

LUX·ME WHITE PALACE

GRECOTEL LUXURY RESORT

BANQUET KIT



GRECOTEL



Wedding Buffet

BBQ Wedding Buffet

MINIMUM 45 GUESTS

Variety of freshly baked bread, paste of black and green olive, sour cream cheese, variety of olives, soft Cretan cheese with herbs. Black olive pâté, fresh cream cheese, selection of olives, myzithra fresh cheese with herbs

Starters:

- Tzatziki with yogurt and dill
- Greek Farmhouse Salad fresh vegetables from our Agreco Farm and extra virgin olive oil
- Caprese tomato and mozzarella with fresh basil and tangy rocket leaves
- Chicken Salad Iceberg lettuce, cashew nuts, pineapple, mango & sweet chili dressing
- Cretan Salad with stamnagathi, spinach leaves and lettuce, pine nuts, Cretan graviera cheese with honey & wine vinegar dressing
- Manouri tender salad leaves with manouri, cherry tomatoes and yogurt dressing
- Green Salad mixed greens, apples, orange, avocado and citrus fruits dressing
- Scottish Smoked Salmon with horseradish, capers, gherkins
- Prosciutto with tropic fruits.
- Saffron Risotto vegetables, tomato with graviera cheese and cream
- Linguine with seafood, shellfish sauce flavored with ouzo

Main Course:

- Sausages village-style
- Prawns with garlic

- Lobster with olive oil and lemon
- Salmon fillet with lemon pepper
- Chicken fillet with chili
- Souvlaki pork fillet and vegetables
- Lamb cutlets with rosemary and garlic
- Beef fillets with pepper
- Greek pitta bread
- Grilled vegetables
- Baby potatoes with olive oil and herbs

Desserts:

- Presentation of Greek & International Cheese (accompanied with breadsticks, crackers, nuts & sundried fruits)
- Fresh fruits variety (Tropic and local seasonal fruits)
- Sweet Miniatures fruit tarts, chocolate tarts, chocolate éclairs
Variety of cones, truffles, macaroons
- Greek Desserts walnut cake, lemon pie, fillo/pastry desserts
- Pot Desserts selection of desserts in individual glasses: profiterole, panna cotta, chocolate mousse

Price: 185,00€ pp



Wedding Course Menu

Wedding Menu #1

- Pumpkin Soup with yogurt, caramelized pumpkin seeds and crispy prosciutto
- Tuna Tataki with Ponzu Sauce, Wakame & Edamame
- Pork Fillet with Celeriac, Mushroom Duxelle, Foie Gras & Truffle Sauce
- White Chocolate Mousse with lime & mint and small red berries on caramel sauce
- Coffee or Tea
- Mignardises

Price: 125,00€ pp

Wedding Menu #2

- Bouillabaisse Soup with fresh fish and caramelized onions
- Prawn & Octopus Salad with fresh seasonal fruits and citrus dressing
- Sea Bass Fillet with fresh spinach, vegetables and aioli sauce
- Mascarpone Crème with authentic Madagascar vanilla, lime, passion fruit & crispy almond biscuit
- Coffee or Tea
- Mignardises

Price: 140,00€ pp

Wedding Menu #3

- Green Asparagus Soup With green apples and cream
- Risotto Ai Funghi. Variety of fresh mushrooms with leek and parmesan
- Dorado Fillet with cream of Cretan wild greens & lemon olive oil Espuma
- Mango Sorbet with lime & spearmint
- Slow Cooked Beef Fillet with celery puree, baby vegetables and black truffle sauce
- Valrhona Chocolate Tart with tropical fruits, crème and blueberry sauce
- Coffee or Tea
- Mignardises

Price: 165,00€ pp



Wine Packages

Regular

White Wine

OREINOS HELIOS, SEMÉLI ESTATE

Moschofilero, Sauvignon Blanc

Rose Wine

OREINOS HELIOS, SEMÉLI ESTATE

Agiorgitiko

Red Wine

OREINOS HELIOS, SEMÉLI ESTATE

Agiorgitiko, Syrah

Beers Alfa, Heineken, Heineken 0.0% (non-alcoholic)

Water | Soft Drinks | Juices Natural

Mineral Water, Sparkling Natural Mineral Water, Soft Drinks, Fruit

Juices

Unlimited Consumption up to 3 hours

Price: 46,00€ pp

Premium

White Wine

AETHERIA, SEMÉLI ESTATE

Malagousia, Chardonnay

Rose Wine

DELEAR, SEMÉLI ESTATE

Syrah, Grenache Rouge

Red Wine NEMEA RESERVE, SEMÉLI ESTATE

Agiorgitiko

Beers Alfa, Heineken, Heineken 0.0% (non-alcoholic)

Water | Soft Drinks | Juices

Natural Mineral Water, Sparkling Natural Mineral Water, Soft Drinks,

Fruit Juice

Unlimited Consumption up to 3 hours

Price: 52,00€ pp



Regular Beverage Package

APERITIFS

Aperol, Campari, Martini Bianco

GREEK SPIRITS

Skinos Mastiha Spirit, Metaxa 5*

GIN

Tanqueray, Pink Gordon's

RUM

Bacardi Carta Blanca

VODKA

Ketel one

TEQUILA

Jose Cuervo Silver

WINES

White, Rose, Red
(Oreinos helios, Semeli Estate)

