

Yalos

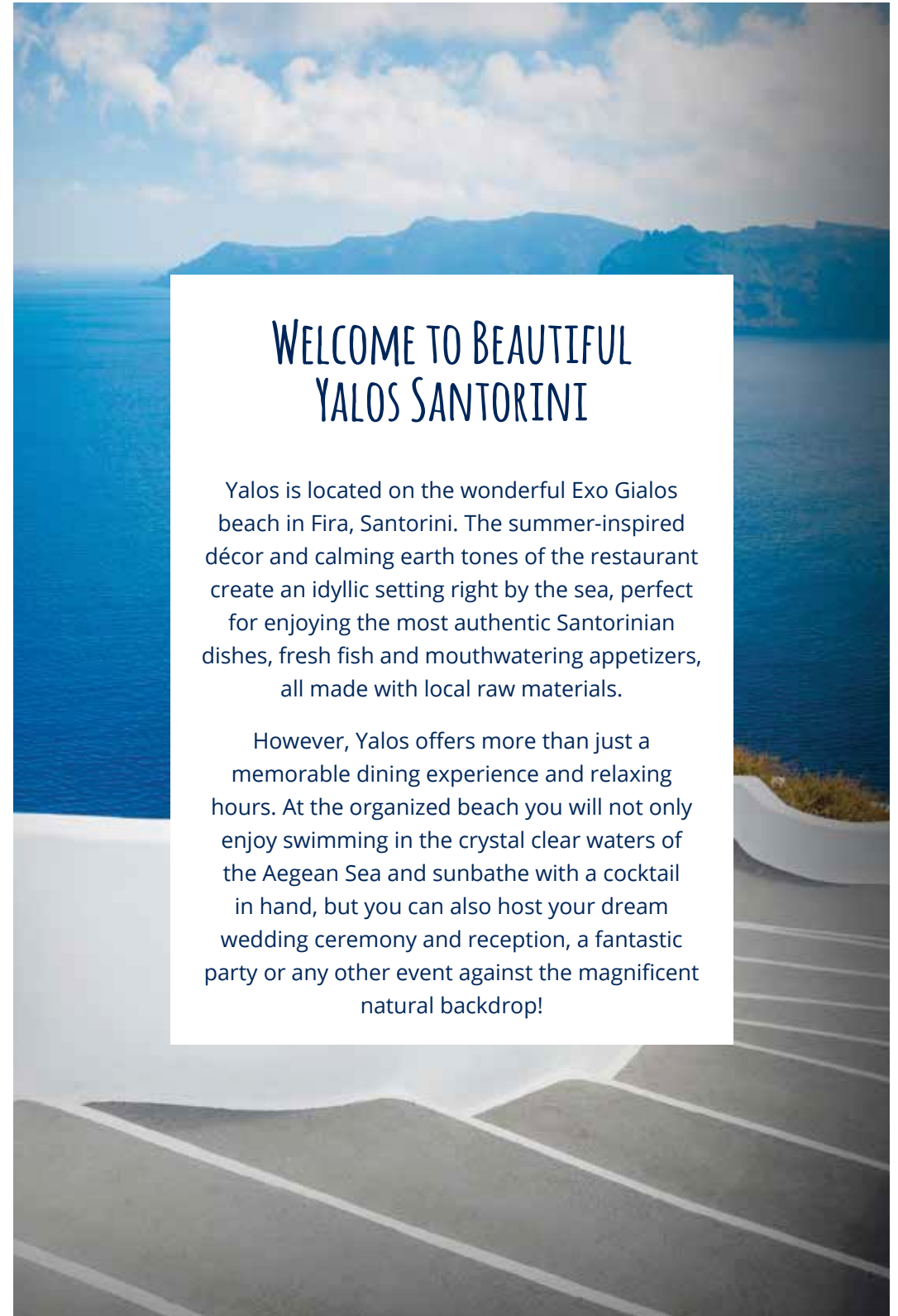
GASTRONOMY BY THE SEA

SANTORINI

WEDDING

BY THE SEA

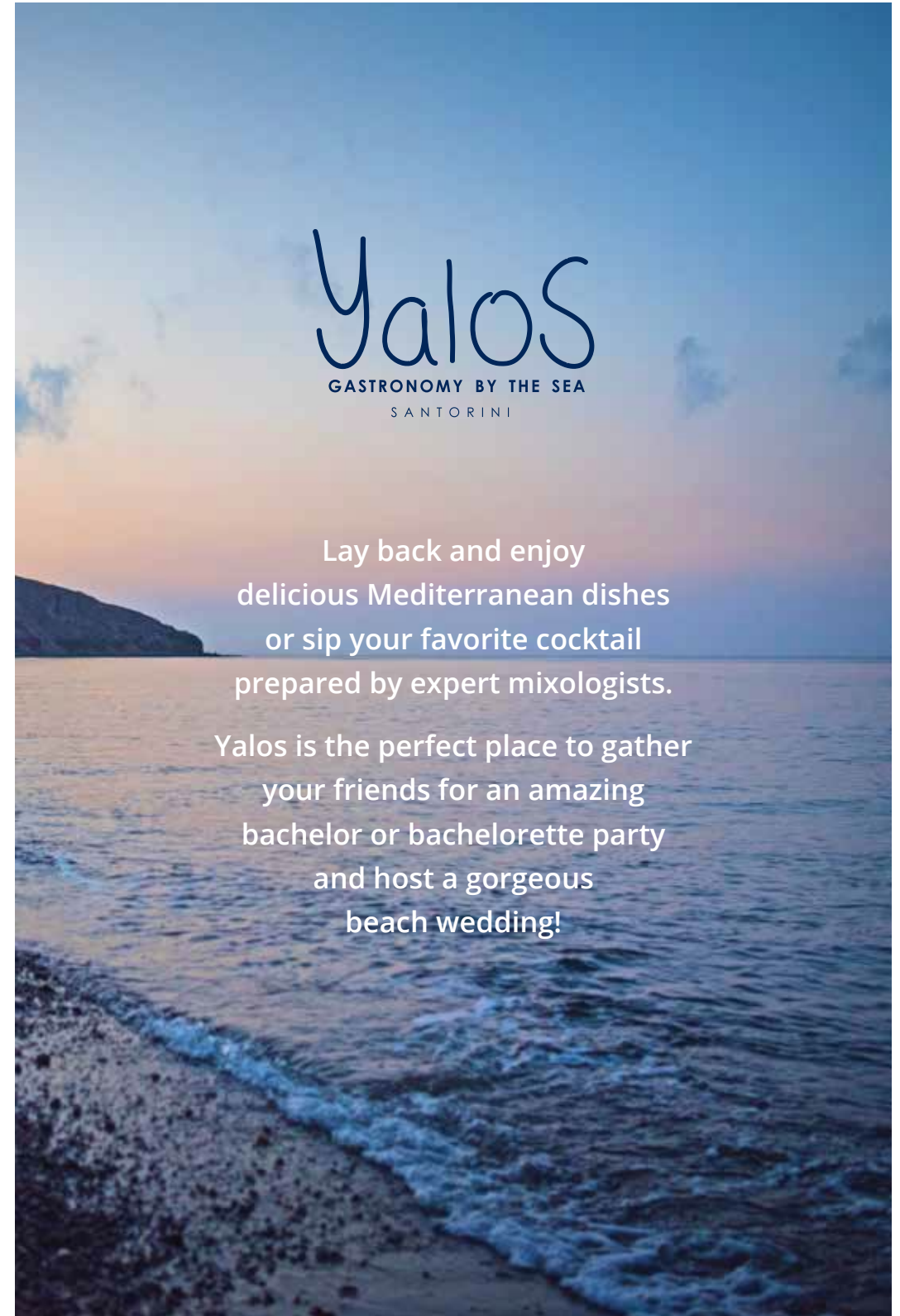




WELCOME TO BEAUTIFUL YALOS SANTORINI

Yalos is located on the wonderful Exo Gialos beach in Fira, Santorini. The summer-inspired décor and calming earth tones of the restaurant create an idyllic setting right by the sea, perfect for enjoying the most authentic Santorinian dishes, fresh fish and mouthwatering appetizers, all made with local raw materials.

