



# Weddings

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.

[atlantichotels.com](http://atlantichotels.com)



*Dreams  
do come true*

2023 V2





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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.





# 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.

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.

This venue can host up to 50 people.





# Chapel Drinks

Meet at the chapel!  
As your guests gather at the chapel  
ready for your arrival we offer an  
informal gathering with refreshments.

## Choose from

Beer bucket on ice  
10 bottles

Guinness - €80

Corona - €70

Amstel - €50

Leffe Brune €110

Milokleftis - €60

Amstel free - €50

Infused water  
Cucumber, Mint & Lime

OR

Orange & Lime

€15 per 5ltr

Orange juice concentrate

€25 per 5ltr

Lemon Ice tea  
€35 per 5ltr

Tutti Frutti (non-alcoholic)  
€45 per 5ltr

Rum fruit punch  
€80 per 5ltr





# Cake & Toast

There's a one tier iced wedding cake that serves around 15 guests included in your wedding package. You can choose from any two of the following flavours: Vanilla, Chocolate, Strawberry, Coconut, Pistachio, Biscuit, Tiramisu, Cheese Cake or Caramelised Almond. You can bring along your own personal cake topper to add or you can order a fresh flower display with your wedding planner. There's also one bottle of sparkling wine included for your toast that serves 6 guests and a selection of canapés for up to 20 people.



## UPGRADE

Additional tier per kilo - €25

Sparkling wine bottle - €30





# MENU

## Canapé A

Smoked ham & cheddar cheese

Smoked Turkey cheese

Mousse of smoked trout & paste of  
black "Kalmata" olives

Cheese

Millefeuille

Vegetable sticks, olives, crisps & dakos

€12.50 per person

# MENU

## Canapé B

Smoked salmon with black caviar on  
pumpernickel

Brochettes with chicken & rocket leaves

Croissants with smoked ham &  
"graviera" cheese

Roast beef with mango chutney

Vegetables "millefeuille"

Vegetable sticks, olives, crisps & dakos

€19.00 per person

# MENU

## Canapé C

Smoked salmon with ref caviar  
flavoured with lemon

Shrimp with curry

Prosciutto with graviera cheese &  
rocket leaves

Brochettes with chicken & oyster  
mushrooms

Vegetables "millefeuille"

Brezaola with cheese mousse &  
asparagus

Vegetable sticks, olives, crisps & dakos

€24.00 per person

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





# MENU

## Dessert platter

Platters are served in portions of 10 pieces

Mini fruit tartlets

€25.00

Mini eclairs

€25.00

Chocolate sponge cake

€25.00

Seasonal fruit platter

€30.00

\*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.







# Mediterraneo

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 & party your first wedding night away. Drinks are served on an all-inclusive board basis.

## FEES

Rental - €800

Menu - See pages 10 - 13





# MENU

Dinner One

## First Course

Tomato gazpacho, sweet sour cherry  
tomatoes & feta cheese

## Main Course

Chicken Filet, red cabbage,  
mushrooms & asparagus

OR

Sea bass, cauliflower,  
green beans & spinach

## Dessert

Chocolate Molleux

€49.50 per person

# MENU

Dinner Two

## First Course

Beetroot textures, marinated cuttlefish  
& lime yoghurt

## Main Course

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

## Dessert

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

€72.50 per person

# MENU

Dinner Three

## First Course

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

## Second Course

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

## Main Course

Beef filet with red wine sauce,  
carrot textures, smoked onion crust  
& sautéed potatoes

## Dessert

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

€83.50 per person

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



# MENU

Vegetarian

## Choose from

Risotto with lemon compote, spinach  
& dill jelly & yoghurt

Risotto with wild mushrooms,  
parmesan cheese & truffle

Homemade ravioli with ricotta cheese  
& spinach served with a butter  
nuts sauce

Beetroot textures, cuttlefish  
marinated & lime yoghurt

€15.50 per person, per course



# MENU

Children

## Choose from

Crispy chicken nuggets with chips,  
sweetcorn & ketchup

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

Fish fillet nuggets with chips, baby  
carrots & mayonnaise

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

Selection of fresh steamed vegetables  
served with French fries

Pizza margarita with chips

€13.50 per person, per course

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





# MENU

Greek Meze

## Starters

Choose 4 of the following options:

Variety of Greek dips

Tsatziki, tirokafteri (spicy with cheese)  
roasted eggplant served with Greek pita  
bread and rusks

Traditional Greekk salad with marinated  
cherry tomatoes, Feta cheese, caper  
and barley rusk

Green salad with pear, hazelnuts, figs  
and rakomelo vinaigrette

OsPRIADA

Mixed legume salad with sundried  
tomato, spring onion, radish and basil  
vinaigrette

Cretan "Graviera" cheese saganaki with  
pistachio crust served with orange and  
raisins marmalade

Traditional French fries with olive oil  
and oregano. Also can be served with  
grated graviera cheese

Traditional fried meatballs flavoured  
with spearmint, tomato sauce and  
yoghurt with smoked paprika

