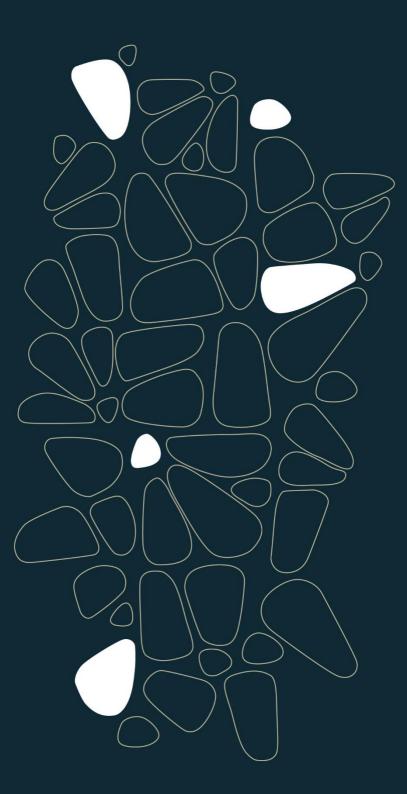


AMADA COLOSSOS RESORT



RHODES GREECE SUMMER 2022

Rates are valid for bookings made until 31/12/2022 for weddings that will take place up to 31/12/2024

CEREMONY VENUES Resort Guests Only

Blessing or civil wedding can take place within the below mentioned Resort premises:

OUTDOOR AREAS:

Prices are in € including taxes

BEACH GAZEBO (Private Area) €850.00

SEA VIEW TERRACE (Designated Area/Non private) €690.00

INDOOR AREAS:

LOBBY BAR (Designated Area/Non private) €690.00

VENUES: Eros Hall upon request Omiros Hall upon request

Decoration includes the set up of a table with white cover and skirting flower arrangement, 2 candle stands and white covers for the chairs.

For further decoration requested by guests, additional chargeswill apply accordingly.

If any new Taxes in Greece are Implemented for the season of this agreement, the prices will be revised and readjusted accordingly.

RHODES GREECE SUMMER 2021

To enhance your chosen setting Amada Colossos Resort has designed 3 distinctive Signature themes:

SUMMER WHITE

- 1. € 583 for chrysanthemums for gazebo or terrace decoration + € 155 for bride's bouquet & cake decorations
- 2. € 826 for carnations for gazebo or terrace decoration $+ \in 155$ for bride's bouquet & cake decorations

TROPICAL ROMANCE

€ 683 for gazebo or terrace decoration + € 280 for bride's bouquet & cake decorations

MEDITERRANEAN BLISS

€ 683 for gazebo or terrace decoration + € 349 for bride's bouquet & cake decorations

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Cocktail Reception

Following the wedding ceremony, finger food & canapé reception can be organised at the Resort premises at one of the below mentioned areas:

Lobby Bar

(private indoor area day time only & non private afternoon or evening, designated areas)

Lobby Terrace

(non private, designated area)

This is available for a Resort wedding ceremony and a set-up fee of ${\leqslant}470$ will apply.

Drinks package available at the Gazebo area consists of local sparkling wine, bottled beer, alcoholic and non-alcoholic fruit punch and bottled water only.

WEDDING CAKES

One Tier Round Wedding Cake: €250 Additional tier: €90

CHAMPAGNES & SPARKLING WINES

Moet et Chandon French Champagne: €257 per bottle Cair Sparkling Wine: €55 per bottle

For other alcoholic and/or non-alcoholic beverages, charges will apply as marked on the restaurant / beverage list.

For finger food & canapé, see attached menu options and prices.

If any new Taxes in Greece are implemented for the season of this agreement, the prices will be revised and readjusted accordingly.

