

# ABATON

ISLAND RESORT & SPA

## Weddings

2026 - 2027





# Weddings

Share your dreams with our dedicated Wedding & Honeymoon team. Craft your preferred Abaton Wedding and experience a unique and memorable Venue!





## Quality & Luxury driven services

Your wedding should be unique, like you! Live it in an inspiring setting. After all, your special day should be perfect!

## PLANNING

Our team of experts brings your wedding ideas to life: from flowers to decoration, music performances, entertainment, photography & videography.





## RECEPTIONS

Add your personal touch to make the most of your wedding venue. Keep your guests excited and share with them your happiness.

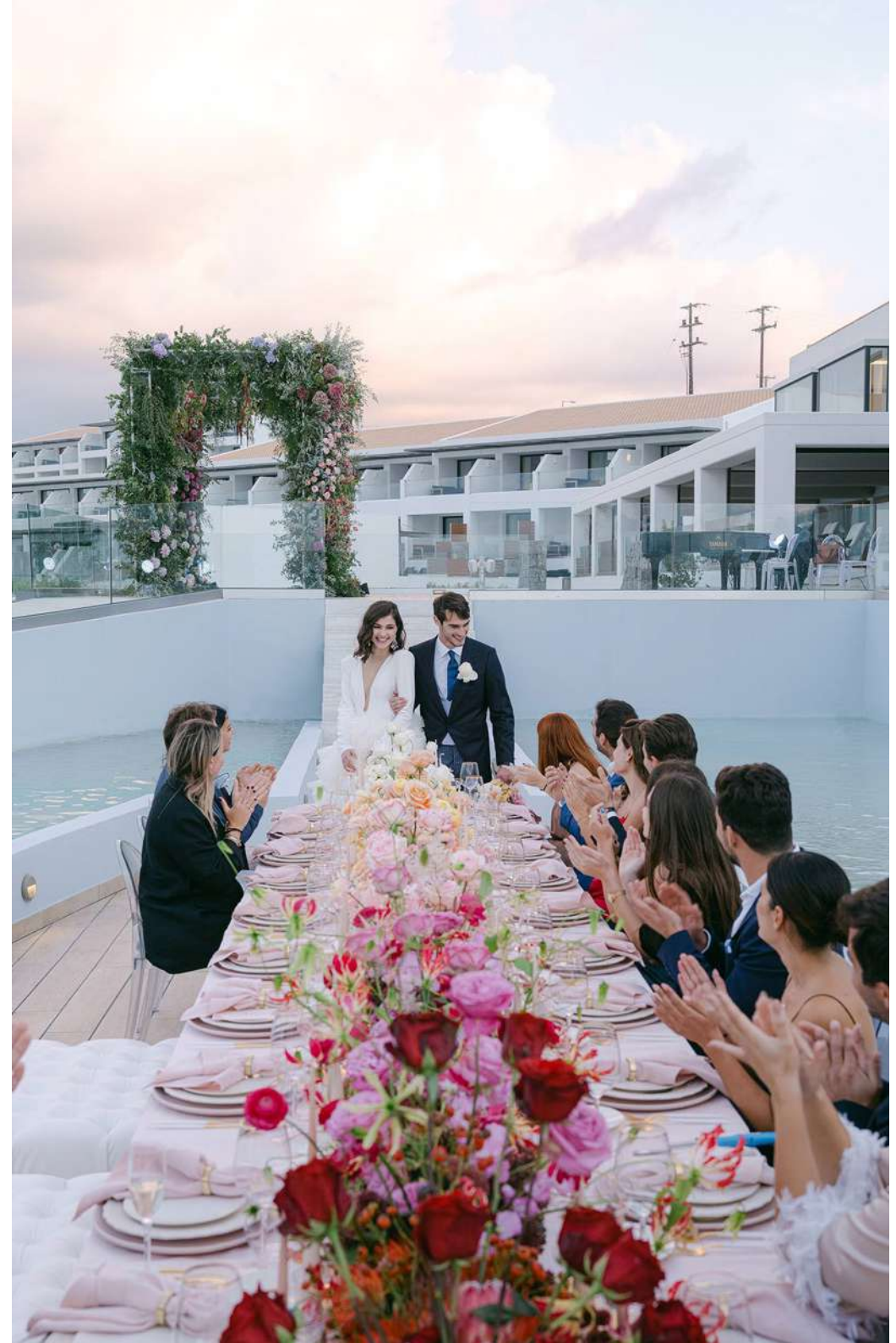
## CEREMONY

We're here to help you with all your needs. We can provide ideas and options to make your ceremony both successful and memorable.



## DINING

Create with the help of our chefs a flawless menu. Our Food & Beverage team will suggest different dining options, will offer rehearsal dinners, reception cards, after-day brunches and guest hosting parties.





