



The Absolute Destination Wedding Venue & Villa



MENUS

created by
Executive Chef
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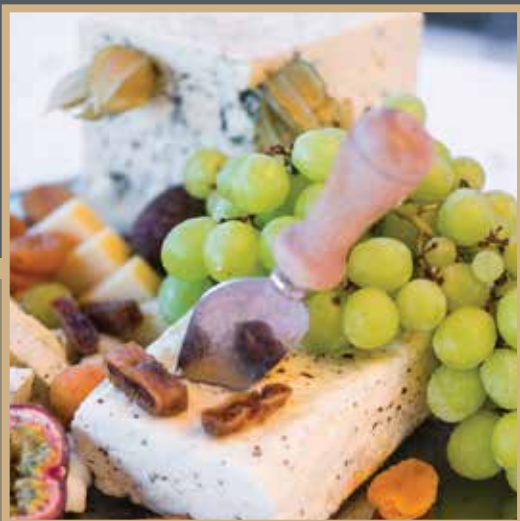
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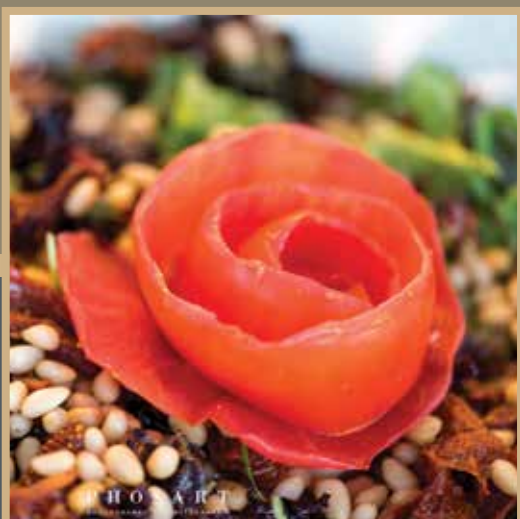
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BUFFET

MENUS



Greek traditional Buffet 1

Minimum 50 adult guests

Appetizers

- **Tzatziki with pita bread** traditional recipe with yogurt, cucumber, dill and garlic
- **Eggplant salad** | smoked eggplants, garlic, red peppers, parsley
- **Tomato balls** | original Santorini recipe, with fresh aromatic herbs
- **Spanakopita rolls** | spinach and Feta cheese rolled in phyllo dough
- **Meatballs** | grandmas recipe with 100% beef mince and spearmint

Salads

- **Greek salad** | cherry tomatoes, cucumber, colored peppers, fresh onions, capers, olives and Feta cheese
- **Cyclades salad** | lettuce, rocket, purslane, sun-dried tomato, pomegranate, pine nuts, Greek manouri cheese and sun-dried tomato sauce

Main Course

- **Mousaka** | béchamel, potatoes, eggplant and minced beef
- **Lamb Vinsanto** oven baked with sun dried tomato, thyme, caper and Vinsanto sweet wine
- **Chicken souvlaki** skewer with colored peppers

Side dishes

- **Oven baked potatoes** in citrus & rosemary juice
- **Pilaf** rice sautéed in butter with orzo and flavors of onion and garlic

Desserts

- **Mini traditional sweets with syrup** | desserts with phyllo dough
- **Mastiha submarine** “Submarine” is a traditional sweet and aromatic Greek treat, served on a spoon submerged in a glass of refreshing water

Price Per Person: 92,00€

Buffet Menu 2

Minimum 50 adult guests

Appetizers

- **Cheese deck** | variety of white and yellow cheese accompanied with bread sticks, grapes and dried nuts
- **Eggplant salad** | smoked eggplants, parsley, red peppers and garlic
- **Traditional tomato balls**
- **Homemade cheese pie** | Feta cheese and herbs

Salads

- **Greek salad** | tomato, cucumber, colored peppers, fresh onions, caper, olives and feta cheese
- **Cyclades salad** | lettuce, rocket, purslane, sun-dried tomato, pomegranate, pine nuts, Greek manouri cheese and sun dried tomato sauce
- **Potato salad** | caper and bacon, parsley, cherry tomatoes and mayonnaise

Main Course

- **Pork with pineapple and sesame broccoli**
- **Grilled kebab skewers**
- **Beef ragout** with eggplants
- **Sausages mix grill**

