

MANDARIN ORIENTAL
COSTA NAVARINO

GROUPS & EVENTS





INTRODUCTION

Mandarin Oriental, Costa Navarino, the Group's first property in Greece, combines sophisticated design with Messenian traditions in a breathtaking Mediterranean setting.

Nestled on the southwest coast of the Peloponnese, the resort offers luxurious Suites and Villas with private pools, innovative dining, and bespoke wellness at its stunning Spa. With legendary service, captivating views, and dramatic sunsets, it is the perfect destination to experience a unique blend of Greek beauty and Oriental heritage.



Oliviera Terrace



Three Admirals Lounge



CHEF 'S NOTE

CAPACITY CHART

MENUS

BEVERAGE PACKAGES

CONTACT



CHEF 'S NOTE

At Mandarin Oriental, Costa Navarino, we believe in creating exceptional culinary experiences that celebrate the richness of local ingredients and the art of fine dining. Our menus for Groups & Events have been carefully curated to offer a harmonious blend of traditional flavours and contemporary techniques, ensuring every dish is a reflection of the region's vibrant culinary heritage.

Bertrand Valegeas,

Executive Chef, Mandarin Oriental, Costa Navarino





CAPACITY CHART

Outlet	Meeting			Standing Reception			Sit-Down dinner				
	Boardroom	Theatre	Cabaret	Total	Outdoors	Indoors	Total	Outdoors	Indoors	sq.m.	Ceiling Height (cm)
Three Admirals Lounge 3D Tour				150	120	30				443	408
Oliviera 3D Tour			40	350	300	50	210	180	30	868	415 - 510
Oliviera Terrace 3D Tour		80	75	200	200		120	120		430	356
Private Kitchen				25	25		16		16	168	320
Brasserie de la Bay 3D Tour	32	55	55	240	120	120	153	54	99	340	320
The Library 3D Tour	20	40	20	60		60	32		32	117,62	320
Tahir Restaurant 3D Tour				80	80		64	64		230	254
Ormos Beach Club 3D Tour				500	500		280	280			





MENUS

COFFEE BREAKS

LUNCH

RECEPTION

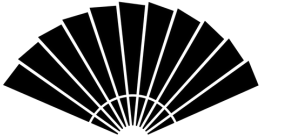
DINNER

AFTERHOURS NIBBLES

**All prices are inclusive of VAT.*



COFFEE BREAKS



MESSENIAN

EUR 55 / pp

- Croissant, cookie, muffin
 - Mini brioche, honeyed ham, lettuce, cottage cheese
 - Vietnamese lobster roll, avocado, mango, lettuce, sweet chili sauce
 - Shrimp & quinoa salad
 - Mini truffle quiche
 - Tempura shrimp, sriracha sweet chili sauce
 - Yoghurt smoothie
 - Berry-granola parfait
 - Pistachio rocher, feuilletine, white chocolate mousse
 - Fruit salad shot
 - Seasonal sliced fruit
-
- Tea & Coffee
 - Water Still/Sparkling

IONIAN VITALITY

EUR 65 / pp

- Vegan almond croissants, raisin scones, sugar free carob cookies
 - Greek Coppa, whole grain sandwiches, gherkins, baby leaves, mustard
 - Focaccia sandwiches, cream cheese, cucumber
 - Tortilla wrap, coleslaw salad, mushroom, tomato, baby leaves
 - Broccoli & Graviera cheese quiche
 - Selection of low-fat, plain & fruit yoghurt
 - Pumpkin seeds, linseeds, sunflower seeds, goji berries & black raisins
 - Berry-granola parfait
 - Fruit smoothies
 - Seasonal sliced fruit
-
- Tea & Coffee
 - Water Still/Sparkling

