



MYKONOS **BLU**

A RESORT TO LIVE®

BANQUET KIT



GRECOTEL

# Family Style Lunch

## Starters & Salads

Trilogy of Olives:

Extra Virgin Olive Paste from our Agreco Farm

Extra Virgin Olive oil

Kalamata Black Olives

Tzatziki with Extra Virgin Olive Oil

Cretan Dakos (barley rusks with freshly grated  
tomato, Feta cheese & Oregano)

Traditional Myzithra Cheese Mini Pies

Fried Calamari with Tartar Sauce

Chicken Green Salad, Corn, Parmesan Cheese,

Crouton, Caesar's dressing

Greek Farmer's Salad

## Main Dishes

Sea Bass Fillet with Wild Greens & Spinach, Organic Olive Oil & Fresh Lemon Juice

Prawns Saganaki, Spicy Tomato Sauce & Bio Feta Cheese

Chicken Souvlaki with Onion, Peppers, Aromatic herbs & Pita Bread

Grilled Meatballs with Aromatic Herbs & BBQ Sauce

Fried Potatoes with Sweet Paprika & Parmesan Cheese

## Desserts

Chef's Selection of Traditional Greek Pastries

Sliced Fresh Seasonal Fruits

'Kaimaki' Ice Cream

Price: 110,00€ pp



# Family Style Dinner

## Starters & Salads

Trilogy of Olives:

Extra Virgin Olive Paste from our Agreco Farm

Extra Virgin Olive oil

Kalamata Black Olives

Tzatziki

Smoked Eggplant Salad

Traditional Cheese Salad with Sweet Paprika

Grilled Talagani Cheese, Portobello Mushroom, Mint-Olive Oil

Traditional Fennel Mini Pies

Grilled Meatballs with Tomato sauce, Yoghurt & Herbs

Roast Octopus & Fava Puree

Cycladic Lettuce Salad with Naxos Gruyere Cheese, Mykonian 'Louza' Dry-Meat,

Semi Sun-dried Tomatoes & Santorini 'Asyrtiko' Vinegar

Traditional Greek Salad

## Main Dishes

Sea Bass Fillet with Wild Greens & Spinach, Organic Olive Oil & Fresh Lemon Juice

Orzo Pasta with Mussels & Shrimps

Roast Chicken with Mustard & Aromatic Herbs

Beef Tagliata with Béarnaise Sauce

Roasted Potatoes with Mustard & Lemon

## Desserts

Chef's Selection of Traditional Greek Pastries

Mini chocolate profiteroles

Sliced Fresh Seasonal Fruits

'Kaimaki' Ice Cream

Price: 135,00€ pp





## Served Menus

### Served Menu I

Tuna Tataki & Avocado with Salads, Cucumber, Truffles,  
Herbs  
& Black Sesame Seeds  
\*\*\*

Prawns with Greek Orzo Pasta, Tomato, Aromatic Herbs  
& Gruyere Cheese Flakes  
\*\*\*

Black Angus Beef Fillet & Foie Gras, Mushroom Ragout,  
Potato Puree, Asparagus  
& 'Vinsanto' Wine Sauce  
\*\*\*

Valrhona Chocolate Bar with Crunchy Praline Biscuit &  
Caramelized Hazelnuts  
\*\*\*

Filter or Espresso Coffee, Tea  
Mignardises

Price: 265,00€ pp

### Served Menu II

Crispy Breaded Prawns with Avocado, Green Apple  
Tartar, Sweet Chilli, Horseradish & Quail Egg  
\*\*\*

Grouper Fillet with Celery Root Mousseline, Sautéed  
Spinach & Bisque Sauce  
\*\*\*

Baby Veal Fillet, Mushroom Risotto, Aged Parmesan  
Flakes, Rocket Leaves & Truffle Sauce  
\*\*\*

Caramelized Filo Pastry with Mahlab & Pistachio cream,  
Fresh Red Fruits  
\*\*\*\*

Filter or Espresso Coffee, Tea  
Mignardises

Price: 230,00€ pp

### Served Menu III

Vegetables & Fresh Salads from our Garden, Mykonian  
'Louza' & Local Cream Cheese  
\*\*\*

Sea Bass Fillet with Green Herbs & Lime Risotto,  
Bouillabaisse Sauce  
\*\*\*

Lamb Chops with Smoked Aubergine, Sautéed  
Potatoes & Baby Carrots, Rosemary Sauce  
\*\*\*

Chocolate Feuilletine Biscuit with Ivoire Burned  
Mousse  
& Strawberry Sauce  
\*\*\*

