

CONFERENCES & EVENTS





AN OASIS OF LUXURY AND TRANQUILITY

The Ajul Hotel is located on the beach of Agia Paraskevi village, famous for its splendid crystalline waters and pine tree forests, while the natural thermal springs of the region renowned for their exclusive therapeutic properties, make Ajul Luxury Hotel & Spa Resort a unique retreat. Ajul Luxury Hotel & Spa Resort is in total harmony with the natural environment, built in an alluring setting of forests, where the natural tranquility and the traditional natural elements are prominent. Apart from the luxury of its accommodations, the hotel guarantees a unique culinary experience to its guests through its 3 restaurants and 6 bars that are based on the local tradition and take guests on a unique culinary journey of local cuisine and present-day flavors. The restaurants are supplied with fruits, vegetables, and herbs from the hotel's own lush gardens, which are accessible to guests.

However, the luxury journey goes on! Due to the great therapeutic tradition of the region since antiquity, the natural healing properties are brought to hotel guests in an exceptional way through its one-of-a-kind Spa Center, which offers massages, body and facial treatments based on the ancient tradition elements. Ajul Luxury Hotel & Spa Resort is not the perfect destination just for the relaxation seekers. With its capacity to host events and conferences for more than 350 delegates, Ajul Luxury Hotel & Spa Resort is indeed an exceptional choice for those in pursuit of the perfect venue for such occasions.



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Detailed Menu:



BUSINESS FACILITIES & SERVICES



600 sq.m. of multi-functional conference & events spaces with state-of-the-art equipment



Free High Speed Wi-Fi Internet Connection



Audio Visual Equipment, Fax, Photocopy Machine



Laptop



Microphone



Wireless Microphone



Microphone Stand



Speakers Desk



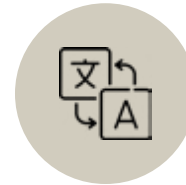
Secretarial Support



Technical Staff



Flips Charts, including paper & pens



Translation Cabins



Wide Screen



Computer



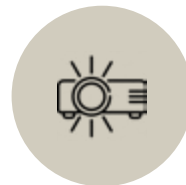
DVD - Blue Ray Player



Registration Desk



Screen / Laser Pointer



Projector (Beamer)
Res: 1024 * 768



Laser Printer



Flagpoles



Flower Arrangement



VENUE DIMENSIONS & CAPACITY CHART



	SIZE (m ²)	WIDTH (mtrs)	HEIGHT	THEATRE	CLASSROOM	BANQUET	COCKTAIL	U-SHAPE	CABARET (6 pax)
AMBROSIA	321.3	28.08	3.3	80	N/A	N/A	60	N/A	30
BUSINESS ROOM I	33.18	4.42	2.8	50	25-30	N/A	N/A	N/A	N/A
BUSINESS ROOM II	30.41	4.07	2.8	30	N/A	N/A	N/A	12	N/A

