

A romantic scene of a couple holding hands on a rocky beach at sunset. The couple is silhouetted against the warm, golden light of the setting sun over the ocean. The scene is framed by the dark, textured rock of a cave opening, creating a natural archway. The overall mood is intimate and serene.

Weddings & Renewal of Vows

Atlantica
Beach Resort Kos

V2 - 2025
KOS, GREECE, 5*



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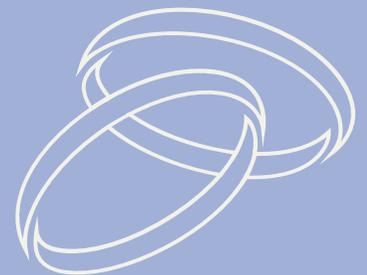
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The Atlantica Beach Resort

5*, KOS, GREECE

Atlantica Beach Resort offers a welcoming retreat with everything needed for a relaxing getaway. From spacious rooms and inviting pools to a range of dining options and entertainment, this resort blends comfort and fun. Perfect for families and couples alike, every detail is crafted for a memorable stay. Nestled along a beautiful stretch of sandy beach, Atlantica Beach Resort is surrounded by stunning natural landscapes. With easy access to local sights, quaint villages, and the crystal-clear sea, it's an ideal spot to explore or simply unwind by the shore, capturing the best of the area's charm.



