

*“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 chefs, 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



BBQ SHOW COOKING SERVICE

All services will be made with our Monolith[®] signature griller

AN INTIMATE BUFFET OF:

Coleslaw salad

Potato salad

Greek traditional Salad

French fries

Greek pitta bread

Dip Assortment

Five Signature Sauces

LIVE BBQ BUFFET SELECTIONS:

Traditional Greek souvlaki

Traditionally cooked Greek lamp chops

Mini Beef Burgers

Mini chicken Burgers

Hot Dogs

Falafel Burgers in Greek pita bread

Selection of grilled vegetables

Prawn skewers with lime

Grilled Aegean calamari with virgin olive oil and lemon dressing

MENU

2



Akrotiri Prestige Menu

BAKER'S BASKET

Our finest selection of freshly baked breads

STARTERS & SALADS

Cold & Hot meze

Mediterranean dips selection

Tzatziki, Humus, "Tirokafteri" 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

From the Greek Sea & Land

Grouper a la Meuniere

Lamb Chops in Chimichurri sauce

Grilled Chicken breast

Penne Mediterranean with extra virgin olive oil & Greek Herbs

SIDES

Jasmin Rice and fine Greek herbs

Oven baked potatoes

MENU

3



Traditional Greek Menu

GRANDMA'S CORNER

Baker's basket with pita bread and "koulouri" Thessalonikis
Greek Spinach & Cheese pie

STARTERS & SALADS

Greek Cheese Display
Manouri, Mizithra, Feta, Kaseri, Kefalotiri

MEZE

Cold

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

Hot

Greek Traditional "Ntolmadakia"
Zucchini & Tomato fritters with yogurt sauce

SALADS

Potato salad with mustard, honey, lemon and onion in house dressing
"Horiatiki" traditional Greek salad

MAIN COURSES

Grilled Chicken with Oregano
Grilled Lamb & Chicken Kebabs with tomato, onion & parsley.
Greek Traditional Mousaka

SIDES

Oven Baked Potatoes
Traditional Cretan rice with Greek herbs

MENU

4



Caldera Splendour Menu

BAKER'S BASKET

Our finest selection of freshly baked breads

WELCOME

Chilled Santorini tomato soup with Greek Salad carpaccio & virgin olive oil

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

MAIN COURSES

Grilled Shrimps with lemon & olive oil sauce

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 red bell pepper sauce and cream cheese

SIDES

Jasmin rice, Greek herbs and toasted nuts

Braised potatoes with thyme, lemon and oregano

MENU

5



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

*

Salmon

with fresh pasta and caviar in champagne sauce

SIDES

Vegetable Rice

Mixed potatoes pure

Rocabella Santorini

*Wedding
Seated
Menus*



Menu 1

BAKER'S BASKET

Our Finest selection of freshly homemade baked bread with welcome dip

STARTER

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

SALAD

Rocket salad with grilled beef, tomatoes and aged Graviera / Gruyere cheese

MAIN

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



Menu 2

BAKER'S BASKET

Our Finest selection of freshly homemade baked bread with welcome dip

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

Tagliolini Fricassee, handmade tagliolini with grouper in lemon sauce

Menu 3 Greek Traditional

BAKER'S BASKET

Our Finest selection of freshly homemade baked bread with welcome dip

WELCOME

per person

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

STARTERS

family style

Spinach & Feta cheese round pie from Skopelos

Fava and Tzatziki Spread

Served with Grilled Pitta bread

SALADS

per person

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

MAIN

per person

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

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 Grouper

with creamy garlic mashed potatoes and Greek herbs

Menu 4
Deluxe Greek Traditional
Niki's Menu

BAKER'S BASKET

Our Finest selection of freshly homemade baked bread with welcome dip

APPETIZERS

family style

Grilled Pitta bread, rusk buns and bread sticks
Spinach & Feta cheese round pie from Skopelos and
Taramosalata and Tzatziki Spread
Octopus carpaccio, Santorinian fava and truffle oil

SALAD

family style

Greek Traditional Salad with extra virgin Olive oil
Crab Salad, with mayo, green apple, carrot, onion in lemon and citrus sauce

MAINS

per person

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

Shrimps Saganaki with Orzo and Feta Sauce
Grilled lamp chops in Mediterranean herbs sauce with roasted baby potatoes



Menu 5

WELCOME BAKER'S BASKET

Our finest selection of freshly handmade baked bread & extra virgin olive oil dip

AMUSE BOUCHE

Sauté Scallop with beetroots and mushrooms

STARTER

Octopus carpaccio, Santorinian fava and truffle oil

SALAD

Summer Salad

green salad with watermelon, pomegranate, almond flakes in pomegranate sauce.

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

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



Rocabella Luxurious

WELCOME BAKER'S BASKET

Our finest selection of freshly handmade baked bread & extra virgin olive oil dip

AMUSE BOUCHE

Saute Scallop with champagne sauce and salmon roe

STARTER

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

SALAD

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

MAIN

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

Greek lobster tail, summer truffle, smoked root puree in buttered sauce

or

Sirloin Steak with garlic potatoes in wine sauce with thyme



Rocabella Santorini

Vegan Options

Vegan Menu

STARTERS

Crispy paper sliced Zucchini & eggplant with “Halva” dip

SALAD

Greek Quinoa Salad

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

Mediterranean Pasta with tomato & herbs



Rocabella Santorini

Vegeterian Options

Vegeterian Menu

STARTERS

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

SALAD

Grilled baby gem with "Caesar" dressing

MAIN

Basil risotto, with nuts, rocket and Graviera Flakes



Gluten Free Menu

STARTERS

Baked Manouri with roast figs, Santorini cherry tomatoes
caramelized in balsamic vinegar

SALAD

Fresh Avocado Salad with Greek herbs

MAIN

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

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

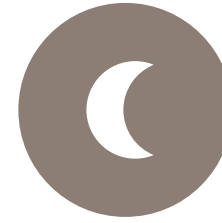
Children from the age of 0-3 are free of charge.

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



per piece

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:

Live traditional GYROS carving stand

Open Sushi BAR | check finger food menu

Greek Yogurt & Ice Cream Cart

Donut Love Wall
25 pieces included

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:
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.

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