

# Medding Arrangements

2026





## 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 and 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 and Spa Resort.

Wishing you both the happily ever after you deserve.

Congratulations on your wedding!



## Wedding offers at Oceanis Beach and Spa Resort 2026

#### 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 and 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.
- Please note that the hotel reserves the right to add a service or set-up charge if there are arrangements or decorations that are not included in the booked wedding package.

#### 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 Proposal – 2026

## Wedding - Event Services



## Wedding - Ceremony

Chapel	615€
Garden Gazebo	860€
Beach Gazebo	830€

- \* Ceremony rate includes setup of Gazebo in White, Tables and Chairs in white linen and basic flower decoration
- \* Taxes and Municipality cost is maximum 290 Euro depending on time of the day and

  Above prices are inclusive of all taxes. Prices and conditions are valid from August 24th

  2024 TUI BLUE Oceanis Beach and Spa Resort reserves the right to change any elements anytime without any further notice



## are not included in above mentioned prices

Package 3 – 180 pieces (1,5 minute)

## Entertainment

Entendinnen		
DJ for the night	445€	
Greek Band	630€	
Greek Band with dancers	710€	
Bridal Band (walking down the aisle)	335€	
Fireworks		
Package 1 – 100 pieces (1,5 minute)	835€	
Package 2 – 140 pieces (1,5 minute)	1250€	





1775€



## Flower Decoration:

*	Bridal Bouquet:	starting from 130€
*	Buttonholes (3 different arrangements)	20€ to 40€
	Hairdresser:	
*	Hairdresser for the Bride	Starting from 152€
*	Bridal Hair Updo with Trial	253€
*	Wedding Hair Package (Bride+2 Bridesmaids)	390€
*	Bridesmaid Blow dry	starting from 90€
*	Flower Girls Blow Dry	Starting from 57€
•	Make Up:	oraning normar c
		21/6
*	Bridal Make up (no trial)	316€
*	Make up (Bride incl. test)	385€
	<u>Nail Service:</u>	
*	Wedding Manicure	60€
*	Wedding Manicure (French)	72€
*	Wedding Pedicure ,	77€
*	Acrylic Nails (placement)	162€
•	Service:	1020
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*	Wedding Cake	52€ per kilo
*	Icing of Cake	18€ per kilo
*	Local Sparkling Wine (white or rose)	44€
*	French Ordinary Champagne (Veuve Clicquot)	160€
*	French Ordinary Champagne (Moët and Chandon)	160€
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*	French Ordinary Champagne (Dom Perignon)	374€









## **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
     600€



#### 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
     1100€

#### 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

1715€

#### 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 and 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

3050€



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## **Photography Extras**

USB flash drive 16GB: 64€

50 High resolution with color corrections:172€ 100 High resolution with color corrections: 290 €

All images high resolution with color corrections: 380 €

Sunset Photoshoot:204 €

#### Reception

Reception photo coverage (per hour):110€ Reception video coverage (per hour):110€ Photobooth (unlimited prints):670€

#### Digital Albums (Book)

Digital Album (Book) 35cm x 35cm, 15 spreads (30 pages): 610€ Digital Album (Book) 20cm x 20cm parents' album: 346€

#### Videography

Video HD 1080 12min. Video Clip (edited): 594€

Video HD 1080 extra hour: 120€

Drone Video Shots combined with video: 286€

#### Single Prints

Single prints 15cm x 21cm: 10€ Single prints 20cm x 30cm: 13€ Single prints 30cm x 45cm:15€

Black and White 10 pictures 15cm x 21cm: 79€

#### Classic Albums

Parents Album 20 prints 10cm x 15cm: 167€



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





#### COCKTAIL RECEPTION NO. 1

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

Price per person 13€

## COCKTAIL RECEPTION NO. 2

#### ONE HOUR WELCOME

#### **OPEN BAR**

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

Price per person 20€

#### **ACCOMPANIED BY:**

Potatoes Crisps
Cucumber Sticks
Carrot Sticks
Stuffed Green Olives
Salted Nuts, Cheese plate
with Crackers,
Gritsini and
Chutney

