

DOMES



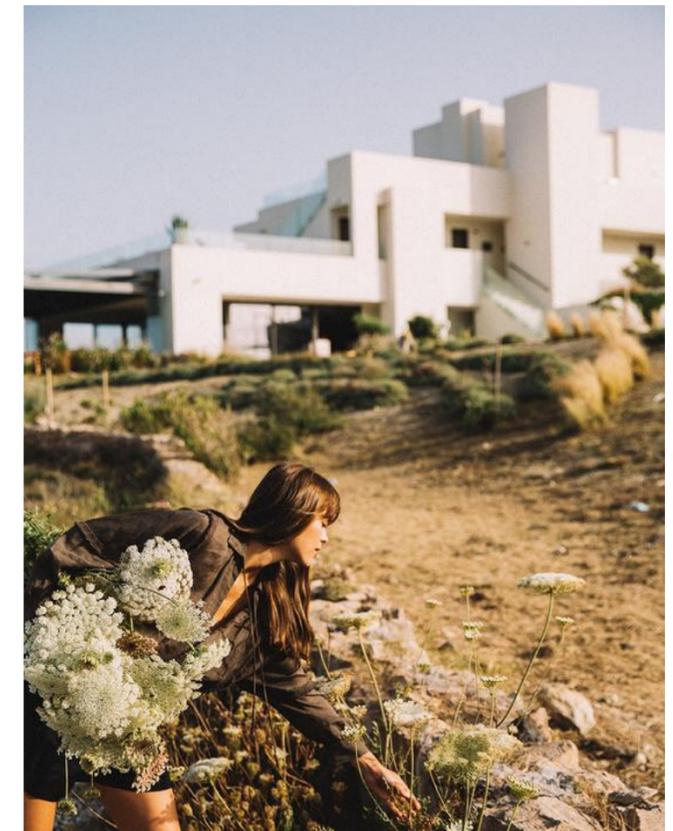
BANQUET KIT

DOMES RESORTS 2025

The Domes Philosophy

'Beyond the Expected'

For those accustomed to the lifestyle, for those seeking to further their journey...
Beyond luxury is where we set the stage for all that matters the most.



What we do.

We handpick destinations with a culture to share, and inspire by creating curated concepts, signature experiences, and meaningful, innovative brands.

Domes is the leading lifestyle hospitality brand in Greece, and one of the fastest-up-and-coming in Europe.



BUFFET OPTIONS





LUNCH BUFFET OPTIONS



Lunch Buffet 1

Min. 50 persons

Salads

Mixed green salad with rocket, Parmesan flakes, pine nuts and cherry tomatoes

Greek salad with barley rusks and Critamo

Potato salad with bacon, cucumber and mustard sauce

Caesar salad with grilled chicken breast and crispy prosciutto

Fava mashed split peas from Santorini with marinated artichoke hearts

Hot Specialties

Grilled fillets of fresh fish of the day, with steamed vegetables and a cream of lemon

