

2022



CAP ST GEORGES
HOTEL & RESORT

A WARM WELCOME

BANQUETING KIT

Cap St Georges was born of a dream to create a community: a place of refuge for high achievers who sought an idyllic, private space for relaxing and entertaining. The concept is simple: an enclave of bespoke designer villas.



CAP ST GEORGES
HOTEL & RESORT



Cap St Georges is a philosophy, a circle of an exclusionary community that gives a warm welcome but also engages its habitats and guests to dive into the heritage of the location and scenery, letting themselves to unwind and experience the resort and indulging premises.



CAP ST GEORGES
HOTEL & RESORT



Just opposite the island of Yeronisos, that means the Holy Island, or St. George's island as locals call it, the Cap St Georges Hotel and Resort is the jewel of eastern Mediterranean. Located on the western-most extremity of Cyprus, the birthplace of the goddess of love, Aphrodite, this new luxurious resort is the ultimate destination for travellers looking for the perfect get-away. The Cape of Saint George, or Cape Drepanum, from which the resort's name derives, is believed to have served as a port of call for ships transporting commodities during the Roman Empire. An archaeological excavation brought to light a school built on the island of Yeronisos, dedicated to Caesarion, the biological son of Roman Emperor Julius Caesar and the Queen of Egypt Cleopatra.

On the island was also found a sanctuary looking towards Alexandria, which it is believed to have been built by Cleopatra herself to please the God Apollo, and to thank him for the child she had given birth to. On the mainland, and just above the fishing harbour, the chapel of St. George and the three early Christian Basilicas dating back to the 6th century reveal that the area was a famous place of pilgrimage for Christians. The whole area is a place full of mystery, where history, myths and Christian tradition meet, but it is also a place of serenity, epic landscapes and unique beauty.



CAP ST GEORGES
HOTEL & RESORT





CAP ST GEORGES
HOTEL & RESORT

A PRIVATE WORLD

VALUES

Excellence
Community
Hospitality
Culture
Nature
Location

PERSONALITY

Welcoming
Engaging
Secrecy
Exclusivity
Experience



CAP ST GEORGES
HOTEL & RESORT

Dear Mr./Mrs.

Thank you for considering Cap St Georges Hotel and Resort as the venue for your forthcoming event! Further to your request, please find below our proposal.

GALA DINNER DETAILS

Date: Time: Number of People:

Venue:

Set Up:

All prices quoted are inclusive of service and taxes.

To:

Telephone:

Email:

Date:

From:



A. F&B BANQUETING OFFERINGS

**WITH PROPOSED
PRICES PER PERSON**

Coffee Accompanied Breaks *(Please Refer to Banqueting Menu Presentation)*

- Conference Breakfast Basic Start €15
- Conference energy boost €19
- Conference Go local €17
- Additional Running Coffee Station €10

Conference Snacks *(Please Refer to Banqueting Menu Presentation)*

- Conference finger sandwiches and snacks €28
- Conference Cheese Display €30
- Conference Classic afternoon Coffee and Tea €28

Canapes *(Please Refer to Banqueting Menu Presentation)*

- Cold Canapes €3.7 each
 - Hot Canapes €3.7 each
 - Deserts €3.7 each
- Minimum quantity of 20 pieces of each kind*

Light Lunch Finger Food Buffet *(Please Refer to Banqueting Menu Presentation)*

- Selection of Salads Select up to 2
- Selection of Wraps and Baguette Select up to 2
- Hot Dishes Select up to 4
- Desert Package Select up to 3

PRICE €35

LUNCH SET MENU

Three course Lunch Set Menu *(Please Refer to Banqueting Menu Presentation)*

To select 1 appetizer, 1 main course and 1 desert

€55



A. F&B BANQUETING OFFERINGS

**WITH PROPOSED
PRICES PER PERSON**

Mini Buffets (Please Refer to Banqueting Menu Presentation)

- Hot Carving Board €45
 - Italian Flavor €37
 - Asian Flavor €40
 - Go Local €40
- Minimum number of 30 pax*

Dinner Buffets (Please Refer to Banqueting Menu Presentation)

- International Buffet €70
 - Contemporary Cyprus Buffet €75
 - Fish and Seafood Buffet €80
 - Vegan Buffet €68
- Minimum number of 50 pax*

