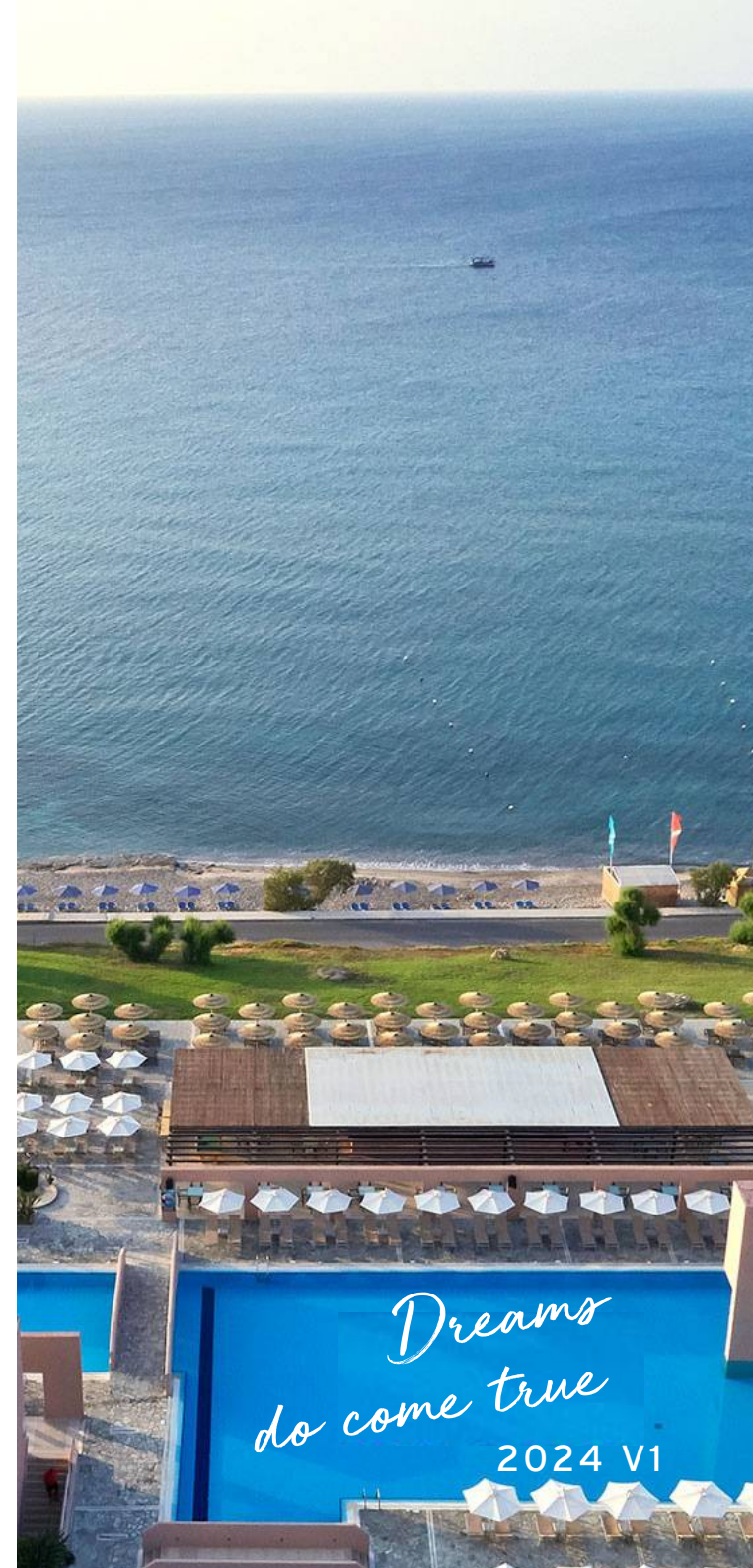




Weddings

The Holiday Village Atlantica Mikri Poli Kos, located in Kardamena has unbroken views out to sea with a bumper pack of facilities for all the family. When it comes to weddings, hosting only one wedding per day, you can enjoy the sea views and dip your toes in the sand after your ceremony for some beautiful beach photography.

atlantichotels.com



*Dreams
do come true*
2024 V1



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Pricing is given at the known rate when this brochure was published. Should suppliers change pricing then prices are subject to change and we endeavor to give as much notice as possible.



