

*“Cooking is love
made visible”*



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 brilliant executive chef Giorgos Kaperdas, 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.



Rocabella Santorini

*Wedding
Buffet
Menus*



MENU

1



Akrotiri Prestige Menu

BAKER'S BASKET

Our finest selection of freshly baked breads

STARTERS & SALADS

Cold & Hot meze

Mediterranean dips selection

Tzatziki, Humus, "Tirokafferri" and Fava served with crunchy Pitta bread

Crispy Feta Cheese Cubes

with sesame, honey, lemon and thyme

Summer "phillo" rolls

with shrimps, vegetables in a light yoghurt and avocado sauce

From our Local Vegetable Farms

Santorinian mixed green salad

with cherry tomatoes, baby spinach, locally grown rocket, aged "Graviera/Gruyere" cheese flakes in citrus dressing

Greek Salad

with red and yellow tomatoes, caper leaves, Kalamata olives, feta cheese, peppers, cucumber, Cretan "Dako" bread and Greek extra virgin olive oil

MAIN COURSES

CHOOSE 3 OPTIONS

From the Greek Sea & Land

Grilled fish "souvlaki" with saffron, lemon and olive oil

Lamb Chops in Chimichurri sauce

Grilled Chicken breast, Sweet Corn and potatoes in "Iadorigani" sauce

Baked rigatoni with smoked salmon

SIDES

Rice with turmeric, raisins and fine Greek herbs

Grilled Seasonal Vegetables with rocket, pesto in glazed white balsamic vinegar

MENU

2



Traditional Greek Menu

GRANDMA'S CORNER

Baker's basket with carob bread and "koulouri" Thessalonikis
Greek Spinach or Cheese pie

STARTERS & SALADS

MEZE

CHOOSE 4 OPTIONS

Cold

Eggplant salad
Octopus with oil and vinegar
Mussels with Fennel and Ouzo
Tzatziki

Hot

Giant Beans "plaki"
Shrimps "mikrolimano"
Fried Cheese "saganaki"

SALADS

Beetroot Salad with Lettuce in Garlic dressing
"Horiatiki" traditional Greek salad
Greek Cheese Display
Manouri, Mizithra, Feta, Kaseri, Kefalotiri

MAIN COURSES

CHOOSE 4 OPTIONS

"Gemista" Tomatoes and Peppers Stuffed with Rice and Herbs
Grilled Lamb "fricasse" with Artichokes
Catch of the day fish ala "Spetsiota" style
Octopus stew "Stifado" with pasta
Grilled Chicken with Oregano

SIDES

Oven Baked Potatoes
Traditional Cretan rice with Greek herbs

MENU

3



Caldera Splendour Menu

BAKER'S BASKET

Our finest selection of freshly baked breads

STARTERS & SALADS

GRANDMA'S CORNER

Traditional homemade pies with spinach or feta cheese
Mediterranean Tzatziki and Fava dips, served with crunchy Pitta breads

STARTERS

Stuffed eggplants ala "imam"
with minced beef, grated "kefalotiri" cheese and tomato sauce

Marinated anchovies

with coriander, ginger and chili peppers

Zucchini & tomato fritters

with yoghurt, mint and smoked paprika sauce

SALADS

Caesar's salad, the Santorini way locally grown lettuce, glistrida greens,
grilled organic chicken and aged Graviera cheese flakes

Potato salad with Aegean Sea grilled octopus with mustard, honey, lemon and onion in house dressing

Cretan Salad with Dakos, tomatoes, olives and feta cheese

MAIN COURSES

Grilled Shrimps "saganaki" cooked with ouzo, fennel and roasted tomatoes

Mixed lamb and beef kebabs with grilled pitas and onion in "ladolemono" sauce

Grilled beef scallops' ala sofrito with parsley, thyme rosemary and Assyrtiko wine

Penne with chicken, red bell pepper sauce and cream cheese

SIDES

Wild rice, Greek herbs and toasted nuts

Braised potatoes with thyme, lemon and oregano

MENU

4



Santorini Delight Menu

BAKER'S BASKET

Our finest selection of freshly baked breads

TO START

Fisherman's Soup "Kakavia"

Fresh raw clams from the Aegean Sea with squeezed lemon

COLD AND HOT MEZE (CHOOSE 4 OPTIONS)

