

SAY “I DO”

WITH

BRIJU

PRICE GUIDE
2026-2028

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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 (VENUE EXCLUSIVITY) RENTAL RATES

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

LOW SEASON: JAN & FEB	2026	2027	2028
	Free for the first 5 hours	Free for the first 5 hours	Free for the first 5 hours
OVERTIME RENTAL CHARGES	€330 p/hr	€355 p/hr	€355 p/hr

MID SEASON: MAR, APR, AUG, NOV	2026	2027	2028
MONDAY - THURSDAY	€1850	€1980	€1980
SATURDAYS, PUBLICS HOLIDAYS	€2650	€2836	€2836
FRIDAY, SUNDAY, EVE OF PUBLIC HOLIDAYS	€2100	€2247	€2247

HIGH SEASON: MAY, JUN, JUL, SEP, OCT, DEC	2026	2027	2028
MONDAY - THURSDAY	€2050	€2194	€2194
SATURDAYS, PUBLICS HOLIDAYS	€4100	€4387	€4387
FRIDAY, SUNDAY, EVE OF PUBLIC HOLIDAYS	€3300	€3531	€3531

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

€51.50 / person

2027 - 2028

€53.50 / person

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SILVER

24 Savoury Canapés
2 Mini Pasta
4 Dessert Items

2026

€61.00 / person

2027 - 2028

€62.80 / person

GOLD

28 Savoury Canapés
2 Mini Pasta
4 Dessert Items

2026

€65.50 / person

2027 - 2028

€67.50 / person

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

MINI PASTA BOWL

- 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)**

COLD CANAPÉS

- 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 daniele / Burrata / Crushed black pepper **(G) (L)**

HOT CANAPÉS

- Mushroom pastizzi / Mushroom salt **(G) (V)**
- Lamb balls / Coriander aioli **(G) (L)**
- Pulled beef croquettes / Local pecorino / Thyme **(G) (L)**
- Krustini guanciaie / 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 fritta / 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 guanciaie **(L)**
- Deep fried artichoke hearts / Parsley aioli **(V)**

DESSERTS

- 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

ASADO STATION

2026

€19.00 / person

2027 - 2028

€20.00 / 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, Yoghurt, 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)** - Chilli, 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)**

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

- TUNA TZATZIKI – Mint, Sumac, Lemon, Cucumber (L) - €4.15
- SEABASS CEVICHE – Tomato, Onion, Harissa, Citrus, Coriander - €4.15
- MARINATED OCTOPUS – Slow Cooked, Garlic, Basil, Mint, Parsley, Tomato, Lemon Zest – €4.30
- MARINATED CUTTLEFISH – Thin Slices, Lemon Juice, Felfel, Marjoram, Olive Oil, Pepper – €4.20
- LOCAL RED PRAWNS – Molasses, Seasonal Fruit, Harissa, Citrus, Parsley – (Market price)

2027 - 2028

- TUNA TZATZIKI – Mint, Sumac, Lemon, Cucumber (L) - €4.30
- SEABASS CEVICHE – Tomato, Onion, Harissa, Citrus, Coriander - €4.30
- MARINATED OCTOPUS – Slow Cooked, Garlic, Basil, Mint, Parsley, Tomato, Lemon Zest – €4.50
- MARINATED CUTTLEFISH – Thin Slices, Lemon Juice, Felfel, Marjoram, Olive Oil, Pepper – €4.35
- 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

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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

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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

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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

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INTERNATIONAL OPEN BAR PACKAGES

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

BRONZE PACKAGE

WHISKEY

Red Label
Jack Daniel's

GIN

Gordon's

VODKA

Smirnoff

TEQUILA

La Chica

RUM

Bacardi

APERITIFS

Aperol
Campari

DIGESTIVES

Limoncello

BEER

Cisk or Excel

WINES

Casa del Toqui Sauvignon Blanc
Casa del Toqui Merlot
Provetto Prosecco

MIXERS

Pepsi
Pepsi Max
7UP
Kinnie
Tonic & Soda
Orange Juice
Pineapple Juice

2026

€28.50 / person

2027 - 2028

€29.50 / person

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SILVER PACKAGE

WHISKEY

Jameson
Black Label

GIN

Tanqueray

VODKA

Russian Standard

TEQUILA

Jose Cuervo

RUM

Bacardi
Captain Morgan Spiced

APERITIFS

Aperol
Campari

DIGESTIVES

Limoncello
Averna
Jagermeister

BEER

Cisk
Excel

WINES

Allo - Loareiro & Alvarinho
Garnacha - 100% Garnacha
Provetto Prosecco

MIXERS

Pepsi
Pepsi Max
7UP
Kinnie
Tonic & Soda
Ginger Ale
Orange Juice
Pineapple Juice
Cranberry Juice

2026

€32.75 / person

2027 - 2028

€33.75 / person

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GOLD PACKAGE

WHISKEY

Jameson Black Barrel
Black Label
Monkey Shoulder

GIN

Hendrick's

VODKA

Belvedere

TEQUILA

Patron Reposado

RUM

Don Papa Rum
Captain Morgan Spiced

APERITIFS

Aperol
Campari
Del Professore
Vermouth
Martini Bianco

DIGESTIVES

Limoncello
Averna
Baileys
Jagermeister
Sambuca

BEER

Cisk
Excel
Budweiser

WINES

Alvarinho Classico – Alvarinho
Reserve de Jeanne - Carmenere
Signore Giuseppe Prosecco

MIXERS

Pepsi
Pepsi Max
7UP
Kinnie
Tonic
Soda
Red Bull
Ginger Ale
Orange Juice
Pineapple Juice
Cranberry Juice

2026

€52.00 / person

2027 - 2028

€54.00 / person

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

BRIJU

