



HOTEL
TRADEMARK
COLLECTION BY WYNDHAM

ZEUS
INTERNATIONAL
HOTELS & RESORTS



CONFERENCES & EVENTS

WELCOME TO LAZART HOTEL

Lazart Hotel Trademark Collection by Wyndham offers luxury living in a privileged spot of Thessaloniki, just 10 minutes away from the city center. Art and comfort are blended magically in this five-star hotel of unique design and decor, introducing guests to a world of relaxation and temptation of the senses. The hotel provides the ultimate retreat for families and couples, corporate travelers, and city enthusiasts by owning the most spacious rooms in Thessaloniki. There are eight different types of rooms and suites for guests to choose from, based on their personalized needs and desires. All of them are ample, soundproof, and bright, modern, and fully functional, offering a multitude of special amenities that make each stay an optimal guest experience. Opulent range of Comfortable pillows and anatomic mattresses along with services such as VIP room facilities, 24-hour front desk, room service, room temperature control turn your visit into a truly memorable serenity stay!



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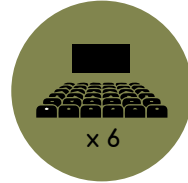
BUSINESS FACILITIES & SERVICES



Capacity:
Up to 1000 delegates



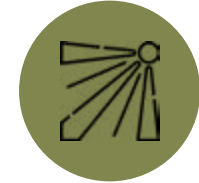
Free Wi-Fi



6 functional
multi-purpose halls



Laptops



Natural Daylight
conference rooms



Wireless Lavalier
Microphones



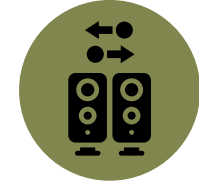
PA Speakers



Professional
Speaker Stands



Flip Charts



Portable Sound
System



Small & Large
Projection Screen



Boss Microphones



Wireless Vocal
Microphones



Projectors



DVD Player

VENUE DIMENSIONS & CAPACITY CHART



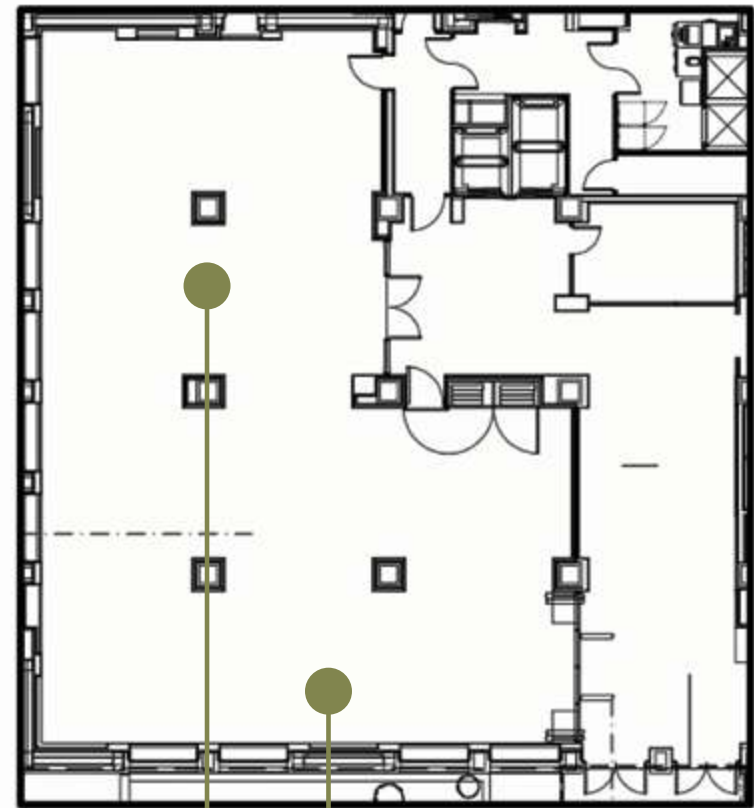
MEETING ROOMS	SURFACE m2	HEIGHT m2	THEATER	BANQUET	COCKTAIL	CLASSROOM	CABARET	BUFFET	O-SHAPE	U-SHAPE
ROTONDA	290	3	300	350	380	180	150	300	90	80
LAZART CONFERENCE I & II	250	2.8	230	180	300	130	100	155	65	60
LAZART CONFERENCE I	150	2.8	120	110	180	40-80	65	100	40	35
LAZART CONFERENCE II	100	2.8	110	70	120	50	40	70	30	25
ART ROOM	100	2.7	100	70	120	50	40	70	30	25
ELYSIAN LOUNGE	50	2.75	30	16	40	18	10	N/A	22	20
ART NOUVEAU RESTAURANT	110	3	100	120	150	60	52	120	60	50
ART ROOM 2	50	2.75	30	16	40	18	10	FOYER	22	20



