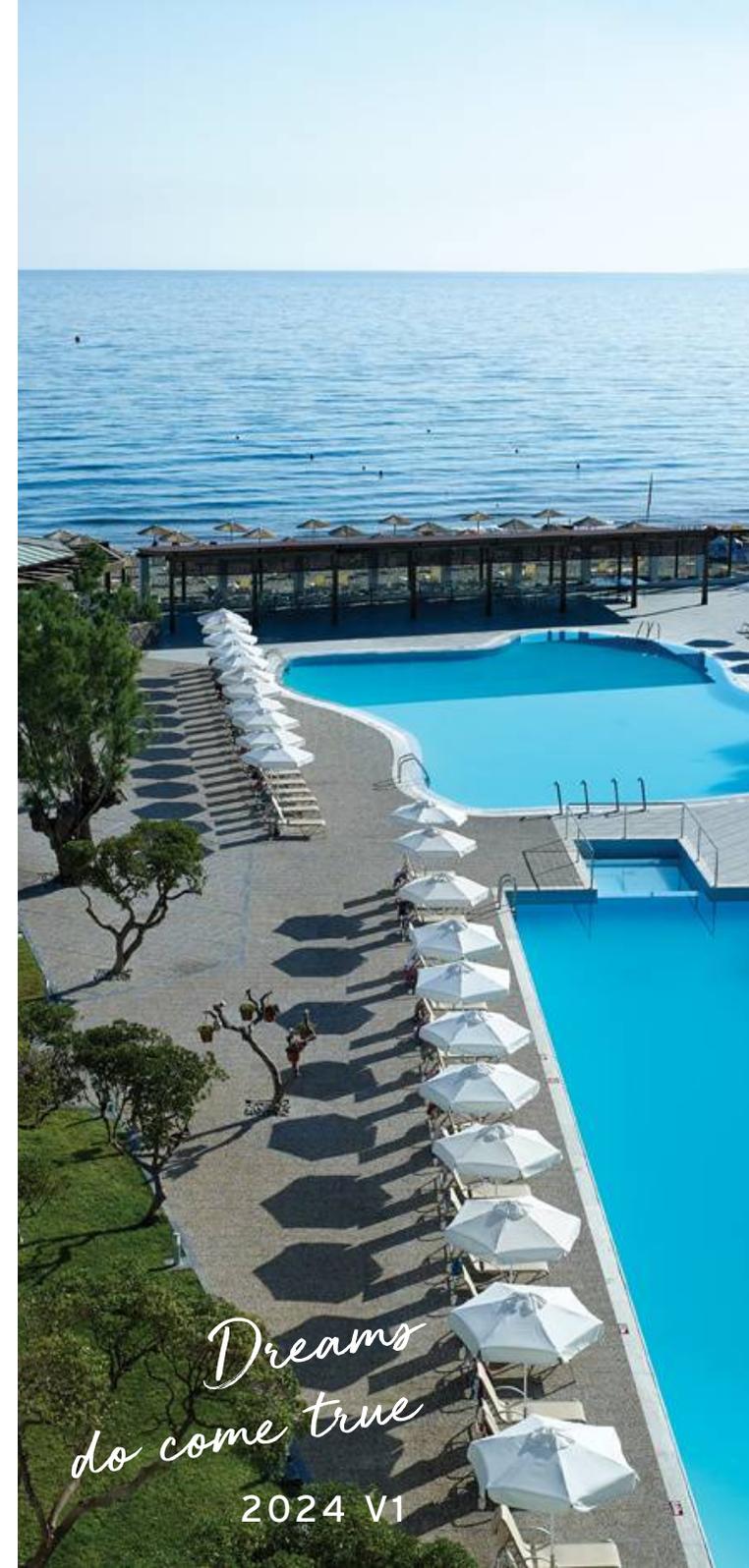


Weddings

Atlantica Akti Zeus is located on the beachfront of Amoudara in Crete and offers stylish accommodation choices. If this is 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.



