



OLYMPIAN VILLAGE



Symbolic Weddings Factsheet



THE WEDDING CEREMONY

Includes:

- Symbolic marriage ceremony
- Wedding gazebo with curtains
- Covered chairs
- Pre-recorded music
- Floral display on the ceremony table
- Basket of flower petals and rice

Hire Fee: €1.000 up to 10 persons, Extra person fee €15.

Wedding Venue Extras:

- Floral decoration on the wedding gazebo - from €300
- Lanterns - from €50 per piece
- Bridal flower bouquet - from €90 per piece
- Bridesmaids' bouquets - from €60 per piece
- Groom's buttonholes - from €20 per piece
- Bridal make-up - from €220 per person
- Bridal hairstyle - from €300 per person
- Traditional sweets - from €25 per kg
- Wedding dragees - from €35 per kg



THE WEDDING CEREMONY

Drinks & Finger Food Options

Cheers! options:

- French Champagne - from €150 per bottle
- Sparkling wine - from €50 per bottle
- Kir Royal - from €10 per glass
- Aperol Spritz - from €10 per glass
- Mimosa - from €10 per glass

Cold suggestions:

- Suggestion No 1, price: €15 per person
- Suggestion No 2, price: €18 per person
- Suggestion No 3, price: €18 per person
- Suggestion No 4, price: €20 per person
- Suggestion No 5, price: €25 per person

The duration is 1 hour. For every hourly extension, there will be a 50% extra charge on the agreed cost.

Cold canapés (up to 100 persons):

- Suggestion No 1, price: €5 per piece
- Suggestion No 2, price: €5,50 per piece
- Suggestion No 3, price: €5.50 per piece
- Suggestion No 4, price: €6,50 per piece
- Suggestion No 5, price: €7 per piece
- Suggestion No 6, price: €6 per piece
- Suggestion No 7, price: €7 per piece
- Suggestion No 8, price: €6 per piece
- Suggestion No 9, price: €6 per piece
- Suggestion No 10 (vegan), price: €4,50 per piece
- Suggestion No 11, price: €4,50 per piece



THE WEDDING CEREMONY

Hot suggestions:

- Suggestion No 1, price: €25 per person
- Suggestion No 2, price: €25 per person
- Suggestion No 3, price: €30 per person
- Suggestion No 4, price: €38 per person

The duration is 1 hour. For every hourly extension, there will be a 50% extra charge on the agreed cost.

Desserts & Fruits

Desserts:

- Suggestion No 1, price: €8 per piece
- Suggestion No 2, price: €8 per piece
- Suggestion No 3, price: €8 per two pieces
- Suggestion No 4, price: €8 per piece
- Suggestion No 5, price: €8 per piece
- Suggestion No 6, price: €8 per piece
- Suggestion No 7, price: €8 per piece

Fruits:

- Suggestion No 1, price: €5 per piece
- Suggestion No 2, price: €5 per piece
- Suggestion No 3, price: €5 per piece



THE WEDDING RECEPTION

Wedding Dinner Options

Served menus:

- Mediterranean Symphony, price: €70 per person
- Mediterranean Journey, price: €70 per person
- Sea-soned, price: €80 per person
- Sea-duced, price: €80 per person
- Meat-iculous, price: €90 per person
- Greek-licious, price: €90 per person
- Rootiful (vegetarian), price: €60 per person
- Leafinity (vegetarian), price: €60 per person

Outlet exclusivity is subject to availability and incurs an additional charge.

Family style menus:

- Family style menu 1, price: €90 per person
- Family style menu 2, price: €90 per person

Outlet exclusivity is subject to availability and incurs an additional charge.

Buffet menus (from 80 persons and above):

- Greek traditional menu, price: €85 per person
- Grill-icious BBQ menu, price: €85 per person
- Med flavors menu, price: €70 per person

Outlet exclusivity is subject to availability and incurs an additional charge.



