



ABATON

ISLAND RESORT & SPA

*Weddings*





# *Weddings*

Share your dreams with our committed Wedding & Honeymoon team. Create your own preferred Abaton Wedding Venue and make it unique and memorable!

# Quality & Luxury driven services

## Planning

Our team of experts bring your wedding ideas to life: flowers, decoration, musicians, entertainment, photography and videography.

## Receptions

Add personal touches to make the most of your venue and keep your guests entertained.

"Your wedding should be as unique as you, in a setting that inspires. After all, your special day must be perfect!"





## *Dinning*

Craft a flawless menu with the help of our chefs. Our Food & Beverage team can arrange different dining options and events, including rehearsal dinners, reception meals, day-after brunches and parties.

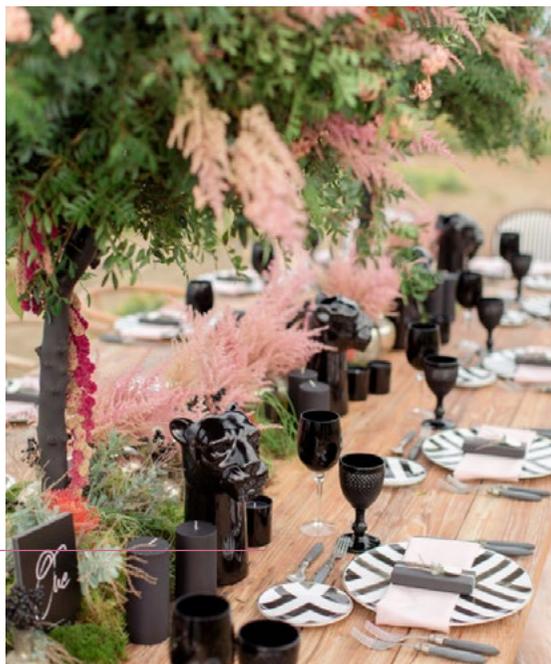


## *Honeymoon*

Enjoy your honeymoon in our unique Honeymoon Suite, pamper yourself at our Elemis-powered spa, heated saltwater pool, sauna, and steam room, explore Crete with your loved one via private helicopter or yacht.

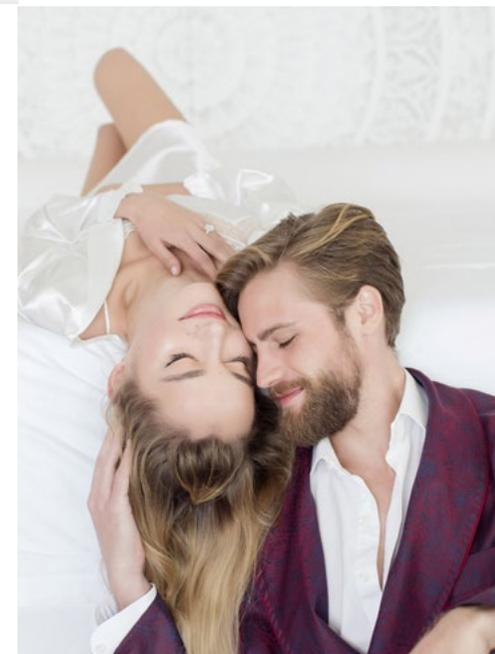
## *Ceremony*

We're here to help you with all your needs. We can provide ideas and options to make your ceremony both successful and memorable.



## *Accommodation*

Our goal is to keep you and your guests comfortable with our first-class service and luxury accommodation. Pick from 152 unique rooms and Villas – 71 with pools – spread over white powder beaches.



*Design your dream wedding!*





## *The basics*

Ceremony  
Coordination services  
Photography  
Videography

## *Music & Entertainment*

Piano or saxophone player  
Guitar player  
Violinist  
DJ

## *Flowers*

Bridal party flowers, including bridal and bridesmaids' bouquets, boutonnieres, corsage or wristlet and over girls' baskets and flowers  
A variety of seasonal specialty leis for guests  
Wedding Arch  
Wedding site floral decor, chair decor, garland of flowers between chairs, orchid  
sprinkle and rose petals in an organza bag

