

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.

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Blue Lagoon Resort, P.O. Box 124, Nea Alikarnassos, 85300 Kos Island, Greece

Tel. Nr. +30 2242054400 Fax Nr. +30 2242021400



Dear Wedding Couple,

Experience the hospitality of Blue Lagoon Resort, 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 Resort 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 Resort

For Wedding Events that take place at the Blue Lagoon Resort and/or book a Dinner/Lunch Event:

- 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 Sparkling 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 Resort:

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





Wedding Ceremony

- ◆ Chapel
- ♦ Small Tent
- ♦ Conference Center
- Mythos Sunset Terrace
- ♦ Beach
- ♦ Island at Pool

*Package includes setup of Gazebo in White, Tables and Chairs in white linen and basic flower decoration

*Taxes and Municipality cost is approximately 150 Euro depending on time of the day and are not included in above mentioned prices

Wedding Reception

Reserved area at Mesogios Restaurant
 Reserved area at Mythos Greek Restaurant
 Conference Center:
 Mythos Sunset Terrace

*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
(no All Inclusive option available)

- Cocktail Reception (extra consumption)
- ◆ Extension of reserved area 22:00 00:00 50 % of rental fee

<u>Entertainment</u>

◆ DJ for the night (available only at the Conference Center): 245

♦ Greek Band (1 hour):

◆ Band with Dancers (1 & ½ hour):

Bridal Band (walking down the aisle)

♦ Fireworks: please contact your Wedding Coordinator for prices

245 € 360 € 475 € 190 €





•	Package 2:	290€
•	Package 3:	400€
•	Bridal Bouquet	starting from 75€
♦	Buttonholes (3 different arrangements)	11€ to 21€

♦ Package 1:



190€

<u>Hairdresser</u>

•	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€



Service

•	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 Champagne (Moët & Chandon	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€

350€

Audi Q7 3.000cc: 285€

Mercedes-Benz CLS 3.500cc: 395€

Mercedes-Benz \$500 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)







Wedding Photography

Photographer packages



Album 24 photos & CD with all the photos	530€
Album 50 photos & CD with all the photos	595€
Album 24 photos, Sunset Photography session on the Beach & All photos on disc	570€
Album 50 photos, Sunset Photography session on the Beach & All photos on disc	660€
Digital Book simple 30 Pages (30cm x 30cm) & CD with all the photos	625€
Digital Book simple 30 Pages (30cm x 30cm), Sunset Photography session on the Beach & All photos on disc	715€
Album 24 photos &Video DVD with full editing	700€
Digital Album & Video DVD with full editing	1100€
Digital Album, Video DVD with full Editing & Reception hour	1 1200€
Digital Album, Video DVD with full Editing, Reception 1 hour & Sunset photography	1300€

Album with 24 photos	445€	6
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	600€	
photos for 3 hours)		
Photo Booth Digital	650€	
USB (unlimited photos for 3 hours		
& Usb flash drive of all photos)		
Photo Booth All star (unlimited	700€	
photos for 3 hours Usb flash		
drive of all photos & photo		
booth props)		



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Wedding Menu I

Pea Soup with bacon and garlic croutons

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Fresh salad leaves with orange, pine seeds, served with vinaigrette dressing

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Chicken fillet with sweet pepper sauce and basmati rice, served with potatoes ala crème, millefeuille and buttered baby carrots.

Or

Grilled perch with lemon & oil sauce

Or

Eggplant – mozzarella - tomato and basil pesto

Panacota with strawberries

~~~~~~

Freshly brewed filter coffee

Price per person: 32€ (Minimum 15 people)

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#### **Wedding Menu II**

Onion soup with cheese croutons

Fresh spinach, avocado and cherry tomato salad Served with mustard, milk and white wine sauce

Roasted lamb care with herbs & gravy sauce

Or

Grilled Swordfish fillet flavored with fresh thyme, served with ratatouille of seasonal vegetables and mayonnaise dressing

Or

Tortellini with sun dried tomatoes, mushrooms, estragon & cream

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Cheese cake with cherry sauce

RESORT

Freshly brewed filter coffee

Price per person: 37,50€ (Minimum 15 people)

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Tomato soup with fresh cream

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Fresh salad bouquet marinated in balsamic vinegar, with parmesan flakes and freshly baked croutons



Braised beef served with baked potatoes and broccoli Amandine

Grilled salmon with orange sauce

Or

Grilled vegetables napoleon with mozzarella, Basil pesto & pine seed

Millefeuille with cream of white chocolate and seasonal fruits

Freshly brewed filter coffee

Price per person: 43€ (Minimum 15 people)

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Wedding Menu IV

Bisque of lobster with parmesan flakes

Fresh salad leaves, with cherry tomatoes of Santorini with balsamic and basil dressing

Fillet of duck with orange sauce served with 'Fontan' potatoes and grilled vegetables

Or

Salmon fillet with fish veloute sauce Served with steamed potatoes, saffron & spinach

Or

Tortellini with vegetables, cherry tomatoes and cheese sauce

Crème catalana with strawberries

Freshly brewed filter coffee Mignardises

Price per person: 48€ (Minimum 15 people)

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Pumpkin soup with croutons

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Carpaccio of salmon