THE WEDDING RECEPTION

Wedding Dinner Options

Wedding cake:

- Wedding cake - from €80 per kg

Cheers! options during dinner:

- Option 1, price: €15 per person
Wine (White, Red, Rose), Beer, Soft drinks, Packaged fruit juices, Water
- Option 2, price: €8 per person
Soft drinks, Packaged fruit juices, Water

Extras

- DJ - from €800
- Live music - from €1,200
- Firework fountains - from €80 per piece
- Fireworks - from €500
- Fairy lights (ceiling) - from €100
- Fairy lights backdrop - from €150
- Flower display on dinner tables - from €40 per piece
- Candles on tables - from €30 per table
- Wedding seating chart - from €100 per chart
- Photographer (approximately 2 hours) - from €800
- Photographer (approximately 4 hours) - from €1,400



THE WEDDING RECEPTION

Spa Wedding Packages

- Discover our Spa treatments from the menu, or trust our experts to design with you the ideal lifestyle experience of relaxation and rejuvenation.

With Our Compliments

- Sparkling wine and seasonal fruits upon arrival in the room
- Special decoration and a flower bouquet in the room on the wedding day
- Breakfast in bed the morning after the wedding
- One à la carte dinner for 2 persons at the Mediterranean gourmet restaurant



WEDDING CEREMONY FINGER FOOD

Cold Suggestions

Suggestion No 1

Choux pastry filled with smoked salmon mousse, sour cream cheese and dill

Avocado cream with smoked turkey cubes and cottage cheese, served in a glass

Bruschetta with sun-dried tomato paste, chopped black olives, rocket leaves and graviera
cheese shavings

Suggestion No 2

Mini dakos with tomato, feta cheese and fresh oregano

Beetroot salad with yogurt, walnuts, garlic, dill, orange and shrimp

Orzotto salad with sautéed apaki, cherry tomatoes and herbs

Smoked salmon rolls with cream cheese and basil pesto

Suggestion No 3

Mini tortilla cone filled with cottage cheese, herbs, smoked salmon and lemon caviar

Bruschetta with mozzarella, tomato and rocket leaves

Cheese croquettes with apple jam

Savory lollipops with prosciutto, cream cheese and figs

Suggestion No 4

Fava with octopus and caramelized onions

Beef tartar bite

Cowpeas salad with marinated anchovy

Stuffed grape leaves with yogurt and herb dressing

Choux pastry with smoked trout cream, lemon curd and wasabi yogurt



WEDDING CEREMONY FINGER FOOD

Suggestion No 5

Salad in a shot glass with cherry tomatoes, fennel and nouboulo
Quinoa salad with yogurt, green apple, walnuts and marinated shrimp
Cheese truffles stuffed with grapes, in three flavors
Gruyere cheese cubes with grapes, sesame and honey
Eggplant salad with grilled octopus
Sea bream ceviche
Stuffed roast beef with smoked cheese, cherry tomatoes and balsamic cream

The duration is 1 hour. For every hourly extension, there will be a 50% extra charge on the agreed cost.

Cold Canapés

Suggestion No 1

Red Caviar Tartlet

Buttery tartlet filled with crème fraîche and red caviar, garnished with fresh dill

Suggestion No 2

Smoked Salmon Blini

Mini blini with lemon cream cheese, smoked salmon, lime zest and dill

Suggestion No 3

Ham & Cheese Mini Brioche

Mini brioche sandwich with prosciutto cotto, brie cheese and a drop of truffle honey

Suggestion No 4

Roast Beef on Pumpernickel

Pumpernickel bread with thinly sliced roast beef, horseradish cream and arugula



WEDDING CEREMONY FINGER FOOD

Suggestion No 5

Shrimp Mousse

Half shrimp served on avocado mousse base with chili-lime dressing

Suggestion No 6

Smoked Trout on Rye

Rye bread with smoked trout, crème fraîche and black sesame seeds

Suggestion No 7

Parma Ham & Melon Roll

Parma ham roll with melon and fresh basil

Suggestion No 8

Trout Mousse Choux

Mini savory choux filled with trout mousse, lemon zest and microgreens

Suggestion No 9

Goat Cheese & Fig

Goat cheese with fig, honey and walnut on mini toast

Suggestion No 10

Avocado Tartare Tartlet (vegan)

Tartlet with guacamole, pomegranate and smoked paprika

Suggestion No 11

Mini Beetroot Blini

Beetroot blini topped with labneh and chives



WEDDING CEREMONY FINGER FOOD

Hot Suggestions

Suggestion No 1

Mini pork souvlaki with vegetables
Zucchini fritters with feta cream and spearmint
Fried shrimps breaded with seeds
Spinach and cheese croquette

