

WEDDING BANQUET KIT

AMIRANDES GRECOTEL BOUTIQUE RESORT

GRECOTEL

Cocktail Reception

Beverage Cocktail Reception #1 | minimum 25 guests

Beverages: Sparkling Wine, Sparkling Rosé Wine, Mocktail (non-alcoholic)

Price: 19,00€ pp

Beverage Cocktail Reception #2 | minimum 25 guests

Beverages: Prosecco, Mocktail (non-alcoholic)

Price: 21,00€ pp

Beverage Cocktail Reception #3 | minimum 25 guests

Beverages: Champagne, Mocktail (non-alcoholic)

Price: 28,00€ pp

Menu Cocktail Reception #1

MINIMUM 25 GUESTS

BEVERAGES: Sparkling wine, Wine white, Rosé, Red, Mastiqua lemonade, Natural mineral water, Soft drinks.

CANAPE: Vegetable sticks with yogurt sauce, mozzarella tomato with basil, variety of sushi, blue cheese with walnuts, Smoked meat with parmesan cheese, variety of olives & bread sticks, Cheese variety.

DESSERTS: Variety of sweet & Eclairs.

FRUITS: Freshly cut seasons fruits.

Price: 54,00€ pp

Menu Cocktail Reception #2

MINIMUM 25 GUESTS

BEVERAGES: Sparkling wine, Prosecco Cocktail, 2 Famous Cocktails, Wine white, rose, red, Beers, Mastiqua lemonade, Natural mineral water, Soft drinks.

CANAPE: Vegetable sticks with yogurt sauce, mozzarella tomato with basil, variety of sushi, Blue cheese with walnuts, Smoked meat with parmesan cheese, variety of olives & bread sticks, Cheese variety.

HOT DISHES: Spring Rolls with sweet & Sauer sauce, souvlaki salmon, cheese pie, cheese balls, Gyoza chicken and vegetables.

DESSERTS: Cake of Chocolate, cheesecake, Mille-feuille with caramel and strawberries, Pavlova, French pastry.

FRUITS: Freshly cut seasons fruits.

Price: 74,00€ pp

Menu Greek Cocktail Reception #3

MINIMUM 25 GUESTS

BEVERAGES: Ouzo, Sparkling wine, Prosecco Cocktail, 2 Famous Ouzo Cocktails, Wine white, Rosé, Red, Beers, Mastiqua lemonade, Natural mineral water, Soft drinks.

CANAPE: Cretan Dakos (Cretan bread with feta cheese), Greek salad in small bowls, Spinach pies, cheese pies, stuffed vine leaves "Dolmadakia".

HOT DISHES: Pork souvlaki, meatballs with mint.

DESSERTS: Greek Sweets.

FRUITS: Freshly cut seasons fruits.

Price: 72,00€ pp

Menu Amirandes Cocktail Reception #4

MINIMUM 25 GUESTS

BEVERAGES: 6 basic Spirits, Lemon Pop (Champagne, Limoncello, lime) Axis Kiss (Champagne, Crème de Cassis, Amaretto, Wine white, Rosé, Red, Beers, Mastiqua lemonade, Natural mineral water, Soft drinks

CANAPE: Vegetable sticks with yogurt sauce, mozzarella tomato with basil, variety of sushi, Blue cheese with walnuts, Smoked meat with parmesan cheese, Variety of olives & bread sticks, Cheese variety, Stuffed Vine Leaves "Dolmadakia", Gyoza chicken and vegetables.

Cretan Dakos (Cretan bread with feta cheese), Greek salad in small bowls.

HOT DISHES: Spinach Pies, Spring Rolls with sweet & Sauer sauce, Salmon souvlaki, cheese pies, cheese croquettes.

DESSERTS: Cake of Chocolate, cheesecake, Mille-feuille with caramel and strawberries, Pavlova, French pastry.

FRUITS: Freshly cut seasons fruits

Price: 122,00€ pp





Wedding Buffet

Wedding Buffet #1

MINIMUM 40 GUESTS

Presentation of Breads

Olive oil aromatized with herbs, sundried tomato, fresh thyme and dip with traditional cheese “mizithra” 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,
- Ceazar salad with chicken, parmesan, bacon, and croutons.
- 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:

- Risotto with mushroom.
- Baby pork oven potatoes with lemon and oregano and sauce from mustard and honey.