Proscuito "Stremmenou" and rocket rolls

Aegean Sea Shrimps Cocktail Martinis

Baked feta, manouri and tomatoes with basil oil

Sardines on toast, with sea urchin, fava and red peppers

"Dolmadakia". Stuffed vine leaves with rice, lemon and dill

"Flogeres" from Greek "phyllo", lamb and Gruyere cheese

Furtalia, traditional omelet from Tinos island with potatoes and salsitsi sausages

Crispy Cod "brandade" and sauce tartare

FROM OUR LOCAL FARM

Seafood Avocado Salad

Mango and grilled figs in sweet chilly and vanilla dressing

Super Food Quinoa Salad

kale, Chia seeds, sun choke seeds, cranberries, Greek pecorino cheese flakes and fine herbs in Yuzu dressing

Greek Salad

Red and yellow tomatoes, feta cheese, watermelon, rocket, peppers, Kalamata olives in extra virgin olive oil

Athenian Salad

Poached seasonal vegetables with catch of the day fillet and homemade mayonnaise

FROM THE GREEK SEA AND LAND

Moussaka

with minced beef, potatoes, aubergines, greyer cheese and black summer truffles in béchamel sauce

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Grilled Black Angus Beef medallions

with porcini mushrooms in rosemary and Vinsanto wine sauce

*

Lamb chops

in "Aiginis" pistachio crust

*

Grilled seabass

with wild greens and fennel in orange and mastiha sauce

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Salmon

with fresh pasta and caviar in champagne sauce

SIDES

Vegetable Rice

Mixed potatoes pure

Rocabella Santorini

*Wedding
Seated
Menus*



Menu 1

STARTER

Bruschetta with smoked aubergine, feta, caramelized cherry tomato and crispy onions

SALAD

Green salad with Feta cheese, mint leaves, melon, grilled chicken and caramelized spicy nuts

MAIN

Fresh Pasta with shrimps fresh tomato sauce, ouzo and Greek Herbs



Menu 2

STARTER

Baked Manouri with roast figs, Santorini cherry tomatoes caramelized in balsamic vinegar, wrapped in fine filo rolls

SALADS

Rocket salad with thin slices of cucumber, grilled beef, tomatoes and aged Graviera / Gruyere cheese

MAIN

Marinated chicken breast with buttered potato puree in "ladorigani" sauce

Menu 3 Greek Traditional

ALL COURSES SERVED IN FAMILY STYLE/PLATTER SERVICE

WELCOME

Chilled Santorini Tomato Soup with Greek salad carpaccio & virgin olive oil

STARTERS

Spinach & Feta cheese round pie from Skopelos

Fava and Tzatziki Spread

Served with Grilled Pitta bread

SALADS

Greek Salad with locally grown rocket, Kalamata olives and extra virgin Olive oil

or

Cretan Dakos with white Mitzithra soft cheese, barley rusk, tomatoes and olives

MAIN

CHOOSE 2 OPTIONS

Moussaka.

Oven baked pie with minced beef, white eggplants, potatoes and Greek cheese

Or

Soutzoukakia.

Traditional Lamb & Beef meatballs with tomato and Cumin. Served with Greek rice "pilafi"

Or

Saute Sea Bass

with wild greens, oven baked potatoes, lemon, saffron and oregano

Or

Shrimps Saganaki with Orzo and Feta Sauce

Menu 4
Deluxe Greek Traditional
Niki's Menu

ALL COURSES SERVED IN FAMILY STYLE/PLATTER SERVICE

APPETIZERS

Grilled Pitta bread , rusk buns and bread sticks
Spinach & Feta cheese round pie from Skopelos Fava and Taramosalata Spread
Saganaki Cheese

SALAD

Greek Traditional Salad with extra virgin Olive oil
Athenian Salad, poached seasonal vegetables with catch of the day fillet
and homemade mayonnaise

MAINS

Grilled shrimps in lemon-extra virgin Olive oil sauce
Grilled lamp chops in Mediterranean herbs sauce
Grilled octopus with fresh rosemary sides

SIDES

Seasonal vegetables with basil and balsamic vinegar & seasonal greens
Roasted baby potatoes with herbs and smoked paprika



Menu 5

AMUSE BOUCHE

Sauté Scallop with beetroots, avocado and mushrooms

STARTER

Octopus carpaccio, Santorinian fava and truffle oil

SALAD

Roasted baby potatoes, Allonissos island tuna, mini tomatoes, aubergine, caper and green beans with light siphon mayo, horseradish, sundried mini tomatoes and sweet onion

MAIN

(guest's choice should be given at least 4 weeks before the event)

