



ROOFTOP
eleven eleven
BEACH CLUB | LOUNGE | RESTAURANT

FESTIVE PACKAGES 2026

— ✨ —
CELEBRATE THE FESTIVE SEASON
WITH EXCEPTIONAL FOOD,
EXCLUSIVE PACKAGES AND
UNFORGETTABLE MEMORIES.



FESTIVE PACKAGES 2026

01

CHEF'S SIGNATURE SELECTION

€40.50
PER PERSON


MINIMUM
25 PEOPLE



WELCOME DRINK
WINTER CRANBERRY SPRITZ
Prosecco, cranberry
and orange peel

COLD SELECTION

- A SELECTION OF CANAPÉ BITES
- GUANCIALE & PECORINO DEVILLED EGGS
- MINI CAPRESE SKEWERS – with mozzarella, cherry tomato & Basil oil
- SMOKED SALMON MINI PROFITEROLES – with dill cream cheese
- SMOKED TURKEY & CRANBERRY SAVOURY MUFFINS
- PAN FRIED RABBIT LIVER OPEN SANDWICH – with caramelized onions

HOT SELECTION

- GLAZED PORK BELLY BAO BUNS
- CHICKEN SCHNITZEL FINGERS – with garlic aioli
- ZUCCHINI FRITTI – with lemon mayo sauce
- LAMB KOFTA – with mini pita bread & yoghurt sauce
- VEGETABLE SPRING ROLLS – with plum sauce
- FRIED BATTERED CALAMARI – with tartar sauce
- ORANGE GLAZED OCTOPUS – with hash brown & lemon and chive mayo
- MINI MEATBALL SKEWERS – with tomato basil sauce

DESSERTS

- MINI MINCE PIES – with powdered sugar
- MINI CANNOLI SICILIANI

02

HOLIDAY BITES PACKAGE

€28.50
PER PERSON


MINIMUM
25 PEOPLE

COLD SELECTION

- A SELECTION OF CANAPÉ BITES
- GUANCIALE & PECORINO DEVILLED EGGS
- MINI CAPRESE SKEWERS – with mozzarella, cherry tomato & Basil oil
- SMOKED SALMON MINI PROFITEROLES – with dill cream cheese
- SMOKED TURKEY & CRANBERRY SAVOURY MUFFINS
- PAN FRIED RABBIT LIVER OPEN SANDWICH – with caramelized onions

HOT SELECTION

- GLAZED PORK BELLY BAO BUNS
- CHICKEN SCHNITZEL FINGERS – with garlic aioli
- ZUCCHINI FRITTI – with lemon mayo sauce
- LAMB KOFTA – with mini pita bread & yoghurt sauce
- VEGETABLE SPRING ROLLS – with plum sauce
- FRIED BATTERED CALAMARI – with tartar sauce
- ORANGE GLAZED OCTOPUS – with hash brown & lemon and chive mayo
- MINI MEATBALL SKEWERS – with tomato basil sauce

DESSERTS

- MINI MINCE PIES – with powdered sugar
- MINI CANNOLI SICILIANI

03

FESTIVE DELIGHT PACKAGE

€34.50
PER PERSON


MINIMUM
25 PEOPLE

COLD SELECTION

- A SELECTION OF CANAPÉ BITES
- SMOKED TURKEY & CRANBERRY SAVOURY MUFFINS
- GUANCIALE & PECORINO DEVILLED EGGS
- PROFITEROLES WITH CHICKEN LIVER PATÉ – dipped in honey and roasted nuts
- PARMA HAM SKEWERS – with bocconcini di mozzarella, mango & salsa verde
- PIGS IN BLANKETS – with honey mustard glaze
- PRAWN & CRAB MINI BRIOCHE ROLLS

HOT SELECTION

- MINI MEATBALL SKEWERS – with tomato basil sauce
- DEEP FRIED HALLOUMI BITES – with chili honey drizzle
- TEMPURA PRAWNS – with sweet chili dip
- LAMB KOFTA – with mini pita bread & yoghurt sauce
- VEGETABLE SPRING ROLLS – with plum sauce
- STICKY PORK BELLY BITES
- AVOCADO FRITTERS – with tzatziki sauce
- BEEF WELLINGTON MINI SPRING ROLLS – with a chimichurri dressing
- HONEY GLAZED MALTESE SAUSAGE – with garlic focaccia
- CITRUS-GLAZED OCTOPUS TENTACLES – potato rosti, spicy cilantro cream

