

CHOOSING YOUR EXQUISITE MENU





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.

INTERNATIONAL DRINKS FOR 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 Viola 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 phyllo pastry
Pesto Grilled mushrooms
Broccoli and Asparagus with Hollandaise sauce

CARVERY

Roast Topside beef with Espagnole 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

****Please note minimum of 12 adults for the above menu any less will be served as family style ****



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

****Please note minimum of 12 adults for the above menu
any less will be served as family style ****



CHILDRENS MENU
2 - 12 YEARS

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