

# ABATON

ISLAND RESORT & SPA

## Business Banquette Kit

2026 - 2027







## Conference Room

SIZE

Total: 222 sqm

Breakout room 1: 62 sqm

Breakout room 2: 54 sqm

Breakout room 3: 106 sqm



# Coffee Break Proposals

## **COFFEE STATION I**

Selection of coffees  
(filter, instant, decaffeinated)

Selection of teas

Still water

Fresh orange juice

Freshly baked homemade  
cookies

Madlene

Homemade vanilla  
and chocolate cake

€35 per person

## **COFFEE BREAK I**

€40 per person (up to 45min)

## **COFFEE STATION II**

Selection of coffees  
(filter, instant, decaffeinated)

Selection of teas

Still water

Fresh orange juice

Freshly baked homemade  
cookies

Homemade vanilla and chocolate cake

Butter croissant and chocolate

Vanilla muffins with blueberries

€40 per person

## **COFFEE BREAK II**

€45 per person (up to 45min)

### **COFFEE STATION III**

Selection of coffees (filter, instant, decaffeinated)

Selection of teas

Still water

Fresh orange juice

Freshly baked homemade cookies

Homemade vanilla and chocolate cake

Danish pastries

Financier

Fresh seasonal fruits

€40 per person

### **COFFEE BREAK III**

€45 per person (for 45min)





Fingerfood Proposals  
Pass Around



1

### FINGERFOOD MENU

Cheese pie with sesame  
Spring rolls with crispy vegetables, sweet and sour sauce  
Grilled vegetables with homemade sweet vinegar and cheese  
Sushi rolls accompanied with soya sauce, ginger, wasabi  
Salad with greens, cherry tomatoes and balsamic dressing  
Mixed salad with figs and parmesan flakes  
Tagliatelle with mushroom, fresh cream and thyme  
French fries potatoes  
Mini beef burger  
Shrimps with satay sauce  
Fresh fruits  
Brownies with salted chocolate  
Mini tarts with patisserie and fresh fruits

€65 per person

2

### FINGERFOOD MENU

Spinach pie with feta cheese  
Grilled vegetables with homemade sweet vinegar, sesame and cheese  
Spring rolls with vegetables, sweet and sour sauce  
Tortilla with chicken and coleslaw  
Sushi rolls accompanied with soya sauce, ginger, wasabi  
Mixed green salad with cherry tomatoes, sesame and gruyere cheese flakes  
Green leaves salad with crouton and honey vinaigrette  
French fries with salt and fresh oregano  
Beef meatballs with yoghurt and mint  
Pork skewers with olive oil-lemon sauce and oregano  
Grilled chicken breast with oil and lemon sauce  
Mango caramel pop corn  
American Cheese cake  
Lemon tart with meringue

€75 per person



Business Buffet



### **BUSINESS BUFFET I**

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

#### **COLD APPETIZERS**

Seasonal vegetables salad, walnuts and gruyere cheese flakes

Cauliflower salad with olive oil-lemon sauce, mustard and mustard seeds

Cold cuts and cheese selection with breadsticks and dried fruits

#### **HOT APPETIZERS**

Pie with feta cheese and herbs

Roasted potatoes with citrus fruit and fresh oregano

Grilled vegetables marinated with aged vinegar and olive oil

#### **MAIN COURSES**

Sea bream fillet with cauliflower cream and citrus sauce

Pork with leek and celery, cooked with white wine and lemon juice

Meatballs 'Smirneika' style

#### **DESSERTS**

Baklavas

Milk chocolate mousse

Baba au rum

Fresh seasonal fruits

€100 per person | Minimum 50 persons

### **BUSINESS BUFFET II**

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

#### **COLD APPETIZERS**

Salad with seasonal vegetables, roasted almonds, pomegranate, and sour myzithra cheese

Greek salad with feta cheese and oregano

'Fava' split peas with pure virgin olive oil and onion

Cretan boiled seasonal greens marinated with lemon oil dressing

Cold cuts and cheese selection with breadsticks and dried fruits

#### **HOT APPETIZERS**

Spinach pie with cheese and virgin olive oil

Pasta 'skioufichta' from Messara with tomatoes and vegetables

Risotto with mushrooms, flakes Parmigiano and truffle oil

Eggplants stuffed with ground beef and sheep's milk crust

#### **MAIN COURSES**

Grilled fish fillet with citrus sauce

Stuffed chicken with asparagus, herbs and gravy sauce

Grilled pork fillet with thyme, oil and lemon sauce.

