



# Weddings

Atlantica Imperial Resort offers breathtaking views over the natural bay of Kolymbia. The mountain of Tsambika merging with the sea and the small fishing harbor next to the hotel gives it a nice local flavour. From the moment you arrive the adult only environment and exclusive design sets the scene for an unforgettable experiences.

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



*Dreams  
do come true*

2024 V1



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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

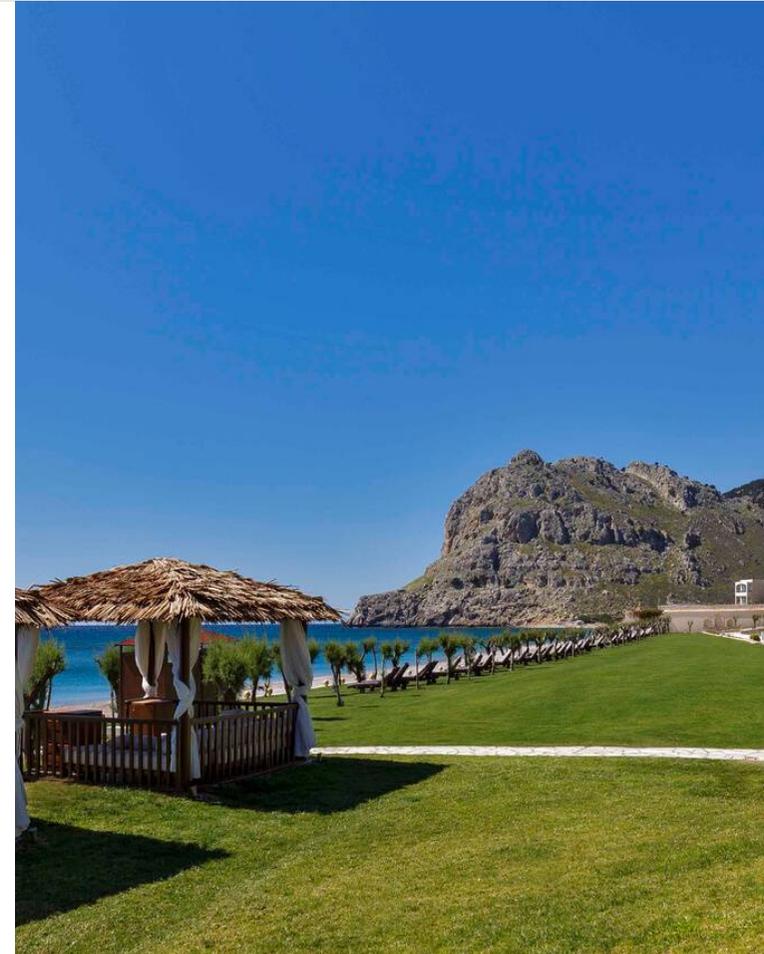


## ORFEAS SEA VIEW TERRACE

The terrace offers perfect views over the Mediterranean with Tsambika mountain in the backdrop. The location is beautifully decorated to your taste and offers shade for you and your wedding party. This venue can host up to 40 people.

## SECRET LOUNGER

If you like the idea of listening to the waves lap up whilst you're saying your vows then our secret loungers are located close to the beach front and we can transform this area in to your personal wedding ceremony. This venue can host up to 8 people.



# Ceremony

venues



## MYLOS

Set around a picturesque windmill with a walkway that ends with a backdrop to landscaped gardens, views to the sea and Tsambika mountain. This venue can host up to 14 people



## BEACH

Golden sand and an uninterrupted view out to the clear sea waters your vows are set with sand between your toes and the sun beaming down. This venue can host up to 40 people.



# Cake & Toast

There's a one tier iced wedding cake that serves around 20 guests included in your wedding package. You can choose from any of the following flavours: Black Forest, Cheese cake, Red Velvet, Oreo, Chocolate, Praline or Stracciatella. You can bring along your own personal cake topper to add or you can order a fresh flower display with your wedding planner. There's also one bottle of sparkling wine included for your toast that serves 6 guests and you can choose from a selection of canapes on page 6.