FLOOR PLANS



ROTONDA

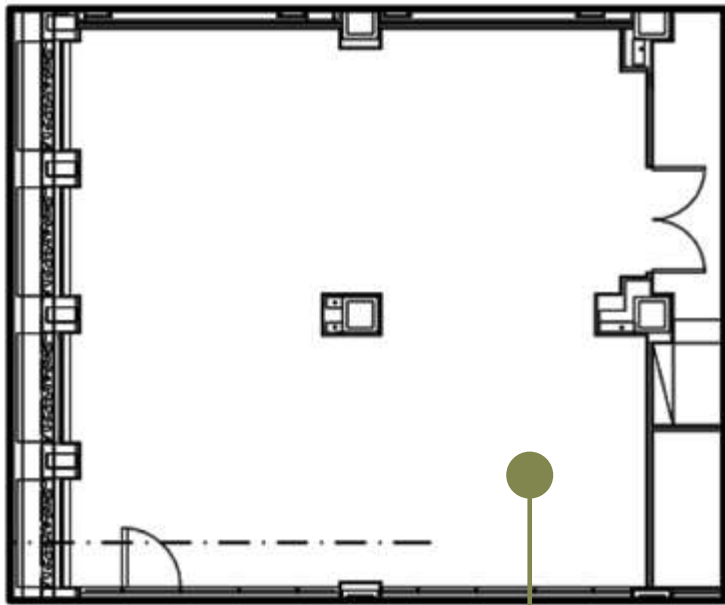


LAZART CONFERENCE I

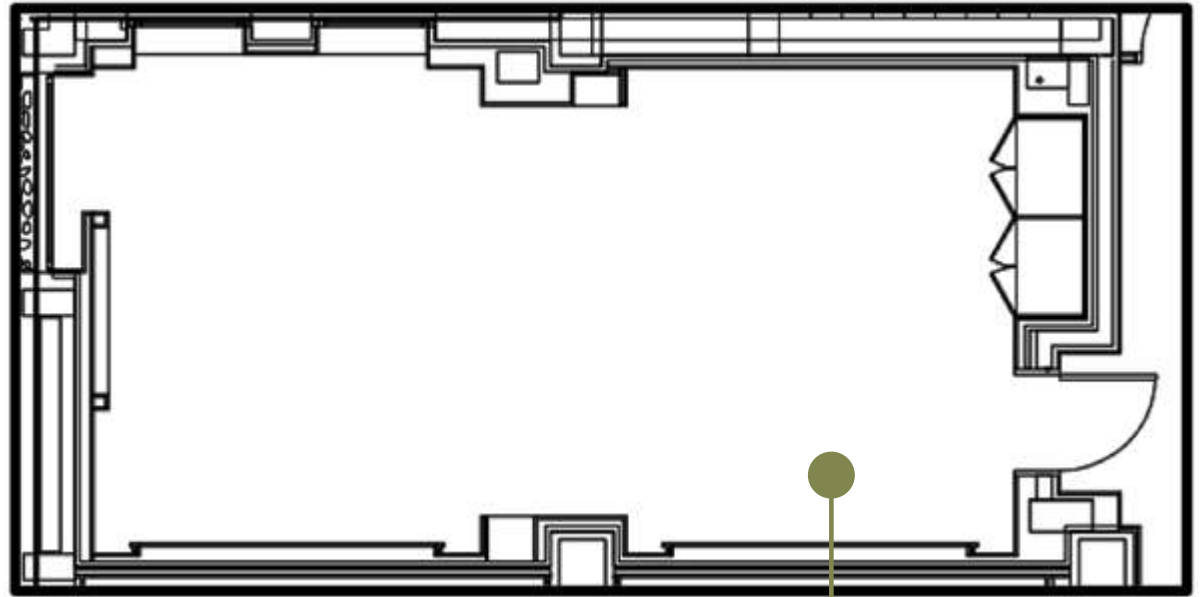
LAZART CONFERENCE II



FLOOR PLANS



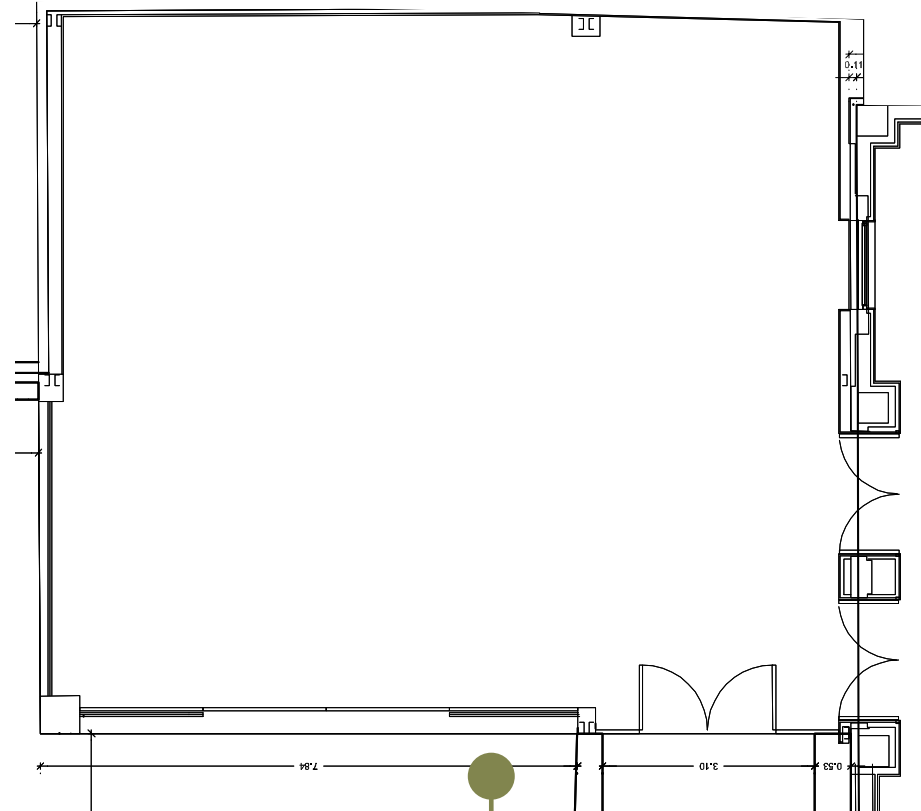
ART ROOM



ELYSIAN LOUNGE



FLOOR PLANS



ART NOUVEAU RESTAURANT



CONFERENCE ROOMS PHOTOS



ACCOMMODATION

STANDARD SINGLE ROOM



Size 20 sqm
Occupancy 1
View Pool / City
Bed Double / Twin
Rooms in total 9

SUPERIOR DOUBLE ROOM



Size 30 Sqm
Occupancy 2+1
View Pool / City
Bed Double / Twin
Rooms In Total 36

SUPERIOR DOUBLE ROOM WHEELCHAIR ACCESSIBLE



Size 33 sqm
Occupancy 2+1
View City
Bed Double / Twin
Rooms in total 4

JUNIOR SUITE



Size 35-40 sqm
Occupancy 2+1
View City
Bed Double / Twin
Rooms in total 9



ACCOMMODATION

EXECUTIVE SUITE OR FAMILY



Size 45 sqm
Occupancy 2+2
View Pool
Bed Double / Twin
Rooms in total 12

LAZART SUITE



Size 60 sqm
Occupancy 2+2
View City
Bed Double / Twin
Rooms in total 3

PENTHOUSE SUITE



Size 55 sqm
Occupancy 2
View City Panoramic
Bed King Size
Rooms in total 1





RESTAURANTS & BARS



ART NOUVEAU RESTAURANT

Art Nouveau Restaurant offers a truly exclusive dining experience. Greek flavors are fused with touches of creativity by our executive Chef and his team, turning the dishes into genuine masterpieces of culinary art. Unique recipes cooked to perfection, served in an unparalleled style, and complemented by a carefully curated wine list of local and international brands.



