



ATLANTICA
PORTO BELLO ROYAL

Wedding Menus

ARRANGING YOUR WEDDING RECEPTION

Your wedding reception plans are made easy with your dedicated wedding planner at Atlantica Hotels & Resorts. For guests on an All-Inclusive Basis, you may dine within your All-Inclusive package and utilise your complimentary meal on your wedding day. Your wedding meal will be in one of the hotel entitled restaurants during the normal operating hours. This is not a private dining option, however private venue options are available. Please see below different styles of receptions and more information that will help you to choose what best suits you:

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 beverages (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.

Cocktail Menus

Cocktail 1



Open Bar

Spumante Kir Royal - ouzo - fruit punch - refreshments
Chips, nuts, pickles, green & black olives, fresh vegetable sticks with 2 dips

€10 per person

Cocktail 2



Open Bar

Campari - ouzo - Spumante Kir Royal - wine - beer - refreshments
Chips, nuts, pickles, green & black olives, fresh vegetable sticks with 2 dips

Various Cold Canapés

Smoked turkey with pineapple
Black baguette with smoked salmon and philadelphia cheese
Tarts with shrimp salad

€14 per person

Cocktail 3



Open Bar

Campari - ouzo - Spumante Kir Royal - gin - rum - vodka - whisky - wine - beer - refreshments
Chips, nuts, pickles, green & black olives, fresh vegetable sticks with 2 dips

Various Cold Canapés

Smoked turkey with pineapple
Roquefort with nuts
Black baguette with smoked salmon and philadelphia cheese
Tarts with shrimp salad

€17 per person

Cocktail 4

Open Bar

Campari - ouzo - Spumante Kir Royal - gin - rum - vodka - whisky - wine - beer - refreshments
Chips, nuts, pickles, green & black olives, fresh vegetable sticks with 2 dips

Various Cold Canapés

Smoked turkey with pineapple
Roquefort with nuts
Black baguette with smoked salmon and philadelphia cheese
Tarts with shrimp salad

Various Hot Canapés

Cheese pies
Chicken fillet with sesame
Mini val-au-vent with mushrooms
Spring rolls with shrimps

€20 per person

Cocktail 5

Open Bar

Campari - ouzo - Spumante Kir Royal - gin - rum - vodka - whisky - wine - beer - refreshments
Chips, nuts, pickles, green & black olives, fresh vegetable sticks with 2 dips

Various Cold Canapés

Smoked turkey with pineapple
Black baguette with smoked salmon and philadelphia cheese
Tarts with shrimp salad
Swiss cheese with celery and nuts
Carpaccio with distaff and parmesan

Various Hot Canapés

Spring rolls
Shrimps
Breaded cream cheese with nuts
Chicken bites with bacon and sauce hoi sin
Mini skewer with swordfish and vegetables
Grilled calf filets

Desserts

French pastries “a la verin” in 2 flavours, various greek cakes, pastries, fruit tarts

€30 per person

Cocktail 6



Open Bar

Campari - ouzo - Spumante Kir Royal - gin - rum - vodka - whisky - wine - beer - refreshments
Chips, nuts, pickles, green & black olives, fresh vegetable sticks with 2 dips, guacamole with tacos

Various Cold Canapés

Smoked salmon
Shoux with foie gras
Roquefort with nuts
Tart with duck filet in apple sauce
Thick slices (medallion) of lobster with red caviar
Prosciutto with mango

Various Hot Canapés

Pleurotus mushrooms with cream cheese and ham
Breaded lamb cutlet with curry
Puffs with cheeses and herbs
Mini pork skewer in teriyaki sauce
Breaded tongue with sauce tartar
Mini cakes with seafood

Desserts

French pastries “a la verin” in 3 flavours, fruit tarts, millefeuille - choux - éclair
Various greek sweets