## ACCOMMODATION

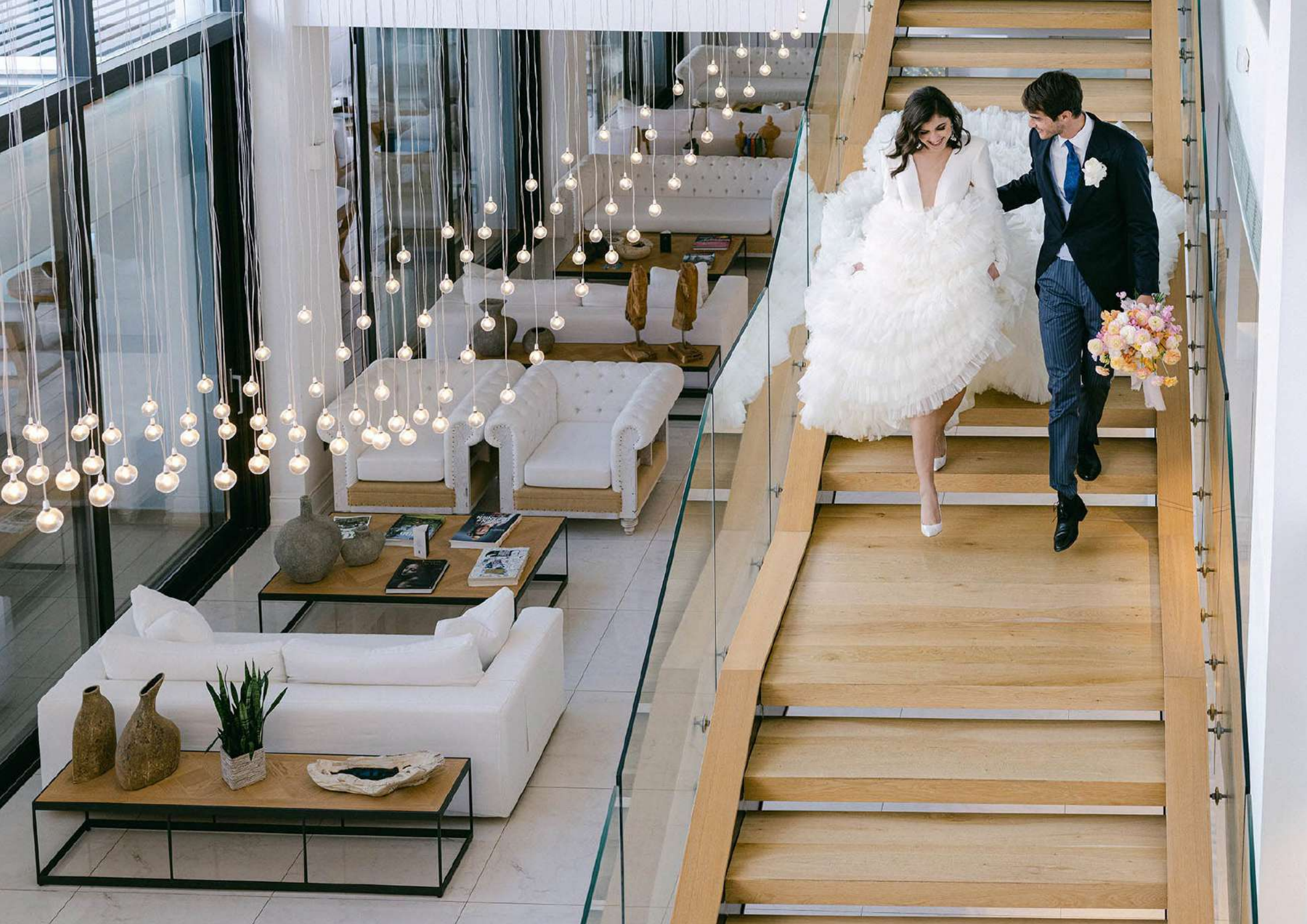
Our work is to make your guests feel comfortable with our first-class service and our luxury accommodation. Choose the best from 152 uniquely designed rooms and villas -71 with pools- spread over a dramatic looking coastline.



## HONEYMOON

Enjoy your honeymoon in our unique Honeymoon Suite, pamper yourself at our Elemis-powered spa, heated saltwater pool, sauna, and steam room, explore Crete with your loved one via private helicopter or yacht.







Design your  
Dream Wedding

## THE BASICS

Ceremony  
Coordination services  
Photography  
Videography

## MUSIC & ENTERTAINMENT

Piano or saxophone  
player  
Guitar player  
Violinist  
DJ

## FLOWERS

Bridal party flowers, including  
bridal and bridesmaids' bou-  
quets, boutonnieres, corsage or  
wristlet and over girls' baskets  
and flowers.

A variety of seasonal specialty  
leis for guests

Wedding Arch

Wedding site floral decor, chair  
decor, garland of flowers be-  
tween chairs, orchid

## ADDITIONAL DECOR

Chiavari chairs  
Chair covers with ties  
Table setup decoration

## ADDITIONAL SERVICES & PLANNING

Your Wedding Coordinator will prepare every last  
detail to perfection in order to create a glamorous  
event on your big day.

Please find below indicative costs for the addition-  
al services:

Hairdresser for the bride  
Makeup for the bride  
Hairstylist for guests  
Nail services for the bride  
One-day spa treatment  
Buttonholes for men  
Wedding cake for a minimum of 30 people  
Dj (up to 3 hours)  
Fireworks  
Flower arrangement for centre of table  
Rose petals  
Photographer (up to two hours)  
Video shooting (up to two hours)





