

The *Winter* Palace



CORINTHIA
PALACE
MALTA



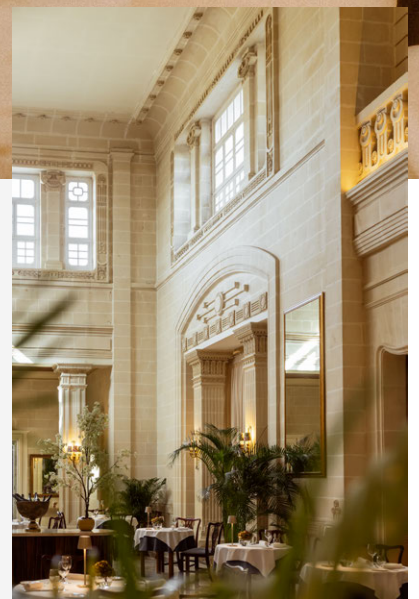
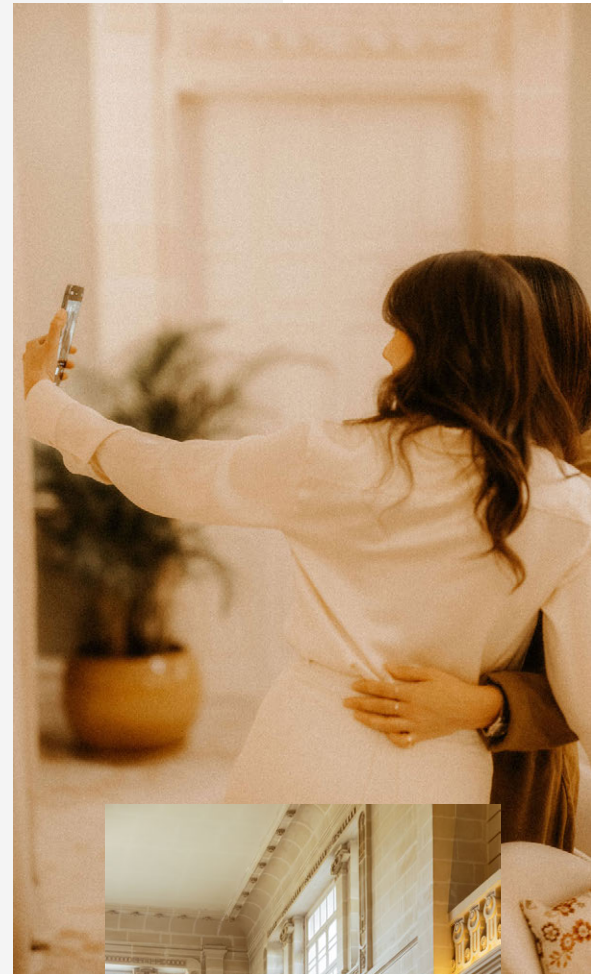
The *Winter* Palace

PARTY AT THE PALACE

Since opening its doors in 1968 as a grand villa-turned-hotel, Corinthia Palace has always been a place of gathering, celebration, and good taste. Nestled within lush gardens opposite San Anton, the Palace has welcomed revellers, dignitaries, travellers, and business leaders alike - each drawn to its elegance and warmth.

This winter, Corinthia Palace transforms once again into *The Winter Palace*: a seasonal haven where laid-back luxury meets celebration. Inspired by our legacy of gracious hosting, Corinthia Palace brings together glittering events, refined accommodation, and of course - festive dining, creating an atmosphere where every detail sparkles.

From intimate gatherings in our private dining rooms to glittering soirées curated by Mazzei, and grand celebrations in our ballroom, Corinthia Palace is your social haven for the holidays.







Francesco Mazzei

Recognised as one of Italy's most celebrated chefs, Francesco Mazzei has built an international reputation for his mastery of Italian cuisine and his deep respect for seasonal, local ingredients. From London's most renowned restaurants to frequent appearances on acclaimed culinary stages and celebrated collaborations across the world, Mazzei's culinary journey has always been rooted in authenticity, tradition, and a love for bringing people together through food.

This festive season, Villa Corinthia comes alive under the culinary direction of world-renowned Chef Francesco Mazzei. Celebrated for his authentic Italian flair and passion for seasonal ingredients, Mazzei brings his unmistakable touch to every dish, ensuring your festive gatherings are nothing short of extraordinary.

From thoughtfully curated menus to reimagined festive classics, Chef Francesco Mazzei leads the Villa Corinthia kitchen with creativity and precision. His philosophy is simple yet profound: food should connect people, honour tradition and evoke the festive warmth of home.