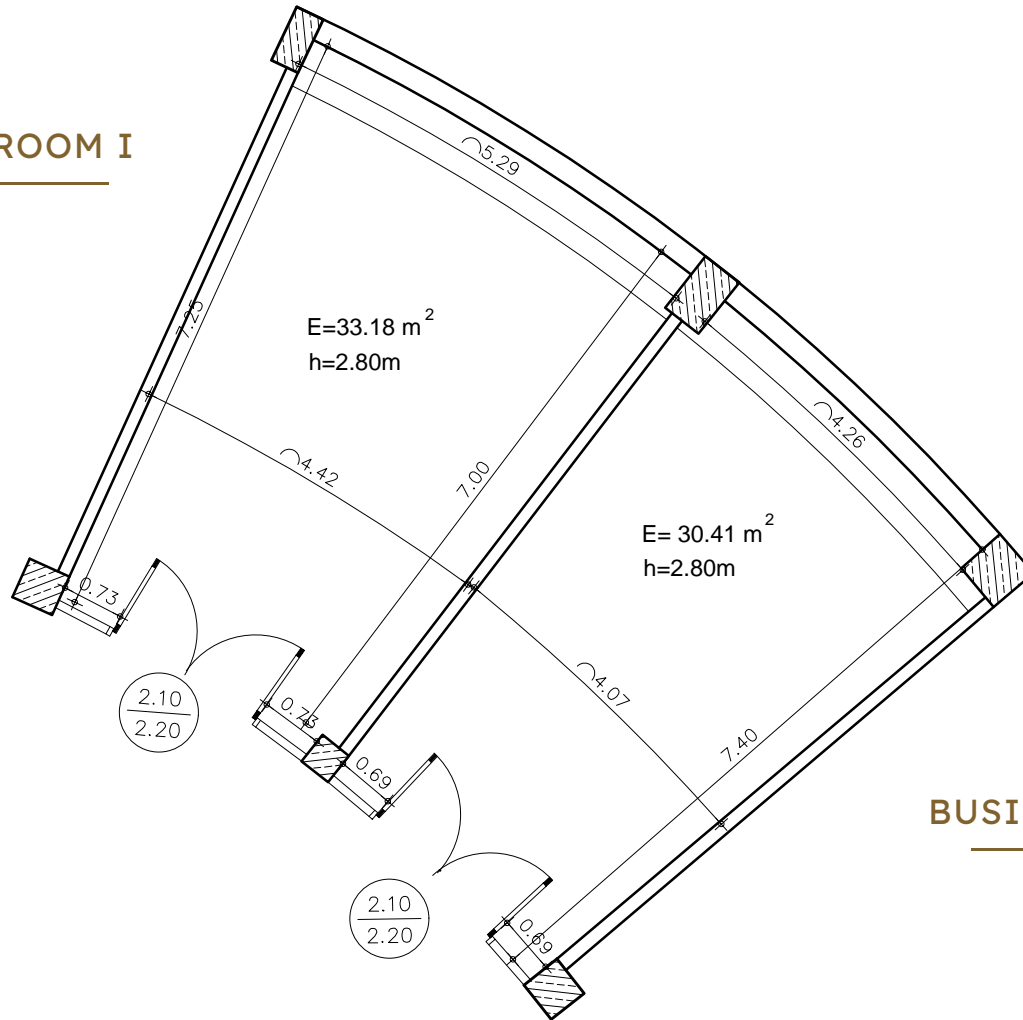




FLOOR PLANS



BUSINESS ROOM I



BUSINESS ROOM II



ACCOMMODATION



PROMO DELUXE DOUBLE ROOM

Size 33.5 sqm
Occupancy 3
View Sea View
Bed Twin or Double & Armchair Bed
Rooms in total 06



DELUXE DOUBLE ROOM

Size 33.5 - 40 sqm
Occupancy 3
View Sea View
Bed Twin or Double & Armchair Bed
Rooms in total 22



DELUXE DOUBLE ROOM - SHARING POOL

Size 63.5 - 77.5 sqm
Occupancy 3
View Sea View
Bed Twin or Double & Armchair Bed
Rooms in total 08



DELUXE FAMILY ROOM

Size 61.5 - 83.3 sqm
Occupancy 5
View Sea View
Bed Twin or Double, Armchair Bed & Sofa Bed
Rooms in total 08



EXECUTIVE SUITE SEA VIEW

Size 145 sqm
Occupancy 7
View Sea View
Bed Twin or Double, Armchair Bed & Sofa Bed
Rooms in total 02



DELUXE FAMILY ROOM - SHARING POOL

Size 67 sqm
Occupancy 5
View Sea View
Bed Twin or Double, Armchair Bed & Sofa Bed
Rooms in total 02



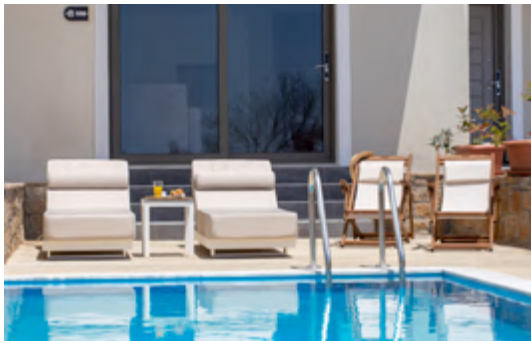
DELUXE BUNGALOW SEA VIEW

Size 49.5 sqm
Occupancy 5
View Sea View
Bed Twin or Double & Sofa Bed
Rooms in total 60



EXECUTIVE BUNGALOW SUITE SEA VIEW

Size 114.5 - 134.5 sqm
Occupancy 5
View Sea View
Bed Twin or Double, Armchair Bed & Sofa Bed
Rooms in total 06



EXECUTIVE BUNGALOW SUITE SEA VIEW - PRIVATE POOL

Size 114.5 - 134.6 sqm
Occupancy 5
View Sea View
Bed Twin or Double, Armchair Bed & Sofa Bed
Rooms in total 09



EXECUTIVE BUNGALOW SEA VIEW

Size 82.5 - 102.5 sqm
Occupancy 3
View Sea View
Bed Twin or Double, Armchair Bed & Sofa Bed
Rooms in total 06



EXECUTIVE BUNGALOW SEA VIEW - PRIVATE POOL

Size 82.5 - 102.5 sqm
Occupancy 3
View Sea View
Bed Twin or Double & Armchair Bed
Rooms in total 09



**PRESTIGE BUNGALOW SUITE
1-BEDROOM - PRIVATE POOL**

Size 65.5 sqm
Occupancy 3
View Sea View
Bed Twin or Double & Armchair Bed
Rooms in total 02



**PRESTIGE VILLA 1-BEDROOM
- PRIVATE POOL**

Size 101.5 - 232 sqm
Occupancy 4
View Sea View
Bed Twin or Double & Sofa Bed
Rooms in total 10



