

MARINA HOTEL
CORINTHIA BEACH RESORT
MALTA

Christmas





SHINE ON THIS CHRISTMAS AT THE MARINA

Be a part of it all and retreat to a place where magic comes alive this Christmas. With spectacular views, great food and a wide choice of venues and events to choose from, our dedicated team are committed to deliver a Marina Christmas to remember.

Of course, we've also got underground parking and the fantastic level of service you've come to expect from a Corinthia resort but all that for later.

Meantime, if you'd like to get in touch to discuss making your dream event a reality, please give us a call on +356 2370 2000 or email us on info@marinahotel.com.mt

[MARINAHOTEL.COM.MT/CHRISTMAS](https://www.marinahotel.com.mt/christmas)

Terms and conditions

Full payment to be effected within 48 hours of placing a reservation.
Prices quoted are inclusive of VAT.



CHRISTMAS EVE BUFFET DINNER

BAYVIEW RESTAURANT

Sunday 24th December
Served from 19.00hrs to 22.30hrs with live music

ANTIPASTI

An array of cold mezze including:

game platter, pork and mushroom terrine, liver pâté, grouper terrine, Parma ham, salami and chorizo, turkey platter, roulade, mussel salad, squid and olives, prawn and melon fritters, couscous salad, tangy beans, asparagus and pear, crab and grapefruit, combined salads, natural salads, rocket leaves, cherry tomatoes, oils and dressings

SOUP

Parsnip soup

served with spinach and mozzarella focaccia

ORIENTAL FLAVOURS

Oriental spring rolls and wontons

served with dipping sauces

Cantonese fried chicken

tangy sauce and egg noodles

PASTA STATION

Herb pancakes

filled with a beef ragu, aubergines and ricotta, tomato salsa

Farfalle al salmone

rocket leaves, cherry tomatoes and basil cream

MAIN DISHES

Roast Turkey Crown

served with apricot, prune and chestnut stuffing, cranberry sauce and traditional roast gravy

Roast Veal rubbed with Dijon Mustard

served with roast pan juices, blue cheese creamed jus

Freshly Grilled Beef Sirloin Medallions

set on grilled zucchini accompanied by a red wine jus

Grilled Salmon

served with a curried coconut cream sauce

Grilled Silverbream

set on seafood velouté

Mediterranean vegetables and roasted cherry tomatoes

Mange tout and yellow squash

Carrot batons, brussels sprouts and baby corn

Gratin dauphinoise

New potatoes in beurre noisette

PASTRY COUNTER

An indulgent selection of pastries, flans, gâteaux, chocolate and fruit coulis

INTERNATIONAL CHEESE BOARD

Including:

havarti, blue cheese, red Leicester and goats' cheese, accompanied by grapes, nuts and fruit

Coffee

Mince pies

ADULTS	CHILDREN 6-11
€38.00	€19.00

CHILDREN UNDER SIX YEARS FREE



EARLY CHRISTMAS BREAKFAST

BAYVIEW RESTAURANT

Monday 25th December
Served from 00.30hrs to 03.00hrs

Mulled Wine

FROM THE COLD COUNTER

A selection of salumerie including:

Hock ham
Salami and parmesan shavings
Smoked turkey platter
Parma ham platter
Liver pâté
Italian mortadella
Ricotta cheese, Swiss emmental, feta cheese
Tomato and mozzarella salad,
Greek salad, three-leaf lettuce, olives
Carrots, cucumber and sweet peppers

HEALTHY OPTION

Cereal selection including:

muesli, light yoghurts, ryvita crackers,
jams and dietetic jams

FRUIT CORNER

An array of fresh fruit, pineapple, kiwi, grapefruit, satsuma, grapes, plums, oranges, apples, bananas and mango mousses

FROM THE BAKER'S BASKET

A variety of freshly baked bread consisting of wholegrain, fruit loaf, Maltese crusty bread, sunflower seed rolls, tartaruga bread, ciabatta and rye bread, blueberry and chocolate muffins, date cakes, banana cakes, pain au chocolate, raisin and cinnamon swirls, Danish custard, croissants, homemade mince pies, Christmas pudding and imqaret

