

Wedding

— DOLMEN RESORT HOTEL —





CONGRATULATIONS
ON YOUR FORTHCOMING
WEDDING
MAY YOUR FUTURE
HEALTH, WEALTH
AND HAPPINESS
BEGIN RIGHT HERE...
AT THE CHARMING
DOLMEN
RESORT HOTEL

VENUES

DOLMEN ROOM

175 Seated - 300 Standing

ORACLE - INNER CIRCLE

230 Seated - 500 Standing

ORACLE - INNER CIRCLE + SYNDICATES

400 Seated - 900 Standing

CAFÉ DELOS POOL DECK

400 Seated - 600 Standing

NEPTUNE POOL DECK

200 Seated - 350 Standing

AMAZONIA

350 Standing

AMAZONIA LIDO

300 Seated - 500 Standing

BATUBULAN TERRACE

100 Seated - 200 Standing

COCKTAIL RECEPTION MENU I

‘CANAPES’

Smoked Scottish Salmon, Soft Brown Granary and Caper Mayo
Chilled Cucumber with Gingered Crab, Shrimps and Roast Sesame
Cream Cheese and Guacamole with Lime and Coriander Toast
Chicken ‘Piri Piri’ with Artichoke and Oregano Tartlet
Smooth Duck Liver Parfait with Red Onion Confit



‘BREADS, WRAPS AND WAFERS’

Flaked Citrus Tuna with Chopped Capers, Garlic & Black Olive Panini
Open Parma Ham Crostini with Sunblushed Tomato & Balsamic Chutney
Roast Tandoori Chicken with Soft Pimento and Cumin Mojo Wrap,
Assorted Purees, Dips and Flavours with Grissini & Crisp Wafers



‘ASSORTED HOTS AND STICKS’

Goujons of Market Fish and Lemon, Herb Mayo
Baked Mini Pizzas with Anchovy & Black Olive Tapenade
Assorted Maltese Pastries of Hot Ricotta, Green Pea and Spinach
Marinated and Grilled Skewers of Chicken in Ginger and Peanut Satay
Hot Vegetable Samosas Dipped in a Mango & Lime Pickle Puree
Crisp Asian Pork Wontons with Sweet Chilli and Sesame Oil



‘SWEET FINISH’

Our Pastry Chefs Selection of Mini Assorted Fancies, Cakes & Shots
Chilled Mousseline of Tia Maria, Espresso Coffee and Cocoa
Fruit Brochettes with White Chocolate and Malibu Fondue
Bitter Chocolate, Banana and Muscovado Choux Buns

COCKTAIL RECEPTION MENU II

‘CANAPES’

Lemon Tuna & Ruccola in Cucumber Cups
Crostoni of Creamed Blue Cheese with Grilled Bresaola and Pesto
Savoury Croutes of Chicken & Egg Dusted with Celery Salt
Local Smoked Swordfish Tartlet, with Lime and Coriander Ceviche
Shredded Spider Crab, Sesame, Ginger and Soy Spoons
Chilled Veggie Crudities, Roast Walnut and Shallot Dip
Smooth Duck Liver Parfait with Redcurrant Confit



‘BREADS, WRAPS AND WAFERS’

Assorted Seasonal Finger Sandwiches
Grilled Bruschettas of Bigilla and Black Olive Tapenade
Fine Guacamole Puree with Crisp Fried Tortillas and Lime Cream
Assorted Purees, Dips and Flavours with Grissini & Crisp Wafers
Shrimp and Sesame Wrap in a Ginger & Sweet Chilli Essence



‘ASSORTED HOTS AND STICKS’

Assorted Maltese Pastries of Hot Ricotta, Green Pea and Spinach
Vegetarian Parcels of Green Peppers Filled with Mozzarella
Forest Mushroom, Tartufo and Madeira Pastry Case
Caramelized Chicken Skewer Marinated in Gingered Teriyaki
Crisp Filo Wrapped Prawns with Green Thai Sauce
Mini Pizzini with Anchovy, Capers and Roast Garlic
Tender Marinated Octopus in Garlic, Tomato, Olives and Herbs
Fried Oriental Savouries with Sweet Chilli Dip



‘SWEET FINISH’

Our Pastry Chefs Selection of Mini Assorted Fancies, Cakes & Shots
Seasonal Fruit Brochettes with White Chocolate Fondue
Rich Dark Chocolate Ganache and Pistachio Pastries
Toasted Coconut and Banana Mousselines
Burnt Lemon Delice with Vanilla Cream

