



CONFERENCES & EVENTS



WELCOME TO WYNDHAM GRAND CRETE MIRABELLO BAY

Vivifying the incomparable value of authentic Cretan hospitality, Wyndham Grand Mirabello provides superior services and extraordinary adventures in a masterfully renovated complex. The resort bungalows and suites have been exceedingly upgraded with 120 impressive private and jetted pools which have been added to this one-of-a-kind wonderland.

Wyndham Grand Mirabello stands out for innumerable reasons, which can enamor the most demanding guest. The fantastic plethora of culinary offerings will surprise your palate, while the ethereal Mirabello Spa will soothe your body and soul. Discover our infinite concepts on two shining sandy beaches, which have been proudly honored with the “Blue Flag Award” and take delight in majestic spaces devised for conferences or events and a splendid open-air gymnastics area.



FACTS

Imbued with two captivating pools -one designed for relax area- granular beaches, a Sports and fitness hub including a yoga deck, tempting restaurants and bars, kids’ activities, and an open-air cinema turn Wyndham Grand Mirabello into a divine utopia. In addition, our private marina calls all the island sailors who explore the Aegean Sea to an ultramarine harbor replete with the requisite equipment and services.



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BUSINESS FACILITIES & SERVICES



- 1.400 sq.m. multi-functional conference & events spaces, Capacity up to 940 pax



- Free high speed Wi-Fi internet connection



- Audio Visual Equipment



- Microphone



- Wireless Microphone



- Microphone Stand



- Screen | Laser Pointer



- Secretarial Support



- Technical Staff



- Flipcharts (including papers & pens)



- Projector Beamer (res: 1024 * 768 px)