Grilled chicken with baby Parmesan potatoes and a cream of sage

Grilled mini burgers with pita and Mozzarella

Rigatoni with zucchini and Manouri cheese

Side Dishes

Open pie with cheese and cherry tomatoes

Assortment of Greek and international cheeses

Desserts

Greek desserts

French pastries

Freshly cut seasonal fruit

Filter coffee, tea

Price per person: 62€

Lunch Buffet 2

Min. 50 persons

Salads

Green salad with grilled chicken, sun-dried tomatoes and marinated mushrooms

Finocchio with tomatoes, rocket, baked Manouri and a green olive vinaigrette

Platter of roasted vegetables and Bocconcini aromatized with herbs

Rotini pasta with smoked salmon, fennel and a sour horseradish creme

Cretan Dakos with Feta, oregano and extra virgin olive oil

Hot Specialties

Crispy salmon with Beurre Blanc and sautéed fennel

Sweet and sour pork with fried rice

Grilled veal scallops with mushroom ragout and baked potatoes

Cannelloni with spinach and a Parmesan creme

Side Dishes

Quiche Lorraine

Assortment of Greek and international cheeses

Desserts

Greek desserts

French pastries

Freshly cut seasonal fruit

Filter coffee, tea

Price per person: 75€

Lunch Buffet 3

Min. 50 persons

Salads

Traditional Greek salad

Mixed seasonal greens, escarole, Graviera cheese and mushrooms

Green salad with shrimps, roasted zucchini, cherry tomatoes and a lime dressing

Nicoise salad

Tabouleh salad

Cold Appetizers

Smoked salmon with artichoke hearts and a horseradish sauce

Hot Specialties

Seabass fillets with steamed wild greens and asparagus

Medallions of pork fillet with pumpkin purée and glazed tomatoes

Grilled aromatic chicken with baby potatoes

Tortellini with Ricotta cheese and broccoli florets

Veal and mushrooms casserole with a vegetable pilaf

Side Dishes

Wild greens pie "Hortopita" with traditional phyllo

Desserts

Assortment of Greek and international cheeses

Greek desserts

French pastries

Freshly cut seasonal fruit

Filter coffee, tea

Price per person: 82€

*** VAT 13% included in all prices**



DINNER BUFFET OPTIONS

Dinner Buffet 1

Min. 50 persons

Salads

Mixed seasonal salad, Graviera cheese flakes, spicy marinated mushrooms and crispy prosciutto

Greek salad with barley rusks and pickled Critamo

Cold bean salad with dill, onions, sun-dried tomatoes, olive oil and vinegar

Roasted eggplant with Feta cheese, sweet garlic, herbs, and basil pesto

Hot Specialties

Crispy codfish fillets with fried vegetable sticks and a light beetroot and garlic spread

Chicken drumsticks in a red carry sauce and jasmine rice

Mini beef burgers with tomato marmalade and Manouri cheese. Served with smoked eggplant puree

Mushroom Cannelloni with a spicy Pecorino cream

Side Dishes

Homemade pita bread with spicy smoked meat, Kasseri cheese and tomato

Assortment of Greek and international cheeses

Carving

Pork loin with aromatic herbs and gravy sauce

Live Cooking

Risotto with Parmesan cheese, almonds, sautéed vegetables, honey and saffron

Desserts

Greek desserts

International pastries

Freshly cut seasonal fruit

Filter coffee, tea

Price per person: 96€

Dinner Buffet 2

Min. 50 persons

Salads

Cretan "Dakos" with Xigalo cheese, capers and Critamo

Spinach salad with cherry tomatoes, fennel, pine nuts and a blackberry vinaigrette

Green salad with shrimps, roasted zucchini, cherry tomatoes and a lime dressing

Salad with cucumber, tomatoes, lettuce and fresh onions

Boiled seasonal vegetables, basil oil, roasted almonds and Graviera cheese

Beetroot salad with carrots, garlic, parsley, walnuts and apple vinegar

Cold Appetizers

Smoked salmon rolls with marinated artichoke hearts and fennel cream

Hot Specialties

Fillet of gilthead with new potatoes and olives. Served with saffron mussels saganaki

Chicken "Bardouniotiko" with baby onions and a herb pilaf

Grilled pork fillets and beer marinated pancetta

Homemade baked Ricotta and spinach cannelloni and a basil creme

Side Dishes

Open pie with olives, tomatoes and Feta cheese

Assortment of Greek and international cheeses

Carving

Roasted veal loin with a sweet mustard and herbs sauce

Live Cooking

Seafood orzo with Ouzo and marinated tomatoes

Desserts

Greek desserts

International pastries

Freshly cut seasonal fruit

Filter coffee, tea

Price per person: 118€

*** VAT 13% included in all prices**



STANDING BUFFET OPTIONS

Option 1

Cold Dishes

Arabic wrap rolls with crunchy vegetables, avocado and harissa
Spicy chicken salad tacos
Roast beef ciabatta, arugula and horseradish mayonnaise
Mini rusks with fresh tomatoes, oregano and sour Mizithra cheese
Vegetables tortillas with tuna and lime mayonnaise
Whole wheat bread with smoked salmon and Brik

