

COSTA
NAVARINO



PRIVATE DINING
EXPERIENCE
2017



Private Dining

Whether you wish to share intimate moments in total privacy, planning a romantic dinner or an anniversary celebration, we will create for you an elegant and memorable event.

Choose from an inspired selection of fascinating indoor and outdoor venues and locations, and a wide variety of delightful menus, and let us offer you the ultimate private dining experience.



Flame Terrace

Set by a wonderful golf landscape backdrop, the elegant Flame terrace at The Dunes Clubhouse is the ideal spot for upscale private dining, enhanced by the alluring Ionian Sea sunset views.

*rental fee applies



The Westin Tower

With panoramic views of the Ionian Sea on every turn, The Westin Resort Costa Navarino tower is the perfect setting to enjoy our special menus and select wines in total privacy.

*rental fee applies

Your Private Dining Experience Flame Terrace & The Westin Tower

Menu #1

3 course menu at 80€ per person

Sea bass

With vegetable "briam" (oven baked vegetables with fresh tomatoes), fava puree with peas and saffron sauce

"Moussaka"

Layers of minced beef filet, besamel and vegetables, "mavrodafni" wine, Cretan "graviera" cheese and red pepper coolie with yoghurt

"Le petit Antoine"

Praline croustillant with gianduja chocolate cremeux, milk chocolate Chantilly, forest fruit coulis and toffee caramel

- *Beverages are not included.*
- *Standard flower, candle decoration & printed menus are included.*
- *Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.*
- *For any special requests or additional options, do not hesitate to contact us.*

Your Private Dining Experience Flame Terrace & The Westin Tower

Menu #2

3 course menu at 90€ per person

White grouper

With asparagus, purple potatoes, baby carrots and grenobloise sauce

Tenderloin of Beef

With Samos wine and black raisins sauce, potato gnocchi, speck, mushrooms, onions & creamed spinach

Velvet crème of "Jivara" milk chocolate

With dark chocolate caprese, caramel sauce and fresh strawberries textures

- *Beverages are not included.*
- *Standard flower, candle decoration & printed menus are included.*
- *Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.*
- *For any special requests or additional options, do not hesitate to contact us.*

Your Private Dining Experience Flame Terrace & The Westin Tower

Menu #3

4 course menu at 95€ per person

Artichoke, leek & "apaki" (cold cut) tart

Served with mixed leaf salad, cherry tomato & "katiki" cheese

Dorado

With fennel and leeks, zucchini, sauce bouillabaisse with saffron

Herb-crusted rack of lamb

With thyme-scented root vegetables, honey glazed shallots, anise-citrus sauce

Crème brulee

Flavored with fresh Tahitian vanilla bean, salted toffee caramel, praline and coffee coulis

- *Beverages are not included.*
- *Standard flower, candle decoration & printed menus are included.*
- *Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.*
- *For any special requests or additional options, do not hesitate to contact us.*

Your Private Dining Experience Flame Terrace & The Westin Tower

Menu #4

4 course menu at 100€ per person

Salad

With shrimps, quinoa, black raisins, pomegranate, orange, rocket and spearmint

Foie grass on "tsoureki"

Sweet bread crouton, apple and cinnamon puree, fig marmalade

Beef filet

With black raisin sauce, green asparagus and sweet potatoes with parmesan and king oyster mushrooms

Orange cream

With speculous crumble, nectar coulis and textures of "arbaroriza" herb

- *Beverages are not included.*
- *Standard flower, candle decoration & printed menus are included.*
- *Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.*
- *For any special requests or additional options, do not hesitate to contact us.*

Your Private Dining Experience Flame Terrace & The Westin Tower

Menu #5

4 course menu at 120€ per person

Squid spaghetti

With "ouzo" sauce, zucchini, fava bean puree and squid ink

Seabass

With "stamnagathi" greens, beetroot puree, baby carrots with bottarga lemon sauce

Beef filet

Vinsanto sauce, potatoes cake with truffle oil, celeriac and enoki mushrooms

Tart with yuzu crème

With dehydrated lemon custard, Italian meringue and raspberry flavored of rose coulis and sorbet

- *Beverages are not included.*
- *Standard flower, candle decoration & printed menus are included.*
- *Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.*
- *For any special requests or additional options, do not hesitate to contact us.*



BBQ Pits

Surrounded by The Romanos indigenous flora, our BBQ pits are ideal for friends and family dinners in utmost privacy. Under the attentive gaze of our Chefs, savor locally sourced organic meats and freshly caught fish cooked to perfection, accompanied by delicious sauces, dips and grilled baby vegetables, freshly picked from our own gardens.

BBQ Pits Menus 2017

Enjoy a tasteful selection of delicacies grilled by our chef's tableside.

