



# Weddings

“where there is love, there is life”



# Your special day deserves a special place!

We appreciate the importance of creating memories that will last a lifetime. Imagine holding hands, and toasting to your happiness and health while the warm Maltese sun sets over the spellbinding sea views. Dine on sensational food and dance the night away, before retiring to your room.

If you want to tuck yourselves away in this unique wedding venue in the heart of Mellieha or book it as your romantic venue to celebrate a renewal of vows, anniversary or any other special time, then the G3 Group beckons.

A personal viewing is by far the best way to find out if we're your perfect match, so do get in touch with us to arrange a tour.



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# Venues

## An incomparable setting!

The beautifully appointed and sumptuous Haus of P provides an elegant venue for a stand-up reception (up to 100 guests) or a sit down meal (up to 60 guests).

## Breath-taking venues

With sweeping views of Mellieha Village, Ghadira Bay, Comino and Gozo, our Terraces feature a Mediterranean setting ideal for any wedding occasion. This outdoor area, complimented with an authentic natural cave can accommodate up to 300 guests for stand up receptions, dinners, and innovative dining prepared by our Head Chef and his brigade.

## At your service...

Our professional and courteous team will assist you with everything you need from food to flowers to entertainment, to ensure that your wedding reception will be an event you'll remember forever. All this at a price that you'll find surprisingly affordable! At G3 Group, we can individualise your menu, decor and theme to fit your own style ...and budget.





# Venue Charges

Our Events Coordinator will be happy to discuss customised setups and various ideas to make your event truly memorable. The prices indicated above refer to standard setups. Prices may vary according to complexity and seasonality.

Pergola Pool Area and Cave Bar	€800
Haus of P	€500
Tosca Restaurant	€800
Topdeck (available only for civil ceremonies)	€200
Lunara Suite (available only for civil ceremonies)	€150



# Menu

Our Culinary Team led by our Executive Chef is constantly creating edible creations. Within this publication you have a good indication of what we are able to offer, but if you have something specific in mind, we would be more than happy to customize your Wedding Celebration from top to bottom!





# Flying Buffet Menus

## Thyme Menu

16 Items

€23.00 per person

minimum of 35 persons

### From The Bar

Marinated Kalamata olives 

Mixed salted nuts

### Cold Delights From The Sea

Crab meat and slaw mini buns

Scottish salmon macaroons

### Cold Delights From Field To Fork


Marmalade duck carpaccio


Bresaola and fig compote tartlets

Beef and Horseradish tramezzini

### Cold Delights From The Land

Egg mayo mini pita breads 

Smoked cheese and thyme waffle cones 

Olive tapenade and goats' cheese buns 

### Warm Delicacies From The Sea

Crispy Tiger prawns

Wild tuna and pumpkin bucket pies

### Farm To Fork Warm Delicacies

Pressed chicken and truffle arancine

Sweet and sour pork belly kebabs

Beef brisket black buns

### Pastry Treats

Bitter chocolate and Mascarpone mousse

Honeycomb torched cheesecake

Peanut mousse and toffee bar



Denotes vegetarians dishes

All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose and therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our staff regarding potential severity of food allergies. Please feel free to seek advice from your server/s in regards to which food cannot be consumed, if you have any food allergies or intolerances.



