



Wedding Desserts

ROCABELLA
SANTORINI



HOTEL & SPA

Elevate your wedding celebration with the creative and elegant cuisine of Rocabella Santorini Hotel & Spa.

Whether for a small party or a truly grand affair, menu planning for banqueting and private dining at Rocabella Santorini Hotel & Spa has become a fine art.

Our superb culinary team, led by a talented group of multicultural chefs, create sumptuous menus that celebrate the best of every taste and cuisine!

Our menus are designed by our executive pastry chef Giannis Kaldanis, interpreting contemporary cuisine with a refined Greek approach, consistently championing and enhancing his knowledge to ensure an unforgettable culinary experience for you and your guests.



Desserts combined with seated menus

Rocabella Baklava

Caramelized crust on a light cream of pistachio praline and smashed baklava

Ekmek from Middle East (Politiko)

Toasted brioche in Mastic syrup, kaimaki ice cream and light Vanilla cream with sour cherry preserve

Galaktoboureko

Traditional semolina milk flavored citrus cream in fillo

Vanilla Velvet

White chocolate mousse flavored with vanilla from Tahiti, in almond Dauoise, strawcherry Jelly and red fruits in Visanto wine

Emotion Chocolate

Valhrona Chocolate mousse in crispy walnut wafer with mango Jelly and passion fruit

Tropical Mousse

Coconut, Jelly pineapple, mint marengue

Chocolate attraction

Blonde chocolate cremeux, bitter chocolate mousse and caramel cubes

Greek walnut pie

Traditional walnut pie with Kaimaki ice cream and sour cherry preserve

Traditional Saragli

Baklava crusty dough with pistachio kaimaki ice cream and thyme honey syrup



Greek traditional dessert in Buffet

Variety of Greek traditional desserts served in platters and small glasses

Mini Saragli with pistachio

Almond pie

Greek Traditional Walnut Pie

Ekmek served in small glasses

Kaimaki ice cream with sour cherry preserve

Greek yogurt panakota in strawberry soup served in martini glass.

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Wedding mini dessert table

Mini Tarts

Mini Lemon Pie

Variety of mousse served in mini glasses

Profiterole Bowl

Mini desserts Shots

Variety of sorbets served in mini glasses

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Kids wedding treats

Ice Cream Cart available upon request.

Cake pops, Loli pops, Cup cakes

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Nuts free & gluten free option:

Mi-cuit bitter chocolate dough with vanille ice cream

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Lactose free option:

Fraiser Almond biscuit with strawberries and almond cream

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Cake Pieces flavors:

Chocolate, vanilla, vanilla with red fruits, lemon, red velvet, caramel, biscuit

Added Valued Options Available

Please contact us for a quote:

*Wedding Cakes
Donut Love Wall
Ice cream Cart*





IMPORTANT NOTES & INDICATIONS

We kindly ask our guests to refer to the Rocabella Santorini Hotel and Spa Terms and Conditions file, under the section of : Food –Beverage and Waiter Service for further Information.

Service charges and gratuities are not included in the food and beverage menu price and equals to a minimum of 10% of the total food and beverage costs.

We encourage our guests to reward members and crew working on their wedding day with the indicative tip and at their own discretion which is always appreciated.

For your desserts choices kindly refer to the Rocabella Wedding Desserts Catalogue.

Any special dietary needs can be handled upon request.

All menu suggestions can be discussed and tailor-made to fit your expectations, please contact us for a quote.

Buffet Menus are not available for less than 30 guests.

Menu tasting is possible within one month prior notice: Starts from 40 euro per person, price is subject to menu choices

Vendors of the event are entitled to a 50% discount on the menus and beverage packages

2 waiters & 1 barman are provided by Rocabella Santorini Hotel & Spa for the entire event.

Any extra personnel needed is to the wedding couple's discretion and can be provided upon extra cost.

The wedding couple is kindly advised to inform the hotel at least two weeks prior the event about special dietary issues and allergies of their guests. The hotel bears no liability of any health issue resulting from food borne allergies due to lack of information or update from the guests.



— INFORMATION & DETAILS: —

While we always strive to provide the latest information and details about our product offerings, please be sure to check with Rocabella Santorini Hotel & SPA or your travel agent on any specifics that may be important to you. Information presented here is subject to change and is not guaranteed to be free from errors.

Contents of this document apply only to Rocabella Santorini Hotel & SPA property located at Imerovigli Caldera Area Santorini.

Nothing contained herein shall be deemed or construed to create any financial or other liability or responsibility on Rocabella Santorini Hotel & SPA for or on behalf of, or in relation to, any of the various Travel Agents or Agencies listed in this document.

All prices listed in these document are in Euros, unless otherwise specified. Promotions listed in this document can be changed or withdrawn at any time and restrictions may apply upon availability.

VAT & Municipal tax are included and the management reserves the right to change all rates in case of any Tax re - adjustments, regulated by the Greek Government.

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