Side dishes

- **Rice** with vegetables and saffron
- **Roasted veggies**
- **Baby potatoes** baked in citrus juice and rosemary

Dessert

- **Seasonal fruit presentation**
- **Chocolate mousse**

Price Per Person: 104,00€

BBO Buffet

Minimum 50 adult guests

Appetizers

- **Cheese deck** | variety of white and yellow cheese accompanied with bread sticks, grapes and dried nuts
- **Vegetables grilled** with balsamic syrup and fresh thyme
- **Spicy cheese** | melted cheese with red peppers
- **Tzatziki** traditional recipe with yogurt, cucumber, anise and garlic

Salads

- **Greek salad** | tomato, cucumber, colored peppers, fresh onions, capers, olives and Feta cheese
- **Cyclades salad** | lettuce, rocket, purslane, sun-dried tomato, pomegranate, pine nuts, Greek manouri cheese and sun dried tomato sauce
- **Potato salad** | caper and bacon, parsley, cherry tomatoes and mayonnaise

Main Course

- **Pasta carbonara** with fresh parsley
- **Grilled Sausages** variety of Greek sausages with orange, leek, herbs
- **Mini pork souvlaki**
- **Grilled kebab skewers**
- **Lamp chops** with lemon and oregano

Side dishes

- **Potatoes** with mushrooms, tomato and aromatic herbs
- **Pilaf** rice sautéed in butter with orzo and onion - garlic flavors

Side dips

- **Bbq sauce**
- **Onion jam**

Desserts

- **Lemon mousse** with raspberry sauce
- **Traditional mini sweets** with syrup

Price Per Person: 118,00€

Sea Food Buffet

Minimum 50 adult guests

Appetizers

- **Cheese deck variety** variety of white and yellow cheese accompanied with bread sticks, grapes and dried nuts
- **Smoked salmon roses** with caviar
- **Mini tartlets** with tomato, lettuce and cocktail shrimps
- **Octopus** in olive oil, vinegar and sun-dried tomatoes
- **Fava** | beans purée, spring onions, caper and olive oil

Salads

- **Smoked salmon, shrimps, crab**, avocado, cherry tomatoes, lime vinaigrette mixed with lettuce
- **Greek salad** tomato, cucumber, colored peppers, fresh onions, caper, olives and feta cheese
- **Coleslaw** cabbage, carrot, mayonnaise, yogurt

Main Course

- **Farfalle with smoked salmon** sour cream, capers and cherry tomatoes
- **Shrimps saganaki** red spicy sauce, bell peppers, ouzo and feta cheese
- **Steamed mussels** onions, parsley, fresh dill and peppers
- **Common sole** with lemon and mustard sauce
- **Whole grouper grilled** in salt crust

Side dishes

- **Boiled vegetables variety**
- **Mushroom risotto**

Side dips

- **Tartare sauce**
- **Bang bang sauce**

Desserts

- **Seasonal fruit platter**
- **Coconut pannacotta** with mango jam and berries

Price Per Person: 140,00€

Luxury Buffet

Minimum 50 adult guests

Cold Appetizers

- **Salmon Gravlax** served with mini breads
- **Whole grouper** baked in salt crust
- **Antipasti platter** Presentation of a variety of cheese & cold cuts, fresh vegetables, accompanied with cherry tomatoes, grapes and breadsticks
- **Vegetables variety** grilled with balsamic and fresh rosemary
- **Tzatziki** yogurt, cucumber, anise and garlic

Hot Appetizers

- **Fried rice** with red peppers and pine nuts
- **Penne** with shrimps and tomato sauce
- **Baked eggplants** with fresh tomato, onion, parsley and feta cheese
- **Roasted potatoes** with lemon, mustard and oregano

Salads

- **Greek salad** | tomato, cucumber, colored peppers, fresh onions, caper, olives and Feta cheese
- **Gem salad** | lettuce, rocket, purslane, avocado, mango, cashews, mozzarella pearls, dried figs and coconut vinaigrette
- **Coleslaw** | cabbage, carrot, mayonnaise and yogurt

On the Grill

- **Lamb grilled** | Traditional Greek cooking with garlic and rosemary
- **Small pork chops** grilled with lemon and oregano
- **Skewered grilled chicken**
- **Traditional pork gyros** with pita, tomato and onion
- **Sea bass** with lemon and Dijon mustard sauce

