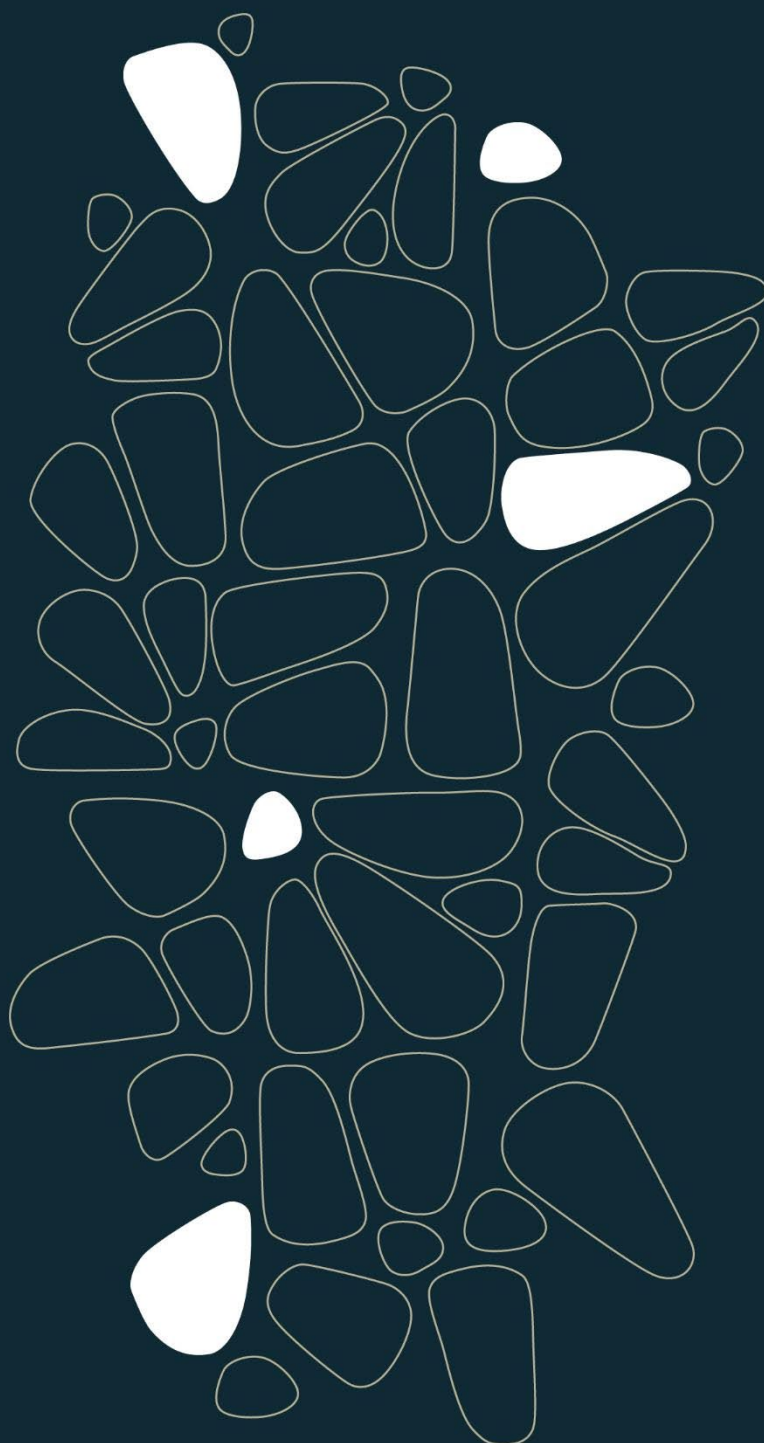




AMADA COLOSSOS  
RESORT



# The Amada - Art of Banqueting

## Weddings Brochure 2024

Rates are valid for bookings made until 31/12/2024  
for events that will take place up to 31/12/2026

The most special and happiest day of your life deserves all our dedicated assistance for first-rate experience. In a variety of choice settings, surrounded by the splendor of beautiful skylines, sea views and gardens, we will design your wedding in a charming way that suits your every desire.

We will be happy to organize the ceremony under your guidance and fulfill the wedding of your dreams!

