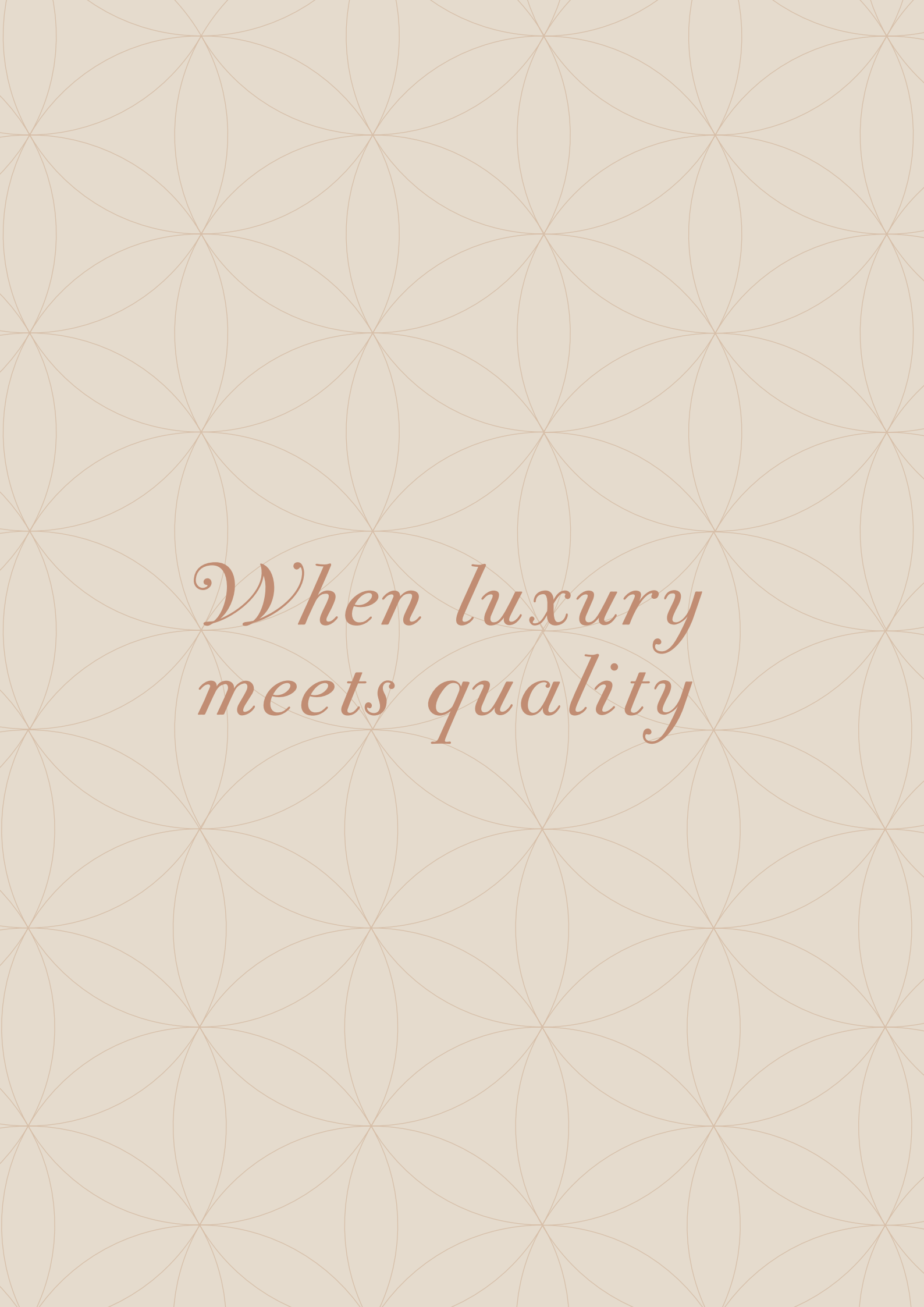




ODYSSEIA HOTEL
KAPETANIOS

*Our
Wedding*

www.odysseiahotel.com



*When luxury
meets quality*



ODYSSEIA HOTEL
KAPETANIOS

Celebrate the most romantic day of your life immersed in ultimate luxury.

*W*edding planning is managed by our highly experienced staff who is always by your side during the wedding preparations. All you must do is booked the date.

