



GRECOTEL MYKONOS BLU

EXCLUSIVE RESORT, MYKONOS





Weddings at Mykonos Blu Exclusive Resort

The perfect location on the island that can make your special day as magical as you wish to be.

Imagine a place where the sea and sky hypnotize adventuring souls. A blue oasis where the sun wraps each day in brilliant white. Mykonos Blu is about views, light and space. A Cycladic settlement with dramatic panorama on Mediterranean's most glamorous island. Centre stage, the famed Psarou beach glimmers turquoise. The resort's stunning infinity pool is an adventure of the imagination, while the openness of covered and open-air terraces and lounges is echoed in the bungalows, suites and villas. A dreamy place, ethereal and unreal, when you are there but intensely real as it lures you to return.

Fact Sheet

Location

The jewel of the Cyclades group of islands with its dream beaches and international reputation. Favorite fashionable destination for Jet-Setters literally from every corner of the globe.

Mykonos is famous for its superb landscapes and numerous of coves featuring sandy beaches and crystal-clear seawater, its traditionally white-washed buildings, its windmills, small churches and picturesque harbors, where fishing boats are moored next to the luxury yachts of the Jet Set.

Accommodation

The whitewashed and stone bungalows, suites and villas, some with private pool, are adorned with natural fabrics in absolute white and blue. You will find the stunning views from your uniquely appointed room both inspiring and breathtaking. Lavish Island Bungalow Suites in prime locations with indoor or outdoor Jacuzzi are an oasis of comfort and luxury.

Category

Member of "Grecotel Hotels & Resorts Group" offers five-star services in accommodation and facilities. Personal service with attention to detail is the natural privilege of every guest at Mykonos Blu Exclusive Resort.

Restaurants & Bars

Aegean Poets

"Aegean Poets" employs the true Mediterranean principles of clean, elegant and fresh flavors, based on Greek traditions with undertones of Italy and France. It connects to the outdoor life through large windows and enchanting verandas with panoramic sea views. "Aegean Poets" is open for breakfast, a la carte lunch and dinner with delicious Greek and seafood specialties.

L'Archipel

"L' Archipel" brasserie is an expression of fine al fresco dining in a place of outstanding beauty. Enjoy contemporary seafood and a taste of the Mediterranean in a location which will stir the emotions. "L' Archipel" tempts the most determined sunbather with delicious Greek flavors as the aromas of island food waft over the poolside veranda which overlooks the famous Psarou beach and the jet setters' luxury yachts that dot the horizon.

Delos Bar

Breathtaking views, impeccable service and sumptuous décor are the keys to the success of the "Delos Lounges". Overlooking the pool, the gardens and famous Psarou Beach. Sip an ouzo or champagne as the sun sets or enjoy an after-dinner drink before heading off into town to get a taste of the island's famous nightlife.

Services and Facilities

The **“Grecobaby”** & **“Grecoland Corner”** management offer exceptional standards of crèche and mini club initially with an extensive range of entertaining and enticing indoor and outdoor activities, so most children will want to use the Clubs everyday of their holiday. A priority is to minimize disruption and inconvenience for its adult guests making use of the Hotel and enhancing the experience of those guests traveling with children.

Evening mini-club service and baby-sitting are also offered upon request.

Activities

- Scuba diving school close-by
- Water sports directly on the beach
- Excursions
- Activities program (Gym, Yoga, walking trails, mountain bike)

“Elixir Wellness Centre”

Elixir Wellness Centre offers a dazzling array of treatments and recreational activities: A holistic retreat housed SPA with massage rooms, luxury facials & body treatments and nail SPA.

Yoga classes are offered weekly, as well as special retreats scheduled with visits from international health specialists and yoga instructors.



Wedding Ceremony



A. Celebration Packages

1. Civil Wedding

A popular type of ceremony for a wedding abroad is the civil marriage. The ceremony is conducted at the Town Hall from Monday-Friday. The certificate is legally binding around the world and has no connection to any religious faith. Please contact the hotel for further details.

