



CONFERENCES & EVENTS 2024

CAREFREE COASTAL VACATION AT ITS BEST





# WELCOME TO ERETRIA HOTEL

Close to Athens yet an idyllic island getaway, the fully renovated Eretria Hotel & Spa Resort invites you to an experience of carefree coastal vacationing at its best. Our elegant Suites with endless sea views, and chic Bungalows with private pool are designed for couples, friends and families to relish both their privacy and togetherness feeling right at home in our charming facilities.

Lush gardens and spanning views of natural landscapes, a large, lavish pool and exceptional food and drink services are designed to offer you the ultimate comforts and delights of Greek philoxenia. For extra pampering and even deeper rejuvenation, leave yourself in the hands of certified professionals at our sophisticated spa/gym.

Our family- and group-friendly resort is dedicated to bringing your dream event to life exactly as you have envisioned it! With breath-taking views of the sea and surrounding landscape, excellent catering by our chef and friendly, highly professional service staff, you can say "I do" with confidence.

Our event planning experts are more than happy to welcome your music, food and décor requests and fully share in your vision, making your wedding or other special ceremony as magnificently memorable as it deserves to be.



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# BUSINESS FACILITIES & SERVICES



1100 sqm. of 6 multi-functional conference & event spaces with basic AV equipment  
Capacity: Up to 2000 pax



