

ROCABELLA
WEDDINGS

FOOD IS
love

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 INTERPRET CONTEMPORARY CUISINE BUT WITH A REFINED GREEK APPROACH, CONSISTENTLY CHAMPIONING AND ENHANCING THEIR KNOWLEDGE TO ENSURE AN UNFORGETTABLE CULINARY EXPERIENCE FOR YOU AND YOUR GUESTS

IMPORTANT NOTES & INDICATIONS

- We kindly ask you to refer to the section 3 of our terms & conditions document before selecting your desired menu.
- We kindly ask you to refer to the desserts catalogue for selecting your desired desserts.
- It is mandatory to finalize all food & beverage selections 75 days before the event and said time limit shall not be extended.
- We kindly ask you to notify us of any allergies or special dietary needs 75 days before the event which will be accommodated to the best of our abilities and subject to availability.
- The hotel bears no liability of any health issue resulting from food borne allergies due to lack of information or update from the guests.
- All our menus are created by our Head Chef following a specific dietary mentality respecting the local culture in order to deliver to you and your guests the optimum result and as such we are flexible for minor alterations ONLY.
- On the served menus only one menu can be selected for all the wedding guests as well as on the kid's menu options.
- On the served menus one main course of the two options provided shall be selected for each guest and final selections shall be submitted 75 days prior to your event
- In case of special dietary restrictions i.e., gluten or lactose intolerance, vegan, vegetarian, only one special menu (VGN | GF MENU) can be selected covering all the above guest needs.
- Served menus options cannot be combined with any Buffet Menu Options
- Buffet Menus are available for more than 30 guests.
- Buffet Menus are not available for receptions hosted at our Infinity Kiosk Venue.
- Late Snack options may be served
The latest at 23:00 for receptions hosted at the Infinity Pool and the Exclusive Pool Venues. The latest at 22:00 for receptions hosted at the Infinity Kiosk Venue.
- The 3 items selection for the late snack option refers to one piece per person
- The added value options are available upon request and subject to availability. They can be combined with your menu during a buffet dinner or as a late snack.
- In our desserts menu you are required to select two items so your guests will have 2 options to select one. The menu price is for 1 serving per guest and if you wish 2 servings the cost will be adjusted accordingly.

IMPORTANT NOTES & INDICATIONS

- Menu tasting option is available only before selecting your desired wedding menu and after that, any tasting will be subject only to minor alterations concerning the couples specific tasting preferences (e.g., level of cooking, level of seasoning, etc.).
- Menu tasting starts from 80 euro per person and is subject to the menu items the couple will choose to taste.
- The day flow timeline submitted regarding the commencement of the dinner will be strictly followed disregarding any last-minute requests or change of plans.
- Vendors attending the event are subject to a 50% discount on the f&b packages selected.
- Kids served from the adults' menu are charged as adults alternatively kids menu option is available for kids up to 17 years old
- Any menu selected includes 2 waiters & 1 barman for the entire event.
- Any extra personnel needed is at the wedding couple's discretion and can be provided upon availability for an extra charge. The extra charge is per extra staff member for the event unless otherwise specified.
- 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.
- It is highly recommended, in order for your guests to be efficiently served to calculate 1 waiter every 13 guests and 1 barman every 60 guests.
- For the served menus home made Bread is served individually for each guest with olive oil and cherry tomatoes served in family style

WEDDING *Buffet menus*

Create a fairytale wedding menu with your signature & amaze your guests !

YOUR FAIRYTALE WEDDING MENU WILL INCLUDE:

- 2 choices from the appetizer's selection below
- 2 choices from the salad's selection below
- 3 choices from the main course's below
- 1 choice from the carving station selection below
- 2 choices from the Pasta & Rice selection below
- 2 choices from the side dish's selection below

The above are the MINIMUM choices required. Our in-house baker's basket is included regardless the menu you will choose.