## Venues

ELEMES  
BONY FISH  
WOW  
F-ZIN  
LADIES & GENTLEMEN  
BUDDHA BAR  
OPEN AIR THEATRE  
BALLROOM  
BEACH



## ELEMES

Capacity: 70 pax  
€ 1,500

ELEMES  
— CRETAN CUISINE —



## BONY FISH

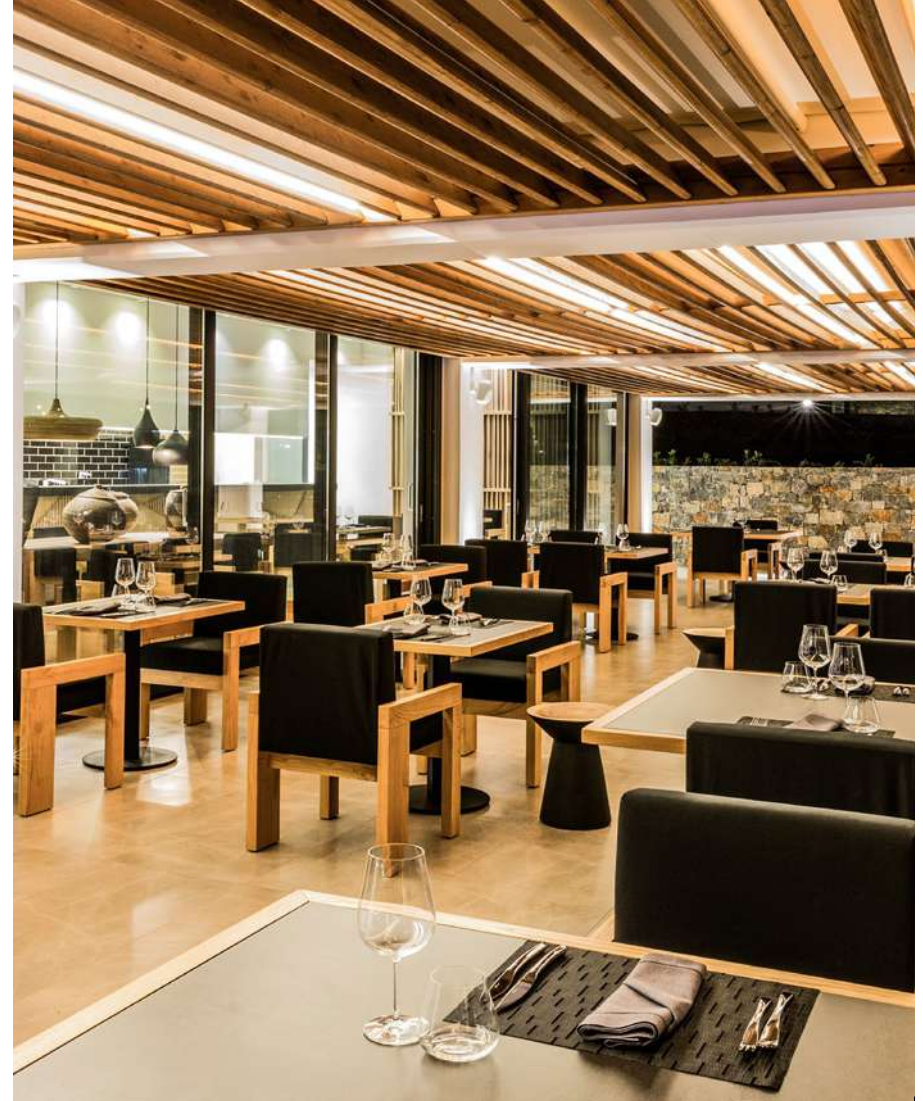
Capacity: 80 pax  
€ 2,000

  
BONY FISH  
— RESTAURANT —



## F-ZIN

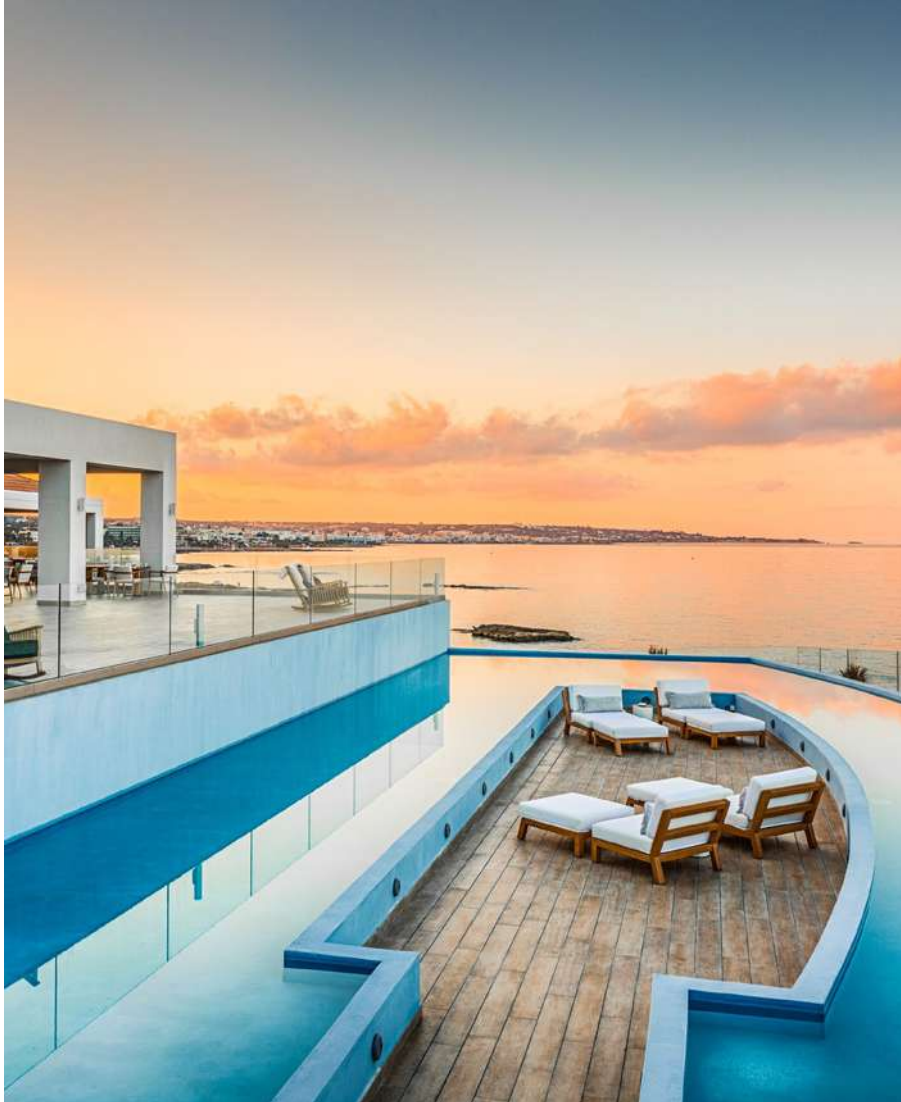
Capacity:  
100 pax indoors  
200 pax outdoors  
€ 5,000



