

happily EVER AFTER

kerkyra blue hotel & spa

louishotelsweddings.com

WEDDINGS ♥ HONEYMOONS ♥ RENEWALS ♥ ANNIVERSARIES

KERKYRA BLUE HOTEL & SPA

CORFU, GREECE

WEDDING PACKAGE

Rates are valid for bookings made until 31/12/2023
for weddings that will take place up to 31/12/2024

Contact details:

Wedding coordinator: Mr Tsotsis Vangelis
Email: kerkyrablue.operationsmanager@louishotels.com

GIFTS for the wedding couple:

- Upgraded amenities on arrival
- Champagne breakfast for 2 in the room
- Complimentary upgrade to the next category or suite (upon availability)
- Local gift on departure

VENUES

Blessing can take place within the below mentioned hotel premises:

INDOOR AREA

(Decorated terrace with pool and sea view)
Alkinoos Bar overlooking the sea
Residents of the Hotel €391

OUTDOOR AREA

Semi private area by the sea
Residents of the Hotel €544

Decoration includes set up of a ceremony table, table top flower arrangement, candle stand.

DINING

Indoor dedicated restaurant area (private buffer dinner/ gala dinner)
Outdoor area, Semi - private (maximum 40 persons)

Note: Extra decorations with a charge + 182 euro set up extra charge for less than 20 persons,
including, flower arrangements, candles, theme colored linen.
If you have a special theme colour in mind, we can arrange it accordingly.

DRINK PACKAGE

For 1 hour cocktail reception

COCKTAIL RECEPTIONS

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LOCAL DRINKS

Sparkling wine, alcoholic and non-alcoholic fruit punch, beers, soft drinks, water
€25,00 per person

INTERNATIONAL DRINKS

Sparkling wine, alcoholic and non-alcoholic fruit punch, beers, soft drinks, water
€31,00 per person

Above cocktails options are complemented by a selection of nuts, tortila crisps, crudities
and variety of local and international dips

Additional selective items to enhance your cocktail reception

Cold canapés
(6 pieces per person)
€11.00 per person

Cold gourmet canapés
(6 pieces per person)
€15.00 per person

Selection of gourmet canapes
(4 pieces) & hot finger food (4 pieces) & sweet petit fours (2 pieces)
€28.00 per person

Platter of assorted cheeses and cold cuts accompanied with crostini sticks
and selected fresh fruits
€22.00 per person

Sparkling Moments

(maximum 40 guests for 1 hour)
€ 55.00 per person

Add style to your reception and enjoy an hour full of French champagne bubbles
accompanied by gourmet cold canapes
(3pcs per person)

WEDDING CAKE

1 tier Wedding Cake €121.00
2 tier Wedding Cake €242.00
3 tier Wedding Cake €327.00
Each tier serves 15-17 persons

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NOTES:

1. Should guests wish to book special wedding menus (i.e. cocktails, barbeque, gala dinner, buffet), additional charges will apply for all participants, i.e. hotel residents (all inclusive or not) and non - hotel residents.
For special wedding menus, please see the following options and prices.
2. Further arrangements for evening entertainment such as disco, live music, dancing shows and photo booth, can be made at additional charge. Please note that it is organized via our wedding coordinator through local suppliers

COCKTAIL MENU 1

COLD ITEMS

Prosciutto wrapped in tortilla with cream cheese
Mini vol aux vent with baby shrimps
Marinated salmon on rye bread
Mini tart /confit tomatoes/olive tapenade

HOT ITEMS

Marinated chicken skewers with harissa /yogurt /fig chutney
Pork gyros in tortilla pita /tzatziki
Asian spring rolls /mango sauce
Salmon burger in mini rolls/sweet chilly mayo

DESSERTS

Apple crumbled tart
Choco brownies topped with cheese

€28,00 per person

COCKTAIL MENU 2

COLD ITEMS

Camembert cheese on crispy bread
Prosciutto wrapped in tortilla with cream cheese
Smoked salmon on rye bread
Mini tart with avocado mousse/marinated prawns

HOT ITEMS

Marinated chicken skewers with harissa /yogurt /fig chutney
Beef gyros in tortilla pita /tzatziki
Salmon burger/sweet chilly mayo
Kepeh with mushrooms (coupes with mushrooms)
Indian samosas/mango sauce

