



# 2019



(In order to ensure high quality services we have selected exclusive partners for all your needs)



# Dear Wedding Couple,

Experience the hospitality of Blue Lagoon Princess, the exquisite cuisine and our meticulous attention to detail.

We will make every effort to make this day an unforgettable one.

Our team of well-trained professionals is always ready to carry out duties with pleasure for any requirements you may set and to offer you the most suitable wedding package.

Enclosed you will find our wedding proposals.

Kindly note that the menus are subject to changes if required.

We guarantee you a memorable Marriage at the world of Blue Lagoon Princess in Kos.

For confirmation, further information or clarification please do not hesitate to contact us

Kindest regards,

Denis Anagnostopoulos Commercial Director Blue Lagoon Group <u>d.anagnostopoulos@bluelagoongroup.com</u>





# Wedding offers at Blue Lagoon Princess

For Wedding Events that take place at the Blue Lagoon Princess:

- Upgrade to the next Room Category (upon availability).
- Sparkling Wine Reception on Arrival for all Guests.
- Sparkling Wine after the Wedding Event in couple's Room.
- Complimentary Massage for the wedding couple & 15 % discount for any other treatments they or their guests would like to enjoy.
- Fruit Basket & Bottle of wine upon arrival
- Rose petals Turn Down service on wedding night
- Candle light dinner with Set Menu to choose from, for wedding couple in our A la Carte Restaurant.
- Farewell Present for the wedding couple

## For all Other Wedding Ceremonies and Services Celebrating outside the Premises of Blue Lagoon Princess:

- ✤ Fruit Basket upon arrival.
- Bottle of sparkling wine upon arrival.
- ✤ 15 % Discount on all Spa Treatments



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Wedding - Event Services

Wedding Ceremony

- Garden Gazebo
- Beach Gazebo



## Wedding Reception

- ✤ A Reserved area at the Main Restaurant
- A reserved area at the Greek Taverna

500€ \* 410€ 500€ \*\*

Exclusive & private venue at the Greek Taverna from 60-100 guests

\*Wedding Reception rate includes reserved area at chosen location from 18:30 – 22:00, standard decoration, Groom & Bride will be served with food & drinks, Wedding guests will be served with drinks (Food: self-service from the All Inclusive Buffet)

\*\*and additional charge for wedding menus or buffet – at the Greek Taverna (no All Inclusive option available)



## Entertainment (available until 22:00)

- Greek Band
- Greek Band with dancers

#### **Fireworks**

- Package 1 100 pieces (1,5 minute)
- Package 2 140 pieces (1,5 minute)
- Package 3 180 pieces (1,5 minute)

450€ 700€ 1000€





#### Flower Decoration:

- Package 1:
- Package 2:
- Package 3:
- Bridal Bouquet
- Buttonholes (3 different arrangements)

190€ 290€ 400€ starting from 75€ 11€ to 21€

from 105€

from 68€

from 50€

165€

240€

120€

165€

33€

40€

45€

95€

110€



#### <u>Hairdresser</u>

- Hair Dresser for the Bride
- Bridal Hair Updo with trial
- Wedding Hair Package (Bride + 2 bridesmaid)
- Bridesmaid Blow Dry
- Flower Girls Blow dry

#### <u>Make up</u>

- Bridal Make up ( no trial )
- Make up (Bride incl. test)

## Nails Service

- Wedding Manicure
- Wedding Manicure (French)
- Wedding Pedicure

✤ Wedding Cake

Acrylic Nails (placement)

Icing of Wedding Cake

Local Sparkling Wine (white)

French Ordinary Champagne (Veuve Clicquot)

French Ordinary Champagne (Moët & Chandon)

Local Sparkling Wine (rose)

Service

30€ per kilo 10€ per kilo 28€ 32€ 120€



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## **Transportation**

Horse & Carriage		350€
	ktail Cruise with a Greek Kaiki Boat e contact your Wedding Coordinator for prices	
Decorated Taxi (2 hours)		295€
Decorated Antique Car 2 hours		630€
Luxury Car Services		
	Saab Aero 2.000cc:	210€
	Audi Q7 3.000cc:	285€
	Mercedes-Benz CLS 3.500cc:	395€
	Mercedes-Benz \$500 Long 5.000cc:	395€
arried	Range Rover SPORT 4.200cc:	760€
	Mercedes-Benz ML500 5.000cc:	790€

The price includes: Luxury Car, Chauffer (Driver Greek & English speaking), Insurance, 100km limited, wet tissues and mineral water for all passengers. Wedding Car Decoration cost is 70 € for all types of cars. (upon request)



