



The
Absolute
Destination
Wedding
Venue & Villa

MENUS
2026

created by
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BUFFET Menus

Greek traditional Buffet

Appetizers and spreads

- **Tzatziki with pitta bread** / Traditional yoghurt with garlic, carrot, cucumber fresh dill, served with pickled cucumber and homemade pitta bread **Vegetarian / Gluten free**
- **Fava spread with pitta bread** / Fava from Santorini, fried caper and spring onion oil, served with homemade pitta bread **Vegetarian / Gluten free**
- **“Ntakos”** / Traditional rusks with fresh tomato sauce, capers and Greek cheese ‘Tsalafouti’ **Vegetarian**
- **“Kleftiko”** / Greek rusks with cherry tomatoes, caper, traditional cheese “galotyri” topped with fresh oregano **Vegetarian**

Salads

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

Main Courses

- **“Greek gyros”** / pork belly, tomato, onion, tzatziki, homemade pitta bread and fried potatoes
- **Deep fried crispy chicken** / mustard, thyme, honey and country potatoes topped with oregano and smoked paprika

Side dishes

- **Potatoes in the oven with garlic, thyme and butter** **Gluten free**
- **Black rice with vegetables and parsley** **Vegan / Gluten free**

Desserts

- **Greek “halvas Farsalon’ with almonds** **Vegan**
- **Traditional orange pie with kaimaki ice cream**

Minimum 30 adult guests

Price Per Person: 130,00€

Mediterranean Buffet

Appetizers and spreads

- **Grilled cucumber** / yoghurt sauce and mint **Vegetarian**
- **Tarama salad** / bottarga / dill oil
- **Chicken pie** / mushrooms, peppers and Greek "ladotyri Lesvos" cheese

Salads

- **Greek salad** / cherry tomatoes, cucumber, peppers, spring onion, olives, caper, samphire and feta cheese **Vegetarian / Gluten free**
- **Green salad** / avocado, dried apricot, roasted almond, anthotyro, citrus vinaigrette **Vegetarian / Gluten free**
- **Potato salad** / caper, spring onion, mint mayonnaise, boiled egg, bacon, lime **Vegetarian / Gluten free**

Main Courses

- **Chicken skewers** with oil lemon and fresh oregano **Gluten free**
- **Grilled Pork skewers** with bbq glaze / yoghurt **Gluten free**
- **Grilled octopus** with fava beans and orange **Gluten free**
- **White eggplant** with tomato sauce feta cheese and parsley **Vegan / Gluten free**

Side dishes

- **White rice with parsley and roasted almonds** **Vegetarian / Gluten free**
- **Whole potatoes baked in charcoal with butter, rosemary and garlic** **Vegetarian / Gluten free**

Desserts

- **Yoghurt mousse and red fruits**

Minimum 30 adult guests

Price Per Person: 150,00€

BBQ Buffet

Appetizers and spreads

- **Charcuterie and cheese board with breadsticks and dried fruits**
- **Haloumi grilled with chili chutney Vegetarian / Gluten free**
- **Tzatziki with pitta bread** / traditional yoghurt with garlic, cucumber, carrot, fresh dill served with pickled cucumber and homemade pitta bread **Vegetarian / Gluten free (without the pitta)**
- **“Tyrokafteri” salad** / spicy cheese salad with white cheese and chili peppers **Vegetarian / Gluten free (without the pitta)**

Salads

- **Greek salad** / cherry tomatoes, cucumber, peppers, spring onion, caper, olives, samphire and feta cheese **Vegetarian / Gluten free**
- **Cyclades salad** / purslane, figs, anthotyro cheese, “louza” Mykonou, citrus vinaigrette **Gluten free**
- **Pasta cold salad** / grilled chicken, chives mayonnaise, caper, pickled cucumber, spring onion, corn, boiled egg **Gluten free (with pasta gluten free)**

Main Courses

- **Chicken skewers** / peppers, cherry tomatoes **Gluten free**
- **Greek sausages from Trikala on the grill**
- **Lamb chops with gremolata sauce Gluten free**
- **Veggies on the grill** / zucchini, mushroom, eggplant, pepper, tomato **Vegan / Gluten free**

