

EVENT MENUS



SANTA MARINA
MYKONOS

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SET MENU 1

APPETIZERS AND SALADS

Spicy salmon tartare with avocado and citrus dressing

OR

Beef carpaccio with truffle mayonnaise, parmesan
and fresh rocket

MAIN COURSES

Pan fried sea bass fillet with summer greens,
new potatoes and saffron vinaigrette

OR

Grilled veal steak with potato dauphinoise,
baby courgette tagliatelle and thyme sauce

DESSERTS

Cherry Lady

150 PER PERSON

SET MENU 2

APPETIZERS AND SALADS

Grilled Mastelo cheese with beetroot salad

MAIN COURSES

Roasted Black Angus beef fillet with green peppercorn sauce, sautéed spinach and dauphinoise potatoes

DESSERTS

Elais Choco

130 PER PERSON

SET MENU 3

APPETIZERS AND SALADS

King crab salad with chilli and lime dressing

MAIN COURSES

Grilled rib eye with red wine sauce,
chive mash potatoes and steamed vegetables

Or

Pan fried fillet of sea bass in cherry tomato sauce
with local greens

DESSERTS

Cheesecake with red berry sauce

180 PER PERSON

FAMILY STYLE MENU 1

APPETIZERS AND SALADS

Fried calamari with spicy mayonnaise

Sea bass carpaccio

Beef carpaccio, black truffle mayo, micro herbs

Mixed green salad with figs, watermelon,
feta cheese and orange mint dressing

MAIN COURSES

Orzo pasta with seafood and fennel

Sea bass in guazzetto style with cherry tomatoes
and Greek saffron

Grilled rib eye with chimichurri sauce,
baby potatoes, and steamed vegetables with tomato

DESSERTS

Cherry & Pistachio

Cheesecake

160 PER PERSON
(RECOMMENDED FOR 4 GUESTS)

BUDDHA-BAR BEACH

FAMILY STYLE MENU 2

APPETIZERS AND SALADS

Spring rolls with sweet and sour passion fruit sauce
Buddha-Bar Chicken Salad
Sea bass ceviche with aji amarillo, tiger milk and choclo corn
Shrimp tempura with spicy mayonnaise
California roll / avocado and king crab
Dragon roll / shrimp tempura and avocado
Kappa Maki roll / avocado and cucumber
OMG roll / shrimp tempura, salmon tataki on
top and truffle dressing

MAIN COURSES

Grilled rib eye Black Angus with anticucho sauce
Roasted black cod with miso and truffle sauce
Red Thai coconut curry with seafood and jasmine rice
Egg-fried rice

DESSERTS

Mochi selection
Cheesecake

175 PER PERSON
(RECOMMENDED FOR 4 GUESTS)

BUDDHA-BAR BEACH

FAMILY STYLE MENU 3

APPETIZERS AND SALADS

Spring rolls with sweet chili sauce
Yellowtail sashimi-jalapeno dressing
Beef gyoza with chili soy sauce
Chicken satay with peanut sauce
California roll with avocado and king crab
Dragon roll with shrimp tempura and avocado
Kappa maki roll with avocado and cucumber

MAIN COURSES

Seafood in red coconut curry
Salmon with teriyaki sauce and pickled cucumber
Wok-fried beef with black pepper sauce
Vegetarian noodles

DESSERTS

Mochi selection
Cherry & Pistachio

175 PER PERSON
(RECOMMENDED FOR 4 GUESTS)

GREEK INSPIRED BUFFET

APPETIZERS AND SALADS

Stuffed vine leaves with rice, pine nuts and yoghurt sauce

Eggplant salad with walnuts, bell peppers served
with pitta bread

Dakos topped with tomato and feta cheese

Homemade spinach and feta cheese pie

Fish roe salad, yogurt and garlic dip

Prawn saganaki with tomato, ouzo and dill sauce

Traditional Greek meatballs (keftedakia)

