



Ceremony Cocktail Menu I

Bottled mineral water with slice of lemon for all guests upon arrival.

After the "Ceremony"

Unlimited refill of Sparkling wine, soft drinks & juices

€27,00 per guest/ per hour Still water

€30,00 per guest/ per hour Premium Water

Ceremony Cocktail Menu I

Bottled mineral water with slice of lemon for all guests upon arrival.

After the "Ceremony"

Unlimited refill of Premium Sparkling wine, soft drinks & juices

Caviar canape's

Chocolate coated strawberries

€40,00 per guest/ per hour Still water

€44,00 per guest/ per hour Premium Water



WEDDINGS *of the* **GODS**
C A L D E R A S A N T O R I N I

Greek Buffet

SALADS

Lettuce **Salad** with **Spring Onions & Dill**
Greek **Salad**, Cabbage & Carrot **Salad**, Tomato
Cucumber, Peppers, Feta Cheese, **Aubergine Salad**
Taramasalata, Tzatziki, **Steamed Vegetables**
Puree of Yellow Peas (Fava)
Potato **Salad**, Octopus **Salad**
Stuffed Vine Leaves
Giant White Beans (in tomato sauce)
Cheese **Salad**

HOT STARTERS

Stuffed Tomatoes & Peppers
Oven-Baked Greek pasta with Minced Meat & Bechamel
Sauce **Aubergines "Imam Baaldi"** (tomato sauce, garlic and
onions)
Mini **Spinach Pies**
Mini **Cheese Pie**

Buffet Choice I: 2 **Salad**, 2 **Hot Starters**,
2 Main **Dish**, 2 grill choices and 1 **Dessert**.
Price per Person: €60,00

Buffet Choice II: 3 **Salad**, 3 **Hot Starters**,
3 Main **Dish**, 3 grill choices and 2 **Dessert**.
Price per Person: €85,00

Buffet Choice III: 5 **Salad**, 4 **Hot Starters**,
4 Main **Dish**, 3 grill choices and 3 **Dessert**.
Price per Person: €105,00

MAIN COURSE

"Soutzoukakia"
(**Spiced Meat Balls** in **Tomato Sauce**)
Traditional Greek **Moussaka**
Oven-Baked **Lamb** with garlic, Thyme & **Graviera Cheese**
Oven-Baked **Potatoes** with **Oregano**
Sea bass fillet with **couscous & lemon-olive oil sauce**

FROM THE GRILL

Sausage, **Burgers**, **Lamb Chops**
Charcoal Broiled **Spring Chicken**, **Pork steaks**,
Chicken fillet, **Pork tenderloins**, ***Swordfish**, ***Tuna**, ***Sea**
Brim, ***Salmon**, ***Squid**

BUFFET OF LOCAL PASTRIES

Walnut Pie, **Ravani**, **Cream Pie**, **Baklava**
Halva, **Apple Tarts**
Seasonal Fresh Fruits

If you would like to include fish the price is 10€ extra per person

Above Prices Include All Local Taxes

Vegetarian menu

Demeter

Salads

- *Santorinian Salad with balsamic sauce
- *Salad with spinach, mushrooms and mustard dressing
- *Potato Salad with capers, dill and fresh onion

Cold Appetizers

- *Rolled salmon with Philadelphia cheese cream and florin's pepper
 - *Aubergine Salad
- *Santorinian Fava beans with caramelized small onions and fresh tomato
 - *Tzatziki with Greek Pie

Hot Appetizers

- *Santorinian tomato balls
- *Fish fillet bites with vegetables a la spetsioza
 - *Saganaki cheese
- *Rolled graviera cheese with crust of honey and sesame

Main Dishes

- *Rolls stuffed with minced eggplant and cheese crust
 - *Fish fillet with mustard sauce and cream
 - *Cannelloni stuffed with spinach mushrooms, tomato and cheese
- *Tomatoes and peppers stuffed with rice and herbs

Desserts

- *Bodybuilders' chocolate
- *Seasonal fruit salad

From the above dishes you choose:
1 Salad, 1 Hot Appetizer,
1 Cold Appetizer, 1 Main Dish,
with the Desserts included.

