

Medding Arrangements

2024





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 needs.

Our menus are priced to account for the quality of food and service offered by the TUIBLUE 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 TUI BLUE Oceanis Beach & Spa Resort.

Wishing you both the happily ever after you deserve.

Congratulations on your wedding!



Wedding offers at Oceanis Beach & Spa Resort 2024

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	500€
Garden Gazebo	655€
Beach Gazebo	690€

- * Ceremony rate includes setup of Gazebo in White, Tables and Chairs in white linen and basic flower decoration
- * Taxes and Municipality cost is maximum 180 Euro depending on time of the day and are not included in above mentioned prices



`<u>Entertainment</u>

DJ for the night	365€
Greek Band	525€
Greek Band with dancers	590€
Bridal Band (walking down the aisle)	280€

Fireworks

Package 1 – 100 pieces (1,5 minute)

695€

Above prices are inclusive of all taxes. Prices and conditions are valid from March 20th 2020 TUI BLUE Oceanis Beach and Spa Resort reserves the right to change any elements anytime without any further notice



Package 2 – 140 pieces (1,5 minute) 1035€ Package 3 – 180 pieces (1,5 minute) 1470€



Flower Decoration:

	HOW BOOK AND THE	All the Control of th
*	Package 1:	290€
*	Package 2:	420€
*	Package 3:	590€
*	Bridal Bouquet:	starting from 110€
*	Buttonholes (3 different arrangements)	18€ to 32€
	Hairdresser:	
*	Hairdresser for the Bride	Starting from 125€
*	Bridal Hair Updo with Trial	210€
*	Wedding Hair Package (Bride+2 Bridesmaids)	325€
*	Bridesmaid Blow dry	starting from 73€
*	Flower Girls Blow Dry	Starting from 47€
	, Make Up:	G
*	Bridal Make up (no trial)	147€
*	Make up (Bride incl. test)	213€
	Nail Service:	
*	Wedding Manicure	50€
*	Wedding Manicure (French)	60€
*	Wedding Pedicure	65€
*	Acrylic Nails (placement)	135€
	Service:	
*	Wedding Cake	46€ per kilo
*	Icing of Cake	15€ per kilo
*	Local Sparkling Wine (white or rose)	37€
*	French Ordinary Champagne (Veuve Clicquot)	133€
*	French Ordinary Champagne (Moët & Chandon)	133€
*	French Ordinary Champagne (Dom Perignon)	310€







1120€

1160€

<u>Transportation</u>

Horse & Carria	ge	575€
Sunset Cocktai please contac	il Cruise t your Wedding Coordinator for prices	
Decorated Tax	ii (2 hours)	472€
Decorated Ant	tique Car 2 hours	925€
	Luxury Car Services	
	Saab Aero 2.000cc:	310€
	Audi Q7 3.000cc:	420€
	Mercedes-Benz CLS 3.500cc:	585€
	Mercedes-Benz \$500 Long 5.000cc:	555€

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 89€ for all types of cars. (upon request)

Range Rover SPORT 4.200cc:

Mercedes-Benz ML500 5.000cc:



Photographer Digital Packages

Package 1

Total Coverage (2 hours)

- 1. Groom's (hotel lobby 15min.)
- 2. Bride's room (15min.)
- 3. Ceremony
- 4. Two other locations
 - 25 Images optimized for social networking
 - 25 Images high resolution with color corrections 500€

Package 2

Total Coverage (4 hours)

- 1. Groom's (hotel lobby or room 30min.)
- 2. Bride's room (35min.)
- 3. Ceremony
- 4. Two other locations
- 5. Sunset Photoshoot (hotel beach 60min.)
- 6. Reception coverage (60min.)
 - 50 Images optimized for social networking
 - 50 Images high resolution with color corrections
 910€

Package 3

Total Coverage (5 hours)

- 1. Groom's (hotel area or room 45min.)
- 2. Bride's room (50min.)
- 3. Ceremony
- 4. Two other locations
- 5. Sunset Photoshoot (hotel beach 60min.)
- 6. Reception coverage (60min.)
 - All images optimized for social networking
 - High resolution retouched files or album images
 - Album 35cm x 35cm (digital book album)