**EXECUTIVE VILLA 2-BEDROOM
- PRIVATE POOL**

Size 203.2 sqm
Occupancy 6
View Sea View
Bed Twin or Double, Armchair Bed & Sofa Bed
Rooms in total 01



**PRESIDENTIAL VILLA 2-BEDROOM
- PRIVATE POOL**

Size 373 - 523 sqm
Occupancy 6
View Sea View
Bed Twin or Double, Armchair Bed & Sofa Bed
Rooms in total 12



**ROYAL VILLA 2-BEDROOM
- PRIVATE POOL**

Size 422 - 572 sqm
Occupancy 8
View Sea View
Bed Twin or Double, Armchair Bed & Sofa Bed
Rooms in total 03





RESTAURANTS



INFINITY MAIN RESTAURANT

With its incredible Aegean sea views, this restaurant is the perfect destination for a memorable breakfast, lunch or dinner. The Mediterranean-style buffet offers a delicious choice of dishes complemented by a wine list. And what's more, there's no need to reserve a table.



THIMARI GREEK RESTAURANT

A stroll through the landscaped gardens, brings you to this charming restaurant, delightfully located on the swimming pool and view the Aegean Sea. The perfect destination for lunch or dinner with the Greek menu a-la-carte, presenting a magnificent choice of delicious dishes complemented by a carefully selected ouzo or local wine list.



AMBROSIA ITALIAN RESTAURANT

In the Italian restaurant "Ambrosia" with Aegean sea view, and the freshest ingredients are blended with top culinary skills to create authentic Italian flavors, accompanied by a full wine list. Just make a reservation and enjoy a wonderfully sophisticated evening in a romantic setting.





BARS



SENSES MAIN BAR

Experience the finest pleasures at our luxurious bar and lounge. Our extensive wine list and crafted cocktails offer something for everyone, all served in a chic and minimalist setting. Relax and unwind as you indulge in our all-day fine pleasures place.



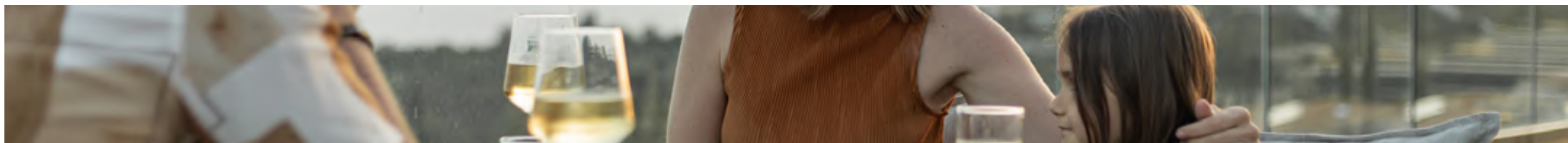
ANANAS POOL BAR

Swim up to Ananas pool bar, order your signature cocktail or some light fare and go ahead to enjoy them in a laid-back atmosphere under the sunshine.



ENKI BEACH BAR

A seaside and peaceful place to visit! Relax by the sea and enjoy some delicious bites & sips while taking in the sights and sounds of the beach. Enki Beach bar features bites and snacks, as well as a variety of alcoholic and non-alcoholic beverages.





BARS



THIMARI BAR

Indulge at Thimari Bar, where delightful drinks meet the tranquil sea-view deck. Sip in serenity as the horizon unfolds, creating moments of pure relaxation and enjoyment by the shore.



LOUNGE BAR

Discover opulence at Lounge Bar, where sophistication seamlessly intertwines with every indulgent moment. Here, savor the essence of refinement, unwind in luxury, and embrace a stylish haven of elevated taste and elegance.



WATERPARK BAR

Dive into a world of flavor, where refreshing drinks await amidst the aquatic excitement. Splash into a symphony of tastes, combining the thrill of water fun with the coolness of your favorite beverages.





FOOD EXPERIENCE



MEET 'N' EAT - FOOD AND BEVERAGE SQUARE

Socialize, eat, and drink. MEET 'N' EAT features a cozy, welcoming atmosphere and offers a variety of food and drink options to suit everyone's tastes. Whether you're in the mood for a casual bite to eat or a relaxing drink, We have you covered. Overall, it's a great place to relax and unwind with good company.

HAPPY PLACE - SWEET CORNER

Swim up to Ananas pool bar, order your signature cocktail or some light fare and go ahead to enjoy them in a laid-back atmosphere under the sunshine.





WELLNESS



REJUVENATION OASIS: RETRACK YOUR INNER BALANCE

Since antiquity, the region of Agia Paraskevi has been renowned for its healing water and unique composition of chemicals having healing properties. This therapeutic journey is brought to hotel guests with a vast variety of face & body treatments and massages based on the ancient traditions of the region.