2. Religious Wedding, Christian Orthodox

The Orthodox Greek church of St Charalambos is 4 kms from the hotel in Mykonos Town (Chora) where a local priest will perform the ceremony. A selection of Orthodox churches is found on Mykonos. Our wedding coordinators can assist with contacts.

3. Blessings, Exchange of Vows & Vows Renewal

Informal Weddings & Renewal of Vows are arranged on the famous Psarou beach below the hotel, beside the pools or in the beautiful gardens. The hotel can organize a special ceremony to exchange vows of eternal love or renew your promises as a couple. The Informal Wedding Certificate is not a legal certificate of marriage.

Wedding Reception

B. Wedding Venues

1. Beach Area



Wedding Ceremony: Up to 170 persons

Cocktail Party: Up to 170 persons

Wedding Reception: Up to 170 persons

Wedding Party: Up to 170 persons

Dance Floor: Upon request

Rental Fee: €1.500*

Available: From 08:00pm

*Only for Wedding Ceremony

2. Aegean Poets



Cocktail Party: Up to 130 persons

Wedding Reception: Up to 130 persons

Wedding Party: Up to 130 persons

Dance Floor: Upon request

Rental Fee: Free

Available: From 07:00pm

3. L' Archipel



Cocktail Party: Up to 80 persons

Wedding Reception: Up to 80 persons

Wedding Party: Up to 80 persons

Dance Floor: Upon request

Rental Fee: Free

Available: From 07:30pm

4. Ocean Path



Wedding Ceremony: Up to 100 persons

Cocktail Party: Up to 100 persons

Rental Fee: €500*

Available: From 07:00pm

*Only for Wedding Ceremony and Up to 50 persons

5. Ocean Balcony



Wedding Ceremony: Up to 100 persons

Cocktail Party: Up to 100 persons

Rental Fee: €500*

Available: From 07:00pm

*Only for Wedding Ceremony and Up to 50 persons

6. Delos Bar



Cocktail Party: Up to 100 persons

Semi Private Rental Fee: Free

Available: From 05:00pm

C. Wedding Food & Drinks

- Cocktail Party



A. Champagne Package (1 Hour)

Champagne, Regular White, Rose & Red Wine, Greek Beer, Soft Drinks, Juices, Mineral & Sparkling Mineral Water

€32,00 per person

B. Premium Package (1 Hour)

Sparkling Wine, Regular White, Rose & Red Wine, Greek Beer, Soft Drinks, Juices, Mineral & Sparkling Mineral Water

€26,00 per person

C. Standard Package (1 Hour)

Regular White, Rose & Red Wine, Greek Beer, Soft Drinks, Juices, Mineral & Sparkling Mineral Water

€19,00 per person

D. Summer Cocktail Option (1 Hour)

Choice of Three Summer Cocktails, Greek Beer, Soft Drinks, Juices, Mineral & Sparkling Mineral Water

€17,00 per person

E. Upon-Consumption Option

All the Beverage Menu and Master Wine List is available, and you will be charged only what you consume according the beverage menu and wine list prices.

- Finger Food & Canapés Menu Selection

A. Ultra-Premium Package (Please select five choices)

€16.50 per person

Breaded Tender White Grouper with Ginger & Lime
 Tuna Skewer in a Sesame Crust with Homemade Asian Sauce
 Brie Cheese on French Baguette, Grapes & Raspberry jam
 Messolonghi Avgotaraho (bottarga: grey mullet cured roe) on Bread Rusk
 Lobster with Rocket Leaves, Mango, Pomegranate & Tomato
 Tuna Tataki flavoured with Truffles, Herbs & Black Sesame Seeds
 Angus Roast Beef Fillet with Aromatic Herbs & Horseradish Sauce
 Mykonian Spicy Cream Cheese & Smoked Pork on Rye Baguette

