



asterion

SUITES & SPA

*Designed for adults*

The Cretan banqueting experience

**At Asterion Suites & Spa  
we re-discover the essence of simplicity..**

In the flavors, the aromas, the styling...

And this is what creates a memorable hospitality  
experience.

And for that reason we've created special menus with  
Cretan taste, fresh ingredients and mediterranean  
essence.



# It's Coffee Break Time



It's Coffee Break Time

## The Morning Break

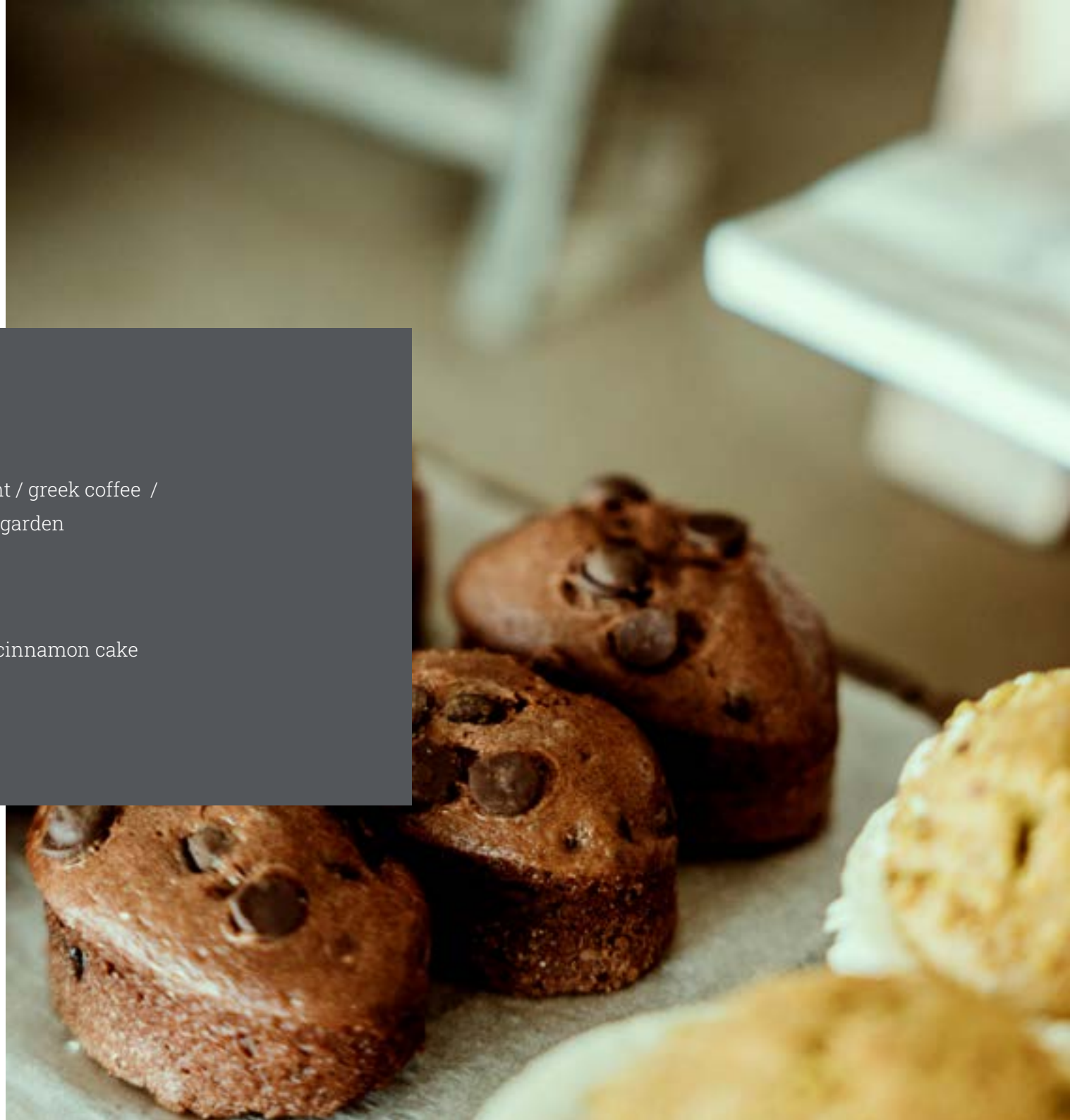
**Drinks:** Freshly brewed filter coffee / instant / greek coffee / decaffeinated / tea selection from our herb garden