Your wedding day should be an unforgettable one! We, at Amada Colossos Resort, know how to organize every single detail on this very special day. Our wedding professionals undertake to design wedding packages with personalized services to suit every couple and meet every expectation to make this day, an unforgettable experience.

Moreover, we provide herewith indicative wedding packages:



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## Amada Signature Added Value Features

### Wedding Package: "Diamond" 2.200,00€

- Romantic seaside ceremony, Private Gazebo
- Decorated location, choose from our 3 signature themes(upon request)
- Brital bouquet ( basic )
- Buttonhole ( basic )
- Sparkling wine at ceremony, only for Couple
- Breakfast in bed, after the wedding day only for couple
- Fruit basket, flowers, wine , upon arrival in room
- Candlelight dinner for two, after wedding day, private Beach Gazebo
- massage & therapy day:  
1 day before wedding, bride & Groom only( appointment 3 days in advance)
- Spa discount for the rest of the stay
- Hotel wedding planner on sight

### Wedding Package: "Elite" 2.980,00€

- Romantic seaside ceremony, Private Gazebo
- Decorated location, choose from our 3 signature themes(upon request)
- Brital bouquet ( basic )
- Buttonhole ( basic )
- Breakfast in bed, after the wedding day only for couple
- Fruit Platter & Canape, flowers, wine , upon arrival in room
- Candlelight dinner for two, after wedding day, private Beach Gazebo
- massage & therapy day:  
1 day before wedding, bride & Groom only( appointment 3 days in advance)
- Spa discount for the rest of the stay
- Hotel wedding planner on sight
- Wedding Special gift for the wedding couple
- Wedding Cake ( 1 tier )
- Room upgrade for Bride & Groom ( upon availability )
- Room/Suite wedding decoration on wedding day white décor
- Moët & Chandon French Champagne during ceremony only for couple



**CEREMONY VENUES**  
**Resort Guests Only**

Blessing or civil wedding or renewal of vows can take place within the below mentioned Resort premises:

**MARRY IN THE PRIVACY OF YOUR OWN VILLA**  
**plus 450,00€**

**OUTDOOR AREAS:**  
**BEACH GAZEBO**

**INDOOR AREAS:**  
**LOBBY BAR**  
(Designated Area/Non private)

**Eros Hal**  
**Omiros Hall**

Decoration includes the setup of a table with white cover and skirting flower arrangement, 2 candle stands and white covers for the chairs.

For further decoration requested by guests, additional charges will apply accordingly.

**Amada Signature Wedding Themes**

To enhance your chosen setting Amada Colossos Resort has designed 3 distinctive Signature themes:

**SUMMER WHITE**

1. € 580 for chrysanthemums for gazebo or terrace decoration  
+ €115 for bride's bouquet & cake decorations
2. € 870 for carnations for gazebo or terrace decoration  
+ € 115 for bride's bouquet & cake decorations

**TROPICAL ROMANCE**

€ 580 for gazebo or terrace decoration  
+ € 215 for bride's bouquet & cake decorations

**MEDITERRANEAN BLISS**

€ 580 for gazebo or terrace decoration  
+ € 300 for bride's bouquet & cake decorations



If any new Taxes in Greece are implemented for the season of this agreement, the prices will be revised and readjusted accordingly.

## Documentation for the Wedding

The following documentation is required **30 days prior** to the wedding date, which must have been translated by an authorized representative of the Greek Embassy: Local Authority **Permission** & Certificate of non-impediment

Originals of **full birth certificates**

If previously married and divorced the **"Decree Absolute"** is required

Copy of the **passports**

Please note that each document should also be accompanied by an apostille from your government's foreign office. This is a legalization certificate, which confirms that the signature, seal or stamp on each document is genuine.



## Bubbles & Bites After Wedding

Following the wedding ceremony, finger food & canapé reception can be organized at the Resort premises at one of the below mentioned areas:

### Lobby Bar

private indoor area daytime only & non private afternoon or evening, designated areas

This is available for a Resort wedding ceremony and a set-up fee of €450 will apply.

Drinks package available at the Gazebo area consists of local sparkling wine, bottled beer, alcoholic and non-alcoholic fruit punch and bottled water only.

