



Weddings

The Atlantica Beach Resort is tucked right up to the beach front and with fantastic facilities, it's a hit for all. If you're jetting abroad to exchange your vows then we've got the most perfect beach location that you and your wedding guests will never forget!

atlantichotels.com



*Dreams
do come true*

2023 V1



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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



BEACH

Barefoot in the sand, surrounded by your loved ones and looking out over the clear blue sea, it's what a wedding abroad is all about. This venue can host up to 100 people.

GARDENS

The manicured gardens set the scene for a colourful ceremony with palm trees in view and the warmth of the sun, you just know that this is what marrying abroad is all about. This venue can host up to 100 people.



Cake & Toast

Included in your wedding package is a one tier iced wedding cake for the wedding couple cake cutting. You can choose from the following flavours: Vanilla, Chocolate, Strawberry, Lemon, Cookie, Caramel, Banana & Praline. You are 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 additional pieces of cake can be ordered if required and cost €25 per kilo. One Kilo will serve around 5 people. There's also one bottle of sparkling wine included for your toast that serves 5 guests.



UPGRADE

Additional cake per kilo - €25
Sparkling wine bottle - €27





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.





Ammos

PRIVATE

Set within our manicured gardens and with views out to sea the this private venue is the perfect place to host your wedding reception with entertainment. You can choose from one of our wedding menus on page 8-11 and tailor the decorations with your wedding planner or with some of your personal decorations brought from home.

FEES

Rental - €650

Menu - See pages 8-11



Residences

PRIVATE

Set within our residences gardens, you're surrounded by manicured gardens with the backdrop of the pool. There's space to dance and host entertainment making it perfect for a wedding reception.

You can choose from one of our wedding menus on page 8-10 and tailor the decorations with your wedding planner or with some of your personal decorations brought from home. Available June to September.



FEES

Rental - €650

Menu - See page 8-10



MENU

INTERNATIONAL BUFFET

Salads

Make your own salad
Tomato, Cucumber, Peppers, Onion,
Carrots, Cabbage, Red Cabbage,
Spinach Leaves, Rocket Salad & Iceberg
lettuce

Ceasar Salad, Antipasti Pasta Salad,
Fresh Green Salad, Greek Farmers Salad
& Tzatziki

Dressings

Ketchup, Mustard, Mayonnaise, Ceasar,
Andalouse, Mediterranean, French,
Balsamic Vinegar & Virgin Olive Oil

Cheese selection

Cretan Kefalotyri, Manouri Goat &
Emental

Main Course

Carving station with roasted pork leg
with green pepper & Thyme

Main Course

Chicken wings with BBQ sauce, Fish &
chips, Soya Beef with broccoli, Pork
souvlaki, Rice with sundried tomato and
fresh herbs, Grilled vegetables, Broccoli
with almonds, Macaroni & cheese,
Mushroom pie, Aubergine rolls with
gruyere cheese, Meatballs with tomato
& feta cheese, Vegetables ratatouille &
Saganaki mussels

Dessert

Lemon pie, Variety of Greek pastry,
Tiramisu, Fresh Fruits &
Ice Cream (2 flavours)

€58.00 per person

Minimum charge 35 adults

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



MENU

BBQ BUFFET

Salads

Make your own salad

Tomato, Cucumber, Peppers, Onion,
Carrots, Cabbage, Red Cabbage,
Spinach Leaves, Rocket Salad & Iceberg
lettuce

Chicken salad, Potato salad with bacon,
Smokes Salmon salad, Greek farmers
salad & Tzatziki

Dressings

Ketchup, Mustard, Mayonnaise, Ceasar,
Andalouse, Mediterranean, French,
Balsamic Vinegar & Virgin Olive Oil

Cheese selection

Feta, Cheddar & Blue

Carving Station

Roast Beef accompanied with pepper
& béarnaise sauce

From the grill

Chicken breast, Swordfish fillet,
Burgers, Sausages & Corn on the cob

Sauces

Bbq, Remoulade, Chilli, Curry Ketchup,
Chimichurri, Lemon oil & Spicy mustard

Hot items

Mozzarella & tomato lasagne quiche
lauren, Kous Kous with vegetables and
dried fruits, Beef tagliata, Basmati rice
& Grilled vegetables

Dessert

Variety of Greek pastry, Cheese Cake,
Fresh fruit tartes, Seasonal fruits &
Ice Cream (2 flavours)