DESSERTS

- MINI MINCE PIES – with powdered sugar
- MINIATURE DESSERT SHOOTERS – triple chocolate mousse

FESTIVE PACKAGES 2026

ADDITIONAL TABLES

ADD TO YOUR PACKAGE



CHARCUTERIE SELECTION

★
€8.80
/person

honey glazed
gammon, slow
cooked turkey roll,
roast beef with
horseradish cream
& pickled onion,
spicy spianata,
salami Milano &
pistachio crusted
pork loin

FROMAGE AFFAIR

★
€9.80
/person

Stilton cheese,
grana Padano,
whiskey cheddar,
mozzarella di
bufala, Mexicana
cheese & assorted
goat cheese

SUSHI TABLE

★
€14.80
/person

a wide selection
of sushi rolls,
nigiri & sashimi

★
Served with
wasabi, pickled
ginger & soy sauce

PIZZA & PASTA CORNER

★
€12.80
/person

Prawn, asparagus
cream linguine /
pesto genovese,
crushed almonds
garganelli /
alla norma fusilli

★
Margherita /
pepperoni /
signature pizza /
tonnara

LET'S CELEBRATE TOGETHER

Whether you're planning a Christmas party, corporate dinner,
festive gathering or private celebration, our team will tailor
an unforgettable event for you.

CONTACT OUR EVENTS TEAM



sales@grands.com.mt



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Grands Suites Hotel Residences & Spa
Triq Ir-Rebha, Gżira, GZR 1322, Malta

CHRISTMAS PARTIES • CORPORATE EVENTS • PRIVATE CELEBRATIONS • END-OF-YEAR GATHERINGS

FESTIVE PACKAGES 2026

FESTIVE DINING EXPERIENCE

THREE COURSE MENU

€37.50 PER PERSON

FIRST COURSE

CURRIED LENTIL, PARSNIP & APPLE SOUP

*Accompanied by Greek yoghurt,
fresh coriander & herbed croutons*

OR

PASTA WITH BRAISED PORK & RED WINE

*Finished with pan fried pancetta,
grated pecorino & crushed pepper*

OR

PAN FRIED OCTOPUS TENTACLES

*Whipped feta cheese, zesty dressing,
fresh chilli & basil oil*

SECOND COURSE

STUFFED TURKEY BREAST

*With creamy leek & chestnut filling
set on roasted asparagus & served with marsala sauce*

OR

PISTACHIO CRUSTED SEABASS

*With saffron cream sauce & finished off
with an infused semi dried yellow cherry tomato*

OR

BRAISED BEEF CHEEKS

*Cooked until meltingly tender, served with silky
cheesy parsnip purée, crisp onions, vibrant chimichurri
and a glossy red wine jus.*



ALL ABOVE ARE SERVED WITH
BUTTERED NEW POTATOES
WITH HERBED OIL & STIR FRY
SEASONAL VEGETABLES

DESSERT COURSE

A CHRISTMAS DELIGHT TRIO

COFFEE & MINCE PIES

TWINKLE & TASTE



Mistletoe

4 COURSE MENU

€45.50



AMUSE BOUCHE

CHEF'S WELCOME FESTIVE BITES

Brie & cranberry tartlet – smoked salmon profiterole – truffle mushroom croustade.



FIRST COURSE

CREAM OF JERUSALEM ARTICHOKE SOUP

Truffle cream, toasted hazelnuts, crispy shallots & chive oil

OR

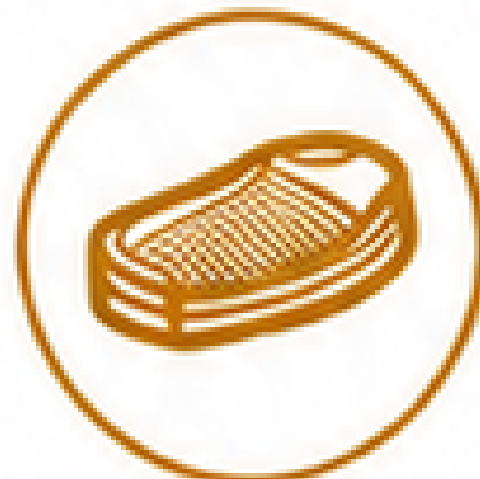
CHICKEN LIVER PARFAIT

Toasted brioche, crispy chicken skin, pickled shimeji mushroom & caramelized figs

