



HERE'S TO  
*a sweet beginning*

ALL OUR DESSERTS CAN BE COMBINED  
WITH SEATED OR BUFFET MENUS

ROCABELLA  
WEDDINGS

# SERVED MENU

*dessert options*

please select one option for all guests

## ROCABELLA BAKLAVA

Phyllo dough, Aegina pistachio, aromatic syrup

## EKMEK FROM MIDDLE EAST (POLITIKO)

Toasted brioche in Mastic syrup, kaimaki ice cream and light Vanilla cream with sour cherry preserve

## GALAKTOBOUREKO

Traditional semolina milk flavored citrus cream in phyllo pastry

## PROFITEROLE

Chocolate ganache, Cream patisserie and Choux pastry

## VANILLA CRÈME BRULÉE

Crème anglaise | coconut sugar crust toping

## CHOCOLATE MOUSSE

Gianduja, Dulcey and fresh seasonal berries

## GREEK CHEESECAKE

Crème grecque

## GREEK WALNUT PIE

Traditional walnut pie with Kaimaki ice cream and sour cherry preserve

## GREEK SARAGLI

Baklava crusty dough with pistachio kaimaki ice cream and thyme honey syrup

## MINI TARTE WITH

Fresh seasonal berries and almond cream  
Lactose free option

## STRAWBERRIES SEMIFREDO

Nuts & gluten free options

## NEW YORK CHEESE CAKE

## LEMON PIE

## APPLE PIE

## RED VELVET

# MINI DESSERTS

*in buffet*

## GREEK TRADITIONAL

Variety of Greek traditional desserts served  
in platters and shots' glasses

### MINI BAKLAVA

phyllo dough, Aegina pistachio, aromatic syrup

### MINI KANTAIFI

chopped Greek almonds, caster sugar and cinnamon

### MINI WALNUT CAKE

Chopped Greek walnuts, cloves, cinnamon & vanilla syrup

### MINI GREEK YOGURT BOWL

served with fresh honeycomb  
Greek yogurt, fresh local honeycomb

## INTERNATIONAL

Variety of International desserts served  
in platters and shots' glasses

### CHEESECAKE SERVED IN SHOT GLASSES

### BROWNIE BITES WITH CHOPPED WALNUTS

### CHOCOLATE MOUSSE SERVED IN SHOTS' GLASSES

### MINI TARTS WITH CRÈME ANGLAISE AND PISTACHIO TOPPING

### MINI MACARONS



# SWEET *Enhancements*

## THE WEDDING CAKE

Please contact us for a quote

## CAKE PIECES FLAVORS

Chocolate, vanilla, vanilla with red fruits,  
lemon, red velvet, caramel, biscuit

## KIDS WEDDING TREATS

Cake pops, Loli pops, Cup-cakes

## GELATO & ICE CREAM CART

## DONUT LOVEWALL



# ROCABELLA

## WEDDINGS

ROCABELLA SANTORINI HOTEL & SPA  
IMEROVIGLI CALDERA | SANTORINI ISLAND

### EMAIL

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### WEBSITE

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### INSTAGRAM

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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.

## IMPORTANT NOTES & INDICATIONS

1. All our menus are created by our Head Chef following a specific dietary mentality respecting the local culture to deliver to you and your guests the optimum result and as such we are flexible for minor alterations ONLY.
2. It is mandatory to finalize all food & beverage selections 75 days before the event and said time limit shall not be extended.
3. 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.
4. The hotel bears no liability of any health issue resulting from food borne allergies due to lack of information or update from the guests.
5. Vendors of the event are entitled to a 50% discount on the menus and beverage packages
6. 2 waiters & 1 barman are provided by Rocabella Santorini Hotel & Spa for the entire event.
7. Any extra personnel needed is to the wedding couple's discretion and can be provided upon extra cost.
8. 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.**

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