

Medding Arrangements

2023





Dear Wedding Couple,

We are delighted to enclose our Wedding Menus.

Great care and attention have 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 UTOPIA BLU

Wishing you both the happily ever after you deserve.

Congratulations on your wedding!



Wedding Offers 2023

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







Wedding – Event Services

Wedding Ceremony

Chapel 415€ Garden Gazebo 530€

- * 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

LITTETIALITIE	
DJ for the night	295€
Greek Band	425€
Greek Band with dancers	570€
Bridal Band (walking down the aisle)	225€
<u>Fireworks</u>	
Package 1 – 100 pieces (1,5 minute)	535€
Package 2 – 140 pieces (1,5 minute)	740€
Package 3 – 180 pieces (1,5 minute)	1190€



UTOPIA BLU

HOTEL



118€

Flower Decoration:

**	Package 1	175€
*	Package 2	350€
*	Package 3	475€
*	Bridal Bouquet	starting from 90€
*	Buttonholes (3 different arrangements)	13€ to 24€

<u>Hairdresser</u>

*	Hairdresser for the Bride	starting from 215€
*	Bridal hair Updo with trial	175€
*	Wedding Hair package (Bride+2 Bridesmaids)	265€
*	Bridesmaids Blow Dry	starting from 57€
*	Flower Girls Blow Dry	starting from 35€

Make Up

Bridal Make up (no trial)

*	Bridal Make up (incl. trial)	170€
	<u>Nails Service</u>	
*	Wedding Manicure	40€
*	Wedding Manicure (French)	47€
*	Wedding Pedicure	53€
*	Acrylic Nails (placement)	110€

Service

Wedding Cake	34€ per kilo
Icing of Cake	12€ per kilo
Local Sparkling Wine (white or rose)	29€
French Ordinary Champagne (Veuve Clicquot)	108€
French Ordinary Champagne (Moët & Chandon)	108€
French Ordinary Champagne (Dom Perignon)	250€
	Wedding Cake Icing of Cake Local Sparkling Wine (white or rose) French Ordinary Champagne (Veuve Clicquot) French Ordinary Champagne (Moët & Chandon) French Ordinary Champagne (Dom Perignon)





UTOPIA BLU







900€

940€

Horso & Carriac	70	460€
Horse & Carriag	ge	460€
Sunset Cocktail please contact	Cruise your Wedding Coordinator for prices	
Decorated Taxi	(2 hours)	380€
Decorated Anti	ique Car 2 hours	745€
T	Luxury Car Services	
	Saab Aero 2.000cc:	250€
	Audi Q7 3.000cc:	340€
	Mercedes-Benz CLS 3.500cc:	470€
	Mercedes-Benz \$500 Long 5.000cc:	470€

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 75 € for all types of cars. (upon request)

Range Rover SPORT 4.200cc:

Mercedes-Benz ML500 5.000cc:





UTOPIA BLU

HOTEL

Wedding Photography

Album with 24 photos	500€
Album with 50 photos	570€
Album with 100 photos	680€
Digital Book Simple 30 Pages (30cm x 30cm)	678€
Digital Book Leather 30 Pages (35cm x 35cm)	810€
Parents Album 20 Photos (10cm x 15cm)	142€
Sunset photography (around one hour)	124€
Video DVD with full editing Extra time video (per hour during dinner)	450€ 95€
Extra time photo (per hour during dinner)	95€
4 minutes memory slideshow clip	76€
CD with photos (36) CD with all the photos	268€ 440€
Print single picture size 15cm x 21cm Black & White 10 pictures (15cm x 21cm)	7€ 80€
20cm x 30cm single print	12€
30cm x 45cm single print	13.50€
<u>Photographer Packages</u>	
Album 24 photos & CD with all the photos	600€
Album 50 photos & CD with all the photos	680€
Album 24 photos, Sunset Photography session on the Beach & All	
photos on disc Album 50 photos, Sunset Photography session on the Beach & All	643€
photos on disc	7506
	750€



PHOTOGRAPHER DIGITAL PACKAGES

Digital Book simple 30 Pages (30cm x 30cm) & CD with all the photos 745€

Digital Book simple 30 Pages (30cm x 30cm), Sunset Photography session on the Beach & All photos on disc 850€

> Digital Album (Book) & 2 Digital small Parent Albums 1055€





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)
Hatziemmenouil (white)
Tsantalis (white)
Vin de Maison (red)
Hatziemmenouil (red)
Tsantalis (red)

Beer Ouzo Metaxa Soft Drink Mineral

Price per person 27.50€



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 specialties from the variety listed below:

COLD CANAPÉS

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

HOT FINGER SPECIALTIES

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 whiskey are not included

Price per person 27.50€



EXECUTIVE COCKTAIL RECEPTION NO. 4

OPEN BAR

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

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 & sour sauce
Plumbs with bacon

COCKTAIL SIDE DISHES

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

DESSERTS

Fruits' tartelettes Truffes Chocolate cake Creampuffs

Price per person 44€



WEDDING BUFFETS

GREEK BUFFET

SALADS

Tomato, Cucumber, Pepper, Crisp Lettuce, Onions,
White & Red Cabbage, Celery
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 50€



BARBEQUE

SALADS

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

COLD SAUCES

Chicken Terrine with Pistachio Nuts Carré of Pork with Coriander

SAUCES

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

FROM THE GRILL

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 Soy 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 50€



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

Cuttlefish "ala Polita", Rice with Seafood, Fish "ala Spetsiota" Mussels "ala Crème", fillet of sole rolled with shrimps, seafood fricassee, 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 69€



<u>ITALIAN BUFFET</u>

ANTIPASTI

Black and Green Olives, Vitello Tonnato
Romaine Lettuce with Garlic and Anchovy Dressing Marinated
Artichoke Hearts with Bell peppers
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

DESSERTS

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

Price per person 61€



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: 35€



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€



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

Profiteroles in a glass

Filter coffee

Price per person: 44€



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€



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

Creme «Catalana» with strawberries and caramel sugar

Filter coffee

Price per person: 57€



Beverage packages

Beverage package 1

White Wine Domestic Wine Red Wine Domestic Wine

Beers

Mineral Water Soft Drinks Juices

Price per person 13€

for unlimited consumption.

The beverage package is offered

Beverage package 2

Welcome Drink Cocktail

White Wine Domestic Wine Rose Wine Domestic Wine Red Wine Domestic Wine

Beers

Mineral Water Soft Drinks Juices

Price per person 18€

The beverage package is offered f

or unlimited consumption.



Beverage package 3

Welcome Drink Glass of sparkling wine
White Wine Premium Domestic Wine
Rose Wine Premium Domestic Wine
Red Wine Premium Domestic Wine

Beers

Mineral Water Soft Drinks Juices

Price per person 24€

The beverage package is offered

for unlimited consumption.

Beverage package 4

Welcome Drink Executive Cocktail

White Wine Executive Domestic Wine Rose Wine Executive Domestic Wine Red Wine Executive Domestic Wine

Beers

Mineral Water Soft Drinks Juices

Price per person 28€

The beverage package is offered

for unlimited consumption.



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 69€



Candlelight Dinner 2

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 64€



Candlelight Dinner 3

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 83€



Champagne Breakfast in the Room

First choice

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 chef's 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€





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 omelet 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€

