



Sheraton

ALL
YOU

need
IS

LOVE



Your Wedding at Sheraton Rhodes Resort

Wedding Packages

Three packages have been specially designed to incorporate all of the couple's requirements:

Love is in the air

Je t'aime

Be romantic

See below for more details

We are also able to offer services on an individual basis:

Allow our Event Manager to take care of you and your special event.

Contact us at events.rhodes@sheraton.com, tel. +30 22410 57524

Love is in the air

Four course set menu

Drinks package

1/2 bottle of house wine, 1/2 bottle of mineral water
and 1 glass of sparkling wine

Filter coffee

Venue

Linen

Chair covers

Sample Menu

Selection of breads

~~~~

Caprese salad with mozzarella di Bufala,  
basil pesto and pine nuts

~~~~

Traditional "saganaki" with squid, shrimps and mussels
served with peppers and olive oil

~~~~

Medallion of pork fillet  
with grilled summer vegetables and gratin potatoes

~~~~

Champagne – strawberry parfait

Je t'aime

Welcome drink
choice of Kir royal or sparkling wine
Four course set menu
Drinks package
1/2 bottle "select" wine, 1/2 bottle of mineral water
and 1 glass of sparkling wine
Filter coffee
Venue
Linen
Chair covers
Table centers

Sample Menu

Selection of breads

~ ~ ~

Warm salmon with beetroot and red caviar

~ ~ ~

Grilled shrimps with fresh tomatoes and basil

~ ~ ~

Beef Wellington served with red onions
and Bordelaise sauce

~ ~ ~

Selection of chocolate delicacies

Be romantic

Welcome drink
choice of Kir royal or sparkling wine
Canapés before the meal
Four course set menu
Drinks package
1/2 bottle wine "premium" wine,
1/2 bottle of mineral water, 1 glass of sparkling wine
Filter coffee
Venue
Linen
Chair covers
Table centers
Liquors after the meal

Sample Menu

Selection of breads

~ ~ ~

Green summer salad with prosciutto
and shavings of parmesan and truffle oil

~ ~ ~

Crispy sea bass fillet with smoked eggplant and garden herbs

~ ~ ~

Leg of lamb prepared in the oven
stuffed with wine livers, feta cheese and rosemary

~ ~ ~

Variety of Greek mini pastries
served with caramel sauce and cappuccino ice cream