

# MEETINGS & CONFERENCES

## VENUES

*Prices inclusive VAT*

Capacities

	THEATER	CLASSROOM	COCKTAIL	BANQUET	USHAPE
EMERALD	160	120	150	120	50
AMETHYST	25	20	n/a	20	15
RUBY	25	20	n/a	20	15

Rental

	½ day	Full day
EMERALD	640	950
AMETHYST	230	320
RUBY	230	320

## AUDIO & VISUAL

*Prices inclusive of service & VAT*

### EQUIPMENT OFFERED FREE OF CHARGE

- flipchart with pad and markers
- extra pad for flipchart
- projector with projection screen
- p.a. acoustic system with 2 speakers and 1 microphone
- set of 2 speakers
- laser pointer
- podium / lectern
- wireless microphone
- Wi-Fi

### EQUIPMENT OFFERED AT CHARGE

portable computer (lap-top)	€150.00
secretarial services:	
• photocopies per 100 copies b/w	€115.00
• printing colour A4 per page	€1.40
• scanning A4 per page	€1.00
• fax local	€1.00

## CONFERENCE PACKAGES

*Prices per person, inclusive of service & VAT*

*Addition of breakfast in Aura restaurant **27 euros** per person*

*Addition of one glass of wine during lunch 7 euros per person*

HALF DAY BUDGET DELEGATE PACKAGE 08:00-13:00 *55euros*

- tea & coffee with Danish pastries on arrival
- buffet lunch with water and one soft drink
- mineral water in meeting room

FULL DAY BUDGET DELEGATE PACKAGE 08:00-18:00 *65euros*

- mid-morning tea, coffee & biscuits
- buffet lunch with water and one soft drink
- afternoon tea, coffee & cakes
- mineral water in meeting room

HALF DAY DELUXE DELEGATE PACKAGE 08:00-13:00 *60euros*

- tea, coffee & fresh orange juice with Danish pastries on arrival
- mid-morning tea, coffee, fresh orange juice & biscuits
- buffet lunch with water and one soft drink
- mineral water in meeting room

## FULL DAY DELUXE DELEGATE PACKAGE 08:00-18:00 70euros

- tea, coffee & fresh orange juice with Danish pastries on arrival
- mid-morning tea, coffee, fresh orange juice & biscuits
- buffet lunch with water and one soft drink
- afternoon tea, coffee, fresh orange juice & cakes
- mineral water in meeting room
- pads and pens for delegates

## COFFEE BREAKS

*Prices per person, per coffee break, inclusive of service & VAT*

*Banqueting options are applicable for a minimum of 10 pax*

### **COFFEE BREAK 1 13euros**

- freshly brewed coffee
- selection of tea from our tea caddy
- instant decaffeinated coffee
- instant coffee
- mineral water
- Homemade Butter Cookies
- Home Made Dry Cakes

### **COFFEE BREAK 2 18 euros**

- freshly brewed coffee
- selection of tea from our tea caddy
- instant decaffeinated coffee
- instant coffee
- fresh orange juice
- mineral water
- Homemade Cookies
- Fruit Cakes
- Freshly Baked Puff Pastries
- Freshly Sliced Fruit

- Dried Fruit and Nuts

### **COFFEE BREAK 3** 22 euros

- freshly brewed coffee
- selection of tea from our tea caddy
- instant decaffeinated coffee
- instant coffee
- fresh orange juice
- mineral water
- Homemade Cookies
- Fruit Cakes
- Freshly Baked Puff Pastries
- Croissants,
- Danish rolls
- Freshly Sliced Fruit
- Dried Fruit And Nuts

## **COCKTAILS & GALA DINNERS**

### **CANAPES MENU**

*Prices per item, inclusive of service & VAT*

*Minimum order per item of 30 pieces.*

*For beverages can only be combined with one of "COCKTAIL BEVERAGE PACKAGES"*

#### **COLD CANAPES**

Item	Price
Avocado and Cream Cheese Tart	1.25
Beetroot and hummus Vol-Aux	1.25
Smoked Duck with Mango Chutney Tart	1.65
Tomato and Baby Mozzarella Tart	1.25
Smoked Salmon on Rye Bread	1.65
Vol-Aux with Muharram and Walnuts	1.65
Fua Crass Tart	1.70
Smoked Salmon Wrap With Cream Creese	1.65