Free High Speed WI-FI  
Internet connection



Dedicated  
Internet access  
upon request



Audiovisual Equipment,  
Fax, Laser printer, photo-  
copy machine



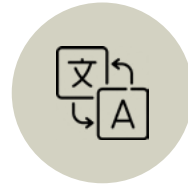
24 - hour  
Business Center



Car Parking



Secretarial Services  
upon request



Translation Services  
upon request



Flips Charts



Personal Computers &  
Peripherals



Stage Scenery Designing upon  
request



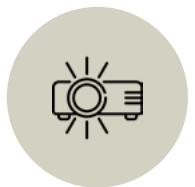
Laptops,  
Video players,  
DVD players



TV Monitors,  
PLASMA,  
Prosceniums



Stage Lighting & Special  
Lighting Effects upon  
request



Data Video  
Projectors

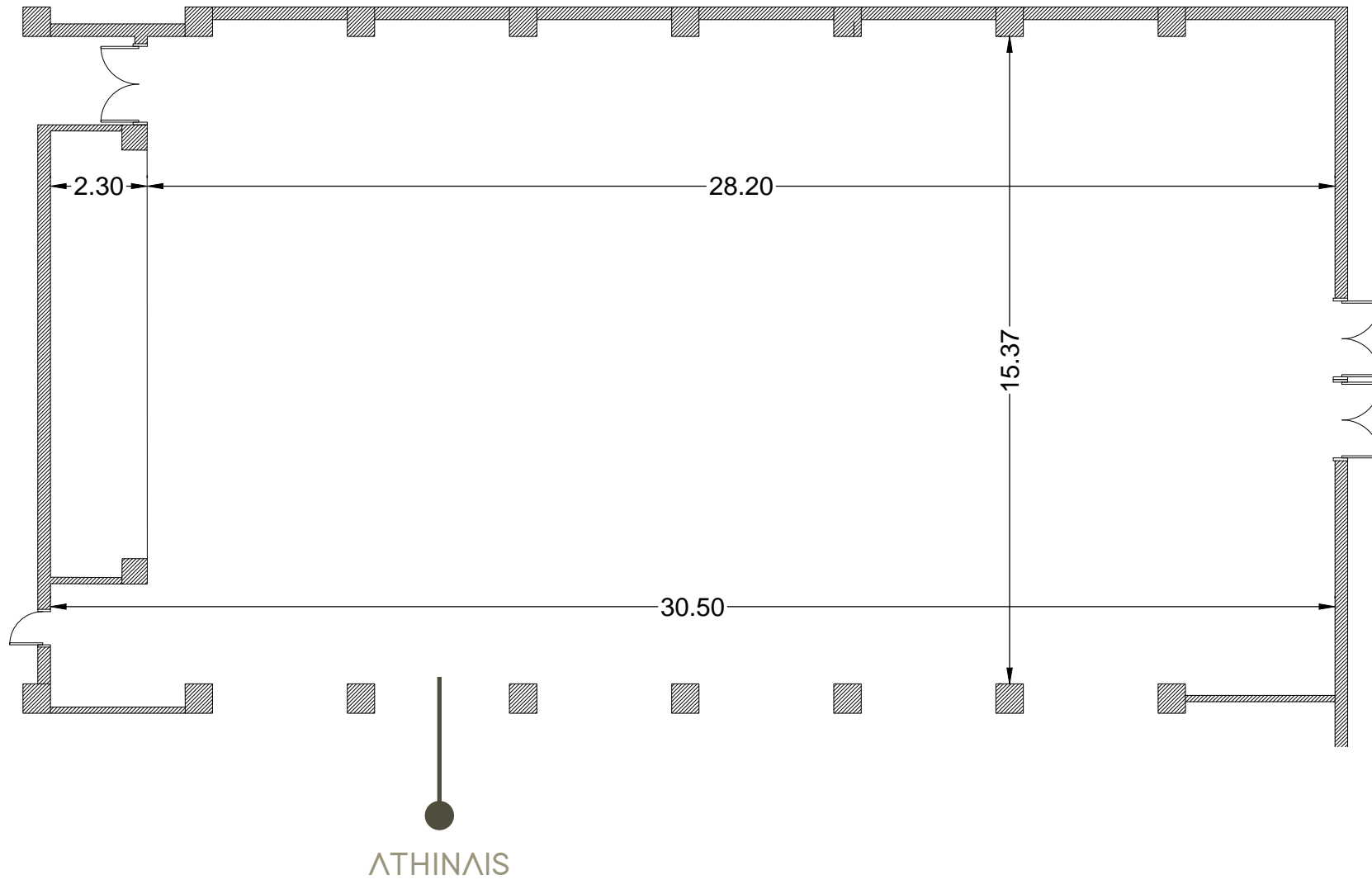


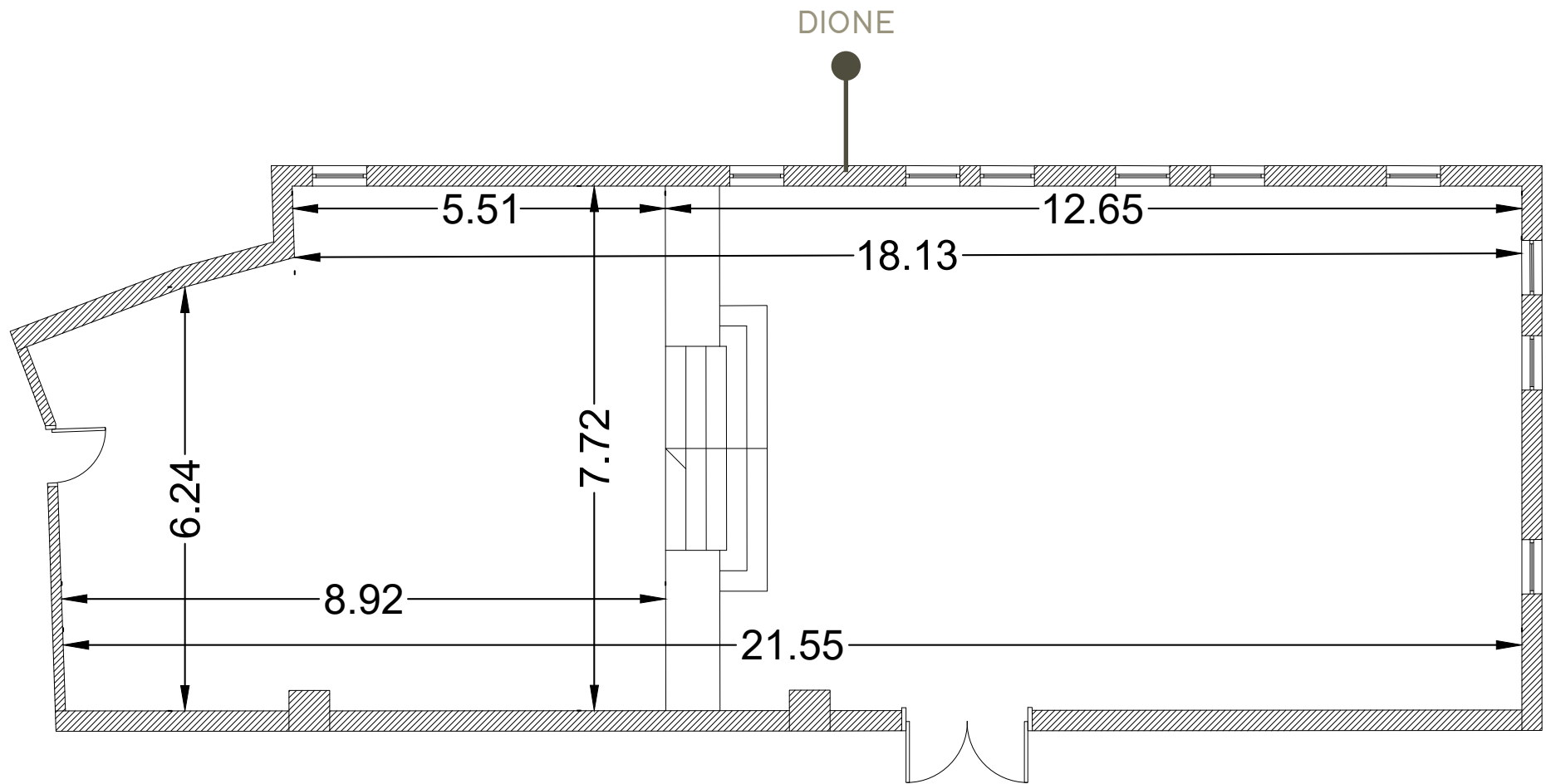
# VENUE DIMENSIONS & CAPACITY CHART

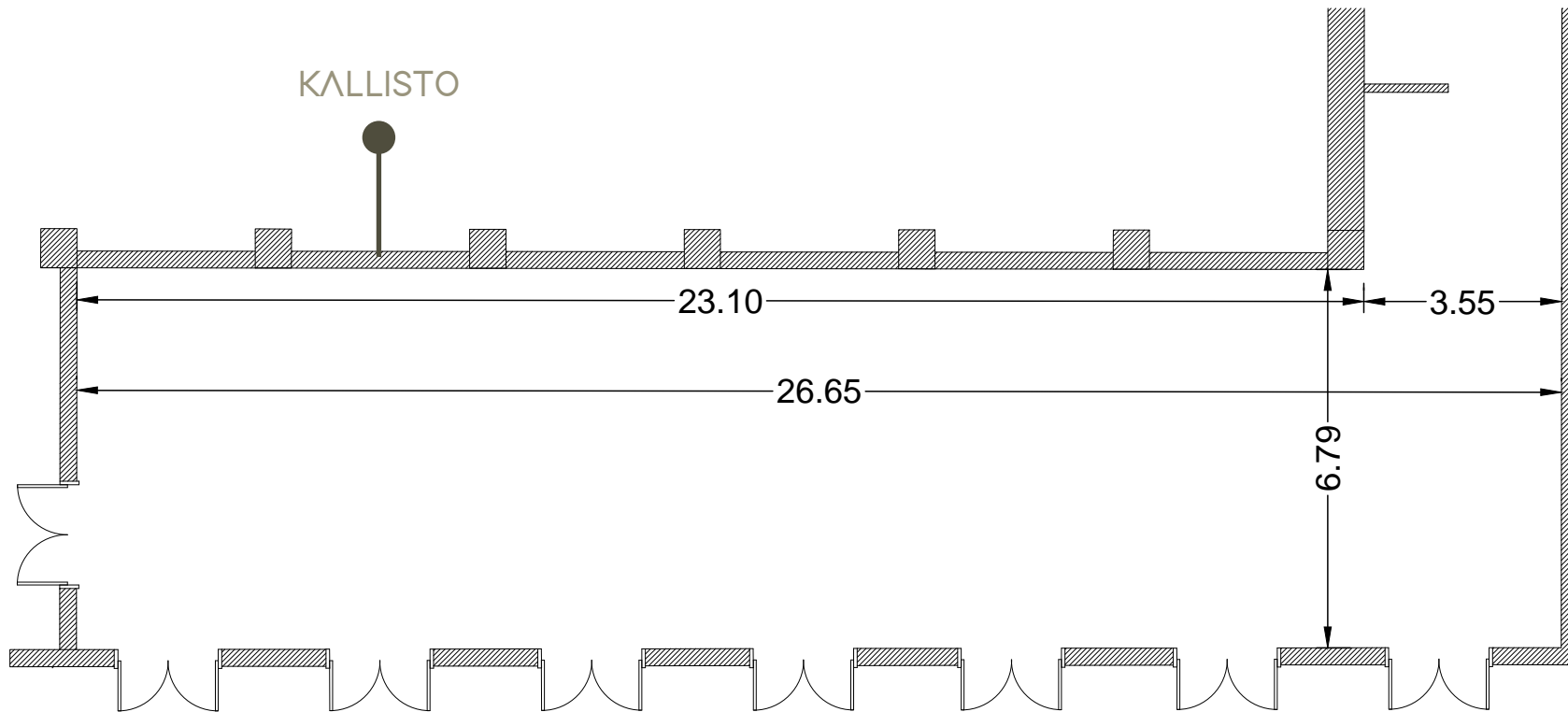
VENUES	TOTAL M <sup>2</sup>	MEASURES (MTRS)	CEILING HEIGHT	THEATER	CLASSROOM	U-SHAPE	BANQUET
ATHINAIS	476.1	30.5 x 15.37	5	572 - 596	252 - 285	98	192
DIONE	161.2	21.55 x 7.72	3.2	183	99	54	66
KALLISTO	181.7	26.65 x 6.79	2.3	253	114	50 - 80	56 - 64
MELITI	142.3	15.95 x 8.97	2.4	183	99	47	56 - 64
OCEANIS	38	7.63 x 5.22	2.4	42	18	17	16
NIOVI	24.1	5.22 x 4.62	2.4	24	12	11	8



