



SAY "I DO"

Atlantica Caldera Palace

LYTTOS BEACH | CRETE

ATLANTICAHOTELS.COM



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 of your senses at the Atlantica Caldera Palace.





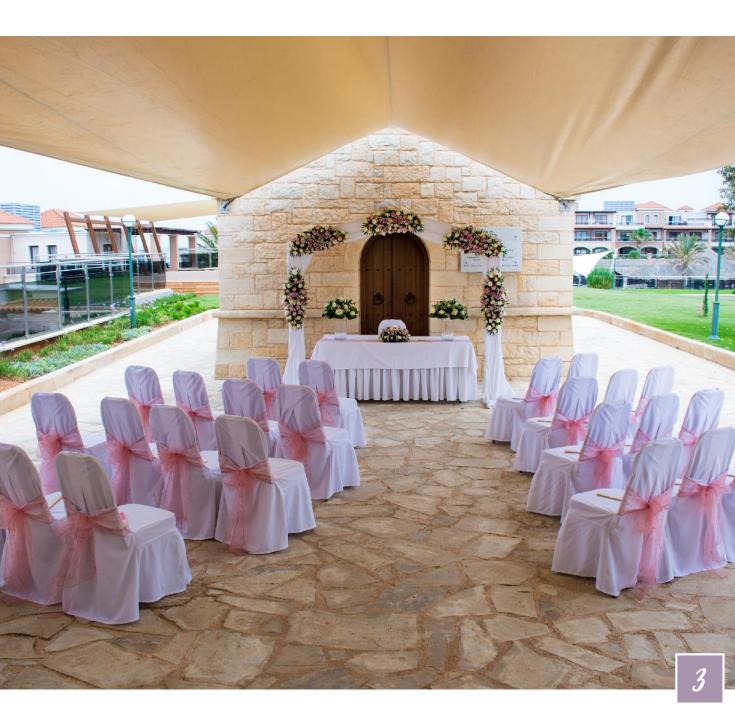
ST EFTICHIS CHAPEL

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.





Canapés with smoked ham and cheddar cheese 🔹 🕮

Canapés with smoked turkey cheese (*)

Canapés with mousse of smoked trout and paste of black "Kalamata "olives * • • •

Canapés with cheese (1) (1)

Millefeuille & 19 19

Vegetables sticks, olives, crisps and "dakos" <a>● <a>●

Price: € 9.50 per person



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" (*)

Vegetables sticks, olives, crisps and "dakos" 🕸 🕮

Price: € 14.50 per person



Smoked salmon with red caviar flavoured with lemon ⊕ (♣) (♣)

Shrimp with curry (*) (*)

Prosciutto with "graviera" cheese and rocket leaves

Brochettes with chicken and oyster mushrooms

Vegetables "millefeuille" (*)

Brezaola with cheese mousse and asparagus

Vegetables sticks, olives, crisps and "dakos" 🕸 🗓

Price: € 18.50 per person





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

Main 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.

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





Non-Private

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

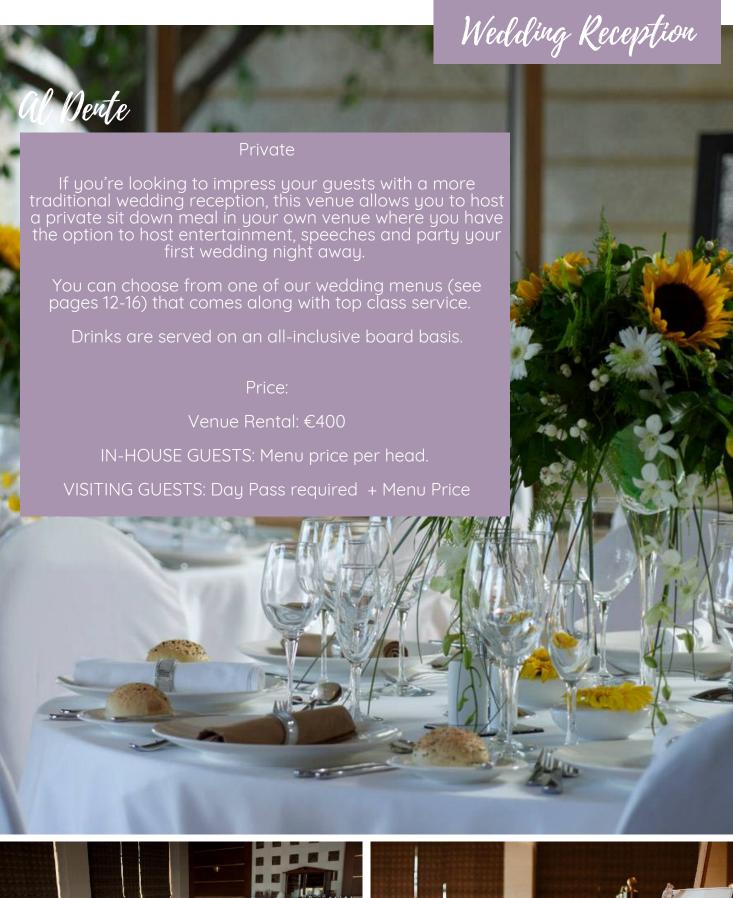
You and your guests can enjoy delicious homemade Greek food with the best hospitality thrown in for good measure. You and your guests will be seated together in one area at 18:30pm. Drinks are served on an all-inclusive board basis.

