

CONFERENCES & EVENTS



 **WYNDHAM GRAND**
Crete Mirabello Bay

MANAGED BY
ZEUS
INTERNATIONAL



Surrounded by the verdant hillsides of Lassithi and the azure waters of the Cretan Sea, Wyndham Grand Crete Mirabello Bay is an exceptional place to be, designed to promote absolute serenity and bliss. Guests are introduced to genuine Cretan hospitality, staying at one of the 313 comfort and luxury Guestrooms or Bungalows and Maisonettes totally renovated, many of them with Private or Jetted Pool, with spectacular views to the sea, the gardens of the picturesque town. Discover the treasures of Cretan and Mediterranean cuisine in 5 restaurants and bars providing thrilling culinary temptations not to be missed in beautiful settings. Delve in the Spa & Fitness center with soothing massage, body and facial treatments in a serene environment. For those seeking entertainment, head to the crystal clear beaches for swimming or water sports.

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Business Facilities & Services

- 1,400 sq. m. of multi-functional conference & events spaces with state-of-the-art equipment with capacity of up to 1000 pax
- Free High speed Wi-Fi internet connection
- Audio-visual equipment
- Microphone
- Wireless microphone
- Microphone stand
- Speakers desk
- laptop
- Computer, Laser printer
- Photocopier / Fax

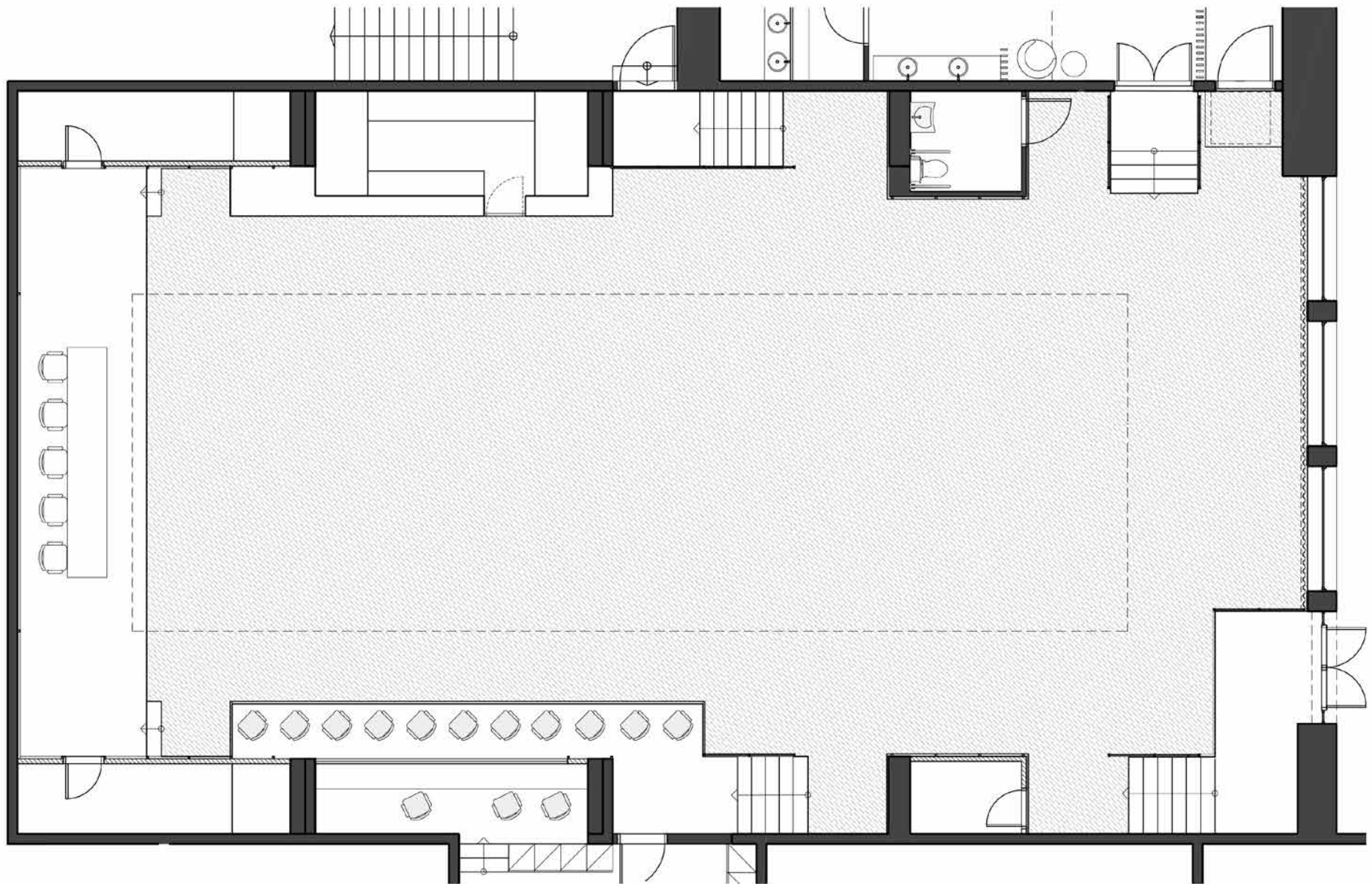
- Flipcharts, including paper & pens
- Projector (Beamer) resolution 1024x768 pixels
- Wide screen TV / DVD - BLue Ray Player
- Screen / Laser pointer
- Registration desk
- Translation cabins
- Secretarial support
- Technical staff
- Flower arrangement
- Flagpoles



