

BOUTIQUE DESIGN HOTEL



LITOHORO
OLYMPUS RESORT

VILLAS & SPA

★ ★ ★ ★ +

Meine Hochzeit

www.litohororesort.gr
info@litohororesort.gr

MEINE HOCHZEIT

Stellen Sie sich Ihre Hochzeit an einem der schönsten Orter der Welt vor: im Litochoro Olympus Resort Villas & Spa mit Blick auf den mythischen Olymp und das Meer. Ihre Hochzeit muss die denkwürdigste Feier Ihres Lebens sein, aber die Organisation ist oft eine anstrengende und ängstliche Erfahrung. Aber so muss es nicht sein. Eugenia, die verantwortliche Hochzeitsorganisation von Litochoro Olympus Resort Villas & Spa, steht Ihnen zur Verfügung, um alles für Sie zu organisieren. Darüber hinaus können Sie aus einer Vielzahl von Hochzeitspaketen wählen, um herauszufinden, was zu Ihnen passt.

Das Litochoro Olympus Resort hat alles, was Sie brauchen, vom Friseur bis zum Make-up, vom Floristen bis zum Fotografen. Und sicher ist eine unserer hochmodernen Einrichtungen oder unsere Naturlandschaft ideal für Sie und Ihre Gäste. Wir freuen uns darauf, Sie kennenzulernen und den schönsten Tag Ihres Lebens noch schöner zu machen.

Unser Hochzeitsangebot bietet:

- Die Erfüllung des Geheimnisses
- Halten Sie Ihren Hochzeitstermin im Rathaus von Litochoro ein.
- Unterkunft in einer Villa am Hochzeitstag - Sekt im Zimmer
- Hochzeitstorte
- Abendessen für die Hochzeit bei Kerzenlicht in einem unserer Restaurants (Getränke sind nicht im Angebot enthalten)
- Blumen im Zimmer am Tag der Zeremonie

Die Räume

Wir sind hier, um Ihre Traumhochzeit zu verwirklichen, ob es sich nun um eine bescheidene Zeremonie für einige wenige und ausgewählte oder eine aufregende Party für viele Gäste handelt.

Hier können Sie zwischen vielen Orten wählen Litochoro Olympus Resort Villas & Spa, der Beach Bar " Lemon Beach " ([www. lemonbeach. gr](http://www.lemonbeach.gr)) oder der brand neuen luxuriösen Sea Side Bar "Le Moon " ([www. lemoon.gr](http://www.lemoon.gr)) wählen. Was auch immer du denkst, wir bieten es dir an. Hochzeitszeremonie Unser Ziel ist es, Ihre Hochzeit zu einer unvergesslichen und beliebten Erinnerung zu machen. Diejenigen, die uns vertraut haben, sind hier, um Ihnen ihren eigenen Eindruck und ihre eigene Erfahrung zu vermitteln.

Im Litochoro Olympus Resort Villas & Spa sorgen wir dafür, dass Ihr Hochzeitstag unvergesslich wird. Mit einer großen Auswahl an erstaunlichen Orten zur Auswahl, ist es sicher, dass Ihre Erinnerungen an diesen besonderen Tag für immer bestehen bleiben werden.

Für weitere Informationen wenden Sie sich bitte an Frau Evgenia Lemonopoulou, Head of Events im Litochoro Olympus Resort unter T. 0030-6978894741.

[www. litohororesort.gr](http://www.litohororesort.gr)

email: [info@litohororesort. gr](mailto:info@litohororesort.gr)

1.1.MENOU BUFFET

Dinner - Cocktail Buffet no1

Appetizers and salads

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

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

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

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 chickennuggets, vegetables & sweetsour 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

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:

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* Maximum duration of 2 hours

* Minimum number of people 100 maximum number of people 400

Dinner - Cocktail Buffet no3

Appetizers and salads

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

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

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

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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

Grilled chicken fillet with salted halva cheese & champagne sauce

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

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Villas and Spa

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Ο ΓΑΜΟΣ ΜΟΥ

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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

