

MAGMA RESORT  
SANTORINI

## BANQUETING KIT

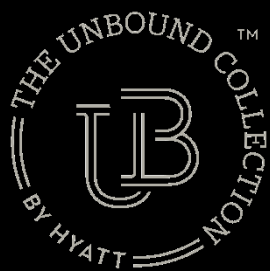
MEMORABLE & UNIQUE EVENTS  
TAILORED ESPECIALLY FOR YOU



MAGMA RESORT  
SANTORINI

MENU BAR

- COFFEE BREAKS
- RECEPTIONS & COCKTAILS
- FINGER FOODS
- WINE TASTING
- OPEN BARS
- BRUNCH
- BUFFET LUNCHES
- BUFFET DINNERS
- SERVED LUNCHES
- SERVED DINNERS
- BEVERAGE PACKAGES
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COFFEE  
BREAKS



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COFFEE BREAKS

COFFEE BREAK 1

Price: €17 per person

- Still & Sparkling Water
- Filter Coffee or Tea
- Selection of Cookies
- Cakes & Muffins

COFFEE BREAK 2

Price: €22 per person

Menu

- Selection of Cookies
- Cakes & Muffins
- Variety of Croissants
- Seasonal Fruits
- Selection of Nuts
- Variety of Greek Sweets

Beverages

- Fresh Orange Juice
- Fresh Mixed Juice
- Mineral Water & Sparkling Water
- Filter Coffee & Tea

COFFEE BREAK 3

Price: €30 per person

Menu

- Selection of Cookies
- Cakes & Muffins
- Seasonal Fruits
- Selection of Nuts
- Variety of Croissants
- Variety of Greek Sweets
- Cheese Pie
- Chicken Tortilla
- Selection of Homemade Sweets

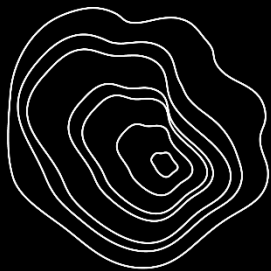
Beverages

- Infused Water
- Fresh Orange Juice & Mixed Juice
- Mineral Water & Sparkling Water
- Filter Coffee
- Selection of Teas

Available for any group capacity







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RECEPTIONS  
&  
COCKTAILS





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RECEPTIONS & COCKTAILS

Prosecco  
*28€ per person*

Greek Sparkling Wine  
*33€ per person*

French Champagne  
*50€ per person*

Selection of White, Rose & Red Wine  
*39€ per person*

2 Signature Cocktails  
*50€ per person*

Duration : 1 hour  
Available for any group capacity

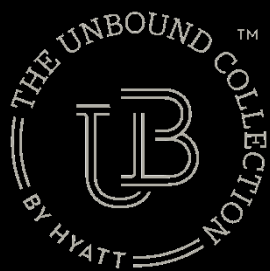




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FINGER FOODS





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FINGER FOODS

Menu 1

COLD APPETIZERS

- Prosciutto-Wrapped Melon Bites  
*Sweet cantaloupe wrapped in slices of Greek prosciutto.*
- Grilled Sardine Bruschetta  
*Marinated sardines with tomato confit and fresh basil on toasted sourdough.*
- Mini Greek Salad Cups  
*Individual cups filled with cucumber, tomatoes, olives, feta cheese, and oregano dressing.*

HOT APPETIZERS

- Mini Quiche Assortment  
*A variety of mini quiches: Lorraine, spinach & feta, and mushroom & graviera.*
- Vegetable Spring Rolls  
*Crispy rolls filled with vegetables, served with a sweet chili dipping sauce.*
- Chicken Satay Skewers  
*Marinated chicken skewers served with avocado sauce*

MAIN BITES

- Beef Slider Minis  
*Juicy mini beef burgers with cheddar, arugula, and chipotle mayo on brioche buns.*
- Pulled Pork Sliders  
*Slow-cooked pulled pork with coleslaw and BBQ sauce on soft slider buns.*
- Grilled Halloumi & Vegetable Skewers  
*Char-grilled halloumi and seasonal vegetables on skewers, drizzled with lemon-oregano dressing.*

DESSERTS

- Mini Fruit Tarts  
*Buttery tart shells filled with vanilla custard and topped with fresh seasonal fruits.*
- Chocolate Brownie Bites  
*Rich and fudgy mini brownies dusted with powdered sugar.*

Minimum Capacity: 40 persons | Maximum capacity : 100 persons  
Price: €50 per person





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FINGER FOODS

Menu 2

COLD APPETIZERS

Oysters on the Half Shell  
Fresh oysters served with mignonette sauce, cocktail sauce, and lemon wedges.

Smoked Salmon Rosettes  
*Smoked salmon rolled into rosettes, garnished with crème fraîche, dill, and caviar.*

Caprese Skewers  
*Heirloom cherry tomatoes, mozzarella pearls, and basil leaves drizzled with aged balsamic vinegar.*

Beef Carpaccio Canapés  
*Thinly sliced beef tenderloin on crostini, topped with arugula, Parmesan shavings, and truffle oil.*

Mini Lobster Rolls  
*Buttered brioche buns filled with chilled lobster salad and a hint of lemon.*

HOT APPETIZERS

Mini Spanakopita  
*Crispy phyllo triangles filled with spinach, feta, and herbs.*

Beef Kofta Skewers  
*Spiced beef skewers served with a mint yogurt dipping sauce.*

Seared Scallops with Citrus Beurre Blanc  
*Bite-sized seared scallops drizzled with a tangy citrus butter sauce.*

Truffle Parmesan Arancini  
*Crispy risotto balls filled with truffle and Parmesan, served with a marinara dipping sauce.*