SPECIALITY TABLES

‘MEAT FEAST TABLE’

‘Carvery’

Whole Roasted French Style Leg of Pork in Dijon Mustard & Herb Crumbs,
Garden Leek, White Wine and Pommery Mustard Cream Sauce

‘Char-Grill’

Marinated and Grilled Cutlets of Tender Lamb Loin Flavoured with
Moroccan Spices, Rosemary, Fresh Lemon and Piri Piri Cous-cous

‘Hot-Pot’

Braised Beef Dumplings ‘Forestier’ Served in a Rich Pancetta, Mushroom,
Thyme and Red Wine Essence



‘EASTERN TABLE’

Crispy Fried Strips of Beef with Sweet Chilli Sauce
Spiced Lamb & Cumin Koftas with Pitta and Tzatziki Yoghurt
Green Thai Chicken Curry with Lemon Grass, Coriander and Coconut
Grilled Fillets of Marinated Tuna with Schezuan Corns and Soy Essence
Asian Noodles with Sesame, Pork, Shrimps and Peanuts
Savoury Prawn Crackers
Fragrant Kaffir Rice



‘BEACHCOMBER TABLE’

Kiwi Mussels with Mixed Peppers and Mango Mojo Sauce
Tropical Chicken, Pumpkin, Pea, Coconut and Mint ‘Hot Pot’
Tobago Green Peppers Filled with Shredded Crab and Sweet Chilli
Island Lamb Skewers Marinated in Pineapple, Ginger, Garlic and Spices
Crisp Chilled Watermelon & Feta Cheese, Grilled Serrano Ham,
Sunflower Seeds and Balsamic Caramel



‘SEAFOOD TABLE’

Ginger and Garlic Marinated King Prawns
Rilletto of Chilled Tuna with Fresh Basil, Yoghurt and Zested Lime
Slow Cooked Octopus in White Wine, Tomato, Fresh Herbs & Olives
Assorted Sushi and Wafered Sashimi with Pickled Ginger,
Wasabi & Dark Soy Sauce
Poached Salmon Fillets Served with Lemon and Herb Mayonnaise
(Salmon may be exchanged for Char-Grilled Fish; weather permitting)

SPECIALITY TABLES *(continued)*

‘MALTESE TABLE’

Traditional Maltese Purees and Antipasti’s
Cheese Baked Eggplant with Tomato Salsa and Kalamata Olives
Tender Cooked Snails in a Black Pepper and Wine Sauce
Traditional Baked ‘Timpana’ Pasta with Meat Sauce and Short Pastry
Casserole of Local Chicken and Potatoes in a Garlic and Rosemary Jus
Braised Roulade of Stuffed Beef ‘Bragjoli’



‘LIVE PASTA DISPLAY’

Aromatic Risotto of Forest Mushrooms, Tartufo, Madeira and Parmeggiano
Giant Paccheri Pasta Folded with Fresh Shrimps, Spinach and Curry Cream Tortellini
in Fresh Tomato & Olive Oil with Capers, Olives, Garlic and Basil
Rigatoni of Fried Eggplant, Smoked Chicken and a Garlic, Oregano Essence



‘SWEET TOOTH DESSERTS’

As an Additional Option, Our Pastry Chefs Display; an Extra Special
Table of Favourites and Traditional Desserts, From Rich Chocolate Sacher Torte,
Fresh Fruit Delices, Assorted Mini Shots, Crème Brulees, & Hot Carved Fruits
with Butterscotch Fondues, Maltese Kannoli and more.....



‘CHEESE & DELI TABLE’

A Display of Savouries & Sweets.
Let our Chefs Create a Special ‘Deli’ Table of Aromatic Local and Continental
Cheese served with various Pickles, Olives, Nuts, Breads & Crisp Wafers



‘CARVERY TABLES’

‘Caramelized Roast Leg of Gammon’
Glazed in Maple Syrup with Cinnamon Creamed Leeks & Bourbon Jus
‘Whole Baked River Salmon’
Parceled in Banana Leaf with Pimentos, Ginger & Pernod Cream
‘Traditional Roast Hind Baron of Beef’
Slow Cooked and Served with Caramelized Shallots, Cognac and Thyme Jus
‘Marinated Citrus Zested Loin Of Pork’
Orange and Lemon Crusted Pork Loin, Served with Sage Stuffing,
Cider and Calvados Pan Juices