However, Yalos offers more than just a memorable dining experience and relaxing hours. At the organized beach you will not only enjoy swimming in the crystal clear waters of the Aegean Sea and sunbathe with a cocktail in hand, but you can also host your dream wedding ceremony and reception, a fantastic party or any other event against the magnificent natural backdrop!




Yalos

GASTRONOMY BY THE SEA
SANTORINI

Lay back and enjoy
delicious Mediterranean dishes
or sip your favorite cocktail
prepared by expert mixologists.

Yalos is the perfect place to gather
your friends for an amazing
bachelor or bachelorette party
and host a gorgeous
beach wedding!



CELEBRATE THE
BEGINNING OF YOUR
LIFELONG JOURNEY
IN WONDERFUL
SANTORINI

Yalos restaurant offers the ideal setting to exchange your vows and celebrate the most romantic day of your life. The coastal scenery provides an exceptional backdrop for a fairytale wedding ceremony and reception that will be remembered for years to come!

On this blessed occasion, all of us at Yalos will be exclusively at your disposal. With vast experience in creating amazing memories, we will delight your guests' palate with the traditional flavors of the island and excellent wines.

For a really special festive atmosphere that will make everyone feel a part of your unique love story, we will enrich your wedding reception with the music of your choice and beautiful decoration tailored to your wishes.

Tip: At Exo Gialos you can host your wedding, bachelor or bachelorette party right on the beach, away from prying eyes; only you and your beloved ones!



Yalos
GASTRONOMY BY THE SEA
SANTORINI

YOUR WEDDING CEREMONY & RECEPTION

Let's create together the wedding scene
of your dreams!

We have carefully curated different seated/
buffet menu options and drink packages for
you, to choose the ones best suited to your taste
and requirements.

Please contact us at Yalos in order to arrange
everything for your magical wedding
in Santorini.



WEDDING CEREMONY & RECEPTION DETAILS

FIXED RATES

Full Private Venue Hire fee (Dining area and Bar)

MAY / OCTOBER: 1,000 Euro

JUNE: 1,200 Euro

JULY: 1,500 Euro

AUGUST (1/8-10/9): 2,000 Euro

SEPTEMBER (11/9-30/9): 1,500 Euro

TERMS AND CONDITIONS

- 🌿 Payment terms: 50% deposit of the total cost of the booking is required. The remaining balance is due 30 days prior the event
- 🌿 Cancellation policy: 3 months notice before the event, 50% of down payment is refunded
- 🌿 VAT is not included
- 🌿 All-day / Exclusive use hire fee is 3,000 Euro, except during the high period
- 🌿 Hire fee includes: staff, stereo sound system (compatible with audio CD, mp3, any music pod device or portable media player) and decoration (consisting of candles, table decoration, lanterns at the entrance, torches and candles on the beach)
- 🌿 For setup preparations, the venue is available one and a half hours before the scheduled time of the reception
- 🌿 Staff, open bar & DJ available throughout the whole reception
- 🌿 Maximum capacity: 100 seated, 300+ standing people
- 🌿 Private Area: 4500 m²

OTHER SERVICES

- 🌿 DJ / sound / light & projector for party equipment: 900 Euro
- 🌿 Fire on the beach: 350 Euro
- 🌿 Reserve sun beds/umbrellas or big private sofas including welcome cocktails & mineral water: 30 Euro per set – 40 Euro per sofa
- 🌿 Cooking lessons the traditional way and old local recipes or BBQ 'Kontosoufli' (spit roasted pork meat) on the beach: 450 Euro
- 🌿 Additional services: Fireworks, Traditional dancers / musicians, Bachelor dancers, Harp player, Donkey ride, Jet-ski ride, Mini trip with traditional boat, Luxurious car, Helicopter etc.