Suggestion No 2

Mini filo-pastry flutes with gruyere, sun-dried tomato and olive paste
Mini salmon souvlaki with teriyaki sauce
Chicken spring rolls with sweet and sour sauce
Bao buns with pulled slow-cooked Pork and coleslaw salad

Suggestion No 3

Shrimp tempura with sweet and sour sauce
Fried tomato balls with yogurt
Fisherman's souvlaki (shrimp, octopus, calamari and lemon-flavored gilt-head bream)
Eggplant rolls
Meatballs with raki (alcohol)

Suggestion No 4

Chicken wings with barbeque sauce
Shrimp croquette with ouzo and orange sauce
Fried mussel lollipop
Spring rolls with chicken and vegetables
Crunchy bites of grilled salmon with lemon zest
Fisherman's souvlaki (shrimp, octopus, calamari and lemon-flavored gilt-head bream)
Lamb chops in herbs crust with fried mushrooms

The duration is 1 hour. For every hourly extension, there will be a 50% extra charge on the agreed cost.



WEDDING CEREMONY FINGER FOOD

Desserts

Suggestion No 1

Chocolate mousse with Oreo biscuit

Suggestion No 2

Greek cheesecake served in a glass, with three different spoon sweets

Suggestion No 3

Assorted macarons

Suggestion No 4

Tiramisu in a glass

Suggestion No 5

Profiteroles in a glass

Suggestion No 6

Assorted truffles

Suggestion No 7

Millefeuille

Fruits

Suggestion No 1

Fruit shot glasses

Suggestion No 2

Fruit souvlaki

Suggestion No 3

Fruit tarts



WEDDING RECEPTION SERVED MENUS

Menu Option 1 “Mediterranean Symphony”

Appetizer

Mushroom ravioli with thyme butter and caramelized walnuts

Salad

Mixed green salad with dried fig, nouboulo ham, orange pearls, walnuts, and blue cheese dressing

Main Course

Sous vide pork tenderloin with zucchini pie, and grape molasses glaze

Dessert

Poached pear, dark chocolate mousse, coconut pasteli and cinnamon ice cream

Menu Option 2 “Mediterranean Journey”

Cold Appetizer

Beluga lentils with smoked eel, pickled vegetables, and tahini-lime sauce

Hot Appetizer

Mushroom ragout with creamy polenta and pastrami

Salad

“Politiki” salad with grilled Manouri cheese

Main Course

Chicken fillet with crispy skin, chickpea purée with black garlic and honey, broccoli, prosciutto powder, and mandarin-scented chicken sauce

Dessert

Greek-style milk custard tart with a caramelized top, served with cinnamon ice cream



WEDDING RECEPTION SERVED MENUS

Menu Option 3 “Sea-soned”

Appetizer

Octopus with olive paste and aromatic crispy bread

Salad

Cucumber-avocado salad with shrimp tempura, fresh herbs, and yogurt-mayo dressing

Main Course

Fresh sea bass fillet with cauliflower purée, fresh asparagus, and saffron sauce

Dessert

Lemon tart with strawberry ice cream

Menu Option 4 “Sea-duced”

Appetizer

Octopus mosaic with fennel, pickled radish, orange, green olives, and fresh dill

Salad

Shrimp salad with carrot, chicory, avocado, mango, and citrus dressing

Main Course

Salmon fillet with peas purée, carrots, asparagus, broccoli, and champagne sauce with chive salmon roe

Dessert

Profiterole - chocolate trilogy with white and dark chocolate pearls



WEDDING RECEPTION SERVED MENUS

Menu Option 5 “Meat-iculous”

Appetizer

Veal carpaccio with tuna mayonnaise, pickled onion, rocket, caper berries, and balsamic pearls

Salad

Cherry tomatoes, pickled sea fennel, anthotyro cheese, and carob rusk

Main Course

Veal strip ribs with parsnip purée, baby carrots, and gravy

Dessert

Sweet pumpkin mousse with soft yogurt biscuit, nut bar, and clove-scented yogurt ice cream