Side dishes

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

Side dips

- **Homemade BBQ sauce**
- **Mustard and honey sauce**

Desserts

- **Crispy triangles with vanilla ice cream**

Minimum 30 adult guests

Price Per Person: 145,00€

Sea food Buffet

Appetizers and spreads

- **"Trachanas"** / Salmon, cream cheese, lime, chives and trout eggs
- **Octopus salad** grilled peach, green beans, strawberry vinegar, olive oil, beetroot
- **Tarama salad** / bottarga, dill oil **Gluten free**
- **Eggplant salad** / Florina pepper, garlic, parsley, balsamic cream
Vegan / Gluten free

Salads

- **Greek salad** / cherry tomatoes, cucumber, peppers, spring onion, caper, olives, samphire and feta cheese **Vegetarian / Gluten free**
- **Potato salad** / caper, spring onion, mint mayonnaise, boiled egg, bacon, lime **Vegetarian / Gluten free**
- **Caesar's with calamari** / prosciutto, mix green leaves, roasted walnuts, cherry vinaigrette

Main Courses

- **Deep fried cod** / beetroot salad, potato-garlic-thyme sauce
- **Salmon** with Asyrtiko sauce, caper and fresh dill **Gluten free**
- **Shrimps** with orzo, tomato sauce and shrimps' butter
- **Tuna** / caper, tomato sauce, olives, parsley with penne

Side dishes

- **White rice** with parley and roasted almonds **Vegetarian / Gluten free**
- **Black eyed peas** / spring onion, lime, mint, olive

Desserts

- **White chocolate mousse with mint gel, honeycomb, burned white chocolate and cinnamon crumble** **Gluten free (without crumble)**

Minimum 30 adult guests

Price Per Person: 140,00€

Luxury Buffet

Cold Appetizers and spreads

- **Homemade salmon Gravlax** with bruschetta
- **“Athinaiki” salad** with sea bass, beetroot mayonnaise, chives, lime and pickle fennel **Gluten free**
- **Beef tartare** served with bruschetta, herring caviar and salted egg yolk
- **Black tarama salad** / salmon caviar, dill oil

Hot Appetizers

- **Mushroom pie** with truffle and smoked cheese cream **Vegetarian**
- **Baby potatoes** with parsley, garlic and butter **Gluten free**
- **King crab meat balls** / Florina peppers, fresh dill, spring onion, leek

Salads

- **Greek salad** / cherry tomatoes, cucumber, peppers, spring onion, caper, olives, samphire and feta cheese **Vegetarian / Gluten free**
- **Caesar’s** with shrimps, prosciutto, mix green leaves, roasted walnuts, cherries vinaigrette
- **Potato salad with octopus** / caper, spring onion, cuttlefish ink mayonnaise and black truffle flakes

Main Courses

- **Deep fried cod** / potato-garlic sauce and beetroot salad with fennel and orange
- **Crayfish risotto** / homemade tomato sauce, cherry tomatoes, spring onion, Aegina peanuts pesto
- **Lamb chops** with gremolada sauce **Gluten free**
- **Sea bream** / “stamnagathi” from Crete, egg-lemon foam, and basil oil

Desserts

- **Panna cotta** yoghurt-thyme, strawberry lime gel, lemon crumble and passion fruits sauce

Minimum 30 adult guests

Price Per Person: 155,00€

Vegetarian Buffet

Appetizers and spreads

- **Fava beans spread with pitta bread** / fava from Santorini, fried caper and spring onion oil, served with homemade pitta bread **Vegetarian / Gluten free (without the pitta)**
- **Guacamole** / avocado, tomato, coriander, spring onion, lime, tortilla chips **Vegetarian / Gluten free (without tortilla chips)**
- **Spinach spring rolls** with feta cheese and herbs

Hot appetisers

- **Wild greens grilled on coals** / variety of local wild greens served with oil-lemon sauce **Vegetarian / Gluten free**
- **Mushrooms ragout with blue cheese** / thyme, garlic and truffle sauce **Vegetarian / Gluten free**

