

CELEBRATE THE

FESTIVE SEASON

WITH G3 GROUP

FESTIVE PROGRAMME 2026 - 2027

G3 GROUP

www.g3.com.mt

G3 GROUP

WISHING YOU A

HAPPY CHRISTMAS

& A PROSPEROUS NEW YEAR

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GIFT VOUCHERS

FOR EVERY OCCASION



ENTERTAINMENT

SOLANA
HOTEL AND SPA

CHRISTMAS EVE
Michel Gold'M Sax, will deliver a
special performance in the hotel's lobby
on Christmas Eve

CHRISTMAS DAY
Philip Vella, Malta's most popular composer
will keep you entertained at the Bellini Restaurant
during Christmas Day Lunch

Fun-filled kids' animation for the little ones

NEW YEAR'S EVE
Ring in the New Year with Cassandra & Band
performing live in the hotel lobby

NEW YEAR'S DAY
Ernest will be performing
at the Bellini Restaurant whilst you are
enjoying your first lunch of the year

Fun-filled kids' animation for the little ones

PERGOLA
HOTEL AND SPA

CHRISTMAS EVE
Krista Šujak will keep you entertained
at the Cave Bar

NEW YEAR'S EVE
Celebrate New Year's Eve with a live DJ set,
great vibes and music into the night

VITA
HOTEL & ROOFTOP

CHRISTMAS EVE
Get into the festive spirit with a live DJ set
by DJ Freeynas × Insomnia Events

NEW YEAR'S EVE
Get ready to party into 2027 with DJ Emily Lang
bringing the beats, energy and New Year's Eve
vibes all night long!



ACCOMMODATION OPTIONS

GIFT THE JOY OF RELAXATION AND MEMORABLE EXPERIENCES!

Book directly through our official hotel websites and enjoy exclusive discounts and special rates, available only when booking with us directly.

