €27.00 | person

A selection from our culinary team consisting of mouth watering open sandwiches, freshly made composed salads, selection of cheese and crudites, cured meats, chutneys, home made dips, water biscuits and dressings.

Beef, Vegetable and Pasta Minestrone | Crispy Herb Crostini

Penne tossed in a Light Vodka Cream Sauce | Flaked Salmon | Baby Spinach | Garden Herbs

Fusilli tossed in a Light Garlic & Tomato Sauce | Crispy Eggplant | Local Ricotta Crumble | Basil Oil

Honey Roasted USDA Beef Chuck | Whiskey Jus

Crispy Chicken Parmigiana | Tomato Fondue

Steamed Local Bream | Dill and White Wine Velouté | Sautéed Zucchini

Bean and Cauliflower Fritters | Smoked Baba Ganoush Sauce

Herb Buttered New Potatoes

Crispy Potato Croquettes

Sautéed Market Vegetables | Confit Garlic

A sweet treat from our pastry team, which includes tarts, mousses and seasonal fresh fruit.

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	€24.00 person
	4 hours	€26.00 person

Welcome Drink, Served in a Sparkling Wine Glass:

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



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



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