- 20 spreads (40 pages)
- Canvas fine art 60cm x 40cm 1415 €

Package 4

Total Coverage (6.5 hours)

- 1. Groom's (hotel area or room 45min.)
- 2. Bride's room (50min.)
- 3. Ceremony
- 4. Two other locations
- 5. Sunset Photoshoot (hotel beach 60min.)
- 6. Reception coverage (60min.)
- 7. Video HD 1080 (wedding & reception coverage)
- 8. Pre wedding or Next day photoshoot (90min.)
 - All images optimized for social networking
 - High resolution retouched files or album images
 - Album 35cm x 35cm (digital book album)
 - 25 spreads (50 pages)
 - Canvas fine art 60cm x 40cm

2525 €

Photography Extras

USB flash drive 16GB: 53 €

50 High resolution with color corrections:142€ 100 High resolution with color corrections: 241€

All images high resolution with color corrections: 315 €

Sunset Photoshoot:160€

Reception

Reception photo coverage (per hour):100€ Reception video coverage (per hour):100€ Photobooth (unlimited prints):555€



Digital Albums (Book)

Digital Album (Book) 35cm x 35cm, 15 spreads (30 pages): 505€ Digital Album (Book) 20cm x 20cm parents' album: 295 €

Videography

Video HD 1080 12min. Video Clip (edited): 495€

Video HD 1080 extra hour: 100€

Drone Video Shots combined with video: 238 €

Single Prints

Single prints 15cm x 21cm: 8€ Single prints 20cm x 30cm: 11€ Single prints 30cm x 45cm:13€

Black & White 10 pictures 15cm x 21cm: 66€

Classic Albums

Parents Album 20 prints 10cm x 15cm: 138€

Classic Album up to 100 photos capacity 15cm x 21cm: 82€



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

Price per person 13€

COCKTAIL RECEPTION NO. 2

ONE HOUR WELCOME

Welcome Cocktail Reception with Local Drinks, Snacks and Cold Canapés

ACCOMPANIED BY:

Carrot Sticks Olives Potato Crisps Salted Nuts

COLD CANAPÉS

Smoked Salmon Roast Beef Parma Ham Shrimps & Caviar Tomato & Cheese



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 30.50€





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 Cucumber Sticks Carrot Sticks Stuffed Green Olives Salted Nuts

> Cheese plate with Crackers, Gritsini & Chutney

HOT SELECTION

Backed Potatoes with Parma Ham &
Asparagus
Butterfly Shrimps
Cheddar cheese Jalapeños
Chicken mini skewer Asian style
Spinach mini tartelette

Price per person 34€



ONE HOUR WELCOME

ACCOMPANIED BY:

Potatoes Crisps Cucumber Sticks
Carrot Sticks
Stuffed Green Olives
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
Parma Ham
Roquefort Mousse
Feta cheese with Tomatoes
Egg
Shrimps

HOT FINGER SPECIALITIES

Pizza Mignons Butterfly Shrimps Meatballs Mini Quiche Lorraine Cheddar cheese Jalapeños Chicken mini skewer Asian style Spinat mini tartelette

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 40€



OPEN BAR

Full Open Bar with international and local drinks Whisky special brands and champagne or sparkling wines excluded

VARIETY OF CANAPES:

Smoked Salmon Roast Beef Parma Ham Shrimps & Caviar Tomato & Cheese

WARM APPETIZERS

Pizza Mignons
Butterfly Shrimps
Meatballs
Mini Quiche Lorraine
Cheddar Cheese Jalapeños
Spinach mini tartelette Shrimps
Backed Potatoes with Parma Ham &
Asparagus

DESSERTS

Fruits' tartelettes Truffes Chocolate cake Greek desserts

Price per person 51€



WEDDING MENU

Sweet potato cream soup with fried beef strips and black sesame

Mille-Feuille with Parma Prosciutto & Graviera with pesto sauce flavored with lemon grass

Lamb fillet in tramezzini coat with chicken and spinach, roast beetroot puree & gravy sauce

OR

Sea bass in mixed salad with artichoke & white asparagus cream with powder of salami from Lefkada

OR

Spicy chickpeas with pumpkin, saffron& garlic bread

Cheesecake with cheese from Kalymnos, Honey, walnuts & Strawberry tulle.