NAVARINO BAY

EUR 75 / pp

- Mini donuts, brownies, madeleines
 - Prosciutto focaccia, Provolone cheese, sun-dried tomato
 - Open buck wheat sandwich, smoked trout, radish, cucumber
 - Black heirloom tomato, Bocconcini mozzarella cheese, basil
 - Spinach & artichoke quiche
 - Selection of low-fat, plain & fruit yoghurt
 - Pumpkin seeds, linseeds, sunflower seeds, goji berries & black raisins
 - Kefir, berries, pomegranate
 - Choux puffs, hazelnut mousseline, praline
 - Galaktoboureko
 - Fruit salad
 - Seasonal sliced fruit
-
- Tea & Coffee
 - Water Still/Sparkling

**All Coffee Breaks include 2 servings.*

LUNCH PLATED



MESSENIAN

EUR 70 / pp

Kale & Quinoa Salad

Orange, cranberries, pumpkin seeds, citrus dressing

Sea Bass

Black-eyed peas, baby spinach

Chocolate Fondant

Vanilla ice-cream, hazelnut crumble

NAVARINO BAY

EUR 85 / pp

Orange Marinated Shrimp

Baby leaves, black rice, pomegranate

Veal Chop Milanese

Potato, tomato

Tiramisu

Mascarpone, chocolate

MANDARIN ORIENTAL

EUR 115 / pp

Caprese Salad

Burrata cheese, tomato, rocket pesto

Carpaccio

Beef, mushroom, truffle, local Reggiano cheese

Tenderloin

Beef, potato, courgette, carrot, red wine

Pavlova

Berries

LUNCH BUFFET



MESSENIAN

EUR 65 / pp

Appetiser

- Fava bean spread
- Smoked aubergine salad
- Greek salad
- Spinach salad, Prosciutto, Graviera cheese, pomegranate
- Grilled vegetable salad, talagani cheese

Main Dish

- Beef fillet, peppercorn sauce
- Ibérico pork skewer
- Rice, almonds, raisin, fennel, coriander seeds
- Roasted baby potato

Dessert

- Cheesecake
- Brownie bites
- Seasonal sliced fruit

NAVARINO BAY

EUR 85 / pp

Appetiser

- Hummus
- Baba ghanoush
- Fattoush
- Spinach, chicken, cottage cheese, pecan nut
- Seafood salad, fennel, coriander
- Octopus salad, potato, olives

Main Dish

- Orzo, beef stew, Anthotyro cheese
- Prawn, lemon-fennel sauce
- Lamb skewers, cardamom-yoghurt sauce
- Saffron rice, raisin, almond, spring onion
- Sweet potato, ginger, balsamic vinegar

Dessert

- Crème Brûlée
- Matcha green tea cheesecake
- Assorted macaroon
- Truffles
- Seasonal sliced fruit

MANDARIN ORIENTAL

EUR 115 / pp

Appetiser

- Heirloom tomato salad
- Quinoa salad, tuna tataki, blackberries, beetroot leaves
- Tzatziki
- Taramasalata
- Caesar salad, lobster
- Potato salad, siglino smoked pork, orange

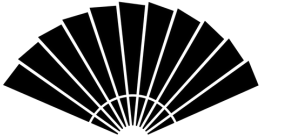
Main Dish

- Beef fillet medallions, red grape sauce
- Sea bass, spinach, artichoke, saffron sauce
- Octopus, olives, caper, tomato
- Shrimps giouvetsi, orzo
- Vegetables
- Rice, mushroom, peas, spear mint
- Spinach pie
- Batata harra

Dessert

- Chocolate tart
- Mousse cups
- Rice pudding
- Baklava
- Seasonal sliced fruit

RECEPTION - HOURLY PACKAGES



MESSENIAN

Cocktail & (Sparkling) Wine - EUR 50

- Sparkling Wine
- Greek house white, Greek house rose and Greek house red wine
- 2 different types of house cocktails
- 1 tailor-made mocktail
- Soft drinks
- 1 choice of Beer

NAVARINO BAY

Champagne & Wine - EUR 60

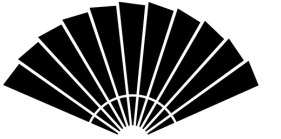
- House Champagne
- Greek house white, French rose and Greek house red wine
- 3 different types of house cocktails
- 2 tailor-made mocktails
- Soft drinks
- 2 choices of Beer