Grilled marinated octopus with baby artichokes

Greek salad

Ospriada - Greek legumes

GREEK INSPIRED BUFFET

MAIN COURSES

Moussaka with eggplant and minced beef
Stuffed tomato with rice, raisins and pine nuts
Cuttlefish casserole with spinach
Oven baked lamb with potatoes
Greek orzo pasta with prawns and fennel
Chicken skewers with yogurt sauce

DESSERTS

Orange pie
Semolina cake
Selection of mini Greek style desserts
Yogurt bavarois with strawberries
Galaktompourekó

200 PER PERSON

MEDITERRANEAN BUFFET

APPETIZERS AND SALADS

Marinated sea bass carpaccio

Boiled octopus with new potato salad and capers

Seafood ceviche

San Danielle prosciutto with figs

Marinated artichokes with olives, peppers,
pistachio pesto and cherry tomatoes

Mixed lettuce with tomato, cucumber and fennel

Tomato and buffalo mozzarella salad with basil pesto

Greek salad with barley ruck and feta cheese

Nicoise salad with fresh tuna confit

Tabbouleh salad

Fattoush salad with crispy pita bread

Dressings: lemon vinaigrette, balsamic and honey mustard

Multi cereal rolls, ciabatta, corn bread,
brown loaf, country loaf

MEDITERRANEAN BUFFET

MAIN COURSES

Baked sea bass in a tomato, chili and saffron sauce all fish

Casserole chicken with white wine, mushrooms,
tomato and fresh herbs

Grilled rack of lamb with garlic and rosemary

Roasted loin of veal with herbs

Saffron rice pilaf with pine nuts and raisins

Sautéed new potatoes

Mixed boiled vegetables

DESSERTS

Lemon Pie

Coconut panna cotta

Choco Caramel

Cheesecake

Baklava

Fruit salad

Ice cream Station

200 PER PERSON

BBQ, ACTION AND CARVING OPTIONS

BBQ (MINIMUM 10 PEOPLE)

Grilled octopus 11

Chicken burger 9

Lamb chops 15

Grilled chicken 9

Veal chop with BBQ sauce 17

Beef souvlaki 11

Lamb souvlaki 11

Chicken souvlaki 9

Grilled grouper 20

Grilled sea bass 15

Chicken gyros - 400 per kg (minimum consumption 5 kg)

Pork gyros - 400 per kg (minimum consumption 5 kg)

Whole lamb on the spit (10-12kg) - 1,650

BBQ, ACTION AND CARVING OPTIONS

ACTION

Honey balls 11

Ice cream trolley 11

CARVING

Whole Black Angus beef fillet with a choice of Béarnaise or black pepper sauce - 250 per kg

Whole grilled sea bass accompanied by boiled greens, aioli and remoulade sauce - 180 per kg

Whole grouper accompanied by boiled greens, aioli and lemon emulsion - 180 per kg

CANAPÉS

LUXURIOUS AND EXTRAVAGANT

Beluga caviar 250gr. served with blinis 2.850

Sevruga caviar 250gr. served with blinis 1.600

Oysters with ponzu sauce 19 per piece

Fine de Clare oysters with ponzu sauce 18,5 per piece

Organic salmon Balik crostini with avocado 8 per piece

California roll with avocado and king crab 32 per roll

Nigiri salmon 12 per piece

Nigiri tuna 13 per piece

Nigiri sea bass 12 per piece

Sea scallops sautéed with lemon butter sauce - 45 (4 pcs)