SPARKLING WINES

Prosecco, Moscato d' asti

COCKTAIL

Athenian Spritz, Hugo

BEERS

Alfa, Heineken, Heineken 0.0% (non-alcoholic)
Ciders, Strongbow Cider

WATER, SOFT DRINKS, JUICES

Natural Mineral Water, Sparkling Natural Mineral
Water, Soft Drinks, Fruit Juices

WHISKEY

Johnnie Walker Red Label, Dewar's White Label

LIQUEURS

Disaronno, Baileys, Sambuca

GRAPE MARC SPIRITS

Agreco Farms Tsikoudia, Tsikoudia with honey

NON-ALCOHOLIC SPIRITS 0%

Tanqueray, Martini Vibrante

4 hours per person

80,00 €

*Additional charge after the 4th hour
per person per hour*

10,00 €



Gold Beverage Package

APERITIFS

Aperol, Campari, Martini Bianco

GREEK SPIRITS

Skinos Mastiha, Metaxa 5*

REGULAR SPIRITS

Bacardi carta blanca Rum, Tanqueray Gin, Gordon's pink Gin, Haig Whiskey, Famous Grouse Whiskey

PREMIUM SPIRITS

Flor de cana 12 years old Rum, Bombay Premier Cru Gin, Belvedere Vodka, Patron Silver Tequila, Don Julio Reposado Tequila, Dewar's 12 years old Whisky, Cardhu Single Malt 12 years Whisky, Jack Daniels Tennessee Whiskey. Bulleit Bourbon Whiskey

COGNAC

Courvoiser V.S., Hennessy V.S.

NON-ALCOHOLIC SPIRITS 0%

Tanqueray, Martini Vibrante

LIQUEURS

Disaronno, Baileys, Sambuca, Limoncello

GRAPE MARC SPIRITS

Agreco Farms Tsikoudia, Tsikoudia with honey

WINES

Aetheria White, Delar Rose, Nemea Reserve red, Semeli Estate

SPARKLING WINES

Prosecco, Moscato d'asti

BEERS

Alfa, Heineken, Heineken 0.0% (non-alcoholic),

CIDERS

Strongbow

WATER, SOFT DRINKS, JUICES

Natural Mineral Water, Sparkling Natural Mineral Water, Soft Drinks, Fruit Juices

4 hours per person

110,00 €

*Additional charge after the 4th hour
per person per hour*

10,00 €



Cocktail & Canapes

WELCOME DRINKS

Sparkling Wine, Mocktail, Water

COCKTAIL & CANAPES RECEPTION

Rore Lemonade, Sparkling wine, Beer,
Soft drinks, 2 Cocktails* (of your choice).

CANAPES

Bruschetta:

- Octopus and cherry tomato
- Marinated salmon with horseradish cream sauce and herbs
- Shrimps on a bed of sweet chili sauce and parsley
- Prosciutto with parmesan and Dijon mustard

Vegetable spring rolls with sweet & sour sauce

Pork fillet & vegetable souvlaki

Bite-sized chicken satay fillet

Prawns in crispy bread crust with sweet & sour sauce

Sweet miniatures: truffles, macaroons, chocolates,
fruit tarts

The "Cocktail & Canapes" has duration 1 hour and take
place after the ceremony.

*COCKTAILS

SKINOS THE MED - (The Greek Version of Mojito)
Skinos Mastiha, lemon juice, sugar syrup, basil
springs, soda water

PROSECCO COCKTAILS

(HUGO, APEROL SPRITZ, BELLINI, ROSSINI)

PINA COLADA

Rum, pineapple juice, coconut purée

PINK LADY

Pink gin, cranberry juice, triple sec, lemon juice

MAI TAI

Rum, aged rum, orgeat syrup, triple sec, lime juice

MOJITO

Rum, mint leaves, lime juice, lime purée, soda
water

WHISKY SOUR

Whisky, lemon juice, sugar syrup PALOMA
Tequila, lime juice, pink grapefruit soda, salt

MOCKTAILS (W I T H O U T ALCOHOL)

ROSE LEMONADE

PASSION SUNRISE

VIRGIN PINA COLAD

Terms & Conditions

Payment Terms

- 30% deposit of the total expected amount, minimum guarantee of persons - date confirmation and signature of the contract
- Further 30% of the total agreed amount, 90 days prior to the event date. In case of change on the number of guests or extra services added, the amount of the 60% of the total cost should be paid at that time.
- Additional 30% deposit of the total agreed amount, 60 days prior to the event date. In case of change on the number of guests or extra services added, the amount of the 90% of the total cost should be paid at that time.
- The remaining balance of the total agreed amount, 20 days prior to the event date, confirmation of final guaranteed number of persons.
- Any extra charges are to be settled at the end of the event or the next day in case of hotel stay.
- All deposits paid will be non-refundable and non-transferable to other credits.

Cancellation Policy

In case the event is canceled by the Client, the following regulations will apply:

- Up to 365 days prior of the event: no costs will be charged but all the deposits already given will be withheld.
- From 364 days to 90 days prior of the event: 30% the total agreed amount will be invoiced.
- From 89 days to 60 days prior of the event: 60% the total agreed amount will be invoiced.
- From 59 days to 20 days prior of the event: 90% the total agreed amount will be invoiced.
- From 19 days to the Date of the event: 100% the total agreed amount will be invoiced.
- The deposits and payments should be done directly to the Hotel or at the hotel bank account on the specific dates/period mentioned in contract.



LUX·ME WHITE PALACE

Contact Us

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E-MAIL US

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Grecotel LUXME White Palace

Rethymnon 74100 Crete, Greece
74km from Heraklion International Airport
78km from Chania Airport