



SANTORINI  
GEM

The  
Absolute  
Destination  
Wedding  
Venue & Villa

BAR  
LIST

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Spirits

## Whiskey - Bourbon

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### Simple

shot 4.50€, glass 10€, bottle (70cl) 145€

- Jameson
- Johnnie Walker Red
- Cutty Sark
- Dewar's
- Jim Beam

### Special

shot 5.50€, glass 14.50€, bottle (70cl) 170€

- Chivas Regal 12 years old
- Johnnie Walker Black
- Cardhu 12 years old
- Glenfiddich Malt 12 years old
- Jack Daniel's

### Premium

glass 19€, bottle (70cl) 220€

- Johnnie Walker Gold 18 years old
- Jameson Black Barrel

### Special Extra Premium

glass 33€, bottle (70cl) 455€

- Johnnie Walker Blue

## Vodka

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### Simple

shot 4.50€, glass 10€, bottle (70cl) 145€

- Ursus Roter
- Absolut
- Serkova
- Stolichnaya

### Special

shot 5.50€, glass 14.50€, bottle (70cl) 170€

- Cîroc

### Premium

glass 19€, bottle (70cl) 220€

- Belvedere
- Grey Goose
- Snow Leopard

### Extra premium

glass 28€, bottle (70cl) 380€

- Stolichnaya Elit

## Gin

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### Simple

shot 4.50€, glass 10€, bottle (70cl) 145€

- Gordon's

### Special

shot 5.50€, glass 14€, bottle (70cl) 165€

- Bombay
- Tanqueray

### Premium

glass 19€, bottle (70cl) 225€

- Hendrick's

## Tequila

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### Simple

shot 4.50€, glass 10€, bottle (70cl) 145€

- Jose Cuervo Clasico
- El Jimador
- Olmeca

### Special

shot 5.50€, glass 14.50€, bottle (70cl) 170€

- Herradura Reposado
- Don Julio Blanco

### Premium

glass 19€, bottle (70cl) 225€

- Don Julio Anejo

## Rum

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### Simple

shot 4.50€, glass 10€, bottle (70cl) 145€

- Bacardi Carta Blanca
- Havana Club 3 years old
- Pampero
- Sailor Jerry Spiced

### Special

shot 5.50€, glass 14€, bottle (70cl) 165€

- Havana Club Anejo Reserva

### Premium

glass 19€, bottle (70cl) 225€

- Zacapa 23 years old

## Brandy - Cognac

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### Simple

shot 4.50€, glass 10€, bottle (70cl) 145€

- Metaxa 5\*

### Special

shot 5.50€, glass 14.50€, bottle (70cl) 170€

- Metaxa 7\*

### Premium

glass 19€, bottle (70cl) 225€

- Metaxa Private Reserve
- Rémy Martin
- Martell VSOP

### Extra Premium

glass 30€, bottle (70cl) 370€

- Hennessy X.O



# Cocktails



## Cocktails

15€

- **Mojito** classic or strawberry  
*(Rum, Mint, Fresh Lime juice, Soda)*
- **Caipirinha** classic or strawberry  
*(Fresh Lime, Brown Sugar, Cachaça)*
- **Daiquiri** strawberry, apple, pineapple, peach  
*(Rum, Triple Sec, Fresh Lime juice, Fruit of your choice)*
- **Margarita**  
*(Tequila, Triple Sec, Fresh Lemon juice)*
- **Sex on the Beach**  
*(Vodka, Peach Schnapps, Orange Juice, Cranberry juice)*
- **Pina Colada**  
*(Rum, Malibu, Batida De Coco, Fresh Pineapple juice)*
- **Cosmopolitan**  
*(Vodka, Triple Sec, Fresh Lime Juice, Cranberry juice)*
- **Aperol Spritz**  
*(Prosecco, Aperol, Club Soda)*
- **Tom Collins**  
*(Gin, Lemon juice, Sugar, Soda)*
- **Bellini**  
*(Prosecco, Apricot juice)*
- **Mimosa**  
*(Sparkling wine, Orange juice, Triple sec)*

