

SAY “I DO”

WITH

BRIJU

WEDDING PACKAGES
& PRICING GUIDE

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BOOKING PROCEDURE



All quotations are valid for **1 month from the date** of the proposal. During the initial enquiry stage, no event date or catering services are secured and all services remain subject to availability.

A provisional booking may be made; however, a **non-refundable deposit is required within 2 weeks** to secure your event date and catering services. If the deposit is not paid within 2 weeks, we reserve the right to treat the booking as cancelled and release the date.

An initial deposit equivalent to **50% of the total catering estimate**, along with a fully signed copy of our booking form and contract, is required upon confirmation.

Your event date and catering services will only be guaranteed once the signed booking form and contract have been received along with the initial deposit.

All prices are correct at the time of publication and may be revised. Final pricing will be confirmed upon quotation.

VENUE INFORMATION

BASIC INFORMATION

- Multiple different venues to cater for small or large events
- Can host Stand Up Receptions for a maximum of 700 outdoors or 250 indoors
- Licensed to host civil ceremonies
- Available for rent seven days a week
- Ample free parking onsite, including space for coaches and cars
- On the Main Bus Routes from Sliema, Rabat & Valletta

BOOKING PROCEDURE

All quotations are valid for **1 month** from the date the proposal. During an initial enquiry stage, no venue space is blocked and is subject to availability. A **provisional booking** may be made but a non-refundable deposit will be required within **2 weeks** to secure your booking. If the deposit is not paid within 2 weeks, the venue may treat the booking as having been cancelled and release the space. An initial deposit equivalent to **50% of the venue hire** is required on confirmation together with a fully signed copy of our booking form. Venues will only be guaranteed once the signed booking form and contract with the initial deposit have been received.

ALLOTTED TIME

Each wedding is allocated

6HR

Venue hire

5HR

Setup

2HR

Dismantle

- Up to a maximum of 4am
- Additional hours for Setup can be prebooked at the discounted rate of €100 per hour
- Additional hours for Venue hire / Dismantle from your suppliers will incur a €300 per hour overtime charge

PARKING

Ample free parking is available for your guests, A Parking attendant is included with events with **200 or more** guests.

WEDDING RENTAL RATES

(VENUE EXCLUSIVITY)

ALL BELOW ARE BASED ON A 6 HOUR
EVENT & INCLUSIVE OF 18% VAT

	2026	2027	2028
OVERTIME RENTAL CHARGES	€300 p/hr	€300 p/hr	€300 p/hr
LOW SEASONS: JAN, FEB, MAR, APR, AUG, NOV	2026	2027	2028
MONDAY - THURSDAY	€1750	€1750	€1750
SATURDAYS, PUBLICS HOLIDAYS	€2500	€2500	€2500
FRIDAY, SUNDAY, EVE OF PUBLIC HOLIDAYS	€2000	€2000	€2000
HIGH SEASONS: MAY, JUN, JUL, SEP, OCT, DEC	2026	2027	2028
MONDAY - THURSDAY	€1950	€1950	€1950
SATURDAYS, PUBLICS HOLIDAYS	€4000	€4000	€4000
FRIDAY, SUNDAY, EVE OF PUBLIC HOLIDAYS	€3200	€3200	€3200

Receive a **€1,000 venue discount** on all food and beverage contracts exceeding €25,000.

Final pricing will be as per terms in Food and Beverage contract.

WEDDING FINGER FOOD

(EVENT PACKAGES)

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BRONZE

20 Savoury Canapés
1 Mini Pasta
3 Dessert Items

2026 - 2027

€49.50 / person

2028

€50.50 / person

**

SILVER

24 Savoury Canapés
2 Mini Pasta
4 Dessert Items

2026 - 2027

€59.75 / person

2028

€60.75 / person

GOLD

28 Savoury Canapés
2 Mini Pasta
4 Dessert Items

2026 - 2027

€62.00 / person

2028

€63.00 / person

Final pricing will be as per terms in Food and Beverage contract.