MANDARIN ORIENTAL

Cocktail / Champagne & Wine - EUR 70

- House Champagne
- International white, French rose and International red wine
- 3 different types of house cocktails
- 2 tailor-made mocktails
- Soft drinks
- 3 choices of Beer

RECEPTION - CANAPÉS



MESSENIAN

EUR 36 / pp

3 Different Types
(1 cold, 1 hot, 1 dessert)

Cold Canapé

- Beef tartare, phyllo, cheese pie, tomato marmalade
- Athinaiki salad, grouper, bottarga
- Salmon rillettes, smoked waffle
- Vietnamese lobster roll, avocado, mango, lettuce, sweet chili sauce
- Octopus, fava bean spread, caramelised onions
- Dorado tartare, baby potato, stamnagkathi wild greens
- Macaron, marinated salmon, horseradish
- Tuna tataki, tequila, melon, coriander
- Rice cracker, bottarga, smoked trout, samphire, finger lime
- Black tomato, Bocconcini Mozzarella, basil
- Beef carpaccio, coffee polenta, Enoki mushroom
- Bresola, Provolone cheese, asparagus
- Pineapple, syglino cured pork, fig
- Duck spring roll, mango, curry mayonnaise
- Chilled cucumber soup, yoghurt, spice
- Watermelon, Manouri cheese, pistachio & mint pesto
- Beetroot carpaccio Galotiri cheese, orange & truffle oil
- Quinoa stuffed kale rolls, goji berries, ginger aioli

NAVARINO BAY

EUR 42 / pp

4 Different Types
(2 cold, 1 hot, 1 dessert)

Hot Canapé

- Saganaki cheese balls, Greek coppa, ouzo-berry marmalade
- Risotto Gemista croquette, smoked Sfela cheese cream
- Mushroom cappuccino soup, truffle oil, parmesan
- Kagianas, syglino cured pork, bottarga
- Champagne risotto, sea urchin, asparagus, tarragon
- Courgette patty, yoghurt
- Beef fillet skewers, béarnaise
- Moussaka croquette
- Chicken gyoza, citrus ponzu sauce
- Smoked duck quiche, raspberry
- Crab cakes, radish slaw, passionfruit
- Shrimp, chorizo, lime sauce
- Calamari, saffron aioli
- Scallops, squid ink tempura, lemongrass sauce

MANDARIN ORIENTAL

EUR 48 / pp

7 Different Types
(3 cold, 2 hot, 2 desserts)

Dessert

- Choux pastry puff, hazelnut mousseline, praline
- Pistachio rocher, feuilletine, white chocolate mousse
- Blueberry cheesecake, lemon sablé
- Passionfruit financier, almond paste
- Dark chocolate brownie, dulcey chantilly, caramelised nuts
- Red fruit tart, strawberry, chayote, raspberry coulis
- Portokalopita orange pie, candied orange
- Greek macaron, vanilla chantilly, almond
- Risogalo rice pudding, tonka
- Chocolate salami, Metaxa, sablés breton
- Galaktoboureko, lemon
- Ravani semolina cake, mastiha namelaka
- Milopita apple pie, cinnamon, dry fruit
- Semolina halwa, almond, honey
- Yoghurt cake, lemon curd, white chocolate
- Caramel mousse, brown butter cake, toffee
- Apricot vegan crèmeux, candied fruit, rosemary sablé
- Chocolate chunk cookie
- Alfajor cookie, dulce de leche