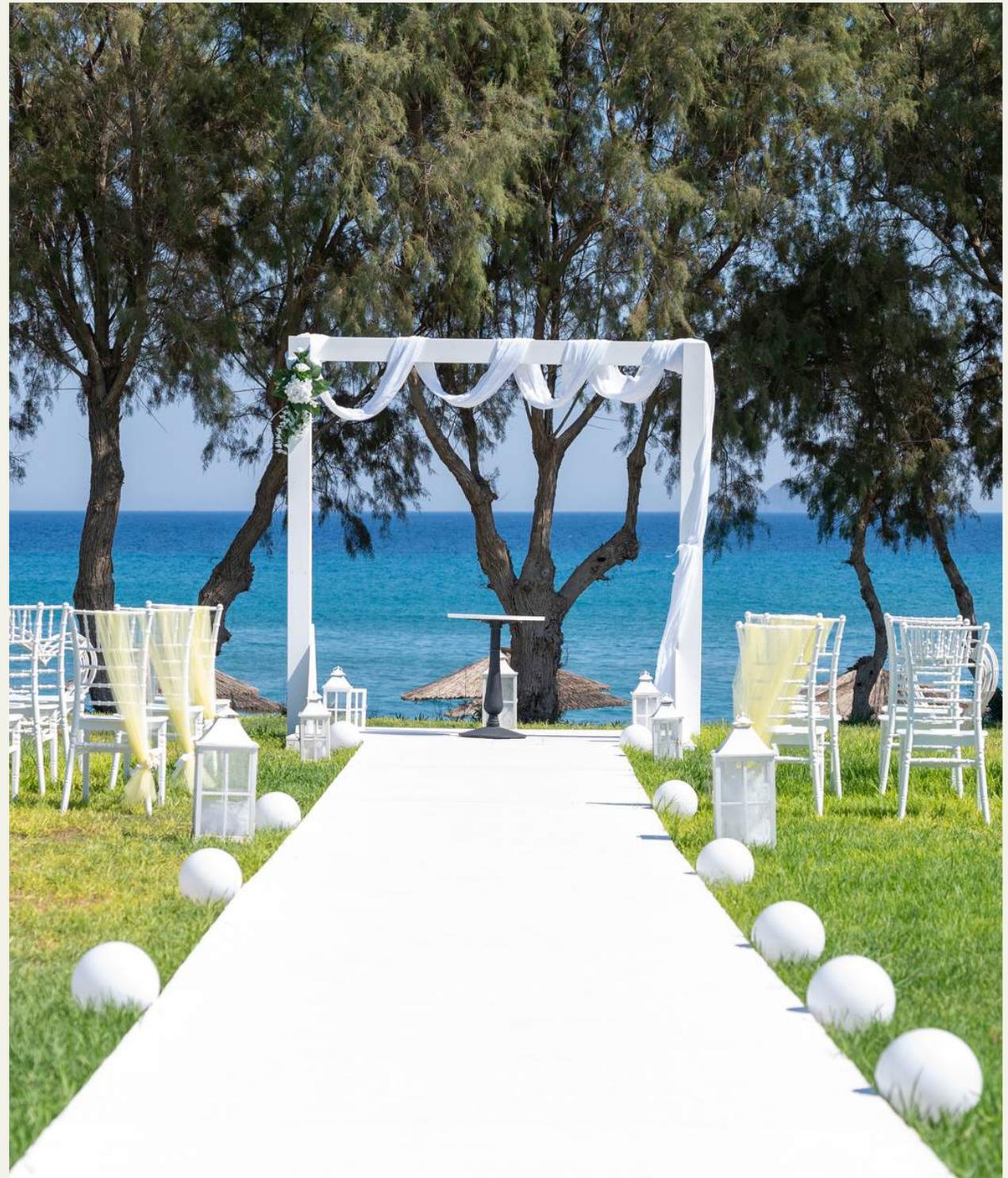


Ceremony on the Beach

This beach wedding venue in Kos offers a serene and romantic setting with stunning views of the sparkling sea. A simple white wooden arch adorned with lush flowers frames the aisle, which is lined with white Chiavari chairs for an elegant look. The soft sand, gentle waves, and open skies create a peaceful, romantic atmosphere, making it the perfect location for a timeless beach ceremony. This venue can host up to 100 people.

Ceremony at the Hotel Gardens

Hidden away in a private garden space you can enjoy the greens of the gardens whilst overlooking the blues of the seas and sky. A white stretched aisle connects you to an archway, setting the scene for your vows. This venue can host up to 100 people.



Cake and Toast

Included in your wedding package is a one tier iced wedding cake for the wedding couple cake cutting. You can choose from the following flavours: Vanilla, Chocolate, Strawberry, Lemon, Cookie, Caramel, Banana & Praline. You are welcome to bring along your own personal cake topper to add or you can order a fresh flower display with your wedding planner. Your cake is usually cut as part of your wedding ceremony and additional pieces of cake can be ordered if required and cost €25 per kilo. One Kilo will serve around 5 people. There's also one bottle of sparkling wine included for your toast that serves 5 guests and if you enjoy a nibble then you can choose from our canape menu on page 7.



UPGRADE

ADDITIONAL CAKE PER KILO – €25
SPARKLING WINE BOTTLE – €30



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

MINIMUM 3 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 gorgeous venues for you to choose from. Tailored decorations & entertainment can be arranged with your wedding planner when booking a private reception.



