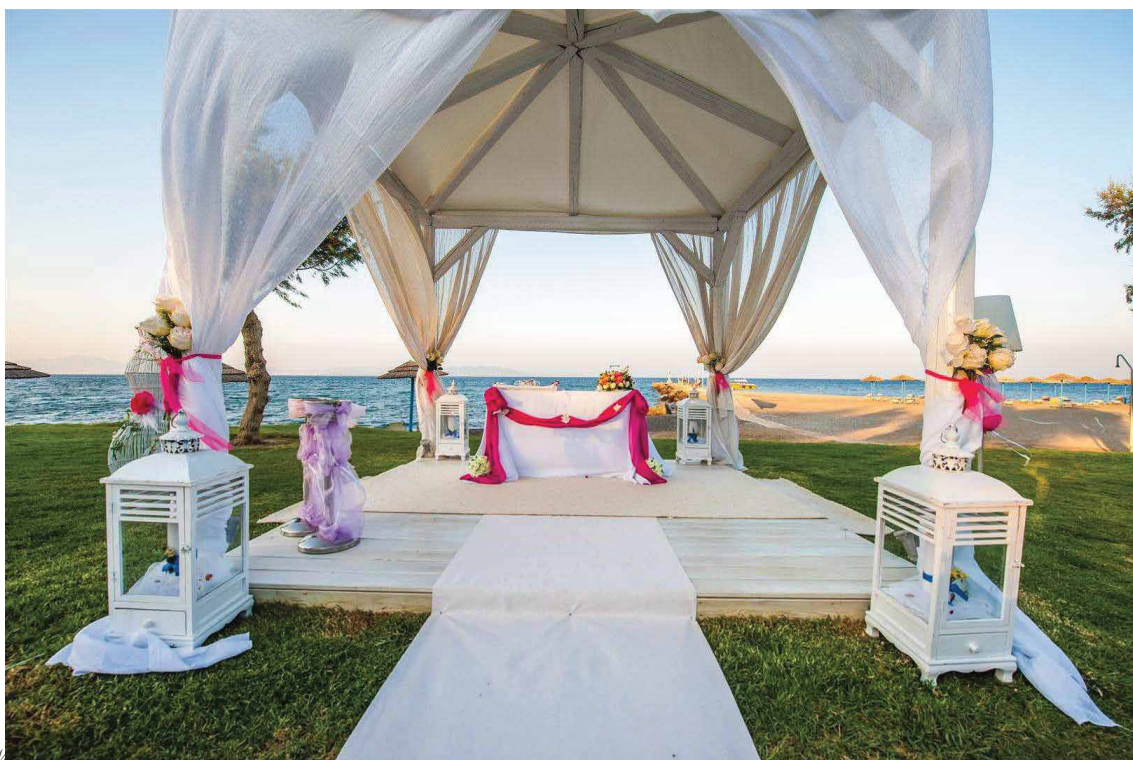




Wedding Arrangements

2020



Above prices are inclusive of all taxes. Prices and conditions are valid from March 20th 2020

Contact us Email: info@bookyourweddingday.com UK Tel: + 44 20 3876 6777



Dear Wedding Couple,

We are delighted to enclose our Wedding Menus.

Great care and attention has been taken in the preparation of these menus using only the finest and freshest ingredients available as well as vegetables from our eco-garden.

The enclosed menu selections are merely suggestions; Our Management Team would be delighted to meet with you to create a menu to fit your particular needs.

Our menus are priced to account for the quality of food and service offered by the Oceanis Beach & Spa Resort, however, due to seasonal availability and price fluctuation of some items, it is sometimes impossible to be consistent with prices quoted and unfortunately some menus may be repriced as deemed necessary.

Thank you for your interest in Oceanis Beach & Spa Resort.

Wishing you both the happily ever after you deserve.

Congratulations on your wedding!

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Wedding offers at Oceanis Beach & Spa Resort 2020

For Wedding Events that take place at the hotel:

- Upgrade to the next Room Category (upon availability).
- Sparkling Wine Reception on Arrival for the Wedding couple.
- Sparkling Wine after the Wedding Event in couple's Room.
- Complimentary Massage for the wedding couple & 15 % discount for any other treatments they or their guests would like to enjoy.
- Fruit Basket upon arrival for all Guests
- Bottle of wine upon arrival for all Guests
- Rose petals Turn Down service on wedding night for the couple
- Farewell Present for the wedding couple.