B. Premium Package (Please select five choices)

€14.50 per person

Grilled Meat Balls with Cumin & BBQ Sauce
 Mini Chicken Skewer served with Pita bread & Yogurt Deep
 Octopus marinated in Olive oil, Vinegar & Oregano
 Tomato, Fresh Mozzarella & Basil Pesto
 Smoked Scottish Salmon with Cream Cheese & Caviar
 Bresaola & Fresh Seasonal Fruit
 Choux filled with Ttamosalata (cod roe cream salad)
 Shrimp & Wasabi Mayonnaise

C. Standard Package (Please select five choices)

€12.50 per person

Traditional Cheese Pies stuffed with "Mizithra" Cheese
 Mini Vegetable Spring Rolls with Sweet & Sour Sauce
 Mini Fennel Pie with Herbs
 Parma Ham & Melon
 Smoked Trout with Cucumber & Dill
 Blue Cheese Mousse & Walnut Crumbles
 Cretan Dakos Crisp Barley & Rye Rusks with Grated Fresh Tomato & Feta Cheese

- Wedding Reception Menus

Gala Dinner Menu I

Burrata & Kinoa with Cranberries, Pine Nuts, Herbs & Cherry Tomatoes

or

Prosciutto San Danielle with Melon, Rocket Leaves, Spinach, Caramelised Quince
& Parmesan Flakes

or

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



Prawns with Greek Kritharaki Pasta with Tomato, Bisque Sauce, Aromatic Herbs
& Graviera Cheese Flakes

or

Home-made Ravioli with Slowly Braised Oxtail, Smoked Aubergine & Tomato Syrup

or

Sea Bass Fillet with Celery Root Puree, Sautéed Spinach & Bisque Sauce



Black Angus Beef Fillet with Mushroom Ragout, Potato Puree, Asparagus
& 'Vinsanto' Sauce

or

Baby Veal Fillet with Grilled Vegetables, Garlic Cream & Thyme Sauce

or

Fresh Aegean Grouper Fillet with Green Vegetables, Mussels & 'Kakavia' Fish Sauce



Wedding Cake

€150 per person

Gala Dinner Menu II (Family Style)

Starters & Salads

Trilogy of Olives
Extra Virgin Olive Paste from our Agreco Farm
Extra Virgin Olive oil
Kalamata Black Olives
Tzatziki
Smoked Eggplant Salad
Tarama Salad (fish roe)
Tirokafteri (spicy cream cheese)
Cretan Dakos (barley rusks with freshly grated tomato, Feta cheese & Oregano)
Dolmades (stuffed vine leaves with rice & fresh herbs)
Traditional Fennel Mini Pies
'Saganaki' Prawns with Tomato Sauce & Feta cheese
Traditional Greek Salad
Cycladic Lettuce Salad with Gruyere Cheese, Mykonian 'Louza' Meat,
Semi Sun-dried Tomatoes & Santorini 'Asyrtiko' Vinegar

Main Dishes

Sea Bass Fillet with Wild Greens, Herbs, Organic Olive Oil & Fresh Lemon Juice
Seafood 'Kritharaki' Pasta
Chicken Souvlaki with Onion, Peppers, Aromatic herbs & Pitta Bread
Grilled Meatballs with Tomato sauce, Yoghurt & Herbs
Roasted Potatoes with Fresh Oregano from our Garden

Dessert

Wedding Cake

€140 per person

Gala Dinner Menu III

Cretan Dakos Cheese Cake with Barley Rusks, Tomato, Feta cheese & Oregano

or

Smoked Pork and Cream Cheese with Sun-dried Tomato, Herbs, Salads & 'Assyrtiko' Vinegar

or

Crispy Breaded Prawns with Avocado, Sweet Chilli, Horseradish & Quail Egg



Octopus Carpaccio with Fennel-onion Salad, Chives & Citrus Dressing

or

Mushroom Risotto with Truffle oil, Baby Rocket Leaves & Parmesan Flakes

or

Gilthead Sea Bream Fillet with Vegetable Ragout, Mussels, Saffron & Lime Juice



Lamb Chops with Smoked Aubergine, New Potatoes & Rosemary Sauce

or

Slow Braised Pork with Celeriac Puree, Smoked Black Cheese & Thyme Sauce

or

Beef Tagliata with New Potatoes, Rocket Leaves, Parmesan, Black Sesame Seeds
& Balsamic - Truffle Sauce