## Special Cocktails

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18€

- **Gem's Passion**  
*(Jack Daniel's, Lime, Ginger, Pineapple, Curry)*
- **Sailor's Sunset**  
*(Rum, Spiced Rum, Cinnamon Syrup, Passion Fruit)*
- **Summer Time**  
*(Vodka, Lime, Forest Fruit, Vanilla Syrup, Sugar)*

## Mocktails

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11€

- **Arizona Sunset**  
*(Grenadine, Sprite, Orange juice, Maraschino)*
- **Mojito cucumber**
- **Margarita strawberry**

## Welcome Cocktails

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- **Tom Collins** (gin) 11€
- **Margarita** (tequila) 11€
- **Bellini** (sparkling wine) 10€
- **Mimosa** (sparkling wine) 10€
- **Mojito** (rum) 11€
- **Cosmopolitan** (vodka) 11€
- **Mocktails of the list** 10€



Beer  
Soft Drinks  
Coffees

## Beer

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- Draught 250ml 6€
- Draught 500ml 9€
- Heineken, Mythos, Fix 330ml 8€
- Sol 330ml 9€
- Cider 330ml 8€

## Soft drinks

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- Fresh Orange juice 8€
- Peach, Pineapple, Grapefruit, Banana juice 5€
- Orange juice 5.50€
- Mix fruit juice 5€
- Coca cola, Sprite, Fanta lemon/orange 4.50€

## Refreshment Bar

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- 1 big jug of soft drinks 40€
- 1 small jug of soft drinks 30€
- 1 small or big jug of flavored water 18€

*\* With 2 big jugs you may have an additional small jug of flavored water complimentary*

*\*\*The juices used for the refreshment bar are packaged juices. Fresh fruit and herbs are used as well.*

## Hot Coffees - Beverages

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• Espresso single	4.50€
• Espresso double	5.50€
• Macchiato	5€
• Espresso con panna	5€
• Latte	6€
• Cappuccino single	6€
• Cappuccino double	6€
• Nescafé	5€
• Irish coffee	9€
• Hot chocolate	7€
• English breakfast, green, forest fruit, Ceylon, menthe, cranberry tea	5€

## Cold Coffees - Beverages

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• Freddo Espresso	7€
• Freddo Cappuccino	8€
• Macchiato	6.50€
• Chocolate	7€
• Ice tea	5€



Open  
Bar

## 1 Hour Open Bar Packages

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### Open bar 1

House wine of Santorini (red, white & rosé) soft drinks (Coca cola, Sprite, juices), bottled water

Price per person / per hour 18€ • Extra hour cost 18€

### Open bar 2

Welcome drink sparkling wine served with strawberries, bottled water

Price per person / per hour 21€ • Extra hour cost 21€

### Open bar 3

House wine of Santorini (red, white, rosé), sparkling wine, draft beer, soft drinks (Coca cola, Sprite, juices), bottled water

Price per person / per hour 35€ • Extra hour cost 35€

### Open bar 4

House wine of Santorini (red, white, rosé), draft beer, sparkling wine, standard spirits (whiskey, vodka, gin, rum, tequila, Metaxa, brandy), cocktails (Mojito, Classic Margarita, Aperol Spritz, Daiquiri) soft drinks (Coca cola, Sprite, juices), bottled water

\* Shots are not included

Price per person / per hour 48€ • Extra hour cost 48€

### Open bar 5

House wine of Santorini (red, white, rosé), draft beer, prosecco, spirits (whiskey, vodka, gin, rum, tequila, Metaxa, brandy), cocktails (Mojito, Classic Margarita, Aperol Spritz, Daiquiri), standard and special spirits (Sol, Havana Club, Belvedere vodka, Chivas whiskey) soft drinks (Coca cola, Sprite, juices), bottled water