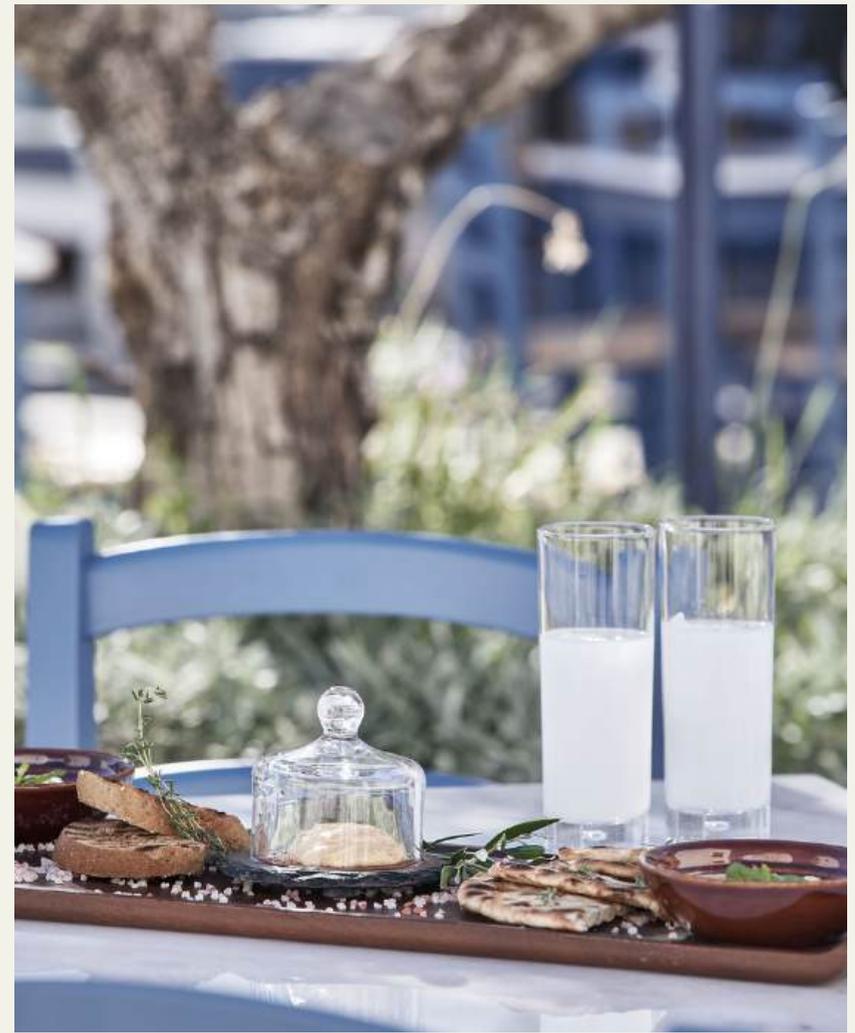


PRIVATE GARDENS

Set within our manicured gardens and with views out to sea, overlooking your ceremony venue. This private area is the perfect place to host your wedding reception with entertainment. You can choose from one of our wedding menus on page 11-21 and tailor the decorations with your wedding planner or with some of your personal decorations brought from home.

FEES

RENTAL €650
MENU: SEE PAGES
11-21



NON PRIVATE

ELE'A GREEK

If you're craving classic Greek flavors, this charming à la carte restaurant nestled in a courtyard is the perfect choice. Everyone will be seated together in one designated area, with food and drinks included as part of your all-inclusive package. Please note, this option accommodates up to 25 people, and the menu may vary by season. For an extra touch of entertainment, Greek dancers can also be arranged to perform at the venue.

FEES

RENTAL €150



MENU

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

BUFFET

INTERNATIONAL MENU

SALADS

Make your own salad

Tomato, Cucumber, Peppers, Onion, Carrots, Cabbage, Red Cabbage, Spinach Leaves, Rocket Salad & Iceberg lettuce Ceasar Salad, Antipasti Pasta Salad, Fresh Green Salad, Greek Farmers Salad & Tzatziki

DRESSINGS

Ketchup, Mustard, Mayonnaise, Ceasar, Andalouse, Mediterranean, French, Balsamic Vinegar & Virgin Olive Oil

CHEESE SELECTION

Cretan Kefalotyri, Manouri Goat & Emental

MAIN COURSE

Carving station with roasted pork leg with green pepper & Thyme.