Hot Dishes

Mini skewered chicken satay with ginger pickles
Mini skewered pork with pineapple and sweet-sour sauce
Meatballs with basil and spicy tomato sauce
Fried Mozzarella sticks with Marinara
Pan seared salmon with plum sauce

Desserts

Seasonal sliced fruits
Strawberries tartlet
Peach tartlets
Passion fruit Pannacotta
Chocolate brownies
Red forest fruit cheesecake

Price per person: 48€

Option 2

Cold Dishes

Prosciutto San Daniele with seasonal fruits
Black Angus beef tartar with truffle mayonnaise
Tuna tataki with coriander, chili peppers habanero
Marinated sea bass with mixed citrus fruits
Scottish smoked salmon with wasabi mayo
Shrimp with yoghurt and avocado sauce

Hot Dishes

Panco butterfly shrimp with cocktail sauce and lemon wages
Wonton stuffed with prawns and mild soya sauce
Skewered beef fillet with guacamole dip
Skewered chicken with lemongrass and peppermint
Skewered lamb fillet with harissa yoghurt
Vegetables on skewer

Live Cooking Station

Traditional shrimps "Saganaki" with Feta and tomato sauce

Desserts

Mango cheesecake
Chocolate Millefeuille
Apple and cinnamon tartlets
Mini lemon and meringue tartlets
Traditional Ravani
Traditional Greek walnut pie

Fruit Station

Fresh seasonal fruit display

Cheeses

Assortment of Greek cheeses and crostini

Price per person: 68€

Minimum guarantee 40 persons and maximum duration 1.5 hours

Further operational cost after the 1.5 hours is 40 % of the initial cost per person, per hour

*** VAT 13% included in all prices**



FINGER FOOD OPTIONS

Option 1

Cold Canapes | 2 pieces each guest

Smoked eggplant salad with Feta cheese
Cretan Graviera cheese with marmalade of caramelized figs
"Apaki" smoked pork and Cretan Graviera cheese
Feta, tomato, olives
Octopus and Fava spread
Shrimp and "Saganaki" marmalade

Price per person: 26€

Option 2

Cold Canapes | 2 pieces each guest

Blue cheese and figs
Shrimp and lime mayonnaise
Asparagus and Bresaola
Prosciutto and Ricotta cracker
Crab and cucumber

Warm Savouries | 1 piece each

Spring rolls (Vegetarian)
Spinach, feta pies
Shrimp tempura, sweet chili mayonnaise
Skewered tuna tataki, ginger

Price per person: 38€

Minimum guarantee 20 persons and maximum duration 1 hour

*VAT 13% included in all prices

CREATE YOUR OWN COCKTAIL

Choose the recipes of your preference and the number of desired portions and create your own tailor -made menu

Cold Canapes | 6 pieces per portion

Mini Cretan bruschetta with fresh tomato and Feta cheese	11 €
Smoked eggplant spread bruschetta, Feta cheese and spearmint	12 €
Marinated anchovies, tomato and spring onions	13 €
Carob baguette, Cretan Graviera, olive tapenade	13 €
Lagana flat bread with Siglino cured pork and soft Mizithra cheese	16 €
Mini skewers with tomatoes, Mozzarella and basil	13 €
Focaccia with rosemary, blue cheese and fig chutney	17 €
Whole grain bread sticks with San Daniel prosciutto	17 €
Tramezzini with Brie mousse and walnuts	18 €
Cucumber rolls with shrimp and lime	19 €
Turnip medallion with smoked salmon and dill oil	20 €
Blinis with lobster, avocado and radish	24 €
Mini tarts with Fava and octopus	15 €
Mini tarts with tuna mousse, capers, olives and tomato	16 €

