



Weddings

Atlantica Grand Mediterraneo Resort, overlooking a serene bay of western Corfu (Ermones Beach), the legendary resort and spa spreads along 110 acres of cypress trees, eucalyptus trees and pine woods that cascades along breath taking cliffs. This adult only resort creates wedding ceremonies that can be tailored to suite your choice, whether it be the full frills you're looking for or something lower key.

atlantichotels.com



*Dreams
do come true*

2024 V1



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Pricing is given at the known rate when this brochure was published.
Should suppliers change pricing then prices are subject to change
and we endeavor to give as much notice as possible.



Ceremony

venues



Secret Garden

There's a hidden spot for you and your wedding party with views that cannot be replicated. Think sea and mountain views perfect for a more intimate ceremony. This venue can host up to 6 people.



Vertigo

Privacy & views sums up our vertigo venue and creates a perfect setting for a special wedding. With stunning views out to sea you'll capture the most beautiful photos creating memories for a lifetime. This venue can host up to 30 people



Ceremony

venues



Culinarium

With views over the beach and sea, this is every reason to marry abroad. Offering elegant décor and an atmosphere that's perfect for romance. This venue can host up to 30 people.



Tailored decoration can be arranged with your wedding planner, whether this be additional floral displays or some personal favourites that you bring with you. Any personal decorations that you bring should be taken to your initial wedding meeting in resort.



Cake & Toast

There's a one tier iced wedding cake that serves around 20 guests included in your wedding package. You can choose from any of the following flavours: Vanilla, Chocolate, Strawberry & Banana. You can bring along your own personal cake topper to add or you can order a fresh flower display with your wedding planner. There's also one bottle of sparkling wine included for your toast that serves 6 guests.



Upgrade

Two tier cake - €70

Three tier cake - €120

Sparkling wine bottle - €27





Wedding Receptions

Your wedding reception will form one of the most important parts of your celebration so we've got a choice of gorgeous venues for you to choose from.

Tailored decorations & entertainment can be arranged with your wedding planner when booking a private reception.



Cocktail Reception



Once you're vows are sealed and you've enjoyed some time with the photographer or as a welcome to your guest before you toe the knot, an area at our main bar can be used to host a celebratory cocktail reception. A paradise area creating the most picture perfect moments. The reception will lead nicely on to your ceremony or evening reception with a selection of celebratory cocktails & canapes to impress.



Fees

Menu - See page 8-11



MENU

Cocktail & Dreams

Electric Blue

Gordons gin, Blue Curacao, Tonic,
Lemon wedges & sprig of rosemary

Pathos

Smirnoff vodka, Passoa, Elderflower
syrup, Pineapple juice, cranberry juice &
fresh lime

Honey Comb

Havana club, Honey syrup, Fresh
pineapple, Batida de coco & lime

€30 per person
per 45 minutes

MENU

Winetails

Grape White

White wine & grapefruit

Peach Perfect

White wine with peach puree & plumb
bitter

Fragola

Red wine, strawberry puree & old
fashion bitter

€20 per person
per 45 minutes

MENU

Bubbles

Senses Spritz

Aperol Martini Rosso, Campari, Orange
bitters & sparkling wine

Grand Mimosa

Grand Marnier, Fresh Orange juice &
sparkling wine

Dolce Vita

Smirnoff Vodka, Ginger, Midori &
sparkling wine

€35 per person
per 45 minutes

*Some inclusions are subject to change & please consult your wedding planner about any intolerances



MENU

Gin Guru

Spice of Corfu

Bombay gin, Tonic, Sliced cucumber
with pink and green Tabasco,
Rosemary stick

Negroni

Gordons gin, Martini Rosso, Campari &
orange bitters

Billie Gin

Bombay gin, Bianco vermouth, Fresh
lemon, Sugar syrup, Orange bitters

**€30 per person
per 45 minutes**

MENU

Full Open Bar

Senses Spritz

Aperol Martini Rosso, Campari, Orange
bitters & sparkling wine

Smirnoff vodka, Captain Morgan rum,
Bacardi rum, Metaxa 3*, Grants whisky,
Gordons gin, Martini Bianco, martini
Rosso, Jose Cuervo Especial tequila,
Disaronno Amaretto, Ouzo, Bitter
Aperitif, Local liquors, Soft drinks,
Juices, Bottles house wines (white, rose
& red), Sparkling wine

