

BOUTIQUE DESIGN HOTEL



**LITOHORO**  
OLYMPUS RESORT

VILLAS & SPA

★ ★ ★ ★ +



# *My Wedding*

[www.litohororesort.gr](http://www.litohororesort.gr)  
[info@litohororesort.gr](mailto:info@litohororesort.gr)

# My Wedding

Imagine your wedding in one of the most beautiful places in the world: At the Litohoro Olympus Resort Villas & Spa overlooking the Mythical mountain Olympus and the Aegean Sea. Your wedding must be the most memorable celebration of your life, but its organization is often a tiring and anxious experience! But it does not have to be that way. Eugenia, the responsible of wedding organization of Litohoro Olympus Resort Villas & Spa, is at your disposal to arrange everything for you. In addition, you can choose from a variety of wedding packages to find what suits you.

The Estate of Litohoro Olympus Resort has everything you need, from hairdresser to makeup, from florist to photographer. And surely one of our state-of-the-art meeting rooms or our natural landscape is ideal for you and your guests. We look forward to meet you and make the best day of your life even more wonderful.



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### **Our wedding offer provides:**

- The wedding ceremony
- Reserve your wedding date at Litochoro Town Hall.
- Stay in a VIP villa on the wedding day
- Sparkling wine in the room
- Wedding cake
- Dinner for the candlelight wedding couple in romantic atmosphere with candles in one of our restaurants (drinks are not included in the offer)
- Flowers in the room on the day of the ceremony

### **The spaces**

We're here to make your dream wedding a reality, whether it's a ceremony for a few or an exciting party for many guests. Here you can choose from many places like Litochoro Olympus Resort Villas & Spa, Beach Bar " Lemon Beach " ([www.lemonbeach.gr](http://www.lemonbeach.gr)) or the brand new luxurious Sea side Bar " LE Moon " ([www.lemoon.gr](http://www.lemoon.gr)). Whatever you think, we offer it to you.

### **Wedding ceremony**

Our desire is to make your wedding an unforgettable and loving memory. Those who have trusted us are here to tell you their own impression and experience.

At Litochoro Olympus Resort we take care that your wedding day will be memorable. With a wide range of amazing spaces to choose from, it is certain that your memories of this special day will last forever.

For more information, please contact Mrs Evgenia Xrapana, Head of Events at Litochoro Olympus Resort at T 0030 - 6978894741.

email: [info@litochororesort.gr](mailto:info@litochororesort.gr) - [www.litochororesort.gr](http://www.litochororesort.gr)

# 1. 1.MENOU BUFFET

## Dinner - Cocktail Buffet no1

### Appetizers and salads

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#### Station no1

Variety of freshly baked pastries with crisps ,spicy olives, extra virgin olive oil  
Variety of traditional rustic pies (spinach pie, cheese pie)  
Open Mediterranean pie with feta, tomato, peppers  
smoked pork and basil oil

#### Station no2

Club sandwich with smoked turkey, edam cheese, vegetables & tartar  
Tortilla with grilled vegetables, chicken, mustard cream & graviera cheese  
Spicy sausages on a crispy puff pastry leaf  
Mini brioche with mozzarella, tomato and basil pesto

#### Station no3

Hot cheese sauce with pepper Florinis & red pepper flakes  
Potato salad with bacon, pickled cucumber, aromatic herbs & mustard sauce  
Salad with fusilli, vegetables, cocktail sauce & parmesan sauce  
Tender leaves of vegetables with nuts, sun-dried tomatoes & graviera cheese  
Mediterranean salad with bun barley, tomato, cucumber, olives & feta cheese flakes

### Main & side dishes

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#### Station no4

Chicken thigh fillet with peppers, ginger and mustard sauce  
Traditional burgers with fresh oregano and olive oil with lemon  
Pork steak with mushroom sauce  
Honeyed potatoes with thyme & butter  
Pennes with vegetables, basil pesto & parmesan

### Fruits & cheese

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#### Station no3

Fresh Seasonal Fruits  
Variety of Greek cheeses with dried fruit & crackers  
\* Individual wedding cake  
UNLIMITED FREE OF CHARGE:  
WINES, BEER, SOFT DRINKS, JUICES, WATER