OR

SALMON & DILL CREAM CHEESE RAVIOLI

Served with a silky vodka cream sauce, red caviar, lemon zest & herb oil



SECOND COURSE

BRAISED BEEF SHORT RIB

Creamy potato puree, roasted root vegetables & red wine jus

OR

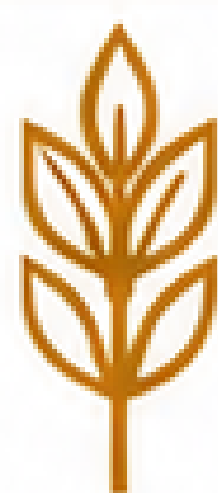
SLOW-COOKED TURKEY BREAST

With fondant potato, glazed carrots & brussels sprouts and cranberry sauce

OR

PAN SEARED COD LOIN

Parsnip puree, braised leeks, creamy potato gratin & champagne cream sauce



ALL ABOVE ARE SERVED WITH
BUTTERED NEW POTATOES
WITH HERBED OIL & STIR FRY
SEASONAL VEGETABLES



DESSERT COURSE

CHRISTMAS SPICED PANNACOTTA

Mulled wine berry compote, gingerbread crumbs



COFFEE & MINCE PIES

FESTIVE PACKAGES 2026

BEVERAGE PACKAGES

RAISE A GLASS TO
UNFORGETTABLE CELEBRATIONS



WELCOME DRINKS

- Sparkling Wine
- Prosecco
- Aperol Spritz



CHEERS PACKAGE

- Beer
- Wine
- Soft Drinks
- Juices
- Water

€23.80
PER PERSON

€5.00
PER PERSON
EXTRA HOUR



FREE FLOW EXPERIENCE

- Wine
- Beer
- Soft Drinks
- Spirits
- Cocktails

€33.80
PER PERSON

€8.00
PER PERSON
EXTRA HOUR



ADD A COCKTAIL BAR TO OUR PACKAGE

- | | |
|--------------------|---------------------|
| ● Blue Lagoon | ● Tequila Sunrise |
| ● Sex on the Beach | ● Aperol Spritz |
| ● Cosmopolitan | ● Campari Spritz |
| ● Cuba Libre | ● Limoncello Spritz |

€16.80
PER PERSON
EXTRA HOUR

NEW YEAR'S EVE 2026

SPECIAL 4 COURSE MENU

designed from the eleven eleven menu

PLACE	TIME	PRICE
eleven eleven rooftop restaurant	20:00 – 22:30	€90.00/person

ARRIVAL WELCOME DRINK

A sparkling welcome to begin the New Year's Eve celebration

AMUSE BOUCHE – “CHEF’S WELCOME”

PUFF PASTRY BITES

An assortment of delicate puff pastry bites filled with pulled chicken and mushroom cream finished with grated Grana, gorgonzola and walnut cream with glazed pear, guanciale and pecorino cream topped with a carbonara sauce and crushed pepper, and Parma ham with ricotta cream finished with crushed pistachio.

FIRST COURSE – “THE OPENING COURSE”

DUCK RAGU PAPPARDELLE

Slow-braised duck leg ragu with a red-wine and thyme base, finished with orange zest and cranberry dust.

OR

CREAM OF CHESTNUT SOUP

Topped with pan fried wild mushroom, sour cream, herbed crostini & grilled asparagus tip

OR

PRAWN & LOBSTER GARLICKY FRITTERS

Served with a smooth avocado dipping sauce, crisp leek and red pepper strands, finished with lemon zest and crushed peppercorns.

SECOND COURSE – “THE MAIN EVENT”

BRAISED BEEF CHEEKS

Cooked until meltingly tender, served with silky cheesy parsnip purée, crisp onions, vibrant chimichurri and a glossy red wine jus.

OR

GRILLED IRISH RIBEYE STEAK

Grilled to your liking, accompanied with fried kale & wild mushroom jus

OR

PAN-SEARED SEABASS

Perfectly seared seabass served with silky leek fondue, champagne beurre blanc, delicate cauliflower purée drops, fresh lemon zest and caviar.

OR

GARLIC & LEMON POUSSIN

A 300g whole poussin marinated in garlic and lemon, chargrilled for a tender, flavourful finish.



ALL ABOVE ARE SERVED WITH
CRISPY NEW POTATOES WITH PAPRIKA DUST
& SEASONAL ROASTED VEGETABLES

DESSERT – “A SWEET ENDING”

WHITE CHOCOLATE & CHAMPAGNE BAVAROIS

Winter berries, pistachio crumble & raspberry coulis.



COFFEE & MINCE PIES



— find us —

Rooftop Level
Grands Suites Hotel Residences & Spa
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Malta



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