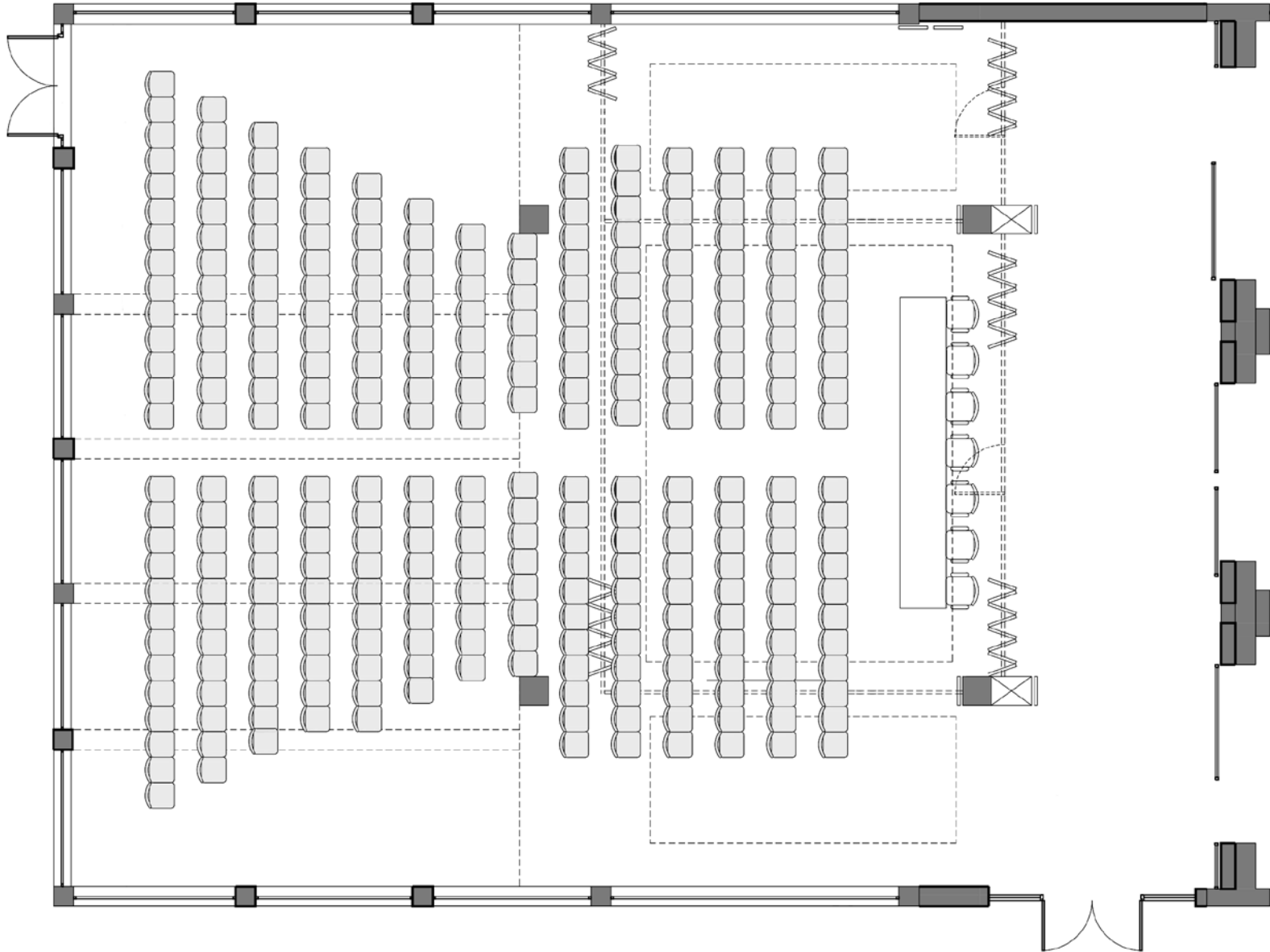
Venue Dimensions & Capacity Chart

	SIZE m ²	HEIGHT	THEATRE	CLASSROOM	BANQUET	COCTAIL	U-SHAPE	CABARET (6 pax)
ZEUS	424.7	3.70	460	250	230	480	-	140
SELENA	322.5	2.70	300	120	200	350	-	120
DIKTI	238.8	2.70	350	170	100	370	-	60
CRONUS	90.8	2.65	104	60	45	90	45	27
AMALTHEIA	83.7	2.65	102	50	40	85	40	24
APHRODITE	74	2.70	78	40	40	75	35	24
EUROPE	60	3.00	61	30	-	-	20	-
HERA	44.1	2.85	45	24	-	-	18	-
PASIPHAE	32.65	3.00	12	12	-	-	12	-
ARIADNE	23.4	3.00	10	12	-	-	12	-
LETO	24	4.20	-	12	-	-	12	-
RHEA	24	3.00	-	12	-	-	12	-

