



APOLLONION

RESORT & SPA



Xi, Lixouri, Kefalonia



Greek Wedding Vase - Circa 325 BC  
Exhibit: Femina: Women of Antiquity  
At Hixenbaugh Ancient Art, NYC

# WEDDING SUGGESTIONS 2018

*The Banquet team of the Apollonion Resort & Spa Hotel will plan all details needed in order to make your wedding day an unforgettable memory. We have created three unique packages, designed to give you the fondest memories of this very special day. We appreciate that every wedding is unique and shall be delighted to advise you on the options best suited to your individual needs, in order to help you choose...*



# ***STANDARD WEDDING PACKAGE – € 1250***

- ❖ **Wedding ceremony exclusively at the Apollonion Art Gallery of the Hotel**  
(inside by the olive tree at the atrium or outside, enjoying splendid views of the landscape and the Ionian sea)
- ❖ **Venue rental**
- ❖ **Discreet decoration of the location**
- ❖ **Marriage certificate / license**
- ❖ **Registrar fees**
- ❖ **Wedding cake**
- ❖ **Bouquet of the bride**
- ❖ **Buttonhole for the groom**
- ❖ **Sparkling wine, for the newlyweds after the ceremony**
- ❖ **Room upgrade (based on the availability)**
- ❖ **Breakfast in room (on the day after the wedding)**
- ❖ **Fruit basket and local wine upon arrival**
- ❖ **2 wet area SPA entries and 15% discount on the SPA menu therapies**
- ❖ **Exclusive use of the Art Gallery for the wedding cocktail**
- ❖ **Exclusive use of the Art Gallery for a unique photo shooting, next to unique pieces of art**
- ❖ **Use of the “La Pergola” Restaurant for your wedding reception**



# ***GOLD WEDDING PACKAGE – € 1850***

- ❖ **Wedding ceremony exclusively at the Apollonion Art Gallery of the Hotel**  
(inside by the olive tree at the atrium or outside, enjoying splendid views of the landscape and the Ionian sea)
- ❖ **Venue rental**
- ❖ **Discreet decoration of the location**
- ❖ **Marriage certificate / license**
- ❖ **Registrar fees**
- ❖ **Wedding cake**
- ❖ **Bouquet of the bride**
- ❖ **Bouquet of roses**
- ❖ **Buttonhole for the groom**
- ❖ **Sparkling wine, for the newlyweds after the ceremony**
- ❖ **Room upgrade** (based on the availability)
- ❖ **Breakfast in Room** (on the day after the wedding)
- ❖ **Fruit basket, flowers and local wine upon arrival**
- ❖ **Fruit basket and chocolates**
- ❖ **Moët & Chandon champagne**
- ❖ **Candlelight dinner for 2, at the “La Pergola” Restaurant** (3course menu with wine)
- ❖ **2 wet area SPA entries and 15% discount on the SPA menu therapies**
- ❖ **2 full body massages for the wedding couple**
- ❖ **Exclusive use of the Art Gallery for the wedding cocktail**
- ❖ **Exclusive use of the Art Gallery for a unique photo shooting, next to unique pieces of art**
- ❖ **Use of the “La Pergola” Restaurant for your wedding reception**



# ***PLATINUM WEDDING PACKAGE – € 2250***

- ❖ **Wedding ceremony exclusively at the Apollonion Art Gallery of the Hotel**  
(inside by the olive tree at the atrium or outside, enjoying splendid views of the landscape and the Ionian sea)
- ❖ **Venue rental**
- ❖ **Discreet decoration of the location**
- ❖ **Marriage certificate / license**
- ❖ **Registrar fees**
- ❖ **Wedding cake**
- ❖ **Bouquet of the bride**
- ❖ **Bouquet of roses**
- ❖ **Buttonhole for the groom**
- ❖ **Sparkling wine, for the newlyweds after the ceremony**
- ❖ **Room upgrade** (based on the availability)
- ❖ **Breakfast in room** (on the day after the wedding)
- ❖ **Fruit basket, flowers and local wine upon arrival**
- ❖ **Fruit basket and chocolates**
- ❖ **Moet & Chandon champagne**
- ❖ **Candlelight dinner for 2, at the “La Pergola” Restaurant** (3course menu with wine)
- ❖ **2 wet area SPA entries and 15% discount on the SPA menu therapies**
- ❖ **2 full body massages for the wedding couple**
- ❖ **Exclusive use of the Art Gallery for the wedding cocktail**
- ❖ **Exclusive use of the Art Gallery for a unique photo shooting, next to unique pieces of art**
- ❖ **Use of the “La Pergola” Restaurant for your wedding reception**
- ❖ **2 rooms on the night before the wedding**