VIP Gala Dinners

- Gala Set menu 1 €100
 - Gala Set menu 2 €120
- Minimum number of 20 pax*

Beverage Packages during Lunch

- Local Drinks package option 1 €14
- Local Drinks package option 2 €16
- Non-Alcoholic Package €13

Beverage Packages during Dinner

- Local Drinks package €25
- International Drinks package €35

Beverage Packages Cocktail Receptions

- Half hour unlimited local drinks €25
- One-hour unlimited local drinks €32
- Half hour unlimited international drinks €30
- One-hour unlimited international drinks €37



A. COFFEE ACCOMPANIED BREAKS 30 MINUTES DURATION

CONFERENCE BREAKFAST – BASIC START

PASTRIES & BAKERIES

- Croissants - Plain, Chocolate
- Berries and cream cheese
- Assorted biscuits & cakes
- Freshly brewed coffee, decaf coffee
- Assorted teas
- Fresh orange juice
- Fresh mixed fruits juice
- Mineral & sparkling water

PRICE €15

CONFERENCE – ENERGY BOOST BREAK

(30 minutes duration)

-
- Assorted nuts & dry fruits
 - Power bars, Granola bars
 - Chocolate & coconut energy balls
 - Ricotta, caramelized walnuts, high protein bread
 - Banana cake
 - Apples, oranges, bananas
 - Fresh juices & natural fruit smoothies
 - Mineral & sparkling water
-

PRICE €19

CONFERENCE – GO LOCAL *(30 minutes duration)*

PIES

- Spinach, pumpkin, cheese, tahini
-

SWEETS

- Apple pie, daktyla, almond pies (pishies)
 - Walnut cake, Rice cream (Rizogalo)
 - Soutzouko, raisins, fig pie
 - Carob biscuits, Arkateno, star anise crackers
 - Fresh cut fruits,
 - Freshly brewed coffee, decaf coffee, Assorted teas
 - Fresh orange juice, Mineral & sparkling water
-

PRICE €17

ADDITIONAL

RUNNING COFFEE STATION

- Cappuccino
 - Café Latte
 - Espresso
 - Espresso Macchiato
 - Latte Macchiato
 - Hot Chocolate
-

PRICE €10



A. CONFERENCE

CONFERENCE – SNACKS

FINGER SANDWICHES & SNACKS

- Smoked salmon, cream cheese
- Prosciutto, fresh fruits
- Smoked halloumi, cucumber, mint
- Turkey, Emmental, cranberries chutney
- Tomatoes, marinated artichokes, black olives
- Fresh cut fruits
- Freshly brewed coffee, decaf coffee
- Assorted teas
- Fresh orange juice
- Mineral & sparkling water

PRICE €28

CONFERENCE – CHEESE DISPLAY

CHEESE, CHARCUTERIES & CHUTNEYS-JAMS

- Blue Brie, Smoked halloumi, Truffle Pecorino, Mimolette, Gouda with walnuts, Anari with local honey
- Prosciutto, beef roasted pastrami, smoked turkey breast
- Fig confit with balsamic, red onion jam, quince chutney, honey
- Crackers & freshly baked bread
- Fresh fruits
- Assorted vegetable sticks & cornichons
- Freshly brewed coffee, decaf coffee
- Assorted teas
- Mineral & sparkling water

PRICE €30

CONFERENCE – AFTERNOON COFFEE & TEA

FINGER SANDWICHES

- Tuna, raisins, mayonnaise
- Emmental, Virginia ham
- Smoked salmon, cream cheese

FINGER SWEETS

- Fruit tarts, Eclairs, Doukissa cake
- Panacotta strawberries
- Fresh cut fruits
- Freshly brewed coffee, decaf coffee
- Assorted teas
- Fresh orange juice
- Mineral & sparkling water

PRICE €28



A. CANAPES

**MINIMUM QUANTITY
OF 20 PIECES
OF EACH KIND**

COLD CANAPES

- Blue cheese croquette, red onion, green apple
- Gravlax, pickled cucumber, spicy mayo
- Kolhrabi, crab, miso
- Chicken liver parfait, sesame cone, apple gel
- Profiterol with goat's cheese 7 sundried tomato
- Venison tart, mixed berries
- Roasted aubergines, feta, oregano
- Prosciutto, ricotta cheese, torched peach
- Roast beef, cornichons, mustard
- Tuna tartare tacos, seaweed, chili
- Salmon, pea puree, salmon roe
- Raw marinated vegetables tart, horseradish sauce
- Cured salmon skewer, wasabi mayo
- Smoked chicken, baby gem, semi dried tomatoes
- Cajun prawns, cucumber gel, avocado
- Greek salad with feta mouse, black olives powder
- Cranberries pecan goat cheese truffle ball
- Tuna tataki, sesame seeds, Asian slow, teriyaki gel