Retrack your inner balance at the luxurious Spa & Fitness Center and let a journey of senses begin by exploring the depths of wellness and invigoration. Our experienced team of professionals will introduce you to absolute serenity and bliss through a vast variety of services that will revitalize your body and spirit, while a dive at our heated pool or the use of the sauna and jacuzzi will enrich this unique rejuvenating experience.

Feel totally revitalized as you indulge in the therapeutic benefits of the natural ingredients that are being used in all our services.

The olive oil, honey and shea butter that are being used in all our treatments, release all their therapeutic qualities under the experienced hands of our highly skilled experts. Do not hesitate and enter yourself into a world of utter relaxation and rejuvenation!



AURORA
SPA





MEETING PACKAGES

FULL-DAY DAILY DELEGATE PACKAGE

- Complimentary use of one meeting room for a maximum of 9 hours
- Complimentary use of conference equipment: data projector, sound system, screen, 3 microphones, flipchart, white board, markers, pencils & pads and wireless Internet connection
- 3 x 0.33l mineral water
- Welcome coffee/tea & biscuits
- Morning Coffee Break and Afternoon Coffee Break
- Buffet Lunch or Dinner, including one non-alcoholic drink, coffee or tea

FULL-DAY DAILY DELEGATE PACKAGE € 70 per person

HALF-DAY DAILY DELEGATE PACKAGE € 60 per person

* The minimum number of participants for a meeting package is 12 persons.

HALF-DAY DAILY DELEGATE PACKAGE

- Complimentary use of one meeting room for a maximum of 5 hours in the morning or afternoon
- Complimentary use of conference equipment: data projector, sound system, screen, 3 microphones, flipchart, white board, markers, pencils & pads and wireless Internet connection
- 2 x 0.33l mineral water
- Welcome coffee/tea & biscuits
- Morning Coffee Break or Afternoon Coffee Break
- Buffet Lunch or Dinner, including one non-alcoholic drink, coffee or tea





VENUE & MEETING PACKAGES PRICING



	FULL DAY	HALF DAY
AMBROSIA	€ 3.000	€ 1.500
BUSINESS ROOM I	€ 500	€ 250
BUSINESS ROOM II	€ 300	€ 150

* includes all taxes & services





MENU PRICING (PER PERSON)



COFFEE BREAK

Coffee Break I	€ 8,50
Coffee Break II	€ 11,00
Coffee Break III	€ 14,00
Healthy Break	€ 16,00

BOARDROOM TRAYS

Boardroom Trays I	€ 17,00
Boardroom Trays II	€ 21,00

QUICK BUFFET

Quick Buffet I	€ 33,00
Quick Buffet II	€ 37,00

LUNCH BUFFET

Standard	€ 38,00
Premium	€ 44,00
Barbeque	€ 50,00

DINNER BUFFET

Standard	€ 48,00
Premium	€ 53,00
Deluxe	€ 60,00
Barbeque	€ 60,00
Greek	€ 74,00

VEGETARIAN BUFFET € 45,00

- * Fresh cut fruits supplement 3 euros per person per coffee break
- * It is 1 piece per guest. Min. order for 20 guests.
- * includes all taxes & services





MENU PRICING (PER PERSON)

LUNCH & DINNER MENU

Lunch & Dinner Menu I	€ 50,00
Lunch & Dinner Menu II	€ 54,00
Lunch & Dinner Menu III	€ 59,00

LIVE ACTION STATIONS

Local Suckling Pig (per item)	€ 300,00
Local Whole Lamb (per item)	€ 350,00
Pork Leg (per item)	€ 180,00
Slow Roasted Turkey (per item)	€ 120,00
Gyros Station (per person)	€ 8,00
Loukoumades (per person)	€ 4,50

COCKTAIL & WELCOME

Cocktail & Welcome I	€ 34,00
Cocktail & Welcome II	€ 38,00
Cocktail & Welcome III	€ 43,00

GALA DINNER

Gala Dinner I	€ 80,00
Gala Dinner II	€ 90,00
Gala Dinner III	€ 100,00

- * Fresh cut fruits supplement 3 euros per person per coffee break
- * It is 1 piece per guest. Min. order for 20 guests.
- * includes all taxes & services





MENU PRICING (PER PERSON)



CANAPE SELECTION

Cream cheese with basil	€ 2,40
Goat cheese and honey	€ 3,20
Asparagus and gruyere tarts	€ 3,00
Fresh Spinach and Artichoke	€ 3,00
Mozzarella and tomato Brocheta	€ 3,00
Ricotta and fig	€ 3,00
Tzatziki and Pitta bread	€ 3,00
Bruschetta with grilled sardines and eggplant mousse	€ 3,00
Caviar & Brik	€ 3,60
Smoked salmon with Cream cheese	€ 3,40
Prosciutto wrapped asparagus	€ 4,20
Lobster Fillet with Orange	€ 4,00
Shrimps Tempura	€ 4,00
Chicken wing tempura	€ 3,00
Chicken drumsticks with BBQ sauce	€ 3,00
Meatball kebab	€ 3,00
Spring Rolls	€ 3,00
Vegetarian Spring Rolls	€ 3,00
Cretan Dakos	€ 3,00
Mini Fruit Kebab	€ 2,80

OPEN BAR

Non - Alcoholic Bar	€ 16,00
Beer, Wine & Soda Bar	€ 24,00
Grand Bar	€ 37,00
Premium Bar	€ 49,00

* It is 1 piece per guest. Min. order for 20 guests.

