LUNA
HOLIDAY COMPLEX

Festive 2026 DINING

Christmas Eve Buffet Dinner
Christmas Day Buffet Lunch

New Year's Eve Buffet Dinner
New Year's Day Lunch

LUNA HOLIDAY COMPLEX | MELLIEHA
luna.com.mt | +356 21521645 | events@luna.com.mt

Christmas Eve
BUFFET DINNER MENU

Price: €48 per person

ANTIPASTO, SOUP & PASTA STATION

A selection of cold Antipasti, featuring Artisan Charcuterie, marinated Seafood and Cheese board, accompanied with gourmet compound Salads. Traditional Sauces & Dressings.

Cream of Mushroom Soup with Chestnuts

Ravioli with Seafood, Lobster bisque velouté

Potato Gnocchi with a Red wine & Beef ragù

Mezzi Paccheri Pasta with a light curried Shrimp pesto

HOT ENTRÉE

Baked Seabass Fillets,
on a bed of spinach mash, with saffron cream

Prime Rib-Eye of Irish Beef,
herb crumble, creamy green Peppercorn gravy

Traditional Roasted Turkey,
with Sage, Onion & Chestnut stuffing, chipolatas & thickened Turkey jus

Honey Glazed Gammon,
with spiced Apples, cider gravy

Selection of Seasonal Vegetables & Roast Potatoes

THE FESTIVE PASTRY COUNTER

An indulgent array of Festive Desserts & Cakes, including Traditional Christmas Log, Warm Christmas Pudding and Mince Pies

Christmas Day
BUFFET LUNCH MENU

Price: €45 per person

ANTIPASTO, SOUP & PASTA STATION

A selection of cold Antipasti, featuring Artisan Charcuterie, marinated Seafood and Cheese board, accompanied with gourmet compound salads.
Traditional Sauces & Dressings

Cream of Winter Vegetable Soup with Chestnuts

Traditional Baked Lasagna, with a rich Minced Beef ragù& Parmesan béchamel

Wild Mushroom Ravioli, creamy Mushroom jus

HOT ENTRÉE

Baked Fresh Salmon Fillets,
on a bed of Spinach mash with Saffron cream

Prime Rib of roasted Beef,
Port Wine gravy

Traditional Roasted Turkey,
with Sage, Onion & Chestnut stuffing, chipolatas & Turkey thickened juices

Braised Rabbit Hind Legs,
in a Red Wine & Tarragon gravy

Selection of Seasonal Vegetables & Roast Potatoes

THE FESTIVE PASTRY COUNTER

An array of Festive Desserts & Cakes,
including Traditional Christmas Log, Warm Christmas Pudding and Mince Pies

New Year's Eve
BUFFET DINNER MENU

Price: €58 per person

ANTIPASTO, SOUP & PASTA STATION

A selection of Festive cold Antipasti, featuring Artisan Charcuterie, marinated Seafood & Cheese board, accompanied with gourmet compound salads.

Cream of Squash & Sweet Potato Soup,
with Chorizo croutons

Wild Mushroom Ravioli, creamy Mushroom jus

Potato Gnocchi, with Pulled Pork & Truffle pesto cream

Mezzi Paccheri pasta,
with a Chardonnay Seafood Tomato fondue

HOT ENTRÉE

Baked Almond & Crab crusted Salmon fillets,
on a bed of Saffron & Chive mash, with white Wine velouté

Prime Rib-Eye of Dutch Veal,
Mustard, Coriander & Peppercorn rub, Port Wine jus

Slow-cooked Duck & Game confit Ballotine,
Honey glazed carrots, forest fruit jus

Braised Pork Cheeks,
braised in a Cinnamon & Sherry jus

Selection of Seasonal Vegetables & Potatoes

THE FESTIVE PASTRY COUNTER

An array of Festive Desserts & Cakes,
including Traditional Christmas Log, Warm Christmas Pudding and Mince Pies

New Year's Day
LUNCH SET MENU

Price: €45 per person

ANTIPASTO PLATTER TO SHARE
A selection of Festive cold Antipasti served on a platter, featuring Artisan Charcuterie, cheese & marinated Seafood

