

Wedding Arrangements 2019



(In order to ensure high quality services we have selected exclusive partners for all your needs)

Above prices are inclusive of all taxes. Prices and conditions are valid from March 20th 2017.

Blue Lagoon Princess reserves the right to change any elements anytime without any further notice,

Kalives Beach, Polygyros, 63100 Halkidiki – Greece Tel. +30 23710 51222

Website: www.bluelagoongroup.com
E-mail: info@bluelagoonprincess.gr



Dear Wedding Couple,

Experience the hospitality of Blue Lagoon Princess, the exquisite cuisine and our meticulous attention to detail.

We will make every effort to make this day an unforgettable one.

Our team of well-trained professionals is always ready to carry out duties with pleasure for any requirements you may set and to offer you the most suitable wedding package.

Enclosed you will find our wedding proposals.

Kindly note that the menus are subject to changes if required.

We guarantee you a memorable Marriage at the world of Blue Lagoon Princess in Kos.

For confirmation, further information or clarification please do not hesitate to contact us

Kindest regards,

Denis Anagnostopoulos Commercial Director Blue Lagoon Group d.anagnostopoulos@bluelagoongroup.com







Wedding offers at Blue Lagoon Princess

For Wedding Events that take place at the Blue Lagoon Princess:

- Upgrade to the next Room Category (upon availability).
- Sparkling Wine Reception on Arrival for all Guests.
- Sparkling Wine after the Wedding Event in couple's Room.
- → Complimentary Massage for the wedding couple & 15 % discount for any other treatments they or their guests would like to enjoy.
- Fruit Basket & Bottle of wine upon arrival
- Rose petals Turn Down service on wedding night
- → Candle light dinner with Set Menu to choose from, for wedding couple in our A la Carte Restaurant.
- → Farewell Present for the wedding couple

For all Other Wedding Ceremonies and Services Celebrating outside the Premises of Blue Lagoon Princess:

- → Fruit Basket upon arrival.
- → Bottle of sparkling wine upon arrival.
- → 15 % Discount on all Spa Treatments









Wedding - Event Services

Wedding Ceremony

- Garden Gazebo
- Beach Gazebo



410€

500€ **

Wedding Reception

- A Reserved area at the Main Restaurant
- A reserved area at the Greek Taverna
- Exclusive & private venue at the Greek Taverna from 60-100 guests

*Wedding Reception rate includes reserved area at chosen location from 18:30 – 22:00, standard decoration, Groom & Bride will be served with food & drinks, Wedding guests will be served with drinks (Food: self-service from the All Inclusive Buffet)

**and additional charge for wedding menus or buffet – at the Greek Taverna (no All Inclusive option available)

Entertainment (available until 22:00)

- ❖ Greek Band
- Greek Band with dancers

Fireworks

- Package 1 100 pieces (1,5 minute)
 Package 2 140 pieces (1,5 minute)
- Package 3 180 pieces (1,5 minute)

450€ 700€ 1000€

360€

475€





Flower Decoration:

Package 1: 190€
 Package 2: 290€
 Package 3: 400€
 Bridal Bouquet starting from 75€

Buttonholes (3 different arrangements) 11€ to 21€



<u>Hairdresser</u>

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♦	Hair Dresser for the Bride	from 105€
•	Bridal Hair Updo with trial	165€
•	Wedding Hair Package (Bride + 2 bridesmaid)	240€
•	Bridesmaid Blow Dry	from 68€
♦	Flower Girls Blow dry	from 50€



Make up

♦	Bridal Make up (no trial)	120€
•	Make up (Bride incl. test)	165€



Nails Service

•	Wedding Manicure	33€
•	Wedding Manicure (French)	40€
•	Wedding Pedicure	45€
♦	Acrylic Nails (placement)	95€



<u>Service</u>

*	Wedding Cake	30€ per kilo
**	Icing of Wedding Cake	10€ per kilo
**	Local Sparkling Wine (white)	28€
**	Local Sparkling Wine (rose)	32€
*	French Ordinary Champagne (Veuve Clicquot)	120€
*	French Ordinary Champaane (Moët & Chandon	n) 110€





<u>Transportation</u>

- Horse & Carriage
- Sunset Cocktail Cruise with a Greek Kaiki Boat please contact your Wedding Coordinator for prices
- ◆ Decorated Taxi (2 hours)
 295€
- ❖ Decorated Antique Car 2 hours
 630€
- Luxury Car Services



Saab Aero 2.000cc: 210€

Audi Q7 3.000cc: 285€

Mercedes-Benz CLS 3.500cc: 395€

Mercedes-Benz S500 Long 5.000cc: 395€

Range Rover SPORT 4.200cc: 760€

Mercedes-Benz ML500 5.000cc: 790€

The price includes: Luxury Car, Chauffer (Driver Greek & English speaking), Insurance, 100km limited, wet tissues and mineral water for all passengers.