Chicken wings with BBQ sauce, Fish & chips, Soya Beef with broccoli, Pork souvlaki, Rice with sundried tomato and fresh herbs, Grilled vegetables, Broccoli with almonds, Macaroni & cheese, Mushroom pie, Aubergine rolls with gruyere cheese, Meatballs with tomato & feta cheese, Vegetables ratatouille & Saganaki mussels

DESSERT

Lemon pie, Variety of Greek pastry, Tiramisu, Fresh Fruits & Ice Cream (2 flavours)

PRICING

€60 PER PERSON

MINIMUM CHARGE 35 ADULTS

MENU

BBQ

BUFFET MENU

1/2

SALADS

Make your own salad

Tomato, Cucumber, Peppers, Onion, Carrots, Cabbage, Red Cabbage, Spinach Leaves, Rocket Salad & Iceberg lettuce Chicken salad, Potato salad with bacon, Smokes Salmon salad, Greek farmers salad & Tzatziki

DRESSINGS

Ketchup, Mustard, Mayonnaise, Caesar, Andalouse, Mediterranean, French, Balsamic Vinegar & Virgin Olive Oil

CHEESE SELECTION

Feta, Cheddar & Blue

CARVING STATION

Roast Beef accompanied with pepper & béarnaise sauce

FROM THE GRILL

Chicken breast, Swordfish fillet, Burgers, Sausages & Corn on the cob

SAUCES

Bbq, Remoulade, Chilli, Curry Ketchup, Chimichurri, Lemon oil & Spicy mustard

MENU

BBQ

BUFFET MENU

2/2

HOT ITEMS

Mozzarella & tomato lasagne quiche lauren, Kous Kous with vegetables and dried fruits, Beef tagliata, Basmati rice & Grilled vegetables

DESSERT

Variety of Greek pastry, Cheese Cake, Fresh fruit tarts, Seasonal fruits & Ice Cream (2 flavours)

PRICING

€70 PER PERSON

MINIMUM CHARGE 35 ADULTS

MENU

BBQ

FISH MENU

1/2

SALADS

Make your own salad

Tomato, Cucumber, Peppers, Onion, Carrots, Cabbage, Red Cabbage, Spinach Leaves, Rocket Salad & Iceberg lettuce Kous Kous with Octopus, Green Tuna salad, Green salad with smoked Trout, Greek farmers salad & Tzatziki

DRESSINGS

Ketchup, Mustard, Mayonnaise, Ceasar, Andalouse, Mediterranean, French, Balsamic Vinegar & Virgin Olive Oil

CHEESE SELECTION

Feta, Parmesan & Greek Gruyere

CARVING STATION

Baked Salmon in salt crust accompanied with Hollandaise & lemon dill sauce

FROM THE GRILL

Shrimp, Fish souvlaki, Tuna fillet, Seabass & Dorado & Vegetables

MENU

BBQ

FISH MENU

2/2

SAUCES

Bbq, Remoulade, Chilli, Curry Ketchup, Chimichurri,
Lemon oil & Spicy mustard sauces

DESSERT

Variety of Greek pastry, Black Forest, Pavlova with
strawberries, Caramel tartlets, Seasonal fruits & Ice Cream
(2 flavours)

HOT ITEMS

Turkey fillet with cumin & lime, Pork fillet with balsamic
vinegar, Beef scallop with rocket pesto sauce, Mussels
saganaki, Steamed vegetables, Seafood linguini &
Mushroom caponata

PRICING

€80 PER PERSON

MINIMUM CHARGE 35 ADULTS

MENU

DINNER ONE

SET MENU

FIRST COURSE

Tender green leaves salad with season fruits drizzled with a citrus dressing

MAIN COURSE

Juicy Pork fillet with sweet potato puree accompanied with Thyme sauce

DESSERT

Strawberry Millefeuille

PRICING

€40 PER PERSON

MINIMUM 4 PERSONS

MENU

DINNER ONE

SET MENU

FIRST COURSE

Tender green leaves salad with season fruits drizzled with a citrus dressing

MAIN COURSE

Juicy Pork fillet with sweet potato puree accompanied with Thyme sauce

DESSERT

Strawberry Millefeuille

PRICING

€40 PER PERSON

MINIMUM CHARGE 15 ADULTS

MENU

DINNER TWO

SET MENU

FIRST COURSE

Vegetable tabbouleh with grilled vegetables
accompanied with yoghurt & mint mousse

