

RESTAURANT
Pyrgos
SINCE 1988

WEDDINGS AND MORE... 2022 - 2023

VANGELIS
PHOTOGRAPHY



PYRGOS RESTAURANT: AN INTIMATE • ELEGANT CHOICE

Pyrgos Restaurant welcomes you to Santorini and the beautiful village of Pyrgos. Situated in an idyllic location overlooking the entire island, Pyrgos Restaurant has been serving the finest tastes from the land and the seas of Santorini for more than 30 years.

Pyrgos Restaurant has been well-established as one of the best restaurants on the island serving delicious dishes that respect Santorini's traditional cuisine from early morning till late at night, whereas the exquisite banquet halls have successfully hosted uncountable memorable wedding receptions and other events over the years.

Pyrgos Restaurant in Santorini is a multi-leveled building with large windows that stand as an "observatory" at the entrance of Pyrgos village right at the center of the island. From every area of the Pyrgos Restaurant you can enjoy great panoramic views across the island of Santorini as well as the unique and famous sunset of Santorini.

After a complete renovation in 2009, Pyrgos Restaurant now features reception halls with every necessary facility to host a wedding reception and any kind of event. The halls of Pyrgos Restaurant can accommodate up to 800 people. The special menus, the impeccable service, the experienced staff and the personal approach to every single event guarantee a truly memorable experience for you and your guests.

Organize the perfect wedding in Santorini and let the people of Pyrgos Restaurant organize every detail regarding the flow, the menus and the services and take care of all these extras and little touches that will transform your wedding reception into a memorable celebration of love. There will be a picturesque church for your ceremony; a range of delicious tastes to share with your guests; there will be stunning views to the island of Santorini (volcano, sunset, caldera view) and there will be love!

THE IMPECCABLE SERVICES AND FACILITIES OF PYRGOS RESTAURANT

A range of services and facilities are available at Pyrgos Restaurant to ensure the best way to organize your wedding stress-free, allowing you and your guests to enjoy this special day.

The Services of Pyrgos Restaurant for your wedding and event include:

- Sound Systems
- Free wireless internet in all halls

The halls of the Pyrgos Restaurant feature:

- Microphone
- Air conditioning
- Ventilation
- Highchairs for babies
- Baby changing table

The facilities of the Pyrgos Restaurant for your wedding include:

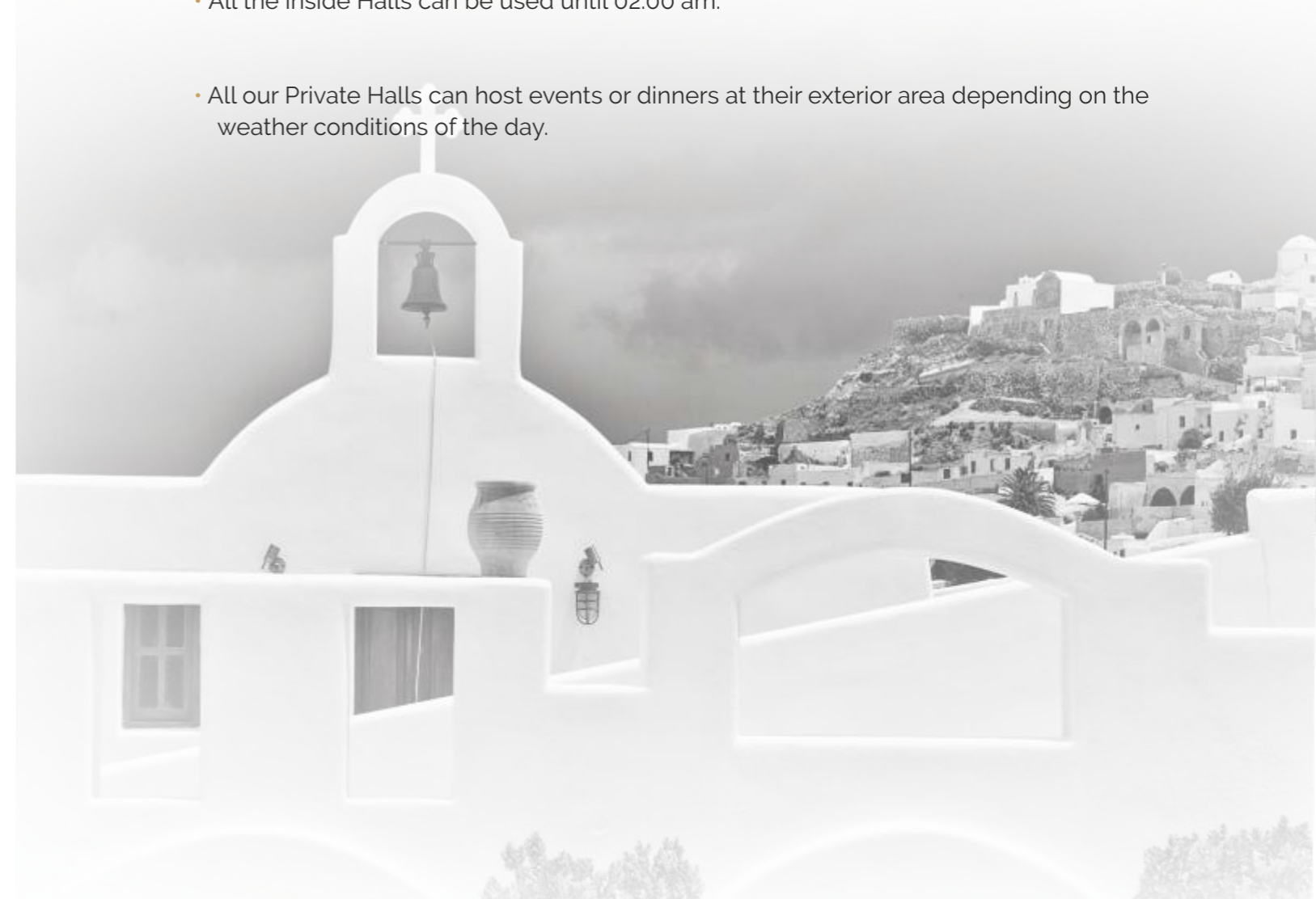
- Garden
- Smoking Room
- Non-smoking room
- Private Church
- Bridal Room
- Heliport
- Private parking