PRICE €3.7 each

HOT CANAPES

- Herbs crusted tenderloin, parsnip puree
- Szechuan pork belly, cherry hoisin, air bag patata
- Prawns' tempura, sweet chili sauce
- Peking duck spring rolls, plum sauce
- Cheese & charcuteries calzone
- Mushrooms & peppers calzone
- Beef tenderloin burritos, smoked cheese
- Tandoori salmon skewers, citrus yoghurt dip
- Lamb kofta, mint yoghurt dip
- Mini beef burgers, red pepper relish
- Pulled pork, mushrooms & onions

- Chicken & chorizo, pitta bread
- Grilled halloumi, honey mustard, pitta bread
- Minted lamb kebab, citrus yoghurt dip
- Roasted gammon, spicy pineapple
- Lobster burger, mini brioche, choron sauce
- Chicken taco, mango chutney
- Pulled pork bao buns, cornaider, toasted sesame seeds
- Scallop, parsnip, mastic puree
- Egg parmigiana, tomato sauce

PRICE €3.7 each

DESSERTS

- Opera cake
- Cream cheesecake marble, chocolate brownies
- Lemon meringue tart
- Strawberry & pistachio tartelette
- Kahlua coffee chocolate truffles
- Coconut macarons
- Mixed nuts tarts
- Cranberry and pistachio cones
- Back lava
- Nougat cake
- Chocolate profiteroles
- Toasted coconut red velvet cake
- Apple crumble
- Coffee tartlet
- Black currant éclair
- Oreo cream puffs
- Carrot cheesecake
- Sacher



A. CREATE YOUR OWN LUNCH FINGER BUFFET

Selection of Salads
- Select up to 2

Selection of Wraps and Baguette
- Select up to 2

Hot dishes
- Select up to 4

Desert Package
- Select up to 3

FINGER FOOD

SMALL SALADS

- Classic Caesar salad
- Octopus & prawns, pickled vegetables
- Avocado, smoked chicken, mango
- Burrata, basil, prosciutto, beetroot
- Iceberg, blue cheese, walnuts
- Seafood tartare, yuzu sauce
- Quinoa, salmon, edamame
- Greenland prawns, baby gems, curry sauce
- Poke bowl vegan, Poke bowl seafood

WRAPS & BAGUETTE

- Chicken Caesar salad
- Grilled chicken & tzatziki
- Smoked salmon & Philadelphia
- Tomato, olives & parsley
- Prosciutto, boiled eggs, lettuce
- Smoked turkey, cranberries
- Roast pork, mustard mayonnaise, pickled red onion
- Chicken, fetta, tomato burrito
- Roast beef & wasabi

HOT DISHES

- Beef tenderloin, mushroom puree, Jerusalem artichokes chips, jus
- Lamb loin, wheat, pomegranate juice, pistachio
- Chicken skewer, Fattoush salad
- Pork gyros, mustard yoghurt, greek pitta
- Pork fillet, parsnip puree, sesame
- Venison, tomatoes and rosemary ragout, creamy polenta
- Seabass, fresh beans, olive oil

- Salmon, pea puree, sesame
- Octopus, cumin roasted artichokes
- Scallop, lime & chili peppers
- Jumbo prawns, sweet & sour vegetables
- Lobster & prawn croquette, spicy lime mayo
- Almond flakes halloumi, toasted local bread, red onion chili jam
- Cauliflower, parmesan, pine nuts
- Artichoke's puree, asparagus, roasted hazelnuts, parsley oil
- Mushroom risotto, Parmesan, spiced coffee powder
- Baked potato stuffed with village sausage & halloumi

DESSERTS

- White chocolate & raspberry mousse
- Strawberry & pistachio tart
- Lemon meringue tartelette
- Espresso tiramisu
- Coffee macarons with Nutella
- Chocolate truffle cake
- Profiteroles with pistachio praline
- Berries tart, Pavlova with marinated berries

PRICE €35

A. SET MENUS



LUNCH SET MENU

(To select 1 appetizer, 1 main course, 1 dessert)

