

SILVER WEDDING PACKAGE

Coctail Reception

Prices include:

Room Hire

Fruit Punch
(alcoholic and non-alcoholic)

French Sparkling Wine

1000 pax	€24,500.00
1250 pax	€29,300.00
1500 pax	€33,000.00
1750 pax	€38,600.00
2000 pax	€43,400.00
2250 pax	€48,300.00
2500 pax	€53,100.00

All prices are in Euro and include VAT

GOLDEN WEDDING PACKAGE

Cocktail Reception and Dinner for 250 persons

Prices include:

- Room Hire
- Fruit Punch (alcoholic and non-alcoholic)
- French Sparkling Wine
- 8 Canapés or Petit Fours per person

- Full set of ivory linen for tables (table cloths – napkins)
- Buffet Dinner for 250 persons
- Unlimited local drinks (during dinner) for 250 persons

1000 persons	€44,000.00
1250 persons	€48,600.00
1500 persons	€52,500.00
1750 persons	€57,500.00
2000 persons	€62,200.00
2250 persons	€66,700.00
2500 persons	€70,000.00

The above rates are applicable provided the Reception and Dinner are held on the same day. Please note that the above package prices are valid for a minimum of 1000 persons attending the Reception and 250 persons attending the Dinner. The Garden Pool can accommodate Receptions with maximum 1000 guests. Bigger Receptions must be held in our Four Seasons Ballroom. Should both the Wedding Reception and the Dinner be held in the Four Seasons Ballroom, kindly note that the Hotel will require approximately one hour between the Reception and the Dinner for the set up.

All prices are in Euro and include VAT

COMPLIMENTARY OFFERS

One of our Suites is offered to the Newlyweds for the night of the wedding including Champagne Breakfast.

One night’s complimentary stay for two on Bed & Breakfast basis for the first wedding anniversary.

EXTRA COSTS

(optional)

Additional cold or hot canapés for the Wedding Reception (each)	€2.00
Three tier wedding cake from	€450.00
Additional guests for Dinner (per person)	€85.00
Mobile Disco	€750.00
Live music for the Wedding Reception (Pianist & Saxophonist)	€750.00
Live music for the Wedding Reception (Classical Quartet)	€1,600.00
Special Light Effects with Light Engineer for the Dinner in Ballroom	€750.00
LCD Projector and Screen in Ballroom	€550.00
Samsung Video Wall (4.84 x 272) - 4K	€ 1000.00
Supplement for a four course menu from (per person)	€25.00

All prices are in Euro and include VAT

CANAPÉS & PETIT FOURS

COLD

- Salmon Tartar with Keta Caviar*
- Avocado Mousse with Greenland Prawns*
- Hiromeri Roulade with sweet Melon*
- Ham Mousse with Peach*
- Brie Cheese with Walnuts*
- Mini Tartlets filled with smoked Trout Mousse*



HOT

- Breaded Mushrooms stuffed with Ricotta Cheese, Pesto Sauce*
- Grilled Lamb Kefta*
- Mini Koupes, Lemon Wedges*
- Marinated Chicken Souvlaki (in mini Pitta Bread or skewer)*
- Feta and Spinach in Phyllo*
- Deep-fried breaded Prawns, Tomato-Chili Mayonnaise*

- Honey glazed Gammon in mini Bread Rolls (Carving Station)*
- Shieftalies in mini Pitta Bread*
- Melitzanokeftedes with Cheese*
- Pork Burger in mini Bread Roll*
- Lountza and Halloumi Cheese Wrap*



PETIT FOURS

- Strawberry Fruit Tart*
- Lemon Meringue Tart*
- Crunchy Praline Lover*
- Biscotti Choco Cup*
- Tart aux Fromage*
- Normand Chocolate Tart*
- Opera*
- Pate Fruits*

All prices are in Euro and include VAT

THE GALA BUFFET MENU

REFRESHING SALADS

Greek Salad with Tomatoes, Cucumbers, green Peppers, Fetta Cheese and Oregano

Crushed Avocado with marinated Shrimps and Crab Mille Feuille

Vegetable Salad with Beetroots, light Mayonnaise, Turkey and hard-boiled Eggs

Mixed baby Leaf Salad with Vegetables, Pomegranates, Walnuts and Parmesan

Quinoa Salad with fresh Fruits, Fetta Cheese and Nuts

Tomato Carpaccio with Mozzarella and Burrata Mozzarella, Balsamic Caviar

Baby Arucola Salad, sun-dried Tomatoes, Artichokes, Parmesan Cheese

Marinated Seafood Salad, Hummus and Fennel

Caesar Salad with crispy Bacon Bits, Croûtons, Parmesan Cheese in Anchovy Garlic Dressing

Beetroot Salad, green Apple, Goat Cheese and Berries

Marinated grilled Vegetables with Olive Oil, roasted Garlic and Herbs



COLD DISPLAYS

Steamed Prawns on Ice

Smoked Salmon, Sour Cream, Caviar

Whole poached Salmon and Salmon Medallions

Sea Bass Ceviche, Avocado and Mango

Tuna Tataki on Hummus, Unaki Sauce

Marble Chicken Prese with dried Fruits

Bresaola Carpaccio, Rucola and Parmesan Flakes

All prices are in Euro and include VAT

THE GALA BUFFET MENU

HOT SPECIALTIES

Roasted Loin & Rack of baby Lamb, Ratatouille Vegetables and Lamb Jus

Stuffed Chicken Breast with red Wine Sauce

Roasted Beef Tenderloin, wild Mushroom Ragout, red Wine Sauce

Pan-fried Salmon Medallions, Spinach, Saffron Sauce, Avruga Caviar

Black Tiger Prawns, Seafood Fregola, Fennel

Crispy – fried Pork Loin, black Bean Sauce, Onions and Bell Peppers

Spinach and Ricotta Cheese Ravioli, Sage Butter

Egg-fried Basmati Rice with diced Vegetables

Fresh seasonal Vegetables

Sautéed New Potatoes with fresh Herbs

CARVING

(choice of two carvings)

Double roasted Leg of Lamb with fresh Herbs

or

Smoked-oak caramelized Leg of Pork, Orange Sauce

or

Slow-roasted U.S Beef Chunk Eye Roll, Béarnaise Sauce & Mustard

or

Salmon Coulibiac, Basil Cream Sauce

or

Honey glazed Gammon with Orange Sauce

DESSERTS

Wide selection of Cakes, Mousses and Gateaux

Large variety of fine Cheeses, Marmalades

Fresh Fruit Display and Fruit Salad

All prices are in Euro and include VAT

