

Wedding Reception Proposals 2023

Conference & Banqueting Department

Corfu Palace Hotel



Buffet No 1

Chilled Presentations

Marinated Salmon (Gravlax) with a Mustard Sauce A variety of Smoked Fish with Raifort Sauce Roast Beef and Ham accompanied with Tartar Sauce

Appetizers

Tzatziki, Eggplant Salad, Spice Cheese Spread Eggs with a Russian salad, Grilled Vegetables (*Courgettes, Eggplants, Peppers*) marinated in Olive Oil and Balsamic Vinegar

<u>Salads</u>

Shrimp Salad, Farfalles with Ham and Courgettes, Chicken Florida Salad, Potato Salad, Tuna Fish Salad, Greek Salad, Mix Green Vegetables: Beetroots, Boiled corn, Carrots, Cabbage, Tomato, Cucumber, Peppers *Accompanied with the following dressings: Vinaigrette, French Dressing, Balsamic Dressing, Flavored Olive Oil, Flavored Vinegar*

> From the Silver Trolley A Suckling Pig in the Oven

Main Dishes

Sole Fillet with Caper and Sun- dried Tomato Poached Salmon with a Rosé Pepper Sauce Thinly Sliced Chicken with Curry Kleftiko Lamb Grilled Pork with a Robert Sauce Meatballs with a Mexicain Sauce Sliced Beef with Mushrooms Rice with Vegetables Oven Potatoes Dauphinoise Potatoes Seasonal Vegetables

Desserts

Cheesecake, Caramel crème, Lemon Pie, Chocolate Cake, Apple Pie, Greek Desserts, Seasonal Fresh Fruit, Selection of Cheeses, Three Flavors of Ice-Cream (Vanilla, Chocolate, Strawberry)

Wedding Cake

Wedding Reception 2023



Buffet No 2

Chilled Presentations

Marinated Salmon (Gravlax) with a Mustard Sauce A variety of Smoked Fish with Raifort Sauce Roast Beef and Ham accompanied with Tartar Sauce Boiled Shrimps in Silver Plates

Appetisers

Tzatziki, Eggplant Salad, Spice Cheese Spread Eggs with a Russian salad, Grilled Vegetables (*Courgettes, Eggplants, Peppers*) marinated in Olive Oil and Balsamic Vinegar

<u>Salads</u>

Salas with rice & Seafood, Farfalles with Ham and Courgettes, Artichoke and Parma Ham Salad Potato Salad, Rocket Parmesan, Greek Salad, Mix Green Vegetables: Beetroots, Boiled corn, Carrots, Cabbage, Tomato, Cucumber, Peppers Accompanied with the following dressings: Vinaigrette, French Dressing, Balsamic Dressing, Flavored Olive Oil, Flavored Vinegar

> <u>From the Silver Trolley</u> Smoked Pork Leg (Ham) in Pastry

Main Dishes

Sole Fillet with Caper and Sun- dried Tomato Poached Salmon with a Rosé Pepper Sauce Duck Breast with an Orange Sauce Lamb Curry Sliced Chicken Chasseur Ravioli stuffed with Spinach and Ricotta Pork Ragout Marengo Ragou Bourginion Beef Sliced Stroganof Beef Rice with Vegetables Oven Potatoes Dauphinoise Potatoes Seasonal Vegetables

Desserts

Chocolate Cake, Panakota with black berries, Tiramisu, Gâteau Mokka, Greek Desserts, Seasonal Fresh Fruit, Selection of Cheeses, Three Flavors of Ice-Cream (Vanilla, Chocolate, Strawberry)

Wedding Reception 2023



Buffet B.B.Q.