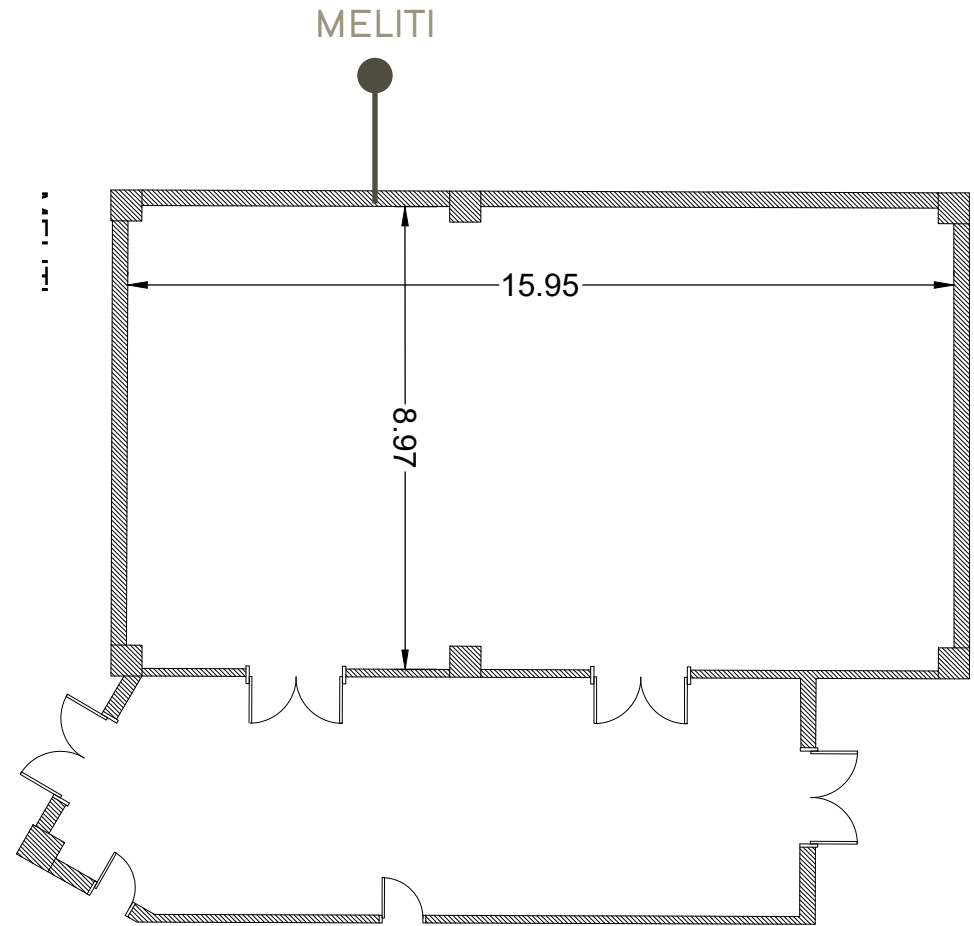
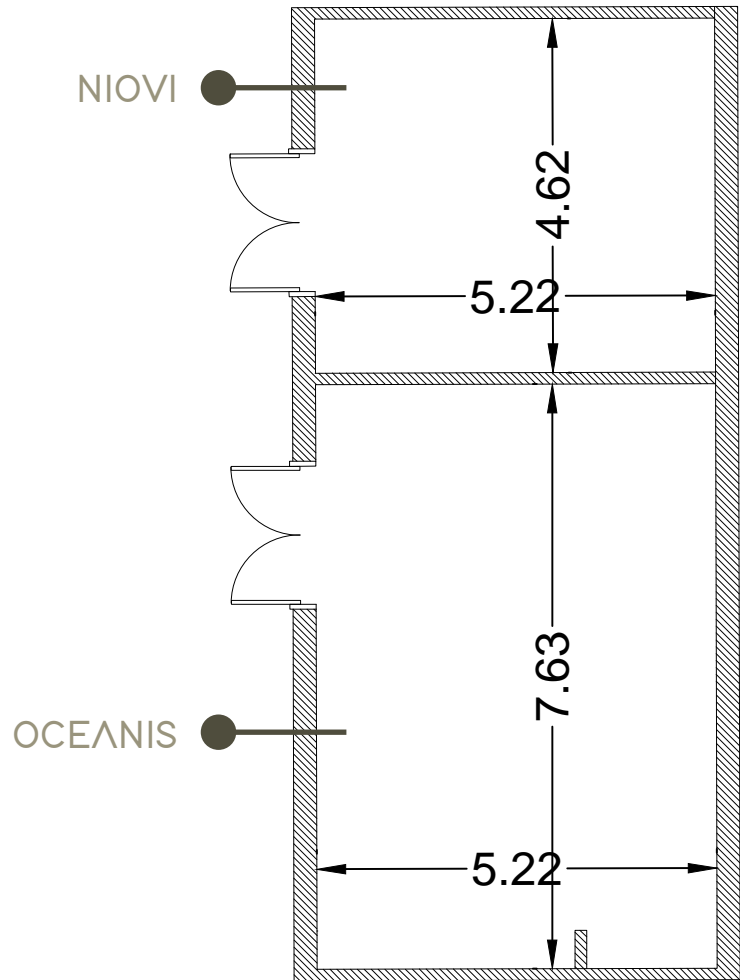
# FLOOR PLANS











# ACCOMMODATION



BUNGALOW GARDEN VIEW

Size 27 sqm  
Occupancy 3  
View Garden  
Bed Double or Twin  
Rooms in total 107



BUNGALOW POOL VIEW

Size 27 sqm  
Occupancy 3  
View Pool  
Bed Double or Twin  
Rooms in total 9



BUNGALOW SEA VIEW

Size 27 sqm  
Occupancy 3  
View Sea  
Bed Double or Twin  
Rooms in total 42



FAMILY ROOM SEA VIEW

Size 37 sqm  
Occupancy 4  
View Sea  
Bed Double or Twin  
Rooms in total 12



BUNGALOW GARDEN VIEW WITH PRIVATE POOL

Size 25 sqm  
Occupancy 3  
View Garden  
Bed Double or Twin  
Rooms in total 18



BUNGALOW POOL VIEW WITH PRIVATE POOL

Size 25 sqm  
Occupancy 3  
View Pool  
Bed Double or Twin  
Rooms in total 4



FAMILY BUNGALOW GARDEN VIEW

Size 40 sqm  
Occupancy 4  
View Garden  
Bed Double & Twin Beds  
Rooms in total 14



SUPERIOR FAMILY BUNGALOW GARDEN VIEW

Size 45 sqm  
Occupancy 5  
View Garden  
Bed Double & 3 Single Beds  
Rooms in total 6



FAMILY MAISONETTE SEA VIEW

Size 38 sqm  
Occupancy 5  
View Sea  
Bed Double or 2 Twin Beds  
Rooms in total 3

# RESTAURANTS



## ● Main Restaurant "The Olive"

Mediterranean and international cuisine is served at the Olive from morning to night. At breakfast choose amongst made-to-order omelets, hand-made pastries and jams, an abundance of fresh fruit, breads, cheeses, great coffee and tea selections, fresh juices and more. Take a break from swimming or other adventures at lunchtime or sit back in the evening to relish a hearty meal from our buffet of gratifying salad, pasta, fish, meat, and vegetarian dishes.



Hours: 07:00 - 10:30, 13:00 - 15:00, 19:00 - 21:30

## ● A La Carte Restaurant "Ivory"

Discover authentic local and Greek cuisine at Ivory, where our staff expertly use BBQ styles and smoking techniques that add a higher dimension of flavor to your dishes. Ideal for families or groups of friends, Ivory also serves mouth-watering platters of meat, vegetable, fish, and seafood varieties.



Hours: 19:30 - 22:00 (last order 21:30)





# BARS



## ● Splash Pool Bar

The Splash Pool Bar is the right place to enjoy cold drinks, beer, and mesmerizing cocktails without having to leave the water even for a minute. Enjoy the summer vibes with a glass of wine and make the most of your holidays.