\* Shots are included

\*\* Shots and Cocktails are made with standard spirits not special

Price per person / per hour 65€ • Extra hour cost 65€

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*The chosen drinks package must apply to all attending adult guests.  
Drinks from outside are not allowed.*

## 4 Hour Open Bar Packages

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### Bar A

House wine of Santorini (red, white, rosé), soft drinks (Coca cola, Sprite, juices), bottled water

Duration 4 hours / per person 60€ • Extra hour cost 15€

### Bar B

House wine of Santorini (red, white, rosé), sparkling wine, draft beer, soft drinks (Coca cola, Sprite, juices), bottled water

Duration 4 hours / per person 85€ • Extra hour cost 20€

### Bar C

House wine of Santorini (red, white, rosé), draft beer, sparkling wine, standard spirits (whiskey, vodka, gin, rum, tequila, Metaxa, brandy), cocktails (Mojito, Classic Margarita, Aperol Spritz, Daiquiri), soft drinks (Coca cola, Sprite, juices), bottled water

\* Shots are not included

Duration 4 hours / per person 100€ • Extra hour cost 24€

### Bar D

House wine of Santorini (red, white, rosé), draft beer, prosecco, standard spirits (whiskey, vodka, gin, rum, tequila, Metaxa, brandy), special spirits (Sol, Havana club, Belvedere vodka, Chivas whiskey), cocktails (Appletini, Caipiroska, Amaretto sour, French 75) soft drinks (Coca cola, Sprite, juices), bottled water

\* Shots are included

\*\* Shots and Cocktails are made with standard spirits not special

Duration 4 hours / per person 118€ • Extra hour cost 28€

### Cocktail Pitchers

Extra fun by offering your guests cocktail pitchers to share! Please ask for cost and details

Spiced pineapple rum punch

Pimm's Iced Tea

Long island Ice tea

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*The chosen drinks package must apply to all attending adult guests.  
Drinks from outside are not allowed.*





Champagne  
& Wine

- **Dom Pérignon 750ml** 335€

*The uniqueness of Dom Pérignon vintages lies in the way they evolve - not steadily in a linear way but through successive windows of expression. These privileged points in time are called "Plenitudes" - captured moments when the wine sings higher and stronger.*
- **Moët & Chandon 750ml** 180€

*Created from more than 100 different wines, of which 20% to 30% are reserve wines specially selected to enhance its maturity, complexity and constancy, the assemblage reflects the diversity and complementarity of the three grapes varietals: the body of pinot noire 30-40%, the suppleness of Pinot Meunier 30-40%, the finesse of Chardonnay 20-30%.*
- **Veuve Clicquot 750ml** 180€

*Grapes from as many as 50 to 60 different Crus are used for the blending of Yellow Label. The predominance of Pinot Noir provides the core structure of Clicquot, while a touch of Meunier rounds out the blend. Chardonnay adds the elegance and finesse essential to a perfectly balanced wine.*
- **Veuve Clicquot rosé 750ml** 190€

*Made using 50 to 60 different crus, the cuvee is based on Brut Yellow Label's traditional blend, 44 to 48 % Pinot Noir, 13 to 18 % Meunier, 25 to 29 % Chardonnay. Coppery - orange color. Expressive aroma of strawberry. A full bodied, structured palate which stays fresh. Length and character define this champagne.*
- **Prosecco 750ml** 60€
- **Prosecco rosé 750ml** 60€
- **Sparkling wine, non-alcoholic 750ml** 40€
- **Sparkling wine glass** 10€