Cocktail Reception Gold

€42,00 c

(Minimum guarantee 35 people) If less than 35 people, then increase the price by 30%

Canapés & Cold Appetizers

"Anthotyro" Cream Cheese Ball with Fresh Herbs Smoked Trout Egg Mayonnaise Roasted Marinated Chicken Tortilla Aubergine Caviar Salad with Red Bell Pepper from Florina

Hot Appetizers

Mini Spinach Pies Crispy Feta Croquettes with Sesame and Honey Vegetable Spring Rolls with Sweet and Sour Sauce Mini Chicken 'Souvlaki' with Mustard-Yogurt Dip Tempura Style Filet of Cod Flavored with "Ouzo" & Sauce Aioli

Desserts

Fruit Tartlets Greek-Style Puff Pastries Filled with Vanilla Cream "Saragli" (Greek Delight in Light Syrup with Phyllo and Nuts) Seasonal Fruits

Cocktail Reception Diamond

€48,00 c

(Minimum guarantee 50 people)

If less than 50 people, then increase the price by 30%

Canapés

Cretan Barley Rusks with Tomato and Feta Cheese Bruschetta with Avocado and Marinated Shrimps Roasted Paprika Chicken Salad in Pastry Tartlet

Cold Appetizers

"Anthotyro" Cream Cheese Ball with Fresh Herbs Smoked Salmon and Cream Cheese Tortillas Oven-Roasted Smoked Turkey Filet with Pineapple

Hot Appetizers

Mini Spinach Pies Fried Courgette Balls with Herds Vegetable Spring Rolls with Sweet and Sour Sauce Marinated Chicken Wings with Honey, Soy and Sesame Mini Kebabs in Greek Pita Bread with Yoghurt and Mint Dip Mini Skewered Loin of Pork "Souvlaki" with "Tzatziki" Dip

Desserts

Fruits Tartlets Vanilla Éclair Chocolate Rum Truffles Mini Banoffee Mini Apple Tart Chocolate Mousse Yogurt Mousse with Honey and Almond Crumble Seasonal Fruits

 $\label{eq:All prices listed above are per person \\ \mbox{All above prices are quoted in Euro and are inclusive of V.A.T. and other taxes \\ \mbox{All above prices are quoted in Euro and are inclusive of V.A.T. and other taxes } \label{eq:All above prices}$

Cocktail Reception Elite €62.00 c

(Minimum guarantee 70 people)

If less than 70 people, then increase the price by 30%

Canapés

Roquefort Balls with Pistachio Crust Spinach, Celery, Green Apple, Nectarine Crunchy Arabic Pita with "Baba Ganoush" Dips Watermelon with Feta Cheese Mouse and Mint

Cold Appetizers

Vegan Sushi Rolls "Nigiri" Shrimps California Sushi Rolls with Crumb Prosciutto Parma with Melon Roast Beef Rolls with Green Asparagus

Hot Appetizers

Vegetarian Carry Samosa "Falafel" with Raw Sesame "Tahini" Sauce Grilled "Haloumi" Cheese with Cherry Tomato and Basil Shrimps Tempura with Curry Sauce Salmon Pancake with Chive and Lemongrass Dip Braded Crumb, Chicken Bites with Dill Dip Slow-Cooked Pork Belly with Apricot Chantey Duck Spring Rolls with Mango Sweet Chili

Desserts

Macaroons Chocolate Mini Cake Mini Tiramisu Mini Lemon Tart Profiteroles with Chocolate Strawberry Mousse "Ekmek Politico" (Custard & Whipped Cream Sponge in Light Syrup) "Saragli" (Greek Delight in Light Syrup with Phyllo and Nuts) Fresh Fruit Salad

Greek Cocktail Reception €53,00 c

(Minimum guarantee 60 people)

If less than 60 people, then increase the price by 30%

Canapés

Tartlets with Smoked Aubergine Salad Smoked Pork "Apaki" with Melon Mini Cretan Barley Rusks "Dakos"

Cold Appetizers

Selection of Pickled Olives Tzatziki-Stuffed Cucumber Cretan Gruyere with Cherry Tomato Rice-Stuffed Vine Leaves "Dolmades" Carpaccio of Octopus with Fish Roe "Tarama"