STARTERS

- Burrata, asparagus, pine nuts, basil dressing
 - Marinated salmon, quinoa, edamame, citrus vinaigrette
 - Greek salad, micro herbs, black olives powder
 - Citrus cured seabass ceviche
 - Prawns Caesar salad, Parmesan, garlic crouton, creamy dressing
 - Arugula salad, goat's cheese, pecans, lemon maple vinaigrette
 - Asparagus, prosciutto, melon, blue berries vinaigrette
 - Lobster & crab ravioli, ouzo cream sauce, Parmesan
 - Beef carpaccio, arugula, quail egg, Salicornia, truffle
-

MAINS

- Beef Skewer with balsamic marinated mushroom and bleu cheese
 - Veal tenderloin, wild mushrooms ragout
 - Lamb rack, vegetables ratatouille, port wine sauce
 - Baked chicken fillet, sweet potato, lemon garlic sauce
 - Mixed grill of beef tenderloin, baby chicken, lamb chop & pork fillet, baked cauliflower, thyme jus
 - Seabass fillet, sauteed spinach, tomato capers sauce
 - Grilled jumbo prawns, aromatic rice, sauce Vierge
 - Mushroom and Goat Cheese Bruschetta with Worcestershire sauce
 - Wild Mushroom Risotto, fresh Herbs and Roasted Garlic
 - Jerusalem artichokes textures, organic mushrooms, green oil
-

DESSERTS

- New York Cheesecake, raspberry sauce
 - Trilogy of chocolates, marinated berries
 - Vanilla Crème Brûlée, berries coulis, Pavlova with lime curd & fresh fruit
 - Gianduja terrine, chocolate sauce
 - Paris Brest tart, caramel sauce, William's pear chocolate & cinnamon crumble
 - Double chocolate black forest cake, amarena cherries
 - Espresso tiramisu, fresh berries
 - Mocca panna cotta, honey comp caramelized peanuts
-

PRICE €55



A. MINI THEMED BUFFETS FOR MINIMUM 30 PAX

MINI BUFFET 1

BREAD

- Loafs, mini rolls, butter, aromatic butter
-

SALADS

- Mixed greens, mushrooms, parmesan, garlic croutons
 - Fattoush, crispy pitta
 - Quinoa, edamame, pomegranate, citrus, avocado
 - Potato & beetroot salad, baby herbs
-

DESSERTS

- Chocolate and lemongrass crème Brule
 - Caramelized banana cheesecake
 - Chocolate cream cake
 - Fresh fruits tart with pistachio
 - Fresh cut fruits
-

HOT CARVING BOARD CARVING

- Beef tenderloin
 - Stuffed turkey breast
 - Poached salmon
 - Lamb leg
-

SAUCES: Green peppercorns, Mushrooms, Cranberries, Vegetable vinaigrette

ACCOMPANIMENTS: Roast potatoes, aromatic basmati rice, seasonal vegetables

PRICE €45

MINI BUFFET 2

ITALIAN FLAVOR *(For minimum 30 pax)*

BREAD

- Loafs, mini rolls, butter, aromatic butter
-

SALADS

- Panzanella salad
 - Arugula, mushrooms, parmesan, croutons
 - Burrata, tomatoes, basil vinaigrette
 - Prosciutto, asparagus, melon
-

MAINS

- Beef tenderloin, mushrooms, port wine sauce
 - Chicken fillet stuffed with mozzarella, sage cream sauce
 - Seabass fillet, tomatoes, artichokes, basil pesto
 - Smoked aubergines ravioli, red pepper coulis, herbs oil
 - Rosemary potatoes
 - Seasonal vegetables
-

DESSERTS

- Espresso tiramisu
 - Pannacotta framboise
 - Mascarpone cannoli, Fruit pizza
 - Fresh cut fruits
-

PRICE €37



A. MINI THEMED BUFFETS FOR MINIMUM 30 PAX

MINI BUFFET 3

ASIAN *(For minimum 30 pax)*

BREAD

- Loafs, mini rolls, butter, aromatic butter
-

SALADS

- Sushi assortment
 - Chili prawns & pineapple salad
 - Tuna tataki, wakame noodles salad
 - Tofu boke bowls
-

MAINS

- Duck bao buns
 - Slow cooked sticky Asian ribs
 - Beef tenderloin, lo mein noodles
 - Green curry calamari & scallops, thai aubergines
 - Lemon grass aromatic rice
 - Bok choy, broccoli, mushrooms
-