Salads

- **Greek salad** / cherry tomatoes, cucumber, peppers, spring onion, caper, olives, samphire and feta cheese **Vegetarian / Gluten free**
- **Potato salad** / caper, spring onion, mint mayonnaise, boiled egg, bacon, lime **Vegetarian / Gluten free**

Main Courses

- **Strawberry risotto** with mascarpone cheese **Vegetarian / Gluten free**
- **Orzo with fresh vegetables** / tomato sauce, spinach pesto and feta cheese mouse **Vegetarian**
- **Spaghetti with red peppers and cherry tomato sauce** / pickled carrot and spring onion oil **Vegetarian**

Desserts

- **Greek "halvas Farsalon"** with almonds **Vegan**
- **Seasonal fruits**

Minimum 30 adult guests

Price Per Person: 115,00€



SET Menus

Traditional Menu 1

Appetizers and spreads (served family style)

- **Tzatziki with pitta bread** / traditional yoghurt with garlic, carrot, cucumber fresh dill, served with pickled cucumber and homemade pitta bread
Vegetarian / Gluten free (without the pitta)
- **“Tyrokafteri salad”** / spicy cheese salad with white cheese and chili peppers **Vegetarian / Gluten free**
- **“Salted Galatopita”** / Greek traditional pie from Peloponissos with mix wild greens and herbs **Vegetarian**

Salads (served family style)

- **Greek salad** / cherry tomatoes, cucumber, peppers, spring onion, caper, olives, samphire and feta cheese **Vegetarian / Gluten free**

Main Courses

- **Pork “pancetta” with potatoes paillasson** / leek confit and Porto sauce
Gluten free

Or

- **Chicken breast with oven baby potatoes** / thyme garlic and olive oil & lemon sauce

Desserts

- **Fig mouse with cherries** / pistachio cream and pastel hazelnut

Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 85,00€

Traditional Menu 2

Appetizers and spreads (served family style)

- **Fava beans spread with pitta bread** / fava from Santorini, fried caper and spring onion oil, served with homemade pitta bread **Vegetarian / Gluten free (without the pitta)**
- **“Ntakos”** / Greek rusks with cherry tomatoes, caper, traditional cheese “galotyri” topped with fresh oregano **Vegetarian**
- **“Kleftiko”** / slow cooked lamb with juicy tomatoes, peppers, onion, garlic, spicy cheese and potatoes **Gluten free**
- **Tomato balls** with chilly chutney

Salads (served family style)

- **Green salad** / mix greens, avocado, beetroot, orange fillet, flakes carrot-cucumber, white cabbage, dried figs, roasted almonds and peach-cherry dressing **Vegetarian / Gluten free**

Main Courses

- **Traditional moussaka** / eggplant, minced beef, potato and bechamel sauce

Or

- **Lamb chops** / Romanesco / hot egg-lemon sauce, lamb demi

Or

- **Rooster Breast with Linguine** / fresh tomato sauce, goat butter and Cretan fresh Mizithra cheese

Desserts

- **“Baklava triangles”** with pistachio ice-cream

Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 120,00€

Classic Set Menu 1

Appetizers and spreads (served family style)

- **“Giouvarelaki” tartare** / beef, rice, fried leek chips, truffle beurre Blanc, basil oil
- **Black tarama salad** / salmon caviar, dill oil

Salads (served family style)

- **Greek salad** / cherry tomatoes, cucumber, peppers, spring onion, caper, olives, samphire and feta cheese **Vegetarian / Gluten free**
- **Potato salad** / caper, spring onion, mint mayonnaise, boiled egg, bacon, lime **Vegetarian / Gluten free**

Main Courses

- **Stuffed zucchini flowers** / shrimps, duck, tomato glaze **Gluten free**

Or

- **Risotto spinach** grilled octopus, fennel, green apple, radish **Gluten free**

Desserts

- **Oreo mouse** with salted caramel sauce

Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 90,00€

Classic Set Menu 2

Appetizers and spreads (served family style)