*Dreams
do come true*

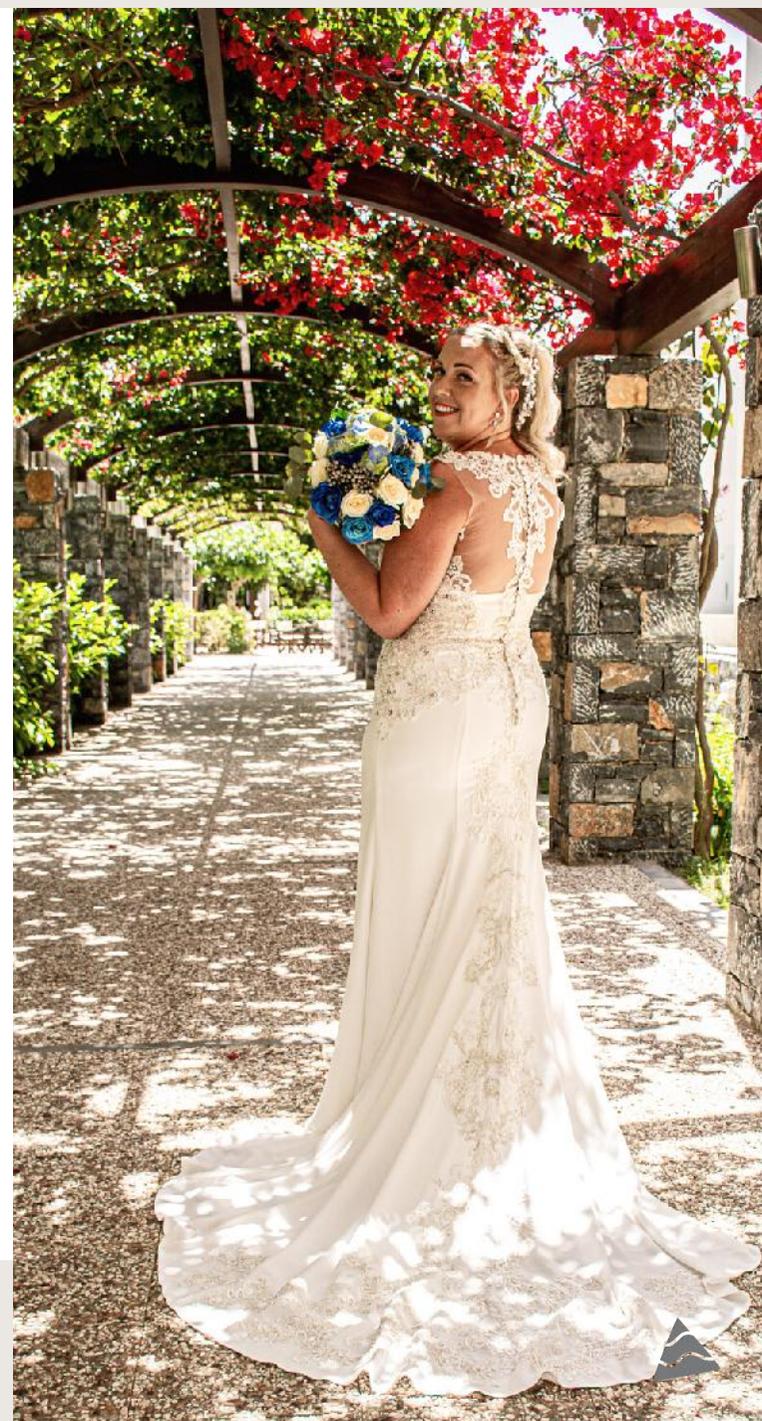




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Pricing is given at the known rate when this brochure was published. Should suppliers change pricing then prices are subject to change and we endeavor to give as much notice as possible.



Ceremony

venues



REMUS 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.

SEMELI WINE BAR GARDENS

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.



Cake & Toast

Included in your wedding package is a one tier iced wedding cake that serves around 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 flower display with your wedding planner. Your cake is usually cut as part of your wedding ceremony and can be served as dessert at your reception.

There's also a bottle of sparkling wine included for your marriage toast, which serves 6. You can order canapés, upgrade your cake and order additional bottles of bubbly with your resort wedding planner.



UPGRADE

- Additional cake tier - €70
- Sparkling wine bottle - €35
- Moët Chandon - €150



MENU

Canapés A

Selection of Canapés

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

€14.00 per person
served 2pcs. per person

MENU

Canapés B

Selection of Canapés

Smoked mackerel tomato & mustard
Tarts with prawns and baby corn
Smoked Turkey & guacamole
Burritos with pulled pork & bbq sauce
Vegetables crudité, prawn crackers,
poppadum's & sweet chili sauce.

€17.00 per person
served 2pcs. per person

MENU

Canapés C

Selection of Canapés

Prosciutto with figs & parmesan
Prawns with wakame seaweed & Ponzu
Smoked salmon with cream cheese &
tobiko eggs
Tarts with grilled veggies & gorgonzola
Chicken fajitas rolls with avocado
Vegetables crudité, prawn crackers,
poppadum's, sweet chili sauce.