Ceremony

SEA VIEW GARDEN

Set away from the hustle and bustle of the fantastic facilities, our quiet garden area creates a stunning set up for a tasteful wedding ceremony.



You can expect to walk through palm trees before taking to the aisle and saying your vows. The venue will be beautifully decorated with a wedding gazebo, chairs with white covers and have views out to sea. There'll also be chance for you to head down to the sand after your ceremony to capture some beautiful beach photography. This venue can host up to 100 people.



Cake & Toast

Included in your wedding package is a one tier iced wedding cake and serves around 15 people. You can choose from the following flavours: Vanilla, Chocolate, Strawberry, Lemon, Cookie, Caramel, Banana & Praline. You are welcome to bring along your own personal cake topper to add or you can order a fresh flower display with your wedding planner. Your cake is usually cut at your wedding reception and you can order additional tiers if required. There's also one bottle of sparkling wine included for your toast that serves 5 guests.



Upgrade

- Additional tier cake - €40
- Sparkling wine bottle - €25
- Jug of juice - €10





Wedding Receptions

Your evening reception will form one of the most important parts of your celebration so we've got a choice of gorgeous venues for you to choose from. Tailored decorations & entertainment can be arranged with your wedding planner when booking a private reception.





Gardens

PRIVATE

Set within our manicured gardens and with views out to sea, this private venue is the perfect place to host your wedding reception with entertainment. You can choose from one of our wedding menus on page 8-11 and tailor the decorations with your wedding planner or with some of your personal decorations brought from home. A private all-inclusive bar is included when choosing this options or you can upgrade your bar service to premium drinks at €20 per person for one hour and an additional €5 per person, per hour thereafter.

Fees

Menu - See pages 7-16



MENU

Dinner A

First Course

Bouquet smoked salmon, lime, & olive oil marinated shrimps, in a nest of green salad & herbed cream cheese mixed with French shallots

Main Course

Pork escalope, baby oven potatoes, sauteed wild mushrooms with café de Paris butter

Dessert

Ekmek Kataifi (custard & whipped cream pastry with syrup) served with Ispahan rose sauce

€42 per person

MENU

Dinner B

First Course

green mix salad, smoked duck breast, bruschetta with smoked eggplant salad & cherry tomatoes glaze with balsamic

Main Course

Grilled salmon fillet with Cretan wild greens and glaze asparagus champagne sauce

Dessert

Honey panna cotta with ananas carpaccio, caramelized walnuts & lime sorbet

€48 per person

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances



MENU

Dinner C

First Course

Prosciutto Parma, fresh honey melon,
apple, rucola salad, Brie crostini &
cranberry mint chutney

Main Course

Herbed crusted Lamb rack with feta cheese &
Parmesan. Roasted baby potatoes, rosemary
pesto cherry tomatoes & mushroom
variety in garlic butter

Dessert

Chios mastic yogurt bavaois,
strawberry sauce and pistachio

€52 per person

MENU

Dinner D

First Course

Prosciutto Rigatoni, Fine cut fresh
vegetables & cherry tomatoes

Second Course

Premium smoked Salmon on avocado
potato salad, marinated artichokes
chimichurri & San Marzano tomato
vinaigrette sauce

Main Course

Beef Fillet on potato Rosti with Madera
wine jus. Spinach and porcini
mushrooms

Dessert

White chocolate bavaois flavored with
Baileys liqueur & handmade strawberry
marmalade

€58 per person

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances



MENU

GARDEN BUFFET A

Salads

Greek salad

Coleslaw

Beetroots & yogurt - dill dressing

Caesar Salad with grilled Chicken filet &

Anchovies garlic dressing

Pasta Salad with Tuna fish & spring
onions

Dressings

Balsamic-vinegar glaze, Olive oil, yogurt
with herbs, cocktail sauce, honey
mayonnaise, mustard sauce, creamy
blue cheese dressing, Asian sesame
soya dressing

Cold Dishes

Spicy cream cheese salad (feta cheese)

Brioche bread canapés with smoked

Salmon & yogurt mousse

Tuna fish salad with corn and lemon zest
on rye bread

Split peas mousse with sun dried tomatoes
& pepper mint sauce

Citrus fruits, marinated shrimps on crispy
kadaifi nest with herbed cream cheese
Philadelphia & Cretan baby cucumber

Complements

Cheese board with crispy bread sticks,
multigrain crackers, dried and fresh fruits,
nuts, olives, dips, marmalade, chutneys.