# Flying Buffet Menus

## Rosemary Menu

19 Items

€26.00 per person

minimum of 35 persons

### From The Bar

Marinated Kalamata olives 

Mixed of Salted Nuts

### Cold Delights From The Sea

Pressed octopus and Nori seaweed

Crispy prawns gua bao buns

Bombay Gin cured salmon tartlets

### Cold Delights From Field To Fork

B.L.T grilled sandwiches

Chicken Caesar flour tortillas

Asian beef noodle salads

### Cold Delights From the Land

Stir vegetable tacos 

Truffle and Bufala cheese sponges 

Sundried tomato & Parmesan focaccia 

### Warm Delicacies From The Sea

Seafood Bouillabaisse arancine

Crusted Sicilian sardines

### Farm To Fork Warm Delicacies

Carbonara style quiches

Orange infused duck breast lolly pops

Pulled pork and gherkins burgers

Sesame seed crusted beef kebabs

### Pastry Treats

Baileys mocha chocolate cups

Sicilian ricotta cannoli

Candy Floss and chilled chocolate fondant

Classic fruit tarts



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# Flying Buffet Menus

## Wild Thyme Menu

21 Items

€29.00 per person

minimum of 35 persons

### From the Bar

Marinated Kalamata Olives  

Mixed of Salted Nuts

### Cold Delights From The Sea

Crab meat and slaw burgers

Tuna tartar and pickled ginger crackers

Trio of caviar on egg

### Cold Delights From Field To Fork


Chicken pâté, hazelnuts and fig pâté

Truffle injected Chorizo arancini

Spiced beef flour tortillas

### Cold Delights From the Land

Variations of tomato bruschetta 

Soft goats' cheese and thyme waffle cones 

### Warm Delicacies From The Sea

Double fried king prawns and sweet chilli

Pressed octopus and squid gel

### Farm to Fork Warm Delicacies

Game, duck, pork & veal kebabs

Chicken and mushroom bucket pies

Pulled pork fritters

Lamb and Tzatziki burgers

BBQ beef brisket gua boa buns

### Maltese Classic Bites

Ricotta and Pea Pastizzi 

Spinach and anchovies pies

### Pastry Treats

Mango and chocolate mousse

Honey and hazelnut profiteroles

Salted caramel and Bailey's cheesecake

Fruit and marshmallows kebabs



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# Flying Buffet Menus

## Bay Leaf Menu

23 Items  
 €33.00 per person  
 minimum of 35 persons

### From the Bar

Marinated Kalamata olives   
 Mixed of salted nuts




### Cold Delights From The Sea

Prawn and cured salmon shots  
 Crispy octopus and cilantro dipping  
 Tuna sashimi and wasabi

### Cold Delights From Field To Fork

Smoked chicken and pistachio cream buns  
 Marmalade duck carpaccio  
 Parma ham and compressed melon kebabs

### Cold Delights From The Land

Bufala, basil, tomato decker buns   
 Hummus and tahini mini pita bites   
 Plant based tacos 


### Warm Delicacies From The Sea

Saffron carnaroli truffle arancine  
 Salmon and cauliflower spring rolls  
 Tuna steak and sesame seed burgers

### Farm to Fork Warm Delights

Chicken and mushroom tartlets  
 Mini duck spring rolls and soy sauce  
 Pork cheek lolly pops  
 Stir fry beef gua boa buns  
 Mini beef Wellington

### Maltese Classic Delights

Tuna and spinach mini pies  
 Ricotta and pea pastizzi 

### Pastry Treats

Assorted Belgian truffles  
 Jack Daniel's and bitter chocolate tart



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# Add-on Items

The following is a list of add-on items that we are able to include with any of the flying buffet menus published on the previous pages. These items are not available separately from the flying buffet menus.

## Cold Sea Delights

Crab Meat & Slaw Mini-Burgers	€1.30 each
Cured Salmon in Gin Bombay & Lebanese Cucumber	€1.30 each
Nori Salmon & Pickled Ginger	€1.30 each
Prawn & Cured Salmon Shots	€1.30 each
Pressed Octopus & Crispy Seaweed	€1.50 each
Salmon & Egg Mayo Mini Bites	€1.30 each
Salmon & Pickled Ginger Bruschette	€1.30 each
Salmon Sashimi & Mango Drops	€1.30 each
Spiced Salmon Gua Buns	€1.50 each
Swordfish & Mascarpone Involtini	€1.20 each
Trio of Caviar on Soft Egg	€1.50 each
Tuna Sashimi	€1.50 each
Tuna Tartar on Prawn Crackers	€1.50 each

## Cold Delights From the Land

Asian Vegetable & Nut Bua Buns	€1.50 each
Caprese Brioche Buns	€1.30 each
Egg Mayo Finger Sandwiches	€1.30 each
Egg Mayo Mini Pita Bread	€1.20 each
Greek Salad Cups	€1.20 each
Grilled White Goats' Cheese & Tomato Jam in Black Buns	€1.50 each
Herbed Crème Cheese Savoury Cups	€1.30 each
Mushroom Pâté Waffle Cones	€1.30 each
Olive Tapenade & Soft Goats Cheese Buns	€1.20 each
Ricotta Stuffed Chestnut Mushrooms	€1.30 each
Smoked Cheese & Thyme Waffle Cones	€1.20 each
Smoked Cheese & Tomato Decker Sandwiches	€1.30 each
Stir Fried Asian Vegetable Tacos	€1.50 each
Stir Fried Vegetable Wraps	€1.30 each
Sundried Tomato Sicilian Focaccie	€1.20 each
Tomato Gazpacho Shots	€1.30 each
Variations of Bean Bruschette	€1.30 each
Variations of Tomato Bruschette	€1.30 each