For all other Weddings celebrating on Kos Island:

- Fruit Basket upon arrival
- Bottle of sparkling wine upon arrival
- 15 % Discount on all Spa Treatments



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Wedding Proposal - 2020

Wedding – Event Services

Wedding Ceremony

Chapel	420€
Garden Gazebo	540€
Beach Gazebo	540€

* Ceremony rate includes setup of Gazebo in White, Tables and Chairs in white linen and basic flower decoration

* Taxes and Municipality cost is maximum 165 Euro depending on time of the day and are not included in above mentioned prices



Entertainment

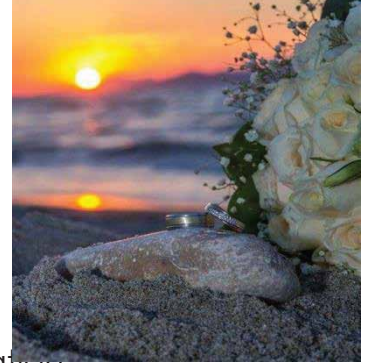
DJ for the night	300€
Greek Band	435€
Greek Band with dancers	575€
Bridal Band (walking down the aisle)	230€

Fireworks

Package 1 – 100 pieces (1,5 minute)	545€
Package 2 – 140 pieces (1,5 minute)	850€
Package 3 – 180 pieces (1,5 minute)	1210€

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Flower Decoration.

- ❖ Package 1: 230€
- ❖ Package 2: 350€
- ❖ Package 3: 485€
- ❖ Bridal Bouquet starting from 90€
- ❖ Buttonholes (3 different arrangements) 13€ to 24€

Hairdresser

- ❖ Hair Dresser for the Bride from 102€
- ❖ Bridal Hair Updo with trial 175€
- ❖ Wedding Hair Package (Bride + 2 bridesmaid) 266€
- ❖ Bridesmaid Blow Dry from 58€
- ❖ Flower Girls Blow dry from 36€

Make up

- Bridal Make up (no trial) 120€
- Make up (Bride incl. test) 175€

Nails Service

- Wedding Manicure 40€
- Wedding Manicure (French) 48€
- Wedding Pedicure 54€
- Acrylic Nails (placement) 114€

Service

- Wedding Cake 36€ per kilo
- Icing of Cake 12€ per kilo
- Local Sparkling Wine (white or rose) 30€
- French Ordinary Champagne (Veuve Clicquot) 110€
- French Ordinary Champagne (Moët & Chandon) 110€
- French Ordinary Champagne (Dom Perignon) 253€



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Transportation

Horse & Carriage

465€

Sunset Cocktail Cruise

please contact your Wedding Coordinator for prices

Decorated Taxi (2 hours)

390€

Decorated Antique Car 2 hours

762€

Luxury Car Services



Saab Aero 2.000cc:

254€

Audi Q7 3.000cc:

344€

Mercedes-Benz CLS 3.500cc:

477€

Mercedes-Benz S500 Long 5.000cc:

477€

Range Rover SPORT 4.200cc:

920€

Mercedes-Benz ML500 5.000cc:

955€

The price includes : Luxury Car, Chauffer (Driver Greek & English speaking), Insurance, 100km limited, wet tissues and mineral water for all passengers. Wedding Car Decoration cost is 85 € for all types of cars. (upon request)



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Wedding Photography

Album with 24 photos	508€
Album with 50 photos	580€
Album with 100 photos	690€
Digital Book Simple 30 Pages 30cm x 30cm	690€
Digital Book Leather 30 Pages 35cm x 35cm	822€
Parents Album 20 Photos 10cm x 15cm	145€
Sunset photography (around one hour)	126€
Video DVD with full editing	460€
Extra time video (per hour during dinner)	97€
Extra time photo (per hour during dinner)	97€
4 minutes memory slideshow clip	78€
CD with photos (36)	272€
CD with all the photos	448€
Print single picture size 15cm x 21cm	7€
Black & White 10 pictures (15cm x 21cm)	80€
20cm x 30cm single print	12€
30cm x 45cm single print	13€

Photographer packages

Album 24 photos & CD with all the photos	610€
Album 50 photos & CD with all the photos	690€
❖ Album 24 photos, Sunset Photography session on the Beach & All photos on disc	653€
❖ Album 50 photos, Sunset Photography session on the Beach & All photos on disc	762€



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Photographer Digital Packages