**€47 per person
per 45 minutes**

*Some inclusions are subject to change & please consult your wedding planner about any intolerances



MENU

Canapé A

Cold Canapés

- Cherry tomatoes with bacon mousse
- Cucumber & Philadelphia cheese
- Puff with Tuna salad
- Roast Beef & coleslaw

Hot Bites

- Chicken breast with sesame Fri Fri
- Mini Pork skewer with four cheese sauce
- Ham & Emmental cheese rolls
- Spring rolls with sweet & sour cheese

Sweets

- Variety of mini sweets

Accompaniments

- Bakers basket with various accompaniments
- Potato chips
- Black & Green olives
- Fresh vegetables on sticks with cocktail sauce

€35 per person

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances



MENU

Canapé B

Cold Canapés

Prosciutto di Parma & Fig

Tartlet with Crab

Roquefort mousse & nuts

Turkey roll with Kopanisti from Mykonos

Hot Bites

Vol-au-vent with shrimps

Fried mozzarella batons

Eggplant croquettes

Meatballs with barbecue sauce

Sweets

Variety of mini sweets

Accompaniments

Bakers basket with various
accompaniments

Bread rolls, Cracker bread sticks
& olive paste

Fresh vegetables with horseradish sauce

Pickles

Potato chips with tomato flavour

€35 per person

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances





Vertigo

PRIVATE

There's so many reasons to choose this restaurant when it comes to your wedding reception. The unmatched views looking out to Sea and the mountains creating a scene fit for a postcard. Combine this with the top class service and you have the perfect recipe for a wedding reception that is guaranteed to impress. Drinks are served on the board basis booked and all guests must be booked on the same board basis on the wedding day.

Fees

Rental - €1800

Menu - See page 14-17



Culinarium

PRIVATE



This restaurant is tucked right up to the beach thus the sounds of the sea is definitely on the menu. Whether you're looking for an informal seating arrangement or a tailored table plan we've got it covered. Drinks are served on the board basis booked and all guests must be booked on the same board basis on the wedding day.



Fees

Rental - €1200
Menu - See page 14-17



MENU

Dinner A

First Course

Lasagna stuffed with four cheese cream, cooked with fresh tomato sauce & basil aroma

Main Course

Juicy Chicken fillet with red sweet potato purée, butter vegetables & aged red wine sauce

Dessert

Chocolate trilogy with milk chocolate mousse, white chocolate biscottino & ganache topping with pistachio

€55 per person

MENU

Dinner B

First Course

Mushroom soup

Second Course

Lasagna with vegetables in a tomato & crème sauce

Main Course

Grilled Pork fillet with celery root purée, sautéed aromatic mushrooms with thyme & garlic, gravy sauce with truffle essence

Dessert

Ekmek kantaifi with mastic liqueur aromatic cream & roasted pistachio

€60 per person

MENU

Dinner C

First Course

Pumpkin soup with orange, ginger & spice mix essence

Second Course

Lasagna filled with pulled veal, mushrooms parmesan & truffle oil

Third Course

Caprese salad with rocket & balsamic dressing

Main Course

Tender Beef fillet with potato puree scented with saffron, asparagus & butter carrots, cherry tomatoes confit & gravy sauce aromatised with peppers

Dessert

Crunchy Pavlova with white chocolate cream & forest fruit sauce

€70 per person

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances.
Menus A, B & C are available for up to 20 guests



MENU

BBQ buffet A

Salad & Appetisers

Coleslaw

Greek salad

Caesar salad

Rocket salad & local greens

Dressings: Yoghurt, Mustard, Cocktail
sauce, Oil & Vinegar

Cold Presentation

Assortment of Greek cheese

Hot Presentation

Chicken wings with teriyaki sauce

Grilled vegetables

Baked potatoes with herbs

Pork spare ribs with BBQ sauce

Rhodian sausages

Grilled Salmon skewers

Mini Pork souvlaki with pitta bread

French fries

Rice with herbs

Desserts

Variety of Greek &
international pastries

Sliced fresh fruits

€60 per adult

Minimum charge 21 adults

*Some inclusions are subject to change & meats are cooked on the grill in the kitchen. This is not a live BBQ cooking station. Please consult your wedding planner about any food intolerances