€23.00 per person
served 2pcs. per person

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances





Wedding Receptions

Your evening reception will form one of the most important parts of your celebration so we've got a choice of gorgeous venues for you to choose from. Tailored decorations & entertainment can be arranged with your wedding planner when booking a private reception.





Remus

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. Wine, beers and soft drinks are served with all menus as part of your all-inclusive package.

FEES

Rental - €500
Menu - See pages 8-11



MENU

SIT DOWN A

First Course

"Tabbouleh salad" with bulgur wheat, vegan feta cheese, cucumber, avocado, almonds & peppermint

Second Course

Grilled vegetables milfoil with tofu & teriyaki glaze

Third Course

Vegan kebab with "pita" fluffy flatbread, tomato salsa, mushrooms & baby potatoes

Dessert

Sweet potato brownie with strawberry sauce

€44.00 per person

MENU

SIT DOWN B

First Course

Greek salad with rusk, potatoes, Feta cheese & capers

Second Course

Eggplant gratin with tomato, salami, graviera cheese & spinach pesto

Third Course

Lamb shank with potatoes & roasted vegies

Dessert

"Galaktobureko" Greek custard pie

€50.00 per person

MENU

SIT DOWN C

First Course

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

Second Course

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

Third Course

Veal skirt with gorgonzola cream served with a pumpkin puree, zucchini & mushrooms

Dessert

Bitter chocolate croquant with butterscotch sauce

€62.00 per person

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances



MENU

MEDITERRANEAN MEZE

Served as a traditional Greek Meze. Large sharing plates are brought to each table for you and your wedding guests to share.

Each large plate serves 4 people.

First Course

Tzatziki

Eggplant salad with "tahini" sesame seed paste,

Feta cheese creamy salad,

Green salad with balsamic

Second Course

Zucchini croquets,

Meat balls & fried Feta cheese bites

Third Course

Grilled Chicken

Grilled Lamb chops

Grilled Pork souvlaki

Fried potatoes

"Pita" soft fluffy flatbread

Yoghurt dressing

Dessert

Seasonal fruit plater

"Siropiasta" (Greek desserts with syrup)

Digestives

"Raki" Cretan snapshots

Greek Coffee

€45.00 per person

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances



MENU

STAND UP FINGER BUFFET A

Cold Canapés

Vegetables crudité, "Feta" cheese dip,
Greek yoghurt & garlic dip, Tomato
& basil dip.

"Dakos" rusk with eggplant and Feta
cheese, Smoked Turkey canapes with
avocado & tomato, Pitta rolls with gyros
and yoghurt

Warm finger food

Mini pork souvlaki Meat balls with
thyme & Chicken Cajuns Mozzarella
sticks

Desserts

Chocolate tarts, Chou with caramel &
almonds, "Saragli" Greek sweets with
syrup & seasonal fruits

€60.00 per person

Minimum charge 20 adults



MENU

STAND UP FINGER BUFFET B

Cold Canapés

Vegetables crudité, Guacamole, Ceasar
dip, Cocktail sauce.

Tarts with blue cheese & walnuts,
Bocconcini & tomato, Pork loin with
pineapple, Tortilla with roasted Beef,
grilled vegies & pesto

Warm finger food

Chicken drumsticks with bbq sauce,
Pork with ginger & soy, Turkey with
bacon & thyme, Zucchini croquets with
Feta cheese, Prawns pane

Dessert

Fruit tarts, Chocolate brownies, White
chocolate & peanut butter éclair,
Baklava & seasonal fruits

€67.00 per person

Minimum charge 20 adults

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances



KIDS

MENU

Choice of:

Pasta Bolognese, Napolitano or Carbonara

Chicken pane with French fries

Fish fingers with French fries

Pizza margarita or Pizza with Ham

Mozzarella sticks with French fries

Ice cream dessert

€11.00 per person

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances



DRINKS

PRIVATE RECEPTION

During a private evening reception, local wine, bottled water and soft drinks are included. You can also choose from the additional drinks packages:

PACKAGE ONE

Bottled local wine
Bottled water
Bottled soft drinks
Draught beer

€22.00 per person

*Including local spirits

€35.00 per person

PACKAGE TWO

Sparkling wine welcome
Branded local wine
Bottled water
Bottled soft drinks
Draught beer
Local spirits

€45.00 per person

PACKAGE THREE

Branded local wine
Bottled water
Bottled soft drinks
Draught beer
Branded spirits

€72.00 per person





Minos Main Restaurant

NON PRIVATE

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. Food & drinks are served on an all-inclusive board basis.