€55,00 per person

ATHINA

Greek

Salads

- *Greek Salad with feta cheese and olive oils
- *Green salad with chicken, nectarines and peach dressing (or any other dressing of your preference)
- *Potato Salad with caper, dill, fresh onion and oregano
- *Green salad with peppers, cherry santorinian tomatoes, baked chouloumi cheese and strawberry sauce

Cold Appetizers

- *Cocktail of shrimps with spicy sauce
- *Smoked Salmon Brochette with rocket, fresh tomato and yogurt dressing with fennel, garlic and lemon
- *Eggplant salad with santorinian white eggplant and smoked paprika
- *Santorinian Fava with caramelized onions, capers and fresh tomato

Hot Appetizers

- *Meat balls with orange sauce
- *Rolls of aubergine stuffed with feta cheese and fresh tomato
- *Octopus with sauté mushrooms, champagne, cream and parmesan cheese
- *Pie with florin's peppers, ham and cheese

Main dishes

- *Chicken fillet with mastic liqueur, cream and parmesan cheese
- *Pork fillet with baked tomato and mustard sauce
- *Perch fillet with fresh tomato sauce and vegetables
- *Linguine with baked cherry santorinian tomatoes and tomato sauce

Desserts

- *Bodybuilders' chocolate with biscuits, strawberry and peach
- *Gods Fruit Salad

From the above dishes you choose: 1 Salad, 1 Hot Appetizer, 2 Cold Appetizers, 1 Main Dish, with the Desserts included.

€75,00 per person

POSEIDON

Salads

- *Santorinian Salad with balsamic sauce
- *Octopus salad with lettuce, baby santorinian tomatoes, olives and mozzarella cheese
- *Roka parmesan with prosciutto, balsamic dressing and honey
- *Seafood Salad with salmon, avocado, cherry santorinian tomatoes cucumber and thyme sauce
- *Tuna Salad with shrimp, penne and vegetables

Cold Appetizers

- *Variety of cheese and cold meat with grissinos and sesame
- *Mozzarella with basil pesto
- *Prosciutto with melon and grenadine
- *Smoked salmon with black caviar

Hot Appetizers

- *Fish sticks with pepper sauce (Suggested fish: perch or sole)
- *Shrimps saganaki in spicy tomato sauce
- *Meatballs with sweet and sour sauce beer
- *Tomato balls

Main Dishes

- *Penne with chicken, peppers and vinsanto sauce
- *Tagliatelle with tuna, cherry santorinian tomatoes and basil sauce
- *Pork fillet with beer sauce
- *Calf with cognac and lemon sauce and caramelized carrots

Desserts

- *Belgian chocolate mousse (triple cream, vanilla and biscuits)
- *God's fruit salad

From the above dishes you choose: 2 Salads 2 Hot Appetizers, 2 Cold Appetizers, 1 Main Dish with the Desserts included.

€115.00 per person



WEDDINGS *of the* **GODS**
CALDERA SANTORINI

ZEUS

Salads

- *Santorinian Salad with balsamic sauce
 - *Shrimp salad with surimi crab and pomegranate seeds dressing
 - *Mixed Salad with olive lemon sauce
- *Octopus salad with olives, cherry tomato and potato

Cold Appetizers

- *Roles of aubergine stuffed with feta cheese and fresh tomato
 - *Prochuito with melon
- *Brochette with caramelized octopus, rocket and cherry santorinian tomato
- *Smoked salmon with mascarpone, flarin's peppers and orange & rosemary dressing

Hot Appetizers

- *Grilled shrimps marinated with fresh olive lemon and oregano
- *Feta cheese or graviera cheese with crust with honey and sesame
 - *Chicken rolls with spinach, feta cheese and balsamic sauce
 - *Meatballs with ouzo sauce

Main Dishes

- *Beef with zucchini and tarragon sauce
- *Small pork fillet with caper sauce and herbs
- *Chicken with fresh mushrooms and parmesan cream
 - *Farfalle with salmon and cream vodka

Desserts

- *Brownies with fresh strawberry sauce
 - *Gods fruit Salad

From the above dishes you choose: 2 Salads, 3 Hot Appetizers, 3 Cold Appetizers, 1 Main Dishes with the Desserts included.