## *Additional Decor*

Chiavari chairs  
Chair covers with ties  
Table setup decoration

## *Additional services & planning*

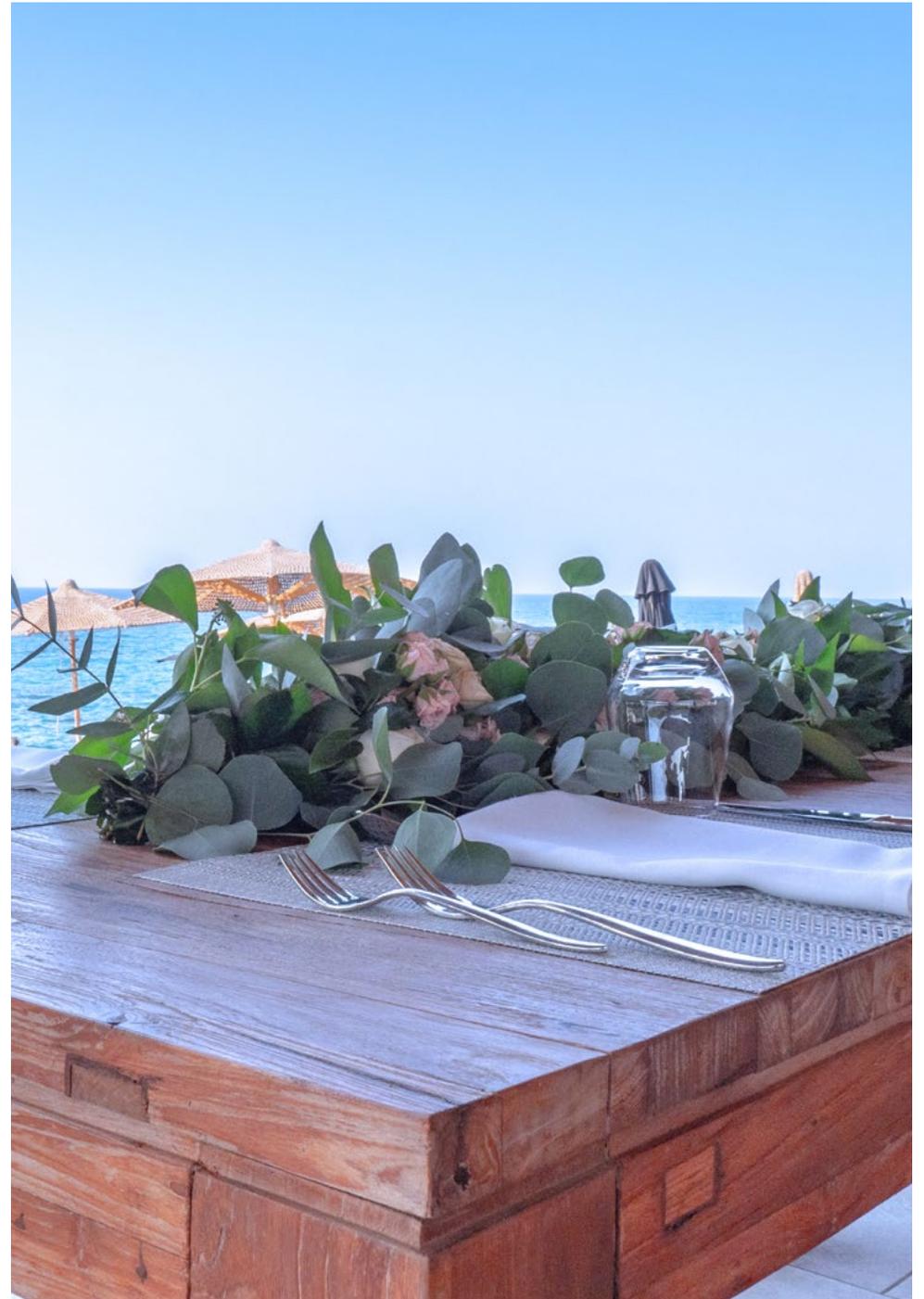
Your Wedding Coordinator will prepare every last detail to perfection in order to create a glamorous event on your big day.