Spring rolls with sweet chilli sauce 6 per roll

Vegetarian samosas with mango chutney 5 per piece

Prawn tempura with wasabi mayo 10 per piece

One bite rib eye steak with black pepper sauce 14 per piece

Chicken satay with peanut sauce 9 per piece

CANAPÉS

VEGETARIAN

Cucumber or avocado maki rolls 20 per roll

Guacamole with fried wonton 50 per bowl

Hummus with vegetable crudités 30 per bowl

Vegetarian spring rolls with sambal sauce 6 per piece

Steamed chilli or salted edamame 15 per bowl

PAN ASIAN INSPIRATIONS

Mini taco shells with marinated salmon and guacamole 10 per piece

Seafood ceviche verrine with Aji Amarillo 10 per piece

CANAPÉS

GREEK INSPIRED

Mini dakos with feta cheese and tomato 4 per piece

Greek salad in cucumber cups 4 per piece

Mini boiled potatoes with bottarga 7 per piece

MEDITERRANEAN

Mini tuna tartare 13 per piece

Salmon 12 per piece

Sea bass 12 per piece

Caprese salad on a stick with basil oil 6 per piece

Beetroot and goats cheese crostini 5 per piece

Cucumber with salmon roe and sour cream 7 per piece

International and Greek cheese platter served with crostini
(Truffle pecorino, brie, Parmesan, gruyere Naxou,
Roquefort, San Mihali Syrou) 20 per person

International and Greek cold cuts served with crostini
(Prosciutto San Danielle, Hamon Imperiko, Salami Leukados,
Greek Louza Mykonou, Mortadella Bologna,
Bresaola Milan) 20 per person

CANAPÉS

SWEET TREATS

Choux craquelin with espresso and vanilla 4 per piece

Gianduja chocolate truffles 5 per piece

Cheesecake 4 per piece

Pavlova with red berries 4 per piece

Saragli (pistachio with unseated cream) 4 per piece

Fresh fruits (pineapple, banana, strawberry, peach, melon
and watermelon) 6 per person

Variety of ice creams and sorbets 9 per person

Trilogy mousse (dark-milk-white chocolate with soft crumble)
5 per piece

Coconut panna cotta with pineapple sauce 4 per piece

Paris-Brest with strawberries 5 per piece

Baba au Rhum with strawberries and raspberry sauce
5 per piece

Chocolate truffles (pistachio, cocoa) 5 per piece

COCKTAIL RECEPTIONS

DURATION 1 HOUR

I

PRICE PER PERSON 25

Water (mineral and sparkling)
Fresh lemonade
Prosecco

II

PRICE PER PERSON 30

Water (mineral and sparkling)
Fresh lemonade
Prosecco
Bellini

III

PRICE PER PERSON 40

Water (mineral and sparkling)
Fresh lemonade
Prosecco
Aperol Spritz
Cocktail

IV

PRICE PER PERSON 65

Water (mineral and sparkling)
Fresh lemonade
Champagne
Champagne cocktail

CLASSIC OPEN BAR PACKAGE

85 PER PERSON - FOR 2 HOURS
(COCKTAILS EXCLUDED)

95 PER PERSON - FOR 2 HOURS
(INCLUDING COCKTAILS)

EVERY ADDITIONAL HOUR + 35 PER PERSON

SPIRITS SELECTION

Vodka - Stolichnaya
Gin - Bombay Sapphire
Rum - Bacardi Blanco, Bacardi Gold
Tequila - Cazadores Blanco, Cazadores Reposado
Whisky - Dewar's White Label

AVAILABLE ALTERNATIVE LABELS UPON REQUEST

Johnnie Walker Red Label
Jose Cuervo Blanco
Jose Cuervo Reposado

WHITE WINES

Idisma Drios Chardonnay, Wine Art Estate
Idisma Drios Assyrtiko, Wine Art Estate

ROSE WINE

Alpha Estate Rosé

RED WINE

Techni Oinou
Cabernet Sauvignon -
Agiorgitiko

BEER SELECTION

Nissos Pilsner
Stella Artois
Stella Artois Non-Alcoholic

SOFT DRINKS & JUICES

Coca-Cola
Coca-Cola Zero
Sprite
Tonic Water
Soda Water
Grapefruit Soda
Red Bull
Selection of Juices
Still Water
Sparkling Water

COCKTAILS

Mimosa
Margarita
Moscow Mule
Fruit Punch (Non-Alcoholic)

PREMIUM OPEN BAR PACKAGE

135 PER PERSON - FOR 2 HOURS
EVERY ADDITIONAL HOUR + 50 PER PERSON

SPIRITS SELECTION

Vodka - Grey Goose
Gin - Hendrick's
Rum - Bacardi 8 Years Old
Tequila - Casamigos Blanco, Casamigos Reposado
Whisky - Johnnie Walker Black Label

