

Medding Arrangements

2023



Above prices are inclusive of all taxes. Prices and conditions are valid from March 20th 2020 TUI BLUE Oceanis Beach and Spa Resort reserves the right to change any elements anytime without any further notice



Dear Wedding Couple,

We are delighted to enclose our Wedding Menus.

Great care and attention have been taken in the preparation of these menus using only the finest and freshest ingredients available as well as vegetables from our eco-garden.

The enclosed menu selections are merely suggestions. Our Management Team would be delighted to meet with you to create a menu to fit your needs.

Our menus are priced to account for the quality of food and service offered by the TUIBLUE Oceanis Beach and Spa Resort, however, due to seasonal availability and price fluctuation of some items, it is sometimes impossible to be consistent with prices quoted and unfortunately, some menus may be repriced as deemed necessary.

Thank you for your interest in TUI BLUE Oceanis Beach and Spa Resort.

Wishing you both the happily ever after you deserve.

Congratulations on your wedding!



Medding offers at Oceanis Beach and Spa Resort 2023

For Wedding Events that take place at the hotel:

- Upgrade to the next Room Category (upon availability).
- Sparkling Wine Reception on Arrival for the Wedding couple.
- ✤ Sparkling Wine after the Wedding Event in couple's Room.
- Complimentary Massage for the wedding couple and 15% discount for any other treatments they or their guests would like to enjoy.
- ✤ Fruit Basket upon arrival for all Guests.
- ✤ Bottle of wine upon arrival for all Guests.
- Rose petals Turn Down service on wedding night for the couple.
- ✤ Farewell Present for the wedding couple.

For all other Weddings celebrating on Kos Island:

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



Medding Proposal - 2023

Wedding - Event Services



Wedding - Ceremony

Chapel	483€
Garden Gazebo	625€
Beach Gazebo	655€

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

* Taxes and Municipality cost is maximum 170 Euro depending on time of the day and are not included in above mentioned prices

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notice



Entertainment

DJ for the night	350€
Greek Band	500€
Greek Band with dancers	560€
Bridal Band (walking down the aisle)	265€
<u>Fireworks</u>	
Package 1 – 100 pieces (1,5 minute)	€60€
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Package 2 – 140 pieces (1,5 minute)	985€
Package 3 – 180 pieces (1,5 minute)	1400€







Flower Decoration:

*	Bridal Bouquet:	starting from 105€
*	Buttonholes (3 different arrangements)	16€ to 30€
	Hairdresser:	
*	Hairdresser for the Bride	Starting from 120€
*	Bridal Hair Updo with Trial	200€
**	Wedding Hair Package (Bride+2 Bridesmaids)	308€
**	Bridesmaid Blow dry	starting from 70€
*	Flower Girls Blow Dry	Starting from 45€
	, <u>Make Up:</u>	0
*	Bridal Make up (no trial)	250€
•••	Make up (Bride incl. test)	303€
·	Nail Service:	
**	Wedding Manicure	47€
*	Wedding Manicure (French)	57€
*	Wedding Pedicure	62€
*	Acrylic Nails (placement)	128€
* * *	Service:	1202
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*	Wedding Cake	42€ per kilo
*	Icing of Cake	14€ per kilo
*	Local Sparkling Wine (white or rose)	35€
*	French Ordinary Champagne (Veuve Clicquot)	127€
**	French Ordinary Champagne (Moët and Chandon)	127€
*	French Ordinary Champagne (Dom Perignon)	295€









Photographer Digital Packages

Package 1

Total Coverage (2 hours)

- 1. Groom's (hotel lobby 15min.)
- 2. Bride's room (15min.)
- 3. Ceremony
- 4. Two other locations
 - 25 Images optimized for social networking
 - 25 Images high resolution with color corrections

475€

Package 2

Total Coverage (4 hours)

- 1. Groom's (hotel lobby or room 30min.)
- 2. Bride's room (35min.)
- 3. Ceremony
- 4. Two other locations
- 5. Sunset Photoshoot (hotel beach 60min.)
- 6. Reception coverage (60min.)
 - 50 Images optimized for social networking
 - 50 Images high resolution with color corrections

