

CONFERENCES & EVENTS



DOLCE
HOTELS AND RESORTS®
BY WYNDHAM
ATTICA RIVIERA

MANAGED BY
ZEUS
INTERNATIONAL
HOTELS & RESORTS



Dolce Attica Riviera offers an alluring seaside escape, sophisticated venues and upscale service on the eastern part of Attica Riviera, just 20 minutes from Athens International Airport and 45 minutes from the city center. 358 modern guest rooms and bungalows, some with private pools and 2 luxurious private villas in a unique setting, provide a plethora of amenities with splendid views to the sea and the mountains.

Delight in exquisite Mediterranean cuisine and classic cocktails from our 3 on-site restaurants and bars with panoramic sea and pool views. For precious moments of absolute relaxation and rejuvenation relax with thalassotherapy seawater treatments and indulge in massage sessions, beauty face and body treatments, or keep yourselves fit at the fitness center. 7 multi-functional conference & events spaces of up to 1700 pax offer impressive sea views and verandas and combine feeling of leisure even when on business.

Explore the nearby destinations from a dreamy place – a watery oasis in Attica Riviera!

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Business Facilities & Services

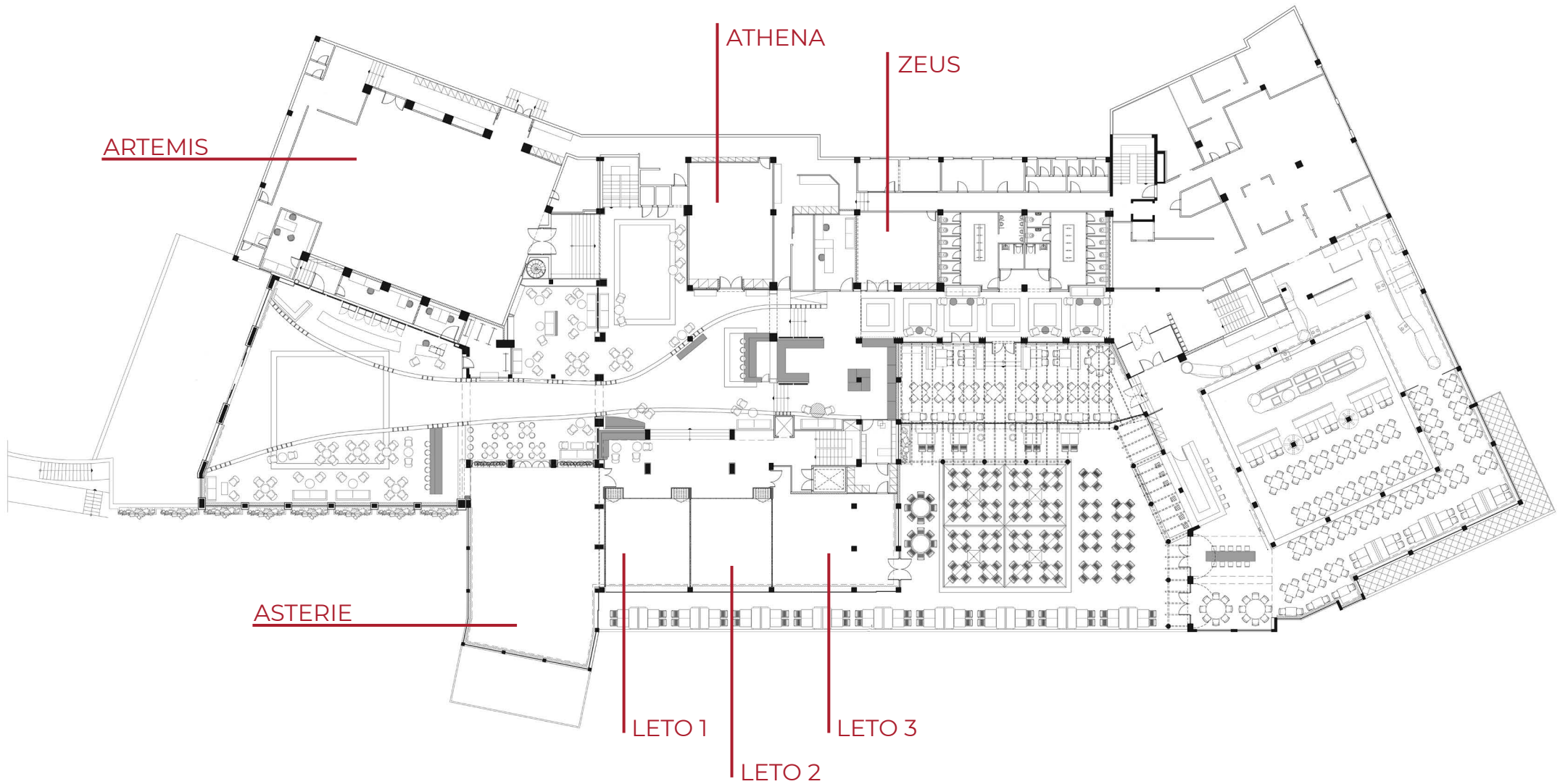
- 800 sq. m. of 7 multi-functional conference & events spaces with basic AV equipment with capacity of up to 1700 pax
- Free High speed Wi-Fi internet connection
- 24-hour business center
- Dedicated Internet access upon request
- Secretarial/Translation services upon request
- Car parking
- Audiovisual equipment, fax, laser printer, photocopy machine
- Data video projectors
- TV monitors/PLASMA/Procreens
- Personal computers & peripherals
- Laptops, video players
- DVD players
- Stage lighting & special lighting effects upon request
- Stage scenery designing upon request
- Flipcharts