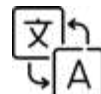
- Wide Screen TV



- Speakers Desk



- Registration Desk



- Translation Cabins



- Flower Arrangement



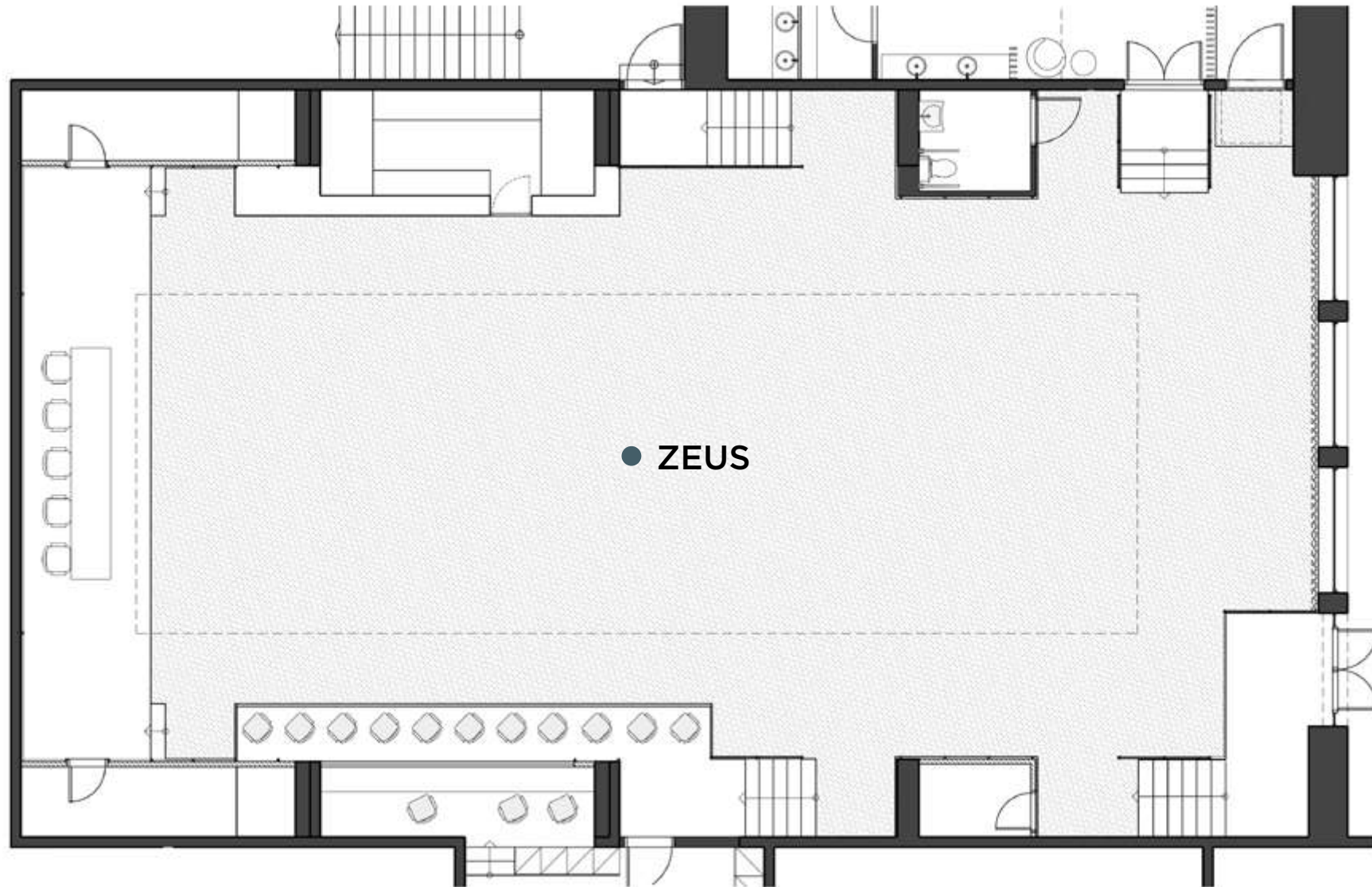
- Flagpoles

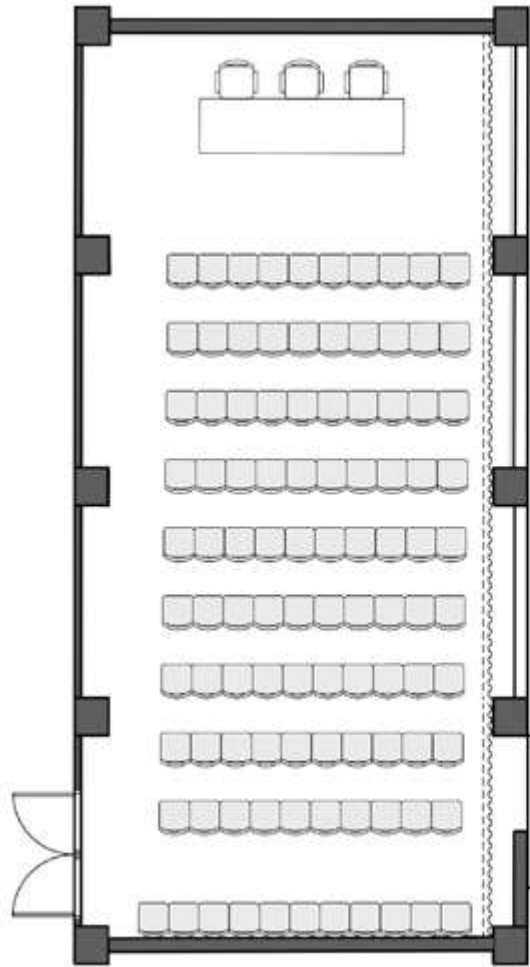
VENUE DIMENSIONS & CAPACITY CHARTS

	SIZE m2	HEIGHT	THEATER	CLASSROOM	BANQUET	COCKTAIL	U-SHAPE	CABARET (6 pax)
ZEUS	424.7	3.70	350	180	200	480	-	90
CRONUS	90.8	2.65	104	60	45	90	45	27
AMALTHEA	83.7	2.65	102	50	40	85	40	24
HERA	44.1	2.85	45	24	-	-	18	-
ARTEMIS	276	3.50	340	116	136	400	148	68