DESSERTS

Baked cheesecake
Choco fudge cake
Fruit tart

€30,00 per person

WEDDING GALA DINNER

MENU 1

Marinated salmon Tataki /avocado /beetroots tartare /wild greens/honey miso sauce

Mushroom velouté soup /almond nuts /basil oil

Spinach and ricotta tortellini /vegetables/Frascati wine essence

Stuffed chicken with manouri cheese/chive emulsion
Seasonal vegetables/crunchy potatoes

Chocolate espresso cake/hazelnut crunchy

Freshly brewed coffee & petit four

€ 63,00 per person

All prices quoted are in Euros and include all applicable taxes.

WEDDING GALA DINNER

MENU 2

Smoked salmon roulade/scallop's carpaccio /micro greens /yuzu &honey lemon essence

Smoked eggplant soup/rusks powder /halloumi bites//basil oil

Angus beef fillet / foie gras /enoki mushrooms fricasee/ koumandaria wine essence
seasonal vegetables/crunchy potatoes cake

Salty caramel mousse cake /glazed with Valrhona chocolate

Freshly brewed coffee & petit four

€ 69,00 per person

All prices quoted are in Euros and include all applicable taxes.

WEDDING GALA DINNER

MENU 3

Tuna tataki/lobster medallions/micro greens/lime basil sauce

Pumpkin soup / vanilla essence / coconut flakes/crispy fruity bread

Stuffed beet ravioli /asparagus/walnut sauce

Milk fed veal fillet / sweet bread sphere / seasonal vegetables / potato cake
Port wine scented juice

Crescendo chocolate cake/red fruit compote/dark chocolate mousse/
Raspberry sauce

Coffee & petit fours

€79,00 per person

All prices quoted are in Euros and include all applicable taxes

VEGAN MENU

Grill Avocado /muhummara/ tahini essence /raisings/pomegranate /roasted pine nuts

Pumpkin soup /coconut milk /carob rusks

Pan roasted cauliflower/celeriac pure/apple sticks

Dark chocolate mousse/crispy biscuits/red berries sauce

Coffee & petit fours

€ 65,00 per person

BBQ BUFFET MENU

Salads and Displays

Greek salad
New Potato salad with crispy bacon /whole grain mustard mayo
Cos low salad with pineapples
Rocca salad with sun dried tomatoes
Tomato mozzarella platter/homemade pesto
Grill vegetables platter parmesan flakes
Sea food antipasti

Selection of local and international dips

Tzatziki, muhumurum smoked eggplant/kalamata olives /green olives

Hot Dishes

Pork kontosouvli traditional style
Chicken souvlaki tandoori style
Homemade Mini burger/onion confit
Hoisin pork ribs/smoked BBQ sauce
Honey balsamic lamb cutlets with fresh herbs/harissa yogurt
Sea food souvlaki with lime aroma and olive oil
Grilled vegetables
Corn on the cob
Garlic mushrooms
Grill sausages
Garlic nan bread
Freshly made baked potatoes with herbs

Selection of Sauces

Pepper sauce
Mushroom sauce
Sweet chilly mango sauce
Smoked BBQ sauce

Desserts and Fruit Station

Selection of local and international sweets
Fresh fruit /A large variety of cheeses, chutneys, crostini

€ 69,00 per person

Minimum 50 pax

All prices quoted are in Euros and include all applicable taxes.

WEDDING BUFFET STYLE

MENU 1

SALADS

Greek salad

Rocca salad with sun dried tomatoes

Caesar salad topped with chicken

DISPLAYS

Tomato and haloumi platter

Grill vegetables platter

Sea food antipasti

Avocado wedges

Prosciutto with fresh fruit

INDIVIDUALS

Crunchy maki/Rainbow maki/avocado mousse with prawn

SELECTION OF LOCAL AND INTERNATIONAL DIPS

Tzatziki, muhumurum, smoked eggplant, beetroot humus

CARVERY STATION

Slow roast cook beef Angus - wild forest mushroom sauce/pepper sauce

selections of mustards

HOT DISHES

Rigatoni with oyster mushrooms, koumandaria wine sauce/fresh cream

Pan seared pork fillet / whole grain mustard sauce

Stuffed chicken with manouri cheese/sun dried tomatoes

Lamb rack-herb crust/vegetables ragout/thyme juice.