Whether it's an intimate family dinner, a corporate celebration, or a celebration with friends and family, Francesco Mazzei's influence ensures that every plate served at Villa Corinthia is a true expression of authenticity and festive spirit.

Our Venues





Villa Corinthia

Villa Corinthia stands as an iconic example of grand Maltese neo-classical architecture, offering an elegant and timeless setting that perfectly complements Francesco Mazzei's menu.

Rooted in Italian tradition yet elevated by the finest local, seasonal ingredients, each dish is served within a space that celebrates heritage, beauty, and contemporary sophistication - creating a truly unforgettable dining experience.

RECEPTION UP TO 500* / 200** | BANQUET UP TO 250* / 100**

* ALL AREAS ** ATRIUM



Blue Room, Villa Corinthia

The Blue Room at Villa Corinthia is an intimate private dining space defined by soft lighting, rich tones and refined décor.

Elegant patterned walls, modern art and natural daylight create a sophisticated yet inviting atmosphere. Perfect for celebratory gatherings, corporate lunches or intimate dinners, the setting combines privacy with style.

RECEPTION UP TO 20 | BANQUET UP TO 16



Floral Room, Villa Corinthia

The Floral Room at Villa Corinthia is a light-filled private dining space defined by its delicate floral details and soft, romantic charm.

With elegant wallpaper, curated artwork and natural light streaming through tall windows, it offers a graceful setting for gatherings. The room's feminine touches create a refined yet inviting atmosphere, perfect for celebrations both intimate and memorable.

RECEPTION UP TO 20 | BANQUET UP TO 16



Vogue Room, Villa Corinthia

The Vogue Room at Villa Corinthia blends elegance with a touch of artistic flair, framed by striking wrought-iron screens and timeless décor.

Opening directly onto the villa's grand hall, it offers a sense of connection while still retaining the intimacy of a private dining space. Natural light filters through tall windows, creating a warm and inviting setting throughout the day. With direct access to Villa Corinthia's terrace, it's ideal for stylish lunches, celebratory dinners, or special occasions.

RECEPTION UP TO 40 | BANQUET UP TO 50



Green Room, Villa Corinthia

The Green Room at Villa Corinthia offers a refined yet welcoming atmosphere, with soft natural light and elegant detailing throughout.

Positioned opposite The Vogue Room, it opens onto the villa's main hall, balancing openness with the intimacy of a private dining setting. Its graceful design and serene palette make it a versatile choice for both business and celebratory gatherings.

RECEPTION UP TO 40 | BANQUET UP TO 50



The Ballroom

The Ballroom is a versatile space designed to host large-scale gatherings with style and ease.

Its high ceilings, refined details, and graceful proportions create a setting that feels both impressive and welcoming. Featuring a purpose-built stage, it's an ideal space for performances as well as bespoke festive parties, weddings, conferences, and gala dinners, adapting seamlessly to every occasion.

RECEPTION UP TO 450 | BANQUET UP TO 250



Caprice Lounge and Gardens



Caprice Lounge & Gardens offers a sophisticated setting where classic elegance meets relaxed charm.

Inside, the lounge is rich with warm tones, plush seating and soft candlelight, exuding old-world charm and the perfect warmth of the season. It's a setting made for cocktails, aperitifs or intimate gatherings. Step outside into the adjoining private gardens, where greenery and open air create a serene escape. Caprice is a versatile venue for celebrations that flow seamlessly from evening drinks to unforgettable nights.

RECEPTION UP TO 100' / 200" | BANQUET UP TO 80' / 150"

* LOUNGE ** GARDEN



Josephine's Coffee and Gardens



Josephine's Coffee & Gardens offers a unique plant-based venue, perfect for hosting intimate gatherings and stylish events.

Josephine's light-filled interiors bring a fresh and contemporary spirit to any occasion. The adjoining gardens extend the experience outdoors, creating a relaxed yet elegant backdrop for receptions, private parties or corporate events. Conscious, vibrant and versatile, Josephine's is a one-of-a-kind setting for memorable celebrations.

GARDEN RECEPTION UP TO 100 | LOBBY RECEPTION UP TO 150

Bahia





Cosy Dining

BAHIA offers a charming and intimate dining area, designed with warm tones, elegant textures and soft lighting to create a welcoming atmosphere.

Overlooking the hotel gardens, this space invites guests to unwind and enjoy our culinary journey in a relaxed setting. It combines the restaurant's refined service with a sense of comfort and ease, making it ideal for exquisite and memorable meals.

Private Dining

For an intimate gathering or special occasion, BAHIA's Private Dining Room offers an exclusive setting for up to 12 guests.