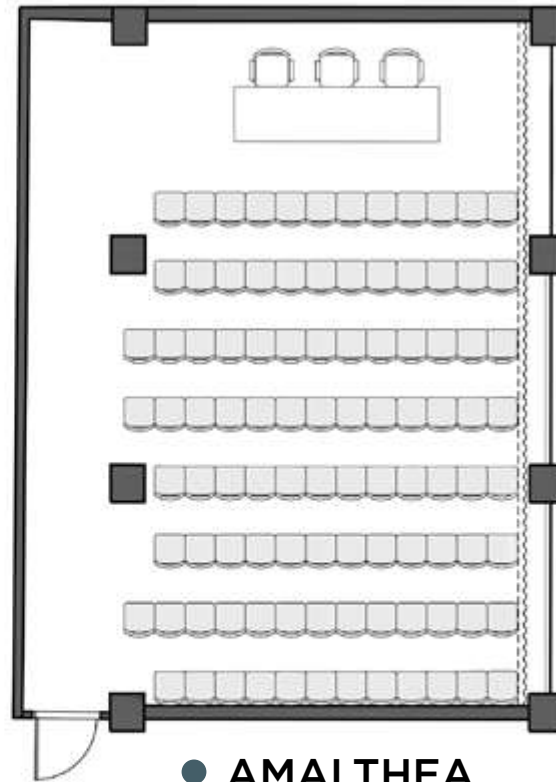


FLOOR PLANS

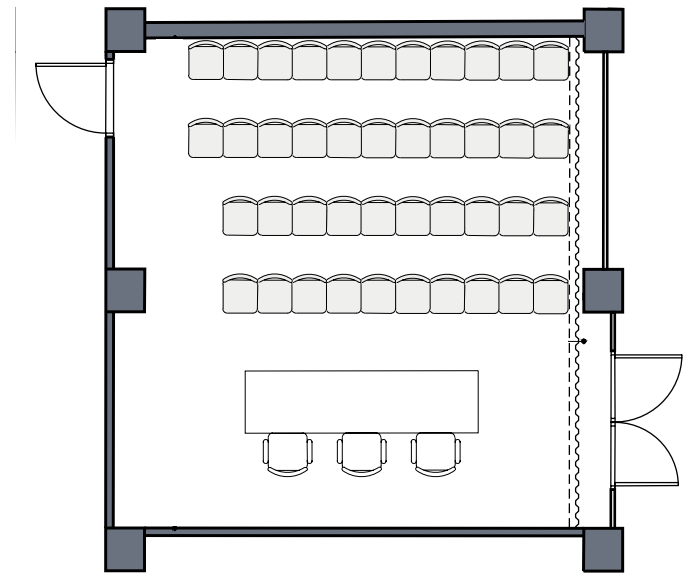




● CRONUS

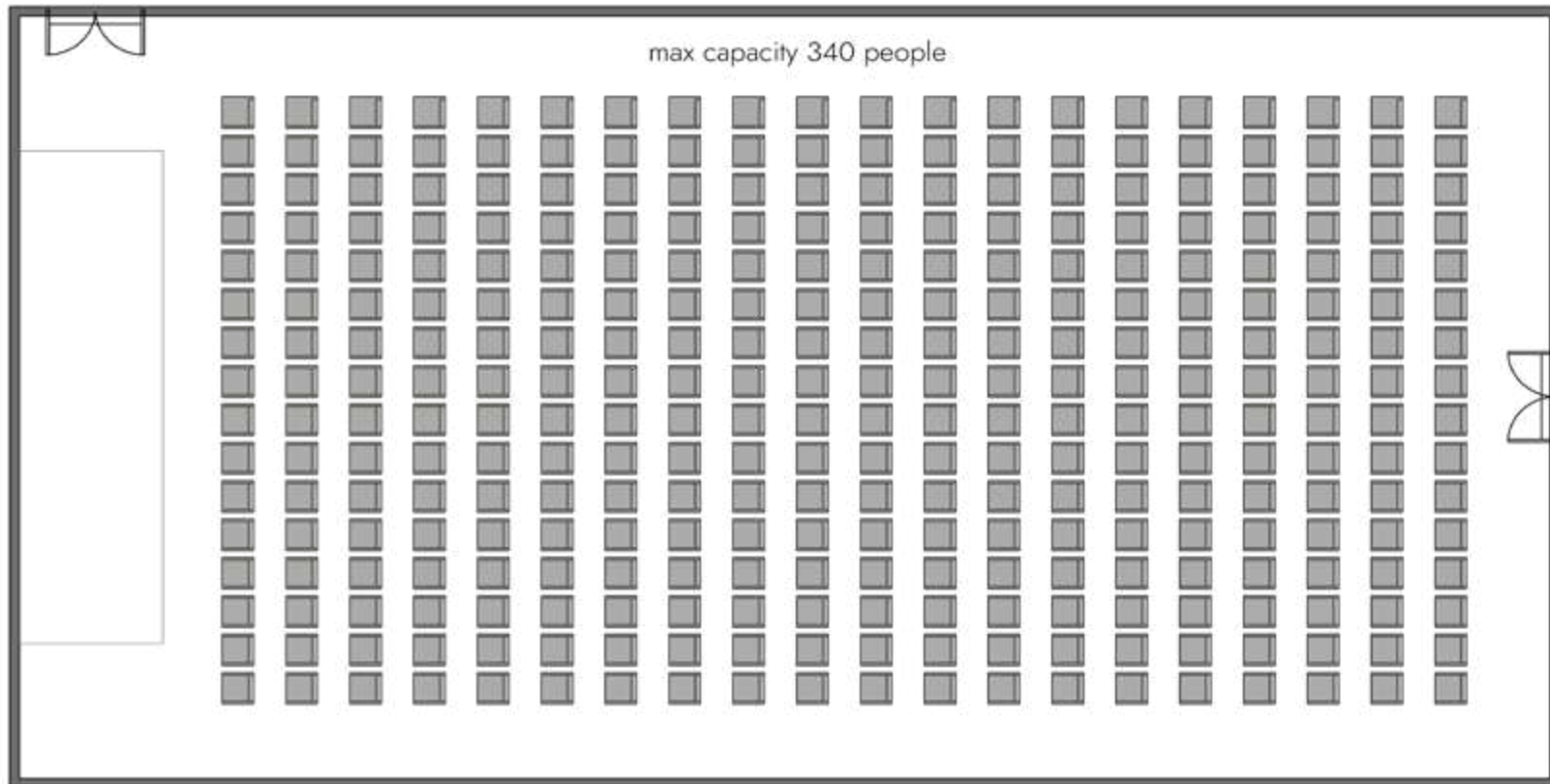


● AMALTHEA



● HERA





● ARTEMIS

OUR CONFERENCE ROOMS



ACCOMMODATION



DELUXE ROOM GARDEN VIEW

Size 30 sqm
 Occupancy 2 + 1
 View Garden
 Bed Twin or Double Bed & Sofa Bed
 Rooms in total 45