870€

Package 3

Total Coverage (5 hours)

- 1. Groom's (hotel area or room 45min.)
- 2. Bride's room (50min.)
- 3. Ceremony
- 4. Two other locations
- 5. Sunset Photoshoot (hotel beach 60min.)
- 6. Reception coverage (60min.)
 - All images optimized for social networking
 - High resolution retouched files or album images
 - Album 35cm x 35cm (digital book album)

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- 20 spreads (40 pages)
- Canvas fine art 60cm x 40cm 1350 €

Package 4

Total Coverage (6.5 hours)

- 1. Groom's (hotel area or room 45min.)
- 2. Bride's room (50min.)
- 3. Ceremony
- 4. Two other locations
- 5. Sunset Photoshoot (hotel beach 60min.)
- 6. Reception coverage (60min.)
- 7. Video HD 1080 (wedding and reception coverage)
- 8. Pre wedding or Next day photoshoot (90min.)
 - All images optimized for social networking
 - High resolution retouched files or album images
 - Album 35cm x 35cm (digital book album)
 - 25 spreads (50 pages)
 - Canvas fine art 60cm x 40cm

2405€





Photography Extras

USB flash drive 16GB: 50 € 50 High resolution with color corrections:135€ 100 High resolution with color corrections: 230 € All images high resolution with color corrections: 300 € Sunset Photoshoot:160€



Reception

Reception photo coverage (per hour):95€ Reception video coverage (per hour):95€ Photobooth (unlimited prints):530€

Digital Albums (Book)

Digital Album (Book) 35cm x 35cm, 15 spreads (30 pages): 483€ Digital Album (Book) 20cm x 20cm parents' album: 273 €

Videography

Video HD 1080 12min. Video Clip (edited): 470€ Video HD 1080 extra hour: 95€ Drone Video Shots combined with video: 226 €

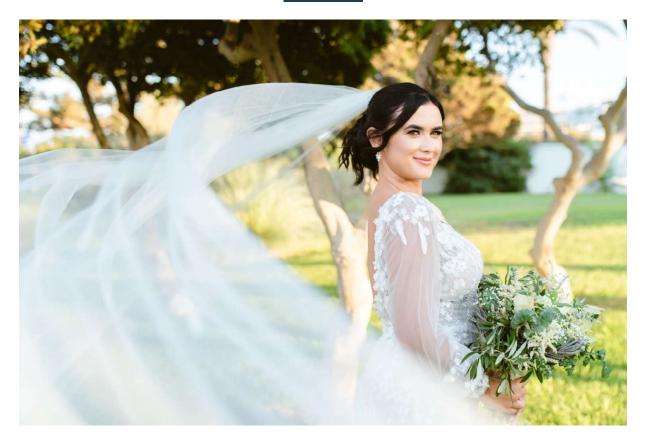
Single Prints

Single prints 15cm x 21cm: 7€ Single prints 20cm x 30cm: 10€ Single prints 30cm x 45cm:12€ Black and White 10 pictures 15cm x 21cm: 63€

Classic Albums

Parents Album 20 prints 10cm x 15cm: 132€ Classic Album up to 100 photos capacity 15cm x 21cm: 79€







COCKTAIL RECEPTION NO. 1

Welcome "Planter's Punch" with Salted Nuts and Potato Crisps Mineral Water

Price per person 10€

COCKTAIL RECEPTION NO. 2

ONE HOUR WELCOME

<u>OPEN BAR</u>

Full open bar with international and local drinks Whisky special brands and champagne or sparkling wines excluded

Price per person 16€

ACCOMPANIED BY:

Potatoes Crisps Cucumber Sticks Carrot Sticks Stuffed Green Olives Salted Nuts,Cheese plate with Crackers, Gritsini and Chutney

HOT SELECTION

Backed Potatoes with Parma Ham and Asparagus Butterfly Shrimps Cheddar cheese Jalapeños Chicken mini skewer Asian style Spinach mini tartelette

Price per person 32€



WEDDING MENU No 1 (BUFFET)