**The prices correspond to one hour of service.*

DINNER PLATED



MESSENIAN

EUR 85 / pp

Babanatsa Salad

Shrimp, tomato, Xygalo cheese

Tagliatelle

Beef tartare, truffle, Graviera cheese

Tenderloin

Beef tenderloin, potato purée, croquette, Kefalotyri cheese, Kalamata olives

Panna Cotta

Raspberry coulis

NAVARINO BAY

EUR 95 / pp

Carpaccio

Sea bass, Oscietra caviar, bottarga powder

Greek Burrata

Tomato, raisins, pinenuts

Sea Bass Fillet

Celery root, mushrooms, herb sauce

Lemon Posset

Strawberry, pistachio, mint

MANDARIN ORIENTAL

EUR 125 / pp

Kilada Shrimp Tartare

Asparagus, fennel, spicy shrimp oil

Tuna Salad

Ampelofasoula beans, mixed green leaves, lemon dressing

Seafood Orzo

Mussels, shrimp, octopus, tomato sauce

Sea Bass Fillet

Limnos fava, courgette, bottarga

Mille-Feuille

Phyllo, white chocolate ganache, cherry

DINNER BUFFET

MESSENIAN

EUR 85 / pp

Appetiser

- Artisanal cheese & charcuterie platter
- Beef tartare, truffles, hazelnuts, potato crisps
- Melon, Prosciutto, pecan nuts
- Prawns, fennel & courgette salad, saffron sauce
- Heirloom tomato, Burrata cheese

Main Dish

- Beef tenderloin medallions, béarnaise sauce
- Prosciutto stuffed chicken roulade, Metsovone cheese, sun-dried tomato
- Pork tenderloin, green pepper sauce
- Vegetable ratatouille, goat cheese
- Smoked beef cheek lasagna, spinach
- Mushroom ravioli, ricotta cheese cream
- Patatas bravas, smoked paprika

Dessert

- Chocolate & hazelnut dacquoise
- Baba au rhum
- Fruit tart
- Seasonal sliced fruit

NAVARINO BAY

EUR 95 / pp

Appetiser

- Local cheese platter, honeycomb, carob grissini, olives
- Salmon, artichoke salad, dill & citrus dressing
- Greek salad, purslane, Sfela cheese
- Octopus, olives, caper
- Potato salad, syglino smoked pork, orange
- Quinoa salad, smoked trout, beluga lentils, green apple

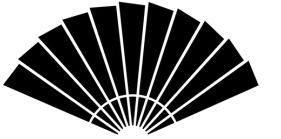
Main Dish

- Lamb chops
- Slow cooked beef, aubergine, manouri cheese
- Chicken kontosouvli, bell pepper, tomato
- Prawns, fennel seed, lemon-olive oil dressing
- Sea bass, stamnagathi fricassee
- Seafood orzo
- Grilled vegetables
- Crushed potatoes, sun-dried tomato, caper

Dessert

- Honey panna cotta
- Citrus tart, meringue
- Caramelised banana tarte Tatin
- Black forest gâteau
- Seasonal sliced fruit

MANDARIN ORIENTAL



EUR 125 / pp

Appetiser

- Greek charcuterie & cheese platter
- Baby spinach, rocket salad, smoked quail, strawberries, fig, truffle vinaigrette
- Prawns, baby leaf salad
- Fennel salad, King crab, scallop, citrus fruit dressing
- Stamnagathi wild greens salad, tomato & Sfela cheese
- Dakos salad, barley rusks, tomato, feta cheese, olive, caper
- Watermelon, tomato, feta cheese, spearmint

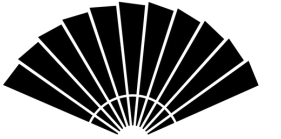
Main Dish

- Beef medallions, pomegranate petimezi, raisins
- Mixed grill: beef, pork, chicken souvlaki, lamb chops, local sausage
- Tomato, onion, parsley, pita bread
- Octopus, sun-dried tomato, caper, lemon-olive oil dressing
- White grouper fillet, fennel, tomato
- Salmon, teriyaki sauce
- Leek pie, feta, Graviera cheese
- Imam Bayildi, prawns, manouri cheese
- Roasted potato, lemon, oregano
- Stir fried rice, chicken, vegetables, cashew nut