#### **DESSERTS**

Black forest

Tarta banana toffee

Chocolate truffles with crispy nuts

Fresh seasonal fruits

€110 per person | Minimum 50 persons

### **BUSINESS BUFFET III**

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

#### **COLD APPETIZERS**

Salad with crunchy seasonal vegetables, hazelnuts and grilled 'manouri' cheese

Greek salad with tomato, cucumber, onion, caper, pepper, feta cheese, oregano and olive oil

Rusks with grated tomato, feta cheese, olive oil and oregano

Marinated peppers in vinegar, olive oil and fresh dill

Cold cuts and cheese selection with breadsticks and dried fruits

#### **HOT APPETIZERS**

Cheese pie with roasted sesame seeds

Chicken tagliatelle with spinach, light cream sauce and estragon

Roasted potatoes in pure virgin olive oil and oregano

Stuffed tomatoes with rise and herbs

Eggplant 'Imam' with caramelized onions, feta cheese and oregano

#### **MAIN COURSES**

Beef 'stifado' style brazed with tomato and onions

Chicken grilled with thyme and light lemon sauce

Lamb in lemon sauce slow cooked

#### **DESSERTS**

Pavlova

American Cheese cake

Brownies with salted caramel

Fresh seasonal fruits

€130 per person | Minimum 50 persons

### **BUSINESS BUFFET IV**

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

#### **COLD APPETIZERS**

Green salad leaves with crouton and honey vinaigrette

Salad with cabbage, carrot and dressing of olive oil and apple vinegar

Beetroots marinated in yoghurt with walnuts and fresh dill

Marinated peppers in vinegar, olive oil and fresh dill

Cold cuts and cheese selection with breadsticks and dried fruits

#### **HOT APPETIZERS**

Spring rolls with vegetables and sweet- sour sauce

Lasagna with mushrooms gratinated with cheese cream

Baked potatoes with pure virgin olive oil and oregano

"Briam" with seasonal vegetables, cooked with tomatoes and olive oil

Grilled mushrooms, marinated with thyme, garlic and balsamic sauce

#### **MAIN COURSES**

Grilled fish fillet with citrus sauce

Chicken 'giouvetsi' with pasta, and fresh herbs

Beef steak grilled with olive oil and lemon sauce

#### **DESSERTS**

Anglaise vanilla and caramelized almond

Mousse milk chocolate

Rum savarin

Fresh seasonal fruits

€140 per person | Minimum 50 persons





## BBQ Buffet Proposals





### **BBQ BUFFET I**

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

### **COLD APPETIZERS**

Green leaves salad with croutons and honey vinaigrette

Salad with cabbage carrot and dressing of olive oil and apple vinegar

Creek salad with tomato, cucumber, onion, caper, pepper, feta cheese, oregano and olive oil

Beetroots marinated in yoghurt with walnuts and fresh dill

Marinated horn peppers in vinegar, olive oil and fresh dill

Cold cuts and cheese selection with breadsticks and dried fruits

### **HOT APPETIZERS**

Lasagna with fresh vegetables, tomato sauce with basil and grated cheese

Baked potatoes with pure, virgin olive oil and oregano

Tortillas stuffed with vegetables and chicken in light balsamic dressing

Grilled mushrooms marinated with thyme, garlic and balsamic dressing

### **MAIN COURSES**

Grilled beef steak marinated thyme and gravy sauce

Pork skewers marinated with oregano and mini pies

Grilled chicken breast with mustard sauce

Grilled shrimps with garlic, herbs and olive oil

### **DESSERTS**

American Cheese cake

Lemon pie

Fresh seasonal fruits

€150 per person | Minimum 50 persons

## **BBQ BUFFET II**

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

### **COLD APPETIZERS**

Salad with crunchy seasonal vegetables, hazelnut and grilled 'manouri' cheese

Greek salad with tomato, cucumber, onion, caper, pepper, feta cheese, oregano and olive oil