## WOW

Capacity: 80 pax  
€ 3,000

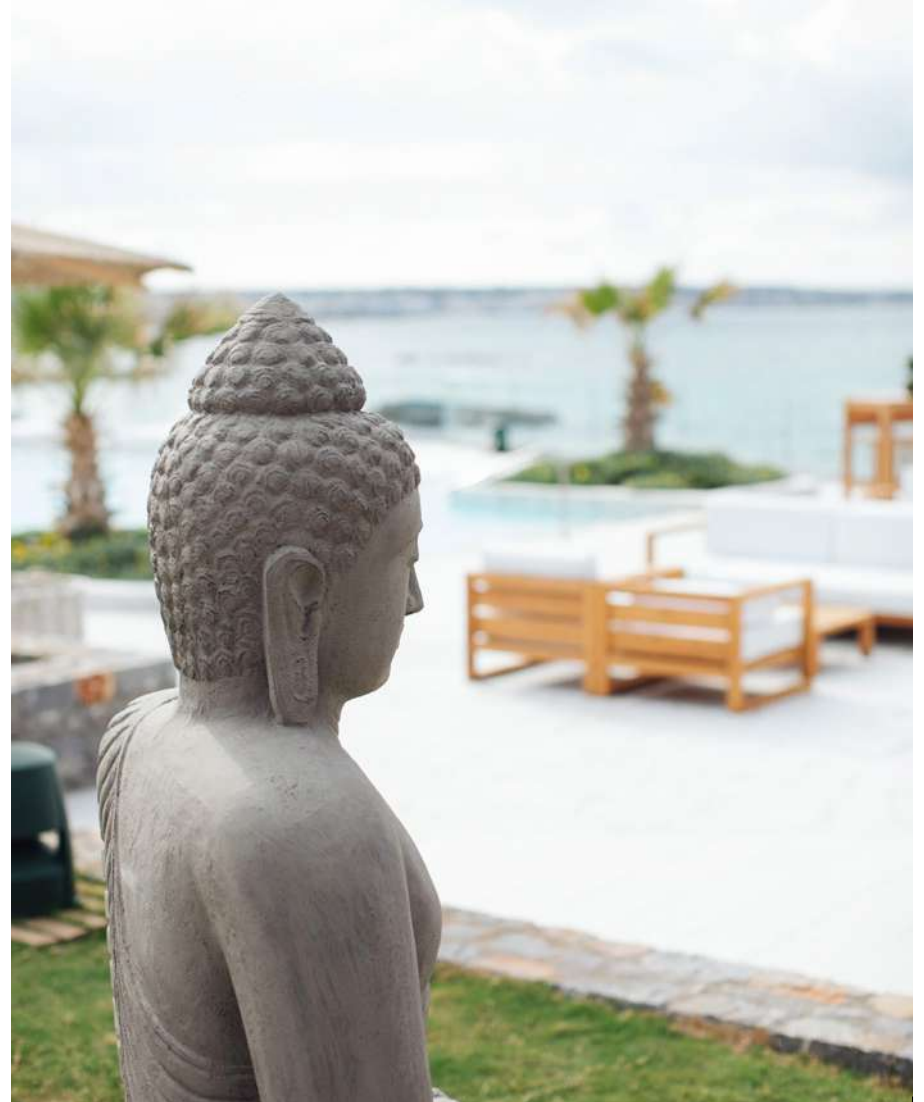




## LADIES & GENTLEMEN

Capacity: 200 pax  
(only for ceremony & cocktail)  
€ 3,000

*Ladies & Gentlemen*



## BUDDHA BAR

Capacity: 200 pax  
€ 10,000

  
**buddha-bar beach**  
by buddha-bar  
ABATON - CRETE  
Restaurant - Bar - Beach Club



**OPEN AIR  
THEATRE VENUE FEE**

Capacity: 200 pax  
€ 1,000



**BEACH VENUE FEE**

Setup with supplement consumption  
(Stage, Arch, flowers, etc.)  
Setup fee TBD



## BALLROOM VENUE FEE

Capacity: 150 pax

€ 1,500







Gala Dinner  
buffet proposals

## **GALA DINNER BUFFET I**

### **ASSORTMENT OF BREADS & SPREADS**

Freshly baked homemade breads, Rolls, Rusks & Grissini served with a variety of spreads

### **TOPPINGS**

Petimezi vinaigrette, lemon, honey, strawberry  
BBQ sauce, ketchup, mustard, mayonnaise  
Olive oil with rosemary, Vinegar with green apple, balsamic  
Black & green olive paste  
Capers, samphire, sun dried tomato  
Nuts, dried fruits