BAROQUE LOUNGE BAR

Baroque Lounge Bar is a special place at Lazart Hotel Trademark Collection by Wyndham. An aesthetically refined spot, where leather and wood prevail. The eclectic decor and a wide selection of drinks and cocktails is the inspiration needed to relax and enjoy the barista's enchanting creations, rich in colors and aromas, at every sip. A unique all-day experience for our guests!



IMPRESSIONS POOL LOUNGE BAR

The outdoor swimming pool offers a refreshing feel to Lazart Hotel Trademark Collection by Wyndham and welcomes guests for an invigorating experience. The Pool Lounge is the place you need to be either you are a sun or a shade & breeze lover. Sip on delicious colorful summer cocktails and cold beverages is the absolute sip experience that promises aromas and freshness. Why not grabbing a bite from our selection of healthy and hearty snacks while listening to lounge music? A harmonic combination for a dream relaxation!



WELLNESS

Spa is the ultimate destination for absolute relaxation and wellness. You are welcome to set out on a transcendental journey that awakens your senses and introduces you to utter serenity and tranquility. We have created special treatments with a unique Mediterranean touch, invigorating your senses in a holistic way. Discover your inner balance, rejuvenating your body and spirit from within, and experiencing the true meaning of wellness and euphoria. Earth and sea treasures in the service of your well-being, offering their powerful elements most generously to you!



Special therapies and products, inspired by natural essential oils, extracts of aromatic plants and flowers await you to rediscover the youth of your skin. Indulge in soothing massage treatments and beauty services, in the hands of our experienced professionals. You will feel fully energized and immensely relaxed, appreciating the power of nature. A journey to the unknown, an adventure that relaxes and invigorates your body and soul – a truly precious experience not to be missed at Lazart Hotel Trademark Collection by Wyndham!



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
- Set 3 Course Menu, soft drinks and mineral water included.

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

★ The minimum number of participants for a meeting package is 10 persons.

FULL-DAY DAILY DELEGATE PACKAGE

€ 45 per person

HALF-DAY DAILY DELEGATE PACKAGE

€ 23 per person





VENUE & MEETINGS PACKAGES PRICING

	FULL DAY	HALF DAY
ROTONDA	€ 700,00	€ 400,00
ART ROOM	€ 500,00	€ 350,00
ART ROOM I	€ 300,00	€ 200,00
ART ROOM II	€ 200,00	€ 150,00
ELYSIAN LOUNGE	€ 300,00	€ 200,00
LAZART CONFERENCE	€ 550,00	€ 400,00
LAZART CONFERENCE I	€ 400,00	€ 300,00
LAZART CONFERENCE II	€ 300,00	€ 200,00

*includes all taxes & services





MENU PRICING (PER PERSON*)

COFFEE BREAK

Coffee Break I	€ 8,00
Coffee Break II	€ 9,00
Coffee Break III	€ 12,00
Coffee Break IV	€ 16,00

LIGHT LUNCH MENU

Light Lunch Menu I	€ 23,00
Light Lunch Menu II	€ 26,00

COCKTAIL MENU

Cocktail Menu I	€ 29,00
Cocktail Menu II	€ 31,00

MENUS

Menu I	€ 36,00
Menu II	€ 40,00
Menu III	€ 42,00
Menu IV	€ 56,00

* taxes & services included

MENU BUFFET

Menu Buffet I	€ 32,00
Menu Buffet II	€ 36,00
Menu Buffet III	€ 40,00
Menu Buffet IV	€ 42,00
Menu Buffet V	€ 50,00

BEVERAGE PACKAGE

Beverage Package I	€ 12,00
Beverage Package II	€ 15,00
Beverage Package III	€ 18,00
Beverage Package IV	€ 22,00





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

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

* taxes & services included

OPEN BAR

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





COFFEE BREAK



COFFEE BREAK I ...

