



Events & Private Dining Brochure

Contemporary Mediterranean Cuisine

Contents

- 03 - Overview
- 04 - Restaurant
- 05 - Bar & Cocktails
- 06 / 08 - Finger food Menus
- 09 - Party Packages
- 10 / 11 - Beverage Packages
- 12 / 14 - Set Menus
- 15 - BBQ & Grill
- 16 - Blu Indoors
- 17 - Blu Outdoors
- 18 - Indoor Lounge
- 19 - Blu Lido
- 20 - Blu Outdoor Central
- 21 - Floor Plan
- 22 - Contact
- 23 - Lifestyle



Brand Overview

Set along Malta's northern coastline, Blu Beach Club brings together contemporary Mediterranean dining, signature cocktails and relaxed beachfront luxury. From breakfast by the sea to sunset dinners and lively evenings, every experience is shaped by panoramic views and warm hospitality.

With versatile spaces and a vibrant coastal atmosphere, Blu is ideal for private celebrations, corporate gatherings, weddings and exclusive events by the sea.



Restaurant

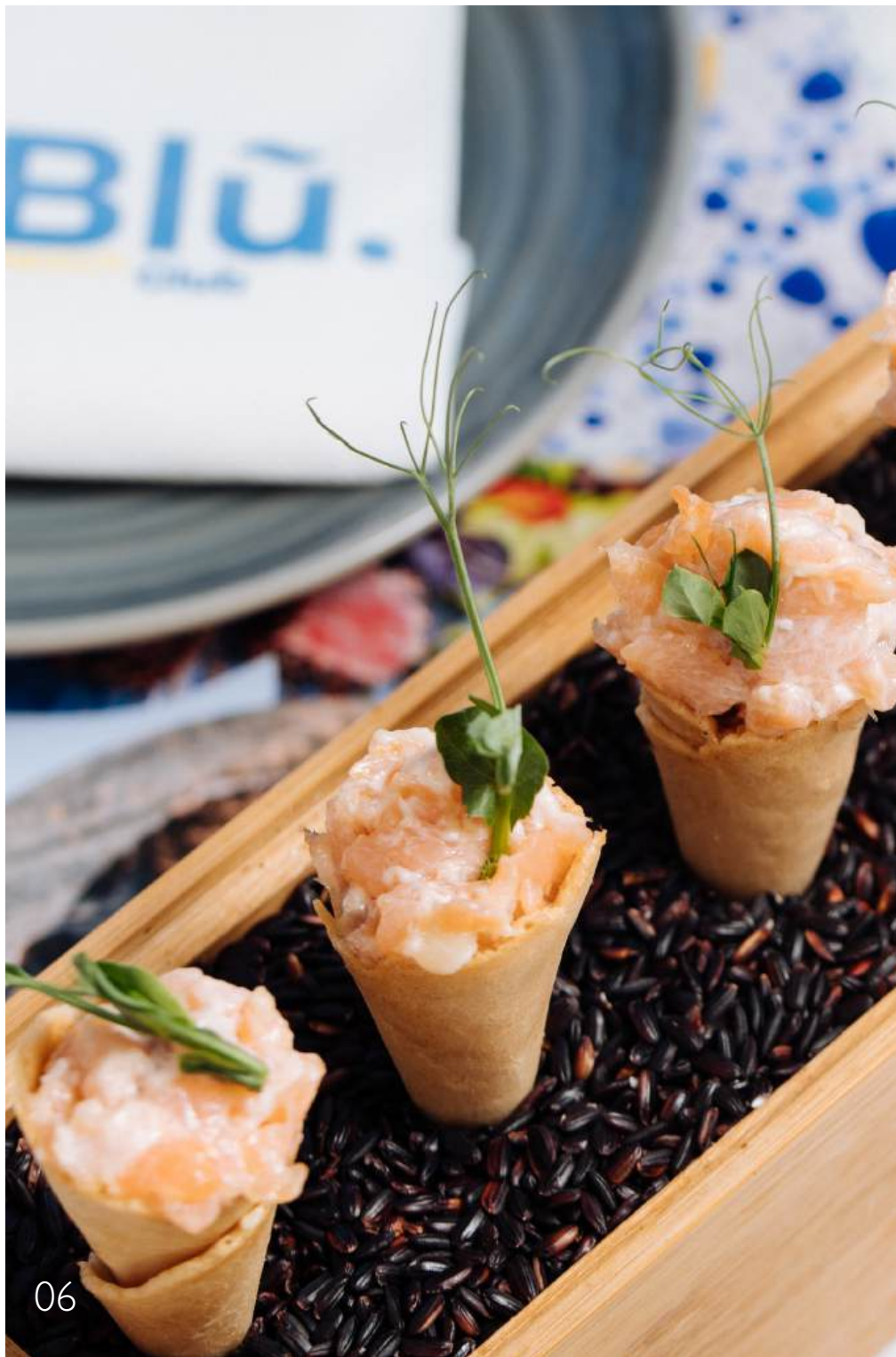
Blu Beach Club celebrates contemporary Mediterranean cuisine, bringing together fresh seafood, premium grilled meats, handcrafted pizzas, sushi, and seasonal dishes. Paired with stunning sea views and relaxed beachfront dining, every meal is designed to be shared and enjoyed in an unforgettable coastal setting.





