



HOTEL N° SPA  
KERKYRA BLUE  
CORFU | GREECE

*happily ever after*

wedding packages



WEDDINGS | HONEYMOONS | VOW RENEWALS | ANNIVERSARIES

# WEDDING PACKAGES

Rates are valid for weddings taking place up to 31/12/2026

## CONTACT DETAILS

Wedding coordinator: Mr Constantinos Turloukis  
Email: [kerkyrablue.operationsmanager@louishotels.com](mailto:kerkyrablue.operationsmanager@louishotels.com)

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## VENUES

Blessing can take place within the below mentioned hotel premises:

### OUTDOOR AREAS

Semi private area by the sea  
Hotel Residents **€752**

### INDOOR AREAS

(Decorated terrace with pool and sea view)  
Semi private veranda  
Hotel Residents **€540**

Decoration includes set up of a ceremony table, table top flower arrangement, candle stand

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## GIFTS FOR THE WEDDING COUPLE

- Upgraded amenities on arrival
- Champagne breakfast for 2 in the room
- Complimentary upgrade to the next category or suite (upon availability)
- Local gift on departure



All prices quoted are in Euros and include all applicable taxes

# DINING

Indoor dedicated restaurant area (private dinner / gala dinner)  
Outdoor area, Semi - private (maximum 40 persons)

## NOTE

Decorations including flowers + €252 set up extra charge for less than 20 persons, including, flower arrangements, candles, theme colored linen. If you have a special theme colour in mind, we can arrange it accordingly

## DRINK PACKAGE

For 1 hour cocktail reception  
COCKTAIL RECEPTIONS

### LOCAL DRINKS

€35 per person

Sparkling wine, alcoholic and non-alcoholic fruit punch, beers, soft drinks, water

## INTERNATIONAL DRINKS

€43 per person

Sparkling wine, alcoholic and non-alcoholic fruit punch, beers, soft drinks, water

Above cocktails options are complemented by a selection of nuts, tortilla crisps, crudities and variety of local and international dips

## ADDITIONAL SELECTIVE ITEMS TO ENHANCE YOUR COCKTAIL RECEPTION

Cold canapés

€16 per person

(6 pieces per person)

Cold gourmet canapés

€22 per person

(6 pieces per person)

Selection of gourmet canapes

€40 per person

(4 pieces) & hot finger food (4 pieces) & sweet petit fours (2 pieces)

Platter of assorted cheeses and cold cuts accompanied with crostini sticks and selected fresh fruits

€31 per person

## SPARKLING MOMENTS

€77 per person

(maximum 40 guests for 1 hour)

Add style to your reception and enjoy an hour full of French champagne bubbles accompanied by gourmet cold canapes (3pcs per person)

## WEDDING CAKE

1 tier Wedding Cake €167

2 tier Wedding Cake €335

3 tier Wedding Cake €451

Each tier serves 15-17 persons

## NOTES:

1. Should guests wish to book special wedding menus (i.e. cocktails, barbeque, gala dinner, buffet), additional charges will apply for all participants, i.e. hotel residents (all inclusive or not) and non - hotel residents. For special wedding menus, please see the following options and prices
2. Further arrangements for evening entertainment such as disco, live music, dancing shows and photo booth, can be made at additional charge. Please note that it is organized via our wedding coordinator through local suppliers

All prices quoted are in Euros and include all applicable taxes

# COCKTAIL MENUS

## NOTE

Food menus do not include drinks

## COCKTAIL MENU 1

€40 per person

### COLD ITEMS

- Prosciutto wrapped in tortilla with cream cheese
  - Mini vol aux vent with baby shrimps
  - Marinated salmon on rye bread
  - Mini tart / confit tomatoes / olive tapenade
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### HOT ITEMS

- Marinated chicken skewers with harissa / yogurt / fig chutney
  - Pork gyros in tortilla pita / tzatziki
  - Asian spring rolls / mango sauce
  - Salmon burger in mini rolls / sweet chilly mayo
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### DESSERTS

- Apple crumbled tart
- Choco brownies topped with cheese

## COCKTAIL MENU 2

€42 per person

### COLD ITEMS

- Camembert cheese on crispy bread
  - Prosciutto wrapped in tortilla with cream cheese
  - Smoked salmon on rye bread
  - Mini tart with avocado mousse / marinated prawns
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### HOT ITEMS