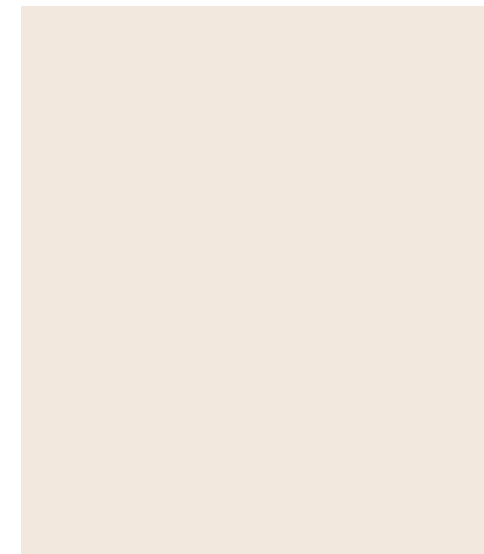
DELUXE ROOM SEA VIEW

Size 25 - 33 sqm
 Occupancy 2 + 1
 View Sea
 Bed Twin or Double Bed & Sofa Bed
 Rooms in total 88



DELUXE ROOM - PRIVATE POOL

Size 25 - 27 sqm
 Occupancy 2 + 1
 View Garden
 Bed Twin or Double Bed & Sofa Bed
 Rooms in total 15



DELUXE SUITE SEA VIEW - JETTED POOL

Size 27 - 47 sqm
 Occupancy 2 + 1
 View Sea
 Bed Twin or Double Bed & Sofa Bed
 Rooms in total 04



DELUXE SEA VIEW ROOM - PRIVATE POOL

Size 25 - 29 sqm
 Occupancy 2 - 3
 View Sea
 Bed Twin or Double Bed & Sofa Bed
 Rooms in total 06



DELUXE FAMILY SUITE

Size 53 sqm
 Occupancy 2 - 4
 View Garden
 Bed 2 Twin or 2 Double Beds
 Rooms in total 12



BUNGALOW JUNIOR SUITE

Size 30 - 33 sqm
 Occupancy 2 + 1
 View Garden
 Bed Twin or Double Bed & Sofa Bed
 Rooms in total 43

* Private pools size may differ from room to room

ACCOMMODATION



BUNGALOW JUNIOR SUITE SEA VIEW

Size 30 - 33 sqm
Occupancy 2 + 1
View Sea
Bed Twin or Double Bed & Sofa Bed
Rooms in total 10



BUNGALOW JUNIOR SUITE - PRIVATE POOL

Size 27 - 36 sqm
Occupancy 2 + 1
View Garden
Bed Twin or Double Bed & Sofa Bed
Rooms in total 55



VILLA 2-BEDROOM MAISONETTE

Size 47 - 60 sqm
Occupancy 2 - 4
View Sea | Garden
Bed 2 Twin or 2 Double Beds
Rooms in total 15



VILLA 2-BEDROOM MAISONETTE SEA VIEW - PRIVATE POOL

Size 52 - 72 sqm
Occupancy 2 - 4
View Sea
Bed 2 Twin or 2 Double Beds
Rooms in total 19



DELUXE JUNIOR SUITE - INDOOR JACUZZI & PRIVATE POOL

Size 42 - 50 sqm
Occupancy 2 - 3
View Garden | Sea
Bed Twin or Double Bed & Sofa Bed
Rooms in total 03



ROYAL VILLA 2 - BEDROOM - PRIVATE POOL & JACUZZI

Size 150 - 200 sqm
Occupancy 2 - 6
View Garden | Sea
Bed 2 Twin or 2 Double Beds
Rooms in total 05



FAMILY 1-BEDROOM JUNIOR SUITE

Size 45 - 50 sqm
Occupancy 2 - 3
View Garden
Bed Twin or Double Bed & Sofa Bed
Rooms in total 08



FAMILY 1-BEDROOM JUNIOR SUITE - PRIVATE POOL

Size 45 - 50 sqm
Occupancy 2 - 4
View Garden
Bed Twin or Double Bed & Sofa Bed
Rooms in total 12

* Private pools size may differ from room to room

RESTAURANTS



AMALTHEA MAIN RESTAURANT

Amalthea glorifies the Mediterranean cuisine and the Cretan culinary tradition in wide-ranging buffets all day long. Its fresh and sprightly atmosphere inhales the Cretan breeze from a vitalizing indoor and outdoor veranda with awe-inspiring views of Mirabello Bay. Here the talent of our chefs is uncovered in an open-plan kitchen and live cooking stations. Guests are welcome to enjoy their meals from breakfast till dinner in stunning buffets prepared with local ingredients and the utmost Cretan love and care. Feel the glory of the Mediterranean cuisine from dusk till dawn.



ELIA RESTAURANT

Elia stands as the ideal destination for savouring Mediterranean Italian cuisine nestled by the main pool of the hotel with panoramic views of the Aegean Sea. Our chef's recipes and cooking techniques are characterized by simplicity, and high-quality ingredients preserving the original philosophy of the Italian cuisine. In-house grown vegetables and fruit, along with the artisanal Cretan olive oil from olive trees seamlessly blend the two cultures. Elia is more than just a place to eat; it's an experience that not only offers tasteful culinary options, but also a warm and personalized hospitality experience with stunning aesthetics. At Elia, residents, or visitor, can enjoy the family-style sharing of the Italian contemporary atmosphere in a spacious area, surrounded by olive trees and enriched with a Cretan breeze, embraced by a homey and elegant simplicity.