—INDEX

WEDDING GALA DINNER - BUFFET 5
HALL'S POLICY 7
CEREMONY POLICY 8
OUR POLICY 11
WELCOME - TO OUR BEGINNING 13
WELCOME DRINK PACKAGES 14
WELCOME VARIETY OF CANAPÉ 14
SUGGESTIONS FOR ALL NIGHT DRINKS PACKAGES 17
DRINKS PACKAGES - NOTES 18
MENUS WEDDING GALA 21
TABLE D'AUTE NO1 & TABLE D'AUTE NO2 23
MENU No3 24
MENU No4 27
MENU No5 28
MENU No6 31
MENU No7 32
MENU No8 35
CHILDREN'S POLICY 36
BUFFET YOUR WAY 39
BUFFET 1 40
BUFFET 2 43
BUFFET 3 44
CANAPES - FINGER FOOD & MIDNIGHT BUFFET 47
SEVERAL OF CANAPES 48
HOT FINGER FOOD 51
MIDNIGHT BUFFET 53
DRINKS LIST 56, 59, 60

—NOTES

- The price of menus includes wedding white chair, table cloths and cloth towels. If you wish any further suggestions, we realize them.
- All private halls must have one of the wedding menu choice.
- The couple must inform the restaurant of any food allergies or intolerances of the guests.
- A pre-wedding meeting is highly advised at least 2-3 days prior the event
- For Events hosted at the outside areas of our venue, the music volume is allowed until 00.00 o'clock.
- All the inside Halls can be used until 02.00 am.
- All our Private Halls can host events or dinners at their exterior area depending on the weather conditions of the day.



— HALLS CAPACITY

- Panorama Hall's capacity is up to 60 people with private terrace and entrance.
- St. Fotini Hall's capacity is up to 100 people with private church, entrance and terrace.
- Central Hall's capacity is up to 600 people with the option of space dividers in order to create smaller areas.
- Small private hall is up to 25 guests and it is ideal for small, intimate events with no private outdoor area.
- For Events Booking of 10 to 25 adult guests, the Small Private Hall is offered complimentary.
- For Event Bookings over 35 adult guests, we offer complimentary private (interior-exterior) hall.
- For Event Bookings less than 35 guests, for a private hall the minimum charge will be the price of the selected menu x 35 guests. (No rental fee would be charged for bookings over 35 adult guests.)

— GARDEN AREA:

- Venue Fee for the private use of the Garden area is :3000€
- A minimum of 60 guests is required in order to book the garden area.
- Reception open bar drinks packages are mandatory for all Adult guests.
- Reception can be until 00:00

— BUFFET Terms & Conditions

- Buffet Style is served for Event Bookings over 35 guests.
- In St. Fotini hall buffet is served up to 70 guests.
- In Panorama hall buffet is served up to 40 guests.
- In central hall buffet is served up to 300 guests.
- The maximum duration of a buffet cannot exceed the 90 minutes according to food Safety guidelines
- Buffet menus are available in all halls apart from small private hall.
- Family style buffet is available upon request.



— CEREMONY POLICY

Wedding ceremonies can be held in Aghia Fotini area, with the charming chapel located in our premises or in the Panorama hall Terrace.

INCLUSIONS:

- Wooden wedding Gazebo
- Wooden altar table
- Chairs
- Outside Bar
- Sound system
- Bridal room (Upon request)
- Wedding Ceremony available between 11am – 2pm only (Upon request available extension with the cost of 150€ / hour)
- After 4pm the venue is only available for ceremony with reception.
- Capacity: Up to 150 guests seated or 300 standing.
- Rental Duration: 1 hour
- Rental Price for up to 60 guests: 400€ (VAT included)
- Over 60 guests the rental fee is 550€ (VAT included)
- The ceremony (paperwork, registrar), decoration, etc. Should be organized by a wedding planner.
- Deposit : 50% of the ceremony rental fee.(Non refundable)





—GENERAL POLICY

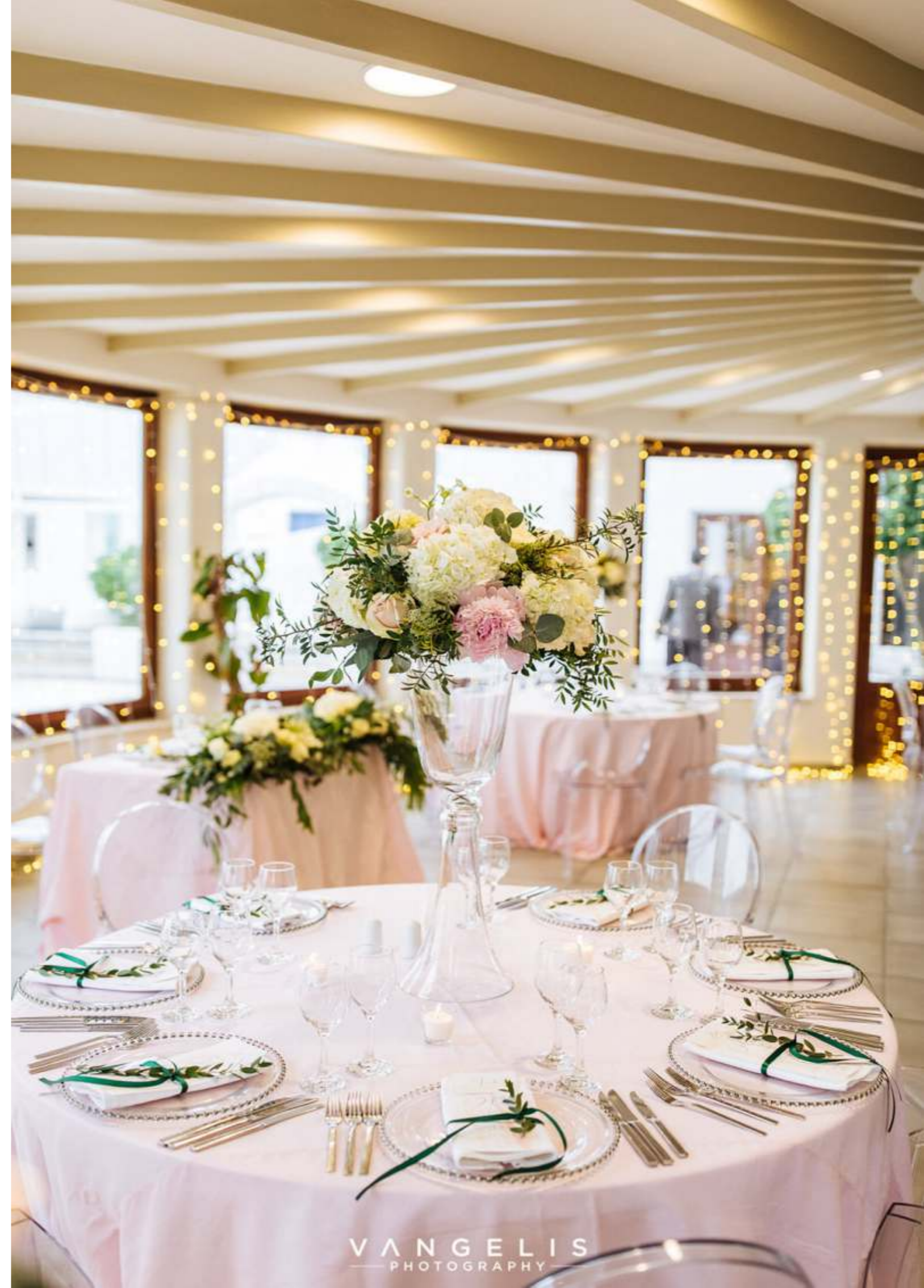
- In order to book and secure a date for an event, the deposit of 500€ is required.
- In case you will book the Garden area the deposit must be 1500€.
- In case you will book central hall the deposit must be 1000€.
- For decoration and set up preparations the venue is available 3 hours before the scheduled time of the reception. In case more time is needed, please contact us.
- All decoration items can remain in our premises for current event day, after that the venue is not responsible for any lost items.
- The use of paper/glitter confetti, rice confetti, gold dust/glitter and fire-flying paper lanterns is prohibited at any point of the event, both outdoors and indoors.
- Fountain fireworks and natural flower's petals are acceptable for use after previous agreement.
- Aerial Fireworks are allowed & set only by certified professionals by latest 22:00.
- Pyrgos restaurant bears no liability for any accidents that may occur to the persons attending the event and are due to alcohol intoxication or negligence on their part.
- Pyrgos restaurant team is not obliged to provide wedding services. The couple or their wedding planner is responsible for all wedding arrangements.
- In case of unexpected changes that may occur until 2023 Pyrgos restaurant reserves the right to differentiate the drinks and wedding menu prices.
- Pyrgos restaurant policy might change any time.
- Food Tastings are available upon request. Price will be 50% of the cost on the selected menu.
- Tip is not included in the menu price and equals to a minimum of 3% of the total Food & beverage costs. It has to be paid during the pre-wedding directly to the venue manager and not directly to the service team as the tip is equally shared to all staff members of Pyrgos restaurant. We encourage our guests to reward Pyrgos restaurant team working on their wedding day with the indicative tip and at their own discretion which is always welcome and appreciated.

