



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



€35 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

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