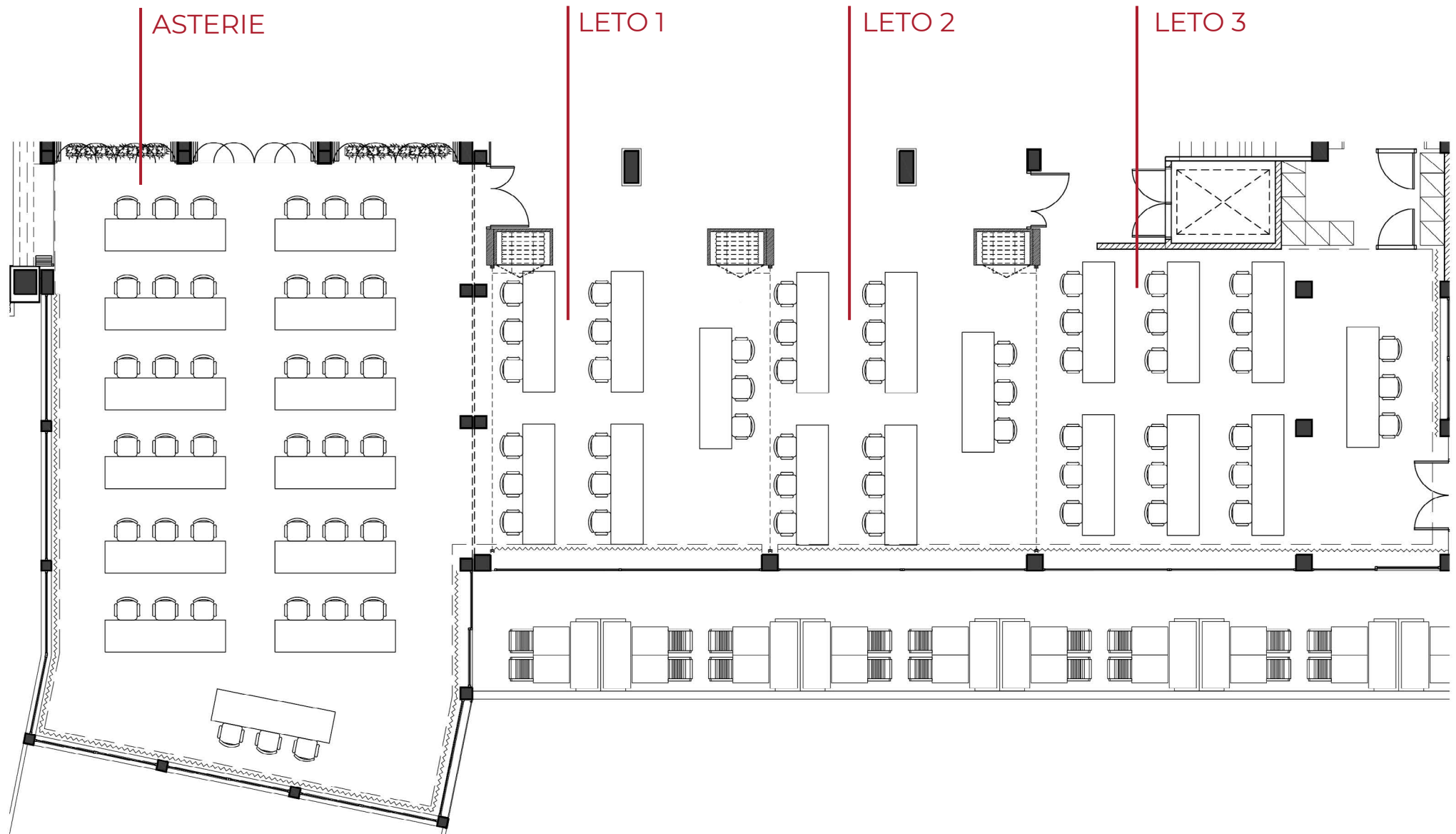


Venue Dimensions & Capacity Chart

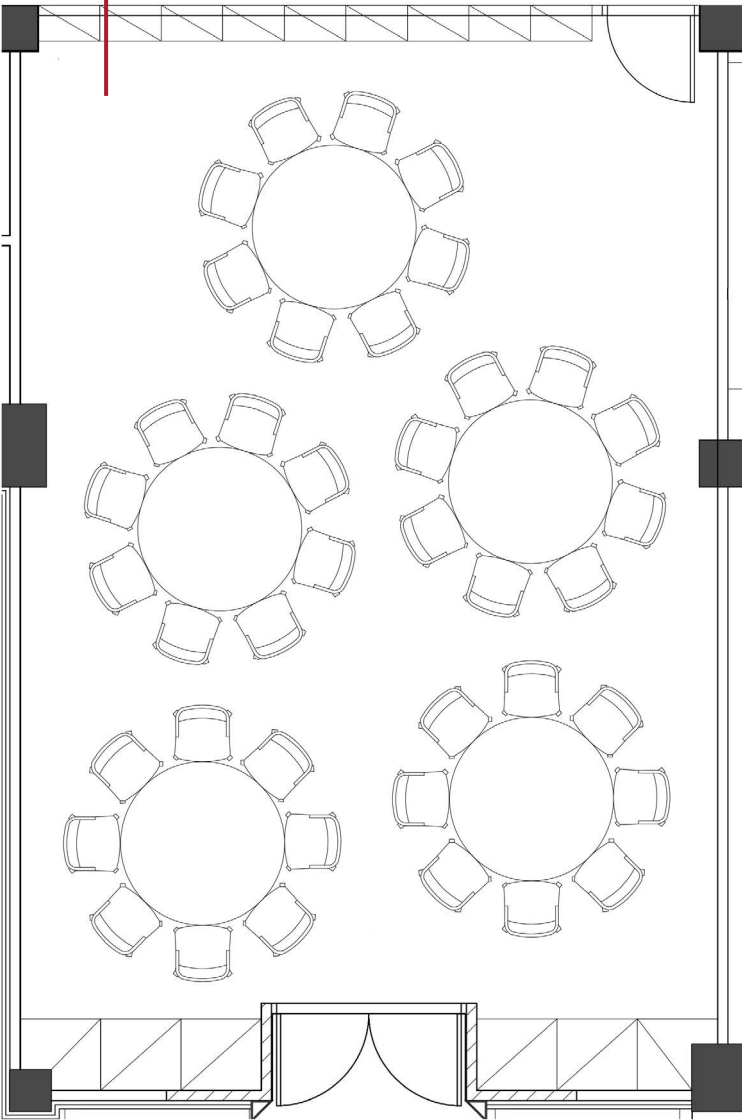
VENUES	Total m2	Total sq ft	Measures mts	Measures ft	Ceiling Height mts	Ceiling Height ft	Classroom	Theatre	Banquet 12	Reception	Boardroom	U-Shape	H-Shape	Cabaret 6
ARTEMIS	268	2885	16,60x16,14	54x52	3,8	12	210	458	240	550	48	80	84	120
ASTERIE	167	1797	15,98x10,94	52x35	3	9	80	275	120	300	42	50	60	60
LETO	189	2032			3	9	110	245	120	350	42	95	54	60
LETO1	53	570	7,61x6,92	24x22	3	9	40	87	36	100	20	30	34	18
LETO2	51	548	7,61x6,59	24x21	3	9	40	83	36	100	20	30	34	18
LETO3	85	914	10,26x8,00	33x26	2	6	70	138	48	150	20	35	40	24
ATHENA	67	721	10,15x6,80	33x22	2,65	8	40	120	60	70	28	30	37	30
ZEUS	41	441	6,58x6,24	21x20	3,25	10	30	73	36	50	18	18	25	18
NEFELI	200	2150	13,30x15,80		2,40		60	200	10	300	30	30	30	60
POOL	157	1690			2,45	8	n/a	n/a	180	350	n/a	n/a	n/a	n/a
THEA RESTAURANT	620	6673	24x22	78x72	2,85-3,50	9-11	n/a	n/a	254*	n/a	n/a	n/a	n/a	n/a
FILEMA RESTAURANT	121	1302	18,75x6,54	62x21	3,1	10	n/a	n/a	67*	100	n/a	n/a	n/a	n/a
AMMOS RESTAURANT	319	3433	25x12	82x39	2,38-2,69	7-8	n/a	n/a	137*	250	n/a	n/a	n/a	n/a
SECRET RESTAURANT	128	1377	6,6x19,5	22x64										
ARIA VERANDA	458	4930	23x16	75x52	n/a	n/a	n/a	n/a	n/a	500	n/a	n/a	n/a	n/a