## Warm Delicacies From The Sea

Breaded Crab Claws	€1.30 each
Crispy nori Fingers & Cilantro Mayo	€1.50 each
Crusted Sicilian Sardines	€1.50 each
Deep Fried Crispy Squid & Dill Mayo	€1.50 each
Double Fried Crispy Tiger Prawns	€1.50 each
Salmon & Cauliflower Spring Rolls	€1.50 each
Sea Food Bouillabaisse Arancine	€1.50 each
Spiced Tiger Prawns Buo Buns	€1.50 each
Tuna & Pumpkin Bucket Pies	€1.30 each



### Warm Delicacies From The Land

Mozzarella di Bufala & Leek Tartlets	€1.50 each
Burrata & Tomato Tartlets	€1.50 each
Mini Camembert Cheese Fritters	€1.30 each
Red Onion & Tomato Arancine	€1.30 each
Stir Fried Vegetable Spring Rolls	€1.00 each
Sweet Potato & Parmesan Risotto	€1.30 each
Truffle Mushroom Arancine	€1.50 each
Truffle and Mozzarella di Bufala Sponges	€1.50 each
Vegetarian Sliders	€1.30 each
Zucchini & Potato Truffle Croquets	€1.30 each

### Warm Farm to Fork

BBQ Beef Brisket Burger Buns	€1.50 each
Carbonara Style Pies	€1.50 each
Chicken & Mushroom Pies	€1.50 each
Chicken Samosas	€1.50 each
Chilli Con Carne Beef Tacos	€1.50 each
Crispy Asian Marinated Pork Belly	€1.50 each
Game, Duck, Chicken, Veal Kebabs	€1.50 each
Lamb Koftas & Tzatziki Burgers	€1.50 each
Lemon Grass & Cilantro Chicken Kebabs	€1.50 each
Mini Beef Wellingtons	€1.50 each
Mini Duck Spring Rolls	€1.50 each
Mint Lamb Kofta Skewers	€1.50 each
Nut & Asian Pork Bua Buns	€1.50 each
Peanut Butter Chicken Lolly Pops	€1.50 each
Pork Cheeks Lolly Pops	€1.50 each
Pulled Duck Croquets	€1.50 each
Pulled Pork Sliders	€1.50 each
Sesame Seed Crusted Beef Kebabs	€1.50 each
SFC Chicken Wings	€1.50 each
Spicy Chorizo Salami Arancine	€1.50 each
Sticky Sweet Pork Kebabs	€1.50 each
Tomato & Cheese Arancine	€1.50 each

### From the Farm Cold Delights

Asian Beef Flour Tortillas	€1.30 each
Asian Beef Noodle Salads	€1.30 each
Beef & Horse Radish Tramezzini	€1.30 each
B.L.T. Grilled Sandwiches	€1.30 each
Bresaola & Fig Compote Tartlets	€1.30 each
Chicken Ceaser Flour Tortillas	€1.30 each
Chicken Pâté & Mixed Nuts	€1.30 each
Mushroom, Bufala & Parma Ham Profiterole	€1.30 each
Orange & Citrus Duck Carpaccio	€1.30 each
Parma Ham & Basil Pesto Baguettes	€1.30 each
Parma Ham & Pistachio Crème Buns	€1.30 each
Pressed Pulled Rabbit and Onion Chutney	€1.30 each
Smoked Ham & Smoked Cheese Finger Sandwiches	€1.30 each

### Traditional Classics

Mini Pizza	€1.00 each
Mini Sausage Rolls	€1.00 each
Ricotta Cheese & Pea "Pastizzi"	€1.00 each
Spinach & Anchovies Pies	€1.00 each
Stuffed Olives	€1.00 each
Tuna Bridge Rolls	€1.00 each