Hot Appetizers

Prawns Saganaki Vegetarian Fried Patties "Pitaroudia" Crispy Feta Croquettes with Sesame and Honey "Kaltsounia" Filled with Spinach and Herbs Tempura Style Filet of Cod Flavored with "Ouzo" And Garlic Sauce Mini Skewered Chicken 'Souvlaki' with Mustard-Yogurt Dip Mini Skewered Loin of Pork "Souvlaki" with "Tzatziki" Dip Traditional Meat Balls with Spicy Tomato Sauce

Desserts

The Rhodian "Melekouni" Traditional Creamy Custard Pie "Mpaklava" "Ekmek Politico" (Custard & Whipped Cream Sponge in Light Syrup) Shredded Wheat in Light Syrup with Nuts "Kataifi" Orange Pie in Light Syrup Greek Custard Pie "Galaktompoureko" Walnut Chocolate Cake in Light Syrup with Yogurt Cream Chocolate Mousse Greek Coffee Cream and Hazelnut Éclair Mini Cake with Pistachio and Masticha Fresh Fruits Skewers

Wedding Set Menu Gold €69,00 c

Shrimps

Marinated Shrimps, Pineapple Tartar, Sweet Chili, Coriander

Tart

Mushroom Tart, Parma Ham, Arugula

Lamb

Lamb Shank, Celeriac Purée, Carrot, Thyme-Gravy Sauce

Cake

Wedding Cake

Coffee

Fresh Brewed Filter Coffee Mignardises

Wedding Set Menu Diamond €84,00 c

Tartar

Marinated Salmon, Avocado, Cucumber, Coriander, Chili, Citrus

Ravioli

Porcini Ravioli, Mushroom- Miso-Beef Broth, Truffle Oil

Iberico Pork

Iberico Shoulder, Pumpkin Steak, Green Apple Salad, Pickled Mustard Seeds

Veal

Veal Filet, Asparagus, Sweet White Potato, Aged Balsamic-Gravy Sauce

Cake

Wedding Cake

Coffee

Fresh Brewed Filter Coffee Mignardises

Wedding Set Menu Elite €120,00 c

Carpaccio

Red Snapper Filet, Bottarga Caper, Lime, Chili, Mango

Lobster Salad

Lobster, Prawns, Crab Medallion Quinoa, Avocado, Baby Leaves Caviar Cream Dressing

Duck

Breast of Duck "Confit", Berry Sauce, Potato "Anna", Girolle Egg Mushrooms

Beef

"Charolais" Beef Fillet, Celery Roots Purée, Asparagus, Black Truffle, "Bordelaise" Sauce

Pre-Dessert

Masticha Cream

Kozani's Saffron Pear

Honey Tuiles

Cake

Wedding Cake

Coffee

Fresh Brewed Filter Coffee Mignardises

Wedding Set Menu Greek €56,00 c

The "Moussaka"

Beef Bolognaise, Aubergine, Potato, Béchamel, Tomato

The Greek Salad

Tomato, Cucumber, Capers, Kritamo (Samphire), Olives, Barley Rusk "Dakos", Onion, Bell Pepper, Feta Cheese, Arugula, Herbs, Olive Oil

The Pork

Oven-Roasted Tenderloin of Pork, Aromatic Herbs, Thyme-Gravy Sauce, Carrot-Cumin Purée, New Potatoes, Courgettes

The "Ravani"

Semolina Cake in Light Syrup, Citrus Crème, Strawberry Compote

Coffee

Fresh Brewed Coffee Mignardises

Wedding Buffet Menus

Champagne Brunch Buffet Menu €58,00 c

(Available up to 35 people)

Bread and Croissant Basket

Basket of Freshly Baked Rolls, Butter Croissants Danish Pastry, Muffins, Variety of Cakes and Biscuits Butter, Margarine, Assorted Jam, Honey, Glazed Fruits in Light Syrup