Rusks with grated tomato, feta cheese, olive oil and oregano

Cold cuts and cheese selection with breadsticks and dried fruits

### **HOT APPETIZERS**

Cheese pie with roasted sesame seeds

Carob tagliatelle with spinach and light cream sauce

Roasted potatoes with salt and olive oil

Eggplant with caramelized onions, leek and feta cheese

Grilled seasonal vegetables marinated with thyme garlic and balsamic dressing

### **MAIN COURSE**

Grilled beef steak marinated in thyme and gravy sauce

Grilled chicken breast with lemon dressing

Lamb chops marinated with garlic, rosemary and rosemary dressing

Grilled shrimps with garlic, herbs and olive oil

Squid with olive oil and lemon dressing



### **DESSERTS**

Verinne banoffee

Tarta noisette

Pate a chou anglaise vanilla and salted caramel

Chocolate mousse

Fresh seasonal fruits

€160 per person | Minimum 50 persons

### **BBQ BUFFET III**

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

#### **COLD APPETIZERS**

Salad with crunchy seasonal vegetables, roasted almonds, pomegranate and sour mizithra cheese

Greek salad with tomato, cucumber, onion, caper, pepper, feta cheese, oregano and olive oil

Coleslaw salad with raisins, hazelnuts and mayonnaise

Tortilla with smoked salmon, crème cheese and chives

Cretan seasonal greens boiled and marinated with lemon oil dressing

Cold cuts and cheese selection with breadsticks and dried fruits

#### **HOT APPETIZERS**

Pasta 'skioufichta' from Messara with tomato and vegetables

Risotto with mushrooms, flakes Parmigiano and truffle oil

Eggplants stuffed with ground beef meat and sheep's milk crust

French fries with salt and oregano

#### **MAIN COURSES**

Grilled beef steak with thyme and gravy sauce

Chicken fillet grilled with lemon dressing

Lamb chops with garlic, rosemary and rosemary dressing

Pork fillet with gravy and thyme dressing

Grilled shrimps with garlic, herbs and olive oil

Squid with olive oil and lemon dressing

#### **DESSERTS**

American Cheese cake

Lemon pie

Chocolate mousse

Pate a chou anglaise vanilla and salted caramel

Fresh seasonal fruits

€170 per person | Minimum 50 persons





## Business Set-Menu Proposals

1

### CHEF'S WELCOME TREAT

#### ENTREE

Greek salad, with cherry tomatoes, cucumber, pickled samphire, green pepper, onion, olives, feta "seliani", rusk, olive oil

Traditional dakos with grated anthogalo cheese, tomato and samphire

#### MAIN

"Zigouri" boiled with rice and anthotiro

#### DESSERT

Tart with carob, mizithra cream, fresh figs and pomegranate sorbet

€120 per person | up to 30 persons

2

### CHEF'S WELCOME TREAT

#### ENTREE

Green salad with dill, pickled beetroots, fresh onion, grated carob, lime-honey sauce and olive oil

Cheese pie with local seasonal greens and olive oil

#### MAIN

Maggiri with staka, siglino (smoked pork with sage) and gruyere cheese

#### DESSERT

Caramelized brios, handmade noissete praline, anglaise Madagascar vanilla, and ice cream with rum and raisins

€130 per person | up to 30 persons

3

### CHEF'S WELCOME TREAT

#### ENTREE

Potato salad with smoked eel, pickled onion, cherry tomatoes, chives, mayonnaise with horseradish, capers, Cretan gruyere, buckwheat and cider vinaigrette

Risotto with tomato, herbs, roasted peppers, onion, zucchini, mint, parsley and basil oil

#### MAIN

Sea bass fillet with Cretan boiled seasonal greens, roasted potatoes and olive oil-lemon sauce

#### DESSERT

Cacao crispy marengue, soup of chocolate, sorbet Araguani 72% and dry raspberries

€140 per person | up to 30 persons





## VEGAN SET MENU

4

### CHEF'S WELCOME TREAT

Freshly baked homemade breads

### ENTREE

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

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

5

### CHEF'S WELCOME TREAT

Freshly baked homemade breads

### ENTREE

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

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

### DESSERT

Baklava

€140 per person | up to 30 person



## Gala Dinner Set Menu Proposals



1

## CHEF'S WELCOME TREAT

### ENTREE

Cabbage roll, stuffed with rooster cooked in wine, roasted tomato with egg and yogurt