* includes all taxes & services





COFFEE BREAK

COFFEE BREAK I

- Freshly brewed coffee, instant coffee, decaffeinated coffee & assorted teas
- Orange, apple & grapefruit juices
- Local mineral water
- Orange Cake, chocolate cake
- Hazelnut cookies, brown sugar chocolate cookies, cinnamon cookies

COFFEE BREAK II

- Freshly brewed coffee, instant coffee, decaffeinated coffee & assorted teas
- Freshly squeezed orange juice, apple & grapefruit juices
- Local mineral water, local sparkling water
- Orange cake, chocolate cake
- Lavender, mastiha & hazelnut cookies, brown sugar cookies with chocolate, cinnamon cookies
- French pastries with dark chocolate, danish, chocolate mignardise, strawberry with chocolate





COFFEE BREAK

COFFEE BREAK III

- Freshly brewed coffee, instant coffee, decaffeinated coffee & assorted teas
- Freshly squeezed orange & grapefruit juices, apple & peach juices
- Local mineral water, Local sparkling water
- Coca cola, Sprite, soda, tonic water, Fanta orange
- Orange cake, chocolate cake, danish
- Hazelnut cookies, brown sugar cookies with chocolate, cinnamon cookies
- French pastries, fruit pastries

HEALTHY BREAK

- Freshly brewed filter coffee, decaffeinated coffee & assorted teas, served with milk, sugar, low calorie sweetener & stevia
- Orange, apple & mixed juices & ice tea
- Almond granola
- Energy bars
- Turkey ham, grilled red pepper and low fat cheese on whole wheat baguette
- Fresh sliced and diced seasonal fruits
- Smoothie with almond milk, peanut butter, banana and chocolate





BOARDROOM TRAYS

BOARDROOM TRAY I

- Seasonal sliced fruits
- Goat cheese and beetroot salad
- Brown bread with smoked salmon
- Chocolate cake
- Dried fruits
- Selection of bread
- Banana shake
- Variety of cookies

BOARDROOM TRAY II

- Fruit salad
- Vegetable sticks with guacamole and yogurt dip
- Tuna sandwiches
- Cereals with yogurt
- Selection of nuts
- Panna cotta with berries
- Orange smoothie
- Variety of cookies

* For a maximum of 25 persons





QUICK BUFFET



QUICK BUFFET I

SALADS

- Greek salad
- Potato salad
- Fava salad with onion and olive oil

SANDWICHES

- Cheese puffs
- Meatballs with BBQ sauce
- Mini tuna sandwiches
- Tortillas with chicken

DESSERTS

- Rice pudding with Amaretto
- Fresh seasonal fruits

QUICK BUFFET II

SALADS

- Coleslaw
- Mixed green salad with balsamic sauce
- Mozzarella with eggplant, basil and balsamic vinegar
- Cretan dakos

HOT SELECTION

- Mini hot dogs
- Mini pork skewers
- Rigatoni with cream & vegetables
- Quiche Lorraine with asparagus & bacon

DESSERTS

- Cretan cheesecake
- Strawberry mousse
- Fresh seasonal fruits





LUNCH BUFFET

STANDARD

SALADS

- Greek farmer salad
- Corn salad with ham
- Green apples with celery root and mayonnaise
- Rice with peppers and shrimps
- Potato salad with fresh onion and sausages
- Pasta with tomato, mozzarella, avocado and basil
- Variety of green salads

COLD APPETIZERS

- Smoked turkey with green asparagus
- Fresh marinated salmon with dill and horseradish
- Roast beef with mustard and herbs
Served with: variety of green and dark olives, croutons, parmesan cheese, nuts, vinaigrette sauce, mayonnaise and variety of olive oils

MAIN COURSES

- Fish fillet spetsiota
- Pork escallops with green pepper
- Mini beef entrecote with mushroom sauce
- Chicken with curry and pepper
- Leek pie with local cheese
- Rigatoni with salmon and vodka
- Potatoes in the oven with oregano
- Seasonal sautéed vegetables

DESSERTS

- Variety of Greek cheeses and crackers
- Fruit salad
- French pastries, tiramisu
- Cheesecake with lemon
- Chocolate cake
- Walnut pie
- Baklavas
- Ravani from Macedonia
- Chocolate mousse with two types of chocolate