SOLANA HOTEL AND SPA

www.solanahotel.com.mt

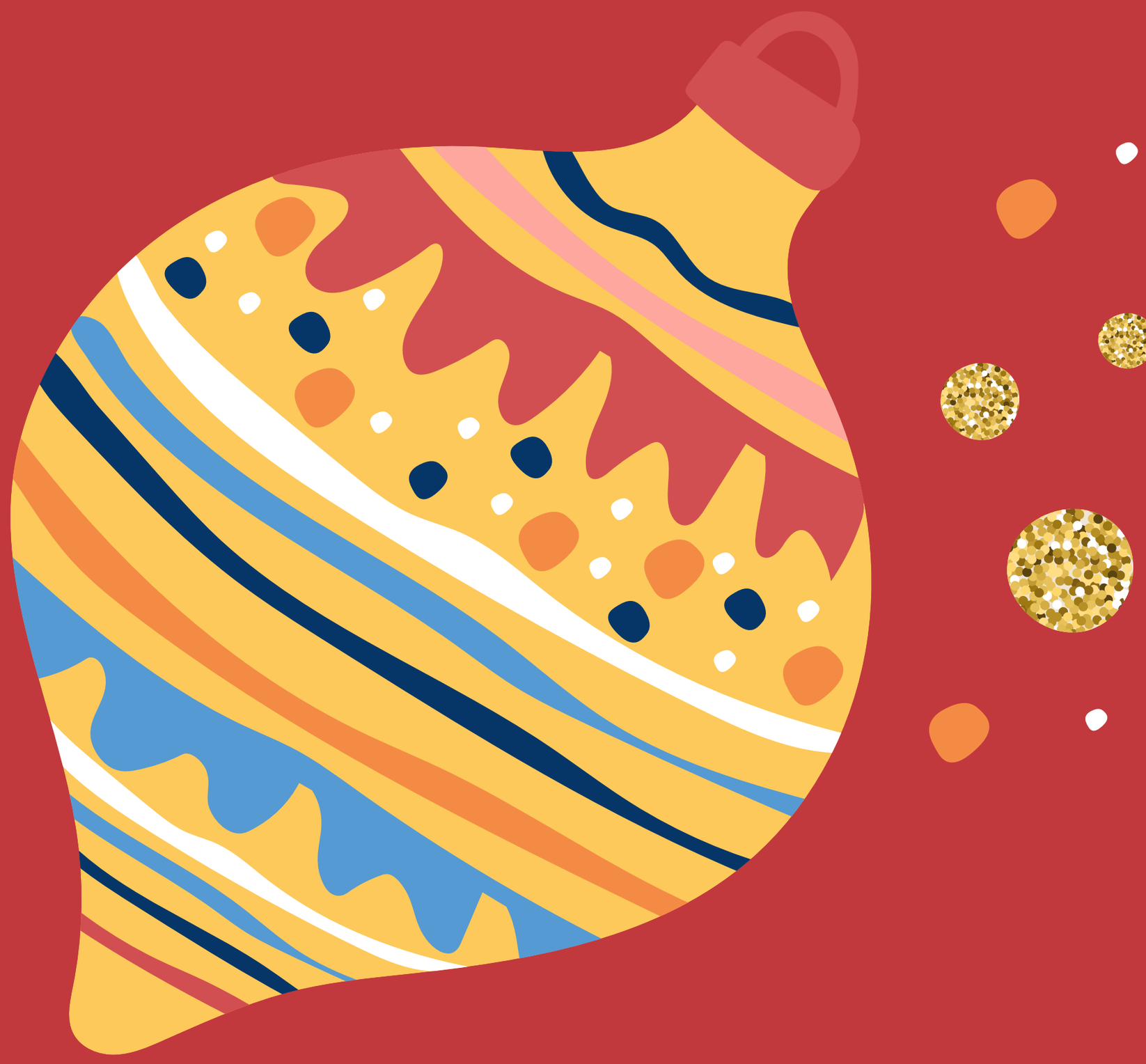
PERGOLA HOTEL AND SPA

www.pergolahotel.com.mt

VITA HOTEL & ROOFTOP

www.vitahotel.com.mt

A STAYCATION IS ALWAYS THE PERFECT PRESENT!



FESTIVE SPA PICKS

Pergola Hotel and Spa | Solana Hotel and Spa

Love Me Tender

Relieving • Tender • Anti-Stress

70 minutes
€65.00

- Hot Stone Press-therapy for the Back
- Relieving Head and Neck Massage
- Warm Shea Oil Back and Legs Massage
- Velvet Oats Face Mask Application
- Hands, Arms and Lower Neck Warm Massage
- Full Day Use of our Leisure Facilities

Nostalgie de Chocolat

Chill Outside, Cozy Within!

115 minutes
€90.00

- Heated Chocolate Oil Full Body Massage
- Gentle Face Cleanse and Exfoliation
- Frosted Glow Vitamin Face Mask and Massage
- Chocolate Hand and Arm Nourishing Ritual
- White Chocolate Foot Scrub and Massage
- Full Day Use of our Leisure Facilities

The Festive Pear

BEST VALUE

Magical • Luxurious • Indulging

120 minutes
Price for One - €110.00
Price for Two - €195.00

- Hot Neck and Shoulder Compress Ritual
- Black Orchid Full Body Scrub
- Detoxifying Full Body Mud Wrap
- Soothing Scalp Therapy
- Relaxing Black Orchid Full Body Massage
- Full Day Use of our Leisure Facilities

Finish off your Spa experience with a warm cup of non-alcoholic mulled pear cider

Festive Booster!

Upgrade your Spa Experience with a Private Warm Chromotherapy Hydro Bath Massage of 30 minutes and 2 glasses of Prosecco at a special price of €25.00

Available exclusively with all Festive Spa Packages!

NATARAYA
day spa & wellness

CHRISTMAS EVE
ALL INCLUSIVE BUFFET DINNER
AT THE SOLANA HOTEL AND SPA

Adults: € 55.00 | Children aged 5-12: 50% discount



ALL INCLUSIVE
includes unlimited beverages
wine, beer, soft drinks, mineral water and hot beverages

Antipasti

A selection of creative composed salads, marinated vegetarian dishes, various seafood, shellfish and cured fish complemented by roulades and pâtés. Indulge in our charcuterie section with freshly cut salamis and cured meats, accompanied by typical Mediterranean condiments and dressings

Sushi & Sashimi Selection

A selection of freshly rolled sushi delights and sashimi, accompanied by soy sauce, pickled ginger, and wasabi

From The Soup Tureen

Roasted Chestnut & Porcini Soup
Served with thyme and garlic croutons

Pasta Station

Crab & Prawn Linguine
Linguine with fresh crab meat and king prawns with garlic, chilli, lemon zest, parsley, and bisque butter sauce