Hours: 10:00 - 19:00



## ● Lobby Bar

As the day is about to end and another amazing night begins, feel truly relaxed in the classy atmosphere of our Lobby Bar. Enjoy refreshing cocktails and non-alcoholic beverages in a state of comfort or let our finest aperitifs prepare you for an unprecedented dinner.

Hours: 17:00 - 24:00



## ● Breeze Beach Bar

The Breeze Beach Bar is an all-day summer destination ideal not only for hotel guests, but also for locals and travelers. The atmosphere is summery, and you can enjoy mesmerizing meals, cooling drinks and the ultimate relaxation surrounded by the alluring natural surroundings.

Hours: 10:00 - 21:00



## ● All Day Snack Bar "Sip-Sip"

Perfect for instantly satisfying mid-afternoon or early evening appetite that arises from fun holiday action, our kid-friendly, all-day Sip-Sip Snack Bar serves tasty homemade burgers, refreshing shakes, delicious and healthy wraps, various pizzas and yummy desserts like ice cream, cookies, and cakes.



# 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, 1 microphone, 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 soft drinks and mineral water

## 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, 1 microphone, 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 soft drinks and mineral water

\* The minimum number of participants for a meeting package is 15 persons.

FULL-DAY DAILY DELEGATE PACKAGE € 55 per person  
 HALF-DAY DAILY DELEGATE PACKAGE € 45 per person



# VENUE & MEETING PACKAGES PRICING

VENUES	FULL-DAY	HALF-DAY
ATHINAIIS	€ 1500,00	€ 900,00
DIONE	€ 500,00	€ 250,00
KALLISTO	€ 500,00	€ 250,00
MELITI	€ 500,00	€ 250,00
OCEANIS	€ 500,00	€ 250,00
NIOVI	€ 500,00	€ 250,00



\*Includes all taxes & services

# MENU PRICING (per person)



## BUSINESS BREAKFAST

Business Meeting Breakfast	€ 25,00
Super Business Breakfast	€ 35,00

## COFFEE BREAK

Coffee Break I	€ 9,00
Coffee Break II	€ 12,00
Coffee Break III	€ 14,00
Healthy Coffee Break	€ 16,00

## BOARDROOM TRAYS

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

## FINGER FOOD BUFFET

Finger Food Buffet I	€ 24,00
Finger Food Buffet II	€ 32,00

## COCKTAIL & WELCOMING EVENTS

Cocktail & Welcoming Events I	€ 29,00
Cocktail & Welcoming Events II	€ 35,00
Cocktail & Welcoming Events III	€ 38,00
Cocktail & Welcoming Events IV	€ 40,00

## QUICK BUFFET

Quick Buffet I	€ 31,00
Quick Buffet II	€ 35,00
Quick Buffet III	€ 42,00

## VEGETARIAN BUFFET

Vegetarian Buffet I	€ 45,00
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## GREEK BUFFET

Greek Buffet	€ 50,00
Barbeque	€ 78,00

## BUSINESS BUFFET

Business Buffet I	€ 47,00
Business Buffet II	€ 50,00
Business Buffet III	€ 54,00
Business Buffet IV	€ 58,00

## BUSINESS SET MENU

Business Set Menu I	€ 47,00
Business Set Menu II	€ 49,00
Business Set Menu III	€ 53,00

\*includes all taxes & services



## GALA DINNER

Gala Dinner I	€ 67,00
Gala Dinner II	€ 70,00

## BEVERAGE PACKAGE

Soft Beverage Package	€ 8,00
Beverage Package I	€ 15,00
Beverage Package II	€ 18,00
Beverage Package III	€ 21,00

## OPEN BAR

Regular Open Bar	€ 38,00
Premium Open Bar	€ 45,00

# MENU PRICING (per person)



\*includes all taxes & services

## 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

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





# BUSINESS BREAKFAST



## BUSINESS MEETING BREAKFAST

- Selection of freshly baked breads and rolls
- Assortment of homemade pastries and croissants:  
Served with a selection of marmalades, honey and butter
- Traditional mini cheese pies
- Selection of Greek and international cheeses
  
- Greek yogurt with honey and raisins
- Seasonal sliced fruit and fresh fruit salad
  
- American coffee, decaffeinated coffee
- Selection of herbal, fruit and black teas
- Fruit juices

## SUPER BUSINESS BREAKFAST

- Selection of freshly baked breads and rolls
- Assortment of homemade pastries and croissants:  
Served with a selection of marmalades, honey and butter
- Selection of Greek and international cheeses
  
- Seasonal sliced fruit and fresh fruit salad
- Peach, pear and pineapple compotes
- Creamy, plain or fruit-flavored Greek yogurt with granola
  
- Scrambled eggs, crispy bacon, sausage, sautéed mushrooms, roasted tomato
- Greek orange cake - Portokalopitta
  
- American coffee, decaffeinated coffee
- Selection of herbal, fruit and black teas
- Fruit juices Smoothie & almond milk, peanut butter, banana & chocolate
- Fresh fruit cut into cubes
- Choice of Greek and international desserts



# COFFEE BREAK



## COFFEE BREAK I

- Freshly brewed filter coffee, decaffeinated coffee & assorted teas, served with milk, sugar, low calorie sweetener & stevia
- Orange, apple & mixed juices & ice tea
- Home-baked soft chocolate-chip cookies
- Cakes & croissant

## COFFEE BREAK II

- Freshly brewed filter coffee, decaffeinated coffee & assorted teas, served with milk, sugar, low calorie sweetener & stevia
- Orange, apple & mixed juices & ice tea
- Home-baked soft chocolate-chip cookies
- Banana or English fruit cake
- Tortilla wraps with grilled vegetables
- Danish pastries