€35 per person

Cocktail Greek Specialties

Open Bar

Ouzo - wine - beer - refreshments

Chips, nuts, pickles, green & black olives, fresh vegetable sticks with 2 dips

Various Canapés

Cretan “dakos” with tomato, feta cheese, oregano and olive oil

Fish roe salad

Aubergine salad

Octopus with oregano and vinegar

Smoked cheese from Metsovo

Shrimps in oil and lemon

Various Hot Canapés

Aubergine patties

Spinach pies

Breaded fried mussels

Traditional fried meatballs

Mini pork skewer

Swordfish skewer

Desserts

Various traditional greek sweets

€25 per person

Wedding Menus

Suggestion 1



First Course

“Pandaisia” of salad leaves with dried figs, walnuts and honey dressing

Second Course

Cream of vegetables and bacon flakes

Main Course

Lamb marinated with yogurt and fresh basil, stuffed with gruyere cheese and peppers, served with potatoes seasoned with fresh rosemary

Dessert

Assortment of sweets

€30 per person

Suggestion 2



First Course

Green salad with fried “manouri” cheese, caper and tomatoes

Second Course

“Graviera” cheese with prosciutto, pimientos in paste with tomato “koukli”

Main Course

Chicken breast with sun-dried tomato, olives and feta cheese

Dessert

Filter coffee & assortment of sweets

€30 per person

Suggestion 3



First Course

Fresh salad with smoked salmon, green vegetables, flavoured with fresh lime

Second Course

“Kritharoto” with prawns, flavoured with ouzo and mousse from traditional wine cheese

Main Course

Sole fish fillet with vegetables and white wine sauce, flavoured with fennel

Dessert

Assortment of sweets

€30 per person

Suggestion 4



First Course

Salad leaves with sweet mandarin, sesame crisp flakes, with honey dressing

Second Course

Envelope of rice leaves with gruyere cheese, prosciutto and coulis from tomato

Main Course

Pork fillet with grilled vegetables, sautéed potatoes and dijon sauce

Dessert

Assortment of sweets

€35 per person

Suggestion 5



First Course

Rocket leaves with fennel, fillet of orange and honey dressing

Second Course

Quail soup with asparagus and bacon

Third Course

Pouch stuffed with smoked cheese, crab and sweet chilli

Main Course

Entrecôte steak with potatoes “dauphinoise”, asparagus and wild mushroom sauce

Dessert

Assortments of sweets

€40 per person

Suggestion 6



First Course

Seafood “Mille-Feuille” with smoked salmon and shrimps

Second Course

Pork fillet with “graviera” sheep cheese and fresh mountain “thrombi”, vegetables and potatoes

Dessert

Black cherry mousse filled with chocolate

Filter coffee & assortment of sweets

€45 per person

Suggestion 7



First Course

Seafood “Mille-Feuille” (white grouper-salmon-shrimps) in white wine sauce

Second Course

Green salad with smoked salmon and horseradish sauce

Main Course

Fish filets of bream in herbs

Dessert

Filter coffee & assortment of sweets

€50 per person

Suggestion 8



First Course

Shrimps salad with sour apple chips, kummel, mango, celery, lime and virgin oil

Second Course

Linguine with lobster
Sauce amandine

Lime Sorbet

Main Course

Veal filet S/Red sonny wine and mushrooms sauce
Potatoes “dauphinoise” and vegetables

Dessert

Assortment of sweets & fresh seasonal fruits
Filter coffee, Metaxa brandy, Mastic liqueur

€70 per person

Suggestion 9



Aperitif

A glass of Kir Royal champagne

First Course

Green salad with shrimps, smoked salmon and red caviar

Second Course

Quails soup with porcini mushrooms

Third Course

Grilled vegetables with goat village cheese

Lemon-Vodka Sorbet

Main Course

Veal fillet with chateau potatoes stuffed with truffles purée and forest fruit sauce

Dessert

Three types of verrine mousse, peanut and praline, with peanut ganache

Fresh seasonal fruits

Filter coffee, Metaxa brandy, Mastic liqueur

€90 per person

Suggestion 10



Aperitif

Mojito cocktail

First Course

Cream of fresh asparagus soup with roasted almond flakes

Second Course

Mediterranean risotto with shrimps

Third Course

Lobster Thermidor
Fresh boiled vegetables

Dessert

Chocolate tart espresso aroma
Fresh seasonal fruits
Filter coffee, Metaxa 5* brandy, Mastic liqueur

