

MicriAcropoli Restaurant

Thank you for considering MicriAcropoli as the venue for your special event. This brochure includes a number of packages that we can offer, however we are always happy to discuss alterations and bespoke packages to meet your needs. Please do not hesitate to contact us by email at: info@micriacropoli-tsilivi.com

Package A – 2 Courses

Starter

Choice of:

Stuffed Mushroom - Filled with minced beef and topped a cream sauce and Gouda cheese

OR

Brusetta - Fresh toasted bread topped with fresh tomato, onion, crumbled feta cheese & basil (V)

OR

Prawn cocktail – Prawns mixed in marie-rose sauce, on a bed of lettuce and garnish with a wedge of lemon. Served with a chunk of bread

OR

Saganaki - Fried local cheese (V)

Main Course

Choice of:

Hunters Chicken - Chicken fillet wrapped in bacon and coated in a hot BBQ sauce. Served with chips and salad

OR

Beef Stifado – Topside of beef cooked with shallots in a rich red wine and fresh tomato sauce. Served with potatoes roasted in garlic & rice

OR

Traditional Moussaka – Layers of potato, aubergine and minced meat, topped with béchamel sauce and baked in the oven until golden. Served with salad.

OR

Calamari – Deep fried tender strips of squid coated in a light batter. Served with garlic mayo, chips and salad

OR

Stuffed Pepper - Pepper filled with rice soaked in a fresh tomato sauce, with seasonal vegetables and herbs. Served with salad (V)

Also Includes:

Unlimited house wines and still mineral water provided on the table
(All soft drinks, beers and spirits will be charged for separately)

€26.50 per person

MicriAcropoli Restaurant

Package B – 3 Courses

Starter

Choice of:

Stuffed Mushroom - Filled with minced beef and topped a cream sauce and Gouda cheese

OR

Brusetta - Fresh toasted bread topped with fresh tomato, onion, crumbled feta cheese & basil (V)

OR

Prawn cocktail – Prawns mixed in marie-rose sauce, on a bed of lettuce and garnish with a wedge of lemon. Served with a chunk of bread

OR

Saganaki - Fried local cheese (V)

Main Course

Choice of:

Hunters Chicken - Chicken fillet wrapped in bacon and coated in a hot BBQ sauce. Served with chips and salad

OR

Beef Stifado – Topside of beef cooked with shallots in a rich red wine and fresh tomato sauce. Served with potatoes roasted in garlic & rice

OR

Traditional Moussaka – Layers of potato, aubergine and minced meat, topped with béchamel sauce and baked in the oven until golden. Served with salad.

OR

Calamari – Deep fried tender strips of squid coated in a light batter. Served with garlic mayo, chips and salad

OR

Stuffed Pepper - Pepper filled with rice soaked in a fresh tomato sauce, with seasonal vegetables and herbs. Served with salad (V)

Dessert

Choice of:

Homemade Walnut Pie – A traditional syrup sponge served warm with vanilla ice-cream (V)

OR

Chocolate Mousse (V)

Also Includes:

Unlimited house wines and still mineral water provided on the table
(All soft drinks, beers and spirits will be charged for separately)

€30.00 per person

MicriAcropoli Restaurant

Package C – Traditional Greek

Starter

Shared Meze (per 4 persons)

A platter of: Cheese pies, Stuffed vine leaves, Meatballs, Beans Giantis, Peppers, Olives, Hummus, Tzatziki and warm pitta

(Full vegetarian meze available)

AND

Traditional Greek Salad (V)

Main Course

Choice of:

Kokkinisto – Succulent beef cooked in a red wine, herbs and fresh tomato sauce. Served in a clay pot with Greek garlic roast potatoes and rice

OR

Chicken Souvlaki – Chunks of chicken, onion and pepper grilled on a kebab skewer until golden. Served with chips, salad and Tzatziki

OR

Lamb Kleftiko – Lamb cooked on the bone, slowly in the oven with tomatoes, onion, bay leaves, oregano, white wine and lemon juice. Served with potatoes roasted in garlic & grilled feta cheese

OR

Swordfish Steak – Fresh swordfish steak marinated in olive oil, lemon and herbs and simply grilled. Served with Greek garlic roast potatoes and salad

OR

Traditional Briam - Mediterranean vegetables cooked in a fresh, rich tomato and olive oil sauce. Served with Feta Cheese (V)

Dessert

Choice of:

Baklava – served warm with vanilla ice-cream (V)

OR

Fresh Seasonal Fruits – served with vanilla ice-cream (V)

Also Includes:

Unlimited house wines and still mineral water provided on the table
(All soft drinks, beers and spirits will be charged for separately)

€36.50 per person

Children's Menu

Under 12years only

Please confirm if you want the children's main course at the same time as adult's starter or main courses

Main Course

Choice of:

Chicken Strips - served with chips, salad and BBQ Sauce

OR

Cod Bites - served with chips and peas

OR

Stone-baked Margarita Pizza

Dessert

Choice of:

Ice-cream bomb - Vanilla and Chocolate ice-cream, with chocolate sauce

OR

Mini Chocolate Mousse

Includes:

Unlimited soft drinks by the glass on request

€10.00 per person

A 3-course option is available with;

Garlic Bread or Carrot and Cucumber sticks with Hummus as starter

€12.00 per person

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Further Information

Also available:

- Arrival drink e.g Pimms or Buck Fizz - €2.00 per person
- Sparkling wine or Prosecco Toast – price variable
- Canapes on arrival – price variable
- Greek Dancers and Plate Smashing (approximately 45 minutes) - €60.00
- Traditional Live Music – price variable – approximately €120.00 for 2 hours
- Celebration cake – price variable

Our restaurant can cater for up to 100 persons seated comfortably with a small dance area.

We must highlight that during all events under 80 persons our restaurant will remain open to the public.

All events of 80 persons or more will be offered the full restaurant as a private booking inclusive within their chosen menu package.

Parties under 80 persons may also have the full restaurant as a private booking at a set rate cost of **€3200. 00**

This **Private Booking Package** includes:

- Menu Package of your choice (with alterations to meet tastes)
- Decoration of the restaurant with Balloons in the preferred colours and celebration banner if available
- Setting of the table and placing of any additional decorations provided
- Greek Dancers and Plate Smashing
- 1 glass of Bucks Fizz on Arrival per guest
- Complimentary glass of Champagne for the toast per person
- Access to the restaurant throughout the day of the Wedding until 1am. (Please note that due to Greek law, music must be turned down at 12am)

All packages are subject to a deposit (amount dependent on the size of the party – please see below) to secure the booking. This is payable at time of booking and is refundable up until 6 weeks before the event at which point it will become non-refundable. The deposit will be taken from the total cost due on the day of the event (or before). Any deposits paid in £(sterling) will be subtracted from the total amount based the current rate of exchange at the time of the final payment. (Date of event)

Deposit Amount

Number in party	Deposit
1-20	£100
20-30	£150
40-60	£300
60+	£500