



**WHEN YOU HAVE A CHOICE
...PICK THE ONE THAT STANDS OUT!**

Festive Menus 2024/25

Home
is where the
Brew is





THE CISK TAP



Indoor and outdoor space,
panoramic rooftop views

**Capacity: 30-80,
Stand-up Reception**



THE GRIST

Showpiece authentic brewing equipment,
Open-plan customizable space,
Full AV package

Capacity: Up to 100 Seated



Indoor space
Outdoor space in The Brewhouse
amphitheatre

Capacity: Up to 100 Seated

KETTLES CAFÉ BISTRO BAR

THE BREWHALL
AT
THE
FARSONS
BREWERY
EXPERIENCE



Showstopping authentic brewery boiling copper kettles
Capacity: 150 - 180 Stand-up Reception



Indoor space, Large open terrace,
Microbrewery with Craft Beers,
Self-pouring Tap Wall
Capacity: 120 Inside, 400 Outside



The Elf

Finger Food Festive Menu

€22.00 PP inc. VAT

(minimum of 25 guests)
To be booked minimum 7 days before

◆ WELCOME CANAPÉ

Mini blinis topped with turkey ballotine

◆ COLD

Tartlet with gorgonzola, chives and candied walnut (V)

Brioche bun with tuna, lemon mayo and pickled red cabbage

Caprese skewers (V)

Tartlet with local peppered goat cheese mousse and dried cherry tomatoes (V)

Croûte with cream cheese and chorizo

◆ HOT

Steamed pork dumplings served with sweet chilli sauce

Glazed gammon with Christmas spices and sweet peppers

Falafel served with lime yoghurt (V)

Turkey and cranberry sausages

◆ CHRISTMAS DESSERT

Selection of traditional Christmas desserts
(gingerbread biscuits, mini mince pies, Christmas log,
Christmas cake)





The Mistletoe

Finger Food Festive Menu

€25.00 PP inc. VAT

(minimum of 25 guests)
To be booked minimum 7 days before

◆ WELCOME CANAPÉ

Mini blinis topped with guacamole and walnut (V)

COLD

◆ Mini bagels with smoked salmon and guacamole

Tartlet with sea bass mousse, topped with confit prawns

Brioche bun with roasted turkey in a maple, cinnamon, orange and clove glaze

Chicken salad cups with pecorino and crispy pancetta

Brie and cranberry fondue tartlets topped with chives (V)

Croûte with tic bean purée and sundried tomatoes (V)

◆ HOT

Salt and pepper shrimp topped with mango salsa

Spiced halloumi skewers with cherry tomatoes (V)

Glazed beef meatballs with red wine and Christmas spices

Pulled lamb and chickpea dumplings served with a spicy tomato dip

Turkey and cranberry sausages

◆ CHRISTMAS DESSERT

Selection of traditional Christmas desserts (gingerbread biscuits, mini mince pies, Christmas log, Christmas cake)

The Snowman

Finger Food Festive Menu

€28.00 PP inc. VAT

(minimum of 25 guests)
To be booked minimum 7 days before

◆ WELCOME CANAPÉ

Mini blinis topped with cream cheese and smoked salmon

◆ COLD

Mini bagels with roasted turkey in a maple, cinnamon, orange and clove glaze

Tartlet with seabass mousse, topped with confit prawns

Tartlet with rabbit liver pâté, port reduction

Brioche bun with hummus and grilled veggies (V)

Focaccia with pesto, mortadella, mozzarella and pistachio

Prosciutto crudo wrapped mango and rucola

◆ HOT

Turkey and cranberry sausages

Glazed gammon with Christmas spices and sweet peppers

Pumpkin and sage arancini (V)

Crab wontons served with a honey and ginger sauce

Beef and mushrooms skewers

Lamb koftas served with a harissa yoghurt on the side

Mini quiche with smoked pancetta and leeks

◆ CHRISTMAS DESSERT

Selection of traditional Christmas desserts (gingerbread biscuits, mini mince pies, Christmas log, Christmas cake)





Santa Baby

Festive Set Menu

€28.00 PP inc. VAT

(minimum of 12 guests)
To be booked minimum 7 days before

◆ STARTERS TO SHARE

Fresh mussels cooked in garlic butter and 'CISK' lager

Bruschetta with confit cherry tomatoes, mozzarella and basil

Porcini mushroom ravioli garnished with grilled asparagus

Turkey and cranberry sausages served with wholegrain mustard

◆ MAIN COURSE (TO CHOOSE)

All mains are served with creamy mashed potatoes, fries, side salad and roast vegetables to share

Gratinated potato gnocchi in a rich tomato and basil sauce topped with mozzarella di bufala and Grana Padano (V)

Roasted salmon fillet served with a beetroot purée

Beef and ale stew

◆ DESSERT (TO CHOOSE)

Pistachio and choc-chip blondie served with a raspberry coulis

Mini Christmas logs served with fresh berries

Imqaret served with vanilla ice cream

Rudolph

Festive Set Menu

€35.00 PP inc. VAT

(minimum of 12 guests)
To be booked minimum 7 days before

◆ STARTERS TO SHARE

Fresh salmon wellingtons with spinach, feta cheese and black olives

Hummus, tzatziki, cranberry and brie dip served with crudites, breadsticks and focaccia

House crisps tossed in cinnamon salt

Pulled pork sliders, honey and clove BBQ glaze, mustard and rucola

◆ MAIN COURSE (TO CHOOSE)

All mains are served with roast potatoes, fries, side salad and roast vegetables to share

Wild boar tortellacci, jus, peas and broad beans, butter and Grana Padano emulsion

'CISK' lager battered sea bass fillet, crushed peas, lemon mayo

Roast beef loin, bacon and maple Brussels sprouts, cinnamon and clove infused gravy served with Yorkshire pudding