Braised Beef Cheek Paccheri
Paccheri with slow-braised beef cheeks, tossed in a rich red wine sauce with thyme and Parmesan cheese

Tagliatelle al Bosco
Tagliatelle tossed with sautéed porcini mushrooms, truffle cream, baby spinach, and Grana Padano

Oriental Station

Char Siu Bao Buns
Steamed bao buns filled with BBQ pork, pickled cucumber and hoisin sauce

Duck Spring Rolls
Hoisin sauce, sweet chilli chutney

Golden Curried Vegetable Samosas
Julienne vegetables wrapped in crispy pastry, served with a mango curry sauce

Crispy Prawn Crackers
Served with a sweet chilli salsa

Butcher's Corner

Roasted Turkey Breast
Traditional roast turkey stuffed with sage, and served with a cranberry sauce, and gravy

Roasted Leg of Lamb
Moroccan spiced rub leg of lamb, with curried lentils and a bean sauce

From the Counter

Pan-Seared Scottish Salmon
Creamy leek sauce, baby spinach, and wakame salad

Asian Five-Spice Roast Duck
Slow-roasted duck with hoisin glaze, steamed pancakes, cucumber, and spring onions

Shawarma Station
Slowly grilled chicken döner kebab served with pita bread, traditional salads, condiments, and sauces

Garlic & Rosemary Porchetta
Italian-style rolled pork belly with crispy crackling, served with salsa verde, and pan gravy

Vegan Dishes

Wild Mushroom & Chestnut Wellington
Wild mushrooms, chestnuts, spinach, and herbs, wrapped in flaky pastry, and served with a red wine reduction

Sweet Potato & Chickpea Korma
Sweet potatoes and chickpeas simmered in a mild coconut and cashew curry, finished with fresh coriander

Potatoes and Greens

Butter-steamed seasonal vegetables
Oven-roasted potatoes marinated with garlic, fresh thyme and rosemary, and finished with extra-virgin olive oil

Kids' Specials

Pepperoni Pizza
Crispy Chicken Nuggets
French Fries

Selection of International and Local Cheeses

Served with homemade chutneys, crackers, pickled vegetables and flavoured grissini

Desserts

Sweet Finale! An array of Christmas puddings, mousses, chocolate bite-sized treats, all accompanied with a chocolate fountain

SOLANA HOTEL AND SPA

Denotes vegetarian dishes Denotes vegan dishes

G3 GROUP

CHRISTMAS DAY
ALL INCLUSIVE BUFFET LUNCH
AT THE SOLANA HOTEL AND SPA

Adults: € 75.00 | Children aged 5-12: 50% discount

ALL INCLUSIVE
includes unlimited beverages
wine, beer, soft drinks, mineral water and hot beverages

Antipasti

A selection of creative composed salads, marinated vegetarian dishes, various seafood, shellfish and cured fish complemented by roulades and pâtés. Indulge in our charcuterie section with freshly cut salamis and cured meats, accompanied by typical Mediterranean condiments and dressings

Sushi & Sashimi Selection

A selection of freshly rolled sushi delights and sashimi, accompanied by soy sauce, pickled ginger, and wasabi

From The Soup Tureen

Roasted Butternut Squash & Sage Soup
Finished with toasted pumpkin seeds, and herb croutons

Pasta Station

Salmon Ravioli
Fresh salmon ravioli served with a saffron and lime cream, topped with baby spinach, cherry tomatoes, and dill

Slow-Braised Lamb Ragù Paccheri
Paccheri tossed in a rich tomato and rosemary lamb ragù with Pecorino Romano

Tortelloni alla Zucca
Tortelloni stuffed with pumpkin, served with brown butter, crispy sage, walnuts, and aged Parmesan cheese

Oriental Station

Thai Fish Cakes
Served with cucumber relish and sweet chilli sauce

Sesame Chicken Karaage
Japanese-style crispy chicken served with spicy mayo

Vegetable Dumplings
Steamed vegetable dumplings served with a soy and chilli dip

Crispy Prawn Crackers
Served with a sweet chilli salsa

Butcher's Corner

Roast Beef Striploin
Served with Yorkshire pudding, horseradish cream and red wine jus

Honey & Five-Spice Glazed Gammon
Served with wholegrain mustard sauce and pineapple chutney

