

Wedding Arrangements





(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 Resort, 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 Resort 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>

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Wedding offers at Blue Lagoon Resort

For Wedding Events that take place at the Blue Lagoon Resort and/or book a Dinner/Lunch Event:

- 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 Sparkling 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 Resort:

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



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Wedding Ceremony

- Chapel
- Small Tent
- Conference Center
- Mythos Sunset Terrace
- Beach
- Island at Pool

*Package includes setup of Gazebo in White, Tables and Chairs in white linen and basic flower decoration

*Taxes and Municipality cost is approximately 150 Euro depending on time of the day and are not included in above mentioned prices

Wedding Reception

- Reserved area at Mesogios Restaurant
- Reserved area at Mythos Greek Restaurant
- Conference Center:
- Mythos Sunset Terrace
- Cocktail Reception (extra consumption)
- Extension of reserved area 22:00 00:00 50 % of rental fee

350€ 350€

350€**

475€

190€

220€

320€

450€



RESORT

Entertainment

- 245€ • DJ for the night (available only at the Conference Center): 360€
- Greek Band (1 hour):
- Band with Dancers $(1 \& \frac{1}{2} hour)$:
- Bridal Band (walking down the aisle)
- Greek Dancers with Cd player
- Oriental Show
- Fireworks: please contact your Wedding Coordinator for prices



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Horse & Carriage

- 350€
- Sunset Cocktail Cruise with a Greek Kaiki Boat please 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€ 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	530€
	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	1200€
	Digital Album, Video DVD with full Editing, Reception 1 hour & Sunset photography	1300€
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Album with 24 photos	445€			
Album with 50 photos	500€	S	0	
Digital Book Simple 30 Pages 30cm x 30cm	800€			
Sunset photography (around one hour)	110€			
Extra time video (per hour during dinner)	85€]		
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



Pea Soup with bacon and garlic croutons

Fresh salad leaves with orange, pine seeds, served with vinaigrette dressing

Chicken fillet with sweet pepper sauce and basmati rice, served with potatoes ala crème, millefeuille and buttered baby carrots. Or Grilled perch with lemon & oil sauce Or Eggplant – mozzarella - tomato and basil pesto

Panacota with strawberries

Freshly brewed filter coffee

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Price per person: 32€ (Minimum 15 people)

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Onion soup with cheese croutons

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Fresh spinach, avocado and cherry tomato salad Served with mustard, milk and white wine sauce

Roasted lamb care with herbs & gravy sauce Or Grilled Swordfish fillet flavored with fresh thyme, served with ratatouille of seasonal vegetables and mayonnaise dressing Or Tortellini with sun dried tomatoes, mushrooms, estragon & cream



Freshly brewed filter coffee

Price per person: 37,50€ (Minimum 15 people)

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Wedding Menu III

Tomato soup with fresh cream

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Fresh salad bouquet marinated in balsamic vinegar, with parmesan flakes and freshly baked croutons

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Braised beef served with baked potatoes and broccoli Amandine Or Grilled salmon with orange sauce Or Grilled vegetables napoleon with mozzarella, Basil pesto & pine seed Millefeuille with cream of white chocolate and seasonal fruits

Freshly brewed filter coffee

Price per person: 43€ (Minimum 15 people)

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Wedding Menu IV

Bisque of lobster with parmesan flakes

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Fresh salad leaves, with cherry tomatoes of Santorini with balsamic and basil dressing

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Fillet of duck with orange sauce served with 'Fontan' potatoes and grilled vegetables Or Salmon fillet with fish veloute sauce Served with steamed potatoes, saffron & spinach Or

Tortellini with vegetables, cherry tomatoes and cheese sauce

Crème catalana with strawberries

Freshly brewed filter coffee Mignardises

Price per person: 48€ (Minimum 15 people)

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Wedding Menu V

Pumpkin soup with croutons

Carpaccio of salmon

Salad with chicory and Roquefort cheese

Lemon sorbet with fresh mint

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Grilled lamb chops marinated with fresh thyme and white wine, Served with Boulanger potatoes and sautéed vegetables

Sea bass fillet, mashed potatoes, beetroots, small spinach leaves and lime sauce

Or

Fresh vegetable ragout in crispy pâtefeuilletée with yogurt & beetroot sauce

Tiramisu with espresso & mascarpone cheese

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Freshly brewed filter coffee Mignardises