€110 per person

Suggestion I I



Aperitif

“Margarita” Cocktail

Silver tequila with Triple Sec and fresh lime juice

First Course

Espresso soup of duck with wild asparagus and spicy cheese

Second Course

Leaves of lettuce with pear, orange fillet, smoked pork and strawberry vinaigrette

Third Course

Warm tart with broccoli and smoked salmon

Lemon Sorbet flavoured with mint

Main Course

Black Angus fillet with potato stuffed with wild mushrooms and beetroots chips

Dessert

White chocolate mousse with white chocolate biscuit, caviar from greek honey and lime jelly

Filter coffee, Metaxa 7* brandy, Mastic liqueur

€130 per person

Wedding Buffet

Suggestion I

Meat & Fish Buffet Menu



Aperitif

Ouzo

Salads

Green salad with smoked salmon and shrimps

Greek salad

Salad piquant "Politiki"

Mashed split peas

"Cyclades" art salad

Cucumber with dill and yoghurt

Caesar salad

Cold Presentation

Assorted greek cheese with cherry tomatoes, grapes and walnut

Warm presentation

Stuffed lamb with feta and sun-dried tomatoes

Roast pork with pineapple sauce

Beef burgers with feta cheese

Fish fillet sole with shrimp and butter sauce

Shrimps "saganaki"

Moussaka

Grilled vegetables

Oven-roast potatoes

Carving

Mixed grill & gyros

Desserts

Assorted greek and international sweets

Greek traditional "loukoumades" with sesame, cinnamon and honey

Fresh fruits display

Minimum participation 50 persons

€45 per person (drinks included)

Suggestion 2

Meat & Fish Buffet Menu



Aperitif

Ouzo

Salads

Variety of fresh salads with smoked trout

Greek salad

Green salad with tomatoes, capers and fried “manouri” cheese

Traditional potato salad with mustard sauce

Tomato with “halloumi” cheese and spearmint sauce

Cold Presentation

Pork with sesame and honey

Smoked salmon

Assorted greek cheese with walnuts and dried fruits

Warm Presentation

Sautéed lamb with eggplants and yoghurt

Roast pork leg with rosemary and herbs

Grilled chicken with tomatoes and onions

Mussels “saganaki” with feta cheese and ouzo

Fish fillet of sole with vegetables and lemon sauce

Roast potatoes “a la hassapa”

Mediterranean rice with tuna

Traditional pie “Hania style”

Peppers from Florina stuffed with smoked cheese and mint

Carving

Roast beef

Desserts

Assorted greek sweets

Halva “politicos”

Assorted cakes

Fresh fruits display

Minimum participation 50 persons

€50 per person (drinks included)

Suggestion 3

Greek BBQ Buffet Menu



Aperitif

Ouzo

Salads

Salad with “manouri” cheese and tomatoes

Salad with sun-dried capers, figs and citrus sauce

Greek salad, mixed green salad, tzatziki, “Politiki” salad, eggplant salad, hummus with pita breads

Cold Presentation

Assorted greek cheeses

Warm Presentation

Roasted lamb with baked potatoes

Moussaka

Spinach-cheese pie

Pasta penne “Napolitan”

Rice

Grilled vegetables

From the Grill

Veal cutlet

Turkey

Kebab

Traditional greek “gyros” with chicken

Pitta bread, fried potatoes

Desserts

Assorted greek sweets

Fresh seasonal fruits display

Minimum participation 50 persons

€50 per person (drinks included)

Suggestion 4

Greek BBQ Buffet Menu

Served on plates



Aperitif

Ouzo

Salads

Salad with “manouri” cheese and tomatoes
Salad with sun-dried capers, figs and citrus sauce
Greek salad, tzatziki, hummus with pita breads

Cold Presentation

Assorted greek cheeses

Warm Presentation

Roasted lamb with baked potatoes
Moussaka

From the Grill

Fillet of pork
Turkey
Kebab
Traditional greek “gyros” with chicken
Pitta bread, fried potatoes, grilled vegetables

