

EVENT

PENINSULA
RESORT & SPA

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FOOD & BEVERAGE AT YOUR EVENT

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Peninsula Resort & Spa

Coffee Breaks

Breakfast Option

Aperitif Buffet

Served Lunch or Dining

Live Cooking (Extra)

EVENT

PENINSULA
RESORT & SPA

Coffee Breaks

OPTION A

DRINKS

Filtered Coffee
Water (Still and/or Sparkling)
Juices (Concentrate: Various Flavours)
Tea

SNACKS

Cakes
Biscuits
Sandwiches (Various Types)
Mini Cheese Pies

€5,00 PER PERSON

OPTION B

DRINKS

Espresso
Water (Still and/or Sparkling)
Fresh Orange Juice
Tea

SNACKS

Cakes
Biscuits & Croissant
Sandwiches (Various Types)
Mini Cheese Pies & Spinach Pies

€9,00 PER PERSON


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Breakfast Option

CONTINENTAL BREAKFAST

DRINKS

Tea and Filtered Coffee
 Water (Still and/or Sparkling)
 Juices (Concentrate: Various Flavours)
 Milk (Cow's Milk / Soya Milk)

SWEET

Cakes
 Biscuits
 Croissants (Butter & Chocolate)
 Doughnuts
 Waffles / Pancakes

EGGS

Hard Boiled Eggs
 Omelette
 Fried Eggs

SAVORY

Cheese (Feta & Yellow)
 Ham
 Bacon
 Tomato
 Cucumber

FRUITS

Seasonal Options
 Pineapple Compote
 Fruit Salad

OTHER

Various Breads
 Marmalades & Honey
 Hazelnut Cocoa
 Yogurt
 Cereals

€20,00 PER PERSON



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PENINSULA
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Aperitif Buffet

OPTION A | €5 PER PERSON

DRINKS

Ouzo, Raki, Water, Wine,
Soft Drinks

APPETIZERS

Tartine with Ham
Crudités with Tzatziki Dip
Cherry Tomatoes with Mozzarella
Bruschetta
Cheese Sticks
Traditional Cheese Pie with
Sesame

OPTION B | €6 PER PERSON

DRINKS

Ouzo, Raki, Water, Wine,
Soft Drinks

APPETIZERS

Potato Chips
Spinach Pie
Pizzette
Olives
Tarts with Spicy Cheese Dip
Crudités with Tzatziki Dip
Bruschetta

OPTION C | €9 PER PERSON

DRINKS

Ouzo, Raki, Water, Wine,
Sangria, Soft Drinks

APPETIZERS

Spring Rolls
Crudités with Roquefort Dip
Volovan with Shrimps
Sausage with BBQ Sauce
Meatballs
Crostoni with Parmesan
& Mushrooms
Pizzette with Mushrooms
& Prosciutto



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PENINSULA
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Served Lunch or Dining

MENU I

DRINKS

High Quality Bottled Wine (Rose, Red or White)
Soft Drinks
Water (Still and/or Sparkling)

APPETIZER

Spinach Salad with Dried Tomatoes, Sautéed
Portobello Mushrooms, Dressing, Pomegranates
and Balsamic Vinaigrette

MAIN COURSE

Beef fillet with B.B.Q Sauce in a Parmesan
Risotto with Baby Potatoes on the Side

SWEET COURSE

Chocolate Soufflé
with Vanilla Ice-Cream

DESSERT

Fruits Salad with Cinnamon Mousse
Filtered Coffee
Raki

€60,00 PER PERSON

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PENINSULA
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Served Lunch or Dining

MENU II

DRINKS

High Quality Bottled Wine (Rose, Red or White)
Soft Drinks
Water (Still and/or Sparkling)

APPETIZER

Cocktail Aperitif Variety Chosen by our Chef
Jumbo Shrimp Salad, Torilla Chips &
Guacamole Dressing

MAIN COURSE

Spaghetti with Lobster

SWEET COURSE

Chocolate Soufflé
with Vanilla Ice-Cream

DESSERT

Fruit Salad with Basil & Mint Mousse

Filtered Coffee
Raki

€70,00 PER PERSON



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PENINSULA
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Served Lunch or Dining

MENU III / TRADITIONAL

DRINKS

High Quality Bottled Wine *or Ouzo*
Soft Drinks
Water (Still and/or Sparkling)

APPETIZER

Aubergine Croquettes
Greek Aperitif Bites by our Chef

MAIN COURSE

Sea Beam with Olive & Lemon Sauce with Raw
Vegetables on the Side and a Greek Salad

SWEET COURSE

Kadaifi Greek Pastry with Nuts & Syrup
and complementary Vanilla Ice-Cream

DESSERT

Seasonal Local Fruits

Filtered Coffee
Raki

€50,00 PER PERSON



EVENT

PENINSULA
RESORT & SPA

Live Cooking?

BRING LIFE TO YOUR EVENT.

Add a unique lively element to your event. Watch our chefs demonstrate their cooking skills as they prepare your delicious dishes on the spot.

€200 EXTRA FOR LIVE COOKING

