

2019-
2020

Banquet Kit

Stella Hotels Collection

STELLA
HOTELS COLLECTION

MENUS – BUFFETS – BEVERAGE PACKAGES
FOOD AND BEVERAGE DPT

GALA DINNER MENUS

Gala Dinner Menu #1

70.00€ pp.

Roasted shrimps

with marinated vegetables and truffle oil, dressing with extra virgin olive oil and raspberry vinegar

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Aegean Sea bass

with Julienne Vegetables

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Lobster ravioli

in lemon sauce with tomato confit and Basil

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Aromatized Tonic water

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Medallions of veal

with porcini mushrooms, vegetable bouquet and potatoes with leek

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Chocolate soufflé with vanilla ice cream

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Miniardies

GALA DINNER MENUS

Gala Dinner Menu #2

90.00€ pp.

Mille-feuille of marinated salmon and shrimps
With aromatic herbs and extra virgin olive oil

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Crunchy Scorpion fish
with Fennels and truffle, Crawfish sauce flavored with celery

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Aromatized Tonic water

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Bon fillet with Foie Gras
*In a sauce of sweet wine and wild mushrooms sauce
accompanied by small vegetables steam in anise oil
Fondant potatoes*

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Summer Pavlova
Lemon cream, passion fruit, vanilla mousse and fresh wild strawberry soup.

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Miniardies

CLASSIC WEDDING CELEBRATION MENUS

Served Celebration Menu #1

55.00€ pp.

- Aegean Sea bream Salad
in tomato and avocado salad with olive oil dressing, ginger and cilantro
- Lemon sorbet
- Fillets of Pork
with white wine sauce, fine vegetables and potatoes with leek aroma lettuce hearts and aged balsamic
- Wedding cake
(On your Choice)

Served Celebration Menu #2

60.00€ pp.

- Marinated salmon and shrimps
with avocado and mayonnaise sauce with pale brandy
- Wild strawberry sorbet
- Veal Escalope
in white wine cream with thyme, sesame seeds baby carrots and glazed potatoes resole, tender salad with vinaigrette
- Wedding cake
(On your Choice)

Served Celebration Menu #3

65.00€ pp.

- Fillet of fresh salmon
in white wine sauce, tender leeks and black truffle, with vegetables spaghetti
- Green tea sorbet
- Beef Fillet tournedos
Madagascar pepper sauce flavored with Vermouth, fresh asparagus, potatoes, Mache Salad with Parmesan and tomato crostini

TRADITIONAL WEDDING CELEBRATION MENU

Cretan Traditional Celebration Menu #1

60.00€ pp.

- Hot and Cold Appetizers Served Family Style

Traditional Stuffed vine leaves

Fried pies stuffed with wild greens

Traditional sausage flavored with wine

Mushrooms Stuffed with variety of traditional cheese

Rye Rusk

with fresh tomato and traditional feta salad

with organic vegetables of our garden, tomato, cucumber, onion, olive oil and homemade vinegar

- Main Course

Lamb Baked in traditional oven

with potatoes and lime

- Desserts

Cretan Phyllo Traditional desserts with honey and nuts

- Wedding cake

(On your Choice)

CLASSIC WEDDING BUFFET MENUS

Wedding buffet #1 (minimum 30 guests)

50.00€ pp.

Presentation of six different kinds of bread, crostini's and crunchy breads.

●Salads

- Fresh leaf salads with chicken, croutons, parmesan cheese and aged balsamic vinegar
- Penne with black olives, sundried tomato, tuna and fresh onion with basil dressing
- Corn with smoked ham, Granny Smith apples, melon and vinaigrette of colorful peppers
- Tender Fennels with tomatoes, potatoes, anchovies and vinaigrette of aromatic herbs
- Traditional Greek Salad with Feta cheese
- Presentation of Greek cheeses

[accompanied with breadsticks, crackers, nuts and grapes]

Variety of six fresh salads [accompanied by three different dressings]

●Cold selection

- Salmon marinated with dill, dill and beetroot, wild radish and their classic garnish
- Parma ham and smoked Turkey with exotic fruits

[accompanied by antipasti vegetables]

●Hot Selection

- Pie with wild Greens
- Grilled Salmon with lime and orange
- Chicken fillet with white wine and tarragon
- Pork with tomato and crispy vegetables
- Beef medallions with red wine and mushrooms
- Rigatoni with spinach, mushrooms and green herbs
- Potatoes au gratin with parmesan

●Desserts

- Fresh fruit basket
- Fruit salad flavored Maraschino liqueur in
- French small desserts in two flavors
- Greek pastries
- Variety of cakes
- Candy cups

Wedding Cake on your request.