Filter or Espresso Coffee, Tea  
Mignardises

Price: 210,00€ pp

\*\*\*served menu applies to Mykonos Blu max. 60 guests  
- for Mykonos Lolita upon request depending from the  
guests



# Buffet Dinners

## Dinner Buffet Menu I

### Salads

Tzatziki

Tarama Salad (fish roe)

Tirokafteri (spicy cream cheese)

Aubergine Salad

Traditional Greek salad

Fusilli with Tuna, Black Olives, Sun-dried Tomatoes & Spring Onions

Summer Salad with Shrimps & Calamari, Fresh Vegetables, Quinoa, Mango & Avocado

Cycladic Lettuce Salad with Mykonian Louza (smoked pork), Semi-Dried Tomatoes & Gruyere Cheese

Tomato & Cucumber

### Cold Dishes

Cretan Dakos (barley rusks with freshly grated tomato, Feta cheese)

Tomato & Mozzarella with Basil Dressing

San Danielle Prosciutto and Bresaola, fresh Strawberries & Melon

Greek Style Octopus with Santorini Fava

Tuna Tataki with Avocado, Sesame & Truffle Dressing

Red Sweet Peppers with Garlic & Parsley

Selection of Greek Olives & Pickles

### Hot Dishes

Lamb Chops with Rosemary

Chicken Skewers with Onions & Peppers & Pitta Bread

Burgers 'Kebabs'

Black Angus Beef Fillet with Porto Wine sauce

Traditional Shrimps 'Saganaki' with Fresh Tomato Sauce & Feta Cheese

Linguini with Fresh Aegean Lobster & Saffron sauce

Grouper Fillet with Mango-Avocado & Lemon- Olive Oil Dressing

Traditional Cretan Myzithra Cheese Pie

Corn on the Cob

Risotto with Mussels, Asparagus & Herbs

Baby Potatoes with Thyme

### Carving Station

Roasted Leg of Pork with Honey-Mustard & BBQ Sauce

### Desserts

Ivoire Cremeux on Crunchy Praline Base with Caramelized Pineapple

American (baked) Cheesecake with Forest Fruits

Mini Panna Cotta with Mango & Pineapple

Traditional Greek pastries

Mini chocolate tarts with toffee caramel

Selection of Sliced Fresh Seasonal Fruits

Price: 250,00€ pp



# Buffet Dinners

## Dinner Buffet Menu II

### Salads

- Tzatziki with Extra Virgin Olive Oil
- Eggplant Salad
- Kopanisti (spicy cream cheese)
- Octopus with Potato Salad
- Beetroot Salad with Garlic & Yoghurt Dressing
- Cherry Tomatoes Salad with Rocket Leaves, Avocado & Mozzarella
- Spinach & Rocket Salad, Cherry Tomatoes & Parmesan Flakes
- Traditional Greek Salad

### Cold Dishes

- Grilled Oyster Mushroom
- Roast Beef Fillet with Herb Crust
- Steamed Prawns with Mayo-Wasabi Dressing
- Red Sweet Peppers with Garlic & Parsley
- Selection of Greek Olives

### Hot Dishes

- Tender Chicken Fillet Sprinkled with Curry & Herbs
- Lamb Chops with Garlic & Rosemary
- Traditional Meat Balls with Cumin and Herbs in Tomato sauce
- Slow Roasted Pork Pancetta with Asian Flavour's
- Tender Veal Fillet with Thyme sauce
- Salmon Fillet with Lime sauce & Chives
- Fusilli Pasta with Prosciutto, Cherry Tomatoes, Mozzarella & Basil Pesto
- Traditional Fennel & Spinach Pie
- Steamed Vegetables (Broccoli, Cauliflower, Carrots)
- Fried Rice
- Oven-baked Potatoes with Coriander

### Live Cooking

- Sautéed Mussels with Mustard, Garlic, Greek Aromatic Herbs & Ouzo Flavour

### Desserts

- Mini Panna Cotta with Mango & Pineapple
- Tiramisu with Smoked Chocolate
- Mini chocolate profiteroles
- Traditional Greek Pastries
- Handmade Fresh Fruit Tarts
- Selection of Sliced Fresh Seasonal Fruits

\*\*\*dinner buffet menus minimum 60 guests

Price: 210,00€ pp



# Buffet Dinners

## Dinner Buffet Menu III

### Salads

Tzatziki with Extra Virgin Olive Oil  
Santorini Fava (chick pea puree)  
Tirokafteri (spicy cream cheese)  
Potato Salad with Rustic Sausage  
and Curry flavored Yoghurt