## GREEK MENUS

### A

Mousaka



Dakos

(tomato cubes, feta cheese, olive oil &  
oregano on rusks)



Beef "Sofrito"

Pilaf rice



Traditional orange sponge cake  
with ice cream



Filter coffee

Price: 40€/ person

### B

Mussels with rice



Greens with Baby Zucchini

or

Tomato/Cucumber salad



Grouper fish with aromatic  
oil & lemon sauce garnished with  
boiled potatoes & carrots



Ice cream cake



Filter coffee

Price: 50€/ person



# GREEK MENUS

## C

### Greek hors d'oeuvres

(Pastitsio – Mousaka - Potato stuffed with chicken & bacon-  
Soutzoukaki (Long shaped meat ball) in tomato sauce– Grilled octopus)



### Greek Salad



### Souvlaki «Botsari»

(Skewered beef fillet, Grilled pita bread, Tzatziki, Tomato, Onion slices, fried potatoes)



### Variety of Greek sweets

(baklava, kataifi, walnut sponge cake)

with frozen yogurt ice cream and sour cherry sauce



### Filter coffee

**Price: 60€/ person**



### GALA DINNER I

Escallop of fresh poached salmon in 3color  
julienne vegetables  
with black pepper and champagne sauce  
with red caviar



Lime Sorbet



Tender leaves of rocket and spinach  
salad, with pine nuts and parmesan  
flakes.



Tender beef fillet in béarnaise sauce  
Selected vegetables  
Potatoes a la "Fondant"



Brownies with vanilla ice cream  
& bitter chocolate flakes



Freshly brewed filter Coffee or Tea  
Mignardise

**Price: 70€/ person**

### GALA DINNER II

Grilled white grouper fillet  
in tender sautéed spinach leaves and  
virgin oil



Champagne Sorbet



Tender leaves of rocket and spinach  
salad, with pine nuts and parmesan  
flakes.



Veal filets mignon  
In "Porto" wine sauce  
Steamed vegetables in butter  
New potatoes



Espresso mousse in a hazelnut praline  
on Kahlua culis



Freshly brewed filter Coffee or Tea  
Mignardise

**Price: 85€/ person**





## 'Apollonion' Gala Dinner

(10 - 30 PERSONS)

Welcome with rosé Champagne  
Accompanied with Caviar on warm blinis



Medallions of fresh sautéed lobster on caramelized mango  
with brunoise of vegetables  
and framboise vinaigrette



Mojito Sorbet



Chateaubriand with bearnaise & pepper sauces  
Selected vegetables  
Potatoes "chateau"



Chocolate soufflé with vanilla ice cream  
and freshly cut fruits marinated with Mastic liqueur from Chios



Filter coffee  
& various choices of selected teas

Mignardise

**Price: 169€/ person**



### **COCKTAIL RECEPTION I**

(BUFFET - STANDING)

Minimum No of persons  
thirty (30)

#### **CANAPÉS**

Smoked salmon with lime and dill  
Trout mousse on mini brioche breads  
Roast beef with soft mustard cream  
Tartlet with mozzarella cheese,  
vegetables & pesto

#### **HOT HORS D'OEUVRES**

Shrimps wrapped in potato string  
Grilled mini burgers  
Chicken filets marinated with  
estragon  
Spring rolls served with red hot sauce

#### **ACCOMPANYING FOR COCKTAILS**

Chips, Selected nuts  
Green & black olives  
Vegetable sticks with various dips

#### **DESSERTS**

Selected mini French pastries in 2  
flavors  
Duet of brownies (chocolate & walnut)