Special wedding venue by the pool, amazing food, impeccable service, and unique music choices will accompany your first newlywed moments and make your friends and relatives spark with joy.



Our wedding offer includes:

- One night stay in one of our rooms
- A bottle of sparkling wine inside the room
- Fresh fruits and petit-fours inside the room
- A bottle of sparkling wine for the reception and the dinner
- 1 person to assist your guests with parking
- Discount on your guests' accomodation
- Seating chart planning

Wedding Offer



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Quotation Date:

To:

Tel: Email:

Couple names:

Wedding date:

Number of Guests:

Wedding Reception Dinner:

Venue: Table Layout:

Entertainment:

Notes:

Reception: Canapes & Drinks €

Drinks: Beer & Wine €

Venue Rental: €

Dinner Menu: €

Total Price: €

Deposit: €

Please note that this is not a reservation. Reservation is considered valid only after the payment of the agreed deposit. We will happily discuss with you each and every details in order to ensure the success of your event.



Venues

Venues	Dinner Capacity	Cocktails Capacity
Swimming Pool	N/A	Up to 1500 guests
Athena Hall or Veranta	Up to 220 guests	Up to 1500 guests
Diana Hall	Up to 160 guests	Up to 1500 guests
O'Brien's Terrace	N/A	Up to 50 guests
Hotel Public Areas	N/A	Up to 30 guests

Wedding Reception

Guests	Canapes in pieces	Beverages
200	1400	Unlimited fruit juice with or without alcohol, sparkling wine and bottled water
500	3500	Unlimited fruit juice with or without alcohol, sparkling wine and bottled water
800	5600	Unlimited fruit juice with or without alcohol, sparkling wine and bottled water
1000	7000	Unlimited fruit juice with or without alcohol, sparkling wine and bottled water
1500	10500	Unlimited fruit juice with or without alcohol, sparkling wine and bottled water
2000	14000	Unlimited fruit juice with or without alcohol, sparkling wine and bottled water

Canapés



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COLD

Smoked salmon rose with dill mustard mayonnaise
Smoked salmon roulade with cream cheese and chives
Smoked salmon tartare with white roe cream, crispy tart and spring onion
Baby prawns with avocado mousse on a crispy tart
Smoked Trout mousse with lemon and capers
Parma ham cone with fresh fruits, Mascarpone cheese and orange confit
Hiromeri Roulade with cream cheese, pistachio nuts and dried apricot
Smoked duck breast with mascarpone cream and mango confit
Grilled chicken breast with Caesar dressing
Roasted beef with rocket pesto and parmesan flakes
Bresaola with goat cheese, pears and rocket leaves
Sticky pork belly with cucumber and plum & hoisin sauce
Black olive tapenade with sun dried tomato and basil
Roasted aubergine with yogurt coriander sauce
Beetroot with goat cheese, caramelised red onion and walnuts
Brie cheese with fig chutney and pistachio nuts
Mozzarella with basil pesto, cherry tomatoes and baby rocket leaves
Halloumi cheese with mint chutney and orange segments

WARM

Koupes with mushrooms or with mincemeat
Spring rolls with vegetables and sweet & sour sauce
Butterfly prawns with sweet chili sauce
Fish Satay with spicy peanut butter sauce
Mini Pizza with tomato & mozzarella
Mini Special Pizza (Pepperoni, bacon, peppers, mushrooms)
Halloumi in mini pita pocket with tomatoes and fresh mint
Pork kebab in mini pita pocket with tzantziki and Salad
Sheftalia in mini pita pocket with tzantziki and salad
Gammon in mini brioche buns with mustard mayonnaise
Chicken burgers in mini buns
Buttermilk- fried chicken in mini brioche buns with Caesar dressing
Chicken kebab on stick with Teriyaki sauce
Chicken wing drumstick with Panko bread crumbs and sriracha chili dip
Chicken wings glazed with honey & ginger
Coconut crusted Chicken goujonettes with curry mayonnaise
Chicken Gyros in mini pita pocket with Tzantziki and salad
Fried mozzarella sticks with basil tomato salsa
Lamb Kofta on skewer with pita bread and tachini dip