Wedding Car Decoration cost is 70 € for all types of cars. (upon request)



partners for all your needs)

400€

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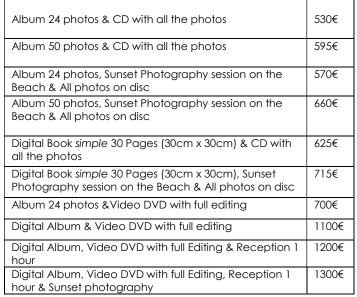
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Wedding Photography

Photographer packages



Album with 24 photos	445€
Album with 50 photos	500€
Digital Book Simple 30 Pages 30cm x 30cm	800€
Sunset photography (around one hour)	105€
Extra time video (per hour during dinner)	110€
Extra time photo (per hour	
during dinner)	85€
Video Dvd full editing 5 minutes	410€
CD with all photos	400€
Photo booth Basic (unlimited photos for 3 hours)	600€
Photo Booth Digital USB (unlimited photos for 3 hours & Usb flash drive of all photos)	650€
Photo Booth All star (unlimited photos for 3 hours Usb flash drive of all photos & photo booth props)	700€







Wedding Menus Wedding Menu I

Fresh salad leaves
with baked chicken in black pepper
and parmesan flakes in caramelised balsamic

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Pork escallops with whisky sauce, potatoes rissole, broccoli gratin and carrots puree

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Yoghurt pie with mango

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Freshly brewed filter coffee

Price per person: 37,50€

(Minimum 15 people )

(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices)





### **Wedding Menu II**

Shrimp salad in avocado nest with yoghurt fruit sauce

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Chicken fillet stuffed with wild mushrooms and pesto sauce accompanied with potatoes duchesse and vegetable dumplings

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Bavaroise of white chocolate

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Freshly brewed filter coffee

Price per person: 44€

(Minimum 15 people)

(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices)



Wedding Menu III



Mushroom soup with flaky pastry crostini

Marinated seafood salad with green leaves, cottage cheese and baked rolls

Beef fillet medallion with cointreu sauce vegetables sauté and Gratinated mashed potatoes

Fried ice cream with forest fruit sauce

Freshly brewed filter coffee

Price per person: 49€

(Minimum 15 people)

(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices)





Wedding Menu IV

Seafood tortilla surprise with Metaxa sauce

Rocket salad with orange fillet, steamed chicken and croutons

Fillet of duck with wild mushroom sauce, potato tart and vegetable millefeuille

Warm cherry strudel with ice cream

Freshly brewed filter coffee Mignardises

Price per person: 56€

(Minimum 15 people)

(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices)





Wedding Menu V

Crayfish in pastry with vegetables with cognac sauce

Poached salmon fillet with champagne sauce and cream, with tops of green asparagus and steamed potatoes

Mandarin sorbet with amaretto

Veal fillet in mushroom crust Stuffed potatoes with spinach and carrot puree

Chocolate millefeuille with strawberries and Bailey's sauce

Freshly brewed filter coffee Mignardises

Price per person: 62€

(Minimum 15 people)

(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices)





Greek Traditional wedding menu buffet I

Salads

Greek salad with feta cheese

& extra virgin olive oil

Traditional cabbage salad with carrots and celery

Traditional egaplant salad with chestnut and walnuts

"Athenian" fish salad

Traditional potato salad

Tzatziki

Choice of fresh salads

Accompanied with vinaigrette, thousand island and Dijon dressings

Cold appetizers

Wine-leaves filled with rice

Marinated mussels with lemon & olive oil sauce

Rolled lamb with garlic sauce

Smoked mackerel with horseradish sauce

Warm delicacies

Traditional mousaka

Meatballs in tomato sauce

Homemade pork souvlaki

Fried tope with garlic spread and steamed vegetables

Pastitsio (pasta with mince and béchamel baked in the oven)

Braised beef with onions

Atzem rice

Baked potatoes with rosemary

Variety of steamed vegetables

Desserts

Traditional Greek sweets

Sacher cake

'Mpampades' sweet with rum sauce

Price per person 37,50€

Minimum number: 50 people
Available ONLY at the Greek Taverna

(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices)



Salads

Greek salad with feta cheese & extra virgin olive oil

Mussel salad

Beetroot with yoghurt and garlic

Tzatziki

White fish roe salad

Octopus salad, Greek antipasti

Choice of fresh salads accompanied with vinaigrette, thousand island and Dijon dressings

