



PARADISE BAY
RESORT
★★★★★

WEDDING PACKAGES
2026 - 2027 - 2028

Weddings in Paradise

Let us help you create
the dream Wedding
you've always wanted!

We believe every love story
deserves a perfect setting to
begin its next chapter.

Whether you are dreaming of
an intimate gathering or a grand
celebration, Paradise Bay Resort
offers venues with unique,
breathtaking views, exceptional
service and divine catering to
create memorable moments
you will cherish forever.

Let us help you turn your
Wedding dreams into reality!





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The Venues



Porto Beach

Monday to Thursday only.
(excluding eve of Public Holiday & Public Holiday)

Use of sandy beach for the ceremony:
4 types of Canapes + Prosecco: **€9.50** per person

View: Gozo and Comino

Price: **€1500**



Porto Beach & Platform

(Minimum 25 to 99 persons)

View: Gozo and Comino

Max capacity for sit down reception on the Platform:
Up to 60 Persons - banqueting style

Max capacity for stand up reception:
Up to 99 Persons

Price for 4.5 hours: **€1500** (Mon, Tue, Wed, Thurs)

Price for 4.5 hours: **€2000** (Fri, Sat, Sun, Eve of Public Holiday, Public Holiday)

Only BBQ options can be served at this venue.



Porto Lounge Complex

Price includes **EXCLUSIVE** use of Porto Restaurant, Beach & Platform.
The Terrace is not included.

(Minimum 100 persons and over)

View: Gozo and Comino

Max capacity for sit down reception:
Up to 120 Persons

Max capacity for stand up reception:
Up to 350 Persons

Exclusivity Price for 4.5 hours: **€2250** (Mon, Tue, Wed, Thurs)
Exclusivity Price for 4.5 hours: **€3250** (Fri, Sat, Sun, Eve of Public Holiday,
Public Holiday)

All food options available in this brochure can be served at this venue.



Captain's Deck

(Minimum 25 persons)

View: Paradise Bay

Max capacity for sit down reception:
Up to 200 Persons

Max capacity for stand-up reception:
Up to 450 Persons

Exclusivity Price for 4.5 hours: **€900** (Mon, Tue, Wed, Thurs)

Exclusivity Price for 4.5 hours: **€1250** (Fri, Sat, Sun, Eve of Public Holiday, Public Holiday)

All food options available in this brochure can be served at this venue.



Moses Hall

(Minimum 25 persons)

View: Gozo and Comino

Max capacity for sit down reception:
Up to 150 Persons

Max capacity for stand-up reception:
Up to 450 Persons

Exclusivity Price for 4.5 hours: **€800** (Mon, Tue, Wed, Thurs)

Exclusivity Price for 4.5 hours: **€1,000** (Fri, Sat, Sun, Eve of Public Holiday, Public Holiday)

All food options except BBQ can be served at this venue.





Menus

Set Menu

Stand up Reception

Option 1

Cold Items

Caprese Sticks
Crispy Speck & Mascarpone Tart
Ham & Cheese Sandwich
Melon in Parma Ham
Shrimps & Salmon Tarts
Stuffed Olives

Hot Items

Beef Kebabs
Breaded Chicken Wings
Breaded Scampi
Chicken Kiev
Chicken Samosas
Falafel
Jalapeno Poppers
Lamb Koftas with Tzatziki Sauce
Pea & Ricotta Domes
Thai Fish Cakes
Vegetable Spring Rolls

Sweets

Cannoli
French Pastries
Fruit Kebabs
Square Chocolate Fillet
with Custard & Fruits
Coffee & Petit Fours

**Recommended Additional
Tables with this Package*

PRICE PER PERSON:

€32.50 (2026)
€34.50 (2027)
€36.00 (2028)

Option 2

Cold Items

Asparagus wrapped in Parma Ham
Bresaola & Mascarpone Involtini
Caprese Sticks
Rainbow Sandwiches
Shrimps & Salmon Barquettes
Stuffed Artichokes with Tuna
Stuffed Eggs
Tortilla Wraps (Tuna/Chicken/Beef)

Hot Items

Angels on Horseback
Arancini
Chicken Kiev
Chicken Samosas
Gyoza
Jalapeno Poppers
Lamb Koftas with Tzatziki Sauce
Mini Burgers
Mini Feta Rolls
Mini Hotdogs
Pork Bites
Pork Croquettes
Salmon Bites
Vegetable Spring Rolls
Vitello Tonnato in Cups

