

BARACOA

WEDDINGS *and* EVENTS



www.baracoa.gr



WELCOME

Nestled away in a little bay on the South side of Skiathos Island is our home—Baracoa. It is our little slice of paradise with a golden beach, turquoise waters, and lush green trees.

We invite and welcome those who enjoy the finer things in life, prefer a boho beach vibe, and know how to party to host their celebration with us.

Team Baracoa

WHY CHOOSE US

We believe that the perfect venue does exist. And what makes it perfect is its flexibility.

Here at Baracoa, you can choose from several spaces: the beach, the garden, the restaurant, and the entire place.

Our menus are designed to suit all styles. Whether you prefer a cocktail party with canapes, a relaxed family style at the table, or the whole fine dining experience, we have something for you.

Whatever you want, it will be our pleasure to create it for you.



STEP BY STEP

01

FIRST MEETING

It all starts with a meeting. No matter how big or small your event is, there will always be some things that make it unique. So, we'd like to grab a coffee, and you can tell us all about your vision.

02

EXCEPTANCE AND DEPOSIT

When everything is as you want it to be, you must confirm the date. To hold a date, we require a deposit of €1000 to hold the date. This is non-refundable within 6 months of the event.

03

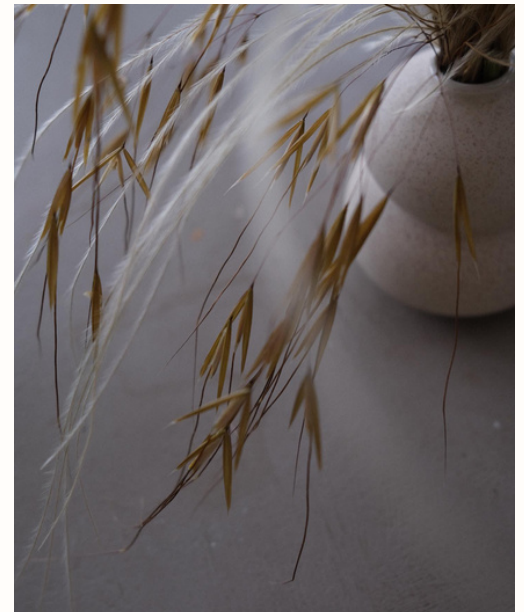
PLANNING

Our event coordinator is available for meetings and video calls to answer any questions and iron out any details.

04

FINAL DAYS

The final guest count must be received 4 weeks before your event date, and the balance is due at least 48 hours before the event.



COMMUNICATION

CONTACT DETAILS

+30 695 581 3847
welcome@baracoa.gr
Tzaneria Beach, Skiathos 37002

EVENT COORDINATOR

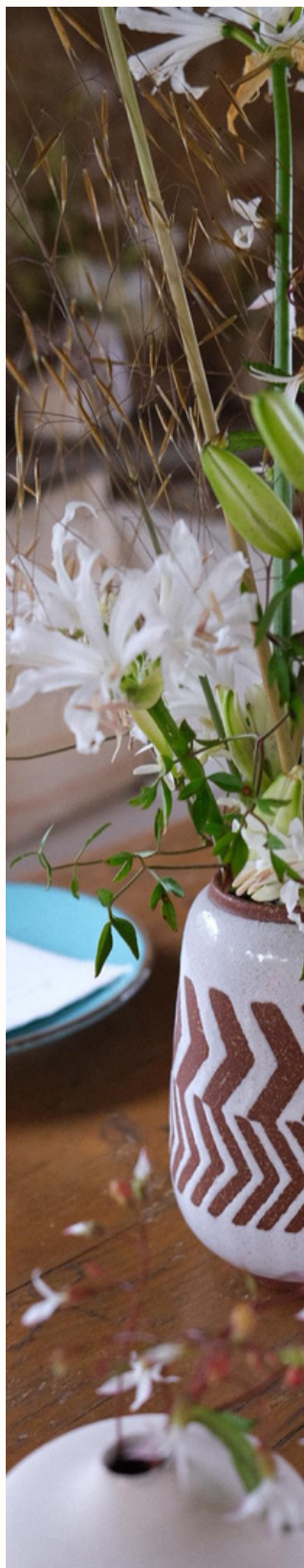
Hattie Sloggett

WEBSITE

www.baracoa.gr

SOCIAL MEDIA

@baracoaskiathos



DINING PARTIES

The main restaurant at Baracoa is dividable, so it is perfect for dining options and events of up to 50 people without hiring the venue exclusively. This option is ideal for smaller groups and budgets. However, please remember that the rest of the dining area will be open to the public.