DESSERTS

- Chocolate ginger mousse
 - Lychee tapioca pudding
 - Coconut banana cake
 - Mango cheese tart
 - Fresh cut fruits
-

PRICE €40

MINI BUFFET 4

GO LOCAL *(For minimum 30 pax)*

BREAD

- Loafs, mini rolls, butter, aromatic butter
-

SALADS

- Village salad
 - Potato & beetroot salad
 - Fried cauliflower, tahini
 - Tomato, avocado, capers, olive oil
-

MAINS

- Marinated chicken souvlaki
 - Lamb kleftiko
 - Octopus, seabass, prawns, fresh black eye beans
 - Beef tenderloin stifafo
 - Roast potatoes
 - Spinach rice
 - Grilled vegetables
-

DESSERTS

- Galaktobourecco
 - Anacrorema, walnuts, honey
 - Doukissa, Daktyla / pishies
 - Fresh cut fruits
-

PRICE €40



A. INTER- NATIONAL BUFFET

LOAFS, MINI ROLLS, BUTTER

COLD STARTERS & SALADS

- Avocado, chicken, mango, Burrata, tomatoes, rocket
 - Baby beetroots, goat's cheese, pecans
 - Rocket, pomegranate, Parmesan, pine nuts
 - Fattoush, crispy pitta bread
 - Prawns, bell peppers, sweet chili
 - Baby gems, Gorgonzola, prosciutto
 - Marinated artichokes, zucchini, roasted pistachio
-

PLATTERS

- Roast beef tenderloin, grain mustard mayo
 - Marinated salmon, quinoa, edamame
 - Grilled tuna, lettuce, quail egg
-

HOT DISHES

- Veal tenderloin, wild mushrooms ragout
- Grilled baby chicken, sweet potato, lemon garlic sauce
- Lamb rack, mashed minted peas, edamame beans, thyme jus
- Tiger prawns & scallops, ouzo cream sauce
- Sea bass fillet, tomatoes, capers, olive oil
- Spinach ravioli, parmesan sauce
- Cauliflower, oyster mushrooms, pine nuts
- Jerusalem artichokes textures, basil oil
- Lemon grass aromatic rice, Baby potatoes, thyme, garlic

CARVING

- Roasted beef sirloin
 - Green Peppercorns sauce, mushrooms sauce, bearnaise
 - Roast stuffed leg of lamb
 - Port wine sauce
-

DESSERTS

- Chocolate mousse terrine, red velvet cheesecake, Mixed nuts tart
 - Pistachio amarena cake, Chocolate profiteroles
 - Fresh cheesecake, Coffee panacotta
 - Assorted Cyprus sweets, Mango cream cake, Macarons, Chocolate cream cake
-

PRICE €70

(For minimum 50 pax)

A. FISH, SEAFOOD BUFFET



LOAFS, MINI ROLLS, BUTTER

COLD STARTERS & SALADS

- Greek salad, baby herbs, mint powder
 - Prawns' salad with sriracha
 - Rocket leaves with pepper Pecorino, avocado, dry cranberries, maple balsamic dressing
 - Marinated salmon, quinoa, pomegranate, oranges, spinach leaves
 - Tomatoes, red onion, black olives
 - Nicoise, yellow fin tuna, black sesame
 - Aubergines, cucumber, bell peppers, tomatoes, feta crumble
 - Baked cauliflower, herbs, toasted pine nuts, chives
-

PLATTERS & VERRINES

- Prawns, mussels, octopus, lobster, seaweed salad, assorted sauces, and dressings
 - Whole poached salmon
 - Salmon, tuna, and prawns poke bowls
 - Citrus cured seabass ceviche
-

SUSHI

- Selection of Nigiri, maki, sashimi with traditional condiments
-

HOT DISHES

- Sea bass fillet, vegetables ratatouille, olive oil & lime emulsion
- Dover sole with spinach stuffing, tapioca saffron sauce
- Lobster crab ravioli, tomato ouzo cream sauce
- Shellfish garganelli with scallops, mussel, Prawns and crab, chili tomato & cream sauce
- Jumbo prawns, tomato & capers vierge

- Baked octopus, truffle potato puree, aromatic herbs olive oil
 - Scallops, asparagus, citrus hollandaise
 - Mixed baby vegetables & potatoes
 - Lemon grass aromatic rice
 - Jerusalem artichokes textures, basil oil
-