Desserts

- **Black forest** with a rich cherry filling and whipped cream
- **White Chocolate mousse** with mint
- **Seasonal fruit platters**

Price Per Person: 150,00€

Vegetarian Buffet

Minimum 50 adult guests

Cold Appetizers

- **Mushrooms** stuffed with cheese mousse
- **Presentation of Greek and international cheese**, cherry tomatoes, grapes and bread sticks

Hot Appetizers

- **Oven baked eggplants** with fresh tomatoes and feta
- **Roasted potatoes** with olive oil, lemon, oregano sauce

Salads

- **Cyclades salad** | lettuce, rocket, purslane, sun-dried tomato, pomegranate, pine nuts, Greek manouri cheese and sun dried tomato sauce
- **Gem salad** | lettuce, mango, avocado, pine nuts, walnuts and dried figs
- **Halloumi salad** | roasted Halloumi cheese, rocket, pine nuts and vinaigrette

Main Course

- **Vegetarian moussaka** | potatoes, eggplant, peppers, zucchini, béchamel sauce
- **Tomatoes and peppers** stuffed with rice and herbs (traditional Greek)
- **Spanakopita** (Spinach pie)
- **Kolokithokeftedes** (Squash fritters)

Desserts

- **Seasonal fruit presentation**
- **Chocolate mousse**

Price Per Person: 90,00€



SET MENUS



Traditional Menu 1

Maximum number of guests: 80
Minimum 20 adult guests

Appetizers

- **Eggplant salad** | smoked eggplants, garlic, red peppers, parsley
- **Meatballs** on yogurt and spearmint dip | 100% beef
- **Stuffed vine leaves** with rice and herbs

Salads

- **Greek Salad** cherry tomatoes, cucumber, colored peppers, fresh onions, Caper, olives and feta cheese

Main Course

- **Souvlaki** Grilled pork skewer with peppers, onion, tomato, pitta bread and Tzatziki. Accompanied with fried potatoes topped with oregano

Dessert

- **Traditional Revani** with vanilla ice cream

Price Per Person: 75,00€

Traditional Menu 2

Maximum number of guests: 80
Minimum 20 adult guests

Appetizers

- **Fava beans purée** | spring onions, caper, olive oil
- **Tomato Balls** on sundried tomato puree
- **Saganaki cheese**
- **Spanakopita rolls** | spinach and Feta cheese

Salads

- **Santorinian** crushed rusks, cherry tomatoes and sundried tomatoes, cucumber, rocket and caper, topped with anthotyro cheese

Main Course

- **Lamb Vinsanto in crunchy nest** Lamb marinated in Vinsanto wine with sundried tomatoes, caper, fresh thyme, accompanied with jasmine rice

Dessert

- **Baklava cigars with honey syrup** filling almonds, walnuts and pistachio

Price Per Person: 85,00€

Set Menu 1

Maximum number of guests: 80
Minimum 20 adult guests

Appetizers

- **Spanakopita rolls** spinach and Feta cheese in filo pastry
- **Tomato balls** on fava bean mousse

Salads

- **Greek salad** | cherry tomatoes, cucumber, colored peppers, fresh onions, caper, olives and feta cheese
- **Garden potato salad** | with corn, peas, red apple, onion, mint and yogurt sauce

Main Course

- **Chicken breast with herb butter sauce and garlic** | jasmine rice and herb roasted potatoes
- **Mousaka** | traditional recipe with eggplant, potatoes, minced beef and béchamel sauce

Dessert

- **White chocolate & mint mousse**

Price Per Person: 82,00€

Set Menu 2

Maximum number of guests: 80
Minimum 20 adult guests

Appetizers

- **Mushroom and Gruyere tart**
- **Roasted asparagus** with humus and spring onions

Salads

- **Tabbouleh** with minced tomato, cumin, parsley, mint, spring onions and lemon juice
- **Cyclades** | lettuce, rocket, purslane, sun-dried tomato, pomegranate, pine nuts, Greek manouri cheese and sun-dried tomato sauce in crunchy nest

Main Course

- **Mozzarella and herbs stuffed Pork fillet** with dried berries, wild mushrooms and potato purée
or
- **Chicken fillet with white wine sauce and mushrooms** | jasmine rice and herb roasted baby potatoes