**Juices:** Fresh orange juice

**Water:** Mineral water

**Local biscuits:** Chocolate / carob biscuits / cinnamon cake

**Price: € 8.00 per person**



It's Coffee Break Time

## The Booster

**Drinks:** Freshly brewed filter coffee / instant / greek coffee  
espresso choices / decaffeinated / tea selection from our herb garden

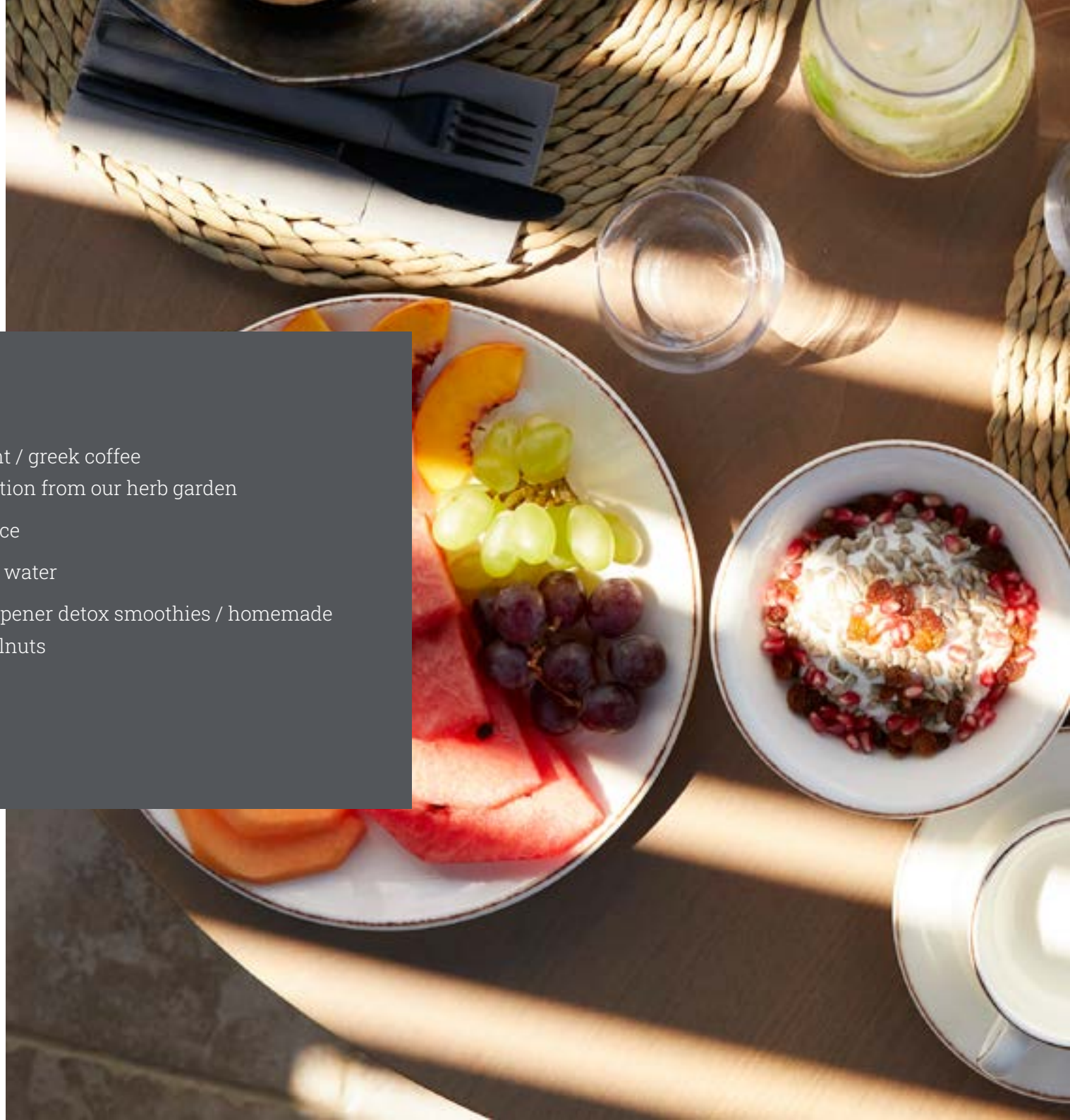
**Juices:** Fresh orange juice / fresh mixed juice