FINE DINING
MENU I

‘Wafered Serrano Ham and Herb Scented Artichoke’
Smoked Lentil Salad, Sun-Blushed Tomato, Shredded Sugar Snaps
Parmeggiano and Black Olive Dressing



‘Aromatic Puree of Wild Meadow Mushrooms’
Blended with Tarragon, Rich Tartufo, Madeira and Marscapone Cream



‘Fillet of River Salmon, Mussels and Nero Risotto’
Lightly Cooked and served with a Classic Red Wine and Ginger Cream,
Tossed Seasonal Greens in Roast Sesame Oil



‘White Chocolate and Rhubarb Delice’
Iced Semi Freddo of Sharp Rhubarb and Chocolate with Pistachio Toffee,
Almond Tuile and Vanilla Seed Cream



Freshly Ground Coffee

FINE DINING
MENU II

‘Ginger Marinated Teriyaki Salmon with Asian Salad’
In Sesame, Garlic & Soy, Crisp Summer Salad of Mixed Leaves
Sprouted Beans, Shrimps and Fresh Coriander Oil



Creamed Veloute of Fresh Lemon Grass, Mange Tout and Spinach



‘Seared Medallions of Beef Fillet Bordelaise’
Tender Prime Beef Layered with Summer Asparagus Duxelle
Red Wine, Rosemary and Pepper Jus

Crisp Shredded Vegetables in Olive Oil
Roasted Garlic and Thyme Scented Potatoes



Grand Assiette of Mini Desserts, Iced Pistachio Parfait,
Seasonal Berries and Rich Mousseline Liqueurs



Freshly Ground Coffee

BUFFET MENU I

‘FRESHLY TOSSED PASTA’

‘Pancetta Rigatone’

Crisp Wafered Pancetta, Artichokes & Mushrooms Tossed in an
Aromatic Oregano, White Wine and Garlic Tomato Salsa



‘GRILLS, ENTREES AND STIR FRY’S’

‘Quick Seared Fillet of Market Fish’

Scattered with a Summer Concasse of Pimentos, Shrimps,
Toasted Fennel Herbs and a Citrus Zested Oil

‘Grilled Breast of Chicken and Sesame Teriyaki’

Fingers of Tender Chicken Marinated in Ginger and Sweet Soy Caramel,
Fried Vegetable Ribbons in Garlic and Toasted Seeds

‘CHAR-GRILL’

‘Hickory Smoke Marinated Rib-Eye of Beef’

Matured with Bourbon, Thyme and Oregano then Char-Grilled
with a Tomato, Leek and Coriander, Balsamic Chutney
(Service of Main Courses may alter depending on weather)

Savoury Braised Rice with Shallots, Butter and Bay Leaf

Crisp Sauteed Potatoes with Spring Onion, Sundried Tomato and Garlic
Tossed Panache of Summer Vegetables, Zucchini, Pimentos and Red Onion
in Sesame and Sweet Chilli Essence



Assiette of Mini Desserts with Seasonal Fruit,
Red Berry Coulis and Semi-Freddo Mouseline

BUFFET MENU II

‘TO BEGIN’

From Marinated Shellfish, Seafood and Charcuterie to Homemade Terrines,
Compound Salads, Assorted Dressings and Mixed Leaves

‘Penne Americaine’

Freshly Tossed Pasta served in a Rich Roasted King Prawn and Crayfish Sauce
Flavoured with Leeks, Cognac, Anise Cream and Shrimps



‘GRILLS, STIR FRYS’ AND ENTREES’

‘Supreme of Chicken and Mushroom Suedoise’

Slow Cooked Breast of Chicken and Field Caps Flamed in a Cognac,
White Wine and Tartufo Cream Sauce

‘Aromatic Rib-Eye of Beef and Tarragon Chasseur’

Skillet Grilled Beef served in a Fresh Tomato, White Wine and Tarragon Jus,
Roast Red Onion and Artichokes

‘CHAR-GRILL’

‘Charred Fillet of Zested Seasonal Market Fish’

Infused with Lemon Grass and served with a Green Pimento,
Coconut and Thai, Coriander Sauce

(Service of Main Courses may alter depending on weather)

Savoury Couscous Scented with Orange, Honey, Almonds and Raisins

New Season Potatoes Roasted in Rosemary, Garlic and Rock Salt

Tossed Panache of Summer Vegetables, Zucchini, Peppers and

Red Onion in Sesame and Sweet Chilli Essence

Crisp Seasonal Salads & Balsamic Marinated Tomatoes

Rich Tangy Dressings and Oils



‘DESSERTS AND FRUITS’

Indulge in our Pastry’s Seasonal Buffet of mouth-watering Desserts

With Local and Exotic Cut Fruits, Coulis and Creams,

Assorted Maltese and Continental Cheese with Pickles, Wafers and Fruits.