Price per person 43€



Beverage packages

<u>Beverage package I</u>

White wine Red wine Beers Mineral Water Soft Drinks Juices Domestic Wine Domestic Wine

Price per person 15€

The beverage package is offered for unlimited consumption. and it is limited to 3 hour's time

Beverage package II

Welcome drink Cocktail

White wine Domestic Wine Red wine Domestic Wine Domestic Wine

Beers

Mineral Water Soft Drinks Juices

Price per person 19€

The beverage package is offered for unlimited consumption.

and it is limited to 3 hour's time



Beverage package III

Welcome drink Glass of Sparkling Wine Premium Domestic Wine White wine

> Hatziemanouel or Petra Hatziemanouel or Petra

Red wine Rose wine Hatziemanouel or Petra

Beers Mineral Water Soft Drinks Juices

Price per person 28.50€

The beverage package is offered for unlimited consumption and it is limited to 3 hour's time



WEDDING MENU No 1

Pumpkin Cream Soup with Curry Rose, Coconut Afro & Lemongrass with Crisp Chicken Roll and Prosciutto

Cretan salad with arugula & valerian, caramelized walnuts, starch, sumac flavored strawberry

Marinated Beef with coffee & Peppercorns,
Oven Potatoes & Caramelized Onions
or

Stuffed chicken breast with sun-dried tomatoes & cream cheese, served with ratatouille & thyme-flavored wine sauce

or

Risotto salmon with cuttlefish ink,
Wakame salad & Hoisin & Teriyaki sauce
or

Deconstructed Vegetable Timbale in pastry foil,
Aromatic Tomato Sauce,
Wakame Salad & Grilled -smoked tofu
or

Caramelized 'Sous Vide' pear with honey, ginger, yogurt mousse, crumble, strawberry gel, macaron & yogurt powder

Price per person 50€



WEDDING TRADITIONAL GREEK MENU No 2

Traditional mini Cretan Dakos bread

Beef soup with biological vegetables from our Farm

Innovative Greek Salad

Comfit Lamb shoulder over Skioufichta Pasta & Mizithra Cheese

or

Sea bass filet, with wild vegetables, backed baby potatoes, Cherry tomatoes and Olive oil-lemon sauce

or

Stuffed Zucchini flowers & Wine leaves with rice over Greek Yogurt

DESSERTS

Homemade Baklava with Mastic ice cream & sour cherries sauce

Price per person 48€



WEDDING MENU FROM KOS ISLAND No 3

FROM OUR BAKERY

Varieties of traditional breads and rolls, butter and margarine

SALADS

Greek Salad, mirmizeli salad, potato salad, coleslaw salad, lettuce salad, beetroot salad and legume salad with apaki and citrus fruits

DRESSINGS

Olive oil, olive oil with herbs, vinegar

CHEESES

Varieties of Greek cheeses with nuts, crackers and chutney

COLD APPETIZERS

Salted fish, Ntolmadakia with yogurt, stuffed courgette flowers, tirokafteri, piperati, kopanisti, split peas, eggplant salad and octopus salad, dacos, kanellada

HOT APPETIZERS

Mousakas, Makarouna tou passa Makarounes with kavourdisto, Rabbit stew, cabbage leaves stuffed, Tiropita with posas cheese, Seabass with spinach sautéed, grilled vegetables, baked potatoes.

