



SAY "I DO"

### Atlantica Marmari Beach

MARMARI | KOS | GREECE

ATLANTICAHOTELS.COM

VERSION ONE - 2022



The Atlantica Marmari Beach is located right on the beach, so why not utilise this on your wedding day. Wedding ceremonies can be tailored to suite your choice, whether it be the full frills you're looking for or something lower key





#### **BEACHFRONT**

The sandy beach and stunning views gives every excuse for a dream wedding with sand between your toes. This venue can host up to 100 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 6 guests and additional bottles can be ordered with your wedding planner at approximately €25 per bottle.











#### Non-Private

Here's our own twist towards healthy living with fresh crisp green salads and many more tempting plates. Waited on with our A la carte service you and your guests can choose from our menu and this venue can host between 2 & 80 people.

To view the current menu, please download the Atlantica Hotels & Resorts app. You can also choose from one of our wedding menus, which are priced per head and can be viewed on pages 9-12.

#### Price:

IN-HOUSE GUESTS: For guests booked in to the hotel, this meal will be included as part of the all-inclusive package or priced per head if you choose a wedding menu.

VISITING GUESTS: A full day pass will be required + €30 per adult, €15 per child or A full day pass + menu price if you choose a wedding menu.



## Ef Zin Restaurant

#### Non-Private

A specialist restaurant dedicated to great tasting healthy food, after all they say "we are what we eat".

Served to your table this venue can host between 2 & 50 people. To view the current menu, please download the Atlantica Hotels & Resorts app.

You can also choose from one of our wedding menus, which are priced per head and can be viewed on pages 9-12.

#### Price:

IN-HOUSE GUESTS: For guests booked in to the hotel, this meal will be included as part of the all-inclusive package or priced per head if you choose a wedding menu.

VISITING GUESTS: A full day pass will be required + €30 per adult, €15 per child or A full day pass + menu price if you choose a wedding menu.



# Towerra by the Sea

Non-Private, Semi-Private & Private options available.

A Greek kitchen is a loved kitchen, which means there's plenty of authentic local dishes to be enjoyed. Hitched right up to the beachfront with views out to Sea, this venue can host between 2 & 100 people. To view our current menu, please download the Atlantica Hotels & Resorts app. You can also choose from one of our wedding menus, which are priced per head and can be viewed on pages 9-12.

Non-Private
This option is available for wedding parties between 2 & 15 people

#### Semi-Private

A sectioned area for you and your wedding guests with tables arranged together. There's a set-up fee of €150 and this option is available for wedding parties between 15 & 100 people.

#### Private

The indoor area of the Taverna can be made private for wedding parties between 15 & 20 people. There is a set up fee of €200 for this option.

#### Price:

IN-HOUSE GUESTS: For guests booked in to the hotel, this meal will be included as part of the all-inclusive package or priced per head if you choose a wedding menu.

VISITING GUESTS: A full day pass will be required + €30 per adult, €15 per child or A full day pass + menu price if you choose a wedding menu.









#### SIT DOWN MENU A



#### First Course

Tomato Soup (Fresh Basil, Graviera Crouton and cream)

#### Second Course

Smoked Salmon with asparagus and mustard sauce

#### Main Course

Beef noir with sweet potatoes and mushroom sauce OR

European Bass with baby spinach, potatoes and lemon sauce

#### Dessert

Panna cotta with in Grand Marnier marinated strawberries and Basil sugar

€40 per person







#### SIT DOWN MENU B



#### First Course

Red pumpkin cream soup with crispy bacon and garlic-rosemary aromatised crouton

#### Second Course

Baby rocket salad
(Mozzarella, sun dried tomatoes and roasted pine nuts)
OR
Caesar salad with crispy bacon and tomato croutons

#### Leomon sorbet with fresh mint

#### Main Course

Beef fillet with rosti potatoes, mushrooms and three pepper sauce OR

Salmon filet with capers and balsamic sauce and wild rice

#### Dessert

Cheese cake with flambe Strawberries

€50 per person







#### SIT DOWN MENU C



#### First Course

Parmentier Soup with egg pose, crispy bacon and parsley

#### **Second Course**

Fish Carpaccio with rocket, tomato confit, parmesan cheese and basil oil OR

Ceviche of sea bass with lime, orange crests, coriander and chili

#### Melon sorbet

#### Main Course

Lamb Carre with herb crust, grilled Napoleon vegetables and minit sauce OR

Shrimps with fresh herbs, Ouzo sauce and rice

#### Dessert

Crème brûlée with Coconut Kafe and Pistachio ice cream

€70 per person









# 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. Full day pass Entry from 10am until Midnight Adult: €50 Child 2-12yrs: €25 Ceremony Pass 30 minutes prior to the ceremony until 18:30pm Adult: €25 Child 2-12yrs: €12.50



# Contact us:

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