**Price: 34€/ person**

### **COCKTAIL RECEPTION II**

(BUFFET - STANDING)

Minimum No of persons  
thirty (30)

#### **CANAPÉS**

Smoked salmon on whole wheat bread  
Shrimp salad on a mini tartlets  
Parma ham in bread sticks  
Choux pastries filled with chicken  
salad

#### **HOT HORS D'OEUVRES**

Deep fried vegetable wraps  
Spring rolls with sweet and sour sauce  
Mini pork escallops in spice sauce  
Veal filet mignons emince in "Madera"  
sauce  
Potatoes ala "Duchesse"

#### **ACCOMPANYING FOR COCKTAILS**

Chips, Selected nuts  
Green & black olives  
Vegetable sticks with various dips

#### **DESSERTS**

Selected mini French pastries in 3  
flavors  
Bites of traditional Greek sweets  
Creamy temptation in 2 flavors (mini  
individual portions)

**Price: 38€/ person**

### **COCKTAIL RECEPTION III**

(BUFFET - STANDING)

Minimum No of persons  
thirty (30)

#### **CANAPÉS**

Smoked salmon slices on wild  
horseradish  
Tartlets with tuna and fresh tomato  
brunoise  
Slices of bread with mozzarella topped  
with tomato and basil

#### **HOT HORS D'OEUVRES**

Cheese croquets with sesame  
Shrimps tempura  
Mini chicken brochettes with multi  
colored peppers  
Mini pork filets in mustard sauce  
Meat balls with mint and parmesan

#### **ACCOMPANYING FOR COCKTAILS**

Chips, Selected nuts  
Green & black olives  
Vegetable sticks with various dips

#### **DESSERTS**

Presentation of fruits of the season  
Selected mini French pastries in 3  
flavors  
Individual portions of fruit mousse  
Bites of traditional Greek sweets

**Price: 42€/ person**



# 'APOLLONION' COCKTAIL RECEPTION

(BUFFET - STANDING) MINIMUM NO OF PERSONS: FIFTY (50)

## CANAPÉS

### (WAITER SERVICE)

Lobster medallions with caviar pearls  
Smoked Scottish salmon rosettes on wild horseradish  
Mini tartlets with shrimps and vegetables  
Roquefort cheese on whole wheat baguette  
Parma ham with melon and figs

## HORS D'OEUVRES

### (BUFFET)

Tart with porcini mushrooms and yellow cheese  
Wontons with sea food and 2 kinds of sauce  
Shrimps tempura  
Cutlets of lamb with rosemary  
Grilled veal filet mignons with sage  
Spring rolls  
Potatoes dauphinoise

## CARVING STATIONS

Roast pig leg with 2 sauces

## SHOW COOKING

2 different kinds of pasta of your choice

## ACCOMPANYING FOR COCKTAILS

Tortilla, Chips, Selected nuts  
Green & black olives  
Vegetable sticks with dip of olives marinated red pepper and cream cheese

## DESSERTS

Mini tarts of fruits  
Mosaic of mini French pastries in 4 flavors  
Presentation of 4 different cakes  
(Espresso, Black forest, blueberry & strawberry)  
Profiterole, Mousse chocolate, Mousse strawberry

**Price:**  
**78€/ person**



### **BUFFET I**

Minimum No of persons: fifty (50)

#### **SALADS**

Greek Salad

Beetroot with garlic and virgin olive oil

Caesar's Salad,

Pasta with mozzarella cheese and pesto

Potato salad with spring onions,

Two freshly cut salads

(Accompanied with: Virgin olive oil, vinaigrette, balsamic vinegar & cocktail sauce)

#### **HORS D' OEUVRES**

Sautéed mushrooms with garlic

Cretan "Takos" with "feta" cheese, tomato and virgin olive oil

Spinach pie with "feta" cheese

#### **HOT ITEMS**

Chicken legs with oil & lemon sauce

Pork médaillions with mustard

Grilled beefsteaks

Pasta with 4 cheeses

Basmati rice with vegetables

Potatoes in the oven with lemon & oregano

#### **CHEESE**

Presentation of cheese with crackers,

breadsticks and sundried fruits

#### **DESSERTS**

Freshly cut fruit salad

Presentation of Cakes

Selected mini French pastries in 2 flavors

Chocolate mousse

**Price: 40€/ person**

### **BUFFET II**

Minimum No of persons: fifty (50)