SEATED MENU

"GREEK DELIGHT"

STARTERS / 4 PEOPLE

- 🍷 Fava with onion & olive oil (local specialty)
- ★ Tomato balls (local specialty)
- 🌿 White fried eggplant & zucchini, served with homemade spicy cheese
- 🍷 Fresh fried potatoes

SALAD / 4 PEOPLE

- 🍷 Santorinian salad (Chloro cheese, cherry tomatoes, cucumber, peppers, capers, onion, olive oil & oregano) **or**
- ★ Greek salad (Feta cheese, tomato, peppers, onion, olives, cucumber, olive oil & oregano)

MAIN COURSE / TO SHARE

- 🌿 Fisherman's Basket (small fresh fish like anchovy or picarel, grilled octopus, fried squid, served with fried potatoes **or** seasonal vegetables) **or**
- 🍷 Mix grill (chicken chops, pork fillet, beef burger, sausages)

DESSERTS

- 🌿 Traditional sweet (Santorini's grapes & yogurt) **or**
- ★ Fresh seasonal fruits

Price per person: **40.00 Euro**
(Drinks are not included)

SEATED MENU

"BY THE SEA SIDE"

STARTERS / 4 PEOPLE

- 🍷 Fava with onion & olive oil (local specialty)
- 🌿 Tomato balls (local specialty)
- ★ Tzatziki (yogurt, cucumber, garlic)
- 🌿 White fried eggplant & zucchini, served with homemade spicy cheese
- 🌿 Grilled feta cheese (with tomato, pepper, onion, capers & olive oil)
- ★ Seasonal vegetables – Beetroots / Chicories
- 🍷 Blackened mussels with fresh onion & wine finished

SALAD / 4 PEOPLE

- 🌿 'Gardener's' seasonal salad (lettuce, rocket, red & white cabbage, carrot, with balsamic sauce) **or**
- 🌿 'Yalos' salad (lettuce, rocket, cherry tomatoes, capers, sundried tomato, peppers, olives & balsamic vinegar)

MAIN COURSE

- 🍷 Pork with lemon & mustard sauce **or**
- ★ Swordfish fillet with olive oil & lemon sauce

DESSERT

- 🌿 Semolina halva with ice cream

Price per person: **55.00 Euro**
(Drinks are not included)

SEATED MENU

"YALOS FLAVORS"

STARTERS / 4 PEOPLE

- 🍷 Platter of appetizers (cheese spicy salad, tzatziki, smoked eggplant salad & Santorinian garlic sauce)
- ★ Fava with onion & olive oil (local specialty)
- 🍷 Zucchini balls
- 🍷 White fried eggplant
- 🍷 Corcosela (Santorini cherry tomato, eggs & cheese)
- 🍷 Saganaki 'Fouskoto' (fried cheese with tomato, pepper & bacon)
- 🍷 Octopus on the grill
- ★ Fresh fried potatoes

SALAD / 4 PEOPLE

- 🍷 Santorinian salad (Chloro cheese, cherry tomato, cucumber, peppers, capers, onion, olive oil & oregano) **or**
- 🍷 'Yalos' salad (lettuce, rocket, cherry tomato, capers, sundried tomato, peppers, olives & balsamic vinegar)

MAIN COURSE

- 🍷 Cuttlefish with spinach, finished with wine, served with basmati rice **or**
- ★ Codfish "Plaki" with tomato, onion & herbs sauce, served with potatoes **or**
- 🍷 Roasted squid stuffed with tomato, pepper and Feta cheese

DESSERT

- 🍷 Traditional sweet (Santorinian grapes & yogurt)

Price per person: **65.00 Euro**
(Drinks are not included)

SEATED MENU

"STROGGILI"

STARTERS / 4 PEOPLE

- 🍷 Smoked eggplant salad
- ★ Tzatziki (yogurt, cucumber, garlic)
- 🍷 Tomato balls (local specialty)
- 🍷 Fava with onion & olive oil (local specialty)
- 🍷 Zucchini balls
- 🍷 White fried eggplant & zucchini, served with homemade spicy cheese
- ★ Hornbeam 'Kselourotos' (fresh hornbeam marinated in vinegar with parsley and oregano)
- 🍷 Saganaki 'Fouskoto' (fried cheese with tomato, pepper & bacon)
- 🍷 Octopus on the grill
- 🍷 Seasonal vegetables – Beetroots / Chicories
- ★ Shrimp 'Saganaki' with Feta cheese & tomato sauce