• OTHER VENDORS POLICY

- Any vendors booked by the couple directly are under the couple's obligation to comply with the applicable Greek Laws concerning the event including obtaining any license required and paying any taxes, duties due, etc.
- All suppliers/vendors must provide appropriate paperwork according to Greek laws and invoices to enter Pyrgos restaurant. Access will be denied if proper paperwork is not shown accordingly.
- Wedding cakes and wedding treats/favors can be outsourced only with the legal sales receipt from trusted local suppliers.
- Vendors menu cost is 40€.

— CANCELLATION POLICY

- Wedding deposits are non-refundable.
- With the deposit paid you accordingly accept all terms and conditions stated in the brochure.
- Deposits are to secure a specific date & hall and cannot be used towards any other service in case of cancellation.
- In case of a postponement, it needs to be announced no later than 6 months prior to the event date. In case of postponement later new terms and conditions should be agreed upon and only in case of force majeure.
- In case of a postponement, a new deposit payment is required to secure the new date.
- In case of a postponement any changes to the menu prices & policies will be applied to the new event date and any special offers will not be available unless we agree otherwise.
- Any change, amendment, cancellation of any terms shall exclusively be made in writing and may apply only after the acceptance and written confirmation of Pyrgos restaurant.





Welcome

to our beginning.....

— WELCOME DRINK PACKAGES —

1. Champagne cocktail (1 hour)
(unlimited)

Sparkling wine and strawberries

— **2. Cocktail hour (1 hour)** —
(unlimited)

French champagne (Moët chandon)
House wine of Santorini (white, red, rose)
Greek Beer - ouzo (Greek spirits)
Spirits (whiskey, vodka, gin, rums, tequila, Metaxa brandy, etc)

VARIETY OF CANAPÉ

1. Mousse of cream cheese (Philadelphia) with smoked salmon and dill
2. Yoghurt mousse flavored with mint and smoked turkey
3. Philadelphia mousse and cream cheese (manouri) with raspberry jam
4. Cheese pie
5. Meatballs with sauce of yogurt and mint





— SUGGESTIONS FOR ALL NIGHT DRINKS PACKAGES

Duration of service

4 hrs

6 hrs

8 hrs

OPEN BAR 1

- House wine of Santorini (white, red, rose)
- Soft drinks-water (coca cola, sprite, soda, juices)

(Every extra hour after will cost 9€)

OPEN BAR 2

Unlimited refills of:

- House wine of Santorini (white, red, rose)
- Greek Beer - ouzo (Greek spirits)
- Sparkling wine
- Soft drinks-water (coca cola, sprite, soda, juices)

(Every extra hour after will cost 14€)

OPEN BAR 3

Unlimited refills of:

- House wine of Santorini (white, red, rose)
- Greek Beer - ouzo (Greek spirits)
- Sparkling wine
- Spirits (whiskey, vodka, gin, rums, tequila, Metaxa brandy, etc)
- Cocktails (mojito, pina colada, mimosa, sex on the beach, etc)
- Soft drinks-water (coca cola, sprite, soda, juices)

(Every extra hour after will cost 17€)

OPEN BAR 4

Unlimited refills of:

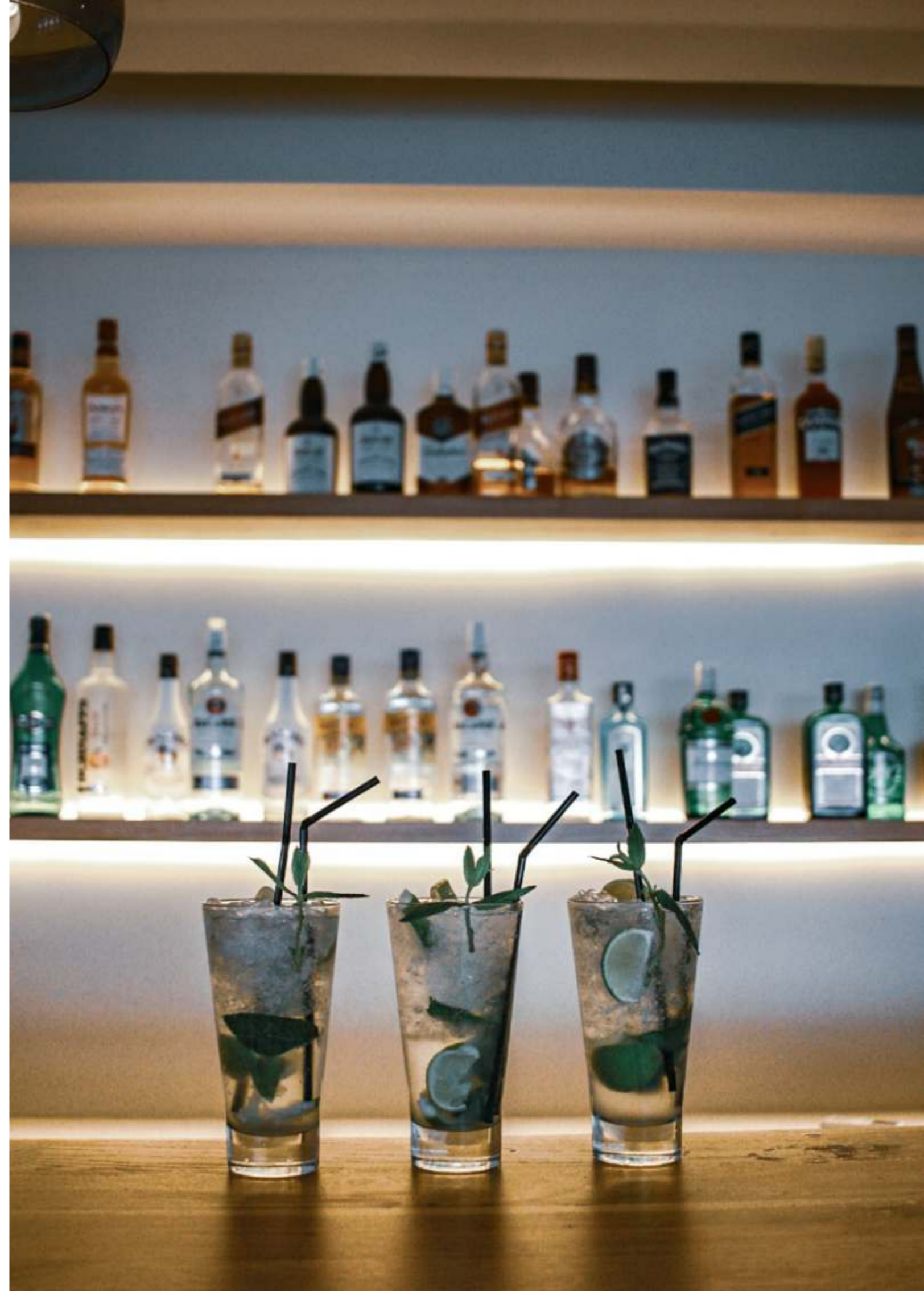
- Variety of bottled wines from the finest wineries in Santorini (you can ask us for a full list)
- Greek beer-local beer-ouzo
- French champagne (Moet Chandon)
- Premium spirits (Belvedere, Monkey 47, Glenfiddich, Patron, Smith & Cross, Hennessy)
- Pyrgos restaurant's unique cocktails and Homemade liqueurs served by our professional bartender
- Soft drinks-water

(Every extra hour after will cost 51€)



—NOTES

1. The Above prices are per person.
2. Open Bar is mandatory for minimum 4 Hours.
3. Open bar 2, 3 & 4 have to be until the end of the event.
4. In case couple wants to extend their reception later than midnight, taking an open Bar until their time of departure is compulsory.
5. All adult guests must have the same drink package regardless if some of the guests do not drink alcohol.
6. Alcoholic Drinks are only served to Adults (18+).
7. Kids & teens are free of charge from the drinks packages.
8. Drinks from outside are not allowed.
9. Special & premium brands have extra charges apart from open bar 4.





menus

Wedding Gala..

— TABLE D'AUTE NO 1

Starter

Bruschetta with fresh tomato, rocket, basil and parmesan

2nd dish

Moussaka (Greek specialtie) with eggplant, potatoes, beef minced meat, béchamel and cheese

Salad

Greek farmer Salad (tomato, cucumber, peppers, onion, Greek feta cheese, olives & capers)

Main dish

Lamb Shank with sweet caramelize sauce & potato puree

Vegetarian

Vegetarian risotto with mushrooms, pumpkin cream & truffle

Dessert

Wedding cake which you will bring us
Fresh seasonal fruits

— TABLE D'AUTE NO 2

Starter

Santorinian fava with cuttlefish pesto, potato chips & vinsanto sauce

2nd dish

Mushrooms Porto Bello stuffed with feta (Greek cheese) tomato spring onion and garlic oil

"PYRGOS" Salad

With baby spinach, arugula, pomegranate, dried fig, pine nuts, manouri cheese & sweet balsamic vinaigrette

Main dish

Chicken cacciatore in tortilla nest

Vegetarian

Risotto "Gemista" with tomato sauce & fresh vegetables

Dessert

Wedding cake which you will bring us
Fresh seasonal fruits





WEDDING GALA DINNER

— MENU No 3

Appetizer

Dish which (includes)

Tzatziki (yogurt, cucumber, garlic)

Smashed Bean's local with onion and olive oil (local specialty)

Dolmadakia (vine leaves stuffed with rice & greek herbs)

Tomato Balls (cherry tomatoes, onion & local herbs)

Handmade Cheese pie

Stuffed onion with beef minced meat & herbs

Handmade Spring rolls with chicken cabbage & cheese

Salad

Individual

Spinach pie with baby spinach, crispy sheed with sesame seeds, sour cream, fr. onion, dill & citrus vinaigrette