Dessert

- **Chocolate mousse** with raspberries and whipped cream

Price Per Person: 85,00€

Set Menu 3

Maximum number of guests: 80
Minimum 20 adult guests

Appetizers)

- **Variety of Greek and international cheese** with bâton salé, grapes and nuts
- **Mushroom soufflé**
- **Meatballs** 100% beef mince on fresh mint and yogurt sauce

Salads

- **Roasted chicken** lettuce, roasted chicken flakes, mushrooms, cherry tomatoes, cucumber, sesame and citrus vinaigrette
- **Greek** cherry tomatoes, cucumber, 3 color peppers, spring onions, olives, capers, rusks, salt, olive oil and oregano

Main Course

- **Chicken fillet on white wine, onions and vinegar sauce** with jasmine rice and Brussels sprouts with bacon
or
- **Salmon fillet with herb and Dijon mustard glaze** with grilled asparagus and lemon herb couscous

Dessert

- **Mille feuilles** cracked with buttery pastry, cream, strawberries and powder sugar

Price Per Person: 92,00€

Set Menu 4

Maximum number of guests: 80
Minimum 20 adult guests

Appetizers

- **Antipasti platter** with cheese variety, cold cuts and vegetables
- **Savory cheesecake**
- **Stuffed Portobello mushrooms** with chesse and herbs

Soup

- **Creamy summer vegetables soup**

Salads

- **Asparagus, goat cheese, sun seeds and mesclun salad** | asparagus, cherry tomato, onion mix salad, goat cheese, sun seeds, croutons, salt, fresh pepper and Dijon vinaigrette
- **Greek** cherry tomatoes, cucumber, colored peppers, spring onions, olives, capers, rusks, salt, olive oil and oregano

Main Course

- **Pork fillet with honey and sesame seeds on carrot and ginger sauce** with herb roasted potatoes and deeply roasted cauliflower
- **Greek salmon roasted** with feta cheese, pepper flakes, olive oil, cherry tomatoes and oregano

Dessert

- **Soufflé vanilla** with strawberry ice cream and chocolate sauce

Price Per Person: 99,00€

Fish & Sea Food Menu

Maximum number of guests: 80
Minimum 20 adult guests

Appetizers

- **Tuna brulée** with smoked eggplant
- **Grilled octopus** on fava bean mousse

Salad

- **Smoked salmon** mango, cashews, purslane, baby spinach, arugula, dry figs and coconut vinaigrette

Soup

- **Kakavia veloutée** Greek traditional fish soup

Main Course

- **Grilled Sea bass** with ratatouille vegetables and basil oil
or
- **Grilled lemon prawns** with roasted Brussel sprouts and smashed broccoli

Dessert

- **Vanilla Parfait ice cream** with fresh strawberries and blueberries

Price Per Person: 99,00€

Luxury Menu

Maximum number of guests: 80
Minimum 20 adult guests

Appetizers

- **Presentation of cold cuts, Greek and international Cheese** with dry nuts, bâton salé and grapes
- **Beef Carpaccio** drizzled with olive oil, lemon juice, caper and onions
- **Savory cheese soufflé**

Soup

- **Creamy cucumber and avocado soup**

Salads

- **Jerusalem** artichoke, celery, rocket, prosciutto, baby spinach, pear, parmesan flakes and basil dressing
- **Caprese stuffed avocados**

Main Course

- **Rib eye steak with red wine reduction sauce** accompanied by a purée trilogy and roasted Brussels sprouts
- or
- **Pan-fried sea bass fillet** with white crab salad and crab mayonnaise

Dessert

- **Blueberry crème brûlée**

Price Per Person: 115,00€



LIVE STATIONS



Party Stations....

For a twist of flavor combine our stations with any other buffet or choose two for a different kind of party

Greek souvlaki live station

- **Pork and chicken gyros | live roasting**
- **Kebab skewers | live roasting**
- **Fries**
- **Pitta & bread assortment**
- **Onions**
- **Tomato**
- **Lettuce**
- **Tzatziki**
- **Sauce for chicken**
- **Mustard**
- **Spicy melted cheese**

Price Per Person: 55,00€ / Duration 90 minutes

Beer live station

Self service draft beer station | unlimited consumption

- **Variety of sausages**
- **Cheese fondue**
- **Hot dog**
- **Burger**
- **Cabbage, caramelized onion, mustard, ketchup**
- **Variety of bread**
- **Bbq sauce**
- **Sauce tartare**
- **Mustard sauce**

Price Per Person: 60,00€ / Duration 90 minutes

Sushi live station

Watch our Sushi Chef creating your own...