Price per person: 62€ (Minimum 15 people)

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Wedding Buffets

Traditional wedding menu buffet I

Fresh Salads

Tomatoes, cucumber, black olives Lettuce, onion, green olives Carrot, white cabbage Red cabbage Dressings: Cocktail sauce Vinaigrette sauce Olive oil Yogurt sauce Cold appetizers Potatoes salad Traditional cheese salad Boiled octopus in vinegar, olive oil & oregano Cretan ntakos with tomatoes, cheese and thyme Greek salad Warm delicacies Small grilled pork steaks with lemon Fried meatballs with onions and parsley Grilled lamb in wine and thyme Chicken with cheese and mustard Cuttlefish in wine sauce and spinach Aromatic rice with vegetables Traditional noodles with feta cheese & parsley Baked potatoes with thyme Cheeses

Variety of Greek cheeses accompanied with rusks & crackers

Desserts

Fresh seasonal fruits Pecan pie, small baklavas Kantaifi, traditional halva, Almond-paste candies, Traditional sweet jellies

Price per person 30€ (Minimum number: 50 people)

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Traditional wedding menu buffet II

Fresh Salads

Black / green olives Tomato, cucumber, onion, lettuce Red / white cabbage "Fava" Split peas with olive oil & onion Carrots / fresh greenery Traditional boiled greens with garlic sauce Fresh lettuce salad with fresh onion and dill Dressings

Composed salads

Caesar's salad/ Greek salad Traditional potato salad Aubergine salad Tzatziki Salad Pligouri with tomato Warm delicacies

Beef in red sauce

Groats balls

Cheese pie with mint

Pitaroudia, (traditional Dodecanese food)

Fish popiete with aromatic vegetables & saffron sauce

Stuffed zucchini with honey & mustard

Pork spare ribs in spicy sauce

Chicken stuffed with rice, raisins

Baked potatoes with thyme

Baby butter carrots with sesame

Carving Station

Leg of pork in a salt crust

Cheeses

Variety of Greek cheeses

accompanied with rusks & crackers

Desserts

Fresh seasonal fruits, Calamari style donought,

Sweet dumplings filled with walnut, almond & caramel

Diples (traditional deep fried Cretan dessert),

Galaktoboureko (puff pastry filled with milk cream),

Pecan pie, small baklavas, Kantaifi,

traditional halva, traditional sweet iellies

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Above prices are inclusive of all taxes. Prices and conditions are valid from March 20th 2017. Blue Lagoon Resort reserves the right to change any elements anytime without any further notice. Blue Lagoon Resort, P.O. Box 124, Nea Alikarnassos, 85300 Kos Island, Greece Tel. Nr. +30 2242054400 Fax Nr.+30 2242021400

Price per person 36€ (Minimum number: 50 people)



Wedding menu buffet I

Fresh Salads

Tomatoes, cucumber, lettuce, red cabbage White cabbage, lettuce, greenery Black/ green olives <u>Composed salads</u> Greek salad with tomatoes & parmesan flakes Potatoes salad/ octopus salad Coslow salad <u>Dressings:</u> Basil olive oil Rockford sauce Mustard vinaigrette Cocktail sauce

Cold appetizers

Prosciutto di Parma with melon Pork stuffed with fruits Variety of smoked delicatessen

Warm delicacies

Seafood risotto Lasagna with vegetables Florentine crepes Pork escallops with plum sauce Roasted beef with sofrito sauce Turkey with sauce of sweet peppers Steamed Basmati rice Buttered broccoli with almond fillet Potatoes a la crème with bacon and baby butter carrots **Desserts** Fresh seasonal fruits Fruit salad marinated in cognac French pastries, Traditional apple-pie

Triangle puff pastries filled with vanilla cream

Chocolate confections with walnut

Pecan pie

Price per person 36€ (Minimum number: 50 people)

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Wedding menu buffet II

Fresh Salads

Greek salad with feta cheese & extra virgin olive oil Mushrooms with onion and dill Artichoke hearts with vinaigrette Fresh greens salad with cherry tomatoes, Cucumber flakes and soft white cheese Choice of fresh salads: Red/white cabbage, carrots, black/green olives Rocket peaks Spinach Mixed leaves (Lollo rosso, Radicchio, Iceberg) Accompanied with: Dressings Mustard sauce Aioli sauce Sauce of marinated pickles in vinegar Cold appetizers "Small Rocks" of Granna Pandano parmesan with red grapes Smoked salmon with almond mayonnaise sauce Chicken pate with spinach Warm delicacies Crepes with mushrooms Quiche Lorraine with ham Penne a la poutanesca Pork escalope in sweet sauce Lamb rack with rosemary Panaasious with saffron sauce Braised beef in tomato sauce & mushrooms Steamed greens with butter Baked potatoes with olive oil, lemon & mustard Rice with aromatic vegetables **Carving Station** Suckling Pork in honey crust

