



LA CURE COFARMS

100% NATURAL ANTI-AGING





**AGRECOFARMS**  
ΟΙΚΟΣ ΕΛΛΗΝΙΚΩΝ ΑΓΑΘΩΝ

We would like to thank you for your interest to organize your wedding in Agrecofarms, the farm of Grecotel.

Please, note that Agrecofarms was recently presented with an Award as a “Unique Greek Example of Cretan Hospitality” at the Tourism awards 2014. Also, the Farm has previously featured as Best Organic Restaurant in Vanity Fair and holds the Bio Cuisine award for organic cuisine.

The events may take place at Agrecofarms’ square. The tables could be either the long Agrecofarms’ tables with tablecloths or round tables with tablecloths.

We highly recommend one of the 3 menus you may find below.

For the events, a private agreement should be submitted to the Rethymnon’s tax office, indicating the number of the guests and all accompanying details. The private agreement will be signed by both parties (from Agrecofarms and from you).

We would like to assure you that we will personally take care of your guests to make their experience at the Agrecofarms a unique one.

I, always, remain at your disposal for any further information.

Sincerely yours,

**Christoulaki Maria**

AGRECOFARMS  
Adele village  
Rethymno 74100 Crete  
Greece

web page: <http://www.agreco.gr>





AGRECOFARMS

ΟΙΚΟΣ ΕΛΛΗΝΙΚΩΝ ΑΓΑΘΩΝ

**THE AGRECOFARMS WAS AWARDED AS  
“THE BEST ORGANIC RESTAURANT IN THE WORLD”  
BY THE “VANITY FAIR” MAGAZINE, UK, 2009.**





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## THIS FARM

was originally an olive grove and the summerhouse of the Grecotel owners, the Daskalantonakis family. It is an innovative display of environmentally friendly methods for traditional and modern cultivation and breeding. The idea behind is to give visitors a firsthand experience of the traditional production methods of Greek products, such as: olive oil, wine, raki, raisins, jam and glazed fruits. The estate, a replica of 17th century lodge, features a traditional olive press, a flour water mill, a wine press and a giant vat for grape crushing. The complex includes a church, a village square and store. The farm highlight is the mini-zoo!

## A CULINARY CRETAN EXPERIENCE

In a fairytale setting on a hill with vine yards and olive trees overlooking the Cretan sea, you will taste diverse seasonal dishes based on the fruits of the land and the legendary nutritional Cretan cuisine. Agreco produces ecological products which meet all EU standards, thereby demonstrating that cultivation is possible without the use of chemicals that ultimately pollute the soil, water and our own health.

In the local shop you will find an exquisite range of homemade products: organic olive oil, thyme honey, exceptional wines, fine raki, homemade jam, herbs, pure beauty products, golden roasted rusks and peanuts, smart gifts and memorabilia.



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**MENU CHOICE No. 1**  
**"TRADITIONAL CRETE"**

**Home made bread**

Agreco organic olive oil and soft cheese spread, Agrecofarm products

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**"Mezedes"**

Green olives, black olives, pickled artichoke, pickled pepper Agrecofarm products

**Ntakos**

(Cretan rusks with fresh tomato sauce)

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**Eggplants in the oven with Feta cheese**

**"Symbetherio"**

Mixed organic vegetables in fresh tomato sauce

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**Oven-baked suckling pig with roast potatoes**

**Free range chicken with okra  
in fresh tomato sauce**

**Farmer's salad**

with organic vegetables, home made vinegar and Agrecofarms organic olive oil

\*\*\*\*\*

**Variety of traditional desserts**

- ~Kalitsounia (cheese pie with honey)
- ~Lychnarakia (pies with sweet cheese and cinnamon)
- ~Sheep Yogurt (with honey and nuts)

~Tsikoudia

~Variety of season fruit

**Greece coffee in xovoli**

## EXPLANATION FOR MENU No. 1

When the guests are seated, they will taste the homemade bread with Agrecofarms organic olive oil and the "Xigalo", a soft cheese spread, an exclusive product of the Agrecofarms.

They will raise their glasses to propose a toast while trying the pickled wild artichokes, the green pickled peppers, and a selection of olives.

