

# BANQUET KIT

ΕΞΕΙΔΙΚΕΥΜΕΝΕΣ ΕΚΔΗΛΩΣΕΙΣ



14/11/2017  
Grecotel Amirandes Exclusive Resort

## 1.8 COCKTAIL RECEPTION

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### **Menu Cocktail Reception #1** | minimum 25 guests

◆ **Beverages:** Sparkling wine, Wine white, rose , red, Mastiqua lemonade, Natural mineral water, Soft drinks

**Cold dishes:** Vegetable sticks with yogurt sauce, mozzarella tomato with basil, variety of sushi, Blue cheese with walnuts, Smoked meat with parmesan cheese, Pork with mustard and iceberg, variety of olives & bread sticks.

**Desserts:** Variety of sweet & Eclairs.

**Fruits:** Freshly cut seasons fruits

**Price:**24,00€ pp

### **Menu Cocktail Reception #2** | minimum 25 guests

◆ **Beverages:** Sparkling wine, Proseco Cocktail, Wine white, rose , red, beers, Mastiqua lemonade, Natural mineral water, Soft drinks

**Cold dishes:** Vegetable sticks with yogurt sauce, mozzarella tomato with basil, variety of sushi, Blue cheese with walnuts, Smoked meat with parmesan cheese, Pork with mustard and iceberg, variety of olives & bread sticks. Cheese variety.

**Desserts:** Variety of sweet & Eclairs.

**Fruits:** Freshly cut seasons fruits

**Price:**30,00€ pp

### **Menu Cocktail Reception #3** | minimum 25 guests

◆ **Beverages:** Sparkling wine, Proseco Cocktail, 2 Famous Cocktails , Wine white, rose , red, beers, Mastiqua lemonade, Natural mineral water, Soft drinks

**Cold dishes:** Vegetable sticks with yogurt sauce, mozzarella tomato with basil, variety of sushi, Blue cheese with walnuts, Smoked meat with parmesan cheese, Pork with mustard and iceberg, variety of olives & bread sticks. Cheese variety.

**Hot dishes:** Spring Rolls with sweet & Sauer sauce, σουβλάκι σολομού, τυροπιτάκια, τυροκροκέτες,.

**Desserts:** Cake of Chocolate, cheese cake, mille feuille with carramel and strawberries, Pavlova, french pastry.

**Fruits:** Freshly cut seasons fruits

**Price:**36,00€ pp

### **Menu Greek Cocktail Reception #4** | minimum 25 guests

◆ **Beverages:** Ouzo, Sparkling wine, Proseco Cocktail, 2 Famous Ouzo Cocktails , Wine white, rose , red, beers, Mastiqua lemonade, Natural mineral water, Soft drinks

**Cold dishes:** Cretan Dakos, potato soup with fennel, Cretan bread with feta cheese, Greek salad in small bowls, Spinach pies, cheese pies, stuffed vine leaves "Dolmadakia".

**Hot dishes:** Pork souvlaki, lamb, meat balls .

**Desserts:** Greek Sweets.

**Fruits:** Freshly cut seasons fruits

**Price:**48,00€ pp

### **Executive Cocktail Reception #3** | minimum 25 guests

◆ **Beverages:** 6 basic Spirits, Lemon Pop (Champagne, Lemoncello, lime) Axis Kiss (Champagne, Crème de Cassis, Amaretto, Wine white, rose , red, beers , Mastiqua lemonade, Natural mineral water, Soft drinks

**Cold dishes:** Vegetable sticks with yogurt sauce, mozzarella tomato with basil, variety of sushi, Blue cheese with walnuts, Smoked meat with parmesan cheese, Pork with mustard and iceberg, variety of olives & bread sticks. Cheese variety.

**Hot dishes:** Spring Rolls with sweet & Sauer sauce, Salmon souvlaki, cheese pies , cheese croquettes.

**Desserts:** Cake of Chocolate, cheese cake, mille feuille with carramel and strawberries, Pavlova, french pastry.

**Fruits:** Freshly cut seasons fruits

**Price:**70,00€ pp

## 1.11 WEDDING BUFFET

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### **Wedding Buffet #1** | minimum 40 guests

#### **Presentation of Breads**

Olive oil aromatized with herbs, sundried tomato, fresh thyme and dip with traditional cheese "myzithra" and basil.