Price: 147,00€ pp

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.



Wedding Buffet

Wedding Buffet #2

MINIMUM 40 GUESTS

Presentation of Breads

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

Cold dishes:

- Caprese Tomato Mozzarella with fresh basil and spicy rocket leaves.
- Caesar salad with chicken, parmesan, bacon, and croutons.
- 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, cherry tomatoes, fresh pear, variety of nuts and dried figs.
- 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 Veal 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.
- 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, cheesecake, 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: 164,00€ pp



Wedding Buffet

Wedding Buffet #3

MINIMUM 40 GUESTS

Presentation of Breads

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

Cold dishes:

- Caprese Tomato Mozzarella with fresh basil and spicy rocket leaves.
- Caesar salad with chicken, parmesan, bacon, and croutons.
- 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, cherry tomatoes, fresh pear, variety of nuts and dried figs.
- 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 Veal 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 , Grilled 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: 170,00€ pp



Wedding Buffet

BBQ Wedding Buffet

MINIMUM 40 GUESTS

Presentation of Breads

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

Starters:

- Tzatziki
- Traditional Greek Salad
- Caprese Tomato Mozzarella with fresh basil and spicy rocket leaves.
- Caesar salad with chicken, parmesan, bacon, and croutons.
- 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, cherry tomatoes, fresh pear, variety of nuts and dried figs.
- Smoked Scottish 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.

- Veal fillets with peppers variety.
- Lamb cutlets with rosemary & garlic.
- Burgers Veal.
- Pork fillets with herbs & mustard.
- Chicken fillet with spicy red pepper.
- Salmon fillet with lemon pepper.
- Grilled Vegetables
- Greek pies
- French Fries
- Grilled Vegetables
- Greek oven potatoes
- Basmati Rice

Action:

- Linguine 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: 182,00€ pp



Wedding Amirandes Buffet

Presentation of Breads

Olive oil aromatized with herbs, sundried tomato, fresh thyme and dip with traditional cheese “mizithra” 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.
- Caesar salad with chicken, parmesan, bacon, and croutons.
- 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, cherry tomatoes, fresh pear, variety of nuts and dried figs.
- 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.
- Gyoza with chicken and vegetables.
- 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 seafood.

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, Moelleux, Truffles, Macaron.
- Greek: Ravani, Nuts cake, Phyllo desserts.
- Selection of desserts in individual glasses Panna cotta, and mousse chocolate, Profiterole

Price: 218,00€ pp



Wedding 4 Course Menu (Minotaur Restaurant)

Wedding 4 Courses #1

MINIMUM 10 GUESTS

- Cretan Salad
- Cretan Traditional Pilaf with lamp
- Roasted Lamp “Antikristo” with potatoes
- Galaktompourekko

Price: 136,00€ pp

Wedding 4 Courses #2

MINIMUM 10 GUESTS

- Beef tartar fried egg yolk, sweet potato chips, pickled onions, and mustard ice cream.
- Home-made Torteli Filled with tender beef And mizithra cheese from Rethymno, parmesan cream and summer truffles
- Aegean grouper fillet Spinach sautéed, Lemon eggs olive oil sauce.
- Valrhona dulcey with yuzu curd and pecan nuts with sourdough ice cream.

Price: 158,00€ 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 wine
- Seabass from Cretan Sea, Fennel puree, Beurre blanc and black oyster.
- Tiramisu Sponge cacao cake, parfait espresso, Tia maria granita, leche marengada ice cream.
- Miniardies

Price: 160,00€ pp



Menu Vegetarian

Menu - Lacto 3 Courses #1

MINIMUM 10 GUESTS

- Greek Farmers salad with feta cheese
- Peppers and tomatoes stuffed with rice and flavors
- Yogurt with fruit, walnuts and thyme honey

Price: 68,00€ pp

Menu - Lacto 3 Courses #2

MINIMUM 10 GUESTS

- Green Salad with Mozzarella and Tomatoes
- Mushroom Risotto
- Pudding with jasmine rice

Price: 74,00€ pp

Menu Vegan

Menu Vegan 3 Courses #1

MINIMUM 10 GUESTS

- Cretan Dakos Tomato, baby green salad and organic olive oil AgrecoFarms.
- Kritharoto Pasta with herbs foam and sweet lemon.
- Seasons Fruits

Price: 68,00€ pp

Menu Vegan 3 Courses #2

MINIMUM 10 GUESTS

- Gazpacho soup with bruschetta & olives.
- Mendaki noodles with vegetables and soy sauce.
- Trilogy sorbet with mango, strawberry and lemon.