Juices

Selection of Fresh Fruit Juices

Greek Yogurt

Greek Yogurt with Fruit

Cereals

Corn Flakes, Crispy Rice Flakes, Muesli, Oat Bran, Choco Pops

Fresh Eggs

Fried, Hard Boiled, Poached, Scrambled "Strapatsada", Omelette with Grilled Sausages, Bacon, Sautéed Mushrooms, Grilled Vegetables "Dauphinoise" Potatoes Marinated Salmon, Smoked Salmon, Herring

Cheese and Cold Cuts

Selection of Cheese and Cold Cut Platter

Sweet Delights

Chocolate Cake, Apple Pie Freshly Seasonal Fruits, Fruit Salad

Refreshments

Freshly Brewed Coffee & Decaffeinated Coffee Selection of Scented and Herbal Teas, Hot Chocolate Fresh Milk and Milk 0%

Sparkling Wine & Champagne

Wedding Buffet Menus

Lunch Buffet Menu €54.00 c

(Available up to 45 people)

Bakers' Basket

Large Selection of Greek and International Bread Rolls Butter, Margarine, Becel®, Olive Oil and "Tapenade"

Salad Bar

Fresh Salad Bar Tomato, Cucumber, Carrot, Cabbage, Lettuce Lollo Rosso & Green (Red & Green Coral Lettuce) Bell Peppers, Sweet Corn, Onion, Pickled Olives, Tzatziki, Pickled Onions, Croutons

Dressing

Olive Oil, Vinegar, Lemon, Mayonnaise, Thousand Islands, Italian Dressing

Salads

Feta Cheese Panna Cotta with Tomato Chutney Greek Salad with Cretan Barley Rucks and Caper Leaf Classic Caesar Salad with Sliced Chicken Filet "Carbonara" Style Pasta Salad, Bacon, Mushroom, Mayonnaise Tuna-Potato Salad, Green Fresh Onion, Bell Pepper, Hard Boiled Eggs

> Premium Cheese Platter with Seasonal Fruits, Dried Fruits and Crackers

"Gazpacho"

Chilled Spice Tomato Soup with Herbs

Hot Dishes

Spinach and Feta Cheese "Quiche Lorraine" Grilled Filet of Perch, Lemon-Oregano Vinaigrette Skewered Breast of Chicken "Souvlaki", Pita Bread, Tomato, Onion Oven-Roasted Loin of Pork, Herb Sauce Hand-Made Minced Beef Meat Balls "Keftedakia", Tomato-Mint Sauce Roasted Wedges Potatoes with Herbs Pilaf Rice with Mushrooms Buttered Broccoli

Desserts

Walnut Cake in Light Syrup "Karidopita" "Saragli" Traditional Greek Sweet in Light Syrup, Phyllo, Nuts Chocolate Tart, Cheesecake, Tiramisu, Chocolate Éclair Panna Cotta, Fresh Fruit Tartlets, Fruit Jelly, Orange Mouse Greek Yogurt with Honey and Glazed Fruits in Light Syrup Fresh Cut Fruits

Little Extras

Musical Arrangements

Musical Trio €950 DJ €750

Beauty Treatments

Hairdresser for the Bride €218 Hairdresser €300 for Bridesmaids Make-Up €300 Candle Massage €222 Spa Prestige Face Treatment €89

Other Services

Transportation from the Resort to the Town Hall and back Decorated Mercedes €395 Standard Mercedes €280 Table Decoration Fees € 366

Photographer

Town Hall & Resort - 30 photos plus wedding album €1146 Town Hall & Resort - 40 photos plus wedding album €1.270

It is required 1-2 months' notice for the above services in order to be organized accordingly.

Please note that prices for the above may change from season to season depending on availability, hairdresser's, and make-up artist's charges etc.

Therefore, these are the approximate current costs.

