



WEDDING PACKAGES

WEDDING BUFFET I

STARTERS

Smoked salmon and halibut roses with horseradish and garnishes



Marinated shrimps with zucchini and coriander



Aegean octopus with mustard and herbs



Smoked meat selection
with cherry tomatoes and pickles



Greek cheese selection
with grissini, cherry tomatoes, nuts, dry fruits and grapes

FRESH SALADS

Greek salad, cucumber salad, tomato salad,
cabbage salad with carrot and mayonnaise



Beetroot with rosemary vinaigrette



Penne with basil, cherry tomatoes and mozzarella



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Smoked eggplant purée

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Green salad with Caesar dressing

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Potato salad with sausages, onion and cornichon

DRESSINGS

Balsamic, herbs vinaigrette, Roquefort, French and Italic

GARNISHES

Crouton, parmesan flakes, bacon, sun dried tomatoes, pumpkin seeds

MAIN DISHES

Chicken fillet with tarragon and Melissa officinalis

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Lamb in clay pot with thyme

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Mini Pork fillet with prunes and green apple

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Beef filets with green peppercorn flambé with Metaxa cognac

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Grilled grouper with sun dried tomato vinaigrette

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Farfalle with sea food, dill and capers



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Risotto with wild mushrooms

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Bouquet of fresh salad

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Potato slices roasted with onion and parsley

DESSERTS

Variety of French and Greek delights

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Assortment of mousse and fruit gazpacho in shot glasses

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Fruit salad and sliced fruit display

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Coffee or Tea

Wedding cake



WEDDING BUFFET II

STARTERS

Seafood on ice
Oysters, cockles, clams



Selection of smoked fishes
(salmon, halibut and eel)
served with hovis bread and garnishes



Yellow fin tuna carpaccio with wasabi and pink pepper



Smoked meat selection:
with sweet & hot mustard and pickles



Greek and international cheese selection with grissini, cherry tomatoes, nuts, dry fruits and grapes

FRESH SALADS

Greek salad, cucumber salad, tomato salad,
cabbage salad with carrot and mayonnaise



Rocket with sun dried tomato and parmesan



Tuna salad with corn, colored peppers and spring onion





Rice salad with colored peppers, shrimps, calamari and chili

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Grilled vegetables with balsamic

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Pasta salad with chicken, raisin and fresh dressing

DRESSINGS

Balsamic, herbs vinaigrette, Roquefort, French and Italic

GARNISHES

Crouton, parmesan flakes, bacon, sun dried tomatoes, pumpkin seeds

MAIN DISHES

Roasted sea bass

Warm vinaigrette with basil, tomato comfit and olives

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Caré of lamb Provençal with rosemary gravy

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Mini pork fillet with Roquefort

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Roasted beef contra fillet with mushroom velouté

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Lobster pasta

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Parmesan risotto



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Potato caré with coriander

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Seasonal steamed vegetables

DESSERTS

Variety of French and Greek delights

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Gratinated exotic fruit with sabayon

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Fruit salad and sliced fruit display

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Coffee or Tea

Wedding cake



WEDDING BUFFET III

STARTERS

Lobster, shrimps & langoustines
with lemon-oil emulsion, mayonnaise and ginger



Marinated salmon with dill and honey mustard sauce



Boiled grouper with tartar and lemon



Veal carpaccio with rocket and parmesan



Greek and international cheese selection with grissini,
cherry tomatoes, nuts, dry fruits and grapes

SALADS

Greek salad, tomato salad, cucumber salad,
lettuce frisse salad and rocket salad



Fresh spinach with pine nuts, bacon and parmesan



Tomato and mozzarella with basil



Cheese salad with hot pepper



Smoked turkey with exotic fruits curry and ginger dressing



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Smoked eggplant with walnuts

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Green asparagus with tarragon vinaigrette

DRESSINGS

Balsamic, herbs vinaigrette, Roquefort, French and Italic

GARNISHES

Crouton, parmesan flakes, bacon, sun dried tomatoes, pumpkin seeds

MAIN DISHES

Roasted salmon with mango-avocado sauce

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Eggplant medallion and shrimps with tomato and feta cheese

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Roasted pork with sweet garlic and oregano sauce

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Grilled milk fed lamb cutlet

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Veal fillet with truffle

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Grilled chicken legs with herbs

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Home made traditional rolls with vine leaves and rice topped with egg sauce



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Penne primavera

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Roasted potatoes with thyme

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Fresh seasonal vegetables

DESSERTS

Variety of French and Greek delights

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Crêpe Suzette

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Macarons pyramid

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Sliced exotic fruit display

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Coffee or Tea

Wedding cake



CARVING STATIONS

(Minimum no of pax 50)

Honey glazed Virginia ham (~10 kg / pcs) Assorted Mustards	€ 84.00/kg
Smoked Scottish salmon With traditional condiments	€ 53.00/kg
Whole roasted sirloin of beef Sauces: pepper, mustard, horseradish	€ 62.00/kg
Whole roasted prime rib (~8 kg) Sauces: pepper, mustard, horseradish	€ 77.00/kg
Roast leg of lamb Thyme jus and selection of mustards	€ 34.00/kg
Whole baby suckling pig (~10 kg/ pig) Assorted mustards	€ 26.00/kg
Whole grouper roast (8-9kg/fish) Beurre blanc, mayonnaise, olive oil and lemon	€ 87.00/kg
Whole dentex roast (8-9 kg/fish) Beurre blanc, mayonnaise, olive oil and lemon	€ 90.00/kg

For each guest please calculate 100 gr of meat
Prices include all local taxes



PRICE LIST

Wedding buffet I	97.00 €
Wedding buffet II	110.00 €
Wedding buffet III	125.00 €

Above prices include the following:

Welcome drink

Choice of:

Sangria or Kir Royale with sparkling wine

Snacks

Buffet menu

Beverage package during dinner

Choice of:

Metochi Chromitsas, by Tsantalis white – Assyrtiko, Sauvignon

Metochi Chromitsas, by Tsantalis red – Limnio, Cabernet Sauvignon

Beers and soft drinks in unlimited consumption

or

Moshofilero, Boutaris white

Agiorgitiko, Boutaris red

Beers and soft drinks in unlimited consumption



HOTEL OFFERS

Wedding cake

Glass of Sparkling wine for the toast during the Wedding cake cutting for all attendees.

Honeymoon suite for one night with full breakfast and honeymoon amenities

Spa treatment for the couple

Romantic dinner at the GB Roof Garden Restaurant
and accommodation for the couple on their 1st anniversary

ADDITIONAL CHARGES

Liquor shots with the following flavors:

Watermelon, Kamikazi, Tequila, Barman's delight, Vodka with orange

Charge 3 € per shot

(Minimum consumption 100 shots)

In case that the alcoholic beverages for an open bar are client's responsibility,
there is a corkage fee charge equal to 10.00 € per person.

Flower decoration or Entrainment - on request-

All above prices include service and tax.