As other hotel guests will be dining at the same time, decorations or entertainment cannot be arranged in a non private venue.



Faidra Greek & Grill

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. Food & drinks are served on an all-inclusive board basis.

As other hotel guests will be dining at the same time, decorations or entertainment cannot be arranged in a non private venue.



Flowers

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

ADDITIONAL OPTIONS

Additional Button Holes - From €11

Corsage - From €15

Bridesmaid Bouquet - From €37

Rose petals in a basket - From €11

Single flower chair decoration - From €6

Arch with one flower arrangement - €200

Additional arch flowers - From €50

Table centre pieces - From €50

Thank you bouquets - From €25

Chair Sashes - From €13



DRY CLEANING

Wedding dress - From €80

Wedding suit - From €50





Hair & Makeup

Everyone wants to look on top form when it comes tying the knot so our Aegeo Spa Hair & Make-Up stylist will add the professional touch of glamour to your wedding day. Bookings should be made with your wedding planner.

Bridal hair - €150

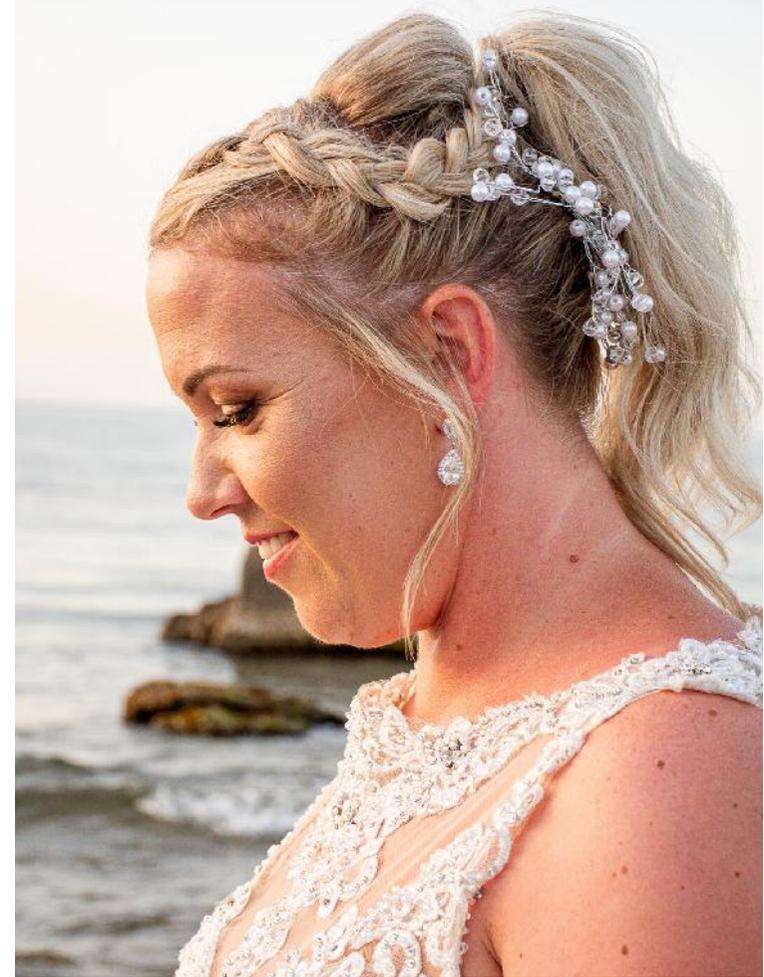
Bridal makeup - €120

Bridal hair & makeup - €250

Bridal hair & makeup with trial - €350

Bridesmaid hair & makeup - €150

Bridesmaid hair & makeup with trial - €200





Entertainment

There's a choice of entertainment to book when hosting a private evening reception to create that special atmosphere for you and your guests. All services must be booked through your wedding planner.

FIREWORKS

From €600

LIVE MUSIC

Please speak with your wedding planner to check availability and prices.

DJ

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

From €800



Day Passes

Any guests visiting the hotel for your wedding day will require a day pass and will need to check-in at the reception upon arrival.

FEES

Adult - €75

Child (2-12yrs) - €37.50

When booking a private reception, day pass rates are reduced to:

Adult - €55

Child (2-12yrs) - €27.50





weddings@atlantichotels.com

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