



AEOLIS TINOS SUITES

EVENT & WEDDING
MENUS 2026



RAISE A GLASS TO UNPARALLELED
TASTE HARMONY

DRINKS & BEVERAGES

ESSENTIAL SELECTION

Aeolis Wine (White, Red, Rose), Still and Sparkling Water,
Soft Drinks, Beer

€20/person

CELEBRATION SELECTION

Aeolis Wine (White, Red, Rose), Still and Sparkling Water,
Soft Drinks, Beer, Vodka, Whiskey, Gin, Rum, 2-3 Cocktails

€35/person

PREMIUM SELECTION

Aeolis Wine (White, Red, Rose), Still and Sparkling Water,
Soft Drinks, Beer, Vodka, Whiskey, Gin, Rum, 2-3 Cocktails,
Sparkling Wine, Champagne

€40/person

COCKTAILS

CLASSIC COCKTAIL MENU

Aperol Spritz

Aperol, Sparkling Wine, Club Soda

Greek Spritz

Mastiha Liqueur, Sparkling Wine, Club Soda

Mojito

White Rum, Lime, Mint, Sugar, Club Soda

Moscow Mule

Vodka, Lime, Ginger Beer

SIGNATURE COCKTAIL MENU

Hugo

Sparkling Wine, StGermain Elderflower Liqueur, Club Soda

Margarita

Tequila Blanco, Triple Sec, Agave, Lime

Old Fashioned

Bourbon, Angostura Aromatic Bitters, Maple Syrup

Daiquiri

White Rum, Lime, Sugar

"The cocktails presented are indicative. Upon consultation, we can create additional options tailored to your preferences."



A WARM WELCOME
TO A CELEBRATION OF FLAVORS

WELCOME MENU

WELCOME 1

€7 / person

- Cones with glazed beef & graviera cheese
- Bruschetta with basil pesto

WELCOME 2

€10 / person

- Tartlet with taramasalata, olive oil & lemon
- Bruschetta with basil pesto
- Baby potatoes stuffed with Tinos louza & graviera cheese

WELCOME 3

€12 / person

- Cones with chicken curry
- Assorted cheeses & cold cuts from Tinos
- Tartlet with kagianas mousse

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LOVE INFUSED IN EVERY BITE

FINGER FOODS

FINGER FOOD MENU 1

€30 / person

- Shot glass of tabbouleh with salmon, grape molasses & paprika
- Turkey rolls with cheese & sun-dried tomato
- Stuffed mushrooms with cheese
- Cones with glazed beef & cheese
- Beef soutzoukakia with tomato jam
- Mini pork skewers with rosemary
- Shot glass of bitter chocolate mousse & biscuit

FINGER FOOD MENU 2

€45 / person

- Bruschetta with sun-dried tomato & goat cheese
- Shot glass with quinoa, avocado & tomato
- Cones with chicken curry
- Tramezzino with cream cheese, Tinos louza & cherry tomatoes
- Pork bites with honey & mustard
- Mini chicken skewers
- Baby potatoes with thyme
- Cheese pie
- Mini burger
- Shot glass of chocolate mousse & biscuit
- Shot glass of white chocolate mousse & forest berries

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CULINARY MAGIC
FOR YOUR SPECIAL MOMENTS

SEATED-SERVING MENU

MENU 1 – MEDITERRANEAN ELEGANCE

€45 / person

- Green salad with peach & prosciutto
- Lasagna with wild mushrooms & mozzarella
- Chicken with capers, olives, lemon sauce, baby potatoes & rosemary
- Panna cotta with espresso sauce

MENU 2 – ITALIAN COMFORT

€50 / person

- Green salad with almonds, chili pepper & Tinos fresh cheese
- Lasagna bolognese with tomato sauce
- Chicken roulade with prosciutto, Tinos graviera & celeriac
- Tiramisu

MENU 3 – AEGEAN SEAFOOD

€55 / person

- Marinated multicolored cherry tomatoes with sea fennel, capers, carob rusks & fresh basil
- Orzo with braised shrimp, sweet wine & chili flakes
- Sea bream fillet with celeriac purée, zucchini & rockfish sauce
- Lemon mousse with basil & praline ice cream

MENU 4 – FINE COMFORT CUISINE

€60 / person

- Tomato gazpacho with feta mousse & croutons
- Arancini with beef, roasted eggplant mousse & parmesan cream
- Beef cheek with mashed potatoes & red wine sauce
- Lemon semifreddo & butter crumble