LUNCH BUFFET

PREMIUM

SALADS

- Seasonal green salads
- Turkey salad with cassious & pineapple
- Pasta salad with sun-dried tomatoes
- Cheese salad
- Rice salad with chicken & pepper
- Potato salad
- Greek farmer salad
- Vegetable salad with pesto & coleslaw
- Tzatziki
- Beetroots with garlic
- Bean salad

COLD APPETIZERS

- Chicken with rosemary
- Parma ham with melon
- Marinated salmon with dill & lemon

Served with: variety of black & green olives, garlic croutons, parmesan cheese, vinaigrette sauce, mayonnaise, variety of perfumed olive oils



MAIN COURSES

- Grilled lamb cutlets
- Chicken breast with estragon sauce
- Pork fillet with mustard
- Beef burgers
- Tagliollini with cheese cream
- Tagliatelle ala provencal
- Grilled sole fillet

Garnish: potatoes risole, fried rice, broccoli with almonds, sesame carrots

DESSERTS

- Praline cake with two types of chocolate
- Fruit cake
- Strawberry bavaroise
- Baklava, Saragli, Kataifi
- Walnut pie
- Crème caramel
- Fresh fruits

CHEESES

- Gruyere, Roquefort, Feta, Cheese with olive oil, Manouri, Kaseri, Crackers, Crissins, Chips, Nuts





LUNCH BUFFET

BARBEQUE

COLD APPETIZERS

- Greek salad
- Potato salad with mayonnaise
- Chicken salad with green apple
- Tzatziki
- Eggplant salad
- “Russian“ salad
- Mushrooms salad
- Corn salad
- Fresh beans salad,
- Grilled red peppers
- Variety of vegetables (tomato, cucumber, white and red cabbage, carrots, rocket)

COLD DISPLAY

- Baked Beef with parmesan and rocket
- Smoked pork leg
- Smoked turkey fillet
- Saint Daniel Prosciutto with seasonal fruits

DRESSINGS & TOPPINGS

- Croutons in different tastes, cornichons, caper, fresh onion, parmesan cheese, hazels, variety of olives, pickles, mustard vinaigrette, lemon & olive oil, caesar’s dressing, cocktail sauce

FROM THE GRILL

- Chicken fillet
- Lamb chops
- Rack of Veal
- Sausages from Rethimnon
- Mini hamburgers
- Pork fillet “souvlaki”

SAUCES

- Pepper | Madelra | Chilli
- Ketchup | Mustard

GARNISH

- Jacket potatoes
- Broccoli flowers
- Carrots with rosemary
- Steamed rice

CHEESES

- Variety of Greek & International cheeses

DESSERTS

- Greek pastries
- Fruit tarts
- Chocolate mousse
- Crème caramel
- Chocolate cake
- Tiramisu
- Panna cotta
- Fruit display
- Cheesecake with kiwi
- Orange cake





DINNER BUFFET

STANDARD

SALADS

- Pasta salad with tuna, onions and mixed peppers
- Broccoli salad with herbs
- Politiki salad with raisins and pine seeds
- Potato salad
- Greek salad (tomato, onion, green peppers, cucumbers, black and green olives & oregano olive oil)
- Ceasar salad station
- Romaine lettuce condiments: croutons, grated parmesan cheese, bacon bits, pepper mill

COLD SELECTION

- “Dolmadakia”: stuffed vine leaves
- Smoked turkey with chutney and onions

HOT SELECTION

- Chicken in prosciutto tomato & olives sauce
- Pork with onions and wine sauce
- Mini burger with light BBQ sauce, vegetables with butter and herbs
- Potatoes with lemon and oregano
- Rigatoni with cream and cherry tomato

DESSERTS

- Panna cotta with sauce caramel mousse in glasses
- Assorted greek desserts

CHEESES

- Variety of local cheeses with condiments





DINNER BUFFET

PREMIUM

SALADS

- Salad of calamari, shrimps and mussels
- Octopus salad
- Rice salad with peppers, tomato and avocado
- Salmon with fresh onion, artichokes and green peas
- Green salad feast
- Coleslaw
- Beans with tuna

COLD SELECTION

- Marinated salmon with orange, raki and dill
- Salmon perfumed with mango and local herbs
- Parma ham with crissins
- Beef carpatsio with tuna sauce and capers
- Penne with sun-dried tomatoes

HOT SELECTION

- Tuna fillet on the grill with fresh spinach
- Sole fillet with vegetables and parma ham sauce
- Mini beef entrecote on the grill with whisky sauce
- Tortellini with pesto
- Risotto with mushrooms porcini
- Grilled vegetables
- Pork medallions with mustard seeds sauce
- Chicken fillet with peppers

DESSERTS

- Fruit display
- Chocolate cake and caramel cake
- Mousse of hazel
- Tiramisu
- Greek pastries
- Greek yogurt with honey
- Greek and international cheese display
- Variety of breads





