SAY "I DO"



Atlantica Akti Zeus

AMOUDARA | CRETE

ATLANTICAHOTELS.COM



Atlantica Akti Zeus is located on the beachfront of Amoudara in Crete and offers stylish accommodation choices. If this is just not enough, enjoy unlimited access to an unforgettable holiday experience at the hotel's waterpark and create some amazing memories for your special occasion with our specially designed wedding packages.



Ceremony



SEA VIEW TERRACE

Walking down the aisle, you'll be greeted with the blues of the sky merging in to the blues of the sea. A private terrace, looking out over the Aegean Sea.

This beautifully decorated location is sure to create that perfect colourful wedding album you've been dreaming

Venue capacity 50 people

SEMELI WINE BAR GARDEN

Gardens have a way of nourishing your soul. Maybe it's the floral scents in the air, the sight of blooming Gardenias, Lantanas, Hibiscus and lemon tree blossoms or the soothing sounds from the rustle of the Eucalyptus leaves.

Venue capacity 50 people.



Tailored decoration can be arranged with your resort 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 approximately €35 per bottle. You can also serve canapés to your guests at your ceremony from the menu on page 4.





Canapé menu A

Prosciutto with pecorino cheese
Bocconcini with cherry tomatoes
Tarts with blue cheese and dry apricots
Smoked turkey and guacamole
Tortilla with grilled veggies and basil pesto
Vegetables crudité, prawn crackers, poppadum's and sweet chili sauce

€9.50 per person

Canapé menu B

Smoked mackerel with beetroot and cream cheese

Pork loin with pineapple and mustard

Tarts with prawns and baby corn

Burritos with pulled pork and bbq sauce

Endive with mascarpone, eggplant and salami

Vegetables crudité, prawn crackers, poppadum's and sweet chili sauce

€14.50 per person

Canapé menu C

Prosciutto with figs and parmesan
Prawns with wakame seaweed and Ponzu
Smoked salmon with cream cheese and tobiko eggs
Tarts with grilled veggies and gorgonzola
Roast beef with tomato relish pecorino and chives
Chicken fajitas rolls with avocado
Vegetables crudité, prawn crackers, poppadum's, sweet chili sauce,

€18.50 per person





Included in your wedding package is a one tier iced wedding cake that serves arounc 20 guests.

Your wedding planner will discuss the design of your wedding cake with you and you're welcome to bring along your own personal cake topper to add or you can order a fresh

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

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





Looking for something a little less formal with a varied variety? Our main restaurant offers a wide variety of dishes with favourites on the list for everyone.

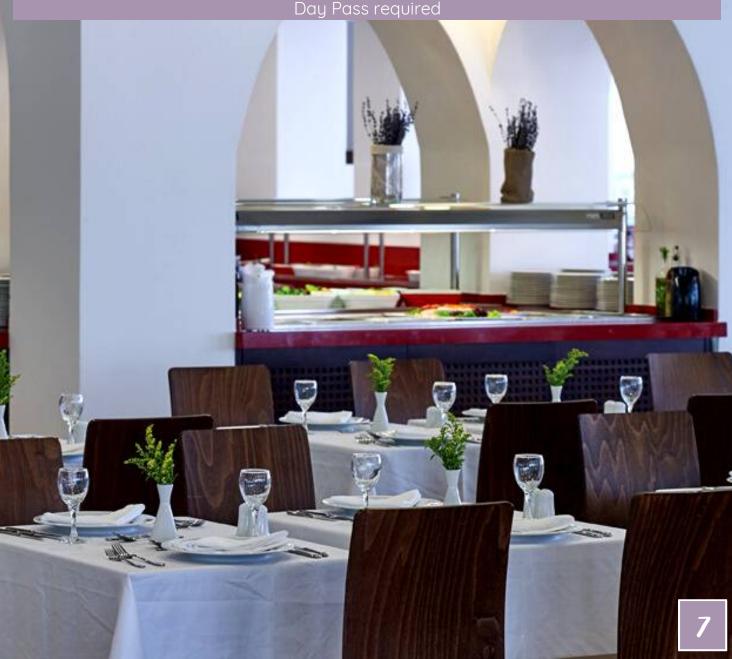
If your wedding party is up to a maximum of 15 people, you and your guests will be seated together in one area at 18:30pm, where each guests can help themselves to our Chefs evening buffet. Drinks are served on an all-inclusive board basis.

Price:

IN-HOUSE GUESTS:

For guests booked in to the hotel, this meal will be included as part of the all-inclusive package. VISITING GUESTS:

Day Pass required





Non-Private

Give your wedding meal the real Greek gastronomical familiarity by experiencing the island's culture and the delicious food. You and your guests can enjoy delicious homemade Greek food with the best hospitality thrown in for good measure. If your wedding party is up to a maximum of 15 people, you and your guests will be seated together in one area at 18:30pm. Drinks are served on an all-inclusive board basis.

