

# EXCLUSIVE

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## WEDDING PACKAGES



# COCKTAIL RECEPTION

We cater for cocktail receptions of any size.

Choose from a selection of canapés accompanied  
by unlimited sparkling wine and fruit punch.

Choose 6 types of canapés per person from our menu.

Take a look at our canapé menu options on the following pages.

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## Terms & Conditions

Final settlement of the invoice must be made upon completion of the event.

Confirmation of the Venue / Date will be made upon receipt of the 30% non refundable deposit.

The number of participants must be confirmed within 5 working days prior to the event.

This will be the minimum number of people to be charged irrespective of the final number attending the event.

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# COCKTAIL MENU

SAMPLE MENU

## COLD CANAPES

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Smoked salmon on brown bread, horseradish & dill  
Mini tartlets with feta & oregano mousse  
Herb toast with goat cheese & tomato confit  
Sesame crostini with prosciutto  
Bocconcini mozzarella tomato & olive salsa  
Brie cheese with strawberries  
Avocado & baby shrimp tartlet  
Vol au Vent stuffed with tomato, basil & red onion salsa  
Chilled potato "Nicoise", olive pate & french beans  
Beetroot tartar with yoghurt, spring onion & roasted walnut  
Mini tomato with basil bruschetta

## HOT CANAPES

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Mini meat Koupes with lemon wedges  
Honey glazed gammon in mini sesame bread rolls  
Butterfly prawns with wasabi mayonnaise  
Vegetable spring rolls & sweet chili sauce  
Chicken souvlaki with cucumber & yoghurt dip  
Grilled sheftalies with refreshing salad in mini pitta bread  
Risotto "Arrancini" with sundried tomato & pesto oil  
B.B.Q chicken wings  
Pork souvlaki & tomato cucumber mint salad in pitta pockets  
New potatoes loaded with bacon & cheddar cheese  
Mini beef steak on caramelized onion pizza  
Tandoori chicken & apricot chutney  
Meatballs with chilli tomato salsa  
Cajun fish with lemon wedges  
Breaded chicken goujons

## DESSERTS

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Chocolate éclair with vanilla crème  
Assorted fruit tartlets  
Mini apple pie  
Assorted macaroons  
Coconut panacotta & pineapple flavoured star anise relish  
Strawberries dipped in chocolate & pistachio  
Cappuccino opera  
Coconut cream truffles  
Chocolate mousse with raspberry  
Mini lemon meringue





# BUFFET DINNER

Food: We offer a number of buffet menu options to accommodate your wedding requirements and suit your budget. Please ask for more details. Sample Buffet Menus can be found on the following pages.

Beverages: Unlimited local drinks.

Silver Buffet

Gold Buffet

Platinum Buffet

Diamond Buffet

*Buffet can be adapted to guest's personal requirements*

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# Silver BUFFET

SAMPLE MENU

*Selection of Breads, Sesame Crostini & Creamy Butter*

## SALADS

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*Traditional Greek Salad* with tomato, cucumber, bell peppers with marinated feta cheese, Cretan crackers, Kalamata olives & lemon oregano vinaigrette

*Caesar Salad* with parmesan & crispy croutons

*Sesame Noodle Salad* with ginger & soya sauce

*Potato Salad* with green peas & spring onion

*Beetroot & Yoghurt Salad* with roasted walnuts

## DISPLAY PLATTER & DIPS

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*Greek Platter* sliced tomato with green beans & grilled haloumi cheese, lemon olive oil dressing

*Tzatziki*

*Houmous*

*Taramosalata*

## MAIN COURSE

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*Roasted Pork Tenderloin* with creamy mustard sauce

*Grilled Chicken* with oregano lemon olive oil

*Steamed Seasonal Vegetables*

*Seared Salmon Fillet* with parsley beurre blanc sauce

*Pasta* with pomodoro sauce

*Oven Roasted Potatoes* with tomato & spanish red onion

*Green Pea Rice Pilaf*

## CARVING STATION

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*Honey Glazed Gammon* & orange sauce

## DESSERTS

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*Panacotta* with wild berry sauce

*Crème Brule*

*Cherry Crumble Tart*

*Crunchy Orange Chocolate Cake*

*Cheesecake*

*Fresh Fruit Platter*















# Gold BUFFET

SAMPLE MENU

*Selection of Breads, Sesame Crostini & Creamy Butter*

## SALADS

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*Traditional Greek Salad* with tomato, cucumber, bell peppers with marinated feta cheese, Cretan crackers, Kalamata olives & lemon oregano vinaigrette

*Rocket & Sundried Tomato Salad* with marinated figs & balsamic dressing

*Mix Garden Leaves Salad*, pears with crumbled blue cheese

*Red & White Cabbage Salad*, raisins with sweet orange vinaigrette

*Grilled Mushrooms Salad* with thyme, lemon & olive oil

*Beetroot & Yoghurt Salad* with roasted walnuts

## DISPLAY PLATTER & DIPS

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*Tomato & Mozzarella* with basil oil

*Tzatziki*

*Houmous*

*Taramosalata*

## MAIN COURSE

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*Pan fried Chicken Breast* braised in mango chutney

*Baked Salmon* with herb crust & olive tomato salsa

*Pork Fillet* with Commandaria gravy

*Beef 'Soutzoukakia'* with tomato & cumin sauce

*Oven Roasted Potatoes* with mustard, oregano & olive oil

*Mushroom Tortellini* in creamy sauce

*Steamed Seasonal Vegetables*

*Basmati Rice*

## CARVING STATION

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*Leg of Lamb with Rosemary & Oregano* (English, French & Dijon Mustard, Mint sauce)

