



Ostrica at Gillieru FESTIVE PACKAGES 2025

Make Your Festive Event Unforgettable!



Ostrica – Celebrate by the Sea!

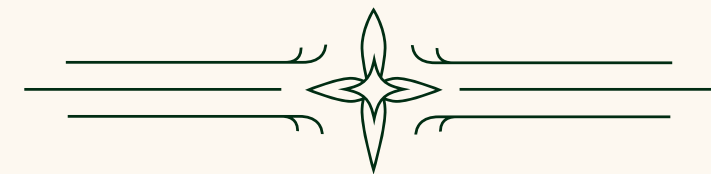
Discover Ostrica, a stunning seaside venue with sweeping 360° views of the Mediterranean and St. Paul's Islands. The perfect setting for end-of-year parties, festive celebrations, corporate gatherings, and private events, Ostrica brings together exceptional cuisine, elegant ambiance, and genuine Maltese warmth.

Whether you're planning an intimate dinner for 10 or a memorable celebration for up to 300 guests, our dedicated events team will craft every detail to perfection — ensuring a truly unforgettable experience by the water's edge.





OUR SET MENUS



A HOLLY JOLLY FEAST

STARTERS

(to share)

FISH CAKES

caper aioli, fresh herbs, lemon

CHICKPEA FRITTERS

yogurt, garlic, spinach

SMOKED DUCK CROQUETTE

pumpkin puree, citrus gel, pickles

MAINS

(choose one)

CATCH OF THE DAY

tomato salsa, caponata, fresh herbs

or

CHICKEN SUPREME

smoked parsnip, lardons, jus volute

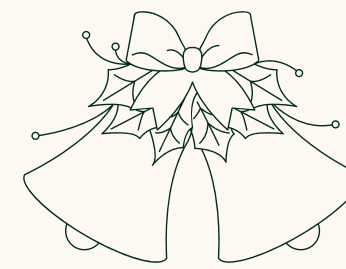
DESSERTS

(to share)

MALTESE TRIO

ricotta cannoli, helwa tat-tork, mqaret

€40 per person



JINGLE BELL BANQUET

STARTERS

(to share)

FISH CAKES

caper aioli, fresh herbs, lemon

SMOKED DUCK CROQUETTE

pumpkin puree, citrus gel, pickles

ARANCINI CACIO & PEPE

pecorino, herb oil, béchamel espuma

MAINS

(choose one)

CATCH OF THE DAY

tomato salsa, caponata, fresh herbs

or

BRAISED PORK SHOULDER

cabbage, apple, caraway jus, caramelized nuts

or

CHICKEN SUPREME

smoked parsnip, lardons, jus volute

DESSERTS

(to share)

MALTESE TRIO

ricotta cannoli, helwa tat-tork, mqaret

€45 per person

SANTA’S SEASONAL SPREAD

STARTERS
(to share)

BLACK SHELL MUSSELS

cherry tomatoes, garlic, toasted focaccia bread

FRITTO MISTO

calamari, prawn, whitebait, fish, tartare sauce, fresh lemon

ARANCINI CACIO & PEPE

pecorino, herb oil, béchamel espuma

MAINS
(choose one)

LOBSTER RAVIOLI

creamy bisque, confit cherry tomatoes, herb gremolata

or

CATCH OF THE DAY

tomato salsa, caponata, fresh herbs

or

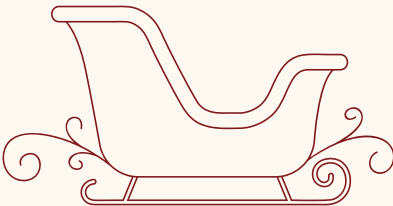
CHAR-GRILLED VEAL

cauliflower, spring onion, port wine jus

DESSERTS
(to share)

MALTESE TRIO

ricotta cannoli, ħelwa tat-tork, mqaret



€50 per person

MISTLETOE MAGIC

STARTERS
(to share)

FISH CAKES

caper aioli, fresh herbs, lemon

SMOKED DUCK CROQUETTE

pumpkin puree, citrus gel, pickles

ARANCINI CACIO & PEPE

pecorino, herb oil, béchamel espuma

CHICKPEA FRITTERS
yogurt, garlic, spinach

MAINS
(choose one)

CATCH OF THE DAY

tomato salsa, caponata, fresh herbs

or

BEEF RIBEYE

cauliflower, spring onion, port wine jus

or

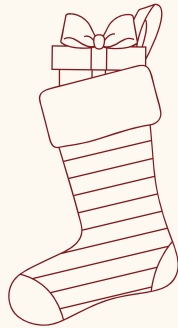
CHICKEN SUPREME

smoked parsnip, lardons, jus volute

DESSERTS
(to share)

MALTESE TRIO

ricotta cannoli, ħelwa tat-tork, mqaret



€55 per person

WINTER WONDERLAND FEAST

STARTER

CELERIAC SOUP

horseradish, gorgonzola, croûte



PASTA

AMBERJACK RAVIOLI

tomato, zucchini, beurre blanc, dill



MAIN

STUFFED TURKEY

parsnips, chestnut, jus



DESSERT

STICKY TOFEE PUDING

bourbon anglaise, caramel ice-cream,
nutty crumble

€55 per person





RECEPTION MENUS





SPARKLE & SIP

COLD ITEMS

pesto, ricotta wrap with bacon jam
stuffed medjool dates with gorgonzola
dolce and caramelised nuts
sourdough croûte with roasted bell
peppers, ricotta salata
beef pastrami tramezzini with spinach
and garlic mayo
teriyaki octopus tart