MENU 5 – SEA & LAND HARMONY

€60 / person

- Fish soup made from rockfish stock with fresh tomato
- Orzo with shrimp, sweet wine & chili flakes
- Lamb shank with cauliflower purée
- Vanilla panna cotta & forest berries

MENU 6 – MODERN SEAFOOD

€60 / person

- Sea bass ceviche
- Shrimp risotto with saffron
- Fish fillet with grilled lettuce & mustard pickle
- Tart with praline cream & vanilla ice cream

MENU 7 – GOURMET EXPERIENCE

€60 / person

- Panzanella with buffalo burrata
- Mini bruschetta with truffle butter & prosciutto
- Saffron risotto with parmesan flakes & dried prosciutto
- Beef tagliata with gremolata
- Tiramisu

MENU 8 – CYCLADIC ROOTS

€60 / person

- Salad with multicolored cherry tomatoes, Tinos cucumber, pickled onion, sea fennel & Tinos grape molasses vinaigrette
- Lamb meatballs with eggplant purée
- Beef osso buco with Tinos white beans & thyme
- Bitter chocolate mousse with almond biscuits & caramel sauce

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WHERE FLAVOR
AND MEMORIES MEET

BUFFET OPTIONS

WELCOME

- Mini tartlets with Tinos cheese & fig chutney
- Mini bruschetta with basil pesto & Tinos louza
- Tortilla roll with chicken curry
- Mini tartlet with kariki cream & dates
- Shot glasses with feta mousse, Florina pepper & thyme
- Tortilla roll with glazed beef & graviera cheese

SALADS

- Greek salad
- Mixed green salad with sun-dried tomato, manouri cheese & dried figs
- Pasta salad
- Green salad with green apple, black raisins & Tinos fresh cheese
- Quinoa salad with multicolored peppers, mint, parsley, olive oil, vinegar, mustard & honey
- Quinoa salad with shrimp, mango & wakame
- Tinos white bean salad
- Iceberg salad with cherry tomatoes, walnuts & kariki dressing

STARTERS

- Minced meat pie / Leek pie / Cheese pie
- Oven-baked eggplants with feta & tomato
- Fava purée with caramelized onions
- Stuffed mushrooms with Tinos louza & graviera cheese
- Baby potatoes with turmeric & honey

SPREADS

- Eggplant spread
- Spicy cheese spread
- Tzatzik

MAIN DISHES

- Lemon-braised beef
- Beef stew in tomato sauce
- Beef or chicken patties
- Pork chops with BBQ sauce
- Pork bites with honey & mustard
- Grilled sea bream fillet with lemon & thyme
- Grilled shrimp with fresh herbs
- Mini salmon skewers
- Mini skewers of pork / beef / chicken
- Wild mushroom risotto & truffle
- Skioufichta pasta with tomato sauce & basil

LIVE CARVING

- Whole roasted pork leg with beer sauce

SIDE DISHES

- Rice pilaf
- Oven-baked potatoes with rosemary
- Crushed baby potatoes with herbs
- Grilled vegetables
- Buttered penne with tomato

DESSERTS

- Tiramisu
- Galaktoboureko
- Baklava
- Ice cream
- Fresh fruit

LATE NIGHT SNACK

- Pizza
- Mini burger
- Hot dog

OPTION 1 €60/PERSON

- 2 Salads ○ 2 Starters ○ 2 Spreads
- 3 Main Dishes ○ 2 Side Dishes ○ Live Carving
- 2 Desserts

OPTION 2 €70/PERSON

- 3 Salads ○ 2 Starters ○ 2 Spreads
- 4 Main Dishes ○ 3 Side Dishes ○ Live Carving
- 2 Desserts

VAT is not included

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TAILORED & CUSTOM MENUS

At our hotel, we believe that every event is unique. For this reason, we offer the possibility to create **tailored and fully custom menus**, designed according to our guests' preferences and specific requirements.

In close collaboration with our team, menus can be customized to include:

- Cuisine style and culinary concept
- Dish selection and service format
- Dietary preferences and restrictions (vegetarian, vegan, gluten-free, etc.)
- Beverage and cocktail pairings
- Themed menus for weddings and special events

All menus are created **upon consultation and prior arrangement**, ensuring a personalized dining experience that reflects the vision, style, and character of each event.

Our team is always available to guide you through the process and propose high-quality, thoughtfully curated solutions.



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