- **“Kleftiko”** / slow cooked lamb with juicy tomatoes, peppers, onion, garlic, spicy cheese and potatoes **Gluten free**
- **Tzatziki with pitta bread** / traditional yoghurt with garlic, carrot, cucumber fresh dill, served with pickled cucumber and homemade pitta bread
Vegetarian / Gluten free (without the pitta)
- **Chicken pie** / mushrooms, peppers and Greek “ladotyri Lesvou” cheese

Salads (served family style)

- **Chili con carne salad** / cherry tomatoes, peppers, garlic, corn, red beans, paste chilly, dressing cheddar and meat balls
- **Burrata** / cherries, dragon fruit, strawberry, cherry tomatoes, jalapeno, nectarine dressing

Main Courses

- **Braised veal tail** with chickpeas and tomato sauce

Or

- **“Mageiritsa”** sea bream with fresh Salicornia, herbs and egg-lemon sauce

Or

- **Chicken leg** with sweet potato puree and chicken & coffee demi-glace sauce

Desserts

- **American cheesecake** with red fruits sauce

Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 115,00€

Classic Set Menu 3

Appetizers and spreads (served family style)

- **“Tyrokafteri salad** / spicy cheese salad with white cheese and chili peppers **Vegetarian / Gluten free**
- **Sea bass ceviche** / cherry tomato, onion, caper, samphire, lime-yuzu dressing and bottarga

Salads (served family style)

- **Greek salad** / cherry tomatoes, cucumber, peppers, spring onion, caper, olives, samphire and feta cheese **Vegetarian / Gluten free**
- **Quinoa shrimp salad** / beetroot, cherry tomato, cucumber, radish and citrus dressing

Main Courses

- **Spaghetti with beef tartare** and roasted pistachio

Or

- **Goat “Giouvetsi”** orzo, homemade tomato sauce, slow cooked goat and “xinomizithra” from Crete Island

Desserts

- **Millefeuille** with salted caramel sauce and red fruits

Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 100,00€

Classic Set Menu 4

Appetizers and spreads (served family style)

- **Tuna tartare** / avocado, tortilla chips **Gluten free (without tortilla chips)**
- **Octopus trilogy** / grilled octopus, fava beans, slow cooked octopus head and gel octopus served on homemade tart
- **Grilled Sardines skewer** served with gazpacho soup

Salads (served family style)

- **Greek salad** / cherry tomatoes, cucumber, peppers, spring onion, caper, olives, samphire and feta cheese **Vegetarian / Gluten free**
- **"Gemista" salad** groats, cherry tomatoes, florina peppers, potato chips, mint oil and ginger dressing

Main Courses

- **Pan fried Salmon fillet** with peas cream, Pico de Galo and dill oil

Or

- **Rabbit stew** / slow cooked rabbit, fresh tomato sauce, mushrooms and onions

Desserts

- **Red velvet cake** with banana, strawberries and cherries

Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 95,00€

Sea food Menu

Appetizers and spreads (served family style)

- **Swordfish tartare** / spring onion, mango, chilly, green beans, radish and citrus-miso dressing
- **King crab meat balls** / Florina peppers, fresh dill, spring onion, leek
- **Fava beans spread with pitta bread** / fava from Santorini, fried caper and spring onion oil, served with homemade pitta bread **Vegetarian / Gluten free (without pitta bread)**

Soup

- **Bouillaibaisse soup**

Salads (served family style)

- **“Athinaiki” salad** with grouper, beetroot mayonnaise, chives, lime and pickle fennel **Gluten free**
- **Octopus salad** / grilled peach, green beans, strawberry vinegar, olive oil, beetroot

Main Courses

- **Lobster “frikase”** / lettuce, spring onion, leek, dill, egg-lemon sauce

Or

- **Saint Peter’s fish** / orange skin confit, potato Peru puree, hazelnut, oyster sauce

Or

- **“Sea food gemista”** / tomatoes and peppers stuffed with mussels, shrimps, tuna, seabass, rice and fresh herbs