€130.00 per person

Above Prices Include All Local Taxes

Vegetarian Menu I

Cyclades islands salad

Spinach, rocket, tomato, radish
'manouri' cheese, pine nuts
sauce al pesto and balsamic vinegar

Potatoes papoutsakia

Stuffed baked potato with
Santorinian cherry tomatoes
variety of peppers, hard cheese
crème fraiche and fresh basil

Santorinian pasta

Santorinian cherry tomatoes, rocket
Santorinian white eggplant, capers, parsley, zucchini
& Vinsanto wine in a salty hard yellow cheese nest

Apple tart

Price per person : 40,00 €

Vegetarian Menu II

Greek islander's favourite salad

Mixed green salad with dried fresh fruits
hazelnuts, 'manouri' cheese
and dressing of basil

Grilled vegetables with cream cheese mouse

Eggplants, zucchini
mushrooms, cherry tomatoes

Santorinian Risotto

Cherry tomatoes, rocket
Santorinian white eggplant
mushrooms, capers, parsley

Mousse mascarpone w. caramelized strawberries

Price per person : 50,00 €

Meat Menu I

Chicken Salad

Rocket Leaves, lettuce, lola salad, chicken flakes of parmesan cheese and a dressing of basil and mustard

Traditional local Mousaka

Grilles Santorinian white eggplants.
Virgin olive oil fried potatoes
minced prime beef meat
topped with local bechamel

Shank of Lamb

with fried skin-on potato slices
and tomato-honey-smoked paprika-pepper sauce

Mousse mascarpone w. caramelized strawberries

Price per person : 65,00 €

Meat Menu II

Avocado Salad

Rocket, lettuce, Santorinian cherry tomato, avocado boletes, hard yellow salty cheese flakes balsamic vinegar and pomegranate seeds

Porcini souffle

Porcini mushrooms, Cretan Apaki (smoked chicken leg)
Katiki (soft Greek goat cheese) and Mediterranean herbs

Mainland beef fillet

Marinated in local herbs, smoked paprika and black smoked salt comes with black soya bread and a black truffle cream potato mash w. celery & carrot

Lemon cream pie

Lemon cheese cream and lemon custard cream with a biscuit crumble crunchy meringue and passion fruit sauce

Price per person : 85,00 €

Seafood Menu I

Smoked salmon salad

Rocket, carrot, lettuce
fennel, cherry tomatoes
and dressing with mustard Dijon
and dill

Shrimps 'saganaki'

Cherry tomatoes, tomato sause
variety of peppers, feta, ouzo

Seabream fillets

On flavoured couscous
olive oil and lemon sauce

Crème brulee w. chocolate

Price per person : 95, 00 €

Seafood Menu II

Scampi carpaccio

Peeled sliced scampi marinated in lime
and ginger with a spearmint cream, mango and sour apple

Sea food ravioli

Fresh ravioli with salmon and shrimps
in a vegetable broth with avocado pesto, pine nuts and fresh rocket

Stuffed lobster

Half lobster shell stuffed with its flesh, fresh Greek yogurt cream,
Santorinian cherry tomatoes, colourful peppers,
garlic and Greek herbs, potato mash & ginger

White chocolate house

White chocolate cream and strawberry cream
with tangerine jam on chocolate sponge

Price per person : 125,00 €

Gluten Free Menu

Mushroom salad

Cherry tomatoes
grilled talagani cheese
and balsamic vinaigrette

Grilled shrimps

Fresh tomato, basil
and mousse of feta cheese

Salmon fillet

Salmon, ratatouille vegetables
and flavoured butter

Yoghurt mousse w. orange jam

Price per person : 100,00 €

Gluten & Dairy Free Menu

Traditional local potato salad

Soft boiled fresh potato, Santorinian cherry tomatoes
peppers variety, olives, spring onions, lime, local herbs cream

