



*Weddings
& Renewal
of Vows*

Atlantica
Belvedere

V1 - 2025
KOS, GREECE, 5*



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The Atlantica Belvedere Resort

5*, KOS, GREECE

This adult-only resort features a stunning sandy beach and breathtaking Mediterranean views. Enjoy a relaxing atmosphere and a range of accommodation options, making it the perfect destination for an unforgettable getaway. Indulge in tranquility and create lasting memories during your stay. Experience a tranquil getaway in a stunning adults-only resort, where Moroccan-inspired design sets the mood for romance and serenity. Perfect for couples, seniors, and groups of friends, this peaceful haven invites you to unwind and enjoy quality time together.





Ceremony on the Beach

With soft sand between your toes, looking out over the stunning blue seas, you're surrounded by your loved ones and the most picture perfect surroundings. This venue can host up to 60 people and all guests must be 16yrs or above.

Cake and Toast

There's a one tier iced wedding cake that serves around 20 guests included in your wedding package. You can choose from the following flavours: Vanilla, Chocolate, Strawberry, Lemon, Cookie, Caramel, Banana & Praline. You can bring along your own personal cake topper to add or you can order a fresh flower display with our wedding planner. There's also one bottle of sparkling wine included for your toast that serves 6 guests.



UPGRADE

ADDITIONAL TIER – €50

SPARKLING WINE BOTTLE – €30





Pre-wedding

Welcome your guests in style with a private drinks reception and canapés looking out over the resort and out to sea.

This is the perfect opportunity to capture your pre-wedding photography with stunning surroundings as your wedding planner is preparing your guests with button holes and corsages.

FEE

MENU: SEE PAGES

7-8

CANAPE

TAILORED

CHOOSE FROM

Shrimp with fluffy avocado mousse

Smoked Salmon with cream cheese & poppy seeds

Prosciutto with parmesan

Smoked eggplant mousse with salami crunch

Tomato - mozzarella

Roquefort cheese with caramelised pear & walnuts

PRICING

€1 PER PIECE

RECCOMENDED 3 PER PERSON

MENU

BAR

DRINKS MENU

WELCOME A

1 hour open bar

Campari - Ouzo
Spumante Kir Royal
Wine
Beer
Soft Drinks

Crisps, Nuts, Pickles,
Green & Black olives, Fresh vegetable sticks with 2 dips

WELCOME B

1 hour open bar

Gin, Rum, Vodka & Whiskey
Campari - Ouzo
Sparkling wine
Wine
Beer
Soft Drinks

Crisps, Nuts, Pickles,
Green & Black olives, Fresh vegetable sticks with 2 dips

PRICING

WELCOME A - €15 PER PERSON

WELCOME B - €20 PER PERSON

MENU



Wedding Receptions

Your evening reception will form one of the most important parts of your celebration so we've got a choice of private and non-private venues to choose from. Tailored decorations & entertainment can be arranged with our wedding planner when booking a private reception.





PRIVATE
AMMOS

With views out to sea and the classic feeling of being abroad, you and your guests will be seated in groups of six to ten on round or square tables. Decorations can be tailored with your wedding planner and you can choose from one of our seated menus or opt for a more relaxed buffet option. Drinks are served as per the board basis booked and you can also benefit from a 10% discount on our wine list

FEES

MENU: SEE PAGES
13-19



NON-PRIVATE

HELONA RESTAURANT

Prefer a relaxed, varied dining experience? Our main restaurant offers a buffet with dishes to suit everyone. Drinks follow your board basis and you'll be seated between 18:30–19:00. This option is available for up to 20 people, table decorations are optional and tables can be arranged together with a €20 per person supplement.



NON-PRIVATE

CULLINARIUM

If you're looking for a more intimate setting whilst not compromising on the views, the Cullinarium A la carte restaurant is an ideal venue for weddings groups up to 10 people.

One visit per stay is included in the All-Inclusive package for the A la carte menu and can be used on your wedding day or you can choose from our wedding menus.

FEES

MENU: SEE PAGES

13-17



MENU

Some inclusions are subject to change & please consult your wedding planner about any food intolerances

DINNER ONE

SET MENU

FIRST COURSE

Shrimp salad with cucumber, cherry tomatoes & mango
honey lemon dill dressing

MAIN COURSE

Pumpkin crème soup with sautéed bacon sea bream with
tomato marmalade & rocket virgin olive oil & crispy
potatoes

OR

Chicken filet with celery root puree, potato gratin & gravy
sauce

DESSERT

Wedding cake
Assortment of sweets & fresh seasonal fruits. Filter coffee,
Metaxa brandy, Mastic liqueur

PRICING

€40 PER PERSON

MINIMUM 4 PERSONS

MENU

DINNER TWO

SET MENU

FIRST COURSE

Crispy green salad with sautéed Chicken breast, avocado
& yoghurt dill dressing

MAIN COURSE

Salmon filet with seasonal vegetables & buttered baby
potatoes, dill white wine sauce