Sweets

Baileys Profiteroles
Cannoli Filled with Pistacchio
Fruit Kebabs
Zeppoli
Coffee & Petit Fruits

PRICE PER PERSON:

€41.50 (2026)
€43.50 (2027)
€46.00 (2028)





Option 3

Cold Items

Aubergines & Marrows in Cups
 Beef Tartar in Cones
 Beef Involtini
 Caprese Sticks
 Mushroom & Parmesan Quiche
 Octopus in Cup
 Parmesan & Chorizo Quiche
 Smoked Salmon & Caviar Open Sandwich
 Stuffed Olives
 Tortilla Wraps (Tuna/Chicken/Beef)
 Tuna Vol-au-Vents

Hot Items

Arancini
 Breaded Crab Claws
 Chicken Samosas
 Chicken Satay
 Jalapeño Poppers
 Mini Burgers
 Mini Feta Rolls
 Mini Hotdogs
 Pulled Chicken Sliders with Honey Mustard
 Salmon Bites
 Scones with Cheese
 Shrimps wrapped in Potatoes
 Thai Asian Cigars
 Vegetable Spring Rolls

Sweets

Cannoli filled with Pistacchio Cream
 Chocolate Squares filled with Cream
 & Fruits
 Coffee Pannacotta
 Ice Cream
 Imqaret
 Profiteroles
 Vodka Infused Fruit Salad
 Coffee & Petit Fours

PRICE PER PERSON:

€49.50 (2026)

€52.00 (2027)

€54.50 (2028)



Finger Food Items

Pick your preferred items from the list. Our chef will ensure that your chosen options are balance and fit perfectly for your event.
(Minimum 15 items for a minimum of 20 guests)

Stand up Reception

Cold Items

Asparagus wrapped in Parma Ham	€0.90
Aubergines & Marrows in Cups	€1.10
Beef Tartar in Cones	€1.60
Beef Involtini	€0.90
Blinis Salmon Gravlax & Caviar	€1.40
Bresaola & Mascarpone Involtini	€1.90
Bridge Rolls (Tuna/Chicken/ Pulled Pork)	€0.90
Caprese Sticks	€0.90
Focaccia with Mozzarella & Parma Ham	€1.30
Ham & Cheese Sandwich	€0.50
Mushroom & Parmesan Quiche	€1.90
Octopus in Cup	€1.95
Parma Ham & Melon	€0.95
Parmesan & Chorizo Quiche	€1.30
Peking Duck	€1.30
Prawn Cocktail in Cup	€1.30
Quail Eggs with Olive Tapenade	€1.40
Rainbow Sandwich	€1.00
Shrimps & Salmon Barquettes	€1.40
Smoked Gammon & Fruits	€0.50
Smoked Salmon & Caviar Open Sandwich	€1.90
Stuffed Artichoke Hearts with Tuna	€1.40
Stuffed Eggs	€0.90
Stuffed Olives (100g)	€3.15
Sushi (By Order)	
Tortilla Wraps (Tuna/Chicken/Beef)	€1.30
Tuna Vol-au-Vents	€1.50

Hot Items

Angels on Horseback	€1.00
Asian Noodles in Cups	€1.90
Bao Buns with Pork	€1.95
Beef Kebabs	€1.95
Beef Skewers	€1.95

Breaded Chicken Wings	€1.90
Breaded Crab Claws	€1.50
Breaded Scampi	€1.95
Camembert Bites	€1.00
Cheesecakes	€0.60
Chicken Double Sticks	€2.50
Chicken Satay	€1.00
Devils on Horseback	€1.40
Duck in Filo	€1.20
Empanadas	€1.30
Falafel	€1.00
Gratinated Mussels	€0.90
Gyoza	€1.00
Jalapeno Poppers	€1.95
Lamb Kebab with Lemongrass	€2.50
Lamb Koftas with Tzatziki Sauce	€0.90
Meatballs	€1.40
Mini Burgers	€1.00
Mini Feta Rolls	€0.90
Mini Hotdogs	€0.90
Mini Meat Turnovers	€0.50
Mozzarella with Truffle	€0.90
Peacakes	€0.60
Pizza Siciliana	€1.60
Porcini or Seafood Risotto in Cup	€1.90
Pork Bites	€1.60
Pork Croquettes	€1.95
Pork Kebabs with Bbq Sauce	€1.95
Prawns in Filo	€0.95
Prawns wrapped in Potato Net	€1.40
Pulled Chicken Sliders with Honey Mustard	€2.50
Pulled Pork in Pitta Bread	€1.95
Qassata (Pea/ Ricotta/Spinach)	€0.90
Rice Balls	€0.90