#### **SALADS**

Niçoise salad

Greek Salad

Green salad with marinated mushrooms

Eggplant salad

Variety of 3 freshly cut salads

(Accompanied with: virgin olive oil, vinaigrette, balsamic & cocktail sauce)

#### **HORS D' OEUVRES**

Smoked salmon presentation

Smoked ham

Cheese pie with mint

Mini spicy meatballs

Mousaka

#### **HOT ITEMS**

Turkey roll with vegetable sauce

Pork carre with fresh mushrooms sauce

Rigatoni with tomato sauce & basil

Grilled vegetables with balsamic cream

Potatoes in the oven

#### **CHEESE**

Presentation of cheese with crackers,

breadsticks and sundried fruits

#### **DESSERT**

Fruit salad

Selected mini French pastries in 2 flavors

Presentation of Cakes

Dark chocolate Cake rolls

Bites of traditional Greek sweets

**Price: 42€/ person**



### **BUFFET III**

Minimum No of persons: fifty (50)

#### **SALADS**

Caesar's salad

Penne with brunoise tomato, mozzarella, olives & basil pesto

Greek salad

Tuna fish salad

Variety of 3 freshly cut salads

(Accompanied with: Virgin olive oil, vinaigrette, balsamico & cocktail sauce)

#### **HORS D' OEUVRES**

«Athenian Salad» with white grouper

Parma ham with fruits

Crepes filled with spinach and cheese

Pastitsio

#### **HOT ITEMS**

Fish rosettes with spinach and saffron

Chicken fillets in curry sauce

Pork in sweet & sour sauce with basmati rice

Traditional beef in tomato sauce

Steamed vegetables

Potatoes in the oven

#### **CHEESE**

Presentation of cheese with crackers

Breadsticks and sundried fruits

#### **DESSERT**

Presentation of fruits of the season

Chocolate mousse

Profiterole

Presentation of cakes

Traditional Greek sweets

**Price: 45€/ person**

### **BUFFET IV**

Minimum No of persons: fifty (50)

#### **SALADS**

Seafood Rice - Chef's salad

Rocket with parmesan flakes - Greek salad

Farfale with smoked salmon, green onions and avocado

Variety of 3 freshly cut salads

(Accompanied with: virgin olive oil, vinaigrette, balsamic & cocktail sauce)

#### **HORS D' OEUVRES**

Presentation of Smoked Salmon

Voll-au-vent stuffed with saffron chicken

Traditional spinach pie with Kefalonian hard cheese

#### **HOT ITEMS**

Grilled white grouper with virgin olive oil & lemon

Chicken fillets in white sauce

Beef "Sofrito"

Selected vegetables - Rice with carrots "brunoise"

Potatoes in the oven

#### **CARVING STATION**

Pork leg with 2 sauces

#### **SHOW COOKING**

2 different kinds of pasta of your choice

#### **CHEESE**

Presentation of cheese with crackers,  
breadsticks and sundried fruits

#### **DESSERT**

Presentation of fruits of the season

Selected mini French pastries

Chocolate mousse

Profiterole,

Mine tartlets of fruits

Panacota

Traditional Greek sweets

**Price: 55€/ person**



# GREEK BUFFET

MINIMUM NO OF PERSONS: FIFTY (50)

## SALADS

Greek Salad, Tzatziki, Eggplant Salad, Chickpea Salad, Marinated octopus, Boiled courgettes

Variety of 3 freshly cut salads

(Accompanied with: Virgin olive oil, vinaigrette, balsamic & cocktail sauce)

