



ATLANTICA
HOTELS & RESORTS

Wedding Menus

2019

ARRANGING YOUR WEDDING RECEPTION

Your wedding reception plans are made easy with your dedicated wedding planner at Atlantica Hotels & Resorts. With different styles of receptions, you can choose from:

Wedding “sit down” Dinner: Your guests will be seated in groups of six, eight or ten in round or square tables and will be served at their table the entire menu and the beverage.

Wedding Buffet Reception: A wedding buffet is a meal system where your guests serve themselves the food menu and the waiters serve the beverage and clear the table. Your guests will be seated in groups of six, eight or ten in round or square tables. The buffet stations are placed around the sitting area in such a way to give easy access to all the guests.

Wedding “Open-Bar” Party: An “open-bar” party provides a selection of local alcoholic and non alcoholic beverage (which you may also combine with finger food and canapés selection). Set up will include a bar (one buffet for drinks). Set up chairs or stools a few smaller tables around the room are available so that your guests can easily move around them and socialize.

Lilium “Sit down” Reception Menu



Welcome Hors D' oeuvres (choice of two)

Smoked salmon
Millefeuille w. Brik

Crepe w. Cream,
cheese and mushrooms

Cucumber nest
w. olive paste
and red pepper

Skewered w. Melon
and prosciutto

First Course (choice of one)

Risotto w. zucchini
and parmesan cheese

Asparagus with prosciutto
served w. crème fresh & butter

Salmon trio
Tartar, smoked
and marinated
Served w. Brik & mash
Lemon cream cheese

Mixed salad w. parmesan
and sun dried tomato,
crouton, pomegranate
pine nut, beer vinegraitte

Salad (choice of one)

Spinach & Rocket salad
Avocado, red orange,
& apple cidre vinaigrette

Waldorf Salad
green apple, celery
and walnuts
w. horseradish sauce

Main Course (choice of one)

Pork loin w. pepper sauce
mashed celery root
& steamed vegetables

Lamb filled w. spinach,
mushrooms and red sweet
peppers, on a spicy crust
served w. green beans,
gratin potatoes and rosemary sauce.

Sole fish paupiettes
filled w. mussels
and saffron sauce
served w. wild rice
and vegetables

Wedding Cake

Choose the shape and the taste of your cake
From our extended menu

Price: €43 per person

Mimosa “Sit down” Reception Menu



Welcome Hors D' oeuvres (choice of two)

Baby potatoes
w. sour cream & Brik

Marinated shrimps
In cucumber boat

Cherry tomato
Filled w. Feta
& fresh Basil

Plum filled with
Cream cheese
in prosciutto

First Course (choice of one)

Mushroom Risotto
and Parmesan

Linguini w. Poached Salmon
and vodka

Avocado with shrimps
& Marie-rose sauce

Salad (choice of one)

Mixed greens
w. prosciutto “roses”
marinated figs
& sweet wine vinaigrette

Baby spinach salad,
Radish, mushrooms, walnuts,
green pepper
& Roquefort dressing

Rocket and endives salad
pomegranate & grilled Halumi
Champagne dressing

Sorbet (choice of one)

Strawberries
w. Madagascar pepper

Lemon-Lime

Mango-Tangerine

Main Course (choice of one)

Pork tenderloin & bacon chips
Cherry tomatoes comfit
baby potatoes
sauce Dijon

Grilled beef tenderloin
w. vegetable's ratatouille
sauce girolles and orange

Burbot w. shrimps
Mushroom sauce,
sautéed leak, potatoes vapeur

Wedding Cake

Choose the shape and the taste of your cake
From our extended menu

Price: €45 per person

Aria Buffet Reception Menu



Welcome Hors D' oeuvres (choice of two or three)

Smoked salmon
Mille feuilles w. brik

Crepe w. Cream cheese
and mushrooms

Cucumber nest
w. olive paste
and red pepper

Skewered w. Melon
and prosciutto

Cold Platters (choice of two)

Salmon Gravalax
With its garnish

Fine Greek and European
charcuterie display

Sautéed mussels
w. Mango sauce
tomato & Cucumber

Salads (choice of four)