Fusilli with Tuna, Black Olives, Sun-dried Tomatoes  
& Spring Onions  
Politiki (Cabbage, Carrots, Celery & Red Bell Peppers)  
Chicken Green Salad, Corn, Parmesan Cheese,  
Caesar's dressing  
Traditional Greek Salad

### Cold Dishes

Char-grilled Zucchini aromatized with vinegar & garlic  
Parma Ham with Fruits  
Smoked Salmon with Onions, Capers & Pickled  
Gherkins  
Pickled Sweet Red Peppers  
Selection of Greek olives

### Hot Dishes

Roast Chicken with Mustard & Aromatic Herbs  
Grilled Lamb Chops marinated in Olive-oil,  
Garlic & Rosemary  
Beef Mince Roll stuffed with Bacon, Gruyere Cheese,  
Peppers & Thyme Sauce  
Traditional Pork with Green Peppers, Onions,  
Mushrooms & Spicy Sauce  
Beef Fillet with Mushroom sauce  
Grilled Swordfish Fillet with Sun-dried Tomatoes,  
Capers & Lemon-Olive Oil Dressing  
Penne with Basil Pesto & Pine Nuts  
Rustic Cheese Pie Bites  
Steamed Broccoli with 'Blue Cheese' sauce  
Oriental Rice with Raisins, Pine Nuts & Coloured  
Peppers  
Oven-Baked Potatoes with Fresh Lemon & Oregano

### Desserts

Traditional Greek Pastries  
Mini Panna Cotta with Mango & Pineapple  
Tricolore Chocolate Mousse with Cocoa Glaze  
Selection of Handmade Fresh Fruit Tarts  
Sliced Fresh Seasonal Fruits

\*\*\*dinner buffet menus minimum 60 guests

Price: 189,00€ pp

## Special Menus

### **Menu Vegeterian**

### **Gluten Free**

### **Lactose Free**

### **Menu Vegan**

For any special intolerance, allergy or diet habit of your guests, please feel free to contact us and our team will arrange a special menu close to your guests' needs. Special menus are tailored made and they are available upon request.

\*\*\*Cost depends on the menu required.





# Welcome Reception

## Welcome Reception Regular

### Sparkling Wine

Prosecco Ca' Stella, Moscato D'Asti 'Pietro Forno'

### Water/Soft Drinks/Juices

Natural Mineral Water, Sparkling Natural Mineral Water,  
Soft Drinks, Fruit Juices

Price: 49,00€ pp

## Welcome Reception Premium

### Champagne

Laurent - Perrier brut la cuvee or Moet & Chandon Ice Imperial

### Water/Soft Drinks/Juices

Natural Mineral Water, Sparkling Natural Mineral Water,  
Soft Drinks, Fruit Juices

Price: 67,00€ pp



## Regular Wine Package

### WELCOME DRINKS

Sparkling Wine, Sparkling Rosé Wine, Mocktail (non-alcoholic)

### WHITE WINE

THEA MANTINIA FINE LEES CONTACT, SEMÉLI ESTATE  
Grape variety: Moschofilero

### ROSE WINE

OREINOS HELIOS, SEMÉLI ESTATE  
Grape variety: Agiorgitiko

### RED WINE

NEMEA RESERVE, SEMÉLI ESTATE  
Grape variety: Agiorgitiko

### BEERS

Alfa, Heineken, Heineken 0.0% (non-alcoholic)

### WATER, SOFT DRINKS, JUICES

Natural Mineral Water, Sparkling Natural Mineral Water,  
Soft Drinks, Fruit Juices

*Unlimited Consumption up to 4 hours per person 50,00 €*

## Premium Wine Package

### WELCOME DRINKS

Prosecco Sparkling Wine, Mocktail (non-alcoholic)

### WHITE WINE

AETHERIA, SEMÉLI ESTATE  
Grape varieties: Malagousia, Chardonnay

### ROSE WINE

DELEAR, SEMÉLI ESTATE  
Grape varieties: Syrah, Grenache Rouge

### RED WINE

NEMEA GRAND RESERVE, SEMÉLI ESTATE  
Grape variety: Agiorgitiko

### BEERS

Alfa, Heineken, Heineken 0.0% (non-alcoholic)

### WATER, SOFT DRINKS, JUICES

Natural Mineral Water, Sparkling Natural Mineral Water,  
Soft Drinks, Fruit Juices