### Finger Pastry Desserts

Apple & Ginger Crumble	€1.30 each
Assorted Macarons	€1.30 each
Bailey's Mocha Chocolate Cups	€1.30 each
Banoffee Cups	€1.30 each
Belgian Truffles	€1.30 each
Bitter Chocolate & Mascarpone Mousse	€1.30 each
Candy Flows & Chilled Chocolate Fondant	€1.30 each
Carrot Cake	€1.30 each
Cassata Tart	€1.30 each
Cherry Cheesecake	€1.30 each
Chocolate & Espresso Cups	€1.30 each
Chocolate Cup, Toffee & Vodka Jello	€1.30 each
Chocolate Profiteroles	€1.30 each
Cinnamon Apple & Raspberry Streusel	€1.30 each
Cinnamon Date & Coconut Tarts	€1.30 each
Classic Fruit Tarts	€1.30 each
Classic Lemon Meringue	€1.30 each
Coconut Bar & Pineapple Malibu Mousse	€1.30 each
Coffee & Olive Oil Pistachio Terrines	€1.30 each
Dark Belgian Chocolate & Whiskey Tart Tops	€1.30 each
Dark Chocolate Brownies	€1.30 each
Dark Chocolate Streusel	€1.30 each
Dry Figs & Almond Tarts	€1.30 each
Fruit & Marshmallow Kebabs	€1.30 each
Grass Hopper Cake	€1.30 each
Honey & Chocolate Caramelized Sesame Seed Tarts	€1.30 each
Honey & Hazelnut Profiteroles	€1.30 each
Honeycomb Torched Cheesecake	€1.30 each
Jack Daniel's & Better Chocolate Tart	€1.30 each
Lemon Cheesecake	€1.30 each
Mango & Chocolate Mousse	€1.30 each
Mini Date Fritters with "Gelato Nanna"	€1.30 each
Mixed Berries & Champagne Jelly	€1.30 each
Mixed Fruit & Nut Honey Tart	€1.30 each
New York Cheesecake	€1.30 each
Nougatine Tarts	€1.30 each
Orange & Vanilla Maraschino Baba	€1.30 each
Passion Fruit Creamy & Orange Jell-O Verrine	€1.30 each
Peanut Mousse & Toffee Bar	€1.30 each
Raspberry & Pistachio Tart	€1.30 each
Raspberry Crèmeux & Lemon Grass Jelly	€1.30 each
Red Velvet Cake	€1.30 each
Red Velvet Tart	€1.30 each
Red Wine Jello & Cinnamon Almond Creamy	€1.30 each
Rose Water & Wild Berry Jell-O and Pistachio Pannacotta	€1.30 each
Ruby Truffles & Coconut Mousse	€1.30 each
Rum Baba	€1.30 each
Salted Caramel & Bailey's Cheesecake	€1.30 each
Salted Caramel & Pistachio Tiramisu	€1.30 each
Salted Caramel Popcorn Chocolate Brownies	€1.30 each
Sicilian Cannoli Ricotta	€1.30 each
Snickers Cups	€1.30 each
Strawberry Cheesecake	€1.30 each
Strawberry Meringue	€1.30 each
Toffee & Dark Chocolate Ganache Tarts	€1.30 each
Triple Coconut Shots	€1.30 each
Wild Belgian Chocolate Tart & Strawberry Mousse	€1.30 each
Wild Berry & Vanilla Bean Tarts	€1.30 each
Zuppa Anglaise Verrines	€1.30 each