## White Wine

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- Mikros Vorias** 45€

*Chardonnay and Sauvignon Blanc in equal parts. The typical aromas of both varieties are finely combined, giving an aromatic entity of citrus fruits (grape fruit, passion fruit, citrus), green and exotic fruits (green apple, mango, pineapple) and liquorice (régliasse) in a volatile combination. Rich mouth feel and cool acidity that maintains the harmony in taste, highly aromatic mouth with long and aromatic aftertaste. This wine's complete and aromatic taste goes well with poultry and white meat dishes, roast fish and spaghetti with seafood.*
- Malagousia Gerovassiliou** 55€

*Entirely produced from the Greek grape variety of Malagousia. It has a brilliant straw color with greenish shades and an aroma of matured fruit such as pear, mango and citrus. A perfect match for Mediterranean dishes, seafood, poultry, light-sauced pasta dishes and fresh vegetable salads.*
- Aidani Estate Argyros Santorini** 53€

*100% Aidani. White - yellow color and aromas that remind of tropical fruits and scented herbs. In the mouth appears with a well balanced acidity. Accompanies well with fish and white meat with light dressings and herbs.*
- Tselepos Classic** 58€

*Dry white wine 100% Moschofilero Wine characterized by the freshness and lively acidity. Minute high intensity aromas with main features citrus and lemon blossom.*
- Estate Gerovassiliou** 47€

*A pioneering blend of two indigenous grape varieties, Malagousia and Assyrtiko. Skin contact is retained for a few hours and then follows alcoholic fermentation in temperature controlled stainless steel tanks at 18-20°C. Bright blond in color with greenish shades, it has a distinctive nose with impressions of exotic fruit and notes of green pepper, jasmine, orange, melon and lemon. On the palate it has a rich, round feel with a lemony aftertaste.*

## Rosé Wine

- **Gaia 14-18h** 44€  
*A particularly attractive deep rosé color, a fruity aroma with strong hints of cherry and gooseberry, typical of Agiorgitiko, and light, refreshing flavors characterize the wine. Enjoy it with salt-baked foods, white meat, pizza without garlic, and cold plates. It is particularly charming when combined with Chinese and Southeast Asian dishes.*
- **Ean, Domaine Sigalas** 47€  
*Mavrotragano, with aromas of red fruits and flowers. Has bodied, refreshing acidity, soft tannins and a long aftertaste. Enjoy the cool or in combination with salads, fried fish and fruit either alone as an aperitif.*

## Red Wine

- **Château Julia, Domaine Costa Lazaridi** 57€  
*Solid, deep red. Enchanting alternation of impressions. Redcurrant, cherry jam, mint chocolate, ink and cedar are only some of the identifiable aromas. Fleshy, rich, almost plethoric, with abundant fruit supporting the well integrated tannins. The theoretically high alcohol is balanced by the acidity and expressed mainly as sweetness and volume. Long finish with notes of chocolate. Great with red meats grilled or cooked, big roast poultry, soft crusty cheeses.*
- **Estate Alfa** 75€  
*Syrah 60%, Xinomavro 20%, Merlot 20%. Deep ruby color with purple hints. Powerful, pungent aromas of sweet cherry, candied plum and toasty vanillin oak. Full bodied and deep in dark fruit flavors, with a peppery and strong oak spicy accents background. The solid tannins build through the finish but there is plenty of supporting depth of fruit here, not to mention a bright acid lift on the back that adds energy. A "Vin de Garde" with a great future.*
- **Megas Oenos Estate Skouras** 72€  
*20% Cabernet Sauvignon, 80% Agiorgitiko. The color is very deep and intense purple. On the nose it is dense, concentrated and elaborate but elegant. Aromas of ripe fruits such as blackberries and black raspberries, spicy characteristics, smoke and notes of leather fill the nose. On the mouth it is silky yet robust and framed by delicate tannins. A balanced acidity offers flavors of ripe fruits, cloves, black pepper and a touch of herbs. The after taste is very long and of great complexity.*
- **Santorini house wine** glass 7€, 1L jug 38€  
*White, Rosé, Red  
 Famous grape varieties of Santorini*