#### **HOT SELECTION**

Backed Potatoes with Parma Ham and Asparagus Butterfly Shrimps

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#### Cheddar cheese Jalapeños Chicken mini skewer Asian style Spinach mini tartelette

Price per person 42€

## **WEDDING MENU No 1 (BUFFET)**

#### **BAKERY**

Variety of breads and small breads Butter and Margarine

#### **SALADS**

Traditional Greek salad "Choriatiki"

Pasta salad

Potato salad with bacon and leak

Cabbage salad

Lettuce salad

Rocket salad with sundried tomato, parmesan cheese, pine seed and balsamic vinegar

Caesars salad

Panzanella salad (with tomato and bread)

Mixed salads

#### **DRESSINGS**

Mediterranean vinaigrette

Cocktail

Yogurt

Balsamic

Olive oil

Olive oil with herbs

Vinegar

Apple cider vinegar



#### **CHEESE**

Variety of cheeses with nuts, breadsticks, crackers, and chutney sauce

#### MAIN COURSE

Seith fish with lemongrass and sautéed spinach
Chicken breast a la crème
Pork care with mustard, honey, and pineapple
Veal in tomato sauce
Potato puree
Saffron rice
Cannelloni a la Florentine
Cheese pie

Multicolored steamed vegetables (broccoli with feta cheese and tomato, cauliflower with hardtack and butter, baby carrot and orange, green beans with bacon)

#### <u>SWEETS</u>

French pastries

Multicolored fruit tartes

Organic fruits from our gardens

#### Price per person 48€

\*Minimum number of 60 guests

\*With an additional charge of 3 € per person in all tables, a variety of canapes (smoked salmon, prosciutto, cream cheese/shrimps & Mediterranean flavors)

\*\* With an extra charge of 5 € per person at the end of buffet & after one hour, a mini buffet with finger food & various sauces



## WEDDING TRADITIONAL GREEK MENU No 2 (BUFFET)

#### **BAKERY**

Variety of breads and small breads
Butter, margarine, and homemade spread "Tapenade"

#### **SALADS**

Traditional Greek salad "Choriatiki"
Pasta salad
Potato salad with bacon and leak
Cabbage salad
Lettuce salad

Rocket salad with sundried tomato, parmesan cheese, pine seed, and balsamic vinegar

Caesars salad

Panzanella salad (with tomato and bread)

Mixed salads

#### **COLD DISHES**

Cretan barley rusks
Smoked eggplant salad
"Fava" (cream of pulses) with onions and capers
Fresh mozzarella with herbs, cherry tomatoes and scented olive oil with chili and lemon
Prawn cocktail
Prosciutto with melon
Chicken salad



#### **DRESSINGS**

Mediterranean vinaigrette

Cocktail

Yogurt

Balsamic

Olive oil

Olive oil with herbs

Vinegar

Apple cider vinegar

#### **CHEESE**

Variety of cheeses with nuts, breadsticks, crackers and chutney sauce

#### MAIN COURSE

Poached salmon fillet with spinach a la crème
Chicken breast, filled with asparagus, cheese, prosciutto and wild mushroom sauce
Pork escalope with wine sauce
Beef Bourguignon

Potato puree

Crepes al pastor (stuffed with chicken) with criolla sauce (tomato and herbs)

"Burani" rice with vegetables and herbs

Bavette (pasta) with pesto a la Genovese

Quiche Lauren

Multicolored steamed vegetables (broccoli with feta cheese and tomato, cauliflower with hardtack and butter, orange and baby carrot, green beans, and bacon)

#### **SWEETS**

French pastries

Multicolored fruit tartes

Variety of Greek sweets

Organic fruits from our gardens

Price per person 60€

\*Minimum number of 60 guests



\*With an additional charge of 2 € per person in all tables, a variety of canapes (smoked salmon, prosciutto, cream cheese/shrimps & Mediterranean flavors)

\*\* With an extra charge of 4 € per person at the end of buffet & after one hour, a mini buffet with finger food & various sauces