Desserts

Wedding cake
Assorted greek sweets
Fresh seasonal fruits display

Minimum participation 30 persons

€35 per person (drinks included)

Suggestion 5

Meat Buffet Menu



Aperitif

Kir Royal sparkling wine

Salads

Salad with cherry tomatoes and corn

Spinach with bacon, mushrooms and croutons

Rocket salad-avocado, cherry tomatoes, vinaigrette with ginger and honey

Vienna potato salad

Mixed salad with roquefort cheese and walnut sauce

Caesar salad

Cold Presentation

Prosciutto with pineapple

Smoked salmon with horseradish sauce

Variety of cheeses

Warm Presentation

Pork fillets with calvados sauce

Chicken with peppers and mushrooms

Veal fillet with red wine and mushrooms sauce

Lamb stuffed with smoked cheeses and peppers from Florina

Eggplants "Sicilien"

Fried rice with bacon and potatoes sauté with rosemary

Mushrooms sauté with garlic and tomato

Carving

Pork legs with pineapple and honey sauce

Desserts

Assorted greek sweets

Fresh seasonal fruits

Minimum participation 50 persons

€55 per person (drinks included)

Suggestion 6

Meat & Fish Buffet Menu



Aperitif

Sangria

Salads

Rocket salad with parmesan cheese and pomegranate

Seafood salad with lime sauce

Green salad with sun-dried figs and honey sauce

Cretan “dakos” with tomato, feta cheese, oregano and olive oil

Chicken salad with vegetables, sesame and mint sauce

Cold Presentation

Smoked salmon with horseradish sauce

Prosciutto with melon and mango

Variety of cheeses

Warm Presentation

Sauté beef with mushrooms and red wine sauce

Pork fillet with soya

Sea food “Mille-Feuille”

Paradise chicken with cashew nuts

Shrimp kebab in lime sauce

Vegetable ratatouille with thyme

Penne all' arrabbiata

Potatoes “dauphinoise”, buttered vegetables

Carving

Pork with apple and mustard sauce

Desserts

Variety of greek and french sweets

Fresh fruits

Minimum participation 50 persons

€60 per person (drinks included)

Suggestion 7

Fish Buffet Menu



Aperitif

Ouzo

Salads

Potato salad with fresh herbs

Salad "Politiki"

Green salad with fennel, orange and honey sauce

Shrimps salad with cocktail sauce

Iceberg with rocket, mango and citrus sauce

Hummus with greek pita bread

Cucumber with pomegranate and yoghurt

Cold Presentation

Smoked salmon with horseradish sauce

Halibut with lime and ginger

Warm Presentation

Steamed mussels with mustard, garlic and sweet chilli

Baked sardines with tomato, capers and fresh oregano

Sea food "Mille-Feuille" with wine sauce

"Popieta" of shrimp with mushrooms and orange sauce

Salmon with vegetables with champagne sauce

Buttered-steamed vegetables

Potatoes with saffron

Wild rice with dry nuts

Carving

Swordfish

Desserts

Assorted greek and international sweets

Fresh fruits display

Minimum participation 50 persons

€65 per person (drinks included)

Champagne Breakfast Menu

Bottle of sparkling wine

Fresh orange or grapefruit juice
Choice of tea, filter coffee, fresh milk

Warm basket of homemade pastries
Basket of homemade breads
Greek honey from Kos island
Butter portions
Homemade marmalades portions

Fried or poached or scrambled eggs on toast
Bacon & sausage
Baked beans
Mushrooms & grilled tomato
Classic hash browns potatoes
Choice of cheeses
Greek yogurt with honey and walnuts

€30 per person

EXTRAS

Sparkling Wines

Henkell Trocken €25
Asti Martini White €30
Asti Martini Rosé €35

Champagnes

Mumm Cordon Rouge Brut €80
Moët & Chandon Brut Imperial €80
Mumm Cordon Rouge Rosé €100
Moët & Chandon Brut Imperial Rosé €100
Dom Pérignon Brut €275

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