Salmon Bites	€1.90
Salmon Skewers	€2.50
Samosas	€1.00
Schnitzel	€1.75
Scones with Cheese	€1.40
Shrimps wrapped in Potatoes	€1.40
Spicy Breaded Chicken Wings	€1.95
Sundried Tomatoes Pinwheels	€1.00
Surf & Turf Kebab	€2.50
Sweet & Sour Noodles on Stick	€1.95
Sweet & Spicy Pork in Cup	€1.95
Sweet Chilli Chicken Skewers	€2.50
Thai Asian Cigar	€1.70
Thai Fish Cakes	€2.50
Torpedo Prawns	€1.90
Torte Lacie with Mushroom Cream	€1.90
Val-au-Vents with Chicken Mousse	€1.50
Vegetables Springrolls	€0.50
Vitello Tonnato in Cups	€1.90

Sweets

Amaretti	€0.50
Cannoli	€1.40
Carved Fruits	€1.00
Chocolate Fountain	€25.00
Chocolate Sacher Torte	€0.50
Chocolate Truffles & Blueberry Pannacotta	€1.95
Coffee Pannacotta	€1.30
Forest Fruits, Lemon & Chocolate Verrines	€0.90
French Macaroons	€0.50
French Pastries	€1.30
Fresh Fruit Kebabs	€1.30
Ice Cream	€1.90
Imqaret	€0.50
Mini Doughnuts - Sugar / Chocolate	€0.60
Mousses	€1.75
Muffins	€0.50
Neapolitan Mignon Sfogliatella	€0.90
Nut and Caramel Tart	€1.30
Profiteroles (Baileys / Chocolate / Custard)	€1.10
Sorbet	€1.90
Vodka Infused Fruit Salad in Cup	€1.35
Zeppoli	€0.50





Buffet Tables

Pasta Table

Baked Cannelloni with Ricotta, Spinach,
Tomato Sauce topped with Cream

Fresh Spaghetti with Beef fillet, Cherry
Tomatoes, Spring Onions & Cream Sauce

Garganelli with traditional Rabbit 's Sauce

Paella with Chicken Chorizo, Seafood Mix
& Shellfish

Pasta Tre Colori with Mozzarella, Cherry
Tomatoes, aglio, Olio & Peppercino

Pasta with Lamb Ragu and parmesan
shavings

Pasta with Seafood & Shellfish, Fresh
herbs with a hint of Tomato Sauce

Potato Gnocchi with Bacon , Mushrooms &
Cream sauce

Ravioli filled with Ricotta & Chestnuts
served with fresh Basil & Tomato Sauce

Ravioli filled with Salmon tossed in rose
Sauce topped with Fresh Mint & Caviar

Risotto with Porcini Mushrooms

All accompanied with Grated Cheese

PRICE PER PERSON: €15.00



BBQ Table

Chicken Satay

Grilled marinated Beef Kebab

Grilled marinated Fish Skewers

Grilled marinated Pork Kebab

Lamb Koftas served with Tzatziki Sauce

Maltese sausage served with Bbq Sauce

Coleslaw

Cucumber

Garlic Butter

Jacket Potatoes

Pasta Salad

Potato Salad

Rice Salad

Tomatoes

PRICE PER PERSON: €29.50

Mixed Mediterranean Table

Baba Ganoush

Bragioli with Bigilla, Sundried Tomatoes
and Maltese Cheeselet (Gbejna)

Falafel

Fried Tortillas

Greek Salad

Hummus

Maltese Sausage

Moussaka

Nicoise Salad

Paella

Pasta Al Aglio

Souvlaki Chicken

PRICE PER PERSON: €28.00

Buffet Tables Continued

Vegetarian Table

Cold

Caprese (Mozzarella & tomatoes
with Basil Oil)
Focaccia topped with
Tomatoes, Onions, Olives & Basil in Olive Oil
Grilled Zucchini & Goat Cheese Roulade
Puff Pastry topped
with Hummus & Black Olive Tapenade
Rucola, Pinenuts, Cherry Tomatoes &
Cream Cheese Wrap
Vegetable Crudities with Mexican Cheese Dip