Cheeses

Variety of Greek cheeses accompanied with rusks & crackers

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Desserts

Fresh seasonal fruits Pastries strawberry- vanilla flavor Strudel with vanilla sauce Chocolate éclair Mini fruit tarts Kantaifi flavored with rose water & cinnamon Mini baklavas with grape syrup



Price per person 50€ (Minimum number: 50 people)

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Extra Presentations Choose from the following presentations

| and create your own unique buffet | | | | |
|---|---|--|--|--|
| Platters & Dishes | | | | |
| "Small Rocks" of Granna Pandano parmesan | | | | |
| with red grapes | | | | |
| Whole poached salmon with Aioli sauce | | | | |
| Variety of Greek & foreign cheeses | | | | |
| accompanied with crackers | | | | |
| Variety of Greek & French cheeses | | | | |
| accompanied with crackers | | | | |
| Live cooking | | | | |
| Pasta | | | | |
| Penne with four cheese sauce & green pepper4,00€ Ravioli with shrimps & Granna Pandano parmesan5,00€ | | | | |
| Farfalle with fresh salmon fillets | | | | |
| Risotto | | | | |
| Risotto with chicken & fresh vegetables | | | | |
| Risotto with mushrooms & tomato cubes | | | | |
| Risotto with shrimps & sauce saffron | | | | |
| Specialties | | | | |
| • Chicken fillet with sauce estragon | | | | |
| • Pork escallops with soft white cheese & olive sauce4,00€ | | | | |
| • Grilled salmon fillet with champagne sauce | | | | |
| • Rib eye mini steaks with Morilles mushroom sauce | | | | |
| Beef Stroganov | | | | |
| Desserts RESORT | | | | |
| Bitter chocolate profiterole | | | | |
| Cinnamon millefeuille | | | | |
| Ice cream station(4 ice cream flavors | | | | |
| with nuts & three different sauces | | | | |
| Carving Station | | | | |
| Rolled roast of turkey with sweet & sour sauce | | | | |
| Grilled pork pancetta with BBQ sauce | | | | |
| Pork rack with beer sauce | | | | |
| Suckling Pork with honey sauce | | | | |
| • Lamb rack in rosemary crust & fig sauce | | | | |
| Caramelized leg of lamb with kiwi sauce | | | | |
| Cut of smoked salmon
with it's accompaniments and sauce Remoulade | | | | |
| Rolled roast of beef with pepper sauce | | | | |
| | ` | | | |

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Beverage packages



Price per person 10€ The beverage package is offered for unlimited consumption.

Price per person 13€

for unlimited consumption.

The beverage package is offered

Beverage Package I

| White wine | Domestic Wine |
|------------|---------------|
| Red wine | Domestic Wine |

Beers Mineral water Soft drinks Juices

Beverage Package II

Welcome drink Cocktail White wine **Domestic Wine Domestic Wine Domestic Wine**

Red wine Beers

Rose wine

- Mineral water
- Soft drinks

Juices

Beverage Package III

Welcome drink White wine Rose wine Red wine Beers Mineral water Soft drinks

Juices

Glass of sparkling wine Premium Domestic Wine Premium Domestic Wine Premium Domestic Wine

Price per person 17€ The beverage package is offered for unlimited consumption.

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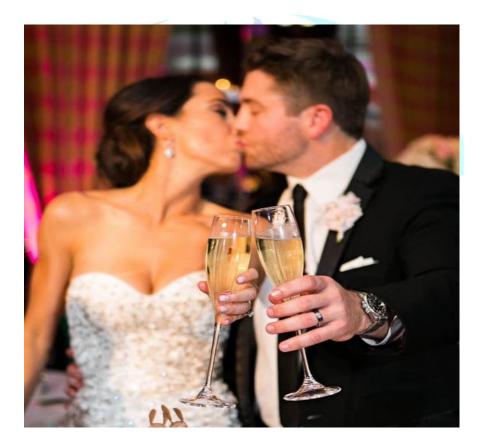


Beverage Package IV

Welcome drinkExecutive CocktailWhite wineExecutive Domestic WineRose wineExecutive Domestic WineRed wineExecutive Domestic WineBeersMineral waterSoft drinksImage: Control of the secutive Security Securit



Price per person 23,50€ 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 Domestic Drinks

Price per person One (1) Hour 13€ Two (2) Hours 19€



Open Bar offered for unlimited consumption.