FROM THE COOKING STATION

Roast leg of gammon, studded with cloves and pineapple glaze, roast gravy
Beef and Cumberland sausages
Grilled bacon
Sautéed garlic mushrooms
Grilled tomatoes and baked beans
Hash browns
Curried chicken risotto
Eggs, scrambled, boiled, fried
Cheese and pea cakes
Traditional qassatat

BEVERAGES

Finest herbal and single estate teas, coffee, hot chocolate

Juice selection including:

orange, pear, apple, pineapple, sparkling and still water

ADULTS CHILDREN 6-11

€20.00 €10.00

CHILDREN UNDER SIX YEARS FREE



CHRISTMAS DAY BUFFET LUNCH

BAYVIEW RESTAURANT

Monday 25th December
Served from 12.30hrs to 14.30hrs with live music

ANTIPASTI

An array of cold tapas including:

chicken and rabbit terrine, pork and mushroom terrine, liver pâté, seafood terrine, stuffed vegetables, Parma ham, chorizo, turkey platter, tortilla roulade, green lip mussel salad, calamari salad, prawn and sweet chilli, cheese fritters, artichoke and tomato, apple, grape and chicken salad, classic Caesar salad, Oriental salad, combined salads, natural salads, rocket leaves, cherry tomatoes, oils and dressings

FROM THE SOUP KETTLES

Prawn and squid soup accompanied by crispy tortillas
Zucchini and coriander soup, applewood crusted focaccia

PASTA STATION

Penne cozze, mussels, basil tomato sauce
Ravioli ai funghi porcini, fresh cherry tomatoes and rocket leaves
Gnocchi with a spinach and parmesan cream

ORIENTAL FLAVOURS

Spring rolls, pork wontons, prawn crackers
Soy sauce, Oriental dipping sauce, plum sauce

FROM THE WOK

Crispy Beef

with black bean sauce and egg fried rice

Wok Fried Pork

enhanced with Oriental flavours, sweet and sour, vegetable noodles

FROM THE CARVERY

Roast Turkey Crown

served with an apricot, prune and chestnut stuffing, cranberry sauce and traditional roast gravy

Roast Rib Eye of Beef

funghi trifolati, roasted shallots, beef reduction

MAIN DISHES

Baron of Rabbit

stuffed with rabbit liver, set on thyme vegetable ragout, rabbit jus

Lamb Platter

mint jus and polenta

Fish Trio - Salmon, Swordfish and Grouper

set on a cherry tomato salsa

Mussels and Clams

cooked in white wine liquor

Roast Pumpkin, Zucchini with a Nutmeg Sauce

Celeriac, Carrot and Roasted Leeks

Rustic Potato Wedges with Rosemary

Pommes Duchesse

KIDS' CORNER

Potato smiles, chicken nuggets, fish fingers

FROM THE PASTRY COUNTER

An indulgent selection of pastries, flans, gâteaux, chocolate and fruit coulis
Chocolate fountain with marshmallows, smarties

INTERNATIONAL CHEESE BOARD

Including:

Havarti, blue cheese, red Leicester and goats' cheese accompanied by grapes, pickles, nuts and fruit

Coffee

Mince pies

ADULTS	CHILDREN 6-11
€50.00	€25.00

CHILDREN UNDER SIX YEARS FREE



CHRISTMAS DAY LUNCH À LA CARTE

VINOTHEQUE BISTRO

Monday 25th December
Served from 12:30hrs – 15:00hrs

For reservations please call +356 2370 2000

Early booking is recommended as tables are limited.



NEW YEAR'S EVE BUFFET DINNER

BAYVIEW RESTAURANT

Sunday 31st December
Served from 20.00hrs to 22.30hrs with live music

ANTIPASTI

An array of freshly prepared Italian antipasti, Mediterranean salads, tapas, Oriental salads, Middle Eastern mezze, including terrines, seafood platters, salmon roulades, prawns, clams, Thai beef salad, mushroom terrine, Parma ham, chorizo, galantine, grilled vegetable mille-feuille, liver pâté, seafood terrine, stuffed vegetables, Oriental duck and plum salad, green lip mussel salad, calamari salad, tomato and mozzarella, paella salad, classic Caesar salad, couscous salad, combined salads, natural salads, rocket leaves, oils and dressings

