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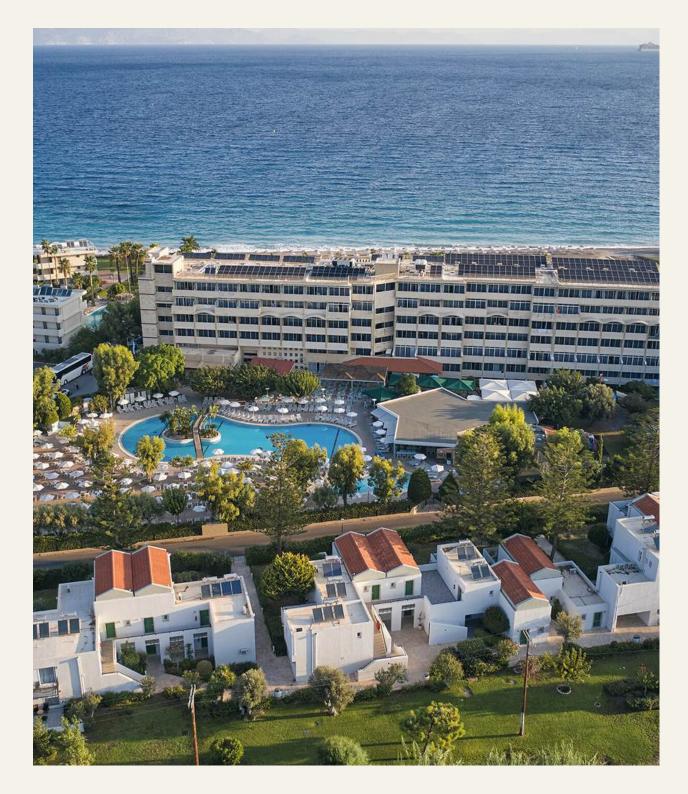
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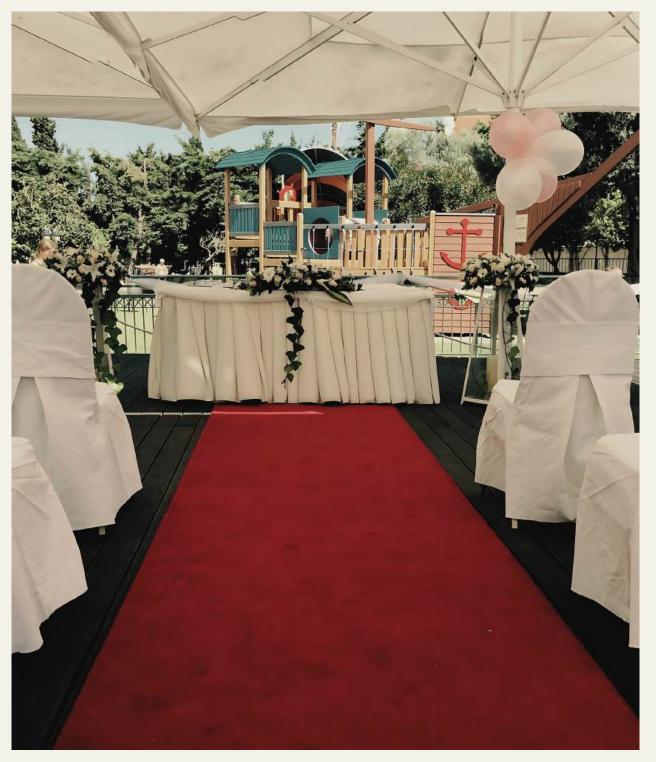


The Atlantica Princess Hotel

4*, RHODES, GREECE

At Atlantica Princess Hotel, you set the pace for an unforgettable family adventure. Drift into the lagoon-shaped pool, framed by vibrant gardens. Soak up the sun on the beach just a breath away. Explore a wealth of flavours and activities as the sun fades over the Aegean Sea. Make memories worth reliving time and again.









Ceremony at a Garden with Sea View

Your ceremony will take place within the hotel gardens on a wooded decked area. Surrounded by your most cherished guests this ceremony is all about you and your partner. Decorated to suite your wedding theme with fresh flowers our friendly team are ready to create some of your lifetime memories. This venue can host up to 50 people.