Chilled Presentations

Marinated Salmon (Gravlax) with a Mustard Sauce A variety of Smoked Fish with Raifort Sauce Boiled Ham and Chilled Roast Beef accompanied with Tartar Sauce

Appetizers

Tzatziki, Eggplant Salad, Spicy Cheese spread Eggs with a Russian salad, Grilled Vegetables (*Courgettes, Eggplants, Peppers*) marinated in Olive Oil and Balsamic Vinegar

<u>Salads</u>

Shrimps Salads, Farfalles with Ham, and courgettes, Potato Salad, Tuna Fish Salad, Greek Salad, Mix Green Vegetables: Beetroots, Boiled corn, Carrots, Cabbage, Tomato, Cucumber, Peppers Accompanied with the following dressings: Vinaigrette, French Dressing, Balsamic Dressing, Flavored Olive Oil, Flavored Vinegar

> From the Silver Trolley A Suckling Pig in the Oven

Main Dishes

Sole Fillet with Caper and Sun- dried Tomato Sliced Veal with Mushrooms Duck with Orange Sauce Rice with Julian Vegetables Jacket Potatoes Dauphinoise Potatoes Seasonal Vegetables

<u>Grill</u>

Scewered Chicken – Scewered Pork Lamb Chops – Pallaird of Beef Pork Panseta – Spicy pork Sausages Meatballs Accompanied with the following sauces: Barbecue Sauce, Butter Café de Paris, Mustard.

Desserts

Cheesecake, Tiramisu, Lemon Pie, Chocolate Cake, Caramel creme, Greek Desserts, Seasonal Fresh Fruit, Selection of Cheeses, Three Flavors of Ice-Cream (Vanilla, Chocolate, Strawberry)

Wedding Reception 2023



MENU 1

Salad with noumboulo, anthotiro, dried figs, cashews and honey dressing *** Grilled filet of salmon with

Santorini's Pea Puree, Caper and Sun- dried Tomato * * *

Lemon sorbet * * *

Duo filet (pork- beef) with green paper sauce Potato tart Buttered broccoli * * *

Wild Berry Soup with vanilla ice-cream * * * Wedding Cake

<u>MENU 3</u>

Boiled Shrimps on Avocado Tartar marinated with Lime and Cocktail Sauce

Steamed Filet of Sea Bass on Mashed Potatoes, Mediterranean Herbs and Lemon Confit *** Raspberry sorbet

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Beef Filet "Chateaubriand" Accompanied with the following sauces: "Green Paper & Porto" Potato tart Selection of vegetables * * *

Braised Pineapple with caramel sauce, black rum & vanilla ice cream

Wedding Cake

Wedding Reception 2023

MENU 2

Smoked & Marinated Salmon *** Ravioli stuffed with Spinach and Ricotta *** Lemon sorbet *** Sliced veal with mushrooms and fresh cream Potato tart Selection of vegetables ***

Orange Soup with Masticha Ice Cream

Wedding Cake



Wedding Receptions Charges 2023

The Newlyweds accommodation is offered free of charge, for the date of the event in a «Superior» Room, as a present from the hotel.

The following items are included in the prices:

- ✓ Welcome Cocktail party with:
 - Fruit Punch &
 - Canapés such as: Egg and Shrimps, Salami with Mustard, Plumbs stuffed with Crème Cheese and Walnuts, Marinated Olives, Dips Vegetables and Potato Chips.
- ✓ The Wedding Cake with the flavor of your own choice and the Presentation Cake decorated accordingly.
- ✓ French Sparkling Wine to be served during the "Wedding Cake Toast" (1 glass per guest)
- ✓ A Basket of Fruit and Champagne in the Newlyweds room.

Prices Buffet - Menu:

Buffet No 1: €80,00 per personBuffet BBQ: €86,00 per personBuffet No 2: €83,00 per person

Menu No 1: €77,00 per person Menu No 2: €80,00 per person Menu No 3: €79,00 per person

Dinner Drinks:

	<u>White</u>	Red	
\checkmark	Oreinos Ilios	Oreinos Ilios	at the price of €14,00 per person
\checkmark	Moschofilero Boutari	Agiorgitiko Boutari	at the price of €14,00 per person
\checkmark	Ktima Grammenou	Ktima Grammenou	at the price of €15,00 per person
\checkmark	Ktima Theotoki	Ktima Theotoki	at the price of €17,00 per person
\checkmark	Ktima Gerovasiliou	Ktima Gerovasiliou	at the price of €21,00 per person
\checkmark	Thema Pavlidi	Thema Pavlidi	at the price of €20,00 per person
✓	Palivou Petrines Plagies	Palivou Nemea	at the price of €19,00 per person

At the above prices mineral water, soft drinks and beers are included with unlimited consumption during the dinner. Otherwise, if you prefer any other bottled wine, please inform us in order to estimate a designated price.



