



Weddings

The Atlantica Belvedere Resort is beautifully located right on the beach, overlooking the crystal clear waters of the Aegean Sea. Ideal for couples, the Atlantica Belvedere is designed to deliver the best adult only experience. The beautifully designed rooms create a great base and the hotel grounds are perfect for those lazy days, whether you're a pool or a beach lover. With years of experience in creating memorable weddings, you're in good hands.

atlantichotels.com



*Dreams
do come true*

2025 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

ON THE BEACH

With soft sand between your toes, looking out over the stunning blue seas, you're surrounded by your loved ones and the most picture perfect grounds. This venue can host up to 60 people and all guests must be 16yrs or above.



Cake & Toast

There's a one tier iced wedding cake that serves around 20 guests included in your wedding package. You can choose from the following flavours:

Vanilla, Chocolate, Strawberry, Lemon, Cookie, Caramel, Banana & Praline. You can bring along your own personal cake topper to add or you can order a fresh flower display with our wedding planner. There's also one bottle of sparkling wine included for your toast that serves 6 guests.



Upgrade

Additional tier - €50

Sparkling wine bottle - €30





Wedding Receptions

Your evening reception will form one of the most important parts of your celebration so we've got a choice of private and non-private venues to choose from.

Tailored decorations & entertainment can be arranged with our wedding planner when booking a private reception.



Panoramic Terrace

PRE-WEDDING GATHERING

Welcome your guests in style with a private drinks reception and canapés looking out over the resort and out to sea.

This is the perfect opportunity to capture your pre-wedding photography with stunning surroundings as your wedding planner is preparing your guests with button holes and corsages.



Fees

Menu - See page 7



CANAPÉ

Tailored

Choose from:

Shrimp with fluffy avocado mousse

Smoked Salmon with cream cheese &
poppy seeds

Prosciutto with parmesan

Smoked eggplant mousse with salami
crunch tomato - mozzarella

Roquefort cheese with caramelised
peer & walnuts

€1 per piece

Recommended 3 per person

BAR

Welcome A

1 hour open bar

Campari - Ouzo

Spumante Kir Royal

Wine

Beer

Soft Drinks

Crisps, Nuts, Pickles,
Green & Black olives, Fresh vegetable
sticks with 2 dips

€15 per person

BAR

Welcome B

1 hour open bar

Gin, Rum, Vodka & Whiskey

Campari - Ouzo

Sparkling wine

Wine

Beer

Soft Drinks

Crisps, Nuts, Pickles,
Green & Black olives, Fresh vegetable
sticks with 2 dips

€20 per person

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





Ammos

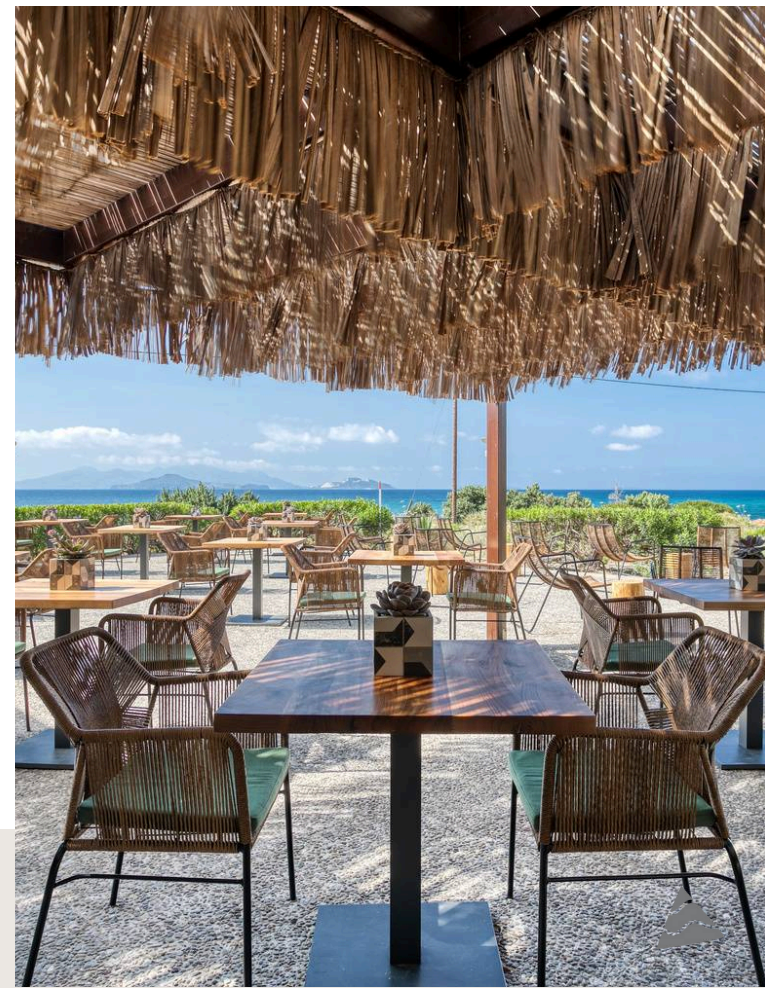
PRIVATE

With views out to sea and the classic feeling of being abroad, you and your guests will be seated in groups of six to ten on round or square tables. Decorations can be tailored with your wedding planner and you can choose from one of our seated menus or opt for a more relaxed buffet option.

Drinks are served as per the board basis booked and you can also benefit from a 10% discount on our wine list

Fees

Menu - See pages 9-12



MENU

DINNER ONE

First course

Shrimp salad with cucumber, cherry tomatoes & mango honey lemon dill dressing

Main course

Pumpkin crème soup with sautéed bacon sea bream with tomato marmalade & rocket virgin olive oil & crispy potatoes

OR

Chicken filet with celery root puree, potato gratin & gravy sauce

Dessert

Wedding cake
Assortment of sweets & fresh seasonal fruits. Filter coffee, Metaxa brandy, Mastic liqueur

€40 per person

Minimum charge 4 adults

MENU

DINNER TWO

First course

Crispy green salad with sautéed Chicken breast, avocado & yoghurt dill dressing

Main course

Salmon filet with seasonal vegetables & buttered baby potatoes, dill white wine sauce

OR

Pork filet with potato-parsley puree & roasted carrots, aged balsamic vinegar sauce

Dessert

Wedding cake
Assortment of sweets & fresh seasonal fruits. Filter coffee, Metaxa brandy, Mastic liqueur

€45 per person

Minimum charge 4 adults

MENU

DINNER THREE

First course

Shrimps salad with sour apple chips, kummel, mango, celery, lime & virgin oil

Second course

Linguine with lobster sauce amandine
LIME SORBET

Main course

Veal filet S/Red sonny wine & mushroom sauce, potatoes 'dauphinoise' & vegetables

Dessert

Wedding cake
Assortment of sweets & fresh seasonal fruits. Filter coffee, Metaxa brandy, Mastic liqueur

€70 per person

Minimum charge 4 adults

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



MENU

DINNER FOUR

First course

Espresso soup of duck with wild
asparagus & spicy duck

Third course

Warm tart with broccoli
& smoked Salmon

Second course

Leaves of lettuce with pear, orange
filet, smoked port & strawberry
vinaigrette

Main course

Black angus filet with potato
stuffed with wild mushrooms,
beetroot chips

Dessert

Wedding cake
Assortment of sweets & fresh seasonal
fruits. Filter coffee, Metaxa brandy 7*,
Mastic liqueur

€100 per person

Minimum charge 4 adults

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



MENU

GREEK DINNER BUFFET

Cold startes

Traditional Greek Salad with virgin olive oil
Tsatziki
Eggplant salad
Salad variety
Fresh vegetables with dips
Traditional Greek cheese variety
Octopus carpaccio

Warm startes

Spinach pie
Shrimp "Saganaki"
Mini Zucchini burgers with yoghurt
Meatballs in tomato sauce
Moussaka
Potatoes, freshly fried in olive oil
with Graviera cheese

Main course

Chicken filet with green vegetable risotto
& Anthotiro cheese
Pork filet in lemon & oregano sauce with
fried baby potatoes
Sea bream tomato marmalade & rocket,
marinated with aged balsamic vinegar
Lamb ragout with seasonal vegetables in
a sweet tomato sauce
Pilaf rice with almonds & raisins
Boiled seasonal vegetables with virgin
olive oil & garlic