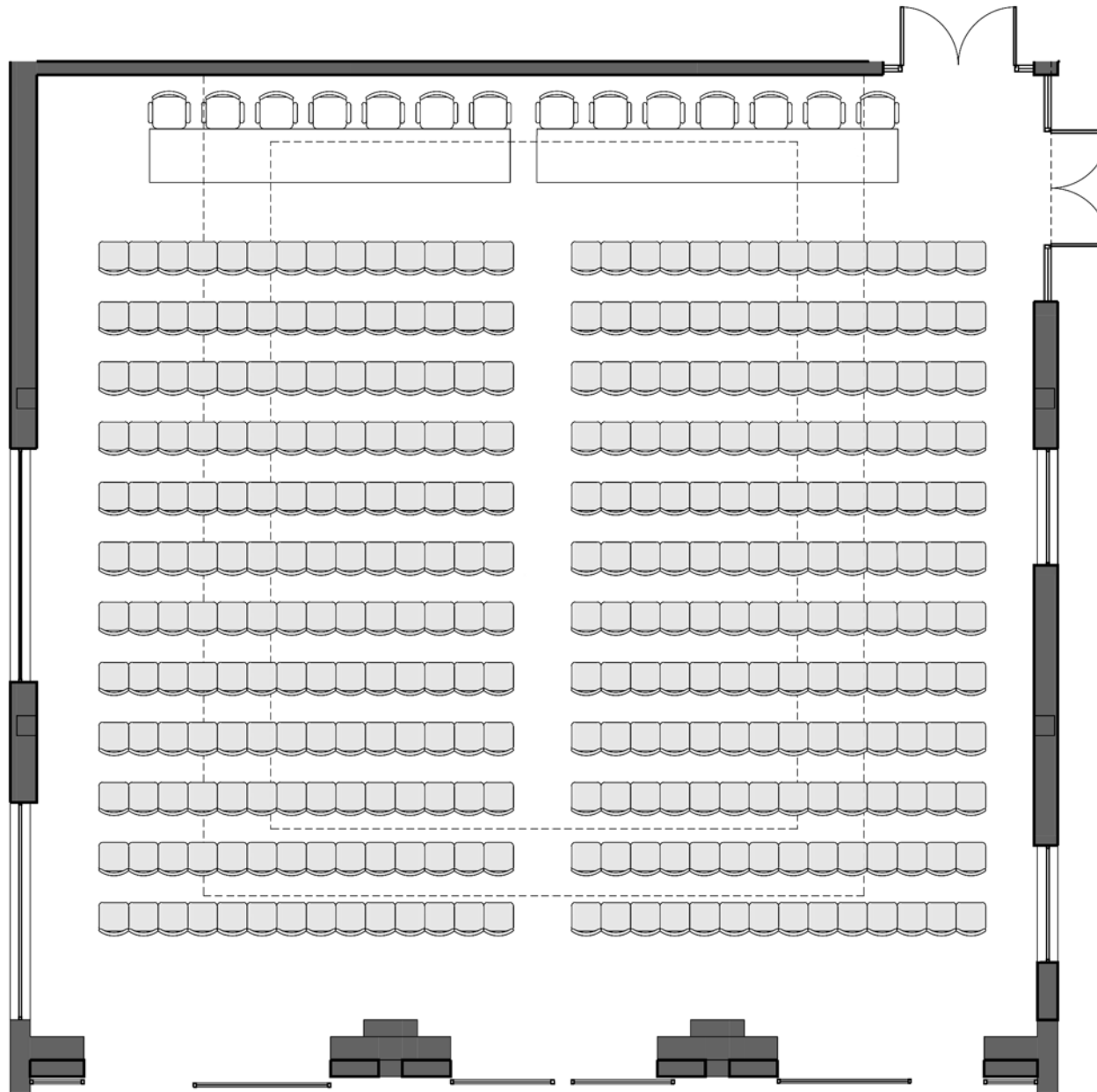
Floor Plans - Zeus



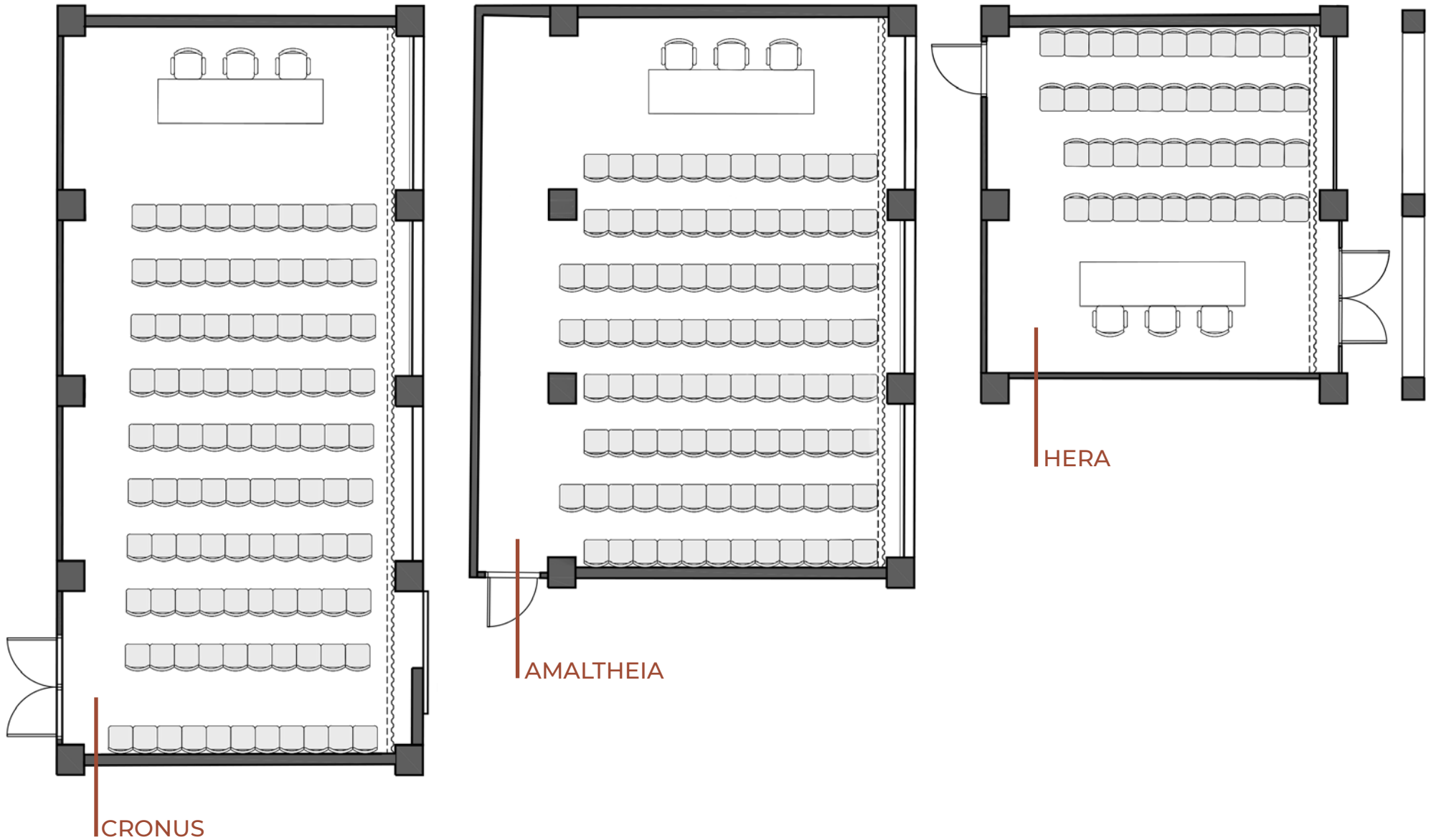
Floor Plans - Selena



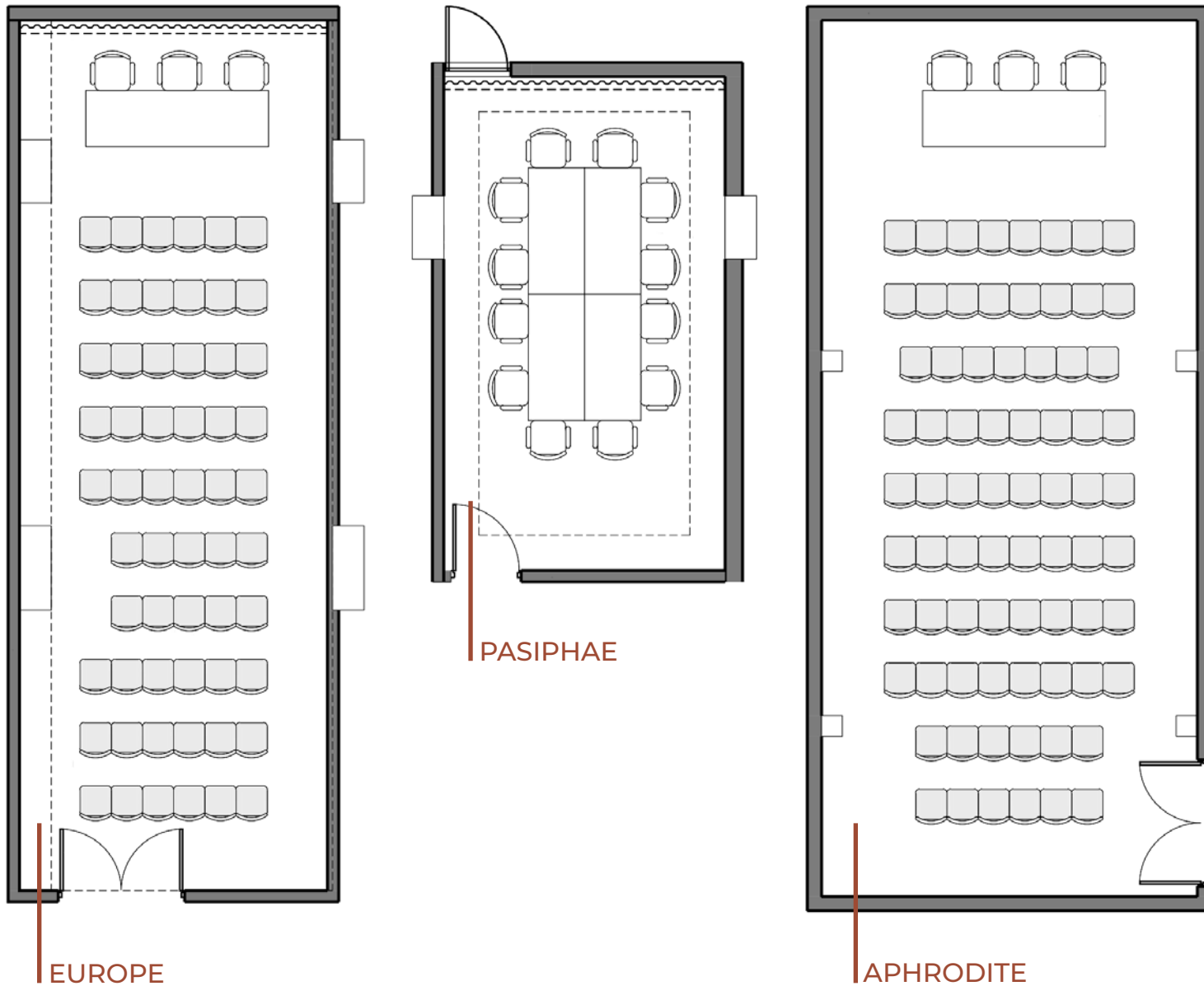
Floor Plans - Dikti



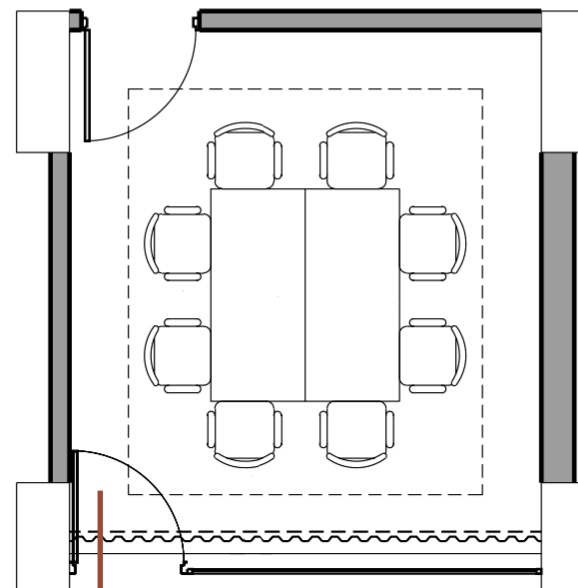
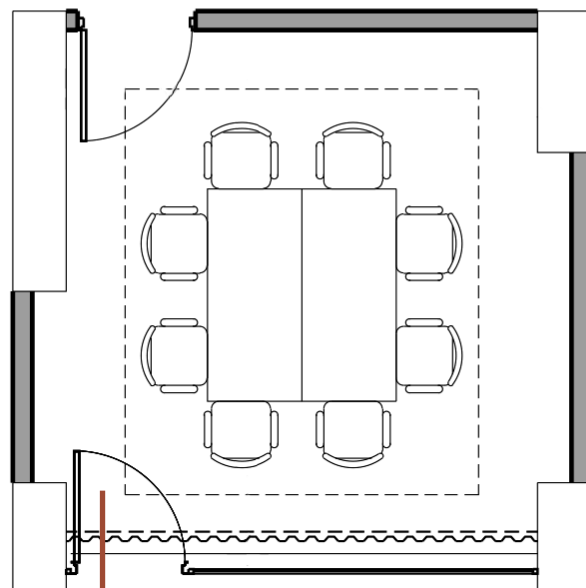
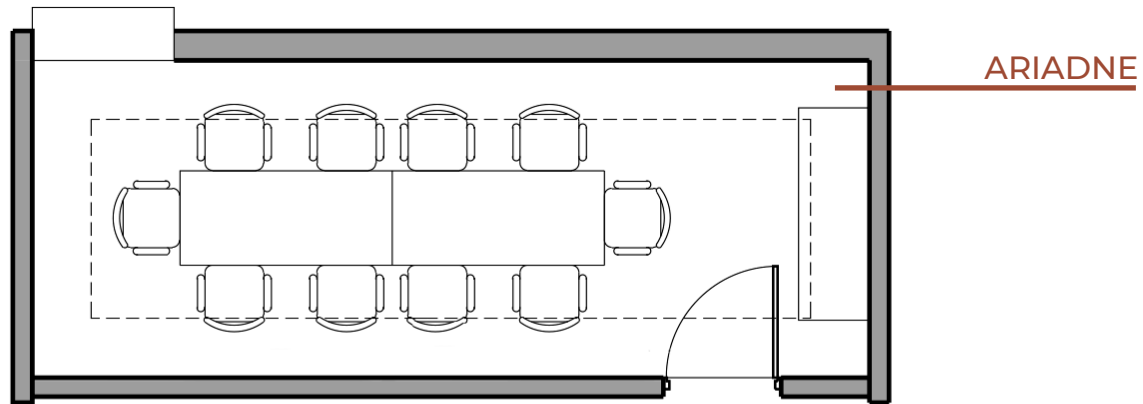
Floor Plans - Cronus, Amaltheia, Hera



Floor Plans - Europe, Pasiphae, Aphrodite



Floor Plans - Ariadne, Leto, Rhea



Accommodation - Guestrooms, Bungalows & Maisonettes

MIRABELLO COLLECTION ROOM



Size 25-30 sqm
Occupancy 2-3
Location Main Building & annex
View Inland, Garden or Sea
Bed Twin or Double Beds
Rooms in total 105

MIRABELLO COLLECTION FAMILY ROOM



Size 40 sqm
Occupancy 4
Location Main Building
View Inland or Garden
Bed Twin and Double Beds
Rooms in total 7

MIRABELLO COLLECTION (Garden, Bay or Sea View)



Size 20-25 sqm
Occupancy 2-3
Location Main Building
View Garden, Bay or Sea
Bed Twin or Double Beds
Rooms in total 98

DEEP BLU SUITE - JETTED POOL



Size 45 sqm
Occupancy 3
Location Main Building
View Sea
Bed Double Bed
Rooms in total 1

WELLNESS ROOM - JETTED POOL



Size 20-25 sqm
Occupancy 2-3
Location Main Building
View Inland
Bed Twin or Double Beds
Rooms in total 1

CLASSIC COLLECTION BUNGALOW



Size 25-30 sqm
Occupancy 3
Location Village Area
View Garden, Bay or Pool
Bed Twin Beds or Double
Rooms in total 23

WELLNESS ROOM - JETTED POOL (Sea View)



Size 20-25 sqm
Occupancy 2-3
Location Main Building
View Sea
Bed Twin or Double Beds
Rooms in total 3

DEEP BLU BUNGALOW



Size 25-30 sqm
Occupancy 3
Location Village Area
View Sea
Bed Twin Beds or Double
Rooms in total 8

