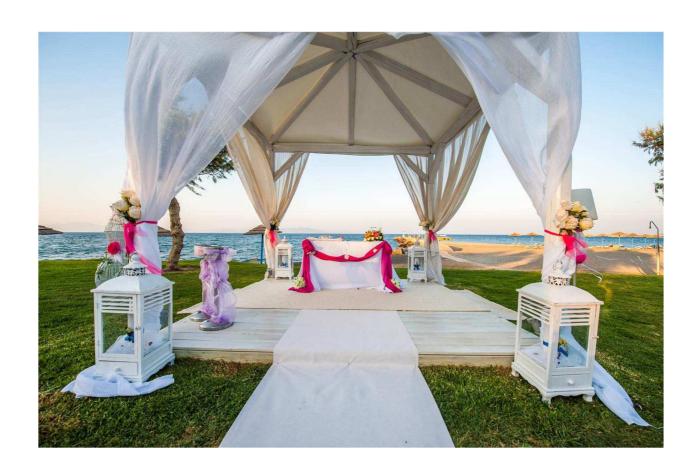


# **Medding Arrangements**

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 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 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	483€
Garden Gazebo	625€
Beach Gazebo	655€

- \* Ceremony rate includes setup of Gazebo in White, Tables and Chairs in white linen and basic flower decoration
- \* Taxes and Municipality cost is maximum 170 Euro depending on time of the day and are not included in above mentioned prices



# `<u>Entertainment</u>

DJ for the night	350€
Greek Band	500€
Greek Band with dancers	560€
Bridal Band (walking down the aisle)	265€

# **Fireworks**

660€

Package 1 – 100 pieces (1,5 minute)



 Package 2 – 140 pieces (1,5 minute)
 985€

 Package 3 – 180 pieces (1,5 minute)
 1400€



# Flower Decoration:

	nower becordion.	
*	Package 1:	265€
*	Package 2:	400€
*	Package 3:	560€
*	Bridal Bouquet:	starting from 105€
*	Buttonholes (3 different arrangements)	16€ to 30€
	Hairdresser:	
*	Hairdresser for the Bride	Starting from 120€
*	Bridal Hair Updo with Trial	200€
*	Wedding Hair Package (Bride+2 Bridesmaids)	308€
*	Bridesmaid Blow dry	starting from 70€
*	Flower Girls Blow Dry	Starting from 45€
	, Make Up:	G
*	Bridal Make up (no trial)	140€
*	Make up (Bride incl. test)	203€
	Nail Service:	
*	Wedding Manicure	47€
<b>*</b>	Wedding Manicure (French)	57€
<b>*</b>	Wedding Pedicure	62€
<b>*</b>	Acrylic Nails (placement)	128€
	<u>Service:</u>	
<b>*</b>	Wedding Cake	42€ per kilo
*	Icing of Cake	14€ per kilo
*	Local Sparkling Wine (white or rose)	35€
<b>*</b>	French Ordinary Champagne (Veuve Clicquot)	127€
<b>*</b>	French Ordinary Champagne (Moët & Chandon)	127€
*	French Ordinary Champagne (Dom Perignon)	295€







1106€

# **Transportation**

Horse & Carria	ge	538€
Sunset Cocktai please contac	il Cruise t your Wedding Coordinator for prices	
Decorated Tax	ii (2 hours)	450€
Decorated An	tique Car 2 hours	882€
4	Luxury Car Services	
	Saab Aero 2.000cc:	295€
	Audi Q7 3.000cc:	400€
	Mercedes-Benz CLS 3.500cc:	555€
	Mercedes-Benz \$500 Long 5.000cc:	555€
	Range Rover SPORT 4.200cc:	1064€

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)

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 475€

#### 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 870€

# 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 1350 €

# 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

2405 €

# **Photography Extras**

USB flash drive 16GB: 50 €

50 High resolution with color corrections:135€ 100 High resolution with color corrections: 230 €

All images high resolution with color corrections: 300 €

Sunset Photoshoot:160€

# Reception

Reception photo coverage (per hour):95€ Reception video coverage (per hour):95€ Photobooth (unlimited prints):530€



# Digital Albums (Book)

Digital Album (Book) 35cm x 35cm, 15 spreads (30 pages): 483€ Digital Album (Book) 20cm x 20cm parents' album: 273 €

# Videography

Video HD 1080 12min. Video Clip (edited): 470€

Video HD 1080 extra hour: 95€

Drone Video Shots combined with video: 226 €

# **Single Prints**

Single prints 15cm x 21cm: 7€ Single prints 20cm x 30cm: 10€ Single prints 30cm x 45cm:12€

Black & White 10 pictures 15cm x 21cm: 63€

# Classic Albums

Parents Album 20 prints 10cm x 15cm: 132€

Classic Album up to 100 photos capacity 15cm x 21cm: 79€



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

Price per person 12€

### **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 29€





#### 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 32€



### 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 38€



#### **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 48€



# 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 41€



# Beverage packages

# Beverage package I

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

# Price per person 14€

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

Mineral Water Soft Drinks Juices

### Price per person 18€

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

Red wine Hatziemanouel or Petra Rose wine Hatziemanouel or Petra

Beers Mineral Water Soft Drinks Juices

# Price per person 27€

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

OI

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 47€



# 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 45€



### 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

\*\*\*

#### **CHFFSFS**

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 41€



#### 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

#### **CHFFSFS**

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 41€



# 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 104€



# 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 52€



# 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



\*\*\*

# 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 52€





# 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 29€\*

#### \*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 41€\*

#### \*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

k-4k-4k

#### 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

\*\*\*

#### **CHFFSFS**

Variety of international cheeses with dried nuts,



# Crackers, Dakos and chutney HOT APPETIZERS

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 75€



### 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

\*\*\*

#### **CHEESES**

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 52€



### 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

\*\*\*



# 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 110€





# 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: 50€