Prosciutto and Mellon on white bread	1.65
Tortilla, Cream Cheese, Prosciutto	1.25
Salty Tart, Grill Vegetables Marinated With Pesto	1.25
Salty Tart,Tyrokafteri	1.25
Mini Vol Aux Vent, Avocado Mousse, Baby Prawns	1.65
French Baguette, Camembert Cheese,Walnut	1.65
Beef Bresaola Wrapped In Tortilla	1.65
Tuna Tartare / Wasabi Tahini Mayo	1.65
Smoked Salmon On Blinis / Keta Caviar	1.65
Mini Tart Goat Cheese ,Red Berries Jam	1.65

#### HOT CANAPES

Item	Price
Mini Burger	1.90
Salmon Burger In Mini Rolls	1.90
Spinach And Feta Cannelloni	1.65
Beef Gyros In Tortilla Pita	1.65
Bao Bun With Shrimps And Chilly Mayo	1.70
Mediterranean Chicken Skewer	1.65
Haloumi Fritters	1.65
Pull Pork In Mini Brioche	1.65
Spring Rolls	1.25
Marinated Tandoori Chicken Skewers	1.25
Duck Rolls	1.90
Chicken Fajitas	1.65
Beef Tacos	1.65
Bao Bun, Rost Duck, Teriyaki Sauce	1.90
Homemade Vegetable Dumpling	1.25
Chicken Satay Tahini Peanut Butter Sauce	1.25

#### DESSERTS

Item	Price
Mini Fruit Tart	1.30
Mini Eckler	1.30

Lemon Tart	1.30
Brownies	1.30
Mini Peanut Milk Chocolate Mouse	1.30
Mini Cheesecake	1.30
Panna cotta in Shot Class	1.30
Mini Apple Crumble	1.30
Chocolate Mosse	1.30
Mini Triangle Galaktompoureko	1.30
Strawberry Tart	1.30

## STANDING BUFFETS

*Prices per person, 90 minutes inclusive of service & VAT*

*Banqueting options are applicable for a minimum of 30 pax*

*For beverages can be combined with one of "COCKTAIL BEVERAGE PACKAGES"*

### STANDING BUFFET 1 50 Euros

#### Cold items

- Tuna Tartare Wasabi Tahini Mayo
- Smoked Salmon On Blinis / Keta Caviar
- Mini Tart Goat Cheese ,Red Berries Jam
- Beetroot and hummus Vol-Aux
- Prosciutto and Mellon on white bread

#### Hot items

- Mini Burger
- Bao Bun, Rost Duck, Teriyaki Sauce
- Pull Pork In Mini Brioche
- Salmon Burger In Mini Rolls
- Spinach And Feta Cannelloni

#### Desserts

- Strawberry Tart
- Lemon Tart
- Mini Triangle Galaktompoureko

## **STANDING BUFFET 2** 60 euros

### Cold items

- Smoked Salmon on Blinis / Keta Caviar
- Mini Tart Goat Cheese, Red Berries Jam
- Prosciutto and Mellon on white bread
- French Baguette, Camembert Cheese, Walnuts
- Beef Bresaola Wrapped in Tortilla

### Hot items

- Homemade Vegetable Dumpling
- Chicken Satay Tahini Peanut Butter Sauce
- Bao Bun, Rost Duck, Teriyaki Sauce
- Pull Pork in Mini Brioche
- Salmon Burger In Mini Rolls
- Spinach And Feta Cannelloni

### Desserts

- Strawberry Tart
- Lemon Tart
- Panna cotta in Shot Class
- Mini Apple Crumble
- Mini Triangle Galaktompourek

## **STANDING COCKTAILS**

*Prices per person, 60 minutes inclusive of service & VAT*

*Banqueting options are applicable for a minimum of 15 pax*

*For beverages can be combined with one of "COCKTAIL BEVERAGE PACKAGES"*

## **COCKTAIL MENU 1** 45euros

### Cold items

- Avocado and Cream Cheese Tart
- Smoked Salmon Wrap with Cream Creese

- Prosciutto and Mellon on white bread
- Tortilla, Cream Cheese, Prosciutto

#### Hot items

- Mini Burger
- Beef Gyros In Tortilla Pita
- Mediterranean Chicken Skewer
- Haloumi Fritters
- Bao Bun, Rost Duck, Teriyaki Sauce
- Homemade Vegetable Dumpling