### **APPETIZERS**

Cretan rusk with feta cheese and tomato  
Cream cheese and caramelized onion tarts  
Seasonal greens Greek pie

### **SELECTION OF SALADS**

Greek salad  
Savory seasonal fruit salad with poppy seeds  
Potato salad with buckwheat and Graviera cheese  
Coleslaw with raisins  
Beetroot with nuts, Feta cheese and raisins  
Legumes with vegetables and dried fruits  
Caesar salad with chicken gyro and apaki  
Mixed green salad with smoked salmon, pumpkin seeds, spinach, sesame and truffle

### **COLD DELICACIES**

Tzatziki, Guacamole, Hummus, Beetroot with Gorgonzola,  
Potatoes with Cretan herbs and garlic, Greek yogurt

### **CHARCUTERIE & CHEESE SELECTION**

Graviera, Feta, Parmesan, Manouri  
Smoked Apaki, Chicken, Pastrami, Prosciutto  
Smoked Salami

### **FRESH & SALTY**

Beef Carpaccio, Ceviche with fresh fish  
Smoked Salmon, Anchovies, Herring

### **PICKLED VEGIES**

Beetroot, Carrot, Bulbs, Cucumber, Pepper

### **HOT BUFFET**

Smoked potato soup  
Cretan sofegada  
Peas yachni  
Baked potatoes  
Fried chicken with sweet-sour sauce and sesame  
Veal stew with mushrooms and xinochondro  
Octopus with skiufikta and petimezi  
Prawns with Greek orzo

### **EXTRAS ON THE SIDE**

French fries  
Steamed vegetables  
Spinach risotto  
Sweet potato puree  
Demiglace sauce  
Citrus velouté sauce

### **ON THE GRILL**

Grilled vegetables  
Lamb chops  
Grilled turkey  
Sea bream fillet

### **DESSERTS**

Chocolate tart  
Black forest  
Namelaka with coconut milk  
Choux with monte strawberry  
Cheesecake  
Selection of Cretan & Greek cheese  
Fresh seasonal fruits

€160 per person | Minimum number of persons 60pax



## **GALA DINNER BUFFET II**

### **ASSORTMENT OF BREADS & SPREADS**

Freshly baked homemade breads, Rolls, Rusks & Grissini served with a variety of spreads

### **TOPPINGS**

Petimezi vinaigrette, lemon, honey, strawberry  
BBQ sauce, ketchup, mustard, mayonnaise.

Olive oil with rosemary, Vinegar with green apple, balsamic

Black & green olive paste

Capers, samphire, sun dried tomato

Nuts, dried fruits

### **APPETIZERS**

Cretan rusk with feta cheese and tomato

Cream cheese, quinoa and smoked salmon tarts

Lamb and Cretan cheese pie

### **SELECTION OF SALADS**

Greek salad

Cherry tomatoes, watermelon, strawberry, poppy seeds, and mint

Cretan potato salad with fried chickpeas

Coleslaw with corn and pea beans

Fregola with vegetables

Legumes with vegetables and dried fruits

Waldorf with chicken, iceberg, Chinese cabbage, sour apple,  
walnuts and celery

Niçoise tuna salad

### **COLD DELICACIES**

Tzatziki, Guacamole, Fava, Beetroot, Feta cheese and walnuts,

Eggplant salad, Cardamom, Yogurt

### **CHARCUTERIE & CHEESE SELECTION**

Graviera, Feta, Parmesan, Gorgonzola

Koppa, Smoked Chicken, Pastrami, Bresaola

Spicy Salami

### **FRESH & SALTY**

Beef Carpaccio, Ceviche Fish of the Day

Smoked Salmon, Anchovies, Herring



### **PICKLED VEGIES**

Beetroot, Carrot, Bulbs, Cucumber, Pepper

### **HOT BUFFET**

Celery soup

Briam with chickpeas and spinach

Green beans stew

Baked potatoes with garlic and rosemary.

Fried turkey with sweet-sour sauce and sesame

Lamb fricassee with artichokes

Cuttlefish with Cretan greens and buckwheat

Saganaki shrimps with Gnocchi

### **EXTRAS ON THE SIDE**

French fries

Steamed vegetables and seasonal greens

Mushroom risotto

Polenta with butter and parmesan

Demiglace sauce

Citrus velouté sauce

### **ON THE GRILL**

Grilled vegetables

Veal fillet

Grilled chicken

Grilled seabass

Grilled salmon

### **DESSERTS**

Red fruits tart

Matcha-peach-yuzu-raspberry

Black sesame - chocolate

Ferrero

Panacotta with coconut milk

Selection of Cretan & Greek cheese

Fresh seasonal fruits

€180 per person | Minimum number of persons 60pax



Gala Dinner set  
menu proposals

## **GALA DINNER SET MENU I**

### **CHEF'S WELCOME TREAT**

Freshly baked homemade breads

### **STARTERS**

Fregola with tomato juice, onion, zucchini, spearmint, parsley and roasted pepper chutney drizzled with basil oil | VG SF

Greek salad with cherry tomatoes, cucumber, pickled samphire, green pepper, onion, olive, fresh oregano, Seliano cheese, Cretan rusk, and olive oil | H VG SF

### **MAIN COURSE**

Grilled lamb with fresh beans, manarolia and egg lemon sauce

### **DESSERT**

Kunefe with buffalo mozzarella, citrus honey, cinnamon and pistachio ice cream | VG