Cake and Toast

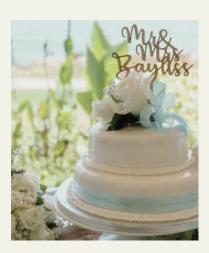
Included in your wedding package is a one tier iced wedding cake that serves around 20 guests. You can choose from the following flavours: Chocolate, Vanilla or Strawberry. You are welcome to bring along your own personal cake topper to add or you can order a fresh flower display with your wedding planner. Your cake is usually cut as part of your wedding ceremony and can be served as desert at your reception.

There's also one bottle of sparkling wine 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.





ADDITIONAL TIERS – €60 SPARKLING WINE BOTTLE – €25





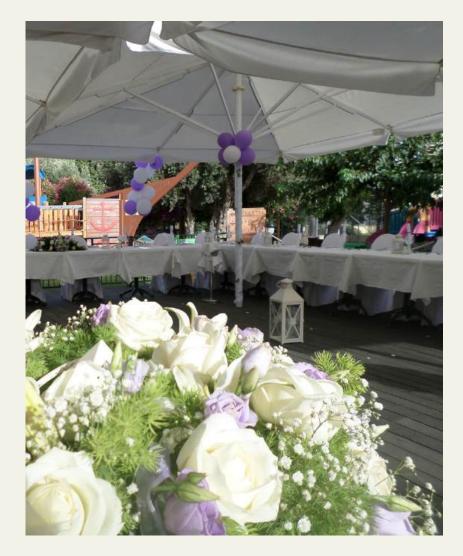


Wedding Receptions

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 can be arranged with your wedding planner when booking a private reception.