~~~~~~

Salad with chicory and Roquefort cheese

~~~~~~~

Lemon sorbet with fresh mint

~~~~~~~

Grilled lamb chops marinated with fresh thyme and white wine, Served with Boulanger potatoes and sautéed vegetables

Or

Sea bass fillet, mashed potatoes, beetroots, small spinach leaves and lime sauce

Or

Fresh vegetable ragout in crispy pâtefeuilletée with yogurt & beetroot sauce

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Tiramisu with espresso & mascarpone cheese

~~~~~~

Freshly brewed filter coffee Mignardises

Price per person: 62€ (Minimum 15 people)

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Wedding Buffets

Traditional wedding menu buffet I

Fresh Salads

Tomatoes, cucumber, black olives Lettuce, onion, green olives Carrot, white cabbage Red cabbage Dressings: Cocktail sauce

Olive oil

Yogurt sauce Cold appetizers

Vinaigrette sauce

Potatoes salad

Traditional cheese salad Boiled octopus in vinegar, olive oil & oregano

Cretan ntakos with tomatoes, cheese and thyme

Greek salad

Warm delicacies

Small grilled pork steaks with lemon Fried meatballs with onions and parsley Grilled lamb in wine and thyme Chicken with cheese and mustard

Cuttlefish in wine sauce and spinach

Aromatic rice with vegetables

Traditional noodles with feta cheese & parsley

Baked potatoes with thyme

Cheeses

Variety of Greek cheeses accompanied with rusks & crackers

Desserts

Fresh seasonal fruits Pecan pie, small baklavas Kantaifi, traditional halva, Almond-paste candies, Traditional sweet jellies

Price per person 30€

(Minimum number: 50 people)

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Fresh Salads

Black / green olives
Tomato, cucumber, onion, lettuce
Red / white cabbage
"Fava" Split peas with olive oil & onion
Carrots / fresh greenery
Traditional boiled greens with garlic sauce
Fresh lettuce salad with fresh onion and dill
Dressings

Composed salads

Caesar's salad/ Greek salad Traditional potato salad Aubergine salad Tzatziki Salad Pligouri with tomato

Warm delicacies

Beef in red sauce

Groats balls

Cheese pie with mint

Pitaroudia, (traditional Dodecanese food)

Fish popiete with aromatic vegetables & saffron sauce

Stuffed zucchini with honey & mustard

Pork spare ribs in spicy sauce

Chicken stuffed with rice, raisins

Baked potatoes with thyme

Baby butter carrots with sesame

Carving Station

Leg of pork in a salt crust

Cheeses

Variety of Greek cheeses accompanied with rusks & crackers

Desserts

Fresh seasonal fruits, Calamari style donought, Sweet dumplings filled with walnut, almond & caramel Diples (traditional deep fried Cretan dessert), Galaktoboureko (puff pastry filled with milk cream), Pecan pie, small baklavas, Kantaifi, traditional halva, traditional sweet jellies

Price per person 36€ (Minimum number: 50 people)

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Fresh Salads

Tomatoes, cucumber, lettuce, red cabbage White cabbage, lettuce, greenery Black/ green olives

Composed salads

Greek salad with tomatoes & parmesan flakes

Potatoes salad/octopus salad

Coslow salad

Dressings:

Basil olive oil

Rockford sauce

Mustard vinaigrette

Cocktail sauce

Cold appetizers

Prosciutto di Parma with melon Pork stuffed with fruits Variety of smoked delicatessen

Warm delicacies

Seafood risotto

Lasagna with vegetables

Florentine crepes

Pork escallops with plum sauce

Roasted beef with sofrito sauce

Turkey with sauce of sweet peppers

Steamed Basmati rice

Buttered broccoli with almond fillet

Potatoes a la crème with bacon and baby butter carrots

Desserts

Fresh seasonal fruits
Fruit salad marinated in cognac
French pastries, Traditional apple-pie
Triangle puff pastries filled with vanilla cream
Chocolate confections with walnut
Pecan pie



Price per person 36€ (Minimum number: 50 people)

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Fresh Salads