Desserts

Variety of traditional Greek sweets
Yoghurt with honey & walnuts
Vanilla ice cream
Fresh seasonal fruits

€65 per person

Minimum charge 20 adults

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



MENU

BBQ BUFFET

Cold starters

Traditional Greek salad with
virgin olive oil

Fresh seasonal salad with fried
Manouri cheese & aged balsamic vinegar,
sun dried tomato, cucumber, onions
& parsley

On the grill

Juicy chicken filet with sweet chili

Fluffy beef burger

Traditional Greek pork souvlaki

Pork sausage

Marinated Salmon filet with Greek herbs

Grilled shrimps

Grilled vegetables

On the side

Oven baked potatoes with lemon
juice & oregano

Boiled seasonal vegetables

Desserts

Variety of traditional Greek sweets

Fruit tart mousse

Fruit jelly

Fresh seasonal fruits

Cheese variety

€85 per person

Minimum charge 20 adults

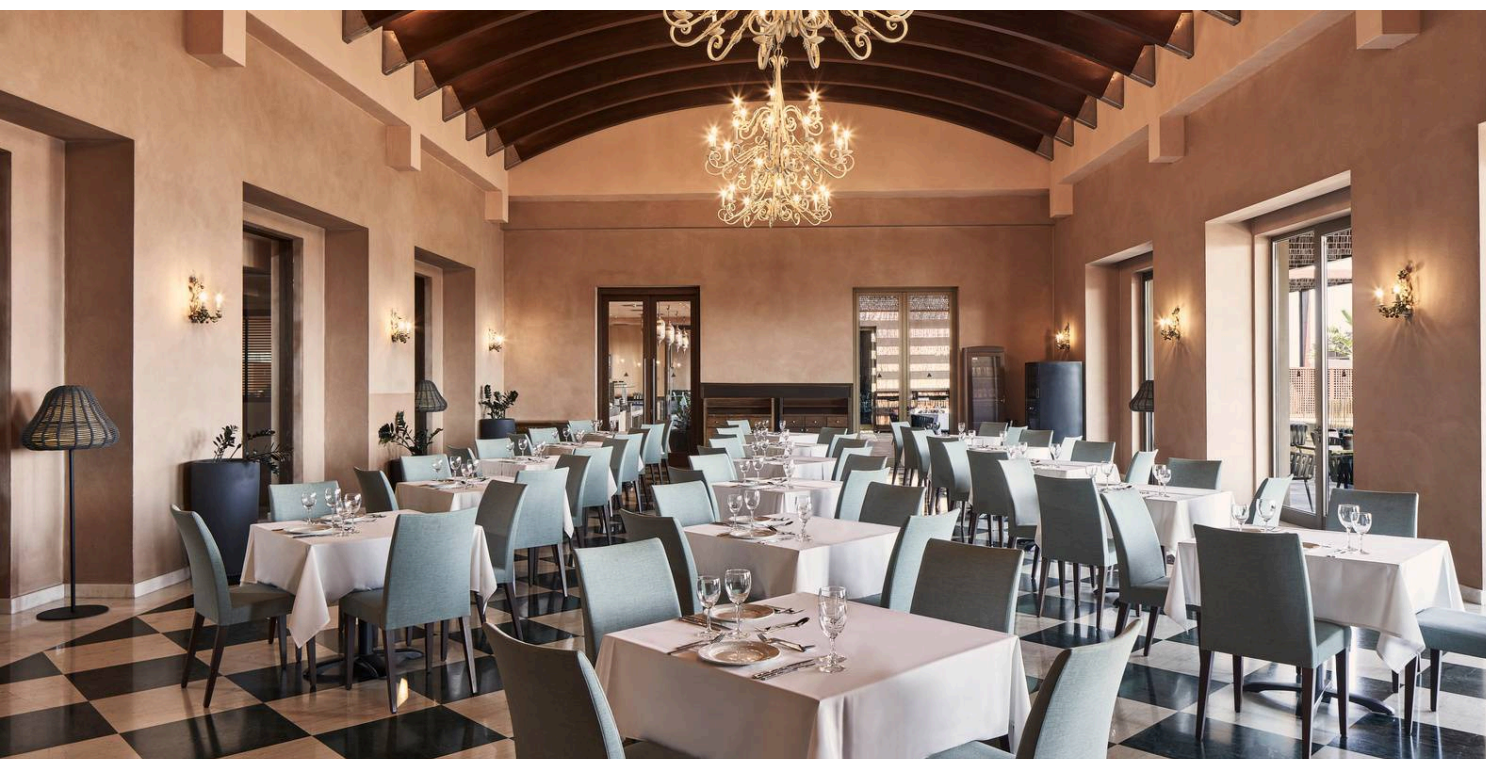
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Helona Restaurant