- Marinated chicken skewers with harissa / yogurt / fig chutney
  - Beef gyros in tortilla pita / tzatziki
  - Salmon burger / sweet chilly mayo
  - Keepah with mushrooms (coupes with mushrooms)
  - Indian samosas / mango sauce
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### DESSERTS

- Baked cheesecake
- Choco fudge cake
- Fruit tart

# WEDDING GALA DINNER

## MENU 1

€88 per person

- Marinated salmon Tataki / avocado / beetroots tartare / wild greens / honey miso sauce
- Mushroom velouté soup / almond nuts / basil oil
- Spinach and ricotta tortellini / vegetables / Frascati wine essence
- Stuffed chicken with manouri cheese / chive emulsion
- Seasonal vegetables / crunchy potatoes
- Chocolate espresso cake / hazelnut crunchy
- Freshly brewed coffee & petit four

## MENU 2

€96 per person

- Smoked salmon roulade/scallop's carpaccio / micro greens / yuzu & honey lemon essence
- Smoked eggplant soup / rusks powder / halloumi bites / basil oil
- Angus beef fillet / foie gras / enoki mushrooms fricassee / koumandaria wine essence  
seasonal vegetables / crunchy potatoes cake
- Salty caramel mousse cake / glazed with Valrhona chocolate
- Freshly brewed coffee & petit four

## MENU 3

€109 per person

- Tuna tataki / lobster medallions / micro greens / lime basil sauce
- Pumpkin soup / vanilla essence / coconut flakes / crispy fruity bread
- Stuffed beet ravioli / asparagus / walnut sauce
- Milk fed veal fillet / sweet bread sphere / seasonal vegetables / potato cake  
Port wine scented juice
- Crescendo chocolate cake / red fruit compote / dark chocolate mousse / raspberry sauce
- Coffee & petit fours

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# VEGAN MENU

## VEGAN MENU

€90 per person

- Grill Avocado / muhummara / tahini essence / raisings / pomegranate / roasted pine nuts
- Pumpkin soup / coconut milk / carob ru sks
- Pan roasted cauliflower / celeriac pure / apple sticks
- Dark chocolate mousse / crispy biscuits / red berries sauce
- Coffee & petit fours



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# BBQ BUFFET MENU

## SALADS & DISPLAYS

€96 per person, minimum 50 pax

Greek salad  
New Potato salad with crispy bacon /  
whole grain mustard mayo  
Coslow salad with pineapples  
Rocca salad with sun dried tomatoes  
Tomato mozzarella platter /  
homemade pesto  
Grill vegetables platter parmesan flakes  
Sea food antipasti

### Selection of local and international dips:

Tzatziki, muhumurum smoked eggplant,  
kalamata olives, green olives

## HOT DISHES

Pork kontosouvli traditional style  
Chicken souvlaki tandoori style  
Homemade Mini burger/onion confit  
Hoisin pork ribs/smoked BBQ sauce  
Honey balsamic lamb cutlets with fresh  
herbs / harissa yogurt  
Sea food souvlaki with lime aroma and  
olive oil  
Grilled vegetables  
Corn on the cob  
Garlic mushrooms  
Grill sausages  
Garlic nan bread  
Freshly made baked potatoes with herbs

### Selection of sauces:

Pepper sauce  
Mushroom sauce  
Sweet chilly mango sauce  
Smoked BBQ sauce

## DESSERTS & FRUIT STATION

Selection of local and international sweets  
Fresh fruits, a large variety of cheese,  
chutneys, crostini



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# WEDDING BUFFET STYLE

## MENU 1

€88 per person

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### SALADS

Greek salad  
Rocca salad with sun dried tomatoes  
Caesar salad topped with chicken

### DISPLAYS

Tomato and haloumi platter  
Grill vegetables platter  
Sea food antipasti  
Avocado wedges  
Prosciutto with fresh fruit

### INDIVIDUALS

Crunchy maki / rainbow maki / avocado  
mousse with prawn

### Selection of local and international dips:

Tzatziki, muhumurum, smoked eggplant,  
beetroot humus

### CARVERY STATION

Slow roast cook beef Angus -  
wild forest mushroom sauce / pepper sauce  
selections of mustards