Warm Savouries | 6 pieces per portion

Shrimp tempura with sweet and sour sauce	22 €
Grilled skewered shrimp with lime sauce	22 €
Sauteed skewered tuna with wasabi mayo	23 €
Sauteed lobster rolls with spicy mayo	27 €
Grilled skewered chicken with raita	15 €
Chicken skewers with BBQ sauce	15 €
Grilled beef satay	19 €
Beef skewers with ginger and soy glaze	19 €
Grilled lamb chops with chimichurri dip	28 €
Grilled pork souvlaki with smoked pepper yogurt dip	15 €
Grilled vegetables souvlaki	13 €
Vegetables spring rolls	13 €

Sweet Bites | 6 pieces per portion

Mini crème bruleé with ginger	17 €
Mini fruit tart	17 €
Mini orange pie	16 €
White & dark chocolate truffles	17 €
Mini panna cotta	14 €
Mini tiramisu	15 €
Mini passion fruit mousse	18 €
Mini chocolate mousse	16 €
Cretan mini Kalitsounia	15 €
Greek pastries assortment	14 €

*VAT 13% included in all prices

RAKI & OUZO WELCOME RECEPTION

Spirits & Beverages

Cretan traditional Raki
Ouzo from the island of Lesbos
Selection of juices
Selection of soft drinks
Still mineral water
Sparkling mineral water

Accompanied by

Assortment of crispy breadsticks
Mediterranean Bruschetta with marinated anchovies
Marinated olives
Seasonal vegetables crudites
Smoked Apaki, cherry tomatoes, Cretan Graviera, carob rusks
Nuts assortment

Price per person: 18€ for ½ hour | 30€ for 1 hour

PROSECCO WELCOME RECEPTION

White and Rose House Prosecco by the glass

Prosecco Cocktails

Aperol Spritz
Pear Prosecco
Raspberry Prosecco Bellini

Limoncello

Selection of soft drinks
Still mineral water
Sparkling mineral water

Accompanied By

Crostini with prosciutto San Daniele
Rocks of Parmesan Reggiano

Price per person: 26€ for ½ hour | 36€ for 1 hour

CHAMPAGNE PARTY WELCOME RECEPTION

House Champagne Brut by the glass

Champagne Cocktails

Bubbly Goji
Kir Royal
Classic Mimosa
French 75

Selection of soft drinks
Still mineral water
Sparkling mineral water

Accompanied by

Smoked salmon blinis with cream cheese
Shrimp and lime mayonnaise mini brochettes
Strawberries
Chocolate mignardises

Price per person: 44€ for ½ hour | 62€ for 1 hour

*VAT 13% included in all prices



SET MENU OPTIONS





LUNCH SET MENU OPTIONS



Lunch Set Menu 1

Starter

Mixed baby leaf salad with Manouri cheese in a crust of oats and roasted nuts and a maple syrup vinaigrette

Main Course

Tender chicken skewer, slow cooked oven-baked potatoes, sour yogurt cream aromatized with smoked paprika and grilled vegetables

Or

Salmon fillet stuffed with spinach and mushrooms on saffron aromatized Fregola with vegetables

Dessert

Orange parfait with citrus fruit ragu
Mignardises

Filter coffee, tea

Price per person: 58€

Lunch Set Menu 2

Starter

Tomato risotto with aromatic herbs, pine nuts and a Feta cheese mousse

Main Course

Veal scallops stuffed with Katiki cheese. Served with baked baby potatoes, asparagus and a thyme sauce

Or

Fillet of gilthead with red and white quinoa salad, lemon-olive oil and a passion fruit vinaigrette

Dessert

Zabaglione with strawberries and hibiscus
Mignardises

Filter coffee, tea

Price per person: 60€

Lunch Set Menu 3

Starter

Green seasonal salad with marinated strawberries, crispy prosciutto and Oxymel vinaigrette