INCLUSIONS

Freshly baked bread
Freshly baked whole wheat bread
Herbed Santorini tomato
Organic Olive oil from Crete
Kalamata bio-olives



BBQ COOKING SHOW

Buffet

APPETIZERS

Stuffed vine leaves with yogurt and dill

Tzatziki, humus, tyrokafteri (spicy feta cheese and pepper dip), eggplant salad, fava, with crispy pitta breads.

SALADS

Greek salad with tomato, cucumber, peppers, fresh oregano and Santorinian rusks

Tabule salad with fresh tomato, coloured peppers, parsley, green onion, cumin and lemon

Santorinian cherry tomatoes, with xinomyzithra cheese, carob rusks and matured vinsanto vinegar.

MAIN LIVE BBQ SELECTIONS

Traditional lamb chops with fresh oregano

Glazed chicken with greek herbs

Mini vegetarian burger with cheddar and tomato

CARVING STATION

Roasted veal sirloin with Aegina pistachios crust (carving)

or

Salmon fillet glazed with soya sauce, honey and whiskey (carving)

GARNITURES

Baby potatoes with rosemary, charamelized onions and bacon

Roasted vegetables with basil and balsamic vinegar

SALAD *Station*

(please select two items from the list below)

Greek salad with tomatoes, olives from kalamata, coloured peppers, feta cheese, cucumber and carob rusks

Santorinian cherry tomatoes with xynomizithra cheese, carob rusks and matured vinsanto vinegar

Mesclun with roasted beet roots, roquefort cheese, grapes and vinaigrette sauce with honey and rosemar

Baby spinach with goat's cheese, roasted sweet potato, cashews, avocado and truffle vinaigrette

Green mixed salad with watermelon, feta cheese, roasted almonds and carob sauce

Baby spinach and rocket salad with smoked salmon, sweetcorn, crunchy tortilla crisps, cherry tomatoes and cajun sauce

Tabule salad with marinated shrimps, coloured peppers, parsley, green onions, cumin and lemon

APPETIZERS

Choices

(please select two items from the list below)

Tzatziki, humus, tirokafteri (spicy feta cheese dip), fava with crispy pitta breads

Stuffed vine leaves with yogurt, dill

Traditional cheese and spinach pie mix

Traditional santorinian tomato fritters with yogurt, spearmint

Fried Gruyere cheese with thyme honey, lemon

Selection of greek cheese, gruyere, kasseri, smoked metsovone cheese, San Michali cheese

Sea bass Ceviche with avocado, cherry tomatoes, citrus fruits, chili, corriander

Beef tartare with capers, pickled cucumber, mustard pickle, horseradish, yuzu mayonaise

Shrimp saganaki with tomato, ouzo, feta

Vegetable skewers marinated in basil, balsamic vinegar

White eggplant, fresh tomato, mushrooms and feta cheese ragout

MAIN *Dishes*

(please select three items from the list below)

Sea bass fillet with cooked wild leafy greens, tomato, fresh onions

Salmon fillet with avocado cream, roasted fennel

Grilled grouper with glazed fennel

Grilled shrimps with lime, soya, corriander, chili dressing

Grilled lobster tails with thermidor sauce (½ tail per person)

Traditional lamb chops with fresh oregano and lemon, olive oil sauce

Glazed chicken with greek herbs

Traditional pork skewers marinated in oregano, mustard

Grilled country sausage, tomato, peppers skewers

Lamb and beef Soutzoukakia meat balls in tomato sauce, cumin

Mini vegetarian burgers with tomato cubes

CARVING STATION

Choices

(please select one item from the list below)

Salmon fillet glazed with soya sauce, honey, bourbon whiskey

Roasted veal sirloin with Aegina pistachios crust

Slow cooked pork panncetta wih Santorinian beer, thyme honey

PASTA & RICE
Station choices

(please select two items from the list below)