## UPGRADE

- Additional cake tier - €70
- "Naked" cake - €180
- Sparkling wine bottle - €27



# MENU

## Canapés

Shrimp with fluffy avocado mousse

Smoked Salmon with cream cheese &  
poppy seeds

Prosciutto with parmesan

Smoked eggplant mousse with salami  
crunch

Roquefort cheese with caramelised  
pear & walnuts

Tomato - Mozzarella

€1 per piece

Minimum order 3 pieces per person

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





# Wedding Receptions

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



# Ginger

PRIVATE



With an indoor or outdoor area you can host your wedding breakfast with a private set up at the Ginger restaurant straight after your ceremony for lunch. You can expect a top class service with stylish surrounding in the shade allowing time for speeches, toasts and celebrations.



## FEES

Menu - See page 12





# Mylos

PRIVATE

You can enjoy both lunch and dinner with you and your guests as you look out over the resort with sea views and the stunning Tsambika Mountain in the back drop whilst surrounded by the nautical theme that the restaurant holds. Drinks will be served as per the board basis booked.

## FEES

Rental - €700

Lunch Menu - See pages 12 - 14

Dinner Menu - See page 16





# Secret Lounges

PRIVATE

Getting closer to nature and hitched right up to the beach front with views out to sea, you can enjoy a BBQ style reception as we transform our secret lounges in to your unique wedding reception venue. This option is available for lunch only with our BBQ buffet

## FEES

Menu - See pages 17



# Agora Restaurant

NON PRIVATE

If you're looking for something less formal with a varied buffet and flavours from around the world you can be seated together with your guests in our main restaurant. Drinks will be served as per the board basis booked.



This options is available for non-private receptions for a maximum of 40 people when seated inside and 20 people when seated outside.

Entertainment is not permitted.



# MENU

Lunch A

## First Course

Crispy green salad with sautéed  
Chicken breast.  
Avocado & yoghurt dill dressing

## Main Course

Salmon with seasonal vegetables &  
buttered baby potatoes.  
Dill white wine sauce

OR

Pork fillet with potato-parsley puree  
& roasted carrots.  
Aged balsamic vinegar sauce

## Dessert

Caramel tart with walnuts  
& vanilla ice cream

€40 per person

# MENU

Lunch B

## First Course

Shrimps salad with cucumber, cherry  
tomatoes & mango.  
Honey lemon dill dressing

## Second Course

Pumpkin crème soup with  
sautéed bacon

## Main Course

Sea bream with tomato marmalade &  
rocket virgin olive oil & crispy potatoes  
OR

Chicken filet with celery root puree  
Potato gratin & gravy sauce

## Dessert

Chocolate mousse cake with fresh fruits

€38 per person

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



# MENU

Stand Up Light

## Cold Starters

Canapé variety

Smoked Salmon & avocado with sesame

Shrimps with crispy cucumber, crème  
fresh & fresh dill

Tomato mozzarella with fresh basil

Fresh cheese with fruit chutney

Cheese and cold cuts platter

Vegetable sticks with dips

## Warm Starters

Mini cheese pies

Mini spinach pies

Spring rolls with sweet chili sauce

Mini Greek souvlaki

Tortillas with Chicken & vegetables  
gratinated with cheese

## Desserts

Fruit tart

Macaroon variety

Mini éclairs

€36 per person

Minimum charge 20 guests

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



# MENU

Greek Meze

## Cold Starters

Traditional Greek salad with virgin olive oil & Cretan rusk

"Tsatsiki"

Eggplant salad & cheese salad

Spinach pie

Traditional Greek cheese variety

Fava with caramelised onions

"Koukouvagia"

## Warm Starters

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

OR

Pork filet in lemon-oregano sauce with fried baby potatoes

OR

Sea beam with tomato marmalade & rocket marinated with aged

balsamic vinegar

## Dessert

Traditional Greek sweets variety

Yoghurt with honey & walnuts

Vanilla ice cream

Fresh seasonal fruits

All starters are delivered to the table centre to share meze style

€48 per person

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



# MENU

Greek Dinner Buffet

## Cold Starters

Traditional Greek salad with virgin olive  
"Tsatsiki"  
Eggplant salad  
Salad variety  
Fresh vegetables with dips  
Traditional Greek cheese variety  
Octopus carpaccio  
Spinach pie

