

WED GREECE

LUXURY WEDDINGS & EVENTS

Wedding Package in specific venue in Crete up to 60 guests



WedGreece Coordinator and fees for our services include

- ◆ WedGreece Team and especially the dedicated Coordinator of your wedding will plan and coordinate every detail before your arrival
- ◆ Wedding Coordinator will meet you upon your arrival and you will visit together the venue for inspection and discuss the details
- ◆ Wedding Dept will be happy to communicate by Skype, emails and telephone for every detail

6 Aristidou Str, Piraeus,
18531 Attica, Greece

34 Souda Square, Chania,
73200 Crete, Greece

T. +30 210 4630414
F. +30 210 4176973

E. info@wedgreece.gr
www.wedgreece.com

- ◆ Our Wedding team will book the venues, sign all the relative contracts representing you and will follow up all the vendors, the services they provide and look after every detail

Ceremony (simple decoration)

- ◆ Rental fee of venue
- ◆ Bridal Bouquet and Groom's button hole (flowers: white roses)
- ◆ Gazebo decorated with white fabrics and one synthesis of white roses
- ◆ Table with white cloth, vase with roses-greenery
- ◆ Lanterns with candles
- ◆ Wedding cake for the couple (specific cake as in the picture attached)
- ◆ Candy and Salty bar with traditional sweets and salty treats for all the guests
- ◆ Photographer for 3 hours couples photo shooting, 100 color edited photos sent via we-transfer
- ◆ Bridal hair and Make up

Bridal Bouquet



Ceremony Table Bouquet



Gazebo



Wedding cake



Services in Extra cost

- ◆ Coordination of Legalities before your arrival (town hall, documents, translations, stamps, Celebrant...) and follow up after your marriage until the time we collect the legal documents of your marriage. About 1,5-2 months later we'll send the documents by post or courier. For legalities: 700€ about

For a symbolic ceremony with celebrant 250€

- ◆ Flowers for the decoration of the venue
- ◆ Photographer (other options upon request)
- ◆ Videographer (upon request)
- ◆ DJ for 4 hours (upon request)
- ◆ Drinks and Spirits
- ◆ Transportation during the day

Decoration of Reception

- ◆ Glass cylinders with water & floating candle on the tables,
- ◆ Big & small lanterns with candles,
- ◆ Accessories as white hearts hanged around, ribbons and white fabrics
- ◆ Small candles all over the place
- ◆ Flowers not included

RECEPTION DINNER-SUGGESTED MENU

- ◆ **Home made bread**- organic olive oil and soft cheese spread,
- ◆ **“Mezedes”** (Traditional Starters)
- ◆ **Ntakos**(Cretan rusks with fresh tomato sauce)
- ◆ **Eggplants** in the oven with Feta cheese mixed organic vegetables in fresh tomato sauce
- ◆ **Oven-baked suckling pig with roast potatoes**
- ◆ **Free range chicken with okra in fresh tomato sauce**
- ◆ **Farmer’s salad** (with organic vegetables, home made vinegar and Agreco farms organic olive oil)
- ◆ **Variety of traditional desserts**
- ◆ **Tsikoudia**

Menu Explanation

When the guests are seated, they will taste the homemade bread with organic olive oil and the “Xigalo”, a soft cheese spread

They will raise their glasses to propose a toast while trying the pickled wild artichokes, the “skordoulaki” (healthy, wild hand-picked onions) and a selection of olives.

The “Symbetherio”, a tasty variety of organic vegetables and the eggplants with tomato sauce and grated Feta cheese, will give your guests an experience of the Healthy Cretan Diet.

Everybody will be looking forward to try the roast suckling pig and the free range chicken with the okras. The above will be presented on platters in the middle of the table, Greek tavern style.

The special taste of the organic grown tomato, the “xilagouro” (a special “crispy” cucumber), the very healthy purslane, the extra virgin olive oil and the home made vinegar will make the Farmer’s salad taste very special.

The variety of the traditional desserts experience:

The warm “Lichnarakia” (hand made Cretan “goodies” filled with Myzithra, a soft sweet cheese).

The name and shape derives from “lichnari”, a Minoan oil lamp.

The best hand-made “Kalitsounakia” (finger cheese pies flavored with mint).

Thyme honey, which together with walnuts, is the best accompaniment for the local yogurt.

There’s nothing better in the late hours than the tasty fresh fruits of the Farm, along with Tsikoudia.