#### □ **Cold dishes :**

**Tzatziki, Traditional Greek salad** with fresh vegetables and olive oil from our Agreco farm,

**Caprese** Tomato Mozzarella with fresh basil and spicy rocket leaves, **Chicken salad** with iceberg, nuts, pineapple, mango & dressing from sweet chili.

**Summer fresh** salad with rocket leaves, spinach, pine and traditional cheese "gruyere".

**Blue fresh** salads with Blue Cheese, walnuts and sauce from vinegar "Xeres", **Smoked Scottish Salmon** with sauce from horseradish, capers and pickles.

#### □ **Action:**

**Penne with** cherry tomatoes and mozzarella, **Baby pork oven** potatoes with lemon and oregano and sauce from mustard and honey.

#### □ **Main Course:**

**Beef fillets** with pepper sauce and sauté spinach, **Chicken Fillet** with sauce from olive oil and lemon, coriander, grilled vegetables, **Lamb cutlets** with fresh thyme sauce and potato baby confit ,

**Salmon fillet** with safran, broccoli and roasted almonds.

#### □ **Desserts:**

**Presentation of Greek & International Cheese (accompanied with breadsticks, crackers, nuts & sundried fruits**

**Fresh fruits variety** Tropic and local seasonal fruits.

**Sweets Variety** Fruit tarte, caramel sou, Chocolate ekler , various cornes muelle, truffles , macaron.

**Greek** Ravani, Nuts cake, Filo desserts.

**Selection of desserts in individual glasses** Profiterole, panacotta, and mousse chocolate.

**Price:** 85,00€ pp

### **Wedding Buffet #2** | minimum 40 guests

#### **Presentation of Breads**

Olive oil aromatized with herbs, sundried tomato, fresh thyme and dip with traditional cheese "myzithra" and basil.

#### □ **Cold dishes:**

**Caprese** Tomato Mozzarella with fresh basil and spicy rocket leaves .

**Chicken salad** with iceberg, nuts, pineapple, mango & dressing from sweet chili.

**Summer fresh** salad with rocket leaves, spinach, pine and traditional cheese "gruyere".

**Blue fresh** salads with Blue Cheese, walnuts and sauce from vinegar "Xeres",

**Green lettuce salad** with rocket leaves, wild "stammnagathi" green apple, avocado and cherry tomatoes.

**Smoked Scotisch Salmon** with sauce from horseradish capers and pickles.

**Prosciutto** with tropic fruits.

#### □ **Action:**

**Ravioli** accompanied with variety of mushrooms. cherry tomatoes, rocket leaves, parmesan ,light cream & truffle flavor .

**Linquine** with seafood, sauce from shellfish & "ouzo" flavored.

**Whole Roasted Viel** With mushrooms risotto.

#### □ **Main Course :**

**Beef fillets** with pepper sauce and sauté spinach.

**Pork fillet** aromatized with rosemary.

**Chicken Fillet** with sauce from olive oil and lemon, coriander, grilled vegetables.

**Lamb cutlets** with fresh thyme sauce and potato baby confit.

**Salmon fillet** with safran , broccoli and roasted almonds .

□ **Desserts:**

**Presentation of Greek & International Cheese (accompanied with breadsticks, crackers, nuts & sundried fruits**

**Fresh fruits variety** Tropic and local seasonal fruits.

**Sweets Variety** Fruit tarte, caramel sou , Chocolate ekler , various cornes muelle, truffles , macaron.

**Sweet cakes** Cake of Chocolate, cheese cake, mille feuille caramel and strawberries, Pavlova, French pastry.

**Greek** Ravani, Nuts cake, Filo desserts.

**Selection of desserts in individual glasses** Profiterole, panacotta, mousse chocolate.,

**“Sfakiani “traditional sweet pie with thyme honey.**

**Price:** 98,00€ pp

**Wedding Buffet #3** | minimum 40 guests

**Presentation of Breads**

Olive oil aromatized with herbs, sundried tomato, fresh thyme and dip with traditional cheese “myzithra”and basil.

