



SANTORINI  
GEM

The  
Absolute  
Destination  
Wedding  
Venue & Villa

MENUS

created by  
Executive Chef  
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The background is a light, textured paper. In the top-left corner, there is a large, solid dark green circle. A thin, dark green line starts from the edge of this circle and curves downwards and to the right, framing the text. On the right side of the page, there are several vertical, semi-transparent strips in shades of beige and light green, resembling paper or fabric strips. The text 'BUFFET Menu' is centered in the lower half of the page.

BUFFET  
Menu

## Greek traditional buffet

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### Appetizers and spreads

- **Tzatziki with pitta bread** / Traditional yoghurt sauce with garlic, cucumber and dill, served with pitta bread **Vegetarian / Gluten free**
- **Fava spread with pitta bread** / Fava bean from Santorini with capers and onion, served with pitta bread **Vegetarian / Gluten free**
- **“Ntakos”** / Traditional rusks with fresh tomato sauce, capers and Greek cheese ‘Tsalafouti’ **Vegetarian**
- **“Prasopita” bites** / Greek traditional leek pie with feta cheese **Vegetarian**
- **Lamb meat balls** / Lamb and beef meat with spearmint served with yoghurt-cumin sauce

### Salads

- **Greek salad** / cherry tomatoes, cucumber, olives, caper leaves and feta cheese **Vegetarian / Gluten free**
- **“Spanakopita” salad** / fresh baby spinach, spinach cooked with herbs, crispy phyllo and goat cheese **Vegetarian**

### Main Courses

- **“Papoutsakia”** / White eggplant / Minced beef / béchamel sauce
- **Pork belly “Gyro” style** / pitta bread / tzatziki / tomato
- **Deep fried chicken** / mustard sauce / French fries

### Side dishes

- **Potatoes in the oven with onions and thyme** **Vegan / Gluten free**
- **Brown rice with raisins from Santorini** **Vegan / Gluten free**

### Desserts

- **Traditional “halvas’ with almonds** **Vegan**
- **Ravani with mastic ice cream**

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Minimum 30 adult guests

Price Per Person: 110,00€

## Buffet Menu 2

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### Appetizers and spreads

- **Fried zucchini** / yoghurt sauce with mint **Vegetarian**
- **Chicken pie** / mushrooms / smoked cheese from Metsovo
- **Tarama salad** / bottarga / dill oil **Gluten free**
- **Eggplant salad** / Florina peppers / parsley **Vegan / Gluten free**

### Salads

- **Greek salad** / cherry tomatoes, cucumber, olives, caper leaves and feta cheese **Vegetarian / Gluten free**
- **Green salad** / figs / anthotyro cheese / pistachio / orange vinaigrette **Vegetarian / Gluten free**
- **Potato salad** / capers / onion / parsley mayonnaise / lime **Vegetarian / Gluten free**

### Main Courses

- **Lemon and honey chicken skewers** **Gluten free**
- **Lamb kebab** / tomato sauce / yoghurt **Gluten free**
- **Grilled calamari** / cherry tomatoes / herbs pesto **Gluten free**
- **White eggplant** / tomato and onions / parsley **Vegan / Gluten free**

### Side dishes

- **White rice with parsley and roasted almonds** **Vegetarian / Gluten free**
- **Whole potatoes baked in charcoal with goat butter** **Vegetarian / Gluten free**
- **Grilled zucchini and peppers** **Vegan / Gluten free**

### Desserts

- **Yoghurt mousse and red fruits** **Gluten free**
- **Seasonal Fruits** **Vegan / Gluten free**

Minimum 30 adult guests

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Price Per Person: 120,00€

## BBQ Buffet

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### Appetizers and spreads

- **Charcuterie and cheese board with breadsticks and dry fruits**
- **Haloumi grilled with tomato marmalade Vegetarian / Gluten free**
- **Tzatziki with pitta bread** / Traditional yoghurt sauce with garlic, cucumber and dill, served with pitta bread Vegetarian / Gluten free (without the pitta)
- **“Tyrokafteri” salad** / spicy cheese salad with white cheese and spicy peppers Vegetarian / Gluten free (without the pitta)

### Salads

- **Greek salad** / cherry tomatoes, cucumber, olives, caper leaves and feta cheese **Vegetarian / Gluten free**
- **Cyclades salad** / figs / anothotyro cheese / “louza” from Mykonos / orange vinaigrette **Gluten free**
- **Pasta cold salad** / grilled chicken / chives mayonnaise / capers / pickled cucumber / onion