Bresaola & dry plum marinated in red
mavrodaphne wine

€58.00 per person

Minimum charge 25 adults

Hot Dishes

Penne pasta carbonara with smoked
bacon, Salmon Medallion with Safran
pepper & fresh coriander sauce,

Roasted chicken bites with sweet & sour
sauce, Pork ragout with malagouzia
wine & linguini pasta, Grilled lamb chops
with rosemary, Mushroom risotto with
parmesan flakes & truffle oil, Roasted
baby potatoes with tomatoes & oregano

Desserts

Crème Brulee with caramel sauce,
Chocolate Pie with nuts,
Toblerone chocolate mousse,
Yogurt with honey,
Chocolate, strawberries, kiwi mini-
gateau

Selection of seasonal fruits

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances



MENU

GARDEN BUFFET B

Salads

Greek salad, Cretan rusk & caper, Romaine lettuce with spring onions & dill, Butterhead lettuce with rucola, Parmesan flakes & cherry tomatoes, Mix green salad, Sun dried tomatoes, Goat cheese - Graviera & Balsamic dressing, Octopus salad, Tricolored peppers, Kalamata olives, Tomatoes, Oregano & herbed vinaigrette

Dressings

Balsamic-vinegar glaze, Olive oil, yogurt with herbs, cocktail sauce, honey mayonnaise, mustard sauce, creamy blue cheese dressing, Asian sesame soya dressing

Cold Dishes

Smoked Salmon bouquet with cream cheese & lemon dressing
Cold tomato soup with marinated shrimps & basil, smoked eggplant mousse with walnuts, feta cheese and grilled tomatoes.
Oven roasted tomato bruschetta with mozzarella and pesto.

Complements

Cheese board with crispy bread sticks, multigrain crackers, dried and fresh fruits, nuts, olives, dips, marmalade, chutneys.
Bresaola and prosciutto Parma, dried fruits, and grana Padano parmesan,
Russian salad in ham Cannoli

Hot Dishes

Penne with tomatoes, vegetables & goat cheese - Graviera sauce, Beef tenderloin medallion with caramelized onions & Porto wine sauce, Chicken sauté with prosciutto & creamy mushroom sage sauce, Perch fish fillet with sundried, Tomato-caper sauce
Pork tenderloin with mavrodaphne wine - pepper sauce, Mustard baby potatoes & herbs, Vegetable risotto, with bacon & feta cheese

Desserts

Crème caramel ,Chocolate panna cotta, Strawberry mousse, Mini tarts with vanilla cream & fresh fruits, Choux au praline, Black forest, Pistachio vanilla, Mini-Gateaux, Greek Traditional sweets, Traditional walnut pie, Selection of seasonal fruits

€72.00 per person

Minimum charge 25 adults

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances



MENU

BBQ BUFFET

Salads

Traditional Greek salad, Mix green salad, Waldorf salad - apple, celery, walnuts, Ceasar salad with grilled chicken filet and Anchovies garlic dressing, Mix Green salad with Goat Cheese, Cranberries & Pfeffer mint - ginger vinaigrette dressing, Traditional baby potato salad with rosemary, Herbs & sun-dried tomatoes, Baked Florina peppers with olive oil & garlic Tzatziki, Kalamata olives, Green olives, Pickled vegetables, Dip from spicy feta cheese with grilled bruschetta

Dressings

Balsamic-vinegar glaze, Olive oil, yogurt with herbs, cocktail sauce, honey mayonnaise, mustard sauce, creamy blue cheese dressing, Asian sesame soya dressing

From the Grill

Pork escallop - fresh mushrooms and potato puree - herbed lemon sauce, Solmon fillet fresh, spinach sauté with dill & spring onions, Beef Burgers, Grilled vegetables, Grilled corn on the cob & BBQ sauce, Pork skewers marinated with herbs - yogurt ginger dressing, Chicken skewers, Tortillas, Avocado mixed with green salad & spicy pineapple mayonnaise, Lamb Chops baked baby potatoes with olive oil & rosemary, Country sausages