Mixed greens
w. prosciutto "roses"
marinated figs
& sweet wine vinaigrette

Baby spinach salad,
Radish, mushrooms,
walnuts, green pepper
& Roquefort dressing

Caesar's salad
bacon, parmesan, croutons
and Césars dressing

Greek salad, cucumber,
tomatoes, feta cheese, onion,
olive peppers and capers

Rocket and endives salad
pomegranate
& grilled Halumi
Champagne dressing

Traditional
Tabule salad

Caprese salad
Tomato, mozzarella
and basil pesto

Cyclades salad, lettuce,
rocket, gruyere
Sun dried tomato, rusk,
olives & balsamic

Mexican salad
w. red beans,
Peppers, corn & parsley

Hot Starters (choice of two)

Quiche w. Leak
And bacon cubes

Crepes w. Cheese
and mushroom

Fried Eggplant filled
w. cheese assortment

Traditional
spinach pie

Zucchini fryers
w. mint sauce

Traditional
Cheese pie

Aria Buffet Reception Menu



Main Course (choice of four)

Chicken breast
w. Curry
and coco milk

Burgers w. feta cheese
and sun dried tomato

Pork pancetta
marinated in soya
and honey

Sole fish
in saffron sauce

Chicken leg
mustard sauce
and white wine

Braised beef in
wine sauce
and mushrooms

Sweet and sour
Pork w. pineapple

Stuffed lamb leg
w. spinach
and feta cheese

Side dish (choice of three)

Penne carbonara
w. dairy cream

Baby potatoes
baked w spices

Grilled vegetables
Balsamic dressing

Farfalle w. Tomato
and basil

Potatoes w. grain salt
and rosemary

Fried rice w. bacon
and fresh vegetables

Carving Station (choice of one)

Pork pancetta
Marinated in soya
and honey

Roasted Ham
w. pineapple
and apple sauce
and assortment of mustards

Fresh whole Salmon
In a salty crust

Cheese

Fine Greek and European cheese platter

Wedding Cake

Choose the shape and the taste of your cake from our extended menu

Desserts

Traditional Greek wedding sweets
Fresh fruit display

Price: €55 per person

Opera Buffet



Welcome Hors D' oeuvres (choice of two or three)

Croutons w. Smoked salmon and avocado

Crepes w. Roquefort and dill

Ricotta bites w. Aegina pistachio

Canapés with marinated shrimps

Cold Platters (choice of one)

Salmon Gravalax with its garnish

Assortment of smoked fish with its garnish

Shrimps in baskets
Fresh vegetables and sauce cocktail

Salads (choice of four)

Salad w. Rocket and lettuce avocado and red orange, grapefruit and cider dressing

Noodles salad, poc-tsoi, red peppers and bean sprouts, mushrooms and soya sauce

Asparagus salad celery, leek and wine sauce w. coriander

Greek salad, cucumber, tomatoes, feta cheese, onion, olive peppers and capers

Rocket and endives salad pomegranate & grilled Halumi
Champagne dressing

Coleslaw Salad

Caprese salad
Tomato, mozzarella and basil pesto

Cyclades salad, lettuce, rocket, gruyere
Sun dried tomato, rusk, olives & balsamic

Grilled vegetables w. balsamic dressing

Hot Starters (choice of two)

Quiche w. salmon and broccolis

Sea food crepes w. raki sauce

Vegetables' spring rolls w. sweet & sour sauce

Ham & cheese Fritters

Sea food croquettes
Sauce Mary-rose

Homemade Skopelos Cheese pie or Spinach pie

Opera Buffet



Main Course (choice of four)

Chicken breast
w. Curry
and coco milk

Kebab w. Pita bread
and yogurt sauce

Pork skewer
w. bacon & mustard

Sausage
w. Orange spices
and leek

Chicken leg
mustard sauce
and white wine

Braised beef in
wine sauce
and mushrooms

Grilled fresh salmon
In a light lemon sauce

Stuffed lamb w.
Manouri cheese
and peppers

Side dish (choice of three)

Farfalles w. salmon
and Vodka

Baby potatoes
baked w spices

Grilled vegetables
w. wine sauce

Penne w. tomato
And basilic

Potatoes w. grain salt
and rosemary

Fried rice w. bacon
and fresh vegetables

Carving Station (choice of one)