Villagers garden salad

Roasted vegetables (fresh mushrooms, eggplant, zucchini, variety of
peppers, tomato) glazed with balsamic vinegar

Grilled Rib-eye

BBQ sauce, citrus sauce, sweet & sour chili and wine marmalade with
hot chili and vegetable couscous w. toasted almonds and orange zest

Chilled strawberry soup

with strawberry liquor, vanilla ice cream and fresh spearmint

Price per person : 120,00 €



HERMES

Selection of Finger Food

Mini Cheese Pies, Mini Sausage Pies, Mini Spinach Pies
Canapés with Feta Cheese Mousse, Cherry Tomatoes & Capers
Canapés with Cream Cheese, Smoked Salmon & Leek
Canapés with Olive Paste & Cherry Tomatoes
Canapés with Anchovy & Cucumber, Canapés with Caramelized
Mussels with Spinach and Curry, Brochette of Anchovies and Dry Tomatoes
Marinated Salmon on Rye bread, Marinated Octopus on Rye bread
Marinated Mussels with Spinach & Aspic
Sliced Eggs and Bric on a crouton, Goat Cheese on a Crouton and Julien of Red Radish
White Bread Sandwich with Mozzarella and sun-dried tomato
Cucumber with Trout Mousse, Carrot with Scrambled Eggs & Salmon Roe
Radish with Olives Puree and Anchovies, Dry Aubergine with Tomato Tartar & Pesto
Kritsinia with Beef Carpaccio & Aspic, Brochette of Octopus and Bacon
Mini Pork skewer, Mini Chicken skewer, Mini sausage skewer
Vegetables sticks with cucumber and carrot, Tzatziki dip with pita bread
Tarama salad with grissinos and sesame, Variety of Greek traditional desserts, Seasonal fruit

4 choices: €35.00 per person

5 choices: €40.00 per person

6 choices: €45.00 per person

7 choices: €50.00 per person

Extra choice: €6.00 per person



Late Snack Menu

Small pizza variety

5 euros

Traditional Greek gyros pork meat
served with pitta bread and tzatziki dip

8 euros

3 different choices of mini brioche sandwiches

7 euros

Above Prices Include All Local Taxes



Beverage Packages

Aeolos

Unlimited White & Red Wine, Bottled Water, Beers & Soft Drinks
€19.00 per person/per hour

Apollon

Unlimited Sparkling Wine, White & Red Wine, Beers, Bottled Water & Soft Drinks
€28.00 per person/per hour

Helios

Unlimited White & Red Wine, Local Beer, Bottled Water & Soft Drinks & régular Spirits
€35.00 per person/per hour

Dionysus

French Champagne, House Sparkling Wine, White & Red Wine, Local Beer, Soft Drinks & régular Spirits.
Selection of Canapés
€40.00 per person/per hour

Afroditi

Moët Champagne, House Sparkling Wine, White & Red Wine, Beers, Soft Drinks & Premium Spirits.
Selection of Canapés
€70.00 per person/per hour

For the Wedding Ceremony Drinks Packages – minimum 2 hours Open Bar.
For the Wedding Reception Drinks Packages – minimum 2 hours Open Bar.

Coffee Break Menus

Coffee break "Classic"

Freshly brewed Coffee
Instant Coffee
Tea, Juice, Bottled Water
Cookies
Cake

€7.00 per person per 60'

Healthy Break

Decaffeinated Coffee, Fresh Milk, Mint Tea, Camomile
Fresh Orange Juice, Tomato Juice, Carrot Juice
Season's Fruit Juice, Mineral Water
Mini Cheese Pie, Mini Spinach Pies, Carrot Cake
Walnut Cake prepared with olive oil

€12.00 per person per 60'

Full Coffee Break

Freshly brewed Coffee, Instant Coffee, Tea
Fresh Orange Juice, Bottled Water
Choice of Cookies
Variety of Cakes
Butter & Chocolate Croissants
Finger Sandwiches
Apple Tart

€16.00 per person per 60'