

THE
BREWHOUSE



**Festive Menus
2026/27**



The Grist



The Chapels



The Cisk Tap



LVF Boardroom



**Trident Park
Conference Hall**



Kettles



Redler Room



The Brewhall





A rooftop venue combining an indoor space with a spacious open terrace offering panoramic views and a relaxed setting for celebrations.

THE GRIST

A versatile open-plan space featuring showpiece authentic brewing equipment, with customisable layouts and full AV facilities to suit every event.



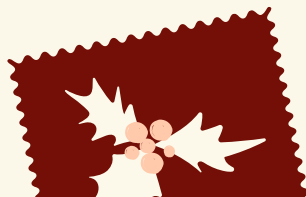
A unique and elegant space within the former brewery, featuring original copper kettles and a striking central staircase that create a memorable setting for any occasion.

REDLER ROOM

A characterful meeting space centred around restored brewing equipment, complete with modern facilities and an open terrace, ideal for networking.

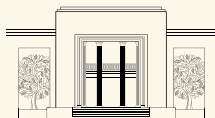
KETTLES

A cosy, welcoming space with indoor seating beneath the original copper vessels and an outdoor area set within The Brewhouse amphitheatre.



THE CHAPELS

G A S T R O B R E W P U B



TRIDENT PARK

NOTABLE GARDENS

A distinctive venue featuring its own microbrewery and self-pouring tap wall, with indoor spaces and a spacious outdoor beer garden.

A spacious and adaptable setting with flexible layouts and a full AV package, perfect for conferences, seminars and corporate events.

LEWIS V. FARRUGIA

BOARDROOM

A sophisticated space for meetings, presentations and corporate gatherings, with a range of layout options and full AV facilities.



FARSONS

BRANDSTORE

Complete your celebration with unique gifts and party favours, including exclusive glassware, baubles and candles, with selected items available for personalisation and engraving.



Christmas





is Brewing



The Elf

Finger Food Festive Menu

Minimum 25 guests | To be booked minimum 7 days before



Welcome Canapé

Local whipped ricotta tartlets topped with chives and walnuts **(V)**

Cold

'CISK' cheese fondue tartlets topped with confit yellow cherry tomatoes **(V)**

Brie cheese and Serrano ham bites with cherry tomatoes **(GF)**

Prosciutto, fig and mint crostini

Choux pastries filled with herbed cream cheese and chorizo

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

Hot

Spinach and mozzarella arancini **(V)**

Chicken teriyaki skewers

Turkey and bacon sausages with honey and rosemary

Duck spring rolls served with a tamarind and soy dipping sauce

Dessert

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



The Mistletoe

Finger Food Festive Menu

Minimum 25 guests | To be booked minimum 7 days before



Welcome Canapé

Pea and broad bean purée crostini topped with Pecorino Romano and tomato **(V)**

Cold

Mini blinis topped with cream cheese, smoked salmon and ikura (*salmon roe*)

Tartlets with confit cod mousse and topped with marinated prawns

Brie cheese and Serrano ham bites with cherry tomatoes **(GF)**

Guacamole and chicken fajitas

Rabbit liver parfait on sourdough focaccia topped with fig jam

Hot

Homemade vegetable samosas served with sweet chilli sauce **(V)**

Falafel served with za'atar yoghurt **(V)**

Pistachio and mortadella arancini

Lamb koftas served with mint chutney on the side

Pasta fritta all' Amatriciana

Dessert

Pistachio and dark chocolate brownies

Selection of traditional Christmas desserts

(*gingerbread biscuits, mini mince pies and Christmas log*)

The Snowman

Finger Food Festive Menu

*Minimum 25 guests | To be booked minimum 7 days before



Welcome Canapé

Mini blinis topped with cream cheese, smoked salmon and ikura (*salmon roe*)

Cold

Prosciutto, fig and mint crostini

Choux pastries filled with classic prawn cocktail

Brie cheese and Serrano ham bites with cherry tomatoes **(GF)**

Tartlets filled with caponata and topped with quail eggs **(V)**

Focaccia with pesto, mortadella, mozzarella and pistachio

Assorted Temari sushi **(GF)**, consisting of wakame, prawn, smoked salmon and avocado