\* Maximum duration of 2 hours

\* Minimum number of people 100 maximum number of people 400



## Dinner - Cocktail Buffet no2

### Appetizers and salads

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#### Station no1

Variety of freshly baked pastries with crisps

Variety of spicy and marinated olives

Extra virgin olive oil

Variety of traditional pies (chicken pie, spinach pie, cheese pie )

Kiss loreen with spinach, chicken, parmesan & vegetable oil

#### Station no2

Arab pie with smoked pork, vegetables, sauce bbq & parmesan

Hotdog with spicy moustard & vegetables

Clubsandwich with marinated salmon, cheese cream & vegetables

Mini brios with chicken nuggets, vegetables & sweet sour sauce

#### Station no3

Kopanisti mikonou salad with olives kalamon

Smoked eggplant salad with feta cheese & crackers

Caesar salad with crispy bacon & parmesan cheese

Cretan salad with barley, tomato, capers, olives & mizithra cheese

Potato salad with bacon, pickled cucumber, aromatic herbs mustard

Salad with penne, smoked pork vegetables, mayonnaise & parmesan cheese

### Main & side dishes

#### Station no3

Pork chops with BBQ sauce & thyme

Chicken burgers with Florina pepper, olive oil lemon & fresh oregano

Variety of Greek & international sausages with pies

Roasted potatoes with parmesan, tomato & basil

Spaghetti ogreten with bacon, kaseri cheese, peppers & feta cheese

### Fruits, desserts & cheeses

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#### Station no4

Fresh Seasonal Fruits

Variety of Greek cheeses with dried fruit & crackers

Yogurt bake with strawberry jam

Variety of traditional spoon sweets

\* Individual wedding cake

UNLIMITED FREE OF CHARGE:

WINES, BEERS, SOFT DRINKS, JUICES, WATER

\* Maximum duration of 2 hours

\* Minimum number of people 100 maximum number of people 400



## Dinner - Cocktail Buffet no3

### Appetizers and salads

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#### Station no1

Variety of freshly baked pastries with crisps

Variety of spicy and marinated olives

Extra virgin olive oil & spicy peppers

Variety of traditional pies (chicken, minced meat, cheese)

Open pie with summer vegetables, pecorino & smoked pork

#### Station no2

Ciabatta with chicken, lettuce, corn & parmesan cheese

Tortilla with marinated salmon, guacamole, rocket & lemon

Countryside baguette with Mediterranean black pork sausage & coleslaw

Mini Burger with kasseri cheese, vegetables & tartar

Assortment of nuts

#### Station no3

Fresh yogurt with mint cucumber & extra virgin olive oil

Gardener salad with sesame seeds and boukovo spicy

Cool potatoes with fresh aromatic herbs

lemon & smoked pork

Salad with wholemeal pens, vegetables,

basil pesto & parmesan

Tender leaves of vegetables with prosciutto Evritania tomatoes caramelized figs

Traditional greek salad with feta cheese & samphire

### Main & side dishes

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#### Station no4

##### ACTION

Caramelized beefsteak with olives aromatic herbs

rosemary sauce & accompanying items

#### Station no5

Chicken served with vegetables, thyme & wine sauce

Pork fillets with peppers, sesame seeds and sweet butter

Lasagna with bolognese, parmesan cheese and tomato cream

Potatoes country with cheddar

### Fruits, desserts & cheeses

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#### Station no6

Fresh Seasonal Fruits

Variety of Greek cheeses with dried fruit & crackers

Millefeuille with vanilla cream and strawberries

Chocolate pancake with rum & forest fruits

Variety of traditional spoon sweets

\* Individual wedding cake

UNLIMITED FREE OF CHARGE:

WINES, BEERS, SOFT DRINKS, JUICES, WATER

\* Maximum duration of 2 hours

\* Minimum number of people 100 maximum number of people 400



## 2. MENU SERVED

### **Menu 1**

Freshly baked pastries with olive paste & thyme

\*\*\*\*

Cucumbery vegetable leaves with Domokos katiki, walnuts, cherry tomatoes, green apple & old balsamic dressing