## Warm Starters

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 beam with 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

## Dessert

Traditional Greek sweets variety  
Yoghurt with honey & walnuts  
Vanilla ice cream  
Fresh seasonal fruits

€60 per person

Minimum charge 20 guests

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



# MENU

Greek Dinner BBQ Buffet

## Cold Starters

Traditional Greek salad with virgin olive  
"Tsatsiki"  
Eggplant salad  
Salad variety  
Fresh vegetables with dips  
Traditional Greek cheese variety  
Octopus carpaccio  
Spinach pie

## Warm Starters

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

## On The Grill

Juicy Chicken filet with sweet chili  
Fluffy Beef burger  
Traditional Greek Pork souvlaki  
Pork sausage  
Marinated Salmon filet with Greek herbs  
Filled Shrimps  
Grilled vegetables

## On The Side

Oven baked potatoes with lemon juice  
& oregano  
Boiled seasonal vegetables

## Dessert

Traditional Greek sweets variety  
Yoghurt with honey & walnuts  
Vanilla ice cream  
Fresh seasonal fruits

€80 per person

Minimum charge 20 guests

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



# MENU

BBQ Buffet By The Beach

## Cold Starters

Bread & butter variety & dips  
Traditional Greek salad with virgin olive  
"Tsatsiki"  
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  
Filled Shrimps  
Grilled vegetables

## Dessert

Traditional Greek sweets variety  
Fruit tart mousse  
Fruit jelly  
Fresh seasonal fruits  
Cheese variety

## On The Side

Oven baked potatoes with lemon juice  
& oregano  
Boiled seasonal vegetables

€80 per person

Minimum charge 20 guests

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



# Candle lit dinner

UPGRADE



Included in your wedding package is a candle lit dinner for two that will be offered in one of our restaurants. You can upgrade this to a romantic setting in one of our secret loungers with a private dining experience not to be forgotten.



## FEES

€200





# Personal Touches

## SECRET LOUNGER

Time to recharge after your wedding day with the private hire of our beach front Secret Lounger and a bottle of bubbles to celebrate.

€80

## BREAKFAST IN BED

Start your married life with a sumptuous breakfast in bed or create a lifelong memory with our floating breakfast.

From €25pp



## FAVOURS

A whole variety of cute favours to add to your wedding table including ouzo, olive oil, sweets and more - From €4 per piece

## WEDDING ARCH

A variety of wedding arches decorated with fresh flowers, which can then be used at your wedding reception - From €280



# 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 your wedding planner if you wish. Any additional flowers you order for your ceremony can also be used for your private evening reception.

## ADDITIONAL OPTIONS

Button holes - From €8

Corsage - From €13

Bridesmaid bouquet - From €50

Wedding arch - From €280

Table centre piece - From €45

Large freestanding arrangement - €60

Floral cake topper - From €12

Chair decoration - From €10

Thank you bouquet - From €50



## STEAMING

Wedding dress - From €45

Wedding suit - From €30



# 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 to get the party atmosphere in full flow. Sound level is lowered from 23:00pm -  
From €300

## GREEK DANCERS

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

## LIVE MUSIC

Violinist, Pianist or Saxophonist  
available for ceremony  
From €175



## FIREWORKS

Package One - €390  
Package Two - €450  
Package Three - €590

# Day Passes

Atlantica Imperial Resort operates as an exclusive resort. Any guests visiting the hotel for your wedding day must be 16yrs or above, will require a day pass and will need to check-in at the reception upon arrival with identification.

## FEES

Full Day Pass

Entry from 10am until midnight

Adult - €110

Half Day Pass

Entry from 10am until 15:00pm

Adult - €65





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BOOK NOW 

 @atlanticaweddings