Menu Option 6 “Greek-licious”

Appetizer

Chios mastelo cheese with fig marmalade, cured pork, and grape molasses

Salad

Wheat salad with arugula, pomegranate pearls, dried fig, sesame brittle, and yogurt dressing

Main Course

Rack of lamb with celeriac purée, broccoli flowers, rosemary sauce, and caramelized onions

Dessert

Silky bougatsa cream infused with machlepi, crunchy pastry phyllo, and rose preserve



WEDDING RECEPTION SERVED MENUS

Menu Option 7 “Rootiful” (Vegetarian)

Appetizer

Tabbouleh with vegetables, orange fillet, mushroom, and balsamic cream

Salad

Traditional salad of cherry tomatoes, pickled onion, cucumber, rusk, tofu, and pickled grebe

Main Course

Stuffed tomato and zucchini filled with herbed rice, served with a smoked pepper sauce

Dessert

Dried fruit and nuts bar, avocado mouse, and orange jelly

Menu Option 8 “Leafinity” (Vegetarian)

Appetizer

Creamy beetroot risotto with goat cheese and toasted hazelnuts

Salad

Quinoa salad with green apple, yogurt, feta, dried cranberries, raisins, and avocado

Main Course

Stuffed cabbage rolls with egg and lemon sauce

Dessert

Sesame halva mousse with carrot preserve, cinnamon crumble, and mandarin foam



WEDDING RECEPTION FAMILY STYLE MENUS

Family Style Menu 1

Welcome On The Table

Basket with bakery products

Olive paste

Tomato with feta

Yogurt sauce

Appetizers To Share

Tzatziki

Eggplant salad

Plate with cheese variety

Pork with wine sauce and peppers

Stuffed vine leaves with rice and yogurt sauce

Appetizers

Spinach pie

Lasagna with minced meat

Fried rolls with cheese and sun-dried tomato

Mini souvlaki with meatball, chicken, sausage, vegetables and potato chips

Salads To Share

Traditional Greek salad

Green salad with gruyere and cured pork

Main Course To Share

Pork leg on the spit

Slow-cooked lamb in the oven

Oven-baked potatoes

Desserts To Share

Seasonal fruits

Wedding cake



WEDDING RECEPTION FAMILY STYLE MENUS

Family Style Menu 2

Welcome On The Table

Basket with bakery products

Olive paste

Tomato with feta

Yogurt sauce

Appetizers To Share

Spicy cheese spread

Plate with cheese variety

Chicken stroganoff

Zucchini flowers stuffed with rice and yogurt sauce

Individual Appetizers

Mini mushroom pie

Moussaka

Rolls with chicken and vegetables

Mini souvlaki with meatball, chicken, sausage, vegetables, and potato chips

Salads To Share

Traditional Greek salad

Caesar's salad

Main Course To Share

Pork leg on the spit

Mixed grill platter

Oven-baked potatoes

Desserts To Share

Seasonal fruits

Wedding cake



WEDDING RECEPTION BUFFET MENUS

Greek Traditional Menu

Fresh Salads

Tomato, cucumber, onion, lettuce, cabbage, carrots, red peppers, rocket, baby spinach, and Greek olives

Dressings

Vinaigrette

Garlic dressing

Yoghurt dressing with aromatic herbs

Lemon-olive oil

Mixed Salads & Traditional Greek Cold Appetizers

Aubergine salad

Tzatziki (yoghurt, cucumber, garlic, olive oil, carrots, and dill)

Cod roe salad

Dry rusks from Crete with olive oil, tomato puree, feta, and oregano

Octopus with yellow split peas (fava) and spring onions

Fresh vine leaves and zucchini flowers stuffed with rice

Beetroot with olive oil and garlic

Tomato slices with Manouri cheese, black olives, and olive oil

“Politiki” salad

Traditional Greek salad

Hot Appetizers

Soutzoukakia (meat rissoles cooked in spicy tomato and garlic sauce)

Moussaka

Fish cutlet with fennel

Cabbage rolls with rice in lemon sauce (Vegetarian)

Spinach pies with feta cheese (Vegetarian)

Yemista (tomato and green peppers stuffed with rice, local aromatic herbs) (Vegetarian)

