

SAY "I DO"

Atlantica Belvedere Resort

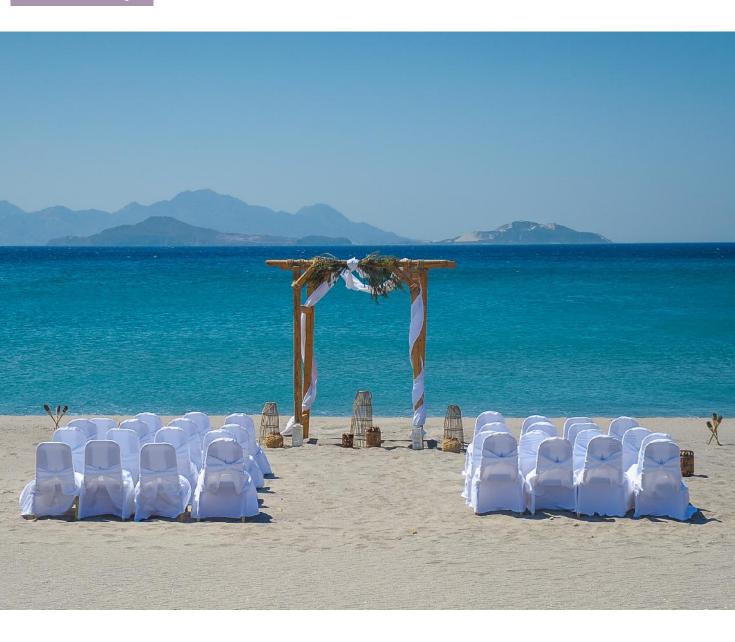
HELONA BEACH | KOS

ATLANTICAHOTELS.COM

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.



Ceremony



Beach Ceremony

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. 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 approximately 6 guests and additional bottles can be ordered with your wedding planner at approximately €27 per bottle.





Welcome your guests in style with a private drinks reception and canapés

Drinks will be served to your guests at the panoramic terrace of the Ulysses lobby bar with views 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.

Choose from one of our bar options and a selection of canapés than can be found on page 6.

Price.

IN-HOUSE GUESTS: Price is per person as per menu

VISITING GUESTS: Price is per person as per menu





Welcome drinks & canapés

Canapés

A selection of canapés can be added to either of the welcome reception options

Shrimp with fluffy avocado mousse

Smoked Salmon with cream cheese and poppy seeds

Prosciutto with parmesan

Smoked eggplant mousse with salami crunch tomato - mozzarella

Roquefort cheese with caramelized peer and walnuts

We recommend a selection of 3 canapés per person €1 per piece

Welcome A

Open Bar (1 hour)

Cambari - Ouzo Spumante Kirs Royal Wine & Beer Soft drinks

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

€10 per person

Welcome B

Open Bar (1 hour)

Gin, Rum, Vodka & Whisky Cambari - Ouzo Sparkling wine Wine & Beer Soft drinks

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

€16 per person





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.

Price:

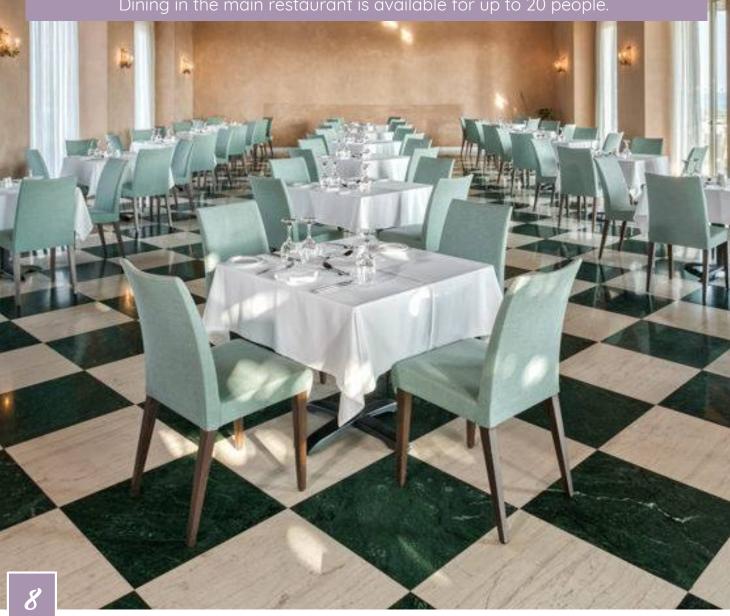
IN-HOUSE GUESTS: For guests booked in to the hotel on an all-inclusive or half board basis, this meal will be included.

VISITING GUESTS: A day pass will be required

If you wish, we will arrange an area where you and your guests will be seated together at 18:30pm and decorations can be added to the tables.

There is a supplement of €20 per person

Dining in the main restaurant is available for up to 20 people.















Menu A

First Course

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

Second Course

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

OR

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

Desert

Wedding Cake Assortment of sweets & fresh seasonal fruits Filter coffee, Metaxa brandy, Mastic Liqueur





Minimum 4 adults | Maximum 60 adults | €38 per person A 10% discount is offered on the wine list





Menu B

First Course

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

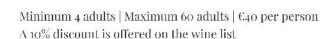
Second Course

Salmon filet with seasonal vegetables and buttered baby potatoes, Dill white wine sauce OR

Pork filet with potato-parsley puree and roasted carrots, Aged balsamic vinegar sauce

Desert

Wedding Cake
Assortment of sweets & fresh seasonal fruits
Filter coffee, Metaxa brandy, Mastic Liqueur









Menu C

First Course

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

Second Course

Linguine with lobster sauce amandine

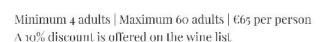
(Lime Sorbet)

Main Course

Veal filet S/Red sonny wine and mushroom sauce potatoes 'dauphinois' and vegetables

Desert

Wedding Cake
Assortment of sweets & fresh seasonal fruits
Filter coffee, Metaxa brandy, Mastic Liqueur









Menu D

First Course

Espresso soup of duck with wild asparagus and spicy cheese

Second Course

Leaves of lettuce with pear, Orange filet, smoked port and strawberry vinaigrette

Third Course

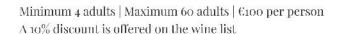
Warm tart with broccoli and smoked salmon

Main Course

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

Desert

Wedding Cake Assortment of sweets & fresh seasonal fruits Filter coffee, Metaxa brandy 7*, Mastic Liqueur









BUFFET MENUS

Greek Dinner Buffet

Cold Starters

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

Warm Starters

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

Desserts

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

Minimum 20 adults | Maximum 60 adults | €60 per person A 10% discount is offered on the wine list







BUFFET MENUS

BBQ Buffet Menu

Cold Starters

Traditional Greek salad with virgin olive oil Tsatziki

Fresh seasonal salad with fried Manouri cheese and aged balsamic vinegar, sun dried tomato, cucumber, onions and 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 and oregano Boiled seasonal vegetables

Desserts

Variety of traditional Greek sweets
Fruit tart mousse
Fruit jelly
Fresh seasonal fruits
Cheese variety

Minimum 20 adults | Maximum 60 adults | €80 per person A 10% discount is offered on the wine list













Contact us:

weddings@atlanticahotels.com