OR

Pork filet with potato-parsley puree & roasted carrots,
aged balsamic vinegar sauce

DESSERT

Wedding cake
Assortment of sweets & fresh seasonal fruits. Filter coffee,
Metaxa brandy, Mastic liqueur

PRICING

€45 PER PERSON

MINIMUM 4 PERSONS

MENU

DINNER THREE

SET MENU

FIRST COURSE

Shrimps salad with sour apple chips, kummel, mango, celery, lime & virgin oil

SECOND COURSE

Linguine with lobster sauce amandine

LIME SORBET

MAIN COURSE

Veal filet S/Red sonny wine & mushroom sauce, potatoes 'dauphinoise' & vegetables

DESSERT

Wedding cake
Assortment of sweets & fresh seasonal fruits. Filter coffee, Metaxa brandy, Mastic liqueur

PRICING

€70 PER PERSON

MINIMUM 4 PERSONS

MENU

DINNER FOUR

SET MENU

FIRST COURSE

Espresso soup of duck with wild asparagus & spicy duck

SECOND COURSE

Leaves of lettuce with pear, orange filet, smoked port & strawberry vinaigrette

THIRD COURSE

Warm tart with broccoli & smoked Salmon

MAIN COURSE

Black angus filet with potato stuffed with wild mushrooms, beetroot chips

DESSERT

Wedding cake
Assortment of sweets & fresh seasonal fruits. Filter coffee, Metaxa brandy 7*, Mastic liqueur

PRICING

€100 PER PERSON

MINIMUM 4 PERSONS

MENU

GREEK DINNER

BUFFET

COLD STARTERS

Traditional Greek Salad with virgin olive oil
Tzatziki
Eggplant salad
Salad variety
Fresh vegetables with dips
Traditional Greek cheese variety
Octopus carpaccio

WARM STARTERS

Spinach pie
Shrimp "Saganaki"
Mini Zucchini burgers with yoghurt
Meatballs in tomato sauce
Moussaka
Potatoes, freshly fried in olive oil
with Graviera cheese

MAIN COURSE

Chicken filet with green vegetable risotto & Anthotiro
cheese
Pork filet in lemon & oregano sauce with fried baby
potatoes
Sea bream tomato marmalade & rocket, marinated with
aged balsamic vinegar
Lamb ragout with seasonal vegetables in a sweet tomato
sauce
Pilaf rice with almonds & raisins
Boiled seasonal vegetables with virgin olive oil & garlic

DESSERT

Variety of traditional Greek sweets
Yoghurt with honey & walnuts
Vanilla ice cream
Fresh seasonal fruits

PRICING

€65 PER PERSON

MINIMUM CHARGE 20 PEOPLE

MENU

BBQ

BUFFET

COLD STARTERS

Traditional Greek salad with virgin olive oil
Fresh seasonal salad with fried Manouri cheese & aged balsamic vinegar, sun dried tomato, cucumber, onions & parsley

ON THE GRILL

Juicy chicken filet with sweet chili
Fluffy beef burger
Traditional Greek pork souvlaki
Pork sausage
Marinated Salmon filet with Greek herbs
Grilled shrimps
Grilled vegetables

ON THE SIDE

Oven baked potatoes with lemon juice & oregano
Boiled seasonal vegetables

DESSERT

Variety of traditional Greek sweets
Fruit tart mousse
Fruit jelly
Fresh seasonal fruits
Cheese variety

PRICING

€85 PER PERSON

MINIMUM CHARGE 20 PEOPLE

MENU

Flowers

The bridal bouquet and button hole is included in your wedding package and you can choose from Roses, Lilly's or Gerbera flowers. You can upgrade your bouquet with our wedding planner if you wish. Any additional flowers you order for your ceremony can also be used for your private evening reception.



ADDITIONAL OPTIONS

Additional Button Holes – From €15

Bridesmaid Bouquet – From €40

Rose petals in a basket – From €20

Single flower chair decoration – From €10

Table Centre piece – From €50

Fresh green garland table decoration - From €60

STEAMING

Wedding dress – From €50

Wedding suit – From €35



Entertainment

There's a choice of entertainment to book when hosting a private evening reception. All services must be booked through your wedding planner.

DJ

Playing your favourite hits until 23:00pm €320

CHOCOLATE FOUNTAIN

A flowing fountain of chocolate served with cut fruits - €65

GREEK DANCERS

Around a one hour show, including group participation that is sure to create some lifelong memories - €300

FIREWORKS

Package One – €300
Package Two – €330
Package Three - €500



DAY PASSES



Any guests visiting the hotel for your wedding day will require a day pass and will need to check-in at the reception upon arrival.

FEES

DRINKS PASS
ALLOWS ENTRY ONE HOUR BEFORE
YOUR CEREMONY UNTIL 00:00
TO PAIR WITH A PRIVATE WEDDING
RECEPTION
ADULT €20

FULL DAY PASS
10:00 UNTIL 00:00
ADULT - €80

HALF DAY PASS
15:00 UNTIL 00:00
ADULT - €40

Atlantica
Weddings

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