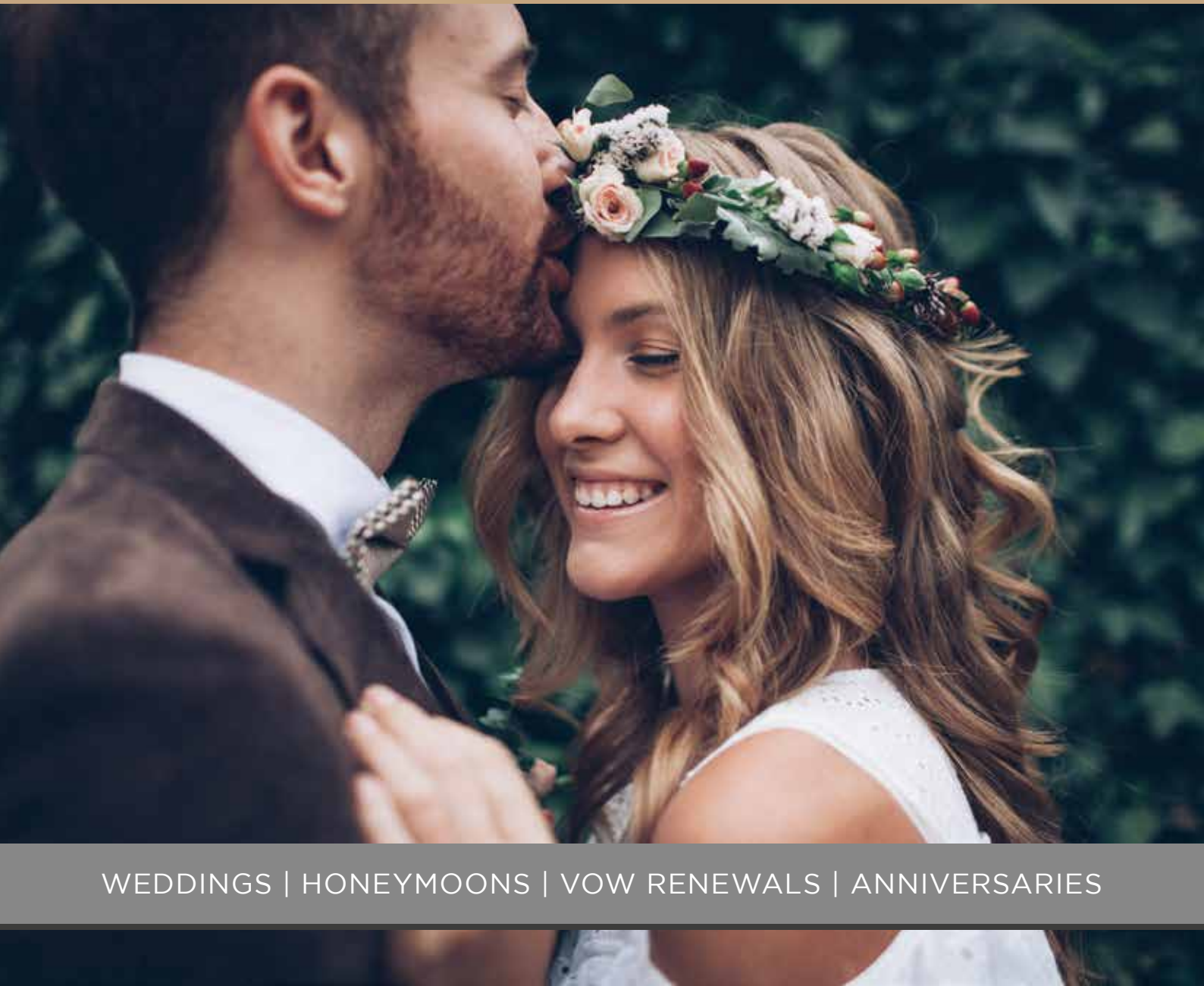




HOTEL N° SPA
KERKYRA BLUE
CORFU | GREECE

happily ever after

wedding packages



WEDDINGS | HONEYMOONS | VOW RENEWALS | ANNIVERSARIES

WEDDING PACKAGES

Rates are valid for bookings made by 31/12/2025 for weddings taking place up to 31/12/26

CONTACT DETAILS

Wedding coordinator: Mr Tsotsis Vangelis
Email: kerkyrablue.operationsmanager@louishotels.com

VENUES

Blessing can take place within the below mentioned hotel premises:

OUTDOOR AREAS

Semi private area by the sea
Hotel Residents **€626**

INDOOR AREAS

(Decorated terrace with pool and sea view)
Semi private veranda
Hotel Residents **€450**

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

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 + €210 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

€29 per person

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

INTERNATIONAL DRINKS

€36 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

€13 per person

(6 pieces per person)

Cold gourmet canapés

€18 per person

(6 pieces per person)

Selection of gourmet canapes

€33 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

€26 per person

SPARKLING MOMENTS

€64 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 €139

2 tier Wedding Cake €279

3 tier Wedding Cake €376

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

€33 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
-

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
-

DESSERTS

- Apple crumbled tart
- Choco brownies topped with cheese

COCKTAIL MENU 2

€35 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
-

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
-

DESSERTS

- Baked cheesecake
- Choco fudge cake
- Fruit tart

WEDDING GALA DINNER

MENU 1

€73 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

€80 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 fricassée / koumandaria wine essence
seasonal vegetables / crunchy potatoes cake
- Salty caramel mousse cake / glazed with Valrhona chocolate
- Freshly brewed coffee & petit four

MENU 3

€91 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

All prices quoted are in Euros and include all applicable taxes

VEGAN MENU

VEGAN MENU

€75 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



All prices quoted are in Euros and include all applicable taxes

BBQ BUFFET MENU

SALADS & DISPLAYS

€80 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



WEDDING BUFFET STYLE

MENU 1

€73 per person

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

€91 per person

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

€36 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
€84 - €112 per bottle

Premium spirits 100cl
€139 - €167 per bottle

SPARKLING WINES & CHAMPAGNES!

Sparkling Wine Prosecco
€57 per bottle

French Champagne Moet and Chandon, Brut
€182 per bottle

French Champagne Moet and Chandon,
Brut Rose
€210 per bottle

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

REGULAR OPEN BAR

1 hour per person €35, 2 hours per person €51, 3 hours per person €60, 4 hours per person €68

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

All prices quoted are in Euros and include all applicable taxes

elegantCOLLECTION
by **LOUIS** HOTELS



louishotels.com

CYPRUS | RHODES | CORFU | MYKONOS | KEFALONIA