Floor Plans - Ground Floor

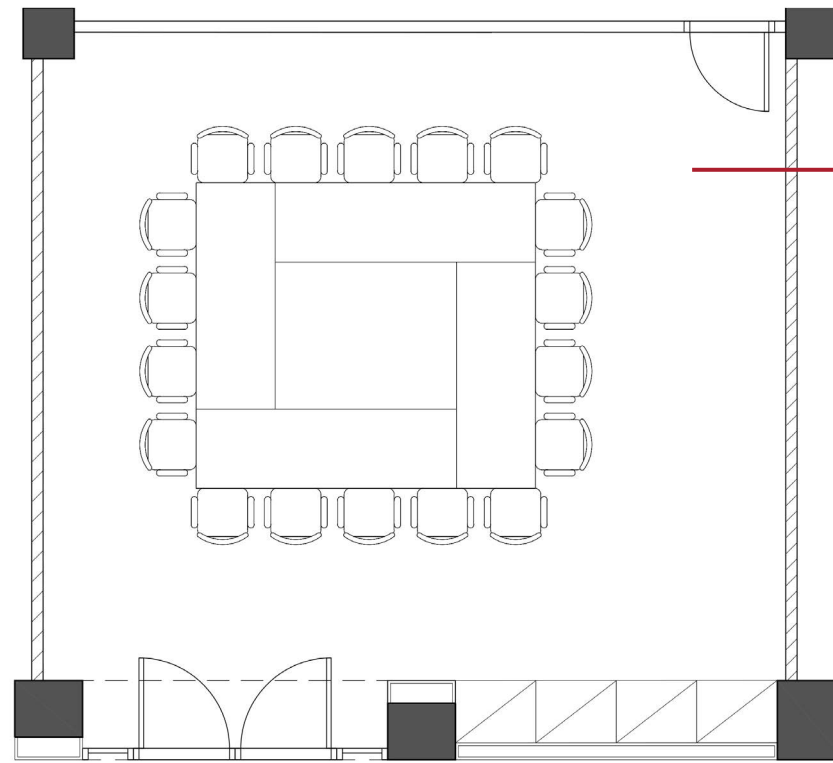




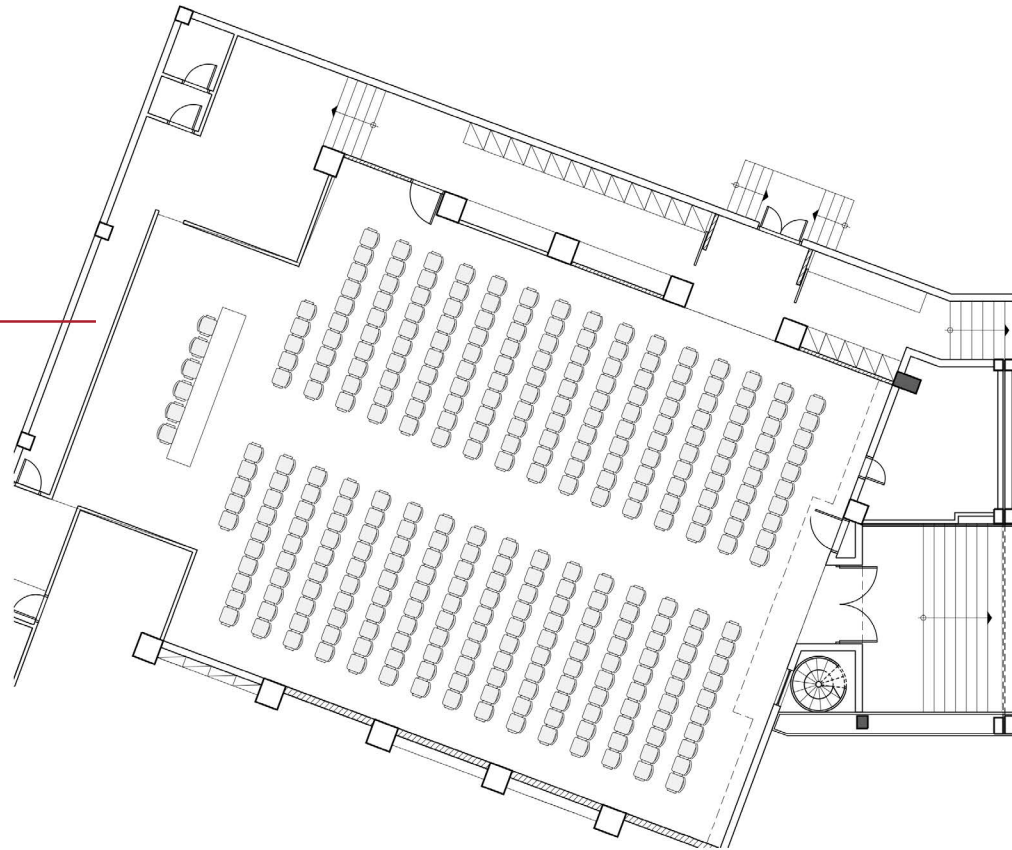
ATHENA



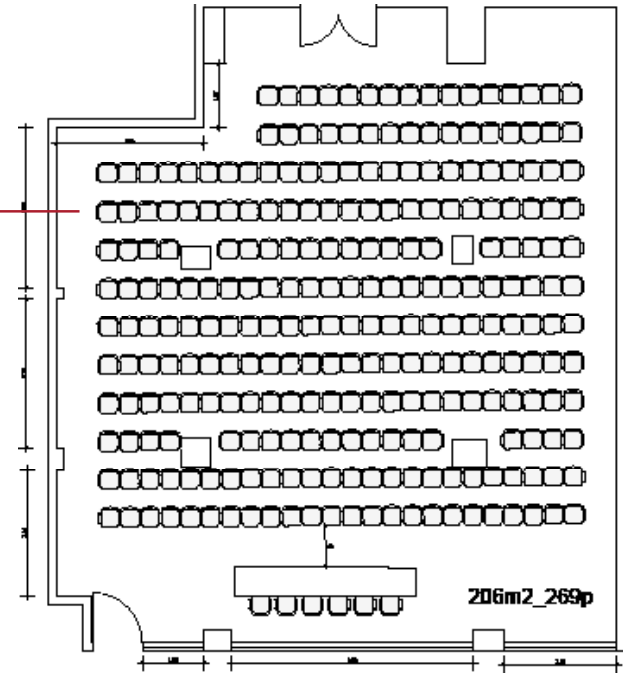
ZEUS



ARTEMIS



NEFELI



Accommodation - Rooms & Suites

DELUXE ROOM



Size 19 sqm
Occupancy 2
Bed Twin or double
Location Main Building
View Sea or Mountain

Rooms in total 200

JUNIOR SUITE



Size 27 sqm
Occupancy 3
Bed Double
Location Main Building
View Sea

Rooms in total 5

PREMIUM ROOM



Size 19 sqm
Occupancy 4
Bed Twin and bunk beds
Location Main Building
View Mountain

Rooms in total 19

EXECUTIVE SUITE



Size 37 sqm
Occupancy 4
Bed Double
Location Main Building
View Sea

Rooms in total 3

EXECUTIVE - 2 BEDROOM FAMILY ROOM



Size 38 sqm
Occupancy 4
Bed Twin and double
Location Main Building
View Mountain

Rooms in total 3

EXECUTIVE SUITE - HOT TUB



Size 38 sqm
Occupancy 4
Bed Double, Sofa
Location Main Building
View Sea

Rooms in total 1

EXECUTIVE FAMILY MAISONETTE - HOT TUB



Size 38 sqm
Occupancy 3
Bed Twin, double and Sofa
Location Main Building
View Sea

Rooms in total 2

EXECUTIVE - 1 BEDROOM SUITE



Size 37 sqm
Occupancy 3
Bed Double, Sofa
Location Main Building
View Sea

Rooms in total 1

Accommodation - Bungalows & Villas

EXECUTIVE - 2 BEDROOM FAMILY ROOM PRIVATE POOL



Size 38 sqm
