



EXO CATERING

PROPOSALS TO CREATE YOUR PLANNING

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Sample for reception No 4

Buffet: Welcome drink, main menu, seafood, live cooking, open bar, bottled wine, champagne for the toast, sweets & desserts, late at night with live cooking, are included.

*The dishes of “samples for receptions” are not necessary suggested. It means that you can discard any dish you don't like and replace it with another one from the same category of the “main menu” and make your own sample menu for your reception.

**The sample is for reception with more than 150 guests.

BEFORE THE MEAL

Welcome drink: 10€/pax

w/ Prosecco & dirty Bellini & Macaroons with cheese cream, salt & black pepper / smoked salmon with cheese cream / cheese cream with olive paste.

MENU 67€/pax + fresh fish (37€ main cost + 4€ + 9€ + 7€ + 10€)

w/ Salads & Creamy Salads:

Aromatic Greek Salad / Roka / Chickpea salad / Black & White beans / Fava beans / Herring Salad

w/ Tinian "corner" (traditional ingredients) / Cold dishes:

Cheese Plateau 1. i, ii. & iv. / Calcuterie Plateau / Stuffed pepper horns

w/ Hot dishes / Pasta / Vegetarian / Cooked: 4€/pax

Leek pie / Imam / Vegetable lasagne Pasticcio / Pork i. / Veal iii.

w/ Grilled:

Chicken i.

w/ Cold seafood: 3€ + 3€ + 3€ = 9€/pax

Sea urchin on a slice of lime / Anchovy & Sardine marinade / Octopus boiled with oil

w/ Hot seafood: 3€ + 4€ = 7€/pax

Octopus cooked in red wine / Squid roast / Fresh fish in bakery with herbs (price per kilogram)

w/ Garnishes:

Potatoes with peel & coarse salt / Grilled vegetables (w/ "sour cream" & "tar-tar sauce")

Live Cooking: 8€ + 4€ = 10€/pax

Lobster Linguini & Risotto w/ Squid Ink

Open Bar:

1st ή 2nd ή 3rd option

- **1st OPTION** The premium option of "open bar". Includes cocktails (up to 3) from "special list" of the "[welcome drinks & cocktails](#)" menu. Fresh ingredients as fruits & herbs and premium soft drinks "[3cents](#)" are used for the cocktail making. The bartenders can make up to 3 different cocktails for the party & in the list of the alcohol as Gin, Vodka, Tequila etc. can also include a premium bottle as Belvedere, Titos, Grey Goose, Hendricks etc. From **25€/pax**. (the cost varies depending on the number of guests)
(the price per person applies to more than 100 people and includes bar equipment, bartenders, 3 cents refreshments & the bar station when needed)
- **2nd OPTION** Open Bar with the beverages of your choice (gin, rum, whisky etc.) & 2-3 cocktails (mojito, daiquiri flavored, margarita flavored, caipirinha). The cost is defined based on consumption.
50€/bottle - 60€/bottle for cocktail making & 70€/special.
(the price per person applies to more than 100 people and includes bar equipment, bartenders, refreshments & the bar station when needed. Minimum cost of 20 bottles.
FOR EXAMPLE: For an event of 200 people, it will take about 40 bottles (18 Rum, 10 Gin, 6 Vodka, 3 Whiskey & 3 Tequila) for the open bar. At the end of the event, if 30 (the 12 of them are rum for cocktail making, so the cost for them is 60€/bottle) of 40 bottles have been consumed, the cost is set at $(18 \times 50€) + (12 \times 60€) = 1620,00€$
- **3rd OPTION** Open Bar with the beverages of your choice (gin, rum, whisky etc.) & 2-3 cocktails (mojito, daiquiri flavored, margarita flavored, caipirinha). In this option the client supplies the alcohol & spirits.
From **5€/pax or 500€** (minimum amount for at least 100 guests).
(the price per person applies to more than 100 people and includes bar equipment, bartenders, refreshments). * For less than 200 guests, there is a small cost for the renting of bar station.

Bottled wine (top local wines): price/bottle

White: Asyrtiko or Malagousia

Rose: Augoustiatis - Mavrotragano

Red: Mavrotragano

AFTER THE MEAL

Champagne for the toast: 10€/pax

Moët & Chandon or Mumm brut

Sweets & Desserts: -€+ 2,5€ + 3€+ 3€ + 3€+ 3€+ 3,5€ + 3€ = ~~21€~~ 15€/pax

w/ fruits / yogurt with spoon sweets or fruit salad / ice cream (Three flavors of your choice) / loukoumades / chocolate pie / orange pie / mousse bitter chocolate w/ strawberry (in a glass of champagne) /

Crème brulee

SNACK:

Hot dogs & Hamburgers -€/pax

Notes

- Please consult the "main menu" to find information about the dishes.
- The total price per person for this sample is **107€ + fresh fish** (plus VAT + Open Bar + Bottled wine) and includes : the "standard equipment", the staff, the above dishes, soft drinks, beers, bottled wine, bottled water, sparkling water, bread, fruits
- You can choose 2 more chairs for your reception. The **white folding or tiffanys/Chiavari limewah** with renting cost **2,5€ & 4€** respectively.

Notes on the alcohol

- **OPENBAR** = Check the cocktail list here → [cocktails](#)
- All the beverages will be served for the entire event with no limit.
- The beers & the soft drinks are greek.

Other Notes

- The "standard equipment" includes tables (banque or round), chairs (wooden white or white with cover), tablecloths, napkins, glasses, cutlery, buffet equipment, etc.
- The use of furniture such as chiavari, napoleon chairs etc., as well as monastery type tables or any extra equipment which is not included in the "standard equipment", are subject to extra charge
- The catering company needs to be informed one week before the event how many guests you will have in the reception. This figure is calculated for the total cost of the event
- The photographers, wedding planners, florists, music bands, Djs etc. who will remain in the reception to be served food, charged at half of the total cost per person.
- Children (from 3yo to 12yo) are charged at **3 children = 1 Adult**, from 13yo and over are counted as adults.

We are social



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