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## Wedding Photography

## Photographer packages



Album 24 photos & CD with all the photos	
Album 50 photos & CD with all the photos	595€
Album 24 photos, Sunset Photography session on the Beach & All photos on disc	570€
Album 50 photos, Sunset Photography session on the Beach & All photos on disc	660€
Digital Book simple 30 Pages (30cm x 30cm) & CD with all the photos	625€
Digital Book simple 30 Pages (30cm x 30cm), Sunset Photography session on the Beach & All photos on disc	715€
Album 24 photos & Video DVD with full editing	700€
Digital Album & Video DVD with full editing	1100€
Digital Album, Video DVD with full Editing & Reception 1 hour	
Digital Album, Video DVD with full Editing, Reception 1 hour & Sunset photography	

Album with 24 photos	445€
Album with 50 photos	500€
Digital Book Simple 30 Pages 30cm x 30cm	800€
Sunset photography (around one hour)	105€
Extra time video (per hour during dinner)	110€
Extra time photo (per hour	
during dinner)	85€
Video Dvd full editing 5 minutes	410€
CD with all photos	400€
Photo booth Basic (unlimited photos for 3 hours)	600€
Photo Booth Digital USB(unlimited photos for 3 hours & Usb flash drive of all photos)	650€
Photo Booth All star (unlimited photos for 3 hours Usb flash drive of all photos & photo booth props )	700€



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#### Wedding Menus

#### Wedding Menu I

Fresh salad leaves with baked chicken in black pepper and parmesan flakes in caramelised balsamic

Pork escallops with whisky sauce, potatoes rissole, broccoli gratin and carrots puree

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Yoghurt pie with mango

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Freshly brewed filter coffee

Price per person: 37,50€

(Minimum 15 people)

(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices)





Wedding Menu II

Shrimp salad in avocado nest with yoghurt fruit sauce

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Chicken fillet stuffed with wild mushrooms and pesto sauce accompanied with potatoes duchesse and vegetable dumplings

Bavaroise of white chocolate

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Freshly brewed filter coffee

Price per person: 44€

(Minimum 15 people)

(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices)





## Wedding Menu III

Mushroom soup with flaky pastry crostini

Marinated seafood salad with green leaves, cottage cheese and baked rolls

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Beef fillet medallion with cointreu sauce vegetables sauté and Gratinated mashed potatoes

Fried ice cream with forest fruit sauce

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Freshly brewed filter coffee

Price per person: 49€

(Minimum 15 people)

(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices)





## Wedding Menu IV

Seafood tortilla surprise with Metaxa sauce

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Rocket salad with orange fillet, steamed chicken and croutons

Fillet of duck with wild mushroom sauce, potato tart and vegetable millefeuille

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Warm cherry strudel with ice cream

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Freshly brewed filter coffee Mignardises

Price per person: 56€

(Minimum 15 people)

(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices)





#### Wedding Menu V

Crayfish in pastry with vegetables with cognac sauce

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Poached salmon fillet with champagne sauce and cream, with tops of green asparagus and steamed potatoes

Mandarin sorbet with amaretto

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Veal fillet in mushroom crust Stuffed potatoes with spinach and carrot puree

Chocolate millefeuille with strawberries and Bailey's sauce

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Freshly brewed filter coffee Mignardises

Price per person: 62€

(Minimum 15 people)

(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices) (In order to ensure high quality services we have selected exclusive partners for all your needs)



#### Salads

Greek salad with feta cheese & extra virain olive oil Traditional cabbage salad with carrots and celery Traditional eggplant salad with chestnut and walnuts "Athenian" fish salad Traditional potato salad Tzatziki Choice of fresh salads Accompanied with vinaigrette, thousand island and Dijon dressings Cold appetizers Wine-leaves filled with rice Marinated mussels with lemon & olive oil sauce Rolled lamb with garlic sauce Smoked mackerel with horseradish sauce Warm delicacies Traditional mousaka Meatballs in tomato sauce Homemade pork souvlaki Fried tope with garlic spread and steamed vegetables Pastitsio (pasta with mince and béchamel baked in the oven) Braised beef with onions Atzem rice Baked potatoes with rosemary Variety of steamed vegetables Desserts Traditional Greek sweets Sacher cake 'Mpampades' sweet with rum sauce

> Price per person 37.50€ Minimum number: 50 people Available ONLY at the Greek Taverna



(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices)

## Greek Traditional wedding menu buffet II

#### Salads

Greek salad with feta cheese & extra virgin olive oil Mussel salad Beetroot with yoghurt and garlic Tzatziki White fish roe salad Octopus salad, Greek antipasti Choice of fresh salads accompanied with vinaigrette, thousand island and Dijon dressings Cold appetizers Cretan dakos with tomatoes and skim -milk cheese Aspic of mixed meats Poached salmon with mayonnaise and dill sauce Warm delicacies Mussels with rice Traditional mousaka Casserole of country sausages and sweet green peppers Fried calamari Cuttlefish with spinach and tomato sauce Grilled pork escallops Grilled burgers and country sausages Chicken with wine and Greek traditional pasta in tomato sauce Grilled swordfish souvlaki Rice a la grec Baked potatoes with oregano Variety of steamed vegetables **Carving Station** Leg of pork Desserts Traditional Greek sweets Yoghurt pie with berries Triangle puff pastries filled with vanilla cream Black forest cake