Occupancy 4
Bed Twin, double and Sofa
Location Sea front
View Garden

Rooms in total 1

FAMILY BUNGALOW SUITE - PRIVATE POOL



Size 52 sqm
Occupancy 5
Bed Twin, double and Sofa
Location Sea front
View Garden

Rooms in total 2

EXECUTIVE BUNGALOW



Size 22 sqm
Occupancy 3
Bed Twin or double
Location Sea front
View Sea

Rooms in total 73

VILLA APHRODITE



Size 85 sqm
Occupancy 4
Bed Twin and double
Location Hill area
View Sea

Rooms in total 1

EXECUTIVE BUNGALOW - PRIVATE POOL



Size 22 sqm
Occupancy 3
Bed Twin or double
Location Sea front
View Sea

Rooms in total 31

VILLA ARTEMIS



Size 55 sqm
Occupancy 2
Bed Double
Location Hill area
View Sea

Rooms in total 1

BUNGALOW SUITE- PRIVATE POOL



Size 38 sqm
Occupancy 4
Bed Twin, double & bunk beds
Location Sea front
View Sea

Rooms in total 14

VILLA ARIADNE



Size 52 sqm
Occupancy 6
Bed Twin and Double
Location Sea front
View Sea

Rooms in total 1

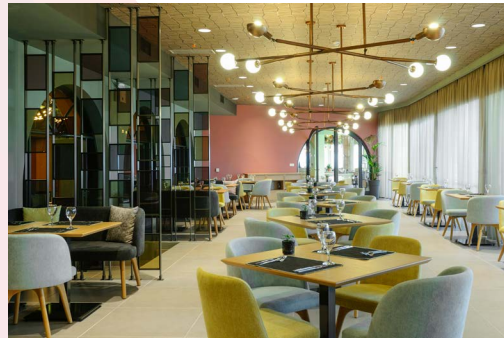
Restaurants

THEA MAIN RESTAURANT



Wake up to the smell of freshly brewed coffee and a plethora of baked treats! What a lovely way to start your day and get your energy pumping right from the start! A rich buffet awaits you at the Thea Main Restaurant of the hotel, offering what your heart desires for an energy boosting breakfast.

