

something blue

wedding package 2020



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mykonos 
theoxenia

MYKONOS THEOXENIA HOTEL ***** , MYKONOS, GREECE
WEDDING PACKAGE 2020

**Rates are valid for bookings made until 31/12/2020
for weddings that will take place up to 31/12/2022**

After the ceremony at the chapel or town hall the wedding reception can be held in:

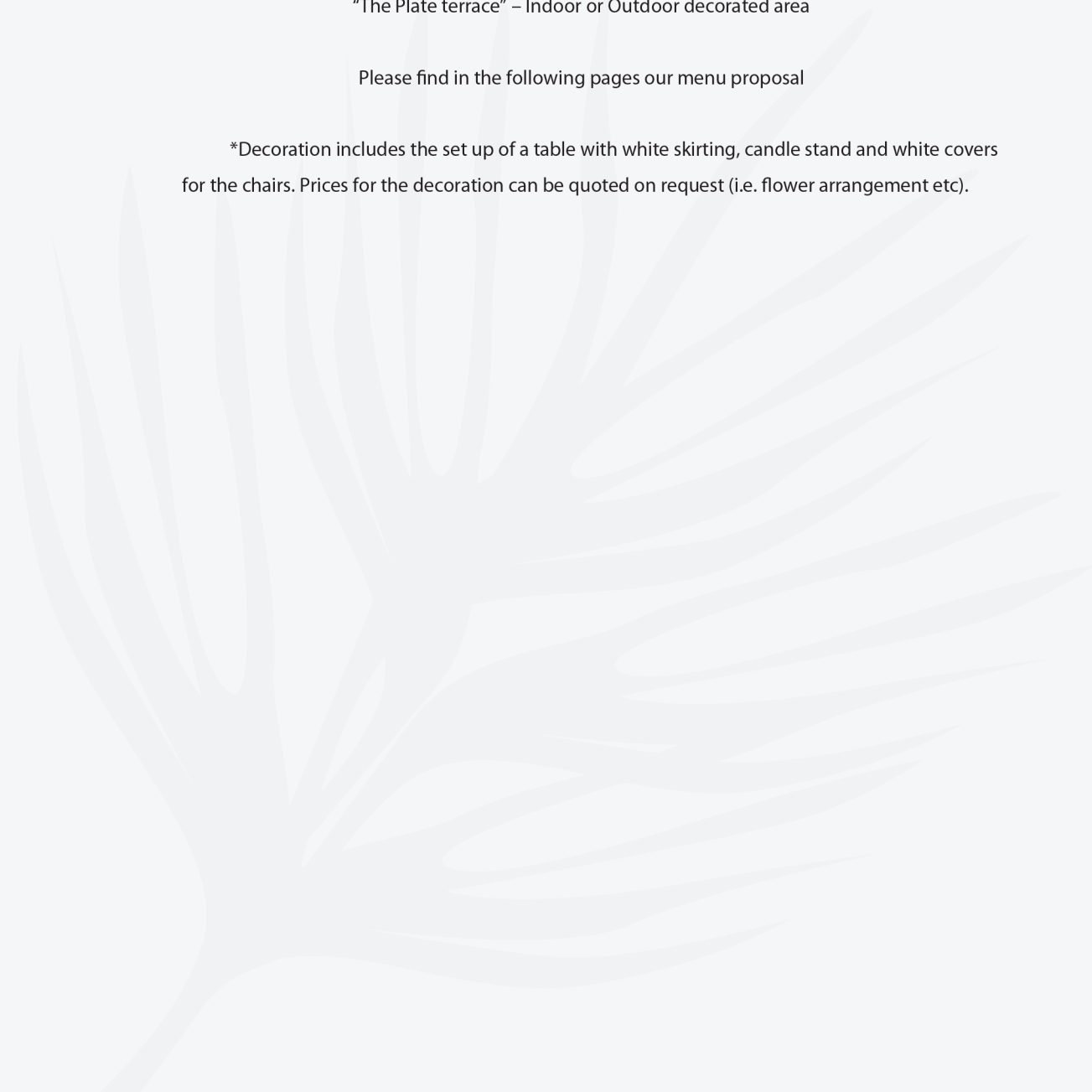
The Sunset Lounge Terrace – Outdoor decorated area

The wedding lunch or gala dinner can be held in:

“The Plate terrace” – Indoor or Outdoor decorated area

Please find in the following pages our menu proposal

*Decoration includes the set up of a table with white skirting, candle stand and white covers for the chairs. Prices for the decoration can be quoted on request (i.e. flower arrangement etc).



WEDDING BUFFET MENU

SALADS AND DIPS

- Politiki Salad with Baby Shrimp
- Baby Spinach with Sunflower and Pumpkin seeds & Parmesan flakes
- Quinoa salad with finely chopped vegetables, Goji Berries, Herbs and citrus vinaigrette
- Greek salad topped with Mykonos Kopanisti cheese fresh oregano in Cretan Rusk
- Evritanias Prosciutto and Mykonos Lountza
- Smoked Salmon on Beetroot Carpaccio
- Greek Cheese platter with dry fruits
- Spicy cheese salad with Truffle oil , Eggplant salad , Taramosalata, Florinis, Pepper dip

MAIN COURSE

- Shrimps saganaki with tomato sauce topped Feta Cheese
- Greek Moussaka
- Wild Mushrooms Risotto
- Chicken fillet stuffed with ricotta & smoked Red pepper sauce
- Pork fillet on apple confit Mavrodafni wine sauce
- Baked Sea Bass fillet served with Kakavia sauce
- Vegetable Cannelloni
- Baby Potatoes with fresh Thyme and Olive Oil
- Marinated Grilled Vegetables with Herbs
- Roast beef fillet carving accompanied with Green pepper corn sauce / Béarnaise sauce

DESSERTS

- Chocolate Cake with Cinnamon
- Cheesecake with Black Cherries
- Various Traditional Greek Desserts
- Tiramisu in a shot glass
- Crème brûlée
- Brownies with walnuts
- Fresh fruit salad
- Strawberry tartlets

PRICE: 100€/person

*Drinks are not included.