This beautifully appointed space allows small groups to enjoy either the à la carte or tasting menus in privacy. Whether for business dinners or family celebrations, the room blends stylish design, attentive service and culinary creativity to make your moments memorable

The menus featured in this brochure do not apply to Bahia.

TO BOOK YOUR EVENT PLEASE CONTACT BAHIA

CALL +356 9999 1270 OR VISIT WWW.BAHIA.COM.MT



Menu



Cocktail Reception

Menu I

€45 PER PERSON

CATALANA-STYLE OCTOPUS SALAD

PORCHETTA, TONNATO SAUCE, ROCKET AND PARMIGIANO REGGIANO

SWEET AND SOUR VEGETABLES

.

SPICED PUMPKIN SOUP AND MASCARPONE

RICOTTA AND SPINACH BAKED CONCHIGLIONI PASTA

WILD MUSHROOMS AND TRUFFLE LASAGNA

.

ROASTED BRONZE TURKEY AND TRIMMINGS

CRUSTED WILD SALMON, RICOTTA AND SPINACH

AUBERGINE PARMIGIANA

.

ROASTED POTATOES

MODENA BALSAMIC VINEGAR GLAZED CARROTS

BROCCOLI AND CAULIFLOWER GRATIN

DESSERT

PANETTONE TIRAMISU

MINCE PIES

PICCOLA PASTICCERIA

Networking Lunch Menu

€55 PER PERSON

SEASONAL GRILLED VEGETABLES, EXTRA VIRGIN OLIVE OIL AND BALSAMIC

VITELLO TONNATO, POACHED EGG AND GIARDINIERA

SICILIAN STYLE OCTOPUS SALAD

PIADINA WRAP, BRESAOLA, WATERCRESS AND STRACCHINO

SELEZIONE D SALUMI AND FORMAGGI

.

SARDINIAN FREGOLA AND ROASTED VEGETABLES SALAD

SPELT PENNETTE, TOMATO, BASIL AND MOZZARELLA

MALTESE VEGETABLES VEGAN LASAGNA

MUSHROOMS AND MASCARPONE MEATBALLS

CHICKEN ROMANA STYLE

LEMON AND FENNEL BACKED SALMON, SALSA VERDE

DESSERT

PASTICCINI

Christmas Reception

Menu I

€55 PER PERSON

PUMPKIN ARANCINI

AUBERGINE CROQUETTES

WILD MUSHROOMS BRUSCHETTA AND FINE HERBS

CHEESE PUFFS, GRANA PADANO AND CINNAMOM

.

SALTED COD CROQUETTES, CHILLI JAM

STONE BASS TARTARE, SICILIAN ORANGES

MARITONZO SMOKED SALMON, CHIVES, PICKLED RED ONION

.

TURKEY MEATBALL, MOSTARDA DI FRUTTA

MARITONZO, COOKED HAM MOUSSE, ORANGE MARMALADE

BEEF TARTARE, BURRATA CREAM, ANCHOVIES

FRIED POLENTA, TUSCAN LIVER PATÉ

DESSERT

PANETTONE TIRAMISU

SPICED PANNACOTTA, VIN SANTO POACHED PEARS

FRAPPE

MINCE PIES

KINDLY NOTE, THIS MENU IS NOT AVAILABLE AT VILLA CORINTHIA.





3-Course Festive Set Menu

€60 PER PERSON

STARTER

BURRATA E TROPEANA SALAD (V)

Rocket, tomatoes and tropea red onion

CARPACCIO DI MANZO

Beef carpacci, watercress and grana padano

CARPACCIO DI TONNO

Fish of the day carpaccio, radicchio, citrus, aged balsamic vinegar IGP

RAVIOLI ALLA ZUCCA AND AMARETTI

Roasted pumpkin ravioli, amaretti and sage

MAIN

GUANCIA DI VITELLO BRASATA

Braised veal cheek, saffron mash potato and gremolada

FARAONA ARROSTO

Pot roasted guinea fowl, spiced pumpkin mash, cavolo nero

TAGLIATA DI TONNO

Grilled maltese tuna steak, rocket, grana padano, aged balsamic vinegar IGP

CAVATELLI SICILIANA

Gnocchetti shape pasta with aubergines, capers, olives and ricotta salata

DESSERT

MARSALA TIRAMISÙ (V)

SPICED PANNA COTTA, CHOCOLATE SAUCE

POMEGRANATE GRANITA (V)

(V) VEGETARIAN, (VG) VEGAN

4-Course Festive Set Menu

€75 PER PERSON

STARTER

BURRATA E TROPEANA SALAD (V)

