

SILVER WEDDING PACKAGE

Cocktail Reception

Prices include:

Garden Pool Venue Hire

Fruit Punch
(alcoholic and non-alcoholic)

French Sparkling Wine

8 Canapés or Petit Fours
(per person)

Up to 500 pax €55.00 per person

From 500 - 1000 pax €50.00 per person

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

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

All prices are in Euro and include VAT

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GOLDEN WEDDING PACKAGE

Wedding Dinner

€ 170.00 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)

€ 200.00 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

Chocolate textures, bitter chocolate cream,
milk chocolate gelato

or

Peanut yuzu Namelaka, salted caramel gelato

or

Red fruit temptation, raspberry sorbet

or

Tart au citron, sheep yogurt gelato, red fruits

or

Tonka Crème Brûlée, Almond Biscuit,
Mastiha Gelato

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

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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