- **Maki and nigiri rolls with wasabi**
- **California crab mix rolls**
- **Tempura rolls**
- **Shrimp nigiri**
- **Salmon nigiri**
- **Wasabi**
- **Ginger flakes**
- **Soya sauce**

...and unlimited Sake !!!

Price Per Person: 70,00€ / Duration 90 minutes



HAPPY COMBINATIONS



Happy Combinations

Dessert Shooters Buffet

- **Brownie & chocolate mousse**
- **Cheese Cake**
- **Banoffee**
- **Black Forest**
- **Vanilla coconut panna cotta** with strawberry jelly
- **Fruit Tarts**
- **Greek traditional mini sweets** with syrup
- **Lemon crème** with Oreo crumbed biscuit
- **White chocolate peppermint mousse**
- **Tiramisu**

Price Per Person: 32,00€

Minimum order for 30 persons

Chocolate Fountain

- **Chocolate Fountain** with strawberries and marshmallows

Price Per Person: 5,00€

Minimum order for 30 persons

Approximate duration: 1h

Happy Combinations

Canapés

- **Bacon and cheese mini muffins** 2,60 €
- **Meat balls on brioche** with sweet and sour cream 2,50 €
- **Avocado dip** in tortilla scoops 2,80 €
- **Tartalletes with cheese mousse** 3,00 €
- **Prosciutto di Parma and melon** 3,00 €
- **Fava and marinated octopus** on crispy bread 3,20 €
- **Salmon on cream cheese** with sweet chili sauce 3,50 €
- **Shrimps with cocktail sauce** 3,00 €

Minimum order 20 pieces per type

Finger Food

- **Handmade cheese pies** 2,00 €
- **Handmade spinach pies** 2,00 €
- **Haloumi skewers** 2,80 €
- **Mini chicken souvlaki** on a stick 2,50 €
- **Beef wellington bites** 4,00 €
- **Mushroom wellingtons** 3,20 €
- **Mini burgers** 2,80 €
- **Mini hot dog** 2,80 €
- **Mini margaritas** with taco bites 4,50 €
- **Samosas** with vegetables 2,00 €
- **Antipasto skewers** 3,00 €
- **Smoked salmon éclairs** 4,00 €
- **Sushi rolls** 4,50 €

Sashimi and maki rolls beautifully presented in japanese sushi boats served wit soy sause, wasabi and pickled ginger (Minimum order 40 pieces)

Minimum order 20 pieces per type

Happy Combinations

Sea Food Platter

pieces per person

- **Shrimp** 1pc
- **Oyster** 1pc
- **Crayfish** 1pc
- **Octopus tentacle** 1pc
- **Lobster tail** ½ pc
- **Mussels** 4pcs

Price Per Platter (4 guests): 200,00€



Shrimp Fountain

- **Accompanied with sweet chili sauce fountain**

Price Per Person: 8,00€

Minimum order for 30 guests

Antipasti platter

- **Cheese assortment, cold cuts and vegetables**

Price Per Platter serves 30 persons: 160,00€

Larger platters upon request

Cheese platter

- **Cheese assortment accompanied with fruits, dry nuts and bâton salé**

Price Per Platter serves 30 persons: 180,00€

Larger platters upon request

Cold cuts platter

- **Variety of cold cuts** accompanied with vegetables & various dips

Price Per Platter serves 30 persons: 190,00€

Larger platters upon request

Fruit platter

- **With seasonal Greek and exotic fruit**

Price Per Platter serves 30 persons: 120,00€

Larger platters upon request

Happy Combinations

Cruditée platter

- **Variety of raw vegetables** (asparagus, cherry tomato, broccoli, cucumber, mushrooms, olives, baby carrots, dry nuts, cauliflower) and vegan sauce

Price Per Platter serves 30 persons: 130,00€

Sushi platter

- **Maki and Nigiri rolls** with wasabi, ginger flakes and soya sauce

Price Per Platter serves 30 persons: 200,00€

Larger platters upon request

Traditional mini sweets platter

- **Selection of traditional taste desserts** with phyllo dough

Price Per Platter serves 30 persons: 125,00€

Late Snack Menus*

PIZZA SELECTION (You can choose one of the following or a mix)

- **MARGARITA with mushrooms** Cheese, mushrooms and homemade tomato sauce
- **HAM & BACON** Cheese mix, homemade tomato sauce, ham, bacon, peppers.
- **GREEK** Tomato, onions, olives, feta cheese, edam, oregano, homemade tomato sauce.