(For all the wedding bookings that they have reserved a private area in the hotel resort and they wish to have a cocktail reception before or after the ceremony with canapés, an open bar with all the Ordinary Local drinks will be included in the package.)

B : Open Bar with Ordinary Domestic & International Drinks

Price per person One (1) Hour 15€ Two (2) Hours 21€

Open Bar offered for unlimited consumption.

C : Executive Open Bar with Ordinary Domestic, International & Premium International Drinks

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

Open Bar offered for unlimited consumption.

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Choose from the following cold canapés & hot specialities.

<u>Cold Canapés</u>

- Puffs filled with Tuna fish with mint and melon..... 2,00€
- Baby Prawns marinated in fig wine sauce.....2,00€
- Ham rolled with Herbed
 Cream Cheese1,50€
- Bresaola with Mozzarella.....2,50€
- Feta Cheese Parfait and Tomato on Village Bread
 1,50€

Spring Rolls......2,00€

Hot Specialities

- Breaded Chicken Nuggets with honey-mustard sauce.....2,50€
- Mini Shish Kebab with Yoghurt
 Sauce......3,00€
- Mini Burgers with Tomato & Onion......3,00€



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

(For all the Wedding bookings with reserved a private area in the resort who wish to have a cocktail reception before or after the Ceremony with canapés, an open bar with all the Ordinary Local drinks will be included in the package.)

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Honeymoon Candle Light Dinner Proposal

Menu I

Carpaccio of marinated octopus with sevruga caviar on a fresh rocket salad

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White tomato soup with basil ravioli

Pineapple sorbet

Roast duck breast with bigarade sauce On pumpkin ragout and spinach with potatoes galette

White & black chocolate parfait With bananas flambé and pomegranate sauce

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Fresh brewed coffee Mignardises

Price per person 75€

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



Menu II

Salad of Scottish salmon with asparagus and scallop tartar

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Double beef consommé and ravioli of Morel mushrooms



John Dory on shallot onion confit and vegetables ragout

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Champagne sorbet

Crepinette of deer with foie gras on Savoy lettuce with duchesse potatoes and truffles



Caramelized millefeuille of white & bitter "Valrhona" chocolate with nougat sorbet and apricot compote

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Freshly brewed coffee Mignardises

Price per person 95€

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





Menu III

Mussels a la crème & white wine

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Carpaccio of swordfish with wild fruits sauce and rocket salad

Menthe sorbet with Martini

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Fettuccini al freddo with chicken

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Finocchio salad with radicchio, chicory, parmesan flakes and balsamic of orange



Britain lobster filet with fresh vegetables & filtered soup

Fried ice cream with chocolate consommé

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Freshly brewed coffee Mignardises

# Price per person 127€

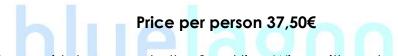
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# Champagne Breakfast in the Room

# First choice

Fresh orange or grapefruit juice Selection of freshly baked Danish pastries, croissants, muffins and bread rolls Marmalade selection, honey and butter Cereals with milk Delicately scrambled eggs Waves of smoked scotch highland salmon Fresh seasonal fruits Fruit yoghurt Freixenet Carta Nevada Semi Dry (0,75 ml) Freshly brewed filter coffee or international teas



(If you wish to upgrade the Sparkling Wine with a champagne Veuve Clicquot, there is a 50,00 € extra supplement)



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## Champagne Breakfast in the Room

# Second choice

Fresh orange or grapefruit juice Selection of freshly baked Danish pastries, croissants, muffins and bread rolls Marmalade selection, honey and butter Cereals with milk Delicately scrambled eggs Fresh oysters with lemon on ice Blini with red caviar and sour cream Fresh seasonal fruits Fruit yoghurt Freixenet Carta Nevada Semi Dry (0,75 ml) Freshly brewed filter coffee or international teas



Veuve Clicquot, there is a 50,00 € extra supplement)



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