### Main Courses

- **Chicken skewers** / cherry tomatoes **Gluten free**
- **Greek sausages on the grill**
- **Lamb chops with chimichurri sauce Gluten free**
- **Calamari with pesto**
- **Veggies on the grill** / zucchini / bell pepper / eggplant **Vegan / Gluten free**

### Side dishes

- **Potato puree with parmesan and parsley Vegetarian / Gluten free**
- **Rice with orzo and dry nuts Vegetarian**

### Side dips

- **Homemade bbq sauce Vegan**
- **Mustard and honey sauce Vegetarian**

### Desserts

- **Chocolate mouse with orange crumble**
- **Crispy triangles with vanilla cream**

Minimum 30 adult guests

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Price Per Person: 145,00€

## Sea food Buffet

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### Appetizers and spreads

- **Fried shrimps** / spicy mayonnaise sauce
- **Salmon crepes** with cream cheese and trout eggs
- **Octopus salad** with vinegar and olive oil
- **Tarama salad** / bottarga / dill oil **Gluten free**
- **Eggplant salad** / Florina peppers / parsley **Vegan / Gluten free**

### Salads

- **Greek salad** / cherry tomatoes, cucumber, olives, caper leaves and feta cheese **Vegetarian / Gluten free**
- **Caesar's with calamari** / green salad / anchovy sauce
- **Potato salad** / capers / onion / parsley mayonnaise / lime **Vegetarian / Gluten free**

### Main Courses

- **Deep fried cod** / Beetroot salad / potato-garlic sauce
- **Salmon** with Asyrtiko sauce and capers **Gluten free**
- **Shrimps** with orzo and cherry tomatoes
- **Calamari** / white eggplant / tomato / parsley **Gluten free**
- **Tuna** / penne / onions / capers / tomato

### Side dishes

- **White rice** with vegetables **Vegan / Gluten free**
- **Black eyed peas** / onion / parsley **Vegetarian / Gluten free**

### Desserts

- **White chocolate mousse with lemon and strawberries** **Gluten free**
- **Seasonal Fruits** **Vegan / Gluten free**

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Minimum 30 adult guests

Price Per Person: 155,00€

## Luxury Buffet

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### Cold Appetizers and spreads

- **Homemade salmon Gravlax** with mini bruschetta
- **“Athinaiki” salad** with grouper and chives mayonnaise **Gluten free**
- **Beef tartare served** with bruschetta and herring caviar
- **Black tarama salad** / bottarga / dill oil **Gluten free**
- **Eggplant salad** / Florina peppers / parsley **Vegan / Gluten free**

### Hot Appetizers

- **Mushroom pie** with black truffle and smoked cheese **Vegetarian**
- **Risotto** with asparagus and parmesan **Vegetarian / Gluten free**
- **Baby potatoes** with oregano and smoked bacon **Gluten free**
- **Lamb meat balls** / Lamb and beef meat with spearmint served with yoghurt-cumin sauce

### Salads

- **Greek salad** / cherry tomatoes, cucumber, olives, caper leaves and feta cheese **Vegetarian / Gluten free**
- **Caesar’s** with chicken fillet / green salad / anchovy sauce
- **Potato salad** / capers / onion / truffle mayonnaise / black truffle powder **Vegetarian / Gluten free**

### Main Courses

- **Deep fried cod** / Beetroot salad / potato-garlic sauce
- **Shrimps** with orzo and cherry tomatoes
- **Lamb chops** with chimichurri sauce **Gluten free**
- **Iberico Pork belly “Gyro” style** / pitta bread / cherry tomatoes / bbq glaze / mustard
- **Sea bream** with wild greens and egg-lemon sauce **Gluten free**

### Desserts

- **White chocolate mousse** with lemon and strawberries **Vegetarian / Gluten free**
- **Bitter and milk chocolate cream** with caramel sauce **Vegetarian / Gluten free**
- **Seasonal Fruits** **Vegan / Gluten free**

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Minimum 30 adult guests

Price Per Person: 175,00€



## Vegetarian Buffet

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### Appetizers and spreads

- **Fava spread with pitta bread** / Fava bean from Santorini with capers and onion, served with pitta bread **Vegan / Gluten free (without the pitta)**
- **Avocado cream** / fresh tomato / coriander / barley rusks / spring onion **Vegetarian**
- **“Prasopita” bites** / Greek traditional leek pie with feta cheese **Vegetarian**