KAFENION

Indulge on the more rustic and traditional side of Wyndham Grand Crete Mirabello Bay. KAFENION offers the opportunity not only to learn about the island's culture and cuisine but to taste one of the most famous Cretan-Mediterranean dishes in the world. Greek - Cretan tradition commands a variety of small tapas-like dishes accompanied by raki shots and lyra music. Fresh local fish with wild vegetables, lamb dishes, stuffed courgetti flowers, snails and the other local delicacies guarantee an original tasting experience.

An authentic Cretan food experience that will enamor you at once.



BAY GRILL

Under the tamarisk trees, Bay Grill is the cool oasis of casual all-day dining. A friendly and homey restaurant for freshly made pasta and pizza baked in the wooden/stone oven. Or if you are a meat lover, follow the smoke and smell of the real time BBQ dishes and thematic cuisines. Residents may have their meal delivered without leaving their sunbed from the a-la-minute menu. From tender grills to authentic pasta dishes, this culinary experience is also children's favorite, setting the mood for a top-quality relaxing and friendly all-day experience.

A thrilling all day cooking spot. Just ask for today's specials.



MEZEDAKI

Escape to a world of Greek heritage, where the gentle whispers of the sea harmonize with a cozy atmosphere. Each traditional plate tells a story, unveiling century-old Greek flavors with every bite. Enjoy dishes crafted with love and local, high-quality fresh ingredients, available for both lunch and dinner, from meze platters to delectably grilled fish and meat.



SWEET CORNER

Absolute bliss! A sweet corner full of delights for all. Lots of ice cream flavors, soft served ice cream, freshly made waffles, chocolate varieties, pancakes, crepes, toppings, and candies, a bar full of sprinkles and syrups, milkshakes, birthday cakes on the spot and other sweet temptations will be there to challenge your appetite all day. Be prepared to wait in an anticipating queue for a delightful creation. You will know it's worth the wait.

A sweet corner that can only create addiction and happiness!



BARS



THEA LOBBY BAR

Thea lobby bar invites you to relax in its comfortable lounge and enjoy the expansive terrace with its breathtaking views. The remarkable scenery surrounds you as you sip a cocktail or savor a meal, creating a truly immersive experience. The terrace adds an enchanting touch, turning your visit into a memorable journey of the senses. Thea lobby bar seamlessly combines comfort, aesthetics, and nature ensuring each moment is a delightful escape into the extraordinary view that unfolds before you.



SHISHA PATIO

A relaxed environment in which you can simply chill out by yourself or with your friends while listening to a mind soothing music selection in the background and resting to its cozy, ethnic and cool ambiance, Arabic and Middle Eastern bites are offered along with all types of Arabic coffee and teas. However, what makes SHISHA PATIO so distinct, is its vast variety of Shisha flavors to which guests can indulge and enjoy.

Loosen up your mind and body at a chill-out patio.



BLISS POOL BAR

A pool bar located a few meters far from the crowd making it an ideal option for those seeking a quiet and relaxing atmosphere. Lying under the shaded pergolas, listening to chill music and nature's sounds playlist, one realizes that stress is being released from the body. You may enjoy a great snack variety, a fresh salad with vegetables and fruit even from our garden, a freshly made smoothy, iced tea, homemade lemonades, Cretan herb infusions or choose from the list of the healthy proposals of vegan and vegetarian and other dietary (or not) choices. Private outdoor massage and yoga services are also provided, to complete the spa experience.

A place to "hide and seek" at the most relaxing spot.





SIP N DIP POOL BAR

A visit to the SIP n' DIP pool bar is all it takes to make you feel like you could stay there forever. Located in the main pool overlooking the Mirabello Bay, makes it a place to be! Lying under the tropical sun of Crete, relaxing on a gazebo surrounded by lagoon's water, is the ideal spot to enjoy a cold champagne with oysters and many other premium snacks. Comfort and luxury under the sun enjoying a selection of gourmet finger food suggestions, will take you straight to heaven. The sip 'n' dip pool bar is offering a vast selection of premium champagnes and a great list of wines from the Greek vineyards, signature cocktails, and loads of fun.

Spoil yourselves with bubbles of all kinds!



MARINA YACHT CLUB

MARINA YACHT CLUB is an elegant and friendly outdoor Bar & Lounge space, located on the beachfront and in front of the Mirabello Marina. Its location makes it a true pearl of the Wyndham Grand Mirabello premises due to the stunning views and the fresh and vibrant atmosphere that it provides to its guests. A vast variety of snacks along with an impressive list of beverages, desserts and ice creams accompanied by the chill-out music, creates the perfect setting for a relaxing day by the seaside.

Dancing by the waves and feeling the sea breeze.



BUBBLES POOL BAR

Embark on a splashing good time at Bubbles Pool Bar located in our brand new waterpark facilities, where sun-kissed refreshments and delightful light snacks elevate your poolside experience. Immerse yourself in the joy of a vibrant atmosphere, creating unforgettable moments of relaxation and indulgence by the water.



