



# Weddings

The Atlantica Belvedere Resort is beautifully located right on the beach, overlooking the crystal clear waters of the Aegean Sea. Ideal for couples, the Atlantica Belvedere is designed to deliver the best adult only experience. The beautifully designed rooms create a great base and the hotel grounds are perfect for those lazy days, whether you're a pool or a beach lover. With years of experience in creating memorable weddings, you're in good hands.

[atlantichotels.com](http://atlantichotels.com)



*Dreams  
do come true*

2025 V1



# Contents

Ceremony - pg. 3

Wedding cake & toast - pg. 4

Wedding reception - pg. 5-14

Flowers - pg. 15

Entertainment - pg. 16

Day passes - pg. 17

Contact - pg. 18

Pricing is given at the known rate when this brochure was published.  
Should suppliers change pricing then prices are subject to  
change and we endeavor to give as much notice as possible.



# Ceremony

venues

## ON THE BEACH

With soft sand between your toes, looking out over the stunning blue seas, you're surrounded by your loved ones and the most picture perfect grounds. This venue can host up to 60 people and all guests must be 16yrs or above.



# Cake & Toast

There's a one tier iced wedding cake that serves around 20 guests included in your wedding package. You can choose from the following flavours:

Vanilla, Chocolate, Strawberry, Lemon, Cookie, Caramel, Banana & Praline. You can bring along your own personal cake topper to add or you can order a fresh flower display with our wedding planner. There's also one bottle of sparkling wine included for your toast that serves 6 guests.



## *Upgrade*

Additional tier - €50  
Sparkling wine bottle - €30





# Wedding Receptions

Your evening reception will form one of the most important parts of your celebration so we've got a choice of private and non-private venues to choose from.

Tailored decorations & entertainment can be arranged with our wedding planner when booking a private reception.



# Panoramic Terrace

PRE-WEDDING GATHERING

Welcome your guests in style with a private drinks reception and canapés looking out over the resort and out to sea.

This is the perfect opportunity to capture your pre-wedding photography with stunning surroundings as your wedding planner is preparing your guests with button holes and corsages.



## *Fees*

Menu - See page 7



# CANAPÉ

Tailored

## Choose from:

Shrimp with fluffy avocado mousse

Smoked Salmon with cream cheese & poppy seeds

Prosciutto with parmesan

Smoked eggplant mousse with salami crunch tomato - mozzarella

Roquefort cheese with caramelised pear & walnuts

€1 per piece

Recommended 3 per person

# BAR

Welcome A

## 1 hour open bar

Campari - Ouzo

Spumante Kir Royal

Wine

Beer

Soft Drinks

Crisps, Nuts, Pickles,

Green & Black olives, Fresh vegetable sticks with 2 dips

€15 per person

# BAR

Welcome B

## 1 hour open bar

Gin, Rum, Vodka & Whiskey

Campari - Ouzo

Sparkling wine

Wine

Beer

Soft Drinks

Crisps, Nuts, Pickles,

Green & Black olives, Fresh vegetable sticks with 2 dips

€20 per person

\*Some inclusions are subject to change & please consult your wedding planner about any intolerances





# Ammos

PRIVATE

With views out to sea and the classic feeling of being abroad, you and your guests will be seated in groups of six to ten on round or square tables. Decorations can be tailored with your wedding planner and you can choose from one of our seated menus or opt for a more relaxed buffet option.

Drinks are served as per the board basis booked and you can also benefit from a 10% discount on our wine list

## *Fees*

Menu - See pages 9-12



# MENU

## DINNER ONE

### First course

Shrimp salad with cucumber, cherry tomatoes & mango honey lemon dill dressing

### Main course

Pumpkin crème soup with sautéed bacon sea bream with tomato marmalade & rocket virgin olive oil & crispy potatoes

OR

Chicken filet with celery root puree, potato gratin & gravy sauce

### Dessert

Wedding cake

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

**€40 per person**

**Minimum charge 4 adults**

# MENU

## DINNER TWO

### First course

Crispy green salad with sautéed Chicken breast, avocado & yoghurt dill dressing

### Main course

Salmon filet with seasonal vegetables & buttered baby potatoes, dill white wine sauce

OR

Pork filet with potato-parsley puree & roasted carrots, aged balsamic vinegar sauce

### Dessert

Wedding cake

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

**€45 per person**

**Minimum charge 4 adults**

# MENU

## DINNER THREE

### First course

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

### Second course

Linguine with lobster sauce amandine  
LIME SORBET

### Main course

Veal filet S/Red sonny wine & mushroom sauce, potatoes 'dauphinoise' & vegetables

### Dessert

Wedding cake

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

**€70 per person**

**Minimum charge 4 adults**



# MENU

## DINNER FOUR

### First course

Espresso soup of duck with wild  
asparagus & spicy duck

### Second course

Leaves of lettuce with pear, orange  
filet, smoked port & strawberry  
vinaigrette