Greek salad with feta cheese

& extra virgin olive oil

Mushrooms with onion and dill

Artichoke hearts with vinaigrette

Fresh greens salad with cherry tomatoes,

Cucumber flakes and soft white cheese

Choice of fresh salads:

Red/ white cabbage, carrots, black/ green olives

Rocket peaks

Spinach

Mixed leaves (Lollo rosso, Radicchio, Iceberg)

Accompanied with:

<u>Dressings</u>

Mustard sauce

Aioli sauce

Sauce of marinated pickles in vinegar

Cold appetizers

"Small Rocks" of Granna Pandano parmesan

with red grapes

Smoked salmon with almond mayonnaise sauce

Chicken pate with spinach

Warm delicacies

Crepes with mushrooms

Quiche Lorraine with ham

Penne a la poutanesca 📶

Pork escalope in sweet sauce

Lamb rack with rosemary

Pangasious with saffron sauce

Braised beef in tomato sauce & mushrooms

Steamed greens with butter

Baked potatoes with olive oil, lemon & mustard

Rice with aromatic vegetables

Carving Station

Suckling Pork in honey crust

Cheeses

Variety of Greek cheeses

accompanied with rusks & crackers





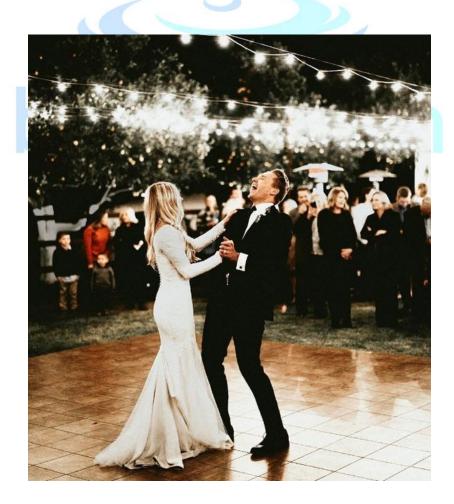
Desserts

Fresh seasonal fruits Pastries strawberry- vanilla flavor Strudel with vanilla sauce Chocolate éclair Mini fruit tarts Kantaifi flavored with rose water & cinnamon Mini baklavas with grape syrup



Price per person 50€ (Minimum number: 50 people)

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Extra Presentations

Choose from the following presentations and create your own unique buffet

Platters & Dishes

| "Constitution of Constant Providence and Constant | |
|--|---------------|
| "Small Rocks" of Granna Pandano parmesan | 0.004 |
| with red grapes | |
| Whole poached salmon with Aioli sauce | 6,50€ |
| Variety of Greek & foreign cheeses | |
| accompanied with crackers | 5,00€ |
| Variety of Greek & French cheeses | |
| accompanied with crackers | 6,50€ |
| Live cooking | |
| Pasta | |
| Penne with four cheese sauce & green pepper | 4,00€ |
| Ravioli with shrimps & Granna Pandano parmesan | |
| Farfalle with fresh salmon fillets | |
| Risotto | |
| Risotto with chicken & fresh vegetables | 3.50€ |
| Risotto with mushrooms & tomato cubes | |
| Risotto with shrimps & sauce saffron | |
| Specialties | |
| Chicken fillet with sauce estragon | 3.50€ |
| Pork escallops with soft white cheese & olive sauce | |
| Grilled salmon fillet with champagne sauce | |
| Rib eye mini steaks with Morilles mushroom sauce | |
| Beef Stroganov | |
| Desserts | |
| | 2 50€ |
| Bitter chocolate profiteroleCinnamon millefeuille | 2,50€ |
| Ice cream station(4 ice cream flavors | |
| with nuts & three different sauces | 3 50 € |
| Carving Station | |
| <u> </u> | 2 50 6 |
| Rolled roast of turkey with sweet & sour sauce | |
| Grilled pork pancetta with BBQ sauce | |
| Pork rack with beer sauce | |
| Suckling Pork with honey sauce | |
| Lamb rack in rosemary crust & fig sauce | |
| Caramelized leg of lamb with kiwi sauce | 3,50€ |
| Cut of smoked salmon | . 50.5 |
| with it's accompaniments and sauce Remoulade | |
| Rolled roast of beef with pepper sauce | 5,50€\ |

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Beverage packages

Beverage Package I

White wine Domestic Wine Red wine Domestic Wine

Beers

Mineral water

Soft drinks

Juices



Price per person 10€
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 13€

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

Price per person 17€

The beverage package is offered 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 23,50€
The beverage package is offered for unlimited consumption.



Cocktail Reception

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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 Domestic Drinks

Price per person One (1) Hour 13€ Two (2) Hours 19€

Open Bar offered for unlimited consumption.



