



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: 25€/pax * or 50€/bottle** or 500€***
You will find the notes below

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

Notes on the alcohol

- **OPENBAR =**
 - * In this case there are one or two professional bartenders who can make & serve you about 3 to 5 new recipes of cocktail just for your wedding reception. They have a menu of cocktail recipes and you can choose some of them. They usually use homemade purees-liqueurs-syrups, fresh fruits and local aromatic herbs. (all the beverages, alcohol etc. are included). The cost starts from 20€ to 25€/pax. *Click on the menu of [Welcome drinks & Cocktails](#)
 - **Open Bar with the beverages of your choice (gin, rum, whisky etc.) & 2-3 regular cocktails (mojito, mojito Diablo, daiquiri strawberry - lemon - peach, margarita lemon - strawberry, caipirinha). The cost is defined based on consumption. (50€/bottle & 70€/special bottle). There is no extra cost for the bartender-s. FOR EXAMPLE: For an event of 200 people, it will take about 30 bottles (12 Rum, 8 Gin, 4 Vodka, 3 Whiskey & 3 Tequila) to make cocktails. At the end of the event, if 25 of 30 bottles have been consumed, the cost is set at 25 x 50 € = 1250,00 €
 - ***Open Bar as the second option without the alcohol bottles, if the couple will want to supply all the alcohol, spirits etc. and would like our bar staff make and serve the drinks for the entire event. The cost is 500€.
- 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



exo catering | catering | tel +30 2283 022191 & fax +30 2283 023091
www.exo.com.gr | www.exocatering.com/proposals | info@exo.com.gr