BUFFET MENU III

Max covers indoor - 50

Mediterranean Platter of Wafered Serrano Ham and Herb Roasted Artichoke
with Smoked Lentil Salad, Sun-Blushed Tomato,
Tosted Pinenuts and Black Olive Dressing



‘Pancetta Rigatone’

Crisp Wafered Pancetta, Asparagus and Cannellini Beans Tossed ‘A La Minute’
with Fresh Rosemary, Parsley, Cream and Mill Pepper



‘ENTREES’

‘Grilled Breast of Chicken and Sesame Teriyaki’
Fingers of Tender Chicken Marinated in Ginger and Sweet Soy Sauce,
Fried Vegetable Ribbons in Garlic and Toasted Seeds

‘Steamed Fillet of River Salmon and French Blue Mussels’
Lightly Cooked Mussels & Leek in a White Wine & Parsley Cream Sauce

‘CARVERY’

‘Roast Rib-Eye of Highland Beef’
Scattered with Fine Buttered Shallots, Wild Thyme and Honey Glazed Carrots
Red Wine, Rosemary and Black Pepper Bordelaise Jus

Savoury Couscous Scented with Orange, Honey, Almonds and Raisins
Market Potatoes Roasted in Rosemary, Garlic and Rock Salt
Tossed Panache of Seasonal Vegetables, Zucchini, Pimentos and Red Onion
in Sesame and Sweet Chilli Essence
Crisp Seasonal Salads & Balsamic Marinated Tomatoes
Rich Tangy Dressings and Oils



Assiette of Mini Desserts with Seasonal Fruit,
Red Berry Coulis and Semi-Freddo Mousseline

At Your service...

Menus:

Further Menus can be tailor made to your preference upon request, with the assistance of our Executive Chef.

Beverage:

Welcome Drink & Canapes.

*Wine Packages are most suitable for seated functions.
A large variety of foreign & local wines are available.*

*The Open Bar option is most suitable for stand up receptions
and a reduced open bar list is available for seated functions.*

*Flute of Champagne, Spumante or
Sparkling Wine for the Toast.*

Celebration Cake:

*Almond, Fruit or Baci... our Chef Patissier will bake and
decorate your Wedding Cake to your desire.*

Other:

*For further requirements we will be pleased
to offer our recommendations.*

Countdown

Countdown to your perfect day

18 - 12 MONTHS

- Decide on a wedding day
- Book Church / Priest
- Book Dolmen Resort Hotel
- Book Band / DJ - listen to your entertainment before booking

12 - 9 MONTHS

- Make Guest list
- Decide on your Bridesmaids & Groomsmen
- Book Wedding Transport
- Book Church Music
- Choose dresses / fabric for Bride & Bridesmaids
- Book Photography
- Plan and Book Honeymoon

9 - 6 MONTHS

- If dresses are being made book First Fitting
- Visit Hotel
- Decide on a Florist
- Contact Public Registry
- Order Stationary & Souvenirs

6 - 3 MONTHS

- Decide on menu and details for Hotel - food & beverage
- Organise suits for Groom & Groomsmen
- Bride & Bridesmaids book make-up, hair etc.
- Wedding Gift List
- Organise Hen's & Bachelor's at the Amazonia Club.

3 - 2 MONTHS

- Book pamper day/weekend in Myoka Spa at the Dolmen Resort Hotel
- Confirm Hair & Make-up trials

4 - 2 WEEKS

- Post Wedding invitations
- Visit Dolmen Resort Hotel to go through details
- Confirm details with suppliers
- Relax, rest and detoxify

1 WEEK

- Collect Suits and Dresses
- Wedding Ceremony Rehearsals
- Make final arrangements with Hotel

"Now join hands, and with your hands your hearts"

William Shakespeare



DOLMEN

Resort Hotel ~ Malta

★★★★

Qawra Sea Front • St Paul's Bay SPB 2402

T: (+356) 2355 2355 • F: (+356) 2355 5666

events@dolmen.com.mt

www.dolmen.com.mt