FILEMA A LA CARTE RESTAURANT



Have a taste of freshness in every dish, enjoying the Mediterranean cuisine served in Filema A La Carte Restaurant! Seasonal vegetables and fruit are combined in mouth watering salads and create the basis for exquisite dishes bursting with color, flavors and aromas. Using only the finest local products, gastronomy is taken to the next level!

SECRET RESTAURANT



Summer holidays are all about relaxing and enjoying delicious food with friends and family. Choose the Secret Restaurant for your afternoon dining and enjoy your lunch next to our impressive swimming pool. Guests are welcome to choose among a variety of food choices from our delicious rich buffet and indulge in cold or hot plates that will elevate their every sense!

AMMOS TAVERN



The Ammos Tavern provides guests with a unique dining experience, next to the beautiful sea gulf and landscape of the Evian Gulf. Indulge in a variety of delicious grilled meat or fish selections and accompany them with refreshing salads and drinks to cool you down on hot summer days. Experience Greek cuisine at its finest while enjoying the warm Mediterranean sunshine at Dolce Attica Riviera!

Bars



GALAXY LOBBY BAR

Celebrate your arrival at Dolce Attica Riviera with a refreshing drink at the Galaxy Lobby Bar. Take your pick from a range of selected coffee or tea specialties, cocktails, tasty snacks wine down from your tiring journey, while admiring the wonderful sea view!



ARIA MAIN BAR

As the day is about to end and another amazing night begins, there is no place to be but the Aria Main Bar at Dolce Attica Riviera! Listen to soft music and relax, while enjoying your drink or an iced cocktail. Enjoy the laid-back atmosphere and the upscale service, chatting with friends or savoring the taste of your drinks in an inviting setting. A refreshing place to enjoy the rhythm of relaxing music, in perfect alignment with the treasured scenery of the resort!



ILIOS POOL BAR

Lay back on your sun lounger and relax, overlooking the azure waters of the swimming pool and the marvelous surroundings! The Ilios Pool Bar offers a wide variety of drinks and cocktails, as well as healthy snacks to satisfy your sweet and savory cravings.

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, 1 microphone, 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 soft drinks and mineral water

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, 1 microphone, 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 soft drinks and mineral water

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
ARTEMIS	€ 1500,00	€ 850,00
ASTERIE	€ 1000,00	€ 650,00
LETO 1	€ 400,00	€ 250,00
LETO 2	€ 400,00	€ 250,00
LETO 3	€ 400,00	€ 150,00
LETO (1-2-3)	€ 1000,00	€ 850,00
ATHENA	€ 300,00	€ 200,00
ZEUS	€ 300,00	€ 200,00
NEFELI	€ 300,00	€ 200,00

*includes all taxes & services

Menu Pricing (per person*)

BUSINESS BREAKFAST

Business Meeting Breakfast	€25,00
Super Business Breakfast	€35,00

COFFEE BREAK

Coffee Break I	€8,50
Coffee Break II	€11,00
Coffee Break III	€12,00
Healthy Coffee Break	€16,00

BOARDROOM TRAYS

Boardroom Trays I	€15,80
Boardroom Trays II	€19,80

FINGER FOOD BUFFET

Finger Food Buffet I	€22,50
Finger Food Buffet II	€30,00

COCKTAIL & WELCOMING EVENTS

Cocktail & Welcoming Events I	€27,00
Cocktail & Welcoming Events II	€33,00
Cocktail & Welcoming Events III	€36,00
Cocktail & Welcoming Events IV	€36,00

QUICK BUFFET

Quick Buffet I	€29,20
Quick Buffet II	€33,00
Quick Buffet III	€39,80

VEGETARIAN BUFFET

Vegetarian Buffet I	€45,00
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GREEK BUFFET

Greek Buffet	€48,00
Barbeque	€74,00

BUSINESS BUFFET

Business Buffet I	€45,00
Business Buffet II	€48,00
Business Buffet III	€51,00
Business Buffet IV	€55,00

BUSINESS SET MENU

Business Set Menu I	€45,00
Business Set Menu II	€47,00
Business Set Menu III	€50,00

GALA DINNER SET MENU

Gala Dinner Set Menu I	€64,00
Gala Dinner Set Menu II	€67,00

BEVERAGE PACKAGE

Soft Beverage Package	€6,80
Beverage Package I	€13,50
Beverage Package II	€16,00
Beverage Package III	€19,00

OPEN BAR

Regular Open Bar	€30,00-40,00
Premium Open Bar	€40,00-50,00

*includes all taxes & services

Business Breakfast



BUSINESS MEETING BREAKFAST

- Selection of freshly baked breads and rolls
- Assortment of homemade pastries and croissants
- Served with a selection of marmalades, honey and butter
- Traditional mini cheese pies
- Selection of Greek and international cheeses

- Greek yogurt with honey and raisins
- Seasonal sliced fruit and fresh fruit salad

- American coffee, decaffeinated coffee
- Selection of herbal, fruit and black teas
- Fruit juices

SUPER MEETING BREAKFAST

- Selection of freshly baked breads and rolls
- Assortment of homemade pastries and croissants
- Served with a selection of marmalades, honey and butter
- Selection of Greek and international cheeses

- Seasonal sliced fruit and fresh fruit salad
- Peach, pear and pineapple compotes
- Creamy, plain or fruit-flavored Greek yogurt with granola

- Scrambled eggs, crispy bacon, sausage, sautéed mushrooms, roasted tomato
- Greek orange cake - Portokalopitta