SOUP & PASTA
Cream of Carrot & Orange soup, with Chestnuts

OR

Traditional Baked Lasagna, with a rich Minced Beef ragù & Parmesan béchamel

OR

Wild Mushroom Ravioli, creamy Mushroom jus

HOT ENTRÉE
Baked Herb & Lime crusted Silver Bream Fillets, on a bed of Spinach mash, with White wine velouté

OR

Prime Sirloin of Beef, Mustard, Coriander & Peppercorn rub, Port Wine jus

OR

Slow-cooked Lamb Shanks, in a Mint-scented gravy

OR

Traditional Butter Chicken Curry, with a mild sauce & condiments

Selection of Seasonal Vegetables & Roast Potatoes

THE FESTIVE PASTRY COUNTER
An array of Festive Desserts & Cakes, including Traditional Christmas Log, Warm Christmas Pudding & Mince Pies

Festive Packages

ACCOMMODATION

CHRISTMAS EVE PACKAGE

1 night | 2 persons | Standard Studio Apartment
Christmas Eve Buffet Dinner | Breakfast

€185.00 per couple*

Early booking until 15 November: €149 per couple

NEW YEAR'S EVE PACKAGE

1 night | 2 persons | Standard Studio Apartment
New Years' Eve Buffet Dinner | Breakfast

€245.00 per couple*

Early booking until 15 November: €195 per couple

*Children 2-11 years old 50% off.
*Extra Person at supplementary charge.
*Room upgrades on request at relative supplement.
*Extra Nights at the running rate subject to availability.

BOOK DIRECT

Festive Packages not available online.
Contact our Reservations Department
for assistance & other available options.

+356 21 521645 | reservations@luna.com.mt

LUNA
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Booking
TERMS & CONDITIONS

PRICES
All Dining prices are inclusive of VAT.

DEPOSIT AND PAYMENT SCHEDULE
A 50% deposit is requested upon booking. The balance is to be settled on the day of the dinner. Reservations will only be guaranteed once the deposit is paid.

VENUES
Lunch & Dinner venue is TWILIGHT RESTAURANT.
All entertainment will be in the Hotel Lobby. Crescent Hall on New Year's Eve.

ATTENDANCE
The number of guests attending the reservation is required to be confirmed in writing to events@luna.com.mt at least three [3] days in advance, which then becomes the chargeable minimum amount.

FOOD INTOLERANCES
Please inform our staff of any food allergies, intolerances, or dietary requirements when booking. Whilst we take every precaution, we cannot guarantee that our dishes are free from allergen traces due to the possibility of cross-contamination.
We will be happy to assist you and suggest suitable alternatives where possible.

CATERING
Most food and beverage items are prepared by Luna Holiday Complex. Any food or beverages remaining after the event will be disposed of by Luna Holiday Complex in accordance with Health & Safety regulations. Food and beverages may not be removed from the dining area or taken off the premises.

DAMAGES
In the event that any damage is caused to property as a result of guest negligence, the guest shall be held responsible for all associated repair, replacement, or reinstatement costs.

PERSONAL ITEMS
Clients and guests are kindly requested not to leave any personal belongings unattended in the venue. Loss or damage of personal belongings are at the discretion of the owner.

SMOKING
Smoking indoors is strictly prohibited by law. Smoking is permitted in outdoor areas, while respecting the comfort of non-smoking customers.

LIABILITY
Luna Holiday Complex 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.

CANCELLATION / NO SHOWS
Any deposit paid is non-refundable in the event of cancellation or non-arrival (no-show). Failure to attend the event, reservation, or booking without prior notice shall result in the forfeiture of the full deposit amount.
Guests are expected to respect the meal times. Luna Holiday Complex reserves the right to release unoccupied tables and accept alternative bookings should guests fail to arrive within the designated dining period without prior notice.

LOCATION

CONTACT DETAILS

address
Luna Holiday Complex
Triq il-Marfa,
Mellieha MLH 9063,
Malta

contact number
+356 21521645

events email address
events@luna.com.mt

website
www.luna.com.mt