Please find below indicative costs for the additional services:

Hairdresser for the bride ~ €250  
Makeup for the bride ~ €300  
Hairstylist for guests ~ €100  
Nail services for the bride ~ €80  
Buttonholes for men ~ €20  
Flower arrangement for centre of table ~ €85  
Rose petals ~ €130  
Photographer ~ €700 ( up to two hours )  
Video shooting ~ €700 ( up to two hours )  
Wedding cake for a minimum of 30 people ~ €350  
Fireworks ~ €800  
One-day spa treatment ~ €500  
Dj: €800 ( up to 3 hours )

# Venues

ELEMES  
BONY FISH  
WOW  
F-ZIN  
LADIES & GENTLEMEN  
BUDDHA BAR  
OPEN AIR THEATRE  
BALLROOM  
BEACH



## ELEMES

€ 1500,00

Capacity:  
70 pax

ELEMES  
— CRETAN CUISINE —

## BONY FISH

€ 2000

Capacity:  
80 pax

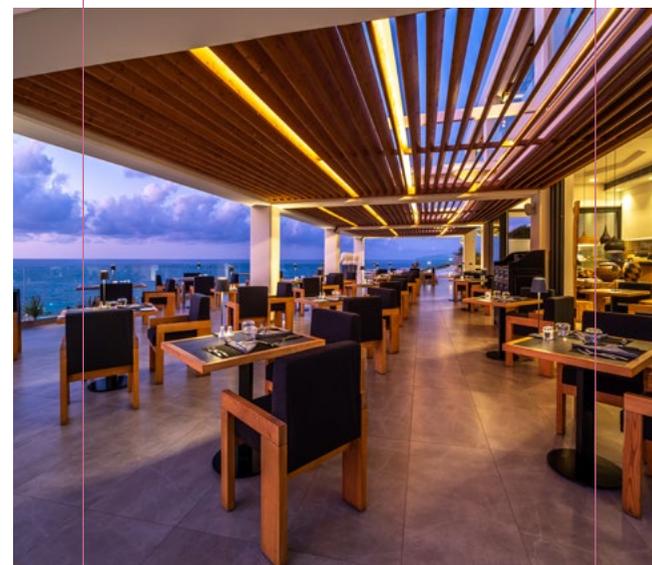
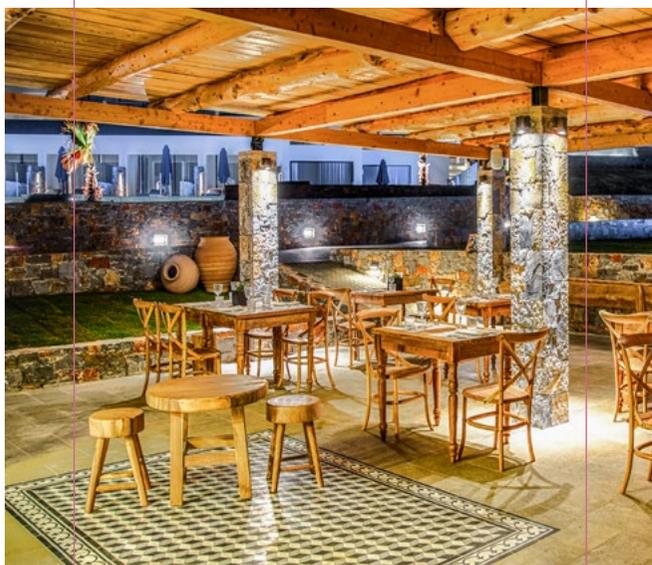
  
