

*“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 you opt for a small party or a truly grand affair, menu planning for banqueting and private dining at Rocabella Santorini Hotel & Spa is a fine art. Our superb culinary team, led by a talented group of multicultural chefs, create sumptuous menus that celebrate the finest of every palate and cuisine!

Our menus are designed by our brilliant chefs, interpreting contemporary cuisine with a refined Greek approach, consistently championing and enhancing their knowledge to ensure an unforgettable culinary experience for you and your guests.



Rocabella Santorini

Wedding Buffet Menus

CREATE A WEDDING MENU WITH YOUR PERSONAL TOUCH

- 3 appetizers
- 3 salads
- 4 main courses
- 2 Side choices

*** Minimum choices for a customized buffet



BBQ SHOW
COOKING

BBQ SHOW COOKING SERVICE

All services will be made with our Monolith® signature

AN INTIMATE BUFFET OF:

Coleslaw salad

Potato salad

Greek traditional Salad

French fries

Greek pitta bread

Dip Assortment

(spicy cheese salad, tzatziki, eggplant salad)

Five Signature Sauces

(BBQ sauce, Ketchup, Mustard, Mayo, Spicy BBQ sauce, Japanese BBQ sauce)

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





BAKER'S BASKET CORNER INCLUDED IN ALL BUFFET MENUS

Our finest selection of freshly baked breads & "koulouri" Thessalonikis (Organic Olive oil, Kalamata bio-olives, Honey marinated baby tomatoes)

WELCOME

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

Fisherman's Soup "Kakavia"

Fresh raw clams from the Aegean Sea with squeezed lemon

SALAD OPTIONS from our Local Vegetable Farms MINIMUM CHOICE OF 3

Santorinian Mixed Green Salad

with cherry tomatoes, baby spinach, locally grown rocket, aged "Gruyere" cheese flakes in citrus dressing

Greek Salad

with red and yellow tomatoes, caper leaves, Kalamata olives, feta cheese, peppers, cucumber, Cretan "Dako" rusk and Greek extra virgin olive oil

Potato Salad

with mustard, honey, lemon and onion in house dressing

Caesar's Salad

the Santorini style, locally grown lettuce, glistrida greens (purslane), grilled organic chicken and aged Gruyere cheese flakes

Potato Salad With Aegean Sea Grilled Octopus

with mustard, honey, lemon and onion in house dressing

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



Athenian Salad

Poached seasonal vegetables with catch of the day fillet and homemade mayonnaise

Rocket salad with grilled beef

tomatoes and aged Gruyere cheese

Green salad with Feta cheese

mint leaves, melon, grilled chicken and caramelized spicy nuts

Crab Salad

with mayo, green apple, carrot, onion in lemon and citrus sauce

Summer Salad

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

“Surf & Turf Salad”

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

COLD & HOT MEZZE, STARTERS & APPETIZERS

MINIMUM CHOICE OF 3

Mediterranean dips selection

Tzatziki, Humus, Eggplant Salad, “Tirokafteri” and Fava served with crunchy Pitta bread

Carpaccio catch of the day

with coriander, ginger and chili peppers

Summer “phyllo pastry” rolls

with shrimps, vegetables in a light yoghurt and avocado sauce

Greek Traditional Homemade Spinach & Cheese Pies

Greek Cheese Display

Manouri, Mizithra, Feta, Kaseri, Kefalotiri



GREEK GRANDMA'S MEZZE CORNER

Octopus with oil and vinegar

Mussels with Fennel and Ouzo

Greek Traditional "Ntolmadakia"

Stuffed vine leaves with rice, lemon and dill

Zucchini & Tomato fritters with yogurt sauce

Stuffed eggplants "imam" style

with minced beef, grated "kefalotiri" cheese and tomato sauce

Crispy Feta Cheese Cubes

with sesame, honey, lemon and thyme

Prosciutto and melon rocket rolls

Aegean Sea Shrimps Cocktail Martinis

Sardines on toast

with sea urchin, fava and red peppers

"Flogeres" from Greek "phyllo", lamb and Gruyere cheese

Crispy Cod "brandade" and sauce tartare

Sauté Scallop

with champagne sauce and red caviar brick

Crispy paper sliced Zucchini & eggplant with "Halva" dip

Grilled portobello mushrooms stuffed

with garlic and vegetables



MAIN COURSES

MINIMUM CHOICE OF 4

FROM THE GREEK SEA & LAND

Grouper a la Meuniere

Lamb Chops in Chimichurri sauce

Lamb chops
in pistachio "Aiginis" crust

Grilled Chicken breast
with Iadorigani sauce

Penne Mediterranean
with extra virgin olive oil & Greek Herbs

Grilled Lamb & Chicken Kebabs
with tomato, onion & parsley

Greek Traditional Mousaka
with minced beef, potatoes, aubergines, grated cheese and black summer truffles in béchamel sauce

Greek Traditional Moussaka (VEGETERIAN OR VEGAN)
with potatoes, aubergines, grated black summer truffles in béchamel with soya milk sauce

Grilled Shrimps
with lemon & olive oil sauce

Grilled beef scallops a la sofrito
with parsley, thyme rosemary and Assyrtiko wine

Penne with red bell pepper sauce and cream cheese

Grilled Black Angus Beef medallions
with porcini mushrooms in rosemary and Vinsanto wine sauce