- Fresh filtered coffee, Nescafe and decaffeinated coffee, served with milk, cream, sugar and saccharin
- Choice of tea (green, black, chamomile) served with fresh mint, lemon
- Orange juice, Sour cherry, Apple
- Freshly baked homemade cookies with chocolate chips
- Vanilla cake, chocolate cake

COFFEE BREAK II ...

- Fresh filtered coffee, Nescafe and decaffeinated Coffee, served with milk, cream, sugar and saccharin
- Choice of tea (green, black, chamomile) served with fresh mint, lemon
- Orange juice, sour cherry, apple
- Freshly baked homemade cookies with chocolate chips
- Vanilla cake, chocolate cake
- Sesame Breadsticks



COFFEE BREAK



COFFEE BREAK III ●●●

- Fresh filtered coffee, Nescafe and decaffeinated coffee, served with milk, cream, sugar and saccharin
- Choice of tea (green, black, chamomile) served with fresh mint, lemon.
- Orange juice, sour cherry, apple
- Freshly baked homemade chocolate cookies
- Vanilla cake, chocolate cake
- Croissant with ham and Emmental cheese

COFFEE BREAK IV ●●●

- Fresh filtered coffee, Nescafe, and decaffeinated Coffee, served with milk, cream, sugar and saccharin
- Choice of tea (green, black, chamomile) served with fresh mint, lemon
- Orange juice, sour cherry, apple
- Mini sandwich with salami, gouda, and spicy mayonnaise sauce
- Tortilla with grilled
- Freshly baked homemade cookies with chocolate
- Vanilla cake, chocolate cake
- Croissant with ham and Emmental cheese
- Fresh fruit cubes
- Selection of Greek and international desserts



LIGHT LUNCH MENU



LIGHT LUNCH MENU I ...

COLD DISHES

- Mesclun salad with parmesan leaves tapas
- Greek traditional salad tapas
- Lunch course chicken Caesar salad
- Mini sandwiches with salami, gouda, and spicy mayonnaise sauce
- Tortilla with chicken breast strips and grilled vegetables

HOT DISHES

- Spinach and feta cheese pastry rolls
- Fried Crispy Chicken with sesame and mustard sauce
- Handmade fried meatballs with sweet and sour sauce
- Tricolore stuffed pork

DESSERTS

- Tiramisu
- Caramel Mousse
- Traditional Saragli

LIGHT LUNCH MENU II ...

COLD DISHES

- Tapas with a variety of salads, croutons, parmesan cheese, balsamic
- Greek traditional salad tapas
- "Lazart" salads
- Mini sandwiches with prosciutto and melon
- Cheese mousse and dried fruit Canapés

HOT DISHES

- Mini pizzas "Margarita"
- Cornmeal crusted chicken served with mayonnaise
- Meatballs with cumin and BBQ sauce
- Penne with Salmon and Vodka

DESSERTS

- Chocolate pastry dessert
- Cheesecake
- Mini cotton candy canes



COCKTAIL MENU

COCKTAIL MENU I ...

COLD DISHES

- Mesclun salad with parmesan leaves tapas
- Greek traditional salad infused with oregano served in skewer.
- Lunch course chicken Caesar salad
- Beef carpaccio Canapés
- Mousses with Roquefort cream in a cone

HOT DISHES

- Mini Quiche Lorraine with mushrooms and pork shoulder
- Pork steak soup with soy and ginger
- Homemade "kiofte" with BBQ sauce
- Sous Vide salmon with chlorophyll puree

DESSERTS

- Mini bitter chocolate mousse with ginger and Madagascar pepper
- Mini white chocolate profiterole
- Caramelized fruits served in skewer

COCKTAIL MENU II ...

COLD DISHES

- Mesclun salad with parmesan leaves tapas
- Greek traditional salad infused with oregano served in skewer.
- Lunch course chicken Caesar salad
- Smoked salmon cakes with lime infused cream

HOT DISHES

- Mini peppers with tomato and basil
- Greek pork souvlaki skewer with turmeric and ginger
- Homemade burger with mustard sauce
- Braise octopus in red wine sauce

DESSERTS

- Shots of bitter chocolate mousse with Five Star Cognac
- Mini white chocolate profiterole
- Panna Cotta with cherry

MENUS



MENU I ...