□ **Cold dishes :**

**Caprese** Tomato Mozzarella with fresh basil and spicy rocket leaves .

**Chicken salad** with iceberg, nuts, pineapple, mango & dressing from sweet chili.

**Summer fresh** salad with rocket leaves, spinach, pine and traditional cheese “gruyere”.

**Blue fresh** salads with Blue Cheese, walnuts and sauce from vinegar “ Xeres”,

**Green lettuce salad** with rocket leaves, wild “stammnagathi” green apple, avocado and cherry tomatoes.

**Smoked Scottish Salmon** with sauce from horseradish, capers and pickles.

**Prosciutto** with tropic fruits.

□ **Action:**

**Ravioli** accompanied with variety of mushrooms. cherry tomatoes, rocket leaves, parmesan ,light cream & truffle flavor .

**Linguine** with seafood ,sauce from shellfish & “ouzo” flavored.

**Whole Roasted Viel**

With mushrooms risotto.

□ **Main Course:**

**Beef fillets** with pepper sauce and sauté spinach.

**Pork fillet** aromatized with rosemary.

**Chicken Fillet** with sauce from olive oil and lemon, coriander, grilled vegetables.

**Lamb cutlets** with fresh thyme sauce and potato baby confit

**Salmon fillet** with safran, broccoli and roasted almonds.

□ **Grilled:**

**Lamb cutlets** with rosemary and garlic.

**Beef fillets** with variety of peppers.

**Greek Pies , Grilles vegetables.**

□ **Desserts:**

**Presentation of Greek & International Cheese (accompanied with breadsticks, crackers, nuts & sundried fruits**

**Fresh fruits variety** Tropic and local seasonal fruits.

**Sweets Variety** Fruit tarte, caramel sou, Chocolate ekler , various cornes muelle, truffles , macaron.

**Sweet cakes** Cake of Chocolate, cheese cake, mille feuille caramel and strawberries, Pavlova, French pastry.  
**Greek** Ravani, Nuts cake, Filo desserts.  
**Selection of desserts in individual glasses** Profiterole, panacotta, and mousse chocolate.  
**“Sfakiani “traditional sweet pie with thyme honey.**

**Price:** 110,00€ pp

**Executive Wedding Buffet** | minimum 40 guests

**Presentation of Breads**

Olive oil aromatized with herbs, sundried tomato, fresh thyme and dip with traditional cheese “myzithra” and basil.

□ **Starters :**

**Caprese** Tomato Mozzarella with fresh basil and spicy rocket leaves.  
**Thai Beef Salad Beef fillet** with cherry tomatoes, cucumber, sesame, chili and vinegar from rice.  
**Chicken salad** with iceberg, nuts, pineapple, mango & dressing from sweet chili  
**Summer fresh** salad with rocket leaves, spinach, pine and traditional cheese “gruyere”.  
**Blue fresh** salads with Blue Cheese, walnuts and sauce from vinegar “Xeres”,  
**Green lettuce salad** with rocket leaves, wild “stammnagathi” green apple, avocado and cherry tomatoes.  
**Smoked Scotisch Salmon** with sauce from horseradish capers and pickles.  
**Prosciutto** with tropic fruits.  
**Bresaola** with rocket leaves and parmesan.

□ **Action Asian:**

**Sushi Rolls accompanied** with soya sauce, ginger, wasabi.  
**Noodles with** chicken, vegetables and sauce from mussels.  
**Crispy pastry** filled with crab.  
**Shrimp** tempura  
*Accompanied with sweet & sour sauce, Soya and Sweet chili.*

□ **Action Italian:**

**Ravioli** accompanied with variety of mushrooms. Cherry tomatoes, rocket leaves, parmesan, light cream & truffle flavor.

**Spaghetti (vongole)**

□ **Action**

**Baby pork oven** potatoes with lemon and oregano and sauce from mustard and honey.  
**Salmon fillet with** safran sauce, broccoli and roasted almonds.

□ **Main Course :**

**Beef fillets** with pepper sauce and sauté spinach.  
**Pork fillet** aromatized with rosemary.  
**Chicken Fillet** with sauce from olive oil and lemon, coriander, grilled vegetables.  
**Lamb cutlets** with fresh thyme sauce and potato baby confit  
**Salmon fillet** with safran, broccoli and roasted almonds.

