

SAY "I DO"

Atlantica Aegean Park

KOLYMBIA | RHODES | GREECE

ATLANTICAHOTELS.COM

VERSION TWO - 2022

Awarded for excellence, a warm Greek welcome is waiting to delight your arrival.

Top class rooms are just a small part on offer. Nestled right up to mount

Tsambika, you get the true feeling of Greece all topped off with the renowned

Atlantica service. There's plenty to indulge in when it come to food & drink and this

place creates a wedding that will be remembered for a lifetime.



Ceremony

Secrets

A private terrace for you and your guests that is elegantly decorated with views out to sea and the stunning back drop of Tsambika mountain Walking the aisle surrounded by your loved ones becomes such a special moment not to be forgotten. This venue can host up to 40 people



Tailored decoration can be arranged with your wedding planner, whether this be additional floral displays or some personal favourites that you bring with you. Any personal decorations that you bring should be taken to your initial wedding meeting in resort.

One bottle of sparkling wine is included in your wedding package to toast your marriage, you may want to ask your best man, chief bridesmaid or other to toast your marriage. One bottle serves 6 guests and additional bottles can be ordered with your wedding planner at €33 per bottle.

You can make your final touches to your venue once you have arrived at the hotel. We offer only one wedding ceremony per day, giving you the full flexibility to decide after experiencing the areas in real life.



Your cake is usually cut as part of your wedding ceremony and can be served as desert at your reception.

Additional tiered cakes can be ordered with your wedding planner and cost €70 per additional tier.





Green & Grill and Taverna A la carte

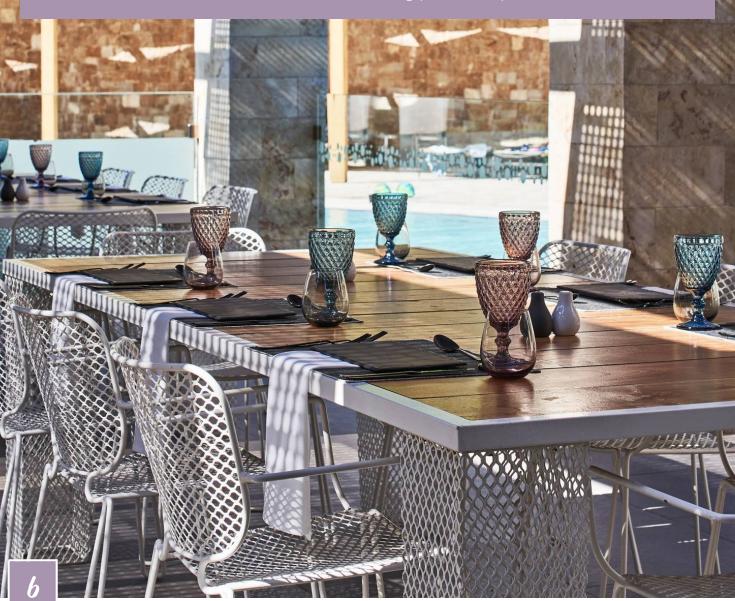
Non-Private

For wedding parties up to 10 people you can dine as part of your All-Inclusive package. You can choose from either the Green & Grill or the Taverna A la carte restaurant and you and your guests will be seated together at the restaurant opening time of 18:00pm. Please note as this is a non-private dining option, other guests will be dining at the same time and private entertainment is not permitted.

Price:

IN-HOUSE GUESTS: For guests booked in to the hotel, this meal will be included as part of the all-inclusive package (one reservation per week).

VISITING GUESTS: A Full day pass is required





<u>Secrets</u>

Private

If you're looking to impress your wedding guests and to celebrate your marriage in style, "Secrets" offers a private terrace looking out to sea. With background music it's the perfect place to make speeches and enjoy a light bite after your ceremony.

You can choose from our "Stand Up" wedding menus on page 9 & 10. As you enjoy a cocktail and take photographs your venue will be prepared and is available until 17:00pm.

Price:

Rental Fee €200

IN-HOUSE GUESTS: Menu price per head ISITING GUESTS: Menu price per head + dau pass

A minimum of 20 paying adults is required. If your wedding party is less, you can pay for the minimum requirement.