Digital Book *simple* 30 Pages (30cm x 30cm) &
CD with all the photos
755€

Digital Book *simple* 30 Pages (30cm x 30cm),
Sunset Photography session on the Beach & All photos on disc
864€

Digital Album (Book) & 2 Digital small Parent Albums
1070€



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COCKTAIL RECEPTION NO. 1

Welcome "Planter's Punch" with
Salted Nuts and Potato Crisps
Mineral Water

Price per person 10€

COCKTAIL RECEPTION NO. 2

ONE HOUR WELCOME

Welcome Cocktail Reception
with Local Drinks, Snacks and Cold Canapés

ACCOMPANIED BY:

Carrot Sticks
Stuffed Green Olives
Potato Crisps
Salted Nuts

COLD CANAPÉS

Smoked Salmon
Roast Beef with Horseradish Sauce
Parma Ham on Lettuce and Sliced Tomatoes
Roquefort
Cheese Sticks

SELECTED GREEK WINES & SPIRITS:

Assortment of Selected Red and White Wines:

Vin de Maison	(white)
Hatzimmanouil	(white)
Tsantalis	(white)
Vin de Maison	(red)
Hatzimmanouil	(red)
Tsantalis	(red)
Beer	
Ouzo	
Metaxa	
Soft Drink	
Mineral	

Price per person 28€

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COCKTAIL RECEPTION NO. 3

ONE HOUR WELCOME

OPEN BAR

Full open bar with international and local drinks
Whisky special brands and champagne
or sparkling wines excluded

ACCOMPANIED BY:

Potatoes Crisps
Crackers (Kritsini)
Cucumber Sticks
Carrot Sticks
Stuffed Green Olives
Salted Nuts

Feta Cheese
Cretan Graviera
Emmenthal

HOT SELECTION

Parma Ham with Asparagus
Roquefort Mousse
Shrimps
Meatballs with mint
Spinach-pie
Chicken Mini-Skewer

Price per person 33€

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COCKTAIL RECEPTION NO. 4

ONE HOUR WELCOME

ACCOMPANIED BY:

Carrot Sticks
Cucumber Sticks
Potato Crisps
Salted Nuts

CHOICE

We invite you to choose five cold and five hot finger specialities from the variety listed below:

COLD CANAPÉS

Salami
Roast Beef
Smoked Salmon
Smoked Trout
Prochuito with Melon
Parma Ham with Asparagus
Roquefort Mousse
Cheese Sticks
Egg Tartlets
Eggs with Anchovies
Shrimps

HOT FINGER SPECIALITIES

Pizza Mignons
Deep Fried Shrimps
Meatballs
Quiche Lorraine
Deep Fried Mushrooms
Cheese Pie
Sausages

A SELECTION OF FULL BAR DRINKS

Open bar with local and imported drinks and spirits.
Champagne and special brands of whisky are not included.

Price per person 36€

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EXECUTIVE COCKTAIL RECEPTION NO. 5

OPEN BAR

Full open bar with international and local drinks
Whisky special brands and champagne
or sparkling wines excluded

VARIETY OF CANAPÉS

Scottish Smoked Salmon with caviar
Shrimps on crispy Roman lettuce leaves
Parma ham with melon
Mozzarella with tomato
Smoked halibut
Variety of cheeses

WARM APPETIZERS

Veal scallops
Small fillets of beef with sauce Bearnaise
Prawns flambé with Metaxa
Skewered fillet of white grouper
Lamb cutlets with garlic & parsley
Spring rolls with sweet & sauer sauce
Plumbs with bacon

COCKTAIL SIDE DISHES

Big variety of seasonal vegetables
Spicy sauces
Goffre potatoes
Green & black olives

DESSERTS

Fruits' tartelletes
Truffles
Chocolate cake
Cream-puffs

Price per person 45€

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Wedding Buffets

GREEK BUFFET

SALADS

Tomato, Cucumber, Pepper, Crisp Lettuce, Onions, White & Red Cabbage, Cellery
Greek Farmer's Salad, Aubergine Salad, Tzatziki, Octopus with Oregano, White & Black Bean Salad, Beetroot with Garlic Salad, Marinated Green Peppers

ACCOMPANIED BY

Olives, Pickles, Croûtons, Hot Peppers

COLD SAUCES

Yoghurt with Oregano, Oil-Vinegar, Olive Oil

HOT ITEMS

"Avgolemono" Soup (with Egg-Lemon Sauce)
Moussaka, Lamb "Giouvetsi", Stuffed Peppers & Tomatoes, "Stifado", Pork with Celery, Aubergine in olive oil, chicken with okra