WARM ITEMS

swordfish skewers, tomato salsa, lemon
maltese sausage puffs
beef lasagne on a stick
lamb samosas, lemon tahini sauce
pork sliders, barbecue sauce
chicken schnitzel, garlic mayo
cod tempura, tartare sauce
calzone
truffle ricotta pastizzi
spinach and feta cigar

SWEET ITEMS

profiteroles
mqaret
éclairs

€25 per person | Minimum 30 guests



FESTIVE FIZZ

COLD ITEMS

pesto, ricotta wrap with bacon jam
stuffed medjool dates with gorgonzola dolce and
caramelised nuts
polenta cake and smoked duck
sourdough croûte with roasted bell
peppers, ricotta salata
beef pastrami tramezzini with spinach and garlic mayo
marinated green lip mussels
mini caprese brochettes

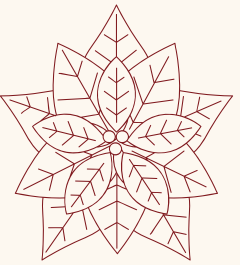
WARM ITEMS

pork belly skewers, carrot purée, confit tomato
beef lasagne on a stick
lamb samosas, lemon tahini sauce
chicken sliders, curried mango mayo
chicken kiev, garlic mayo
tempura prawns, orange chilli sauce
cod tempura, tartare sauce
calzone
sword fish skewers , tomato salsa, lemon
truffle ricotta pastizzi
spinach and feta cigar
mozzarella al tartufo

SWEET ITEMS

profiteroles
mqaret
éclairs

€30 per person | Minimum 30 guests



THE MERRY MIXER

COLD ITEMS

pesto, ricotta wrap with bacon jam
stuffed medjool dates with gorgonzola
dolce and caramelised nuts
polenta cake and smoked duck
sourdough croûte with roasted bell
peppers , ricotta salata
beef pastrami tramezzini with spinach and garlic mayo

WARM ITEMS

pork belly skewers, carrot purée, confit tomato
maltese sausage puffs
beef lasagne on a stick
lamb koftas, cucumber tzatziki
lamb samosas, lemon tahini sauce
chicken sliders, mango mayo
chicken skewer, garlic mayo
tempura prawns, orange chilli sauce
lobster croquettes, hollandaise
cod tempura, tartare sauce
pasta croquette, caccio e pepe
calzone
truffle ricotta pastizzi
mozzarella al tartufo

SWEET ITEMS

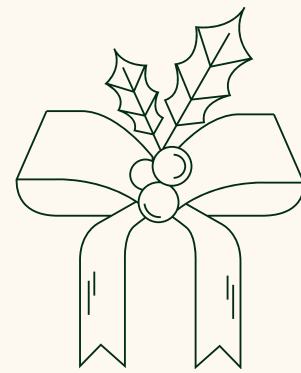
chocolate espresso cup
tiramisu stick
chocolate truffles
profiteroles
éclairs

€45 per person | Minimum 30 guests



Flying Buffet

-To Accompany Reception Menu-



PASTA FLYING BUFFET

TORTELLONI WILD MUSHROOM

cream sauce, fresh herbs, grana cheese

BEEF LASAGNA

béchamel, tomato sauce, olive oil, mozzarella crust

PASTA FAROUK

spinach, salmon, cream, curry

€4.50 per person

ASIAN FLYING BUFFET

BEEF MASSAMANN

fried onions, basmati rice, coriander

CHICKEN

thai red curry sauce, toasted coconut, basmati rice, coriander

CHICKPEA

masala sauce, basmati rice, coriander

€5.00 per person

BARBECUE FLYING BUFFET

BEEF

smoked brisket, wakame, jus, crispy onions

CHICKEN

boneless wings, sticky barbecue sauce, sesame seeds

MAC AND CHEESE

baked pasta, béchamel sauce, cheese

€6.50 per person





Special Offer

Festive Cheers by the Sea

The perfect festive package for smaller, more intimate gatherings

10 HOT APPETISERS

Cod tempura

Lasagna on a stick

Parmigiana on a stick

Calzone

Falafel bites

Chicken yakitori

Pulled beef spring rolls

Tempura prawns

Spinach and feta cigars

Chicken schnitzel

3Hrs Free-Flowing

Wine • Beer • Water • Soft Drink

€40 per person

Self-service / Seated / Groups 10-25

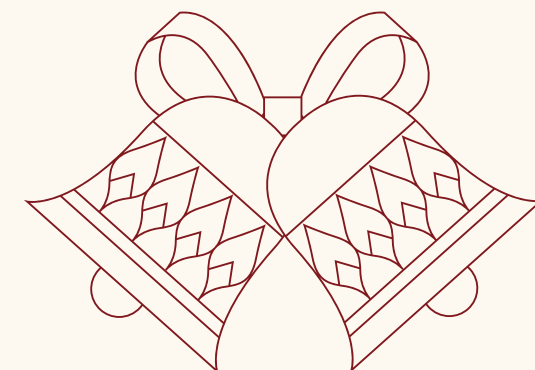




In-House Entertainment

At Ostrica, we don't just host events — we create experiences. From live music and DJs to themed shows, lighting, sound, and special effects, our team takes care of every detail so you can simply enjoy.

With successful themed nights like our crowd-favourite Mamma Mia Fridays, we know how to set the perfect tone for any occasion — tailored to your event's unique style and atmosphere.





Let's make this festive season unforgettable!

Get in Touch
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