## WEDDING MENU FROM KOS ISLAND No 3 (BUFFET)

#### BAKERY

Variety of breads and small breads
Butter, margarine, and homemade spread "Tapenade"

#### <u>SALADS</u>

Traditional Greek salad "Choriatiki"

Pasta salad

Potato salad with bacon and leak

Cabbage salad

Lettuce salad

Rocket salad with sundried tomato, parmesan cheese, pine seed and balsamic vinegar Caesars salad

Panzanella salad (with tomato and bread)

Mixed salads

#### **COLD DISHES**

Cretan barley rusks

Ham and cheese wraps

Tomato panna cotta with caramelized goat cheese

Fresh mozzarella with herbs, cherry tomatoes and scented olive oil with chili and lemon

Prawn cocktail

Prosciutto with melon

Chickpea balls with shrimps and yogurt dip

Variety of sushi with smoked and marinated fish and seafood (Asian sauces)

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#### **DRESSINGS**

Mediterranean vinaigrette

Cocktail

Yogurt

Balsamic

Olive oil

Olive oil with herbs

Vinegar

Apple cider vinegar

#### **CHEESE**

Variety of cheese with nuts, breadsticks, crackers, and chutney sauce

#### MAIN COURSE

Bass fish fillet, sautéed, with spinach a la crème

Salmon and shrimps with saffron sauce and sautéed vegetables in olive oil Chicken breast, filled with asparagus, cheese, prosciutto and wild mushroom sauce

Pork escalope's napoleon with tomato, Formaella cheese and wild herbs

Lamb with pasta and cream cheese

Homemade potato wedges

Crepes al pastor (stuffed with chicken) with criolla sauce (tomato and herbs)

Risotto with sun dried pesto sauce

Lasagna with wild mushrooms

Quiche Lauren

Multicolored steamed vegetables (broccoli with feta cheese and tomato, cauliflower with hardtack and butter, orange and baby carrot, green beans, and bacon)

#### **CARVING STATION**

Veal fillet "Wellington" with duchess's potatoes, green beans with bacon and pepper sauce

#### **SWEETS**

French pastries

**Pralines** 

Petit fours

Multicolored fruit tartes

Variety of Greek sweets

Organic fruits from our gardens



#### Price per person 80€

#### \*Minimum number of 60 guests

- \* With an additional charge of 2 € per person in all tables, a variety of canapes (smoked salmon, prosciutto, cream cheese/shrimps & Mediterranean flavors)
  - \*\* With an extra charge of 4 € per person at the end of buffet & after one hour, a mini buffet with finger food & various sauces

## **WEDDING BARBECUE MENU 1**

#### **BAKERY**

Wide selection of bread types

Butter and margarine

Homemade tapenade (selection of freshly made dips)

#### SALADS

Innovative Greek Salad with cherry tomatoes, peppers, onions, feta mousse and traditional Pitta from Rhodes

Traditional potato salad with onions, dill, caper leaves and organic olive oil

#### **COLD APPETIZERS**

Dakakia (traditional Greek rusks with fresh tomatoes and feta cheese)

Fava with caramelized onions on crispy bread

#### BARBECUE LIVE COOKING

Beef striploin fillet
Lamb Confit
Chicken skewers
Baked Potatoes
Grilled vegetables
Grilled corn

#### DESSERTS



Traditional Greek pastries with a wide selection of fresh fruit organically grown in our own farm

<u>or</u>

Wedding Cake

#### Price Per Person 46€

\*With an extra charge of 8 €/ person, oyster bar upon your arrival with fresh oysters, fresh lemon juice, tabasco, fresh pepper, cocktail sauce, and salt

## **WEDDING BARBECUE MENU 2**

#### **BAKERY**

Wide selection of bread types

Butter and margarine

Homemade tapenade (selection of freshly made dips)

#### **SALADS**

Innovative Greek Salad with cherry tomatoes, peppers, onions, feta mousse and traditional Pitta from Rhodes

Traditional potato salad with onions, dill, caper leaves and organic olive oil Traditional (politiki) cabbage, carrot, celery, red pepper, and organic olive oil