- American coffee, decaffeinated coffee
- Selection of herbal, fruit and black teas
- Fruit juices

Coffee Break

COFFEE BREAK I

- Freshly brewed filter coffee, decaffeinated coffee & assorted teas, served with milk, sugar, low calorie sweetener & stevia
- Orange, apple & mixed juices & ice tea
- Home-baked soft chocolate-chip cookies
- Cakes & croissant

COFFEE BREAK II

- Freshly brewed filter coffee, decaffeinated coffee & assorted teas, served with milk, sugar, low calorie sweetener & stevia
- Orange, apple & mixed juices & ice tea
- Home-baked soft chocolate-chip cookies
- Banana or English fruit cake
- Tortilla wraps with grilled vegetables
- Danish pastries

COFFEE BREAK III

- Freshly brewed filter coffee, decaffeinated coffee & assorted teas, served with milk, sugar, low calorie sweetener & stevia
- Orange, apple & mixed juices & ice tea
- Choco twister Danish
- Swiss jelly roll filled with strawberry jam
- Banana or English fruit cake
- Croissants filled with ham & emmental cheese
- Fresh seasonal sliced & diced fruits

HEALTHY COFFEE BREAK

- Freshly brewed filter coffee, decaffeinated coffee & assorted teas, served with milk, sugar, low calorie sweetener & stevia
- Orange, apple & mixed juices & ice tea
- Almond granola
- Energy bars
- Turkey ham, grilled red pepper & low fat cheese on whole wheat baguette
- Fresh sliced & diced seasonal fruits
- Smoothie & almond milk, peanut butter, banana & chocolate

Boardroom Trays

For a maximum
of 20 persons

BOARDROOM TRAY I

- Seasonal sliced fruit
- Goat cheese and beetroot salad
- Whole-wheat bread with smoked salmon
- Dried fruits
- Selection of bread
- Banana shake
- Bisquits

BOARDROOM TRAY II

- Fruit salad
- Vegetable crudités with guacamole dip
- Tuna sandwiches
- Cereals with yogurt
- Selection of nuts
- Panna cotta with fresh berries
- Orange smoothie
- Bisquits



Finger Food Buffet

Finger Food Buffets
are standing buffets.

FINGER FOOD BUFFET I

- Ciabatta bread with tomato & mozzarella cheese
- Tortilla with ham & rocket salad
- Open face rye brioche with salmon & horseradish sauce
- Mini pork skewers with onion
- Mini beef burgers
- Quiche Lorraine with mushrooms & bacon
- Variety of french pasties
- Choux with vanilla cream & cherry

FINGER FOOD BUFFET II

- Vegetable crudite with 2 kinds of sauces (cocktail & curry-mayo)
- Parmesan chunks
- Corn bread sticks with salami
- Tortilla with salmon & sour cream
- French baguette with veal noix & pickled cornichon
- Mini tortilla with seafood
- Mini beef burgers
- Mini pork skewers with onion
- Mini tarts with fresh fruits
- Assortments of syrup sweets

Cocktail & Welcoming Events

Cocktails & Welcoming Events are standing buffets.

COCKTAIL & WELCOMING EVENTS I

Cold Selection

- Shrimps with cocktail sauce on a chinese spoon
- Mini stick of mozzarella, cherry tomato & basil with crostini in glasses
- Eggplant salad with pitta bread

Hot Selection

- Chicken julienne with mushrooms, cheddar cheese baked in a small cup
- Mini quiche Lorraine
- Mini vegetarian spring rolls with thai sweet chili sauce

Desserts

- Mini creme brulee in sweet pastry
- Fresh strawberries fruit yoghurt drink in glasses

COCKTAIL & WELCOMING EVENTS II

Cold Selection

- Cheese salad with grilled red pepper on pumpernickel
- Thin slices beef with guacamole in tortilla
- Chicken walnut & grape salad in a small bowl

Pasta

- Fusilli al pesto

Hot Selection

- Samosas with vegetarian filling & chutney
- Meat balls with barbecue sauce
- Skewers of pork with pita bread
- Spinach puffs

Desserts

- Mini cheese cake
- Mini profiterole in a cup
- Fresh fruits



COCKTAIL & WELCOMING EVENTS III

Cold Selection

- Shrimp salad in cups
- Mini white baguette with tuna salad
- Tortilla filled with salami, cheese & grilled red pepper
- Smoked Scottish salmon on a pumpernickel

Hot Selection

- Bamboo steam basket filled with pork & vegetable dumplings
- Mini skewers of chicken with indonesian satay sauce
- Mini quiche with smoked ham & cheese
- Kebab with cherry tomato & pita bread
- Cheese puffs

Desserts

- Mini strawberry mousse pastries
- Mini chocolate cakes
- Mini panacota in a cup

COCKTAIL & WELCOMING EVENTS IV

Cold Selection

- Dakos with olive oil, tomato, onions, oregano & mizithra cheese
- Salmon tartar on a chinese spoon
- Grilled pita triangles with eggplant salad
- Grilled octopus & cucumber salad with sesame seeds on a spoon
- Assorted Greek cheeses with crackers, nuts, dried & fresh fruits
- Green & black olives marinated with herbs & grated mizithra cheese

Hot Selection

- Jalapeno chilies stuffed with cream cheese with cocktail sauce
- Lightly breaded chicken nuggets with thai chili sauce
- Seafood ragoon
- Oven-roasted button mushrooms stuffed with parmesan cream & herbs
- Grilled quesadilla triangles with chicken, vegetables & cheddar cheese filling

Desserts

- Assortment Of Greek sweets
- Mini fresh fruit tartlets
- Mini chocolate cakes
- Fresh fruits

Cocktails & Welcoming
Events are standing buffets.

Quick Buffet

Quick Buffets are standing buffets.