Main dish

"Lamb Kleftiko" cooked in wax paper with various local vegetables & cheese

or

Frumenty with chicken fillet, shimeji mushrooms, mozzarella & basil

or

Risotto "Gemista" with tomato sauce & fresh vegetables

Dessert

Wedding cake which you will bring us

Fresh seasonal fruits





WEDDING GALA DINNER

— MENU No 4

Finger food (welcome drink) area

Mousse of cream cheese (Philadelphia) with smoked salmon & dill
Yoghurt mousse flavored with mint & smoked turkey
Roquefort mousse with bacon & walnuts
Basil pesto with tomato, mozzarella
Feta mousse with salami d'italiano & parsley
Tomato Balls cherry tomatoes, onion & local herbs
Homemade Cheese Pies
Beef meat balls with basil
Village Sausage
Chicken nuggets

SERVED IN YOUR DINNER HALL

Salad

Individual

Roasted goat cheese mixed salad with pine, marinated grapes,
fresh herbs & apricot vineigrette

Main dish

"Lamb "Kleftiko" cooked in wax paper with various local vegetables & cheese
or
"Chicken Saganaki" with feta cheese sauce, peppers, cherry tomatoes,
fresh Santorian herbs & french fries
or
Risotto with mushrooms, pumpkin cream & truffle

Dessert

Wedding cake which you will bring us
Fresh seasonal fruits



WEDDING GALA DINNER

— MENU No 5

Appetizer

Dish which (includes):

Tzatziki (yogurt, cucumber, garlic)
Smashed Bean's local with onion & olive oil (local specialty)
Spicy Cheese Salad
White eggplant rolls
Tomato Balls cherry tomatoes, onion & local herbs
Village Sausage
Mushroom stuffed with bacon, mozzarella & cream cheese

Salad

Individual

"PYRGOS" Salad

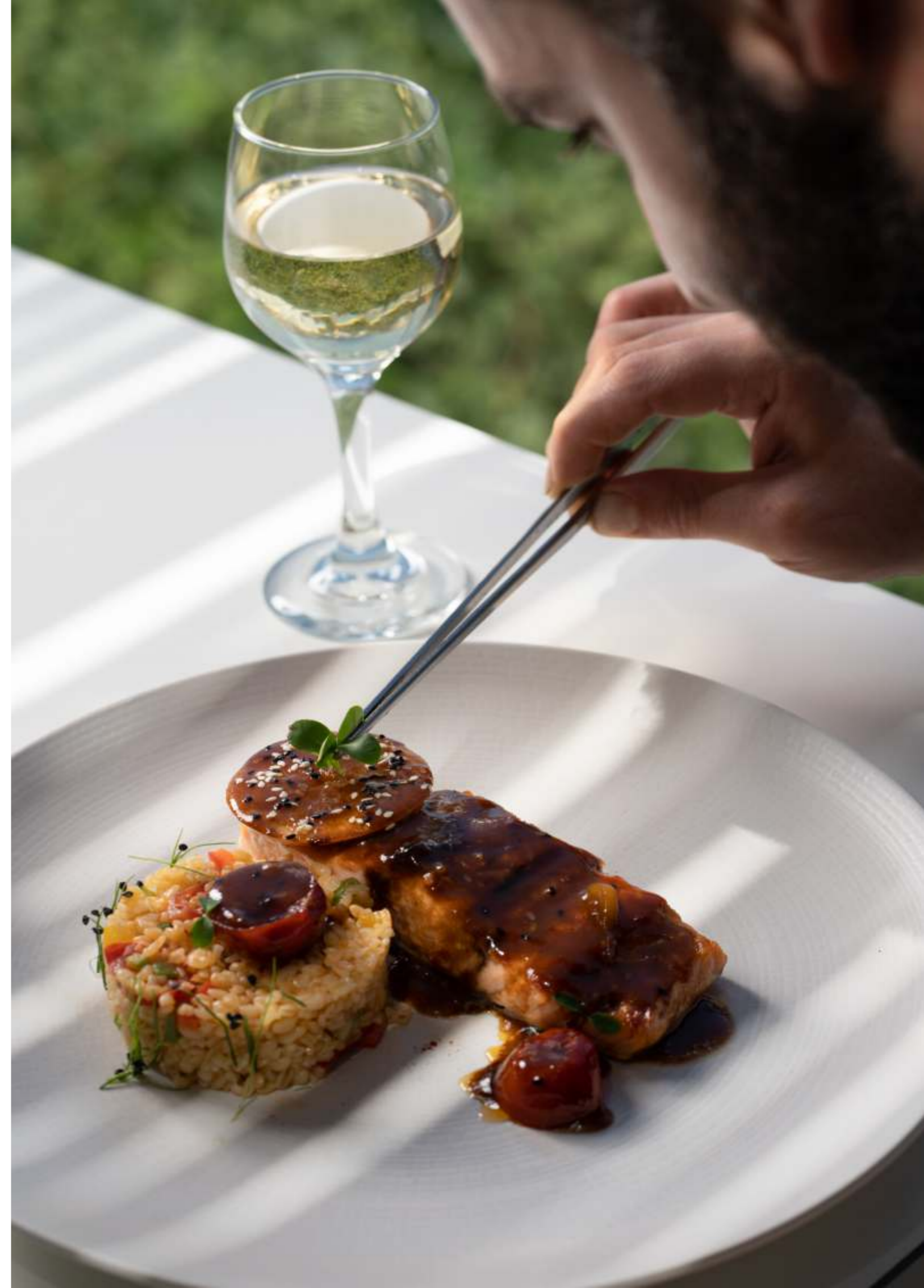
With baby spinach, arugula, pomegranate, dried fig, pine nuts, manouri cheese & sweet balsamic vinaigrette

Main dish

Lamb leg in suet with mustard sauce, baby potatoes, roasted eggplant & yogurt mint dip
or
"Pork Fillet Medallion" with tarragon, Santorini vinsanto & mashed potatoes
or
Salmon filet with aromatic bulgur wheat & orange sauce with mastic liquer
or
Risotto "Gemista" with tomato sauce & fresh vegetables

Dessert

Wedding cake which you will bring us
Fresh season's fruits





WEDDING GALA DINNER

— MENU No 6

Finger food (welcome drink) area

Flavored tomato with different Greek herbs & cream cheese (katiki domoko)
Mousse of cream cheese (Philadelphia) with prosciutto & dill
Mousse (mayonnaise-mustard) with chicken & parsley
Mousse of olives paste flavored with thyme, anchovies & parsley
Mousse of tuna sauce cocktail & parsley
Tomato Balls cherry tomatoes, onion & local herbs
Homemade Cheese Pies
Beef meat balls with basil
Village Sausage
Chicken nuggets

SERVED IN YOUR DINNER HALL

Salad

Individual

Greek farmer Salad (tomato, cucumber, peppers, onion, Greek feta cheese, olives & caper)