Hot

Pizza frita with tomato and mozzarella **(V)**

Baked garlic mushroom and cheese pinwheels **(V)**

Chicken teriyaki skewers

Duck spring rolls served with a tamarind and soy dipping sauce

Mini hot dogs with cranberry and onion relish

Fried lasagna cubes served with béchamel sauce on the side

Arancini nero di seppia, served with a garlic and dill aioli

Dessert

Mini apple crumbles

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



Santa Baby

Festive Set Menu

*Minimum 15 guests | To be booked minimum 7 days before

Starters to Share

Arancini nero di seppia served with San Marzano tomato sauce
House focaccia with rosemary and sun-dried tomatoes
Turkey and bacon sausages with honey and rosemary
House crisps tossed in cinnamon salt

Mains to Choose

Chestnut, spinach and mushroom galette

With feta cheese (V)

Roasted salmon fillet

Served with charred red pepper purée and crispy kale

Beef and Guinness stew

Grilled marinated chicken thighs

Glazed with honey, ginger, orange and sesame seeds

All mains are served with creamy mashed potatoes, baked new potatoes, roasted carrots, Brussels sprouts and parsnips to share.

Desserts to Choose

Apple Crumble

or

Christmas Log

Served with berry compote and vanilla cream



Rudolph

Festive Set Menu

*Minimum 15 guests | To be booked minimum 7 days before



Starters to Share

Festive Mixed Platter

Pistachio and mortadella arancini served with garlic mayo
Mini salmon Wellingtons with tapenade and spinach
House crisps tossed in cinnamon salt
Pinsa with confit tomatoes, basil and burrata
Breadsticks wrapped in Serrano ham
Crudités
Focaccia

Desserts to Choose

Triple chocolate brownie

Served with berry compote

or

Biscoff cheesecake

Topped with gingerbread cookies

Mains to Choose

Turkey blanquette

In a creamy white wine sauce with mustard, mushrooms, carrots, shallots, garlic and tarragon

Pan-seared sea bass fillet

With beetroot and yoghurt purée

Braised beef chuck steak

Slow-cooked tender beef chuck steak in red wine and Christmas spices

Stuffed aubergine (V)

With smoked tofu and chickpeas, served with San Marzano tomato sauce

All mains are served with roasted potatoes, haricots verts, butter beans and roasted shallots to share.



The Nutcracker

Festive Buffet

*Minimum 30 guests | To be booked minimum 7 days before



Selection of Antipasti, Salads, Condiments & Dressings

Fattoush salad
Marinated olives, capers and sun-dried tomatoes
Potato salad with mayo, sweetcorn and radishes
Tropical slaw
Marinated mozzarella bocconcini
Emmental and grapes
Salami Napoli
Pesto Genovese
Classic vinaigrette
Beer onion jam
Hummus
Brie and cranberry dip
Pita bread
Grissini
Maltese bread and butter

Soup Station

Cream of chestnut, leek and potato soup (V)

Served with grated cheese and rosemary croutons



Pasta Station

Lasagna with beef and pork sausage ragù

Topped with béchamel and Grana Padano

Main Course

Roasted salmon fillets

With confit cherry tomatoes and lemon

Slow-cooked turkey thighs

Glazed in Christmas spices, with roast gravy and cranberry sauce on the side

Slow-roasted pork belly

Served with chimichurri dressing on the side

Sides

Buttered broccoli, kale, carrots and peas
Roasted potatoes with garlic and rosemary butter

Desserts

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

The North Star

Festive Buffet

*Minimum 40 guests | To be booked minimum 7 days before



Selection of Antipasti, Salads, Condiments & Dressings

- Fattoush salad
- Marinated olives, capers and sun-dried tomatoes
- Potato salad with mayo, sweetcorn and radishes
- Tropical slaw
- Tomato salad
- Mixed seafood salad with capsicums and fresh mint
- Marinated mozzarella bocconcini
- Emmental and grapes
- Salami Napoli
- Pesto Genovese
- Classic vinaigrette
- Beer onion jam
- Hummus
- Brie and cranberry dip
- Pita bread
- Grissini
- Pinsa with rosemary and sea salt
- Maltese bread and butter

