

Buffet Events



Drinks on Arrival

| | |
|--|------------------|
| Pimm's Refresher..... | €3.50 per person |
| Glass Prosecco..... | €4.00 per person |
| Aperol Spritz..... | €4.50 per person |
| Maltese Spritzer..... | €5.00 per person |
| House Infused Gin with Premium Tonic..... | €5.50 per person |
| Classic Negroni..... | €6.00 per person |
| Glass Champagne..... | €9.00 per person |

LUZZU
Restaurant • Conference • Lido

Minimum number of guests: 50 (All prices include VAT)

Please inform our representative at reservation stage
in case of any allergens or intolerances



Buffet Menu

Antipasti and Salads

A vast selection of salads and mixed salad, antipasti, complemented with sauces and vinaigrettes

Soup

Cream of potato and leek soup served with herb croutons (V)

Pasta Station

Penne tossed with shrimps, baby spinach and curry cream
Rigatoni beef and mushroom with beef jus, red wine reduction and grana shavings

From the Hot Station

Aqua-pazza grouper with pitted kalamata olives, cherry tomatoes and soft herbs

Chicken cacciatore with bell peppers and mushrooms

Grilled pork collar caramelized pears and apple cider gravy

Roast beef on a rosemary jus with glazed root vegetables

Roasted fresh vegetables (V)

Traditional baked potatoes with onion and fennel (V)

Desserts

A selection of mouth-watering dessert, homemade gateaux, fresh fruit

Adult €28 per person | Kid €14 per person
Inclusive of free-flowing soft drinks, house wine, beer & water

LUZZU
Restaurant • Conference • Lido



Add on Stations

Additional €3.75 per person for every station

From the Carvery

Roasted ribeye with mustard and peppercorn crust, served with pepper sauce

or

Roasted lamb leg with red wine gravy

or

Roasted turkey with citrus butter glaze with cranberry sauce

Pasta Station

Cacio e Pepe (Grana cheese, black pepper)

or

Risotto alla Milanese (Grana cheese, saffron)

Taco & Ciabatta Station

Pulled slow roasted Angus Beef

Pulled slow braised pork

Condiments: Couscous, Mixed Salad, Tomato and Onion Salsa, Caramelised Onions, BBQ Sauce, Mustard, Chilli Sauce, Hoisin, Onion & Pickled Gherkin Relish, Grated Red Leicester Cheese, Hot Salsa.

LUZZU
Restaurant • Conference • Lido



Pizza Station

Margherita

Tomato sauce, mozzarella, basil and oregano

Pulled Duck

Tomato sauce, mozzarella, pulled duck, mixed peppers, leeks and hoisin dressing

Vegetarian

Tomato sauce, mozzarella, mushrooms, sweet peppers, onions, sweet corn and oregano

Pepperoni

Tomato sauce, mozzarella, pepperoni and oregano

Dessert Station

Chocolate fontaine with marshmallows and pretzels

Upgraded selection of cakes

Ice cream counter

Carved fruits

Coffee Station

Free-flowing coffee

Sambuca & Amaretto

Cannoli and Imqaret

LUZZU
Restaurant • Conference • Lido



Beverage Upgrades

Local Wine Upgrade €2.95 per person

Red: Fenici Merlot, Cabernet and Syrah Blend

White: Fenici Chardonnay, Vermentino and Viognier Blend

Rose: Fenici Cabernet and Syrah Blend

Foreign Wine Upgrade €3.95 per person

Red: 35 South, Merlot

White: Gavi del Comune di Gavi

Rose: Rose d'Anjou

Open Bar Upgrade

2 Hours €7.00 per person | 3 Hours €11.00 per person

Aperitifs: Campari, Martini Bianco, Martini Extra Dry, Martini Rosso and Aperol

Spirits: Smirnoff, Bacardi and Gordon's Gin

Whiskey/Bourbon: Famous Grouse and Jack Daniel's

Liqueurs: Amaretto, Coconut Liqueur and Irish Cream Liqueur

Cocktail Bar Upgrade

2 Hours €10.00 per person | 3 Hours €13.00 per person

Open Bar Package + Cocktails

Amaretto Sour, Bounty, Cosmopolitan, Negroni

Pina Colada, Long Island, Sex on the Beach, Bora Bora (Non-Alcoholic)

LUZZU
Restaurant • Conference • Lido