MINI PASTA BOWL

COLD CANAPÉS

HOT CANAPÉS

DESSERTS

- Beef agnolotti / Pecorino velouté / Pickled mushroom **(G) (L)**
- Deep fried spinach & ricotta ravioli / Brown butter / Honey **(G) (L)**
- Cacio e pepe risotto / Black pepper / Pecorino **(L)**
- Hummus tart / Pomegranate / Mint **(V) (G)**
- Goats cheese tart / Date jam / Roasted almonds **(L) (N) (G)**
- Olive & Sundried Tomato Tart / Marjoram **(V) (N)**
- Chicken liver parfait choux buns / Onion marmalade **(L) (G)**
- Mini tabouleh cup / Fresh tomato / Parsley / Lemon juice **(G) (V)**
- Parmigiana di melanzane / Basil pesto **(V)**
- Mini cone / Smashed egg / Mustard / Chives **(G)**
- Krustini tomato jam / Burrata / Basil **(G) (L)**
- Brioche beef tartare **(G)**
- Mini bun / Gorgonzola / Salami spianata / Honey / Rucola **(G) (L)**
- Pecorino & Cured ham cones / Home made crackers **(G) (L)**
- Lemon ricotta barquette / Caper & mint sauce **(L) (G) (V)**
- Focaccia / Fennel cream / Mortadella / Honey / Almonds **(L) (G) (N)**
- Potato rosti / Sour cream / Smoked tuna / Mint **(L)**
- Krustini san daniela / Burrata / Crushed black pepper **(G) (L)**
- Mushroom pastizzi / Mushroom salt **(G) (V)**
- Lamb balls / Coriander aioli **(G) (L)**
- Pulled beef croquettes / Local pecorino / Thyme **(G) (L)**
- Krustini guanciale / Extra virgin olive oil / Crushed pepper **(G)**
- Saffron & parmesan arancini **(G) (L) (V)**
- Mini halloumi arayes / Leeks / Smoked cheese **(G) (L) (V)**
- BBQ pork filo **(G) (L)**
- Cauliflower fritters / Salsa hadra **(G) (V)**
- Spinach & ricotta filo rolls **(G) (L) (V)**
- Lamb skewers / tzatziki
- Rosemary & fennel focaccia / Salsa hadra / Grana **(G) (L)**
- Neonati fritters / Lemon aioli **(G)**
- Mini rabbit qassata **(G)**
- Pizza frita / Tomato sauce / Grated pecorino **(G) (L) (V)**
- Pulled pork balls **(G) (L)**
- Local beef sliders / Onion relish / Burger sauce / Cheddar cheese **(G) (L)**
- Mini beef pies **(G)**
- Deep fried chicken buns / Spiced mayo / Pickled slaw **(G) (L)**
- Pulled chicken & harissa buns **(G) (L)**
- Pumpkin & sausage arancini **(G) (L)**
- Polenta cakes / Mushroom duxelles / Crispy guanciale **(L)**
- Deep fried artichoke hearts / Parsley aioli **(V)**
- Cardamom & white chocolate panna cotta / Seasonal compote **(L)**
- Chocolate profiteroles / Pastry cream **(G) (L)**
- Imqaret **(G)**
- Chocolate brownie **(G)**

WEDDING STATIONS

MEZE MIDDLE EASTERN TABLE

2026

€19.00 / person

2027 - 2028

€19.75 / person

Meat Based - Choose 3 from the options below

- **SHISH TAWOUK** - Marinated Chicken, Citrus, Yoghurt **(L)**
- **LAMB KOFTA** - Onion, Mint, House Spice Mix, Garlic
- **KOFTA CHALLAW** - Lamb And Beef Meatballs, Tomato And Onion Sauce, Challawrice
- **KABUL PALAW** - Cumin And Cardamom Infused Rice, Stewed Lamb, Sultanas, Nuts, Fried Carrots **(N)**
- **SIZZLING SUYA** - Marinated Chicken And Beef, Ginger, Garlic, Peanut, Blend Of Spices **(N)**
- **HARISSA LAMB CUTLETS** - 24hr Marinated, Grilled On Open Fire

