



WEDDING ARRANGEMENTS | 2026





Dear Wedding Couple,

We are delighted to enclose our Wedding Menus.

Great care and attention has 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 Event Planning Team would be delighted to meet you and create a tailor- made menu designed to fit your particular needs.

Thank you for your interest in Ammos Beach Bar for the so special occasion of your wedding, we are very honored and we will do our best to organize the wedding of your dreams. Wishing you both the happily ever after you deserve.

Congratulations on your wedding!







## CEREMONY OPTIONS

### **The Chapel (+650€)**

Our picturesque chapel is the perfect setting for a ceremony with a more traditional taste, surrounding by beautiful gardens and a private patio for your guests.





## CEREMONY OPTIONS

### **The Beach** (+795€)

The beauty of a beach ceremony is undoubtedly remarkable, our private beach always looks elegant even with the smallest decoration. The sunset offers wonderful colors and a priceless romantic atmosphere for your wedding.





# BUFFET MENU





# Buffet Options

## BAKERY

- Variety of breads & small breads
- Butter & Margarine

## SALADS

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

## DRESSINGS

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

## CHEESE

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

## MAIN COURSE

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

## SWEETS

- French pastries
- Multicolored fruit tarts
- Organic fruits from our gardens

## WEDDING MENU No1

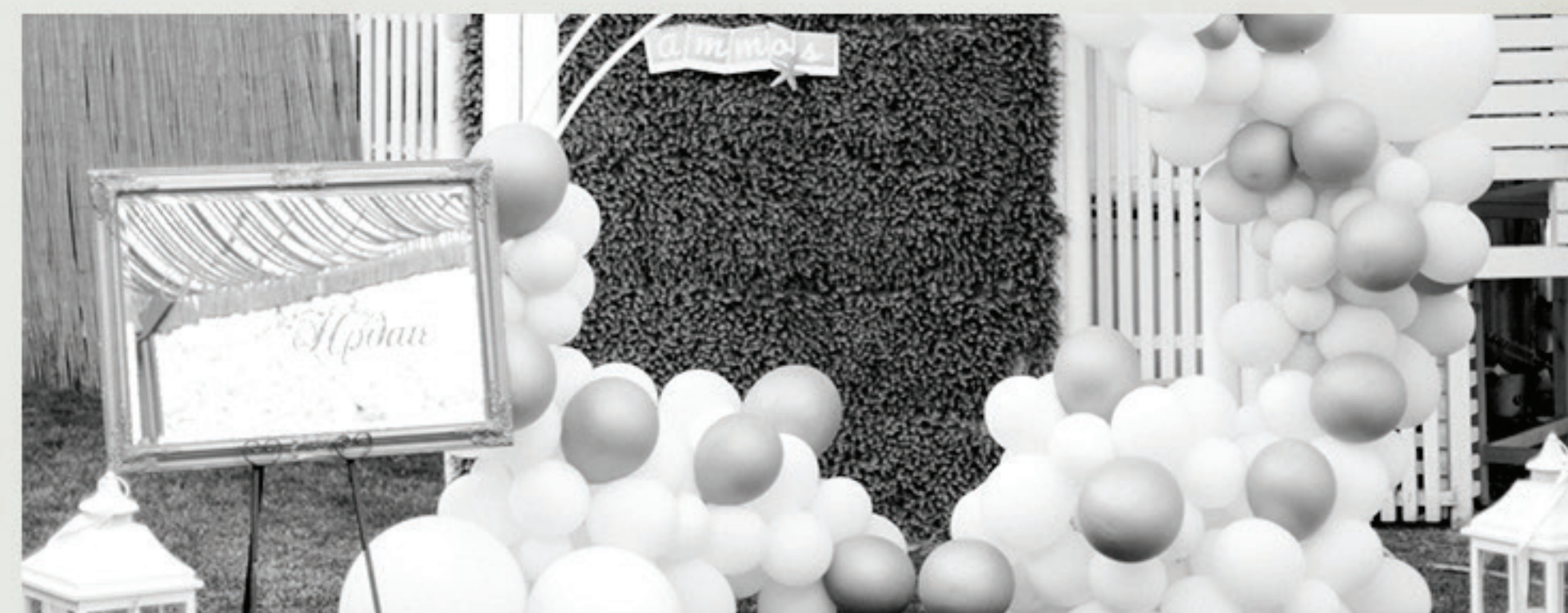
46€  
per person

\* 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€ per person the carving station, whole lamb or whole roast suckling pig, potatoes and organic vegetables from our gardens with feta cheese

\*\*\* With an extra charge of 2.50€ per person at the end of buffet & after one a hour, a mini buffet with finger food & various sauces









# Buffet Options

## BAKERY

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

## SALADS

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

## COLD DISHES

- Cretan barley rusks
- Smoked eggplant salad
- "Fava" (cream of pulses) with onions & capers
- Fresh mozzarella with herbs, cherry tomatoes & 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

## CHEESE

- Variety of cheeses with nuts, breadsticks, crackers & 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 & 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)

## SWEETS

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

## WEDDING MENU No2

55€  
per person

\* 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€ per person the carving station, whole lamb or whole roast suckling pig, potatoes and organic vegetables from our gardens with feta cheese

\*\*\* With an extra charge of 2.50€ per person at the end of buffet & after one hour, a mini buffet with finger food & various sauces



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# Buffet Options

## BAKERY

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

## SALADS

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

## COLD DISHES

- Cretan barley rusks
- Ham & cheese wraps
- Tomato panna cotta with caramelized goat cheese
- Fresh mozzarella with herbs, cherry tomatoes & scented olive oil with chili and lemon
- Prawn cocktail
- Prosciutto with melon
- Chickpea balls with shrimps & yogurt dip
- Variety of sushi with smoked & marinated fish & seafood (Asian sauces)

