





#### RECEPTION

# HOSPITALITY & COCKTAIL MENU

Salmon Pate Canapés, Celery and Gorgonzola, Parma ham with melon. Caviar Canapés, Cucumber stick with tzatziki, Roast Beef with Pickles, Egg with shrimp & Caviar, Smoked Salmon with Dill, Celery stick with Roquefort, Emmental cheese with fruit, Turkey Breast with Mango chutney, Mozzarella, Tomato and Mint, Deep fried mushroom with herb cheese stuffing, Olive puffs, Meatballs with BBQ sauce, Shieftalia, Mini koupes, Seafood vol au vent, Tandoori style chicken drumsticks, Buffalo wings, Deep-fried breaded shrimps, Vegetable spring rolls, Bacon wrapped cocktail sausage, Mini kebabs, Mini halloumi & Lountza pitas, Onion rings

\*The above is priced at €2.50 per piece and a minimum of 8 pieces required per item ordered.

This is held after the ceremony but prior to the evening chosen menu.

Please note Canapes cannot be the Reception meal







# WHAT IS INCLUDED IN THE MENU CHOICE

Included in your wedding meal are all local drinks and private bar from 1 hour prior to the ceremony time until 24.00 hrs.

Special dietary requirements must be notified to the hotel when confirming the menu choice 14 days prior to arrival.

# WEDDING PARTY

Included in your wedding meal are the local drinks.
Should you wish to upgrade to the international drinks,
which covers all imported drinks the upgrade price will
be

€40.00 euros per adult

Please note it must be all the wedding party not just a couple of the guests for the upgrade to occur







# PLATE SERVICE MENU EROS MENU

# STARTERS

Seafood Cocktail or French Onion Soup

# MAIN COURSES

Roast Beef with Horseradish Sauce or Breast of Chicken stuffed with Feta cheese and Mint, with Port wine Sauce SERVED WITH Bouquet of Vegetables Pont neuf Potatoes

# **DESSERTS**

Apple Pie and Custard or Walnut Pie with Vanilla Sauce

Price per person €82.00 with all local drinks including private bar

Children aged 2-12 years 50% discount

Maximum 10 persons





# MARCO POLO BUFFET EROS MENU

### **SALADS**

Chicken Caesar Salad
Waldorf salad
Smoked salmon avocado Salad
Della Violla Salad
Sweet corn, feta and tomato Salad
Coleslaw Salad
Taramas, Tahini, Hummus, Olives

### HOT DISHES

Pork Fillet steaks with wild Berry sauce
Chicken Fillet with Salsa Rosa
Steamed Salmon with Parsley Sauce
New England potatoes with Garlic and herb butter
Risotto
Fetta and eggplant skewers with mint
Chicken and mushroom phullo pastry

Chicken and mushroom phyllo pastry Pesto Grilled mushrooms Broccoli and Asparagus with Hollandaise sauce

# **CARVERY**

Roast Topside beef with Espangnole Sauce

# MIRROR DISPLAY

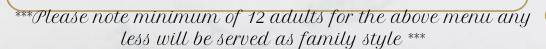
Melon wrapped with Hiromeri smoked ham

# **DESSERTS**

Selection of Fresh Fruit Selection of Fine Desserts & Cheeses

Price per person € 82.00 including all local drinks

Children aged 2-12 years 50% discount







#### BBQ BUFFET

#### SALADS

Broccoli & Mushroom Salad
Cabbage Salad with Almonds & Raisins
Fatouch Salad
Eggs ala Rouse
Avocado Salad
Tzatziki Salad
Taramas, Tahini, Hummus, Olives

#### FRESHLY CHARCOALED

Grilled Pork Chops with Herbs

BBQ Chicken

Grilled Village Sausages

Peppered mini steaks

Fresh Grilled fish fillet

SERVED WITH

Garlic Mushrooms

Jacket Potatoes

Corn on the Cob

Mixed Vegetables

# **CARVERY**

Spicy Pork Ribs with BBQ Sauce

# MIRROR DISPLAY

Watermelon with Halloumi cheese and cashew nuts

# **DESSERTS**

Selection of Fresh Fruit Selection of Fine Desserts & Cheeses Price per person € 75.00 including all local drinks

Children ages 2-12 years 50% discount









# C H I L D R E N S M E N U 2 - 1 2 Y E A R S

Chicken Nuggets and Chips
Fish Fingers and chips
Mini Pizza and chips
Mini cheese Burger and chips
Plain Omelette and chips

Price per child aged 2-12 years €35.00 including all local drinks.

Children aged 0-2 years free of charge