MAIN BITES

Beef Slider Minis  
*mini beef sliders with caramelized onions, cheddar, and truffle aioli on brioche buns.*

Pulled Pork Sliders  
*Tender pulled pork topped with apple slaw and BBQ sauce on a soft slider bun.*

Grilled Halloumi & Vegetable Skewers  
*Char-grilled halloumi cheese and seasonal vegetables, drizzled with lemon-herb dressing.*

DESSERTS

Mini Tiramisu Cups  
*Individual tiramisu served in shot glasses, layered with mascarpone and espresso-soaked ladyfingers.*

Assorted French Macarons

Minimum Capacity: 40 persons | Maximum capacity : 100 persons  
Price: €72 per person







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WINE  
TASTINGS



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GREEK WINE TASTING

GREEK WINES

4 different Greek Wines  
from the North to the South of Greece accompanied by

- Buttery Tart Shell  
*with heirloom tomatoes, berries, pickled onions, black olive soil and feta cheese mousse*
- Caramelised Brioche  
*with smoked eel, grilled peach and hollandaise sauce*
- Beef Meetball Tartar  
*with tomato confit and traditional “soutzoukaki” sauce*
- Breaded White Fish Fillet  
*with seasonal greens and white wine sauce*
- Chilled Orange Pie

Duration : 1 hour  
Minimum Capacity: 2 persons | Maximum Capacity: 20 persons  
*66€ per person*







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SANTORINI WINE TASTING

SANTORINI WINES

4 different Santorini Wines accompanied by

- Buttery Tart Shell  
*with heirloom tomatoes, berries, pickled onions, black olive soil and feta cheese mousse*
- Caramelised Brioche  
*with smoked eel, grilled peach and hollandaise sauce*
- Beef Meetball Tartar  
*with tomato confit and traditional “soutzoukaki” sauce*
- Breaded White Fish Fillet  
*with seasonal greens and white wine sauce*
- Chilled Orange Pie

Duration : 1 hour  
Minimum Capacity: 2 persons | Maximum Capacity: 20 persons  
*105€ per person*

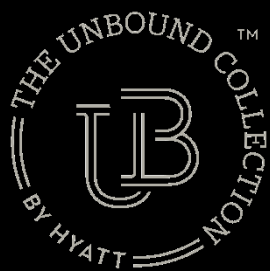




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OPEN BARS





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OPEN BARS

Open Bar 1

28€ per person for the first hour & 22€ per person for every extra hour

- Still & Sparkling Water
- Soft Drinks (Coca Cola, Sprite, Fanta Orange)
- White Wine
- Red Wine

Open Bar 2

44€ per person for the first hour & 22€ per person for every extra hour

- Still & Sparkling Water
- Soft Drinks (Coca Cola, Sprite, Fanta Orange)
- Beer
- Sparkling Wine
- White Wine
- Rose Wine
- Red Wine

Open Bar 3

77€ per person for the first hour & 33€ per person for every extra hour

- Still & Sparkling Water
- Soft Drinks (Coca Cola, Sprite, Fanta Orange)
- Beer
- Sparkling Wine
- Vodka (Absolut)
- Gin (Gordon's)
- Rum (Bacardi)
- Whiskey (Cutty Shark)

Available for any group capacity

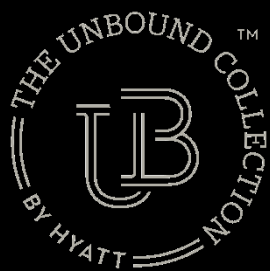




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BRUNCH





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BUFFET BRUNCH MENU 1

EGGS & BREAKFAST CLASSICS

- Avocado Toast with Poached Eggs  
*Toasted sourdough topped with smashed avocado, poached eggs, chili flakes, and microgreens*
- Classic Eggs Benedict  
*Two poached eggs on English muffins with Greek prosciutto, topped with hollandaise sauce*
- Vegetable Frittata  
*A baked egg dish with zucchini, spinach, cherry tomatoes, and feta cheese*
- Buttermilk Pancakes  
*Fluffy pancakes served with maple syrup, fresh berries, and whipped cream*

SAVORY PLATES

- Steak & Eggs  
*Grilled sirloin steak, two sunny-side-up eggs, and roasted potatoes*
- Breakfast Tacos  
*Soft tortillas filled with scrambled eggs, chorizo, avocado, pico de gallo, and cream cheese*
- Smoked Salmon Bagel  
*Toasted bagel topped with cream cheese, smoked salmon, capers, red onion, and dill*
- Shakshuka  
*Spiced tomato and pepper stew with poached eggs, served with crusty bread*

SWEET DELIGHTS

- French Toast with Caramelized Bananas  
*Thick brioche slices soaked in cinnamon batter, topped with caramelized bananas and powdered sugar*
- Acai Bowl  
*A smoothie bowl with acai, granola, coconut flakes, fresh berries, and chia seeds*

LIGHT & REFRESHING

- Seasonal Fruit Salad  
*A mix of fresh seasonal fruits served with a honey-mint drizzle*
- Greek Yogurt Parfait  
*Layered Greek yogurt, granola, and mixed berries, topped with a drizzle of honey*

Minimum Capacity: 40 persons | Maximum Capacity: 100 persons  
61€ per person





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BUFFET BRUNCH MENU 2

COLD STARTERS & SALAD

Smoked Salmon Platter  
*Slices of smoked salmon with capers, dill, red onion, and lemon wedges, served with mini bagels and cream cheese*

Shrimp Cocktail  
*Chilled jumbo shrimp with cocktail sauce and lemon slices*

Greek “Horiatiki” Salad  
*Tomatoes, cucumbers, red onions, olives, and feta cheese, dressed with olive oil and oregano*