CLASSIC WEDDING BUFFET MENUS

Wedding buffet #2 (minimum 30 guests)

60.00€ pp.

Presentation of six different kinds of bread, crostini's and crunchy breads.

● **Salads**

- Fresh hearts of green salads with bacon, croutons and Caesar dressing
- Pasta with basil, tomato, mozzarella and avocado
- Wild greens and tender zucchini with extra virgin olive oil
- Apple salad with, walnuts and orange
- Beetroot with yogurt dressing
- Traditional Greek Salad with Feta cheese
- Presentation of Greek cheeses

[accompanied with breadsticks, crackers, nuts and grapes]

Variety of six fresh salads [accompanied by three different dressings]

● **Cold selection**

- Smoked pork and Turkey Ham with pineapple and green asparagus
- Smoked salmon with bread and traditional garnish

[accompanied by mustard and Ginger dressing]

● **Hot Selection**

- Swordfish on the grill with olive oil and rosemary juice
- Rooster with wild mushrooms
- Spicy meatballs with cumin
- Roast leg of lamb with tomato, olives and rosemary
- Escalope of veal in fresh cream flavored with Sage
- Farfalle with smoked salmon and ouzo
- Grilled vegetables and balsamic vinegar vinaigrette
- Potatoes boulangère

● **Desserts**

- Fresh fruit basket
- Fruit salad flavored Maraschino liqueur in
- Exquisite French small desserts in three flavors
- Presentation of Greek sweets
- Variety of cakes
- Candy cup

Wedding Cake on your request.

CARVING STATION
Roasted suckling pig
 [accompanied by B. B. Q sauce and mustard]

CLASSIC WEDDING BUFFET MENUS

Wedding buffet #3 (minimum 30 guests)

70.00€ pp.

Presentation of six different kinds of bread, crostini's and crunchy breads.

● **Salads**

- Fresh mixed salad with salmon and shrimps
- Tomato slices and manouri cheese in rocket leaves and basil dressing
- Octopus and colorful peppers, olive oil, oregano and wine vinegar
- Chicken with Granny Smith apples, cabbage, celery and mayonnaise
- Tuna with pasta, black olives, capers, green onion and green peppers
- Greek and international cheeses

[accompanied with breadsticks, crackers, nuts and grapes]

Variety of six fresh salads [accompanied by three different dressings]

● **Cold selection**

- Variety of smoked fish [served with black bread and pickles]
- Shrimps on steam with olive oil and French dressing
- Copa "San Daniele" and ham chicken

[accompanied by artichokes, Fennels, sweet peppers, grilled Eggplant and mushrooms]

● **Hot Selection**

- Eggplant medallions with fresh tomato, basil and seafood
- Pork fillets with mustard
- Stuffed duck with mushrooms and pistachios in citrus sauce
- Artichokes with vegetables and dill Risotto with mushrooms and truffle
- Ruby potatoes with lemon and oregano

● **Desserts**

- Local exotic fruits
- Fruit salad flavored with Maraschino
- French desserts in four flavors
- Greek sweets
- Variety of cakes
- Candy cups
- Chocolate Bon Bon

Wedding Cake on your request.

CARVING STATION
Calf Shank
 [accompanied by bearnaise sauce and red wine]
Salt baked Salmon
 [accompanied by exotic fruit sauce]

BUFFETS & MENUS

CLASSIC WEDDING BUFFET MENUS

Wedding buffet #4 (minimum 30 guests)

65.00€ pp.

Presentation of six different kinds of bread, crostini's and crunchy breads.