WEDDING COCKTAIL MENU SUGGESTION

OPEN BAR (2 HOURS)

COCKTAIL MENU 1

DRINKS

Glass of Prosecco

Vodka

Gin

White Rum

Aperol

Beers

Wine (white, Rose, Red)

Soft drinks

COLD ITEMS

Smoked salmon rose set on multigrain bread

Prosciutto wrap in tortilla with strawberry and cream cheese

Cheese ball on tomato marmalade & basil oil served in a spoon

Marinated baby shrimps with sweet chili sauce served in a tartlet

HOT ITEMS

Stuffed gratinated mushrooms

Chicken on skewer served with peanut butter sauce

Pork fillet roll served on potato dauphinoise

Homemade mini burger in a bun and smoked BBQ sauce

Halloumi spring roll served with herbed honey

SWEETS

Fresh strawberry tartlet's

Pistachio baklava with cinnamon sponge

Fresh fruits skewer sprinkled with orange liqueur

Price: 50€/person

COCKTAIL MENU 2

DRINKS

Glass of champagne

Vodka

Gin

White Rum

Aperol

Beers

Wine (White, Rose, Red)

Soft drinks

COLD ITEMS

Fresh tuna with lettuce juice and white tarama served in a spoon

Smoked salmon and chevre cheese roll on multigrain bread

Quinoa salad with brunoised vegetables and citrus vinaigrette in a shot glass

Guacamole topped with prawn and sour cream in a shot glass

Mini tartelette filled with marinated chicken and herbed yoghurt

Greek salad with Cretan rusk and fetta mousse in a shot glass

HOT ITEMS

Homemade mini burger in a bun and smoked BBQ sauce

Chicken Mexican style rolled in flour tortilla

Mini bun filled with Greek sausage Spetsofai

Vegetable brochette served with teriyaki sauce

Prawn in herbs crust accompanied with Remoulade sauce

Spinach and Asparagus quiche

SWEETS

Chocolate and walnut brownies

Fresh strawberry tartlet's

Fresh fruits skewer sprinkled with orange liqueur

Baked mini cheesecake with berries marmalade

Price: 60€/person

WEDDING MENU 1

Cold cucumber soup with yoghurt ice and dill

Tomato and basil bruschetta

Beef Carpaccio parmesan flakes rucola tomato comfit

Drizzled with pesto olive

Wild mushrooms risotto with truffle and Mykonos Kopanisti

Mint sorbet with Prosecco

Greek salad with Feta jelly and black olive powder

Pork fillet stuffed with vegetables dauphines' potatoes

Red wine sauce

Vanilla cheese cake with black cherries accompanied with Praline ice cream

PRICE: 90€/person

*Drinks are not included.

WEDDING MENU 2

Fish soup served with vegetable bruschetta, fish quenelle and Ladolemono

Pan seared scallop in a prawn juice served with radish and bean sprouts

Octopus on fava perfumed with truffle oil pickled beetroot and caper

Tuna in cucumber juice and white Tarama

Risotto with bisque spinach and cherry tomatoes

Prawns saganaki with feta crumble served in a village bun

Mint sorbet with Prosecco

Wild spinach with Feta jelly and mousse, yellow tomatoes, oil & lemon sauce

Grouper fillet on vegetables brunoise

Kakavia sauce herbed with ouzo and saffron

Steamed baby vegetables and tomato sponge

Chocolate soufflé with cinnamon and amaretto

Baklava ice cream and pastel soil

PRICE: 110€/person

*Drinks are not included

WEDDING MENU 3

Octopus salad

Greek sausage Spetsofai

Village salad with Mykonos Kopanisti foam

Salmon ceviche with avocado caviar flowers

Ponzu sauce

Prawns Saganaki with feta jelly and Ouzo

Mint sorbet with Prosecco

Beef Carpaccio parmesan flakes rucola tomato comfit drizzled with truffle oil

Wild spinach with Feta jelly and mousse yellow tomatoes, oil & lemon sauce

Earth and Sea

Angus Rib eye and lobster ballontine

Hollandaise sauce cream potatoes and seasonal vegetables

Chocolate soufflé with amaretto

Rice pudding Brûlée with thyme

Kaimak ice cream flavored with baklava and mastic liqueur

PRICE: 130€/person

*Drinks are not included.

DRINK SELECTION

Signature Cocktails
French Champagne
Wines
Prices on request

ADDITIONAL SERVICES

Wedding Cake
DJ
Private Transfer
Professional Lighting
Fireworks
Hair & Make Up Artist
Floral & Decoration Set Up
Private Yacht Cruises
Private Helicopter Tours
Videographer and Photographer

ADDED VALUES

Wedding room decor
Complimentary AI Fresco Massage for the wedding couple