From the Counter

Grilled Local Sea Bream Fillet 'Awrat'
Served with lemon butter sauce, sautéed spinach, and roasted cherry tomatoes

Chicken Breast
Cooked with fragrant coconut and Indonesian spices

Shawarma Station
Slowly grilled chicken döner kebab served with pita bread, traditional salads, condiments, and sauces

Herb-Crusted Pork
Served with roasted garlic, cider jus, and caramelised apples

Vegetarian and Vegan Dishes

Spinach & Vegetable Lasagna
Layers of fresh pasta sheets, roasted vegetables, spinach, béchamel, and mozzarella

Thai Green Vegetable Curry
Seasonal vegetables and tofu simmered in a green coconut curry, served with jasmine rice

Potatoes and Greens

Butter-steamed seasonal vegetables
Oven-roasted potatoes marinated with garlic, fresh thyme and rosemary, and finished with extra-virgin olive oil

Kids' Specials

Pepperoni Pizza
Crispy Chicken Nuggets
French Fries

Selection of International and Local Cheeses

Served with homemade chutneys, crackers, pickled vegetables and flavoured grissini

Desserts

Sweet Finale! An array of Christmas puddings, mousses, chocolate bite-sized treats, all accompanied with a chocolate fountain

FESTIVE SEASON 2026 - 2027

SOLANA HOTEL AND SPA

Denotes vegetarian dishes Denotes vegan dishes

G3 GROUP

NEW YEAR'S EVE
ALL INCLUSIVE BUFFET DINNER
AT THE SOLANA HOTEL AND SPA

Adults: € 79.00 | Children aged 5-12: 50% discount



ALL INCLUSIVE
includes unlimited beverages
wine, beer, soft drinks, mineral water and hot beverages

Antipasti

A selection of creative composed salads, marinated vegetarian dishes, various seafood, shellfish and cured fish complemented by roulades and pâtés. Indulge in our charcuterie section with freshly cut salamis and cured meats, accompanied by typical Mediterranean condiments and dressings

Sushi & Sashimi Selection

A selection of freshly rolled sushi delights and sashimi, accompanied by soy sauce, pickled ginger, and wasabi

From The Soup Tureen

Creamy Lobster Bisque
Finished with Cognac cream, chives, and butter croutons

Pasta Station

Seafood Risotto
Creamy Carnaroli rice with lobster, king prawns, scallops, mussels, and clams, finished with saffron bisque, fresh dill, and cherry tomato confit

Beef Short Rib Garganelli
Garganelli with a slow-braised beef short rib, tossed in a rich Barolo sauce with thyme, rosemary, and Grana Padano

Black Truffle & Parmesan Gnocchi
Potato gnocchi tossed in a creamy black truffle sauce with aged Parmesan cheese, and crispy sage

Oriental Station

Tempura King Prawns
Lightly battered king prawns served with wasabi mayo

Chicken Yakitori
Grilled chicken skewers glazed with a teriyaki sauce

Vegetable Gyozas
Fried dumplings served with soy, pickled ginger and chilli dipping sauce

Crispy Prawn Crackers
Served with a sweet chilli salsa

Butcher's Corner

Whole Roasted Porchetta
Stuffed with fennel, rosemary, and garlic, and served with salsa verde, and natural roasting juices

Roast Rib-Eye of Beef
Served with Yorkshire pudding, horseradish cream and a rich red wine jus

From the Counter

Salmon Wellington
Fillet of salmon wrapped in puff pastry with spinach, herbs, and cream cheese, served with dill cream sauce

Herb-Crusted Lamb Rump
Oven-roasted herb-crusted lamb rump with pistachios, fresh herbs, and garlic, served with a rich lamb jus

Shawarma Station
Slowly grilled beef döner kebab served with pita bread, traditional salads, condiments, and sauces

Grilled Beef Tenderloin
Grilled and served with peppercorn and Béarnaise sauces

Vegetarian and Vegan Dishes

Wild Mushroom & Truffle Wellington
Wrapped in puff pastry, and served with a red wine reduction

Thai Red Vegetable Curry
Seasonal vegetables, tofu, and bamboo shoots simmered in a fragrant red coconut curry, served with basmati rice

Potatoes and Greens

Butter-steamed seasonal vegetables
Oven-roasted potatoes marinated with garlic, fresh thyme and rosemary, and finished with extra-virgin olive oil

