

Athina
LUXURY SUITES

*S'*perisma
bar - restaurant



Weddings - Season 2021

Ceremonies at our hotel

In order to use our hotel's private terrace for ceremonies there is a cost of 400 euro for up to 2 hours.

There is a special space with an arch that can be decorated with flowers for wedding ceremonies that can fit up to 25 people standing or seated on chairs. Extra cost for up to 25 chairs is 120 euro.

Wedding package costs

Photographer

Ceremony: 1.000 euro - up to 3 hours

Reception: 800 euro - up to 2 hours

(all images are in low and high resolution, professional equipment is used, studio flashes, Profoto continuous lights, etc)

Videographer

Ceremony: 1.100 euro - up to 3 hours

Reception: 900 euro - up to 2 hours

(all videos are in full HD resolution, professional equipment is used, drones during filming)

Wedding ceremony flower decorations: 1.200 euro *(approximate cost depending on the final choices)*

(Arch decoration, table decoration, bride's bouquet, groom's and best man's boutonnieres)

Wedding reception flower decorations: 700-1.000 euro *(depending on the number of guests and the final flower choices)*

(Central flower on tables with candles, decorated lanterns, various decorations in the place)

Fountain fireworks: 400 euro

(4 items during first dance or wedding cake cutting)

Live band: 1.800 euro - 3 hours *(approximate cost which can be adjusted by the number of players)*

(sax, guitar, singer, piano)

Wedding Cake: 100 - 300 euro *(approximate cost)*

(depending on the type of cake and decorations)

DJ with full audio equipment: 900 euro - 4 hours

Additionally dancing lights equipment: 700 euro

Fully decorated table of wishes: 500 euro *(approximate cost)*

(book of wishes, decorations)

Fully decorated table of sweets: 500 euro *(approximate cost)*

(variety of Greek sweets, traditional "koufeto" and almond sweets, decorations)

Welcome drink before the reception*

Glass of sparkling wine
Santo Sparkling wine

Variety of canapé food
Various tastes served per person for welcome

Price per person: 30 euro



** This menu is optional and cannot stand alone as a wedding reception menu*



Cocktail after the ceremony*

Fine champagne

Brut bottle of champagne

Salmon Canapé

Smoked Salmon, cream cheese, dill, caper, lemon

Prosciutto Stick

Prosciutto, black pepper, olive oil

Parmesan Cracker

Parmesan, cucumber

Santorini's meze

Bruschetta, sun dried tomato, basil oil

Price per person: 60 euro



* This menu is served only at the wedding ceremony area after the ceremony and the duration is up to 1 hour

Menu option "A"

Salad

Santorinian salad

(baby tomatoes, rusk bread, caper, cucumber, onions, olives, feta cheese)

Green salad

(sun dried tomato, walnuts, grilled manouri cheese, sun dried tomatoes vinaigrette)

Hors d'oeuvre

Santorinian fava

(mushrooms, vinsanto & truffle oil)

Traditional leaves and herbs pie

(wild leaves, herbs, feta cheese)

or

Traditional Tomato balls

(yogurt mint dip and basil oil)

Main course

Grilled chicken

(couscous, mushrooms, goat cheese foam, thyme)

or

Pork Belly

(potato purre, red wine fig sauce, kimchi sesame)

or

Sea bass fillet

(vegetables ratatouille, zucchini cream, lemon butter sauce)

or

Skioufikta greek pasta (vegetarian option)

(red pepper, Cassius cheese, rocket leaves, lemon, basil)

Dessert

Panacotta

(strawberry confit, sesame pasteli)

or

Chocolate mousse

(chocolate crumble, rose delight, caramel ice-cream)

Wine

Bottled White wine

Bottled Red wine

Price per person: 90 euro



Menu option "B"

Amuse buche

Gazpacho soup

Salad

Santorinian salad

(baby tomatoes, rusk bread, caper, cucumber, onions, olives, feta cheese)

Shrimps Salad

(tempura shrimps, green apple, vinsanto dressing, hazelnuts, chilli)

Hors d'oeuvre

Santorinian Fava

(louza, mushrooms, vinsanto sauce, truffle oil)

Slow Cooked Octopus

(almond roe fish cream, caper leaves, crispy onions, Santorini tomatoes)

or

Beef Tartare

(Smoked Greek cheese cream, apple pear confit, onions, Dijon mustard)

Main course

Australian Black Angus Rib Eye steak

(Chimichurri sauce, potato purre, smoked santorinian eggplant)

or

Weakfish

(wild leaves, egg lemon sauce, fresh herbs, cauliflower purre)

or

Lamb Chops

(carrot purre, herb crust, louza, thyme sauce)

or

Spinach Ravioli

(spinach, wild leaves, herbs, sun dried tomato, lemon, Cassius cheese, corn cream)

Dessert

Cheese Cake

(cream cheese mousse, vanilla biscuit, forest fruit compote, berries)

or

Chocolate brownies

(caramel ice-cream, chocolate ganache, roasted almonds)

Wine

Bottled White wine

Bottled Red wine

Price per person: 130 euro



Drinks package

Unlimited drinks during the wedding venue including wine, beers, beverages, alcoholic drinks and a selection of 3 from the below signature wedding cocktails created from our executive mixologist.

“When we were kids”

(white rum, cranberry, bubble gum, orange liqueur)

“The moment”

(gin, cucumber drops, pepper, sweet mint, lime, tonic water)

“Me & You”

(rosemary infused tequila, agave syrup, fresh lime, mandarin infused soda)

“Bright path”

(lager beer, cucumber, fresh lime juice, estragon syrup, ginger -optional)

“Tree of life”

(Zubrowka vodka, green apple, ginger, fresh lime)

“Sweet memories”

(mastiha liqueur, passion fruit, pineapple, ginger)

Price per person: 55 euro



** The drinks package is for 2 hours unlimited consumption of the mentioned drinks*

All menus can be combined with the welcome drink, the cocktail menu and the drinks package

There is an extra fee of 300 euro for the private venue terrace for all menus.

Our hotel can accommodate wedding venues up to 50 people

We need to know the choices for main courses and hors d'oeuvres at least 5 days prior to the reception

The wine with the menus refer to a bottle per 3 people

All children up to 4 years old are welcome free of charge

Please inform us for any food allergies and intolerances before the wedding reception day

Each hors d'oeuvre is served for 3 people and each salad is served for 4 people for menu 1, 2 & 3

All our menus are created on the spot by our Chef Mr.Maras Andreas

All our cocktails and drinks are created by our Executive Mixologist Mr.Panagiotis Papavramopoulos