Soup Station

Cream of chestnut, leek and potato soup (V)
Served with grated cheese and rosemary croutons

Pasta Station

Lasagna with ricotta, kale and spinach
Baked in pesto béchamel and topped with Parmigiano Reggiano and nutmeg

Rigatoni with pulled beef and pork sausage ragù

Main Course

Lamb tagine
Served with couscous

Salmon fillet
With confit cherry tomatoes and lemon

Slow-cooked turkey thighs
Glazed in Christmas spices, with roast gravy and cranberry sauce on the side



From Our Carving Station

Whole roasted beef ribeye

Served with a peppercorn jus on the side

Slow-roasted pork belly

Served with chimichurri dressing on the side



Sides

Buttered broccoli, kale, carrots and peas

Roasted potatoes with garlic and rosemary butter

Mashed potatoes

Desserts

Selection of traditional Christmas desserts

(gingerbread biscuits, mini mince pies and Christmas log)





Beverage



e Options



Deck the Halls



Beer: Cisk Lager, Cisk Excel, Cisk 0.0, Blue Label Amber Ale, Farsons Traditional Shandy

Wine: A. Montessuy Syrah (*Red*), A. Montessuy Sauvignon (*White*), Chatelain Desjacques Rosé d'Anjou (*Rosé*)

Non-Alcoholic Beverages: Selection of soft drinks, fruit juices and water

€23.00 pp – 2 hours

€27.00 pp – 3 hours

€30.00 pp – 4 hours



The Sleighbell



Beer: Cisk Lager, Cisk Excel, Cisk 0.0, Blue Label Amber Ale, Farsons Traditional Shandy

Wine: A. Montessuy Syrah (*Red*), A. Montessuy Sauvignon (*White*), Chatelain Desjacques Rosé d'Anjou (*Rosé*)

Spirits: Beefeater Gin, Jameson Irish Whiskey, Ballantine's Whisky, Olmeca Silver Tequila, Absolut Vodka, Jägermeister, Havana Club Spiced Rum, Limoncello, Mixers included

Non-Alcoholic Beverages: Selection of soft drinks, fruit juices and water

€29.00 pp – 2 hours

€34.00 pp – 3 hours

€38.00 pp – 4 hours



Welcome Drink



Choose from: Prosecco, Mimosa, Kir Royal, Mulled Wine

€2.90 pp

**Available as an add-on or an individual package.*



Cocktail Cheers



Pre-ordered selection of 4 cocktails from:
Whiskey Sour, Paloma, Moscow Mule, Negroni, Blue Lagoon, Cosmopolitan,
Margarita, Festive Cocktails

€12.00 pp – 2 hours

€14.00 pp – 3 hours

€16.00 pp – 4 hours

**Available as an add-on.*



Festive Cocktails

*3 specially crafted festive cocktails, available as an add-on or individual package.

€20.00 pp – 2 hours | €23.00 pp – 3 hours | €26.00 pp – 4 hours



Mulled York Sour

A festive twist on the classic New York Sour – bourbon, lemon and cinnamon syrup, topped with a float of mulled red wine for a warm, aromatic holiday finish.



Snowy Morning

A decadent blend of hazelnut liqueur, Irish cream liqueur and coffee liqueur, shaken with fresh cream and served over ice. Silky, nutty and sweet, it's the perfect sip for a cosy Christmas moment.



Gingerbread Martini

A decadent holiday take on the Espresso Martini – vodka, rich coffee liqueur, cream and gingerbread syrup, shaken with fresh espresso for a velvety, spiced finish.

Craft Beer Package

Selection of 4 types of craft beer:

Variety is subject to availability.