□ **Desserts:**

**Presentation of Greek & International Cheese (accompanied with breadsticks, crackers, nuts & sundried fruits.**

**Fresh fruits variety** Tropic and local seasonal fruits.

**Sweets Variety** Fruit tarte, caramel sou, Chocolate ekler, various cornes muelle, truffles, macaron.

**Greek** Ravani, Nuts cake, Filo desserts.

**Selection of desserts in individual glasses** Profiterole, panacotta, and mousse chocolate.

**Crepe Suzette with vanilla ice cream** (Action)

**Price:** 160,00€ pp

**BBQ Wedding Buffet** | minimum 40 guests

**Presentation of Breads**

Olive oil aromatized with herbs, sundried tomato, fresh thyme and dip with traditional cheese "myzithra" and basil.

□ **Starters :**

**Tzatziki**

**Traditional Greek Salad**

**Caprese** Tomato Mozzarella with fresh basil and spicy rocket leaves.

**Chicken salad** with iceberg, nuts, pineapple, mango & dressing from sweet chili.

**Summer fresh** salad with rocket leaves, spinach, pine and traditional cheese "gruyere".

**Blue fresh** salads with Blue Cheese, walnuts and sauce from vinegar "Xeres",

**Green lettuce salad** with rocket leaves, wild "stammnagathi" green apple, avocado and cherry tomatoes.

**Smoked Scotisch Salmon** with sauce from horseradish capers and pickles.

**Prosciutto** with tropic fruits.

**Presentation of Greek & International Cheese (accompanied with breadsticks, crackers, nuts & sundried fruits.**

□ **Main Course:**

**Sausage** traditional.

**Shrimps** flavored with garlic.

**Viel filets** with peppers variety.

**Lamb cutlets** with rosemary & garlic.

**Burgers** Viel & Pork.

**Pork filets** with herbs & mustard.

**Chicken fillet** with spicy red pepper.

**Salmon fillet** with lemon pepper.

**Grilled Vegetables**

**Greek pies**

□ **Action:**

**Linquine** with seafood, sauce from shellfish & "ouzo" flavored.

□ **Desserts:**

**Presentation of Greek & International Cheese (accompanied with breadsticks, crackers, nuts & sundried fruits.**

**Fresh fruits variety** Tropic and local seasonal fruits.

**Sweets Variety** Fruit tarte, caramel sou, Chocolate ekler, various cornes muelle, truffles, macaron.

**Greek** Ravani, Nuts cake, Filo desserts.

**Selection of desserts in individual glasses** Profiterole, panacotta, mousse chocolate.,

**Price:** 130,00€ pp

## 1.12 WEDDING 4 Course MENU

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### **Wedding 4 Courses #1** | minimum 10 guests

**Cretan Salad**  
**Cretan Traditional Pilaf with baby lamp**  
**Roasted Lamp “ Antikristo”** With potatoes  
**Galaktompoureko**

Price:90,00€ pp

### **Wedding 4 Courses #2** | minimum 10 guests

**Angus beef fillet Carpaccio** With Cretan gruyere cheese, Celeriac mousselin with sweet & sour aubergine  
**Home-made Torteli** Filled with tender beef And myzithra cheese from Rethymno, parmesan cream and summer truffles  
**Aegean grouper fillet** Coated with chives, capers and ginger in a fish & green herb sauce  
**Chocolate disk** With sample Breton  
**Miniardies**

Price:105,00€ pp

### **Wedding 4 Courses #3** | minimum 10 guests

**Shrimps salad** In crème of mango and avocado  
**“Spaghetti di gragnano”** with lobster served with crayfish coral sauce, flavored with sweet red “iouliatiko” wine  
**Fresh fish for two** According to availability  
**Warm Apple pie And Custard Brioche** Vanilla ice cream with raisins and cinnamon  
**Miniardies**

Price:115,00€ pp

## 1.13 DRINK PACKAGES

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### Regular Open Bar

#### **Aperitifs**

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

#### **Greek Spirits**

Skinos Mastiha Spirit, Metaxa 5\*

#### **Regular Spirits**

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

#### **Scotch Whisky Regular Brands**

Johnnie Walker Red Label, Haig

#### **Greek Liqueurs**

Roots (Tentura, Herb Spirit)

#### **Liqueurs**

Disaronno, Cointreau, Tia Maria, Baileys, Sambuca

#### **Wines**

Oreinos Helios (White, Rose, Red)