**Water:** Mineral water / carbonated mineral water

**Coffee Crackers:** Various cereal bars / eye opener detox smoothies / homemade granola / cretan yogurt with honey and walnuts

**Fruits:** Fresh seasonal fruit cut

**Price: € 13.00 per person**



It's Coffee Break Time

## The Cretan

**Drinks:** Freshly brewed filter coffees / instant / espresso choices / greek coffees / decaffeinated / tea selection from our herb garden

**Juices:** Fresh orange juice / fresh mixed juice

**Water:** Mineral water / carbonated mineral water

**Coffee Crackers:** Chocolate / apple pie & vanilla / cinnamon biscuits /

**Cakes:** Mizithropitakia (local cheese pastries) / kaltsounakia (cretan sweet cheese pie) / portokalopita (traditional orange pie) / choco muffins

**Fruits:** Fresh seasonal fruit cut

**Price: € 15.00 per person**



## It's Finger Food Time

### The Bespoke Menu

**Drinks:** Freshly brewed filter coffee / instant / greek coffees / espresso choices / decaffeinated / tea selection from our herb garden

**Juices:** Fresh orange juice / fresh mixed juice

**Water:** Mineral water / carbonated mineral water

**Coffee Crackers:** Our homemade local biscuits-cinnamon / carob cake /sesame sticks / whole apple pie

#### Open Sandwiches:

- Smoked salmon wrapped in flat pita bread with a twist of Cretan local cheese, traditional herbs
- Cretan Prosciutto with fig chutney / local micro greens
- Small Takaki with feta / confit tomatoes / Cretan olive oil / oregano

**Selection of Greek Local antipasti:** Graviera Chanion / metsovone /arseniko Naxos / prosciutto Evritanias / pepper salami / marinated grill vegetables / onion confit / fig chutney / orange jam / apple and tomato chutney / kaltsounakia (cretan sweet cheese pie / spanakopitakia (local spinach pie) / mizithropitakia (local cheese pastries) / traditional xinomizithropitakia with honey and walnuts (local cheese pastries)

**Fruits:** Fresh seasonal fruit cut

**Price: € 24.00 per person**



# The Gastronomy Experience, made in Crete





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## The Stardust

### Cold Items:

- Cheesecake with local feta cheese / crispy bread / topped with fig jam
- Beef bresaola wrapped in tortilla with cream cheese
- Smoked salmon on rye bread
- Mykonian salad with trio cherry tomatoes / feta / olives / olive oil / oregano

### Hot Items:

- Marinated chicken souvlaki / fig chutney
- Beef gyros with Cretan yogurt sauce with a twist of local herbs
- Salmon burger / bao buns / sweet chilly mayo
- Marathopita (local fennel pie) / honey Lemon essence
- Prawn wrapped with bang o / chilly & onion chutney

### Desserts:

- Salted caramel cake glazed with Valrhona chocolate
- Choco fudge cake
- Fruit tart
- Mini saragli topped with pistachio nuts
- Lokmades with honey and local roasted nuts

**Price: € 35.00 per person**



# The Gastronomy Experience Made in Crete

## The Kingdom

Avocado / honey lime sauce / marinated prawns / micro leaves salad / horseradish lime vinaigrette

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Potato and leek soup /olive crostini