Price per person 44€ Minimum number: 50 people Available ONLY at the Greek Taverna



(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices)

## Wedding menu buffet I

#### Salads

Homemade potato salad Lentils & sundried tomatoes salad Pasta salad with ham and mushrooms Sweet colored peppers Choice of fresh salads Accompanied with: <u>Dressings</u> & Italian dressing French dressing Vinaigrette Thousand island

<u>Condiments</u> Bacon Olives Freshly baked croutons *Pickles* 

#### **Cold appetizers**

Mediterranean grilled vegetables & onion pearls with balsamic & parmesan flakes Smoked salmon Variety of delicatessen **Warm delicacies** Crispy sole fish with spinach a la crème Chicken breast in herb crust Rolled pork stuffed with bacon & bread

Seafood past with green tagliatelle Oven lasagna Cannelloni stuffed with seafood Steamed seasonal vegetables Jacket potatoes stuffed with tzatziki Rice with mushrooms

#### Desserts

Mini millefeuille, Lemon tart Mini fruit tarts, Traditional mini baklava Mini vanilla pastries, Fruits of the season

Price per person 49€ Minimum number: 50 people Available ONLY at the Greek Taverna

(For all the Wedding couples who are staying in our hotel, the beverage package No I will be included in the Wedding Set menu and Buffet prices)







#### Wedding menu buffet II

#### Salads

Shrimp salad with avocado & thousand island sauce Pasta salad with sundried tomatoes & pesto Mozzarella with tomatoes & rocket salad Tomato salad with red onion Steamed broccoli & cauliflower Choice of fresh salads Accompanied with: <u>Dressings</u> & Mustard sauce Italian dressing Vinaigrette Fresh **Cold appetizers** 

Variety of smoked fishes Vitello donato in tuna sauce Poached snapper with Dijon sauce

#### Warm delicacies

Perch saltimbocca with fresh seasonal vegetables Chicken kokovin with mushrooms and potatoes Parisien Grilled pork flavored with sweet pepper and sauce béarnaise Baked lamb with rosemary Codfish fillet with lemon, herbs & tomato Vegetable ratatouille Potatoes gratin, Risotto with rocket **Carving Station** Roast beef with pepper sauce **Desserts** 

Fresh seasonal fruits, strawberry cake Poached pear in Porto wine with cinnamon Chocolate profiteroles with cream, chocolate mouss Traditional mini baklava

Price per person 56€ Minimum number: 50 people Available ONLY at the Greek

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Above prices are inclusive of all taxes. Prices and conditions are valid from March 20<sup>th</sup> 2017. Blue Lagoon Princess reserves the right to change any elements anytime without any further notice, Kalives Beach, Polygyros, 63100 Halkidiki – Greece Tel. +30 23710 51222 Website: www.bluelagoongroup.com E-mail: info@bluelagoonprincess.gr

<u>Condiments</u> Olives Bacon Freshly baked croutons





## **EXTRA PRESENTATIONS**

Choose from the following presentations and create your own unique buffet

## Platters & Dishes

| •             | "Small Rocks" of Granna Pandano parmesan            |       |
|---------------|-----------------------------------------------------|-------|
|               | with red grap                                       | 3,00€ |
| •             | Whole poached salmon with Aioli sauce               | 6,50€ |
| •             | Variety of Greek & foreign cheeses                  |       |
|               | accompanied with cracker                            | 5,00€ |
| •             | Variety of Greek & French cheeses                   |       |
|               | accompanied with crackers                           | 6,50€ |
| <u>Live c</u> | cooking                                             |       |
| <u>Pasta</u>  | L                                                   |       |
| •             | Penne with four cheese sauce & green pepper         | 4,00€ |
| •             | Ravioli with shrimps & Granna Pandano parmesan      | 5,00€ |
| •             | Farfalle with fresh salmon fillets                  | 5,50€ |
| <u>Risott</u> | <u>o</u>                                            |       |
| •             | Risotto with chicken & fresh vegetables             | 3,50€ |
| •             | Risotto with mushrooms & tomato cubes               | 4,00€ |
| •             | Risotto with shrimps & sauce saffron                | 5,00€ |
| <u>Speci</u>  | <u>ialties</u>                                      |       |
| •             | Chicken fillet with sauce stragon                   | 3,50€ |
| •             | Pork escallops with soft white cheese & olive sauce |       |
| •             | Grilled salmon fillet with champagne sauce          | 4,00€ |
| •             | Rib eye mini steaks with Morilles mushroom sauce    | 4,50€ |
| •             | Beef Stroganov                                      | 8,50€ |
| Desse         | <u>erts</u>                                         |       |
| •             | Bitter chocolate profiterole                        | 2,50€ |
| •             | Cinnamon millefeuille                               | 3,00€ |
| •             | Ice cream station(4 ice cream flavors               |       |
|               | with nuts & three different sauces                  | 3,50€ |
| <u>Carvi</u>  | ng Station                                          |       |
| •             | Rolled roast of turkey with sweet & sour sauce      | 2,50€ |
| •             | Grilled pork pancetta with BBQ sauce                | 3,00€ |
| •             | Pork rack with beer sauce                           |       |
| •             | Suckling Pork with honey sauce                      |       |
| •             | Lamb rack in rosemary crust & fig sauce             |       |
| ٠             | Caramelized leg of lamb with kiwi sauce             | 3,50€ |
| •             | Cut of smoked salmon with its accompaniments        |       |
|               | and sauce Remoulade                                 |       |
| •             | Rolled roast of beef with pepper sauce              | 5,50€ |
|               |                                                     |       |