SECOND COURSE

Cheese "Loukoumades" with tomato marmalade & chios
mastic foam

MAIN COURSE

Tender Chicken breast stuffed with Anthotyro local
cheese & sundried tomato accompanied
with raisins gravy

OR

Seabass fillet on celeriac cream with green apple &
lemon oil foam

DESSERT

Forest fruit pavlova

PRICING

€45 PER PERSON

MINIMUM CHARGE 15 ADULTS

MENU

DINNER THREE

SET MENU

FIRST COURSE

Crispy green salad with sautéed chicken breast pieces,
Avocado aromatised and yoghurt dill dressing

MAIN COURSE

Tender Salmon fillet with vegetables and baby potatoes
accompanied with Dill wine sauce

OR

Juicy Pork fillet with potato puree & roasted carrots
drizzled with balsamic sauce

DESSERT

Caramel tart with nuts & Vanilla ice cream

PRICING

€50 PER PERSON

MINIMUM CHARGE 15 ADULTS

MENU

BUFFET

STAND UP LIGHT

COLD SELECTION

Canapè variety Smoked Salmon & avocado with sesame
Shrimps with crispy cucumber, crème cheese & fresh dill
Tomato mozzarella with fresh basil, fresh cheese with fruit
chutney Cheese & cold cuts platter Vegetable sticks with
dips

WARM SELECTION

Mini cheese pies
Mini spinach pies
Spring rolls with sweet chili sauce
Mini Greek souvlaki
Tortillas with Chicken & vegetables gratinated with
cheese

DESSERT

Selection of sweets Selection of fruits

PRICING

€40 PER PERSON MINIMUM
CHARGE 20 ADULTS MAXIMUM
50 ADULTS

MENU

FIRST COURSE

Chicken Caesar salad

Grilled chicken stripes, on a bed of fresh lettuce accompanied with croutons, bacon bits with original Caesar dressing topped with parmesan flakes

OR

Coleslaw with pear, carrots and sweet vegan vinaigrette

MAIN COURSE

Mini burgers

Two mini burgers on brioche buns with cheddar cheese, tomato and mayonnaise. Served with cherry tomatoes, cucumber & crispy fries

OR

Club sandwich

Three tiers sandwich with Chicken, cheese, fried eggs, mayonnaise, iceberg, crispy bacon, tomatoes.

Served with French fries

OR

Chicken nuggets

Breaded Chicken bites with French fries & carrots

Or

Fish sticks

Fish croquettes with French fries, cherry tomatoes & cucumber

Or

Penne OR Fusilli

Freshly made pasta with a choice of Napolitan or Bolognese sauce

MENU

DESSERT

Fruit salad

Variety of seasonal fresh fruits

OR

Chocolate mouse

OR

Ice cream

3 scoops, vanilla, chocolate and strawberry

PRICING

€25 PER CHILD

AVAILABLE FOR CHILDREN

UNDER 12YRS

MENU

Entertainment

There's a choice of entertainment to book when hosting a private evening reception to create that special atmosphere for you and your guests.

All services must be booked with your wedding planner.

DJ

Playing your favourite hits to get the party in full flow. €170 per hour (min. 3 hours max. 3.5 hours)

CANDY BUFFET

Gummies, Chocolates, Lollipops & more

Min. 20 people - €7
21-40 people - €8
41-60 people - €9
61-100 people - €10
*Price per person

GREEK DANCERS

Around a one hour show with 4 dancers, including group participation that is sure to create some lifelong memories €500

FIREWORKS

Package One – €330
Package Two – €350
Package Three - €500





UPGRADE

PRIVATE DINNER



Included in your wedding package is a private dinner for two that will be offered in one of our restaurants. You can upgrade this to a romantic setting on the beach with a private dining experience not to be forgotten.

FEES

€350

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 your wedding planner if you wish.



