





Ceremonies at our hotel

In order to use our hotel's space for ceremonies, there is a cost of 300 euro for up to 2 hours. There is a special space with a gazebo for weddings that can fit up to 40 people standing or 20 people seating on chairs. Extra cost for the 20 chairs 60 euro.

Wedding package costs

Photographer

Ceremony: 800 euro - up to 3 hours Reception: 700 euro - up to 2 hours

(all images are in low and high resolution, profession equipment is used, studio flashes, Profoto continuous light)

Videographer

Ceremony: 800 euro - up to 3 hours Reception: 700 euro - up to 2 hours

(all videos are in full HD resolution, professional equipment is used, drones during filming)

Wedding ceremony flower decorations: 1.100 euro

(Gazebo decoration, table decoration, bride's bouquet, groom's and best man's boutonnieres)

Wedding reception flower decorations: 500 - 800 euro (depending on the number of guests) (Central flower on tables with candles, decorated lanterns, various decorations in the place)

Fountain fireworks: 250 euro

(4 items during first dance or wedding cake cutting)

Live band: 1.400 euro - 3 hours (sax, guitar & singer, piano, drums)

Wedding Cake: 100 - 200 euro

(depending on the type of cake and decorations)

DJ with audio equipment: 800 euro - 4 hours

Dancing lights equipment: 600 euro

Fully decorated table of wishes: 300 euro

(book of wishes, decorations)

Fully decorated table of sweets: 300 euro

(variety of Greek sweets, traditional "koufeto" and almond sweets)

Welcome drink before the reception*

Glass of sparkling rose wine Santo Sparkling Rose wine

Variety of canapé food

Various tastes served per person for welcome

Price per person: 20 euro

* This menu is optional and cannot stand alone as a wedding reception menu

Cocktail after the ceremony*

Fine champagne

Duval Brut bottle of champagne

Salmon Canapé Smoked Salmon, cream cheese, dill, caper, lemon

Prosciutto Stick *Prosciutto, black pepper, olive oil*

Parmesan Cracker

Parmesan, cucumber

Santorini's meze Bruschetta, sun dried tomato, basil oil

Price per person: 50 euro

^{*} This menu is served only at the wedding ceremony area after the ceremony and the duration is up to 1 hour

Menu option 1

Salad

Santorinian salad (baby tomatoes, rusk bread, caper, cucumber, onions, olives, feta cheese)

Green salad (sun dried tomato, walnuts, grilled manouri cheese , sun dried tomatoes vinajgrette)

Hors d'oeuvre

Santorinian fava (caramelised onions, balsamic vinegar, red wine)

Traditional Tomato balls (served on a tomato soup with breadsticks)

> or Sweet Feta

(feta cheese, flaky crust, sesame, honey, dried figs)

Main course

Mushroom Risotto (mushrooms, truffle oil, parmesan cheese)

> or Chickeņ fillet

(kinoa salad, orange sauce)

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Lork Belly

(pomme purre, white wine sauce, thyme)

Dessert

Panacotta

(mastic and variety of molasses)

Wine

Assyrtico Santorinian white wine Santorinian red wine

Price per person: 70 euro



Menu option 2

Salad

Santorinian salad (baby tomatoes, rusk bread, caper; cucumber; onions, olives; feta cheese)

> Variety of grilled vegetables (with oregano and balsamic glaze)

Hors d'oeuvre

Santorinian fava (mushrooms, vinsanto sauce, cream)

Suveet Feta (feta cheese, flaky crust, sesame, honey, dried figs) 01°

Fajitas (pork fillet, peppers, onions, tomato, chilli, pita bread)

Main course

Grilled chicken (sweet frumenty, dates, raisin, peas)

Lork fillet (santorinian fava, sun dried tomato, green salad)

or Seabass fillet (pomme purre, peas, cream, chorizo sausage)

Desert

Panacotta

(mastic and variety of molasses)

or Mousse De Chocolate

(with strawberries, chocolate biscuit and chocolate sauce)

Wine

Assyrtico Santorinian white wine Santorinian red wine

Price per person: 90 euro

Menu option 3

Amuse buche

Roasted tomato soup

Salad

Santorinian salad

(baby tomatoes, rusk bread, caper, cucumber, onions, olives, feta cheese)

Esperisma Salad (green salad, prosciutto, graviera cheese, spring onion, lemon vinaigrette)

Hors d'oeuvre

Santorinian Fava

(louza pork fillet, mushrooms, vinsanto sauce, cream, truffle oil)

Lobster ravioli (handmade pasta, salmon, shrimps, cream, chervil veloute, basil, coriander, shelfish glaze)

Seafood timbale (crab, salmon, shrimps, cream cheese, green salad)

Main course

Rib Eye steak (pomme purre, baby vegetables, red wine sauce)

Salmon fillet (vegetables, thyme, pepper sauce)

Lamb chops (chickpeas purre, Jerusalem artichokes sauce, mushroom ragout)

Grilled shrimps (green salad, lemon vinaigrette, dill, spring onion, ouzo)

Desert

Mousse De Chocolate

(with strawberries, chocolate biscuit and chocolate sauce)

Lanacotta

(mastic and variety of molasses)

Wine

Assyrtico Santorinian white wine Santorinian red wine

Price per person: 120 euro

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Buffet menu

Salads

Santorinian salad (baby tomatoes, rusk bread, caper, cucumber, onions, olives, feta cheese)

Tabbouleh

(pligouri, tomato, cucumber, onion, lemon sauce and olive oil)

Hors d'oeuvres

Santorinian Fava (mushrooms, vinsanto-sauce, cream)

Fajitas (pork meat, peppers, onions, sweet wine)

Mediterranean Gnocchi (gnocchi, tomato, basil, onions, caper, parsley and olive oil)

Main courses

Pork bites (with Maorodafni sauce, mushrooms and cream)

> Chicken fillet (grilled chicken with Sichuan pepper)

> > Grilled shrimps (with lemon vinaigrette)

> > > Sides

Steamed Rice (with fresh vegetables)

Baked potatoes (with cognac, garlic and rosemary)

Deserts

Variety of Greek sweets (baklava, kataifi & almond sweets)

Wine

Assyrtico Santorinian white wine Santorinian red wine

Price per person: 100 euro

Drinks package*

Unlimited drinks during the wedding venue including wine, beers, beverages, alcoholic drinks, cocktails and champagne.

Price per person: 40 euro



* The drinks package is for 2 hours unlimited consumption of drinks

All menus can be combined with the welcome drink, the cocktail menu and the drinks package

Our hotel can accommodate weddings up to 40 people

We need to know the choices for main courses and hors d'oeuvres at least 5 days prior to the reception

All children up to 4 years old are welcome free of charge

Please inform us for any food allergies and intolerances

Each hors d'oeuvre and each salad is served for 3 people for menu 1, 2 & 3

