



MADLIENA LODGE

Events

2021-2022



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## Introduction

Surrounded by greenery in the midst of a hill, Madliena Lodge is a restaurant serving a Mediterranean cuisine that is authentic and contemporary.

Once our guests arrive and make use of our ample parking spaces, they may enjoy the breath-taking views that our terrace provides. Most importantly our location provides a sense of peace and serenity that is hard to match.

Within this atmosphere, whether inside or al fresco, you may enjoy our food created and served by our passionate team. We strive to source most of our fresh ingredients from the local market and also propose a curated selection of wines and beverages for our guests to savour.

Our restaurant is also an attractive destination for various events that can take place indoors or on our terrace. Our team will devote the same attention to detail when creating dedicated menus for the relevant occasion.



## Seated Menu

The menus are indicative of the style, but are updated to reflect the seasonal availability of the ingredients and specific client requests. Pre-orders for the selection of items must be undertaken 10 days before the event.

### Seated - Menu A

#### Starters

Homemade white fish cakes, with black garlic emulsion and petit salad

-

Seasonal vegetable soup with poached egg and puffed grains

-

Beef carpaccio with Parmesan cream, pickled Oyster mushroom and fried kale

-

Fresh Cavatelli pasta with local pork ragù, preserved orange, spinach and goat cheese

#### Mains

Local fish of the day with celeriac purée and lemon and soft herb beurre blanc

-

Corn fed chicken leg ballotine, squash purée, pancetta and jus

-

Braised beef cheek with cauliflower mash, crispy onions and jus

-

Vegan polenta & tofu fritters with a duo of beetroot, pomegranate molasses and hazelnut shavings (Vegan)

#### Desserts

Spiced rum & mint marinated pineapple carpaccio with an oat & pistachio crumble, pomegranates (Vegan)

-

Parsnip and walnut cake with an apple miso caramel and Mascarpone ice-cream

-

Artisanal ice-creams and sorbet

€38 per person



## Seated - Menu B

### Starters

Beetroot, five seed cracker & onion cream, chicken liver parfait

-

Pickled daikon & lamb's lettuce, Norwegian salmon, cured in a tamarind and cardamom paste

-

Casarecce pasta with a Jerusalem artichoke cream, crispy local guanciale and garden rocket oil

-

Seasonal vegetable soup with poached egg and puffed grains

### Mains

Stuffed aubergine with a lentil & soy bean paste, grilled spring onion and a yogurt & Tahini dressing (Vegetarian)

-

Bramley apple and bacon purée, charred creamed cabbage, jus, duo of local pork, fillet and braised cheek

-

Trio of mushrooms, roasted bone marrow butter, jus, grilled Argentinian bavette of beef

-

Local fish of the day with celeriac purée and lemon and soft herb beurre blanc

### Desserts

Spiced rum and mint marinated pineapple carpaccio with oat & pistachio crumble, pomegranate (Vegan)

-

Parsnip and walnut cake with an apple miso caramel and mascarpone ice-cream

-

Artisanal ice-creams and sorbet

€45 per person



## Seated - Menu C

### Starters

Pickled daikon & lamb's lettuce, Norwegian salmon, cured in a tamarind and cardamom paste

-

Beetroot, five seed cracker & onion cream, chicken liver parfait

-

Acquerello risotto with pulled local rabbit and smoked pancetta, Porcini

-

White shallot tarte tatin, soft local goat cheese & onion ash oil (Vegetarian)

### Mains

Celeriac and oat purée, spinach gnocchi, caramelized onions and hay jus married with a sous-vide lamb rump

-

Trio of mushrooms, roasted bone marrow butter, jus, grilled Argentinian ribeye of beef (250g)

-

Stuffed aubergine with a lentil & soy bean paste, grilled spring onion and a yogurt & Tahini dressing (Vegetarian)

-

Local fish of the day with duo of cauliflower and clam veloute

### Desserts

'Hawn tad-doughnuts' with local sweet ricotta cream, candied orange peel, red berries sauce

-

Parsnip and walnut cake with an apple miso caramel and mascarpone ice-cream

-

Artisanal ice-creams and sorbet

€55 per person



# Standing Up receptions & speciality tables

## Standup - Menu 1

Selection of three canapes to accompany the welcome drink

Goat cheese & caramelised walnut tart  
Curried hummus with crispy Spanish sausage  
Pumpkin, mozzarella & Speck skewer  
Flaked tuna with caper & black olive fricassee

Aubergine & basil Parmigiana bites  
Panzerotti with tomato fondue & mozzarella  
Chicken skewers with Satay sauce  
Truffle & mozzarella bonbons  
Salmon & dill puff pastry cakes with dill mayonnaise  
Prawn and zucchini fritter with garlic aioli  
Shredded vegetable wrapped in filo, soy dressing  
Mini Angus beef sliders, onion jam and Provolone cheese  
Lamb koftas with mint yogurt  
Herbed Panko breaded pork with tomato relish

Butternut squash & walnut risotto  
Orecchiette pasta tossed in cheese fondue and crispy pancetta

Exotic fruit cheesecake  
Dark chocolate brownie  
Seasonal fruit and vanilla Mascarpone tart

