



CANAVES
COLLECTION

EVENTS & WEDDINGS

M E N U S 2 0 2 6



RAISE A GLASS TO UNPARALLELED
TASTE HARMONY

COCKTAIL RECEPTION

The Cocktail Reception package is valid for 40 minutes

Beverage Cocktail Reception #1 | minimum 25 guests

Beverages: Sparkling Wine, Sparkling Rosé Wine, Mocktail (non-alcoholic)

Price: 20,00€ per person

Beverage Cocktail Reception #2 | minimum 25 guests

Beverages: Champagne, Mocktail (non-alcoholic)

Price: 30,00€ per person

Food & Beverage Cocktail Reception #1 | minimum 25 guests

Food: Vegetable sticks in individual dip cups 🍷, Salami and Tomato Bruschetta, Santorini fava and caper tartlet 🍷

Beverages: Sparkling Wine, Wine white, Rosé, Red, Beers, Natural & Sparkling water, Soft drinks

Price: 56,00€ per person

Food & Beverage Cocktail Reception #2 | minimum 25 guests

Food: Vegetable sticks in individual dip cups 🍷, Prosciutto & Melon, Mini tomato bruschetta 🍷, Santorini fava and caper tartlet 🍷, Tartlet with Prosciutto & Katiki Cheese

Beverages: 6 basic Spirits (Bacardi Carta Blanca Rum, Bombay Premier Cru, Tito's vodka, Johnnie Walker Black Label Whisky, Cazadores Blanco Tequila, Tanqueray 0.0%) & 2 cocktails of your choice

Price: 80,00€ per person

Non-Alcoholic Beverage Package

Still & Sparkling Water, Soft drinks, Fruit Juices

Price: 15,00€ per person

Corkage fee 50€ per bottle

VAT is included Service Charge 15% is not included

🍷 Vegan 🍷 Vegetarian

COCKTAILS

CLASSIC COCKTAIL MENU (16€ 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 (19€ 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

Espresso Martini

Vodka, Espresso liquer, Espresso, Caramel Syrup

Corkage fee 50€ per bottle

VAT is included Service Charge 15% is not included

COCKTAIL OPEN BAR

COCKTAILS

Negroni, Margarita, Aperol Spritz, Moscow Mule, Hugo, Old Fashioned

MOCKTAILS (non-alcoholic cocktails)

Virgin Mojito, Virgin Strawberry Daiquiri, Virgin Kir Royal,
Natural & Sparkling Mineral Water

MINIMUM 25 GUESTS

1 hour per person 30€

2 hours per person 36€

3 hours per person 40€

Additional charge after the 3rd hour per person, per hour 10€

Corkage fee 50€ per bottle

VAT is included Service Charge 15% is not included



A TOAST
TO THE MOMENT

DRINKS & BEVERAGES PACKAGE

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

ESSENTIAL SELECTION

Still & Sparkling Water, Soft drinks, Fruit Juices

Price: 14€ per hour per person

CLASSIC SELECTION

White, Red and Rose wine, Beer, Sparkling wine, Soft Drinks,
Sparkling or Still Water

Price: 20€ per hour per person

DELUXE SELECTION

White, Red and Rose wine, Beer, Sparkling wine, Vodka Tito's,
Whiskey Johnnie Walker Black Label, Gin Bombay Premier Cru,
Rum Bacardi Carta Blanca, Tequila Cazadores Blanco Soft drinks,
Sparkling or Still Water

Price: 32€ per hour per person

PREMIUM SELECTION

White, Red and Rose wine, Beer, Sparkling Wine, Champagne,
Vodka Grey Goose, Whiskey Johnnie Walker Black Label,
Gin Bombay Premier Cru, Rum Bacardi Carta Blanca,
Tequila Patron Reposado, Soft drinks, Sparkling or Still Water

Price: 42€ per hour per person

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 4,5€

Mini Pizza 5€

Prosciutto & Melon 4€

Spring Rolls 6€ 

Mini Tart with Prosciutto & Katiki Cheese 5€

Mini Chicken Souvlaki 6,5€

Shrimp Kataifi 7€


Shrimp with Quinoa & Avocado 7€

Tuna Bao Buns 8€

Pork Bao Buns 7,5€

Mini Beef Burgers 8,5€

Vegetable sticks in individual dip cups 3,5€ 

Mini tomato bruschetta 3,5€ 

Santorini fava and caper tartlet 4€ 

VAT is included Service Charge 15% is not included

 Vegan  Vegetarian

PLATTERS

Per 4 people

Veggie Platter 25€ 

Charcuterie Platter 30€

Cheese Platter 35€ 

Cheese and Charcuterie Platter 45€

VAT is included Service Charge 15% is not included

 Vegan  Vegetarian



CULINARY MAGIC FOR
YOUR SPECIAL MOMENTS

SEATED-SERVING MENUS

GREECE

Starters (family style per 4 people)

Presentation of Breads

Greek Spreads with Pita Bread 🌱

Greek Salad 🌱

Main Course (per person)

Traditional Greek Moussaka

or

Greek-style “Gemista” stuffed vegetables with rice 🌱

Dessert (family style per 4 people)

Selection of Greek desserts (3 kinds)

135€ per person

VAT is included Service Charge 15% is not included

🌱 Vegan 🌱 Vegetarian

SEATED-SERVING MENUS

SANTORINI

Bread basket and olive oil

Starter

Cycladic ntakos with carob rusk, Santorini cherry tomatoes, cucumber, fresh cream cheese “chlorotiri” and olives 🌱

Main Course

Beef fillet with grilled seasonal vegetables

or

Sea Bass fillet with grilled seasonal vegetables

Dessert

Traditional walnut cake with chocolate mousse

150€ per person

VAT is included Service Charge 15% is not included

🌱 Vegan 🌿 Vegetarian

SEATED-SERVING MENUS

AEGEAN

Bread basket and olive oil

Salad

Cycladic ntakos with carob rusk, Santorini cherry tomatoes, cucumber, fresh cream cheese “chlorotiri” and olives 🌱

Starter

Saganaki shrimp

Main Course

Beef Fillet with creamy potato purée

or

Grouper “Prasoselino” with Leek & Celery Puree

Dessert

Greek-style cheesecake with anthotyro cheese, honey, and citrus marmalade

165€ per person

VAT is included Service Charge 15% is not included

🌱 Vegan 🌿 Vegetarian

SEATED-SERVING MENUS

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

Greek yogurt pavlova topped with sour cherries and Aegina pistachios

175€ per person

VAT is included Service Charge 15% is not included

SEATED-SERVING MENUS

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

&

Ribeye with confit baby potatoes

Dessert

Banoffee pie with caramel, fresh banana, and chocolate

200€ per person

VAT is included Service Charge 15% is not included



CLASSIC TASTES
CAREFULLY CRAFTED

DINNER KIDS MENU

CHOICE OF 1 STARTER, 1 MAIN COURSE AND 1 DESSERT

Starters

Tomato & Cucumber Salad

or

Vegetable Spring Rolls

or

Mini Pizza

or

Mini Burgers

Main Course

Meat balls with French fries

or

Spaghetti with tomato sauce

or

Chicken Nuggets with French fries

Dessert

Chocolate Mousse

or

Fresh Ice Cream

40€ per person

VAT is included Service Charge 15% is not included

CANAVES COLLECTION

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THANK YOU