- Greek "Moussaka" of vegetables with red bell pepper coulis
- Mesclun salad with marinated mushrooms, Santorini cherry tomatoes, bacon, vinaigrette balsamic
- Chicken legs stuffed with ragu mushrooms and herb pesto
- Mastic flavored white chocolate bavaroise

MENU II ...

- Spicy handmade ravioli filled with goat cheese, honey, chilly and Japanese Tea green sauce
- Lettuce hearts, manouri grilled cheese and French vinaigrette sauce
- Pork sauté, thyme sauce, butter vegetables, baby potatoes with truffle oil
- Milk chocolate sponge cake

MENU III ...

- Tender hearts of lettuce with goat cheese, orange fillet and strawberry vinaigrette
- Vegetable soup with coconut milk
- Sea bass fillet with fresh greens, asparagus in rich lemon sauce
- Sweet and bitter chocolate Profiterole

MENU IV ...

- Salad
- Salad with baked Manouri cheese
- Fresh mixed leaf salad with sesame raisin vinaigrette
- Tagliatelle with tomato and fresh basil
- Rib Eye Black Angus Tagliata infused in rosemary and garlic, served with grilled vegetables and baby potatoes
- Yuzu meringue pie
- Soft yuzu cream with crunchy biscuit and smooth meringue





MENU BUFFET

BUFFET MENU I ...

BUFFET

- "Vitamin bar" (variety of fresh salads, carrot, lettuce, lollo rosso, iceberg, baby rocket, cabbage)
- Traditional Greek salad with capers
- Spicy Mexican salad with lentils, chili, peppers, corn,
- Selection of salad dressings
- Coleslaw
- Sides selection of pickles, sun-dried tomatoes, capers, Kalamata olives, Halkidiki olives.
- Bread selection of breadsticks, multigrain bread, sesame breadsticks

HOT DISHES

- Choice of Pasta Napolitana or Pasta Carbonara
- Grilled burgers in rich lemon and oil dressing
- Chicken cacciatore
- Grilled Perch with lemon dressing
- Saffron Rice
- Baked potatoes with mustard and oregano

DESSERTS

- Variety of sweets (Ekmek, chocolate pie, brownies)
- Yogurt with honey, nuts and various of Greek traditional preserves
- Fresh seasonal fruits





MENU BUFFET

BUFFET MENU II ...

BUFFET

- Vitamin bar" (variety of fresh salads, carrot, lettuce, lollo rosso, iceberg, baby rocket, cabbage)
- Traditional Greek salad with capers
- Spicy Mexican salad with lentils, peppers, corn and chilli.
- Coleslaw
- Hot cheese sauce
- Selection of salad dressing
- sides selection of pickles, sun-dried tomatoes, capers, Kalamata olives, Halkidiki olives.
- Bread selection of breadsticks, multigrain bread, sesame breadsticks

HOT DISHES

- Choice of Pasta Napolitana or Pasta Carbonara
- Grilled burgers with rich lemon and oil dressing
- Chicken breast Julienne infused in lemon and ginger sauce
- Octopus casserole "giouvetsi"
- Basmati rice with vegetables in soy sauce
- Rosemary roasted potatoes

DESSERTS

- Variety of sweets (Ekmek, chocolate pie, brownies)
- Yogurt with honey, nuts and various of Greek traditional preserves
- Fresh seasonal fruits





MENU BUFFET

BUFFET MENU III ...

