



*Weddings
& Renewal
of Vows*

Atlantica
Grand Mediterraneo

V1 - 2025
CORFU, GREECE, 5*



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The Atlantica Grand Mediterraneo Resort

5*, CORFU, GREECE

Overlooking Ermones Beach in western Corfu, this legendary resort features intimate terraced buildings with double and deluxe rooms, some with private pools. Set on 110 acres of cypress and pine woods, it boasts breathtaking cliffside views of the turquoise Ionian Sea, just 25 minutes from Corfu airport and town. Set on Corfu's scenic cliffs, this relaxed retreat overlooks the shimmering Ionian Sea. Enjoy peaceful walks through lush woods, unwind on Ermones Beach, or explore the charming streets and vibrant culture of nearby Corfu town. Perfect for a tranquil getaway with stunning sunsets to end each day.





Ceremony at the Secret garden

There's a hidden spot for you and your wedding party with views that cannot be replicated. Picture this; Sea and mountain views in a hidden spot that oozes pure luxury. This venue can host up to 8 people

Ceremony at Vertigo

If privacy is your thing then our vertigo restaurant creates a perfect setting for a special wedding day. With stunning views out to sea you'll be able to capture the most beautiful photos creating memories for a lifetime. This venue can host up to 30 people





Ceremony at Culinarium

With magnificent views overlooking the sea, this venue gives every reason to marry abroad. Offering elegant décor and an atmosphere perfect for any romantic couple, this venue can host up to 30 people

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 any of the following flavours: Vanilla, Chocolate, Strawberry & Banana. You can bring along your own personal cake topper to add or you can order a fresh flower display with your wedding planner. There's also one bottle of sparkling wine included for your toast that serves 6 guests.



UPGRADE

TWO TIER CAKE - €70

THREE TIER CAKE - €120

SPARKLING WINE BOTTLE - €27





Wedding Receptions

Your wedding 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.





COCKTAIL RECEPTION

Once you're vows are sealed and you've enjoyed some time with the photographer or as a welcome to your guest before you toe the knot, an area at our main bar can be used to host a celebratory cocktail reception. A paradise area creating the most picture perfect moments. The reception will lead nicely on to your ceremony or evening reception with a selection of celebratory cocktails & canapes to impress.

FEES

MENU: SEE PAGES

13-18



PRIVATE VERTIGO

There's so many reasons to choose this restaurant when it comes to your wedding reception. The unmatched views looking out to Sea and the mountains creating a scene fit for a postcard. Combine this with the top class service and you have the perfect recipe for a wedding reception that is guaranteed to impress. Drinks are served on the board basis booked and all guests must be booked on the same board basis on the wedding day.

FEES

RENTAL: €1800
MENU: SEE PAGES

19-24



PRIVATE
CULINARIUM

This restaurant is tucked right up to the beach thus the sounds of the sea is definitely on the menu. Whether you're looking for an informal seating arrangement or a tailored table plan we've got it covered. Drinks are served on the board basis booked and all guests must be booked on the same board basis on the wedding day.

FEES

RENTAL: €1200
MENU: SEE PAGE
19-24



NON PRIVATE RESTAURANTS

For smaller weddings, you can select from any of our available restaurants and enjoy dining based on your booked board basis. This option accommodates non-private receptions for up to 8 guests, with no entertainment permitted. Drinks will be served according to the booked board basis, and all guests must be on the same board basis for the wedding day.



MENU

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

DRINKS

COCKTAIL RECEPTION

COCKTAILS & DREAMS

ELECTRIC BLUE

Gordons gin, Blue Curacao, Tonic, Lemon wedges & sprig of rosemary

PATHOS

Smirnoff vodka, Passoa, Elderflower syrup, Pineapple juice, cranberry juice & fresh lime

HONEY COMB

Havana club, Honey syrup, Fresh pineapple, Batida de coco & lime

WINETAITS

GRAPE WHITE

White wine & grapefruit

PEACH PERFECT

White wine with peach puree & plumb bitter

FRAGOLA

Red wine, strawberry puree & old fashion bitter

PRICING

COCKTAIL & DREAMS

€30 PER PERSON

WINETAITS

€20 PER PERSON

45 MINUTE SERVINGS

MENU

DRINKS

COCKTAIL RECEPTION

BUBBLES

SENSES SPRITZ

Aperol Martini Rosso, Campari, Orange bitters & sparkling wine

GRAND MIMOSA

Grand Marnier, Fresh Orange juice & sparkling wine

DOLCE VITA

Smirnoff Vodka, Ginger, Midori & sparkling wine

GIN GURU

SPICE OF CORFU

Bombay gin, Tonic, Sliced cucumber with pink and green Tabasco, Rosemary stick

NEGRONI

Gordons gin, Martini Rosso, Campari & orange bitters

BILLIE GIN

Bombay gin, Bianco vermouth, Fresh lemon, Sugar syrup, Orange bitters

PRICING

BUBBLES €35 PER PERSON
GIN GURU €30 PER PERSON
45 MINUTE SERVINGS

MENU

DRINKS

COCKTAIL RECEPTION

FULL OPEN BAR

SENSES SPRITZ

Aperol Martini Rosso, Campari, Orange bitters & sparkling wine

Smirnoff vodka, Captain Morgan rum, Bacardi rum, Metaxa 3*, Grants whisky, Gordons gin, Martini Bianco, martini Rosso, Jose Cuervo Especial tequila, Disaronno Amaretto, Ouzo, Bitter Aperitif, Local liquors, Soft drinks, Juices, Bottles of house wines (white, rose & red), Sparkling wine