<u>BAKERY</u>

Variety of breads and small breads Butter and Margarine

<u>SALADS</u>

Traditional Greek salad "Choriatiki" Pasta salad Potato salad with bacon and leak Cabbage salad Lettuce salad Rocket salad with sundried tomato, parmesan cheese, pine seed and balsamic vinegar Caesars salad Panzanella salad (with tomato and bread) Mixed salads

DRESSINGS

Mediterranean vinaigrette Cocktail Yogurt Balsamic Olive oil Olive oil with herbs Vinegar Apple cider vinegar

<u>CHEESE</u>

Variety of cheeses with nuts, breadsticks, crackers, and chutney sauce



MAIN COURSE

Seith fish with lemongrass and sautéed spinach Chicken breast a la crème Pork care with mustard, honey, and pineapple Veal in tomato sauce Potato puree Saffron rice Cannelloni a la Florentine Cheese pie Multicolored steamed vegetables (broccoli with feta cheese and tomato, cauliflower with hardtack and butter, baby carrot and orange, green beans with bacon)

<u>SWEETS</u>

French pastries Multicolored fruit tartes Organic fruits from our gardens

Price per person 38€

*Minimum number of 60 guests

*With an additional charge of 1.50 € per person in all tables, a variety of canapes (smoked salmon, prosciutto, cream cheese/shrimps & Mediterranean flavors)
** With an extra charge of 3.50 € per person at the end of buffet & after one hour, a mini buffet with finger food & various sauces



WEDDING TRADITIONAL GREEK MENU No 2 (BUFFET)

<u>BAKERY</u>

Variety of breads and small breads Butter, margarine, and homemade spread "Tapenade"

<u>SALADS</u>

Traditional Greek salad "Choriatiki" Pasta salad Potato salad with bacon and leak Cabbage salad Lettuce salad Rocket salad with sundried tomato, parmesan cheese, pine seed, and balsamic vinegar Caesars salad Panzanella salad (with tomato and bread) Mixed salads

COLD DISHES

Cretan barley rusks Smoked eggplant salad "Fava" (cream of pulses) with onions and capers Fresh mozzarella with herbs, cherry tomatoes and scented olive oil with chili and lemon Prawn cocktail Prosciutto with melon Chicken salad

DRESSINGS

Mediterranean vinaigrette Cocktail Yogurt Balsamic Olive oil Olive oil with herbs



Vinegar Apple cider vinegar

<u>CHEESE</u>

Variety of cheeses with nuts, breadsticks, crackers and chutney sauce

MAIN COURSE

Poached salmon fillet with spinach a la crème Chicken breast, filled with asparagus, cheese, prosciutto and wild mushroom sauce Pork escalope with wine sauce Beef Bourguignon Potato puree Crepes al pastor (stuffed with chicken) with criolla sauce (tomato and herbs) "Burani" rice with vegetables and herbs Bavette (pasta) with pesto a la Genovese Quiche Lauren

Multicolored steamed vegetables (broccoli with feta cheese and tomato, cauliflower with hardtack and butter, orange and baby carrot, green beans, and bacon)

<u>SWEETS</u>

French pastries Multicolored fruit tartes Variety of Greek sweets Organic fruits from our gardens

Price per person 47€

*Minimum number of 60 guests

*With an additional charge of 1.50 € per person in all tables, a variety of canapes (smoked salmon, prosciutto, cream cheese/shrimps & Mediterranean flavors)
** With an extra charge of 3.50 € per person at the end of buffet & after one hour, a mini buffet with finger food & various sauces



WEDDING MENU FROM KOS ISLAND No 3 (BUFFET)

<u>BAKERY</u>

Variety of breads and small breads Butter, margarine, and homemade spread "Tapenade"

<u>SALADS</u>

Traditional Greek salad "Choriatiki"

Pasta salad

Potato salad with bacon and leak

Cabbage salad

Lettuce salad

Rocket salad with sundried tomato, parmesan cheese, pine seed and balsamic vinegar

Caesars salad

Panzanella salad (with tomato and bread)