### Hot appetisers

- **Mushroom ragout** with gorgonzola cheese **Vegetarian / Gluten free**
- **Fried rice** with vegetables and omelette **Vegetarian / Gluten free**

### Salads

- **Greek salad** / cherry tomatoes, cucumber, olives, caper leaves and feta cheese **Vegetarian / Gluten free**
- **Green salad** / grilled eggplant / metsovone cheese / **pickled onion / balsamic vinaigrette** **Vegetarian / Gluten free**
- **Potato salad** / capers / onion / parsley mayonnaise / lime **Vegetarian / Gluten free**

### Main Courses

- **“Papoutsakia”** / White eggplant / zucchini and tomato ragout / béchamel sauce
- **Spinach risotto** with herbs and yoghurt **Vegetarian / Gluten free**
- **Deep fried summer vegetables** with tomato sauce and feta **Vegetarian**
- **Penne** with sun-dried tomato, zucchini and eggplant **Vegetarian**

### Desserts

- **Traditional “halvas”** with almonds **Vegan**
- **Seasonal fruits** **Vegan / Gluten free**

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Minimum 30 adult guests

Price Per Person: 105,00€

## Indian Buffet

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### Appetizers and spreads

- **Paneer Tikka:** Cubes of paneer, onion and bell peppers marinated with spices and yogurt on a stick **Vegetarian**
- **Chicken Tikka Samosa:** chicken and veggie mixture encased in golden spring roll wrappers
- **Dahi Bhala:** fried lentil balls in a yoghurt sauce with spices and fresh herbs **Vegetarian**

### Soup

- **Cold cucumber Soup** with yoghurt and dill **Vegetarian / Gluten free**

### Salads

- **Indian tomato salad:** tomatoes / red onion / garam marsala / yoghurt / fresh mint / lime juice **Vegetarian / Gluten free**
- **Tandoori chicken salad:** lettuce / tandoori chicken / cucumber / yoghurt / jalapenos / sesame / vinaigrette

### Main Courses

- **Chicken Biryani:** marinated chicken / basmati rice / spices / raisins / herbs
- **Beef Korma:** slow cooked marinated beef / korma paste / cilantro

### Desserts

- **Kesar Kheer:** rice pudding with cardamon / saffron dry fruits and almonds

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Minimum 30 adult guests

Price Per Person: 140,00€



SET  
Menus

## Traditional Menu 1

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### Appetizers and spreads (served family style)

- **Tzatziki with pitta bread** / Traditional yoghurt sauce with garlic, cucumber and dill, served with pitta bread **Vegetarian / Gluten free (without the pitta)**
- **Tarama salad** / bottarga / dill oil **Gluten free**
- **“Sefoukloti”** / traditional spinach pie with raisins **Vegetarian**

### Salads (served family style)

- **Greek salad** / cherry tomatoes, cucumber, olives, caper leaves and feta cheese **Vegetarian / Gluten free**

### Main Courses

- **Lamb-beef kebab** / tomato sauce / yoghurt

### Desserts

- **Yoghurt mousse** with red fruits and pistachio **Gluten free**

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Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 85,00€

## Traditional Menu 2

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### Appetizers and spreads (served family style)

- **Fava spread with pitta bread** / Fava bean from Santorini with capers and onion, served with pitta bread Vegetarian / Gluten free (without the pitta)
- **“Ntakos”** / Traditional rusks with fresh tomato sauce, capers and Greek cheese ‘Tsalafouti” **Vegetarian**
- **Lamb meat balls** / Lamb and beef meat with spearmint served with yoghurt-cumin sauce
- **Traditional tomato pie** / onions / bell pepper / metsovone cheese **Vegetarian**

### Salads (served family style)

- **Grilled summer vegetables salad** / baby rocket / balsamic vinaigrette / feta cheese **Vegetarian / Gluten free**

### Main Courses

- **Traditional moussaka** with eggplants, potato, minced beef and béchamel sauce

### Desserts

- **Traditional walnut pie with chocolate ice cream**

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Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 100,00€

## Set Menu 1

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### Appetizers and spreads (served family style)