PETIT FOURS

Chocolate Cups filled with a selection of orange, pistachio or mango mousse
White Chocolate Cups filled with a selection of orange, pistachio or mango mousse
Walnut tarts
Chocolate apple tarts
Moist red velvet cake infused with cherry
Chocolate Brownies

Lemon meringue tarts
Profiteroles with vanilla cream
Caramel tartlets
Cheesecake with blackcurrant
Marshmallows with chocolate
Tiramisu
Panna cotta with strawberry sauce



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Buffet Menu A

Salads

- White and red Quinoa salad with cherry tomatoes, cucumber, mix lettuce and mix berries.
- Mediterranean root salad with mix beans, spring onion and black sesame.
- Salad with fried Halloumi, cabbage, fresh coriander, and crispy pitta bread.
- Granny smith apple salad with baby celery, homemade mayonnaise, pecans, and sumac seeds.
- Tomato and cucumber salad with ladontakos and soft crumble cheese and selection of olives.
- Mix seafood salad with ginger lime and mild chilly.

Platters

- Cured marinated salmon platter with lemon gel and parsley foam.
- Chicken terrine with pistachio and sun-dried tomato, surrounded with mango chutney and celery roots.
- Individual shot glass melon soup with mint and prosciutto.

Main Dishes

- Marinated Pork fillet on a bed of celeriac pure with Coumandaria sauce
- Beef tournedos on wild mushroom ragout with light thyme juice.
- Chicken roulade on peppers, pineapple, and carrot ragout with sweet and sour sauce
- Baked salmon on vegetables spaghetti with lemon infuse.
- Potatoes gratin with sweet potatoes and 18 months old parmesan cheese.
- Oven baked vegetable millefeuille.
- Penne pasta with Italian spicy sausage fresh mozzarella and light tomato sauce.
- Wild mushroom risotto served with parmesan foam and fresh ground pepper.

Live Cooking

Herbed crust Rack of lamb served with lamb jus.

Or

Beef chuck with béarnaise sauce and mustard

Desserts

- Chocolate mousse with caramelized pear and crispy biscuit
- Galaktompoureko with vanilla aroma
- Individual soft cheesecake flavoured with lemon
- Mini Pavlova with fresh strawberries
- Mpourekia with anari cheese
- Cheesecake with cherry flavour
- Mini yogurt panna cotta with candy cucumber

Includes unlimited consumption of local drinks



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Buffet Menu B

Salads

Tomato, Onion, baby Spinach and green Peppers
Beetroot with Parsley, Garlic, and herbed Vinaigrette
Rocket salad with cherry Tomatoes and Halloumi chunks
Shredded Cabbage, Spring Onion, Coriander leaves, Olive oil/lemon dressing
Tomato, Cucumber and Mint
Potato, Spring Onion, Parsley, Celery, Olive Oil and Lemon juice
Green salad with Kefalotyri slivers and village Bread croutons

Platters

Prosciutto on display with seasonal Fruits
Smokes Salmon display with traditional accompaniments
Decorated whole poached Salmon with Saffron sauce

Dips

Mouhamara | Guacamole | Tahini with carob syrup | Melitzanosalata | Crudities

Main Courses

Pork fillet with Red Cabbage Confit and whole Grain Mustard sauce

Or

Marinated pork souvla
Grilled Chicken with Mushroom ragout

Or

Marinated chicken souvla
Pork Belly marinated in red wine and Coriander on mashed Kolokasi
Roasted Lamb Loin with Lamb Jus
Honey roasted root Vegetables
Grilled Seabass fillet with Ladolemono on artichoke ragout
Dauphinoise Potatoes

Or

Roasted Potatoes with herbs
Buttered Seasonal Vegetables

Live Cooking

Beef chuck with béarnaise sauce and mustard

Desserts

Individual Chocolate Cake
Coconut panna Cota with Strawberry jelly
Italian Tiramisu
Black Forest gateaux
Cherry pie
Cyprus Baklava
Seasonal fruit display

Includes unlimited consumption of local drinks



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Extra Services

Party shots in a variety of flavours.
LCD Projector & screen – **With our compliments**
Music is **ALLOWED** until 01:30 am.

Important Information

The vendors responsible of the wedding decoration are expected to collect all decorations on the same night after the wedding reception.

Decorative stars and confetti indoors and outdoors along with smoke/ steam machines and extra speakers for music **ARE NOT ALLOWED.**



