

SAY "I DO"

## Atlantica Grand Meditteraneo Resort

ERMONES | CORFU

ATLANTICAHOTELS.COM

VERSION ONE - 2022

This beautifully luxurious hotel has breath taking panoramic views over the Ionian Sea creating the perfect destination that will be remembered for a lifetime. Adult orientated, the hotel offers a truly luxurious retreat in a unique way that draws guests back year after year. The resort spreads along 110 acres of cypress trees, eucalyptus trees and wine woods and cascades along breath taking cliffs, offering spectacular views for your special occasion.





#### Secret Garden

There's a hidden spot for you and your wedding party with views that cannot be replicated. Think sea and mountain views with pure luxury. This venue can host up to 6 people.



### Vertigo

Privacy & views sums up our vertigo restaurants and creates a perfect setting for special wedding. With stunning views out to sea you'll capture the most beautiful photos creating memories for a lifetime. This venue can host up to 30 people



#### Culinarium

With views over the beach and sea, this is every reason to marry abroad. Offering elegant décor and an atmosphere that's perfect for romance. This venue can host up to 30 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 approximately 6 guests and additional bottles can be ordered with your wedding planner at approximately €27 per bottle.



Included in your wedding package is a one tier iced wedding cake that serves around 20 guests
You can choose from the following flavours:
Vanilla, Chocolate, Strawberry, Red Velvet

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 €70 for a 2 tiered cake and €140 for a 3 tiered cake.







## Wedding Reception



#### Private

There's so many reasons to choose this restaurant when it comes to your wedding reception. The unmatched views looking out to Sea and the mountains creating a scene fit for a postcard, combine this with the top class service and you have the perfect recipe for a wedding reception that is guaranteed to impress.

You can chose from one of our wedding menus on pages 9-16.

Price:

Rental Fee: €1000

IN-HOUSE GUESTS: Menu price per head

VISITING GUESTS: A day pass will be required + Menu price per head













## WEDDING BBQ BUFFET A



#### Salad & Appetisers

Coleslaw, Nicoise Salad, Caesar salad, Rocket salad and local greens, Fresh greens Dressings: Yoghurt, Mustard, Cocktail sauce, Oil & Vinegar

#### Cold Presentation

Assortment of Greek cheeses

#### Hot Presentation

Chicken wings with teriyaki sauce, Grilled vegetables, Baked potatoes with sour cream sauce

#### **Carving Station**

Pork spare ribs

#### From the Grill

Skewered chilcken fillets, Rhodian sausage, Lamb chops with coriander, Grilled Salmon fish, Mini Pork Souvlaki with pita bread

#### **Desserts**

Variety of Greek and international pastries, Sliced fresh fruits Ice cream

€42 per person







## WEDDING BBQ BUFFET B



#### Salad & Appetisers

Coleslaw, Nicoise Salad, Green Salad with roquefort dressing, Caesar Salad, Rocket Salad and local greens, Potato Salad with beetroot, yogurt & garlic, Sun-dried tomatoes and parmesan cheese, Fresh greens

Dressings: Yoghurt, Mustard, Cocktail sauce, Oil & Vinegar

#### **Cold Presentation**

Assortment of Greek cheeses, Smoked Salmon, Nauboulo Corfiot cured meat

#### Hot Presentation

Panko chicken legs, Grilled vegetables, Baked potatoes with sour cream sauce

#### **Carving Station**

Crusted Pork leg

#### From the Grill

Skewered chilcken fillets, Rural-style sausage,
Lamb chops with coriander, Grilled Tuna fish,
Fillets of veal marinated with spices, Traditional Cyprus Seftalies,
Chicken Souvlaki, Mini Pork Souvlaki with pita bread

#### Desserts

Variety of Greek and international pastries, Sliced fresh fruits Ice cream

€57 per person







## **GREEK BUFFET**

## Salads & Appetisers

Traditional Greek Salad, Variety of cold Greek Meze including Eggplant salad,
Tzatziki, Taramosalata and Tyrokafteri,
Beetroot with garlic sauce, Orange salad with red pepper and olive oil
Potato salad with smoked fish, Steamed zucchinis with aromatic herbs in lemon sauce,

#### Hot Presentation

White beans salad with fresh vegetables

"Gemista" - Tomatoes and peppers stuffed with rice and herbs,
Grilled vegetables with light tomato sauce, Traditional meatballs with tomato and mint,
Cod fish fillet Bianco, Traditional "Moussaka", Pork "Gyros" with pita bread,
Roasted potatoes with lemon and herbs,
Eggplant with onions Greek Style

#### DESSERT

Selection of traditional Greek sweets including Baklava, Kantaifi, Galaktomboureko, Corfiot nougat paste, Chaiva, Ice cream, Freshly cut fruits

€37 per person







## INTERNATIONAL BUFFET



#### Salads & Appetisers

Chicken salad Florinda, Caprese-tomato,
Mozzarella and rocket salad with balsamic vinegar,
Potato salad with mustard and pickled vegetables, Greek salad,
Roast Beef with green pepper corn,
Variety of local imported cheeses with crostini bread,
plain salads, dressings and condiments

#### Hot Presentation

Pork escalope with "Mavrodaphne" wine sauce, Beef scallopini with lemon sauce, Poached salmon with lemon-pepper sauce, Spring rolls with sweet and sour sauce, Potato wedges with parmesan cheese, Vegetables ratatouille

#### DESSERT

Selection of traditional Greek sweets including Baklava, Kantaifi, Galaktomboureko, Milfeige, Lemon Pie, Ice cream, Freshly cut fruits

€42 per person







## SIT DOWN MENU A



#### First Course

Lasagna stuffed with four cheese cream, cooked with fresh tomato sauce and basil aroma