Classic eggplant 'Parmigiana' (V)

◆ DESSERT (TO CHOOSE)

Apple pie served with vanilla ice cream

Mini Christmas logs served with fresh berries

Dark chocolate and tahini brownie served with a raspberry coulis



Beverage Options

DECK THE HALLS



Cisk Lager, Cisk Excel, Cisk 0.0, Farsons Blue Label, Farsons Traditional Shandy, J. Moreau & Fils Red – Syrah / White – Sauvignon Blanc, Rosé d'Anjou, Soft drinks, Fruit juices, Water

€20.00 PP for 2 hours

€24.00 PP for 3 hours

€28.00 PP for 4 hours

THE SLEIGHBELL



Cisk Lager, Cisk Excel, Cisk 0.0, Farsons Blue Label, Farsons Traditional Shandy, J. Moreau & Fils Red – Syrah / White – Sauvignon Blanc, Rosé d'Anjou, Soft drinks, Fruit juices, Water

+

Beefeater Gin, Wild Turkey Bourbon Whiskey, Olmeca Tequila (Silver), Absolut Vodka, Jägermeister, Havana Club Spiced Rum, Limoncello

(+ mixers)

€26.00 PP for 2 hours

€31.00 PP for 3 hours

€36.00 PP for 4 hours

WELCOME DRINK



(as an add-on or individual)
Prosecco or Mimosa or Kir Royale

€2.60 PP

Beverage Options

CRAFT BEER PACKAGE



Exclusive at **THE CHAPELS**
GASTROBREW PUB

4 types of Craft Beers

Variety is subject to availability

As add-on

€12.00 PP for 2 hours

€16.00 PP for 3 hours

€19.00 PP for 4 hours

As individual package

€16.00 PP for 2 hours

€20.00 PP for 3 hours

€23.00 PP for 4 hours

SPRITZ CHEERS



Selection of 4 cocktails

(Aperol Spritz, Campari Spritz, Limoncello Spritz, Bajtra Spritz)

As add-on

€10.00 PP for 2 hours

€14.00 PP for 3 hours

€17.00 PP for 4 hours

As individual package

€14.00 PP for 2 hours

€18.00 PP for 3 hours

€21.00 PP for 4 hours

CLASSIC COCKTAILS



Choose 4 cocktails from the following options:

Whiskey Sour, Classic Mojito, Moscow Mule, Negroni, Blue Lagoon, Cosmopolitan, Margarita

As add-on

€18.00 PP for 2 hours

€20.00 PP for 3 hours

€23.00 PP for 4 hours

As individual package

€22.00 PP for 2 hours

€25.00 PP for 3 hours

€29.00 PP for 4 hours

Beverage Options

EXCLUSIVE PACKAGE

Exclusive at **THE CHAPELS**
GASTROBREWERY



BEER

Selection of 4 types of Craft Beers
(variety is subject to availability)

WINE

Alasia - Gavi (White)
Gran Maestro - Primitivo di Manduria (Red)
Saint Max - Côtes de Provence (Rose)

SPARKLING WINE

Cinzano Dry Edition

SPIRITS

Bulldog Gin, Jameson Irish Whiskey, Jose Cuervo Tequila (Silver / Gold), Absolut Vodka, Jägermeister, Havana Club 7YO Rum, Limoncello, Avena
(+ mixers)

BUBBLES

Prosecco based welcome drink
Aperol Spritz, Gin Spritz, Limoncello Spritz, Campari Spritz
+ our signature 'Lagerita' cocktail

Selection of Soft drinks, Fruit juices, Water

€38.00 PP for 2 hours

€43.00 PP for 3 hours

€48.00 PP for 4 hours

Terms and Conditions

- Food & Beverage prices are inclusive of VAT.
- To be booked minimum 7 days before.
- Final number of guests is to be confirmed not later than 7 working days prior to event date.
- If the number of guests changes, the price will be revised accordingly.
- Dietary requirements can be catered for, and need to be communicated & confirmed at least a week before the event.
- Cancellation fees apply. All deposits paid as per below payment terms schedule, are non-refundable.
- Cancellations made less than 7 days before the event date shall be subject to settlement in full, based on quoted number of guests.
- Further terms & conditions apply.

Venue

- Rental of the venue is for the duration of the function only, including setup time. Fees Apply.
- Any third-party equipment will need to be removed at the end of the event or before operational hours. The Brewhouse Malta will not be responsible for any third-party equipment which is left at the venue.
- Overtime charges incurred from the venue due to third-party suppliers will be charged to the client accordingly.
- Any remaining food needs to be taken by the client on the same day of the event after the event. Due to health hygiene procedures, we are not able to store any food overnight.

Liability & Insurance

- The Client agrees to underwrite and hold the Company harmless against any claims, damages, liabilities, and expenses arising from the event, including but not limited to injury, loss, or damage to persons or property.
- The Client is responsible for obtaining appropriate insurance coverage to protect against any unforeseen circumstances or losses during the event.

Equipment & Facilities

- The Client acknowledges that the Company provides a fully equipped boardroom and conference room as part of the booking. Any damage to the equipment or facilities caused by the Client or their guests will be the responsibility of the Client, and they will be liable for the cost of repair or replacement.

Payment Terms

- A guarantee non-refundable deposit of 25% of the total bill quoted is required upon first booking confirmation. This deposit will be deducted from the final bill as per agreed and confirmed quote for the number of guests and packages.
- The remaining balance of 75% inclusive VAT is to be settled prior the event or latest on the day of the event (before the event starts). If the organiser requires an invoice raised for settlement of the balance, then this needs to be requested on confirmation.



The team can be reached on **+356 2779 6700**
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