● **Salads**

- Traditional salad from organic vegetables of our garden, tomato, cucumber, onion, olive oil and homemade vinegar.
- Greek Salad with barley rusks, ricotta and feta
- Arugula, smoked pork, tomatoes and ripe black olives
- Wild Greens from the mountains of "Lassithi" with zucchinis
- Beetroots with garlic, olive oil and vinegar

Variety of six fresh salads [accompanied by three different dressings]

● **Cold selection**

- Smoked pork with herbs
- Smoked chicken fillet
- Beef pastrami with sea salt and spices

● **Hot Selection**

- Pies with wild greens and fennel
- Stuffed Vegetables with rice
- Ratatouille with zucchini, mint and traditional Cretan white cheese
- Pork sautéed with Leeks
- Roasted Rabbit "Stifado"
- Beef with Zucchinis and eggplants.
- Goat with tomato sauce
- Fries with Cretan hard cheese "Graviera"

● **Desserts**

- Local exotic fruits
- Fruit salad flavored with Maraschino
- French desserts in four flavors
- Greek sweets
- Variety of cakes
- Candy cups

Wedding Cake on your request.

CARVING STATION
Lamb baked in traditional oven
with coarse sea salt

1.1 COCKTAIL RECEPTION

Welcome Drinks

Sparkling Wine, Mocktail (non-alcoholic),

Cocktails:

- Bellini (Champagne, peach pure)
- Blushing Mimosa (Champagne, orange & pineapple juice, grenadine)
- Mojito (Rum, Soda, Menthe)

Natural Mineral Water, Soft Drinks, Fruit Juices

[Unlimited Consumption up to 1 hour per person 6,00 €]

Cocktail Reception | minimum 25 guests

◆ **Drinks:** Sparkling wine, white, rose, red, Mastiqua Lemonade, natural mineral water, soft drinks

Cold entrees: Vegetable sticks with yogurt sauce, mozzarella tomato with basil, variety of sushi, blue cheese with walnuts, smoked meat with parmesan, pork with mustard and iceberg, variety of olives, Breadsticks.

Desserts: Variety of individual pastries, cups and sweets.

Fruits: Fresh season fruits

Price: 24,00€ pp

Cocktail Reception Premium | minimum 25 guests

◆ **Drinks:** Sparkling wine, Prosecco Cocktail, White, rosé, red wine, domestic beers, Mastiqua lemonade, natural mineral water, soft drinks

Cold entrees: Vegetable sticks with yogurt sauce, mozzarella tomato with basil, variety of sushi, blue cheese with walnuts, smoked meat with parmesan, pork with mustard and iceberg, variety of olives, Breadsticks. A variety of cheeses.

Desserts: Variety of individual pastries, ecis and sweets.

Fruits: Fresh season fruits

Price: 30,00€ pp

Cocktail Reception Le Chaud | minimum 25 guests

◆ **Drinks:** Sparkling wine, Prosecco Cocktail, 2 famous Cocktails, White, rosé, red wine, domestic beers, Mastiqua lemonade, natural mineral water, soft drinks

Cold entrees: Vegetable sticks with yogurt sauce, mozzarella tomato with basil, variety of sushi, blue cheese with walnuts, smoked meat with parmesan, pork with mustard and iceberg, variety of olives, Breadstick. A variety of cheeses.

Warm entrees: Spring Rolls with sweet and Sauer sauce, salmon souvlaki, cheese pies, cheese croquettes,.

Desserts: Chocolate cake, cheese cake, mille feuille with caramel and strawberries, pavlova, French pastries.

Fruits: Fresh season fruits

Price: 36,00€ pp

Greek Cocktail Reception | minimum 25 guests

◆ **Drinks:** Ouzo, sparkling wine, Prosecco Cocktail, 2 famous ouzo Cocktails, White, rosé, red wine domestic beers, Mastiqua lemonade, natural mineral water, refreshments

Cold entrees: Mini Nut, potato soup with fennel, rustic bread with feta cheese, Greek salad in small bowls, spinach pies, cheese pies, stuffed vine leaves

Warm entrees: Pork souvlaki, lamb, meatballs.

Desserts: Greek sweets with pastry.

Fruits: Fresh season fruits

Price: 48,00€ pp.