#### Second Course

Juicy chicken fillet with red sweet potato purée, butter vegetables and aged red wine sauce

#### Dessert

Chocolate trilogy with milk chocolate mousse, white chocolate biscottino and ganache topping with pistachio

€37 per person







## SIT DOWN MENU B



Mushroom Soup

#### Second Course

Lasagna with vegetables in a tomato and crème sauce

#### Third Course

Grilled pork fillet with celery root purée, sautéed aromatic mushrooms with thyme and garlic, gravy sauce with truffle essence

#### Dessert

Ekmek kantaifi with mastic liqueur aromatic cream, whipped cream and roasted pistachio

€41 per person







## SIT DOWN MENU C



## Pumpkin soup with orange, ginger and spice mix essence

#### Second Course

Lasagne filled with pulled veal, mushrooms parmesan and truffle oil

#### Third Course

Caprese salad with rocket and balsamic dressing

#### Fourth Course

Tender beef fillet with potato purée scented with saffron, asparagus and butter carrots, cherry tomatoes confit and gravy sauce aromatized with peppers

#### Dessert

Crunchy Pavlova with white chocolate cream and forest fruit sauce

€45 per person









## WEDDING COCKTAIL RECEPTION

## Cocktails and Dreams

#### Electric Blue

Gordons gin, Blue Curacao, Tonic, Lemon wedges and a sprig of rosemary

#### **Pathos**

Smirnoff vodka, Passoa, Elderflower syrup, Pineapple juice, cranberry juice and fresh lime

#### **Honey Comb**

Havana club, Honey syrup, Fresh pineapple, Batida de coco and lime

€22 per person per 45 minutes

## Winetails

#### Grape White

White wine and pink grapefruit

#### Peach Perfect

White wine with peach purée and plumb bitter

#### Fragola

Red wine, Strawberry puree and old fashion bitter

€18 per person per 45 minutes







## **Bubbles**

### Senses Spritz

Aperol Martini Rosso, Campari, Orange bitters and sparkling wine

#### **Grand Mimosa**

Grand Marnier, Fresh Orange juice and sparkling wine

#### **Dolce Vita**

Smirnoff Vodka, Giner, Midori and sparkling wine

€24 per person per 45 minutes

### Gintonica



#### Spice of Rhodes

Bombay gin, Tonic, Sliced cucumber with pink and green Tabasco, Rosemary stick

#### Negroni

Gordons gin, Martini Rosso, Campari and orange bitters

#### Billie Gin

Bombay gin, Bianco vermouth, Fresh lemon, Sugar syrup, Orange bitters

€26 per person per 45 minutes





## Full Open Bar

#### Senses Aperol Spritz

Smirnoff vodka, Captain Morgan rum, Bacardi rum, Metaxa 3\*.

Grants whisky, Gordons gin, Martini Bianco, Martini Rosso, Jose Cuervo Especial tequila,
Disaronno Amaretto, Ouzo, Bitter Aperitif, Local liquors, Soft drinks, Juices,
bottled house wines (white, rose & red), Sparkling wine

€45 per person per 45 minutes







## Canapé menu A

#### Cold Canapé

Cherry Tomatoes with bacon mousse
Cucumber and Philadelphia cheese
Puff with Tuna salad
Roast beef and coleslaw

#### **Hot Bites**

Chicken breast with sesame Fri Fri
Mini Pork skewer with four cheese source
Ham and Emmental cheese rolls
Spring rolls with sweet and sour cheese

#### Sweets

Variety of mini sweets

#### Accompaniments

Bakers basket with various accompaniments
Bread rolls, Cracker bread sticks and her butter
Potato chips
Black and Green olives
Fresh vegetable sticks with cocktail sauce

€22 per person





## Canapé menu B

#### Cold Canapé

Prosciutto di Parma and fig Tartlet with Crab Roquefort mousse and nuts Turkey roll with Kopanisti from Mykonos

#### **Hot Bites**

Vol-au-vent with shrimps
Fried mozzarella batons
Eggplant croquettes
Meatballs with barbecue sauce

#### Sweets

Variety of mini sweets

#### Accompaniments

Bakers basket with various accompaniments
Bread rolls, Cracker bread sticks and olive paste
Fresh vegetables with horseradish sauce
Pickles
Potato chip with tomato flavour

€26 per person







## Canapé menu C

#### Cold Canapé

Smoked trout and green pepper Grapes and Gorgonzola skewer Caprese Smoked Salmon in blinis Mango shot with shrimp Fillet Carpaccio with foie gras

#### **Hot Bites**

Vol-au-vent with lobster
Duck breast with vinsanto sauce
Chicken skewer in teriyaki sauce
Pork tenderloin with yoghurt sauce and curry
Sole paupiettes with spinach and lime

#### Sweets

Variety of mini sweets

#### Accompaniments

Bakers basket with various accompaniments
Bread rolls, Cracker bread sticks and red pepper paste
Black and Green olives
Santorini cherry tomatoes with katiki cheese from Domokos
Oregano flavour chips
Fresh vegetable sticks with blue cheese
Pickles
Nachos with guacamole

€30 per person







## Entertainment

#### DJ

Playing your favourite hits to get the party atmosphere in full flow From €250

#### **Greek Dancers**

Around a one hour show, including group participation that is sure to create some lifelong memories €450

#### **Fireworks**

As night falls you can light up the sky on your wedding night to capture the most memorable insta-worthy photos From €280

#### Musicians

Violinist, Pianist or Saxophonist available for ceremony - From €175

DJ & Greek dancers can be booked when booking a private reception venue and music volume is lowered from 23:00 until midnight



# Day Passes





# Contact us:

weddings@atlanticahotels.com