Avocado & Citrus Salad  
*Mixed greens with avocado, orange segments, toasted almonds, and honey-lime vinaigrette*

Charcuterie & Cheese Board  
*A selection of cured meats, artisan cheeses, dried fruits, nuts, and crackers*

EGGS & BREAKFAST CLASSICS

Eggs Benedict Station  
*Poached eggs with a choice of classic, Florentine (spinach), or smoked salmon, topped with hollandaise sauce*

Vegetable Frittata  
*A fluffy baked egg dish with spinach, zucchini, cherry tomatoes, and goat cheese*

Scrambled Eggs with Truffle Oil  
*Creamy scrambled eggs infused with aromatic truffle oil*

Mini Croissant Sandwiches  
*Assorted mini croissants filled with smoked turkey, brie and cranberry chutney or scrambled eggs and bacon*

HOT ENTREES

Grilled Chicken & Waffles  
*Crispy waffles topped with grilled chicken and a maple-mustard glaze*

Lobster Mac & Cheese  
*Creamy macaroni with chunks of lobster, topped with a golden Parmesan crust*

Shakshuka  
*Poached eggs in a spicy tomato and bell pepper stew, served with crusty bread*

Herb-Crusted Salmon  
*Baked salmon with a fresh herb crust, served with a lemon-dill sauce*

SIDE DISHES

Greek Lemon Potatoes  
*Roasted potatoes flavored with lemon, garlic, and oregano*

Seasonal Roasted Vegetables  
*A medley of zucchini, bell peppers, carrots, and asparagus with olive oil and herbs*

Wild Mushroom Risotto  
*Creamy risotto with wild mushrooms, Parmesan, and truffle oil*

DESSERTS

Baklava Bites  
*Mini phyllo pastries layered with nuts and honey syrup*

French Toast Casserole  
*Baked French toast with a cinnamon-brown sugar crumble, served with fresh berries and whipped cream*

Mini Cheesecake Trio  
*Individual cheesecakes in assorted flavors: classic, raspberry, and chocolate*

Fresh Fruit Display  
*A colorful platter of seasonal fruits such as watermelon, melon, grapes and others*

Minimum Capacity: 40 persons | Maximum Capacity: 100 persons

94€ per person





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BUFFET  
LUNCHES





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# MEDITERRANEAN BUFFET LUNCH MENU 1

## APPETIZERS & MEZZE

Tzatziki

*Creamy yogurt dip with cucumber, garlic, and dill, served with warm pita bread.*

Hummus Trio

*Classic, roasted red pepper, and spicy harissa hummus with vegetable crudité.*

Dolmades

*Grape leaves stuffed with rice, herbs, and a hint of lemon.*

Spanakopita

*Spinach and feta cheese wrapped in flaky phyllo pastry.*

Marinated Olives & Feta

*A mix of Kalamata and green olives with cubes of marinated feta in olive oil and herbs.*

## SALADS

Greek Salad

*Tomatoes, cucumbers, red onion, Kalamata olives, and feta with olive oil and oregano.*

Tabbouleh

*A refreshing mix of parsley, bulgur, tomatoes, and mint in a lemon dressing.*

Chickpea Salad

*Chickpeas tossed with cherry tomatoes, cucumber, red onion, and tahini dressing.*

Orzo Salad

*Orzo pasta with sun-dried tomatoes, Kalamata olives, spinach, and crumbled feta.*

## MAIN COURSES

Grilled Chicken Souvlaki

*Marinated chicken skewers served with lemon wedges.*

Beef Patties

*Seasoned beef patties served with lemon olive oil and mustard dressing*

Mediterranean Grilled Fish

*Lemon and herb-marinated fillets, grilled to perfection.*

Vegetarian Moussaka

*Layers of eggplant, zucchini, potatoes, and béchamel sauce.*

Chicken Gyro

*Thinly sliced chicken with pita bread, tomatoes, onion, and tzatziki.*

## SIDE DISHES

Roasted Lemon Potatoes

*Crispy and golden, infused with olive oil, lemon, and oregano.*

Mediterranean Rice Pilaf

*Flavored with saffron, pine nuts, and currants.*

Grilled Vegetables

*Zucchini, eggplant, bell peppers, and asparagus with a balsamic glaze.*

## DESSERTS

Baklava

*Phyllo pastry layered with nuts and honey syrup.*

Loukoumades

*Greek honey donuts drizzled with honey and sprinkled with cinnamon.*

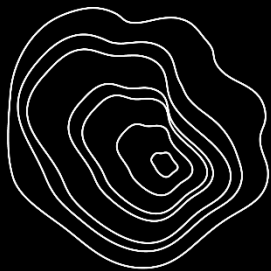
Greek Yogurt Bar

*Plain yogurt with toppings like honey, nuts, fresh berries, and granola.*

Minimum Capacity: 40 persons | Maximum Capacity: 120 persons

72€ per person





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MEDITERRANEAN BUFFET LUNCH MENU 2

APPETIZERS & MEZZE

Hummus Trio

*Classic, roasted red pepper, and basil pesto served with pita bread and crudités*