Bar & Cocktails

The bar is at the heart of the Blu experience, serving expertly crafted signature cocktails, premium spirits, and a carefully curated wine selection. Whether enjoying a refreshing drink under the sun or cocktails at sunset, every serve is designed to complement the vibrant beachfront atmosphere.



FINGER FOOD MENU 1

COLD CANAPÉS

Peppered Goat's Cheese & Tomato Tartlets

Savoury Cones

Smoked Salmon | Cream Cheese | Tobiko

Chicken Caesar Crostini

Crispy Bacon | Parmesan

Mortadella & Pesto Focaccia

Pecorino Shavings

Chickpea & Feta Tartlets

Black Olives

HOT CANAPÉS

Vegetable Spring Rolls

Sweet Chilli Dip

Pulled Pork Croquettes

Mango & Chilli Dip

Crispy Chicken Sliders

Jalapeño Cheese | Pickled Onions

Artichoke Tempura

Mexican Cheese Sauce

Duck Gyoza

Hoisin Sauce | Sesame Seeds

Beef Sliders

Pickled Mushrooms | Leicester Cheese

Fish Goujons

Capers | Lemon Mayonnaise

Carbonara Arancini

DESSERTS

Carrot Cake

Cream Cheese Frosting

Baked Oreo Cheesecake

Salted Caramel

White Chocolate & Raspberry Brownie

Lemon Biscotti

€22.50 per person

Available for a minimum of 15 guests.

All menus are inclusive of VAT. Group menus are non-inclusive of beverages.
Kindly advise the Events Team in advance of any dietary requirements or allergies.



FINGER FOOD MENU 2

COLD CANAPÉS

Gozo Cheese

Sundried Tomato Tartlets

Guacamole Smoke Salmon

Crème Fraiche Tartlets

Smoked Salmon Blinis

Tobiko, Cream Cheese

Garlic & Rosemary Focaccia

Mortadella, Pecorino

Salmon Nigiri

Wakame, Sesame Seeds

Katsu Tori Roll

Panko Chicken, Katsu Mayo, Spring Onions

Chickpea & Feta Tartlets

Black Olives

Beef Tartare Tacos

Crispy Onions, Soy, Honey

Potato Papdi Chaat

Tomato, Yoghurt

HOT CANAPÉS

Peruvian Chicken Skewers

Lime, Coriander

Pork Belly Croquettes

Spiced Apple Chutney

Artichoke Tempura

Mexican Cheese Sauce

Arancini

Carbonara

Beef sliders

Pickled Mushrooms, Leister cheese

Duck spring rolls

Hoi Sin Sauce

Lamb Koftas

Cucumber, Yoghurt Dressing

DESSERT

Carrot cake

Cream Cheese Frosting

Pistachio Pannacotta

Berry Compote

White Chocolate

Miso, Cinnamon Slice

€28.90 per person

Available for a minimum of 15 guests.