## COFFEE BREAK III

- Freshly brewed filter coffee, decaffeinated coffee & assorted teas, served with milk, sugar, low calorie sweetener & stevia
- Orange, apple & mixed juices & ice tea
- Choco twister Danish
- Swiss jelly roll filled with strawberry jam
- Banana or English fruit cake
- Croissants filled with ham & emmental cheese
- Fresh seasonal sliced & diced fruits

## HEALTHY COFFEE 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 & low fat cheese on whole wheat baguette
- Fresh sliced & diced seasonal fruits
- Smoothie & almond milk, peanut butter, banana & chocolate



# BOARDROOM TRAYS



## BOARDROOM TRAY I

- Seasonal sliced fruits
- Goat cheese and beetroot salad
- Whole-wheat bread with smoked salmon
- Dried fruits
- Selection of bread
- Banana shake
- Biscuits

## BOARDROOM TRAY II

- Fruit salad
- Vegetable crudité's with guacamole dip
- Tuna sandwiches
- Cereals with yogurt
- Selection of nuts
- Panna cotta with fresh berries
- Orange smoothie
- Biscuits



\* For a maximum of 20 persons

# FINGER FOOD BUFFET



## FINGER FOOD BUFFET I

- Ciabatta bread with tomato & mozzarella cheese
- Tortilla with ham & rocket salad
- Open face rye brioche with salmon & horseradish sauce
- Mini pork skewers with onion
- Mini beef burgers
- Quiche Lorraine with mushrooms & bacon
- Variety of french pasties
- Choux with vanilla cream & cherry

## FINGER FOOD BUFFET II

- Vegetable crudite with 2 kinds of sauces (cocktail & curry-mayo)
- Parmesan chunks
- Corn bread sticks with salami
- Tortilla with salmon & sour cream
- French baguette with veal noix & pickled cornichon
- Mini tortilla with seafood
- Mini beef burgers
- Mini pork skewers with onion
- Mini tarts with fresh fruits
- Assortments of syrup sweets

\* Finger Food Buffets are standing buffets



# COCKTAIL & WELCOMING EVENTS



## COCKTAIL & WELCOMING EVENTS I

### COLD SELECTION

- Shrimps with cocktail sauce on a Chinese spoon
- Mini stick of mozzarella, cherry tomato and basil with crostini in glasses
- Eggplant salad with pitta bread

### HOT SELECTION

- Chicken julienne with mushrooms, cheddar cheese baked in a small cup
- Mini quiche Lorraine
- Mini vegetarian spring rolls with Thai sweet chili sauce

### DESSERTS

- Mini crème brûlée in sweet pastry
- Fresh strawberries fruit yoghurt drink in glasses

\* *Cocktail & Welcoming Events are standing buffets*

## COCKTAIL & WELCOMING EVENTS II

### COLD SELECTION

- Cheese salad with grilled red pepper on pumpernickel
- Thin slices beef with guacamole in tortilla
- Chicken walnut & grape salad in a small bowl

### PASTA

- Fusilli al pesto

### HOT SELECTION

- Samosas with vegetarian filling & chutney
- Meat balls with barbecue sauce
- Skewers of pork with pita bread
- Spinach puffs

### DESSERTS

- Mini cheesecake
- Mini profiterole in a cup
- Fresh fruits



# COCKTAIL & WELCOMING EVENTS



## COCKTAIL & WELCOMING EVENTS III

### COLD SELECTION

- Shrimp salad in cups
- Mini white baguette with tuna salad
- Tortilla filled with salami, cheese & grilled red pepper
- Smoked Scottish salmon on a pumpernickel

### HOT SELECTION

- Bamboo steam basket filled with pork & vegetable dumplings
- Mini skewers of chicken with Indonesian satay sauce
- Mini quiche with smoked ham & cheese
- Kebab with cherry tomato & pita bread
- Cheese puffs

### DESSERTS

- Mini strawberry mousse pastries
- Mini chocolate cakes
- Mini panna cotta in a cup

\* Cocktail & Welcoming Events are standing buffets

## COCKTAIL & WELCOMING EVENTS IV

### COLD SELECTION

- Dakos with olive oil, tomato, onions, oregano & mizithra cheese
- Salmon tartar on a Chinese spoon
- Grilled pita triangles with eggplant salad
- Grilled octopus & cucumber salad with sesame seeds on a spoon
- Assorted Greek cheeses with crackers, nuts, dried & fresh fruits
- Green & black olives marinated with herbs & grated mizithra cheese

### HOT SELECTION

- Jalapeno chilies stuffed with cream cheese with cocktail sauce
- Lightly breaded chicken nuggets with Thai chili sauce
- Seafood ragoon
- Oven-roasted button mushrooms stuffed with parmesan cream & herbs
- Grilled quesadilla with chicken, vegetables & cheddar cheese filling

### DESSERTS

- Assortment of Greek sweets
- Mini fresh fruit tartlets
- Mini chocolate cakes
- Fresh fruits



# 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 brioche sandwiches with tuna
- Tortillas with chicken salad

### DESSERTS

- Rice pudding with Amaretto
- Fresh seasonal fruits

## QUICK BUFFET II

### SALADS

- Coleslaw
- Cobb  
(lettuce, bacon, chicken, blue cheese)
- Baby Mozzarella with eggplant, basil and balsamic vinegar

### HOT SELECTION

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

### DESSERTS

- New York cheesecake
- Strawberry mousse
- Basket with Fresh seasonal fruits

## QUICK BUFFET III

### COLD SELECTION

- Grilled vegetables with olive oil
- Tortilla filled with salmon, rocket & tzatziki