\*\*\*\*

Chicken picatta with Parmesan, Herbs, Potato Tart & Louiza's Sauce

\*\*\*\*

Yoghurt bar with Chios mastiha, sesame paste and sauce with fruits of the forest

### **Menu2**

Freshly baked pastries with orange oil & crisps

\*\*\*\*

Spinach and arugula with roasted mushrooms, manouri  
marinated raisins & sweet-sour dressing

\*\*\*\*

Chopped beef veal with port sauce, butter vegetables & carrot cream

\*\*\*\*

Chocolate mousse with bitter almond, caramel sauce & hazelnut croquette

INCLUDING THE WEDDING CAKE  
UNLIMITED FREE OF CHARGE:  
WINES, BEERS, SOFT DRINKS, JUICES, WATER

\* Minimum number of people 100 maximum number of people 300



### **Gala Menu 1**

Freshly baked pastries with marinated olives

\*\*\*\*

Marinated salmon with anise, baby rocket, cucumber  
caviar & wasabi mayonnaise

\*\*\*\*

Risotto with wild mushrooms of Olympus & aged parmesan cheese

\*\*\*\*

Pork fillet with Eukritan prosciutto, mushrooms & sage sauce

\*\*\*\*

Mousse Mascarpone with crispy leaf of kantaifi, strawberry sauce with prosecco &  
mint

Fresh filter coffee

Sweet miniatures

### **Gala Menu2**

Freshly baked wares with dip from sun dried tomatoes & crisps

\*\*\*\*

Vegetable blossoms with roasted shrimp, sesame, avocado cherry vinegar dressing

\*\*\*\*

Hand made ravioli with smoked pork, cheese cream and alfred sauce

\*\*\*\*

Veal fillet with aromatic herbs crust,lemon  
Smoked eggplant cream & dogberry sauce

\*\*\*\*

Brownies hazelnuts, crunchy vanilla biscuit and jack Daniels sauce

Fresh filter coffee

Sweet miniatures

INCLUDING THE WEDDING CAKE  
UNLIMITED FREE OF CHARGE:  
WINES, BEERS, SOFT DRINKS, JUICES,WATER

\* Minimum number of people 20 maximum number of people 100



### **Executive Gala Menu 1**

Cool soup greek salad with shrimp, ouzo foam olives of reeds

\*\*\*\*

Smoked salmon with sour cream of horseradish  
caviar and ladle lemon basil

\*\*\*\*

Risotto of sea bream with Kozani yarrow & marathoriza

\*\*\*\*

Mango sorbet with mint

\*\*\*\*

Milk beef fillet with peas cream  
caramelized carrots & marsala sauce

\*\*\*\*

White Chocolate Bar with Blueberries & Jellies of Amaretto

\*\*\*\*

Variety of Greek and international cheeses

\*\*\*\*

Fresh coffee or variety of tea

\*\*\*\*

Chocolate miniatures & sweets

### **Executive Gala Menu 2**

Lobster cocktail with avocado cream, cilantro and black caviar pearls

\*\*\*\*

Tender leaves of vegetables with halloumi croquettes  
and cool dressing of roasted peppers of Florina with asyrtic vinegar

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Grilled chicken fillet with salted halva cheese & champagne sauce

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Refreshing sorbet lemon with vodka Belvedere

\*\*\*\*

Beef fillet with mushroom sauce of the forest & truffle of Olympus

\*\*\*\*

Minestrone with strawberries with yoghurt mint and mousse

\*\*\*\*

Chocolate sphere with passion fruit mousse & caramel sauce

\*\*\*\*

Variety of Greek & International cheeses with spoon sweet

\*\*\*\*

Fresh coffee or variety of tea

Chocolate miniatures & sweets

INCLUDING THE WEDDING CAKE

UNLIMITED FREE OF CHARGE:

WINES, BEERS, SOFT DRINKS, JUICES, WATER

\* Minimum number of people 20 maximum number of people 60



# 3. ECONOMIC MENU IN BOUFFET

## Lunch - Cocktail Buffet no1

Station no1

Cherry tomatoes with mozzarella and basil pesto  
Tortilla roll with chicken and spicy avocado cream  
Salmon tartlet with cream cheese and dill  
Crisps with olive and smoked pepper cream Πικάντικα τηγανιτά ζυμαρικά  
Variety of marinated olives

Station no2

Grilled meatballs with lemon and fresh oregano  
Chicken mini skewers with spicy sauce Dijon mustard  
Rice kernels with kasseri cheese  
Traditional spinach pie  
Cucumbers in crispy puff pastry

Station no3

Fruit tarts with vanilla cream  
Traditional walnut pie  
Chocolate truffles with coconut  
Individual wedding cake

UNLIMITED FREE CHARGES: SOFT DRINKS, JUICE, WATER  
WITH CHARGE : WINE, BEER, ALCOHOLIC BEVERAGE

\* Maximum duration of 2 hours

\* Minimum number of people 100 maximum number of people 400\*



## Lunch - Cocktail buffet no2

### Station no1

Tortilla stuffed with chicken, gouda, lettuce and mustard cream  
Marinated salmon with cream cheese and lime  
Variety of Greek and international cheeses side dishes  
Crisps, crackers and dried fruit  
Brousketa with tomato and basil  
Spicy fried pasta  
Variety of marinated olives

### Station no2

Fried squid with tartar sauce  
Pumpkin bowls with refreshing dip of yoghurt and lemon juice  
Traditional grilled sausages with side dishes  
Open pie with spinach and mushrooms  
Grilled chicken sticks with Barbeque

### Station no3

Dish with fresh fruit of the season  
White chocolate mousse with amaretto  
Saragli with nuts and cinnamon  
Traditional tiramisu  
Individual wedding cake

UNLIMITED FREE CHARGES: SOFT DRINKS, JUICE, WATER  
WITH CHARGE : WINE, BEER, ALCOHOLIC BEVERAGE

\* Maximum duration of 2 hours

\* Minimum number of people 100 maximum number of people 400\*



## Lunch - Cocktail buffet no3

### Station no1

Black baguette with turkey and manourio  
Tartlets with roasted eggplant and crème cheese  
Mini brios with chicken fillet, vegetables and parmesan olives  
Brusketa with tomato, manirum & basil  
Smoked salmon ingot with caviar and cream cheese  
Variety of Greek and international cheeses side dish  
Crisps, crackers and dried fruit  
Cheese balls with Florina pepper and olive paste  
Spicy fried pasta  
Variety of marinated olives

### Station no2

Chicken fillet with sun-dried tomato sauce and cream  
Traditional spinach mini pies  
Grilled meatballs with lemon and fresh oregano  
Pork fillet pendant with sage and bacon  
Traditional grilled sausages with side dishes  
Prawns with sweet butter

### Station no3

Fresh Seasonal Fruits  
Chocolate cake with hazelnuts  
Variety of Greek syrup sweets  
Traditional Panakota with strawberry couli  
Individual wedding cake

UNLIMITED FREE WITHOUT CHARGE: WINE, BEER, SOFT DRINKS, JUICE, WATER

\* Maximum duration of 2 hours

\* Minimum number of people 100 maximum number of people 400

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# Litohoro Olympus Resort

Πλάκα Λιτοχώρου | 60200 Πιερία

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## Villas and Spa

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### Ο ΓΑΜΟΣ ΜΟΥ

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VILLAS & SPA  
★★★★

ΟΡΓΑΝΩΣΕΙΣ ΓΑΜΩΝ

BACHELOR PARTY

ΔΕΞΕΙΩΣΕΙΣ

ΒΑΠΤΙΣΕΙΣ | ΠΑΙΔΙΚΑ ΠΑΡΤΙ

Πλάκα Λιτοχώρου | 60200 Πιερία

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ΓΙΑ ΤΟΥΣ ΝΕΟΝΥΜΦΟΥΣ ΔΩΡΟ ΔΙΑΜΟΝΗ ΣΕ

VIP PRIVATE VILLA