### HOT DISHES

Rigatoni with oyster mushrooms,  
koumandaria wine sauce / fresh cream  
Pan seared pork fillet / whole grain  
mustard sauce  
Stuffed chicken with manouri cheese /  
sun dried tomatoes  
Lamb rack-herb crust / vegetables  
ragout / thyme juice  
Salmon medallion / asparagus fricassee  
/ chive creamy sauce  
Grill calamari / crushed potatoes /  
herb olive oil sauce - V  
Basmati rice with cashew nuts /  
lemon grass/carrots / beans - V  
Cannelloni spinach and ricotta wrapped  
in Japanese bread crumb  
Baby new potatoes with butter and fresh  
herbs - V  
Seasonal vegetables - V

### DESSERTS & FRUIT STATION

Selection of local and international  
sweets  
Fresh fruit / A large variety of cheeses,  
chutneys, crostini

# WEDDING BUFFET STYLE

## MENU 2

€109 per person

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### SALADS

Greek salad  
Rocca salad with sun dried tomatoes  
Caesar salad topped with chicken  
Quinoa salad with berries

### DISPLAYS

Tomato and haloumi platter  
Grill vegetables platter  
Sea food antipasti / prawns pyramid  
Avocado wedges topped with grana Padano flakes  
Prosciutto with fresh fruit

### INDIVIDUALS

Crunchy maki/Rainbow maki / avocado mousse  
with prawn / tuna tataki yuzu dressing

### Selection of local and international dips:

Tzatziki, muhumurum, smoked eggplant,  
beetroot humus

### CARVERY STATION

Slow roast beef Angus -  
forest mushroom sauce / pepper sauce  
selections of mustards  
Baron of lamb -  
flavor with oregano and olive oil aroma

### HOT DISHES

Rigatoni with oyster mushrooms,  
koumandaria wine sauce / fresh cream  
Salmon ravioli with lobster creamy sauce /  
lemon grass aroma  
Pan seared pork fillet / fennel compote  
Marinated grill chicken breast basil oil  
Herb crust lamb rack / thyme juice /  
vegetables ragout  
Salmon medallion / asparagus fricassee /  
chive creamy sauce  
Grill calamari / crushed potatoes /  
herb olive oil sauce - V  
Basmati rice with cashew nuts /  
lemon grass/carrots/beans - V  
Cannelloni spinach and ricotta wrapped  
in Japanese bread crumb  
Baby roasted new potatoes with butter  
and fresh herbs - V  
Seasonal vegetables - V

### DESSERTS & FRUIT STATION

Selection of local and international  
sweets  
Fresh fruit / A large variety of cheeses  
& chutneys

# WEDDING BEVERAGE PACKAGES

## WEDDING BEVERAGE PACKAGES

€43 per person

(Unlimited Consumption for 4 hours)

- Welcome Drinks
- Sparkling wine, Mocktail (non - alcoholic)
- White, Rose and Red Wine
- Beers, Water, Soft Drinks Juice
- Mineral water, Carbonated mineral water

## COMPLEMENT YOUR DINNER WITH YOUR CHOICE OF SPIRITS!

Regular spirits 100cl  
€101 - €134 per bottle

Premium spirits 100cl  
€167 - €200 per bottle

## SPARKLING WINES & CHAMPAGNES!

Sparkling Wine Prosecco  
€68 per bottle

French Champagne Moet and Chandon, Brut  
€218 per bottle

French Champagne Moet and Chandon,  
Brut Rose  
€252 per bottle

Above options are complemented by a selection of nuts, tortila crisps

## REGULAR OPEN BAR

1 hour per person €42, 2 hours per person €61, 3 hours per person €72, 4 hours per person €82

### APERITIFS

Ouzo, Aperol, Campari, Koum Kouat,  
Vermouth Bianco

### GREEK SPIRITS

Skinos Mastiha Spirit, Metaxa 5\*

### REGULAR SPIRITS

Gordon's Gin, Absolut Vodka, Bacardi Rum,  
Jose Cuervo, Especial Tequila,

### SCOTCH WHISKY REGULAR BRANDS

Johnnie Walker Red Label, The Famous Grouse

### LIQUEURS

Disaronno Amaretto, Jägermeister,  
Kahlua, Baileys, Malibu

Wines (White, Rose, Red)

Sparkling Wine Cocktail

Athenian Spritz, Aperol Spritz

Beers, Mineral water, Carbonated  
mineral water, Soft drinks, Juices

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by **LOUIS** HOTELS



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