Tzatziki

*Creamy cucumber and yogurt dip with fresh dill.*

Muhammara

*Roasted red pepper and walnut spread with pomegranate molasses.*

Dolmas

*Stuffed grape leaves with rice, pine nuts, and herbs.*

Spanakopita Bites

*Mini phyllo pastries filled with spinach and feta.*

Marinated Olives

*A mix of Kalamata, green, and black olives with herbs and citrus zest.*

Caprese Skewers

*Cherry tomatoes, mozzarella, and fresh basil drizzled with balsamic glaze.*

Charcuterie Platter

*Assorted Mediterranean cured meats, cheeses, and accompaniments.*

SALADS

Greek Salad

*Tomatoes, cucumbers, onions, olives, and feta with oregano and olive oil.*

Tabbouleh

*Parsley, mint, bulgur, and tomatoes with a lemon vinaigrette.*

Panzanella

*Tuscan bread salad with ripe tomatoes, cucumbers, red onions, and basil.*

Chickpea Salad

*Chickpeas, cherry tomatoes, cucumbers, and red peppers with tahini dressing.*

Roasted Beet Salad

*Beets with arugula, goat cheese, and candied walnuts.*

SEAFOOD DELIGHTS

Grilled Octopus

*Marinated with olive oil, lemon, and herbs.*

Shrimp Saganaki

*Shrimp cooked in a rich tomato sauce with feta and oregano.*

Seafood Paella

*A flavorful mix of saffron rice, mussels, shrimp, and calamari.*

Smoked Salmon Platter

*With dill, capers, and a lemon cream sauce.*

ENTREES

Moussaka

*Layers of eggplant, ground beef, and béchamel sauce.*

Lamb Kofta

*Grilled spiced lamb skewers served with tahini sauce.*

Chicken Souvlaki

*Marinated and grilled chicken skewers.*

Vegetarian Tagine

*Slow-cooked with chickpeas, zucchini, apricots, and spices.*

Grilled Branzino

*Whole Mediterranean Sea bass with herbs and garlic.*

DESSERTS

Baklava

*Layered phyllo pastry with honey and nuts.*

Lemon Olive Oil Cake

*Moist cake with a citrus glaze.*

Galaktoboureko

*Custard-filled phyllo with a syrup drizzle.*

Fresh Fruit Platter

*Seasonal Mediterranean fruits, including figs, pomegranates, and grapes.*

SIDE DISHES

Lemon Herb Rice Pilaf

*with parsley and dill.*

Roasted Vegetables

*Zucchini, bell peppers, eggplant, and onions*

Potatoes Bravas

*Crispy potatoes with a spicy tomato sauce.*

Feta-Stuffed Peppers

*Mini peppers baked with a feta-herb filling.*

Minimum Capacity: 60 persons | Maximum Capacity: 120 persons  
99€ per person



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VEGAN GREEK BUFFET LUNCH MENU

APPETIZERS & MEZZE

Hummus Trio

*Classic, roasted red pepper, and spicy harissa hummus with vegetable crudité’s.*

Melitzanosalata

*Smoky roasted eggplant dip with garlic, lemon, and olive oil.*

Skordalia

*Creamy garlic and potato dip, perfect for dipping or spreading on bread.*

Dolmades

*Grape leaves stuffed with rice, pine nuts, and fresh herbs, served with a tangy lemon dressing*

SALADS

Horiatiki With Tofu

*Vine-ripened tomatoes, cucumber, red onion, green peppers, and olives  
dressed in olive oil and oregano , tofu*

Gigantes Plaki Salad

*Tender giant beans in a rich tomato-herb sauce, served chilled on a bed of arugula.*

Quinoa Tabouleh

*Quinoa with parsley, mint, cucumbers, cherry tomatoes, and a lemon-olive oil dressing*

Zucchini Ribbon Salad

*Thinly sliced zucchini, dill, and capers, drizzled with a lemon vinaigrette.*

HOT BUFFET ITEMS

Fasolakia

*Traditional Greek green bean stew with tomatoes, celery, and herbs.*

Spanakopita Rolls

*Phyllo pastry rolls filled with spinach, leeks, dill, and vegan feta.*

Imam Bayildi

*Slow-baked eggplant stuffed with tomatoes, onions, and garlic.*

Vegan Moussaka

*Layers of eggplant, potatoes, and a rich lentil-tomato filling, topped with a creamy cashew béchamel.*

Briam

*A hearty roasted vegetable medley of potatoes, zucchini, eggplant, and tomatoes  
baked in olive oil and oregano.*

SIDES & BREAD

Lemon Rice Pilaf

*Fluffy rice cooked with lemon zest, dill, and olive oil.*

Grilled Pita Bread

*Warm, charred pita slices brushed with olive oil and sprinkled with oregano.*

Ladenia

*Traditional Greek olive oil flatbread topped with tomatoes, red  
onions, and olives.*

DESSERT OPTIONS

Loukoumades

*Greek donuts drizzled with maple syrup and sprinkled  
with cinnamon.*

Orange Semolina Cake

*Moist and zesty cake made with orange juice and olive oil, topped  
with a light sugar glaze.*

Minimum Capacity: 40 persons | Maximum Capacity: 120 persons

83€ per person





MAGMA RESORT  
SANTORINI

MENU BAR

- COFFEE BREAKS
- RECEPTIONS & COCKTAILS
- FINGER FOODS
- WINE TASTING
- OPEN BARS
- BRUNCH
- BUFFET LUNCHES
- BUFFET DINNERS
- SERVED LUNCHES
- SERVED DINNERS
- BEVERAGE PACKAGES
- ALLERGEN INFO
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BBQ BUFFET LUNCH MENU

STARTERS & SALADS

- Greek Salad  
*Tomatoes, Cucumbers, Red Onion, Kalamata Olives, Feta Cheese, Olive Oil & Oregano*
- “Tzatziki”  
*Greek Yogurt, Garlic, Cucumber, Dill*
- “Melitzanosalata”  
*Smoky Eggplant Dip with Olive Oil and Lemon*
- “Horiatiki” Pasta Salad  
*Penne, Sun-Dried Tomatoes, Olives, Feta, and Basil Dressing*
- “Dolmadakia”  
*Stuffed Vine Leaves with Lemon*  
*Freshly Baked Bread & Pita*