€140 per person

## **GALA DINNER SET MENU II**

### **CHEF'S WELCOME TREAT**

Freshly baked homemade breads

### **STARTERS**

Beef carpaccio with parmesan gnocchi, arugula oil, pickled mustard and mustard leaves | GF NF SF

Salad with cherry tomatoes, pickled cucumber, cherries, Burrata ice cream, and basil | H VG SF

### **MAIN COURSE**

Picanha 250gr with zucchini and parsnip roasted in the Josper on eggplant salad with fresh herbs and Chimichurri

### **DESSERT**

Almond chocolate mousse Valrhona, almond crumble, butter caramel, almond biscuit and banana ice cream | VG

€160 per person



## GALA DINNER SET MENU III

### CHEF'S WELCOME TREAT

Freshly baked homemade breads

### STARTERS

Ceviche with fish of the day, cauliflower, samphire, chives, coriander, ginger and curry oil | GF NF

Shrimp saganaki with tomato sauce, basil and seliano cheese

Athenian Salad with Elounda crab, carrot, cucumber, capers, lime mayonnaise, coriander, fresh herbs and crab broth with fermented strawberry

### MAIN COURSE

Grilled fresh fish fillet of the day with potato gnocchi, butter sauce with fish broth, caviar and seaweed

### DESSERT

Lemon tart Pâté Sucrée, lemon crèmeux, mango compote, lime gel, meringue and vanilla ice cream | VG

€170 per person



## VEGAN SET MENU

### CHEF'S WELCOME TREAT

Freshly baked homemade breads

### STARTERS

Guacamole & Salsa with tortilla chips | V VG SF DF

Stuffed mushrooms | V VG SF DF

Tabouleh with quinoa fregola and tomato | H VG SF

### MAIN COURSE

Vegetable moussaka with almond  
bechamel | H V VG DF

### DESSERT

Greek Halva | V VG

€120 per person | up to 30 persons

## KOSHER FRIENDLY SET MENU

### CHEF'S WELCOME TREAT

Freshly baked homemade breads

### STARTERS

Hummus with pita | H VG SF DF

Meatballs with beef, flavored spices and  
fresh herbs | DF NF

Tomato and cucumber salad | H V VG NF GF DF

### MAIN COURSE

Grilled salmon with lemon, garlic on eggplant, fresh  
herbs and chimichurri | DF GF

### DESSERT

Baklava

€140 per person | up to 30 person





Beverage Menu  
Proposals

## **COCKTAIL RECEPTION PROPOSALS**

### **COCKTAIL RECEPTION BEVERAGE MENU I**

White or Red Wine

Prosecco

Seasonal Cocktails (2 per person)

1. Herbal mojito (Rum, Cretan wild mint & spearmint soda, lime, honey)
2. Pomegranate caipiroska (Vodka, Cretan blueberry & pomegranate, lime, vanilla)
3. Ultimate Pina (Blend of Caribbean aged rums, toasted pineapple, hazelnut, citrus)

Cretan white sangria (Cretan white wine, orange, bergamot, peach)