#### Beverage packages

## **Beverage Package I**

White wine Domestic Wine

Red wine Domestic Wine

Beers

Mineral water

Soft drinks

Juices



Price per person 11€ The beverage package is offered for unlimited consumption.

## **Beverage Package II**

- Welcome drinkCocktailWhite wineDomestic WineRose wineDomestic Wine
- Red wine Domestic Wine

Beers

Mineral water

Soft drinks

Juices

Price per person 14€ The beverage package is offered for unlimited consumption.



#### **Beverage Package III**

| Welcome drink | Glass of sparkling wine |  |
|---------------|-------------------------|--|
| White wine    | Premium Domestic Wine   |  |
| Rose wine     | Premium Domestic Wine   |  |
| Red wine      | Premium Domestic Wine   |  |
| Beers         |                         |  |
| Mineral water |                         |  |
| Soft drinks   |                         |  |
| Juices        |                         |  |



Price per person 19€ The beverage package is offered for unlimited consumption.

## **Beverage Package IV**

| Welcome drink | Executive Cocktail      |
|---------------|-------------------------|
| White wine    | Executive Domestic Wine |
| Rose wine     | Executive Domestic Wine |
| Red wine      | Executive Domestic Wine |
| Beers         |                         |

Mineral water Soft drinks Juices



Price per person 26€ The beverage package is offered for unlimited consumption.

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## **Cocktail Reception**

Please make your choice from the following options.

For selection of canapés, please refer to attached list. For further information or clarification kindly contact us.

## <u>Open Bar</u>

| A | : Open Bar with Ordinary International Drinks |
|---|-----------------------------------------------|
|   | Price per person                              |
|   | One (1) Hour 12€                              |

## Two (2) Hours 19€

Open Bar offered for unlimited consumption.

: Open Bar with Ordinary & Premium International Drinks

## Price per person One (1) Hour 14€ Two (2) Hours 22€

Open Bar offered for unlimited consumption.

: Executive Open Bar with International Drinks

## Price per person One (1) Hour 18€ Two (2) Hours 27€

Open Bar offered for unlimited consumption.





## **CANAPÉS SELECTION**

Choose from the following cold canapés & hot specialities.

## Cold Canapés

- Mini brios with salami
  .....2,00€
- Brown baguette canapés with smoked

- Dry prunes filled with roquefort......2,50€
- Mini kritsini with prosciutto ......1,50€
- Dry figs stuffed with Mozzarella.....2,00€

## Hot Specialities

- Spring Rolls......2,00€
- Fried mozzarella sticks....2,50€

- Chicken nuggets with peanut butter sauce......3,00€
- Mini tarts stuffed with Mushrooms...... 2,50€
- Sausages cocktail with bacon......2,00€



Prices for the canapés are per person. For any other canapés options do not hesitate to contact us.



## Champagne Breakfast in the Room

## Champagne menu 1

Fresh orange or grapefruit juice Variety of pastries cakes and croissants A selection of marmalades, honey and butter Cereals with milk Scrambled eggs with smoked salmon, cream cheese and dill Yoghurt with fresh strawberries Plate with seasonal fruits Glass of Martini Brut **Price per person 35€** 

## Champagne menu 2

Fresh orange or grapefruit juice Variety of pastries cakes and croissants A selection of marmalades, honey and butter Cereals with milk Bruschetta with mascarpone and caviar Eggs benedict with smoked salmon Fried camembert with strawberry marmalade Seasonal fruit plate Glass of Martini Demi sec **Price per person 45€** 

(Should you wish to upgrade the sparkling wine with a champagne Moet & Chandon, there is a  $50 \in$  extra supplement)



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