#### **Sparkling Wines**

Prosecco, Moscato d' asti

#### **Sparkling Wine Cocktail**

Athenian Spritz, Aperol Spritz

#### **Beers**

Alfa, Fischer, Heineken, Amstel free (non-alcoholic)

#### **Ciders**

Strongbow Cider

#### **Water, Soft Drinks, Juices**

Natural Mineral Water, Sparkling Natural Mineral Water,  
Soft Drinks, Fruit Juices

<i>1 hour per person</i>	28,00 €
<i>2 hours per person</i>	34,00 €
<i>3 hours per person</i>	40,00 €
<i>4 hours per person</i>	45,00 €
<i>Additional charge after the 4th hour per person per person</i>	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 Tennessee

### **Greek Liqueurs**

Roots (Tentura, Herb Spirit)

### **Liqueurs**

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

### **Digestif**

Grappa

### **Wines**

Oreinos Helios (White, Rose, Red)

### **Sparkling Wines**

Prosecco, Moscato d' asti

### **Sparkling Wine Cocktails**

Aperol Spritz, Bellini, Rossini

### **Beers**

Alfa, Fischer, Heineken, Amstel free (non-alcoholic), Heineken Light, Mc Farland

### **Ciders**

Strongbow Cider

### **Water, Soft Drinks, Juices**

Natural Mineral Water, Sparkling Natural Mineral Water,  
San Pellegrino, Mastiqua Sparkling Water  
Soft Drinks, Fruit Juices

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

## 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

*Extra charge to selected Open Bar price per person per hour 6,00 €*

## Non - Alcoholic Beverage Package

### **Water, Soft Drinks, Juices**

Natural Mineral Water, Sparkling Natural Mineral Water,  
Soft Drinks, Fruit Juices

*Unlimited Consumption up to 4 hours per person 8,00 €*

## Wedding Regular Wine Package

### **Welcome Drink**

Mocktail (non-alcoholic)

### **White Wine**

OREINOS HELIOS, SEMELI

Grape varieties: Moschofilero, Sauvignon blanc

### **Rose Wine**

OREINOS HELIOS, SEMELI

Grape variety: Agiorgitiko

### **Red Wine**

OREINOS HELIOS, SEMELI

Grape varieties: Agiorgitiko, Syrah

### **Beers**

Alfa, Heineken, Amstel free (non-alcoholic)

### **Water, Soft Drinks, Juices**

Natural Mineral Water, Sparkling Natural Mineral Water,  
Soft Drinks, Fruit Juices

*Unlimited Consumption up to 4 hours per person 25,00 €*



## Wedding Premium Wine Package

### **Welcome Drinks**

French Sparkling Wine, Mocktail (non-alcoholic)

### **White Wine**

MANTINIA NASSIAKOS

Grape variety: Moschofilero

### **Rose Wine**

SEMELI ROSE SYRAH

Grape variety: Syrah

### **Red Wine**

SEMELI NEMEA RESERVE

Grape variety: Agiorgitiko

### **Beers**

Alfa, Heineken, Amstel free (non-alcoholic)

### **Water, Soft Drinks, Juices**

Natural Mineral Water, Sparkling Natural Mineral Water,  
Soft Drinks, Fruit Juices

*Unlimited Consumption up to 4 hours per person 30,00 €*

## Wedding Deluxe Wine Package

### **Welcome Drinks**

Prosecco Sparkling Wine, Bellini, Rossini, Mocktail (non-alcoholic)

### **White Wine**

KLIMA KLIMA ASSYRTIKO, TSANTALI (Organic)

Grape variety: Assyrtiko

### **Rose Wine**

KANENAS, TSANTALI

Grape varieties: Mavroudi, Syrah

### **Red Wine**

KLIMA KLIMA CABERNET SAUVIGNON, TSANTALI (Organic)

Grape variety: Cabernet Sauvignon

### **Beers**

Alfa, Heineken, Amstel free (non-alcoholic), Mc Farland

### **Water, Soft Drinks, Juices**

Natural Mineral Water, Sparkling Natural Mineral Water,  
Soft Drinks, Fruit Juices

*Unlimited Consumption up to 4 hours per person 35,00 €*