WHAT YOU'LL GET:

- ✓ A personalised menu, designed around your exact specifications
- ✓ All wine, beer and soft drinks included in the price while dining
- ✓ A designated section of our restaurant based on number of guests
- ✓ The option to organise after dinner entertainment
- ✓ Preferential rates on an open bar after dining

CONTACT US NOW

WELCOME@BARACOA.GR

WEDDINGS & SPECIAL EVENTS

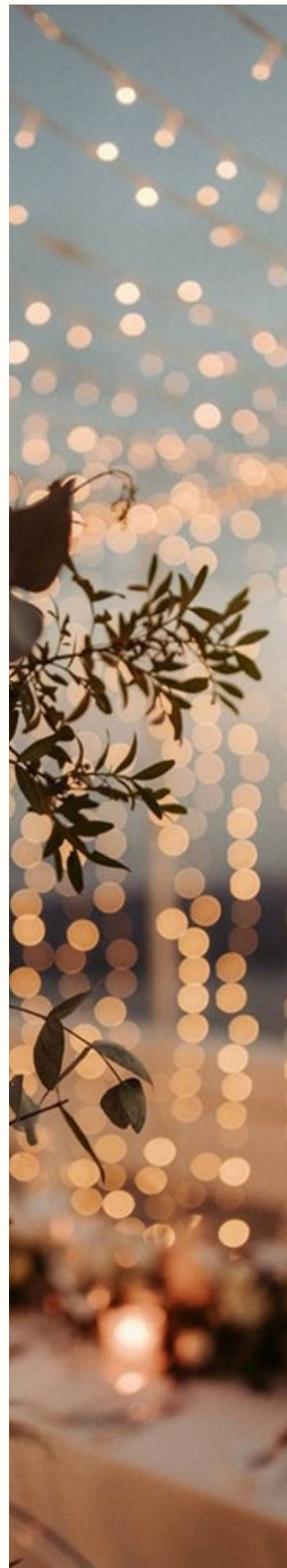
As a venue, Baracoa comes in all shapes and sizes. With a variety of locations within our perimeter; the beach, the restaurant, the garden and the bar, our space allows for events of all sizes.

WHAT YOU'LL GET:

- ✓ Option for exclusive hire of the venue
- ✓ In-house coordinator who will work directly with you and/or your planner
- ✓ Capacity for up to 200 guests, depending on the area and style of event
- ✓ Food and Drinks packages

TYPES OF EVENTS:

- ✓ Beach Parties
- ✓ Weddings
- ✓ Brunches
- ✓ Cocktails & Canapes
- ✓ Baptisms



EXCLUSIVE HIRE



Exclusivity is **required** in the restaurant for any celebration of 50 or more people. We offer restaurant exclusivity so you can celebrate with privacy, and we can provide the best service. Our prices vary throughout the season. The price does not include the ceremony, entertainment or flowers.

STARTING FROM
€3000

WHAT YOU'LL GET:

- ✓ The entire venue is available to you and your guests from 18:00
- ✓ Full use of the lower beach restaurant and bar area should you want to use it during this time.
- ✓ Music license until 00:00
- ✓ Complete privacy



MENUS

At Baracoa, we have a variety of menu and service options: Buffet, Family Style and Fine Dining

Please find our suggested menu packages below. Please keep in mind that although changes are possible, they may result in a price change depending on the requirements.

*One cannot think well, love well, or sleep well
if one has not dined well.*



MENU

FINE DINING MENU

Please note that all prices are per person and include wine, beer and soft drinks while dining

WELCOME

*Petite Tart of Smoked Eel and Santorini Green Fava
Beef Tartar, Fresh Truffle and Arseniko Cheese on a Mini Poppadom*

STARTERS

*Pasta of the Sea with fresh Urchin and Bottarga
Fresh Anchovies on Black Bread Bruschetta, Tomatoes, Onions, Houmous Paste, Chimi Churri and Tarama
Cod, Cream of Cauliflower, Julienne Vegetables and dressed with Green Tomato Salsa*

MAINS

*Beef Cheek, Creamed Sweet Potato, Ground Potato and a Bechamel Foam
OR
Fish of The Day Fillet, Aubergine Cream, Wasabi Mayo, Sundried Tomatoes with a
Cucumber Envelope filled with Yoghurt, Lime and Fragrance
OR
Oyster Mushroom, Cauliflower Cream with Almond Milk, Tahini, Honey and Flaked Almonds*