Baby pork
w. apple sauce
and pineapple

Whole grouper
Baked in a salty crush

Beef loin
With three sauces

Cheese Platter

Display of fine Greek and European cheese

Wedding Cake

Choose the shape and the taste of your cake from our extended menu

Desserts

Traditional Greek wedding sweets

Fresh fruit display

Assortment of "Shot Desserts"

Cheese cake, Tiramisu, cherry chocolate mousse

Profiteroles

Price: €55 per person

Concert Buffet



Welcome Hors D' oeuvres (choice of two or three)

Shrimps wrapped
In noodles
& sweet chili sauce

Mini crepe
w. cheese and peppers

Mozzarella bite
w. prosciutto

Chicken Won ton
w. Sweet & sour sauce

Cold Platters (choice of one)

Whole Turkey
w. vegetables
and 4 sauces

Assortment of smoked fish
w. garnish and 2 sauces

Whole grouper
w. vegetables
and Chau-frois

Salads (choice of five)

Salad w. Rocket
and lettuce avocado
and red orange, grapefruit
and cider dressing

Noodles salad, poc-tsoi,
red peppers and bean sprouts,
mushrooms and soya sauce

Sea food salad
Sauce Marie Rose

Greek salad, cucumber,
tomatoes, feta cheese,
onion, olive peppers
and capers

Rocket and endives
salad pomegranate
& grilled Halumi
Champagne dressing

Coleslaw Salad

Italian salad
Cherry tomato, parmesan
Crouton and balsamic dressing

Pasta salad
w. ham, cheese, peppers

Grilled vegetables
w. balsamic dressing

Hot Starters (choice of two)

Quiche w. cheese
and smoked bacon

Mussels
Meunier

Home made
Skopelos Spinach pie

Ham & cheese
Fritters

Tomato fritters
Santorini style

French cheese pie
w. four cheese

Concert Buffet



Main Course (choice of four)

Farfales with prosciutto
Pine nuts, peppers
and parmesan cheese

Beef scaloppini
wine sauce
& pleurotus
mushrooms sauce

Traditional Seftalies
from Cyprus
and pita bread

Sword fish kebab
with pineapple
and butter lemon

Chicken burger
w. lemon cream sauce

Pork tenderloin
w. Swiss cheese

Cutlet fish w. Spinach
and green olives

Morocco lamb
w. Cous cous

Side dish (choice of three)

Farfalles w. salmon
and Vodka

Mozzarella eggplant
Tomato & basilic

Potatoes w. grain salt
and rosemary

Four cheese
penne

Dauphinoise
potatoes

Paella Valencianna

Carving Station (choice of one)

Baby pork
w. apple sauce
and pineapple

Whole roasted lamb
w. spices and thyme

Beef loin
With three sauces

Cheese Platter

Display of fine Greek and European cheese

Wedding Cake

Choose the shape and the taste of your cake from our extended menu

Desserts

Chocolate fountain
Traditional Greek wedding sweets
Fresh fruit display
Assortment of "Shot Desserts"
Cheese cake, Tiramisu, cherry chocolate mousse
Yogurt and honey and walnuts

Price: €58 per person

Melody Buffet

Welcome Hors D' oeuvres (choice of two or three)

Chicken and red
pesto brusceta

Plum filled with
Cream cheese
in prosciutto

Beijing Duck in
Rice pastry &
Hoi sin sauce

Pork Won ton
w. sweet
and sour sauce

Cold Platters (choice of one)

Whole grouper
w. vegetables
and Chau-frois

Assortment
of smoked fish
w. garnish and 2 sauces

Shrimps in baskets
Fresh vegetables
and sauce cocktail

Salads (choice of five)

Waldorf salad
green apple, celery and walnuts
w. horseradish sauce

Fresh tuna salad w.
Palm hearts and Caviar

Sea food salad
Sauce Marie Rose

Greek salad, cucumber,
tomatoes, feta cheese,
onion, olive peppers
and capers

Chef's salad w. ham cheese,
boiled egg, tomato
& Marie Rose sauce

Chinese cabbage
w. Grilled Chicken

Caprese salad
Tomato, mozzarella
and basil pesto

Pasta salad
w. ham, cheese, peppers

Grilled vegetables
w. balsamic dressing

Hot Starters (choice of three)