CARVING

- Salmon coulibiac, fresh herbs cream sauce
 - Roast Lamb leg, thyme juice
 - Roasted beef tenderloin
 - Green Peppercorns sauce, mushrooms sauce, bearnaise
-

DESSERTS

- Baked raspberry cheesecake
 - Opera with chocolate ganache, coffee butter cream
 - Apple crumble, White doukissa with pistachio
 - Assortment of Cyprus sweets
 - Apricot frangipane tart, Mint chocolate mousse with citrus cream
 - Almond milk mousse with pistachio sponge and passion fruit gel
 - Assortment of macarons
 - Ferrero roche crunchy chocolate cake
-

PRICE €80

(For minimum 50 pax)

A. CONTEMP- ORARY CYPRUS BUFFET



BREAD

- Mini rolls, loafs & butter
- Warm pitta bread, aromatic herbs olive oil

COLD BUFFET

- Cyprus village salad, feta mouse, black olives powder
- Tomato carpaccio, avocado, capers
- Rocket, pomegranate, pine nuts, dry anari flakes
- Golden beetroots, fresh herbs, salted pecans, chives
- Mixed marinated mushrooms, baby coriander
- Octopus in vinegar, fava spread
- Parsley salad with marinated 'gavros
- Baby lettuce leaves, asparagus, smoked pork 'hiromeri
- Artichokes, shredded calamari, truffle shaves
- Baby Aubergines stuffed with herbs & feta
- Local cheese & charcuteries
- Assorted dips: Tahini, tzatziki, tyrokafteri, white taramas
- Pickles in vinegar, capers, quail eggs, chilies
- Crutides platters

HOT DISHES

- Beef tenderloin 'stifado', caramelised onions
- Pork fillet, 'kolokasi' puree, commandaria, celery leaves
- Whole stuffed chicken, warm wheat salad, pomegranate sauce
- Lamb chops & ttavas Leykaritikos
- Cuttle fish, prawns & seabass, fresh black eye beans
- Roasted color baby potatoes
- Vine leaves stuffed with pulled lamb
- Cauliflower textures, almond nuts, Jerusalem artichokes
- Pumpkin ravioli, sage veloute
- Steamed baby vegetables

CARVING

- Boiled halloumi & roasted lounza
- Roasted Beef ribs
- Roasted Suckling pig
- Sauces: Commandaria, apple cinnamon

DESSERTS

- Chocolate cream cake
- Black currant cheesecake
- White doukissa with pistachio
- Mixed nuts tart
- Anarocrema with walnuts & honey
- Galaktobourekko
- Daktyla & pishies
- Backlava, kateifi
- Orange Cake
- Local cheese platter, dry fruits, nuts
- Fresh Seasonal Fruits

PRICE €75



A. VEGAN MENU FOR MINIMUM 50 PAX

APPETIZERS

- Bruschetta
- Marinated wild mushrooms and garlic with tarragon vegan mayo
- Veggie Gyoza
- sweet chili sauce
- Stuffed portobello mushrooms
- with edamame beans, beetroot ketchup
- Quinoa tabbouleh salad

SOUP

- Pumpkin soup, garlic crouton
- Roasted tomato soup, garlic crouton

MAIN COURSES

- Tagliatelle, vegetables ragout
- Cajun roasted cauliflower steak, chimichurri sauce
- Vegan gnocchi, mushroom veloute and wild mushrooms
- Curry vegetables, aromatic rice, naan bread
- Tomato artichokes risotto, colors tomatoes, basil, artichokes hearts
- Tofu burger, marinated fried tofu, burger buns, crunchy carrots slaw, tomato, lettuce, sweet chili vegan mayo
- Enchiladas, roasted vegetables, black beans, chili, served with mixed leaves salad

PRICE €68

(For minimum 50 pax)



A. GALA SET MENU 1

BREAD

- Homemade bread / herbs olive oil / dips
-

AMUSE BOUCH

- Foie gras croquet with tomato confit
-

STARTER

- Smoked aubergines ravioli, truffle sauce
-

SECOND

- Sous vide Iberico fillet/apple puree/star anise jus/
cauliflower chips
-

SORBET

- Pomegranate
-

MAIN COURSE

- Venison loin with herbs crust / cauliflower textures /
Fontan potatoes / venison jus with thyme
 - Wagyu beef tenderloin and carabinero prawn/aged
port wine sauce/ celeriac puree and baby Vegetables
 - Rougie duck fillet /honey and mint dressing/ Jerusalem
artichoke pure and chips
-