FROM THE GRILL

Souvlaki, Gyros with Pitta Bread, Lamb Chops, "Kleftiko" Lamb, farmer's sausages, spicy meatballs

LIVE COOKING

Cheese Saganaki,
"Bekri Mezze

VEGETABLES

Roast Potatoes with Oregano, Green Beans, "Briam"

DESSERTS

Fresh Seasonal Fruits, Yoghurt with Honey & Nuts, Variety of local Sweets (Baklava, Kadaifi, Loukoumades), Ice-Creams, Fried Pastry with Honey & Sesame Seeds, Local Cheeses accompanied by a selection of Breads

COFFEE STATION

Greek Coffee



Price per person 52€

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BARBEQUE

SALADS

Tomato, Cucumber, Onions, Carrots, Green Peppers, Crisp Lettuce
Greek Salad, Hawaii, BBQ, Calypso, Coleslaw, Guacamole, Sevitse

COLD CUTS

Chicken Terrine with Pistacchio Nuts
Carré of Pork with Coriander

SAUCES

Oil-Vinegar, Vinaigrette, Cocktail, Roquefort
Yoghurt, BBQ, Soya, Béarnaise, Mustard

HOT ITEMS

GRILLED MEAT

Hamburger Mexicaine, Souvlaki of Chicken/Beef/Pork
Farmer style Sausages, Chicken marinated with Chilli & Ketchup
Smoked Pork, Beef Scalops marinated with Paprika
Lamb Cutlets, Fillet of Beef

HOT CARVING

Roasted Leg of Pork, Beef Wellington

LIVE COOKING

Pork with Soya sauce and Exotic Fruits

VEGETABLES

Roast Potatoes, Skewered Corn on the Cob
Risotto Provençale, Grilled Tomatoes with Cheese

DESSERTS

Selection of Greek Cheeses
Assortment of Greek Sweets & International Pastries
Fruit Salad, Crêpes, Ice-Creams, Fresh Seasonal Fruits

Price per person 52€

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FISH FESTIVAL

SALADS

Tomato, Cucumber, Carrots, Crisp Lettuce, Tzatziki
Greek Salad, Taramosalata, Seafood with Rice, Mussel Salad
Shrimp Salad, Octopus Salad, Tuna Fish Salad

SOUP

"Kakavia" Traditional Greek Fisherman's Soup

DECORATED COLD DISHES

Smoked Trout, Smoked Mackerel, Smoked Salmon, Peppered Sword Fish,
Prawns' Cocktail, White Grouper, Salmon Chaud-Froid

HOT ITEMS

Cuttle Fish "ala Polita", Rice with Seafood, Fish "ala Spetsiota"
Mussels "ala Crème", fillet of sole rolled with shrimps,
seafood fricase, paella

FROM THE GRILL

Sword Fish, Bass Fish, Salmon, White Bream, Gilt Head Bream

FLAMBÉ

Shrimps with "chylopites" greek pasta

VEGETABLES

Boiled Potatoes, Boiled Carrots, Boiled Broccoli

LIVE COOKING

Mussels with Garlic

SAUCES

Vinaigrette, Cocktail, Radish, Tartar, Lemon
Yoghurt with Honey, Oil-Lemon, Mayonnaise

DESSERTS

Local and International Cheeses accompanied by a Selection of Breads
Assortment of Greek Sweets
Fresh Seasonal Fruits

Price per person 71€

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ITALIAN BUFFET

ANTIPASTI

Black and Green Olives, Vitello Tonnato
Romaine Lettuce with Garlic and Anchovy Dressing Marinated
Artichoke Hearts with Bellpeppers
Calamari, Octopus, Mussels and Baby Shrimps in Olive Oil and Lemon Sliced
Tomatoes with Mozzarella and Fresh Basil
Mixed Greens with Fresh Herbs, Lemon and Mustard Dressing
Marinated Assorted Italian Mushrooms in Coriander
Genoa Salami and Italian Mortadella
Calamari Fritti, served with a Caper Mayonnaise
Tomato, Cucumber, Carrots, Crisp Lettuce, Green Peppers, Onions

DECORATED COLD CUTS

Prosciutto with Melon
Smoked Halibut, Selection of Sausages
Carpaccio with Pine Nuts and Marinated Mushrooms