Kids' Specials

Pepperoni Pizza
Crispy Chicken Nuggets
French Fries

Selection of International and Local Cheeses

Served with homemade chutneys, crackers, pickled vegetables and flavoured grissini

Desserts

Sweet Finale! An array of Christmas puddings, mousses, chocolate bite-sized treats, all accompanied with a chocolate fountain

SOLANA HOTEL AND SPA

Denotes vegetarian dishes Denotes vegan dishes

G3 GROUP

NEW YEAR'S DAY
ALL INCLUSIVE BUFFET LUNCH
AT THE SOLANA HOTEL AND SPA

Adults: € 65.00 | Children aged 5-12: 50% discount



ALL INCLUSIVE
includes unlimited beverages
wine, beer, soft drinks, mineral water and hot beverages

Antipasti

A selection of creative composed salads, marinated vegetarian dishes, various seafood, shellfish and cured fish complemented by roulades and pâtés. Indulge in our charcuterie section with freshly cut salamis and cured meats, accompanied by typical Mediterranean condiments and dressings

Sushi & Sashimi Selection

A selection of freshly rolled sushi delights and sashimi, accompanied by soy sauce, pickled ginger, and wasabi

From The Soup Tureen

Roasted Chestnut & Wild Mushroom Soup
A rich and velvety soup made with roasted chestnuts and wild mushrooms, finished with truffle oil, thyme, and garlic-herb croutons

Pasta Station

Seafood Linguine
Linguine with king prawns, clams, mussels, garlic, cherry tomatoes, white wine, parsley, and extra-virgin olive oil

Braised Beef Ragù Paccheri
Paccheri with slow-cooked beef ragù, red wine, rosemary and Grana Padano

Wild Mushroom & Truffle Gnocchi
Potato gnocchi in a creamy truffle sauce with Parmesan cheese, and crispy sage

Oriental Station

Tempura King Prawns
Lightly battered king prawns served with wasabi mayo

Lamb Samosas
Crispy golden pastry filled with spiced minced lamb, root vegetables, and aromatic herbs, served with mint yoghurt and sweet chilli sauce

Vegetable Spring Rolls
Crispy rolls filled with seasonal vegetables and served with sweet chilli sauce

Crispy Prawn Crackers
Served with a sweet chilli salsa

Butcher's Corner

Herb-Roasted Turkey Breast
Stuffed with sage, and served with cranberry sauce, and traditional gravy

Roasted Beef Rib
Served with Yorkshire pudding, horseradish cream and a rich red wine jus

From the Counter

Grilled Tuna Steaks
Lightly seasoned tuna steaks, grilled and served with a citrus-soy glaze, sesame seeds and fresh ginger and lime dressing

Chicken Supreme
Roasted chicken breast served with a rich mushroom sauce

Shawarma Station
Slowly grilled beef döner kebab served with pita bread, traditional salads, condiments, and sauces

Slow-Roasted Leg of Lamb
Herb-crusted leg of lamb, slow-roasted with rosemary, garlic, and thyme, carved to order and served with rich lamb jus

Vegan Dishes

White Truffle Polenta and Vegan Cheese
Served with a spiced pumpkin sauce

Moroccan Tagine
Slow-cooked cauliflower florets, green peas, and mixed olives, simmered in a fragrant Moroccan-spiced tomato sauce with cumin, coriander, and paprika

Potatoes and Greens

Butter-steamed seasonal vegetables
Oven-roasted potatoes marinated with garlic, fresh thyme and rosemary, and finished with extra-virgin olive oil

Kids' Specials

Pepperoni Pizza
Crispy Chicken Nuggets
French Fries

Selection of International and Local Cheeses

Served with homemade chutneys, crackers, pickled vegetables and flavoured grissini

Desserts

Sweet Finale! An array of Christmas puddings, mousses, chocolate bite-sized treats, all accompanied with a chocolate fountain

CHRISTMAS EVE
ALL INCLUSIVE BUFFET DINNER
AT THE PERGOLA HOTEL AND SPA

Adults: € 50.00 | Children aged 5-12: 50% discount

ALL INCLUSIVE
includes unlimited beverages
wine, beer, soft drinks, mineral water and hot beverages

Antipasti

A selection of creative composed salads, marinated vegetarian dishes, various seafood, shellfish and cured fish complemented by roulades and pâtés. Indulge in our charcuterie section with freshly cut salamis and cured meats, accompanied by typical Mediterranean condiments and dressings