Rocket, tomatoes and tropea red onion

CARPACCIO DI MANZO

Beef carpacci, watercress and grana padano

CARPACCIO DI TONNO

Fish of the day carpaccio, radicchio, citrus, aged balsamic vinegar IGP

FIRST COURSE

RAVIOLI ALLA ZUCCA AND AMARETTI

Roasted pumpkin ravioli, amaretti and sage

CAVATELLI 'NDUJA E BASILICO

Cavatelli pasta with 'nduja, basil and burrata

RISOTTO SCORFANO E LIMONE MALTESE

Risotto with maltese lemon, franciacorta and rock fish carpaccio

SECOND COURSE

FARAONA ARROSTO

Pot roasted guinea fowl, spiced pumpkin mash, cavolo nero

TAGLIATA DI TONNO

Grilled maltese tuna steak, rocket, grana padano, aged balsamic vinegar IGP

POLENTA E FUNGHI

Polenta with wild mushrooms and hazelnut

DESSERT

MARSALA TIRAMISÙ (V)

SPICED PANNA COTTA, CHOCOLATE SAUCE

POMEGRANATE GRANITA (V)

(V) VEGETARIAN, (VG) VEGAN



Cocktail Reception

Menu II

€85 PER PERSON

CUTTLEFISH 'NZIMINO

RABBIT, CAPON AND PISTACHIO TERRINE

INSALATA DI RINFORZO

ANTIPASTO ALL'ITALIANA

OCTOPUS AND POTATO SALAD

VITELLO TONNATO

•

SPICED PUMPKIN SOUP AND MASCARPONE

TIMBALLO SICILIANO

RISOTTO, SCOTTISH SALMON AND AMALFI LEMON

WILD MUSHROOMS AND TRUFFLE LASAGNA

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TIELLA DI VERDURE MARINATE AL BALSAMICO DI MODENA

CRUSTED WILD SALMON, RICOTTA AND SPINACH

ROASTED BRONZE TURKEY AND TRIMMINGS

SLOW ROASTED SIRLOIN OF ANGUS BEEF

•

ROASTED POTATOES

MODENA BALSAMIC VINEGAR GLAZED CARROTS

BROCCOLI AND CAULIFLOWER GRATIN

DESSERT

PANETTONE TIRAMISU

MINCE PIES

PICCOLA PASTICCERIA

Christmas Reception

Menu II

€90 PER PERSON

PUMPKIN AND TRUFFLE ARANCINI

AUBERGINE CROQUETTES

VEGETABLES CAPONATA AND GRANA PADANO TART

POTATO MILLEFOGLIE, MUSTARD MAYO

WILD MUSHROOMS BRUSCHETTA AND FINE HERBS

CHEESE PUFFS, GRANA PADANO AND CINNAMON

.

SPICY TUNA BARRATA AND BOTTARGA

SALTED COD CROQUETTES, CHILLI JAM

STONE BASS TARTARE, SICILIAN ORANGES

AVOCADO AND CRAB ON TOAST

MARITONZO SMOKED SALMON, CHIVES, PICKLED RED ONION

GRILLED OCTOPUS, TOMATOES AND OLIVES

.

TURKEY MEATBALL, MOSTARDA DI FRUTTA

MARITONZO, COOKED HAM MOUSSE, ORANGE MARMALADE

BEEF TARTARE, BURRATA CREAM, ANCHOVIES

CAPON GALANTINA

FRIED POLENTA, TUSCAN LIVER PATÉ

.

ROASTED POTATOES

MODENA BALSAMIC VINEGAR GLAZED CARROTS

BROCCOLI AND CAULIFLOWER GRATIN

DESSERT

PANETTONE TIRAMISU

PISTACHIO

MINCE PIES

SPICED PANNACOTTA,

PROFITEROLES

PANFORTE

VIN SANTO POACHED PEARS

FRAPPE





Festive Children's Menu

€35 PER PERSON

STARTER

MOZZARELLA ARANCINI AND POTATO CROQUETTES

SALMON FINGERS AND MASH

TURKEY MEATBALLS, MUSHROOMS AND MASCARPONE

PASTA

LASAGNA CLASSICA

HOME MADE GNOCCHI AND PARMIGIANO REGGIANO

PUMPKIN RISOTTO

MAIN COURSE

POACHED COD FILLET, MASH AND GREENS

AUBERGINE PARMIGIANA

ROASTED BRONZE TURKEY AND TRIMMINGS

DESSERT

PANETTONE TIRAMISU

SPICED PANNACOTTA AND BERRIES

MINCE PIES

Festive Afternoon Tea

€35 PER PERSON

DAINTY LITTLE SANDWICHES

ROASTED TURKEY, CRANBERRY JAM, BROWN BREAD

SPICE PUMPKIN, WALNUT ON WHITE BREAD

CUCUMBER, DILL, CREAM CHEESE, WHOLEMEAL BREAD

ROASTED VEGETABLES, HUMMUS, CHILI JAM ON BARLEY BREAD

SMOKED SALMON, AVOCADO MASH ON WHITE BREAD

HONEY ROAST HAM MOUSSE, PAN BRIOCHE

HOME-BAKED GOODS

CLASSIC SCONES

served with seasonal orange marmalade and clotted cream

TROLLEY OF HOME-MADE PASTRIES

Indulge in a selection of sweet delicacies choosing four items of your liking:

BLUE DELIGHT

Rosemary and blueberry on a yoghurt sponge

CASSATA SICILIANA

Ricotta, citrus zest and chocolate

GOLDEN BREW CUP (VG)

Coffee and caramel pudding

RED FRUIT TART

Shortcrust, zabaione cream, red fruit

TRONCHETTO DI NATALE

Maltese traditional Christmas log

FRUIT CAKE

MATCHA MADELEINE (VG)

MINCE PIES



Christmas Early Breakfast Menu

€50 PER PERSON

BAKERY

ASSORTED BREADS
White, wholegrain and seeded
BANANA BREAD
CHOCOLATE MUFFINS
BLUEBERRY MUFFINS
FRESHLY BAKED CAKES
DANISH PASTRIES

COLD CUTS

BRESAOLA
ROASTED TURKEY
MORTADELLA
SALAMI NAPOLI

CHEESES

MATURE CHEDDAR
RED LEICESTER
PARMIGIANO REGGIANO
FETA
EMMENTHAL
FRESH, DRY
AND PEPPER ĠBEJNA
MOZZARELLA

SELECTION OF FRESH CARVED AND WHOLE FRUITS
MIXED LEAF SALADS AND VEGETABLES

FROM THE HOT BUFFET

PENNETTE ALLA VODKA
Penne pasta with pancetta, tomato sauce, vodka
POLPETTE E MASCARPONE
Beef meatballs, mushrooms and mascarpone sauce
RISOTTO AI FUNGHI
Wild mushrooms risotto and fine herbs
PORCHETTA
Maltese pig, rolled roasted belly
CAVOLFIORE GRATINATO
Baked cauliflower with bechamel sauce

SAUSAGES
BAKED BEANS
ROASTED MUSHROOMS
GRILLED TOMATOES
SCRAMBLED EGGS

EGGS MENU

EGGS PURGATORIO
Soft boiled quail eggs, soft poached eggs in a spicy
tomato, pepper and 'nduja sauce

EGGS BENEDICT
Poached eggs on toasted english muffin,
ham and hollandaise sauce

Christmas Day

€100 PER PERSON

STUZZICHINO

•

WARM SEAFOOD SALAD

•

WILD MUSHROOMS AND TRUFFLE LASAGNA
Grana padano fondue

•

POT ROASTED CAPON
Pumpkin mash, cavolo nero, chestnuts and meat jus

•

ICE CREAM STUFFED PANETTONE
Zabaione cream





New Year's Eve

€185 PER PERSON

STUZZICHINO

•

LANGOUSTINE TRIO

Carpaccio with puntarelle, roasted, spicy soup

•

LOBSTER RISOTTO

Caviar sauce

•

SGROPPINO AL LIMONE

•

HAND-MADE TORTELLINI

Capon broth and "De Bartoli" Marsala wine

•

ROASTED FILLET OF VEAL WITH OSSOBUCO CANNELLONI

Norcia truffle and winter vegetables

•

PISTACHIO TORRONE SEMIFREDDO

Madagascar vanilla sauce, wild berries coulis

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SICILIAN HOMEMADE PICCOLA PASTICCERIA

~*~

COTECHINO AND LENTILS

THE WINTER PALACE

New Year's Day 2026

€95 PER PERSON

VITELLO TONNATO

•

RAVIOLI WITH GROUPER

Salsa vergine

•

ROASTED LEG OF LAMB

Tuscan cannellini beans, sticky potatoes, salsa verde

•

BITTER CHOCOLATE CAKE,

Spiced roasted pear, vanilla sauce

•

PICCOLA PASTICCERIA

FRANCESCO MAZZEI



CORINTHIA

PALACE
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BOOK YOUR WINTER PALACE EXPERIENCE

SALES.PALACE@CORINTHIA.COM | EVENTS.PALACE@CORINTHIA.COM



DE PAULE AVENUE SAN ANTON, MALTA. BZN9023

[CORINTHIA.COM/PALACE](https://corinthia.com/palace)