## WEDDING CAKES

One Tier Round Wedding Cake: €240

Additional tier: €84

## CHAMPAGNES & SPARKLING WINES

Moet et Chandon French Champagne: €215 per bottle

Cair Sparkling Wine: €55 per bottle

For other alcoholic and/or non-alcoholic beverages, charges will apply as marked on the restaurant / beverage list.

For finger food & canapé, see attached menu options and prices.

## Menu & Beverage creations:

From nouvelle local cuisine and ethnic recipes to Greek traditional and Mediterranean delicacies and flavors, our Executive Chef Konstantinos Vasileiou will be delighted to prepare for you, and your guests, inspired masterpieces created with the most pure and healthy brands as well as with a lot of imagination.

Whatever your idea of a perfect event might be, Amada Colossos Resort has the most impressive solutions, customized to your wishes.

## Aperitifs & Welcome Drinks

The welcome drinks are accompanied by:  
Chips • Olives • Dried nuts • Vegetables "Crudit "   
The Sparkling Wines & Champagnes are accompanied by:  
Freshly cut fruits.

Greek Eau de Vie or Long Drink	�08,00c
Glass of Sparkling Wine	�09,00c
Aperol Spritz & Hugo	�11,00c
Glass of Champagne	�18,00c
Champagne Cocktail	�20,00c

## Beverage Packages

### Selected Local Wine "Gold" Package ( 16, 00c)

  Bottle of Selected Local Wine or  
2 Local Beers or 2 Soft Drinks,  
  Bottle of Local Mineral Water or Sparkling Water

### Selected Local Wine "Diamond" Package ( 22, 00c)

  Bottle of Premium Wine or  
2 Local Beers or 2 Soft Drinks,  
  Bottle of Local Mineral Water or Sparkling Water

### Selected Local Wine "Elite" Package ( 27, 00c)

Unlimited quantity of Selected Local Wine,  
Beers, Soft drinks, Mineral Water and Sparkling Water

### Selection of Local Digestives ( 12, 00c)

Selection of Local Digestives including,  
Fatourada, Metaxa, Local Brandy,  
Tsipouro (4cl per person)

### Selection of International Digestives ( 19, 00c)

Selection of international digestives including  
Grand Marnier, Tia Maria, Drambuie,  
Hennessey, Armagnac  
(4cl per person)

## Open Bars

### “Local” Wine Open Bar

#### Aperitifs

Ouzo - Tsipouro

#### Brandy

Metaxa 5\*

#### Beers

Domestic & Local

#### Local Wines

White, Rose, Red, Local Sparkling Wine

#### Beverages

Mineral Water, Sparkling Water,  
Refreshments, Iced tea  
Chilled Fruit Juices

For ½ hour open Bar € 18,00c

For 1hour open Bar € 29,00c

### “Gold” Open Bar

#### Aperitifs

Ouzo, Campari, Martini Bianco

#### Spirits

Gin, Vodka, Tequila, Rum White

#### Brandy

Metaxa 5\*

#### Whiskies & Bourbon

Johnny Walker, Cutty Shark, Dewar's, Jim Beam

#### Beers

Imported - Local

#### Wines

White – Rose - Red

#### Beverages

Mineral Water, Sparkling Water  
Refreshments, Iced tea  
Chilled Fruit Juices  
Freshly squeezed orange Juice

For 1-hour open Bar € 32,00c

For 2 hours open Bar € 51,00c



## **“Diamond” Open Bar**

### **Apéritifs**

Ouzo, Campari, Martini Dry - Bianco - Rosso  
Sherry, Port

### **Spirits**

Gin, Vodka, Tequila, Rum dark & white

### **Brandy & Cognac**

Metaxa 5\*, Private Reserve, Remy Martin V.S.O.P

### **Whiskies & Bourbon**

Johnny Walker, Cutty Shark, Jim Beam  
Chivas Regal, Jack Daniel's

### **Beers**

Imported - Local

### **Wines**

White – Rose – Red

### **Champagne**

“Amalia Brut White”, “Amalia Brut Roze” Tselepos winery

### **Beverages**

Mineral Water, Sparkling Water  
Refreshments, Iced tea  
Chilled Fruit Juices  
Freshly squeezed orange Juice