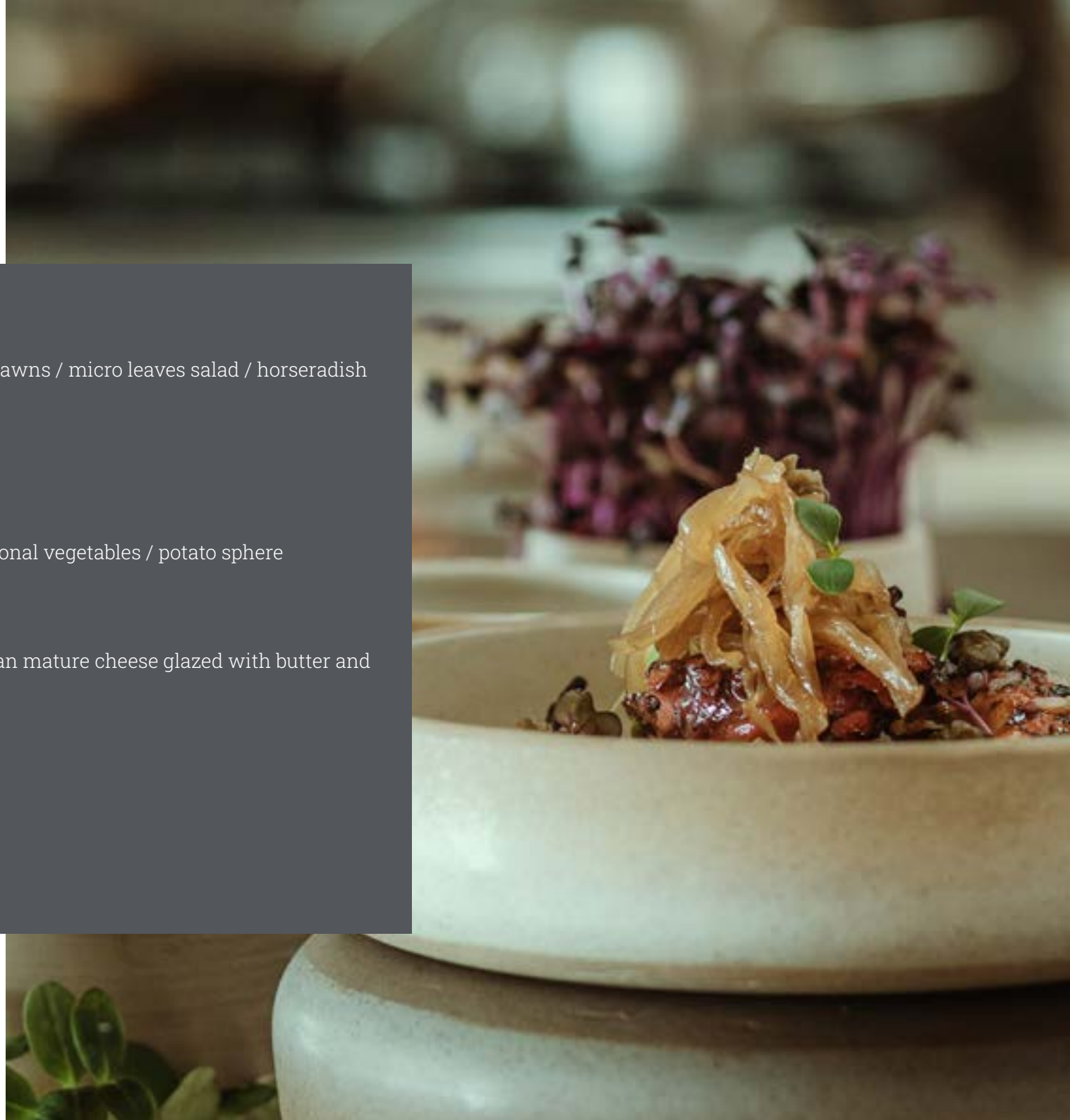
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Corn fed chicken breast /chicken jus / seasonal vegetables / potato sphere

### OR

Risotto with local forest mushrooms / Cretan mature cheese glazed with butter and herbs (VEGAN)

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Chocolate espresso cake / hazelnut crunch

**Price: € 50.00 per person**



## The Gastronomy Experience Made in Crete

### Meat the fish

Smoked salmon / manouri cheese / wild greens dill velouté

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Cream of pumpkin cappuccino soup dusted with cinnamon  
aroma Pumpkin crostini

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Angus Fillet of beef / wild mushrooms fricassee / mavrodaphne wine  
essence / seasonal vegetables / fondant potatoes