Main dish

Marinated chicken fillet with basmati rice & savory tomato sauce from Santorini

or

"Lamb "Kleftiko" cooked in wax paper with various local vegetables & cheese

or

Sea bass with vegetables fricassee & lime

or

Risotto with mushrooms, pumpkin cream & truffle

Dessert

Wedding cake which you will bring us

Fresh seasonal fruits





WEDDING GALA DINNER

— MENU No 7

Soup

Soup gaspatsio with tomato, onion, cucumber, garlic & herbs

Appetizer

For 4 persons

Santorinian fava with cuttlefish pesto, potato chips & vinsanto sauce

Salmon marinated with herbs, citrus vinaigrette & fruit chunks

Steamed mussels with saffron

Shrimp debura with yogurt dip

Salad

For 4 persons

Pyrgos Salad Special

Spinach, rocket, pomegranate, dried fig, pine nuts,

"manouri" cheese, balsamic vinaigrette with honey

Main dish

Lamb leg in suet with mustard sauce, baby potatoes, roasted eggplant & yogurt mint dip

or

Crawfish crumbs barley with tomato sauce, fr. onion, truffle bisque & cherry

or

"Gild head bream" served with steamed vegetables, olive oil & lemon

or

Risotto "Gemista" with tomato sauce & fresh vegetables

Dessert

Wedding cake which you will bring us

Fresh seasonal fruits





WEDDING GALA DINNER

— MENU No 8

Appetizer

For 4 persons

Smashed Bean's local with onion and olive oil (local specialty)
Tomato Balls cherry tomatoes, onion & local herbs (local specialty)
Grilled Octopus with olive oil, vinegar & oregano
Salmon marinated with herbs, citrus vinaigrette & fruit chunks
Fried Calamari
Steamed mussels with saffron
Grilled Shrimps with sauce of feta & rusks

Salad

For 4 persons

Crab Salad
with lettuce, avocado, cucumber, spring onion, lemon-oil sauce

Main dish

In the middle per 4 people

Grill lobster, grouper fillet, swordfish, shrimps & steamed Vegetables

Dessert

Wedding cake which you will bring us
Fresh seasonal fruits

- 0 - 2 years old free of charge
- 2 - 8 years old we offer Children menu

— MENU —

- Seasonal Salad or sticks of carrot & cucumber
- Chicken nuggets with French fries
or Pasta
or Burger
with French fries
- Unlimited soft drinks, juices & water





buffet

your way



WEDDING GALA DINNER

— BUFFET 1

Cold Appetizers

Tzatziki (yogurt, cucumber, garlic)
Spicy Cheese Salad
Smashed Bean's local with onion and olive oil (local specialty)
Variety of cheeses & smoked cold cuts

Hot Appetizers

Tomato Balls (cherry tomatoes, onion & local herbs)
Handmade Cheese pie
Grilled Zucchini from Santorini with extra virgin olive oil & balsamic vinegar
Handmade Spring rolls with chicken cabbage, cheese & sweet chili sauce

Salad

Spinach pie with baby spinach, crispy sheed with sesame seeds, sour cream, fr. onion, dill & citrus vinaigrette.
Greek farmer Salad (tomato, cucumber, peppers, onion, Greek feta cheese, olives & caper)
Pasta salad (pennies, cherry tomato, chicken, parmesan & mayonnaise)

Main dish

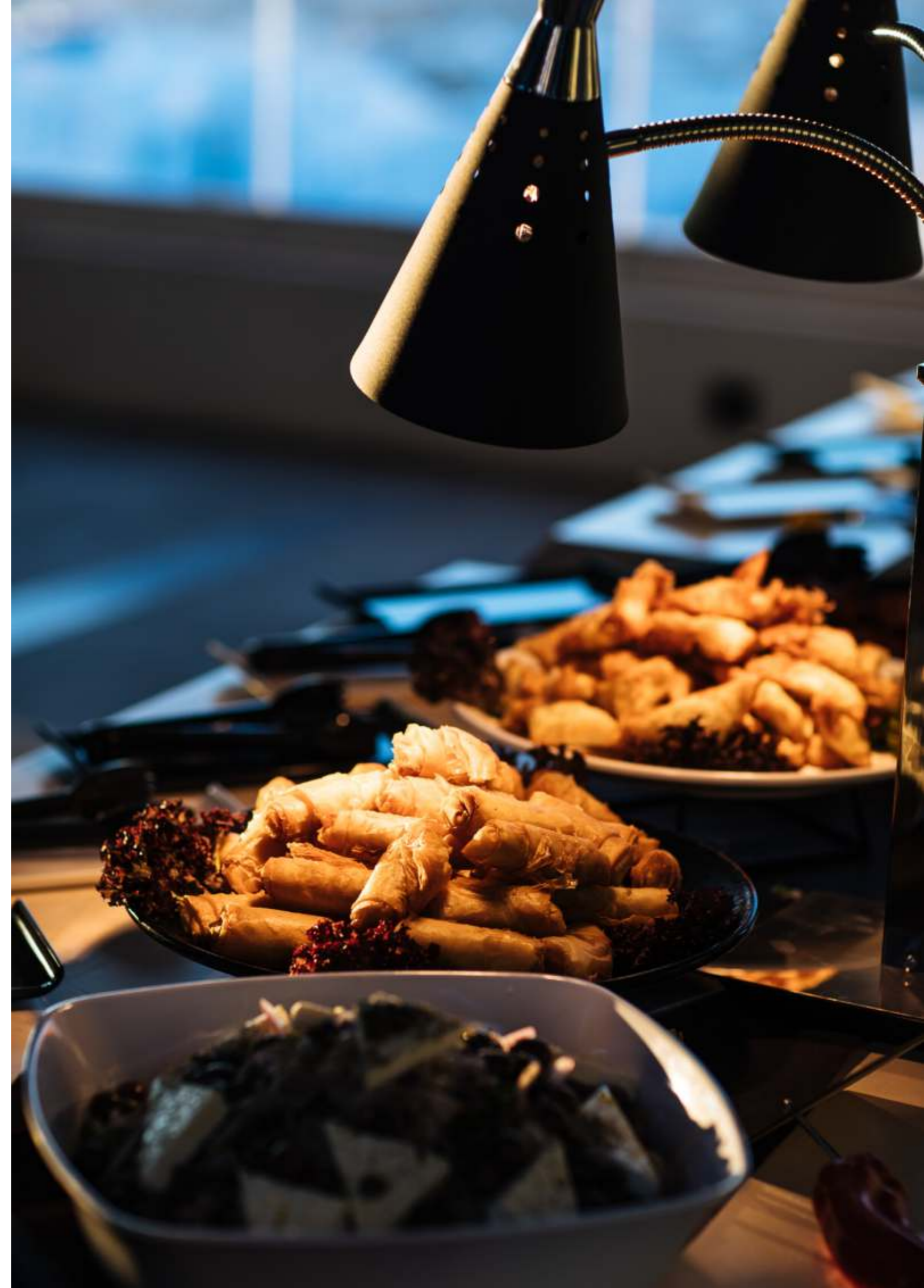
Tortellini Carbonara (Bacon, fresh mushrooms, cream)
Chicken chops with mustard sauce & fresh herbs
Pork souvlaki
Rolled pork fillet with Vinsanto sauce
Fish "spetsiota (swordfish with tomato sauce, onion & herbs)