#### Desserts

- Mini Fruit Tart
- Lemon Tart
- Brownies
- Panna cotta in Shot Class

### **COCKTAIL MENU 2** 55euros

#### Cold items

- Avocado and Cream Cheese Tart
- Beetroot and hummus Vol-Aux
- Smoked Salmon Wrap With Cream Creese
- Prosciutto and Mellon on white bread
- Tortilla, Cream Cheese, Prosciutto

#### Hot items

- Mini Burger
- Beef Gyros In Tortilla Pita
- Bao Bun, Rost Duck, Teriyaki Sauce
- Homemade Vegetable Dumpling
- Marinated Tandoori Chicken Skewers
- Duck Rolls
- Beef Tacos

#### Desserts

- Mini Fruit Tart
- Lemon Tart
- Brownies

- Panna cotta in Shot Class
- Mini Apple Crumble

### **COCKTAIL MENU 3** 65euros

#### Cold items

- Smoked Salmon Wrap with Cream Creese
- Beef Bresaola Wrapped in Tortilla
- Avocado and Cream Cheese Tart
- Beetroot and hummus Vol-Aux
- Smoked Duck with Mango Chutney Tart
- Mini Vol Aux Vent, Avocado Mousse, Baby Prawns

#### Hot items

- Mini Burger
- Bao Bun, Rost Duck, Teriyaki Sauce
- Marinated Tandoori Chicken Skewers
- Duck Rolls
- Pull Pork In Mini Brioche
- Salmon Burger In Mini Rolls
- Spinach And Feta Cannelloni

#### Desserts

- Mini Fruit Tart
- Lemon Tart
- Panna cotta in Shot Class
- Mini Apple Crumble
- Mini Triangle Galaktompoureko

## **GALA DINNER BUFFET OPTIONS**

*Prices per person, inclusive of service & VAT*

*Banqueting options are applicable for a minimum of 50 pax*

*For beverages can be combined with one of "DINING BEVERAGE PACKAGES"*

### **MENU 1** 100euros

#### Displays

- Antipasti of Charcuteries
- Grilled Marinated Vegetables
- Tomato with Mozzarella

#### Salads

- Grilled Marinated Vegetables
- Grilled Tuna Nicoise Salad
- Grilled Marinated Octopus Salad
- Avocado with Prawns Salad
- Rocket Salad with Parmesan Shavings & Figs Apples
- Tomato and Halloumi Salad
- Garden Greens Salad Mixed with Crispy Hiromeri and Fresh Fruits
- Traditional Greek Salad

#### Main Dishes

- Sweet and Sour Chicken topped with Sesame Seeds
- Marinated Grilled Chicken with Herb Olive Oil
- Duck Rolls
- Greek Moussaka
- Stir Fried Beef Emince with Wild Mushrooms
- Pork Fillet with Commandaria Wine and Prune Sauce
- Salmon Ravioli-Spaghetti, Vegetables and Lobster Sauce
- Fresh Market Vegetables
- Village Style Potatoes
- Egg Fried Rice

#### Desserts

- Selection of Local and International Sweets
- Fresh Fruit & Fruit Salad

## **MENU 2** 120euros

### Displays

- Poached Salmon
- Grilled Marinated Vegetables
- Tomato-Mozzarella
- Antipasti of Charcuteries

### Salads

- Grilled Tuna Nicoise Salad
- Rocket Salad with Parmesan Shavings & Fig Apples
- Prosciutto with Fresh Fruit
- Garden Greens Salad mixed with Crispy Hiromeri and Fresh Fruits
- Traditional Greek Salad
- Caesar Salad
- Avocado Mousse topped with Calamari (Glass)
- Pan Seared Blue Fin Tuna Set on Wakame Salad (Spoon)

### Dips

- Feta Cheese Dip
- Olive Dip
- Humus
- Tarama
- Tzatziki
- Mini Gherkins
- Caper Berries
- Pickled Onion

### Main Dishes

- Spinach and Ricotta Ravioli
- Corn Fed Chicken Breast stuffed with Cottage Cheese and Herbs
- Lasagna Bolognaise
- Baked Fillet of Salmon on Mussels Etouvee, Moet and Champagne Sauce
- Sweet and Sour Chicken topped with Sesame Seeds
- Pan Seared Pork Fillet served with Pomegranate and Barolo Jus
- Fresh Market Vegetables