Price Per Person: 18,00€

or

- **Variety of mini sandwiches** Tortilla with smoked ham, Edam cheese, lettuce, tomato and sauce. Mini brioche with prosciutto, cheese, lettuce and tomato. Mini croissant with turkey, tomato and mayonnaise

Price Per Person: 20,00€

or

- **Traditional gyros** (pork or chicken)
served in platters with pitta bread, onions, tomato and tzatziki

Price Per Person: 16,00€

** The Late Snack Menus, if chosen, must apply to all guests and the quantity is unlimited*

Kids menu

- Chicken nuggets and fries with ketchup
- Chocolate and vanilla ice cream

For our little friends up to 12 years old

Price Per Person: 30,00€

Vendor's meal

SET MENU

- Mesclun salad
- Main course
- Ice cream

Price Per Person: 45,00€

- In case of a buffet menu, suppliers may be served from the buffet menu as well, after the guests have been served, at 50% of the cost.
- Mineral water, coffee, a soft drink, a glass of wine is offered to suppliers complimentary.

Children Menu & Discounts

Our younger guests enjoy special discounts on food menus:

- **Children age 0-3 years** can enjoy the meal at no cost.
- **Children age 4-11 years** can enjoy 50% discount of the selected menu.
- **Children over 12 years** pay full cost.

On set menus, children may choose to have the adult main course option or choose a "kids meal" option regarding the main dish; if they prefer.

On buffet menus, children do not have an additional choice of main dish; they will be served from the buffet.

Beverage Policy for Children

- **Alcoholic drinks are only served to adults** (18 years +).
- **Children up to 3 years old** may have juices and mineral water complimentary.
- **Children & teenagers up to 18 years old** may have the non-alcoholic open bar package with soft drinks, juices, bottled water.

Price per person per hour 12.00€

1. Dinner has to be arranged no earlier than 18:00 and no later than 21:00.
2. Food menus must be finalised and received by the venue, minimum forty (40) days before the event. This must include dietary requirements/ allergies/intolerances. You will be provided by Gem a 'Microsoft excel' form named "guest list & table plan". Please send over the form minimum forty (40) days before the event. A confirmation of the updated 'Microsoft excel' form, 7 days prior to the event will be also required.
3. Set menus are only available for minimum 20 adults and up to 80 persons maximum (children included).
4. Set menus have the following courses: starter, salad, main course and dessert (wedding cake not included).
5. Couples may choose one set menu option for their guests. A vegan menu option is available upon request. Vegetarian & gluten free main course options as well as kids dishes are available. Children may have the same menu as adults with one extra option for main dish.
6. Our team works hard to provide you an exquisite culinary experience. The usual duration of a 4-course seated meal is 2 hours. Please let us provide the best of our service and let your guests enjoy their meal.
7. Our venue offers dinner tables and chairs that can accommodate up to 8 persons per table (adults, children & babies with highchairs included) for set menus and up to 9 persons for buffet menus.
8. In case of poolside reception, only buffet menus must be chosen (not set menus).
9. Buffet menus are available for over 50 guests (payable min. of 50 adults).
10. The maximum duration of a buffet cannot exceed one and a half hour (90'); desserts of the buffet menu are not included in the above time.
11. Open bar packages are not mandatory. If chosen, must apply to ALL adult guests.
12. Due to HACCP (food & safety international rules) and Greek law restrictions, leftover food is not to be taken off the premises for later consumption or any other reason.
13. As mentioned above we are not able to offer take away services or packaging for leftover cake/other items (from other providers); planners/guests that wish to take cake or other sweets and items outside our premises must provide packaging of their own.



SANTORINI GEM WEDDINGS & EVENTS

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