QUICK BUFFET I

Salads

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

Sandwiches

- Cheese puffs
- Meat balls with barbeque sauce
- Mini brioche sandwiches with tuna
- Tortilla sandwiches with chicken salad

Desserts

- Rice pudding with Amaretto
- Freshly cut seasonal fruits

QUICK BUFFET II

Salads

- Coleslaw salad
- Cobb salad (lettuce, bacon, chicken, blue cheese)
- Baby mozzarella with eggplant, basil & balsamic vinegar

Hot Selection

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

Desserts

- New York cheesecake
- Basket with fresh seasonal fruits
- Strawberry mousse



QUICK BUFFET III

Cold Selection

- Grilled vegetables with olive oil
- Tortilla filled with salmon, rocket & tzatziki

Salads

- Greek salad
- Fava salad with fresh herbs

Hot Selection

- Baked sausage of "Mani" with pita bread
- Homemade spinach puffs
- Mini souvlaki of pork with pita bread
- Small chicken burger with tzatziki in sesame bun
- Giant tortelloni stuffed with porcini mushrooms in fresh herb butter

Dessert

- Kadaifi
- Baklava
- Chocolate mousse
- Freshly sliced & diced seasonal fruits

Quick Buffets are
standing buffets.

Vegetarian Buffet

VEGETARIAN BUFFET

Cold Selection

- Green salad with lollo rosso, iceberg accompanied by lemon-garlic sauce, olive oil & balsamic
- French & thousand island dressing with croutons, parmesan, chopped onion & egg
- Tomato & mozzarella with fresh basil
- Carrot with raisins & ginger
- Thessaloniki eggplant salad
- Pasta tuna salad, sweet pepper, capers, herbs & mayonnaise
- Greek fried salad (PDO) & fresh vegetables

Cold Appetizers

- Variety of domestic & international cheeses with dried fruits
- Dumplings with rice & flavors

Hot Selection

- Penne with tomato & mushroom sauce
- Fried potatoes (PDO) & onion
- Rice with vegetables
- Traditional Greek ratatouille (briam)
- Stuffed tomatoes with rice

Desserts

- Chocolate mousse in glasses with profiteroles
- Baklava
- Kadaifi
- Variety of freshly sliced fruits

Greek Buffet



GREEK BUFFET I

Cold Selection

- Greek salad
- Cabbage & carrot salad
- Stuffed vine leaves & aromatic herbs
- Traditional tzatziki
- Roasted octopus with olive oil & oregano
- Traditional spinach pie
- Variety of Greek cheeses

Hot Selection

- Sofrito beef
- Pork stew cooked with peppers, lemon & oregano
- Traditional moussaka
- Village sausages with roasted pita breads
- Baked potatoes with coriander
- Traditional Greek ratatouille (briam)

From the Oven

Variety of fine buns with accessories

Desserts

- Baklava
- Kadaifi
- Galaktoboureko
- Rice pudding
- Traditional halva
- Seasoned fresh fruits



BARBEQUE

Cold Items

- Wrapped vine leaves with rice and yogurt dip
- Tzatziki (yogurt, cucumber, garlic, olive oil, dill)
- Traditional Greek salad with extra virgin olive oil
- Traditional Greek salad with fresh leaves
- Potato salad with sun dried tomatoes and mustard
- Pasta salad with peppers and Greek herbs

Hot Dishes

- Marinated chicken fillet on the grill
- Pork skewers in the grill
- Sausage traditional with herbs and leek
- Kebabs with pitta breads
- Grilled vegetables
- Fried potatoes

Desserts

- Traditional Greek sweets in syrup
- Yogurt mousse with fresh fruits
- Profiterole

Business Buffet



BUSINESS BUFFET I

Cold Selection

- Stuffed vine leaves
- Smoked turkey with chutney & onions

Salads

- Pasta salad with tuna, onions & mixed peppers
- Broccoli salad with herbs
- Politiki salad with raisins & pine seeds
- Potato salad
- Greek salad (tomato, onion, green peppers, cucumbers, black & green olives, oregano & olive oil)
- Caesar salad
- Romaine lettuce

Condiments:

Croutons, grated parmesan cheese, bacon bits

Cheese Selection

Cheeses with condiments: dried apricots, raisins, grissini

Selection of freshly baked bread rolls & french bread

Hot Selection

- Chicken with prosciutto tomato & olives sauce
- Pork loin & mini onion in rich wine sauce
- Mini burger with light barbecue sauce
- Vegetables with butter & herbs
- New potatoes with lemon & oregano
- Rigatoni with cream & cherry tomato

Desserts

- Panna cotta with sauce
- Caramel mousse in glass
- Assorted Greek desserts



BUSINESS BUFFET II

Cold Selection

- Grilled vegetables with olive oil & balsamic
- Salami with mixed pickles & mustard
- Smoked turkey with chutney & onions

Salads

- Rice salad with tuna, mixed peppers & herbs
- Smoke eggplant salad with tahini, black bean salad
- Politiki salad with raisins & pine seeds
- Carrot with ginger & olive oil
- Greek salad (tomato, onion, green peppers, cucumbers, black & green olives, oregano & olive oil)
- Lollo rosso
- Mixed lettuce (thousand island dressing, herb vinaigrette, balsamic dressing)
- Caesar salad
- Romaine lettuce

Condiments:

Croutons, grated parmesan cheese, bacon bits

Cheese Selection

Kinds of cheeses with condiments: dried apricots, raisins, grissini

From The Bakery

Selection of freshly baked bread rolls & French bread

Hot Selection

- Chicken breast with peppers & metsovone cheese
- Roast pork loin with sun-dried tomato sauce
- Fish fillet with saffron sauce
- Fried rice
- Grilled vegetable
- Greek potatoes with olive oil & oregano

Desserts

- Chocolate profiterole
- Caramel mousse in glasses
- Assorted Greek desserts
- Fresh sliced



BUSINESS BUFFET III

Cold Selection

- Beetroot salad with orange fillets
- Broccoli salad with ham & pine nuts
- Cherry tomato salad with mozzarella & basil in olive oil
- Potato salad with sausages & Dijon mustard
- Tzatziki
- Arabic eggplant salad
- Iceberg lettuce, lolo rosso, romaine lettuce
- Lemon-garlic-olive oil, balsamic, & thousand island dressing
- Croutons, chopped onions, & parmesan cheese
- Smoked salmon with capers, horseradish & capers