FROM THE SOUP KETTLES

Thai scallion and sweet potato duck soup
Salmon Laksa served with ginger bread and herb brioche

A TASTE OF ITALY

Pizzoccheri alla Valtellinese

Buckwheat noodles blended with taleggio cheese, potatoes, cabbage and cream

Gnocchi

with Mediterranean vegetables and olive salsa

Home-made Prawn Ravioli

filled with prawns, shellfish served with a seafood sauce, cherry tomatoes and basil

Beef Tagliata

with rocket leaves and parmesan, potato wedges, balsamic reduction
grilled asparagus

FROM THE CARVERY

Roast Fillet of Beef Wellington

served with a mustard cream and thyme jus

Roast Veal

served with a port wine jus

MAIN DISHES

Duck Confit

spices, orange and star aniseed

Venison and Apple Casserole

enhanced with thyme and red wine

Roasted Guinea Fowl

set on sauté of cabbage, pear and prune ragout, game reduction

FISH AND SEAFOOD

Selection of Fresh Fish

accompanied by herb infusions and seafood reduction

Grilled Salmon

Cacciucco Livornese

Prawns and Mussels

in white wine

Squash and Fennel Ragout with Parmesan Cream

Vegetable Oriental Stir Fry

Carrot, Parsnip and Celeriac Batons, Clarified Butter

Sweet Potato Croquettes, Pommes Delmonico

NEW YEAR'S SWEET

Chocolate Mousse, spiced Pear Confit and Berry Crèmeux

CHEESE BOARD SELECTION

Accompanied by Grapes, Nuts and Fruit

Coffee

Petits Fours

ADULTS	CHILDREN 6-11
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€75.00	€38.00
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CHILDREN UNDER SIX YEARS FREE



NEW YEAR'S EVE DINNER SET MENU

VINOTHEQUE BISTRO

Sunday 31st December
First sitting at 18.30hrs, Second sitting at 21.30hrs.

Cold Pressed Duck Terrine

asiatic spices and orange dressing chestnut parcel

Mediterranean Prawn and Seafood Ravioli

Sea Bass

set on a sauté of mussels and spinach, grilled zucchini,
squid and basil sauce

or

Beef Fillet

set on asparagus and oyster mushroom ragout, layered parsnip
and potato, carrot purée, port wine jus

New Year's Delight

Wild berry and chocolate parfait

**Guests can enjoy live music
at the Bayview Bar**

FIRST SITTING SECOND SITTING

€35.00 €45.00



NEW YEAR'S DAY BUFFET LUNCH

BAYVIEW RESTAURANT

Monday 1st January 2018

Served from 13.00hrs to 15.00hrs with live music

ANTIPASTI

A display of freshly prepared game terrines and galantines, seafood, pâtés, platters of salmon, Parma ham, bresaola, salami piccante, steamed mussels in wine, shellfish salad, prawns, goats' cheese, Maltese specialities, classic Caesar salad, Oriental salads, beef and gherkin salad, combined salads, natural salads, rocket leaves, cherry tomatoes, oils and dressings

FROM THE SOUP KETTLES

Asparagus and gruyère soup, garlic focaccia
Crab, clam and carrot soup served with lemon brioche

PASTA STATION

Lumachoni filled with beef ragout
Garganelli alla Norma, rocket leaves
Farfalle al salmone, salmon, vodka, cream
with chiffonade of spinach

ASIAN CORNER

Spring rolls, wontons and prawn crackers
Soy sauce, Oriental dipping sauce and plum sauce

FROM THE WOK

Chicken with hoisin sauce, Oriental rice
Crispy pork, satay sauce blended with vegetables, bean sprouts and egg noodles

