



# SILVER WEDDING PACKAGE

## Cocktail Reception

Prices include:

Garden Pool Venue Hire

Fruit Punch  
(alcoholic and non-alcoholic)

French Sparkling Wine

400-600 pax	€43.00 per person
600-800 pax	€38.00 per person
800-1000 pax	€33.00 per person
1000-1500 pax	€28.00 per person

The Garden Pool can accommodate Receptions up to a maximum of 1500 guests

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

# GOLDEN WEDDING PACKAGE

## Wedding Dinner

€ 140.00 per person

Price Includes:

*Four Seasons Ballroom Venue Hire*

*Full set of ivory linen for tables  
(table cloths – napkins)*

*Gala buffet or a three course set menu. In  
case the set menu is selected, same menu  
must apply for all guests.*

*Unlimited local drinks*

*(Minimum charge for wedding dinners on Saturdays 250 guests)*

*All prices are in Euro and include VAT*

# PLATINUM WEDDING PACKAGE

Cocktail Reception and Dinner (for same number of guests)

€ 167.00 per person

Price Includes:

Garden Pool Venue Hire

One-hour open bar with local drinks including our selected house wine (red and white), local beers, soft drinks, juices, mineral water and sparkling wine

Three cold canapes per person from list below:

- Smoked Salmon Rose, Sour Cream and Keta Caviar
- Celery and Gorgonzola
- Parma Ham with Sweet Melon
- Roast Beef Rosette with Horseradish and Gherkins
- Hiromeri and Anari with Melon Pearls
- Marinated Shrimps and Avocado Mousse
- Stuffed Vine Leaves with Rice and Pine-nuts, Yoghurt Dip
- Cajun Turkey Breast with Mango and Walnut Chutney
- Mini Tartlets with Salmon Caviar and Cream Cheese
- Mozzarella, Tomato and Black Olive Relish
- Crab Meat Salad in Cucumber Shell
- Mini Vol-au-Vent with Smoked Trout Mousse
- Grilled Vegetables with Parmesan Flakes
- Pan-seared Tuna with Smoked Eggplant

Four Seasons Ballroom Venue Hire

Full set of ivory linen for tables  
(table cloths – napkins)

Gala buffet or a three course set menu. In case the set menu is selected, same menu must apply for all guests.

Unlimited local drinks

(Minimum charge for wedding dinners on Saturdays 250 guests)

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)	€2.50
Three tier wedding cake from	€500.00
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)	€20.00

All prices are in Euro and include VAT

# DINNER SET MENUS

## STARTERS

Sea Bass Carpaccio, crunchy Vegetables, Olive Oil  
and Lemon Dressing, Bottarga from Mesolongi,  
Parsley Condiment

or

Lightly smoked Salmon Confit, Avocado, green  
Apple and Lemon Grass, crunchy Salad

or

Marinated Prawns, Couscous Salad with Fine  
Herbs, Raisins and Pine Nuts, Zucchini and Basil  
Purée, extra Virgin Olive Oil and Lemon Dressing

or

Crab and Prawn Salad, Avocado cream, Celeriac,  
compressed Cucumber, Parsley Oil

or

Tuna Tartare, Ponzu, green Apple, crunchy  
Cucumber Salad and micro-Coriander

or

Stuffed baked Tomato with Quinoa, Raisins and  
Pine Nuts, red Pepper Condiment (Vegan)

or

Terrine of Duck Foie Gras, Commandaria Gel,  
Citrus, Gingerbread Condiment



## MIDDLE COURSE

King Sea Bass, Quinoa like Risotto, baby Spinach,  
Parsnip, Shellfish Bisque

or

Pigeon from the Landes, Beetroot Texture, Pistachio

or

Warm Scallop Carpaccio, Seafood Fregola,  
Cauliflower, Langoustine Jus

or

Warm Salmon Confit, Celeriac, Citrus Salad with  
Lemon Confit and red Peper Condiment,

Dill Oil

or

Pan-fried Escalope of Duck Foie Gras, Timut  
Pepper Quinche, Duck Jus

or

Southern Cauliflower, Vegan Cole Slaw, Mango  
tomato Chutney (Vegan)



## MAIN COURSE

Prime Beef Tenderloin, wild Mushroom Duxelles,  
Celeriac and roasted Root Vegetables, Veal Jus

or

Braised Iberico Pork, Parsnip Purée, Confit  
Potatoes, Chorizo Condiment,

Five Spice flavoured Jus

or

Veal Fillet with Duck Foie Gras Fritter, Gratin  
Potatoes and seasonal Vegetables,

Truffle flavoured Jus

or

Roasted Lamb Saddle, Lamb Shoulder Confit with  
Eggplant and Manouri Cheese Cannelloni,

green Pea Purée with Mint, Lamb Jus

or

Honey glazed Duck Breast and Duck Leg Confit  
Cannelloni,

Carrots and Date Condiment, Duck Jus

or

Fillet of Halibut, Celeriac, braised Swiss Chard  
Leaves, Clam Emulsion and Kaffir Lime



## DESSERTS

Tiramisu

‘Our own version of this classic Dessert’

or

Orange Pie, Mastic Gelato, Lemongrass Sauce,  
candied Citrus Fruit

or

Chocolate Textures, Bitter Chocolate Cream, Milk  
Chocolate Gelato,

or

Chocolate Grand Cru, salted Caramel Gelato

or

Crunchy Meringue, white Chocolate Pana Cotta,  
Vanilla Cream, Pineapple Gelato

or

Exotic Temptation, Citrus Savarin, white Chocolate  
Cream, exotic Fruit Chutney

## COFFEE AND PETIT FOURS

Please make your selection of a three or four course meal from the above options.  
One of each course is to be chosen; same menu is to be served to all guests.



# 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*