For 1hour open Bar **€ 39,00c**

For 2 hours open Bar **€ 63,00c**

The open bar drinks are accompanied by:  
Chips – Olives - Dried nuts - Vegetable “crudités”

*All prices listed above are per person*

*All above prices are quoted in Euro and are inclusive of V.A.T. and other taxes*

## Premium Theme Open Bars



### **Tiki Bar (€33,00c)**

Delicious cocktails marinated with wide range of roots & spices



### **Rum Based (€35,00c)**

Mojito's & Caipirinha's Bar with different flavors



### **Gin Tonic (€32,00c)**

The famous Gin tonic with different kind of flavors from our seasonal assorted fruits and infusions



### **Margaritas (€30,00c)**

The classic Margarita with seasonal assorted flavors and textures

The open bar drinks are accompanied by:  
Chips – Olives - Dried nuts - Vegetable "crudités"

*All prices listed above are per person*

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## Cocktail Reception Menus

### Cocktail Reception "Gold" (€39,00c)

(Minimum guarantee 20 people)

#### Canapés & Cold appetizers

"Anthotyro" cream cheese ball with fresh herbs  
Smoked Trout egg mayonnaise  
Roasted marinade chicken tortilla  
Aubergine caviar salad with red bell pepper from "Florina"

#### Hot appetizers

Mini spinach pies  
Crispy Feta croquettes with sesame and honey  
Vegetable spring rolls with sweet and sour sauce  
Mini Chicken 'Souvlaki' with mustard-yogurt dip  
Tempura style filet of cod flavored with "ouzo" & sauce Aioli

#### Desserts

Fruit Tartlets  
Greek style puff pastries filled with vanilla cream  
"Saragli"  
(Greek delight in light syrup with phyllo and nuts)  
Seasonal fruits

### Cocktail Reception "Diamond" (€46,00c)

(Minimum guarantee 20 people)

#### Canapés

Cretan barley rusks with tomato and Feta cheese  
Bruschetta with avocado and marinated shrimps  
Roasted paprika chicken salad in pastry tartlet

#### Cold appetizers

"Anthotyro" cream cheese ball with fresh herbs  
Smoked salmon and cream cheese tortillas  
Roasted smoked turkey filet with pineapple

#### Hot appetizers

Mini spinach pies  
Fried courgettes balls with herbs  
Vegetable spring rolls with sweet and sour sauce  
Marinated chicken wings with honey, soya and sesame  
Mini Kebabs in Greek pita bread with yoghurt and mint dip  
Mini Skewered loin of Pork "Souvlaki" with "Tzatziki" dip

#### Desserts

Fruits Tartlets  
Vanilla éclair  
Chocolate rum truffles  
Mini Banoffee  
Mini Apple tart  
Chocolate Mousse  
Yogurt mousse with honey and almond crumble  
Seasonal fruits



## **Cocktail Reception "Elite" (€63,00c)**

(Minimum guarantee 20 people)

### **Canapés**

Roquefort balls with pistachio crust  
Spinach, celery, green apple nectar  
Crunchy Arabic pita with "Baba Ganoush" dips  
Watermelon with feta cheese mouse and mint

### **Cold appetizers**

Vegan Sushi rolls  
"Nigiri" shrimps  
Sushi California rolls with crumb  
Prosciutto Parma with melon  
Roast beef rolls with green asparagus

### **Hot appetizers**

Vegetarian Carry Samosa  
"Falafel" with raw sesame "Tahini" sauce  
Grilled "Haloumi" cheese with cherry tomato and basil  
Shrimps tempura with curry sauce  
Salmon pan cake with chive and lemon grass dip  
Fried corn crumb chicken bites with dill dip  
Slow cooked Pork belly with apricot chantey  
Duck spring rolls with mango sweet chili

### **Desserts**

Macaroons  
Chocolate mini cake  
Mini Tiramisu  
Mini Lemon tart  
Profiteroles with chocolate  
Strawberry mousse  
"Ekmek Politico"  
(Custard & whipped cream sponge in light syrup)  
"Saragli"  
(Greek delight in light syrup with phyllo and nuts)  
Fresh fruit salad

## **"Greek Theme" Cocktail Reception (€52,00c)**

(Minimum guarantee 20 people)