FROM THE CARVERY

Slow Roasted Carvery Beef

basted with beef juices, served with mushrooms and red wine jus

Roasted Veal

stilton creamed sauce

MAIN DISHES

Beef

blended with tikka mint yoghurt dressing

Chicken Casserole

pancetta and oyster mushrooms

Trio of Fish - Salmon, Silver Bream, Grouper

accompanied by Mediterranean salsa, seafood sauce and mussel cream

Mussels

cooked in white wine

Baked Broccoli and Red Leicester Cheese Sauce

Pumpkin, Lima Beans, Zucchini Ragout

Sauté of Carrots, Asparagus, Brussels Sprouts

New Potatoes

FROM THE PASTRY COUNTER

An indulgent selection of pastries, flans, gâteaux, chocolate and fruit coulis

CHEESE BOARD

Various cheeses including local cheese, grapes, nuts and fruit

KIDS' CORNER

Potato smiles, chicken nuggets
Chocolate fountain with marshmallows

Coffee

ADULTS	CHILDREN 6-11
€50.00	€25.00

CHILDREN UNDER SIX YEARS FREE



NEW YEAR'S DAY LUNCH SET MENU

VINOTHEQUE BISTRO

Monday 1st January 2018.
Served from 12.30hrs to 15.00hrs

Asparagus and Coriander Soup

or

Artichoke and Avocado Saladette

dijon dressing

Gnocchi

blended with a tartufo cream, parmesan
crisp and rucola oil

Grilled Fillet of Beef

ragout of wild mushrooms, roast vegetables,
sauté of lentil jus

or

Sea Bass

sauté of greens, dill and lime velouté, shellfish sauce

Chocolate Fudge and Raspberry Delice

ADULTS

€35.00

DA M̄ARINA

FESTIVE SEASON À LA CARTE

CHRISTMAS DAY LUNCH

Monday 25th December 2017
Served from 12:30hrs – 15:00hrs

NEW YEAR'S DAY LUNCH

Monday 1st January 2018
Served from 12:30hrs – 15:00hrs

STARTERS

Crostini con Pomodoro Fresco, Aglio, Pesto, Mozzarella (V) €3.95

Fresh tomatoes, garlic, pesto, mozzarella

Minestrone €6.75

A blend of slow cooked vegetable soup with beans

Insalata Caprese €10.50

Tomatoes, mozzarella, basil oil

Carpaccio di Manzo €10.50

Beef carpaccio, rocket leaves, parmesan shavings, aioli

Pepata di Cozze €10.50

Mussels, leeks, cherry tomatoes, basil, white wine, garlic

Penne Emiliana €14.50

Penne, beef ragu, cured meats, mushrooms, cream

Ravioli ai Funghi Porcini €14.50

Pasta parcels filled with porcini mushrooms, grana cheese, cherry tomatoes, leeks and basil topped with rocket leaves and parmesan shavings

Spaghetti ai Frutti di Mare €14.50

Fish, mussels, king prawn and shellfish reduction, cherry tomatoes, basil

Farfalle al Salmone €14.50

Farfalle, smoked salmon, rocket leaves, garlic, white wine, cream

Risotto con Taleggio e Rucola €14.50

Taleggio cheese, cream, white wine

MAIN COURSES

Beef Rib Eye 300g €23.95

Fillet of Beef 300g €26.95

Scottona Beef Tomahawk 400g €28.00

Beef T-Bone 500g €29.50

Pollo Fiorentina €18.50

Grilled chicken breast, coated in spinach and rocket leave salsa, spring onion, cream, crispy parma ham

Pesce Spada alla Griglia in Salmoriglio €21.50

Grilled swordfish, tomato, herb dressing, rocket leaves

Salmone ai Capperi e Limone €21.50

Salmon with lemon zest and capers, chicory, grilled aubergine, balsamic reduction

All main courses are served with a choice of roast or fried potatoes and grilled vegetables

Mushroom Sauce €1.50

Peppercorn Sauce €1.50

Red Wine Jus €1.50

DESSERTS

Cassata Siciliana €5.50

Sicilian cassata

Tiramisu €5.50

Cream, coffee, Italian biscuit

Gelati e Sorbetti €2.75 per scoop

Assorted artisan ice cream and sorbet

Torta al Cioccolato €5.50

Chocolate cake

Torta di Mele €4.50

Apple pie



COFFEE ON THE GO?

Visit our Café 24 during one of your shopping trips and indulge in one of our homemade Christmas treats including a selection of local and international cakes and pastries. Make the most out of our mild winters and sit outside on the terrace, or snuggle up inside with a warm latte...and a couple of mince pies on the side for good measure!