Vegetarian - Choose 3 from the options below

- **GOLPI** - Roasted Cauliflower, Tahini, Felfel, Fresh Coriander **(V) (N)**
- **KADOO BORANI** - Braised Pumpkin, Garlic, Tomato, Cumin **(V)**
- **BANJAAN BORANI** - Fried And Braised Aubergine, Tomato Sauce, Chilli, Mixed Spice, Yoghurt And Mint Dressing **(L) (V)**
- **HALLOUMI ARAYES** - Lemon, Youghurt, Garlic, Sprint Onion (G) Falafel **(V) (N)**
- **AKARA** - Bean Fritters, Ginger, Spring Onion, Smoked Paprika, Peppers **(V) (G)**

Dips / Sides - Choose 2 from the options below

- **JAAN-E-AMA** - Yoghurt, Cucumber, Mint, Garlic, Hummus **(L) (V)**
- **BARTAH (SMOKED EGGPLANT DIP)** - Chili, Lemon Juice, Mint, Garlic **(V)**
- **MAASHPALAW** - Basmati Rice, Mung Beans, Fried Sultanas, Ground Cumin **(V)**
- **HUMMUS** - chickpeas dip, lemon, tahini and spices **(V) (N)**

Meats

- **COAL SEARED TUNA, SALSA HADRA**
- **RAS EL HANOUT AND ROSEMARY BONELESS CHICKEN THIGHS**
- **ASADO BEEF TAGLIATA**

Sides

- **PICKLED SLAW (V)**
- **PIT ROASTED POTATO, MAYO, SPRING ONION (V)**
- **TABBOULEH (G) (V)**

ASADO STATION

2026

€19.00 / person

2027 - 2028

€20.00 / person

V - VEGETARIAN L - CONTAINS LACTOSE G - CONTAINS GLUTEN N - CONTAINS NUTS AND SEEDS

Final pricing will be as per terms in Food and Beverage contract.

TACO BAR

2026

€11.00 / person

2027 - 2028

€11.50 / person

Choose 2 from the options below

- CHILLI CON CARNE, GUACAMOLE, RED ONION, CORIANDER (G) (L)
- MARINATED PLUM TOMATO, TZATZIKI, BASIL, AGED BALSAMIC (G) (L) (V)
- SPICED CHICKEN, PICKLED SLAW, HARISSA MAYO (G)
- PULLED PORK, PICKLED CELERY, CORIANDER (G)

CRUDO TABLE

2026 - 2027

- TUNA TZATZIKI – Mint, Sumac, Lemon, Cucumber (L) - €4.10
- SEABASS CEVICHE – Tomato, Onion, Harissa, Citrus, Coriander - €4.10
- MARINATED OCTOPUS – Slow Cooked, Garlic, Basil, Mint, Parsley, Tomato, Lemon Zest - €4.25
- MARINATED CUTTLEFISH – Thin Slices, Lemon Juice, Felfel, Marjoram, Olive Oil, Pepper - €4.15
- LOCAL RED PRAWNS – Molasses, Seasonal Fruit, Harissa, Citrus, Parsley - (Market price)

2028

- TUNA TZATZIKI – Mint, Sumac, Lemon, Cucumber (L) - €4.50
- SEABASS CEVICHE – Tomato, Onion, Harissa, Citrus, Coriander - €4.50
- MARINATED OCTOPUS – Slow Cooked, Garlic, Basil, Mint, Parsley, Tomato, Lemon Zest - €4.50
- MARINATED CUTTLEFISH – Thin Slices, Lemon Juice, Felfel, Marjoram, Olive Oil, Pepper - €4.50
- LOCAL RED PRAWNS – Molasses, Seasonal Fruit, Harissa, Citrus, Parsley - (Market price)