Sautéed squid in olive oil with herbs,  
garlic and smoked Aubergine  
mayonnaise

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



# MENU

Greek Meze

## Main Course

Grilled chicken fillet  
Grilled pork souvlaki  
Beef burger  
Greek pork gyros  
Grilled sausages  
Seftalia

Grilled vegetables  
French fries

## Dessert

Cretan cheese cake with burley rush,  
Anthotiro cheese, walnuts and honey

Orange pie with chocolate crèmeux,  
orange confit and vanilla ice cream

Baklava  
Caramelised walnuts and dried fruits in  
fillo pastry with dried cloves and anise

## Children's choice

Chicken nuggets with French fries

Fish sticks with steamed vegetables

Mini burgers with French fries

Spaghetti Napoli

€44.00 per adult

€22.00 per child

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





# 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 & 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 & high-rise cocktail tables to socialise around. Drinks are served on an all-inclusive board basis



## FEES

Menu - See page 15



# MENU

Stand up light buffet

## Cold finger selection

Smoked Turkey with tomato & cheese  
in bread rolls

Wrap with Chicken & cheddar cheese

Baguette with prosciutto &  
graviera cheese

Croissant with ham & 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 & cheese mini pies

## Condiments

Green & black olives

Assorted crudités with yoghurt dip,  
ketchup, mayonnaise, cocktail  
sauce & bbq sauce

## Mini Desserts

Assortment of mini éclairs

Assortment of mini tartlets

Assortment of sponge cake

€49.00 per person

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





# Main Restaurant

NON PRIVATE

Every day comes another delight with a vast buffet on show. There's live cooking stations around the buffet area so a plate is easily filled with some impressive dishes. A themed evening often crops up as we take a culinary journey around the world.



You & your guests will be seated together in one area at 19:00pm. Food & drinks are served on an all-inclusive board basis.







# Oregano

NON PRIVATE

Give your wedding breakfast the real Mediterranean gastronomical familiarity by experiencing the Cretan culture & delicious food. You and your guests can enjoy delicious homemade Greek food with the best hospitality thrown in for good measure. You & your guests will be seated together in one area at 19:00pm. Food & drinks are served on an 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.





# Candle lit dinner

UPGRADE



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 in a bali bed gazebo with a private dining experience not to be forgotten.



## FEES

€150







# Personal Touches

## CHAIR SASHES

A variety of styles and colours available to match your theme - From €8 per sash

## WEDDING ARCH

A variety of wedding arches decorated with fresh flowers, which can then be used at your wedding reception - From €220

## FAVOURS

A whole variety of cute favours to add to your wedding table including ouzo, olive oil, sweets and more - From €4 per piece



# 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. Any additional flowers you order for your ceremony can also be used for your private evening reception.

## ADDITIONAL OPTIONS

- Button holes - From €12
- Bridesmaid bouquet - From €45
- Rose petal basket - From €15
- Table centre piece - From €35



## DRY CLEANING

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





# 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

DJ - €600

DJ with lighting - €750

## SPEAKER HIRE

€150 - Speaker only

## SAXOPHONIST

Ceremony - €450

Evening reception - €450

## LIVE MUSIC

Professional singer, pianist & guitarist - €800



## FIREWORKS

Package One - €600

Package Two - €750

Package Three - €950





## CANDY FLOSS

Fresh candy floss machine  
€250

## POPCORN

Sweet or salted popcorn machine  
€250

## DANCE FLOOR FIREWORKS

Light up your first dance and create an album full of sparkle  
30 seconds from €150  
60 seconds from €180

## LIGHT UP LETTERS

Perfect as a focal point on your wedding night  
MR & MRS - €640  
LOVE - €415  
Just Married - €520  
Your initials (A&A) - €360



## DANCING ON CLOUDS

Low fog dry ice created a cloud for a first dance never to be forgotten  
€460

## SMOKE MACHINE

Gives a dramatic impact to enhance the lighting on your dancefloor  
€90 each

## VERTICAL SMOKE MACHINE

2 vertical smoke for ultimate effects  
€180





# Pre-Wedding

## BREAKFAST

Served in your room, giving you more time to pamper and look your very best for your special day.

## BRIDAL

Includes a bottle of LaFarra Prosecco for every 3 people, bread, cake and croissant basket, butter, variety of marmalades, honey, fresh orange juice, Greek yoghurt with corn flakes and a seasonal fresh fruit platter.

## GROOMS

Includes 3 bottles of Guinness per person, Club sandwich with toasted bread, ham, chicken, smoked bacon, cheese, lettuce, tomatoes, mayonnaise, potato wedges and a seasonal fresh fruit platter.



## FEE

Up to 3 people - €70  
Up to 6 people - €130  
Up to 9 people - €200



# Day Passes

Atlantica Caldera Palace operates as an exclusive resort. There are up to a maximum of 35 day passes available to purchase on your wedding day and your visiting guests will need to check-in at reception with identification.

## FEES

Adult - €90

Child (2-12yrs) - €45

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

Adult - €75

Child (2-12yrs) - €37.50







weddings@atlantichotels.com

BOOK NOW 

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