### **Canapés**

Tartlets with smoked Aubergine salad  
Smoked pork "Apaki" with melon  
Mini Cretan barley rusks "Dakos"

### **Cold appetizers**

Selection of pickled olives  
Tzatziki-stuffed Cucumber  
Cretan Gruyere with cherry tomato  
Rice-stuffed wine leaves "Dolmades"  
Carpaccio of octopus with fish roe "Tarama"

### **Hot appetizers**

Prawns Saganaki  
Vegetarian fried patties "Pitaroudia"  
Crispy Feta croquettes with sesame and honey  
"Kaltsounia" filled with spinach and herbs  
Tempura style filet of cod flavored with "ouzo" and Garlic sauce  
Mini Skewered Chicken 'Souvlaki' with mustard-yogurt dip  
Mini Skewered loin of Pork "Souvlaki" with "Tzatziki" dip  
Traditional meat balls with spicy tomato sauce

### **Desserts**

The Rhodian "Melekouni"  
Traditional creamy custard pie "Mpaklava"  
"Ekmek Politico"  
(Custard & whipped cream sponge in light syrup)  
Shredded wheat in light syrup with nuts "Kataifi"  
Orange pie in light syrup  
Greek custard pie "Galaktompourekou"  
Walnut chocolate cake in light syrup with yogurt cream  
Chocolate mousse  
Greek coffee cream and hazelnut Éclair  
Mini cake with Pistachio and Masticha  
Fresh fruits skewers

*All prices listed above are per person*

*All above prices are quoted in Euro and are inclusive of V.A.T. and other taxes*





## Wedding Dinner Set Menus

### Wedding Dinner Set Menu (€54,00c)

Salmon  
Smoked salmon, Tabbouleh salad, Arugula  
\*\*\*

Cannelloni  
Oven-roasted Cannelloni, Spinach, Ricotta  
\*\*\*

Pork  
Pork Tenderloin, Mozzarella, Prosciutto,  
Carrot puree, Young Vegetables  
\*\*\*

Cake  
Wedding cake  
\*\*\*

Fresh Brewed Filter Coffee  
Mignardises

### Wedding Dinner Set Menu "Gold" (€71,00c)

Shrimps  
Marinated Shrimps, pineapple Tartar,  
Sweet Chili, Coriander  
\*\*\*

Tart  
Mushroom Tart  
Parma Ham, Arugula  
\*\*\*

Lamb  
Lamb shank, Celeriac puree,  
Carrot, Thyme-gravy sauce  
\*\*\*

Cake  
Wedding cake  
\*\*\*

Fresh Brewed Filter Coffee  
Mignardises



## Wedding Dinner Set Menu "Diamond" (€89,00c)

Tartar  
Marinated Salmon,  
Avocado, Cucumber,  
Coriander, Chili, Citrus  
\*\*\*

Ravioli  
Porcini Ravioli  
Mushroom- Miso-Beef Broth  
Truffle oil  
\*\*\*

Iberico Pork  
Iberico shoulder, Pumpkin Steak,  
Green apple Salad, Pickled Mustard Seeds  
\*\*\*

Veal  
Veal filet, Asparagus  
Sweet white potato aged Balsamic-gravy sauce  
\*\*\*

Cake  
Wedding cake  
\*\*\*

Fresh Brewed Filter Coffee  
Mignardises

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## Wedding Dinner Set Menu "Elite" (€132,00c)

Carpaccio  
Red Snapper Filet,  
Bottarga, Caper, Lime, Chili, Mango  
\*\*\*

Lobster Salad  
Lobster, Prawns, Crab Medallion  
Quinoa, Avocado, Baby leaves,  
Caviar cream dressing  
\*\*\*

Duck  
Breast of Duck "Confit"  
Berry sauce, potato "Anna", Girolle egg mushrooms  
\*\*\*

Beef  
"Charolais" Beef Fillet,  
Celery roots pure, Asparagus, Black Truffle  
"Bordelaise" sauce  
\*\*\*