**WELLNESS BUNGALOW -
JETTED POOL**



**Size 25-30 sqm
Occupancy 3
Location Village Area
View Sea, Garden
Bed Twin Beds or Double
Rooms in total 5**

**CLASSIC COLLECTION
MAISONETTE**



**Size 50 sqm
Occupancy 4
Location Village Area
View Garden
Bed Twin and Double Beds
Rooms in total 6**

**DEEP BLU
MAISONETTE**



**Size 50 sqm
Occupancy 4
Location Village Area
View Sea
Bed Twin and Double Beds
Rooms in total 9**

**WELLNESS MAISONETTE
WITH JETTED POOL**



**Size 50 sqm
Occupancy 4
Location Village Area
View Sea
Bed Twin and Double Beds
Rooms in total 1**

**WYNDHAM COLLECTION
BUNGALOW - PRIVATE POOL**



**Size 25-30 sqm
Occupancy 3
Location Village Area
View Sea, Garden
Bed Twin and Double Beds
Rooms in total 28**

**WYNDHAM COLLECTION
MAISONETTE - PRIVATE POOL**



**Size 50 sqm
Occupancy 4
Location Village Area
View Garden, Sea
Bed Twin or Double Beds
Rooms in total 18**

Restaurants

SIRENS MAIN RESTAURANT



Sirens Main Restaurant offers breakfast and dinner in rich buffets filled with amazing delicacies. Enjoy superb tastes in an uplifting environment, forged with elements of the Cretan land and complemented with stunning views to the sea. With two distinctive spaces, indoors and outdoors, guests may choose where to dine. Fine arches, stone walls and superb views take you on a special journey.

capacities: indoor space 160 pax, terrace 60 pax, outdoor veranda 300 pax

ELIA A LA CARTE RESTAURANT



In an inspiring environment right next to the swimming pool, Elia Restaurant is open for lunch / all day snacks. Dark and bright hues interweave, creating a soothing and exhilarating environment. A wooden pergola offers its generous shade, along with olive trees scattered all around. The whole ambiance exudes the distinctive identity of Crete lapped in our signature hospitality. Comfort food at its finest, with special twists from the Chef and a talented team working together to prepare small masterpieces of flavor and presentation. Enjoy!

capacities: indoor space 80 pax, outdoor space 80 pax

IL PATIO RESTAURANT



Il Patio a la carte restaurant takes fine dining to a whole new level. Guests are welcome to enjoy a unique dining experience in an idyllic, ethereal setting surrounded by olive trees. The luxurious furnishing and the relaxed atmosphere, the soft music and the candles decorating the tables, these are all small touches of extravaganza appreciated by the connoisseurs.

capacities: outdoor space 60 pax

KAFENION CRETAN RESTAURANT



Stone structures with curbs and arches complement the verdant gardens with the olive trees most wonderfully. Along with ouzo, raki and other local drinks, dining at the Kafenion is an experience bringing you closer to Crete!

capacities: outdoor space 40 pax

Restaurants & Bars



KYMA A LA CARTE LOUNGE RESTAURANT

Located in the gardens next to the seafront, Kyma A La Carte Lounge Restaurant provides the ultimate destination for those who love grilled fish and meat. Intense flavors of high quality local produce cooked on the grill compose an enticing BBQ menu to cherish. With a stunning view to the infinite blue of the Cretan Sea, Kyma A La Carte Lounge Restaurant is your ideal barbeque...we promise!

Capacities: outdoor space 80 pax



THE LOBBY BAR

Panoramic views to the Cretan Sea and the clear blue skies turn your leisure moments into a unique experience. Enjoy the sunshine, along with the fresh air embracing you in an almost transcendental journey of the senses. Sip on colorful cocktails and quality drinks, refreshing aperitifs and champagne, or choose from an extensive variety of wine.



MERMAID YACHT BEACH CLUB

Located exactly on the waterfront, Mermaid Yacht Beach Club features luxurious and comfortable furnishings, along with modern shades in an environment where stone prevails. White color reminds of the clear cloudless skies and the tips of the gentle waves. Enjoy a cup of freshly brewed coffee or an ice cold beverage, an exotic cocktail or champagne throughout the day. Bathe in the Cretan sunshine and relish each moment, from early in the morning until after midnight.

Bars



ASTERIAS WET POOL BAR

Asterias Wet Pool Bar is conveniently located by the pool, overlooking the Cretan Sea. Just the place to enjoy a freshly squeezed juice or cold coffee in between your dives. Whether you feel like dipping your feet in the pool and sipping on cocktails or basking in the Mediterranean sun and munching on healthy snacks, this is a great option throughout the day.



DOLPHIN VILLAGE POOL BAR

The comfy sun loungers and umbrellas allow you to enjoy carefree dives and endless moments of relaxation. Dolphin Village Pool Bar is located by the pool and provides a serene option in the Wyndham Grand Crete Mirabello Bay. In a lovely setting with green trees and stone walls, you are welcome to relax and indulge in the fierce nature of Crete. Select from a variety of drinks and cocktails, beverages and juices, as well as coffee and ice-cream.



KYMA BEACH BAR

Are you looking for a tropical oasis by the beach? Kyma Beach Bar is exactly that, offering a refreshing shelter on the beachfront. Complemented by tall trees and green grass, the beach bar is a cozy hut that offers the ultimate destination after a dive in the crystalline waters of the Cretan Sea. It offers you the chance to have fun and move in the rhythm of modern music. Relax and enjoy the stunning sea views, along with the cool, salty breeze coming from the sea.

Meeting Packages

FULL-DAY DAILY DELEGATE PACKAGE

- Complimentary use of one meeting room for a maximum of 9 hours
- Complimentary use of conference equipment: data projector, sound system, screen, 3 microphones, flipchart, white board, markers, pencils & pads and wireless Internet connection
- 3 x 0.33l mineral water
- Welcome coffee/tea & biscuits
- Morning Coffee Break and Afternoon Coffee Break
- Buffet Lunch or Dinner, including one non-alcoholic drink, coffee or tea

HALF-DAY DAILY DELEGATE PACKAGE

- Complimentary use of one meeting room for a maximum of 5 hours in the morning or afternoon
- Complimentary use of conference equipment: data projector, sound system, screen, 3 microphones, flipchart, white board, markers, pencils & pads and wireless Internet connection
- 2 x 0.33l mineral water
- Welcome coffee/tea & biscuits
- Morning Coffee Break or Afternoon Coffee Break
- Buffet Lunch or Dinner, including one non-alcoholic drink, coffee or tea

The minimum number of participants for a meeting package is 15 persons.