### SALADS

- Greek salad
- Fava salad with fresh herbs

### HOT SELECTION

- Baked sausage of "Mani" with pita bread
- Homemade spinach puffs
- Mini souvlaki of pork with pita bread
- Small chicken burger with tzatziki in sesame bun
- Giant tortelloni stuffed with porcini mushrooms in fresh herb butter

### DESSERT

- Kadaifi
- Baklava
- Chocolate mousse
- Freshly sliced & diced seasonal fruits

\* Quick Buffets are standing buffets



# VEGETARIAN BUFFET



## COLD SELECTION

- Green salad with lollo rosso, iceberg accompanied by lemon-garlic sauce, olive oil & balsamic
- French & thousand island dressing with croutons, parmesan, chopped onion & egg
- Tomato & mozzarella with fresh basil
- Carrot with raisins & ginger
- Thessaloniki eggplant salad
- Pasta tuna salad, sweet pepper, capers, herbs & mayonnaise
- Greek fried salad (PDO) & fresh vegetables

## COLD APPETIZERS

- Variety of domestic & international cheeses with dried fruits
- Dumplings with rice & flavors

## HOT SELECTION

- Penne with tomato & mushroom sauce
- Fried potatoes (PDO) & onion
- Rice with vegetables
- Traditional Greek ratatouille (briam)
- Stuffed tomatoes with rice

## DESSERTS

- Chocolate mousse in glasses with profiteroles
- Baklava
- Kadaifi
- Variety of freshly sliced fruits





# GREEK BUFFET



## COLD SELECTION

- Greek salad
- Cabbage & carrot salad
- Stuffed vine leaves & aromatic herbs
- Traditional tzatziki
- Roasted octopus with olive oil & oregano
- Traditional spinach pie
- Variety of Greek cheeses

## HOT SELECTION

- Sofrito beef
- Pork stew cooked with peppers, lemon & oregano
- Traditional moussaka
- Village sausages with roasted pita breads
- Baked potatoes with coriander
- Traditional Greek ratatouille (briam)

## FROM THE OVEN

- Variety of fine buns with accessories

## DESSERTS

- Baklava
- Kadaifi
- Galaktoboureko
- Rice pudding
- Traditional halva
- Seasoned fresh fruits



# BARBEQUE BUFFET



## COLD ITEMS

- Wrapped vine leaves with rice and yogurt dip
- Tzatziki (yogurt, cucumber, garlic, olive oil, dill)
- Traditional Greek salad with extra virgin olive oil
- Traditional Greek salad with fresh leaves
- Potato salad with sun dried tomatoes and mustard
- Pasta salad with peppers and Greek herbs

## HOT SELECTION

- Marinated chicken fillet on the grill
- Pork skewers in the grill
- Sausage traditional with herbs and leek
- Kebabs with pitta breads
- Grilled vegetables
- Fried potatoes

## DESSERT

- Traditional Greek sweets in syrup
- Yogurt mousse with fresh fruits
- Profiterole



# BUSINESS BUFFET



## BUSINESS BUFFET I

### COLD SELECTION

- Stuffed vine leaves
- Smoked turkey with chutney & onions

### SALADS

- Pasta salad with tuna, onions & mixed peppers
- Broccoli salad with herbs
- Politiki salad with raisins & pine seeds
- Potato salad
- Greek salad (tomato, onion, green peppers, cucumbers, black & green olives, oregano & olive oil)
- Caesar salad
- Romaine lettuce

### CONDIMENTS:

- Croutons, grated parmesan cheese, bacon bits

### CHEESE SELECTION

- Cheeses with condiments: dried apricots, raisins, grissini

### FROM THE BAKERY

- Selection of freshly baked bread rolls & French bread

### HOT SELECTION

- Chicken with prosciutto & olives sauce
- Pork loin & mini onion in rich wine sauce
- Mini burger with light barbecue sauce
- Vegetables with butter & herbs
- New potatoes with lemon & oregano
- Rigatoni with cream & cherry tomato

### DESSERTS

- Panna cotta with sauce
- Caramel mousse in glass
- Assorted Greek desserts



# BUSINESS BUFFET



## BUSINESS BUFFET II

### COLD SELECTION

- Grilled vegetables with olive oil & balsamic
- Salami with mixed pickles & mustard
- Smoked turkey with chutney & onions

### SALADS

- Rice salad with tuna, mixed peppers & herbs
- Smoke eggplant salad with tahini, black bean salad
- Politiki salad with raisins & pine seeds
- Carrot with ginger & olive oil
- Greek salad (tomato, onion, green peppers, cucumbers, black & green olives, oregano & olive oil)
- Lollo rosso
- Mixed lettuce  
(Thousand island dressing, herb vinaigrette, balsamic dressing)
- Caesar salad
- Romaine lettuce

### CONDIMENTS:

- Croutons, grated parmesan cheese, bacon bits

## CHEESE SELECTION

- Kinds of cheeses with condiments: Dried apricots, raisins, grissini

### FROM THE BAKERY

- Selection of freshly baked bread rolls & French bread

### HOT SELECTION

- Chicken breast with peppers & metsovone cheese
- Roasted pork loin with sun-dried tomato sauce
- Fish fillet with saffron sauce
- Fried rice
- Grilled vegetable
- Greek potatoes with olive oil & oregano

### DESSERTS

- Chocolate profiterole
- Caramel mousse in glasses
- Assorted Greek desserts
- Fresh sliced fruits