## DRESSINGS

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

## CHEESE

- Variety of cheese with nuts, breadsticks, crackers & chutney sauce

## MAIN COURSE

- Bass fish fillet, sautéed, with spinach a la crème
- Salmon & shrimps with saffron sauce & Mediterranean sautéed vegetables in olive oil
- Chicken breast, filled with asparagus, cheese, prosciutto and wild mushroom sauce
- Pork escalope's napoleon with tomato, Formaella cheese & wild herbs
- Stuffed rabbit with sundried tomato & Haloumi cheese in pesto sauce
- Lamb with pasta & cream cheese
- Homemade potato wedges
- Crepes al pastor (stuffed with chicken) with criolla sauce (tomato & 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 duchesses potatoes, green beans with bacon & pepper sauce

## SWEETS

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

## WEDDING MENU No3

70€  
per person

\* 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 2.50€ per person at the end of buffet & after one a hour, a mini buffet with finger food & various sauces









# Buffet Options

- Variety of canapes (smoked salmon, prosciutto, cream cheese/shrimps & Mediterranean flavors)

## BAKERY

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

## SALADS

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

## COLD DISHES

- Cretan barley rusks
- Ham & cheese wraps
- Tomato panna cotta with caramelized goat cheese
- Fresh mozzarella with herbs, cherry tomatoes & scented olive oil with chili and lemon
- Prawn cocktail
- Prosciutto with melon
- Chickpea balls with shrimps & yogurt dip
- Variety of sushi with smoked & marinated fish & seafood (Asian sauces)

## DRESSINGS

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

## CHEESE

- Variety of cheese with nuts, breadsticks, crackers & chutney sauce

## MAIN COURSE

- Bass fish fillet, sautéed, with spinach a la crème
- Bream fillet & shrimps with saffron sauce & Mediterranean sautéed vegetables in olive oil
- Chicken breast, filled with asparagus, cheese, prosciutto and wild mushroom sauce
- Stuffed rabbit with sundried tomato & Haloumi cheese in pesto sauce
- Homemade potato wedges
- Crepes al pastor (stuffed with chicken) with criolla sauce (tomato & 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, peas and ham/onion)

## ACTION

- Lobster with pasta

## LIVE BBQ

- Veal fillet
- Pork fillet with bacon
- Shrimps
- Mediterranean salmon fillet
- 4 pepper sauce
- Saffron sauce

## SWEETS

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

## WEDDING MENU No4

83€  
per person

\*With an extra charge of 2.50 € per person at the end of buffet & after one hour, a mini buffet with finger food & various sauces



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# BBQ Options

## BAKERY

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

## SALADS

- Innovative Greek Salad with  
cherry tomatoes, peppers, onions, feta mousse  
and traditional Pitta from Rhodes
- Leaves Salad with Mozzarella Buffalo & Lemon

## COLD APPETIZERS

- Dakakia  
(traditional Greek crackers with fresh  
tomatoes and feta cheese)
- Sushi Maki with Salmon and Vegetables
- 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

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\*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 MENU

BBQ No 1

42€  
per person



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# BBQ Options

## BAKERY

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

## SALADS

- 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 crackers 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

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\*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 MENU

BBQ No 2

57€  
per person



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# BBQ Options

## BAKERY

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

## SALADS

- Innovative Greek Salad with cherry tomatoes, peppers, onions, feta mousse and traditional Pitta from Rhodes
- Traditional Cretan Salad with Smoked Pork and Strawberry Sauce
- Leaves Salad with Mozzarella Buffala & Lemon

## COLD APPETIZERS

- Dakakia (traditional Greek crackers with fresh tomatoes and feta cheese)
- Sushi Selection
- Salmon Trilogy
- Sashimi Beef Fillet

## BARBEQUE LIVE COOKING

- Beef tenderloin with bacon coat
- Black Pork Karre
- Asian Style Chicken Burger in Skewer
- Homemade Sausages
- Grilled Shrimps, Salmon and Amberjack
- Baked Potatoes
- Grilled Vegetables
- Grilled Corn

## CHEESE

- Wide selection of Cheese with crackers, grissini and chutneys

## DESSERTS

- Traditional Greek Pastries with Fresh Fruit organically grown in our Farm

OR

- Wedding Cake

OR

BUFFET of :

- Fried Kaiso with mastic cream
- Tonka bean Pannacotta with homemade Jam
- Banoffee
- Bitter Chocolate salted Butter Caramel

\*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 MENU

BBQ No 3

70€  
per person



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# Drinks Options

## DRINKS PACKAGE No 1

- White, Rose & Red local Wine
- Draught Beer, Soft drinks
- Mineral Water

## DRINKS PACKAGE No 2

- White, Rose & Red Wine Notos
- Draught Beer, Soft drinks
- Mineral Water

At the entrance we offer to your valued guests  
a welcome drink at no extra cost

No 1  
**18€**  
per person

No 2  
**25€**  
per person

**DRINKS  
PACKAGE**





## NOTES

- The duration of the buffet dinner is 2,5 hours; the same time frame exists for the drinks package as well.
- There is no charge for children under 12 years old
- For weddings of more than 100 people, we offer for free the DJ that will play for your wedding
- Private hire fee costs 3.500€ and is valid from 18.00 onwards. Exclusivity is possible earlier as well, at an additional cost. Please contact us directly should you need more information on full day hire.



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Just Married