FULL-DAY DAILY DELEGATE PACKAGE
HALF-DAY DAILY DELEGATE PACKAGE

€55 per person
€45 per person

Venue & Meeting Packages Pricing

	FULL DAY	HALF DAY
ZEUS	€ 1200,00	€ 650,00
SELENA	€ 800,00	€ 450,00
DIKTI	€ 600,00	€ 330,00
CRONUS	€ 300,00	€ 160,00
AMALTHEIA	€ 300,00	€ 160,00
APHRODITE	€ 250,00	€ 140,00
EUROPE	€ 250,00	€ 140,00
HERA	€ 200,00	€ 120,00
PASIPHAE	€ 150,00	€ 100,00
ARIADNE	€ 150,00	€ 100,00
LETO	€ 100,00	-
RHEA	€ 100,00	-

*includes all taxes & services

Menu Pricing (per person *)

COFFEE BREAK

Coffee Break I	€6,00
Coffee Break II	€8,00
Coffee Break III	€10,00
Refreshing Break	€8,00

BOARDROOM TRAYS

Boardroom Trays I	€9,00
Boardroom Trays II	€11,00

QUICK BUFFET

Quick Buffet I	€23,00
Quick Buffet II	€26,00

LUNCH BUFFET

Standard	€30,00
Premium	€35,00
Barbeque	€40,00

DINNER BUFFET

Standard	€35,00
Premium	€40,00
Deluxe	€45,00
Barbeque	€40,00
Cretan	€55,00

LUNCH & DINNER MENU

Lunch & Dinner Menu I	€38,00
Lunch & Dinner Menu II	€40,00
Lunch & Dinner Menu III	€45,00

LIVE ACTION STATIONS

Local Suckling Pig (per item)	€200,00
Local Whole Lamb (per item)	€250,00
Local Lamb "Antikristo" (per item)	€280,00
Pork Leg (per item)	€100,00
Slow Roasted Turkey (per item)	€100,00
Cyros Station (per person)	€5,00
Traditional Rice (per person)	€8,00
Loukoumades (per person)	€3,00

COCKTAIL & WELCOME

Cocktail & Welcome I	€23,00
Cocktail & Welcome II	€26,00
Cocktail & Welcome III	€28,00

GALA DINNER

Gala Dinner I	€55,00
Gala Dinner II	€60,00
Gala Dinner III	€65,00

OPEN BAR

Non-Alcoholic Bar	€10,00
Beer, Wine & Soda Bar	€15,00
Grand Bar	€25,00
Premium Bar	€35,00

*includes all taxes & services

Menu Pricing (per person*)

CANAPE SELECTION

Cream cheese with basil	€3,00
Goat cheese and honey	€5,00
Asparagus and gruyere tarts	€3,00
Fresh Spinach and Artichoke	€3,00
Mozzarella and tomato Brocheta	€3,00
Ricotta and fig	€3,00
Tzatziki and Pitta bread	€3,00
Bruschetta with grilled sardines and eggplant mousse	€3,50
Caviar & Brik	€5,00
Smoked salmon with Cream cheese	€4,00
Prosciutto wrapped asparagus	€4,00
Lobster Fillet with Orange	€6,00
Shrimps Tempura	€5,00
Chicken wing tempura	€4,00
Chicken drumsticks with BBQ sauce	€4,00
Meatball kebab	€3,00
Spring Rolls	€3,50
Vegetarian Spring Rolls	€3,00
Cretan Dakos	€3,00
Mini Fruit Kebab	€2,50

It is 5 pieces per guest.
Min. order for 8 guests.

*includes all taxes & services

Coffee Break

COFFEE BREAK I

- Freshly brewed coffee, instant coffee, decaffeinated coffee & assorted teas
- Orange, apple & grapefruit juices
- Local mineral water
- Orange cake, chocolate cake
- Hazelnut cookies, brown sugar cookies with chocolate, cinnamon cookies

COFFEE BREAK II

- Freshly brewed coffee, instant coffee, decaffeinated coffee & assorted teas
- Freshly squeezed orange juice, apple & grapefruit juices
- Local mineral water, local sparkling water
- Orange cake, chocolate cake
- Lavender, mastiha & hazelnut cookies, brown sugar cookies with chocolate, cinnamon cookies
- French pastries with dark chocolate, danish, chocolate mignardise, strawberry with chocolate

COFFEE BREAK III

- Freshly brewed coffee, instant coffee, decaffeinated coffee & assorted teas
- Freshly squeezed orange & grapefruit juices, apple & peach juices
- Local mineral water, local sparkling water
- Coca cola, sprite, soda, tonic water, fanta orange
- Orange cake, chocolate cake, danish
- Hazelnut cookies, brown sugar cookies with chocolate, cinnamon cookies
- French pastries, fruit pastries

REFRESHING BREAK

- Duo of fresh house-blend juices
- Super green with kale, apple and carrot
- Citrus punch with beetroots, orange and berries
- Almond vanilla granola bars
- Power bars
- Dried fruits



Boardroom Trays

BOARDROOM TRAY I

- Seasonal sliced fruits
- Goat cheese and beetroot salad
- Brown bread with smoked salmon
- Chocolate cake
- Dried fruits
- Selection of bread
- Banana shake
- Variety of cookies

BOARDROOM TRAY II

- Fruit salad
- Vegetable sticks with guacamole and yogurt dip
- Tuna sandwiches
- Cereals with yogurt
- Selection of nuts
- Panna cotta with berries
- Orange smoothie
- Variety of cookies

For a maximum of 25 persons

Quick Buffet



QUICK BUFFET I

Salads

- Greek salad
- Potato salad
- Fava salad with onion and olive oil

Sandwiches

- Cheese puffs
- Meatballs with BBQ sauce
- Mini tuna sandwiches
- Tortillas with chicken

Desserts

- Rice pudding with Amaretto
- Fresh seasonal fruits

QUICK BUFFET II

Salads

- Coleslaw
- Mixed green salad with balsamic sauce
- Mozzarella with eggplant, basil and balsamic vinegar
- Cretan dakos

Hot selection

- Mini hot dogs
- Mini pork skewers
- Rigatoni with cream & vegetables
- Quiche Lorraine with asparagus & bacon

Desserts

- Cretan cheesecake
- Strawberry mousse
- Fresh seasonal fruits

Lunch Buffet



STANDARD

Salads

- Greek farmer salad
- Corn salad with ham
- Green apples with celery root and mayonnaise
- Rice with peppers and shrimps
- Potato salad with fresh onion and sausages
- Pasta with tomato, mozzarella, avocado and basil
- Variety of green salads

Cold appetizers

- Smoked turkey with green asparagus
- Fresh marinated salmon with dill and horseradish
- Roast beef with mustard and herbs

Served with: variety of green and dark olives, croutons, parmesan cheese, nuts, vinaigrette sauce, mayonnaise and variety of olive oils

Main courses

- Fish fillet spetsiota
- Pork escallops with green pepper
- Mini beef entrecote with mushroom sauce
- Chicken with curry and pepper
- Leek pie with local cheese
- Rigatoni with salmon and vodka
- Potatoes in the oven with oregano
- Seasonal sautéed vegetables

Desserts

- Variety of Greek cheeses and crackers
- Fruit salad
- French pastries, tiramisu,
- Cheesecake with lemon
- Chocolate cake
- Walnut pie
- Baklavas,
- Ravani from Macedonia
- Chocolate mousse