Side dish

Oven potatoes with rosemary
Rice with mix vegetables & saffron

Dessert

Wedding cake which you will bring us
Fresh seasonal fruits





WEDDING GALA DINNER

— BUFFET 2

Cold Appetizers

Tzatziki (yogurt, cucumber, garlic)
Spicy Cheese Salad
Smashed Bean's local with onion & olive oil (local specialty)
Variety of cheeses & smoked cold cuts
Potato salad with Salomon

Hot Appetizers

Tomato Balls (cherry tomatoes, onion & local herbs)
Handmade Cheese pie
Grilled Zucchini from Santorini with extra virgin olive oil & balsamic vinegar
Handmade Spring rolls with chicken cabbage, cheese & sweet chili sauce

Salad

Mixed salad with pine, marinated grapes, fresh herbs & apricot vinaigrette
Gardener (lettuce, cabbage red and white, carrot, rocket a with sauce of balsamic)
Greek farmer Salad (tomato, cucumber, peppers, onion, Greek feta cheese & olives)

Main dish

Risotto with a variety of mushrooms & truffle
Tortellini Carbonara (Bacon, fresh mushrooms, cream)
Moussaka (Greek specialty) with eggplant, potatoes, beef meat, béchamel & cheese
Grilled Beef Burger with sauce of yogurt & herbs
Leg of chicken with BBQ sauce
Oven lamp with sauce of garlic & greek herbs
Pork souvlaki
Fish "spetsiota" (sword fish with tomato sauce, onion & herbs)

Side dish

Oven potatoes with rosemary
Rice with mix vegetables & saffron

Dessert

Wedding cake which you will bring us
Fresh season's fruits



WEDDING GALA DINNER

— BUFFET 3

Cold Appetizers

Variety of pastry
Variety of cheeses & smoked cold cuts
Tzatziki (yogurt, cucumber, garlic)
Spicy Cheese Salad
Smashed Bean's local with onion & olive oil (local specialty)

Hot Appetizers

Tomato Balls (cherry tomatoes, onion & local herbs)
Handmade Cheese pie
Mushrooms Porto Bello staff with feta (geek cheese) tomato fresh onion & garlic oil
Fried peppers with vinegar & olive oil
Handmade Spring rolls with chicken cabbage, cheese & sweet chili sauce
Mussels Risotto with saffron & zucchini
Fried calamari
Shrimps saganaki with fresh tomato sauce & feta cheese
Grilled octopus with olive oil, vinegar & oregano
Santorinian white eggplant baked with flavored garlic oil

Salad

Crab Salad with lettuce, avocado, spring onion, lemon-oil sauce
"PYRGOS" Salad
With baby spinach, arugula, pomegranate, dried fig, pine nuts, manouri cheese & sweet balsamic vinaigrette
Greek farmer Salad (tomato, cucumber, peppers, onion, Greek feta cheese, olives & caper)

Main dish

Moussaka (Greek specialty) with eggplant, potatoes, beef meat, béchamel and cheese
Braised pork neck with celery root sauce
Chicken chops with sauce of mustard
Pork souvlaki
Oven lamp with sauce of garlic & greek herbs
"Stuffed Pork Fillet" with Chlora cheese, green peppers, sweet-sour sauce
Swordfish with fricassee vegetables & lemon balm
Lobster "mentayion" (whole lobster boiled with mayonnaise)

Side dish

Oven potatoes with rosemary
Rice with mix vegetables & saffron
Fresh steamed vegetables

Dessert

Wedding cake which you will bring us
Fresh season's fruits or handmade traditional sweets





canapés

finger food & midnight buffet

— SEVERAL OF CANAPES

1. Mousse of cream cheese (Philadelphia) with smoked salmon and dill (35 pieces)
2. Yoghurt mousse flavored with mint and smoked turkey (35 pieces)
3. Roquefort mousse with bacon and walnuts (35 pieces)
4. Philadelphia mousse and cream cheese (manouri) with raspberry jam (35 pieces)
5. Flavored tomato with different Greek herbs and cream cheese (katiki domoko) (35 pieces)
6. Mousse of cream cheese (Philadelphia) with prosciutto and dill (35 pieces)
7. Various vegetables with tuna fillet (35 pieces)
8. Mousse (mayonnaise-mustard) with chicken and parsley (35 pieces)
9. Mousse or paste from olives flavored with thyme, anchovies and parsley (35 pieces)
10. Mayonnaise prosciutto and rocks of parmesan (35 pieces)
11. Flavored butter-beetroot and ham (35 pieces)
12. Cream cheese (katiki domokou) with smoked trout and dill (35 pieces)
13. Basilica pesto with tomato, mozzarella and basilica oil (35 pieces)
14. Tomato, onion, green pepper and feta cheese (oregano -parsley) (35 pieces)
15. Feta mousse with salami d'italiano and parsley (35 pieces)