BONY FISH  
— RESTAURANT —

## WOW

€ 3000

Capacity:  
80 pax

WOW  
STEAK HOUSE



## FZIN

€ 5000

Capacity:  
100 pax indoors  
200 pax outdoors



## L & G

€ 1000

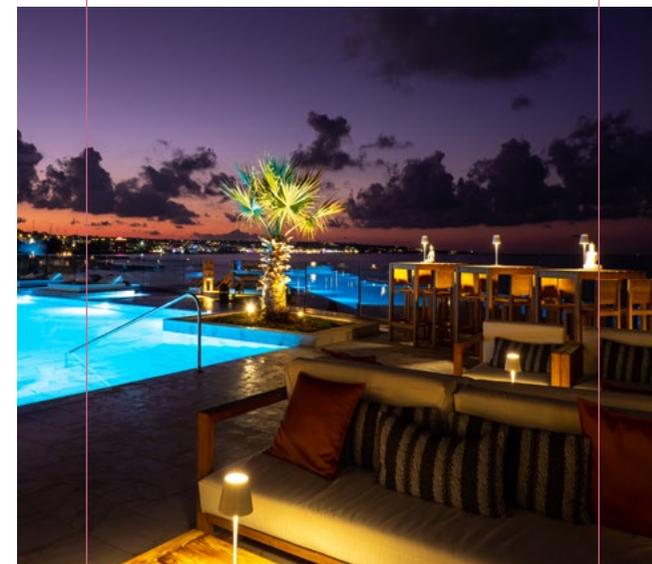
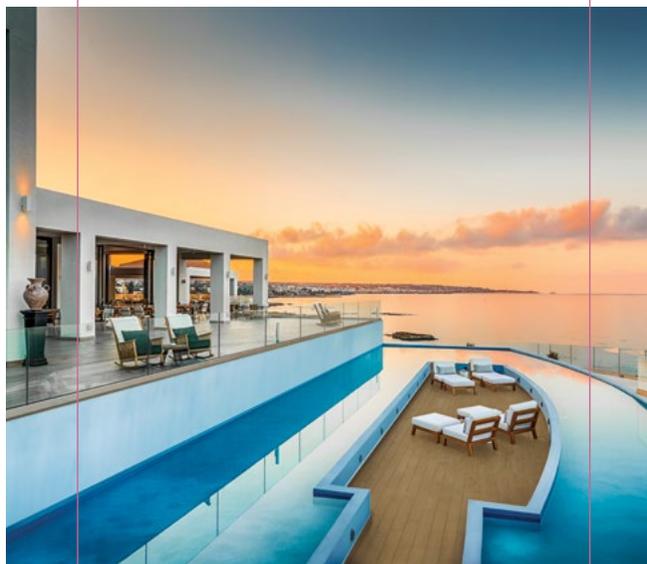
Capacity: 200 pax  
( Only for ceremony &  
cocktail )



## BUDDHA BAR

€ 10.000

Capacity: 200 PAX



**OPEN AIR  
THEATRE  
VENUE FEE**

€ **500,00**

Capacity:  
200 pax



**BEACH  
VENUE FEE**

€ **FREE**

Setup with supplement  
consumption  
( Stage, Arch, flowers,  
etc. )  
Capacity:  
200 pax



**BALLROOM  
VENUE FEE**

€ **800**

Capacity:  
150 pax

## Gala Dinner buffet proposals

Selection of bakery, break sticks multi-seeded, sesame and burley rusks

Cold appetizers on your glass  
Shrimps No2 with special decoration  
Beef fillet in a crust of various peppers  
Smoked salmon roll with asparagus  
Marinated sun dried octopus laid on peas  
Mille feuille of homemade puff pastry stuffed with mouse of wild mushrooms

### Salads

Tomato, cucumber, carrot, onion, pepper, white lettuce  
Tzatziki  
Chinesse lettuce  
Eggplant salad  
Rocket, spinach  
Various pickles  
Black olives, green olives, crushed olives

### Salad Dressing

Milky sauce of smoked paprika  
Vinaigrette of honey tahini  
Yogurt with cream and caramelized onions  
Garlic cream

### Mixed salads

Crispy leaves of greens with prosciutto,  
green apple and raisins

### Greek salad

Quinoa with rocket, cherry tomatoes, goji berries  
Hearts of spinach, caramelized peach and tuna  
Potato salad with eggs, mayonnaise and parsley

### Hot appetizers

Cannelloni stuffed with shrimps, mussels, several of greens  
and yogurt cream

GALA DINNER  
**BUFFET I**

€ 120,00  
per person

Badoo with baby corn and teriyaki sauce  
Asparagus tart  
Risotto with wild mushrooms and parmesan  
Potatoes with brazzola and cream cheese  
Various grilled vegetables

### Show cooking

Spaghetti with various seafood  
Shrimps sauté with onion, garlic, soya, red pepper  
Pork fillet with macadamia, blueberries and fresh cream  
Chicken with pineapple, cashew nut and fresh carry sauce

### On the grill

Lamb chops  
Pork fillet  
Beef steak  
Shrimps  
Lobster

### Desserts

Feta cheese, Gruyere cheese, mizythra cheese, anothotiro cheese  
Walnuts, figs, raisins, almond crumb, honeycomb  
Cream with coconut cream flavored with tonka and light caramel sauce  
Trunk of strawberry with crunchy coating of Gianduja  
Semifreddo of caramelized nuts  
Paribrest  
Tarts with selection of fruits  
Chocolate cake  
Fresh seasonal fruits