# BUSINESS BUFFET



## BUSINESS BUFFET III

### COLD SELECTION

- Beetroot salad with orange fillets
- Broccoli salad with ham & pine nuts
- Cherry tomato salad with mozzarella & basil infused olive oil
- Potato salad with sausages & Dijon mustard
- Tzatziki
- Arabic eggplant salad
- Iceberg lettuce, lollo rosso, romaine lettuce
- Lemon-garlic-olive oil, balsamic, & thousand island dressing
- Croutons, chopped onions, & parmesan cheese
- Smoked salmon with capers, horseradish & capers

### CHEESE SELECTION

- Greek cheeses & breadsticks selection with dried fruits

### FROM THE BAKERY

- Selection of freshly baked bread rolls & French bread

### HOT SELECTION

- Pork escallops with honey Dijon sauce
- Roasted lamb leg in rosemary sauce with mint jelly
- Seabass fillet with caper & butter lemon sauce
- Oven-roasted chicken breast with rosemary
- Potatoes sautéed in olive oil with fresh dill
- Rice with saffron & red chili flakes

### DESSERTS

- Grandmother's apple crumble cake
- Yogurt & berry bavarois
- Rice pudding flavored with Amaretto
- Mini chocolate cakes
- Assorted fresh seasonal sliced & diced fruits



# BUSINESS BUFFET



## BUSINESS BUFFET IV

### FROM THE BAKERY

- Selection of freshly baked bread rolls & French bread, butter, margarine
- Bread croutons, parmesan cheese, crispy bacon, sliced lemon

### SALAD BAR

- Seasonal lettuce leaves, Ruccola leaves
- Grated carrots
- Skin potato salad with onions & fresh herbs in light mayonnaise
- Coleslaw salad
- Butterfly pasta salad with tuna fish, sweet peppers, herbs & lemon mayonnaise
- Greek farmer salad with feta cheese
- Grilled fresh vegetables

### HOMEMADE DRESSINGS, OILS & VINEGAR

- Thousand island dressing, caesar dressing,
- Native olive oil, balsamic vinegar

### COLD APPETIZERS

- Green & black olives
- Artichokes in virgin olive oil

- Marinated mushrooms
- Cold cuts with salami, mortadella with garlic mint mayonnaise
- Symphony of smoked Scottish salmon & gravad salmon with wasabi cream
- Selection of Greek & international cheeses with dried fruits

### HOT SELECTION

- Grilled chicken breast marinated with 5 spices & wine sauce with tarragon
- Slow roasted pork loin in a Madagascar pepper corn sauce
- Mediterranean lamb stew in a red wine garlic sauce
- Pan fried red mullet fillet with onion, capers & dill
- Seasonal fresh buttered vegetables
- Fried baby potatoes with oregano
- Rigatoni with garlic & cherry tomatoes

### DESSERTS

- Pavlova with fresh fruits, Cheesecake
- Chocolate mousse in glasses with profiteroles
- Baklava, Kadaifi
- Freshly baked apple strudel with vanilla rum sauce
- Selection of fresh sliced fruits in season



# BUSINESS SET MENU



## BUSINESS SET MENU I

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

## BUSINESS SET MENU II

- Lettuce leaves with octopus & lemon olive oil dressing
- Sun dried tomatoes, capers, olives & baguette
- Pork fillet with pommery mustard sauce with grilled vegetables & potatoes
- Chocolate hazelnut mousse on a crunchy base
- Freshly brewed coffee or herbal tea

## BUSINESS SET MENU III

- Caesar salad with chicken
- Baked salmon fillet with Kozanis saffron sauce, rice & green asparagus
- Pancakes stuffed with mascarpone cream & forest berries, served with a shot of grenadine sauce
- Freshly brewed coffee or herbal tea

# GALA DINNER



## GALA DINNER I

- Baked Manouri cheese salad:  
Mixed leaf fresh salad, raisins, sesamy 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 bace and butterscoth tuille
- Freshly brewed coffee or herbal tea



# BEVERAGE PACKAGE



## SOFT BEVERAGE PACKAGE

- Mineral & sparkling bottled water
- Soft drinks

## BEVERAGE PACKAGE I

- Mineral & sparkling bottled water
- Soft drinks, local beers

## BEVERAGE PACKAGE II

- Mineral & sparkling bottled water
- Soft drinks, local beers
- Bottled local white & red wine

## BEVERAGE PACKAGE III

- Mineral & sparkling bottled water
- Soft drinks, local & international beers
- Bottled local & international white & red wine

# OPEN BAR



## REGULAR OPEN BAR

(With Bartender)

- Ouzo, Cretan Tsikoudia, Mastiha Of Chios
- Campari, Martini, Brandy
- Gin, Vodka, Rum, Tequila
- Regular Scotch Whiskey (2 Labels)
- Local Beer (Bottle)
- Bottled Local White & Red Wine
- Mineral & Sparkling Bottled Water
- Soft Drinks & Juices

## SNACKS FOR THE DRINK:

Fresh Carrot, Cucumber, Cauliflower, Nuts

## PREMIUM OPEN BAR

(With Bartender)

- Ouzo, Cretan Tsikoudia, Mastiha Of Chios, Metaxa 5\*
- Premium & Regular Campari, Martini, Brandy
- Gin, Vodka, Rum, Tequila
- Signature Cocktail (2 Signature Cocktails)
- Premium & Regular Scotch Whiskey (2 Labels Each)
- Local & International Beers (Bottle)
- Bottled Local White & Red Wine
- Mineral & Sparkling Bottled Water
- Soft Drinks & Juices

## SNACKS FOR THE DRINK:

Fresh Carrot, Cucumber, Cauliflower, Nuts





FOR FURTHER INFORMATION OR RESERVATIONS PLEASE CONTACT:

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## AWARDS



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