1.2 DRINK PACKAGES | **due the Wedding Dinner**

Regular Wine Package

White Wine

PASSION, MICHALAKIS ESTATE

Grape varieties: Chardonnay

Rose Wine

MERASTRI, MICHALAKIS ESTATE

Grape variety: Mantillari, Syrah

Red Wine

PASSION, MICHALAKIS ESTATE

Grape varieties: Merlot

Beers

Mythos, Heineken, Buckler free (non-alcoholic)

No alcohol drinks

Water, Soft Drinks, Juices

Natural Mineral Water, Sparkling Natural Mineral Water,

Soft Drinks, Fruit Juices

[Unlimited Consumption up to 3 hours per person 14, 00 €]

Premium Wine Package

Welcome Drinks

Sparkling Wine, Mocktail (non-alcoholic)

White Wine

ORINOS HELIOS, SEMELI

Grape variety: Sauvignon Blanc, Moschofilero

Rose Wine

ORINOS HELIOS, SEMELI

Grape variety: Agiorgitiko

Red Wine

PASSION, MICHALAKIS ESTATE

Grape variety: Kotsifali, Mantilari, Syrah

Beers

Mythos, Heineken, Buckler free (non-alcoholic)

No alcohol drinks

Water, Soft Drinks, Juices

Natural Mineral Water, Sparkling Natural Mineral Water,

Soft Drinks, Fruit Juices

[Unlimited Consumption up to 4 hours per person 17, 00 €]

1.3 OPEN BARS | after the Wedding

Cocktail Open Bar

Cocktails

Skinos Sour, Disaronno Sour, Caipiroska, Negroni, Margarita, Mojito, Strawberry Daquiri

Mocktails

(non alcoholic cocktails)

Mastiqua Lemonade, Mastiqua Watermelon, Virgin Mojito, Virgin Daquiri

Price per person per hour: 8,00 €

Regular Open Bar

Aperitifs

Ouzo, Aperol, Campari, Otto's Athens Vermouth, Vermouth Bianco

Greek Spirits

Skinos Mastiha Spirit, Metaxa 5*

Regular Spirits

Bombay Gin, Smirnoff Vodka, Havana Club Añejo 3 Años Rum, Olmeca Blanco Tequila

Scotch Whisky Regular Brands

Johnnie Walker Red Label, Ballatines

Liqueurs

Disaronno, Cointreau, Tia Maria, Baileys, Sambuca

Wines

Passion (White, Rose, Red)

Sparkling Cocktails

Sparkling Wine Cocktail

Athenian Spritz, Aperol Spritz

Beers

Mythos, Heineken, Buckler free (non-alcoholic)

Ciders

Kopparberg Cider

Water, Soft Drinks, Juices

Natural Mineral Water, Sparkling Natural Mineral Water,

Soft Drinks, Fruit Juices

1 hour per person	28,00 €	
2 hours per person	34,00 €	
3 hours per person	40,00 €	
4 hours per person	45,00 €	
Additional charge after the 4th hour per person per person		5,00 €

Premium Open Bar

Aperitifs

Ouzo, Aperol, Campari, Otto's Athens Vermouth, Vermouth Bianco

Greek Spirits

Skinos Mastiha Spirit, Metaxa 7*

Cognacs

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

Regular Spirits

Gordon's Gin, Absolut Vodka, Havana Club Añejo 3 Años Rum, Olmeca Blanco Tequila

Premium Spirits

Tanqueray No Ten Gin, Belvedere Vodka, Havana Club Reserva, Don Julio Reposado Tequila

Scotch Whisky Regular Brands

Johnnie Walker Red Label, Haig, Jack Daniels

Scotch Whisky Premium Brands

Johnnie Walker Black Label, Chivas Regal 12 years

American Whiskey

Jack Daniels Tennessy

Liqueurs

Disaronno, Drambuie, Cointreau, Tia Maria, Baileys, Limoncello, Sambuca

Digestive

Grappa

Wines

Oreinos Helios (White, Rose, Red)

Sparkling Wines

Prosecco, Moscato d' asti

Sparkling Wine Cocktails

Aperol Spritz, Bellini, Rossini

Beers

Mythos, Amstel, Corona, Heineken, buckler free (non-alcoholic),

Ciders

Kopparberg

Water, Soft Drinks, Juices

Natural Mineral Water, Sparkling Natural Mineral Water,

San Pellegrino, Mastiqua Sparkling Water

Soft Drinks, Fruit Juices

1 hour per person	31,00 €	
2 hours per person	37,00 €	
3 hours per person	43,00 €	
4 hours per person	48,00 €	
Additional charge after the 4th hour per person per hour		7,00 €