Hot

Dried Fruit & Vegetable Couscous
Pasta with Basil Pesto & Pinenuts
Red Thai Vegetable Curry
Stir Fried Rice with Mixed Vegetables
Vegetable & Feta Quiche

PRICE PER PERSON: €25.00

Asian Fusion Table

Beef in Oyster Sauce
Chicken and Cashew nuts with soya sauce
Egg Fried Rice
Oriental Spring Rolls
Sushi (on request)
Sweet & Sour Pork Stir Fry
Vegetable Noodles
Vegetable Samosas
Wontons Pork Dumplings

PRICE PER PERSON: €20.00

***Price excluding Sushi**

Charcuterie Table

Blue Cheese
Grana Padano
Leicester Cheese
Maltese Peppered Goat Cheese
Pepato Cheese
Walnut Cheese
Bresaola
Chorizo
Milano Salami
Napoli Salami
Parma Ham
Celery Sticks
Cherry Tomatoes
Galletti
Grapes
Grissini

PRICE PER PERSON: €25.00





BBQ Options



Option 1

Starter

Maltese Platter

Pasta

Penne with Bacon, Mushrooms & Cream

From the Grill

Grilled Salmon with Olives, Capers & Cherry Tomatoes
Marinated Chicken thighs with fresh citrus
Marinated Pork with Mustard A l'ancienne
Marinated Swordfish with Lemon Juice
Marinated Turkey Breast with Honey Cranberry

Accompaniments

Caprese Salad
Jacket potatoes with chilli cheese
Mediterranean Rice Salad
Mixed Lettuce
Tomatoes & Onions

Desserts

Fresh Carved Fruits
Red Velvet
Tiramisu
Coffee & Petit Fours

PRICE PER PERSON:

€60.00 (2026)

€63.00 (2027)

€69.00 (2028)

Option 2

Starter

Garlic Bread & Bruschetta

Pasta

Pasta with Beef, Cherry Tomatoes Cream Sauce
OR
Pasta Seafood

From The Grill

Baby Swordfish marinated in fresh herb garlic oil
Grilled Maltese Sausage
Marinated Beef in Smoked Bbq seasoning
Marinated Chicken Breast with curry & Chicken seasoning
Marinated fresh Tuna with capers sauce

Accompaniments

Calamari rings marinated in Citrus Dressing
Caprese Salad
Green-lipped Mussels marinated with fresh herbs
Jacket Potatoes
Medley of Grilled Fresh Vegetables
Mushrooms in garlic cold salad
Tabouleh
Vermicelli Thai Salad

Desserts

Chocolate Cake
Fresh Carved Fruits
Lemon Cheesecake
Mammas Cake
Coffee & Petit Fours

PRICE PER PERSON:

€66.00 (2026)

€69.00 (2027)

€72.00 (2028)

BBQ Options Continued

Option 3

Starter

Caprese Salad
Coleslaw
Cucumber
Grilled Marinated Vegetables
Marinated Tiger Prawns
Mixed Bean Salad
Mixed Greens
Mixed Seafood Meats
marinated in lemon and herbs
Mixed Shell fish Platter
Moroccan Couscous
Peppers & Olives in Balsamic
Platter of Italian Salami
Tomatoes

Accompaniments

Balsamic Vinaigrette
Extra Virgin Olive Oil
Maryrose Sauce
Minted Yoghurt

From the Grill

Lemon Pepper marinated
Chicken Breast
Marinated Baby swordfish
with Citrus Dressing

Marinated Beef with Tandoori
Marinated Pork Loin with
Whole grain Mustard

Accompaniments

Baked Medley of Fresh
Vegetables
Cherry Tomatoes
Coleslaw
Jacket Potatoes
Rucola

Pasta

Pasta with grilled vegetables,
feta cheese & garlic oil
Penne Marinara - with seafood
mixed shellfish al aglio & olio
Potatoes gnocchi alla
Carbonara

Accompaniments

Grated Cheese

Desserts

Baileys Profiteroles
Fresh Carved Fruit
Sinizza
Strawberry Cheesecake

Accompaniments

Chocolate sauce
Fresh cream

Cheese Table

Grana Padano
Peppered Cheese
Red Leicester
Smoked Cheese
Galletti
Garlic sticks
Grissini