*Unlimited Consumption up to 4 hours per person 58,00 €*



## Deluxe Wine Package

### WELCOME DRINKS

Amalia Brut Ktima Tselepos, Prosecco Rosé, Bellini, Rossini, Mocktail (non-alcoholic)

### WHITE WINE

MALAGOUSIA, ALPHA ESTATE  
Grape variety: Malagousia

### ROSE WINE

IDYLLE D' ACHINOS, LA TOUR MELAS  
Grape varieties : Grenache, Agiorgitiko, Syrah

### RED WINE

IDISMA DRIOS MERLOT, WINE ART ESTATE  
Grape variety : Merlot

### BEERS

Alfa, Heineken, Heineken 0.0% (non-alcoholic)

### WATER, SOFT DRINKS, JUICES

Natural Mineral Water, Sparkling Natural Mineral Water, Soft Drinks, Fruit Juices

*Unlimited Consumption up to 4 hours per person 69,00 €*

## Non - Alcoholic Beverage Package

### WATER, SOFT DRINKS, JUICES

Water, Soft Drinks, Juices Natural Mineral Water, Sparkling Natural Mineral Water, Soft Drinks, Fruit Juices

*Unlimited Consumption up to 4 hours per person 35,00 €*



## Regular Open Bar

### APERITIFS

Aperol, Campari, Martini Bianco

### GREEK SPIRITS

Skinos Mastiha Spirit, Metaxa 5\*

### REGULAR SPIRITS

Bacardi Carta Blanca Rum, Bombay Sapphire Gin, Gordon's Pink Gin, Ketel One Vodka, Jose Cuervo Silver Tequila

### SCOTCH WHISKY REGULAR BRANDS

Johnnie Walker Red Label, Dewar's White Label

### AMERICAN WHISKEY

Jack Daniels Tennessee, Bulleit Bourbon

### LIQUEURS

Disaronno, Baileys, Sambuca

### GRAPE MARC SPIRITS

Agrecofarms (Tsikoudia, Tsikoudia with honey)

### NON - ALCOHOLIC SPIRITS 0%

Tanqueray 0%, Martini Vibrante

### WINES

Seméli Estate (Mantinia White, Oreinos Helios Rose, Nemea Reserve Red)

### SPARKLING WINES

Prosecco, Pol Remy Rose, Moscato d' asti

### COCKTAILS

Athenian Spritz, Hugo

### BEERS

Alfa, Heineken, Heineken 0.0% (non-alcoholic)

### CIBERS

Strongbow Cider

### WATER, SOFT DRINKS, JUICES

Natural Mineral Water, Sparkling Natural Mineral Water, Soft Drinks, Fruit Juices

<i>2 hours per person</i>	63,00 €
<i>3 hours per person</i>	69,00 €
<i>4 hours per person</i>	75,00 €

<i>Additional charge after the 4th hour per person per hour</i>	9,00 €
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## Premium Open Bar

### APERITIFS

Aperol, Campari, Martini Bianco

### GREEK SPIRITS

Skinos Mastiha Spirit, Metaxa 5\*

### COGNACS

Martell V.S., Remy Martin V.S.O.P.

### REGULAR SPIRITS

Bacardi Carta Blanca Rum, Tanqueray Gin, Gordon's Pink Gin

### PREMIUM SPIRITS

Flor de Caña 12 years old Rum, Bombay Premier Cru Gin, Belvedere Vodka, Grey Goose Vodka, Patron Silver Tequila, Don Julio Reposado Tequila

### SCOTCH WHISKY REGULAR BRANDS

Haig, Famous Gouse

### SCOTCH WHISKY PREMIUM BRANDS

Dewar's 12 years old, Cardhu Single Malt 12 years

### AMERICAN WHISKEY

Jack Daniels Tennessee, Bulleit Bourbon

### COGNAC

Courvoisier V.S., Hennessy V.S.

### LIQUEURS

Disaronno, Drambuie, Baileys, Sambuca, Limoncello

### GRAPE MARC SPIRITS

Agrecofarms  
(Tsikoudia, Tsikoudia with honey)

### NON - ALCOHOLIC SPIRITS 0%

Tanqueray 0%, Martini Vibrante

### WINES

Seméli Estate (Aetheria White, Delear Rose, Nemea Reserve Red)

### SPARKLING WINES

Prosecco, Prosecco Rose, Moscato d' asti

### PROSECCO COCKTAILS

Bellini, Rossini

### COCKTAILS

Athenian Spritz, Bellini, Hugo

### BEERS

Alfa, Heineken, Heineken 0.0% (non-alcoholic)