DESSERT

- Trilogy of chocolates, marinated berries

Coffee / Tea

Petit Four

PRICE €100

(For minimum 20 pax)



A. GALA SET MENU 2

BREAD

Homemade bread / herbs olive oil / dips

AMUSE BOUCH

Lobster croquet with tomato confit

STARTER

Carabinero prawn carpaccio / carrot puree/pickled carrots/
green oil

SECOND

Pan fried crayfish tail/ blackeyes beans espuma / lemon
emulsion /black olives powder

SORBET

Pomegranate

MAIN COURSE

King prawns /carrots puree/peas ragout/lobster sauce
Halibut fillet / zucchini basil puree / almond sauce /
zucchini spaghetti
Chillian seabass/vierge sauce/ celeriac puree/broccoli/
asparagus and baby carrots

DESSERT

Gianduja terrine, chocolate sauce

Coffee / Tea

Petit Four

PRICE €120

(For minimum 20 pax)



A. BEVERAGES

BEVERAGE PACKAGES DURING LUNCH

Local Drinks package option 1

To include one glass of house wine, one beer, one soft drink, mineral water, coffee, and tea

PRICE €14

Local Drinks package option 2

Two glasses of house wine, two beer, two soft drinks, mineral water, coffee, and tea

PRICE €16

Non-Alcoholic Package

Two soft drinks, mineral water, coffee, and tea

PRICE €13

BEVERAGE PACKAGES DURING DINNER

Local Drinks package

House red, white and rose wine, beers, soft drinks, juices, zivania, still and sparkling water

PRICE €25

International Drinks package

Red, white, and rose wine, beers, soft drinks, juices, sparkling wine, spirits.

PRICE €35

BEVERAGE PACKAGES FOR COCKTAIL RECEPTIONS

Half hour unlimited local drinks

House red, white and rose wine, beers, soft drinks, juices, still and sparkling water

PRICE €25

One-hour unlimited local drinks

House red, white and rose wine, beers, soft drinks, juices, still and sparkling water

PRICE €32

Half hour unlimited international drinks

Red, white, and rose wine, beers, soft drinks, juices, sparkling wine, spirits.

PRICE €30

One-hour unlimited premium drinks

Red, white, and rose wine, beers, soft drinks, juices, sparkling wine, spirits.

PRICE €37

| NAME | S.M. | DIMENSIONS (m) | CEILING | THEATER | CLASSROOM | U-SHAPE | CABARET | BANQUET | RECEPTION | FULLDAY CHARGE | HALFDAY CHARGE |
|-------------------------------|-------------------|-----------------------|-------------|---------|-----------|---------|---------|---------|-----------|----------------|----------------|
| ROMEO The Ballroom | 420m ² | L: 21.60m x W: 19.62m | 3.00m-5.80m | 250 | 200 | 82 | 90 | 150 | 250 | €2,000 | €1,500 |
| DIAS The Conference Room 1 | 170m ² | L: 8.70m x W: 19.70m | 3.00m | 120 | 125 | 35 | 60 | - | - | €900 | €700 |
| IRA Conference | 280m ² | L: 14.41m x W: 19.45m | 3.00m | 225 | 175 | 35 | 60 | - | - | €1,300 | €850 |
| PANORAMA | | L: 15m x W: 10m | 3.00m | - | - | - | - | 80 | 100 | €2,500 | €2,500 |
| Syndicate Room 1 | 36m ² | L: 6.80m x W: 5.50m | 3.00m | - | - | - | - | - | 14 | €400 | €300 |
| Syndicate Room 2 | 48m ² | L: 15m x W: 3.20m | 3.00m | - | - | - | - | - | 24 | €400 | €300 |

** Romeo Ballroom - equipped with a Stage 6m x 8m / Dance Floor 8m x 4m

CONFERENCE AND AUDIO-VISUAL EQUIPMENT

Offered Complimentary

- Podium
- Flip Chart
- Pads, Pens, candies, tissues
- Screen

Offered at a Minimum charge and on request

- PA System
- Wireless Microphones
- LCD Projector
- Laser Pointer
- Interactive Board
- Direct Telephone Line
- Laptop
- Technician