3 hours free parking with a minimum spend of €10.

Free WiFi also available.



PLANNING A FESTIVE CELEBRATION? LEAVE IT IN OUR HANDS!

If you're thinking about hosting a Christmas party that's as well organised as it is memorable, then you've come to the right place. Offering ample venue opportunities, including access to Duke's, our private night club, for those with an after party in mind, coupled with the Corinthia standard of service you've come to expect, it's easy to see how your group event this year could be one they're still talking about after the holidays.

Simply pick the catering package that best complements your event, and as the old saying goes 'leave everything else up to us'...

Please get in touch on +356 2370 2626/2632 or get in touch with us on events@marinahotel.com.mt to discuss this year's event with one of our events specialists.

Booking terms and conditions

Bookings for Christmas staff parties must be accompanied by a 25% deposit upon confirmation

MAKE THE MOST OUT OF YOUR CHRISTMAS EVENT!

THE CHRISTMAS WREATH

Cocktail Reception

Keeping it light and classy

€16.50 pp:

Min: 30 guests

Bar nibbles
Cold pass-rounds
Warm pass-rounds
Dessert
Coffee and tea station
Three hours free parking
Complimentary use of in-house equipment

THE MIDNIGHT CANDLE

Cocktail Reception

Keep the flame glowing all night

€21 pp:

Min: 30 guests

Bar nibbles
Cold pass-rounds
Warm pass-rounds
Asian table
Desserts
Coffee and tea station
Three hours free parking
Complimentary use of in-house equipment
Glass of prosecco upon arrival

TWINKLING LIGHTS

Cocktail Reception

Essentials for a glittering evening

€25 pp:

Min: 30 guests

Bar nibbles
Welcome canapés
Saladettes
Warm pass-rounds
Desserts
Coffee and tea station
Unlimited complimentary parking
Complimentary use of in-house equipment
Glass of prosecco upon arrival
One complimentary person for every ten guests
One dinner voucher worth €50 for two people at the Vinotheque Bistro

THE BRIGHT STAR

Cocktail Reception

It's the season to sparkle and shine

€29.95 pp:

Min: 30 guests

Bar nibbles
Cold pass-rounds
Warm pass-rounds
Desserts
Coffee and tea station
Unlimited complimentary parking per person
Complimentary use of in-house equipment
Glass of prosecco upon arrival
One complimentary person for every ten guests
Two vouchers for a one-night stay in a double room at the Marina Hotel Corinthia Beach Resort on a bed-and breakfast basis
25% discount voucher on your next summer event at the Marina Hotel
Provision of up to ten Elite Loyalty discount cards



THE CHRISTMAS WREATH

Cocktail Reception

Keeping it light and classy

BAR NIBBLES

Roasted nuts and olives
Hummus bi tahini
Olive tapenade dip
Parmesan twists, focaccia, Maltese galletti
Salami, pecorino cheese and crudités

COLD PASS-ROUNDS

Ratatouille and cheese, lettuce tortilla
Liver pâté and berry croûte
Salmon pâté and cream croûte

WARM PASS-ROUNDS

Green lip mussels with mint
Warm ravioli with basil sauce
Risotto parmesan, mushrooms, rocket leaves
Rabbit pies
Veal cordon bleu
Chicken satay, satay dip
Beef koftas, sweet chilli dip