Eggplants with tomato sauce and grated Feta cheese in oven will be first experience with our kitchen

The "Symbetherio", a tasty variety of organic vegetables, will give your guests an experience of the Healthy Cretan Diet.

Everybody will be looking forward to try the roast suckling pig and the free range chicken with the okras.

The above will be presented on platters in the middle of the table, Greek taverna style.

The special taste of the organic grown tomato, the "xilagouro" (a special "crispy" cucumber), the very healthy purslane, the Agrecofarms organic extra virgin olive oil and the home made vinegar will make the Farmer's salad taste very special.

The variety of the traditional desserts is another reason not to miss the Agrecofarms experience:

The warm "Lichnarakia" (hand made Cretan "goodie" filled with Myzithra, a soft sweet cheese). The name and shape derives from "lichnari", a Minoan oil lamp.

Mrs. Maria is well known for making the best hand-made "Kalitsounakia" (finger cheese pies flavoured with mint).

The Agrecofarms is famous for its thyme honey, which together with walnuts, is the best accompaniment for the local yoghurt.

There's nothing better in the late hours than the tasty fresh fruits of the Farm, along with Tsikoudia.



**AGRECOFARMS**  
ΟΙΚΟΣ ΕΛΛΗΝΙΚΩΝ ΑΓΑΘΩΝ

**MENU CHOICE No. 2**  
**"THE CULINARY EXPERIENCE AT THE AGRECOFARMS"**

**Home made bread**

Agrecofarms organic olive oil and soft cheese spread, Agrecofarms products

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**"Mezedes"**

Green olives, black olives, pickled artichoke, pickled pepper, Agrecofarm products

**Ntakos**

(Cretan rusks with fresh tomato sauce)

\*\*\*\*\*

**Organic vegetables**

stuffed with rice and aromatic herbs  
*The "signature" dish of the Agrecofarms*

\*\*\*\*\*

**Lamb in the oven with roast potatoes**

**Free range chicken with okra  
in fresh tomato sauce**

**Farmer's salad**

with organic vegetables, home made vinegar and Agrecofarms organic olive oil

\*\*\*\*\*

**Variety of traditional desserts**

- ~Kalitsounia (cheese pie with honey)
- ~Lychnarakia (pies with sweet cheese and cinnamon)
- ~Sheep Yogurt (with honey and nuts)

- ~Tsikoudia
- ~Variety of season fruit

**Greece coffee in xovoli**

## EXPLANATION FOR MENU No. 2

When the guests are seated, they will taste the homemade bread with Agrecofarms organic olive oil and the "Xigalo", a soft cheese spread, an exclusive product of the Agrecofarms.

They will raise their glasses to propose a toast while trying the pickled wild artichokes, the green pickled peppers and a selection of olives.

The stuffed organic vegetables – *the signature dish of the Agrecofarms* – will be presented on big, earthenware platters.

The guests will have the opportunity to choose from farm-fresh stuffed vegetables including: courgette blossoms (a real delicacy), vine leaves, tomatoes, peppers, courgettes and aubergines.

I'm sure that you will be impressed not only by the way we present this "signature" Agrecofarms dish and by the variety of the vegetables presented, but especially from the unique taste of it.

It is a Greek custom always to have Feta cheese along with the stuffed vegetables. The presentation of the Feta cheese is done the same way we eat it at home, in big chunks and not in portions like any other restaurant.

Everybody will be looking forward to try the lamb with the roast potatoes and the free range chicken .

The above will be presented on platters in the middle of the table, Greek taverna style.

The special taste of the organic grown tomato, the "xilagouro" (a special "crispy" cucumber), the very healthy purslane, the Agrecofarms organic extra virgin olive oil and the home made vinegar will make the Farmer's salad taste very special.

The large variety of the traditional desserts is another reason not to miss the Agrecofarms experience:

The warm "Lichnarakia" (hand made Cretan "goodie" filled with Myzithra, a soft sweet cheese). The name and shape derives from "lichnari", a Minoan oil lamp.