Pre dessert  
Masticha cream, Kozani's Saffron Pear  
Honey Tuiles  
\*\*\*

Cake  
Wedding cake  
\*\*\*  
Fresh Brewed Filter Coffee  
Mignardises

*All prices listed above are per person*

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## Gala Dinner Menus

### Gala Dinner Set Menu "Gold" (€70,00c)

Asparagus Cappuccino  
Dried Prosciutto dust  
\*\*\*

Mesclun salad, avocado, red grapefruit,  
Orange, pomegranate, cherry tomato  
Radish, sun flower seed, fresh onion, vinaigrette  
\*\*\*

Grilled sea bass fillet  
New potatoes, spinach, fennel,  
Roasted Santorini cherry tomatoes  
Baby carrots, Kozani's Saffron sauce  
\*\*\*

Coconut Panna Cotta  
Pineapple compote, Pistachio sponge  
Passion fruit sauce  
\*\*\*

Fresh Brewed Coffee  
Mignardises

*All prices listed above are per person*

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## **Gala Dinner Set Menu "Diamond" (€81,00c)**

Salmon  
Marinated Salmon, Avocado  
Chilly, Lime, Coriander  
\*\*\*

Soup  
Cream of Lobster soup  
Shrimps, Basil Oil  
Cuttlefish ink crostini  
\*\*\*

Salad  
Santorini's Cherry Tomato  
Cucumber, Nectarines  
Goat Cheese, Olive  
\*\*\*

Veal  
Sautéed medallion of Veal filet  
La Ratte de Paris Potato Purée  
Green asparagus, Porcini Mushroom  
Balsamic Gravy Sauce  
\*\*\*

Cake  
Melon mouse, Mint Dacquoise  
Lime Crème, Greek yogurt, strawberry  
\*\*\*

Fresh Brewed Coffee  
Mignardises

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## **Gala Dinner Set Menu "Elite" (€94,00c)**

Tartar  
Sea Bass Tartar  
Avocado, Chilly, Chlorophyll,  
Fennel, Bottarga Roe  
\*\*\*

Asparagus  
Asparagus, Shellfish  
Peas, caviar  
\*\*\*

Monkfish  
Monkfish, Prosciutto  
Parsnip, Salicornia  
Bisque Sauce  
\*\*\*

"Surf & Turf"  
Beef Filet, Lobster  
Carrot ginger puree  
Herds Béarnaise  
\*\*\*

Cake  
Strawberry Crème, Yogurt Cream  
Pistachio Decquoise  
Mandarin sauce  
\*\*\*  
Fresh Brewed Coffee  
Mignardises

*All prices listed above are per person*

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## **Greek Dinner Set Menus**

### **Greek Dinner Set Menu "Gold" (€51,00c)**

The "Moussaka"  
Beef Bolognaise  
Aubergine, Potato  
Béchamel, Tomato  
\*\*\*

The Greek salad  
Tomato, Cucumber  
Capers, kritamo (samphire)  
Olives, Barley rusk "Dakos"  
Onion, Bell Pepper  
Feta Cheese, Arugula, Herbs, Olive Oil  
\*\*\*

The Pork  
Roasted Tenderloin of Pork, Aromatic Herbs  
Thyme-Gravy sauce  
Carrot-cumin Puree  
New Potatoes, Courgettes  
\*\*\*

The "Ravani"  
Semolina Cake in light Syrup  
Citrus Crème  
Strawberry compote  
\*\*\*

Fresh Brewed Coffee  
Mignardises

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## **Greek Dinner Set Menu "Diamond" (€56,00c)**

Octopus  
Octopus "ksidato"  
Red wine sauce  
Aubergine salad  
Broad beans "Fava"  
Arugula Salad  
\*\*\*

"Dolmadakia"  
Seafood-stuffed lettuce leaves  
Beetroot, Lemon "Confit"  
\*\*\*

"Bakaliaros Skordalia"  
Filet of Cod,  
Mashed Potato, Light Garlic Sauce  
Spinach, Green Pea, Sun Dried Tomato  
Mussel, Cuttlefish ink  
\*\*\*

"Melekouni"  
Sesame Mousse, Almond Crème  
Sesame-honey "Florentine"  
Almond "Dacquoise", Strawberry  
\*\*\*

Fresh Brewed Coffee  
Mignardises

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## **Greek Dinner Set Menu "Elite" (€70,00c)**

The soup  
Cream of Pumpkin Soup  
Carrot, Ginger  
Greek Yogurt, Passion Fruit  
\*\*\*