BBQ GRILLS

- “Souvlaki” Skewers
  - Chicken with Lemon and Oregano*
  - Pork with Garlic and Paprika*
- Vegetable Souvlaki with Bell Peppers, Zucchini, Mushrooms and Eggplant*
- Grilled Seafood  
*Octopus with Olive Oil and Herbs*  
*Prawns with Garlic Butter*
- Lamb Chops  
*marinated with Thyme and Olive Oil*
- Beef Burgers  
*with Feta Cheese and Sundried Tomato*
- “Loukaniko”  
*Traditional Greek Sausage*

ACCOMPANIMENTS

- Lemon Roasted Potatoes*
- Grilled Halloumi Cheese with Honey Drizzle*
- Charred Corn on the Cob*
- Seasonal Grilled Vegetables*

DESSERTS

- “Baklava” Layers of Filo, Nuts, and Honey Syrup
- “Galaktoboureko” Custard-Filled Pastry
- Greek Yogurt Bar with Honey, Nuts, and Fresh Fruits
- Watermelon and Cantaloupe Slices

Minimum Capacity: 40 persons | Maximum Capacity: 100 persons  
99€ per person

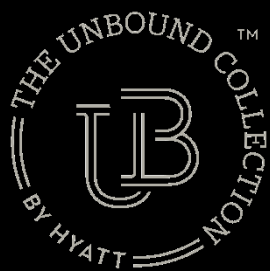




MAGMA RESORT  
SANTORINI

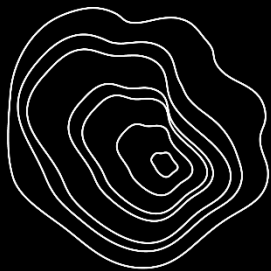
MENU BAR

- COFFEE BREAKS
- RECEPTIONS & COCKTAILS
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BUFFET  
DINNERS





MAGMA RESORT  
SANTORINI

MENU BAR

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RECEPTIONS & COCKTAILS

FINGER FOODS

WINE TASTING

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# BUFFET DINNER MENU 1

## APPETIZERS

“Dolmadakia” Stuffed Vine Leaves  
*Stuffed with rice, fresh herbs, and a hint of lemon, served with a tangy yogurt dipping sauce*

“Spanakopita”  
*Flaky phyllo pastry triangles filled with spinach, feta cheese, and fresh dill*

“Tzatziki” with Pita Bread  
*Creamy yogurt dip with cucumber, garlic, and olive oil, accompanied by warm pita bread*

“Keftedes” Greek Meatballs  
*Juicy lamb and beef meatballs infused with mint and oregano, served with a tomato-based dipping sauce*

“Fava” Yellow Split Pea Dip  
*Smooth and velvety dip garnished with caramelized onions, capers, and olive oil*

## SALADS

“Horiatiki” Classic Greek Salad  
*Fresh tomatoes, cucumbers, red onions, green peppers, olives, and feta cheese drizzled with olive oil and oregano*

Marinated Octopus Salad  
*Tender octopus in olive oil, lemon, and vinegar, paired with herbs and capers*

“Dakos” Salad  
*Traditional Cretan salad with barley rusks, grated tomatoes, mizithra cheese, and olive oil*

## MAIN DISHES

“Moussaka”  
*Layers of eggplant, potatoes, spiced minced meat, and béchamel sauce baked to perfection*

Lamb “Kleftiko”  
*Slow-cooked lamb with garlic, lemon, and rosemary, wrapped in parchment paper for maximum tenderness*

“Soutzoukakia” Greek Meatball Casserole  
*Spiced meatballs simmered in a rich tomato and red wine sauce, served with rice pilaf*

Seafood “Saganaki”  
*A medley of shrimp, mussels, and calamari cooked in a tomato and feta cheese sauce, flavoured with ouzo*

Vegetarian “Gemista”  
*Bell peppers and tomatoes stuffed with rice, pine nuts, and herbs, baked in olive oil*

## SIDE DISHES

“Gigantes Plaki”  
*Giant beans baked in a savoury tomato sauce with onions, garlic, and parsley*

Lemon Potatoes  
*Oven-roasted potatoes with lemon, olive oil, and oregano, crispy and flavourful*

Orzo Pilaf  
*Orzo pasta cooked with rich tomato sauce and fresh herbs*

## BREAD & ACCOMPANIMENTS

Freshly Baked “Lagana” Bread  
*Traditional sesame-topped flatbread, soft and slightly chewy*  
Assorted Greek Olives  
*Kalamata, green, and black olives marinated with herbs and citrus zest*

## DESSERTS

“Karidopita”  
*Greek aromatic walnut cake with cinnamon, clove and syrup*  
“Galaktoboureko”  
*A creamy custard pie encased in phyllo, soaked in a fragrant sugar syrup*

## EXTRAS

“Gyros” Station  
*Freshly shaved pork or chicken gyros served with pita, tzatziki, and toppings.*

Cheese & Wine Pairing Corner  
*Featuring traditional Greek cheeses such as graviera, kefalotyri, and manouri, accompanied by local wines*

Minimum Capacity: 40 persons | Maximum Capacity: 120 persons  
83€ per person



MAGMA RESORT  
SANTORINI

MENU BAR

COFFEE BREAKS

RECEPTIONS & COCKTAILS

FINGER FOODS

WINE TASTING

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BUFFET DINNER MENU 2

STARTERS

Traditional Greek “Tzatziki”  
*Creamy yogurt, cucumber, garlic, and dill served with pita bread*

“Melitzanosalata”  
*Smoky eggplant dip with olive oil and lemon*

Hummus with Roasted Red Pepper  
*Smooth chickpea dip with roasted red pepper purée*