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









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



Chicken filet, red cabbage, mushrooms, asparagus



Or

Sea bass, cauliflower, green beans, spinach



Chocolate Moelleux



Price: € 39.50 per person



Beet root, cuttlefish, lime

Beet root textures, cuttlefish marinated and lime yoghurt



Lamb, eggplant, zucchini, potatoes

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



Lemon tart

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



Price: € 47.50 per person



Salmon, green apple, cauliflower

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



Ravioli, beef, mushrooms, smoked cheese

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



Beef filet, carrot, onions

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



Strawberry, pistachio, white chocolate

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



Price: € 58.50 per person



Choice of

Spinach risotto

Risotto with lemon compote, spinach and dill jelly, yoghurt



Mushrooms 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



Price: € 12.00 per person, per course



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 (*)

Selection of fresh steamed vegetables served with French fries

Pizza margarita with chips (*) (1) (1)

Price: € 11.00 per child, per course

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





Cold Finger Selection

Smoked turkey with tomato and cheese in bread rolls * ①

Wrap with chicken and cheddar cheese *

Baguette with prosciutto and graviera cheese

Croissant with ham and cheese

Smoked salmon with honey mustard sauce (*)

Condiments

Green and black olives
Assorted "crudités" with yogurt dip
Ketchup, mayonnaise, cocktail sauce,
BBQ sauce

Hot Finger Food Selection

"Spring rolls" <a>● <a>●

Pork "souvlaki" with pita bread

Chicken skewers with curry sauce

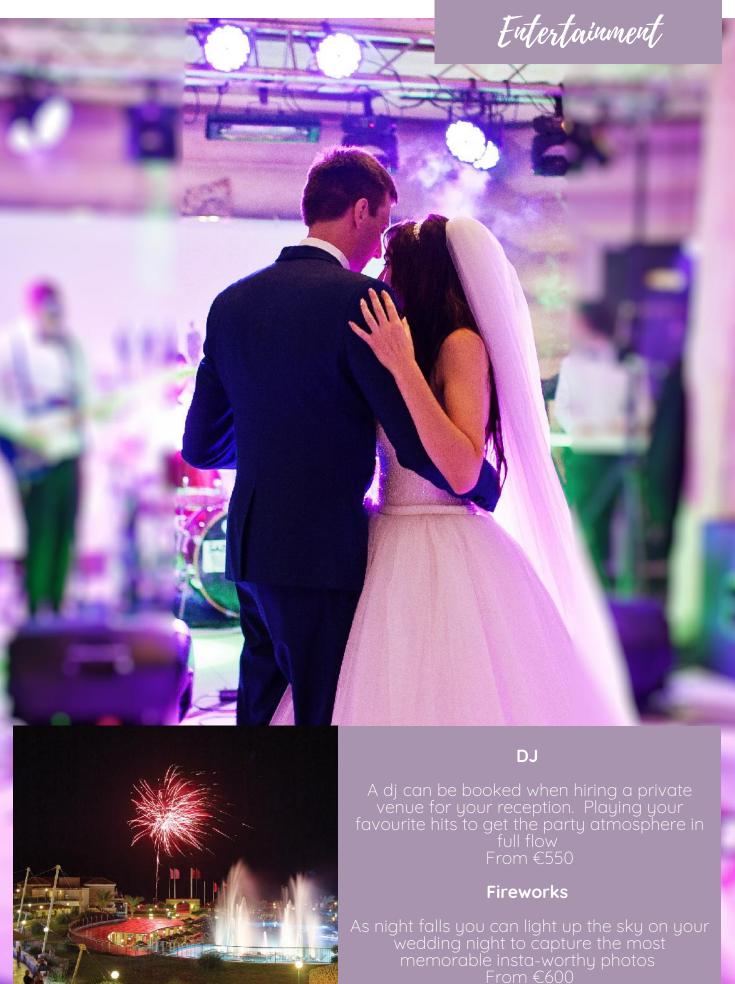
Mini burgers 街 🕸

Spinach and cheese mini pies

Mini Desserts

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

Price: € 37.50 per person







Nay Passes M III 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. Child (2-12yrs) - €37.50 When booking a private reception at the Al Dente restaurant, day pass rates are reduced to: Adult - €55



Contact us:

weddings@atlanticahotels.com