AVAILABLE ALTERNATIVE LABELS UPON REQUEST

Vodka - Belvedere
Gin - Tanqueray No. Ten
Rum - Bacardi 8 Years Old
Tequila - Patrón Blanco, Patrón Reposado,
Don Julio Blanco, Don Julio Reposado
Whisky - Chivas Regal 12 Years Old

WHITE WINES

Joseph Drouhin Chablis
Karamolegos Assyrtiko
Alpha Estate Sauvignon Blanc

RED WINES

Alpha Estate Pinot Noir
Avantis Agios Chronos
Syrah Viognier
Ktima Tselepos Kokkinomylos
Merlot

ROSE WINES

Whispering Angel
Rumor Rosé

BEER SELECTION

Nissos Pilsner
Stella Artois
Stella Artois Non-Alcoholic

SOFT DRINKS & JUICES

Coca-Cola
Coca-Cola Zero
Sprite
Tonic Water
Soda Water
Grapefruit Soda
Red Bull
Selection of Juices
Still Water
Sparkling Water

SIGNATURE COCKTAILS

Bubble Wap
Spicy Mule
Pacifico
A Little Samba (Non-Alcoholic)

BEVERAGE PACKAGE INFORMATION

The beverage packages presented above have been designed according to our current 2026 selections, supplier availability and operational standards. Labels, vintages, products and package pricing may be subject to change due to seasonal availability, supplier updates, market conditions or annual pricing adjustments. In case of product unavailability, equivalent premium alternatives may be offered while maintaining the overall quality and experience of the package. Final selections and pricing will be confirmed prior to the event.

COFFEE BREAKS

COFFEE BREAK I (FOR ½ AN HOUR)

Filter coffee, instant coffee and selection of teas

Cookies and cake (vanilla-chocolate)

Water (still and sparkling)

Price per person 20

Every additional hour 8

COFFEE BREAK II (FOR ½ AN HOUR)

Filter, instant coffee, espresso and a variety of teas

Water (still and sparkling)

Soft drinks (orange juice)

Cookies, muffins and cake (vanilla-chocolate)

Price per person 30

Every additional hour 8

COFFEE BREAK III (FOR ½ AN HOUR)

Filter, instant coffee, espresso, cappuccino and a variety of teas

Water (still and sparkling)

Fresh juices (orange and pomegranate)

Cookies, banana muffin, variety of cakes (vanilla-chocolate)

Fruit platter

Price per person 32

Every additional hour 11

EXECUTIVE CHEF: STATHIS THERMOS

Please inform us for any food allergies or special dietary needs.

All taxes are included – All prices are in Euro.



SANTA MARINA

MYKONOS

HOTEL ADDRESS

Santa Marina, a Luxury Collection Resort, Mykonos
Ornos Bay, Mykonos, 84600, Greece
TEL: +30 22890 23220

ATHENS OFFICE

5, Xenias Street, Cecil Building, Athens 14562, Greece
TEL: +30 210 4226571
events@santa-marina.gr
santa-marina.gr



EVENT MENU INFORMATION

The menus presented above have been designed according to our current culinary selections, seasonal availability and operational standards. Please note that menu items, ingredients and pricing may be subject to change due to seasonal availability, supplier updates, market conditions or annual pricing adjustments. In case of product unavailability, equivalent premium alternatives may be offered while maintaining the overall quality and experience of the event. Final menu selections and pricing will be confirmed prior to the event.

DIETARY REQUIREMENTS & ALLERGIES

Please inform us of any food allergies, dietary restrictions or special nutritional requirements prior to your event. Our culinary team will be pleased to accommodate specific dietary needs whenever possible.

SERVICE & PRICING INFORMATION

All prices are in Euro (€) - All applicable taxes are included - Final guest count must be confirmed prior to the event - Additional services, equipment and entertainment may be quoted separately - Beverage packages, entertainment services and menu selections are subject to availability