Quiche w Shrimps
and blue cheese

Ham & cheese
Fritters

Shrimps in tomato
and feta cheese

Gratin broccolis
w. almond flakes

Pumpkin pie
w. spicy sauce

Homemade pie
w. feta cheese
and spearmint

Melody Buffet



Main Course (choice of five)

Grilled squib
Feta mousse
and spearmint

Beef fillet
Stroganoff

Grilled burger
w. blue cheese sauce

Sole fish
in saffron sauce
and shrimps

Chicken fillet
Yakitori

Pork tenderloin
w. dry apricots
& plums

Beef giuветsi
(Served in front
of the guests)

Stuffed lamb w.
Manouri cheese
and peppers

Side dish (choice of three)

Lasagne Bolognaise
w. béchamel sauce
& parmesan

Eggplant ragout
w. smoke cheese

Potatoes w. grain salt
and rosemary

Penne w. shrimps
zucchini
and ouzo sauce

Mixed vegetables
Chop-sui

Paella Valencianna

Carving Station (choice of one)

Baby pork
w. apple sauce
and pineapple

Whole roasted lamb
w. spices and thyme

Beef loin
With three sauces

Stations (choice of one)

Pasta stand

- Penne w. tomato
- Risotto w. Mushrooms and parmesan
- Farfales w. Salmon and Vodka

Sea food stand

- Fried small fish
- Fried squibs
- Fried baby shrimps

Chinese stand

- Fried rice w. shrimps
- Spring rolls w. sweet and sour sauce
- Pork Won ton w. sweet chili sauce
- Sweet and sour pork

Cheese Platter

Display of fine Greek and European cheese

Wedding Cake

Choose the shape and the taste of your cake from our extended menu

Desserts

Chocolate fountain

Traditional Greek wedding sweets

Fresh fruit display

Assortment of "Shot Desserts"

Cheese cake, Tiramisu, cherry chocolate mousse

Yogurt and honey and walnuts

Price: €60 per person

Tango Cocktail Menu



All cocktails are accompanied by fresh vegetable's sticks, dry nuts, selection of olives, tortilla chips and two homemade dips.

Cold Canapés

- Tower bread w. chicken salad, pineapple and curry
- Ham and cheese Tower bread
- Canapes with marinated shrimp and cucumber
- Smoked salmon w. Cream cheese and lemon wrapped in chinese cabbage
- Beef w. pesto and Rocket
- Ricotta bites w. pistachio
- Rye bread w. feta, tomato and olive oil
- Baby potato filled w. sour cream and brik
- Pita bread w. eggplant salad
- Wrap w. blue cheese and dill

Hot hors d'oeuvre

- Quiche w. Sun dried tomato and olives
- Chicken Won-Ton
- Meat balls w. spearmint
- Mini spinach pie
- Fried Zucchini balls w. dill
- Potato croquettes

Desserts

- Mini Baklava
- Ravani
- Kadaïf
- Saragli
- Castard pie
- Chocolaté tarts
- Fresh fruit tarts

Choice of 10 pieces per person
(4 cold, 3 hot, 3 desserts)

Price: €34 per person

Mambo Cocktail Menu



All cocktails are accompanied by fresh vegetable's sticks, dry nuts, selection of olives, tortilla chips and two homemade dips.

Cold Canapés

Smoked salmon Tower bread
Mini croissants w. Ham, Emmental cheese and mustard-mayonnaise
Mozzarella bites wrapped w. prosciutto.
Shot with melon and spearmint
Bruschetta w. marinated anchovy
Dry prune w. cream cheese, walnut wrapped in prosciutto
Baby potato filled w. avocado mousse and crunchy bacon
Pita bread w. vegetables and chicken
Oysters w. shrimp mousse
Mini éclair w. cream cheese and Brik

Hot hors d'oeuvre

Seafood risotto in a porcelain spoon
Skewered w. potato and smoked salmon
Quiche w. spinach and feta cheese
Somoza w. potato, coriander and chicken
Lamb skewered with laurel
Chicken leg w. teriyaki sauce and sesame

Desserts

Chocolate pot w. mousse
Walnut pie
Chocolate truffles
Chocolate cream
Galactobourecó
Chocolate tarts
Fresh fruit tarts
Sweet croutons w. Orange sauce, vanilla and red forest fruits

Choice of 14 pieces per person
(5 cold, 4 hot, 4 desserts)

Price: €38 per person

Samba Cocktail Menu



All cocktails are accompanied by fresh vegetable's sticks, dry nuts, selection of olives, tortilla chips and two homemade dips.