Denotes vegetarians dishes



# Tulip Rose

## Gala Dinner Menu

€27.00 per person  
minimum 20 persons

### Amuse Bouche

#### Textures of Corn

Sweet corn truffle, salted popcorn,  
sweet corn parfait

### Soup

#### Sweet Pumpkin & Hazelnut Soup

Dash of coconut cream  
and baby basil leaves

### Hand Crafted Pasta

#### Local Rabbit & Beer Ravioli

Tarragon butter, light cream,  
Parmesan cracker

### Main Course

#### Pan-Seared Wild Sea Bass

Pea and mint soup, squid ink jelly,  
red baby leaves

or

#### Sous Vide Fillet of Veal

Oyster mushrooms, apricots,  
truffle sauce

or

#### Plant Based Vegetable Wellington

Soy vegetables, chestnut mushrooms,  
vegan pastry, soy sauce

### Desserts

#### Double Chocolate Fondant

Stracciatella ice-cream



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Denotes vegan dishes



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# Juliet Rose

## Gala Dinner Menu

€33.00 per person  
minimum 20 persons

### Amuse Bouche

#### Crab & Lovage Soup

Pickled Kohlrabi, brown crab emulsion

### Hand Crafted Pasta

#### Ravioli Stuffed with Creamy Burrata

Soft egg yolk, heritage tomatoes,  
garden baby leaves

### Intermediate

#### White Truffle Panna Cotta

Crispy guanciale, nuts,  
pickled beetroot

### Main Course

#### Barbequed Brown Meagre

Wrapped in banana leaf, Peru asparagus,  
lemon grass and ginger broth

or

#### Sous Vide Beef Ribeye

Café De Paris butter, sous vide  
rainbow carrots, veal jus

or

#### Miso Egg Plant

Grilled salsify, Brussels sprouts,  
miso light broth

### Desserts

Dark Belgian Chocolate & Jack Daniel's Tart  
Salted caramel and peanut mousse



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# Gloriosa Rose


## Gala Dinner Menu

€40.00 per person  
minimum 20 persons

### Amuse Bouche


Asian Beef Black Bua Buns  
Soy foam, nuts, smoked hay

### Soup

**Caramelized Parsnip & Coconut** 


Onion bhajis and herb drops

### Risotto

**Crab Carnaroli Risotto** 

Crème fraiche, chives,  
Tzarsky caviar

### Main Course

**Poached Wild Cod** 

Onion cream, artichokes textures,  
sea vegetables

or

**Classic Beef Wellington**

Sous vide fillet of beef, mushrooms,  
Parma ham, Bearnaise sauce

or

**Vegan Butternut Steak**   

Tofu cheese, blow torched onions,  
mushroom broth

### Desserts

**Trio of Desserts**

Ruby truffle coconut mousse, honey  
and almond torte, vanilla bean berry tart



Denotes vegetarians dishes



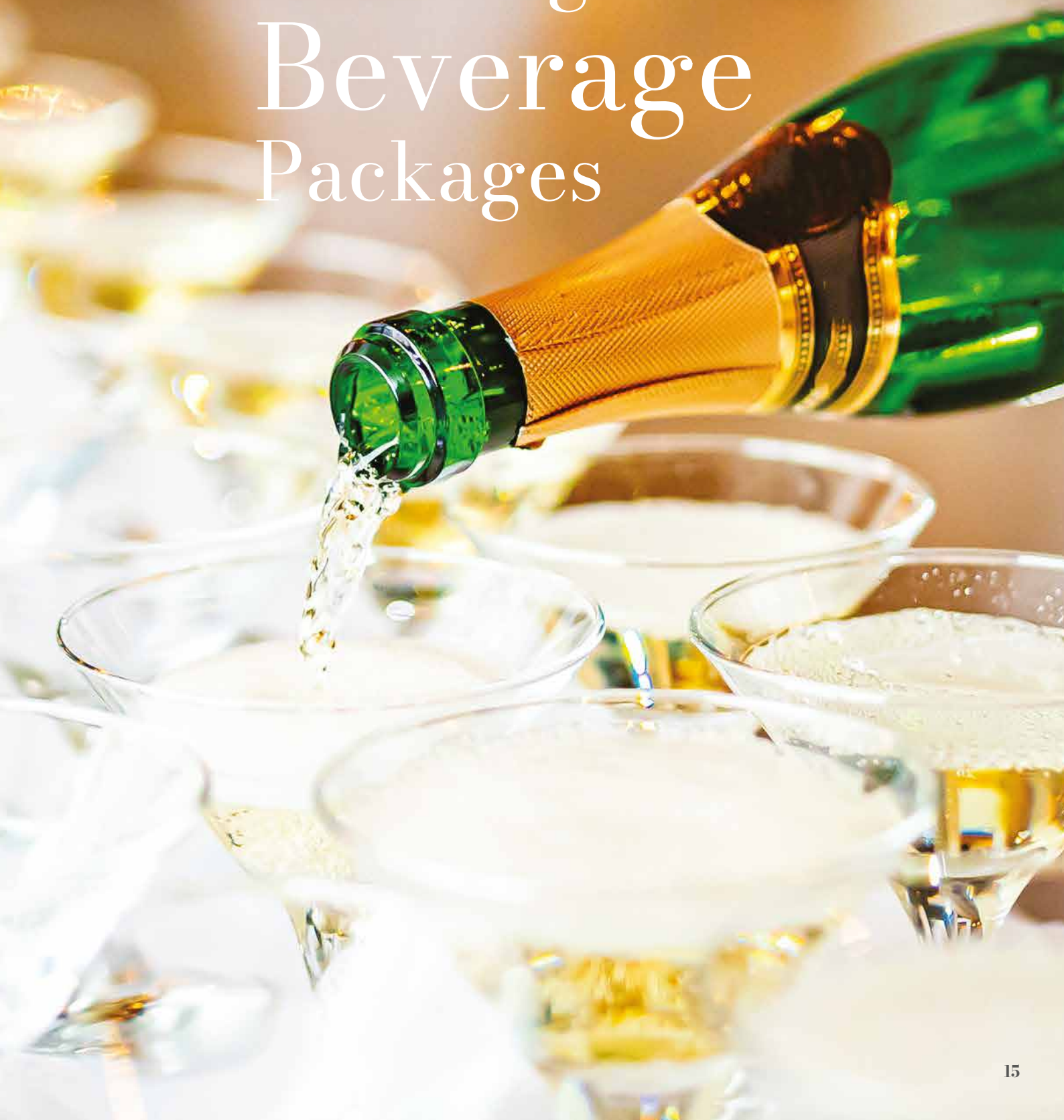
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# Wedding Beverage Packages