Marinated salmon fillet with fresh avocado mousse in fennel, orange and Ouzo sauce

Or

Fresh Sea Bass with celery-root puree, almond flakes in Assyrtiko Santorini wine & raisin sauce



Menu 6

AMUSE BOUCHE

Foie gras and beef "kokkinisto" croquette with tomato jam and Greek coffee

STARTER

Marinated Beef carpaccio, with sauté Mastiha and crispy bacon

SALAD

Green salad with chopped chicken fillet in sesame, poppy seeds and parmesan leaves

MAIN

Beef tagliata with rocket salad Santorini tomatoes, Arseniko Naxos island cheese and truffle oil



Rocabella Luxurious

AMUSE BOUCHE

Oyster with champagne Perle and sea urchin from Cyclades

STARTER

Orzo "saganaki" with shrimps, bottarga and feta cheese mousse

SALAD

Mixed greens salad with figs, San Michalis cheese, crab and crispy pancetta

MAIN

SURF & TURF.

Greek lobster tail, Black Angus Beef Rib eye, summer truffle, smoked root puree in two sauces

Rocabella Santorini

Vegan Options

*Price is subject to guests numbers and choices please contact us for a quote.

Vegan Menu



STARTERS

Crispy paper sliced Zucchini & eggplant with "Halva" dip

SALAD

(guest's choice should be given at least 4 weeks before the event)

Greek Quinoa Salad

Or

Baby potato salad, grilled peppers, mushrooms and Saffron "Iadolemono"

MAIN

(guest's choice should be given at least 4 weeks before the event)

Vegetable Moussaka with sweet potatoes, Santorini white eggplants, mushrooms, kale and tomato

Or

"Gemista" Tomatoes and Peppers Stuffed with Rice and Herbs

Rocabella Santorini

Vegeterian Options

*Price is subject to guests numbers and choices
please contact us for a quote.

Vegeterian Menu 1

STARTERS

Baked Feta in "phyllo" with black sesame and truffle honey

SALAD

Grilled baby gem with "Caesar" dressing

MAIN

Basil risotto, with nuts, rocket and Graviera Flakes



Vegeterian Menu 2

STARTERS

Mixed beetroots with Greek goat cheese, grapes and rye bread

SALAD

Cretan "Dakos" tomato, oregano and "Mitzithra" cheese salad

MAIN

Greek short traditional pasta with red peppers sauce and Greek yogurt

Rocabella Santorini

*Kids
Choices
in
Happy
Box!*





1 choice
per kid

Homemade chicken nuggets with french fries
ketchup and mayonnaise



Homemade fish sticks with french fries and
mayonnaise



Mini pizza margarita



Mini cheeseburgers with french fries,
ketchup and mayonnaise

NOTES

Children from the age of 0-3 are free of charge.

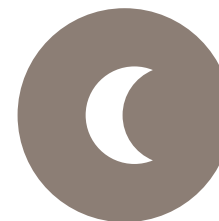
Children from the age of 3 -12 years old can either choose from the children menu, or eat from the buffet/served menu with a 30% discount of the adult's price.

Children from the age of 12 are estimated as adults.

Rocabella Santorini

*Late Night
Snack
Options*

*Price is subject to guests numbers and choices
please contact us for a quote.



NY Style Hot dog

served on a steamed poppy seed bun with mustard, onions and tomato sauce

Beef Mini Burger

served in brioche mini bun with cheddar cheese, brown mustard, tomato and pickle

Traditional Mini Wrapped Souvlaki

with chicken or pork gyros

Baguette mini sandwiches

with house mayo, smoked ham and cheese

Light Tortillas

with smoked salmon, lettuce, tomato and sauce

or

with turkey, cheese, lettuce, tomato and sauce

Nutella Waffles

with banana and hazelnuts

Skewers with Xaniotikous Loukoumades

Served with honey and cinnamon dressing

ADDED VALUED OPTIONS AVAILABLE

please contact us for a quote:

Show cooking & Live Carving Corners

Live traditional GYROS carving stand

BBQ BAR

Open Sushi BAR

Greek Yogurt & Ice Cream Cart

Sweet Heart Dessert Table

Buffet staff

Hostess

Extra Sommelier

Extra Top table waiter

Extra Waiter Staff Member



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.

Rocabella Santorini Hotel & Spa
Imerovigli Caldera | Santorini Island
weddingteam@rocabellasantorini.com
T. +30 22860 23711 | F. +30 2286023701
www.rocabellasantorini.com