All menus are inclusive of VAT. Group menus are non-inclusive of beverages.
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FINGER FOOD MENU 3

COLD CANAPÉS

Beef Carpaccio

Parmesan Focaccia, Pickled Shallots

Duck Uramaki

Hoisin Crispy Leeks

Prawn Tacos

Wakame, Avocado

Spicy Tuna Gunkan

Masago, Spring Onions

Fried Sumo Roll

Tuna, Salmon, Avocado

Chicken Liver Pate

Herb Brioche, Onion Marmalade

Roasted Vegetable Tartlets

Whipped Feta, Walnuts

HOT CANAPÉS

Chicken Bonda

Tomato Chutney

Charcoal Fish Pakora

Turmeric Raita

Asian Beef Skewers

Peanut & Chili Glaze

Prawn Tempura

Katsu Mayo

Buttermilk Chicken Sliders

Pickled Cucumber, Truffle Mayo

Steamed Beef Bao Buns

Teriyaki Glaze

Crispy Polenta

Creamed Mushrooms, Leeks

Baked Half Shell Mussels

Herb & Lemon Crust

DESSERT

Almond & Raisin Brownie

Dulce De Leche

Coconut Pannacotta

Spiced Pineapple

Cherry & Pistachio Cake

€33.60 per person

Available for a minimum of 15 guests.

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PARTY PACKAGES

COLD CANAPÉS

Tomato & Herb Bruschetta (DF, V)
 Peppered Goat's Cheese & Tomato Tartlets
 Chicken Caesar Crostini
 Cheese & Pesto Focaccia (V)
 Chickpea & Feta Tartlets (V)

HOT CANAPÉS

Vegetable Spring Rolls (V)
 Crispy Chicken Sliders
 Pulled Beef Croquettes
 Vegetable Gyoza (V)
 Fish Goujons

SWEET CANAPÉS

Carrot Cake
 White Chocolate & Raspberry Brownie

BEVERAGE PACKAGE

4-Hour Duration

COCKTAILS

Aperol Spritz, Campari Spritz, Cuba Libre, Mimosa, Bellini

SPARKLING & WINE

Prosecco, Red and White Wine

SPIRITS

JB Whisky, Smirnoff Red Vodka, Gordon's Gin, Captain Morgan White Rum,
 Captain Morgan Dark Rum, Sauza Gold Tequila

DRAUGHT BEER AND SOFT DRINKS

€56.90 per person

€9.00 per person for each additional hour

Available for a minimum of 15 guests.

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BEVERAGE PACKAGES

HOUSE PACKAGE

3 Hours - €16.00

House Pouring Vodka, Gin, Rum, Whisky, Tequila, Aperitivo,
Draft Beer, Still & Sparkling Water

Extra hour €5.00 p.p

STANDARD PACKAGE

3 Hours - €28.00

Smirnoff Red Vodka, Gordons Gin, Plantation White Rum, Whisky
Johnnie Walker Red, Tequila Blanco. Aperol & Campari (no spritz)
Red Wine Primitivo, White Wine Pinot Grigio,
Beer (Bottle or Draught), Still & Sparkling Water

Extra hour €7.00 p.p

CLASSIC PACKAGE

3 Hours - €35.00

Smirnoff Red Vodka, Bombay Gin, Tanqueray Gin, Plantation White
Rum, Spiced Rum, Jameson Whisky, Johnnie Walker Black,
Tequila Blanco, Aperol, Campari (no spritz)
Red Wine Primitivo, White Wine Pinot Grigio, Prosecco,
Beer (Bottle or Draught) Still & Sparkling Water.

Cocktail: Skinny Beach, Cuba Libre, Aperol Spritz, Negroni

Extra hour €9.00 p.p

All menus are inclusive of VAT.



SEATED WINE PACKAGE

By Half Bottle | €16 per person

WINE

White: Pinot Grigio | Red: Primitivo | Rosé: Rosato Bordinese

NON-ALCOHOLIC

Still Water | Sparkling Water

CLASSIC FREE-FLOWING WINE PACKAGE

€25.00 (per person up to 2 hours)

Free-flowing during the meal

WINE & BEER

White: Pinot Grigio | Red: Primitivo | Rosé: Rosato Bordinese | Stella Beer

NON-ALCOHOLIC

Still Water | Sparkling Water

PREMIUM FREE-FLOWING WINE PACKAGE

€38.00 (per person up to 2 hours)

Free-flowing during the meal

WINE & BEER

White: Chablis, Hamelin, Burgundy, France | Red: Chianti, Castiglioni, Frescobaldi, Tuscany, Italy | Rosé: Rosé Les Petites Javelles, Terres du Midi, France

Sparkling: 2024 Folini DOCG Prosecco | Stella Beer

NON-ALCOHOLIC

Still Water | Sparkling Water

All menus are inclusive of VAT.



