



Conference and Incentive Travel & Tourism information

Welcome to Osborne Caterers, Palazzo Parisio, Villa Arrigo & Villa Anna Teresa.

We would like to offer our esteemed clientele our latest options and prices for this year. Our company has been in the catering business for over 25 years, where we have catered for various occasions including His Holiness Pope John Paul II, state dinners, conferences, embassies, private functions, weddings or any tailor made occasions our esteemed clientele desire.

Please find a selection of menu suggestions for lunches or dinners catered in our venues or in any other venue of your choice.

All venues are ideal for:

- Product launches
 - Seminars
 - Conferences
 - Receptions (any size)
 - Gala dinners
- Exhibitions
 - Private meetings
 - Work shops
 - Luncheons

Suggested menus are based on a welcome aperitif & hors d'oeuvres, four course meal, including a high standard of local wine and mineral water, all the services including table setting, silver cutlery and silver show plates, high quality china plates and fine glasses. The rental of Palazzo Parisio, Villa Arrigo and Villa Anna Teresa are also included.

Osborne caterers can offer their services for any other function you may require and we also cater in other venues as outside caterers.

Menus include a welcome aperitif & Hors d' oeuvres.

Menu "A"

Les aiguillettes de caneton au fruit
Duck fillet served with fruit

~~~~~

Agnolotti parmesan & ricotta with salvia sauce

~~~~~

Veal Sorrento

Marinated in white wine, mozzarella & cured ham

~~~~~

Bouquet of market vegetables & potatoes

~~~~~

Crepe suzette in grand Marnier & orange segments

~~~~~

Coffee & petites fours

**Menu "C"**

Goat's cheese with seasonal vegetables served  
In a puff pastry shell

~~~~~

Silver bream in lemon & mint sauce

~~~~~

Lemon sorbet

~~~~~

Chicken fillets encased in Parma ham & enriched
With spinach, feta cheese, mushrooms and red wine

~~~~~

Bouquet of market vegetables & potatoes

~~~~~

White chocolate mousse with berries

~~~~~

Coffee & petites fours

**Menu "B"**

Medley de saumon et asperge vertes

~~~~~

Cream of carrot & ginger soup

~~~~~

Tournedos Rossini

~~~~~

Bouquet of market vegetables & potatoes

~~~~~

Meringue & fresh cream layers with forest  
blooms

~~~~~

Coffee & petites fours

Menu "D"

Rotoli di Magro with fresh tomato
& basil sauce

~~~~~

chard wrapped around Salmon & scallops on  
a caper coulis

~~~~~

champagne sorbet

~~~~~

chateaubriand Black Forest

~~~~~

Bouquet of market vegetables & potatoes

~~~~~

Royale Pistachio

~~~~~

Coffee & petites fours

VENUE CAPACITY

Palazzo Parisio, an heirloom of Maltese nobility boasts vast manicured gardens, majestic drawing rooms and an enchanting ballroom where any lunch or dinner may be organized indoors or outdoors.

Capacity: 100 persons for dinner (ballroom only)
160 persons for dinner all upstairs
120 persons for a conference theatre style with a head table
400 persons for dinner in the gardens
1000 persons for a standing reception in the gardens
550 persons for a standing reception upstairs

Villa Arrigo an elegant and luxurious villa having immaculate gardens, a grand marquee and tastefully furnished offers you a perfect location for any function

Capacity: 300 persons for dinner (Grand Marquee)
470 persons for dinner (Grand Marquee and Villa downstairs)
100 persons for dinner (Sala Nobli upstairs)
200 persons for dinner downstairs (indoors)
150 persons for dinner all upstairs
100 persons for a conference theatre style with a head table (Sala Nobli)
300 persons for a conference theatre style with a head table (grand Marquee)
400 persons for dinner in the gardens
1000 persons for a standing reception in the gardens
1500 persons for a standing reception in the gardens and downstairs
250 persons for a standing reception upstairs

Villa Anna Teresa an ideal location for small and impersonal lunches and dinners, a typical Maltese house which is full of character.

Capacity: 100 persons for dinner upstairs
150 persons for dinner downstairs
100 persons for a conference theatre style with a head table
200 persons for dinner in the gardens
400 persons for a standing reception in the gardens and downstairs
150 persons for a standing reception upstairs