- **Tarama salad** / bottarga / dill oil **Gluten free**
- **Chicken tacos** with mustard sauce and tomato

### Salads (served family style)

- **Cherry tomato salad** / cucumber / rock samphire / olives / feta cheese / barley rusk **Vegetarian / Gluten free (without the barley rusk)**
- **Potato salad** / capers / onion / parsley mayonnaise / lime / smoked bacon **Gluten free**

### Main Courses

- **Chicken fillet** / bell peppers / onions / basmati rice

Or

- **Sea bass** with cherry tomatoes and rosemary **Gluten free**

### Desserts

- **Milk chocolate mousse** with biscuits and caramel sauce

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Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 95,00€

## Set Menu 2

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### Appetizers and spreads (served family style)

- **Chicken pie** / mushrooms / smoked cheese from Metsovo
- **Tzatziki with pitta bread** / Traditional yoghurt sauce with garlic, cucumber and dill, served with pitta bread **Vegetarian / Gluten free (without the pitta)**
- **Lamb meat balls** / Lamb and beef meat with spearmint served with yoghurt-cumin sauce

### Salads (served family style)

- **Greek salad** / cherry tomatoes, cucumber, olives, caper leaves and feta cheese **Vegetarian / Gluten free**
- **Wild greens** / rocket / spring onion / lemon sauce / anthotyro cheese **Vegetarian / Gluten free**

### Main Courses

- **Sea bass** with Asyrtiko sauce and asparagus **Gluten free**

Or

- **Ox tail with orzo and red wine**

### Desserts

- **Vanilla cream** / caramel / red fruits / caramelized phyllo

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Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 105,00€

## Set Menu 3

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### Appetizers and spreads (served family style)

- **Fava spread with pitta bread** / Fava bean from Santorini with capers and onion, served with pitta bread **Vegetarian / Gluten free (without the pitta)**
- **Lamb meat balls** / Lamb and beef meat with spearmint served with yoghurt-cumin sauce

### Salads (served family style)

- **Green salad** / smoked bacon / cherry tomatoes / gruyere cheese / cider vinaigrette **Gluten free**
- **Potato salad** / capers / onion / parsley mayonnaise / lime / smoked bacon **Gluten free**

### Main Courses

- **Traditional moussaka** with eggplant, potato, minced beef and béchamel sauce

Or

- **Sea bass** with cherry tomatoes and rosemary **Gluten free**

### Desserts

- **Millefeuille** with caramel and red fruits

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Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 115,00€



## Set Menu 4

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### Appetizers and spreads (served family style)

- **Tarama salad** / bottarga / dill oil **Gluten free**
- **Charcuterie and cheese board** with breadsticks and dry fruits
- **Haloumi grilled** with tomato marmalade **Vegetarian / Gluten free**

### Soup

- **Gazpacho soup** with avocado and cucumber **Vegan**

### Salads (served family style)

- **Cherry tomato salad** / cucumber / rock samphire / olives / feta cheese / barley rusk **Vegetarian / Gluten free (without the barley rusk)**
- **Green salad** with goat cheese, walnuts, truffle honey **Vegetarian / Gluten free**

### Main Courses

- **Sea bream** with eggplant and beurre blanc sauce **Gluten free**

Or

- **Chicken fillet** with mushroom risotto and truffle **Gluten free**

### Desserts

- **Chocolate mi-cuit** with orange and vanilla ice cream

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Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 130,00€

## Sea food Menu

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### Appetizers and spreads (served family style)

- **Grilled calamari** with pesto and black eyed peas **Gluten free**
- **Deep fried octopus** with potato puree and chorizo

### Soup

- **Bouillaibaisse soup**

### Salads (served family style)

- **Potato salad** / capers / onion / smoked salmon / lime **Gluten free**

### Main Courses

- **Salmon** with Asyrtiko sauce and asparagus **Gluten free**

Or

- **Shrimps** with orzo and cherry tomatoes

### Desserts

- **White chocolate mousse** with lemon and strawberries **Gluten free**

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Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 130,00€

## Luxury Menu

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### Cold appetizers and spreads (served family style)

- **Beef tartare** served with herring caviar **Gluten free**
- **Charcuterie and cheese board** with breadsticks and dry fruits
- **Potato crockets** with black truffle **Vegetarian**

