

HOTEL



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 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!



HOTEL



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





HOTEL



Wedding - Event Services

Wedding Ceremony

Chapel	435€
Garden Gazebo	555€

* 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	310€
Greek Band	445€
Greek Band with dancers	600€
Bridal Band (walking down the aisle)	235€
Fireworke	

Package 1 – 100 pieces (1,5 minute)

Package 2 – 140 pieces (1,5 minute)

Package 3 – 180 pieces (1,5 minute)

560€ 780€ 1260€





Flower Decoration:

* * *	Package 1 Package 2 Package 3 Bridal Bouquet Buttonholes (3 different arrangements)	184€ 362€ 500€ starting from 95€ 14€ to 25€
* * *	<u>Hairdresser</u> Hairdresser for the Bride Bridal hair Updo with trial Wedding Hair package (Bride+2 Bridesmaids) Bridesmaids Blow Dry Flower Girls Blow Dry	starting from 225€ 184€ 275€ starting from 60€ starting from 35€
* *	<u>Make Up</u> Bridal Make up (no trial) Bridal Make up (incl. trial) <u>Nails Service</u> Wedding Manicure Wedding Manicure (French)	124€ 180€ 42€ 50€
	Wedding Pedicure Acrylic Nails (placement) Service	56€ 115€
* * * *	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)	36€ per kilo 13€ per kilo 31€ 113€ 113€ 263€



HOTEI



<u>Transportation</u>

Horse & Carria	ge	483€
Sunset Cocktai	l Cruise t your Wedding Coordinator for prices	
Decorcted Tax	i (2 hours)	480€
Decorated Ant	ique Car 2 hours	785€
	Luxury Car Services	
	Saab Aero 2.000cc:	265€
	Audi Q7 3.000cc:	360€
	Mercedes-Benz CLS 3.500cc:	495€
	Mercedes-Benz \$500 Long 5.000cc:	495€
	Range Rover SPORT 4.200cc:	945€
	Mercedes-Benz ML500 5.000cc:	990€

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)







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Wedding Photography

Album with 24 photos	525€
Album with 50 photos	€00€
Album with 100 photos	715€
Digital Book Simple 30 Pages (30cm x 30cm)	700€
Digital Book Leather 30 Pages (35cm x 35cm)	850€
Parents Album 20 Photos (10cm x 15cm)	150€
Sunset photography (around one hour)	130€
Video DVD with full editing Extra time video (per hour during dinner)	475€ 100€
Extra time photo (per hour during dinner)	100€
4 minutes memory slideshow clip	80€
CD with photos (36) CD with all the photos	280€ 440€
Print single picture size 15cm x 21cm Black & White 10 pictures (15cm x 21cm)	8€ 84€
20cm x 30cm single print	14€
30cm x 45cm single print	15.50€

Photographer Packages



HOTEL

Album 24 photos & CD with all the photos Album 50 photos & CD with all the photos	630€ 715€
Album 24 photos, Sunset Photography session on the Beach & All photos on disc Album 50 photos, Sunset Photography session on the Beach & All	675€
photos on disc	790€

PHOTOGRAPHER DIGITAL PACKAGES

Digital Book simple 30 Pages (30cm x 30cm) & CD with all the photos 790€

Digital Book simple 30 Pages (30cm x 30cm), Sunset Photography session on the Beach & All photos on disc 890€

Digital Album (Book) & 2 Digital small Parent Albums





COCKTAIL RECEPTION NO. 1

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

Price per person 11€

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)



HOTEL

Tsantalis
Vin de Maison
Hatziemmenouil
Tsantalis
Beer
Ouzo
Metaxa
Soft Drink
Mineral

(white) (red) (red) (red)

Price per person 29€

ONE HOUR WELCOME

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



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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 29€

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



HOTEL

DESSERTS

Fruits' tartelettes Truffes Chocolate cake Creampuffs

Price per person 47€

WEDDING BUFFETS

<u>GREEK BUFFET</u> 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



HOTEL

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 53€

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



HOTEL

DESSERTS

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

Price per person 53€

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 73€

ITALIAN BUFFET

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



HOTEL

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 64€

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: 37€

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: 58€



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: 47€

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: 58€

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: 60€

Beverage packages

Beverage package 1

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

Price per person 15€

The beverage package is offered

for unlimited consumption.

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 20€

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 26€

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 30€

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 73€

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 67€

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 87€

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: 52€



ns are valid from March 20th 1ytime without any further notice 6 Fax Nr. +30 22420 69429

Above prices are inclusiv 2020 UTOPIA BLU reserves the UTOPIA BLU 85300 Kos



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: 52€



HOTEL