Mrs. Maria is well known for making the best hand-made "Kalitsounakia" (finger cheese pies flavoured with mint).

The Agrecofarms is famous for its thyme honey, which together with walnuts, is the best accompaniment for the local yoghurt.

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**AGRECOFARMS**  
ΟΙΚΟΣ ΕΛΛΗΝΙΚΩΝ ΑΓΑΘΩΝ

**MENU CHOICE No. 3**  
**"THE CRETAN WEDDING EXPERIENCE"**

**Home made bread**

Agrecofarms organic olive oil and soft cheese spread, Agrecofarms products

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**"Mezedes"**

Green olives, black olives, pickled artichoke, pickled pepper Agrecofarm products

**Ntakos**

(Cretan rusks with fresh tomato sauce)

\*\*\*\*\*

**Eggplants in the oven with Feta cheese**

**"Symbetherio"**

Mixed organic vegetables in fresh tomato sauce

\*\*\*\*\*

**Boiled lamb and free range chicken**

**Traditional Cretan wedding rice "pilaf"**

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**Oven-baked suckling pig with roast potatoes**

**Rabbit with tomato sauce and skioufikta spaghetti**

**Farmer's salad**

with organic vegetables, home made vinegar and Agrecofarms organic olive oil

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**Variety of traditional desserts**

- ~Kalitsounia (cheese pie with honey)
- ~Lychnarakia (pies with sweet cheese and cinnamon)
- ~Sheep Yogurt (with honey and nuts)

~Tsikoudia

~Variety of season fruit

**Greece coffee in xovoli**

### EXPLANATION FOR MENU No. 3

When the guests are seated, they will taste the homemade bread with Agrecofarms organic olive oil and the "Xigalo", a soft cheese spread, an exclusive product of the Agrecofarms.

They will raise their glasses to propose a toast while trying the pickled wild artichokes, the green pickled peppers and a selection of olives.

Eggplants with tomato sauce and grated Feta cheese in oven will be first experience with our kitchen

The "Symbetherio", a tasty variety of organic vegetables, will give your guests an experience of the Healthy Cretan Diet.

You cannot say that you have been to Crete, and experienced the real Crete, unless you have been invited to a traditional Cretan wedding.

And what is so special about it?

The Cretan wedding rice "pilaf"

It is so special because the rice is cooked in the bouillon of the boiled meats.

The wedding rice "pilaf" is served to each guest individually (from a bowl).

The boiled lamb and the free range chicken will be presented on platters and be placed in the middle of the table.

The taste of the "pilaf", the presentation of the lamb and the free range chicken will convince you that you made the right choice to have your reception at the Agreco Farm.

Everybody will be looking forward to trying the roast suckling pig and the rabbit in tomato sauce with the skioufikta spaghetti (local type spaghetti). The above will be presented on platters in the middle of the table, Greek taverna style.

The special taste of the organic grown tomato, the "xilagouro" (a special "crispy" cucumber), the very healthy purslane, the Agrecofarms organic extra virgin olive oil and the home made vinegar will make the Farmer's salad taste very special.

The impressive variety of the traditional desserts is another reason not to miss the Agrecofarms experience:

The warm "Lichnarakia" (hand made Cretan "goodie" filled with Myzithra, a soft sweet cheese). The name and shape derives from "lichnari", a Minoan oil lamp.

Mrs. Maria is well known for making the best hand-made "Kalitsounakia" (finger cheese pies flavoured with mint).

The Agrecofarms is famous for its thyme honey, which together with walnuts, is the best accompaniment for the local yoghurt.

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## TERMS - CONDITIONS

### **PRICES:**

Dinner Menu No 1	€ 85.00 per person
Dinner Menu No 2	€ 95.00 per person
Dinner Menu No 3	€ 110.00 per person
Children 0 – 6 years: free of charge	
Children 6 – 12 years: 50% discount	
→ please advice the children's age !	