Desserts

- **Sea food panna cotta** dill gel and lemon crumble

Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 125,00€

Luxury Menu

Appetizers and spreads (served family style)

- **Cod crockets** with broccoli and aioli sauce
- **Beef tartare** served with bruschetta, herring caviar and salted egg yolk
- **Shrimp tartare**

Salads (served family style)

- **Caesar's** with calamari, prosciutto, mix green leaves, roasted walnuts, cherries vinaigrette
- **Potato salad** with octopus, caper, spring onion, cuttlefish ink mayonnaise and black truffle flakes

Main Courses

- **Dry aged rib - eye black angus on the grill** with steak potatoes , truffle butter , beetroot hummus and beef sauce

Or

- **Cuttlefish ink Tagliolini** with crayfish, sauce from oven baked tomatoes, lobster butter and aged pecorino cream

Or

- **Veal cheeks with fregola** / slow cooked veal cheeks, fregola, fresh tomato sauce and aged smoked cheese foam

Desserts

- **Cheesecake kataifi** pistachio and passion fruit sauce

Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 150,00€

Vegan Menu

Appetizers and spreads (served family style)

- **Sweet potato carpaccio** with passion fruit, olive oil, blueberries pecan, black truffle flakes, chilly and citrus dressing
- **Grilled King oyster** with cherry gel, avocado, cherry tomatoes and thyme oil

Salads (served family style)

- **Cherry tomato salad** / cucumber, olives, caper, rusks
- **Green salad** / avocado, green apple, beetroot, fig and balsamic vinaigrette

Main Courses

- **Linguine Pomodoro** / fresh tomato sauce and basil

Or

- **Risotto with vegetables** / tomato sauce, and almond cream

Desserts

- **Fresh seasonal fruits**

Maximum number of guests: 80 • Minimum 20 adult guests

Price Per Person: 80,00€



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

HAPPY Combinations

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

LATE Snack Menus*

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

- Chicken skewers marinated smoked paprika and lime zest grilled / **Gluten free**
- Traditional lamb kebab **Grilled**
- Greek traditional gyros (pork or chicken) **Grilled**
- Fresh sourdough bread topped with maldon, olive oil and oregano **Vegan / vegetarian**
- Fried handmade potatoes **Vegan / vegetarian**
- Coleslaw salad/ red and green cabbage, carrot, mayonnaise, and lime **Gluten free**
- Handmade Pitta bread
- Tomato
- Onion with balsamic and parsley
- Tyrokafteri / feta cheese / chilly / olive oil **Gluten free**
- Tzatziki sauce / yoghurt / garlic / cucumber / carrot **Gluten free**
- BBQ sauce
- Mustard sauce

Price Per Person: 75,00€ / Duration 90 minutes

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

- Octopus **Grilled**
- Squid **Grilled**
- Sea bream **Grilled**
- Fresh sourdough bread topped with Maldon, olive oil and oregano
- Open face salmon sandwich/smoked salmon, rocket, feta cheese, avocado, lime zest and juice, cucumber flakes, olive oil and onion pickled
- Tarama sauce
- Hot lemon and oil sauce
- King crab salad/king crab, zucchini, cucumber, carrot, spring onion, lime juice, mayonnaise, mustard and mint **Gluten free**
- Red cabbage pickled **Vegan / vegetarian / gluten free**

Price Per Person: 85,00€ / Duration 90 minutes

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

- Slow cooked short ribs beef Asian style **Gluten free**
- Noodles with chicken, yellow curry and vegetables
- Yakitori chicken skewers with spring onion, black & white sesame, and soya **Glaze gluten free without sesame**
- Poke bowl/ sushi rice, cherry tomatoes, edamame, beetroot, radish, crispy chicken, pickled ginger, avocado mayo, and kimchi sesame
- Nem rolls with vegetables, spicy mayo, and fish of the day vegan without fish and mayo / **Vegetarian without fish / gluten free**
- Fried rice with red beans, baby corn, pear, eggs, fresh jalapeno, and mirin-miso sauce **Gluten free**

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

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

- 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

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

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

- **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 WEDDINGS & EVENTS

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