€70.00 per person

Minimum charge 35 adults

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



MENU

FISH BBQ BUFFET

Salads

Make your own salad
Tomato, Cucumber, Peppers, Onion,
Carrots, Cabbage, Red Cabbage,
Spinach Leaves, Rocket Salad
& Iceberg lettuce

Kous Kous with Octopus, Green Tuna
salad, Green salad with smoked Trout,
Greek farmers salad & Tzatziki

Dressings

Ketchup, Mustard, Mayonnaise, Ceasar,
Andalouse, Mediterranean, French,
Balsamic Vinegar & Virgin Olive Oil

Cheese selection

Feta, Parmesan & Greek Gruyere

Carving Station

Baked Salmon in salt crust accompanied
with Hollandaise & lemon dill sauce

From the grill

Shrimp, Fish souvlaki, Tuna fillet,
Seabass & Dorado & Vegetables

Sauces

Bbq, Remoulade, Chilli, Curry Ketchup,
Chimichurri, Lemon oil & Spicy mustard
sauces

Hot items

Turkey fillet with cumin & lime, Pork
fillet with balsamic vinegar, Beef scallop
with rocket pesto sauce, Mussels
saganaki, Steamed vegetables, Seafood
linguini & Mushroom caponata

Dessert

Variety of Greek pastry, Black Forest,
Pavlova with strawberries, Caramel
tartlets, Seasonal fruits
& Ice Cream (2 flavours)

€80.00 per person

Minimum charge 35 adults

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



MENU

SIT DOWN A

First Course

Tender green leaves salad with season fruits drizzled with a citrus dressing

Main Course

Juicy Pork fillet with sweet potato puree accompanied with Thyme sauce

Dessert

Strawberry Millefeuille

€28.00 per person

Minimum charge 15 adults

MENU

SIT DOWN B

First Course

Vegetable tabbouleh with grilled vegetables accompanied with yoghurt & mint mousse

Second Course

Cheese "Loukoumades" with tomato marmalade & chios mastic foam
OR

Seabass fillet on celeriac cream with green apple & lemon oil foam

Main Course

Tender Chicken breast stuffed with Anthotyro local cheese & sundried tomato accompanied with raisins gracy

Dessert

Forest fruit pavlova

€35.00 per person

Minimum charge 15 adults

MENU

SIT DOWN C

First Course

Crispy green salad with sautéed chicken breast pieces, Avocado aromatised and yoghurt dill dressing

Main Course

Tender Salmon fillet with vegetables and baby potatoes accompanied with Dill wine sauce

OR

Juicy Pork fillet with potato puree & roasted carrots drizzled with balsamic sauce

Dessert

Caramel tart with nuts & Vanilla ice cream

€38.00 per person

Minimum charge 15 adults





Ele'a Greek

NON PRIVATE

If your taste buds are waiting for those Greek favourites, this A la carte restaurant is set within a courtyard and will make you and your wedding guests feel right at home. You & your guests will be seated together in one area and food & drinks are served as part of your all-inclusive board basis.

To view our current menu, please download the Atlantica Hotels & Resorts app. Please note this option is available for up to 15 people & the menu may vary season to season. No decoration or entertainment can be arranged in this venue.



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.

DJ

Playing your favourite hits to get the party atmosphere in full flow
€100 per hour (minimum 3 hours)

GREEK DANCERS

Around a one hour show with 4 dancers, including group participation that is sure to create some lifelong memories

€700

CHOCOLATE FOUNTAIN

€80



FIREWORKS

Package One - €250

Package Two - €380

Package Three - €450



Candle lit dinner

Included in your wedding package is a candle lit dinner for two that will be offered in one of our restaurants. You can upgrade this to a romantic setting on the beach with a private dining experience not to be forgotten,

FEES

€350



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 €12

Bridesmaid Bouquet - From €35

Rose petals in a basket - From €15

Single flower chair decoration - From €7

Table Centre piece - From €30

Fresh green garland table decoration -
From €40



STEAMING

Wedding dress - From €60

Wedding suit - From €40

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. Day passes allow entry from 10am until midnight on an all-inclusive board basis.

FEES

Adult - €80

Child (2-12yrs) - €40

When booking a private reception, menu price is an additional charge.

When booking Ele'a Greek restaurant a supplement of €10 per person applies.





weddings@atlantichotels.com

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