DESSERTS

Mince pies
Mini chocolate sachertorte
Mini cassata

€16.50 per person

Minimum: 30 Guests



THE MIDNIGHT CANDLE

Cocktail Reception

Keep the flame glowing all night

BAR NIBBLES

Peanuts, hummus, olive tapenade, Maltese galletti

COLD PASS-ROUNDS

Asparagus and goats' cheese tartlets

Liver pâté and grape tartlets

Tortilla roulade with vegetables and feta cheese

Smoked salmon open sandwich

WARM PASS-ROUNDS

Tomato and mozzarella bruschetta

Lamb koftas with dipping sauce

Zucchini, leek and parmesan quiche

Beef and mozzarella arancini

Pork tandoori skewers

Chicken skewers, black bean sauce

Mushrooms, filled with ricotta

ASIAN TABLE

STAND UP BUFFET OR SERVED PASS-ROUNDS

Vegetable spring rolls with sweet chilli

Pork wontons with soy sauce

Prawn egg fried rice with sesame oil

Wok fried chicken with hoisin sauce

Sweet and sour pork

DESSERTS

Fruit tartlets

Mango mousse

Pecan tartlets

Chocolate torte

Mince pies

€21.00 per person

Minimum: 30 Guests



TWINKLING LIGHTS

Cocktail Reception

Essentials for a glittering evening

BAR NIBBLES

Roasted nuts and olives

WELCOME CANAPÉS

Filo cup filled with oyster mushrooms and goats' cheese

Parma prosciutto and melon

Artichoke and sun-dried tomato croûte

Salmon roulade

SALADETTES

Seafood and mango tomato salsa

Tomato and mozzarella saladette

WARM PASS-ROUNDS

Ravioli with basil sauce

Risotto funghi porcini

Game rissoles with berry coulis

Mozzarella and spinach arancini

Ratatouille puffs

Rabbit and sage pie

Crispy chicken and pork, sweet chilli

Beef Thai skewers, tomato dip

Swordfish and sun-dried tomato skewer

Lamb kofta, mint and yoghurt dip

Veal cordon bleu

Crispy sweet and sour pork

DESSERTS

Mini cassata

Sachertorte

Fruit skewer

Raspberry delice

Mince pies

€25.00 per person

Minimum: 30 Guests



THE BRIGHT STAR

Cocktail Reception

It's the season to sparkle and shine

BAR NIBBLES

Roasted nuts and olives

COLD PASS-ROUNDS

Prawn tartlets

Green lip mussels, coriander dressing

Parmesan and artichoke tartlet

Parma ham and plum croûte

Smoked salmon roulade

Tomato and mozzarella open sandwich

Smoked salmon, lollo rosso open sandwich

Green lip mussels with basil

WARM PASS-ROUNDS

Risotto with parmesan and zucchini

Chicken and pancetta bruschetta

Grilled asparagus wrapped with Parma ham, curry dip

Lamb patties, green curry

Crispy beef, hoisin sauce

Sauté of prawns, Thai remoulade

Vegetable spring rolls, soy sauce

Pork wontons, hoisin sauce

Rabbit pies

Beef koftas with tomato salsa

Mushrooms filled with mozzarella

Grilled triple fish skewers, tartare sauce

Chicken satay, dipping sauce

Grilled pork, tikka sauce

DESSERTS

Fruit kebabs, almond tartlets, chocolate sacher,

Christmas pudding, mince pies, Christmas log,

'Pan forte' di Siena

€29.95 per person

Minimum: 30 Guests

PART PLATED FESTIVE MENU

BEST OF
BOTH
WORLDS

PLATED ANTIPASTO PLATTER

Including:

Italian salumi, mezze, Maltese specialities,
mussels and rocket leaves

SERVED PLATED

Penne Emiliana

with a rich beef ragout, cured ham, mushrooms and cream

SERVED FROM THE BUFFET

Roast Turkey

stuffed turkey with roast pan juices

Roast Beef Rib Eye

served with a red wine and thyme jus

Grilled Chicken Escalopes

mushroom creamed sauce

Vegetable couscous

Egg fried rice

Vegetable spring rolls

Grilled vegetable and cheese wraps

Carrot and broccoli panache

Roast potatoes

SERVED PLATED

Christmas Pudding and Mince Pies

with brandy sauce

or

Chocolate Sacher

€21.95

per person

Minimum booking may apply

FESTIVE FOUR COURSE SET MENU

A BANQUET
WORTHY OF
THE OCCASION

ANTIPASTI

Selection of breads, focaccia and dips

STARTERS

Steamed Mussels in White Wine and Basil

or

Pumpkin and Leek Soup

or

Farfalle Funghi, Pancetta and Cream

MAINS

Grilled Chicken Supreme

set on sauté of mushroom, red wine jus

or

Grilled Salmon

set on vegetable ratatouille,

cherry tomato, saffron cream and potato wedges

or

Pork Belly and Pulled Pork Platter

orange and cinnamon reduction

sauté of cabbage and lentils

potato wedges

You can add beef rib-eye or beef fillet instead

of any main course at a supplement of €6.00 per person

DESSERT

Sachertorte

or

Christmas pudding, mince pie and brandy sauce

€27.00

per person

CELEBRATORY BUFFET MENU

Available on:

Friday 8th December

Wednesday 13th December

Friday 15th December

Wednesday 20th December

Thursday 21st December

Friday 22nd December

ANTIPASTI

A display of freshly prepared pork terrine, platters of Italian salumi, mussels salad, prawn salad, goats' cheese and Maltese specialities, including classic and Oriental salads, combined salads, natural salads, rocket leaves, cherry tomatoes, oils and dressings

SOUP

Pumpkin Soup

accompanied by a garlic croûte

PASTA

Penne Emiliana

with a rich beef ragout, cured ham, mushrooms and cream

Farfalle

with mushrooms, pancetta, spinach and parmesan cream

FROM THE CARVING STATION

Roast Turkey

turkey stuffed with chestnuts, prunes and apricot, served with roast gravy

Roast Rib Eye of Beef

shallot creamed jus

Roast Pork

napped with a field mushroom cream sauce

Chicken Thighs Casserole

with vegetables scented with thyme and red wine

Seasonal Fish

marinated with lime, mint and garlic, served with a clam sauce

Egg Fried Rice

Vegetable Teriyaki Noodles

Sweet Pepper, Vegetable, Leek Cheese Wraps

Steamed Carrot and Brussels Sprouts

Cauliflower, Broccoli and French Beans

Baked Potatoes

FROM THE PASTRY COUNTER

An indulgent selection of pastries, flans, gâteaux, chocolate and fruit coulis

CHEESE BOARD

Accompanied by grapes, nuts and fruits

CHRISTMAS GOODIES

Christmas pudding, Christmas log, mince pies

LUNCH / DINNER

€26.75



BEVERAGE PACKAGES

Per person

PACKAGE A

Open bar with local wine, beer, soft drinks, water and juices

2 hours €12.50

Additional hour €4.00

PACKAGE B

Open bar with house spirits, local wine, beer, soft drinks, water and juices

2 hours €19.50

Additional hour €8.00

WINE PACKAGE 1

½ btl. local house wine,
½ btl. local water, coffee

€6.50

WINE PACKAGE 2

½ btl. classic wine,
½ btl. local water, coffee

€7.50

WINE PACKAGE 3

½ btl. foreign wine,
½ btl. local water, coffee

€8.50

WINE PACKAGE 4

½ btl. superior foreign wine,
½ btl. local water, coffee

€10.50



THE DUKE'S CLUB

Slip in through a separate entrance and enter our private nightclub complete with striking décor, stylish atmosphere and disco vibes.

The Duke's Club is an absolute favourite for small parties and private functions.

Organise a staff party with a difference, head down for an after party, or get together with friends and family and organise a holiday bash that will leave you dancing all night long.

Accommodating up to 300 guests, the Duke's Club also enjoys a full bar and spacious dance floor. Simply get in touch with one of our events specialists who will be able to help you transform our nightclub into your ideal venue.



STAY WITH US

Round off your celebrations in style and spend the night in a superior sea view room by making the most out of our Christmas package, which includes a sparkling overnight rate starting at **€94 per couple**, on a bed and breakfast basis.

Don't forget to ask about our spa offers that include full use of the Apollo Spa's indoor pool...

This offer is subject to availability. Supplementary charge will apply for New Year's Eve.
To book your accommodation kindly call us on +356 2370 2370 or email on reservations.malta@corinthia.com



Season's
Greetings

MARINA HOTEL
COVENTRIA BEACH RESORT

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COVENTRIA BEACH RESORT

MARINA HOTEL
CORINTHIA BEACH RESORT
MALTA

ST. GEORGE'S BAY, ST. JULIANS STJ 3301, MALTA
T:+356 2370 2000 | E:INFO@MARINAHOTEL.COM.MT

MARINAHOTEL.COM.MT/CHRISTMAS