Complements

Athenian fish salad
Shrimps' ceviche, avocado, mango, garlic, & ginger coriander sauce

€82.00 per person

Minimum charge 25 adults

Pasta

Lasagna bolognaise gratin with bechamel sauce, Rigatoni Rigato with fresh basil tomato sauce

Sauces

BBQ, Pepper sauce, Mustard Honey sauce, Mushroom sauce, HP Olive Oil lemon sauce, Sweet Chili sauce
Cheese board, with crispy bread sticks, multigrain crackers, dried and fresh fruits, nuts, olives, dips, spreads, marmalade, chutneys

Desserts

Greek Traditional sweets, Yogurt with honey & nuts, Profiterole with pistachio vanilla cream & caramel beurre sale, Fruit tarts with vanilla pastry cream, Homemade walnut cake with coffee frosting, Fresh seasonal fruit



MENU

FINGER FOOD A

Cold appetizers

Open face sandwich, herbed cream cheese, smoked Turkey Emmental cheese and iceberg salad, canapés with cream cheese, Salami vetricina & green olive pate, Tortilla rolls with Tuna fish salad, mix herbed greens, lime & sweet corn.

Sides

Vegetable Sticks & vegetable skewers with dips, Crispy bread sticks, Selection of Cretan rusk, Potato Chips with oregano, Various Greek Olives, Nuts

Hot appetizers

Mini Crêpe Rolls, Fresh mix vegetables, Cream cheese & aged parmesan, Grilled Chicken skewers marinated with honey mustard, Seftalia - Traditional sausage that originated in Cyprus with yogurt sauce, Mini spinach pies, Mini feta cheese pies with guru dough

Selection of Cheese

Cheese board with feta cheese, Parmesan, Blue cheese, Emmental, Cottage cheese, Gouda, Herbed cream cheese, Crispy bread sticks, Multigrain crackers, Dried and fresh fruits, Nuts, Olives, Dips, Spreads, Marmalade, Chutneys

Desserts

Greek Traditional sweets
Yogurt with honey and nuts
Fruit tarts with vanilla pastry cream
Banoffee pie
Fresh seasonal fruits

€58.00 per person

Minimum charge 25 adults

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances



MENU

FINGER FOOD B

Cold appetizers

Sourdough bread Open Face sandwich with pesto mayonnaise, Prosciutto, Mozzarella cheese & rucola salad, Rye bread canapes, Sun dried tomatoes pate, Feta cheese & Oregano, Profiterole with cream cheese, Tuna, Spring onions & dill, Smoked eggplant salad, Walnuts, Herbed tomatoes in traditional olive bread, Puff Pastry sticks with smoked salmon

Sides

Vegetable Sticks & vegetable skewers with dips, Crispy bread sticks, Selection of Cretan rusk, Potato Chips with oregano, Various Greek Olives, Nuts

Hot appetizers

Crispy vegetables spring rolls with sweet sour sauce, Panko Chicken bites, Potato Croquettes with herbed mustard mayonnaise, Grilled Pork Skewers with rosemary, Mini meatballs with spicy mustard sauce

Selection of Cheese

Cheese board with feta cheese, Parmesan, Blue cheese, Emmental, Cottage cheese, Gouda, Herbed cream cheese, Crispy bread sticks, Multigrain crackers, Dried and fresh fruits, Nuts, Olives, Dips, Spreads, Marmalade, Chutneys

Desserts

Mastic flavored vanilla mousse with caramelized strawberries
French chocolate Gateaux
Fresh seasonal fruits

€65.00 per person

Minimum charge 25 adults

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances



MENU

ASIAN BUFFET

Salads

Seafood salad with vegetables,
Vermicelli glass noodles & ginger
sesame dressing, Spicy Citrus Asian
crunch Chicken salad, Brown rice salad,
Roasted broccoli, Avocado & honey soy
sauce dressing, Grilled Miso shrimps,
Garden salad with peanuts dressing,
Variety of sushi and Maki
(served with wasabi, pickled ginger, soy
sauce)

Hot dishes

Vegetable Spring rolls, Won ton,
Tempura shrimps, Panko Salmon fillet,
Tempura mussel, Stir fried Chicken with
Mushrooms, Oyster sauce, colored
peppers. Sweet sour Pork with
pineapple & curry. Beef & vegetables
with plum sauce, Shrimp Skewers in
spicy marinade, Tempura Vegetables,
Coconut fried rice

Desserts

Fruit salad with coconut milk,
Pineapple, Banana, Apple fritters with
chocolate sauce,
Vanilla mousse & honey melon sauce

€75.00 per person

Minimum charge 25 adults

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances



Hog Roast

A whole pig slowly roasted over flames, carved and served by our chef with professionally presented crackling. The basic hog roast package is served in a buffet style and includes a homemade sauce variety including apple, yoghurt, mint & chilli, home made sage and onion stuffing together with crispy bread rolls.