Coffee Table

Cannoli filled with Pitacchio
Cream
Coffee
Imqaret (Mini dates)
Sfineg filled with ricotta

PRICE PER PERSON:

€70.00 (2026)

€74.00 (2027)

€78.00 (2028)



Plated Set Menus

Option 1

Starter

Duo of Butternut Squash & Celery Soup

Pasta

Porcini Ravioli served with Mushroom, Truffle Cream Sauce and topped with Grana Padano Cheese

OR

Pasta with Prawns, Asparagus, Cherry Tomatoes & Garlic oil

Main Course

Chicken Breast set on a Parsnip Mash finished with Leeks and Cider Sauce

OR

Steamed Fillet of Seabass topped with Dill & Black Olive Caviar

OR

Pork Fillet wrapped in Parma Ham set on Pea Puree with Mustard Jus

All Mains are served with Grilled Vegetables and Roasted Potatoes

Dessert

Fried Pastry filled with dates served with Ice Cream

OR

White chocolate Fondant served warm with Ice Cream

Coffee & Petit Fours

PRICE PER PERSON:

€46.00 (2026)

€48.00 (2027)

€51.00 (2028)

Option 2

Starter

Cream of Broccoli & Asparagus Soup served with Cream & Garlic Croutons

Second Course

Beef Tartar served with toasted Brioche & Quail Eggs

OR

Octopus Pasta served in Casserole

Main Course

Half Roasted Baby Chicken with Home made Gravy Sauce

OR

Pan Fried Seabream served with Lemon Beurre Blanc sauce

OR

Beef Tagliata with Cherry Tomatoes, Rucola & Parmesan Shavings

All Mains are served with Grilled Vegetables and Roasted Potatoes

Dessert

Chocolate Squares filled with Cherries & Cream, complimented with layered Cookies filled with Strawberries

OR

Warm Chocolate Fondant served with Caramel Ice Cream

Coffee & Petit Fours

PRICE PER PERSON:

€60.00 (2026)

€63.00 (2027)

€66.00 (2028)

Option 3

Starter

Cream of Pea Soup with Ham Hock Confit & Parmesan Croutons

Pasta

Mushroom Tortellini with Walnut Cream Sauce, Fresh Rucola and Grana Padano Shavings

OR

Acquerello Seafood Risotto

Main Course

Char Grilled Beef Ribeye served with Wild Mushrooms Cream Sauce

OR

Lamb Rack served with Herb Crust & Mint Jus

OR

Roasted Fillet of Seabass set on Green Asparagus & Fennel with White Wine Sauce

OR

Grilled Vegetables with Feta Cheese wrapped in Puff Pastry with Tomato Fondue

All Mains are served with Grilled Vegetables and Roasted Potatoes

Dessert

Chocolate Gateau, Chocolate Ice Cream & Forest Berries Sauce

OR

Cassata Siciliana with Exotic Fruit Salsa

Coffee & Petit Fours

PRICE PER PERSON:

€66.00 (2026)

€69.00 (2027)

€73.00 (2028)



Kids Menu

A choice of:

- Pasta
- Pizza
- Burger & Chips
- Chicken Nuggets & Chips

and

- Soft Drinks
- Water
- Juices

PRICE PER CHILD: €15.00







Beverage Packages



Package 1

Flavoured water on arrival of guests

AFTER CEREMONY DRINK

Prosecco

FREE FLOWING

House Wine

White/Red/Rose

Local Beer

Cisk Lager
Cisk Excel

Foreign Beer

Carlsberg

Local Minerals

7UP, Diet 7UP, Kinnie, Diet Kinnie, Pepsi, Pepsi Max, Mirinda, Orange Juice, Cranberry Juice, Pineapple Juice

Mixers

Soda Water
Bitter Lemon

Water

Still
Sparkling

PRICE PER PERSON: €18.50

Duration 4 hours

Package 2

Flavoured water on arrival of guests

AFTER CEREMONY DRINK

Prosecco

FREE FLOWING

House Wine

White/Red/Rose

Local Beer

Cisk Lager
Cisk Excel

Foreign Beer

Heineken
Budweiser
Carlsberg

Local Minerals

7UP, Diet 7UP, Kinnie, Diet Kinnie, Pepsi, Pepsi MAX, Mirinda, Orange Juice, Pineapple Juice, Cranberry Juice