Green leaves salad with dill, pickled beetroots, fresh onion, grated carob, lime-honey sauce and olive oil

### MAIN

Grilled trout with eggplant salad and olive oil

### DESSERT

Caramelized crispy phyllo, semolina cream, orange syrup and cinnamon ice cream

€145 per person

2

## CHEF'S WELCOME TREAT

### ENTREE

Gazpacho with feta ice cream and coriander  
Spinach salad with asparagus, pine nuts and smoked peppers cream

### MAIN

Rib eye with smoked sweet potatoes puree, fried quinoa, mustard seed and Bordelaise sauce with spices.

### DESSERT

Sugar bowl with salted caramel, crumble cacao, caramelized white chocolate ice cream with passion fruit

€160 per person

3

## CHEF'S WELCOME TREAT

### ENTREE

Kakavia soup from stone fishes

Traditional Dakos: grated anthogalo and tomato on crunch bread rusk with kritamo and raisin olive

Potato salad, smoked eel, pickle onion, cherry tomatoes, chives, mayonnaise with horseradish, capers, Cretan gruyere, buckwheat and cider vinaigrette

### MAIN

Grilled fish fillet of the day with Cretan boiled seasonal greens, roasted potatoes with lemon and olive oil dressing

### DESSERT

Cacao crispy marengue, chocolate soup, sorbet Araguani 72% and dry raspberries

€170 per person



## Beverage 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. Tropical paradise (Vodka, lime, tropical soda)

Local white sangria (Cretan white wine, orange, bergamont, peach)

Mineral and Sparkling water

€55 per person up to 1 hour

## **COCKTAIL RECEPTION MENU I**

### **Finger Food**

Freshly baked homemade breads, bread sticks multi-seeded and burley rusks

Crispy spring rolls with vegetables and sweet-sour sauce

Tortilla with chicken and coleslaw

Canapes with cream cheese and Parma prosciutto

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

€50 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. Tropical paradise (Vodka, lime, tropical soda)

Local white sangria (Cretan white wine, orange, bergamont, peach)

Mineral and Sparkling water

€65 per person up to 1 hour

## **COCKTAIL RECEPTION MENU II**

### **Finger Food**

Freshly baked homemade breads, bread sticks multi-seeded and burley rusks

Crispy spring rolls with vegetables and sweet-sour sauce

Cretan rusk with feta cheese and tomato

Canapés with smoked salmon and dill

Canapés with blue cheese mousse and walnut

Chicken fillet with thyme, olive oil and lemon sauce

Crunchy vegetable sticks served with a trio of dipping sauces

Cheese balls

Sushi rolls accompanied with soya sauce, ginger, wasabi

Cold cuts and cheese selection with, breadsticks and dried fruits

Mini chocolates

Mini tartlets with fresh cream and fruits

Fresh seasonal fruits

€60 per person





■ **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



### **OPEN BAR PROPOSALS**

Minimum 20 persons

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#### **REGULAR OPEN BAR**

(with Bartender)

Local spirits (Ouzo, Cretan Tsikoudia, Mastiha)

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

Draught Beer

White and Red Wine

Mineral and Sparkling Water

Soft Drinks and Juices

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

€70 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, Scotch malt whisky)

Seasonal Cocktails

1. Herbal mojito (Rum, Cretan wild mint & spearmint soda, lime, honey)
2. Melon Smash (The botanist Gin, melon, cucumber, lime, basil)
3. Tropical paradise (Vodka, lime, tropical soda)

Draught Beer

White and Red Wine

Mineral and Sparkling Water

Soft Drinks and Juices

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

€95 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 and Red Wine

Mineral and Sparkling Water

Soft Drinks and Juices

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

€90 for 1 hour

Minimum number of persons 15 persons

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

Prosecco 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)

Local white sangria (Cretan white wine, orange, bergamont, peach)

Draught Beer

White and Red Wine

Mineral and Sparkling Water

Soft Drinks and Juices

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

€140 for 1 hour

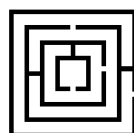
Minimum number of persons 15pax

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

## Business Banquette Kit

2026 - 2027

### 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 per night and a minimum of 2 nights stay.

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.