THE MARINA

FOR THOSE ABOUT TO SAIL, WYNDHAM GRAND MIRABELLO SALUTES YOU!

Wyndham Grand Mirabello's Marina! The perfect destination for visitors that are sailing across the Aegean or are planning to charter a craft/vessel upon their arrival in Crete! The hotel on-site marina offers direct access to crystal clear waters while also being an ideal harbor for private dockside arrivals, overnight mooring, and yacht catering. Additionally, resort guests are not set aside from the services provided at the Marina since they have quick access to snorkeling, diving, sailing, sightseeing tours, and fishing trips. Complementing the Marina's services, the beach facility with its laid-back aesthetic, is just a few steps away and stands out as a glamorous club, favored by those who wish to indulge in delicious pre or post sail meals, stay active at the beach outdoor fitness area or play a match at the tennis court.

FACILITIES & SERVICES

- 30 slips as per attached diagram
- Concrete docks and finger piers
- Pump-out
- Vessels of up to 52.50 ft (16 meters)
- 5 three phase electric power outlets & 19 single phase 220V 63 Amp service
- Electric and water hookups
- Yacht catering
- Docking for restaurants & beach guests
- Mooring assistance
- Wifi
- Washing services
- Tourist info point
- Showers
- Rent car
- Pharmacy
- Fuel
- Car parking
- Laundry
- Weather forecasting
- Medical Services
- Seamanship
- Rental of boats
- 24 hour access
- Taxi
- Diving
- Toilets



THE BEACH CLUB



PARADISE IS JUST ONE BEACH AWAY!

Our Beach Concierge will make sure that the variety of events and activities including fitness classes, sand sculpting and beach volleyball tournaments will keep friends and family entertained, making Wyndham Grand Mirabello the destination where beautiful and relaxing memories are made.

AMENITIES & FACILITIES

- One impressive pool, just steps away from the beach
- Four restaurants: Elia Restaurant, Bay Grill Restaurant, Mezedaki & Kafeneion
- Three bars including the Marina Yacht Club, Bay Grill Bar & Sip n Dip Pool Bar
- Two private sandy beaches with assigned sun-loungers and VIP service
- Sports, including mini soccer, beach volley and tennis courts, separate yoga deck
- Open air cinema to spend the evening relaxing with a great movie, family and food
- Plethora of Water Sports options (upon request with extra charge)
- Diving Center (upon request with extra charge)



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 and Afternoon Coffee Break
- Buffet Lunch or Dinner, including one non-alcoholic drink, coffee or tea

● 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

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 15 persons.

VENUE & MEETING PACKAGES PRICING

	FULL DAY	HALF DAY
ZEUS	€ 2.000,00	€ 1.000,00
CRONUS	€ 500,00	€ 300,00
AMALTHEA	€ 500,00	€ 300,00
HERA	€ 200,00	€ 120,00
ARTEMIS	€ 2.000,00	€ 1.000,00



*includes all taxes & services



MENU PRICING (PER PERSON)



COFFEE BREAK

Continuous Coffee Break	€ 8,00
Coffee Break I	€ 9,00
Coffee Break II	€ 12,00
Coffee Break III	€ 16,00
Healthy Break	€ 18,00

BOARDROOM TRAYS

Boardroom Trays I	€ 20,00
Boardroom Trays II	€ 22,00

QUICK BUFFET

Quick Buffet I	€ 35,00
Quick Buffet II	€ 39,00

LUNCH BUFFET

Standard	€ 40,00
Premium	€ 45,00
Barbeque	€ 55,00

DINNER BUFFET

Standard	€ 50,00
Premium	€ 60,00
Deluxe	€ 64,00
Barbeque	€ 70,00
Cretan	€ 80,00

VEGETARIAN BUFFET

€ 45,00

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)	€ 280,00
Local Whole Lamb (per item)	€ 320,00
Local Lamb "Antikristo" (per item)	€ 350,00
Pork Leg (per item)	€ 180,00
Slow Roasted Turkey (per item)	€ 120,00
Gyros Station (per person)	€ 8,00
Traditional Rice (per person)	€ 12,00
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	€ 90,00
Gala Dinner II	€ 100,00
Gala Dinner III	€ 110,00



* Continuous Coffee Break: 8€ is per person/ per day (supplement to the Full day DDR) * Minimum order for 20 guests. | 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 1 piece per guest. Min. order for 20 guests.