Main Course

Slow cooked lamb shank served with baked potato purée, truffle oil, shallots confit and a rosemary sauce

Or

Grilled fillet of sea bass with eggplant purée, steamed baby vegetables and a Mediterranean herbs sauce

Dessert

Lemon Pie
Mignardises

Filter coffee, tea

Price per person: 68€

Lunch Set Menu 4

Starter

Seasonal salad with avocado, cashews, dried figs, cranberries, grilled Mastelo cheese and a pomegranate vinaigrette

Main Course

Beef fillet with potato and leek purée and a porcini mushroom sauce

Or

Fillet of white grouper with Cretan "Sofegada", black-eyed peas and a Bouillabaisse creamy sauce

Dessert

Ekmek Kataifi with mastic cream and pistachios
Mignardises

Filter coffee, tea

Price per person: 88€

*** VAT 13% included in all prices**

****Main course selection must be completed 10 days prior to the event**



DINNER SET MENU OPTIONS





Dinner Set Menu 1

Starter

Smoked salmon rolls with spicy cream cheese, avocado tartar, marinated beetroot carpaccio and a citrus vinaigrette

Main Course

Slow cooked lamb with wild mushrooms and oven-baked potato purée
Or
Sea bass fillet with smoked crushed baby potatoes, mussels, verbena aioli and citrus fruit juice

Dessert

Strawberry parfait with bitter chocolate flakes and pistachio sauce
Mignardises

Filter coffee, tea

Price per person: 90€

Dinner Set Menu 2

Starter

Rocket salad with valerian, fennel tagliatelle, marinated figs, baked Ricotta cheese and a blackberry vinaigrette

Main Course

Veal fillet in a hazelnut crust, potato terrine, asparagus and roasted tomato sauce
Or
White grouper fillet in a sweet garlic crust, steamed broccoli, spicy potato and a sun-dried tomato sauce with mussels

Dessert

White and dark chocolate Pave with apricot ragout and a blackberry coulis
Mignardises

Filter coffee, tea

Price per person: 108€

Dinner Set Menu 3

Starter

Grilled crayfish and shrimps with a refreshing salad, caper leaves, croutons with spicy Feta and a citrus creme

Main Course

Veal fillets with porcini mushrooms, Parmesan new potatoes, glazed onions and asparagus
Or
Seabream fillet with a Mediterranean raw tomato sauce, cappers, olives and herbs on a lightly smoked eggplant cream