## Gala Dinner buffet proposals

Selection of bakery, break sticks multi-seeded, sesame and burley rusks

### Cold appetizers on your glass

Marinated shrimps in avocado and light cream of "macha"  
Mouse of salmon laid on wheat  
Stuffed tortigia with pork fillet & vegetables  
Eggplant from Kithnos island stuffed with "manouri" cheese, cooked in olive oil and garlic

### Salads

Tomato, cucumber, carrot, onion, pepper, white lettuce  
Tzatziki  
Fish roe salad  
Potato salad with rocket  
Spiny chicory  
Beetroot with bitter almond, yogurt and mint  
Artichokes  
Black olives, green olives, crushed olives

### Salad Dressing

Milky sauce of smoked paprika  
Vinaigrette of honey tahini  
Yogurt with cream and caramelized onions  
Garlic cream

### Mixed salads

Fresh salad with beef fillets, blue cheese, burned off with balsamic vinegar  
Salad of hart of lettuce, chicken fillet in spek and parmesan  
Salad with a selection of greens, "mizythra" cheese grilled and vinaigrette of olive puree  
Greek salad with tomatoes, onions, cucumbers, olives, feta cheese, peppers, rusk and oregano  
Salad of fresh mushrooms, grilled marinated vegetables with herbs

### Hot appetizers

Risotto with vegetables  
Lasagne "funghi"  
Mille feuille potato with prosciutto and parmesan  
Mushrooms tart  
Selection of vegetables grilled with balsamic

### Show cooking

Beef fillet sauté with thyme and rosemary crust, burned off with red wine  
Marinated fish with ginger, fried in black beer  
Fisherman paella with shrimps, squid, mussels, chicken, pork, greens, garlic and rice, burned off in white wine  
Lamb sauté with black mushrooms and apricots

### On the grill

Pork fillet on the skewer accompanied with vegetables  
Beef fillets  
Lamb chops  
Chicken fillets  
Salmon fillets  
Grilled shrimps

### Desserts

Feta cheese, Gruyere cheese, mizythra cheese, anhotiro cheese  
Walnuts, figs, raisins, almond crumb, honeycomb  
Tiramisu  
Forest fruits cake  
Chocolate cake  
Cheese cake  
Tart with fruits  
Pastries in your glass  
Éclair with cream of vanilla and chocolate

### GALA DINNER BUFFET II

€ 140,00  
per person



## *Gala Dinner set menu proposals*

### GALA DINNER SET MENU I

€ 120,00  
per person

Amuse bouche

"Ladotyri" goat cheese, from Mytilene, covered with Cretan bread crust, served with refreshing lemon curd and crispy sprouts

Greens with rocket, dried figs marinated in sour apple vinegar and thyme sauce and crispy cherry tomatoes

Salmon with wheat, marinated in pine tree needles, almonds, pomegranate, Dijon mustard emulsion and thyme honey

