

# BRIJU

Wedding Packages  
2023 / 2024

# EVENT PACKAGES

## BRONZE

20 Savoury Canapés  
1 Mini Pasta  
3 Dessert Items

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**€45 per person**

## SILVER

24 Savoury Canapés  
2 Mini Pasta  
4 Dessert Items

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**€54 per person**

## GOLD

28 Savoury Canapés  
2 Mini Pasta  
4 Dessert Items

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**€58 per person**

# MENU ITEMS

## Cold Canapes

Hummus Tartlet, pomegranate, mint  
Chicken liver parfait choux buns, onion jam  
Cream of stilton tart, caramelized walnuts, apples  
Smoked celeriac panna cotta, garlic gel, crispy celeriac  
Straciatella, anchovy, rosemary croutons  
Parmigiana di melanzane, basil pesto  
Goats cheese tart, fig chutney, toasted almonds  
San Daniele and straciatella krustini, cracked pepper  
Smash egg, chives, mustard mayo, ciabatta  
Salted cod cream, squid ink barquettes  
Focaccia, mortadella, fennel cream, honey, almonds  
Potato rosti, smoked tuna, sour cream  
Mini cones, avocado and feta mousse, black sesame  
Toasted focaccia, fennel jam, burrata  
Spiced beef rillettes, fig chutney

## Mini Pasta Bowl

Spinach & Ricotta, Sage and Butter Ravjul  
Beef Agnolotti, Pecorino Veloute, Pickled Mushroom, nutmeg  
Pumpkin & Sausage Risotto

## Hot Canapes

Sfogliatini mushroom, mushroom powder, chives  
Lamb croquettes, coriander aioli  
Onion and cress fritters, yoghurt dressing  
Pulled beef croquette, local pecorino, thyme  
Krustini guanciale  
Reggiano and rosemary arancini  
Lamb arayes, tzaziki  
Bbq pork stuffed filo  
Pork kofta, salsa hadra  
Chicken skewers, ras el hanout, rosemary  
Pulled pork balls, smoked cheese  
Rosemary & fennel foccacia, grana melt, herb sauce  
Pulled chicken, harissa mayo, grana mini buns  
Beef sliders, onion relish, cheddar  
Pulled pork sliders, applewood cheddar, mango chutney  
Local beef, shallot and pea mini pies  
Pumpkin and sausage arancini  
Spinach, ricotta and caramelized onion filo  
Buttermilk chicken buns, spicy mayo, aged cheddar, pickled slaw  
Polenta cakes, mushroom, guanciale  
Prawn and seabass fritters, smoked garlic aioli  
Onion stuffed filo cups, gruyere  
Briju Sausage roll

## Desserts

Baklava  
Brownies  
Imqaret  
Pannacotta

## BEVERAGES

Unless provided by a venue, drinks may be provided by a client or sourced by us. The client may opt for an International Open Bar, charged at a rate of €35.00 for 5 hours which includes an approved list of wine & spirits and includes all other costs, such as bar set up, bar service, ice and garnishes.

Alternatively a client may opt to source their own drinks, to which we will add the following costs:

<b>Bar / Waiting Staff</b>	€12.00 / hour
<b>Cocktail Bar Staff</b>	€14.00 / hour
<b>Cleaning Staff*</b>	€8.00 / hour
<b>Glass Rental*</b>	€1.00 / person
<b>Glass Rental *</b>	€2.00 / person
<i>for groups of less than 100</i>	
<b>Garnishes</b>	€0.50 / person
<b>Ice</b>	on consumption

*A personalised quote will be issued once we receive precise timings of event and no of pax. For an event of 100 people we would recommend no less than 3 x Bar Staff + 2 x Cleaning Staff.*

*\*this includes Wine Glass x 1, Short Tumbler x 1, Long Tumbler x 1*

*We will quote separately should a client opt for specific requests for additional glassware, table linen, candles and fresh flowers*

## VENUES

As of 2024 we will be the exclusive caterers for Maria Rosa wine estate, but we are happy to discuss catering options for alternative wedding venues

## OVERTIME FEES

Vary per venue, to be quoted separately

## PAYMENT TERMS

Should you opt to book your event with us, we would us for a deposit to secure the booking, with payment dates as follows

40% upon confirmation of event

50% one month before event

10% within the week of the event

Public Holidays & Sundays: Bar / Waiting Staff charges are at 1.5 the normal rate, and an additional charge of €45.00 for the chef.

# BRIJU

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