Dessert

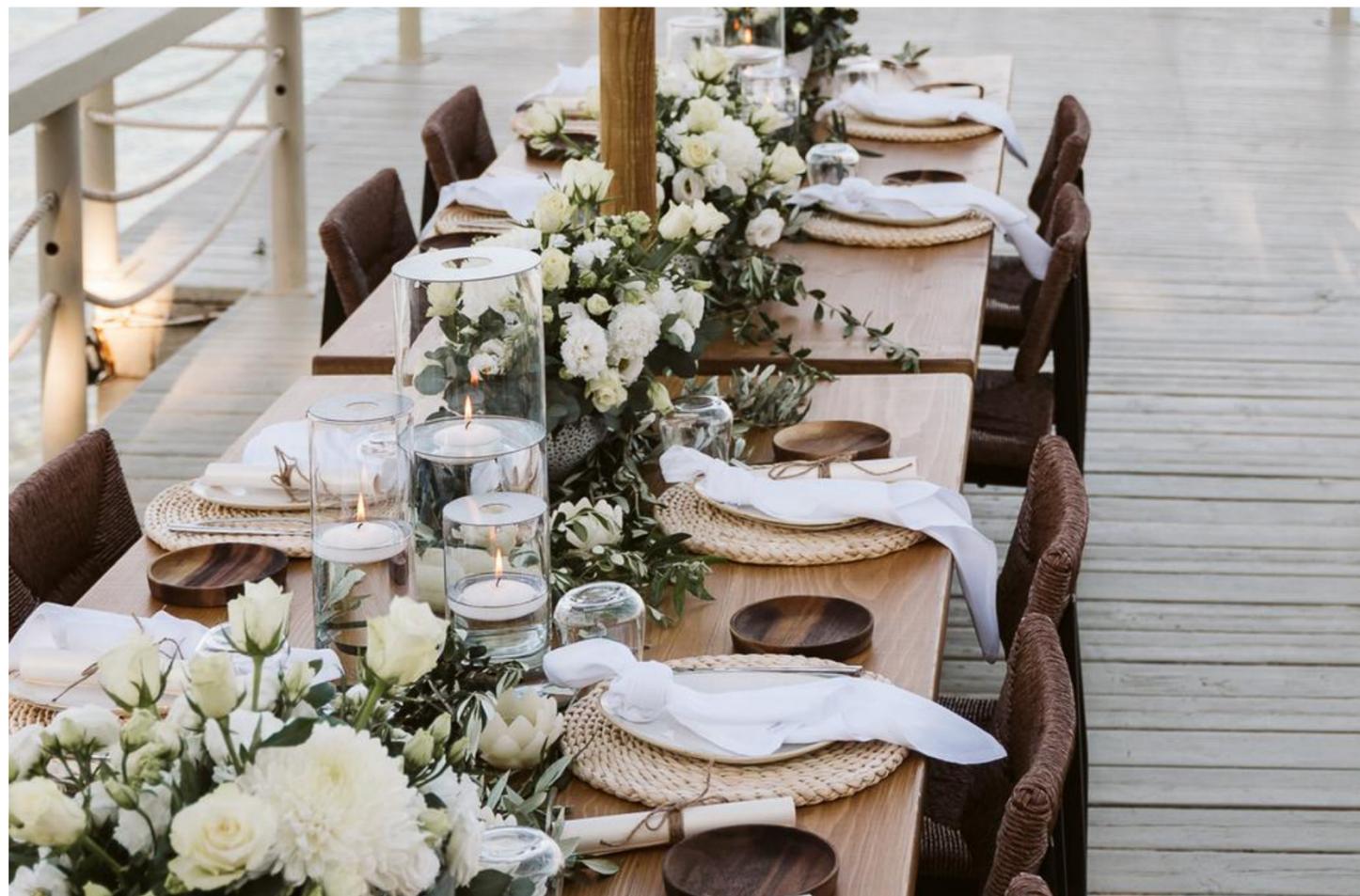
Orange Bavarois with pear compote and milk chocolate
Mignardises

Filter coffee, tea

Price per person: 128€

*** VAT 13% included in all prices**

****Main course selection must be completed 10 days prior to the event**



GALA DINNER MENU OPTIONS





Gala Dinner Menu 1

Starters

Sea bass ceviche marinated with citrus, melon and a watercress salad

Crayfish risotto, fennel, saffron and botargo powder

Lime sorbet with Lagavulin single malt Scotch whiskey

Main courses

Veal fillet with Parmesan crusted potatoes, green and white asparagus and a Porcini mushroom sauce

Or

White grouper fillet in a Mediterranean herb crust with semi-dried tomatoes and aromatic herbs. Served with steamed baby vegetables and wild greens

Desserts

Bavarian kumquat chocolate with apple compote and a citrus sauce
Mignardises

Filter coffee, espresso, tea

Price per person: 136€

Gala Dinner Menu 2

Starters

King crab and tobiko with chili mayo, beetroot carpaccio and a white truffle yuzu dressing

Steamed white grouper with vanilla fregola, chard cream and sea urchin

Tomato Schnapps Mojito with a lime sorbet

Main courses

Lamb cutlets in a crust of herbs, vegetable ratatouille and rosemary reduction

Or

Grouper fillet, vegetable cannelloni and a butter- lemon sauce with cappers and chives