SHOW COOKING

Fto or Mououri (goat stuffed with rice)

DESSERTS

Homemade Baklava with Mastic ice cream & sour cherries sauce

Price per person 43€

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WEDDING MENU No 4

BAKERY PRODUCTS

Varieties of breads and rolls, butter and margarine

SALADS

Greek Salad, potato salad, coleslaw salad, lettuce salad, Caesar's salad, rocket salad, sun-dried tomatoes, parmesan and pine nuts seed, Panzanela salad, mixed salad and pasta salad

DRESSINGS

Olive oil, olive oil with herbs, balsamic, Mediterranean vinaigrette, cocktail, yogurt, vinegar

CHEESES

Varieties of Greek cheeses with nuts, crackers and chutney

COLD APPETIZERS

Boiled vegetables, Salted fish, Ntolmadakia with yogurt, stuffed zucchini flowers, tirokafteri, piperati, split peas, eggplant salad and octopus' salad

HOT APPETIZERS

Red mullet mpourdeto style, Cretan style cooked rice,
Beaf giouvetsi, Soutsoukakia, mashed potatoes,
Chicken with lemon, Gemista, Mousakas, Spinach pie,
Pork with celery, Pastitsio, Artichokes ala polita,
Tourlou (cooked mixed vegetables)

DESSERTS

Greek traditional sweets, organic fruits from our garden, wedding cake

Price per person 43€



WEDDING MENU No 5

SOUP
Pea cream soup

APPETIZERS

Solomon Trilogies (Smoked Salmon, Salmon Tartar with Green Apple & Lemongrass, teriyaki Salmon with Wakame Salad)

MAIN DISH

Tomahawk with roasted truffle flavored potato puree, truffle carpaccio, caramelized scallions & roast sauce

(for 2 persons)

or

Pasta with Lobster (for 2 persons)

or

Risotto Ducat with mushroom ragout and black truffle

DESSERT

Fried Kaiso with Mastic Cream, Ice Cream Cinnamon, Lemon Confi & Traditional conded Rose

Price per person 109€



WEDDING TRADITIONAL GREEK MENU No 6

Traditional mini Cretan Dakos bread

Fish soup Kakavia with biological vegetables from our Farm

Stuffed Zucchini flowers & Wine leaves with rice over Greek Yogurt
Innovative Greek Salad
Traditional cold cuts from fish & meat (Apaki, Siglino, Pastrami etc)
Traditional mini Greek pies

Comfit Lamb shoulder over Skioufichta Pasta & Mizithra Cheese

or

Sea bass filet, with wild vegetables, backed baby potatoes, Cherry tomatoes and Olive oil-lemon sauce

or

Spicy chickpeas ragout with pumpkin & saffron

Homemade cheesecake with Kalymnian Mizithra Cheese, Thyme Honey, walnuts & cinnamon

Price per person 55€



WEDDING BBQ MENU No 7

FROM OUR BAKERY

Variety of traditional breads and rolls

Butter and margarine Homemade tapinante

SALADS

Innovative Greek Salad

Cretan salad with apaki and strawberry dressing Green salad with mozzarella buffalo and lemon

COLD APPETIZERS

Mini Dakos

Trilogy of salmon

Beef fillet sashimi

Variety of sushi

BBQ & MORE...

Beef fillet wrapped with bacon

Pork Iberico Karree

Chicken Asian Burger

Fresh homemade sausages

Fresh grilled seafood

(Shrimps no 2, salmon)

Baked potatoes, grilled vegetables, grilled corn

CHEESES

Variety of Greek cheeses with nuts crackers and chutney

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DESSERTS
Wedding cake

or

Tonka bean panna cotta with homemade lemonade jam Banoffee Bitter chocolate salted butter caramel Fried kaiso with mastic cream

Price per person 55€





WEDDING MENU No 8

FROM OUR BAKERY

Variety of breads and rolls

Butter and margarine

SALADS

Greek Salad, Salad with pasta, Potato salad,
Coleslaw salad, Lettuce salad,
Green salad with rocket, dried tomatoes, parmesan,
Pine seed & Balsamic,
Caesar's salad, Panzanella, mixed salads