Price: 72,00€ pp

Gluten Free

Menu - 3 Courses #1

MINIMUM 10 GUESTS

- Green salad with vegetables and rocket leaves.
- Veal fillet with Grilled vegetables and gravy sauce.
- Moelleux with chocolate sauce.

Price: 86,00€ pp

Menu - 3 Courses #2

MINIMUM 10 GUESTS

- Tomato Cheese with Halloumi, pine & Basil Pesto.
- Seabass from Cretan Sea, Cauliflower puree, saffron Sauce.
- Chocolate Tart

Price: 82,00€ pp



Wedding Regular Wine Package

WELCOME DRINK

Sparkling Wine, Mocktail (non-alcoholic)

WHITE WINE

MANTINIA, SEMÉLI ESTATE

Grape variety: Moschofilero

ROSE WINE

OREINOS HELIOS, SEMÉLI

ESTATE Grape variety: Agiorgitiko

RED WINE

NEMEA RESERVE, SEMÉLI

ESTATE Grape variety: Agiorgitiko

BEERS

Alfa, Heineken, Heineken 0.0% (non-alcoholic)

WATER, SOFT DRINKS, JUICES

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

Unlimited Consumption up to 3 hours per person 46,50 €

Wedding Premium Wine Package

WELCOME DRINKS

Prosecco Sparkling Wine, Mocktail (non-alcoholic)

WHITE WINE

AETHERIA, SEMÉLI ESTATE

Grape varieties: Malagousia, Chardonnay

ROSE WINE

DELEAR, SEMÉLI ESTATE

Grape varieties: Syrah, Grenache Rouge

RED WINE

SPONDÉE, SEMÉLI ESTATE

Grape varieties: Syrah, Merlot, Cabernet Sauvignon

BEERS

Alfa, Heineken, Heineken 0.0% (non-alcoholic)

WATER, SOFT DRINKS, JUICES

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

Unlimited Consumption up to 3 hours per person 54,00 €



Wedding Deluxe Wine Package

WELCOME DRINKS

Amalia Brut Vintage Ktima Tselepos, Bellini, Rossini, Mocktail (non-alcoholic)

WHITE WINE

DIALOGOS, KTIMA DIO IPSI
Grape varieties: Kidonitsa, Assyrtiko

ROSE WINE

IDYLLE D' ACHINOS, LA TOUR MELAS
Grape varieties : Grenache, Agiorgitiko, Syrah

RED WINE

DIALOGOS, KTIMA DIO IPSI
Grape varieties : Syrah, Agiorgitiko

SWEET WINE

VINSANTO, SANTO WINES
Grape varieties : Assyrtiko, Aidani

BEERS

Alfa, Heineken, Heineken 0.0% (non-alcoholic), Mc Farland

WATER, SOFT DRINKS, JUICES

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

Unlimited Consumption up to 3 hours per person 56,00 €

Cocktail Open Bar

COCKTAILS

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

MOCKTAILS

(non-alcoholic cocktails)
Mastiqua Watermelon, Virgin Mojito, Virgin Daquiri
Natural Mineral Water, Sparkling Natural Mineral Water,

Extra charge to selected Open Bar price per person per hour 21,00 €

Non - Alcoholic Beverage Package

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

Unlimited Consumption up to 3 hours per person 15,50 €



Regular Open Bar

APERITIFS

Aperol, Campari, Martini Bianco

GREEK SPIRITS

Skinos Mastiha Spirit, Metaxa 5*

REGULAR SPIRITS

Bacardi Carta Blanca Rum, Bombay Sapphire Gin, Gordon's Pink Gin, Ketel One Vodka, Jose Cuervo Silver Tequila