AMUSE-BOUCHE

Sorbet of Fresh Green Apple

DESSERTS

*Baked Vanilla Peach, White Chocolate, Jasmine Ice Cream and Champagne Foam
Slow Cooked Strawberry, Milk Chocolate, Salted Caramel Ice Cream and Beetroot Creme Patisserie*

*OPEN BAR: €40 p/p for house spirits
€60 p/p for premium spirits*

MENU

FAMILY STYLE OPTIONS

Please note that all prices are per person and include wine, beer and soft drinks while dining

*For a choice of 5 OR 7 main dishes plus 1 dessert
to be served in the middle of the table for family-style sharing*

MAIN DISHES

Bruschetta with sardines, tomato, onion, olives and oregano
Fried calamari with cuttlefish ink tarama
Spanakopita
Skirt Steak and Green salad with parmesan and Brazil nuts
Beef carpaccio with truffle mayonnaise, nuts, rocket and local cheese sauce
Smoked salmon quinoa salad, fruits, and Brazil nuts
Tarama, bottarga, herb oil on freshly baked forcaccia
Roasted octopus with warm potato salad and a lemon dressing
Sporades salad of cherry tomatoes, capers, and local Skiathos katiki
Orzo with fresh fish, dill and lemon
Handmade pitakia filled with beef ragu and local skiathos cheese sauce
Orzo with chicken, feta cheese, spinach and cherry tomatoes
Shrimp ceviche with Greek vegetables and an olive oil mayonnaise
Fish of the Day risotto with lemon air and celeriac root chips

DESSERT

Fresh Fruit Platter
Orange Pie with Kaimaki ice cream

*OPEN BAR: €40 p/p for house spirits
€60 p/p for premium spirits*

MENU

BUFFET MENU

Please note that all prices are per person and include wine, beer and soft drinks while dining

STARTERS

Sporades Salad of Cherry Tomatoes, Onions, Capers, Croutons and Local Skiathiti Katiki

Quinoa Salad with Dried Citrus Fruit Dressing

Green salad with Chopped Nuts, Graviera Cheese and Seasonal Fruit

Pasta Salad with Broccoli, Carrot and Homemade Egg Sauce

Fish Croquettes with Aioli Dipping Sauce

Spanokopita

Cheese Platter with Tomato Chutney and Dried Fruits

MAINS

Salmon Souvlaki with Asian Greens

Locally Sourced Lamb with Seasonal Vegetables and Potatoes

Chicken souvlaki with Rosemary and Garlic Oven Roasted Potatoes and Grilled vegetables with balsamic glaze

Cauliflower steaks served with carrots, asparagus and honey dressing

SIDES

Fried Potatoes

Roasted Seasonal Vegetables

DESSERTS

Traditional Orange Pie with Kaimaki Ice Cream

OPEN BAR: €40 p/p for house spirits

€60 p/p for premium spirits

MENU

G R E E K M E N U

Please note that all prices are per person and include wine, beer and soft drinks while dining

STARTERS

To be shared between 4 people

*Greek Salad
Tzaziki and Pita Breads
Cheese Croquettes
Spanakopita*

MAINS

A choice of one per person

*Chicken Souvlaki
Pork Souvlaki
Fish of The Day
Stuffed Tomatoes and Peppers*

SIDES

*Fried Potatoes
Roasted Seasonal Vegetables*

DESSERTS

Fruit Platter

*OPEN BAR: €40 p/p for house spirits
€60 p/p for premium spirits*

MENU

G R E E K I I M E N U

Please note that all prices are per person and include wine, beer and soft drinks while dining

STARTERS

To be shared between 4 people

Greek Salad

Tzaziki and Pita Breads

Fried Calamari

Feta Cheese Filo with Honey and Sesame

MAINS

A choice of one per person

Chicken Souvlaki

Lamb Chops

Fish of The Day

Stuffed Tomatoes and Peppers

SIDES

Fried Potatoes

Roasted Seasonal Vegetables

DESSERTS

Fruit Platter

*OPEN BAR: €40 p/p for house spirits
€60 p/p for premium spirits*

MENU

CANAPE & FINGER FOOD OPTIONS

Please note that all prices are per person and include wine, beer and soft drinks while dining