Grilled seabass

with wild greens and fennel in orange and mastic sauce

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Salmon Pasta

with fresh pasta in champagne sauce

Tagliolini Fricassee, handmade tagliolini

with grouper in lemon sauce

Soutzoukakia

Traditional Lamb & Beef meatballs with tomato and Cumin

Sauté Grouper

with creamy garlic mashed potatoes and Greek herbs

Marinated salmon fillet

with fresh avocado mousse in fennel, orange and Ouzo sauce

Beef tagliata

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

Sirloin Steak in red wine sauce with thyme

Orzo "saganaki"

with shrimps, bottarga and feta cheese mousse

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

SIDES CHOICE OF 2

Jasmin rice, Greek herbs and toasted nuts

Vegetable Rice

Braised potatoes with thyme, lemon and oregano, Grilled Vegetables

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 Gruyere cheese

MAIN

Marinated chicken breast with buttered potato puree in "ladorigani" 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

Sauté 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 lamb 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 champagne sauce and red caviar brick

STARTER

Octopus carpaccio, Santorinian fava and truffle oil

SALAD

Summer 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 cheese from Naxos island and truffle oil

ROCABELLA LUXURIOUS

WELCOME BAKER'S BASKET

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

AMUSE BOUCHE

Sauté 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

Or

Grilled portobello mushrooms stuffed with garlic and vegetables mix

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 "phyllo" with black sesame and truffle honey

SALAD

Greek Traditional Salad

MAIN

Basil risotto, with nuts, rocket and Gruyere Flakes



Gluten Free Menu

STARTERS

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

SALAD

Fresh Avocado Salad with Greek herbs

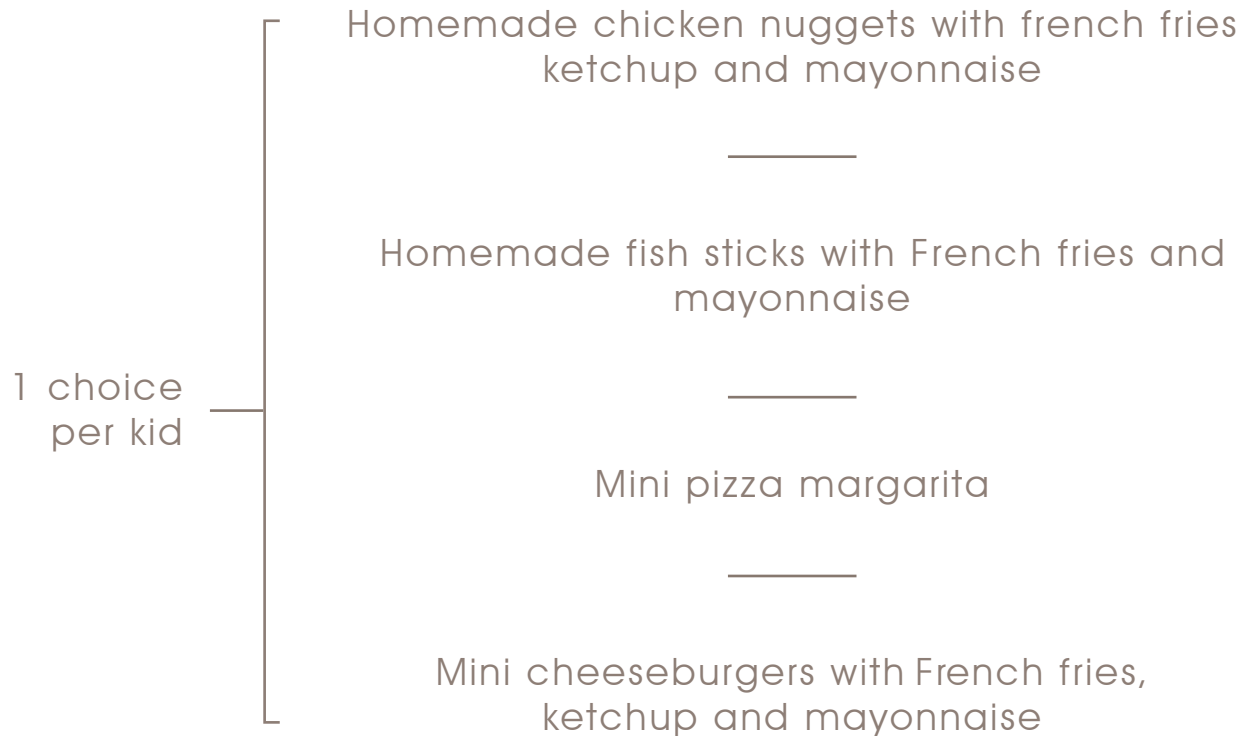
MAIN

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

Rocabella Santorini

*Kids
Choices
in
Happy
Box!*



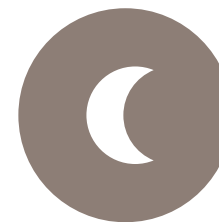


NOTES

*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 considered as adults.*

Rocabella Santorini

*Late Night
Snack
Options*



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 Haniotikous Loukoumades

Served with honey and cinnamon dressing

ADDED VALUED OPTIONS AVAILABLE

please contact us for a further quote:

Greek Gyros (pork or chicken)

served in platters ,with grilled pitta bread / onion & tomato slices and tzatziki dip

Open Sushi BAR | check finger food menu

Greek Yogurt & Ice Cream Cart (3 Flavors)

Donut Love Wall

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.

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 or feedback from the guests.



— INFORMATION & DETAILS: —

*While we always strive to provide the latest information and details about our product offerings, kindly confirm 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 without prior notice 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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