Mineral and Sparkling water

€60 per person up to 1 hour

### **RECEPTION MENU I**

Finger Food

Freshly baked homemade breads, bread sticks  
and burley rusks

Crispy spring rolls with vegetables and sweet-sour sauce

Cretan rusk with feta cheese & tomato

Canapés with cream cheese and prosciutto of Parma

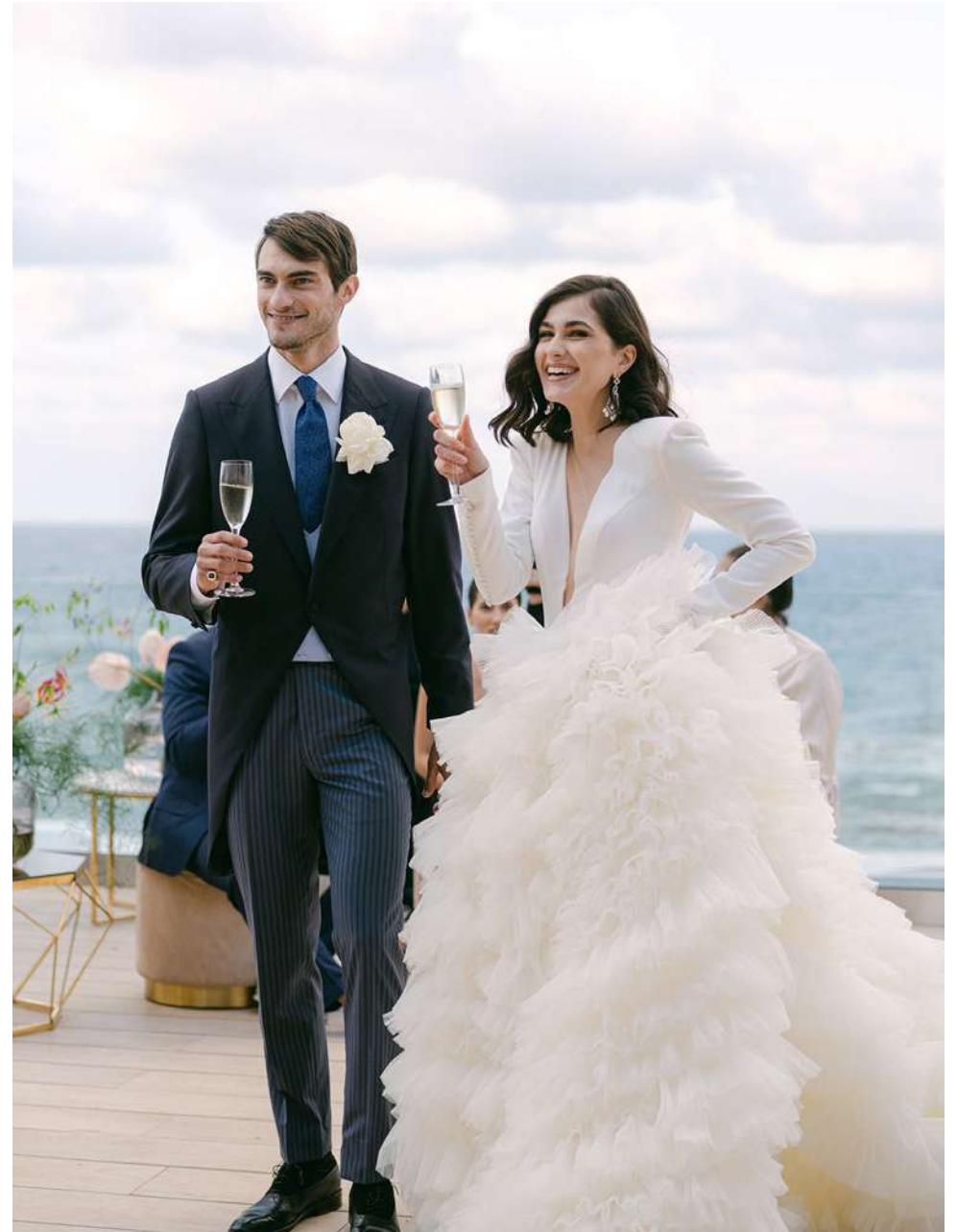
Canapés with smoked salmon and dill

Crunchy vegetable sticks served with a trio of dipping sauces

Mini tartlets with fresh cream and fruits

Fresh seasonal fruits

€45 per person





## **COCKTAIL RECEPTION BEVERAGE MENU II**

White or Red Wine

Champagne Brut

Prosecco

Seasonal Cocktails (2 per person)

1. Herbal mojito (Rum, Cretan wild mint & spearmint soda, lime, honey)

2. Pomegranate caipiroska (Vodka, Cretan blueberry & pomegranate, lime, vanilla)

3. Ultimate Pina (Blend of Caribbean aged rums, toasted pineapple, hazelnut, citrus)

Cretan white sangria (Cretan white wine, orange, bergamot, peach)

Mineral and Sparkling water

€65 per person up to 1 hour

## **RECEPTION MENU II**

Finger Food

Freshly baked homemade breads, bread sticks and burley rusks

Crispy spring rolls with vegetables and sweet-sour sauce

Sushi rolls accompanied with soya sauce, ginger, wasabi

Canapés with cream cheese and apaki

Canapés with smoked salmon and dill

Canapés with brie and walnut

Chicken souvlaki with lemon dressing

Crunchy vegetable sticks served with a trio of dipping sauces

Selection of cold cuts and cheese, breadsticks and dried fruits

Mini chocolates

Mini tartlets with fresh cream and fruits

Fresh seasonal fruits

€50 per person

## BEVERAGE PROPOSALS

### BEVERAGE PACKAGE I (non alcohol)

Mineral and sparkling water

Soft drinks

€35 per person

### BEVERAGE PACKAGE II

Mineral and sparkling water

Soft drinks

Local Beer

€40 per person

### BEVERAGE PACKAGE III

Mineral and sparkling water

Soft drinks

Local Beer

White and red bottled wine

€55 per person

Disclaimer: Mineral and sparkling water, white and red wine is a bottle for 2 persons





## **REGULAR OPEN BAR PROPOSALS**

### **REGULAR OPEN BAR (with Bartender)**

Local spirits (Ouzo, Cretan Tsikoudia, Mastiha)

International spirits (Gin, Vodka, Rum, Tequila,  
Scotch blend whisky)

Draught Beer

White and Red Wine

Mineral and Sparkling Water

Soft Drinks and Juices

Drink assortments: fresh carrot, cucumber,  
cauliflower, nuts bar mix

€60 per person up to 1 hour

**PREMIUM OPEN BAR  
(with Bartender)**

Local spirits (ouzo, Cretan tsikoudia, mastiha)

International spirits (Gin, Vodka, Rum, Tequila, Scotch blend whisky - 2 brands, Scotch malt whisky)

Seasonal Cocktails

1. Herbal mojito (Rum, Cretan wild mint & spearmint soda, lime, honey)

2. Pomegranate caipiroska (Vodka, Cretan blueberry & pomegranate, lime, vanilla)

3. Ultimate Pina (Blend of Caribbean aged rums, toasted pineapple, hazelnut, citrus)

Draught Beer

White and Red I Wine

Mineral and Sparkling Water

Soft Drinks and Juices

Drink assortments: fresh carrot, cucumber, cauliflower, nuts bar mix

€90 per person up to 1 hour





**buddha-bar beach**  
by **buddha-bar™**

ABATON - CRETE  
Restaurant • Bar • Beach Club

## BUDDHA BAR PROPOSAL I

Prosecco

Premium Seasonal Cocktails

1. Ultimate Pina (Blend of Caribbean aged rums, toasted pineapple, hazelnut, citrus)
2. Melon Smash (The Botanist Gin, melon, cucumber, lime, basil)
3. Tropical Paradise (Vodka, lime, tropical soda)