Menu #1 BBQ

80€ per person (4 to 8 guests each table)

Cold Appetizers & Salads

"Melitzanosalata", smoked eggplant salad with red onion & garlic

"Tzatziki", yoghurt, cucumber and garlic salad

Traditional Greek salad with extra virgin olive oil

Assortment of freshly-baked breads and rolls

Hot... out of our Grills *

Served with a variety of condiments and sauces such as mustard, ketchup, bbq sauce, olive oil-lemon vinaigrette

Prawns with lemon olive oil sauce

Calamari marinated with fresh herbs

Grilled sardines

Pork pancetta

Breast of chicken marinated with fresh herbs and yoghurt

Messinian orange-scented sausages with mustard, honey and thyme

Ash-baked potatoes with yoghurt cream flavoured with dill

Desserts

Greek yoghurt with traditional spoon sweets, honey and walnuts

Seasonal fruit platter

* Local Lobster, Jumbo prawns, local oysters, Kobe Rib eye,

Kobe Fillet available upon request 130.00/Kgr

Day catch fish market 98.00/Kgr

- Beverages are not included. • Reservation 24 hours in advance is required.
- Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.
- For any special requests or additional options, do not hesitate to contact us.

BBQ Pits Menus 2017

Enjoy a tasteful selection of delicacies grilled by our chef's tableside.

Menu #2 BBQ

90€ per person (4 to 8 guests each table)

Cold Appetizers & Salads

"Melitzanosalata", smoked eggplant salad with red onion & garlic

"Tzatziki", yoghurt, cucumber and garlic salad

Traditional Greek salad with extra virgin olive oil

Assortment of freshly-baked breads and rolls

Hot... out of our Grills *

Served with a variety of condiments and sauces such as mustard, ketchup, bbq sauce, olive oil-lemon vinaigrette

Prawns with lemon olive oil sauce

Calamari marinated with fresh herbs

Grilled fresh octopus

Grilled sardines

Mini beef burgers with homemade ketchup

Breast of chicken marinated with fresh herbs and yoghurt

Messinian orange-scented sausages with mustard, honey and thyme

Grilled talagani cheese

Ash-baked potatoes with yoghurt cream flavoured with dill

Desserts

Greek yoghurt with traditional spoon sweets, honey and walnuts

Seasonal fruit platter

Chef's choice surprise dessert or ice cream

* Local Lobster, Jumbo prawns, local oysters, Kobe Rib eye,

Kobe Fillet available upon request 130.00/Kgr

Day catch fish market 98.00/Kgr

- Beverages are not included. • Reservation 24 hours in advance is required.
- Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.
- For any special requests or additional options, do not hesitate to contact us.

BBQ Pits Menus 2017

Enjoy a tasteful selection of delicacies grilled by our chef's tableside.

Menu #3 BBQ

105€ per person (2 to 8 guests each table)

Cold Appetizers & Salads

"Melitzanosalata", smoked eggplant salad with red onion & garlic

"Tzatziki", yoghurt, cucumber and garlic salad

Marinated fresh fish with herbs

Traditional Greek salad with extra virgin olive oil

Assortment of freshly-baked breads and rolls

Our special Greek salad

Hot... out of our Grills *

Served with a variety of condiments and sauces such as mustard, ketchup, bbq sauce, olive oil-lemon vinaigrette

Prawns with lemon olive oil sauce

Calamari marinated with fresh herbs

Grilled fresh octopus

Grilled sardines

Fish of the day from the daily catch

"Souvlakia" of pork neck with colourful bell peppers and red onion

Breast of chicken marinated with fresh herbs and yoghurt

Mini beef burgers with homemade ketchup

Lamb chops marinated with rosemary, garlic and orange

Grilled talagani cheese

Grilled Vegetables

Ash-baked potatoes with yoghurt cream flavoured with dill

Desserts

Greek yoghurt with traditional spoon sweets, honey and walnuts

Seasonal fruit platter

Chef's choice surprise dessert or ice cream

* Local Lobster, Jumbo prawns, local oysters, Kobe Rib eye,

Kobe Fillet available upon request 130.00/Kgr

Day catch fish market 98.00/Kgr

- Beverages are not included. • Reservation 24 hours in advance is required.
- Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.
- For any special requests or additional options, do not hesitate to contact us.



Celebration Cake Options

Celebration Cake Options

CAKES REQUEST (at least 48hrs in advance)

1. Shapes of cakes

- Round
- Triangle
- Square

3. Number of Servings Pricing

1-5	25 €
8-10	45 €
13-15	65 €
18-20	85 €

4. Flavors

- a. Classic cheese cake
- b. Lila Pause Chocolate caprese milk chocolate with strawberry namelaka & meringue
- c. Pistachio bavaroise with fresh strawberries & pistachio dacquoise
- d. Chocolate croustillant with milk chocolate & praline mousse

LAST MINUTE CAKES REQUEST (notice less than 48hrs)

1. **Shape of cakes:** round

2. **Servings:** 1-6 people maximum

3. **Price:** 40 € per cake

4. Flavors:

- a. Chocolate Mousse
- b. Tiramisu
- c. Oreo Cookies
- d. Vanilla Madagascar

- Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.
- For any special requests or additional options, do not hesitate to contact us.

COSTA
NAVARINO



A Magical Celebration

No matter the occasion, we will help you with every single detail to keep this day in your memory for a lifetime.



Book your Private Dining Experience

For special requests and reservations, please contact us at restaurants@costanavarino.com or (+30) 272 3097 584.

Reservation 48 hours in advance is required for all venues.