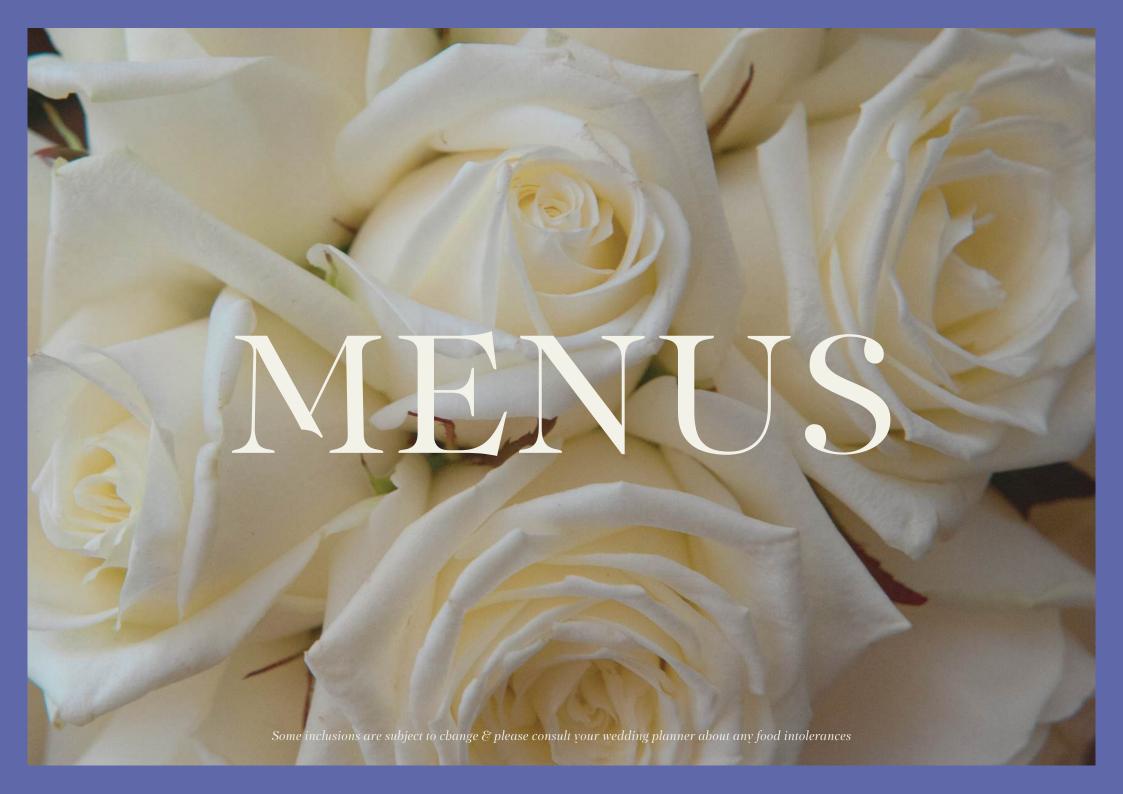


DIONYSOS

If you're thinking of making speeches or love the feeling of having all your guests gathered around one space then the Dionysos open-air restaurant is ideal for your reception. Set within the hotel grounds you and your guests will be seated on long tables together, usually in a U shape. You can choose from one of our wedding menus that will be served to your table and a minimum charge of 20 paying adults applies.

FEES

MENU: SEE PAGES 8-14



PRINCESS SET MENU

FIRST COURSE

Tomato soup with fresh cream

SECOND COURSE

Caesar salad

MAIN COURSE

Grilled Beef tenderloin with béarnaise sauce, buttered fresh baby potatoes & vegetables

DESSERT

Fresh baked chocolate brownies with vanilla ice cream

PRICING

€45 PER PERSON (MINIMUM CHARGE 20 PERSONS)



AEGEAN SET MENU

FIRST COURSE

Veal soup with vegetables & parmigiana croutons

SECOND COURSE

Seasonal mixed salad with French mustard vinaigrette

MAIN COURSE

Oven cooked chicken breast with feta sauce, sautéed fresh baby vegetables

DESSERT

Seasonal fresh fruit tart

PRICING

€32 PER PERSON (MINIMUM CHARGE 20 PERSONS)



IMPERIAL SET MENU

FIRST COURSE

Chicken soup with vegetables

SECOND COURSE

Sea food Ouzo risotto

SECOND COURSE

Greek salad

MAIN COURSE

Rustic slow cooked lamb with thyme sauce "Kleftiko"

FIFTH COURSE

Breaded manouri cheese with citrus jam

DESSERT

Ekmek kadaifi with kaimaki ice cream

PRICING

€45 PER PERSON (MINIMUM CHARGE 20 PERSONS)



DREAMS SET MENU

FIRST COURSE

Mediterranean kakavia soup with a variety of shellfishes

SECOND COURSE

Mixed fresh salad with citrus sauce

MAIN COURSE

Grilled sea bream with sautéed vegetables

FOURTH COURSE

Greek cheese plater

DESSERT

Strawberry pavlova



€38 PER PERSON (MINIMUM CHARGE 20 PERSONS)





FIRST COURSE

French onion soup with a crunchy puff pastry sheet

MAIN COURSE

Grilled Chicken breast with parmesan sauce, purple Peruvian mashed potatoes

DESSERT

Chocolate soufflé with vanilla ice cream

PRICING

€30 PER PERSON (MINIMUM CHARGE 20 PERSONS)



APHRODITE SET MENU

FIRST COURSE

Pumpkin velouté soup with cheese croutons

SECOND COURSE

Fresh mixed salad with vinaigrette sauce

MAIN COURSE

Pork tenderloin with herbs & mushroom sauce, smashed potato & fresh baby vegetables

DESSERT

Lemon tart with fruits sauce & meringue hint

PRICING

€35 PER PERSON (MINIMUM CHARGE 20 PERSONS)







OTHELLO

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. We will arrange an area where you and your guests will be seated together at 18:30pm and you can add some flower decorations to the tables if you wish. Each guests can help themselves to our Chefs evening buffet. Drinks will be served on an all-inclusive basis.

FEES

SET UP - €150 UP TO 20 PEOPLE €5 PER ADDITIONAL PERSON

Flowers

The bridal bouquet and button hole is included in your wedding package and you can choose from Roses, Lisianthus or Gerbera flowers. You can upgrade your bouquet with your wedding planner if you wish.



ADDITIONAL OPTIONS

Additional Button Holes – From €10

Bridesmaid Bouquet – From €50

Rose petals in a basket – From €20

Single flower chair decoration – From €12

Table Centre piece – From €50