Cheesecake with fresh Cretan 'myzithra' cheese and compote of sour cherry

### GALA DINNER SET MENU II

€ 140,00  
per person

Amuse bouche

Beef Carpaccio with crunchy parmesan leaves and pure virgin olive oil

Risotto with wild mushrooms and truffle

Salad with rocket spinach, roasted almonds and goat cheese with sour cream

Black angus beef on potato mussel

Chocolate soufflé with Vanilla ice cream

### GALA DINNER SET MENU III

€ 185,00  
per person

Amuse bouche

Katsiki cheese of Kythnos wrapped with eggplant and herbs

Dentex ceviche with bird eye peppers and mint sorbet

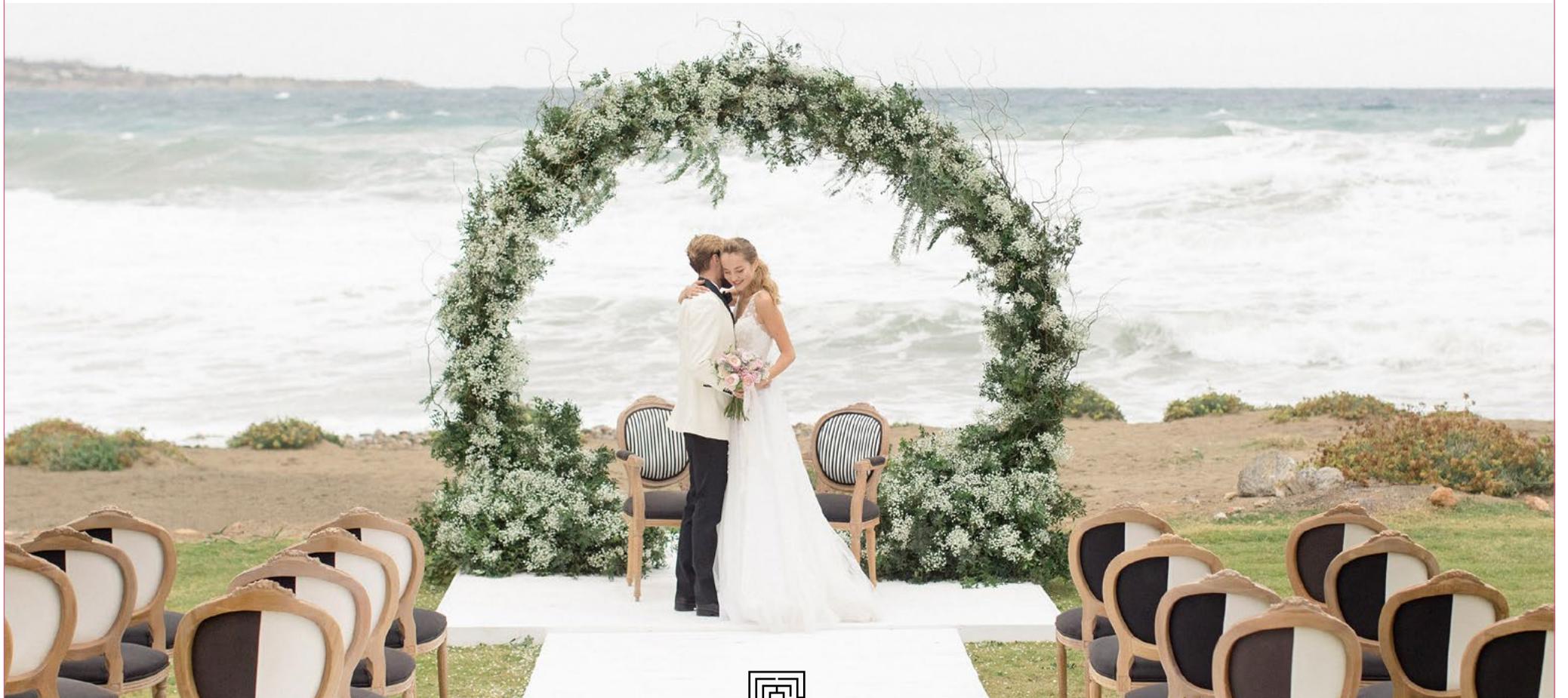
Crispy valerian leaves & spinach with roasted sesame peach and teriyaki sauce

Grouper with delpier peas and potato muslin flavored with basil oil

Chocolate Gateaux with strawberries



*Beverage menu proposals*



## Cocktail reception proposals

### COCKTAIL RECEPTION BEVERAGE MENU I

€ 33,00  
per person up to 1 hour

- White or Red Wine
- Prosecco
- Seasonal Cocktails  
( 3 types/2 cocktails per person )
- Sangria
- Mineral and Sparkling water
- Drink assortments: fresh carrot, cucumber,  
cauliflower, nuts bar mix

### COCKTAIL RECEPTION MENU I

€ 22,00  
per person up to 1 hour

#### Buffet:

- Selection of bakery, break sticks  
multi-seeded, sesame and burley rusks
- Crispy spring rolls with vegetables and  
sweet and sour sauce
- Bites of cheese, sundried tomato  
in a crust leaves
- Mini brochette with cream cheese  
and prosciutto of Parma
- Canapés with smoked salmon and dill
- Crunchy vegetables sticks with  
3 dips sauces
- Mini tartlets with fresh cream and fruits
- Fresh seasonal fruits



## Cocktail reception proposals

### COCKTAIL RECEPTION BEVERAGE MENU II

€ 43,00  
per person up to 1 hour.