## Welcome Drink & Canapés

€6.50 per person

Alcoholic and non-alcoholic welcome drink  
2 types of canapés

## Basic Open Bar (4-hour)

€12.50 per person

Maltese Falcon Wine (white, red or rosé)  
House Beer  
Minerals  
Juices  
Ice-Tea  
Water (still or sparkling)

## Deluxe Open Bar (4-hour)

€30.00 per person

J&B Whisky  
Bacardi White Rum  
Smirnoff Vodka  
Gordons Gin  
Malibu  
Aperol  
Bailey's  
Maltese Falcon Wine (white, red or rose)  
Local Beer  
Soft drinks including mixers but excluding energy drinks  
Juices  
Ice-Tea  
Water (still or sparkling)  
Hot Beverages

## Wine Bar (4-hour)

€45.00 per person

Medina Chardonnay Girgentina, D.O.K.  
Gavi del Comune Di Gavi Dario Bergaglio  
Simonsig Chenin Blanc  
Rose d'Anjou Domaine Pont de Livier, Loire Valley  
Medina Syrah, D.O.K., Superior  
Umberto Fiore Barbera D'Asti, Piemonte, D.O.C.G. Italy  
Gran Passione Rosso, Botter Wines, Veneto, I.G.T. Italy

## Spritz Bar (4-hour)

€45.00 per person

### Aperol Spritz

Aperol, prosecco, soda, slice of orange

### Negroni Spritz

Gin, Martini rosso, Campari, soda water

### Bicicletta Spritz

Dry white wine, Campari, soda, orange circles

### Limoncello Spritz

Limoncello, prosecco, soda water

### Perfect Spritz

Martini rosso, Martini bianco, gin, tonic or soda,  
garnish lemon and rosemary

### Cassis Spritz

Cynar, crème de cassis, white wine, soda water,  
thyme garnish

## Sangria Bar (4-hour)

€40.00 per person

### **Strawberry Rose Sangria**

Strawberries, oranges, lemons, sparkling rose wine, Brandy, sparkling water, sugar syrup

### **Classic Sangria**

Red wine, dark rum, oranges, lemon, green apple, sugar

### **Peach & Honey Sangria Slushie**

White wine, peach schnapps, squeezed oranges, lime, honey liqueur

### **White Sangria**

Squeezed oranges, lemons, sugar syrup, white wine, soda water

## Mojito Bar (4-hour)

€45.00 per person

### **Classic Mojito**

White rum, brown sugar, fresh lime, mint, mojito mix, soda water

### **Maltese Mojito**

Bajtra liqueur, brown sugar, fresh oranges, mint, kinnie

### **Mexican Mojito**

Tequila, brown sugar, fresh lime, mint, apple juice

### **Strawberry Mojito**

White rum, strawberry puree, fresh lime, mint, soda water

### **Sunrise Mojito**

White rum, passion fruit syrup, mint, soda, green apple garnish

### **Magic Mojito**

White rum, lime juice, mint, cotton candy







# Wedding Cakes & Cake Table

Our Pastry Chef will be happy to discuss customised decorations and flavours.  
The prices indicated below refer to standard decoration. Prices vary according to size, design and complexity.