V - VEGETARIAN L - CONTAINS LACTOSE G - CONTAINS GLUTEN N - CONTAINS NUTS AND SEEDS

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AFTER PARTY STALLS



BUN BAR

Beef Burger (G) (L)

Mature Cheddar , Red Onion,
Lebanese Pickles, Tomato,
Home Made BBQ Sauce

Pulled Pork (G) (L)

Smoked pork shoulder, Spice rub,
Pineapple juice glaze, Cheddar

Lamb Burger (G)

Anchovy & Garlic Aioli,
Pickled Cucumber, Pickled
Red Onion, Tomato

2026

€14.50 / person

2027 - 2028

€15.00 / person



BRIJU FRIED CHICKEN

Chicken Burger (G) (L)

Smoked Cheese Sauce,
Pickled Cucumber, Tomatoes,
Baby Gem Lettuce

Fried Chicken Pieces (G)

Secret House Seasoning

Fried Chicken Wings (G)

Felfel Umami Glaze,
Sesame Seeds

Condiments

House Made Mayo, TPMC
Smoked Mayo, Ketchup,
English Mustard

2026

€12.50 / person

2027 - 2028

€12.75 / person



POSH PASTIZZERIA

Briju Margherita (G) (L)

Tomato Sauce, Mozzarella

Briju Pepperoni (G) (L)

Tomato Sauce, Mozzarella,
Spicy Pepperoni

Pea & Guanciale Pastizzi (G)

Spinach & Ricotta

Pastizzi (G) (L) (V)

Briju Sausage Roll (G) (L)

Pork, Smoked Cheese,
Caramelized Onions

2026

€8.00 / person

2027 - 2028

€8.50 / person

V - VEGETARIAN L - CONTAINS LACTOSE G - CONTAINS GLUTEN N - CONTAINS NUTS AND SEEDS

Final pricing will be as per terms in Food and Beverage contract.

INTERNATIONAL OPEN BAR PACKAGES

BASED ON A MINIMUM OF
200 PEOPLE FOR A 5 HOUR DURATION

BAR PACKAGES

	BRONZE PACKAGE		SILVER PACKAGE	
WHISKEY	Red Label Jack Daniel's		Jameson Black Label	
DIGESTIVES	Limoncello		Limoncello Averna Jagermeister	
GIN	Gordon's		Tanqueray	
VODKA	Smirnoff		Russian Standard	
TEQUILA	La Chica		Jose Cuervo	
RUM	Bacardi		Bacardi Captain Morgan Spiced	
APERITIFS	Aperol Campari		Aperol Campari	
WINES	Casa del Toqui Sauvignon Blanc Casa del Toqui Merlot Provetto Prosecco		Allo - Loareiro & Alvarinho Garnacha - 100% Garnacha Provetto Prosecco	
BEER	Cisk or Excel		Cisk Excel	
MIXERS	Pepsi Pepsi Max 7UP Kinnie Tonic & Soda Orange Juice Pineapple Juice		Pepsi Pepsi Max 7UP Kinnie Tonic & Soda Ginger Ale Orange Juice Pineapple Juice Cranberry Juice	
PRICE	2026 - 2027 €24.50/ Person	2028 €25.50/ Person	2026 - 2027 €29.50/ Person	2028 €30.50/ Person

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BAR SERVICE

Corkage Fee	€1,000
Bar Manager	€17.50/Hour (Exc. VAT)
Cocktail Bar Staff	€17.50/Hour/staff member (Exc. VAT)
Bar Staff	€14.25/Hour/staff member (Exc. VAT)
Cleaners	€11.00/Hour (Exc. VAT)
Glasswear	€2.75/Person
Garnishes	€0.70/Person
Ice	Charged based on consumption

BRIJU