Price.

IN-HOUSE GUESTS.

For guests booked in to the hotel, this meal will be included as part of the all-inclusive package.

VISITING GÜESTS:

8



Private

If you're looking to impress your guests with a more traditional wedding reception, this venue with stunning views across the Mediterranean Sea, allows you to host a private sit down meal or Greek style Meze in your own private venue where you have the option to host entertainment, speeches and party your first wedding night away.

You can choose from one of our wedding menus on pages 11-17 that comes along with top class service.

Drinks are served on an all-inclusive board basis.

Price: Venue Rental: €400 IN-HOUSE GUESTS: Menu price per head. VISITING GUESTS: Day Pass required + Menu Price







Semi Private

If you prefer something a little less formal with a varied variety, our stand up buffet includes favourites for everyone. You and your guests will have an area on the outdoor veranda with views in to the Lemon tree garden (Semeli) or views out to the sea (Remus). There's comfortable lounge style seating and high-rise cocktail tables to socialise around...

You can choose from one of our menus on pages 18 & 19.

Drinks are served on an all-inclusive board basis.

Price:

IN-HOUSE GUESTS: Menu price per head. VISITING GUESTS: Day Pass required + Menu Price













SIT DOWN MENU A

First Course

Greek salad with rusk, potatoes, Feta cheese and capers

Second Course

Moussaka with tomato sauce and graviera cheese flakes or

Rack or lamb with eggplant gratin, zucchini and potatoes

Dessert

Galaktobureko

€41 per person







SIT DOWN MENU B



First Course

Prawns and avocado salad drizzled with lemon sauce

Second Course

Smoked mackerel with fava puree and caramelised onions or Salmon fillet with honey and mustard served with spinach, baby potatoes and zucchini

Dessert

Tart with lemon curd and raspberry sauce

€43 per person







SIT DOWN MENU C



First Course

Prosciutto with quinoa salad, walnuts, pecorino grapes and white balsamic dressing

Second Course

Homemade crispy rolls with lamb, eggplant and mozzarella served with green salad and creamy pesto sauce

or

Pork fillet with gorgonzola cream served with a pumpkin puree, zucchini and mushrooms

Dessert

Bitter chocolate croquant with butterscotch sauce

€47 per person







SIT DOWN MENU D



First Course

Tubule salad with figs, avocado, almonds and peppermint

Second Course

Grilled vegetables milfoil with tofu and teriyaki glaze or Mushrooms and spinach ravioli with tomato sauce and zucchini

Dessert

Sweet potato brownie with strawberry sauce

€38 per person







MEDITERRANEAN MEZE



First Course

Tzatziki, Eggplant salad with tahini, Feta creamy salad, Green salad with balsamic, Greek Salad

Second Course

Zucchini croquets, Meat balls, Feta pane

Main Course

Grilled Chicken, Grilled Lamb chops, Grilled Pork souvlaki, Fried potatoes, Pitta bread, Yoghurt dressing

Dessert

Seasonal fruit plater Siropiasta (Greek desserts with syrup) Cretan fried cheese pie with honey

Digestives

Raki Greek Coffee

€35 per person









Stand Up Finger Buffet A

Cold Selection

Vegetables crudité Feta cheese dip Greek yoghurt and garlic dip Tomato and basil dip

Hot Selection

Mini pork souvlaki Meat balls with thyme Chicken Cajuns Mozzarella sticks

Dessert

Chocolate tarts
Chou with caramel and almonds
Saragli (Greek syrup style)
Seasonal fruits

€35 per person







Stand Up Finger Buffet B

Cold Selection

Vegetables crudité
Guacamole
Caesar dip
Cocktail sauce
Tarts with blue cheese and walnuts
Bocconcini and tomato
Pork loin with pineapple
Tortilla with roasted beef, grilled vegies and pesto

Hot Selection

Chicken drumsticks with bbq Pork with ginger and soy Turkey with bacon and thyme Zucchini croquets with feta Prawns pane

Dessert

Fruits tarts
Chocolate brownies
Baklava
White chocolate and peanut butter eclair
Seasonal fruits

€41 per person





Your wedding day is unique to you and together with your wedding planner you can make sure your colour scheme /

You can tailor your decorations with additional flower orders and you can also bring any personal decorations you wish to add to your venues.

Optional Extras:

Wedding Dress Dry Clean - From €60

Wedding Suit Dru Clean - From €17





Day Passes





Contact us:

weddings@atlanticahotels.com