Wedding Cake

€125 per person

Buffet Menu I

Salads & Cold Dishes

Tzatziki
Tarama Salad (fish roe)
Tirokafteri (spicy cream cheese)
Aubergine Salad
Fusilli with Tuna, Black Olives, Sun-dried Tomatoes & Spring Onions
Politiki Salad (cabbage, carrots, celery & red bell peppers)
Cycladic Lettuce Salad with Mykonian Louza (smoked pork), Semi-Dried Tomatoes
& Graviera Cheese
Traditional Greek salad
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

Live Cooking

Roasted Leg of Pork with Honey-Mustard & BBQ Sauce

Hot Dishes

Lamb Chops with Rosemary
Chicken Skewers with Onions & Peppers & Pitta Bread
Burgers 'Kebabs'
Black Angus Beef Fillet with Santorini 'Vinsanto' Wine sauce
Traditional Shrimps 'Saganaki'
Rigatoni with Fresh Aegean Lobster & Saffron sauce
Grouper Fillet with Mango-Avocado & Lemon- Olive Oil Dressing
Traditional Cretan Mizithra Cheese Pie
Corn on the Cob
Seafood Black Ink Rice
Baby Potatoes with Thyme

Desserts

Pineapple Tartare with Basil, Mango Mousse & Passion Fruit
'Upside Down' Cheese Cake served in a Glass
Traditional Greek Pastries
Chocolate Delices
Sliced Fresh Seasonal Fruits

€145 per person

Buffet Menu II

Starters & 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
Smoked Salmon with Lettuce, Red Caviar & Caesar's Dressing
Traditional Greek Salad
Grilled Oyster Mushrooms
Vine Leaves Stuffed with Rice & Herbs
Roast Beef Fillet with Herb Crust
Steamed Prawns with Mayo-Wasabi Dressing
Red Sweet Peppers with Garlic & Parsley
Selection of Greek Olives

Live Cooking

Steamed Mussels with Garlic, Greek Aromatic Herbs & Ouzo

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

Desserts

Caramelized Puff-pastry Cones stuffed with Vanilla Cream
Milk Chocolate Mousse with Fresh Strawberries
Chef's Selection of Traditional Greek Pastries
Handmade Fresh Fruit Tarts
Selection of Sliced Fresh Seasonal Fruits

€125 per person

Buffet Menu III

Starters & 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
Char-grilled Zucchini aromatized with vinegar & garlic
Dolmades (Vine leaves stuffed with rice and fresh herbs)
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
Steamed Broccoli with 'Blue Cheese' sauce
Oriental Rice with Raisins, Pine Nuts & Coloured Peppers
Oven-Baked Potatoes with Fresh Lemon & Oregano

Desserts

Chef's Selection of Traditional Greek Pastries
Selection of Handmade Fresh Fruit Tarts
Mini Chocolate Profiterole
Sliced Fresh Seasonal Fruits

€110 per person

- Wedding Reception Drinks

Unlimited Package Option During Dinner (2 Hours)

A. Ultra-Premium Package

Ultra-Premium White, Rose & Red Wine, Greek Beer, Soft Drinks, Juices,
Acqua Panna Mineral Water, San Pellegrino Sparkling Mineral Water

€38,00 per person

B. Premium Package

Premium White, Rose & Red Wine, Greek Beer, Soft Drinks, Juices,
Acqua Panna Mineral Water, San Pellegrino Sparkling Mineral Water

€35,00 per person

C. Standard Package

Regular White, Rose & Red Wine, Greek Beer, Soft Drinks, Juices,
Acqua Panna Mineral Water, San Pellegrino Sparkling Mineral Water

€28,00 per person

Pre-Order Option

Pre-Order the quantity of your beverage and wine needs of your dinner from our Master Wine List & Beverage Menu.

