

BRONZE - "Mykonos" | *Mediterranean Sharing Experience*

£58 per person*

Authentic mezze dining for intimate Greek celebrations

Your Hellenic Journey:

- Arrival: Traditional Greek olives, feta & artisan bread basket
- Anthósma Canapés: 3 pieces per guest (Chef's selection from cold collection)
- Sharing Mezze Feast: Choose 4 starters + 4 mains + 3 sides from your menu
- **Dessert**: Choice of 3 mini Greek desserts from sharing platter
- Finale: Greek coffee station with loukoumi (Turkish delight)

Includes:

- Premium table linen in white or Mediterranean blue
- Traditional Greek crockery & polished cutlery
- Professional service staff (1:20 ratio)
- All cooking equipment & mezze platters
- **Complimentary menu tasting for 2** (bookings over £5,000)
- Personal consultation with Chef on Greek traditions

Midlands Advantage: Free travel within 1 hour of Birmingham

SILVER - "Santorini" | Enhanced Greek Celebration

£75 per person*

Our most popular Greek package - daytime to evening

Your Extended Feast:

- Welcome: Ouzo or Tsipouro reception (1 glass per guest)
- **Anthósma Canapés**: 6 pieces per guest (mixed hot & cold)
- **Sharing Mezze**: Choose 4 starters + 4 mains + 3 sides + premium proteins
- Dessert: Mini dessert platter (4 options) served family-style
- Evening: Greek street food station (gyros or souvlaki for 2 hours)
- Finale: Greek coffee with Metaxa option

Includes:

- Choice of 15 linen colours (Mediterranean palette)
- Premium Greek-inspired tableware & glassware
- Professional service staff (1:15 ratio)
- Dedicated Event Manager for Greek traditions
- All equipment, setup & breakdown



- **Complimentary menu tasting for 2** (bookings over £6,500)
- Chef's heritage story card at each table

Midlands Advantage: Free travel, setup & venue consultation within 1 hour

W GOLD - "Athens" | The Complete Hellenic Wedding

£92 per person*

A true Greek wedding feast from ceremony to night

Your Full Greek Celebration:

- **Ceremony**: Traditional koufeta (sugar-coated almonds) for guests
- **Welcome**: Signature Greek cocktail & canapé reception (8 Anthósma pieces)
- Sharing Mezze: All starters + 4 premium mains (lamb, seabass, swordfish, prawns) + all sides
- Dessert: Opulent dessert display with baklava, loukoumades& yogurt station
- **Evening**: Live souvlaki grill station + Greek buffet (2.5 hours)
- Finale: Greek coffee & Metaxa service with filo pastry demo

Includes:

- Bespoke linen & napery design service
- Luxury Greek-themed table settings & charger plates
- White-glove service staff (1:12 ratio)
- Personal Event Designer (planning & on-the-day)
- On-site Greek chef for key moments
- **Complimentary menu tasting for 4** (bookings over £8,000)
- Traditional elements: plate breaking (optional), koufeta, music coordination

Midlands Advantage: Free travel, overnight equipment hold & collection

PLATINUM - "Olympus" | Bespoke Greek Culinary Journey

£128+ per person*

A once-in-a-lifetime Greek wedding experience

Your Bespoke Hellenic Legacy:

- Exclusive: Personal menu design with Chef's family recipes
- Arrival: Bespoke Greek cocktail creation & full Anthósma collection
- Chef's Table: Interactive mezze prep at guest tables
- Sharing Feast: Unlimited mezze with premium ingredients (whole lamb, lobster)
- **Wine**: Curated Greek wine flight (Assyrtiko, Agiorgitiko, Mavrodaphne)
- **Dessert**: Greek pastry chef station + live loukoumades + full display
- **Evening**: Multiple stations (gyros, souvlaki, seafood bar, cheese station)



• Traditions: Full coordination of Greek customs, family recipe cards for guests

Includes:

- Designer bespoke table settings & Greek artisan ceramics
- · Sommelier service for Greek wine pairings
- White-glove service staff (1:8 ratio)
- Personal Event Designer (full weekend service)
- Chef present for entire event
- **Complimentary tasting for 6** (bookings over £10,000)
- **Legacy element**: Framed wedding menu recipe, handwritten by Chef

Midlands Advantage: Comprehensive logistics within 1 hour, full weekend coordination

What Every Ares Ti Greek Wedding Guarantees

- √By a Greek Chef 20 years authentic experience, family recipes, true Hellenic hospitality
- ✓ **All-inclusive pricing** includes VAT, free travel within 1 hour, setup/breakdown
- √Authentic ingredients Imported Greek products, local Midlands produce
- ✓ **Expert team** Mediterranean-trained chefs, Greek-speaking staff available
- √**Transparency** Pricing locked 4 months prior, no hidden fees
- ✓ Cultural authenticity Traditional elements woven throughout
- √Flexibility All dietary requirements elegantly accommodated

Greek Wedding Add-Ons

- Greek Drinks: Ouzo/Metaxa welcome from £12pp | Greek wine pairings from £18pp
- **Premium Bar**: Greek spirits, cocktails, sommelier service
- Greek Cake: Traditional Vasilopita or custom creation
- Late Night: Loukoumades truck, gyros station from £10pp
- **Q** Hellenic Styling: Blue & white theming, olive branches, bouzouki music coordination

Book Your Greek Wedding Consultation

Personal tasting with Chef in Birmingham, featuring family recipes and traditions

*All prices include VAT. Minimum guests: Mykonos (45), Santorini (55), Athens (70), Olympus (90). 2026 & 2027 dates now booking.