SCOTCH WHISKY REGULAR BRANDS

Johnnie Walker Red Label, Dewar's White Label

AMERICAN WHISKY BRANDS

Jack Daniels Tennessee, Bulleit Bourbon

GRAPE MARC SPIRITS

Agrecofarms: Tsikoudia, Tsikoudia with honey

LIQUEURS

Disaronno, Baileys, Sambuca

NON-ALCOHOLIC SPIRITS 0%

Tanqueray 0%, Martini Vibrante

WINES

Seméli Estate (Mantinia White, Oreinos Helios Rose, Nemea Reserve Red)

SPARKLING WINES

Prosecco, Moscato d' asti

COCKTAILS

Athenian Spritz, Hugo

BEERS

Alfa, Heineken, Heineken 0.0% (non-alcoholic)

WATER, SOFT DRINKS, JUICES

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

<i>1 hour per person</i>	<i>38,00 €</i>
<i>2 hours per person</i>	<i>42,00 €</i>
<i>3 hours per person</i>	<i>48,00 €</i>
<i>4 hours per person</i>	<i>53,00 €</i>
<i>Additional charge after the 4th hour per person per hour</i>	<i>12,00 €</i>



Premium Open Bar

APERITIFS

Aperol, Campari, Martini Bianco

GREEK SPIRITS

Skinos Mastiha Spirit, Metaxa 5*

COGNACS

Courvoisier V.S., Hennessy V.S.

REGULAR SPIRITS

Bacardi Carta Blanca Rum, Tanqueray Gin, Gordon's Pink Gin

PREMIUM SPIRITS

Flor de Caña 12 years old Rum, Bombay Premier Cru Gin, Belvedere Vodka, Grey Goose Vodka, Patron Silver Tequila, Don Julio Reposado Tequila

SCOTCH WHISKY REGULAR BRANDS

Haig, Famous Grouse

SCOTCH WHISKY PREMIUM BRANDS

Dewar's 12 years old, Cardhu Single Malt 12 years

AMERICAN WHISKEY

Jack Daniels Tennessee, Bulleit Bourbon

GRAPE MARC SPIRITS

Agrecofarms: Tsikoudia, Tsikoudia with honey

LIQUEURS

Disaronno, Drambuie, Baileys, Sambuca, Limoncello

NON-ALCOHOLIC SPIRITS 0%

Tanqueray 0%, Martini Vibrante

WINES

Seméli Estate (Aetheria White, Delar Rose, Nemea Reserva Red)

