

MicriAcropoli

Thank you for considering MicriAcropoli as the venue for your Wedding Reception/Breakfast.

This brochure includes a number of wedding packages that we offer, however we are always happy to discuss alterations and bespoke packages to meet your needs. Please do not hesitate to contact us on 0030 6075912918 or info@micriacropoli-tsilivi.com

Wedding Menu – Package A

Starter

Shared Plate (1 per 2 persons)

Hummus & Tzatziki (served with warm pitta bread) (V)

Individual plate

Choice of:

Mini Cheese and Spinach Pies – Traditional Greek filo pastry savouries, served on a bed of salad (V)

OR

Garlic mushrooms – Sliced mushrooms pan-fried in garlic and chilli infused oil. With fresh bread (V)

OR

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

Main Course

Choice of:

Chicken Souvlaki – Chunks of chicken, onion and pepper grilled on a kebab skewer until golden.

Served with chips, salad and Tzatziki

OR

Grilled Salmon – Succulent Salmon fillet simply drizzled with olive oil and lemon before grilled. Served with Greek garlic roast potatoes and salad

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

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

Dessert

Choice of:

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

OR

Chocolate Mousse (V)

Followed by

Optional Tea or Coffee

Also Includes:

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

€33.00 per person

MicriAcropoli

Wedding Menu – Package B

Starter

Shared Plate (1 per 4 persons)

Greek Salad (V)

Tzatziki (served with warm pitta bread) (V)

Individual plate

Choice of:

Saganaki Cheese – Traditional fried Greek local cheese (V)

OR

Spetsofai – Local village sausage, with peppers and onions in a spicy tomato sauce

OR

Garlic prawns - In garlic and chilli infused oil

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

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

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

Vegetarian Moussaka - Potato, aubergine and vegetable ratatouille, topped with béchamel. With a mixed salad

Dessert

Choice of:

Homemade Chocolate Brownie – served warm with vanilla ice-cream (V)

OR

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

Followed by

Optional Tea or Coffee

Also Includes:

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

€36.50 per person

MicriAcropoli

Wedding Menu – Package C

Starter

Shared Plate (1 per 4 persons)

Greek Salad (V)

Tzatziki (served with warm pitta bread) (V)

Individual plate

Choice of:

Mushrooms with blue cheese - Oven baked with creamy blue cheese and garlic butter (V)

OR

Saganaki prawns - In a tomato, garlic and ouzo salsa with feta cheese

OR

Grilled Halloumi Cheese – Slices of Halloumi cheese simply grilled and served on a bed of salad and drizzles with balsamic dressing. (V)

Main Course

Choice of:

Kleftiko – Chunk of lamb cooked slowly in the oven with tomato, onion, bay leaves, oregano, and white wine and lemon juice. Served in a clay pot, topped with garlic roast potatoes and feta cheese.

OR

Beef Stifado – Topside of beef cooked with shallots in a rich red wine and tomato sauce. Served in a clay pot with Greek garlic roast potatoes and rice

OR

Chicken Stamna – Chicken gently casseroled in white wine, garlic, peppers and herbs. Served in a pot and topped with local cheese and Greek garlic roast potatoes.

OR

Traditional Briam – Mediterranean vegetables cooked in a fresh, rich tomato and olive oil sauce. Served with garlic roast potatoes and feta cheese (V)

OR

Grilled Seabream – Whole Seabream simply brushed with olive oil and grilled. Served with Greek garlic roast potatoes and salad

Dessert

Choice of:

Homemade Cherry Cheesecake

OR

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

Followed by

Optional Tea or Coffee

Also Includes:

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

€40.00 per person

MicriAcropoli

Wedding Menu – Package D

Starter

Shared Plate (1 per 4 persons)

MicriAcropoli Salad

Lettuce with local cheese, chicken, peppers, onion, walnuts and raisins in chef's sauce
(Chicken can be removed for a vegetarian alternative)

Individual plate

Choice of:

Calamari – Tender fried squid in a light batter

OR

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

OR

Saganaki MicriAcropoli – Fried local cheese drizzled with honey and walnuts (V)

Main Course

Choice of:

Sirloin steak OR Fillet steak OR T-bone steak

Cooked to your liking and served with chips, salad and onion rings

Optional sauces available:

Blue cheese, Pepper, Tomato and basil, White wine and mushroom cream

OR

Mixed grill - Sirloin steak, lamb chop, chicken fillet, village sausage, fried egg, grilled tomato, mushroom, onion rings, chips and salad

OR

Seafood Platter - Grilled salmon and swordfish steak, calamari and a garlic king prawn. With chips, salad and tartar sauce

OR

Aubergine and Courgette Stack – Grilled Aubergine and Courgette slices layered between fresh mozzarella and tomato, dressed in pesto oil and baked in the oven. Served with salad. (V)

Dessert

Choice of:

Homemade Chocolate Brownie – served warm with vanilla ice-cream (V)

OR

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

OR

Fresh Fruit platter

Followed by

Optional Tea or Coffee

Also Includes:

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

€48.00 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

Further Information

All of our packages include the following:

- Decoration of the restaurant with our Wedding Banner and Balloons in the preferred colours.
- Setting of the table with guests wedding favours and/or any additional decoration provided
- Free glass of champagne (or fruit juice) per person for the toast as a wedding gift from us.

Also available:

- Arrival drink e.g Pimms or Buck Fizz - €2.00 per person
- Additional Champagne – price variable
- Canapes on arrival – price variable
- Greek Dancers and Plate Smashing (approximately 1 hour) - €60.00
- Traditional Live Music – price variable – approximately €120.00 for 2 hours
- Wedding 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 wedding receptions under 80 persons our restaurant will remain open to the public.

Wedding receptions of 80 persons or more will be offered the full restaurant as a private booking inclusive within their package.

Parties under 80 persons may also have the full restaurant as a private booking at a set rate cost of **€2400.00**
This **Private Booking Package** includes:

- Wedding Menu C (with alterations to meet tastes)
- Decoration of the restaurant with our Wedding Banner and Balloons in the preferred colours
- Setting of the table and placing of wedding favours and 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 Wedding Packages are subject to a deposit (amount dependent on the size of the wedding 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 Wedding)

Deposit Amount

Number in party	Deposit
1-20	£50
20-30	£100
40-60	£200
60+	£400