- Dauphinoise Potatoes
- Mushroom Risotto with Parmesan Flakes

#### Desserts

- Selection of Local and International Sweets
- Fresh Fruit & Fruit Salad

### **MENU 3** 150euros

#### Displays

- Antipasti of Charcuteries
- Grilled Marinated Vegetables
- Avocado and Prawns (Individual)
- Pan Seared Blue Fin Tuna set on Wakame Salad (Spoon)

#### Salads

- Fatoush Salad
- Grilled Tuna Nicoise Salad
- Beetroot Salad with Orange Segments
- Rocket Salad with Parmesan Shavings, Figs and Pomegranate
- Young new Potatoes Salad
- Tomato and Halloumi Salad
- Traditional Greek Salad
- Caesar Salad with Chicken

#### Dips

- Feta Cheese Dip
- Olive Dip
- Humus
- Tarama
- Tzatziki
- Mini Gherkins
- Caper Berries
- Pickled Onion
- Black and Green Olives

#### Main Dishes

- Rack of Lamb topped with Herb Crust, Rosemary Sauce
- Chicken Kiev Cream Butter Sauce

- Marinated Grilled Chicken with Herb Olive Oil
- Fillet of Beef Tenderloin with Porcini Mushroom Ragout, Mustard Seeds Sauce
- Pan Seared Pork Fillet served with Pomegranate and Barolo Jus
- Boiled Salmon with Artichokes Fricassee, Vierge Sauce
- Dauphinoise Potatoes
- Lobster Ravioli enriched with Lobster Sauce
- Mushroom Risotto with Parmesan Slivers
- Fresh Market Vegetables

#### Desserts

- Selection of Local and International Sweets
- Fresh Fruit & Fruit Salad

## **GALA DINNER SET MENU OPTIONS**

*Prices per person, inclusive of service & VAT*

*Banqueting options are applicable for a minimum of 30 pax*

*For beverages can only be combined with one of “DINING BEVERAGE PACKAGES”*

### **MENU 1** 91euros

#### STARTER

Avocado Tartare topped with Snow Crab Meat Salad, Black Tiger Prawn, Wild Greens/ Horseradish Lime Vinaigrette

#### SOUP

Potato and Leek Soup, Truffle Oil Aroma, Sun dried Tomato, Parmesan, and smoked Pancetta Crostini

#### MAIN COURSE

Fillet of Beef , Wild Mushroom Fricassee, Foie gras, Fig Chutney, Koumandaria Wine Essence, Seasonal Vegetables, Fondant Potatoes

DESSERT

Chocolate Vacanza - Cappuccino Sponge, Arguing Chocolate Mousse, Red Berries Jelly

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Freshly brewed Coffee & Petit Four

**MENU 2** 83euros

COLD STARTER

Tuna Tartare, Salmon Tataki, Avocado Yuzu dressing, Wild Greens

SOUP

Cream of Pumpkin Cappuccino soup dusted with Cinnamon Aroma  
Roasted Pumpkin Seeds, Crème fresh

HOT STARTER

Giant Ravioli with Asparagus and Mascarpone Cheese  
Creamy Truffled Sauce

MAIN COURSE

Corn Fed Chicken Breast stuffed with Goat Cheese, Chicken Jus,  
Seasonal Vegetables, Potato sphere

DESSERT

Chocolate Vacanza - Cappuccino Sponge, Arguing Chocolate Mousse, Red Berries  
Jelly

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Freshly brewed Coffee & Petit Four

**MENU 3** 85euros

STARTER

Salmon Carpaccio, Avocado, Beetroots Tartare, Wild Greens  
Honey Miso Sauce

SOUP

Mushroom Velouté Soup topped with Caramelized Walnuts  
drizzled with Basil Aroma

MAIN COURSE

Lamb Loin marinated in Virgin Olive Oil, Herbs, Thyme juice,  
Seasonal Vegetables, Crunchy Potatoes

DESSERT

Chestnuts Charlotte, Walnut Biscuits, Whiskey Crème, Jivara Chantilly

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Freshly brewed Coffee & Petit Four