Draught Beer

White Wine and Rose Wine

Mineral and Sparkling Water

Soft Drinks and Juices

Drink assortments: Fresh carrot, cucumber, cauliflower, nuts bar mix

€95 for 1 hour

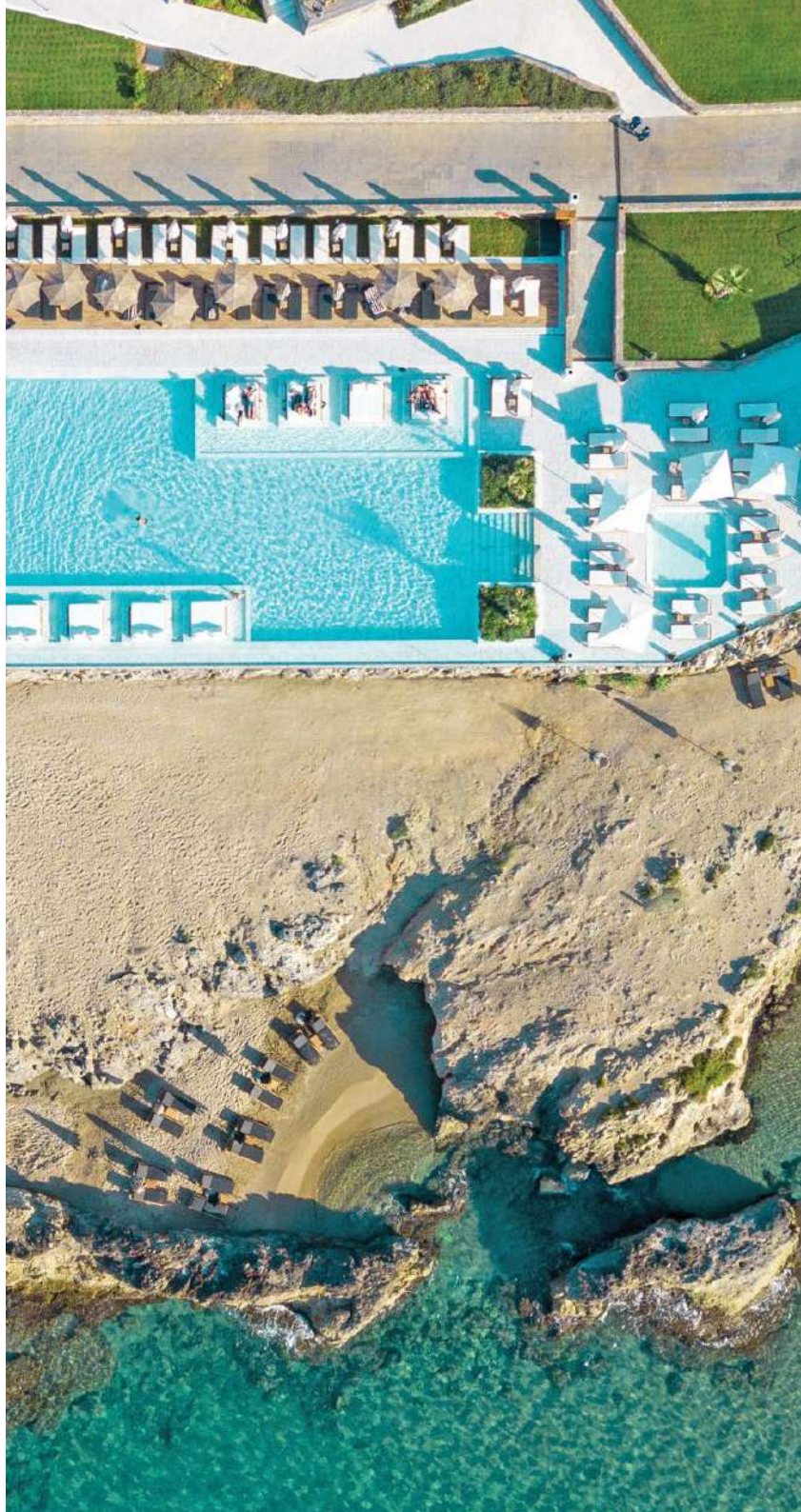
Minimum number of persons 15pax

Mineral and sparkling water, white and red wine is a bottle for 2 persons

Prosecco is a bottle for 6 persons

Champagne Brut is a bottle for 6 persons





## BUDDHA BAR PROPOSAL II

Champagne

Premium Seasonal Cocktails

1. Ultimate Pina (Blend of Caribbean aged rums, toasted pineapple, hazelnut, citrus)
2. Melon Smash (The Botanist Gin, melon, cucumber, lime, basil)
3. Tropical Paradise (Vodka, lime, tropical soda)

Cretan white sangria (Cretan white wine, orange, bergamot, peach)

Draught Beer

White Wine and Rose Wine

Mineral and Sparkling Water

Soft Drinks and Juices

Drink assortments: Fresh carrot, cucumber, cauliflower, nuts bar mix

€125 for 1 hour

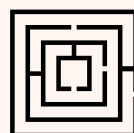
Minimum number of persons 15pax

Mineral and sparkling water, white and red wine is a bottle for 2 persons

2 cocktails per person

Champagne Brut is a bottle for 6 persons





# ABATON

ISLAND RESORT & SPA

## Weddings

### Terms & Conditions

Menus, sets, etc. prices are not applicable for the Buddha Bar, unless otherwise stated.

All prices include all applicable taxes at current rates.

All packages are subject to availability and do not include accommodation.

All packages are valid with a minimum accommodation booking of 10 rooms for minimum 2 nights (depending on guests number).

All packages are valid with a minimum of 20 guests wedding reception booking (maximum capacity 300 guests).

All packages are complete and package items are not interchangeable.