Duration	Add-On	Individual Package
2 Hours	€14.00 pp	€20.00 pp
3 Hours	€17.00 pp	€23.00 pp
4 Hours	€20.00 pp	€26.00 pp

* Available as an add-on or an individual package.



Season's Cheers

Beer:

Selection of 4 types of craft beer (*Variety is subject to availability.*)

Wine:

Alasia/Fontanafredda Gavi (*White*), Gran Maestro Primitivo di Manduria (*Red*), Chatelain Desjacques Rosé d'Anjou (*Rosé*)

Sparkling Wine:

Cinzano Dry Edition

Spirits:

Bulldog Gin, Jameson Irish Whiskey, Espolòn Tequila, Absolut Vodka, Jägermeister, Havana Club 7YO Rum, Limoncello, Avena

Bubbles:

Prosecco-based welcome drink, Aperol Spritz, Gin Spritz, Limoncello Spritz, Campari Spritz,

Non-Alcoholic Beverages:

Selection of soft drinks, fruit juices and water

€39.50 pp – 2 hours

€44.50 pp – 3 hours

€49.50 pp – 4 hours



Terms & Conditions

- All food and beverage prices are inclusive of VAT.
- Packages must be booked according to the indicated pre-order period.
- Minimum guest numbers must be in accordance with the indicated pre-order quantities.
- Should the number of guests change, the price will be revised accordingly, based on the individual packages and/or bookings.
- Dietary requirements can be catered for and must be communicated and confirmed at least one week before the event.
- Cancellation fees apply. All deposits paid are non-refundable. Cancellations made less than 5 days before the event date will be subject to settlement in full, based on the agreed quotation.
- Further terms and conditions may apply.

Service & Additional Fees

- **Server:** €12.00 per hour. Applicable if not included in the selected package or if additional service is required.
- **Chef/Kitchen Staff:** €17.00 per hour. Applicable if not included in the selected package or if additional service is required.
- **Bistro/Folding Tables:** €8.00 each, per function. Tables are charged only if no food package is selected or if additional tables are required.
- **Chairs (Low or High):** €4.00 each, per function. Chairs are charged only if no food package is selected or if additional chairs are required.
- **Corkage Fee:** €2.90 per person. Subject to the individual function. Includes the necessary glassware and napkins but does NOT include service.

Note for all menus offered at The Brewhouse

- Gluten-free, lactose-free and other allergen-related requests are taken very seriously. These must be communicated at the time of booking to ensure that our team is adequately prepared.
- Every reasonable precaution will be taken to avoid cross-contamination. However, please note that we do not operate a separate allergen-free kitchen, and allergenic ingredients are handled and present within our kitchen.
- All prices are quoted in euros and are inclusive of VAT.
- All applicable pre-order periods, required deposits, venue conditions and minimum guest numbers must be respected and clearly communicated to each client.
- All food is prepared by Kettles and/or The Chapels.

Venue

- Venue rental applies for the duration of the function only, including setup time. Applicable fees may apply.
- Any equipment supplied by third parties must be removed at the end of the event or before the venue's operational hours. The Company will not be responsible for any third-party equipment left at the venue.
- Any overtime charges incurred by the venue as a result of third-party suppliers will be charged to the Client accordingly.
- Any remaining food must be collected by the Client on the same day, immediately following the event. Due to food hygiene procedures, we are unable to store or freeze leftover food overnight.

Liability & Insurance

- The Client agrees to indemnify 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, losses or liabilities arising during the event.

Equipment & Facilities

- The Client acknowledges that the Company provides a fully equipped bar, dining area, conference room and/or boardroom, as applicable to the booking.
- Any damage to equipment, furniture or facilities caused by the Client or their guests will be the responsibility of the Client. The Client will be liable for the cost of any necessary repair or replacement.

Payment Terms

- A **non-refundable deposit of 25% of the total quotation** is required to guarantee and confirm the booking.
- The deposit will be deducted from the final bill.
- The remaining balance must be settled before the event.
- If an invoice is required, this must be requested upon confirmation of the booking.

The team can be reached on **+356 2779 6700**
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Visit us online at:
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