Desserts

Strawberry parfait with chocolate flakes and a Champagne sauce
Mignardises

Filter coffee, espresso, tea

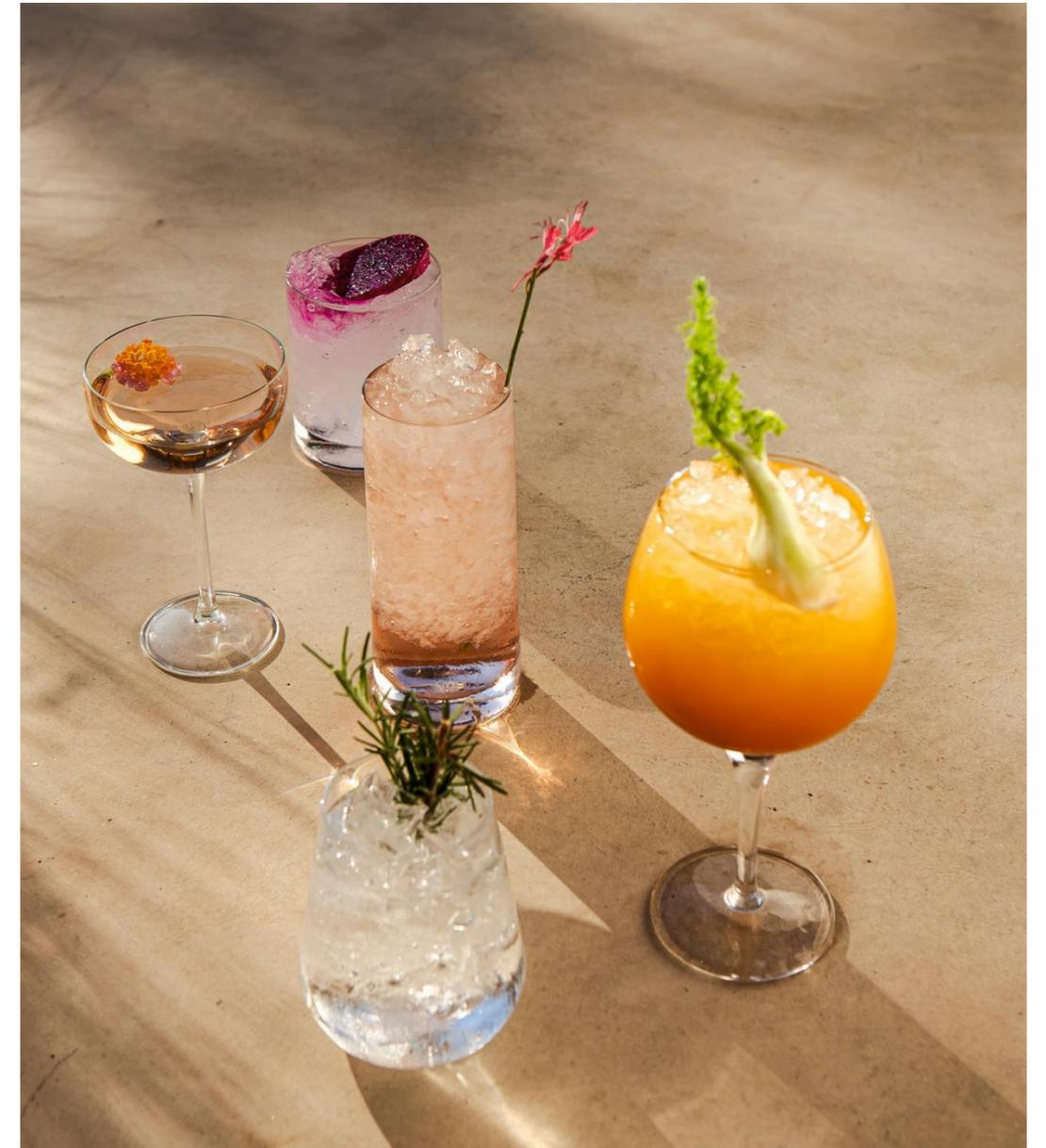
Price per person: 158€

* VAT 13% included in all prices

**Main course selection must be completed 10 days prior to the event



BEVERAGE PACKAGES





Beverage Package 1

White Wine

GAIA Estate, Monograph, Moscofilero

Red Wine

GAIA Estate, Monograph, Agiorgitiko

Beers

Greek Lager, Non-Alcohol

Soft Drinks

Pepsi, Pepsi Max, Orangade, Lemonade, 7UP

Selection of Fruit Juices

Orange, Apple, Mixed

Mineral and Sparkling Water

Price per person: 24€

Beverage Package 2

White Wine

ERGO Landides Estate, Sauvignon Blanc

Red Wine

GAIA Estate, Agiorgitiko

Beers

Greek Lager, Non-Alcohol

Soft Drinks

Pepsi, Pepsi Max, Orangade, Lemonade, 7UP

Selection of Fruit Juices

Orange, Apple, Mixed

Mineral and Sparkling Water

Price per person: 36€

Non Alcoholic Beverage Package

Non-Alcohol Beer

Soft Drinks

Pepsi, Pepsi Max, Orangade, Lemonade, 7UP

Selection of Fruit Juices

Orange, Apple, Mixed

Mineral and Sparkling Water

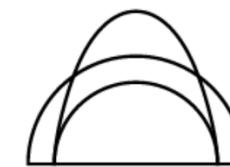
Price per person: 10€

***VAT 24% included in all prices**

****Beverage packages are only served during the duration of lunch/ dinner**



OPEN BAR



DOMES





Open Bar 1

Pass Around

Prosecco | House Wine (White | Rosé | Red) | Beer

From the Bar

Aperol Spritz
Sparkling & Mineral Water | Soft Drinks

38€ per person for 3 hours

14€ additional charge per person for every extra hour

Open Bar 2

Pass Around

Prosecco | House Wine (White | Rosé | Red) | Beer

From the Bar

Aperitifs | Vermouths
Hotel Selection of Spirits