### Third course

Warm tart with broccoli  
& smoked Salmon

### Main course

Black angus filet with potato  
stuffed with wild mushrooms,  
beetroot chips

### Dessert

Wedding cake  
Assortment of sweets & fresh seasonal  
fruits. Filter coffee, Metaxa brandy 7\*,  
Mastic liqueur

**€100 per person**  
**Minimum charge 4 adults**

\*Some inclusions are subject to change & please consult our wedding planner about any food intolerances



# MENU

## GREEK DINNER BUFFET

### Cold startes

Traditional Greek Salad with virgin olive oil  
Tsatziki  
Eggplant salad  
Salad variety  
Fresh vegetables with dips  
Traditional Greek cheese variety  
Octopus carpaccio

### Warm startes

Spinach pie  
Shrimp "Saganaki"  
Mini Zucchini burgers with yoghurt  
Meatballs in tomato sauce  
Moussaka  
Potatoes, freshly fried in olive oil  
with Graviera cheese

### Main course

Chicken filet with green vegetable risotto  
& Anthotiro cheese  
Pork filet in lemon & oregano sauce with  
fried baby potatoes  
Sea bream tomato marmalade & rocket,  
marinated with aged balsamic vinegar  
Lamb ragout with seasonal vegetables in  
a sweet tomato sauce  
Pilaf rice with almonds & raisins  
Boiled seasonal vegetables with virgin  
olive oil & garlic

### Desserts

Variety of traditional Greek sweets  
Yoghurt with honey & walnuts  
Vanilla ice cream  
Fresh seasonal fruits

**€65 per person**

**Minimum charge 20 adults**

\*Some inclusions are subject to change & please consult our wedding planner about any food intolerances



# MENU

## BBQ BUFFET

### Cold starters

Traditional Greek salad with  
virgin olive oil

Fresh seasonal salad with fried  
Manouri cheese & aged balsamic vinegar,  
sun dried tomato, cucumber, onions  
& parsley

### On the grill

Juicy chicken filet with sweet chili

Fluffy beef burger

Traditional Greek pork souvlaki

Pork sausage

Marinated Salmon filet with Greek herbs

Grilled shrimps

Grilled vegetables

### On the side

Oven baked potatoes with lemon  
juice & oregano

Boiled seasonal vegetables

### Desserts

Variety of traditional Greek sweets

Fruit tart mousse

Fruit jelly

Fresh seasonal fruits

Cheese variety

**€85 per person**

**Minimum charge 20 adults**

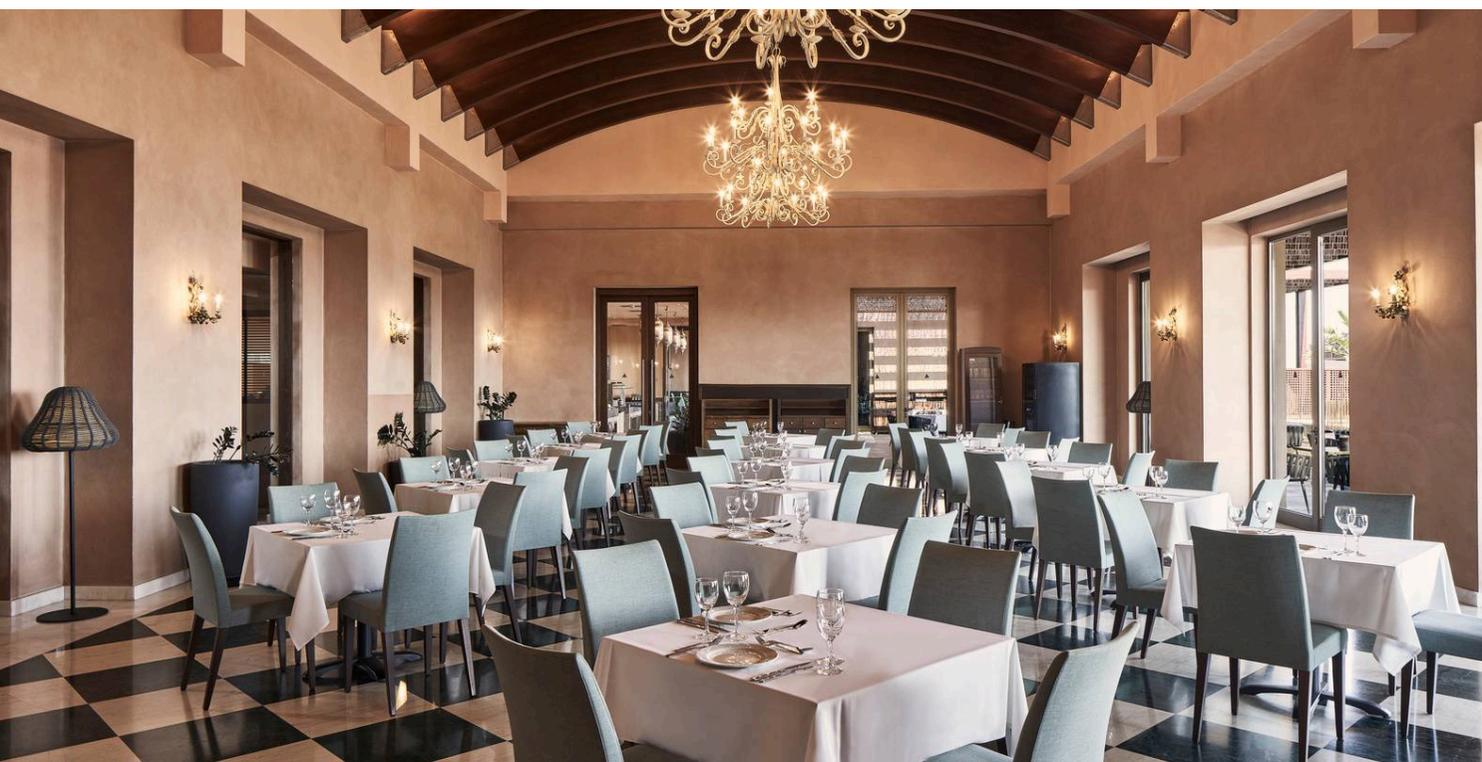
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# Helona Restaurant