The Pie  
Spinach Tart  
Shrimps, Avocado, Green Salad  
Tomato Vinaigrette  
\*\*\*

The fish  
Oven-roasted White Grouper filet  
Parsley Crust  
"Prespes" Beans "Cassoulet"  
Chorizo Sausage, Sun Dried Tomato  
Kozani's Saffron  
Beetroot-Bisque Sauce  
\*\*\*

The cake  
Lemon Crème  
"Breton" Biscuit  
Meringue, Red Fruits  
\*\*\*

Fresh Brewed Coffee  
Mignardises

*All prices listed above are per person*

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## **Wedding Dinner Buffet Menus**

(Minimum guarantee 35 people)

### **Wedding Dinner Buffet Menu "Gold" (€54,00c)**

#### **Bread and Bread Rolls**

Bakers' Basket

(Large selection of Greek and International Bread Rolls)

Butter, Margarine, Becel, Olive oil and "Tapenade"

#### **Cold Appetizer & Salads**

Assortment of Cold cuts with Dried and Fresh fruits

Smoked Trout with caper, Hard-boiled egg, onion and light dill Mayonnaise

Greek Salad with Cretan barley rucks and caper leaf

Beetroot salad with walnut, garlic and Greek yogurt

Classic Niçoise salad with tuna fish, tomato, lettuce, green beans and egg

"Tabbouleh" salad

Green feast salad with cherry tomato and balsamic-honey vinaigrette

Greek and International cheese selection with Breadsticks and Grapes

#### **Hot Dishes**

Spinach and Ricotta oven-roasted Lasagna

Grilled sea bream filet with roasted cherry tomato and Lemon-oregano sauce

Oven-roasted Chicken breast with basil, pine nuts, olive slices and garlic

Homemade local pork Skewers with pita bread, onions, tomato and Yogurt mint dip

Veal stew with mushrooms and fresh Tomato

Baked potatoes with oregano

Oven-roasted summer Vegetables

#### **Desserts**

Assortment of Greek and International Desserts and Delights

Chocolate Tart, Lemon Pie,

Fresh cut seasonal fruits

Wedding Cake

*All prices listed above are per person*

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## **Wedding Dinner Buffet Menu "Diamond" (€72,00c)**

### **Bread and Bread Rolls**

Bakers' Basket  
(Large selection of Greek and International Bread Rolls)  
Butter, Margarine, Becel, Olive oil and "Tapenade"

### **Cold Appetizers & Salads**

Marinated Smoked Salmon filet with Citrus and Red Caviar  
Prosciutto di Parma with Melon  
Shrimp salad with Lettuce, Avocado and Lime dressing  
Green feast salad with cherry tomato, Parmesan cheese and Italian dressing  
Greek Salad with Cretan barley rucks and caper leaf  
Green salad with roasted chicken, Haloumi cheese, fig and balsamic Vinaigrette  
Potato salad with smoked Ham and Mustard dressing  
Pasta salad with Tuna-basil pesto and sundried Tomato  
Greek and International Cheese selection with Breadsticks and Grapes

### **Hot Dishes**

Mushroom Ravioli with sour Cream and Truffle oil  
Poached salmon filet with Fricassee of vegetables & Kozani's Saffron sauce  
Grilled Chicken fillet with cherry tomato, Olives, Parsley and Feta Cheese  
Sautéed Tenderloin of Pork with Dijon Mustard cream  
"Corfu Sofrito" style Beef Stew flavored with Garlic  
Steamed Basmati Rice with Aromatic Herbs  
Oven-roasted New Potatoes with Rosemary and Olive oil  
Steamed Garden Vegetables

### **Desserts**

Assortment of Greek and International Desserts and Delights  
Strawberry & vanilla Mousse, Chocolate Tart,  
Lemon Pie, Black Forest, Fruit jelly  
Fresh cut seasonal fruits  
Wedding Cake

*All prices listed above are per person*

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## **Wedding Dinner Buffet Menu "Elite" (€102,00c)**

### **Bread and Bread Rolls**

Bakers' Basket  
(Large selection of Greek and International Bread Rolls)  
Butter, Margarine, Becel, Olive oil and "Tapenade"