Salmon medallion /asparagus fricassee/chive creamy sauce

Grill calamari/crushed potatoes/herb olive oil sauce- V

Basmati rice with cashew nuts /lemon grass/carrots/beans- V

Cannelloni spinach and ricotta wrapped in Japanese bread crumb

Baby new potatoes with butter and fresh herbs- V

Seasonal vegetables – V

DESSERTS & FRUIT STATION

Selection of local and international sweets

Fresh fruit /A large variety of cheeses, chutneys, crostini

€63,00 per person

All prices quoted are in Euros and include all applicable taxes.

Minimum 50 pax

WEDDING BUFFET STYLE

MENU 2

SALADS

Greek salad

Rocca salad with sun dried tomatoes

Caesar salad topped with chicken

Quinoa salad with berries

DISPLAYS

Tomato and haloumi platter

Grill vegetables platter

Sea food antipasti/prawns pyramid

Avocado wedges topped with grana Padano flakes

Prosciutto with fresh fruit

INDIVIDUALS

Crunchy maki/Rainbow maki/avocado mousse with prawn/tuna tataki
yuzu dressing.

SELECTION OF LOCAL AND INTERNATIONAL DIPS

Tzatziki, muhumurum, smoked eggplant, beetroot humus

CARVERY STATION

Slow roast beef Angus-Forest mushroom sauce/pepper sauce
selections of mustards

Baron of lamb – flavor with oregano and olive oil aroma

HOT DISHES

Rigatoni with oyster mushrooms, koumandaria wine sauce/fresh cream

Salmon ravioli with lobster creamy sauce/lemon grass aroma

Pan seared pork fillet / fennel compote

Marinated grill chicken breast basil oil

Herb crust lamb rack /thyme juice/vegetables ragout

Salmon medallion /asparagus fricassee/chive creamy sauce

Grill calamari/crushed potatoes/herb olive oil sauce- V

Basmati rice with cashew nuts /lemon grass/carrots/beans- V

Cannelloni spinach and ricotta wrapped in Japanese bread crumb

Baby roasted new potatoes with butter and fresh herbs- V

Seasonal vegetables- V

DESSERTS & FRUIT STATION

Selection of local and international sweets

Fresh fruit /A large variety of cheeses, & chutneys

€79,00 per person

All prices quoted are in Euros and include all applicable taxes.

Minimum 50 pax

WEDDING BEVERAGE PACKAGES

Minimum 50 pax
(Unlimited Consumption for 4 hours)
Welcome Drinks
Sparkling wine, Mocktail (non - alcoholic)
White, Rose and Red Wine
Beers
Water
Soft Drinks Juice
Mineral water, Carbonated mineral water, Soft drinks, Juices
31.00€ per person

Complement your dinner with your choice of spirits!

Regular spirits 100cl
73,00 - 97,00€, per bottle
Premium spirits 100cl
121,00 – 145,00€, per bottle

Sparkling Wines & Champagnes

Sparkling Wine Prosecco
€49,00 per bottle
French Champagne Moet and Chandon, Brut
€158,00 per bottle
French Champagne Moet and Chandon, Brut Rose
€182,00 per bottle
Above options are complemented by a selection of nuts, tortilla crisps

Regular Open Bar

Aperitifs
Ouzo, Aperol, Campari, Koum Kouat, Vermouth Bian co
Greek Spirits
Skinos Mastiha Spirit, Metaxa 5*
Regular Spirits
Gordon's Gin, Absolut Vodka, Bacardi Rum, Jose Cuervo Especial Tequila
Scotch Whisky Regular Brands
Johnnie Walker Red Label, The Famous Grouse
Liqueurs
Disaronno Amaretto, Jägermeister, Kahlua, Baileys, Malibu
Wines (White, Rose, Red)
Sparkling Wine Cocktail
Athenian Spritz, Aperol Spritz
Beers, Mineral water, Carbonated mineral water, Soft drinks, Juices
1 hour per person 30,00 €
2 hours per person 44,00 €
3 hours per person 52,00 €
4 hours per person 59,00 €