Dessert

- Opera cake
- Pear & almond tart
- White chocolate & raspberry bavarois
- Gold dusted chocolate sphere
- Pistachio baklava
- Seasonal sliced fruit

AFTERHOURS NIBBLES



GREEK STYLE

EUR 50 / pp

- Gyros Station
- Chicken or pork
- Pita bread, tzatziki, tomato, onion
- Condiments
- French fries

AMERICAN STYLE

EUR 50 / pp

- Mini brioche beef burger
- Mini hot dog
- Bacon, onion
- French fries

MEXICAN STYLE

EUR 50 / pp

- Taco
- Nachos
- Chilli con carne
- Pico de gallo
- Guacamole, sour cream, Cheddar cheese

ITALIAN STYLE

EUR 50 / pp

- Pasta Station
- Rigatoni, penne, fusilli pasta
- Tomato sauce, Bolognese, alfredo sauce
- Bacon, shrimp, bell pepper, mushroom, spinach
- Spring onion, Parmesan Reggiano



BEVERAGE PACKAGES

** Please note, the following can only be consumed as neat (shot), on ice, or as long drink options and do not include Cocktails.*

**Pricing applies to the first hour.*

**Some of the products listed within the packages may not always be available in high quantities, especially in high season and the following lists should therefore be treated as a guideline. In the case the spirit is not on hand, a similar label will be obtained.*



OPEN BAR BEVERAGE PACKAGES



MESSENIAN

EUR 75 / pp

*for the first hour and for each extra hour
the hourly rate is EUR 40.*

- House Wine
- Tanqueray Gin
- Stolichnaya Vodka
- Plantation 3 Stars Rum
- Ocho Blanco Tequila
- Johnnie Walker Black Label Whisky
- Coca Cola (Original, Zero) 330 ml
- Fanta Orange and Sprite 330 ml
- Sura Blonde Ale / Local Beer
- Three Cents Tonic Water
- Three Cents Soda Water
- Amita Orange, Pineapple,
- Lemon Juice, Fresh Lime Juice

NAVARINO BAY

EUR 90 / pp

*for the first hour and for each extra hour
the hourly rate is EUR 50.*

- House Wine
- Tanqueray Gin
- Kettle One Vodka
- Plantation 3 stars and Plantation Original Dark Rum
- Don Julio Blanco Tequila
- Johnnie Walker Black Label Whiskey
- Coca Cola (Original, Zero) Sprite, Fanta
- Amita Lemon, Orange and Pineapple
- Cranberry Juice
- D’Athenes Lager
- Three Cents (Tonic, Soda, Grapefruit Soda, Ginger Ale, Cherry Blossom Tonic)
- Fresh Lime Juice

MANDARIN ORIENTAL

EUR 145 / pp

*for the first hour and for each extra hour
the hourly rate is EUR 90.*

- House Wine
- Tanqueray 10 Gin
- Beluga Vodka
- Diplomatico Reserva Exclusiva
- Don Julio Blanco and Don Julio Reposado
- Johnnie Walker Black Label Whiskey
- Coca Cola (original, zero), Sprite
- Amita Lemon, Orange and Pineapple
- Cranberry Juice
- D' Athenes Lager Beer
- Three Cents mixers (Soda, Tonic, Grapefruit Soda, Ginger al)
- Fresh Lime Juice

MANDARIN ORIENTAL

EUR 260 / pp

*for the first hour and for each extra hour
the hourly rate is EUR 180.*

- House Wine
- Hendrick’s Gin
- Beluga Gold Line Vodka
- Diplomatico Reserva Exclusiva
- Clase Azul Reposado
- Johnnie Walker Gold Label Whiskey
- Coca Cola (Original, Zero) Sprite
- Amita Lemon, Orange and Pineapple
- Cranberry Juice
- D’ Athenes Lager Beer
- Thomas Henry (Tonic, Soda, Grapefruit Soda, Ginger Ale)
- Fresh Lime Juice



CONTACT

mocna-sales@mohg.com
+30 211 199 7500



Oliviera Terrace