SET MENU 1

Choose one dish from each course.

STARTERS

Chicken Garganelli

Mushrooms | Pecorino Cream | Pancetta Crumble

Chicken Teriyaki

Grilled Chicken Breast | Peppers

Goat's Cheese & Artichoke Tart

Leek & Walnut Salad

MAINS

Beef Tagliata

Rocket & Parmesan Salad | Roasted Tomatoes | Rosemary Fries

Seabass

Jerusalem Artichokes | Creamed Potatoes | Leek Beurre Blanc

Crispy Polenta

Creamed Mushrooms | Pecorino | Asparagus

Chicken Breast

Brie & Pancetta Stuffing | Thyme-Roasted Potatoes | Creamed Spinach

DESSERTS

Coconut & Rum Panna Cotta

Caramelised Pineapple | Honeycomb | Blueberries

Baked White Chocolate Cheesecake

Candy Floss | Pecan Nuts | Cherry Sorbet

Dark Chocolate Fondant

Vanilla Ice Cream

€35.00 per person

*Beef Tagliata available with a €5.00 supplement.

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SET MENU 2

SHARING APPETISERS

Homemade Focaccia | Water Biscuits | Marinated Tomatoes | Olives | Hummus | Local Bean Dip

MAINS

Asparagus & Artichoke Risotto

Asparagus and Artichoke Mascarpone Risotto with Parmesan

OR

Grilled Chicken Breast

Truffle-Marinated Chicken | Pecorino | Rosemary | Polenta Chips

OR

Grilled Market Fish

Served with Roast Potatoes and Seasonal Vegetables

All main courses are served with roast potatoes and seasonal vegetables.

DESSERT

Imqaret

Crumble | Vanilla Ice Cream | Local Honey

OR

Seasonal Fruit Salad

Fresh Mint

€36.75 per person

Roast Beef available with a €5.00 supplement.

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SET MENU 3

STARTERS

Breaded Gozo Cheeselets

Tomato Chutney | Rocket

OR

Baked Mushrooms with Garlic

(Can Be Made Gluten-Free)

Sourdough | Herbs

MAIN

BBQ-Glazed Chicken Breast

Charred Lemon | Grilled Spring Onions

OR

Baked Seabass

Creamed Leeks | Crispy Kale | Lemon

OR

Grain-Fed Beef Rib-Eye

(€5 Supplement)

Chimichurri

OR

Mushroom & Truffle Risotto

Parmesan | Herbs

All main courses are served with roast potatoes and seasonal vegetables.

DESSERTS

Imqareti

Crumble | vanilla ice cream | local honey

Seasonal fruit salad

Fresh mint | juices

Chocolate & Orange Mousse Cake

Salted caramel

€40.00 per person

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BBQ / GRILL MENU

APPETIZERS

Tomato & Herb Bruschetta
Cheese & Pesto Focaccia
Chickpea & Feta Tartlets

STARTERS & SALADS

Rice Salad | Coleslaw | Hummus | Focaccia |
Tomato Salad | Lettuce | Moroccan Couscous

MAINS

Beef Burger

(Well Done)

Cheese | Lettuce | Tomato | Garlic Mayonnaise

Grilled Fish

Salsa Verde | Lemon

Grilled Chicken Thighs

Charred Spring Onion | Lemon

Grilled Mixed Vegetables

Vegetarian Option Available on Request

DESSERTS

Fruit Salad
Maltese Imqaret

€36.75 per person

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Blu Indoors

A stylish, climate-controlled dining space with contemporary design, flexible seating and direct access to the outdoor terraces. With uninterrupted sea views, it is ideal for elegant dinners, private celebrations, corporate events, networking receptions and presentations.

90 **105**
SEATED STANDING



Blu Outdoors

A spacious open air- terrace with stunning panoramic sea views, designed for memorable events. Perfect for cocktail receptions, gala dinners, wedding receptions, sunset events. The terrace combines generous capacity with an elegant coastal backdrop, creating an unforgettable guest experience.

100
SEATED

130
STANDING



Indoor Lounge

A stylish indoor dining space with direct access to the outdoor terraces and uninterrupted sea views. Ideal for elegant dinners, networking receptions, product launches, or presentations. The space offers a comfortable, climate-controlled setting.