ADDITIONAL OPTIONS

Additional Button Holes – From €18

Bridesmaid Bouquet – From €50

Rose petals in a basket – From €25

Single flower chair decoration – From €15

Table Centre piece – From €60

Fresh green garland table decoration - From €80

STEAMING

Wedding dress – From €140

Wedding suit – From €60





Hair & Makeup

Everyone wants to look on top form when it comes tying the knot so our Hair & Make-Up stylist will add the professional touch of glamour to your wedding day. Bookings should be made with your wedding planner.

OPTIONS

Bridal hair - €200

Bridesmaid hair - €80

Children's hair - €50

Guests hair - €70

Grooms hairstyle and shave - €70

Bridal makeup including trial - €180

Guests makeup - €85

Bridal manicure & pedicure - €160

Guests manicure & pedicure - €110



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. Day passes allow entry from 10am until midnight on an all-inclusive board basis.

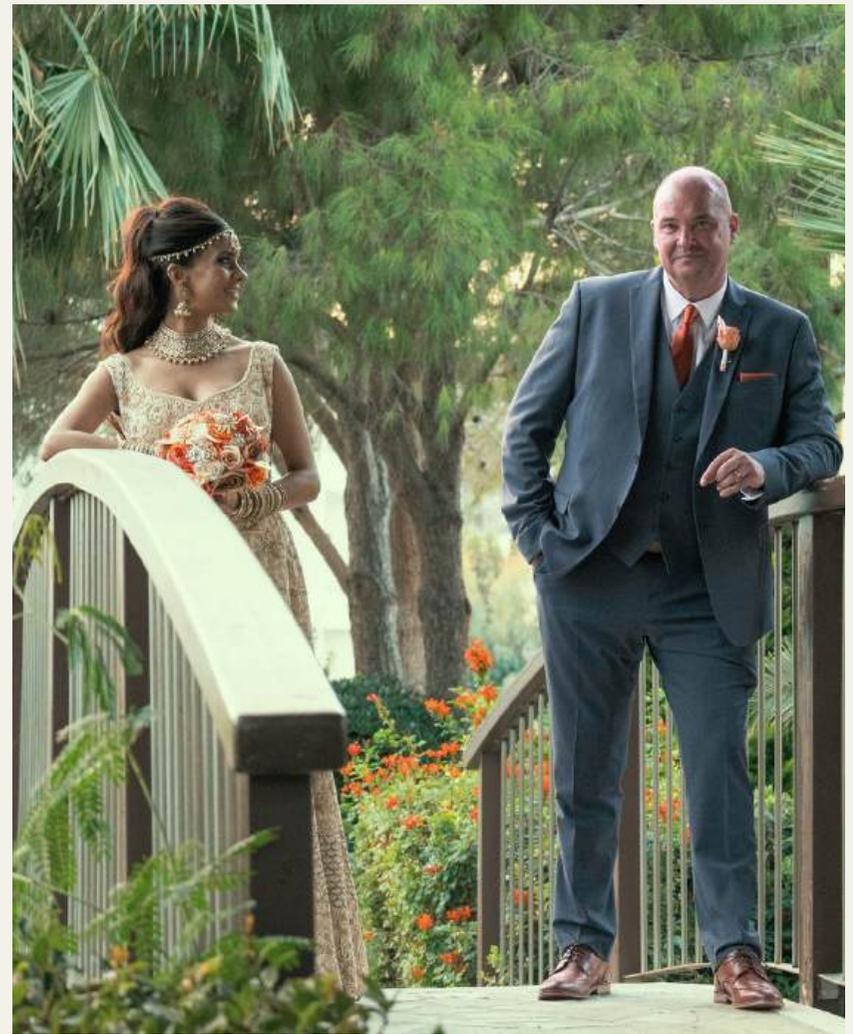
For private receptions, menu pricing incurs an additional charge. If you choose the Ele'a Greek Restaurant, there is a supplementary fee of €10 per person.

FEES

ADULT €80

CHILD (2-12YRS) €40





Atlantica
Weddings

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