Cold appetizers

Cretan dakos with tomatoes and skim –milk cheese Aspic of mixed meats

Poached salmon with mayonnaise and dill sauce

Warm delicacies

Mussels with rice

Traditional mousaka

Casserole of country sausages and sweet green peppers

Fried calamari

Cuttlefish with spinach and tomato sauce

Grilled pork escallops

Grilled burgers and country sausages

Chicken with wine and Greek traditional pasta in tomato sauce

Grilled swordfish souvlaki

Rice a la grec

Baked potatoes with oregano

Variety of steamed vegetables

Carving Station

Leg of pork

Desserts

Traditional Greek sweets
Yoghurt pie with berries
Triangle puff pastries filled with vanilla cream
Black forest cake

Price per person 44€

Minimum number: 50 people
Available ONLY at the Greek Taverna

(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices)



Wedding menu buffet I

Salads

Homemade potato salad
Lentils & sundried tomatoes salad
Pasta salad with ham and mushrooms
Sweet colored peppers
Choice of fresh salads
Accompanied with:
Dressinas &

<u>Dressings</u>
Italian dressing
French dressing
Vinaigrette

Condiments
Bacon
Olives
Freshly baked croutons
Pickles

Cold appetizers

Thousand island

Mediterranean grilled vegetables & onion pearls with balsamic & parmesan flakes Smoked salmon Variety of delicatessen

Warm delicacies

Crispy sole fish with spinach a la crème Chicken breast in herb crust Rolled pork stuffed with bacon & bread Seafood past with green tagliatelle Oven lasagna Cannelloni stuffed with seafood Steamed seasonal vegetables Jacket potatoes stuffed with tzatziki Rice with mushrooms

Desserts

Mini millefeuille, Lemon tart Mini fruit tarts, Traditional mini baklava Mini vanilla pastries, Fruits of the season



Price per person 49€
Minimum number: 50 people
Available ONLY at the Greek Taverna

(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices)



Wedding menu buffet II

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Salads

Shrimp salad with avocado & thousand island sauce Pasta salad with sundried tomatoes & pesto Mozzarella with tomatoes & rocket salad Tomato salad with red onion Steamed broccoli & cauliflower

Choice of fresh salads

Accompanied with:

<u>Dressings</u>
Mustard sauce
Italian dressing
Vinaigrette

<u>Condiments</u> Olives Bacon Freshly baked croutons

Cold appetizers

Variety of smoked fishes
Vitello donato in tuna sauce
Poached snapper with Dijon sauce

Warm delicacies

Perch saltimbocca with fresh seasonal vegetables
Chicken kokovin with mushrooms and potatoes Parisien
Grilled pork flavored with sweet pepper and sauce béarnaise
Baked lamb with rosemary
Codfish fillet with lemon, herbs & tomato
Vegetable ratatouille
Potatoes gratin, Risotto with rocket

Carving Station

Roast beef with pepper sauce

Desserts

Fresh seasonal fruits, strawberry cake
Poached pear in Porto wine with cinnamon
Chocolate profiteroles with cream, chocolate mouss
Traditional mini baklaya

Price per person 56€
Minimum number: 50 people
Available ONLY at the Greek

(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices)





EXTRA PRESENTATIONS

Choose from the following presentations and create your own unique buffet Platters & Dishes

| 11d11010 d B101100 | |
|--|--|
| "Small Rocks" of Granna Pandano parmesan | |
| with red grap3,00€ | |
| Whole poached salmon with Aioli sauce6,50€ | |
| Variety of Greek & foreign cheeses | |
| accompanied with cracker5,00€ | |
| Variety of Greek & French cheeses | |
| accompanied with crackers6,50€ | |
| <u>Live cooking</u> | |
| <u>Pasta</u> | |
| Penne with four cheese sauce & green pepper4,00€ | |
| Ravioli with shrimps & Granna Pandano parmesan5,00€ | |
| • Farfalle with fresh salmon fillets | |
| <u>Risotto</u> | |
| Risotto with chicken & fresh vegetables | |
| • Risotto with mushrooms & tomato cubes | |
| Risotto with shrimps & sauce saffron | |
| <u>Specialties</u> | |
| Chicken fillet with sauce stragon | |
| Pork escallops with soft white cheese & olive sauce4,00€ | |
| Grilled salmon fillet with champagne sauce4,00€ | |
| Rib eye mini steaks with Morilles mushroom sauce4,50€ | |
| Beef Stroganov8,50€ | |
| <u>Desserts</u> | |
| • Bitter chocolate profiterole2,50€ | |
| • Cinnamon millefeuille3,00€ | |
| Ice cream station(4 ice cream flavors | |
| with nuts & three different sauces | |
| <u>Carving Station</u> | |
| Rolled roast of turkey with sweet & sour sauce2,50€ | |
| • Grilled pork pancetta with BBQ sauce3,00€ | |
| • Pork rack with beer sauce3,00€ | |
| • Suckling Pork with honey sauce | |
| • Lamb rack in rosemary crust & fig sauce | |
| • Caramelized leg of lamb with kiwi sauce3,50€ | |
| Cut of smoked salmon with its accompaniments | |
| and sauce Remoulade | |
| Rolled roast of beef with pepper sauce | |