## 3 Tier Wedding Cakes

**3 tiers of 26cm, decorated in white sugar paste**

**Almond or Bacio or Fruit**

€160 for 50 persons

€235 for 150 persons

**Chocolate or Vanilla**

€130 for 50 persons

€150 for 150 persons

## 2 Tier Wedding Cakes

**2 tiers of 26cm, decorated in white sugar paste**

**Almond or Bacio or Fruit**

€120 for 50 persons

€185 for 150 persons

**Chocolate or Vanilla**

€90 for 50 persons

€125 for 150 persons



## 1 Tier Wedding Cakes

**1 tier of 26cm, decorated in white sugar paste**

### **Almond or Bacio or Fruit**

€80 for 50 persons

€160 for 150 persons

### **Chocolate or Vanilla**

€50 for 50 persons

€100 for 150 persons

## Witness Cakes

**1 tier of 15cm, decorated in white sugar paste**

### **Almond or Bacio or Fruit**

€40

### **Chocolate or Vanilla**

€30

## Coffee Table Options

### **Date Fritters or Ricotta Cannoli or Almond Petit Fours**

€35 for up to 50 persons

€100 for up to 150 persons

### **Assorted Belgian Truffles**

€35 for up to 50 persons

€105 for up to 150 persons

All the coffee table options include free flowing tea/coffee.

# Book your Wedding with us!

Discounts are the numbers that matter...

**100%** free wedding coordinator service from quotation until the big day

**100%** free overnight stay for 2 persons in a standard room on B&B Basis

**10%-20%** get discounts when booking your guests' rooms. We offer a 10-20% discount for any guests needing accommodation. The discount will be available through a promo code on our websites - no stress and no hassle; the guests can book their accommodation themselves.

**20%** discount on any Spa related services – see more on [www.nataraya.com.mt](http://www.nataraya.com.mt) on the day following the event (discount does not apply on already discounted packages).

**10%** we only require a 10% deposit to reserve an event for you





# Terms & Conditions

## **PRICES**

All prices are inclusive of VAT, venue and waiter service.

Prices are applicable until December 2023 and are subject to a 10% increase in 2024 and a 10% increase in 2025.

## **DEPOSIT AND PAYMENT SCHEDULE**

A 10% deposit is requested upon booking. A further 25% deposit is requested three [3] months prior to the event. The balance is to be settled on the day of the event.

## **BOOKING**

During an initial enquiry stage no venue space is blocked and is subject to availability. Event date and venue will only be guaranteed once the Contract is duly signed by both parties and the deposit is paid.

The Hotel reserves the right to accept more than one event per day, provided that the events do not operationally interfere with each other.

## **CATERING**

All food will be prepared by the Hotel without exceptions. In the event of any remaining food and beverage, the Hotel will dispose of accordingly under the Health & Safety regulations. No food will be allowed to be taken out of the premises with the exception of any left-over cake and any witness cakes.

## **ATTENDANCE**

The number of guests attending the event is required to be sent in writing to the Hotel at least three [3] days in advance, which becomes then chargeable as a minimum.

## **TIME LIMITS**

Daytime Events are not to exceed six (6) hours in duration. Evening events are to finish by midnight.

## **ENTERTAINMENT**

Music is limited by law until 2300 hrs for outdoor venues.

In case of indoor venues, the music volume will be significantly lowered after 2300 hrs.

**ATTRACTIONS/LICENCES**

All attractions intended to be put up at the Event by the Clients require the approval of the Hotel. The Hotel reserves the exclusive right to grant or withhold such approval at its sole discretion without the need to provide any reason in respect thereof. Any attraction as may have been approved by the Hotel requiring a Police or other licence is to be cleared with the authorities concerned by the Clients, and copy of the relevant licence is to be produced to the Hotel in advance of the Wedding.

**PARKING**

Parking for organizers is offered on a complimentary basis in the Hotel's private car park on a first come first served basis.

**LIABILITY**

The Hotel will not be held liable for the non-performance of its obligations when this is attributed to labour disputes, strikes, accidents, national emergencies, natural disasters, acts of God and other causes which are beyond the control of the management.

**DAMAGES**

In the event of any damage caused by the guests with negligence, the host will be responsible for expenses incurred.

**PERSONAL ITEMS**

Clients and guests are kindly requested not to leave any personal belongings in the venue after the event.

**SMOKING**

Smoking is prohibited by law in all indoor venues.





# Get in touch and set an Appointment

t: +356 2152 3912

e: [banqueting@g3.com.mt](mailto:banqueting@g3.com.mt)

[www.pergolahotel.com.mt](http://www.pergolahotel.com.mt)

[www.solanahotel.com.mt](http://www.solanahotel.com.mt)

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