



RAISE A GLASS TO UNPARALLELED TASTE HARMONY

DRINKS & BEVERAGES

Price per person per hour, with minimum booking duration of 3 hours

ESSENTIAL SELECTION

Still & Sparkling Water, Soft drinks 13€ per hour per person

CLASSIC SELECTION

White, Red and Rose wine, Beer, Soft Drinks, Sparkling or Still Water 20€ per hour per person

CELEBRATION SELECTION

White, Red and Rose wine, Beer, Sparkling wine, Vodka, Whiskey, Gin, Rum, Soft drinks, Sparkling or Still Water 28€ per hour per person

PREMIUM SELECTION

White, Red and Rose wine, Beer, Sparkling Wine, Champagne, Vodka, Whiskey, Gin, Rum, Soft drinks, Sparkling or Still Water 35€ per hour per person

COCKTAILS

CLASSIC COCKTAIL MENU (15€ per cocktail)

Aperol Spritz

Aperol, Sparkling Wine, Club Soda

White Sangria

Assyrtiko White Wine, Triple Sec, Peach, Apple, Orange, Pear, Lemon

Mojito

White Rum, Lime, Mint, Sugar, Club Soda

Moscow Mule

Vodka, Lime, Ginger Beer

SIGNATURE COCKTAIL MENU (20€ per cocktail)

Hugo

 $Sparkling\ Wine, StGermain\ Elderflower\ Liqueur, Club\ Soda$

Margarita

Tequila Blanco, Triple Sec, Agave, Lime

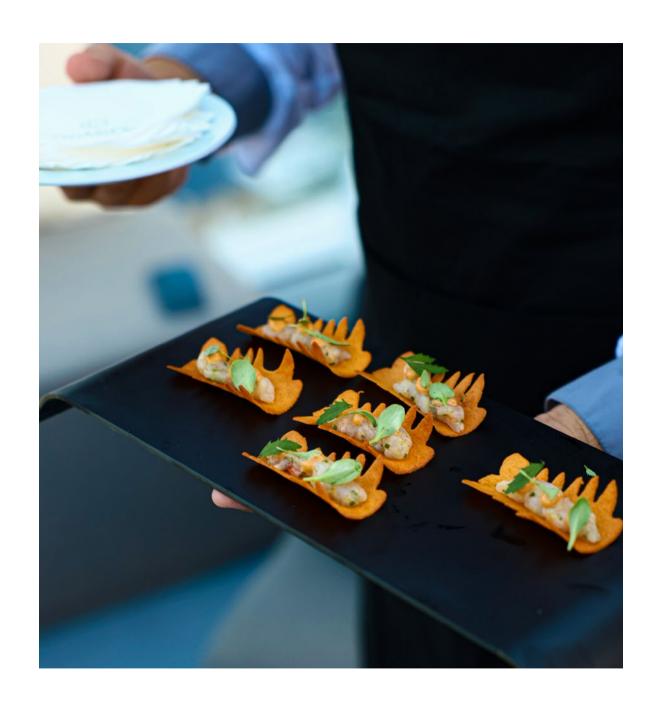
Old Fashioned

Bourbon, Angostura Aromatic Bitters, Maple Syrup

Daquiri

White Rum, Lime, Sugar

Corkage fee 50€ per bottle VAT is included Service Charge 15% is not included



LOVE INFUSED IN EVERY BITE

FINGER FOODS

Price per piece

Salami and Tomato Bruschetta 3€

Mini Pizza · 4€ 🕝

Prosciutto & Melon · 4€

Spring Rolls · 5€ •

Mini Tart with Prosciutto & Katiki Cheese · 5€

Mini Chicken Souvlaki · 6€

Shrimp Kataifi · 6€

Shrimp with Quinoa & Avocado · 6€

Tuna Bao Buns ·8€

Pork Bao Buns · 8€

Mini Beef Burgers · 8€

Vegetarian

PLATTERS

Per 4 people

Veggie Platter · 25€

Charcuterie Platter · 30€

Cheese Platter · 35€

Cheese and Charcuterie Platter · 45€



CULINARY MAGIC FOR YOUR SPECIAL MOMENTS

GREECE

Greek Spreads with Pita Bread

(family style per 4 people)

Salad

Santorinian Salad

Starter

Greek Mousaka

Main Course

Beef Cheek "Stifado" with potato cream

or

Grouper "Prasoselino" with Leek & Celery Puree

Dessert

(family style) Saragli, walnut pie, orange pie

140€ per person

SANTORINI

Bread basket and olive oil

Starter

Grilled octopus with Santorinian fava and creole salad with sun-dried tomatoes

Main Course

Braised Beef Cheek with Potato Cream and Santorinian tomato chutney

or

Grilled Sea Bass with honey glazed carrot and thyme

Dessert

Traditional walnut pie with chocolate textures

120€ per person

AEGEAN

Bread basket and olive oil

Salad

Aegean Salad with cherry Tomatoes, watermelon & feta cheese

Starter

Saganaki shrimp ravioli

Main Course

Beef Fillet with Grilled Vegetables

or

Grouper "Prasoselino" with Leek & Celery Puree

Dessert

Yogurt "Pavlova" with strawberry and vanilla

150€ per person

THERASIA

Bread basket and olive oil

Salad

Green Shrimp Salad with sweet chili and crispy prosciutto

Starter

Scallops with Topinambur puree, grilled cabbage and bottarga sauce

Main Course

Grilled Seabass with orzo fennel

or

Beef Fillet with Vegetables & Vinsanto Sauce

Dessert

Exotic Pavlova

170€ per person

MEDITERRANEAN

Bread basket and olive oil

Salad

Crab Salad

Starter

Spinach Ravioli with langoustine

Main Course (both main courses are served)

Cod with Zucchini Textures & Beurre Blanc

&

Beef Wellington with confit baby potatoes

Dessert

Chocolate profiterole

200€ per person

CANAVES COLLECTION

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THANK YOU