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. Each guests can help themselves to our Chefs evening buffet. Drinks will be served as per the board basis booked and this option is available for up to 20 people.



If you wish, we will arrange an area where you and your guests will be seated together between 18:30pm & 19:00pm and decorations can be added to the tables. There is a supplement of €20 per person





Cullinarium

NON-PRIVATE

If you're looking for a more intimate setting whilst not compromising on the views, the Cullinarium A la carte restaurant is an ideal venue for weddings groups up to 10 people.

You can choose from one of our wedding sit down menus on pages 9 & 10, which are priced per head or you can dine from the restaurants A la carte menu, which can be viewed by downloading the Atlantica Hotels & Resorts app.

One visit per stay is included in the All-Inclusive package for the A la carte menu and can be used on your wedding day.



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 our wedding planner if you wish. Any additional flowers you order for your ceremony can also be used for your private evening reception.

Additional options

- Additional Button Holes - From €15
- Bridesmaid Bouquet - From €40
- Rose petals in a basket - From €20
- Single flower chair decoration - From €10
- Table Centre piece - From €50
- Fresh green garland table decoration - From €60

Steaming

- Wedding dress - From €50
- Wedding suit - From €35



Entertainment

There's a choice of entertainment to book when hosting a private evening reception. All services must be booked through your wedding planner.

DJ

Playing your favourite hits until
23:00pm €320

Greek dancers

Around a one hour show, including
group participation that is sure to
create some lifelong memories -
€300

Chocolate fountain

A flowing fountain of chocolate
served with cut fruits - €65

Fireworks

Package One - €300
Package Two - €330
Package Three - €500



*Entertainment options are subject to availability



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

Drinks Pass

Permits entry 1 hour prior to your ceremony until midnight & can be used in conjunction with a private wedding reception

Adult - €20

Full Day Pass

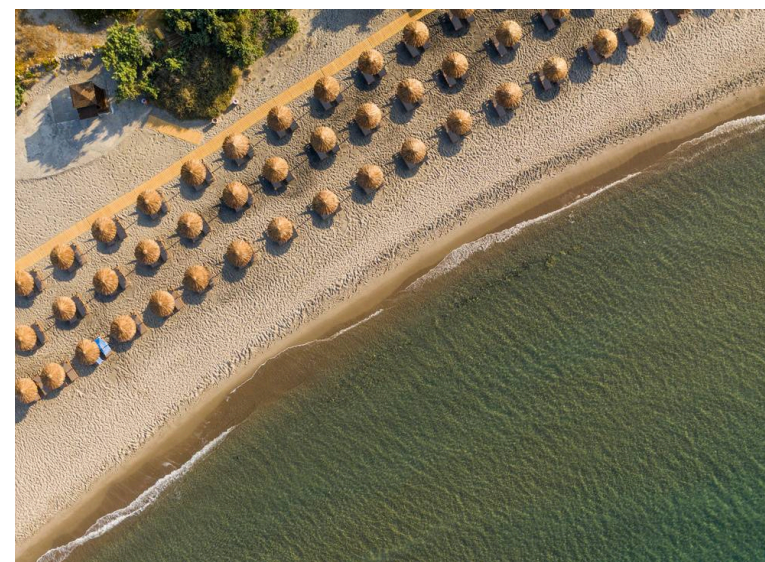
Adult - €80

10:00am until midnight

Half Day Pass

Adult - €40

15:00pm until midnight





weddings@atlantichotels.com

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