PREMIUM

Salads

- Seasonal green salads
- Turkey salad with cassious and pineapple
- Pasta salad with sun-dried tomatos
- Cheese salad
- Rice salad with chicken and pepper
- Potato salad
- Greek farmer salad
- Vegetable salad with pesto and coleslaw
- Tzatziki
- Beetroots with garlic
- Bean salad

Cold appetizers

- Chicken with rosemary
- Parma ham with melon
- Marinated salmon with dill and lemon

Served with: variety of black and green olives, garlic croutons, parmesan cheese, vinaigrette sauce, mayonnaise, variety of perfumed olive oils

Main courses

- Grilled lamb cutlets
- Chicken breast with estragon sauce
- Pork fillet with mustard
- Beef burgers
- Tagliollini with cheese cream
- Tagliatelle ala provencal
- Grilled sole fillet

Garnish: potatoes risole, fried rice, broccoli with almonds, sesame carrots

Cheeses

Gruyere, roquefort, feta, cheese with olive oil, manouri, kaseri, crackers, crissins, chips, nuts

Desserts

- Praline, cake with two types of chocolate
- Fruit cake
- Strawberry bavaroise
- Baklava, Saragli, Kataifi
- Walnut pie
- Crème caramel
- Fresh fruits



BARBEQUE

Salads & cold appetizers

- Greek salad
- Potato salad with mayonnaise
- Chicken salad with green apple
- Tzatziki
- Eggplant salad
- “Russian” salad
- Mushrooms salad
- Corn salad
- Fresh beans salad
- Grilled red peppers

Variety of vegetables: tomato, cucumber, white and red cabbage, carrots, rocket

Cold display

- Baked beef with parmesan and rocket
- Smoked pork leg
- Saint Daniel prosciutto with seasonal fruits
- Smoked turkey fillet

Dressings and toppings

Croutons in different tastes, cornichons, caper, fresh onion, parmesan cheese, hazels, variety of olives, pickles, mustard vinaigrette, lemon and olive oil, caesar’s dressing, sauce cocktail

From the grill

- Chicken fillets
- Lamb chops
- Rack of veal
- Sausages from Rethimnon
- Mini hamburgers
- Pork fillet “souvlaki”

Sauces: pepper, madeira, chili, satay, ketchup, mustard

Garnish: jacket potatoes, broccoli flowers, carrots with rosemary, steamed rice

Cheeses

Variety of Greek and international cheeses

Desserts

- Greek pastries
- Fruit tarts
- Chocolate mousse
- Crème caramel
- Chocolate cake
- Cheesecake with kiwi
- Tiramisu
- Panna cotta
- Orange cake
- Fruit display

Dinner Buffet



STANDARD

Salads

- Pasta salad with tuna, onions and mixed peppers
- Broccoli salad with herbs
- Politiki salad with raisins and pine seeds
- Potato salad
- Greek salad (tomato, onion, green peppers, cucumbers, black and green olives & oregano olive oil)
- Caesar salad station
- Romaine lettuce condiments: croutons, grated parmesan cheese, bacon bits, pepper mill

Cold selection

- Stuffed vine leaves
- Smoked turkey with chutney and onions

Cheese selection: variety of local cheeses with condiments

Hot selection

- Chicken in prosciutto tomato and olives sauce
- Pork with onions and wine sauce
- Mini burger with light BBQ sauce, vegetables with butter and herbs
- Potatoes with lemon and oregano
- Rigatoni with cream and cherry tomato

Desserts

- Panna cotta with sauce caramel mousse in glasses
- Assorted greek desserts



PREMIUM

Salads

- Salad of calamari, shrimps and mussels
- Octopus salad
- Rice salad with peppers, tomato and avocado
- Salmon with fresh onion, artichokes and green peas
- Green salad feast
- Coleslaw
- Beans with tuna

Cold selection

- Marinated salmon with orange, raki and dill
- Salmon perfumed with mango and local herbs
- Parma ham with crissins
- Beef carpatsio with tuna sauce and capers
- Penne with sun-dried tomatoes

Hot selection

- Tuna fillet on the grill with fresh spinach
- Sole fillet with vegetables and parma ham sauce
- Mini beef entrecote on the grill with whisky sauce
- Tortellini with pesto
- Risotto with mushrooms porcini
- Grilled vegetables
- Pork medallions with mustard seeds sauce
- Chicken fillet with peppers

Desserts

- Fruit display
- chocolate cake and caramel cake
- Mousse of hazel
- Tiramisu
- Greek pastries
- Greek yogurt with honey
- Greek and international cheese display
- Variety of breads and croissants



DELUXE

Salads

- Seafood salad,
- Lettuce, rocket, anchovy and parmesan cheese
- Beef entrecote with red and green lettuce
- German potato salad, spinach with avocado
- Chicken salad, lentils with smoked salmon
- Marinated mushrooms
- Penne with salmon
- Green salad feast
- Greek farmer salad

Cold selection

- Smoked salmon with three sauces
- Steamed shrimps
- Smoked turkey fillet
- Roast beef

Sauces

Olive oil, vinegar and olive oil, thousand islands

Croutons, variety of olives

Hot selection

- Shrimps with vegetables, mussels with hot olive and vinegar sauce and herbs
- Veal fillet with fresh cream
- Pork fillet with rose pepper
- Lamb cutlets and rosemary juice
- Penne with parma ham, chicken, leek and mozzarella
- Rice basmati with saffron, fresh buttered vegetables, potatoes chateaux

Cheese selection: variety of local cheeses with condiments

Desserts

- Greek pastries
- Tiramisu
- Black forest
- Cheesecake
- Chocolate cake
- Hazel mousse
- Greek yogurt with honey
- Petit fours
- Greek and exotic fruits
- Fruit salad with maraschino



BARBEQUE

Cold appetizers and salads

- Greek salad
- Potato salad with mayonnaise
- Chicken salad with green apple
- Tzatziki
- Eggplant salad
- “Russian“ salad
- Mushrooms salad
- Corn salad
- Fresh beans salad,
- Grilled red peppers
- Variety of vegetables (tomato, cucumber, white and red cabbage, carrots, rocket)

Cold display

- Baked beef with parmesan and rocket
- smoked pork leg
- Saint Daniel prosciutto with seasonal fruits
- Smoked turkey fillet

Dressings and toppings

Croutons in different tastes, cornichons, caper, fresh onion, parmesan cheese, hazels, variety of olives, pickles, mustard vinaigrette, lemon and olive oil, caesar’s dressing, sauce cocktail

From the grill

- Chicken fillets
- Lamb chops
- Rack of veal
- Sausages from Rethimnon
- Mini hamburgers, pork fillet “souvlaki”