(For all the wedding bookings that they have reserved a private area in the hotel resort and they wish to have a cocktail reception before or after the ceremony with canapés, an open bar with all the Ordinary Local drinks will be included in the package.)

B : Open Bar with Ordinary Domestic & International Drinks

Price per person One (1) Hour 15€ Two (2) Hours 21€

Open Bar offered for unlimited consumption.

C : Executive Open Bar with Ordinary Domestic, International & Premium 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

- Puffs filled with Tuna fish with mint and melon..... 2,00€
- Baby Prawns marinated in fig wine sauce......2,00€
- Ham rolled with Herbed
 Cream Cheese1,50€
- Bresaola with Mozzarella.....2,50€

Hot Specialities

- Spring Rolls......2,00€
- Mini Shish Kebab with YoghurtSauce......3,00€
- Mini Burgers with Tomato &Onion.....3,00€



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

(For all the Wedding bookings with reserved a private area in the resort who wish to have a cocktail reception before or after the Ceremony with canapés, an open bar with all the Ordinary Local drinks will be included in the package.)



Honeymoon Candle Light Dinner Proposal

Menu I

Carpaccio of marinated octopus with sevruga caviar on a fresh rocket salad



White tomato soup with basil ravioli

Pineapple sorbet

Roast duck breast with bigarade sauce
On pumpkin ragout and spinach with potatoes galette

White & black chocolate parfait With bananas flambé and pomegranate sauce

Fresh brewed coffee Mignardises

Price per person 75€



Menu II

Salad of Scottish salmon with asparagus and scallop tartar

Double beef consommé and ravioli of Morel mushrooms

John Dory on shallot onion confit and vegetables ragout

Champagne sorbet

Crepinette of deer with foie gras on Savoy lettuce with duchesse potatoes and truffles

Caramelized millefeuille of white & bitter "Valrhona" chocolate with nougat sorbet and apricot compote

Freshly brewed coffee Mignardises

Price per person 95€





Mussels a la crème & white wine

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Carpaccio of swordfish with wild fruits sauce and rocket salad

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Menthe sorbet with Martini

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Fettuccini al freddo with chicken

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Finocchio salad with radicchio, chicory, parmesan flakes and balsamic of orange

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Britain lobster filet with fresh vegetables & filtered soup

R E-S-U-R T

Fried ice cream with chocolate consommé

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Freshly brewed coffee Mignardises

Price per person 127€

#### Champagne Breakfast in the Room



Fresh orange or grapefruit juice Selection of freshly baked Danish pastries, croissants, muffins and bread rolls

Marmalade selection, honey and butter
Cereals with milk
Delicately scrambled eggs
Waves of smoked scotch highland salmon
Fresh seasonal fruits
Fruit yoghurt
Freixenet Carta Nevada Semi Dry (0,75 ml)
Freshly brewed filter coffee or international teas

#### Price per person 37,50€

(If you wish to upgrade the Sparkling Wine with a champagne Veuve Clicquot, there is a 50,00 € extra supplement)





#### Champagne Breakfast in the Room

#### **Second choice**

Fresh orange or grapefruit juice Selection of freshly baked Danish pastries, croissants, muffins and bread rolls Marmalade selection, honey and butter

Cereals with milk
Delicately scrambled eggs
Fresh oysters with lemon on ice
Blini with red caviar and sour cream
Fresh seasonal fruits
Fruit yoghurt

Freixenet Carta Nevada Semi Dry (0,75 ml) Freshly brewed filter coffee or international teas

#### Price per person 48€

(If you wish to upgrade the Sparkling Wine with a champagne Veuve Clicquot, there is a 50,00 € extra supplement)