MENU

BBQ buffet B

Salad & Appetisers

Coleslaw
Greek salad
Caesar salad
Rocket salad & local greens
Sun-dried tomatoes & parmesan cheese
Fresh greens
Dressings: Yoghurt, Mustard, Cocktail
sauce, Oil & Vinegar

Cold Presentation

Assortment of Greek cheese

Hot Presentation

Chicken wings with teriyaki sauce
Grilled vegetables
Baked potatoes with herbs
Pork spare ribs with BBQ sauce
Skewered Chicken fillets
Rhodian sausages
Fillet of Veal marinated with spices
Shrimps with lemon oil sauce
Mini Pork souvlaki with pitta bread
French fries
Rice with herbs

Desserts

Variety of Greek & international
pastries
Sliced fresh fruits

€70 per adult

Minimum charge 21 adults

*Some inclusions are subject to change & meats are cooked on the grill in the kitchen. This is not a live BBQ cooking station. Please consult your wedding planner about any food intolerances



MENU

Greek buffet

Salad & Appetisers

Traditional Tzatziki with yoghurt,
cucumber & garlic
"Melitzanosalata" spread
Caesar salad
Refreshing Greek salad
Cheese plate with Greek cheeses
Green salad with aromatic herbs &
Graviera cheese

Hot Presentation

Fresh deep fried squid
Tender cheese croquettes
Slow cooked Beef meat balls with
tomato sauce and yogurt
Grilled Chicken fillet
Grilled Pork fillet
Grilled Greek sausage
Grilled Lamb chops
Pita bread
French fries
Grilled vegetables & fresh
lemon olive oil
Rice with herbs

Desserts

Selection of traditional
Greek desserts
Selection of seasonal fruits

€60 per adult

Minimum charge 21 adults

*Some inclusions are subject to change. Please consult your wedding planner about any food intolerances





Restaurants

NON-PRIVATE

For the smaller weddings you can choose from any of our available restaurants and dine as per the board basis you have booked. This options is available for non-private receptions up to 8 people and no entertainment is permitted. You and your guests will be seated together and you can choose from the regular menu or buffet served in the specific restaurant. Drinks are served on the board basis booked and all guests must be booked on the same board basis on the wedding day.



Candle lit dinner

UPGRADE



Included in your wedding package is a candle lit dinner for two that will be offered in the Culinarium restaurant. You can upgrade this to a romantic setting in our secret garden with a private dining experience not to be forgotten or Vertigo restaurant as you gaze out to sea .



Fees

Secret Garden - €180pp

Vertigo - €80pp





Personal Touches

Breakfast in bed

Start your married life with a sumptuous breakfast in bed
From €30pp

Translations

Your wedding certificate is issued in the local language and our translation services will provide you with an English version
€120

Wedding arch

A variety of wedding arches decorated with flowers are available to hire and create a beautiful focal point for your vows
From €450



Balloon décor

Add a touch of class with a variety of balloon decorations from arches to balloon release. Please speak with your wedding planner in advance for tailored requests.



Flowers

The bridal bouquet and button hole is included in your wedding package and you can choose from Roses, Lilly's or Gerbera flowers. You can upgrade your bouquet with your wedding planner if you wish. Any additional flowers you order for your ceremony can also be used for your private evening reception.

Additional options

Button holes - From €7

Corsage - From €15

Bridesmaid bouquet - From €40

Wedding arch - From €450

Table centre piece - From €50

Large freestanding arrangement - €95

Floral cake topper - From €15

Chair decoration - From €35

Thank you bouquet - From €45



Steaming

Wedding dress - From €60

Wedding suit - From €40

Entertainment

There's a choice of entertainment to book when hosting a private evening reception. All services must be booked through your wedding planner.

DJ

Playing your favourite hits to get the party atmosphere in full flow. Sound level is lowered from 23:00pm -
€550

Greek Dancers

Around a one hour show, including group participation that is sure to create some lifelong memories
€550

Live music

Book live musicians to get your party started
From €250



Day Passes

Atlantica Grand Mediterraneo Resort operates as an exclusive resort. Any guests visiting the hotel for your wedding day must be 16yrs or above, will require a day pass and will need to check-in at the reception upon arrival with identification.

Fees

Full Day Pass

Entry from 10am until 1am

Adult - €90

Half Day Pass

Entry from 10am until 15:00pm

Adult - €65





weddings@atlantichotels.com

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