

SAY "I DO"

Atlantica Caldera Palace

LYTTOS BEACH | CRETE

ATLANTICAHOTELS.COM

VERSION THREE - 2022

If you are looking for luxury, there is no need to look any further. With a hint of Greek hospitality, Atlantica Caldera Palace is known to meet everyone's expectations from sports to indulgent spa treatments. Whether you choose a double, family room or suite with a private pool, there's an unforgettable experience waiting for you. Connect with all your senses at the Atlantica Caldera Palace.



3: Ceremony 4-6: Canapes 5: Wedding Cake 8-11: Wedding Receptions 12-16: Wedding Menus 17: 18: Lobby Bar Veranda Stand Up Light Buffet 19: 20: Additional Options 21: 22:

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

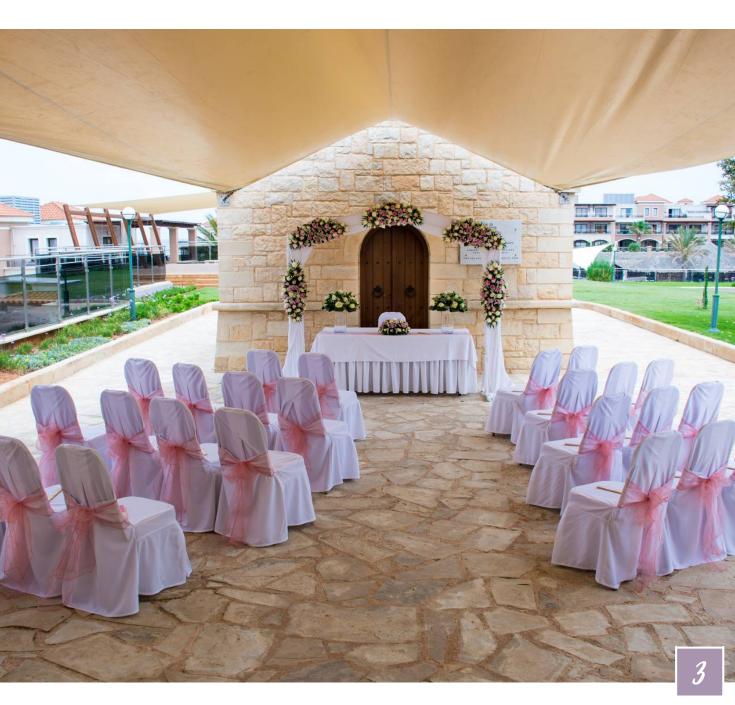
ST EFTICHIS CHAPEL

The onsite chapel offers a beautifully decorated location within its own private surroundings. After saying "I do" why not head to the beach to capture your confetti throw moment on camera.

Venue capacity 50 people.

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 6 guests and additional bottles can be ordered with your wedding planner at approximately €30 per bottle.







WEDDING CANAPÉ SELECTION



Canapé with smoked ham and cheddar cheese

Canapés with smoked Turkey cheese

Canapés with mousse of smoked trout and paste of black "Kalmata" olives

Canapés with cheese

Millefeuille

Vegetable sticks, olives, crisps and "dakos"

€12.50 per person







WEDDING CANAPÉ SELECTION

Smoked salmon with black caviar on pumpernickel

Brochettes with chicken and rocket leaves

Croissants with smoked ham and "graviera" cheese

Roast beef with mango "chutney"

Vegetables "millefeuille"

Vegetable sticks, olives, crisps and "dakos"

€19.00 per person







WEDDING CANAPÉ SELECTION

Smoked salmon with ref caviar flavoured with lemon

Shrimp with curry

Prosciutto with "graviera" cheese and rocket leaves

Brochesttes with chicken and oyster mushrooms

Vegetables "millefeuille"

Brezaola with cheese mousse and asparagus

vegetable ticks, olives, crisps and "dakos"

€24.00 per person



Wedding Cake

Included in your wedding package is a one tier iced wedding cake that serves around 20 guests. You can choose from the following flavours and if you fancy more than one flavour, you can combine any two: Vanilla, Chocolate, Strawberry, Coconut, Pistachio, Biscuit, Tiramisu, Cheese Cake or Caramelised Almond. 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 can be served as desert at your reception. Additional tiered cakes can be ordered with your wedding planner and cost €25 per additional kilo



As one of the most important parts of your day, we have several options for you to choose from including both Private, Semi-Private and Non-Private options.

Wedding Reception



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.

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



Wedding Reception

Oregano restaurant

Non-Private

Give your wedding breakfast the real Mediterranean gastronomical familiarity by experiencing the Cretan culture and delicious food.

You and your guests can enjoy delicious homemade Greek food with the best hospitality thrown in for good measure. You and your guests will be seated together in one area at 18:30pm. Drinks are served on an all-inclusive board basis.

To view our current menu, please download the Atlantica Hotels & Resorts app. Please note that the menu may vary season to season.