* includes all taxes & services

OPEN BAR

Non-Alcoholic Bar	€ 16,00
Beer, Wine & Soda Bar	€ 24,00
Grand Bar	€ 45,00
Premium Bar	€ 50,00



COFFEE BREAK

* ALL MENUS CAN BE TAILOR MADE BASED ON YOUR DIETARY RESTRICTIONS *



COFFEE BREAK I

- Freshly brewed coffee, instant coffee, decaffeinated coffee and assorted teas
- Orange, apple and grapefruit juices
- Local mineral water
- Cookies: hazelnut, cinnamon, brown sugar with chocolate

COFFEE BREAK II

- Freshly brewed coffee, instant coffee, decaffeinated coffee and assorted teas
- Freshly squeezed orange juice, apple and grapefruit juices
- Local mineral and sparkling water
- Orange cake, chocolate cake
- Cookies: lavender, mastic and hazelnut, cinnamon, brown sugar with chocolate
- French pastries with dark chocolate, danish, chocolate mignardise, strawberry with chocolate

COFFEE BREAK III

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

REFRESHING BREAK

- Duo of fresh house-blend juices
- Super green with kale, apple and carrot
- Citrus punch with beetroots, orange and berries
- Almond vanilla granola bars
- Power bars
- Dried fruits



BOARDROOM TRAYS

* ALL MENUS CAN BE TAILOR MADE BASED ON YOUR DIETARY RESTRICTIONS *

BOARDROOM TRAYS 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 TRAYS 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

* ALL MENUS CAN BE TAILOR MADE BASED ON YOUR DIETARY RESTRICTIONS *



QUICK BUFFET I

SALADS

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

SANDWICHES/ SNACK

- Cheese puffs
- Meatballs with BBQ sauce
- Mini brioche sandwiches with tuna
- Tortilla sandwich with chicken salad

DESSERTS

- Rice pudding with Amaretto
- Fresh seasonal fruits

QUICK BUFFET II

SALADS

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

HOT SELECTION

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

DESSERTS

- Cretan cheesecake
- Fresh seasonal fruits
- Strawberry mousse



LUNCH BUFFET

* ALL MENUS CAN BE TAILOR MADE BASED ON YOUR DIETARY RESTRICTIONS *



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 a variety of green and dark olives, croutons, parmesan cheese, nuts, vinaigrette sauce, mayonnaise and variety of olive oils
- Variety of Greek cheeses and crackers

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

- Fruit salad
- French sweet pastries, tiramisu
- Lemon Cheesecake
- Chocolate cake
- Walnut cake
- Baklavas
- Ravani semolina
- Chocolate mousse (two types of chocolate)



LUNCH BUFFET

* ALL MENUS CAN BE TAILOR MADE BASED ON YOUR DIETARY RESTRICTIONS *



PREMIUM

SALADS

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

COLD APPETIZERS

- Chicken with rosemary
- Parma ham with melon
- Marinated salmon with dill and lemon.
Served with a selection of black & green olives, garlic croutons, parmesan cheese, vinaigrette sauce, mayonnaise, and infused olive oils

MAIN COURSES

- Grilled lamb cutlets
- Chicken breast with estragon sauce
- Pork fillet with mustard
- Beef burgers
- Tagliolini with cream cheese
- Tagliatelle a la Provencal
- Grilled sole fillet

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

CHEESES

- Gruyere, roquefort, feta, cheese with olive oil, manouri, kaseri, crackers, crissins, chips, nuts

DESSERTS

- Praline cake (2 types of chocolate)
- Fruit cake
- Strawberry bavaroise
- Baklava, Saragli, Kataifi
- Walnut pie
- Creme caramel
- Fresh fruits



LUNCH BUFFET

* ALL MENUS CAN BE TAILOR MADE BASED ON YOUR DIETARY RESTRICTIONS *



BARBEQUE

COLD APPETIZERS - SALADS

- Greek salad
- Potato salad with mayonnaise
- Tzatziki
- Eggplant salad
- "Russian" salad
- Mushrooms salad
- Corn salad
- Fresh beans salad
- Grilled red peppers
- Vegetables variety (tomato, cucumber, white and red cabbage, carrots, rocket)

COLD DISPLAY

- Smoked pork leg
- Smoked turkey fillet

DRESSINGS - TOPPINGS

- Croutons in different tastes
- Cornichons, caper, fresh onion, hazels, parmesan cheese, olives variety, pickles mustard vinaigrette, lemon and olive oil, Caesar's dressing, cocktail sauce

FROM THE GRILL

- Chicken fillet
- Lamb chops
- Sausages from Rethimnon
- Mini hamburgers
- Pork fillet "souvlaki"

SAUCES

- Pepper
- Madeira wine sauce
- Chili sauce
- Ketchup
- Mustard

GARNISH

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

CHEESES

- Greek and International cheeses variety



DESSERTS

- Greek pastries
- Fruit tarts
- Chocolate mousse
- Chocolate cake
- Tiramisu
- Panna cotta
- Fruit selection

DINNER BUFFET

* ALL MENUS CAN BE TAILOR MADE BASED ON YOUR DIETARY RESTRICTIONS *



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, cucumber, black and green olives, oregano, olive oil)
- Caesar 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 tomatoes

CHEESE SELECTION

- Local cheeses variety with condiments

DESSERTS

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



DINNER BUFFET

* ALL MENUS CAN BE TAILOR MADE BASED ON YOUR DIETARY RESTRICTIONS *



PREMIUM

SALADS

- Calamari, shrimps and mussels salad
- 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, dill
- Salmon perfumed with mango and local herbs
- Parma ham with crissins
- Beef carpaccio 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 porcini mushrooms
- Grilled vegetables
- Pork medallions with mustard seeds sauce
- Chicken fillet with peppers