“Dolmades”  
*Grape leaves stuffed with rice, pine nuts, and herbs*

“Spanakopita” Triangles  
*Flaky phyllo pastries filled with spinach and feta*

Marinated Greek Olives  
*A mix of “Kalamata” and green olives infused with citrus, oregano, and olive oil*

“Gigantes Plaki”  
*Oven-baked giant beans in a rich tomato sauce*

SALADS

Cretan “Dakos” Salad  
*Barley rusks topped with fresh tomatoes, feta, olive oil, and oregano*

Classic Greek Salad  
*Tomatoes, cucumbers, green peppers, red onions, “Kalamata” olives, and feta cheese*

Seafood Salad  
*Octopus, calamari, and shrimp tossed with lemon, olive oil, and herbs*

MAIN DISHES

“Moussaka”  
*Layered eggplant, ground beef, and béchamel sauce*  
Beef “Kokinisto”  
*Beef shank ragout with a rich tomato and spices sauce served with eggplant puree*

“Pastitsio”  
*Greek-style baked pasta with a spiced meat sauce and béchamel topping*  
Lamb “Kleftiko”  
*Slow-cooked lamb with garlic, herbs, and lemon, baked in parchment paper*

Chicken Souvlaki  
*Skewered marinated chicken grilled to perfection*

Pork “Gyros”  
*Slow-roasted pork slices with traditional spices*  
Grilled Sea Bass  
*Fresh Mediterranean sea bass drizzled with olive oil and lemon*  
Shrimp “Saganaki”  
*Prawns cooked in a rich tomato sauce with feta and ouzo*  
Vegetarian “Gemista”  
*Peppers and tomatoes stuffed with rice, herbs, and raisins*

SIDE DISHES

Lemon-Herb Roasted Potatoes  
*Potatoes baked with olive oil, lemon, and oregano*  
“Spanakorizo”  
*Spinach and rice pilaf with dill and lemon*  
Grilled Seasonal Vegetables  
*Eggplant, zucchini, and peppers with a balsamic glaze*  
Pita Bread & Lavash  
*Warm, soft bread for dipping*

DESSERTS

“Baklava”  
*Layers of phyllo dough with honey, nuts, and cinnamon*  
“Galaktoboureko”  
*Custard pie with semolina and phyllo soaked in syrup*  
“Loukoumades”  
*Greek-style honey donuts drizzled with cinnamon and crushed nuts*  
Greek Yogurt Bar  
*Thick yogurt with toppings like honey, walnuts, figs, and fresh berries*  
Seasonal Fresh Fruit Platter  
*Watermelon, cantaloupe, grapes, and cherries*

Minimum Capacity: 60 persons | Maximum Capacity: 120 persons  
99€ per person





MAGMA RESORT  
SANTORINI

MENU BAR

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- RECEPTIONS & COCKTAILS
- FINGER FOODS
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- OPEN BARS
- BRUNCH
- BUFFET LUNCHES
- BUFFET DINNERS
- SERVED LUNCHES
- SERVED DINNERS
- BEVERAGE PACKAGES
- ALLERGEN INFO
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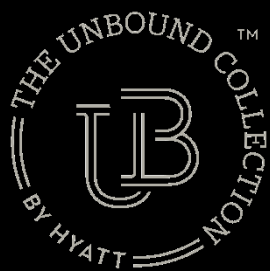
SERVED  
LUNCHES



MAGMA RESORT  
SANTORINI

MENU BAR

- COFFEE BREAKS
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SERVED LUNCH MENU 1

OPTION 1

SALAD

Greek salad

STARTER

Wild Greens Spring Rolls  
*with “Xygalo” Cream*

MAIN COURSE

Chicken “Gyros”  
*with Yoghurt Sauce and Pita Bread*

OR

John Dory  
*with potatoes, onions, lemon and garlic stew*

DESSERT

Apple Tart  
*with vanilla Madagascar Ice -Cream*

OPTION 2

SALAD

Valeriana Leaves Salad  
*with crispy chickpeas and “Kefalotyri” cheese with black truffle*

STARTER

Beetroot Carpaccio  
*with yoghurt & fresh berries*

MAIN COURSE

Deconstructed “Pastitsio”  
*with calamarata pasta, slow cooked beef cheeks and foamy bechamel sauce*

OR

Artisanal “Schioufichta” Pasta  
*with red prawns and shellfish bisque*

DESSERT

Cretan Cheesecake  
*with “Mizithra” cheese cremeux and barley rusk crumble*

Minimum Capacity: 20 persons | Maximum Capacity: 80 persons  
*72€ per person*





MAGMA RESORT  
SANTORINI

## MENU BAR

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RECEPTIONS & COCKTAILS

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BRUNCH

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SERVED DINNERS

BEVERAGE PACKAGES

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## SERVED LUNCH MENU 2

### AMUSE-BOUCHE

Mini “Spanakopita” Tartlet

*Crispy filo pastry filled with spinach, feta cheese, and herbs*

Octopus Carpaccio

*Thinly sliced octopus drizzled with olive oil, lemon, capers, and fresh dill, served with a touch of fava purée*

### SOUP

“Avgolemono” Soup

*Traditional Greek chicken and rice soup enriched with egg-lemon sauce, garnished with microgreens*

### SALAD

Modern “Horiatiki” Salad

*A deconstructed Greek salad with heirloom tomatoes, cucumber pearls, “Kalamata” olive tapenade, feta mousse, and an oregano olive oil drizzle*

### MAIN COURSE

#### 1<sup>st</sup> Option

Braised Lamb Shank

*Slow-cooked lamb shank with “fassolakia” and guancia stew, with potato rösti*

#### 2<sup>nd</sup> Option

Grilled Sea Bass

*Fresh Mediterranean sea bass with a lemon-herb sauce, served over Santorini fava purée and sautéed greens*