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

Wedding Reception

Mediterraneo restaurant

Private

If you're looking to impress your guests with a more traditional wedding reception, this venue allows you to host a private sit down meal in your own 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 (see pages 12-16) that comes along with top class service.

Drinks are served on an all-inclusive board basis.

Price:

Venue Rental: €600

IN-HOUSE GUESTS: Menu price per head.

VISITING GUESTS: Day Pass required + Menu Price









Dinner Menu One

First course

Tomato gazpacho, sweet sour cherry tomatoes, "feta" cheese

Main Course

Chicken filet, red cabbage, mushrooms and asparagus OR Sea bass, cauliflower, green beans and spinach

Dessert

Chocolate Moelleux

€49.50 per person







Dinner Menu Two

First course

Beet root, cuttlefish & lime Beet root textures, cuttlefish marinated and lime yoghurt

Main Course

Lamb, eggplant, zucchini & potatoes Sautéed lamb with smoked eggplant puree, butter zucchini and sautéed potatoes

Dessert

Lemon tart Lemon mousse, grape fruit jelly, lemon confit and Gin Tonic sorbet

€72.50 per person







Dinner Menu Three

First course

Salmon, green apple and cauliflower

Gravlax salmon, jelly and sorbet from green apple, cauliflower puree and anchovy mayonnaise

Second Course

Ravioli, beef, mushrooms and smoked cheese Homemade ravioli with beef ragout, crumble of wild mushrooms and smoked cheese espuma

Main Course

Beef filet, carrots and onions Beef filet with red wine sauce, carrot textures, smoked onion crust and sautéed potatoes

Dessert

Strawberry, pistachio and white chocolate Strawberry mousse, sponge cake from pistachio and white chocolate ice cream

€83.50 per person







Vegetarian Dinner Menu

Choice of

Spinach risotto Risotto with lemon compote, spinach and dill jelly, yoghurt

Mushroom risotto Risotto with wild mushrooms, parmesan cheese and truffle

Ravioli with spinach and ricotta cheese Homemade ravioli with ricotta cheese and spinach served with a butter nuts sauce

> Beet root, cuttlefish, lime Beet root textures, cuttlefish marinated and lime yoghurt

> > €15.50 per person, per course







Children's Dinner Menu

Choice of

Crispy chicken nuggets with chips, sweet corn and ketchup

Juicy beef burgers served with mashed potatoes, mushrooms and tomato sauce

Fish fillet nuggets with chips, baby carrots and mayonnaise

Pork skewers with chips, traditional grilled pie with tomato and yoghurt

election of fresh steamed vegetables served with French fries

Pizza margarita with chips

€13.50 per person, per course



Wedding Reception

Lobby Bar Veranda

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 over the resort looking out to sea.

There's comfortable lounge style seating and high-rise cocktail tables to socialise around. Drinks are served on an all-inclusive board basis

Price:

IN-HOUSE GUESTS: Menu price per head

VISITING GUESTS: Day Pass required + Menu Price







Stand up light buffet

Cold finger selection

Smoked Turkey with tomato and cheese in bread rolls Wrap with Chicken and cheddar cheese Baguette with prosciutto and graviera cheese Croissant with ham and cheese Smoked salmon with honey mustard sauce

Hot finger selection

Spring rolls Deep fried "won ton" Pork "souvlaki" with pita bread Chicken skewers with curry sauce Mini burgers Spinach and cheese mini pies

Condiments

Green and black olives, Assorted "crudités" with yoghurt dip, Ketchup, Mayonnaise, Cocktail sauce and BBQ sauce

Mini Dessert

Assortment of mini éclairs Assortment of mini tartlets Assortment of sponge cake

€49.00 per person

Some inclusions are subject to change

Please consult with your wedding planner regarding any food intolerances





Entertainment



DJ

A dj can be booked when hiring a private venue for your reception. Playing your favourite hits to get the party atmosphere in full flow From €550

Fireworks

As night falls you can light up the sky on your wedding night to capture the most memorable insta-worthy photos From €600

Additional Options

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

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

Please bring any decorations with you to your initial wedding meeting that will be arranged for you shortly after your arrival at the hotel.

This page will give you some ideas, however please speak with your wedding ____ planner with any specific requests.

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Optional Extras:

Wedding dress dry clean – From €80 Wedding suit dry clean – From €15.50

Flowers

Wedding Bouquet

The bridal bouquet and button hole is ncluded in your wedding package and you can choose from Roses, Lilly's or Gerbera flowers.

Should you wish to upgrade your bouquet, please speak with your wedding planner to arrange a quote.

> Additional Button Holes From €11

Brides Maid Bouquet From €40

Rose Petal basket €11

Single flower chair decoration From €13



Day Passes

A maximum of 35 day passes are available on your wedding day and all guests visiting the hotel for your wedding will be required to check-in at reception.

Adult - €90 Child (2-12yrs) - €45

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When booking a private reception at the Mediterraneo restaurant, day pass rates are reduced to:

Adult - €75 Child (2-12yrs) - €37.50



Contact us:

weddings@atlanticahotels.com