SPARKLING WINES

Prosecco, Prosecco Rose, Moscato d'asti

PROSECCO COCKTAILS

Bellini, Rossini

COCKTAILS

Athenian Spritz, Aperol Spritz, Bellini, Hugo

BEERS

Alfa, Heineken, Heineken 0.0% (non-alcoholic),

CIDERS

Strongbow Cider

WATER, SOFT DRINKS, JUICES

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

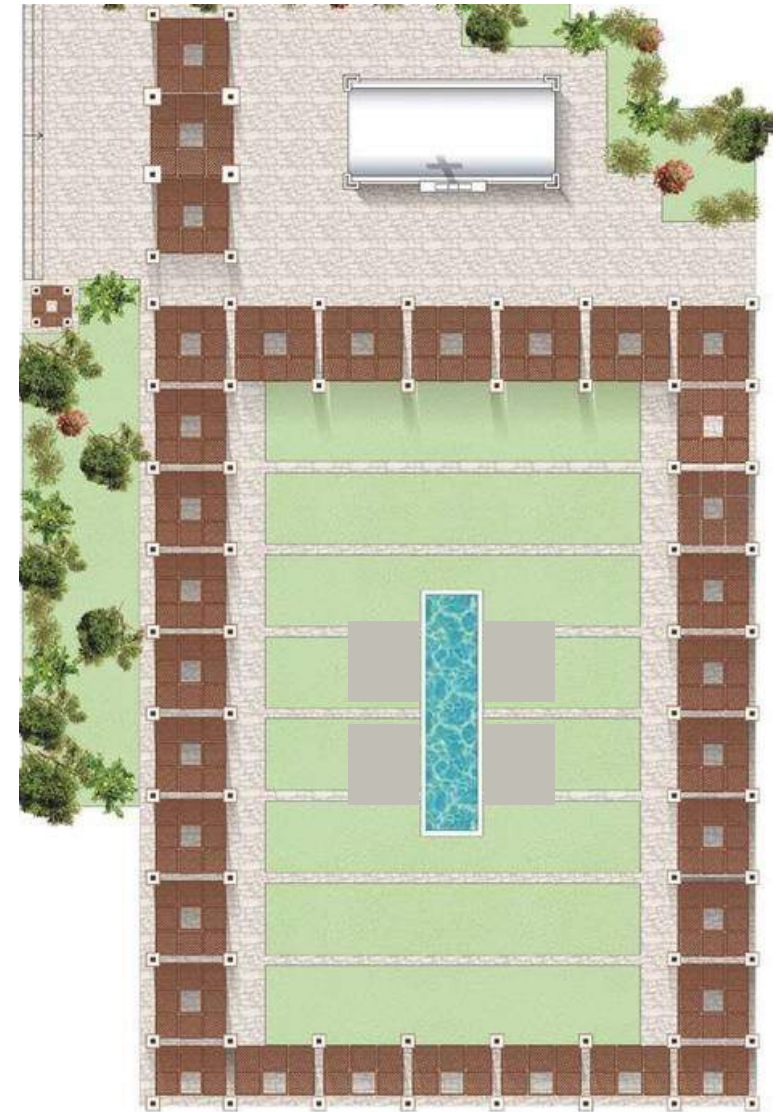
<i>1 hour per person</i>	<i>40,00 €</i>
<i>2 hours per person</i>	<i>46,00 €</i>
<i>3 hours per person</i>	<i>52,00 €</i>
<i>4 hours per person</i>	<i>58,00 €</i>
<i>Additional charge after the 4th hour per person per hour</i>	<i>13,00 €</i>

Function Areas



VENUE	DIMENSIONS LxW (m)	AREA (m)	CEILING HEIGHT (m)
Amirandes Ballroom	21,60x18,80	390	3,60
Grass by the pool for welcome		700	
Pool deck & grass		190	
Lago di Candia restaurant		88	4 columns in the middle of the restaurant
Minotaur restaurant		128	4 columns in the middle of the restaurant
Sunset restaurant		75	8 columns in the middle of the restaurant
Events patio		280 (m) grass area, 350 (m) Around of the grass & under the pergola	

* If an orchestra and/or dancing space is required, capacities will be adjusted accordingly