DINNER BUFFET

DELUXE

SALADS

- Seafood salad
- Lettuce, rocket, anchovy and parmesan cheese
- Beef entrecote with red and green lettuce
- German potato salad, spinach with avocado
- Chicken salad, lentils with smoked salmon
- Marinated mushrooms
- Penne with salmon
- Green salad feast
- Greek farmer salad

COLD SELECTION

- Smoked salmon with three sauces
- Steamed shrimps
- Smoked turkey fillet
- Roast beef

CHEESE SELECTION

Variety of local cheeses with condiments

HOT SELECTION

- Shrimps with vegetables, mussels with olive and vinegar sauce and herbs
- Veal fillet with fresh cream
- Pork fillet with rose pepper
- Lamb cutlets and rosemary juice
- Penne with parma ham, chicken, leek and mozzarella
- Rice basmati with saffron, fresh buttered vegetables, potatoes chateaux

SAUCES

- Olive oil
- Vinegar & olive oil
- Thousand islands
- Croutons
- Olives variety

DESSERTS

- Greek pastries
- Tiramisu
- Black forest
- Cheesecake
- Chocolate cake
- Hazel mousse
- Greek yogurt with honey
- Petit fours
- Greek and exotic fruits
- Fruit salad with maraschino





DINNER BUFFET

BARBEQUE

COLD APPETIZERS

- Greek salad
- Potato salad with mayonnaise
- Chicken salad with green apple
- Tzatziki
- Eggplant salad
- “Russian” salad
- Mushrooms salad
- Corn salad
- Fresh beans salad
- Grilled red peppers
- Variety of vegetables (tomato, cucumber, white and red cabbage, carrots, rocket)

CHEESE SELECTION

Variety of local cheeses with condiments



DRESSINGS & TOPPINGS

Croutons in different tastes, cornichons, caper, fresh onion, parmesan cheese, hazels, variety of olives, pickles, mustard vinaigrette, lemon & olive oil, caesar’s dressing, cocktail sauce

FROM THE GRILL

- Chicken fillet
- Lamb chops
- Rack of Veal
- Sausages from Rethimnon
- Mini hamburgers
- Pork fillet “souvlaki”

COLD DISPLAY

- Baked beef with parmesan & rocket
- Smoked pork leg
- Saint Daniel prosciutto with seasonal fruits
- Smoked turkey fillet

GARNISH

- Jacket potatoes
- Broccoli flowers
- Carrots with rosemary
- Steamed rice

SAUCES

- Pepper | Madelra | Chilli | Satay
- Ketchup | Mustard

DESSERTS

- Greek pastries
- Fruit tarts
- Chocolate mousse
- Crème caramel
- Chocolate cake
- Tiramisu
- Panna cotta
- Fruit display
- Cheesecake with kiwi
- Orange cake
- Fruit display





DINNER BUFFET

GREEK

COLD APPETIZERS

- Tomato, cucumber, lettuce, feast of green salads
- Greek salad, salad with rice and chicken
- Eggplant salad, tzatziki, tarama salad
- Stuffed vine leaves with rice, grilled red peppers
- Beans 'piaz', peas & herring salad
- Potato salad, beet root salad
- Octopus salad, tuna salad, cheese salad
- Cretan dakos, mashed fava, seafood salad
- Shrimps salad, "apaki" (smoked pork) from Rethimon

HOT APPETIZERS

- Mousaka, "soutzoukakia",
- Sautéed shrimps, stuffed tomatoes,
- Baked aubergines with tomato, garlic and onions
- Baked potatoes with oregano, broccoli flowers

CHEESES

- Greek Cheeses Buffet
- Gruyere, "Kefalotiri", Feta, "Manouri", yogurt

DRESSINGS & TOPPINGS

- Croutons in different tastes, cornichons, caper, fresh onion, parmesan cheese, hazels, variety of olives, pickles, mustard vinaigrette, lemon & olive oil, caesar's dressing, cocktail sauce

CARVING

- Lamb Leg

MAIN COURSES

- "Spetsiota" fish in the oven, snails with "ksinohondro"
- Beef with pasta and tomato, chicken with okra

FROM THE GRILL

- Lamb chops, pork souvlaki, chicken,
- Mini burgers, mini entrecôte, traditional sausages,
- Vegetables

DESSERTS

- "Mizithropitakia" with honey
- "Baklava"
- "Kataifi", "gianiotika",
- "Saragli", "kaltsounia", "kserotigana"
- "Loukoumades",
- Chocolate cake
- Fruit tarts
- Fruit display





LUNCH & DINNER MENU

LUNCH & DINNER MENU I

- Salad of roasted eggplant and peppers: with balsamic caramel dressing, topped with grilled halloumi cheese and decorated with crispy bacon and fresh basil
- Herb marinated breast of chicken: with forest mushrooms sauce, served with basmati rice with leek
- Variety of Greek traditional sweets