From The Soup Tureen

Roasted Chestnut & Porcini Soup
Served with thyme and garlic croutons

Pasta Station

Crab & Prawn Linguine
Linguine with fresh crab meat and king prawns with garlic, chilli, lemon zest, parsley, and bisque butter sauce

Braised Beef Cheek Paccheri
Paccheri with slow-braised beef cheeks, tossed in a rich red wine sauce with thyme and Parmesan cheese

Tagliatelle al Bosco
Tagliatelle tossed with sautéed porcini mushrooms, truffle cream, baby spinach, and Grana Padano

Oriental Station

Char Siu Bao Buns
Steamed bao buns filled with BBQ pork, pickled cucumber and hoisin sauce

Duck Spring Rolls
Hoisin sauce, sweet chilli chutney

Crispy Prawn Crackers
Served with a sweet chilli salsa

Butcher's Corner

Roasted Turkey Breast
Traditional roast turkey stuffed with sage, and served with a cranberry sauce, and gravy

Roasted Leg of Lamb
Moroccan spiced rub leg of lamb, with curried lentils and a bean sauce

From the Counter

Pan-Seared Scottish Salmon
Creamy leek sauce, baby spinach, and wakame salad

Asian Five-Spice Roast Duck
Slow-roasted duck with hoisin glaze, steamed pancakes, cucumber, and spring onions

Shawarma Station
Slowly grilled chicken döner kebab served with pita bread, traditional salads, condiments, and sauces

Garlic & Rosemary Porchetta
Italian-style rolled pork belly with crispy crackling, served with salsa verde, and pan gravy

Vegan Dishes

Wild Mushroom & Chestnut Wellington
Wild mushrooms, chestnuts, spinach, and herbs, wrapped in flaky pastry, and served with a red wine reduction

Sweet Potato & Chickpea Korma
Sweet potatoes and chickpeas simmered in a mild coconut and cashew curry, finished with fresh coriander

Potatoes and Greens

Butter-steamed seasonal vegetables
Oven-roasted potatoes marinated with garlic, fresh thyme and rosemary, and finished with extra-virgin olive oil

Kids' Specials

Pepperoni Pizza
Crispy Chicken Nuggets
French Fries

Selection of International and Local Cheeses

Served with homemade chutneys, crackers, pickled vegetables and flavoured grissini

Desserts

Sweet Finale! An array of Christmas puddings, mousses, chocolate bite-sized treats, all accompanied with a chocolate fountain

CHRISTMAS DAY
ALL INCLUSIVE BUFFET LUNCH
AT THE PERGOLA HOTEL AND SPA

Adults: € 70.00 | Children aged 5-12: 50% discount



ALL INCLUSIVE
includes unlimited beverages
wine, beer, soft drinks, mineral water and hot beverages

Antipasti

A selection of creative composed salads, marinated vegetarian dishes, various seafood, shellfish and cured fish complemented by roulades and pâtés. Indulge in our charcuterie section with freshly cut salamis and cured meats, accompanied by typical Mediterranean condiments and dressings

From The Soup Tureen

Roasted Butternut Squash & Sage Soup
Finished with toasted pumpkin seeds, and herb croutons

Pasta Station

Salmon Ravioli
Fresh salmon ravioli served with a saffron and lime cream, topped with baby spinach, cherry tomatoes, and dill

Slow-Braised Lamb Ragù Paccheri
Paccheri tossed in a rich tomato and rosemary lamb ragù with Pecorino Romano

Tortelloni alla Zucca
Tortelloni stuffed with pumpkin, served with brown butter, crispy sage, walnuts, and aged Parmesan cheese

Oriental Station

Sesame Chicken Karaage
Japanese-style crispy chicken served with spicy mayo

Vegetable Dumplings
Steamed vegetable dumplings served with a soy and chilli dip

Crispy Prawn Crackers
Served with a sweet chilli salsa

Butcher's Corner

Roast Beef Striploin
Served with Yorkshire pudding, horseradish cream and red wine jus

Honey & Five-Spice Glazed Gammon
Served with wholegrain mustard sauce and pineapple chutney

From the Counter

Grilled Local Sea Bream Fillet 'Awrat'
Served with lemon butter sauce, sautéed spinach, and roasted cherry tomatoes