EVENTS PATIO

Terms & Conditions

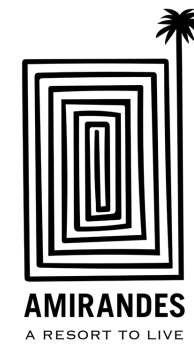
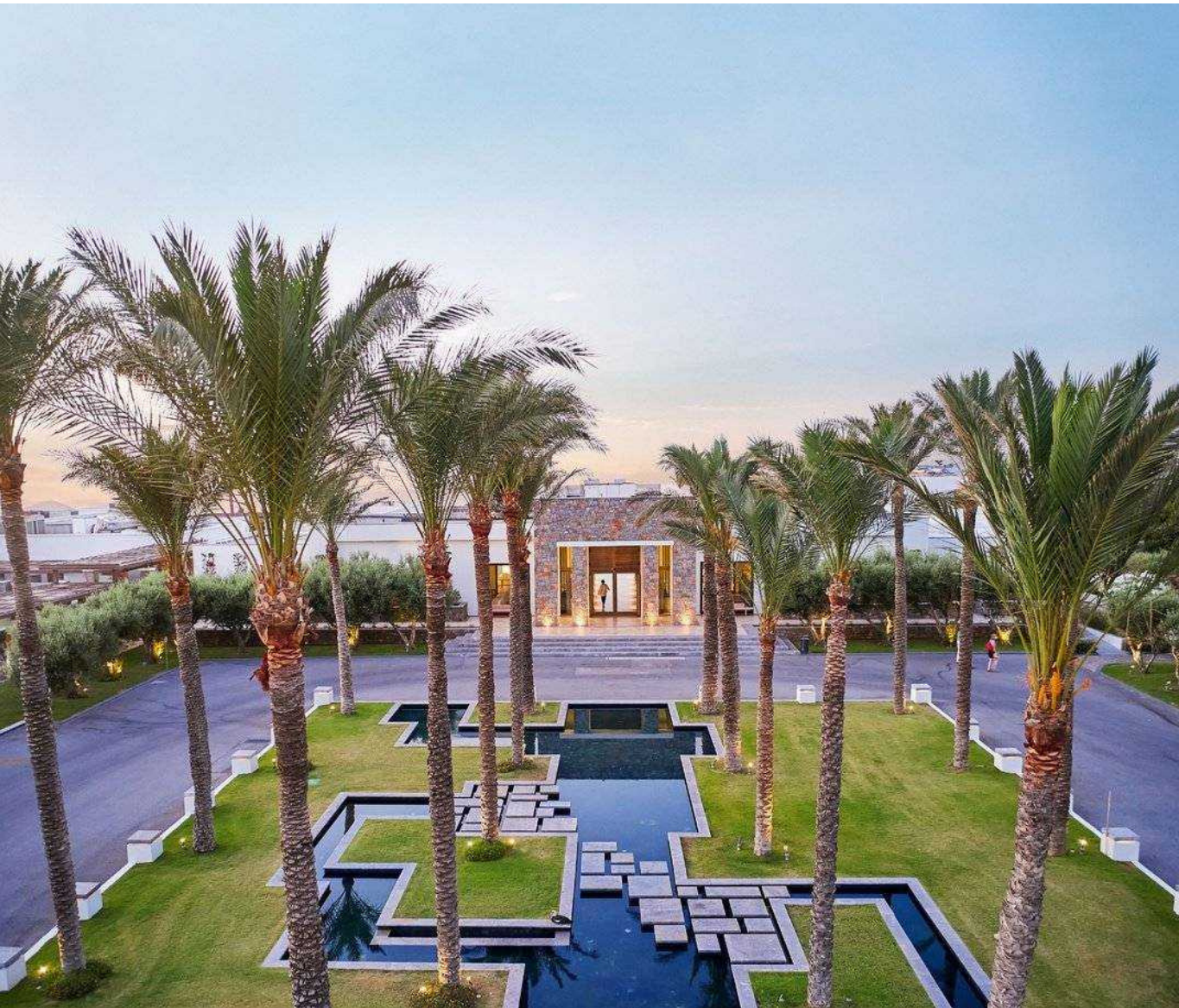
Payment Terms

- 30% deposit of the total expected amount, minimum guarantee of persons - date confirmation and signature of the contract
- Further 30% of the total agreed amount, 90 days prior to the event date. In case of change on the number of guests or extra services added, the amount of the 60% of the total cost should be paid at that time.
- Additional 30% deposit of the total agreed amount, 60 days prior to the event date. In case of change on the number of guests or extra services added, the amount of the 90% of the total cost should be paid at that time.
- The remaining balance of the total agreed amount, 20 days prior to the event date, confirmation of final guaranteed number of persons.
- Any extra charges are to be settled at the end of the event or the next day in case of hotel stay.
- All deposits paid will be non-refundable and non-transferable to other credits.

Cancellation Policy

In case the event is canceled by the Client, the following regulations will apply:

- Up to 365 days prior of the event: no costs will be charged but all the deposits already given will be withheld.
- From 364 days to 90 days prior of the event: 30% the total agreed amount will be invoiced.
- From 89 days to 60 days prior of the event: 60% the total agreed amount will be invoiced.
- From 59 days to 20 days prior of the event: 90% the total agreed amount will be invoiced.
- From 19 days to the Date of the event: 100% the total agreed amount will be invoiced.
- The deposits and payments should be done directly to the Hotel or at the hotel bank account on the specific dates/period mentioned in contract.



Contact Us

CALL US

+30 28970 41103

E-MAIL US

reservations.am@grecotel.com

AMIRANDES GRECOTEL BOUTIQUE RESORT

GR 70014 Kato Gouves, Heraklion, Crete, Greece