SALAD / 4 PEOPLE

- 🍷 'Gardener's' seasonal salad (lettuce, rocket, red & white cabbage, carrot, with balsamic sauce) **or**
- 🍷 Santorinian salad (Chloro cheese, cherry tomato, cucumber, peppers, capers, onion, olive oil & oregano)

MAIN COURSE

- ★ Cuttlefish with spinach, finished with wine, served with basmati rice **or**
- 🍷 Codfish "Bourdeto"
(fried codfish fillet with Santorini's tomato sauce and garlic) **or**
- 🍷 "Soutzoukakia" meatballs dipped in tomato & cumin sauce **or**
- 🍷 Gilt-head bream filleted with olive

DESSERT

- 🍷 Baklava with mastic ice cream **or**
- ★ Traditional sweet (Santorini's grapes & yogurt)
- 🍷 Fresh seasonal fruits

Price per person: **85.00 Euro**
(Drinks are not included)

BUFFET MENU

"YALOS"

STARTERS

- 🍷 Fava with onion & olive oil (local specialty)
- ★ Tomato balls (local specialty)
- 🍷 Tzatziki (yogurt, cucumber, garlic)
- 🍷 Smoked Eggplant salad
- 🍷 Fried zucchini or Zucchini balls
- 🍷 Cheese spicy salad
- ★ Santorini's garlic sauce (bread, vinegar & olive oil)
- 🍷 Beetroots with balsamic sauce
- 🍷 Meat balls with tomato sauce
- 🍷 Traditional bread cooked in wood fired oven

SALADS

- 🍷 Greek salad (Feta cheese, tomato, peppers, onion, olives, cucumber, olive oil & oregano)
- ★ 'Gardener's' seasonal salad (lettuce, rocket, red & white cabbage, carrot with balsamic sauce)

MAIN DISHES

- 🍷 Chicken chops with mustard, lemon & olive oil sauce **or**
- 🍷 Pork souvlaki
- 🍷 Codfish 'Plaki' with tomato, onion & herbs sauce **or**
- 🍷 Swordfish fillet with olive oil & lemon sauce
- ★ Fresh fried potatoes
- 🍷 Basmati rice

DESSERTS

- 🍷 Traditional sweets
- 🍷 Fresh seasonal fruits

Price per person: **55.00 Euro**

BUFFET MENU

"AEGEAN BLUE"

STARTERS

- 🍷 Fava with onion & olive oil (local specialty)
- ★ Tomato balls (local specialty)
- 🍷 Tzatziki (yogurt, cucumber, garlic)
- 🍷 Smoked eggplant salad
- 🍷 Zucchini balls
- 🍷 White fried eggplant
- ★ Cheese spicy salad
- 🍷 Hornbeam 'Kselourotos' (fresh hornbeam marinated in vinegar with parsley and oregano)
- 🍷 Chicories with olive oil
- 🍷 Santorini's garlic sauce (bread, vinegar & olive oil)
- 🍷 Beetroots with balsamic sauce
- ★ Small fried zucchini
- 🍷 Corcosela (Santorinian cherry tomato, eggs & cheese)
- 🍷 Fried Squid
- 🍷 Traditional bread cooked in wood-fired oven

SALADS

- 🍷 Santorinian salad (Chloro cheese, cherry tomato, cucumber, peppers, capers, onion, olive oil & oregano)
- ★ Yalos salad (lettuce, rocket, cherry tomato, capers, sundried tomato, peppers, olives & balsamic vinegar)

MAIN DISHES

- 🍷 Shrimp 'Saganaki' with Feta cheese & tomato sauce
- 🍷 Cuttlefish with spinach, finished with
- 🍷 Fresh anchovy or picarel fried **or**
- 🍷 Lamb chops
- ★ Chicken chops with mustard, lemon & olive oil sauce
- 🍷 Fresh fried or grilled potatoes
- 🍷 Basmati rice