Add-ons €1 per person

- Pea Soup
- Grilled Peppers, Mushrooms, Aubergines & Zucchini
- Cauliflower & Broccoli
- Traditional Coleslaw
- Greek Salad
- Potato salad served hot with chives in a mayonnaise and mustard dressing
- Jacked fried potatoes

Add-ons €2 per person

- Caesar's salad
- Caprese salad
- Cous-Cous salad
- Pasta salad. Penne with cherry tomatoes, peanuts, garden peas, parmesan & basil olives
- Fussuli salad with chopped smoked bacon in a basil, olive, sun dried tomatoes, pinenut & parmesan pesto

Add-ons €2 per person

- Portobello mushrooms
- Chicken & mushroom cottage pie
- Cous-Cous salad
- Quesadillas. Cheddar cheese, grilled vegetables & chillis (optional)

Add-ons €3 per person

- Prosciutto rolls with melons
- Prawn cocktail

€48.00 per person. Minimum charge 25 adults

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances



KIDS

MENU A

Cold dishes

Greek style mayonnaise & ham salad served in tortilla cups with green salad & grilled peppers, Coleslaw Salad, Mini sandwiches with smoked Turkey, Gouda cheese and iceberg

Hot dishes

Mini meatballs
Pizza special
Pizza Margarita
Chicken Nuggets
Mini pies with sausages

Desserts

Fruits jelly
Crème Caramel

€18.00 per person

For children 12ys and under

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances



KIDS

MENU B

Cold dishes

Open face sandwich with ham, Gouda cheese, Tomatoes & iceberg,
Mini sandwiches with smoked Turkey, Emmental cheese & mayonnaise,
Chicken salad, Mini Greek Salad

Hot dishes

Pizza with ham, crispy bacon & fresh mushrooms
Mini Beef burgers, brioche bread & cheddar cheese
Mini cheese pies
Pork skewers
French Fries

Desserts

Mini tarts with vanilla cream & fresh fruits
Mini profiterole with chocolate
Mousse Vanilla with strawberries

€22.00 per person

For children 12ys and under

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances





Greek Taverna

NON PRIVATE

If your taste buds are waiting for those Greek favourites, this speciality restaurant is full of Greek flavour and your wedding guests will feel right at home. You & your guests will be seated together in one area and food & drinks are served as part of your all-inclusive board basis.

Please note this option is available for up to 20 people. No entertainment can be arranged in this venue.

Fees

€15 per person supplement
Visiting guests will also require a full day pass





HV Diner

NON PRIVATE

A belly busting menu full of American favourites. You & your guests will be seated together in one area and food & drinks are served as part of your all-inclusive board basis.

Please note this option is available for up to 20 people. No entertainment can be arranged in this venue.



Fees

€15 per person supplement
Visiting guests will also require a full day pass



Entertainment

There's a choice of entertainment to book when hosting a private evening reception. All services must be booked through your wedding planner.

DJ

Playing your favourite hits to get the party atmosphere in full flow
€395

Greek Dancers

Around a 45minute show including group participation that is sure to create some lifelong memories
€285

Saxophonist

Available for your ceremony to set the scene and walk you down the aisle.
€220



Fireworks

Package One - €295
Package Two - €425



Speaker hire

For reception venue
€150

Chocolate fountain

A fountain of chocolate served with freshly cut fruits. Price based on 20 people
€75

Canapés

A selection of canapés to serve pre or post wedding. Served in trays of 20
€25 per tray

Decorations

We have a vast variety of decorations for hire to tailor your venues and you're also welcome to bring along your own personal decorations and our team will set everything up. There'll be a one off fee of between €50 - €100 depending on the amount.