### Soup

- **Gazpacho soup** with crab

### Salads (served family style)

- **Caesar's** with chicken fillet / green salad / anchovy sauce / pancetta / aged parmesan **Gluten free**
- **Potato salad** / capers / onion / salmon / trout caviar **Gluten free**

### Main Courses

- **Beef fillet** / Jerusalem artichoke puree / beef sauce

Or

- **Grouper** with asparagus and beurre blanc sauce **Gluten free**

### Desserts

- **Bitter and milk chocolate cream** with caramel sauce **Gluten free**

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Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 150,00€

## Vegan Menu

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### Appetizers and spreads (served family style)

- **Beetroot carpaccio** with olive oil-lemon sauce / crunchy capers / cashew / pickled onion **Gluten free**
- **Oyster mushroom ceviche on tostada** with avocado mousse
- **Miso roasted sweet potato** with shichimi spiced chickpeas and crispy onion

### Soup

- **Gazpacho soup** with avocado and cucumber

### Salads (served family style)

- **Cherry tomato salad** / cucumber / rock samphire / olives / barley rusk
- **Tabbouleh** / tomatoes / cumin / cucumber / parsley / fresh herbs / spring onion vinaigrette

### Main Courses

- **Stir-fried rice** / with cauliflower / ginger / sesame and fresh vegetables  
**Gluten free**

Or

- **Creamy Pesto pasta** with cherry tomatoes and cashew

### Desserts

- **Platter with traditional greek pastries** such as baklava / saragli and kataifi

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Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 110,00€



HAPPY  
Combinations



## Desserts Shooters Buffet

- Millefeuille with caramel
- Chocolate mousse with orange
- Banoffee with caramel and biscuits
- Cheesecake with lime and strawberries
- Yoghurt mousse with red fruits
- Fruit tarts with vanilla cream and cherries
- Greek traditional mini sweets
- Fruit skewers **Gluten free**
- American cookies

Price Per Person: 38,00€

Minimum order for 30 persons

## Chocolate Fountain

- **Chocolate Fountain** with strawberries and marshmallows

Price Per Person: 10,00€

Minimum order for 30 persons • Approximate duration: 1h

## Shrimp Fountain

- **Shrimp Fountain** accompanied with guacamole and cocktail souse, pitta bread

Price Per Person: 12,00€

Minimum order for 30 persons

## Fruit platter

- **A selection of fresh fruits**, watermelon, melon, grapes and peach

Price Per Platter: 120,00€

Serves 30 persons • Larger platters upon request

## Finger food

- Black truffle and mascarpone sandwich **Vegetarian** 4€
- Salmon crepes with dill cream 4,5€
- Savory muffins with parmesan and chorizo 4,5€
- Mini brioche with prosciutto, mozzarella and pesto 4€
- Skewers with feta and watermelon **Vegetarian / gluten free** 3€
- Small tarts with fava and capers marmalade **Vegetarian** 4€
- Shrimps with cocktail sauce 5€
- Tacos with avocado and yoghurt **Vegetarian** 4€

## Canapes

- Handmade spinach pie Sefoukloti **Vegetarian** 3€
- Handmade mushroom pie **Vegetarian** 3€
- Chicken souvlaki marinated with lemon and oregano  
**Gluten free** 4,5€
- Mini skewer kebab 4,5€
- Mini burger with pickled cucumbers and mayonnaise 5€
- Mini fish burger with cod 5€
- Fava croquettes with capers **Vegetarian** 4€
- Bruschetta with avocado and sun-dried tomato **Vegetarian** 3,5€
- Mousaka spring rolls. 4,5€
- Mini tart with hummus and spring onion **Vegetarian** 4€
- Skewers with summer vegetables **Vegan / Gluten free** 3,5€

Minimum order 20 pieces per type

## Pizza Selection

(You can choose one of the following or a mix)

- **MARGARITA with mushrooms** Cheese, mushrooms and homemade tomato sauce
- **HAM & BACON** Cheese mix, homemade tomato sauce, ham, bacon, peppers.
- **GREEK** Tomato, onions, olives, feta cheese, edam, oregano, homemade tomato sauce.