### **Cold Appetizers**

Marinated and Poached Shrimps with Spicy Tomato sauce  
Smoked salmon with Crab and Salmon Roe  
Beef Carpaccio with Asparagus and Dijon Mustard  
Greek and International cheese selection with Breadsticks and Grapes

### **Salads**

Caprese Mozzarella cheese with tomato, Oregano and Olive oil  
Greek Salad with Cretan barley rucks and Caper leaf  
Arugula, Lettuce, Fennel, Cherry tomato and Basil-Balsamic dressing  
Classic Caesar salad with roasted chicken filet  
Potato salad with artichokes, olives, cherry tomato and dill pesto  
Calamari Tabbouleh salad with bulgur, tomato, cucumber, parsley and lemon sauce  
Endives and chicory salad with Roquefort cheese and pear

### **Hot dishes**

Spinach-Ravioli with Broccoli and Almond Cream  
Grilled white Snapper filet with grilled Lemon and Oregano  
Chicken Saltimbocca with Prosciutto, Mozzarella cheese and Sage  
Sautéed Tenderloin of Pork in Honey-sesame crust and Carrot-ginger puree  
Roasted Lamb leg stuffed with Gruyere cheese, sundried tomato and Thyme Gravy  
Sautéed Veal fillet with Porcini Mushroom sauce  
"Dauphinoise" Potatoes  
Pilaf Rice with Asparagus flavored with Kozani's Saffron  
Ratatouille of Vegetables with Herbs de "Provence"

### **Desserts**

Assortment of Greek and International Desserts and Delights  
Strawberry & vanilla Mousse, Chocolate Tart,  
Lemon Pie, Black Forest, Fruit jelly  
Fresh cut seasonal fruits  
Wedding Cake

*All prices listed above are per person*

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## Wedding Extra Services 2024 (Prices upon request)

### **Musical Arrangements**

Musical Rock Trio

Musical  
International Band

DJ

Violist

Greek Dancers

Guitarist

### **Beauty Treatments**

Hairdresser for the Bride  
Hairdresser for Bridesmaids

Make-Up  
Candle Massage  
Spa Prestige  
Face Treatment

### **Other Services**

Transportation from the Resort to the Town Hall  
and back. Decorated Mercedes  
Table Decoration Fees

### **Photographer**

Six (6) hours photo shooting coverage with electronic files

Six (6) hours photo shooting coverage with electronic  
files plus 50 printed photos 13X18cm - 40 photos plus  
wedding album

### **Fireworks**

(Upon request)

### **Fairy Lights**

(Upon request)

It is required 1-2 months' notice for the above services  
to be organized accordingly.

**If any new Taxes in Greece are implemented for the season of  
this agreement, the prices will be revised and readjusted  
accordingly.**

**All prices listed above are per person  
All above prices are quoted in Euro and are inclusive of V.A.T. and other  
taxes**

## **Banquets and Events Services Standards**

### **SERVICE WAITERS**

- Buffet will be served with a standard of 1 waiter every 24 pax ( 3 tables of 8).
- For plated dinners 1 waiter every 16 pax will be provided ( 2 tables of 8).
- Passed hors d'oeuvres: 2 waiters per 40 guests
- Additional Waiters will be available per event at 120,00€ + tax fee.

### **BUFFET LINES:**

- From 50 to 100 guests: 1 Buffet line
- From 101 to 150 guests: 1 Buffet double Line
- From 151 to 250 guests: 2 Buffet lines.
- From 251 to 400 guests: 2 Buffet double line.

Additional Buffet lines under our standard are available at 150,00€ Set Up fee

### **OPEN BARS:**

- 1 Bar with 2 bartenders per every 100 Guests.
- Additional Bartender will be available at a fee 60 U\$ + Tax.
- An additional Bar is available at a charge of 300 U\$ for a 3 hour period maximum

### **STARTING TIMES**

- Be advised that events will start, and end as specified on the agreement, extension of the event will be subject to additional cost, please request any additional hours of your event. Also note that we will invoice F&B services based on the guaranteed number of attendees if participants will be less than the agreed number.
- Hotel will reserve the right to accommodate additional attendees which will also be billed.

### **MINIMUM PERSONS**

- Be kindly advised that minimum persons apply to events

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