Assorted Greek cheeses with dry fruits & grissini

From The Bakery

Selection of freshly baked bread rolls & french bread

Hot Selection

- Pork escallops with honey Dijon sauce
- Roasted lamb leg in rosemary sauce with mint jelly
- Seabass fillet with caper & butter lemon
- Oven-roasted chicken breast with rosemary
- New potatoes sautéed in olive oil with fresh dill
- Rice with saffron & red chili flakes

Desserts

- Grandmother's apple crumble cake
- Yogurt & berry bavaroise
- Rice pudding flavored with Amaretto
- Mini chocolate cakes
- Assorted fresh seasonal sliced & diced fruits



BUSINESS BUFFET IV

From The Bakery

Selection of freshly baked bread rolls & French bread, butter, margarine

Bread croutons, parmesan cheese, crispy bacon, sliced lemon

Salad Bar

- Seasonal lettuce leaves
- Rucola leaves
- Grated carrots
- Skin potato salad with onions & fresh herbs in light mayonnaise sauce
- Coleslaw salad
- Butterfly pasta salad with tuna fish, sweet peppers, herbs & lemon mayonnaise
- Greek farmer salad with feta cheese
- Grilled fresh vegetables

Home made dressings, oils & vinegar

- Thousand island dressing, caesar dressing
- Native olive oil, balsamic vinegar

Cold Appetizers

- Green & black olives
- Artichokes in virgin olive oil
- Marinated mushrooms
- Cold cuts with salami, mortadella with garlic mint mayonnaise
- Symphony of smoked Scottish salmon & gravad salmon with wasabi cream
- Selection of Greek & international cheeses with dried fruits

Hot Selection

- Grilled chicken breast marinated with 5 spices & wine sauce with tarragon
- Slow roasted pork loin in a Madagascar pepper corn sauce
- Mediterranean lamb stew in a red wine garlic sauce
- Pan fried red mullet fillet with onion, capers & dill
- Seasonal fresh buttered vegetables
- Fried baby potatoes with oregano
- Rigatoni with garlic & cherry tomatoes

Desserts

- Pavlova with fresh fruits
- Chocolate mousse in glasses with profiteroles
- Baklava, Kadaifi
- Freshly baked apple strudel with vanilla rum sauce
- Selection of fresh sliced fruits in season
- Cheesecake

Business Set Menu

BUSINESS SET MENU I

Caprese salad

Buffalo mozzarella on a grilled eggplant, sprinkled with balsamic & basil olive oil

Pan-fried chicken breast wrapped with parma ham, served with seasonal vegetables & mushroom potatoes

Black forest cake with black cherry sauce

BUSINESS SET MENU II

Lettuce leaves with octopus & lemon olive oil dressing

Sun dried tomatoes, capers, olives & baguette

Pork fillet with pommery mustard sauce with grilled vegetables & potatoes

Chocolate hazelnut mousse on a crunchy base

Freshly brewed coffee or herbal tea

BUSINESS SET MENU II

Caesar salad with chicken

Baked salmon fillet with Kozanis saffron sauce, rice & green asparagus

Pancakes stuffed with mascarpone cream & forest berries, served with a shot of grenadine sauce

Freshly brewed coffee or herbal tea

Gala Dinner Set Menu

GALA DINNER MENU I

Traditional eggplant salad with apaki
Fish row salad
Small Greek salad

Tart filled with spinach & feta cheese

Lemon sherbet with lime

Veal sofrito

Baby veal fillet cooked in a sauce of garlic, wine & parsley, accompanied with leek flavored
mashed potato & vegetables

Traditional Greek sweets
Baklava, kataifi, amigdalota

Freshly brewed filter coffee, selection of herbal teas

GALA DINNER SET MENU II

Char-grilled octopus thinly sliced
Thin sliced singlino (pork) with spicy cheese
Asparagus & prawn salad

Salad with prosciutto & strawberry vinaigrette

Mango sherbet

Oven-baked lamb rack on grilled vegetables herbed with Greek olive oil from "Kalamata,"
accompanied by potatoes

Masticha-scented creme of Chios on Greek thyme-honey sauce with fresh berries

Freshly brewed filter coffee, selection of herbal teas



Beverage Packages

SOFT BEVERAGE PACKAGE

Mineral & sparkling bottled water
Soft drinks

BEVERAGE PACKAGE I

Mineral & sparkling bottled water
Soft drinks, local beers

BEVERAGE PACKAGE II

Mineral & sparkling bottled water
Soft drinks, local beers
Bottled local white & red wine

BEVERAGE PACKAGE III

Mineral & sparkling bottled water
Soft drinks, local & international beers
Bottled local & international white & red wine

Open Bar

REGULAR OPEN BAR

(With Bartender)

Ouzo, Cretan Tsikoudia, Mastiha Of Chios
Campari, Martini, Brandy
Gin, Vodka, Rum, Tequila
Regular Scotch Whiskey (2 Labels)
Local Beer (Bottle)
Bottled Local White & Red Wine
Mineral & Sparkling Bottled Water
Soft Drinks & Juices

Snacks For The Drink: Fresh Carrot, Cucumber, Cauliflower, Nuts

PREMIUM OPEN BAR

(With Bartender)

Ouzo, Cretan Tsikoudia, Mastiha Of Chios, Metaxa 5*
Premium & Regular Campari, Martini, Brandy
Gin, Vodka, Rum, Tequila
Signature Cocktail (2 Signature Cocktails)
Premium & Regular Scotch Whiskey (2 Labels Each)
Local & International Beers (Bottle)
Bottled Local White & Red Wine
Mineral & Sparkling Bottled Water
Soft Drinks & Juices

Snacks For The Drink: Fresh Carrot, Cucumber, Cauliflower, Nuts

FOR FURTHER INFORMATION OR RESERVATIONS PLEASE CONTACT:

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