Main Courses

Fish fillet ‘Plaki’ with spicy tomato sauce

Veal ragu with local pasta hilopites



WEDDING RECEPTION BUFFET MENUS

Greek Traditional Menu

Main Courses

Chicken with tomato sauce and okra
Rabbit in red wine tomato sauce with onions
Briam (Greek vegetable ratatouille) (Vegetarian)
Lamb fricassee

On the grill

Sea bream fillet
Octopus
Chicken leg (boneless)
Burger
Lamb chops
Pork skewers

Carving table

“Gourounopoula” - roasted leg of pork

Garnishes

Rice with sun-dried tomatoes and feta
Oven-baked potatoes sprinkled with oregano
Sweet pumpkin with mushrooms and gruyere cheese

Cheeses

Selection of 3 different cheeses

Fruits

Seasonal fruits

Desserts

Selection of Greek and international desserts



WEDDING RECEPTION BUFFET MENUS

“Grill-icious” Barbeque Menu

Fresh Salads

Tomato, cucumber, onion, lettuce, red cabbage, carrots, red peppers, green peppers, cabbage, rocket

Dressings

Vinaigrette

Barbeque

Yoghurt

Cocktail

Lemon-olive oil

Mixed Salads & Traditional Greek Cold Appetizers

Bulgur salad with fresh herbs and vegetables

Baked potatoes with grated tomato, eggs, and onions

Lettuce varieties with grated walnuts, sesame, gruyere flakes, pomegranate, and molasses

Beetroot salad with yoghurt, garlic, dill, and walnuts

Boiled zucchini with dill, onions, and olive oil vinaigrette

Greek spreads (tzatziki, eggplant salad, tirokafteri)

Tuna salad

Hot Appetizers

Pastitsio

Shrimps “saganaki”

Zucchini balls (Vegetarian)

Champignon ragout with sweet pumpkin and onion (Vegetarian)

Orzo pasta with vegetables (Vegetarian)

Stir-fried chicken with vegetables

Mussels with vegetables and ouzo sauce

Spaghetti aglio e olio (Vegetarian)

Oven-baked vegetables (Vegetarian)



WEDDING RECEPTION BUFFET MENUS

“Grill-icious” Barbeque Menu

Main Courses

Beef stew with onions
Pork with lemon sauce and vegetables
Fish filet a la Spetsiota

On The Grill

Pork steak
Burger
Chicken skewers
Lamb chops
Country sausages
Sea bass fillet
Shrimps

Carving Table

Slow-cooked beef

Garnishes

Oven-baked baby potatoes with rosemary and garlic
Steamed vegetables
Rice

Cheeses

Selection of 3 different cheeses

Fruits

Seasonal fruits

Desserts

Selection of Greek and international desserts



WEDDING RECEPTION BUFFET MENUS

“Med Flavors” Menu

Fresh Salads

Tomato, cucumber, onion, carrots, lettuce, cabbage, green peppers, red peppers, rocket, baby spinach, Napa cabbage, iceberg lettuce

Dressings

Olive oil

Vinaigrette

Olive oil with lemon

Yogurt sauce with sun-dried tomato

Cocktail sauce

Mixed Salads & Cold Appetizers

Potato salad with tuna

Fusilli salad with smoked trout, peppers, and onions

Traditional Greek salad

Rice salad with chicken

Tzatziki

Cod roe salad (taramas)

Fava with octopus

Hot Appetizers

Spaghetti with tomato sauce / Bolognese

Orzo with seafood

Fried calamari

Artichokes a la polita

Stuffed tomatoes with tuna

Cuttlefish with greens and fennel

Mussels al pesto with cherry tomatoes

Steamed potatoes with greens and zucchini in lemon sauce

Fried potatoes

Fried small fish

Grilled octopus with vegetables



WEDDING RECEPTION BUFFET MENUS

“Med Flavors” Menu

Show Cooking / Main Courses

Seafood paella

Grilled sea bass fillet

Pork with leek and celery in white sauce

Fish fillet “plaki” (oven-baked with tomato sauce)

Grilled turkey

Cheeses

Selection of 3 different cheeses

Fruits

Seasonal fruits

Desserts

Selection of Greek and international desserts