Beverage packages

Beverage Package I

White wine Domestic Wine

Red wine Domestic Wine

Beers

Mineral water

Soft drinks

Juices



Price per person 11€ The beverage package is offered for unlimited consumption.

Beverage Package II

Welcome drink Cocktail

White wine Domestic Wine

Rose wine Domestic Wine

Red wine Domestic Wine

Beers

Mineral water

Soft drinks

Juices

Price per person 14€

The beverage package is offered for unlimited consumption.



Beverage Package III

Welcome drink Glass of sparkling wine

White wine Premium Domestic Wine

Rose wine Premium Domestic Wine

Red wine Premium Domestic Wine

Beers

Mineral water

Soft drinks

Juices

The beverage package is offered

Price per person 19€

for unlimited consumption.

Beverage Package IV

Welcome drink **Executive Cocktail**

White wine **Executive Domestic Wine**

Rose wine **Executive Domestic Wine**

Red wine **Executive Domestic Wine**

Beers

Mineral water

Soft drinks

Juices



Price per person 26€ The beverage package is offered for unlimited consumption.





Cocktail Reception

Please make your choice from the following options.

For selection of canapés, please refer to attached list. For further information or clarification kindly contact us.

Open Bar

A : Open Bar with Ordinary International Drinks

Price per person One (1) Hour 12€ Two (2) Hours 19€

Open Bar offered for unlimited consumption.

B : Open Bar with Ordinary & Premium International Drinks

Price per person One (1) Hour 14€ Two (2) Hours 22€

Open Bar offered for unlimited consumption.

C : Executive Open Bar with International Drinks

Price per person One (1) Hour 18€ Two (2) Hours 27€

Open Bar offered for unlimited consumption.





CANAPÉS SELECTION

Choose from the following cold canapés & hot specialities.

Cold Canapés

Spring Polls

Hot Specialities

| • | Mini brios with salami | • | Spring Rolls2,00€ |
|---|-------------------------|---|------------------------------|
| | 2,00€ | • | Fried mozzarella sticks2,50€ |
| • | White baguette canapés | • | Mini chicken legs with BBQ |
| | with mint camembert & | | Sauce3,00€ |
| | strawberry 2,00€ | • | Chicken Wan Tan with |
| • | Brown baguette canapés | | vegetables3,00€ |
| | with smoked | • | Chicken nuggets with peanut |
| | turkey | | butter sauce3,00€ |
| • | Cherry tomatoes stuffed | • | Mini tarts stuffed with |
| | with mitzithra Cheese | | Mushrooms 2,50€ |
| | 1,50€ | • | Cheese pies with mitzithra |
| • | Dry prunes filled with | | 2,00€ |
| | roquefort2,50€ | • | Sausages cocktail with |
| • | Mini kritsini with | | bacon2,00€ |
| | prosciutto1,50€ | | |
| • | Dry figs stuffed with | | |
| | Mozzarella2,00€ | | |
| | | | |

Prices for the canapés are per person. For any other canapés options do not hesitate to contact us.



Champagne Breakfast in the Room

Champagne menu 1

Fresh orange or grapefruit juice
Variety of pastries cakes and croissants
A selection of marmalades, honey and butter
Cereals with milk
Scrambled eggs with smoked salmon, cream cheese and dill
Yoghurt with fresh strawberries
Plate with seasonal fruits
Glass of Martini Brut

Price per person 35€

Champagne menu 2

Fresh orange or grapefruit juice
Variety of pastries cakes and croissants
A selection of marmalades, honey and butter
Cereals with milk
Bruschetta with mascarpone and caviar
Eggs benedict with smoked salmon
Fried camembert with strawberry marmalade
Seasonal fruit plate
Glass of Martini Demi sec

Price per person 45€

(Should you wish to upgrade the sparkling wine with a champagne Moet & Chandon, there is a 50€ extra supplement)