DESSERTS

- Fruit selection
- Chocolate cake, caramel cake
- Hazelnut mousse
- Tiramisu
- Greek pastries
- Greek yogurt with honey
- Greek and International cheeses selection



DINNER BUFFET

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DELUXE

SALADS

- Seafood salad
- Lettuce, rocket, anchovy and parmesan
- Beef with red and green lettuce
- German potato salad, spinach with avocado
- Chicken salad with lentils and 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

SAUCES

- Olive oil
- Vinegar and olive oil
- Thousand islands
- Croutons
- Olives selection

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

CHEESE SELECTION

- Local cheeses selection with condiments

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 - SALADS

- 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
- Vegetables selection (tomato, cucumber, white and red cabbage, carrots, rocket)

COLD DISPLAY

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

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DRESSINGS - TOPPINGS

- Croutons in different tastes
- Cornichons, caper, fresh onion, hazels, parmesan cheese, olives variety, pickles
- Mustard vinaigrette, lemon and 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
- Madeira wine sauce
- Chili sauce
- Satay sauce
- Ketchup
- Mustard

GARNISH

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

CHEESES

- Greek and International cheeses variety

DESSERTS

- Greek pastries
- Fruit tarts
- Chocolate mousse
- Creme caramel
- Chocolate cake
- Kiwi cheesecake
- Tiramisu
- Panna cotta
- Orange cake
- Fruit selection

DINNER BUFFET

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CRETAN

COLD APPETIZERS - SALADS

- Tomato, cucumber, lettuce, virgin olive oil
- Greek salad, salad with rice and chicken
- Eggplant salad, tzatziki, tarama salad
- Stuffed vine leaves with rice, grilled red peppers
- Beans 'piaz', peas salad, herring salad
- Potato salad, beetroot salad
- Octopus salad, tuna salad, cheese salad
- Cretan dakos, fava, seafood salad
- Shrimps salad, "apaki" (smoked pork) from Rethimon

DRESSINGS - TOPPINGS

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

CARVING

- Lamb leg

HOT APPETIZERS

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

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

CHEESES

- Greek cheeses selection
- Gruyere, "kefalotiri", feta, "manouri", yogurt

DESSERTS

- "Mizithropitakia" with honey
- "Baklava"
- "Kataifi"
- "Gianiotika",
- "Saragli"
- "Kaltsounia"
- "Kserotigana"
- "Loukoumades"
- Chocolate cake
- Fruit tarts
- Fruit selection

VEGETARIAN BUFFET

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COLD SELECTION

- Beetroot salad with orange slices
- Broccoli and pine nut salad
- Potato salad with tricolor peppers
- Traditional tzatziki
- Tabbouleh
- Green salad with lollo rosso, iceberg accompanied by lemon-garlic sauce, olive oil & balsamic
- French and thousand island dressing with croutons, parmesan, chopped onion and egg

CHEESES

- Exquisite selection of Greek cheeses accompanied by dried fruits & breads

BREAD SELECTION

- Variety of breads: aromatic seeds, ciabatta, traditional bread, whole grain, baguettes & corn bread

HOT SELECTION

- Potatoes crisped in olive oil sprinkled with fresh dill
- Spinach with rice
- Tagliatelle with broccoli & roasted red pepper in estragon sauce
- Grilled vegetables with olive oil
- Rice with saffron
- Stuffed peppers with quinoa, pine nut & raisins

DESSERTS

- Grandma's apple pie
- Rice pudding flavored with Amaretto
- Mini chocolate cake
- Variety of freshly sliced fruits



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LUNCH & DINNER MENU

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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
- Selection of imported cheeses
- Apple pie with ice cream

LIVE ACTION STATIONS

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FROM THE SPIT

- Local suckling pig
(Serves 25 guests)
- Local whole lamb
(Serves 25 guests)
- Local lamb cooked the cretan way
“Antikristo”
(Serves 25 guests)

CARVING STATION

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

GYROS STATION

- Pork or chicken greek gyros
With pitta bread, tzatziki, french fries
and assortments

LIVE COOKING STATION

(Requires the presence of a cook)

- Traditional rice boiled in goat's broth
and served with goat meat
- Loukoumades, traditional dessert
cooked on the spot



COCKTAIL & WELCOME

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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, and grilled red pepper

HOT SELECTION

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

DESSERTS

- Strawberry mousse
- Chocolate cake
- Panna cotta

GALA DINNER

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GALA DINNER I

- Baked Manouri cheese salad:
Mixed leaf fresh salad, raisins, sesame seeds and tomato vinaigrette
- Mushroom soup:
Wild mushroom soup with “Siglino”
- 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
- 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 serving tray with tomato pesto sauce
- Buffalo Mozzarella with quinoa, virgin olive oil and aged balsamic vinegar
- Lobster bisque with lobster sauté
- Mango Sorbet
- Roasted fillet of veal morell 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
- Local sparkling water
- Juices

* Price applies per person for 3 hours.
Extra hour: 12 € per person



FOR FURTHER INFORMATION OR RESERVATIONS PLEASE CONTACT:



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AWARDS