Chicken Breast
Cooked with fragrant coconut and Indonesian spices

Shawarma Station
Slowly grilled chicken döner kebab served with pita bread, traditional salads, condiments, and sauces

Vegetarian and Vegan Dishes

Spinach & Vegetable Lasagna
Layers of fresh pasta sheets, roasted vegetables, spinach, béchamel, and mozzarella

Thai Green Vegetable Curry
Seasonal vegetables and tofu simmered in a green coconut curry, served with jasmine rice

Potatoes and Greens

Butter-steamed seasonal vegetables
Oven-roasted potatoes marinated with garlic, fresh thyme and rosemary, and finished with extra-virgin olive oil

Kids' Specials

Pepperoni Pizza
Crispy Chicken Nuggets
French Fries

Selection of International and Local Cheeses

Served with homemade chutneys, crackers, pickled vegetables and flavoured grissini

Desserts

Sweet Finale! An array of Christmas puddings, mousses, chocolate bite-sized treats, all accompanied with a chocolate fountain

NEW YEAR'S EVE
ALL INCLUSIVE BUFFET DINNER
AT THE PERGOLA HOTEL AND SPA

Adults: € 75.00 | Children aged 5-12: 50% discount



ALL INCLUSIVE
includes unlimited beverages
wine, beer, soft drinks, mineral water and hot beverages

Antipasti

A selection of creative composed salads, marinated vegetarian dishes, various seafood, shellfish and cured fish complemented by roulades and pâtés. Indulge in our charcuterie section with freshly cut salamis and cured meats, accompanied by typical Mediterranean condiments and dressings

From The Soup Tureen

Creamy Lobster Bisque
Finished with Cognac cream, chives, and butter croutons

Pasta Station

Seafood Risotto
Creamy Carnaroli rice with lobster, king prawns, scallops, mussels, and clams, finished with saffron bisque, fresh dill, and cherry tomato confit

Beef Short Rib Garganelli
Garganelli with a slow-braised beef short rib, tossed in a rich Barolo sauce with thyme, rosemary, and Grana Padano

Black Truffle & Parmesan Gnocchi
Potato gnocchi tossed in a creamy black truffle sauce with aged Parmesan cheese, and crispy sage

Oriental Station

Tempura King Prawns
Lightly battered king prawns served with wasabi mayo

Vegetable Gyozas
Fried dumplings served with soy, pickled ginger and chilli dipping sauce

Crispy Prawn Crackers
Served with a sweet chilli salsa

Butcher's Corner

Whole Roasted Porchetta
Stuffed with fennel, rosemary, and garlic, and served with salsa verde, and natural roasting juices

Roast Rib-Eye of Beef
Served with Yorkshire pudding, horseradish cream and a rich red wine jus

From the Counter

Salmon Wellington
Fillet of salmon wrapped in puff pastry with spinach, herbs, and cream cheese, served with dill cream sauce

Herb-Crusted Lamb Rump
Oven-roasted herb-crusted lamb rump with pistachios, fresh herbs, and garlic, served with a rich lamb jus

Shawarma Station
Slowly grilled beef döner kebab served with pita bread, traditional salads, condiments, and sauces

Grilled Beef Tenderloin
Grilled and served with peppercorn and Béarnaise sauces

Vegetarian and Vegan Dishes

Wild Mushroom & Truffle Wellington
Wrapped in puff pastry, and served with a red wine reduction

Thai Red Vegetable Curry
Seasonal vegetables, tofu, and bamboo shoots simmered in a fragrant red coconut curry, served with basmati rice

Potatoes and Greens

Butter-steamed seasonal vegetables
Oven-roasted potatoes marinated with garlic, fresh thyme and rosemary, and finished with extra-virgin olive oil

Kids' Specials

Pepperoni Pizza
Crispy Chicken Nuggets
French Fries

Selection of International and Local Cheeses

Served with homemade chutneys, crackers, pickled vegetables and flavoured grissini

Desserts

Sweet Finale! An array of Christmas puddings, mousses, chocolate bite-sized treats, all accompanied with a chocolate fountain

NEW YEAR'S DAY
ALL INCLUSIVE BUFFET LUNCH
AT THE PERGOLA HOTEL AND SPA

Adults: € 60.00 | Children aged 5-12: 50% discount



ALL INCLUSIVE
includes unlimited beverages
wine, beer, soft drinks, mineral water and hot beverages