## HORS D' OEUVRES

Presentation of smoked salmon

Sautéed shrimps in "Mytilini" ouzo sauce

Pastitsio

Spinach-cheese pie

Moussaka

## HOT ITEMS

Grilled white grouper with virgin olive oil & lemon

Chicken drumsticks with oil & lemon sauce

Beef "sofigado" (sautéed beef with potatoes)

Roll of lamb

Mini beefsteaks

Potatoes in the oven

## CARVING STATION

Roast pork leg with 2 sauces

## CHEESE

Presentation of Kefalonian hard cheese, Metsovone, Feta & Manouri

With crackers, breadsticks and sundried fruits

## DESSERT

Presentation of seasonal fruits

Presentation of cakes

Presentation of Traditional Greek sweets

(Ravani, Walnut cake, Baklava, Kataifi bites, orange flavored pie),

Yoghurt (served with honey and walnuts)

**Price: 65€/ person**



# **‘APOLLONION’ BUFFET**

MINIMUM NO OF PERSONS: FIFTY (50)

## **SALADS**

Tomato & mozzarella with basil,  
Green salad with shrimps  
Marinated mushrooms  
Pasta with tuna fish and green olives, green onions and mayonnaise  
Spinach leaves, rocket, parmesan cheese (served with pine-cone-seeds kai vinaigrette)  
Variety of 3 freshly cut salads  
(Accompanied with: Virgin olive oil, vinaigrette, balsamico & cocktail sauce)

## **HORS D' OEUVRES**

Smoked salmon presentation  
Presentation of shrimps with cocktail sauce  
Deep fried vegetable wraps  
Spring Rolls  
Asparagus with bacon  
Variety of cold meat cuts with pineapple

## **HOT ITEMS**

Grilled white grouper with virgin olive oil & lemon  
Pork médaillons in mustard sauce  
Lamb cutlets with rosemary  
Veal fillet mignons with mushrooms  
Selected vegetables  
Risotto with shrimps  
Potatoes Dauphinoise

## **CARVING STATION**

Roast leg of pork with 2 sauces

## **SHOW COOKING**

2 different kinds of pasta of your choice

## **CHEESE**

Presentation of cheese with crackers, breadsticks and sundried fruits

## **DESSERTS**

Presentation of seasonal fruits  
Freshly cut fruit salad  
Selected mini French pastries  
Chocolate mousse  
Profiterole  
Mini tartlets of fruits  
Presentation of Cakes  
Variety of traditional Greek sweets

**Price: 85€/ person**



# WINE PACKAGES

## REGULAR

(UNLIMITED CONSUMPTION)

House wine, white - red  
Soft drinks, Beers (local brands)

**Price 15€/ pp**

## DELUXE

(UNLIMITED CONSUMPTION)

Fruit Punch with & without alcohol  
House wine, white - red  
Mineral water, Soft drinks, Beers (local brands)

**Price 18€/ pp**

## EXECUTIVE

(UNLIMITED CONSUMPTION)

Kir Royal (as welcome drink)  
House wine, white - red  
Mineral water, Soft drinks, Beers (local brands)

**Price 20€/ pp**

## NON-ALCOHOLIC OPEN BAR

Soft Drinks - Still mineral water - Sparkling mineral water - Fruit Juices



### Prices

For 1 hour – unlimited consumption: 8€/ pp

For 2 hours – unlimited consumption: 11€/ pp





# **REGULAR OPEN BAR**

## **APERITIFS**

Ouzo, Tsipouro, Campari, Martini, Sherry

## **BRANDY**

Metaxa5\*

## **LIQUEURS**

Cointreau, Drambuie, Disaronno, Kahlua, Baileys

## **ALCOHOLIC SPIRITS**

Gin, Vodka, Tequila, Rum

Johnnie Walker Red Label, J&B, Haig, Dewar's, Famous Grouse

## **BEERS**

Local brands

## **WINE**

House wine, white-red

## **BEVERAGES**

Soft Drinks, Still mineral water

Sparkling local & imported water

Fruit Juices

## **PRICES**

**For 1 hour: 30€/ pp**

**For 2 hours: 45€/ pp**

**Throughout the event: 55€/pp** (maximum duration 5 hours)



# DELUXE OPEN BAR

## APERITIFS

Ouzo, Tsipouro, Campari, Martini, Sherry

## BRANDY

Metaxa5\*

## COGNACS

Martell V.S., Remy Martin V.S.O.P.