#### OR

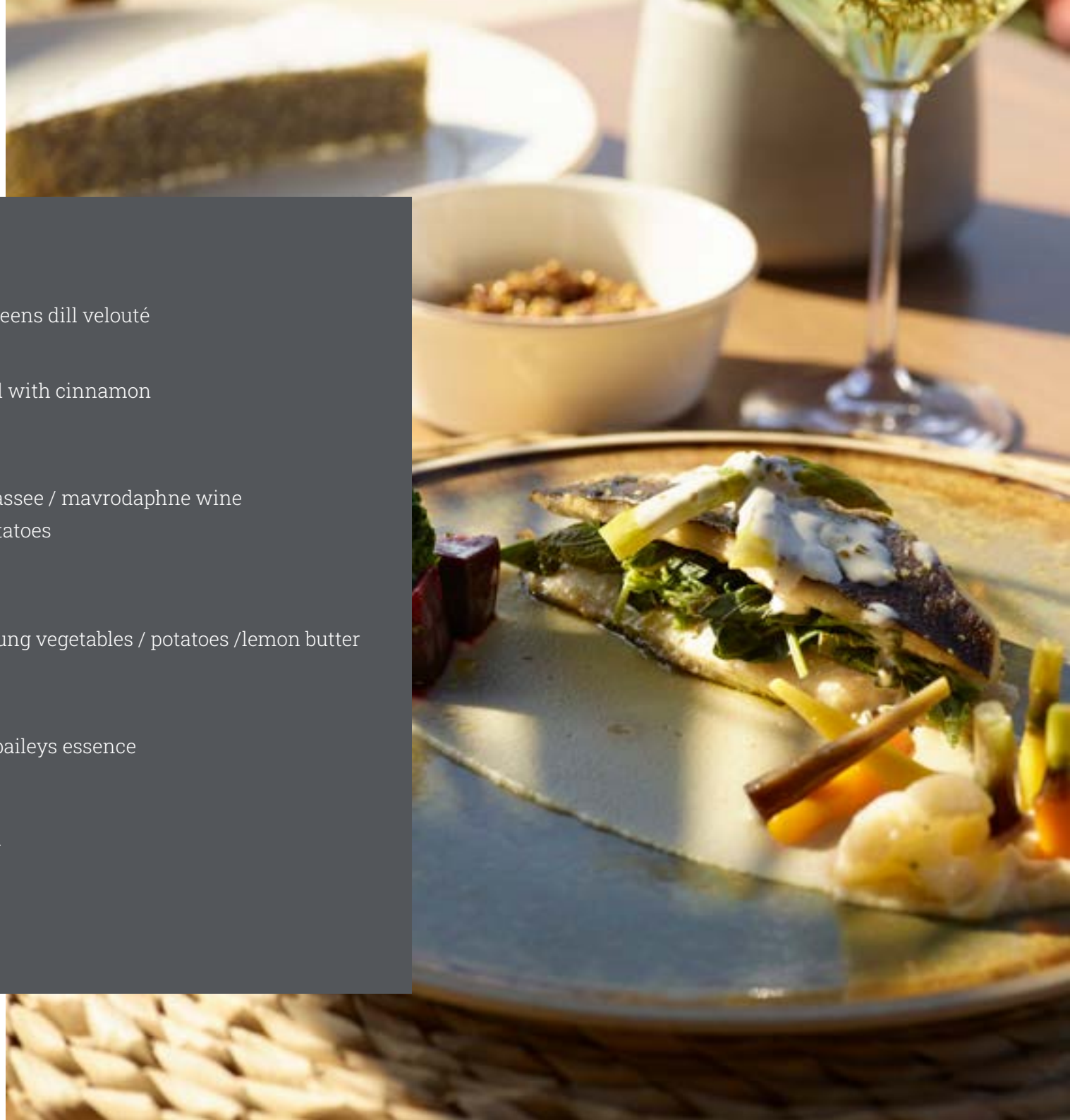
Pan fried seabass fillet / celeriac puree / young vegetables / potatoes /lemon butter  
chive sauce

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Salty caramel mousse / hazelnut crunch / baileys essence

#### OR

Strawberry caramel tart / vanilla ice cream

**Price: € 65.00 per person**



# A bespoke MICE experience

Luxury small & medium size  
incentives, meetings and events



## A bespoke MICE experience

At Asterion, we understand that each and every meeting, conference, incentive trip or team building event is unique and requires its own bespoke programme and set of experiences.

To meet your needs, we have developed **The bespoke MICE experience**, a holistic package available exclusively for you.



## Our Meeting Rooms

NAME	SIZE M2	HEIGHT	DIMENSIONS	THEATER	CLASSROOM	U-SHAPE	DINNING
Stardust	100	3.5	10m x 10m	60	30	30	60
Supernova	140	3.5	14m x 10m	100	50	60	100



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