SAUCES

Oil-Lemon Sauce, Gorgonzola
Calypso, Senappe e Bric

PIATI FORTI (MAIN COURSE)

Gnocchi al Pesto, Rotolini in Verde (Spinach Rolls)
Risotto with Mussels & Shrimps, Fritto Misto, Osso Bucco (pork)
Pork Cutlets "ala Milanaise",
Chicken "Cachiatore", Lasagne with Vegetables

LIVE COOKING

Mussels "ala Crème", Linguini with Seafood
Carbonara, Pennes with Basil and Tomato

VEGETABLES

Risotto Milanaise, Grilled Courgettes and Aubergines
Roasted Potatoes with Oregano and Garlic

ITALIAN SELECTION OF FINE CHEESES

Gorgonzola, Mozzarella, Parmigianno, Pecorino,
Accompanied by assorted Breads

DESSERT

Tiramisu, Ricotta Cheese Cake, Cappuccino Mousse
Almond & Amaretto Cake, Ice-Creams, Fresh Seasonal Fruits

Price per person 58€

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Wedding Menus

Wedding Menu I

Parma ham with melon



Salmon Fillet in a light Wine Sauce
Steamed Potatoes
Broccoli with Almonds



Seasonal Salad



Fresh Fruit Salad with Ice-Cream

Price per person: 36€

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Wedding Menu II

Aegean "pougi" with shrimps, mussels and Saint-Jacques
On saffron crème sauce



Heart of tenderloin with green pepper seeds
Fine seasonal vegetables
Potatoes Maitre d'hotel



Chocolate quartet with berries and their sauce



Filter coffee

Price per person: 55€

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Wedding Menu III

Grilled vegetables with proscuitto & mozzarella
on a crispy lettuce leaf
Basil dressing



Sauteed pork scallops
On mustard sauce with mushrooms
Fine seasonal vegetables
Potatoes au gratin



Profiterols in a glass



Filter coffee

Price per person: 45€

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Wedding Menu IV

Prawns with Tarragon and Orange Sauce

~~~~~

Double Consommé with Sherry

~~~~~

Sirloin Steak Cafe de Paris
Creamed Potatoes
Cauliflower with Red Paprika

~~~~~

Crisp Lettuce and Cucumber Salad

~~~~~

Apple Strudel with Vanilla Sauce

~~~~~

Filter coffee

Price per person: 55€

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## Wedding Menu V

Grilled fillet of gilthead bream  
With rose wine sauce  
On a red cabbage  
Marinated with champagne



Lemon sorbet with vodka drops



Lobster perfumed with paprika and fresh butter  
Crème sauce with mushrooms bouillon  
Accompanied with a grilled prawn  
And fresh green asparagus



Crème «Catalana» with strawberries  
And caramel sugar



Filter coffee

Price per person: 58€

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## Beverage packages

### *Beverage Package I*

White wine      Domestic Wine

Red wine        Domestic Wine

Beers

Mineral water

Soft drinks

Juices

**Price per person 13€**

The beverage package is offered for unlimited consumption.

### *Beverage Package II*

Welcome drink    Cocktail

White wine        Domestic Wine

Rose wine         Domestic Wine

Red wine          Domestic Wine

Beers

Mineral water

Soft drinks

Juices

**Price per person 16€**

The beverage package is offered for unlimited consumption.

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### *Beverage Package III*

|                      |                                |
|----------------------|--------------------------------|
| <i>Welcome drink</i> | <i>Glass of sparkling wine</i> |
| <i>White wine</i>    | <i>Premium Domestic Wine</i>   |
| <i>Rose wine</i>     | <i>Premium Domestic Wine</i>   |
| <i>Red wine</i>      | <i>Premium Domestic Wine</i>   |
| <i>Beers</i>         |                                |
| <i>Mineral water</i> | <i>Soft drinks</i>             |
| <i>Juices</i>        |                                |

**Price per person 23€**

The beverage package is offered for unlimited consumption.

### *Beverage Package IV*

|                      |                                |
|----------------------|--------------------------------|
| <i>Welcome drink</i> | <i>Executive Cocktail</i>      |
| <i>White wine</i>    | <i>Executive Domestic Wine</i> |
| <i>Rose wine</i>     | <i>Executive Domestic Wine</i> |
| <i>Red wine</i>      | <i>Executive Domestic Wine</i> |
| <i>Beers</i>         |                                |
| <i>Mineral water</i> |                                |
| <i>Soft drinks</i>   |                                |
| <i>Juices</i>        |                                |

**Price per person €**

The beverage package is offered for unlimited consumption.

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## Candlelight Dinner 1

Prawns in Chinese cabbage  
Basmati rice with aromatic herbs  
Lemon dressing with red pearls of salmon