LUNCH & DINNER MENU II

- Caprese salad
- Buffalo mozzarella sitting on a grilled eggplant: sprinkled with balsamic and basil olive oil
- Pan fried breast of chicken: wrapped with parma ham, served with seasonal vegetables, mushroom and potatoes
- Black forest cake with black cherry sauce

LUNCH & DINNER MENU III

- Lobster medallions: marinated in citrus juices and yogurt sauce
- Leek cream soup with smoked salmon
- Lamb fillet crusted in nuts and rosemary sauce
- Variety of imported cheeses
- Apple pie with ice cream





LIVE ACTION STATIONS

FROM THE SPIT

- Local suckling pig
(Serves 25 guests)
- Local whole lamb
(Serves 25 guests)

CARVING STATION

- Pork leg
(2 Pieces, Serves 20 guests)
- Slow roasted turkey
(2 Pieces, Serves 25 guests)

GYROS STATION

- Pork or Chicken greek gyros,
with pitta bread, tzatziki, french fries
& assortments

LIVE COOKING STATION

(Requires the presence of a cook)

- Loukoumades, traditional desert
cooked on the spot





COCKTAIL & WELCOME



COCKTAIL & WELCOME I

COLD SELECTION

- Shrimps with cocktail sauce
- Mini mozzarella, cherry tomato and basil sticks
- Eggplant salad with pitta bread

HOT SELECTION

- Chicken with mushrooms and cheddar cheese
- Mini quiche Lorraine
- Vegetarian spring rolls with sweet chili sauce

DESSERTS

- Mini crème brûlée
- Strawberries and yogurt
- Fresh seasonal fruits

COCKTAIL & WELCOME II

COLD SELECTION

- Tortillas with beef and guacamole
- Chicken, walnut and grape mini salad
- Mild spicy cheese salad

HOT SELECTION

- Vegetarian samosas
- Spinach puffs
- Skewer pork with pitta bread
- Traditional meatballs with BBQ sauce

DESSERTS

- Cheesecake
- Mini profiterole
- Seasonal fresh fruits

COCKTAIL & WELCOME III

COLD SELECTION

- Shrimp salad
- Mini baguette with tuna
- Tortillas with salami, cheese & grilled red pepper

HOT SELECTION

- Dumplings with pork and vegetables
- Mini chicken satay
- Quiche with smoked ham and cheese
- Cherry tomatoes kebab
- Cheese puffs

DESSERTS

- Strawberry mousse
- Chocolate cake
- Panna cotta





GALA DINNER

GALA DINNER I

- Baked Manouri cheese salad: Mixed leaf fresh salad, raisins, sesame seeds and tomato vinaigrette
- Mushroom soup: Wild mushroom soup with cream and syncline
- Rib Eye Black Angus tagliatta: Cooked to your liking and flavored with rosemary and garlic, Served with grilled vegetables
- Yuzu meringue pie: Soft Yuzu cream with crunchy biscuit and smooth meringue
- Freshly brewed coffee or herbal tea

GALA DINNER II

- Mushroom salad: Mixed leaf fresh salad, Kalamata olives, traditional cured pork from Crete island and herbs vinaigrette
- Shrimps risotto: With goat cheese cream and fresh arugula leaves
- Sorbet lemon Line
- Lamb Chops: Slowcooked in the oven with herbs, Served with smoked eggplant puree and potatoes
- Dulce de leche cheesecake: On a crunchy cinnamon base and butterscoth tuille
- Freshly brewed coffee or herbal tea

GALA DINNER III

- Giant spinach tortellini: Stuffed with ricotta cheese fried in olive oil and decorated with parmesan flakes. Served on a mirror with tomato pesto sauce
- Buffalo Mozzarella: With quinoa, virgin olive oil and aged balsamic vinegar
- Rock lobster bisque with lobster sate
- Mango Sorbet
- Roasted fillet of veal morilles sauce: Served with sweet potatoes, asparagus and vegetable bouquet
- Creme Brulee: Lightly baked cream flavored with fresh vanilla and caramelized surface with brown sugar
- Freshly brewed coffee or herbal tea





OPEN BAR

NON-ALCOHOLIC BAR

- Soft drinks
- Local mineral and sparkling water
- Juices

BEER, WINE & SODA BAR

- Draft beer
- House wine
- Soft drinks

GRAND BAR (FOR 3 HOURS)

- Ouzo
- Campari
- Martini
- Gin
- Vodka
- Rum
- Whisky
- Brandy
- House Wine
- Draft beer
- Soft drinks
- Local mineral and sparkling water
- Juices

PREMIUM BAR (FOR 3 HOURS)

- Ouzo
- Campari
- Martini
- Gin
- Vodka
- Rum
- Whisky
- Bourbon
- Cognac
- Brandy
- House wine
- Prosecco
- Draft beer
- Soft drinks
- Local mineral water
- Sparkling water
- Juices



FOR FURTHER INFORMATION OR RESERVATIONS
PLEASE CONTACT:



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AWARDS