- White or Red Wine
  - Champagne Brut
    - Prosecco
  - Premium Seasonal Cocktails  
( 3 types /2 cocktails per person )
    - Sangria
  - Mineral and Sparkling water
- Drink assortments: fresh carrot, cucumber, cauliflower, nuts bar mix

### COCKTAIL RECEPTION MENU II

€ 32,00  
per person up to 1 hour

#### Buffet:

- Selection of bakery, break sticks multi-seeded, sesame and burley rusks
- Crispy spring rolls with vegetables and sweet and sour sauce
- Bites of eggplant with 'Myzithra' cheese and walnuts
  - Flutes of tender smoked turkey
- Canapés with smoked salmon and dill
- Canapés with eggplant mousse and smoked turkey
  - Fillet of chicken and sesame
  - Crunchy vegetables sticks with 3 dip sauces
    - Cheese crockets
- Oven greens pies, cheese pies and sausage pies
- Selection of meat and cheese cold cuts
  - Mini chocolates
- Mini tartlets with fresh cream and fruits
  - Fresh seasonal fruits

## Beverage proposals

### BEVERAGE PACKAGE I (non alcohol)

€17,00 per person

- Mineral and sparkling water,
  - Soft drinks.

### BEVERAGE PACKAGE II

€30,00 per person

- Mineral and sparkling water,
  - Soft drinks,
    - Local beer

### BEVERAGE PACKAGE III

€40,00 per person

- Mineral and sparkling water,
  - Soft drinks,
    - Local beer.
- White and red bottled wine.

**Disclaimer:** Mineral and sparkling water, white and red wine is a bottle for 2 persons

## Regular Open Bar proposals

### REGULAR OPEN BAR (with Bartender)

€45,00  
per person up to 1 hour

Ouzo, Cretan Tsikoudia, Mastiha of Chios  
Campari, Martini, Brandy  
Gin, Vodka, Rum, Tequila  
Regular Scotch Whiskey (2 labels)  
Draught Beer  
White and Red Wine  
Mineral and Sparkling Water  
Soft Drinks and Juices

Drink assortments: fresh carrot, cucumber,  
cauliflower, nuts bar mix

### PREMIUM OPEN BAR (with Bartender)

€65,00  
per person up to 1 hour

Ouzo, Cretan Tsikoudia, Mastiha of Chios,  
Metaxa 5\*  
Premium and Regular Campari, Martini,  
Brandy  
Gin, Vodka, Rum, Tequila  
Signature Cocktail (3 different cocktails)  
Premium and Regular Scotch Whiskey (2  
labels each)  
Draught Beer  
White and Red Wine  
Mineral and Sparkling Water  
Soft Drinks and Juices

Drink assortments: fresh carrot, cucumber,  
cauliflower, nuts bar mix





**buddha-bar beach**  
by buddha-bar

### Buddha Bar Proposal I

€ 66,00  
for one hour

Prosecco  
Premium Seasonal Cocktails ( Mojito Vito, Angel  
Touch )  
Draught Beer  
White Wine "Amethystos" and Red Wine "Rhous"  
Mineral and Sparkling Water  
Soft Drinks and Juices  
Drink assortments: Fresh carrot, cucumber,  
cauliflower, nuts bar mix

Minimum number of persons 15pax  
Mineral and sparkling water, white and red wine  
is a bottle for 2 persons  
Prosecco is a bottle for 6 persons

### Buddha Bar Proposal II

€ 98,00  
for one hour

Champagne Brut  
Premium Seasonal Cocktails (Boracay Spicy  
Mango, Flower Spritz, White Princess)  
Draught Beer  
White Wine "Ktima Alfa" and Red Wine  
"Chateau Julia"  
Sangria  
Mineral and Sparkling Water  
Soft Drinks and Juices  
Drink assortments: Fresh carrot, cucumber,  
cauliflower, nuts bar mix

Minimum number of persons 15pax  
Mineral and sparkling water, white and red wine  
is a bottle for 2 persons  
2 cocktails per person  
Champagne Brut is a bottle for 6 persons





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Terms & Conditions

Menus, sets, etc. prices are not applicable for the Buddha Bar, unless otherwise stated.

All prices include all applicable taxes at current rates.

All packages are subject to availability and do not include accommodation.

All packages are valid with a minimum accommodation booking of 10 rooms for minimum 2 nights. (depending on guests number)

All packages are valid with a minimum of 20 guests wedding reception booking. ( maximum capacity 300 guests )

All packages are complete and package items are not interchangeable.