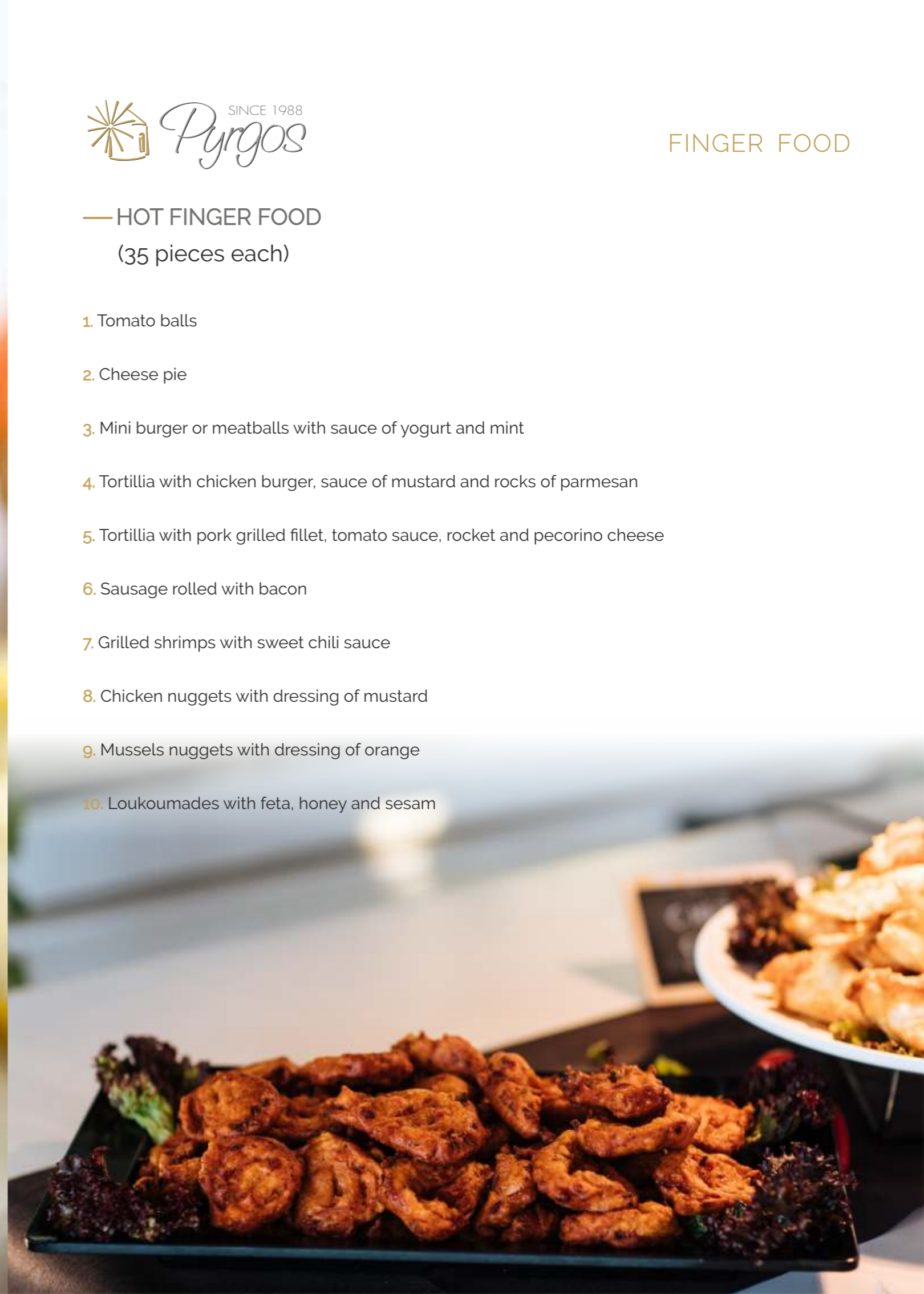




FINGER FOOD

— HOT FINGER FOOD (35 pieces each)

1. Tomato balls
2. Cheese pie
3. Mini burger or meatballs with sauce of yogurt and mint
4. Tortillia with chicken burger, sauce of mustard and rocks of parmesan
5. Tortillia with pork grilled fillet, tomato sauce, rocket and pecorino cheese
6. Sausage rolled with bacon
7. Grilled shrimps with sweet chili sauce
8. Chicken nuggets with dressing of mustard
9. Mussels nuggets with dressing of orange
10. Loukoumades with feta, honey and sesam





MIDNIGHT BUFFET

— MIDNIGHT BUFFET 1

Pork Souvlaki
Chicken Chops
Pizza
French fries
Tzatziki (yogurt, cucumber, garlic)

— MIDNIGHT BUFFET 2

Chicken Souvlaki
Mini Burgers
Tortilla pies
French fries
Greek Salad

— MIDNIGHT BUFFET 3

Chicken Nuggets
Burgers
Kebab
French fries
BBQ sauce

— MIDNIGHT BUFFET 4

•GREEK NIGHT•

Pork Souvlaki & Chicken Souvlaki
Kebab
Tzatziki (yogurt, cucumber, garlic)
Pita bread
French fries



drink
me

DRINKS LIST

— WHITE WINES 750ml

Aμ

Sigalas Domaine – PGI Cyclades
Assyrtiko/Monemvasia

AIDANI

Argyros Estate – PGI Cyclades
Aidani

SANTORINI GAVALAS

Gavalas Winery – PDO Santorini
Assyrtiko

SANTORINI FAMILIA

Hatzidakis Winery – PDO Santorini
Assyrtiko

ASSYRTIKO GRAND RESERVE

Santo Winery – PDO Santorini

— ROSE WINES 750ml

GRACE

Avantis Winery Santorini – PGI Cyclades
Mandilaria

ROSETTE

Hatzidakis Winery – PGI Cyclades
Mandilaria

VOUDOMATO

Gavalas Winery – PGI Cyclades
Voudomato

VIVLIA CHORA

Ktima Vivlia Chora – PGI Pangeon
Syrah





DRINKS LIST

— RED WINES 750ml

MAVROTRAGANO 2014

Hatzidakis Winery – PGI Cyclades
Mavrotragano

MEGAS OENOS 2015

Skouras Domaine – PGI Peloponnese
Agiorgitiko/Cabernet Sauvignon

KTIMA KIR-YIANNI "YIANAKOHORI HILLS" 2015

Ktima Kir Yianni – PGI Imathia
Syrah/Merlot/Xinomavro

GRANDE RESERVE NAOUSSA 2012

Boutari Wines – PDO Naousa
Xinomavro

— HOUSE WINE 1000ml

White Barel

Roze Barel

Red Barel

Glass

— SPARKLING WINE

Cair Brut

Moschato Dasti

Prosecco glass



DRINKS LIST

— RED WINES 750ml

MAVROTRAGANO 2014

Hatzidakis Winery – PGI Cyclades
Mavrotragano

MEGAS OENOS 2015

Skouras Domaine – PGI Peloponnese
Agiorgitiko/Cabernet Sauvignon

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Cair Brut

Moschato Dasti








Prosecco glass







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