DRESSINGS

Mediterranean vinaigrette, cocktail, yoghurt, balsamic, olive oil, olive oil with herbs, vinegar, apple vinegar

CHEESES

Variety of international cheeses with dried nuts, Crackers, Dakos and chutney



HOT APPETIZERS

Seith with lemongrass with sautéed spinach, chicken breast with cream, pork with potatoes a la chasapa, beef stew, mashed potatoes, rice pilaf, cannelloni a la florentin, ratatouille, steam vegetables (broccoli with feta cheese & tomato, cauliflower with breadcrumbs, butter, carrots and orange)

DESSERTS

Mini French cakes, colourful mini fruit tarts, fresh fruits from our organic farm, wedding cake

Price per person 31€*

*With additional charge

- 2€ per person small Dakos at all tables
- → 3€ per person separate kid's buffet pizza, penne, spaghetti, tomato sauce, Bolognese sauce, French fries, chicken nuggets, pork schnitzel, mixed vegetables with butter, natur rice, variety of puff pastry, ketchup, mayonnaise
- → 3,50€ per person carving whole lamb or pig, baked potatoes "Oftes", fresh
 vegetables from our farm with feta cheese
- → 3€ per person after the buffet and for 1 hour a mini buffet will be available with finger food and special sauces



WEDDING MENU No 9

FROM OUR BAKERY

Variety of breads and rolls Butter, margarine & homemade tapinante

SALADS

Greek Salad, Salad with pasta, Potato salad with bacon and leak,
Coleslaw salad, Lettuce salad,
Green salad with rocket, dried tomatoes, parmesan,
Pine seed & Balsamic,
Caesar's salad, Panzanella, mixed salads

COLD APPETIZERS

Cretan mini Dakos, smoked eggplant salad,

Split peas with onions and cappers, fresh mozzarella with wild greens,
cherry tomatoes & olive oil with chili sauce and lemon, shrimp cocktail,
prosciutto with melon, chicken salad

DRESSINGS

Mediterranean vinaigrette, cocktail, yoghurt, balsamic, olive oil, olive oil with herbs, vinegar, apple vinegar

CHEESES

Variety of international cheeses with dried nuts, Crackers, Dakos and chutney



HOT APPETIZERS

Salmon sautéed over spinach a la cream,

Chicken breast filled with green asparagus, cheese & prosciutto over wild mushroom sauce, Pork fillet "bekri meze",

Beef bourguignon, Mashed potatoes,

Crepe a la pastor with kriola sauce,

Burani, bavette with pesto Genovese sauce, Quiche Lorraine,

Colourful steamed vegetables (broccoli with feta cheese and tomato, cauliflower with breadcrumbs & butter, carrots, orange, green beans and bacon)

DESSERTS

Mini French cakes, mini fruit tarts, variety of Greek sweets, Organic fruits from our farm, wedding cake

Price per person 43€*

*With additional charge

- → 2€ per person variety of canapé (smoked salmon, prosciutto, cream cheese/shrimps& Mediterranean) at all tables
- → 3€ per person separate kid's buffet pizza, penne, spaghetti, tomato sauce, Bolognese sauce, French fries, chicken nugget pork/schnitzel/mixed, vegetables with butter, natur rice, variety of puff pastry, ketchup, mayonnaise
- → 3,50€ per person carving whole lamb or pig, baked potatoes "Oftes", fresh
 organic vegetables from our farm with feta cheese
- → 3€ per person after the buffet and for 1 hour a mini buffet will be available with finger food and special sauces



WEDDING MENU No 10

FROM OUR BAKERY

Variety of breads and rolls
Butter, margarine & homemade tapinante

SALADS

Greek Salad, Salad with pasta, Potato salad with bacon and leak,
Coleslaw salad, Lettuce salad,
Green salad with rocket, dried tomatoes, parmesan,
Pine seed & Balsamic,
Caesar's salad, Panzanella, mixed salads

