



pebbles
RESORT

Festive

SEASON 2023



PASS AROUND A

Selection of canapes

SANDWICHES

Smoked salmon, guacamole on toasted brown bread

Mini assorted sandwiches

Chicken mayo, cucumber mini rolls

Goat cheese mousse, dried cherry tomatoes in a spiced tartlet

HOT CANAPES SET MENU

Vegetable samosa, sweet chilli sauce

Mushroom duxelle croquettes, avocado dip

Aubergine Involtini (vegan)

Arancini with mozzarella, tomato jam

Deep fried fish cakes, chilli, lime & cilantro dressing

Prawns in filo pastry, sweet chilli sauce

BBQ glazed pulled pork, apple chutney mini ciabatta

Mini beef sliders, onion marmalade, homemade pickled cucumber

Falafel in mini pita bread pocket, hummus, yoghurt dressing

Mini chicken kebabs marinaded satay sauce

SWEET BITES

Fresh fruit tartlet

Banoffee tartlet

Minced pies

€24.95 per person

PASS AROUND B

Selection of canapes

MINI BRUSCHETTA

Crispy cauliflower bites, guacamole dip

Buffalo chicken wings, BBQ sauce

Fried local cheese, cranberry sauce

Steamed chicken dumplings, soy sauce

Vegetable spring roll, sweet chilli sauce

Truffled croquettes round with sesame

Mini beef burger, cheddar cheese, burger sauce

BBQ rack of pork ribs

Mini club sandwich

Mini pizza Margherita al taglio

FLYING BUFFET

Garganelli pollo funghi e asparagi, parmesan shavings

Authentic butter chicken, basmati rice

SWEET BITES

Fresh fruit tartlet

Lemon meringue

Chocolate cake

€29.50 per person

BUFFET MENU

ANTIPASTI

An array of antipasti, assaggi, tapas, seasonal natural and composed salads served with dressing, chilled sauces and oils

FROM THE SOUP KETTLE

Roasted pumpkin soup, herb croutons

PASTA STATION

Baked lasagna with beef ragout, fresh ricotta

Spaghetti aglio e olio peperoncino

Ricotta ravioli with tomato & basil sauce

MAINS

Baked salmon with fennel, lemon cream

Porchetta with fennel seeds & fresh herbs

Grilled beef mignons, mushroom & onion gravy

Chicken tikka marinated in ginger & spices, served with basmati rice

Aubergine parmigiana, layered with tomatoes & melted mozzarella

SIDE DISH

Traditional roasted potatoes

Braised Bouquetiere of vegetables

INTERNATIONAL CHEESE BOARD

Selection of local and imported cheeses served with crackers, dried fruits.

SELECTION OF TEMPTING DELIGHTS

min of 40 pax €30 per person

CHRISTMAS EVE MENU

ANTIPASTI

An array of mezes, antipasti, assaggi, tapas, platters

Cured meats, seafood and seasonal natural and composed salads served with dressing, chilled sauces and oils

SUSHI SECTION

Variety of mixed sushi rolls
Chef's selection of uramaki and hosomaki

FROM THE SOUP KETTLE

Cream of mushroom soup, truffle oil, roasted chestnuts, herb croutons

French onions soup with cheesy ciabatta

PASTA STATION

Porcini mushroom risotto, scented truffle paste, broad beans, parmesan shavings

Penne seafood, tossed in prawn bisque, fresh herbs, basil butter

Baked cannelloni with ricotta and spinach in tomato sauce

FISH SECTION

Honey glazed baked salmon with sesame seeds, lemon jam

Pan fried sea bream fillets with prawn mousse, white wine veloute

CARVERY STATION

Thyme scented slow cooked Rib of beef served with traditional Yorkshire pudding, port wine jus

Slow roasted stuffed suckling pig, homemade apple sauce

Stuffed turkey breast with festive trimmings, chipolata sausages, cranberry jus

ASIAN STALL

Chicken chow mein with mushrooms, snow peas
& oyster sauce

Deep fried vegetable spring roll with soy sauce

Asian noodles with stir fried vegetables

Egg fried rice

OUR SIDES

Traditional roast potatoes

New potatoes with garlic & parsley butter

Honey roasted root vegetables

INTERNATIONAL CHEESE BOARD

Selection of local and imported cheeses served with
a selection of local fresh bread, crackers, dried fruits
and nuts