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. Each guests can help themselves to our Chefs evening buffet. Drinks will be served as per the board basis booked and this option is available for up to 20 people.



If you wish, we will arrange an area where you and your guests will be seated together between 18:30pm & 19:00pm and decorations can be added to the tables. There is a supplement of €20 per person





# Cullinarium

NON-PRIVATE

If you're looking for a more intimate setting whilst not compromising on the views, the Cullinarium A la carte restaurant is an ideal venue for weddings groups up to 10 people.

You can choose from one of our wedding sit down menus on pages 9 & 10, which are priced per head or you can dine from the restaurant's A la carte menu, which can be viewed by downloading the Atlantica Hotels & Resorts app.

One visit per stay is included in the All-Inclusive package for the A la carte menu and can be used on your wedding day.



# Flowers

The bridal bouquet and button hole is included in your wedding package and you can choose from Roses, Lilly's or Gerbera flowers. You can upgrade your bouquet with our wedding planner if you wish. Any additional flowers you order for your ceremony can also be used for your private evening reception.

## *Additional options*

- Additional Button Holes - From €15
- Bridesmaid Bouquet - From €40
- Rose petals in a basket - From €20
- Single flower chair decoration - From €10
- Table Centre piece - From €50
- Fresh green garland table decoration - From €60



## *Steaming*

- Wedding dress - From €50
- Wedding suit - From €35

# Entertainment

There's a choice of entertainment to book when hosting a private evening reception. All services must be booked through your wedding planner.

## *DJ*

Playing your favourite hits until  
23:00pm €320

## *Greek dancers*

Around a one hour show, including  
group participation that is sure to  
create some lifelong memories -  
€300

## *Chocolate fountain*

A flowing fountain of chocolate  
served with cut fruits - €65

## *Fireworks*

Package One - €300  
Package Two - €330  
Package Three - €500



# Day Passes

Any guests visiting the hotel for your wedding day will require a day pass and will need to check-in at the reception upon arrival.

## *Fees*

### **Drinks Pass**

Permits entry 1 hour prior to your ceremony until midnight & can be used in conjunction with a private wedding reception

Adult - €20

### **Full Day Pass**

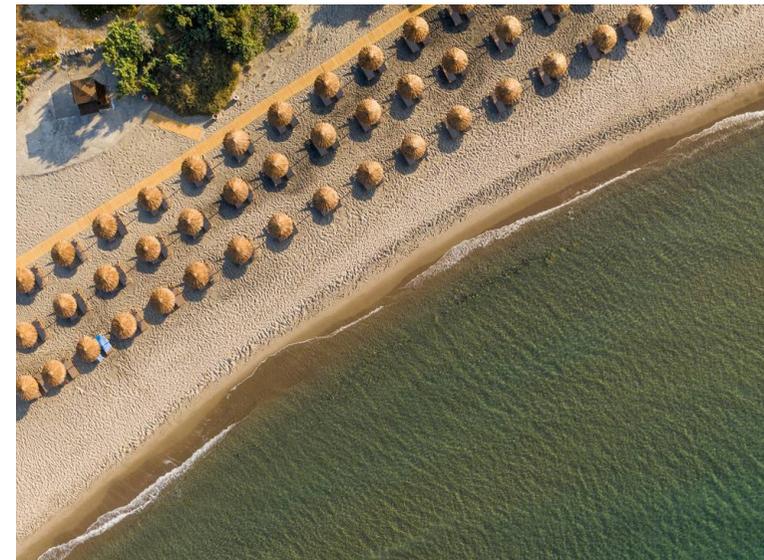
Adult - €80

10:00am until midnight

### **Half Day Pass**

Adult - €40

15:00pm until midnight





[weddings@atlantichotels.com](mailto:weddings@atlantichotels.com)

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