Cheese platter

Ideal for a late night nibble, this cheese and antipasto platter serves 10 people
€65



Flowers

The bridal bouquet and button hole is included in your wedding package and you can choose from Roses, Lilly's or Gerbera flowers. You can upgrade your bouquet with your wedding planner if you wish.

Additional options

Additional Button Holes - From €12

Corsage - From €25

Bridesmaid Bouquet - From €50

Flower girl bouquet (3 flowers) - From €25

Rose petals in a basket - From €20

Single flower chair decoration - From €15

Table Centre piece - From €35

Thank you bouquet - From €42

Baby's breath for hair - €4.50

Fresh green garland table decoration -
From €50





Hair & Make up

Everyone wants to look on top form when it comes tying the knot so our Hair & Make up stylist will add the professional touch of glamour to your wedding day. Bookings should be made with your wedding planner.

Bridal hair - €150

Bridal hair with trial - €190

Bridal blow dry - €130

Bridesmaid "Up do" medium to long hair - €90

Bridesmaid / guest blow dry (short hair) - €50

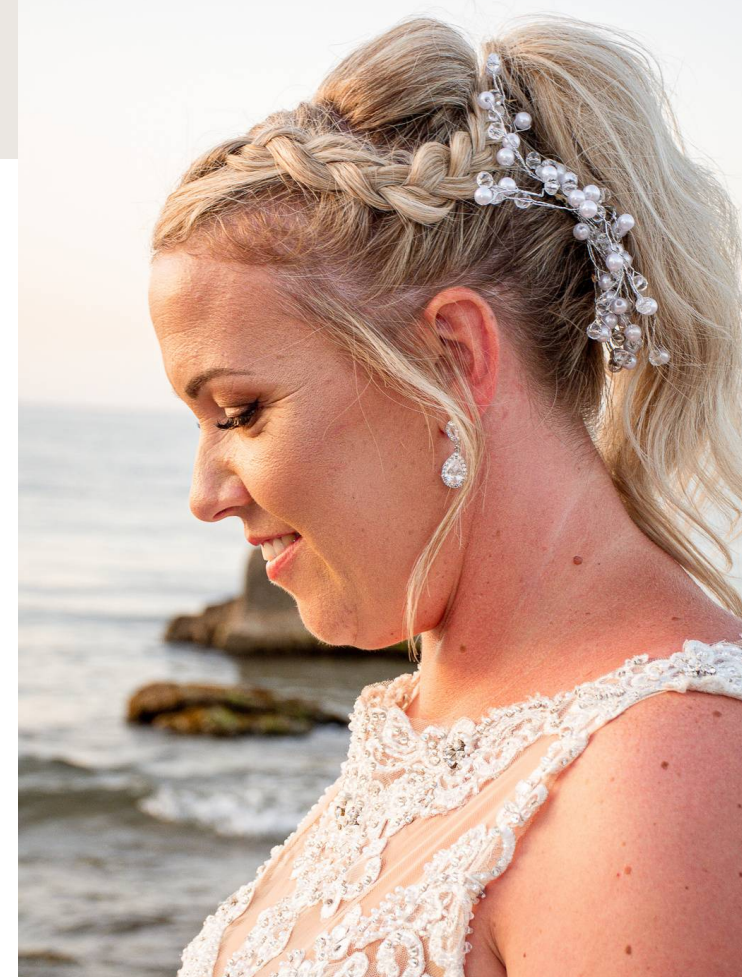
Bridesmaid / guest blow dry (long hair) - €60

Children 2-12yrs. hair style - €45

Bridal make up - €140

Bridal make up with trial - €190

Bridesmaid / guests make up - €100



Steaming

Bridal dress - From €70

Bridesmaid dress - From €30

Flower girl / child dress - €20

Suit - €35

Shirt - €12

Trousers / shorts - €10





Day Passes

Any guests visiting the hotel for your wedding day will require a day pass and will need to check-in at the reception upon arrival.

Fees

Drinks Pass

Permits entry 1 hour prior to your ceremony until midnight & can be used in conjunction with a private wedding reception
Adult - €15 Child (2-12yrs) - €10

Full Day Pass

Adult - €60 Child (2-12yrs) - €30
10:00am until midnight

Half Day Pass

Adult - €30 Child (2-12yrs) - €15
15:00pm until midnight





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