- *Smoked Salmon and Creamed Cheese Bellini*
- *Fresh Tomatoes, Buffalo Mozzarella and Basil Skewers*
- *Zucchini Balls with a Panko Crust, Kantaifi and Feta Cheese*
- *Arancini Gemista with Feta Cheese*
- *Grilled Sardines on Sourdough Bread with Tomato Salsa and Tarama*
- *Fresh Tuna Souvlaki with Herb Yoghurt dip*
- *Swordfish Souvlaki with Fennel Aioli*
- *Beef Tartar on Koulouri Thessaloniki*
- *Tomato Fritters*
- *Marathropita*
- *Soutzoukakia Skewers*
- *Metsovone Stuffed Portobello Mushrooms*
- *Shrimp and Avocado Skewers with Chilli Dip*
- *Mini Beefburger Sliders*
- *Vegetable Spring Rolls*

OPEN BAR: €40 p/p for house spirits
€60 p/p for premium spirits

MUSIC, LIGHTS & ENTERTAINMENT

We partner with several different bands, musicians, and DJs.

Whether you want to organise your own or take our guidance, our in-house event planner will be happy to coordinate anything you want.



DECORATIONS

We include our day-to-day table decorations for your wedding event.

However, If you want something more special or themed, our venue coordinator can organise this for you.

We work closely with local florists who design decorations that are in keeping with any theme you choose.

OPTIONAL EXTRAS



Dessert Table

Everybody loves a sweet treat. Add a table full of goodies for your guests to enjoy.

Photo Booth

What a way to remember the day! A photo booth is the perfect way to capture your loved ones.

Dance Floor

For those who love to dance. We recommend a custom dancefloor on the beach, under the stars.

BE INSPIRED



BE INSPIRED



FREQUENTLY ASKED QUESTIONS

01

WHAT TIME CAN I GET MARRIED?

Our reception packages start from 18:00
Based on our experience this allows for the optimal use of the venue.
Allowing time for a welcome drink, dining and dancing in the best
temperatures of the day.

02

DO I HAVE TO HAVE THE CEREMONY AT BARACOA?

Your ceremony can take place wherever you like. It is best to speak with
your planner regarding options based on who will be conducting the
service.

03

CAN I GET MARRIED ON THE BEACH?

Of course, but you will need to organise this with your planner as it is
outside the remit of our operations. The areas of Tzaneria Beach that are
available for ceremonies are located in the middle and ends of the bay.

04

HOW DO I ARRIVE AT BARACOA?

Fortunately, we are one of the only venues on the island that can offer
multiple options for arrival and departure. We have a pier, so boats can
easily access us directly, a large car park should you wish to use cars or
minibuses, bus stop 12 is located at the end of our driveway, and a number
of hotels nearby if your guests are coming on foot.

05

CAN I GET A LATER MUSIC LICENSE?

We would if we could but we can't. Our music license finishes at Midnight,
and we must abide by this law. It is truly beyond our control. But we do
have the ability to offer an alternative. Our sister nightclub in town Jaguar
can be reserved for you and your specified guestlist at no extra cost. So
those that want keep on partying can.

FREQUENTLY ASKED QUESTIONS

06

DO YOU ONLY DO WEDDINGS?

Not at all. In fact, one of the favoured uses of our space is the pre/post-wedding party. We can organise breakfasts, brunches, lunches, and even beach BBQs in specific areas of the sunbeds.

Birthday and anniversary dinners and/or lunches are also firm favourites, as they allow people to use the beach before or after the celebration.

But we're open to any ideas, so let us know what you have in mind and we'll take it from there.

07

WHAT IF I WANT TO MAKE CHANGES TO THE MENU?

That's no problem, but keep in mind that the prices are worked out based on the dishes and ingredients provided, so changes might affect the overall cost of your event.

08

CAN I MAKE CHANGES TO THE NUMBER OF GUESTS?

We require a confirmation of numbers at least 1 week before the event. If you do not think this will be possible please inform us.

09

HOW DO I HOLD A DATE?

To hold your date, we require a non-refundable deposit of €1000 incl. VAT. If this date changes, we will do our best to accommodate it; however, please note that we cannot guarantee availability.

10

WHEN IS THE BALANCE DUE?

The total cost of your event will be issued upon confirmation of the number of guests, **which must be provided at least 1 month before the event**. All our prices exclude 24% VAT. Therefore, the remaining balance will be calculated as the Total minus €760 (deposit excl. VAT). This is payable up to 48 hours before your event, depending on when you arrive on the island.



CONTACT DETAILS

+30 695 581 3847

welcome@baracoa.gr

Tzaneria Beach, Skiathos 37002

POINTS OF CONTACT

Hattie Sloggett - ENG

WEBSITE

www.baracoa.gr

SOCIAL MEDIA

@baracoaskiathos

Celebrate with us