**MENU 4** *80euros*

STARTER

Pan seared Scallops, Fennel & Porcini Mushroom Risotto infused with Thyme Tea

MAIN COURSE

Pan roasted Angus Beef Fillet, Celeriac Puree, Mushrooms Sphere Seasonal  
Vegetables, Cake Potatoes, Port Wine sauce

DESSERT

Chestnuts Charlotte, Walnut Biscuits, Whiskey Crème, Jivara Chantilly

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Freshly brewed Coffee & Petit Four

**VEGAN MENU** *73euros*

STARTER

Risotto with Pumpkin Crème, Celeriac Puree, Roasted Pine Nuts,  
Tahini Pomegranate Seeds

## SOUP

Smoked Eggplant Soup, Kalamata Olive Crostini, Hazelnut Oil

## MAIN COURSE

Pan seared Cauliflower, Roasted baby Vegetables, Falafel, Humus  
infused with Pomegranate Essence, Rose Petals

## DESSERT

Vegan Apple Pie/ Caramelized Walnuts/ Coconut Vanilla Essence\*\*\*

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Freshly brewed Coffee & Petit Four

## BEVERAGE PACKAGES

### LUNCH BEVERAGE PACKAGES

*Prices per person, inclusive of service & VAT*

#### **DRINKS PACKAGE 1** 13euros

- 1 glass of house wine or 1 beer or 1 soft drink
- Mineral & sparkling water
- Coffee or tea

#### **DRINKS PACKAGE 2** 17euros

- 2 glass of house wine or 2 beer or 2 soft drink
- Mineral & sparkling water
- Coffee or tea

## **COCKTAIL BEVERAGE PACKAGES**

*Prices per person, 60 minutes inclusive of service & VAT*

*Banqueting options are applicable for a minimum of 10 pax*

*Addition of 2 aperitif cocktails (Aperol Spritz & Mojito or similar) 5euros*

### **COCKTAIL BEVERAGES 1** 20 euros

- House sparkling wine
- House white, rose, red wines
- Soft drinks
- juices
- Mineral & sparkling water

### **COCKTAIL BEVERAGES 2** 27 euros

- Prosecco\*
- House white, rose, red wines
- Soft drinks
- juices
- Mineral & sparkling water

### **COCKTAIL BEVERAGES 3** 65 euros

- Champagne\*
- Selection of white, rose, red wines\*
- 2 Signature cocktails from our Cocktails Menu
- Soft drinks
- juices
- Mineral & sparkling water

*\*options will be presented upon request*

## **DINING BEVERAGE PACKAGES**

*Prices per person, 150 minutes inclusive of service & VAT*

*Banqueting options are applicable for a minimum of 15 pax*

*Addition of one Aperitif (sparkling wine or cocktail) 5euros*

### **DINING BEVERAGES 1** 25euros

- House white, rose, red wines
- Local Beers
- Soft drinks
- Juices
- Mineral & sparkling water

### **DINING BEVERAGES 2** 35euros

- Selection of wines\*
- Local Beers
- Soft drinks
- Juices
- Mineral & sparkling water

### **WINE TASTING \*\*** 55 euros

- Champagne
- White wine
- Rose wine
- Red wine
- Dessert wine
- Soft drinks
- juices
- Mineral & sparkling water

*\*options will be presented upon request*

*\*\*applicable with "GALA DINNER SET MENU OPTIONS". Wine options will be presented 72hours prior to the event from our sommelier, based on the selected food menu.*

## **OPEN BAR PACKAGES**

*Prices per person, 180 minutes inclusive of service & VAT*

*Banqueting options are applicable for a minimum of 20 pax*

*Addition of 2 cocktails (Aperol Spritz & Mojito or similar) 5 euros*

### **OPEN BAR 1 45 euros**

- House Vodka
- House Whisky
- House Gin
- House Tequila
- House Rum
- House white, rose, red wines
- Local beers
- Soft drinks
- juices
- Mineral & sparkling water

### **OPEN BAR 2 60 euros**

- Vodka (Absolut or Stolichnaya)
- Whisky (Johnnie Walker Red Label or Jameson)
- Gin (Gordon's or Bombay Sapphire)
- Tequila (Jose Cuervo silver/gold)
- Rum (Bacardi or Captain Morgan black)
- House white, rose, red wines
- Local beers
- Soft drinks
- juices
- Mineral & sparkling water