€42 per person



## Standup - Menu 2

Selection of three canapes to accompany the welcome drink

Wild mushroom & brie tart  
Cured salmon, dill & caviar blinis  
Asparagus & sunflower seed crostini  
Chicken, smoked pancetta & Parmesan wrap roulade  
Brioche bun filled with Maltese tuna mix  
Spinach & Feta parcels, sweet tomato coulis  
Aubergine & basil Parmesan bites  
Confit of duck leg wrapped in filo with Hoisin sauce  
Crab meat choux buns with mint & cucumber yogurt  
Chicken skewers with Satay sauce  
Bbq pork & caramelised onion in a brioche bun  
Grilled Argentinian beef skewers with chimichurri dressing  
Breaded cod & chips in a cone  
Champagne & lemon prawn vol au vents, seaweed powder  
Mozzarella & tomato fondue panzerotti  
Broccoli & leek quiche

Wild mushroom, truffle and aged Parmesan risotto  
Home made potato gnocchi with onion purée and soft local goat cheese

Exotic fruit cheesecake  
Dark chocolate brownie  
Seasonal fruit and vanilla Mascarpone tart

€46 per person



## Standup - Menu 3

Selection of three canapes to accompany the welcome drink

Crème fraiche, chive & caviar on brown bread croute  
Asparagus & sunflower seed tart  
“Carbonara” pecorino confit egg and guanciale crumble  
Pumpkin, mozzarella and speck skewer  
Roasted chicken & mango yogurt in a brioche bun  
Spinach and Feta cheese parcels with sweet tomato coulis  
Homemade beef ragout & mozzarella arancini  
Chicken skewers with Satay sauce  
Mini Angus beef sliders, onion jam and Provolone cheese  
Braised local pork cheek & leek croquettes  
Cabbage & wild mushroom quiche  
Corny dogs with crispy onion & mustard seed  
Glazed local pork belly with spring onion & chilli  
Panko breaded Tiger prawns with Teriyaki sauce  
Breaded cod and chips in a cone  
Almond & oats breaded veal with carrot aioli  
Grilled vegetables , tomato and feta puff pastries

Yakisoba noodles with pulled pork & stir fried vegetables  
Casarecce pasta tossed in Kale pesto and aged Parmesan  
Local octopus ragu and preserved orange risotto

Exotic fruit cheesecake  
Dark chocolate brownie  
Seasonal fruit and vanilla Mascarpone tart

€52 per person



## Pasta station

Baked casarecce with local pork sausage, broccoli and cream sauce  
Acquerello risotto with butternut squash and walnut crumble  
Orecchiette with local ricotta, cherry tomatoes and garden peas

€12 per person

## Carvery station

Slow cooked honey and orange glazed leg of local pork  
Roast beef with rosemary and a garlic rub  
Traditional roast potatoes and seasonal roasted vegetables

€14 per person

## BBQ station

Grilled beef steaks marinated in rosemary and garlic oil  
Grilled, corn fed chicken thighs marinated in cumin yogurt and preserved lemon  
Grilled local swordfish steak marinated in orange & dill oil  
Traditional roast potatoes

*3 types of salads and dressings*

Cabbage & raisin slaw

Heritage tomato & white onion salad

Summer grilled vegetable salad, feta cheese crumble

Aged balsamic vinaigrette

Yogurt & mint dressing

€16 per person



## Beverages Packages

### Beverage Package 1

Welcome drink

Choose from:

Bellini-Prosecco Brut & flat, white peach purée

Rossini-Prosecco Brut & strawberry purée

Mimosa-Prosecco Brut & freshly squeezed orange juice

*(The selected cocktail will be served to all the party on arrival. One cocktail per person)*

€6 per person

### Beverage Package 2

One glass of Maltese wine

Half a bottle of water

€6 per person

### Beverage Package 3

One glass of foreign wine

Half a bottle of water

€6 per person

### Beverage Package 4

Half a bottle of Maltese wine

Half a bottle of water

€9 per person



## Beverage Package 5

Half a bottle of foreign wine  
Half a bottle of water

€9 per person

## Beverage Package 6

Free flowing Maltese wine  
Free flowing water

€12 per person

## Beverage Package 7

Free flowing foreign wine  
Free flowing water

€12 per person

## Beverage Package 8

Free flowing foreign wine  
Free flowing local beer  
Free flowing soft drinks  
Free flowing water

€16 per person



## Beverage Package 9

Foreign wine  
Water  
Local beer  
Soft drinks & fruit juices

*All beverages above are free flowing  
Energy drinks are not included*

€10 per person - 1st hour  
€5 per person - additional hours

## Beverage Package 10

International branded spirits  
Imported wine  
Water  
Local beer  
Soft drinks and fruit juices

*All beverages above are free flowing  
Energy drinks are not included*

€15 per person - 1st hour  
€6 per person - additional hours



## Location Capacities

### Terrace

Standing 350-400 people  
Minimum Spend €4,000 (Monday to Thursday) - €6,000 (Friday to Sunday)

Seated 120 people split into 20 tables of 6 people per table  
Minimum Spend €4,000 (Monday to Thursday) - €6,000 (Friday to Sunday)

For the above setups, the venue will be exclusive to the event.

### Inside - Restaurant

Standing 100-120 people  
Minimum Spend €2,500 (Monday to Thursday) - €4,000 (Friday to Sunday)

Seated 60 people  
Minimum Spend €2,500 (Monday to Thursday) - €4,000 (Friday to Sunday)

### Inside - Bar/Lounge Area

Standing 50 people  
Minimum Spend €1,500 (Monday to Thursday) - €2,000 (Friday to Sunday)

Seated 30 people  
Minimum Spend €1,500 (Monday to Thursday) - €2,000 (Friday to Sunday)

### Alternative Space / Car Park

Standing 200 people  
Minimum Spend Price on request

Seated 100 people  
Minimum Spend Price on request



## Contact Details

### Restaurant Manager

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### Head Chef

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