30
SEATED

35
STANDING



Blu Lido

The signature waterfront event space, offering panoramic sea views and a vibrant open-air atmosphere. This versatile area is perfect for sunset cocktail receptions, live entertainment, weddings, beach themed celebrations, and a large social gathering.

120 **225**
SEATED STANDING

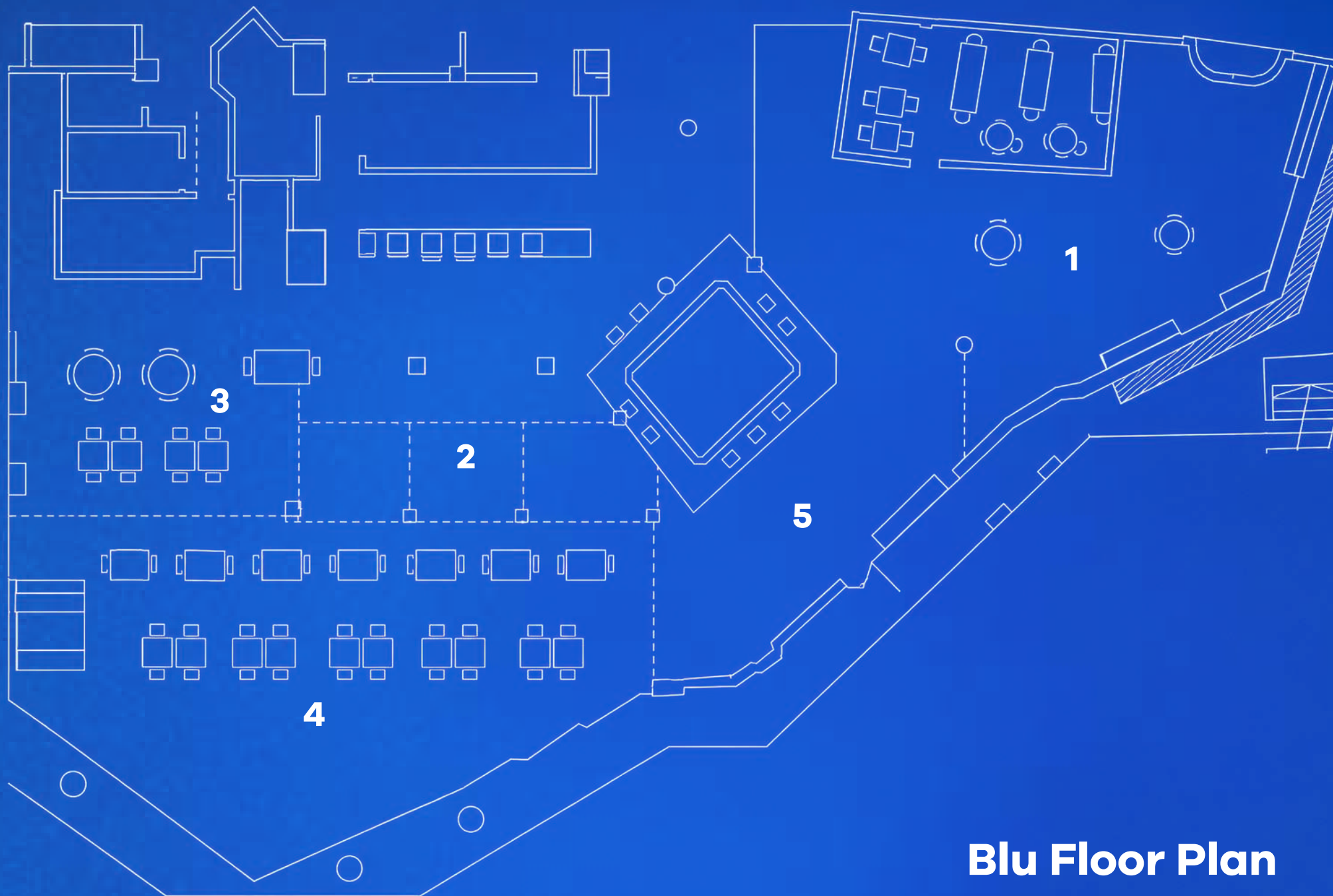


Blu Outdoor Central

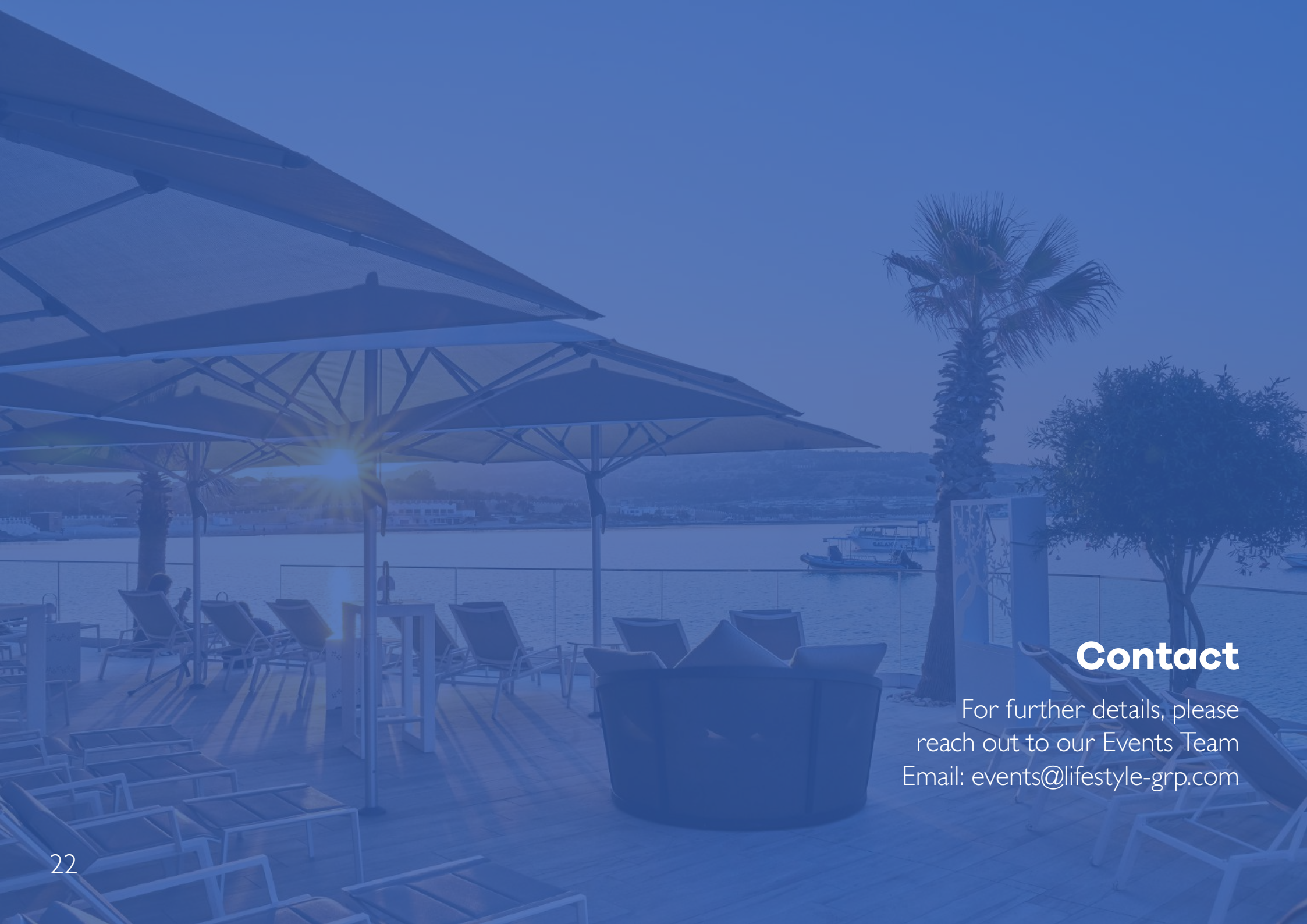
A centrally positioned outdoor space overlooking the sea, ideal for receptions, sponsored activations, product showcases and tasting experiences. Its open layout and strong visibility make it perfect for creating an engaging focal point within the venue.

35
SEATED

45
STANDING



Blu Floor Plan



Contact

For further details, please
reach out to our Events Team
Email: events@lifestyle-grp.com



Lifestyle Group

A diverse collection of award-winning venues, from Michelin-recognised dining to casual and daylife experiences.



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