## DESSERTS

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*Orange Chocolate Tart*

*Tiramisu*

*Crème Brulee*

*Assorted Lebanese Sweets*

*Key Lime Pie*

*Fresh Fruit Platter*





# Platinum SET MENU

SAMPLE MENU

*Selection of Breads, Sesame Crostini & Creamy Butter*

## SALADS

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*Traditional Greek Salad* with tomato, cucumber, bell peppers with marinated feta cheese, Cretan crackers, Kalamata olives & lemon oregano vinaigrette

*Baby Spinach* with strawberries, goat cheese & sweet balsamic vinaigrette

*Chicken Caesar Salad* with parmesan flakes

*Tabouleh Salad* with crispy pita

*Crispy Iceberg Lettuce Salad* with baby prawns & cocktail dressing

*'Nicoise' Salad* with French beans, tomato & dijon dressing

## DISPLAY PLATTER & DIPS

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*Italian Platter* assorted thinly sliced smoked meat (prosciutto, salami Napoli, pepper salami)

*Tzatziki*

*Houmous*

*Taramosalata*

## MAIN COURSE

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*Chicken Legs* with thyme & lemon sauce

*Braised Lamb Shanks* with bay leaves & oregano

*Minced Black Angus Beef* with feta cheese, and tomato sauce

*Sauté Salmon Fillet* with parsley beurre blanc

*Vegetable Lasagne*

*Roasted Potatoes* with rosemary & garlic

*Grilled Vegetables*

*Basmati Rice*

## CARVING STATION

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*Whole Roast Pork Loin with Mustard Herb Crust* (English, French & Dijon mustard, apple sauce)

## DESSERTS

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*Crepes* with orange & Grand Marnier

*Pana Cotta* with wild berries sauce

*Chocolate Praline*

*Strawberry Charlotte*

*Tiramisu*

*Cherry Crumble*

*Cheese Cake*

*Fresh Fruit Platter*





# Diamond BUFFET

SAMPLE MENU

*Selection of Breads, Pita Bread, Sesame Crostini & Creamy Butter*

## SALADS

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*Traditional Greek Salad* with tomato, cucumber, bell peppers with marinated feta cheese, Cretan crackers, Kalamata olives & lemon oregano vinaigrette

*Baby Spinach* with cherry tomatoes, mushrooms, red onion & gorgonzola cheese

*Avocado & Mango Salad* with blood orange vinaigrette

*Farfalle Caprese* with sundried tomatoes, mozzarella, pesto & pine nuts

*Moroccan Couscous Salad* with chick peas

*Potato Salad* with spring onions & parsley

## DISPLAY PLATTER & DIPS

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*Smoked Salmon Rosettes & Poached Whole Salmon*

*Vegetable Crudités* with smoked eggplant, guacamole & cheese dip

## MAIN COURSE

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*Beef Fillets & Wild Mushroom Creamy Sauce*

*Sea Bass Fillet* with parsley salsa

*Grilled Boneless Chicken Legs* in lemon honey rosemary sauce

*Oven Baked Pasta* with minced beef & mornay sauce

*Roasted Potatoes* with tomatoes & spanish red onion

*Prawns* in tomato, ouzo and dill sauce

*Grilled Root Vegetables*

*Herb Basmati Rice*

## CARVING STATION

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*Whole Roast Pork Loin with Mustard Herb Crust* (English, French & Dijon mustard, Béarnaise sauce)

## DESSERTS

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*Chocolate Praline*

*Strawberry Charlotte*

*Lebanese Sweets*

*Apple Pie*

*Crème Brûlée*

*Blueberry Cheese Cake*

*Tiramisu*

*Fresh Fruit Platter*

# DRINKS PACKAGE

## NON ALCOHOLIC

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Soft Drinks  
Fruit Juices  
Mineral Water 75cl

## BEER

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Local Beer Bottle 33cl

## WHITE WINE

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Ayioklima, Xynisteri, 2014, Constantinou Winery

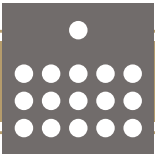
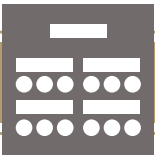

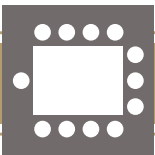

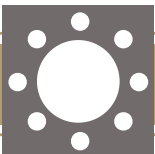

## RED WINE

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Veloudo, Cabernet Sauvignon, Mataro, Shiraz, 2014, Constantinou Winery



# FLOOR PLANS

	Cape Rooms	1+4	2+3	1+2 or 3+4	2+3	1+2+3 or 2+3+4	1+2+3+4
		58m <sup>2</sup>	142m <sup>2</sup>	200m <sup>2</sup>	284m <sup>2</sup>	342m <sup>2</sup>	400m <sup>2</sup>
THEATRE STYLE		40	150	190	300	340	380
CLASSROOM STYLE		25	60	85	120	145	170
U - SHAPED STYLE		25	N/A	N/A	N/A	N/A	N/A
BOARDROOM STYLE		30	N/A	N/A	N/A	N/A	N/A
BOARDROOM STYLE		35	N/A	N/A	N/A	N/A	N/A
DINNER		50	100	150	200	250	300
COCKTAIL RECEPTION		50	200	250	400	450	500



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