#### Vegetarian Option

“Gemista”

*Oven-baked tomatoes and bell peppers stuffed with herbed rice, pine nuts, and raisins, served with a side of yogurt*

### DESSERT

“Galatopita” Tart

*A modern take on the classic milk-custard pie served as a glazed phyllo pastry tart with a hint of orange zest, paired with a scoop of “Pistachio” ice cream*

Minimum Capacity: 20 persons | Maximum Capacity: 80 persons

94€ per person







MAGMA RESORT  
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MENU BAR

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WINE TASTING

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SERVED LUNCH MENU 3

AMUSE BOUCHE

Miniature Tomato Confit Tart

*A delicate phyllo pastry tart filled with slow-roasted heirloom tomatoes, fresh basil, berries, dehydrated olives and a drizzle of aged balsamic reduction, served with feta mousse*

APPETIZER

Chargrilled Octopus with Lemon and Oregano

*Tender octopus chargrilled and served with a citrus-herb emulsion, caramelized shallots, and Aleppo pepper*

SOUP

Velouté of Roasted Red Pepper and Almond

*Silky roasted red pepper soup with Marcona almond, smoked paprika and Greek yogurt*

SALAD

Mediterranean Panzanella Salad

*A deconstructed version with compressed cucumber, heirloom tomatoes, “Kalamata” olive powder, torn burrata, and basil croutons, dressed with sherry vinaigrette*

SEAFOOD INTERMEZZO

Seared Scallop with Saffron Risotto

PASTA COURSE

Squid Ink Spaghetti with lobster, cherry tomatoes and bisque

MAIN COURSE

Herb-Crusted Lamb Loin with Eggplant Purée

*Served with harissa-infused jus, and roasted root vegetables*

CHEESE COURSE

Mediterranean Cheese Selection

*A trio of Mediterranean cheeses (Manchego, Chlora Santorinis, and aged Feta) paired with fig compote, honeycomb, and walnut crackers*

DESSERT

Orange Blossom “Baklava” with Pistachio Ice Cream

PETIT FOURS

Mediterranean Sweet Bites

*A selection of mini desserts: olive oil and orange madeleines, “Galatopita” bites , macarons, truffles*

Minimum Capacity: 20 persons | Maximum Capacity: 80 persons

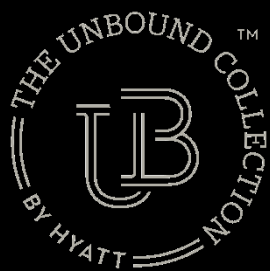
*165€ per person*



MAGMA RESORT  
SANTORINI

MENU BAR

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SERVED  
DINNERS





MAGMA RESORT  
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SERVED DINNER MENU 1

STARTER

Fried Puff Pastry  
*tart shells stuffed with wild greens and herbs*

Eggplant  
*stuffed with slow cooked beef cheek and topped with bechamel sauce*

SALAD

Green Salad  
*with strawberries, hazelnuts and aged balsamic vinegar vinaigrette*

MAIN COURSE

Orzo “Giouvetsi”  
*cooked in tomato sauce with beef short -ribs and grated “Graviera” cheese*  
OR

Traditional Corfiot “Bianco”  
*with catch of the day fish, potatoes, onions, lemon and garlic stew*

DESSERT

Chocolate Doughnut  
*with Tanzania chocolate mousse, feuilletine biscuit and strawberry compote*

Minimum Capacity: 20 persons | Maximum Capacity: 80 persons  
*66€ per person*







MAGMA RESORT  
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SERVED DINNER MENU 2

STARTER

- Red Prawn Carpaccio  
*with radish flakes and beluga caviar (+15 , 5gr)*
- Wagyu Beef Carpaccio  
*with black olive soil and semi -dried tomato*

SALAD

- Green Salad  
*with capers, cucumber, feta cheese mousse and carob rusk ‘soil’*

MAIN COURSE

- Red Mullet  
*stuffed with vegetables “Ratatouille” and cauliflower puree*
- OR
- Rustic lamb “Kleftiko”  
*with vegetables, cooked in parchment paper*

DESSERT

- Traditional “Baklava”  
*with “Aegina” pistachio praline and caramelised pastry phyllo*

Minimum Capacity: 20 persons | Maximum Capacity: 80 persons

94€ per person





MAGMA RESORT  
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MENU BAR

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SERVED DINNER EARTH MENU

Chef’s Welcome  
Pork “En Papillote”

First Course  
Waguy Beef Carpaccio  
*with crispy black olives, tomato confit and extra virgin olive oil*

Second Course  
“Pastitsio”  
*with slow cooked beef cheeks, handmade cannelloni and foamy bechamel sauce*

Third Course  
Lamb Shoulder Confit  
*with eggplant puree, Greek yoghurt and potato gnocchi*

Fourth Course  
Beef Fillet  
*with glazed baby vegetables and green pepper sauce*

Fifth Course  
Greek Coffee Tart  
*with hazelnut praline, salty caramel, caramelised hazelnuts and coffee ice cream*

Minimum Capacity: 10 persons | Maximum Capacity: 20 persons  
*165€ per person*







MAGMA RESORT  
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MENU BAR

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SERVED DINNER SEA MENU

**Chef’s Welcome**  
Beetroot Waffle With Fish Roe Mousse

**First Course**  
Smoked Red Prawns  
*with lime and honey -pepper mayonnaise*

**Second Course**  
Grouper Fish Rice Balls  
*with egg-lemon sauce foam and smoked bottarga*

**Third Course**  
Crab Raviolo  
*with tomato water “beurre blanc” and lemon confit*

**Fourth Course**  
Catch of the Day (1kg)  
*on the grill, with baby vegetables, steamed seasonal greens and olive- lemon*