DESSERTS

- 🍷 Baklava (traditional Greek dessert)
- ★ Fresh seasonal fruits

Price per person: **85.00 Euro**

BUFFET MENU

"SANTO FEAST BY THE SEA"

STARTERS

- 🍷 Tzatziki (yogurt, cucumber, garlic)
- ★ Smoked eggplant salad
- 🍷 Zucchini balls
- 🍷 Fava with onion & olive oil (local specialty)
- 🍷 Tomato balls (local specialty)
- 🍷 White fried eggplant
- ★ Cheese spicy salad
- 🍷 Hornbeam 'Kselourotos' (fresh hornbeam marinated in vinegar with parsley and oregano)
- 🍷 Chicories with olive oil
- 🍷 Grilled vegetables (tomato, peppers, zucchini, white eggplant marinated with balsamic sauce)
- 🍷 Santorini's garlic sauce (bread, vinegar & olive oil)
- ★ Beetroots with balsamic sauce
- 🍷 Small fried zucchini
- 🍷 Grilled Feta cheese
- 🍷 Corcosela (Santorini cherry tomato, eggs & cheese)
- 🍷 Fried squid
- ★ Meatballs with tomato sauce
- 🍷 Blackened mussels with fresh onion, finished with wine
- 🍷 Traditional bread cooked in wood-fired oven

SALADS

- 🍷 Santorinian salad (Chloro cheese, cherry tomato, cucumber, peppers, capers, onion, olive oil & oregano)
- ★ 'Gardener's' seasonal salad (lettuce, rocket, red & white cabbage, carrot, with balsamic sauce)
- 🍷 Yalos salad (lettuce, rocket, cherry tomato, capers, sundried tomato, peppers, olives & balsamic vinegar)

MAIN DISHES

- 🍷 Chicken chops with mustard, lemon & olive oil sauce
- 🍷 'Tigania' Pork with onion, pepper, mustard & wine sauce
- 🍷 'Soutzoukakia' meatballs dipped in tomato & cumin sauce
- ★ Gilt-head bream filleted with olive oil and lemon sauce **or**
- 🍷 Codfish 'Plaki' with tomato, onion & herbs sauce
- 🍷 Lobster with pasta in tomato sauce
- 🍷 Fresh fried or grilled potatoes
- 🍷 Basmati rice

DESSERTS

- ★ Chocolate pie
- 🍷 Lemon pie
- 🍷 Traditional sweets
- 🍷 Fresh seasonal fruits

DRINKS

- ★ Glass of Ouzo with starters
- 🍷 Glass of Vinsanto wine with desserts

Price per person: **125.00 Euro**

DRINK PACKAGES

OPEN BAR FOR WEDDING RECEPTION

SIMPLE

Bottled water, Santorinian house wine, ouzo, local beer & soft drinks

Price per person: **12.00 Euro** (Duration: 1 hour - Unlimited)

SILVER

Soft drinks, aperitifs, Santorinian white/rosé/ red wine, beer, bottled water and all spirits, except single malt and aged whiskies

Price per person: **15.00 Euro** (Duration: 1 hour - Unlimited)

CHAMPAGNE COCKTAIL

Sparkling wine, strawberries and chocolate

Price per person: **15.00 Euro** (Duration: 1 hour - Unlimited)

*For the Wedding Reception – minimum 3 hours Open Bar

DRINK PACKAGES

OPEN BAR FOR WEDDING RECEPTION

GOLD

French champagne (Moët & Chandon), beer, wine, cognac, ouzo, soft drinks, juices, aperitifs and spirits.

Price per person: **22.00 Euro** (Duration: 1 hour - Unlimited)

CHAMPAGNE & SPECIAL LABELS

Armand de Brignac: **650 Euro** per bottle

Cristal Brut: **650 Euro** per bottle

Dom Pérignon Brut: **350 Euro** per bottle

Moët & Chandon White Imperial Ice: **150 Euro** per bottle

Gray Goose vodka: **120 Euro** per bottle

Belvedere vodka: **120 Euro** per bottle

*For the Wedding Reception – minimum 3 hours Open Bar

HOW TO GET TO US



Yalos
GASTRONOMY BY THE SEA
SANTORINI