#### **COLD APPETIZERS**

Dakakia (traditional Greek rusks with fresh tomatoes and feta cheese)
GREEK SELECTION (fava, tarama, tzatziki, spicy cheese salad)

#### BARBECUE LIVE COOKING

Beef striploin fillet
Lamb chops
Chicken skewers
Baked Potatoes
Grilled vegetables
Grilled Haloumi

#### **DESSERTS**



Traditional Greek pastries with a wide selection of fresh fruit organically grown in our own farm

<u>or</u>

Wedding Cake

#### Price Per Person 52€

\*With an extra charge of 8 €/ person, oyster bar upon your arrival with fresh oysters, fresh lemon juice, tabasco, fresh pepper, cocktail sauce, and salt

## **WEDDING BARBECUE MENU 3**

#### BAKERY

Wide selection of bread types

Butter and margarine

Homemade tapenade (selection of freshly made dips)

#### **SALADS**

Innovative Greek Salad with cherry tomatoes, peppers, onions, feta mousse and traditional Pitta from Rhodes

Traditional Cretan Salad with Smoked Pork and Strawberry Sauce

#### **COLD APPETIZERS**

Dakakia (traditional Greek rusks with fresh tomatoes and feta cheese)
Prosciutto Melon
Sea Bass Tartare

#### BARBEQUE LIVE COOKING

Beef striploin fillet
Lamb Confit
Chicken skewers
Baked Potatoes
Grilled vegetables
Grilled corn



#### **DESSERTS**

Traditional Greek pastries with a wide selection of fresh fruit organically grown in our own farm.

<u>or</u>

Wedding Cake

Price Per Person 64€

\*With an extra charge of 8 €/ person, oyster bar upon your arrival with fresh oysters, fresh lemon juice, tabasco, fresh pepper, cocktail sauce, and salt

## **WEDDING SET MENU 1**

Cream Peas Soup

\*\*\*\*

Reconstructed Pastrami Kourou pastry with kasseri cheese cream, cherry tomatoes, and hot and sweet sauce

<u>or</u>

Salmon Trilogy

(Smoked salmon, Tartare salmon with lime and green apple, Salmon with Teriyaki sauce

\*\*\*\*

Beef fillet on parmesan crust served with basil pesto risotto, caramelized olives, and cherries

<u>or</u>

Dorado fillet served with chauted chicory

or

Mediterranean vegetable mille feuille with tomato sauce, served with smoked tofu and arugula



\*\*\*\*

Fried Kaiso with mastic cream, served with cinnamon ice-cream and rose petals

Price per Person 50€
\*Maximum Number of 50 guests

## WEDDING MENU No 11 - A LA CARTE 2

Cold almond soup with caramelized grapes and aromatic crouton with paprika and garlic, served with ham roll

\*\*\*\*

Cretan salad with arugula and lettuce, smoked pork loin, cheese, walnuts and strawberry sauce

\*\*\*\*

Beef strip steak marinated with coffee and pepper, served with baked potatoes and caramelized onions

or

Chicken breast stuffed with sundried tomatoes and anthotiro cheese, served with ratatouille

<u>or</u>

Salmon fillet served on squid ink risotto and wakame salad

or

Vegetable mix with tomato sauce, served with dough, wakame salad and smoked tofu



\*\*\*\*

Caramelized Pear served with yoghurt mousse, crumble, strawberry jelly, and macaron

Price Per Person 64€

\*Maximum Number of 50 guests

#### Beverage packages

## <u>Beverage package I</u>

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

#### Price per person 18€

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 Domestic Wine

Beers

Juices

Mineral Water Soft Drinks Juices



#### Price per person 25€

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 White wine Premium Domestic Wine

Hatziemanouel or Petra Hatziemanouel or Petra Hatziemanouel or Petra

Red wine Rose wine Beers

Mineral Water Soft Drinks Juices

#### Price per person 35€

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







## 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,

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## hot or cold chocolate Bottle of ASTI MARTINI SPUMANTE (0,75 ml)

Price per person: 64€