~~~~~

Orange sorbet with campari

~~~~~

Fillets of veal  
White wine sauce with cepes mushrooms  
Bunch of fine seasonal vegetables  
Potatoes fondant

~~~~~

Bitter chocolate Mille-feuilles
And cappuccino on a marble of caramel
With frozen lemon

~~~~~

Petits fours & pralines

~~~~~

Filter coffee
Metaxa

Price per person: 71

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Parma Ham with Honey Melon

~~~~~

Consommé with Wild Herbs

~~~~~

Sole Fillet with Salmon Quenelles
Garnished with Lobster and Shrimps
Saffron Sauce

~~~~~

Mango Sorbet

~~~~~

Duck Brisket with Orange Sauce
Red Cabbage with Raisins
Potato Croquettes

~~~~~

Artichoke Salad

~~~~~

Marinated Strawberries with Fresh Cream

~~~~~

Petits Fours

~~~~~

Coffee
Metaxa

Price per person: 65 €

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Tartar from fresh
marinated salmon



Cream of lobster soup

Ravioli filled with lobster
Fresh spinach leaves
on a bed of pepper sauce



Lemon Sorbet with vodka



Roasted half lobster and king prawn
crispy polenta
garnished with spinach and carrots
lemon oil sauce or lobster hollandaise



Crispy chocolate leaves
Filled with "Amaretto" crème
and ice cream
on a bed of exotic fruit sauce



Coffee
Metaxa

Price per person: 84€

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Champagne Breakfast in the Room

First choice

Champagne Breakfast

Freshly squeezed fruit juices (orange, mixed)
Breakfast bread rolls, croissants, Danish pastries, brioches
Home-made marmalade, thyme honey, butter or margarine
Poached eggs served with chef's special local spinach crispy Bacon,
Caramelized Red onions, Slow Roasted tomatoes, Sauté mushrooms all on
an English split Bun with chefs velvet Hollandaise sauce
A chef's platter of gourmet cheeses
Including Ripe Brie, Marinated feta, and blue vein cheeses with crisp
grapes, Apples and crackers
Seasonal fresh fruits
Your choice of tea or herbal infusions,
espresso, cappuccino, filter or decaffeinated coffee,
hot or cold chocolate
Bottle of ASTI MARTINI SPUMANTE (0,75 ml)

Price per person: 49 €



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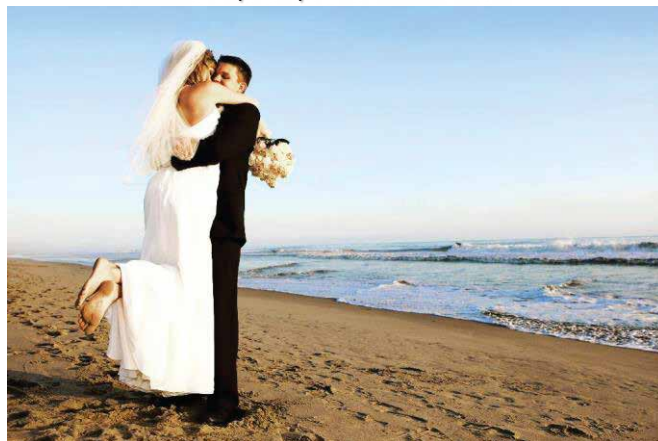
Champagne Breakfast in the Room

Second choice

Champagne Breakfast

Freshly squeezed fruit juices (orange, mixed)
Breakfast bread rolls, croissants, Danish pastries, brioches
Home-made marmalade, thyme honey, butter or margarine
Spanish omelette with bacon, caramelized onion, fetta & baby spinach
Served with roast tomato & basil
A chef's platter of gourmet cheeses
Including Ripe Brie, Marinated feta, and blue vein cheeses with crisp
grapes, Apples and crackers
Seasonal fresh fruits
Your choice of tea or herbal infusions,
espresso, cappuccino, filter or decaffeinated coffee,
hot or cold chocolate
Bottle of ASTI MARTINI SPUMANTE (0,75 ml)

Price per person: 49 €



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