Mixed salads

COLD DISHES

Cretan barley rusks

Ham and cheese wraps

Tomato panna cotta with caramelized goat cheese

Fresh mozzarella with herbs, cherry tomatoes and scented olive oil with chili and lemon

Prawn cocktail

Prosciutto with melon

Chickpea balls with shrimps and yogurt dip

Variety of sushi with smoked and marinated fish and seafood (Asian sauces)

DRESSINGS

Mediterranean vinaigrette

Cocktail

Yogurt

Balsamic

Olive oil

Olive oil with herbs

Vinegar

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Apple cider vinegar CHEESE

Variety of cheese with nuts, breadsticks, crackers, and chutney sauce MAIN COURSE

Bass fish fillet, sautéed, with spinach a la crème

Salmon and shrimps with saffron sauce and sautéed vegetables in olive oil

Chicken breast, filled with asparagus, cheese, prosciutto and wild mushroom sauce

Pork escalope's napoleon with tomato, Formaella cheese and wild herbs

Lamb with pasta and cream cheese

Homemade potato wedges

Crepes al pastor (stuffed with chicken) with criolla sauce (tomato and herbs)

Risotto with sun dried pesto sauce

Lasagna with wild mushrooms

Quiche Lauren

Multicolored steamed vegetables (broccoli with feta cheese and tomato, cauliflower with hardtack and butter, orange and baby carrot, green beans, and bacon)

CARVING STATION

Veal fillet "Wellington" with duchess's potatoes, green beans with bacon and pepper sauce

<u>SWEETS</u>

French pastries Pralines Petit fours Multicolored fruit tartes Variety of Greek sweets Organic fruits from our gardens

Price per person 62€

*Minimum number of 60 guests

* With an additional charge of 1.50 € per person in all tables, a variety of canapes (smoked salmon, prosciutto, cream cheese/shrimps & Mediterranean flavors)

** With an extra charge of 3.50 € per person at the end of buffet & after one hour, a mini buffet with finger food & various sauces



WEDDING BARBECUE MENU 1

<u>BAKERY</u>

Wide selection of bread types Butter and margarine Homemade tapenade (selection of freshly made dips)

<u>SALADS</u>

Innovative Greek Salad with cherry tomatoes, peppers, onions, feta mousse and traditional Pitta from Rhodes Traditional potato salad with onions, dill, caper leaves and organic olive oil

COLD APPETIZERS

Dakakia (traditional Greek rusks with fresh tomatoes and feta cheese) Fava with caramelized onions on crispy bread

BARBECUE LIVE COOKING

Beef striploin fillet Lamb Confit Chicken skewers Baked Potatoes Grilled vegetables Grilled corn

DESSERTS

Traditional Greek pastries with a wide selection of fresh fruit organically grown in our own farm

<u>or</u>

Wedding Cake

Price Per Person 36 €

*With an extra charge of 7 €/ person, oyster bar upon your arrival with fresh oysters, fresh lemon juice, tabasco, fresh pepper, cocktail sauce, and salt



WEDDING BARBECUE MENU 2

<u>BAKERY</u>

Wide selection of bread types Butter and margarine Homemade tapenade (selection of freshly made dips)

<u>SALADS</u>

Innovative Greek Salad with cherry tomatoes, peppers, onions, feta mousse and traditional Pitta from Rhodes

Traditional potato salad with onions, dill, caper leaves and organic olive oil Traditional (politiki) cabbage, carrot, celery, red pepper, and organic olive oil

COLD APPETIZERS

Dakakia (traditional Greek rusks with fresh tomatoes and feta cheese) GREEK SELECTION (fava, tarama, tzatziki, spicy cheese salad)

BARBECUE LIVE COOKING

Beef striploin fillet Lamb chops Chicken skewers Baked Potatoes Grilled vegetables Grilled Haloumi

DESSERTS

Traditional Greek pastries with a wide selection of fresh fruit organically grown in our own farm

or

Wedding Cake

Price Per Person 40 €

*With an extra charge of 7 €/ person, oyster bar upon your arrival with fresh oysters, fresh lemon juice, tabasco, fresh pepper, cocktail sauce, and salt