OR  
Lobster Tail  
*with pasta cooked in lobster bisque, with cherry tomatoes and garlic*

**Fifth Course**  
Chilled Orange Sponge Cake  
*with vanilla ice-cream, crispy puff pastry and orange confit*

Minimum Capacity: 10 persons | Maximum Capacity: 20 persons  
*198€ per person*







MAGMA RESORT  
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MENU BAR

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SERVED DINNER VEGETERIAN MENU

**Chef's Welcome**  
Black & Green Olive Spheres

**First Course**  
Garden Salad  
*with baby carrots, asparagus, tender stem broccoli, Brussel sprouts and baby onions  
on a black-olive and carob rusk "soil"*

**Second Course**  
Tomato Tart  
*with heirloom cherry tomatoes, capers, tomato jam, pickled onions, olives and feta cheese mousse*

**Third Course**  
"Gemista"  
*with stuffed vegetables tartar, stuffed vegetables foam and crispy rice*

**Fourth Course**  
Smoked Cabbage  
*with icing sugar mayonnaise, caramelized hazelnuts and cherry tomatoes confit*

**Fifth Course**  
Lemon Balm  
*with Lemon cream, lime and lemon soup, kumkuat confit, citrus fruit meringue and basil sorbet*

Minimum Capacity: 10 persons | Maximum Capacity: 20 persons

132€ per person

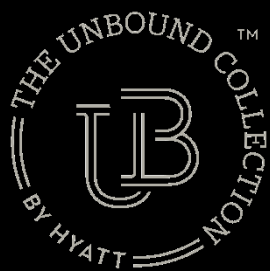




MAGMA RESORT  
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MENU BAR

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BEVERAGE  
PACKAGES





MAGMA RESORT  
SANTORINI

MENU BAR

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LUNCH BEVERAGE PACKAGES

PACKAGE 1

28€ per person

- Still & Sparkling Water
- Soft Drinks
- Beer or Wine

PACKAGE 2

39€ per person

- Still & Sparkling Water
- Soft Drinks
- Beer
- White & Red Wine
- Sparkling Wine
- Filter Coffee

PACKAGE 3

55€ per person

- Lunch Beverage Package 3
- Still & Sparkling Water
- Soft Drinks
- Santorini Beer (Yellow & Red Donkey)
- White, Rose, Red Wine (Santorini)
- Sparkling Wine
- Selection of Coffee

Minimum Capacity: 40 persons | Maximum Capacity: 80 persons







MAGMA RESORT  
SANTORINI

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- FINGER FOODS
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- SERVED DINNERS
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DINNER BEVERAGE PACKAGES

PACKAGE 1

33€ per person

- Still & Sparkling Water
- Soft Drinks
- Beer or Wine

PACKAGE 2

44€ per person

- Still & Sparkling Water
- Soft Drinks
- Beer
- White & Red Wine
- Sparkling Wine

PACKAGE 3

66€ per person

- Still & Sparkling Water
- Soft Drinks
- Santorini Beer (Yellow & Red Donkey)
- White, Rose, Red Wine (Santorini)
- Sparkling Wine

Minimum Capacity : 40 persons | Maximum Capacity: 80 persons





MAGMA RESORT  
SANTORINI

MENU BAR

COFFEE BREAKS

RECEPTIONS & COCKTAILS

FINGER FOODS

WINE TASTING

OPEN BARS

BRUNCH

BUFFET LUNCHES

BUFFET DINNERS

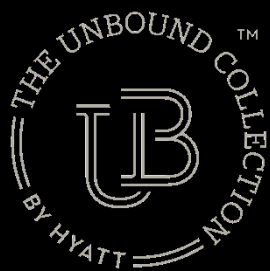
SERVED LUNCHES

SERVED DINNERS

BEVERAGE PACKAGES

ALLERGEN INFO

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FOOD ALLERGENS



**V:** VEGETARIAN, **GF:** GLUTEN FREE, **DF:** DAIRY FREE, **VG:** VEGAN

G (gluten), S (sesame), N (nuts), Cr (crustaceans), E (eggs), F (fish), Ma (mustard), M (milk), Cr (celery)  
P (peanuts), Sy (soya), Mol (molluscs), Lp (lupin beans), Sp (sulphites)

- The oil used on salads is extra virgin olive oil. Greek salad contains feta cheese P.D.O.
  - All prices are in Euro currency
  - All taxes are included in the prices
- The consumer is not obliged to pay if the notice of payment has not been received. (Receipt-Invoice)
- The restaurant is legally required to present complaint/comment forms in a special box next to exist

Kindly inform us of any allergies or special dietary requirements we should be aware of:

Person in charge in case of market inspection: George Pitsinelis

Consulting Chef: **Soultatos Lefteris** | Executive chef: **Kokkalis Stefanos**



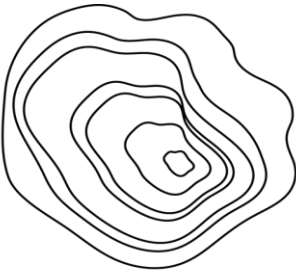




MAGMA RESORT  
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MENU BAR

- COFFEE BREAKS
- RECEPTIONS & COCKTAILS
- FINGER FOODS
- WINE TASTING
- OPEN BARS
- BRUNCH
- BUFFET LUNCHES
- BUFFET DINNERS
- SERVED LUNCHES
- SERVED DINNERS
- BEVERAGE PACKAGES
- ALLERGEN INFO
- CONTACT US



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