Mixers

Soda Water
Bitter Lemon
Ginger Ale

Water

Still
Sparkling

Branded Spirits

Smirnoff Vodka	Aperol
Bacardi	Averna
Tequila	Campari
Gordon's Gin	Malibu
Jack Daniels	Passoa
J&B Whiskey	Sambuca Black
Baileys	Sambuca Molinari

PRICE PER PERSON: €40.00

Duration 4 hours

Package 3

Flavoured water on arrival of guests

AFTER CEREMONY DRINK

Prosecco

FREE FLOWING

House Wine

White/Red/Rose

Local Beer

Cisk Lager

Cisk Excel

Foreign Beer

Carlsberg

Local Minerals

7UP, Diet 7UP, Kinnie, Diet Kinnie, Pepsi, Pepsi Max, Mirinda, Orange Juice, Cranberry Juice, Pineapple Juice

Mixers

Soda Water

Bitter Lemon

Water

Still

Sparkling

PRICE PER PERSON: €18.50

Duration 4 hours

+ Bring your own spirits

Corkage fee of €10.00

per person applies

OR

+ Spirits on consumption

(Cash Bar)



Add On's

Prosecco

(For toast)

PRICE PER PERSON: €4.50

4 Types of Canapes

PRICE PER PERSON: €5.00



Wedding Cakes & Extras

Prices **starting** from:

- 1 Tier - €85
- 2 Tier - €140
- 3 Tier - €210
- 4 Tier - €330
- 5 Tier - €490

Witness Cake - €55

Flavours to choose from:

Almond
Bacio
Fruit
Red Velvet
Lemon
Fudge

Cakes are finished in icing.
More elaborate cakes to be
quoted accordingly.

If you choose to bring
your own Wedding Cake a
disclaimer form must be
signed, and a fee of €50 will
apply.



Extras

CHIAVARI CHAIRS

Can be rented directly from the hotel

€6.50 PER CHAIR

BOW TIES

Please ask our Events Manager what colours may be provided

CEREMONY & RECEPTION DECORS

We are happy to recommend our preferred suppliers for the list below, to help you achieve your dream setup.

Florists
Photographers
Wedding Invitations
Music/Entertainment
Cars
Maltese Bus
Fireworks
Decorators



FAQ's

Q: Can we have a Customized Menu?

A: Yes, of course. If you give us the details of what you are looking for and the budget, we will create a Menu specifically for you.

Q: Can the wedding start earlier than 6pm?

A: If the Wedding is between June and September, it is recommended that the Wedding starts after 6pm due to the hot weather.

Q: Can we bring our own Spirits? Will a Corkage fee apply?

A: Yes, you can choose Beverage Package 3 and bring your own Spirits. A corkage fee of €10.00 per person applies.

Q: Can we have the Ceremony at one venue and the Reception at another one?

A: Yes, you can, however, both venue fees will apply.

Q: Is it possible to spend the night, after the Wedding, at the Paradise Bay Resort?

A: Yes, on the night of the Wedding, we offer the happy couple a complementary stay in a Junior Suite.

Q: Is it possible to do a food tasting session?

A: Yes, food tasting is available only for finger food items. Maximum selection of 16 items. A charge of €20.00 per person applies.

Q: Can the Wedding celebration exceed 4.5 hours?

A: Yes, however, we need to be advised beforehand. The below fees will apply:

- **Venue: €200.00 per hour.**
- **Open Bar after 4 hours:** You will be charged on a pro rata basis for the Beverage Package you select.
 - 1st hour** will be calculated on **80%** of the confirmed guests
 - 2nd hour** will be calculated on **60%** of the confirmed guests
 - 3rd hour** will be calculated on **50%** of the confirmed guests
- **Service Staff after 4 hours: €15.00 per hour per person in service.**

Q: Do you have a room for the Bride and Groom to prepare in?

A: Yes, this can be provided subject to availability.

Q: Can we use the parking area of the Hotel?

A: Yes, you can, however, it is on first come first serve basis.

Q: Do you cater for allergies and food intolerance?

A: Yes, we do. It is advisable that you let us know as soon as you have this information available.



Contact: events@paradise-bay.com
Call +356 2289 5000