COLD APPETIZERS

Wraps with ham and cheese, Cretan mini Dakos,

Tomato panna cotta with caramelized goat cheese,

Fresh mozzarella with wild greens, cherry tomatoes &

olive oil with chili sauce and lemon, shrimp cocktail,

prosciutto with melon, chickpeas burger with shrimps and yoghurt dip,

variety of sushi with smoked and marinated fish and sea food (Asian sauces)

DRESSINGS

Mediterranean vinaigrette, cocktail, yoghurt, balsamic, olive oil, olive oil with herbs, vinegar, apple vinegar

CHEESES

Variety of international cheeses with dried nuts,

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Crackers, Dakos and chutney HOT APPETI7FRS

Sea bass fillet sautéed over spinach a la cream,

Dorado fillet with shrimps & saffron sauce & Mediterranean vegetables sautéed with olive oil.

Breast chicken filled with Greek asparagus, cheese & prosciutto over wild mushroom sauce,

Stuffed rabbit with rabbit tomato & haloumi cheese over pesto sauce,

Homemade potatoes betzes, Crepe a la pastor with kriola sauce,

Risotto with sundried tomato pesto, lasagna with wild mushrooms, Quiche Lorraine,

Colourful steamed vegetables (broccoli with feta cheese and tomato, cauliflower with

breadcrumbs & butter, carrots, orange, peas, ham and onion)

ACCION

Pasta with lobster

LIVE BBQ

Beef fillet, pork fillet wrapped with bacon, shrimps No 1 with sea salt,

Mediterranean salmon baked in aluminum foil, sauce with

4 different peppers, saffron sauce

DESSERTS

French mini desserts, pralines, petite four, colourful mini fruit tarts, Variety of Greek desserts, fruits from our organic garden, wedding cake

Price per person 79€



WEDDING MENU No 1 BBQ

FROM OUR BAKERY

Variety of breads and rolls

Butter, margarine & homemade tapinante

SALADS

Innovative Greek salad, Cretan salad with apaki and strawberry dressing, Green Salad with mozzarella buffala and lemon

COLD APPETIZERS

Mini Dakos, trilogy of salmon, beef fillet sashimi, variety of sushi

BBQ & MORE

Beef fillet wrapped in bacon, pork iberico karree, chicken Asian burger, fresh homemade sausages, fresh grilled seafood (shrimps No 2, salmon), baked potatoes, grilled vegetables, grilled corn

CHFFSFS

Variety of international cheeses with dried nuts, Crackers, Dakos and chutney

DESSERTS

Wedding cake

or

Tonka bean panna cotta with homemade jam, banoffee,
bitter chocolate salted butter caramel
fried kaiso with mastic cream

Price per person 55€

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WEDDING MENU No 2 BBQ

Welcome at the entrance with fresh sea scallop with lemon juice, tabasco, fresh ground pepper cocktail sauce and salt

FROM OUR BAKERY

Variety of breads and rolls

Butter, margarine & homemade tapinante

SALADS

Innovative Greek salad, Cretan salad with apaki and strawberry dressing, Green Salad with mozzarella buffala and lemon

COLD APPETIZERS

Mini Dakos, trilogy of salmon, beef fillet sashimi, variety of sushi

BBQ & MORE

Beef fillet black angus wrapped with bacon, black iberico karree,
Asian chicken burger, fresh grilled seafood (Shrimps No 1, scampi, swordfish, grouper),
Baked potatoes, grilled vegetables, pasta with lobster*

CHEESES

Variety of international cheeses with dried nuts, Crackers, Dakos and chutney

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DESSERTS

Wedding cake

or

Tonka bean panna cotta with homemade jam, banoffee,
bitter chocolate salted butter caramel
fried kaiso with mastic cream

*all served in the middle of the tables

Price per person 115€





Champagne Breakfast in the Room

Champagne Breakfast

Freshly squeezed fruit juices (orange, mixed) Breakfast bread rolls, croissants, Danish pastries,

Home-made marmalade, thyme honey, butter or margarine Fried eggs served with crispy Bacon,

Slow Roasted tomatoes, Sauté mushrooms, Hash brown potatoes 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: 55€