Antipasti

A selection of creative composed salads, marinated vegetarian dishes, various seafood, shellfish and cured fish complemented by roulades and pâtés. Indulge in our charcuterie section with freshly cut salamis and cured meats, accompanied by typical Mediterranean condiments and dressings

From The Soup Tureen

Roasted Chestnut & Wild Mushroom Soup
A rich and velvety soup made with roasted chestnuts and wild mushrooms, finished with truffle oil, thyme, and garlic-herb croutons

Pasta Station

Seafood Linguine
Linguine with king prawns, clams, mussels, garlic, cherry tomatoes, white wine, parsley, and extra-virgin olive oil

Braised Beef Ragù Paccheri
Paccheri with slow-cooked beef ragù, red wine, rosemary and Grana Padano

Wild Mushroom & Truffle Gnocchi
Potato gnocchi in a creamy truffle sauce with Parmesan cheese, and crispy sage

Oriental Station

Tempura King Prawns
Lightly battered king prawns served with wasabi mayo

Vegetable Spring Rolls
Crispy rolls filled with seasonal vegetables and served with sweet chilli sauce

Crispy Prawn Crackers
Served with a sweet chilli salsa

Butcher's Corner

Herb-Roasted Turkey Breast
Stuffed with sage, and served with cranberry sauce, and traditional gravy

Roasted Beef Rib
Served with Yorkshire pudding, horseradish cream and a rich red wine jus

From the Counter

Grilled Tuna Steaks
Lightly seasoned tuna steaks, grilled and served with a citrus-soy glaze, sesame seeds and fresh ginger and lime dressing

Chicken Supreme
Roasted chicken breast served with a rich mushroom sauce

Shawarma Station
Slowly grilled beef döner kebab served with pita bread, traditional salads, condiments, and sauces

Slow-Roasted Leg of Lamb
Herb-crusted leg of lamb, slow-roasted with rosemary, garlic, and thyme, carved to order and served with rich lamb jus

Vegan Dishes

White Truffle Polenta and Vegan Cheese
Served with a spiced pumpkin sauce

Moroccan Tagine
Slow-cooked cauliflower florets, green peas, and mixed olives, simmered in a fragrant Moroccan-spiced tomato sauce with cumin, coriander, and paprika

Potatoes and Greens

Butter-steamed seasonal vegetables
Oven-roasted potatoes marinated with garlic, fresh thyme and rosemary, and finished with extra-virgin olive oil

Kids' Specials

Pepperoni Pizza
Crispy Chicken Nuggets
French Fries

Selection of International and Local Cheeses

Served with homemade chutneys, crackers, pickled vegetables and flavoured grissini

Desserts

Sweet Finale! An array of Christmas puddings, mousses, chocolate bite-sized treats, all accompanied with a chocolate fountain

PRIVACY
CHRISTMAS EVE PARTY
AT VITA HOTEL & ROOFTOP

€ 20.00 per person | Ages 17+



Christmas Eve just got louder!

Dance into the night with
DJ Freeynas × Insomnia Events

Including 1 complimentary alcoholic cocktail and a reserved high table

From 21:30hrs onwards | Dress Code: Smart Casual

VIP Sofa Experience

€800.00 | Maximum 10 Guests

Includes:

2 Bottles 70cl Belvedere Vodka + Mixers
1 Bottle 70cl Tanqueray Gin + Mixers
1 Bottle 70cl Jack Daniel's + Mixers
1 Bottle Moët & Chandon

VITA
HOTEL & ROOFTOP

Terms & Conditions Apply | €20.00 per person is payable upon booking to confirm the reservation.
VIP Sofa reservations are subject to availability and accommodate a maximum of 10 guests.
Guests must comply with the event dress code and age requirements.

NEW YEAR'S EVE
OPEN BAR PARTY
AT VITA HOTEL & ROOFTOP

€ 85.00 per person | Ages 17+



Celebrate the final night of the year under the stars, above the city

Featuring DJ Emily Lang

bringing the beats, energy and New Year's Eve vibes all night long!

An unforgettable night including
4 hours of full open bar, gourmet finger food
and champagne at midnight

Doors open at 22:00hrs

CLICK HERE FOR MORE INFORMATION

VITA
HOTEL & ROOFTOP

Limited spaces Available | Reserve early and welcome 2027 in true rooftop style!

G3 GROUP



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www.g3.com.mt