(Gin | Rum | Vodka | Tequila | Blended Scotch | Bourbon)
Hotel Inspired Gin & Tonic | Aperol Spritz
Sparkling & Mineral Water | Soft Drinks

60€ per person for 3 hours

24€ additional charge per person for every extra hour

Open Bar 3

Pass Around

House Champagne | Prosecco | Selected Wines (White | Rosé | Red) | Beer

From the Bar

Aperitifs | Vermouths
Hotel Selection on Premium Spirits
(Gin | Rum | Vodka | Tequila | Blended Scotch | Bourbon)
Hugo Cocktail | Mojito | Aperol Spritz | Paloma
Sparkling & Mineral Water | Soft Drinks

110€ per person for 3 hours

38€ additional charge per person for every extra hour

*** VAT 24% included in all prices**



COFFEE BREAK OPTIONS



Coffee Break 1

Espresso, instant coffee, filter coffee, decaffeinated coffee
Tea variety
Orange juice, apple juice
Still water, sparkling water
Selection of cookies
Homemade cakes

Price per person: 12€

Coffee Break 2

Espresso, instant coffee, filter coffee, decaffeinated coffee
Tea variety
Orange juice, apple juice
Still water, sparkling water
Selection of cookies
Homemade cakes
"Tsoureki" Greek sweet bread

Mini Sandwiches

Smoked salmon, avocado, egg
Mozzarella, tomato

Price per person: 20€

Healthy Coffee Break

Espresso, instant coffee, filter coffee, decaffeinated coffee
Tea variety
Orange juice, fresh vegetable juices
Mineral & sparkling water & detox water
cucumber, ginger, lime
Cereals bars
Fresh seasonal fruits, vegetable sticks
Rice wafers with tahini and honey

Mini Sandwiches

Turkey, cottage, tomato, lettuce
Mozzarella, tomato

Price per person: 28€

*** VAT 13% included in all prices**

****Coffee break operates for the duration of the break**