## LIQUEURS

Cointreau, Drambuie, Disaronno, Kahlua, Baileys

## ALCOHOLIC SPIRITS

Gin, Vodka, Tequila, Rum

Johnnie Walker Red Label, J&B, Haig, Dewar's, Famous Grouse

Johnny Walker Black Label, Dimple, Dewar's 12 y.o., Chivas Regal, Jack Daniel's

## BEERS

Local & Imported

## WINE

House wine, white-red

## BEVERAGES

Soft Drinks, Still mineral water

Sparkling local & imported water

Fruit Juices, Freshly squeezed orange juice

## PRICES

For 1 hour:40€/ pp

For 2 hours: 55€/ pp

Throughout the event:65€/ pp (maximum duration 5 hours)



# THE VENUES



(Art Gallery - The Atrium)



# THE VENUES



(Art Gallery - The Atrium)





# THE VENUES



Outdoors





The Welcome Drink (Kir Royal)



The Welcome Drink



Before the Ceremony



Before the Ceremony







Before the Ceremony



Before the Ceremony



(Before the ceremony)



Before the Ceremony





(Cocktail Area)







(Walking down the aisle)



(Walking down the aisle)





(Guests)







(The ceremony)



(The ceremony)



(Exchanging rings)



Exchanging rings)





(Getting married)



(Getting married)



(Getting married)



(So Happy...)







(Leaving the aisle)





(After the Ceremony)



(After the Ceremony)



(Innocence)





Dinner table



Serving the Canapés



Dinner Table





Serving the Canapés



(Cocktail time)



(Cocktail time)







The DJ corner



(Buffet Detail)



(Serving the canapés)

(Buffet Detail)



(Cocktail time)







(The Buffet)



(The Buffet)



(The Buffet)



(The Groom's speech)





(Cocktail time)



(Cocktail time)



(Cocktail time)



(Cocktail time)







(Cocktail time)



(The Groom's speech)



(The Groom's speech)



(The Groom's speech)



(The Groom's speech)





(The Bride's bouquet)



(The Groom's boutonhole)



(The Brides bouquet)







(The Dinner)



(The Dinner)



(The Dinner)



(The Buffet)





# THE BUFFET



(Shrimps Tempura)



(Quiche Loraine)



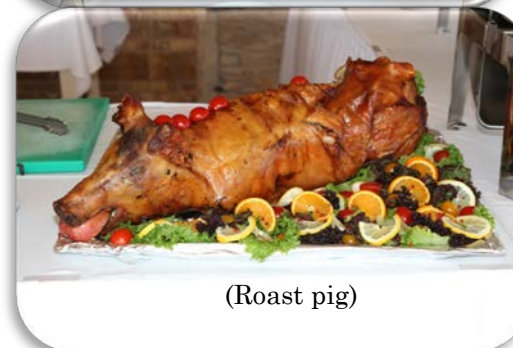
(Seafood Won-tons)



(The sauces)



(Haloumi cheese)

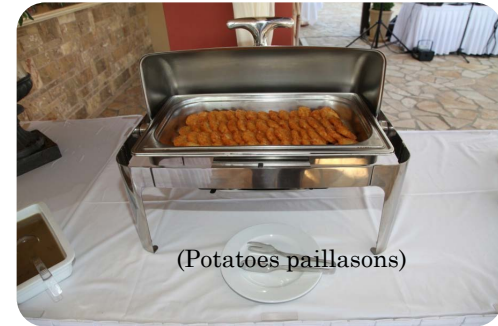


(Roast pig)





# THE BUFFET



(Potatoes paillasons)



(Lamb cutlets)



(Lamb cutlets)



(Fillet mignons)



# THE BUFFET



(Potatoes paillasons)





# THE BUFFET



# THE BUFFET



(Roast Pig)



(The Buffet)







## THE BUFFET





THE BUFFET





# THE BUFFET



# THE WEDDING CAKE





# THE DESSERTS