WEDDING BARBECUE MENU 3

<u>BAKERY</u>

Wide selection of bread types Butter and margarine Homemade tapenade (selection of freshly made dips)

<u>SALADS</u>

Innovative Greek Salad with cherry tomatoes, peppers, onions, feta mousse and traditional Pitta from Rhodes Traditional Cretan Salad with Smoked Pork and Strawberry Sauce

COLD APPETIZERS

Dakakia (traditional Greek rusks with fresh tomatoes and feta cheese) Prosciutto Melon Sea Bass Tartare

BARBEQUE LIVE COOKING

Beef striploin fillet Lamb Confit Chicken skewers Baked Potatoes Grilled vegetables Grilled corn

DESSERTS

Traditional Greek pastries with a wide selection of fresh fruit organically grown in our own farm

or

Wedding Cake

Price Per Person 50 €

*With an extra charge of 7 €/ person, oyster bar upon your arrival with fresh oysters, fresh lemon juice, tabasco, fresh pepper, cocktail sauce, and salt



WEDDING SET MENU 1

Cream Peas Soup

Reconstructed Pastrami Kourou pastry with kasseri cheese cream, cherry tomatoes, and hot and sweet sauce

<u>or</u>

Salmon Trilogy (Smoked salmon, Tartare salmon with lime and green apple, Salmon with Teriyaki sauce

Beef fillet on parmesan crust served with basil pesto risotto, caramelized olives, and cherries

or

Dorado fillet served with chauted chicory

<u>or</u>

Mediterranean vegetable mille feuille with tomato sauce, served with smoked tofu and arugula

Fried Kaiso with mastic cream, served with cinnamon ice-cream and rose petals

Price per Person 40€ *Maximum Number of 50 guests



WEDDING MENU No 11 - A LA CARTE 2

Cold almond soup with caramelized grapes and aromatic crouton with paprika and garlic, served with ham roll

Cretan salad with arugula and lettuce, smoked pork loin, cheese, walnuts and strawberry sauce

Beef strip steak marinated with coffee and pepper, served with baked potatoes and caramelized onions

<u>Or</u> Chicken breast stuffed with sundried tomatoes and anthotiro cheese, served with ratatouille

or

Salmon fillet served on squid ink risotto and wakame salad

or

Vegetable mix with tomato sauce, served with dough, wakame salad and smoked tofu

Caramelized Pear served with yoghurt mousse, crumble, strawberry jelly, and macaron

Price Per Person 50 €

*Maximum Number of 50 guests



Beverage packages

Beverage package I

White wine Red wine Beers Mineral Water Soft Drinks Juices Domestic Wine Domestic Wine

Price per person 14€

The beverage package is offered for unlimited consumption. and it is limited to 3 hour's time

Beverage package II

Welcome drink
White wine
Red wine
Rose wine
Beers
Mineral Water
Soft Drinks
Juices

Cocktail Domestic Wine Domestic Wine Domestic Wine

Price per person 19€

The beverage package is offered for unlimited consumption. and it is limited to 3 hour's time



Beverage package III

Welcome drink White wine

Red wine Rose wine Beers Mineral Water Soft Drinks Juices Glass of Sparkling Wine Premium Domestic Wine Hatziemanouel or Petra Hatziemanouel or Petra Hatziemanouel or Petra

Price per person 27€

The beverage package is offered for unlimited consumption and it is limited to 3 hour's time





Champagne Breakfast in the Room

Champagne Breakfast

Freshly squeezed fruit juices (orange, mixed) Breakfast bread rolls, croissants, Danish pastries, Home-made marmalade, thyme honey, butter or margarine Fried eggs served with crispy Bacon, Slow Roasted tomatoes, Sauté mushrooms, Hash brown potatoes A chef's platter of gourmet cheeses Including Ripe Brie, Marinated feta, and blue vein cheeses with crisp grapes, Apples and crackers Seasonal fresh fruits Your choice of tea or herbal infusions, espresso, cappuccino, filter or decaffeinated coffee, hot or cold chocolate Bottle of ASTI MARTINI SPUMANTE (0,75 ml)

Price per person: 50€