PRICING

€47 PER PERSON

45 MINUTE SERVINGS

MENU

CANAPE

MENU A

COLD CANAPES

Cherry tomatoes with bacon mousse
Cucumber & Philadelphia cheese
Puff with Tuna salad
Roast Beef & coleslaw

HOT BITES

Chicken breast with sesame Fri Fri
Mini Pork skewer with four cheese sauce
Ham & Emmental cheese rolls
Spring rolls with sweet & sour cheese

SWEETS

Variety of mini sweets

ACCOMPANIMENTS

Bakers basket with various accompaniments
Potato chips
Black & Green olives
Fresh vegetables on sticks
with cocktail sauce

PRICING

€35 PER PERSON

MENU

CANAPE

MENU B

COLD CANAPES

Prosciutto di Parma & Fig
Tartlet with Crab
Roquefort mousse & nuts
Turkey roll with Kopanisti from Mykonos

HOT BITES

Vol-au-vent with shrimps
Fried mozzarella batons
Eggplant croquettes
Meatballs with barbecue sauce

SWEETS

Variety of mini sweets

ACCOMPANIMENTS

Bakers basket with various accompaniments
Bread rolls, Cracker bread sticks & olive paste
Fresh vegetables with horseradish sauce
Pickles
Potato chips with tomato flavour

PRICING

€35 PER PERSON

MENU

DINNER

MENU A

FIRST COURSE

Lasagna stuffed with four cheese cream, cooked with fresh tomato sauce & basil aroma

DESSERT

Chocolate trilogy with milk chocolate mousse, white chocolate biscottino & ganache topping with pistachio

MAIN COURSE

Juicy Chicken fillet with red sweet potato purée, butter vegetables & aged red wine sauce

PRICING

€55 PER PERSON

MENU

DINNER

MENU B

FIRST COURSE

Mushroom soup

DESSERT

Ekmek kantaifi with mastic liqueur aromatic cream & roasted pistachio

SECOND COURSE

Lasagna with vegetables in a tomato & crème sauce

MAIN COURSE

Grilled Pork fillet with celery root purée, sautéed aromatic mushrooms with thyme & garlic, gravy sauce with truffle essence

PRICING

€60 PER PERSON

MENU

DINNER

MENU C

FIRST COURSE

Pumpkin soup with orange, ginger & spice mix essence

SECOND COURSE

Lasagna filled with pulled veal, mushrooms parmesan & truffle oil

THIRD COURSE

Caprese salad with rocket & balsamic dressing

MAIN COURSE

Tender Beef fillet with potato puree scented with saffron, asparagus & butter carrots, cherry tomatoes confit & gravy sauce aromatised with peppers

DESSERT

Crunchy Pavlova with white chocolate cream & forest fruit sauce

PRICING

€70 PER PERSON

MENU

BBQ

BUFFET A

SALAD & APPETISERS

Coleslaw
Greek salad
Caesar salad
Rocket salad & local greens
Dressings: Yoghurt, Mustard, Cocktail sauce, Oil & Vinegar

COLD PRESENTATION

Assortment of Greek cheese

HOT PRESENTATION

Chicken wings with teriyaki sauce
Grilled vegetables
Baked potatoes with herbs
Pork spare ribs with BBQ sauce
Rhodian sausages
Grilled Salmon skewers
Mini Pork souvlaki with pitta bread
French fries
Rice with herbs

DESSERTS

Variety of Greek & international pastries
Sliced fresh fruits

PRICING

€60 PER PERSON

MINIMUM CHARGE 21 ADULTS

MENU

BBQ

BUFFET B

SALAD & APPETISERS

Coleslaw
Greek salad
Caesar salad
Rocket salad & local greens
Sun-dried tomatoes & parmesan cheese
Fresh greens
Dressings: Yoghurt, Mustard, Cocktail sauce, Oil & Vinegar

COLD PRESENTATION

Assortment of Greek cheese

HOT PRESENTATION

Chicken wings with teriyaki sauce
Grilled vegetables
Baked potatoes with herbs
Pork spare ribs with BBQ sauce
Skewered Chicken fillets
Rhodian sausages
Fillet of Veal marinated with spices
Shrimps with lemon oil sauce
Mini Pork souvlaki with pitta bread
French fries
Rice with herbs

DESSERTS

Variety of Greek & international pastries
Sliced fresh fruits

PRICING

€70 PER PERSON

MINIMUM CHARGE 21 ADULTS

MENU

GREEK

BUFFET

SALAD & APPETISERS

Traditional Tzatziki with yoghurt, cucumber & garlic
"Melitzanosalata" spread
Caesar salad
Refreshing Greek salad
Cheese plate with Greek cheeses
Green salad with aromatic herbs & Graviera cheese