Price per person: 22,00€

or

## Traditional gyros

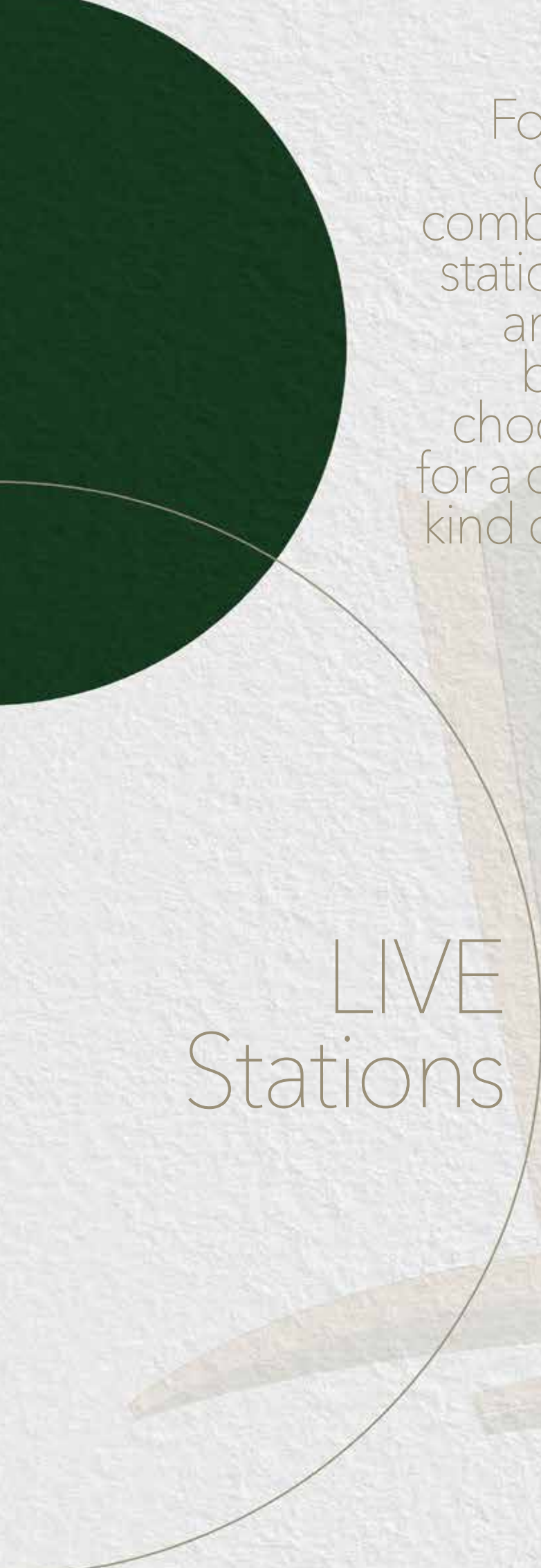
(pork or chicken)

- served in platters with pitta bread, onions, tomato and tzatziki

Price per person: 20,00€

\* The Late Snack Menus, if chosen, must apply to all guests and the quantity is unlimited





For a twist  
of flavor  
combine our  
stations with  
any other  
buffet or  
choose two  
for a different  
kind of party!

# LIVE Stations

## Meat BBQ Station

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- **Marinated chicken skewers with paprika**
- **Slow cooked pancetta on the grill**
- **Traditional beef kebab**
- **Pitta bread**
- **Fresh sourdough bread on the grill with oregano and olive oil**
- **Tomato Vegan / Gluten free**
- **Onion Vegan / Gluten free**
- **Greek yoghurt Vegetarian / Gluten free**
- **Tzatziki Vegetarian / Gluten free**
- **Bbq sauce Vegan / Gluten free**
- **Mustard Vegan / Gluten free**

Price Per Person: 70,00€ / Duration 90 minutes

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Maximum number of guests: 90 | Minimum 20 adult guests

Stations can be ordered in combination with other buffet menus or if you wish to order stations alone there is a minimum two stations combination.

## Fish BBQ Station

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- Squid on the grill
- Octopus
- Salmon bruschetta
- Sourdough bread
- Barley rusks
- Cherry tomatoes **Vegan / Gluten free**
- Pickled onions **Vegan / Gluten free**
- Tarama sauce
- Creamy pesto **Vegetarian / Gluten free**

Price Per Person: 90,00€ / Duration 90 minutes

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Maximum number of guests: 90 | Minimum 20 adult guests

Stations can be ordered in combination with other buffet menus or if you wish to order stations alone there is a minimum two stations combination.