- Bread Selection (mullet, rye, corn), sesame breadstick, crackers

SALADS

- Traditional Greek salad with capers and bari-tone dressing
- Pasta salad with mozzarella, fresh tomato and basil pesto
- Mexican salad with corn, lentils, peppers and spicy dressing
- Selection of fresh salads
- Selection of vinaigrette, cocktail and balsamic dressing
- A variety of marinated Chalkidiki and Kalamata olives

COLD APPETIZERS

- Selection of Greek and International cheeses (manouri, emmental, yellow cheese, blue cheese, feta cheese) with crisps, dried fruits and nuts

HOT DISHES

- Penne with fresh tomato, feta cheese and basil

- Chicken fillets with estragon sauce
- Greek meatballs "Soutzoukakia" with BBQ sauce
- Pork sauté escalope with mustard sauce
- Chicken legs with cardamom and orange
- Steamed vegetable butter with sesame seeds
- Basmati rice with vegetables and soy in soy sauce
- Baby potatoes with mustard and aromatic herbs

DESSERTS

- Lemon pie tart
- Variety of syrup Greek sweets
- Chocolate Cake
- Cheesecake
- Mango crumble
- Variety of fresh fruits





MENU BUFFET

BUFFET MENU IV ...

- Variety of breads (mullet, rye, corn), sesame breadstick, crackers

SALADS

- Traditional Greek salad with capers and baritone dressing
- Mayonnaise Pasta salad with carbonara dressing
- Mexican salad with corn, lentils, peppers and spicy dressing
- Selection of fresh salads
- Selection of vinaigrette, cocktail and balsamic dressing
- Variety of marinated Chalkidiki and Kalamata olives

COLD APPETIZERS

- Variety of Greek and International cheeses (manouri, emmental, yellow cheese, blue cheese, feta cheese) with crisps, dried fruits and nuts

HOT DISHES

- Quiche Lorraine with artichoke and dill
- Rigatoni with salmon cooked, vodka and lemongrass
- Chicken breast with sweet pepper sauce and feta cheese
- Grill burgers with oil and lemon sauce
- Pork fillet with aged vinegar sauce
- Perch fillet grilled with dill and lemon butter sauce
- Basmati rice with turmeric and ginger
- Baked potatoes with fresh oregano

DESSERTS

- Variety of Greek sweets
- Bitter chocolate, cognac cake
- Panna cotta with raspberry
- Millefeuille with vanilla cream and whole strawberries
- Variety of fresh fruits



MENU BUFFET



BUFFET MENU V ...

- Variety of breads (mullet, rye, corn), sesame breadstick, crackers

SALADS

- Traditional Greek salad with capers and Cretan barley bites
- Pasta salad with mozzarella, fresh tomato and basil pesto
- Mexican salad with corn, lentils, peppers and spicy dressing
- Coleslaw
- Red quinoa tuna salad
- Selection of fresh salads
- Various dressing vinaigrette, cocktail and balsamic
- Variety of marinated Chalkidiki and Kalamata olives

COLD APPETIZERS

- Variety of Greek and International cheeses (manouri, emmental, yellow cheese, blue cheese, feta cheese) with crisps, dried fruits, and nuts

HOT DISHES

- Fusilli with shrimp and ginger sauce
- Sauté chicken fillets with citrus sauce
- Handmade grill burgers with olive oil
- Pork fillets in rich white wine sauce
- Beef escarole with pepper sauce
- Grilled vegetables with balsamic vinaigrette
- Basmati rice with vegetables in soy sauce
- Baby potatoes with mustard and aromatic herbs

DESSERTS

- Lemon pie tart
- Variety of syrup Greek sweets
- Chocolate Cake
- Cheesecake
- Mango crumble
- Variety of fresh fruits





BEVERAGE PACKAGE

BEVERAGE PACKAGE I

White Wine: ...

Konaki

Red Wine:

Konaki

Refreshments

Beers, Mineral Water

BEVERAGE PACKAGE III

White Wine: ...

Biblia Chora - Gerovasileiou

Red Wine:

Biblia Chora - Gerovasileiou

Rose Wine:

Biblia Chora - Gerovasileiou

Refreshments

Beers, Mineral Water

BEVERAGE PACKAGE II

White Wine: ...

Kanenas - Tsantali

Red Wine:

Paragka - Kir Gianni

Refreshments

Beers, Mineral Water

BEVERAGE PACKAGE IV

White Wine: ...

Ktima Gerovasileiou - Gerovasileiou

Red Wine:

Kanenas - Tsantali

Refreshments

Beers, Mineral Water



FOR FURTHER INFORMATION OR RESERVATIONS
PLEASE CONTACT:



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AWARDS