SELECTION OF TEMPTING DELIGHTS

Mince pies

A selection of pastries, cakes, served with sauces,
coulis

Seasonal fresh fruit

€53 per person (Wine & Water included)

NEW YEAR EVE MENU

ANTIPASTI

An array of mezes, antipasti, assaggi, tapas, platters

Cured meats, seafood seasonal natural and composed salads served with dressing, chilled sauces and oils

SUSHI SECTION

Variety of mixed sushi rolls
Chef's selection of uramaki and hosomaki

FROM THE SOUP KETTLE

Cauliflower soup, flaked almonds, herb croutons

Chicken & sweetcorn soup, hint of ginger & fresh chillies

PASTA STATION

Spaghetti with black mussels, baby prawns in cherry tomato salsa

Rigatoni with chicken strips, wild mushrooms, tossed in parmesan cream, light herbs

Traditional lasagna, slow cooked beef ragout, bechamel, grated cheese

FISH SECTION

Baked fresh grouper with shell fish, basil oil

Grilled sea bream fillets with salsa verde

CARVERY STATION

Slow roasted local pork belly, in-house spices

Mustard rubbed rib of beef, traditional Yorkshire pudding, port wine jus

INDIAN STALL

Chicken korma (Curry)

Vegetable pulao, steamed basmati rice with vegetables
Dal todka (lentil)

Vegetable samosa

Naan bread

OUR SIDES

Traditional baked potatoes

Dauphinoise potatoes

Bouquetiere of vegetables

INTERNATIONAL CHEESE BOARD

Selection of local and imported cheeses served with
a selection of local fresh bread, crackers, dried fruits
and nuts

SELECTION OF TEMPTING DELIGHTS

Mince pies

A selection of pastries, cakes, served with
sauces, coulis

Seasonal fresh fruit

€65 per person (Wine & Water included)

BEVERAGE PACKAGES

INTERNATIONAL OPEN BAR

APERITIFS

Campari, Martini Bianco,
Martini Extra Dry, Martini Rosso & Aperol

SPIRITS

Smirnoff, Bacardi & Gordon's Gin

WHISKEY/BOURBON

J&B & Jack Daniels

LIQUEURS

Amaretto Di Saronno, Malibu & Baileys

BEER

Local Cisk Lager

WINE

House White wine & House Red wine

JUICES

Orange, Pineapple, Cranberry & Apple

SOFT DRINKS & MINERALS

Coke, Diet Coke, Kinnie, Sprite, Diet Sprite, Fanta,
Still Water & Sparkling Water,
Tonic Water, Bitter Lemon, Ginger Ale,

2 hours €21.00

3 hours €27.00

4 hours €32.00

**add prosecco for a supplement of €2.00 per person per hour

**add Red Bull for a supplement of €1.50 per person per hour

LOCAL OPEN BAR

BEER

Free Flow Cisk Lager

WINE

Free Flow House White wine & Free Flow House Red

SOFT DRINKS & MINERALS

Juices, Coke, Diet Coke, Kinnie, Sprite, Diet Sprite, Fanta,
Still Water & Sparkling Water

2 hours €19.00

3 hours €21.00

4 hours €27.00

Welcome Drink: Sparkling wine or Sparkling Cocktail at
€6 per person.

Extra hours at €6 per person per hour.

LOCAL OPEN BAR BEVERAGE PACKAGE (SEATED)

BEER

Free Flow Cisk Lager

WINE

Free Flow House White wine & House Red wine

SOFT DRINKS & MINERALS

Juices, Coke, Diet Coke, Kinnie, Sprite, Diet Sprite, Fanta,
Still Water & Sparkling Water

€8.50 per person

LOCAL OPEN BAR BEVERAGE PACKAGE 2 (SEATED)

BEER

Pint of Cisk Lager

or

WINE

1/2 Bottle House White wine or 1/2 Bottle House Red wine per person

SOFT DRINKS & MINERALS

Juices, Coke, Diet Coke, Kinnie, Sprite, Diet Sprite, Fanta,
Still Water & Sparkling Water

€6.50 per person



pebbles

RESORT

ACCOMODATION

Between the 23rd December and the 2nd January

€115 per room (2 persons) per night

Minimum 2 nights stay, including breakfast, dinner

Free flowing beverages are for Christmas Eve & New Year's Eve.

A supplement of €40 applies for New Year's Eve Dinner
for the above menu

ENTERTAINMENT AND COUNTDOWN FOR ALL PATRONS
FROM 23:00 TILL 02:00



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(press 1 for reception)

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