## Vegetarian Station

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- Squid on the grill
- Octopus
- Salmon bruschetta
- Sourdough bread
- Barley rusks
- Cherry tomatoes **Vegan / Gluten free**
- Pickled onions **Vegan / Gluten free**
- Tarama sauce
- Creamy pesto **Vegetarian / Gluten free**

Price Per Person: 80,00€ / Duration 90 minutes

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Maximum number of guests: 90 | Minimum 20 adult guests

Stations can be ordered in combination with other buffet menus or if you wish to order stations alone there is a minimum two stations combination.

## Asian Station

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- Slow cooked pork belly asian style with ginger
- Chicken yellow curry
- Pork skewers with xo sauce and sesame
- Eggplant with miso and soy sauce **Vegan**
- Nem rolls with vegetables and chilli garlic sauce **Vegan / Gluten free**
- Fried rice with baby corn, spring onion, omelette and soy sauce  
**Vegetarian / Gluten free**
- Fried noodles with duck and sesame oil
- Jasmine rice **Vegan / Gluten free**

Price Per Person: 110,00€ / Duration 90 minutes

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Maximum number of guests: 90 | Minimum 20 adult guests

Stations can be ordered in combination with other buffet menus or if you wish to order stations alone there is a minimum two stations combination.

## Kids menu

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- Chicken nuggets and fries with ketchup
- Chocolate and vanilla ice cream

*For our little friends up to 12 years old*

Price Per Person: 30,00€

## Vendor's meal

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### SET MENU

- Mesclun salad
- Main course
- Ice cream

Price Per Person: 45,00€

- In case of a buffet menu, suppliers may be served from the buffet menu as well, after the guests have been served, at 50% of the cost.
- Mineral water, coffee, a soft drink, a glass of wine is offered to suppliers complimentary.

## Children Menu & Discounts

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Our younger guests enjoy special discounts on food menus:

- **Children age 0-3 years** can enjoy the meal at no cost.
- **Children age 4-11 years** can enjoy 50% discount of the selected menu.
- **Children over 12 years** pay full cost.

**On set menus**, children may choose to have the adult main course option or choose a “kids meal” option regarding the main dish; if they prefer.

**On buffet menus**, children do not have an additional choice of main dish; they will be served from the buffet.

## Beverage Policy for Children

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- **Alcoholic drinks are only served to adults** (18 years +).
- **Children up to 3 years old** may have juices and mineral water complimentary.
- **Children & teenagers up to 18 years old** may have the non-alcoholic open bar package with soft drinks, juices, bottled water.

Price per person per hour 15.00€

1. Dinner has to be arranged no earlier than 18:00 and no later than 21:00.
2. Food menus must be finalised and received by the venue, minimum forty (40) days before the event. This must include dietary requirements/allergies/intolerances. You will be provided by Gem a 'Microsoft excel' form named "guest list & table plan". Please send over the form minimum forty (40) days before the event. A confirmation of the updated 'Microsoft excel' form, 7 days prior to the event will be also required.
3. Set menus are only available for minimum 20 adults and up to 80 persons maximum (children included).
4. Set menus have the following courses: starter, salad, main course and dessert (wedding cake not included).
5. Couples may choose one set menu option for their guests. A vegan menu option is available upon request. Vegetarian & gluten free main course options as well as kids dishes are available. Children may have the same menu as adults with one extra option for main dish.
6. Our team works hard to provide you an exquisite culinary experience. The usual duration of a 4-course seated meal is 2 hours. Please let us provide the best of our service and let your guests enjoy their meal.
7. Our venue offers dinner tables and chairs that can accommodate up to 8 persons per table (adults, children & babies with highchairs included) for set menus and up to 9 persons for buffet menus.
8. In case of poolside reception, only buffet menus must be chosen (not set menus).
9. Buffet menus are available for over 30 guests (payable min. of 30 adults).
10. The maximum duration of a buffet cannot exceed one and a half hour (90'); desserts of the buffet menu are not included in the above time.
11. Open bar packages are not mandatory. If chosen, must apply to ALL adult guests.
12. Due to HACCP (food & safety international rules) and Greek law restrictions, leftover food is not to be taken off the premises for later consumption or any other reason.
13. As mentioned above we are not able to offer take away services or packaging for leftover cake/other items (from other providers); planners/guests that wish to take cake or other sweets and items outside our premises must provide packaging of their own.





SANTORINI  
GEM

SANTORINI GEM WEDDINGS & EVENTS

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