

BITZARO GRANDE HOTEL

Weddings and honeymoon packages

Your wedding can take place in a beautiful pavilion in the hotel's colourful gardens. Choose your favourite songs and let your guests enjoy the music with a free cocktail drink while waiting for you.

Book your wedding at the Bitzaro Grande hotel and become our VIP guests, with VIP check in and free late check out (please book in advance). Choose our complimentary honeymoon package or add some extra magic with our deluxe honeymoon package.

Complimentary honeymoon package:

Bottle of wine and fresh fruit in your room on arrival

Spend your first night as a married couple in a clean room with Greek wedding decoration and sweet tastes. Our turndown service will prepare a nice room for you to return to on your wedding day with rose-petal decoration on your bed.

First married day full English breakfast served in your room.

Deluxe honeymoon package (270€):

Private transfer with taxi from and to the airport

Bottle of champagne in your room and fresh fruit on arrival

On your wedding day relax with a complimentary spa treatment for two for 45 minutes in our special wellness area.

Spend your first night as a married couple in a clean room with Greek wedding decoration and sweet tastes. Our turndown service will prepare a nice room for you to return to on your wedding day, with rose-petal decoration on your bed.

Two days full English breakfast served in your room

One romantic couple candlelight dinner with free champagne at "il Giardino".

WELCOME DRINK AT THE MAIN BAR

Wedding guests can have a drink between the ceremony and the reception at our hotel main bar situated at the hotel lobby. Please, find below different selections and prices:

- Sangria :5€ per person
- Moschato d'Asti :7 € p.p
- French Champagne: 12€ p.p
- Non- alcoholic kid cocktail: 2€ p.p

WEDDING RECEPTIONS AT “IL GIARDINO”

Il Giardino is the new restaurant operating at the Bitzaro Grande gardens, right next to the hotel's swimming pool. It is able to host wedding receptions for up to 60 people with table service and exceptional quality of food.

Our chef Konstantinos Lioumis has prepared five different menus with international tastes that will give your wedding day a taste you will never forget.

Our “wedding present” for you: Our pastry chef prepares the wedding cake of your choice free of charge

The menus

Menu 1 (35€ per person)

Welcome

*Bruschetta with fresh homemade bread, confit cherry tomatoes slowly braised orange, with Feta cheese mousse and lemon thyme.

1st course

*Mozzarella Caprese with fresh mozzarella, fresh local tomatoes and light basil pesto

Main course:

*Chicken Saute in fresh yogurt, with fennel and dill sauce

Served with baby potatoes and seasonal vegetables

Or

*Swordfish fillet served with steamed vegetables and orange with olive oil dressing

(Fresh green salad also served as a side dish)

Fresh fruit selection

Menu 2
(40€ per person)

Welcome

*Grilled Shrimps with crunchy crust with guacamole and lemon confit

*Lemon Sorbe

1st course

* Portobello mushrooms with creamy spinach, spearmint and crispy parmesan

Main course

*Tenderloin with Feta cheese mousse and pomegranate served with sweet potato puree and chives

Or

*Grilled Tope fish fillet with thyme flavor and lemon sauce served with asparagus, cauliflower and steamed baby carrots

(Fresh green salad also served as a side dish)

Fresh fruit selection

Menu 3
(42€ per person)

Welcome

* Welcome drink and Smoked Salmon rolls and cucumber flakes, lemon confit and orange flavor

1st course

*Vegetable Mille Feuille with grilled Haloumi, homemade basil pesto and Kumquat sauce

Main course

*Fine Beef mini fillets served with roasted baby potatoes, asparagus and Merlot wine sauce

Or

*Pork Shank slowly braised in beer served with celery puree and sweet potato chips

Or

*Grilled Salmon fillet with lime and coarse salt in herbs crust accompanied by local spinach and couscous in fennel flavor with lemon

(Fresh green salad also served as a side dish)

Dessert

Crunchy Mille Feuille with yoghurt mousse and strawberry sauce

Menu 4
(48€ per person)

Welcome

*Welcome drink and mini brioche with Smoked Salmon
in light lemon sauce topped with black caviar

1st course

*Roasted half Mussels in local pink salt with smoked
pepper and lemon thyme

Main course

*Beef fillet served with sweet potato puree in pepper
sauce and Portobello mushrooms

Or

*Zakinthian Chiken in red sauce and local cheese
(Ladoriti) served with wild rice and and herbs from our
garden

Or

*Fresh Bream fillet accompanied by argula and quinoa
salad with hearts of orange and smooth light mango
sauce

(Fresh green salad also served as a side dish)

Dessert

Fresh Macarons with ice cream in a light syrup flavored
with fresh spearmint

Menu 5
(53€ per person)

Welcome

*Welcome drink and Sushi selection

1st course

*Octopus in white vinegar with Santorini's traditional split fava and caramelized pearl onions

Or

* Tuna tartare with fresh coriander and black garlic

Main course

*Black Angus Beef fillet mignon served with grilled baby corn, asparagus and blueberry sauce

Or

*Tender Lamb Ribs in crunchy peanut crust accompanied with mashed Peruvian potatoes in light Moet sauce

Or

*Quail stuffed with rosemary and Metsovone cheese served with wild mushroom risotto and merlot red wine sauce

(Fresh green salad also served as a side dish)

Dessert

*Panna cotta with salted caramel sauce and almond crumble

*Cheese selection and dessert wines

In conclusion:

Complimentary offers for all wedding couples

- Free welcome drink and VIP check in for the couple
 - Bottle of wine and fresh fruit in the room on arrival
 - Cocktail drinks for all guests before the ceremony
 - Wedding cake of your choice
 - Turndown service for the wedding day
 - Full English Breakfast in bed the next morning
 - Free local soft and alcoholic drinks (as on the AI program of the hotel) served during wedding day and reception until midnight.
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- **The ceremony**

Guests booking one of the below packages for their wedding reception in Bitzaro Grande hotel can also have their wedding ceremony in the hotel gardens (in a special private area) free of charge.

However, if you wish to have your ceremony in Bitzaro Grande hotel without it being followed by a wedding reception on the premises the extra cost would be 200€ as a fixed cost per wedding.

- **Terms of agreement**

All above rates are in Euros with all taxes included

Children are not charged if they are served a kid's menu (pasta as a starter and hamburger with chips as a main course)

All guests attending the wedding ceremony and wedding reception must be hotel guests, thus accommodated on All Inclusive in Bitzaro Grande Hotel.

If wedding guests are not accommodated in the Bitzaro Grande hotel a day pass of 40€ per person must be paid. This is valid for the use of all services in the hotel for the whole wedding day. If there are guests attending the wedding that are not paying for a day pass, an extra amount of 15€ per person must be paid for the local soft and alcoholic drinks served during the wedding.

Il Giardino restaurant follows a casual elegant dress code of long casual trousers for men and casual smart outfit for ladies. Sportswear and swim clothes are not allowed, if there is another dress code on your wedding please ensure that it is accepted by the hotel.

All wedding parties and receptions take place at the Il Giardino restaurant and close at midnight at the latest. Guests that wish to continue at the hotel main bar might be asked to keep the noise down as hotel residents should not be disturbed.