Raviolli with anothiro, spinach, Santorinian
cherry tomatoes and greek herbs

Rigatoni arrabbiata with spicy tomato sauce

Penne carbonara

Shrimp orzo with shrimp stock, parmesan and
sweet wine

Stuffed conchiglioni with shrimp, tomato
sauce, besamel sauce and nori powder

SIDE DISHES
Station choices

(please select two items from the list below)

Mashed oven marinated potatoes
with fresh oregano

Crispy patatas Bravas

Baby potatoes, roasted broccoli,
parmesan and chili flakes

Basmati rice with nuts and dried fruits

Jasmine rice with saffran and pine seeds

Roasted vegetables with basil and
balsamic vinegar

A photograph of a wedding table setting. The table is covered with a white, textured tablecloth. In the center, there are several tall, clear glass holders containing white pillar candles. The candles are surrounded by lush greenery, including eucalyptus leaves and small white flowers. To the left and right of the candles are several wine glasses, some of which are partially filled with a light-colored liquid. The background is softly blurred, showing more of the table setting and a warm, golden light. The overall mood is elegant and romantic.

WEDDING
Seated Menus

ROCABELLA
WEDDINGS

MENU 1.

STARTER

Grilled talagani cheese with basil pesto, matured vinsanto vinegar and pine seeds

SALAD

Green mesclan salad with roasted beets, Roquefort cheese, grapes and honey-rosemary vinaigrette

MAIN

Grilled bio chicken marinated in Greek herbs and light soy, with baby potatoes, roasted broccoli and Parmesan flakes

MENU 2.

STARTER

Crab meat on crispy brioche, with apple, celery, spicy mayonnaise and basil emulsion

SALAD

Superfood quinoa salad with grilled prawns, wakame seaweed, mango, sunflower seed and soy lime vinaigrette

MAIN

Lamb cooked sous-vide for 12 hours,
with celeriac puree and couscous flavored with oriental spices

or

Grilled Aegean sea bass with steamed greens, celeriac puree and fennel sauce

MENU 3.

AMUSE BOUCHE

Tomato gazpacho with crispy shrimp in kadaifi pastry

STARTER 1

Octopus carpaccio with Santorini fava, spearmint vinaigrette with Florina pepper

STARTER 2

Arancini with smoked Metsovo cheese, chorizo cream and tomato sauce with Florini pepper

SALAD

Baby spinach with goat's cheese, roasted sweet potato, cashews, avocado and truffle vinaigrette

MAIN

Cod or millet with roasted fennel and grenobloise sauce

or

Beef sirloin, with mashed potatoes, roasted broccoli and vinsanto sauce

MENU 4.

STARTER

Grilled Halloumi Cheese with Santorini Fava and spearmint Vinaigrette

SALAD

Greek salad with cherry tomatoes, feta cheese mousse, carob rusks and fresh oregano

MAIN

Lamb chops with Santorini white eggplant puree, yogurt, mint and harissa

or

Grandma's beef burgers with tomato confit, spearmint and sour milk
served with crispy potato chips

MENU 5.

AMUSE BOUCHE

Sea bass carpaccio with lime, seaweed, chili and caviar pearls

STARTER 1

Scallop gratin with parsnip cream and prosciutto-lemon crust

STARTER 2

Crispy croquette of slow cooked beef with peppers cream and chimichurri

SALAD

Baby spinach with goat's cheese, roasted sweet potato, cashews, avocado and truffle vinaigrette

MAIN

Lobster orzo, sweet wine and matured gruyère cheese

or

Rib eye fillet with fresh gnocchi, matured Parmesan cream and chimichurri

MENU FAMILY 1.