HOT PRESENTATION

Fresh deep fried squid
Tender cheese croquettes
Slow cooked Beef meat balls with tomato sauce and yogurt
Grilled Chicken fillet
Grilled Pork fillet
Grilled Greek sausage
Grilled Lamb chops
Pita bread
French fries
Grilled vegetables & fresh
lemon olive oil
Rice with herbs

DESSERTS

Selection of traditional Greek desserts
Selection of seasonal fruits

PRICING

€60 PER PERSON

(MINIMUM CHARGE 21 PERSONS)

MENU

UPGRADE

Private dinner

Included in your wedding package is a dinner for two that will be offered in the Culinarium restaurant. You can upgrade this to a romantic setting in our secret garden with a private dining experience not to be forgotten or Vertigo restaurant as you gaze out to sea .



PRICING

SECRET GARDEN - €180PP

VERTIGO - €80PP



Personal Touches

BREAKFAST IN BED

Start your married life with a sumptuous breakfast in bed From €30pp

TRANSLATIONS

Your wedding certificate is issued in the local language and our translation services will provide you with an English version €120

WEDDING ARCH

A variety of wedding arches decorated with flowers are available to hire and create a beautiful focal point for your vows From €450



BALLOON DECOR

Add a touch of class with a variety of balloon decorations from arches to balloon release. Please speak with your wedding planner in advance for tailored requests.

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. Any additional flowers you order for your ceremony can also be used for your private evening reception.



ADDITIONAL OPTIONS

- Button holes - From €7
- Corsage - From €15
- Bridesmaid bouquet - From €40
- Wedding arch - From €450
- Table centre piece - From €50
- Large freestanding arrangement - €95
- Floral cake topper - From €15
- Chair decoration - From €35
- Thank you bouquet - From €45

STEAMING

- Wedding dress – From €60
- Wedding suit – From €40



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

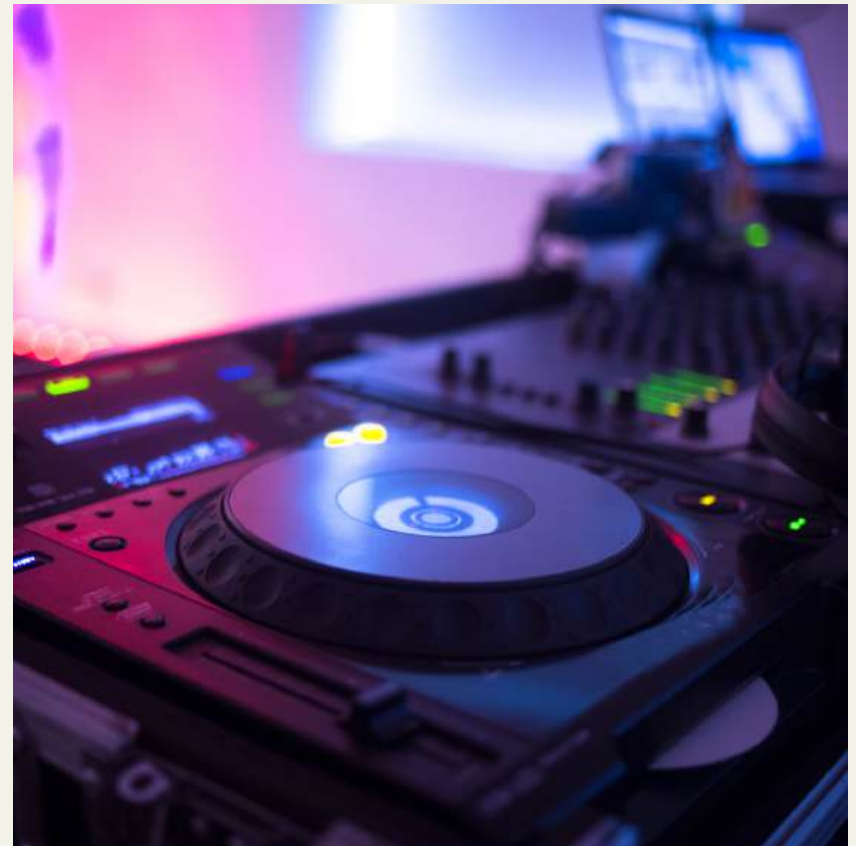
Playing your favourite hits to get the party atmosphere in full flow. Sound level is lowered from 23:00pm - €550

GREEK DANCERS

Around a one hour show, including group participation that is sure to create some lifelong memories €550

LIVE MUSIC

Book live musicians to get your party started
From €250



DAY PASSES



The Atlantica Grand Mediterraneo Resort operates as an exclusive resort. Any guests visiting the hotel for your wedding day must be 16yrs or above, will require a day pass and will need to check-in at the reception upon arrival with identification.

FEES

FULL DAY PASS
ENTRY FROM 10AM UNTIL 1AM
ADULT - €90

HALF DAY PASS
ENTRY FROM 10AM UNTIL 15:00PM
ADULT - €65

Atlantica
Weddings

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weddings@atlanticahotels.com



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