Sauces

Pepper, madeira, chili, satay, ketchup, mustard

Garnish

Jacket potatoes, broccoli flowers, carrots with rosemary, steamed rice

Cheeses

Variety of Greek and international cheeses

Desserts

- Greek pastries
- Fruit tarts
- Chocolate mousse
- Crème caramel
- Chocolate cake
- Cheesecake with kiwi
- Tiramisu
- Panna cotta
- Orange cake
- Fruit display



CRETAN

Cold appetizers and salads

- Tomato, cucumber, lettuce, feast of green salads,
- Greek salad, salad with rice and chicken,
- Eggplant salad, tzatziki, tarama salad,
- Stuffed vine leaves with rice, grilled red peppers
- Beans 'piaz', peas salad, herring salad,
- Potato salad, beet root salad
- Octopus salad, tuna salad, cheese salad
- Cretan dakos, mashed fava, seafood salad,
- Shrimps salad, "apaki" (smoked pork) from Rethimon

Dressings and toppings

- Croutons in different tastes, cornichons, caper, fresh onion, parmesan cheese, hazels, variety of olives, pickles, mustard vinaigrette, lemon and olive oil, caesar's dressing, sauce cocktail

Hot appetizers

- Mousaka, "soutzoukakia",
- Sautéed shrimps, stuffed tomatoes,
- Baked aubergines with tomato, garlic and onions
- Baked potatoes with oregano, broccoli flowers

Main courses

- "Spetsiota" fish in the oven, snails with "ksinohondro"
- Beef with pasta and tomato, chicken with okra

Carving

- Lamb leg

From the grill

- Lamb chops, pork souvlaki, chicken,
- Mini burgers, mini entrecôte, traditional sausages,
- Vegetables

Cheeses

- Buffet of greek cheeses
- Gruyere, "kefalotiri", feta, "manouri", yogurt

Desserts

- "Mizithropitakia" with honey, "baklava", "kataifi", "gianiotika",
- "Saragli", "kaltsounia", "kserotigana"
- "Loukoumades", chocolate cake, fruit tarts
- Fruit display

Lunch & Dinner Menu



LUNCH & DINNER MENU I

- Salad of roasted eggplant and peppers with balsamic caramel dressing, topped with grilled halloumi cheese and decorated with crispy bacon and fresh basil
- Herb marinated breast of chicken with forest mushrooms sauce, served with basmati rice with leek
- Variety of Greek traditional sweets

LUNCH & DINNER MENU II

- Caprese salad
- Buffalo mozzarella sitting on a grilled eggplant sprinkled with balsamic and basil olive oil
- Pan fried breast of chicken, wrapped with parma ham, served with seasonal vegetables, mushroom and potatoes
- Black forest cake with black cherry sauce

LUNCH & DINNER MENU III

- Lobster medallions marinated in citrus juices and yogurt sauce
- Leek cream soup with smoked salmon
- Lamb fillet crusted in nuts and rosemary sauce
- Variety of imported cheeses
- Apple pie with ice cream

Live Action Stations



FROM THE SPIT

Local suckling pig
(Serves 25 guests)

Local whole lamb
(Serves 25 guests)

Local lamb cooked the cretan way “Antikristo”
(Serves 25 guests)

CARVING STATION

Pork leg
(Two pieces, serves 20 guests)

Slow roasted turkey
(Two pieces, serves 25 guests)

GYROS STATION

Pork or chicken greek gyros
With pitta bread, tzatziki, french fries and assortments

LIVE COOKING STATION

(Requires the presence of a cook)

Traditional rice boiled in goat's broth and served with goat meat

Loukoumades, traditional desert cooked on the spot

Cocktail & Welcome

COCKTAIL & WELCOME I

Cold Selection

- Shrimps with cocktail sauce
- Mini mozzarella, cherry tomato and basil sticks
- Eggplant salad with pitta bread

Hot Selection

- Chicken with mushrooms and cheddar cheese
- Mini quiche Lorraine
- Vegetarian spring rolls with sweet chili sauce

Desserts

- Mini crème brûlée
- Strawberries and yogurt
- Fresh seasonal fruits

COCKTAIL & WELCOME II

Cold Selection

- Tortillas with beef and guacamole
- Chicken, walnut and grape mini salad
- Mild spicy cheese salad

Hot selection

- Vegetarian samosas
- Spinach puffs,
- Skewer pork with pitta bread
- Traditional meatballs with BBQ sauce

Desserts

- Cheesecake
- Mini profiterole
- Seasonal fresh fruits

COCKTAIL & WELCOME III

Cold Selection

- Shrimp salad
- Mini baguette with tuna
- Tortillas with salami, cheese & grilled red pepper

Hot Selection

- Dumplings with pork & vegetables
- Mini chicken satay
- Quiche with smoked ham & cheese
- Cherry tomatoes kebab
- Cheese puffs

Desserts

- Strawberry mousse
- Chocolate cake
- Panna cotta

Gala Dinner



GALA DINNER I

- Traditional eggplant salad with apaki, fish roe salad and small Greek salad
- Tart filled with spinach & feta cheese
- Lemon sorbet with lime
- Baby veal fillet cooked in sauce of garlic, wine and parsley, served with leek flavored mashed potatoes & vegetables
- Variety of Greek traditional sweets
- Freshly brewed coffee and petit fours

GALA DINNER II

- Steamed shrimps in leaves of avocado salad, mango and yoghurt sauce, mixed with fresh orange juice
- Pumpkin cream soup with senses of fresh lavender
- Fillet of red mullet sautéed in citrus juice sauce with pumpkin risotto
- Passion fruit sorbet
- Veal fillet with sour ricotta and fresh green mint in wild mushroom sauce
- Cold soufflé flavored with japanese green tea
- Freshly brewed coffee and petit fours

GALA DINNER III

- Fresh lobster fillet with sorbet of Greek farmer salad and vinaigrette with extra virgin olive oil, flavored with fish egg roe
- Pumpkin cream soup with senses of fresh lavender
- Gilthead fillet cooked in traditional mediterranean style, wild basil, pine seeds, tomato, fresh garlic and extra virgin olive oil
- Crème brûlée flavored with espresso coffee and fresh goat milk cream
- Freshly brewed coffee and petit fours

Open Bar

NON-ALCOHOLIC BAR

Soft Drinks
Local Mineral & Sparkling Water
Juices

BEER, WINE & SODA BAR

Draft Beer
House Wine
Soft Drinks

GRAND BAR

Ouzo
Campari
Martin
Gin
Vodka
Rum
Whisky
Brandy
House Wine
Draft Beer
Soft Drinks
Local Mineral & Sparkling Water
Juices

PREMIUM BAR

Ouzo
Campari
Martin
Gin
Vodka
Rum
Whisky
Bourbon
Cognac
Brandy
House Wine
Prosecco
Draft Beer
Soft Drinks
Local Mineral & Sparkling Water
Juices

Price applies per person for 2 hours.
Extra hour gets 50% discount of the
2-hours price.

FOR FURTHER INFORMATION OR RESERVATIONS PLEASE CONTACT:

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