Cold Canapés

- Shell w. smoked halibut mouse
- Mini brioche w. Bresaola
- Shot w. Carrot and orange
- Ricotta cheese and dill
- Ricotta cheese w. red peppers
- Bruschetta w. Pancetta, rocket and basil pesto
- Wrap w. cream cheese and mushrooms
- Marinated mozzarella w. cherry tomato skewered
- Lobster and mango wrap
- Beijing duck in rice pie w. vegetables and hoi sin sauce

Hot hors d'oeuvre

- Risotto w. beetroots in a porcelain spoon
- Mini Hamburger
- Samoza with beef and yogurt sauce
- Spring rolls w. sweet and sour sauce
- Pork Won-Ton
- Chicken skewered Yiakitori
- Duck w. orange and ginger sauce
- Wrap w. beef minced meat and spices
- Pork skewered in satay sauce
- Shrimps wrapped in noodles

Desserts

- Chocolate pot w. mousse
- Chocolate Felletin
- Chocolate truffles
- Chocolate cream
- Fresh fruit tarts
- Galactobureco
- Choux ala cream

Choice of 18 pieces per person
(6 cold, 6 hot, 6 desserts)

Price: €42 per person

Beverage Package



Choose one of the below beverage packages for your wedding meal:

Dionysus

House Wine (White, Red)

Local Beers

Mineral water, Soft drinks and juices

Price: €12 per person

Bacchus

Wine A.O.C

Local Beers

Mineral water, Soft drinks and juices

Price: €14 per person

Highball Open Bar



Alcoholic

Gin, Vodka, Tequila, Bacardi, J&B,
Johnny Walker, Cutty Shark, Dewar's

Beers

Heineken

Wine

House wine (White, red)

Soft drinks & Mineral water

Soft drinks, Juices, Mineral water

Price: €22 per person

Flute Open Bar



Aperitif

Ouzo, Campari, Martini (Dry, Bianco, Rosso)

Alcoholic

Gin, Vodka, Tequila, Bacardi

Brandy

Metaxa 7 Stars

Whiskeys

J&B, Johnny Walker, Cutty Shark, Dewars

Beers

Heineken

Wine

House wine (White, red)

Soft drinks & Mineral water

Soft drinks, Juices, Mineral water

Price: €25 per person

Exclusive Open Bar



Aperitif

Ouzo, Campari, Martini Dry – Bianco – Rosso,
Sherry, Harvey's Bristol Cream, Amaretto

Alcoholic

Gin, Vodka, Tequila, Bacardi

Μπράντυ - Cognac

Metaxa V.S.O.P., Remy Martin V.S.O.P.

Whiskey - Malts

J&B, Johnny Walker, Cutty Shark, Dewar's
Glenfiddich, Johnny Walker 12 years,
Chivas Regal, Jack Daniels

Beers

Heineken, Duvel , Karib

Wine

House wine (White, red)

Soft drinks & Mineral water

Soft drinks, Juices, Mineral water

Price: €28 per person

Open Bar Menus are for a 2 hour service, additional charges apply thereafter.

All cocktails are accompanied with fresh vegetable's sticks, dry nuts, selection of olives, tortilla chips and two homemade dips.

You can choose the alcoholic beverage brands you desire in cooperation with the Resorts Sommelier.

Champagne brought by the guest will incur a cork charge.

For additional Cocktails & Shots please contact the bar manager.



- These menus are sample and some items may differ when in resort.
- Tailored menus also available and all dietary requirement catered for.
Please contact grandmed@atlantichotels.com
- Charges and minimum guests may apply.
- Entertainment options during your wedding meal may be available on request at a charge.