### **BEVERAGE PACKAGE INCLUDED IN THE ABOVE STATED PRICE:**

while enjoying dinner &  
up to the service of the dessert:

free consumption of organic wine (white  
– red), beer, bottled water, soft drinks  
and raki

### **COST OF RECEPTION'S SET UP:**

#### **Standard equipment:**

Agreco's traditional wooden long tables  
Agreco's traditional wooden chairs  
with or without tablecloths  
with linen napkins  
a room for use by the bride

no supplement

### **COST OF CEREMONY'S SET UP:**

(includes space and preparation)

€ 250,00

### **PRIVATE USE OF THE AGRECO ESTATE:**

70 people plus	no supplement
Less than 69 people until 50	supplement 15 € per person
Less than 49 people until 40	supplement 20 € per person
Less than 39 people until 35	supplement 25 € per person
Less than 34 people until 30	supplement 30 € per person
Less than 29 people	supplement 1600 €

### **ABOVE RATES DO NOT INCLUDE:**

- any flower decoration at the Farm
- consumption of any other alcoholic drinks
- Photographer - Video
- any type of entertainment  
(D.J. or live music or folklore group)

### **EXTRA BEVERAGE PACKAGE:**

Supplement for after the dessert service of Raki: € 12,50 per person  
unlimited consumption of organic wine, beer,  
bottled water, soft drinks **till 02:00 am.**

Service in the room of bride: € 170.00  
(included: sparkling wine, water, soft drinks, fruit)

### **OTHER BEVERAGE OPTION:**

#### **OPEN BAR** (spirits):

- 1hr: € 18,00 pp
- 2hr: € 28,00 pp
- 3hr: € 37,00 pp

#### **SPIRITS** (price per bottle/750ml):

- WHISKY REG: € 80.00
- WHISKY PREM: € 95.00
- BACARDI: € 80.00
- GIN: € 80.00
- VODKA: € 80.00

#### **SPARKLING WINE:**

- AMALIA BRUT TSELEPOS BY THE BOTTLE 42 EURO
- KAIR BRUT BY THE BOTTLE 36 EURO
- PROSECCO LA FARRA BY THE BOTTLE 32 EURO

#### **CHAMPAGNE:**

- DEUTZ: € 65.00
- MOET & CHANDON IMP. BRUT: € 135.00
- DOM PERIGNON: € 290.00
- ROSE MOET : € 110.00
- POMERY : € 70.00

All the above prices are NET & include all local taxes.

## **PAYMENT SCHEDULE:**

- together with the signature of the contract of agreement, a deposit of 30% of the total cost has to be remitted – only then the contract of agreement will be valid.
- another 30% has to be paid 2 months before the event.
- the remain balance has to be paid 3 days before the event.
- any extras has to be paid that night.

**Please note that in case of cancellation of the event, the prepayment is neither refundable nor transferable.**

## Notes

We thank you for your continued co-operation with our venue.  
We would like to make you aware of our requests

All events must abide by the venue rules

Please ensure we receive a full update of your day one week in advance

Please note the following points for every person that enters our venue

1. Be a freelancer based in Greece who can issue invoices for the services provided.
2. Be an external contractor having a contract either with the wedding planner or with the wedding couple.  
Most importantly every external employee needs to be insured by IKA (National social security organization).  
Agreco will require a copy of the establishment plan of the company
3. Be a freelancer based in an EU country. In order to be accepted in the venue, the professional must present an A1 form and a copy of the contract stipulated with the planner or the couple.

The senior management of Agreco have decided that whoever does not fulfil above mentioned requirements are forbidden to enter our premises

- All venue visits must be booked with the venue, you cannot enter the property without prior consent

- Our venue is normally available for set up one hour before the ceremony time and is subject to availability, you must check with us in advance if you require entry before this time
- Your guests CANNOT arrive prior to half an hour before the ceremony unless authorised by the venue in advance
- You are responsible for your guest for the duration of the event, therefore if you have arranged fireworks and/or other entertainment services you must be present.
- All guest must collect their personal items before departing the venue. We are not responsible for lost property
- At no time can guest enter with their own alcohol. We provide open bar options, and the possibility of a bar tab or cash bar to ensure all our client requirements are catered for
- Plate smashing is not allowed
- The sound systems will be room-based. The space is 200 m<sup>2</sup>.
- The availability of the space ends at 02:00 am.