### CIBERS

Strongbow Cider

### WATER, SOFT DRINKS, JUICES

Natural Mineral Water, Sparkling Natural Mineral Water, Soft Drinks, Fruit Juices

*2 hours per person*

*69,00 €*

*3 hours per person*

*80,00 €*

*4 hours per person*

*87,00 €*

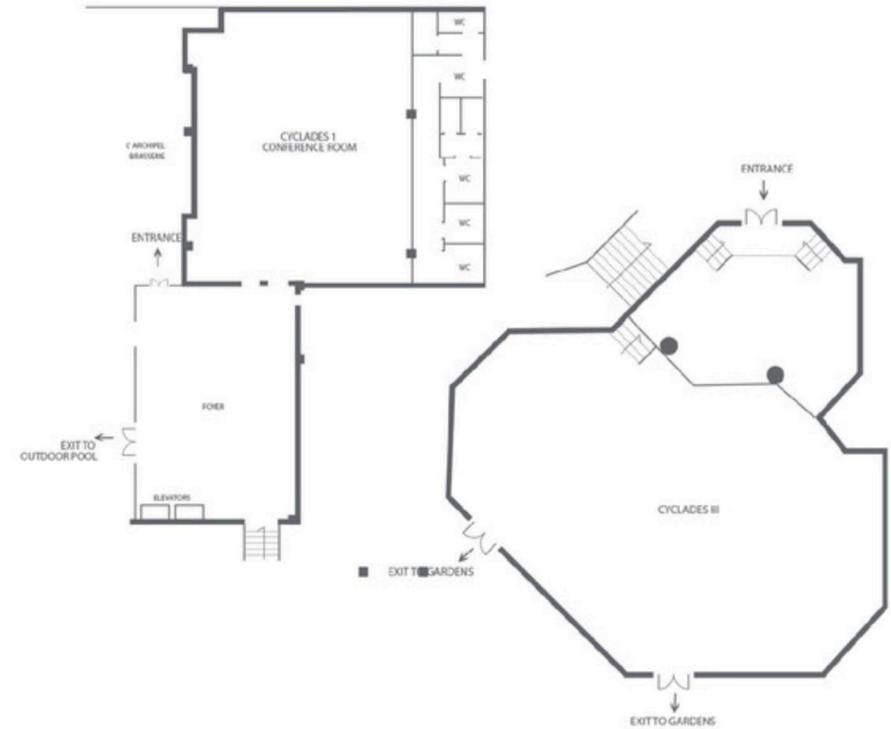
*Additional charge after the 4th hour  
per person per hour*

*12,00 €*

# Function Rooms



MEETING ROOM	ROOM DIMENSIONS LxW (m)	AREA (m)	CEILING HEIGHT (m)	THEATRE STYLE	CLASS-ROOM STYLE	"U" SHAPE	BANQUET STYLE	COCKTAIL RECEPTION
Cyclades I	7.70x10.90	81	3,60	100	55	36	40	50



# Terms & Conditions

## Payment Terms

- 30% deposit of the total expected amount, minimum guarantee of persons - date confirmation and signature of the contract
- Further 30% of the total agreed amount, 90 days prior to the event date. In case of change on the number of guests or extra services added, the amount of the 60% of the total cost should be paid at that time.
- Additional 30% deposit of the total agreed amount, 60 days prior to the event date. In case of change on the number of guests or extra services added, the amount of the 90% of the total cost should be paid at that time.
- The remaining balance of the total agreed amount, 20 days prior to the event date, confirmation of final guaranteed number of persons.
- Any extra charges are to be settled at the end of the event or the next day in case of hotel stay.
- All deposits paid will be non-refundable and non-transferable to other credits.

## Cancellation Policy

In case the event is canceled by the Client, the following regulations will apply:

- Up to 365 days prior of the event: no costs will be charged but all the deposits already given will be withheld.
- From 364 days to 90 days prior of the event: 30% the total agreed amount will be invoiced.
- From 89 days to 60 days prior of the event: 60% the total agreed amount will be invoiced.
- From 59 days to 20 days prior of the event: 90% the total agreed amount will be invoiced.
- From 19 days to the Date of the event: 100% the total agreed amount will be invoiced.
- The deposits and payments should be done directly to the Hotel or at the hotel bank account on the specific dates/period mentioned in contract.



MYKONOS **BLU**  
A RESORT TO LIVE®

## Contact Us

**CALL US**

+30 22890 27900

**E-MAIL US**

[reservations.mb@grecotel.com](mailto:reservations.mb@grecotel.com)

**MYKONOS BLU, A GRECOTEL RESORT TO LIVE**

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