Our in house baker's basket with bread selection, olive oil & cherry tomatoes

STARTERS (SERVED FAMILY STYLE)

Grilled halloumi cheese with Santorini fava and spearmint vinaigrette

Arancini with smoked Metsovo cheese, chorizo cream and tomato sauce with Florina pepper

SALAD (SERVED FAMILY STYLE)

Santorini cherry tomatoes, with sour mizithra cheese, carob rusks and matured vinsanto vinegar

MAIN (SERVED PER GUEST)

Grilled sea bass with steamed greens, celeriac puree and fennel sauce

or

Grilled bio chicken marinated in Greek herbs and light soy sauce,
with baby potatoes, roasted broccoli and Parmesan flakes

MENU FAMILY 2.

Our in house baker's basket with bread selection, olive oil & cherry tomatoes

STARTERS (SERVED FAMILY STYLE)

Agioritiki white eggplant salad with marinated anchovies, cream cheese and aromatic herbs

Grilled talagani cheese with basil pesto, matured vinsanto vinegar and pine seeds

Beef burgers with hummus and spearmint oil emulsion

SALAD (SERVED FAMILY STYLE)

Santorini cherry tomatoes, with sour mizithra cheese, carob rusks and matured vinsanto vinegar

MAIN (SERVED PER GUEST)

Aegean shrimps orzo, sweet Santorini wine and matured gruyere cheese

or

Lamb cooked sous-vide for 12 hours, with celeriac puree and couscous
flavored with oriental spices



KIDS Menu

Please select one item from the list below for
all kids attending your dream wedding !

PINSA

Pinsa margherita with tomato sauce, mozzarella di bufala & basil

BLACK ANGUS BURGER

Brioche bun, pickled cucumber, tomato, iceberg, bacon, cheddar & hollandaise sauce

CLUB SANDWICH

Chicken, bacon, cheddar cheese, bio egg, iceberg, tomato

TAGLIATELLE

Beef ragout, parmesan cream & aromatic herbs

Each dish comes with a side green salad

Kids served from the adults' menu are charged as adults alternatively kids menu option is available for kids up to 17 years old

☾ LATE SNACK
Delicacies

" IF WE WEREN'T SUPPOSED TO HAVE A LATE SNACK
THEN WHY IS THERE A LIGHT IN THE FRIDGE ? "

(please select three items from the list below)

PINSA

Pinsa margherita with tomato sauce,
mozzarella di bufala & basil

BLACK ANGUS BURGER

Brioche bun, pickled cucumber, tomato, iceberg,
bacon, cheddar & hollandaise sauce

VEGETERIAN BURGER

Brioche bun, guacamole, tomatoes, lettuce,
caramelised onion

TORTILA WRAPS

Turkey, cheddar cheese, iceberg, tomato

NUTELLA WAFFLES

with banana and hazelnuts

XANIOTIKOI LOUKOUMADES

Served with honey and
cinnamon dressing



ADDED VALUE OPTIONS

Available

please contact us for a quote:

LIVE TRADITIONAL GYROS CARVING STAND INCLUDING:

Live gyros (pork or chicken) carving station
Pita Bread, Tomato, Onion, Tzatziki

(One chef | One assistant chef)

or

LIVE CREPE BAR STATION INCLUDING Live crêpes bar station

(One chef | One assistant chef)





ADDED VALUE OPTIONS

Available

please contact us for a quote:

EXTRA BUFFET STAFF

HOSTESS

SOMMELIER

EXTRA TOP TABLE WAITER

EXTRA WAITER

ROCABELLA

WEDDINGS

ROCABELLA SANTORINI HOTEL & SPA
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INFORMATION AND DETAILS

We kindly ask you to refer to the section 3 of our terms & conditions document

before selecting your desired dessert menu. We kindly ask our guests to refer to the Rocabella Santorini Hotel and Spa

Terms and Conditions Policy of Alcohol and Fair use of Alcohol for further information. 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 documents 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.

IMAGES HEREIN ARE INDICATIVE AND MAY CHANGE WITHOUT PRIOR NOTICE.

MENU INCLUSIONS ARE INDICATIVE AND MAY CHANGE WITHOUT PRIOR NOTICE

DEPENDING ON OUR SUPPLIERS' AVAILABILITY.