Premium Senside Garden Private

Price:













STAND UP MENU A

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Cold Selection

Chicken Tortilla filled with peanut sauce, Curry & Vegetables
Crudities with Yoghurt-Sriracha dressing
Asian style Coleslaw with Mango chutney
Trilogy of spreads (Guacamole, Hummus, Cheddar-Jalapeno) with Nachos

Warm Selection

Vegetable Spring Rolls with Sweet and Sour sauce Grilled Teriyaki Chicken skewers with Mayo-Miso dressing Chili Con Carne Tacos Fried Shrimps with Sweet Chili sauce

Dessert

Churros with Chocolate dip
Brownies with Cayenne Pepper and Cinnamon
Ice-cream
Chocolate fountain
Seasonal fruits

€26 per person







STAND UP MENU B

Cold Selection

Prosciutto filled with Creamed Gorgonzola, Fig and Arugula Crudities with Yogurt-Herbs sauce and Basil Pesto Hummus Smoked Trout with Horseradish Mousse Skewers with Mozzarella Cheese, Cherry Tomatoes and Basil Pesto sauce Tramezzini with Spicy Salami, Baby Spinach and Cream Cheese with Spices Trilogy of Greek spreads (Tzatziki, Eggplant, Spicy Cheese)

Warm Selection

Grilled Lemon-Garlic Shrimps
Spiced Lamb Pita Pocket
Marinated Mini Pork Fillet Souvlaki
Arancini filled with Parmesan Cheese
Fried Ravioli filled with Wild Mushrooms and Marinara sauce

Dessert

Traditional Greek Sweets

Panna Cotta scented with Espresso Coffee
Ice-cream
Chocolate Fountain
Seasonal Fruits

€39 per person



Wedding Reception





BBQ BUFFET

Welcome

Kir Royale with smoked salmon canape

Cold Selection

Variety of bread with spreads and dips

Traditional Greek salad

Mango coleslaw salad

Watermelon salad with feta cheese, mint,
pinecones and white caramelized balsamic vinegar

Sliced cucumber salad with apple cider vinegar, lime, dill and sweet chili
Couscous with Greek saffron, mozzarella, sun dried tomatoes and basil

Cheese Variety with crackers

Trilogy of spreads (Tzatziki, Spicy cheese & Eggplant)

On the Grill

Pork ribs BBQ
Chicken fillets
Fresh sea bream fillets with virgin olive oil & lemon dressing
Spicy shrimp's skewers
Lamb chops
Beef fillets
Soft shell crabs with Mayo & sriracha dressing
Corn on the cob

(Sauce trilogy: Béarnaise, Four pepper & BBQ)

On the side

Jacket potatoes Steamed vegetables

Dessert

Grilled apples and peaches with caramel sauce Cheese Cake shots Chocolate fountain Ice cream Seasonal fruits

€95 per person

Some inclusions are subject to change.

Please notify your wedding planner of any food intolerances and discuss alternative options.





MEDITERRANEAN BUFFET

Welcome

Ouzo Shot with Smoked Trout Canapé

Warm & Cold Selection

Cold Cucumber Soup with Shrimps
Greek Salad
Water Melon salad
Variety of spreads (Tzatziki, Eggplant, Spicy Cheese)
Backed Feta Cheese with Cherry Tomato, Olives, Chili Peppers and Garlic wrapped in Parchment Paper
Zucchini Patties with Feta Mousse
Fried Calamari with Aioli sauce
Creamy Fava with Octopus and Caramelized Onions

Main dishes

Chicken Souvlaki

Sea Bream with Lemon-Oregano sauce

Grilled Beef Fillets Escallops with "Mavrodaphne" of Patras' sauce

Lamb 'Kleftiko' slowly cooked Lamb Leg with Vegetables and Feta Cheese in the oven

Kritharoto with Shrimps, Colored Peppers & Parmesan

Buttered Baby Potatoes

Vegetables Bouquet

Desserts

Traditional Greek Sweets
Chocolate Fountain
Ice cream
Seasonal Fruits

€78 per person



Please notify your wedding planner of any food intolerances and discuss alternative options.



Live Tribute show

Choose from a selection of top call tribute 1 hour shows

Price: €600

Live show

A 1 hour afternoon show to join you at Secrets

Price: €250

Gerbs

Light up your first dance or set the scene for a perfect wedding snap

Price:

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Playing your favourite hits to get the party atmosphere in full flow

Price: €300

Saxophonist

Acoustic sounds to walk down the aisle or creating an atmosphere at your reception

Price: €250

Live music duo

90 minutes of pure entertainment from c professional couple

Price: €500

Entertainment can be hosted when choosina a private reception







Wedding Bouquet

The bridal bouquet and button hole is included in your wedding package and you can choose from Roses, Lilly's or Gerbera flowers.

Should you wish to upgrade your bouquet, please speak with your wedding planner to arrange a quote.

Additional Button Holes - From €8 Corsage - From €15 Brides Maid Bouquet - From €60 Rose Petal basket - From €20 Single flower chair decoration - €12 Table Centre piece - From €50 Ink you bouquet with 20 roses - From €60





Contact us:

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