Setting-Decoration:

- For the Reception, round tables for 8 to 10 people will be used with white long tablecloths. A white cover will also dress the chairs with a lovely bow on the back.
- You may choose a centerpiece of your own choice from our collaborator "Rammos" "Rizos Gardens" or any other flower shop of your choice.

The event's Timetable:

✓ Outdoor

- The beginning of the reception 20.30
- Regarding the timetable kindly note that according to the Greek legislation, music must be switched off at 23:30.
- Alternatively, the function/party may continue indoor in the hotel's main restaurant where the indoor functions held and can be completed by 04.00 am the latest.

✓ Indoor

- The beginning of the reception any time.
- Regarding the timetable kindly note that there is no music limits, and the function can be completed by 04.00 am the latest.

Guests Stay at the Corfu Palace:

✓ With reference to availability and prices of rooms that you may acquire at the specific period, please contact Mr. D. Sgouros (Reservations Department) at the following contacts: Tel. +30 26610 39485, Fax: +30 26610 31749, e-mail: info@corfupalace.com

Conditions of the current offer:

- \checkmark The current offer is valid for 30 days from the day of its edition.
- ✓ The prices are valid for the minimum number of **100 people**.
- \checkmark In the above prices the Service and all taxes are included.
- ✓ <u>Outside Catering</u>: In case of the reception taking place outside the premises of the hotel, the final reception arrangements, the location and the number of guests will assign the exact costs of wear & tear as well as the personnel acquired. Indeed, the minimum charge in this case reaches the price of €20,00 per person.



General Instructions – Deposits & Cancellations:

- 1. Accordingly, to the client's contract any innovations of external co-workers in the designated areas, i.e. lighting, decoration, sound and vision equipment and the installation of electrical devices, should accomplish and entail a mutual verbal and written agreement regarding the hotel's Conference & Banqueting Department.
- 2. In case of bad weather conditions, the hotel provides a reception's hall to accommodate 200 people. In these circumstances the organizer is obliged to inform the Conference & Banqueting department of the desired location where the Wedding Reception is to take place by 11.00 a.m. on the day of the event. The hotel does not take any responsibility regarding any potential problems due to bad weather during the day of the event.
- 3. The use of fireworks is prohibited on the premises of the hotel .
- 4. The commencement of the event taking place at the pool area starts 20.30 onwards. With regards to the schedule of the event, please note that after 23.30 p.m. the music has to stop.
- 5. The guest list ought to be given three days the latest, before the event in order to accommodate the guests efficiently.
- 6. The organizer is obligated to sign a Private Agreement in order to reassure both parties. The total amount that is mentioned in the Private Agreement as the minimum guarantee number of people cannot be reduced. Alternatively, the rise in number of people will result in the creation of a new Private Agreement. The final amount of people that will be participating in the event should be allocated 5 days the latest before the event. The hotel will be able to hold up to 5% more people than the minimum number guaranteed.
- 7. Ways of payment:
 - ✓ For the reservation of the date and the location of the event, €2,000.00 is required as the deposit and by all means in case of any cancellation, it is not returned.
 - ✓ With the Private Agreement being settled, the 50% of the total amount appears from the minimum number of guests.
 - ✓ <u>Payment:</u> Five days before the event, the rest of the balance is due, that is configured from the final number of guests. If the final number of partakers is lower than what is mentioned in the Private Agreement, it will then result in the customer paying for the amount that is estimated in the minimum guaranteed number of people. In case of the rise in number of people that exceeds the minimum amount guaranteed, then the charge will be made accordingly to the final number of partakers and price per person. In these circumstances, the total that will be arranged due to the rise of additional people from the final minimum guaranteed amount will be disbursed the day after the event.
- 8. Consequently, if the organizer fabricates a handwritten termination of the contract two months sooner before the actual date of the event, will then pay the 50% of the minimum guaranteed price. Otherwise, the 70% of the minimum guaranteed price will be paid if the handwritten contract is terminated one month earlier the date of the event. In any other circumstances, the organizer will pay the total amount of the minimum guaranteed price of the event. In case of the cancellation regarding the reception, we strongly underline that not in any circumstances the first deposit for the reservation of the date and location is returned.