Upon-Consumption Option

If you do not want to be nervous about the quantity of your beverage and wines during your dinner. All the Beverage Menu and Master Wine List is available, and you will be charged only what you consume according the beverage menu and wine list prices.

- Wedding Party Open Bars

A. Champagne Open Bar

Champagne, Premium Spirits, Signature Cocktails, Premium White, Rose & Red Wine, Greek Beer, Soft Drinks, Juices, Still & Sparkling Water

Duration:	2Hour	3Hour	4Hour
	75 € p/p	83 € p/p	95 € p/p

B. Premium Open Bar

Premium Spirits, Signature Cocktails, Premium White, Rose & Red Wine, Greek Beer, Soft Drinks, Juices, Still & Sparkling Water

Duration:	2Hour	3Hour	4Hour
	€45 p/p	€49 p/p	€52 p/p

C. Regular Open Bar

Regular Spirits, Cocktails, House White, Rose & Red Wine, Greek Beer, Soft Drinks, Juices, Still & Sparkling Water

Duration:	2Hour	3Hour	4Hour
	€41 p/p	€45 p/p	€49 p/p

D. Upon Consumption

All the bar menu is available, and you will be charged only what you consume according the bar menu prices.

- Late Snack during or after the Party

A. Ultra-Premium Canapés & Finger Food Menu

- Breaded Tender White Grouper with Ginger & Lime
- Tuna Skewer in a Sesame Crust with Homemade Asian Sauce
- Lobster tail with rocket, mango, pomegranate & tomato confit
- Tuna tataki flavored with truffles, herbs and black sesame seeds
- Angus roast beef fillet with aromatic herbs and horseradish sauce

€16.50 per person

B. Premium Canapés & Finger Food Menu

- Grilled Meat Balls with Cumin & BBQ Sauce
- Mini Chicken Skewer served with Pita bread & Yogurt Deep
- Smoked Scottish salmon with cream cheese and caviar
- Bresaola & fresh seasonal fruit
- Choux filled with taramosalata (cod roe cream salad)

€14.50 per person

C. Standard Canapés & Finger Food Menu

- Traditional Cheese Pies stuffed with “Mizithra” Cheese
- Mini Vegetable Spring Rolls with Sweet & Sour Sauce
- Blue cheese mousse & walnut crumbles
- Roasted chicken with sweet red pepper and balsamic vinegar glaze
- Mykonian spicy cream cheese & Mykonian smoked pork on rye baguette

€12.50 per person

(The above rates include 5 pieces per portion)

Souvlaki in Pita Pocket with Tender Pork with Tomato, Onion, Parsley & Refreshing Yogurt Sauce
€17,50

Club Sandwich with Tender Chicken Fillet served with French Fries
€18,50

Home-made Beef Burger with Cheddar Cheese & Bacon
€20,00

Spaghetti with Smoked Bacon & Mushrooms
€15,00

D. Exclusive Services

Elixir Wellness Centre

Revitalize your energy, stimulate your senses and sooth your soul



Beauty Care Treatments
Body Care Treatments
Wellness Hydrating & Deep Peeling Deep
Harmony Massage

Manicure
Pedicure
Waxing
Sauna

Wedding Package

- Assistance by our hotel executive to submit the relevant documents for a civil wedding and to receive the official wedding document after the wedding.
- Wedding ceremony at one of our beautiful locations.
- Provision of two witnesses if necessary.
- Floral arrangement decoration for the ceremony table.
- 10% Discount on Accommodation
- Upgrade of reserved accommodation for the wedding couple
- Welcome In-Room Surprises upon arrival.
- Special decoration in the room on the wedding day.
- Breakfast served in the room the day after the wedding.
- Late departure from the hotel for the couple.
- 10% discount on every treatment in the Elixir Spa.
- 20% discount for your 1st anniversary stay.

*All prices including Taxes.

**Service Charge is not included

***Mykonos Blu Grecotel Exclusive Resort reserves the right to change any elements of the list anytime without any further notice