

*Argo Restaurant
Village.
(By Constantin)*

(Event menus for season 2024)





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WELCOME TO ARGO RESTAURANT VILLAGE BY CONSTANTIN

Dear partners,

Thank you for your continued support and preference for "Argo Restaurant by Constantin" over the years.

We are thrilled to share the exciting news that after 16 years of successful operation, "Argo Restaurant by Constantin" has moved since May 2023, to its new home in the village of Koutochori, just 5 minutes away by car from Fira center.

As the "**Argo Restaurant by Constantin**" Village, we have embarked on a New Era, aiming to upgrade our services, availability, and options to better serve our guests.

The overwhelming demand from our loyal customers has motivated us to create a **Theme Restaurant** with an unobstructed 180-degree view of the breathtaking Aegean Sea.

Spanning an outstanding area of 4,500 m², "Argo Restaurant by Constantin" Village offers 55 tables, with an additional separate outdoor area for events that can accommodate up to 170 people.

We have also provided ample parking space for coaches and cars.

Furthermore, we are delighted to inform you that upon request, we can organize special events such as ceremonies, idyllic weddings, pre wedding event, surprise wedding proposals, birthday parties, baby reveals, bachelor and anniversaries, ensuring unforgettable experiences for your guest's.

Last but not least, we are now excited to propose you Unique Experiences designed to offer your guest's special and unforgettable adventures.

Thank you for considering "Argo Restaurant by Constantin" Village as a preferred destination for your guest's.

We look forward to welcoming them with warmth, exceptional service, and an unforgettable culinary experience amidst the beauty of Santorini.

Should you have any further questions or require additional information, please do not hesitate to contact us.

Warm regards,

Constantin Chatzopoulos

Owner of Argo Restaurant Village by Constantin

5 Tips to Promote your Travelers' Choice Award



Congratulations!

Based on a full year of reviews and ratings from the people who matter the most - **your visitors** - this award speaks to the great service and experience you provided guests.

Travelers' Choice award winners rank among the **top 10% of listings** on Tripadvisor - something you should be very proud of!



Menus 2024

All - You - Can - Eat Seated Buffet

The philosophy behind our Menus is to provide a unique dining experience with a wide selection of authentic Greek "Argo's" delicacies.

We serve each dish in platters, placed in the middle of the table, allowing you to enjoy a variety of flavors and choose according to your desires....

Starters & Main Courses will be served gradually, ensuring to savor each dish at a leisurely pace, just as Greeks do!!!

If you find something you particularly enjoy and wish for more, we will happily bring it to you at no extra charge.

****All taxes are included on the prices.***

*****Drinks are not included.***

Menu 1

Greek Cuisine & Vegetarian

Starters

Bread, olives, olive tapenade and olive oil

Greek salad with feta cheese

Santorini Salad (lettuce, rocket, pine seeds, sun-dried tomatoes, parmesan cheese and honey balsamic sauce)

Variety of starters (Traditional tomato croquettes, cheese croquettes, tzatziki, beetroot tzatziki and stuffed eggplants with feta cheese basil and garlic, dolmadakia, fava, smoked herring dip salad)

Main course

Greek plate for 2:

Mousaka or Vegetarian Mousaka

Giaprakia (Stuffed cabbage stuffed with ground meat, rice and mint)

Stifado (Veal in tomato sauce cooked slowly)

Fava beans smashed with onions & olive oil

Fresh Fried potatoes from Naxos Island

Fresh Fried potatoes from Naxos Island sprinkled with truffle oil & parmesan cheese

Dessert

Seasonal Greek Fruit Salad for everyone with homemade honey



Menu 2

Meat Choice

Starters

Bread, olives, olive tapenade and olive oil

Greek salad with feta cheese

Santorini Salad (lettuce, rocket, pine seeds, sun-dried tomatoes, parmesan cheese and honey balsamic sauce)

Variety of starters (Traditional tomato croquettes, cheese croquettes, tzatziki, beetroot tzatziki and stuffed eggplants with feta cheese basil and garlic, dolmadakia, fava, smoked herring dip salad)

Main course

Mix Grill Meat:

Greek sausages

Beef burgers

Filleted Chicken legs

Pork small stakes

Lamb chops

Fresh Fried potatoes from Naxos Island

Risotto with mushrooms and truffles

Desserts

Seasonal Greek Fruit Salad with Greek Yoghourt

Chocolate Brownie with Vanilla Ice-cream



Menu 3

Fish & Seafood choices

Starters

Bread, olives, olive tapenade and olive oil

Santorini Salads (green salad with lettuce, onion chives, fresh tomatoes from Santorini, pine seeds, raisins, sun-dried tomatoes, parmesan & honey balsamic sauce)

Greek salad with feta cheese

Smoked herring dip salad (Argo specialty)

Fava beans with octopus in spicy tomato sauce

Fried baby calamari (with tartar sauce made from ink of squid)

Tomato croquettes with beetroot tzatziki

Sea food with ouzo sauce

Main course

Special pasta with fresh shrimps & honey sauce

Stuffed calamari with sun-dried tomatoes, feta cheese, peppers, onions & Santorinian fresh tomatoes

Fresh Sea brim

Vegetables sauté with garlic & balsamic sauce

Risotto with octopus mastic & caper leaves

Desserts

Seasonal Greek Fruit Salad with Greek Yoghurt

Banoffee Ice-cream

Chocolate brownie with Vanilla Ice-cream



Menu 4

A little bit of everything

Starters

Bread, olives, olive tapenade and olive oil

Santorini Salads (green salad with lettuce, onion chives, fresh Santorinian tomatoes, pine seeds, raisins, sun-dried tomatoes, parmesan cheese & honey balsamic sauce)

Greek salad with feta cheese

Salad of "*Emotions*" (cabbage, carrots, walnuts, pine seeds, raisins, & yogurt sauce with garlic)

Eggplant rolls stuffed with feta cheese basil & garlic in tomato sauce

Tomato croquettes with beetroot tzatziki

Shrimps saganaki (special dish with fresh shrimps & Cretan gruyere cheese)

Fried calamari with tartar sauce

Main course

Seafood with ouzo sauce

Risotto with mushrooms & truffles

Giaprakia (stuffed cabbage with ground meat and rice with yoghurt sauce)

Grilled Filleted Chicken legs (served with Fresh fries sprinkled with truffle oil and parmesan)

Kebab special dish (rolled inside tortillas, with caramelized onions, tomatoes, cucumber & yoghurt sauce)

Pasta with fresh shrimps & "honey sauce"

Desserts

Seasonal Greek Fruit Salad with Greek Yoghourt

Banoffee Ice-cream

Warm chocolate brownie with vanilla ice cream

Tiramisu



Menu 5

Special offer menu (Greek mezes style menu / Greek tapas)

Starters

Bread, olives, olive tapenade & olive oil

Santorini Salad(green salad with lettuce onion chives, Santorinian fresh tomatoes , pine seeds, raisins, sun-dried tomatoes, parmesan cheese & honey balsamic sauce)

Greek salad

Mussel's sauté with garlic & white wine

Tomato croquettes with beetroot tzatziki

Main course

Fried calamari with tartar sauce

Fava beans with onions and olive oil

Eggplant rolls with feta cheese garlic & basil cooked in the oven

Seafood with ouzo sauce

Small Kebabs with tortilla, caramelized onions, cucumber & yoghurt sauce

Giaprakia (Stuffed cubage with ground meat, rice and mint)

Grilled Filleted Chicken legs (served with Fresh fries sprinkled with truffle oil and parmesan)

The famous Greek Mousaka

Desserts

Seasonal Greek Fruit Salad with Greek Yoghourt & homemade honey



Menu 6

Gourmet menu (All the best from Argo's chef)

Starters

Bread, olive tapenade and pumpkin tapenade
Dakakia salad (Rusk bread with cherry tomatoes, feta cheese, olive oil and oregano)
Fava beans with octopus in spicy tomato sauce.
Eggplant rolls stuffed with feta cheese basil & garlic in tomato sauce
Spinach salad: (baby spinach, smoked pork, parmesan cheese, caramelized nuts & honey balsamic sauce with oranges)
Shrimps Saganaki (with fresh shrimps sauté with onions, melasa& a Cretan gruyere cheese)
Mix seafood sauté with ouzo sauce

Main course

Pasta with fresh shrimps & "honey sauce"
Gyros Sea bass (Sea bass with spices, tortillas & yoghurt sauce)
Risotto with mushrooms & truffles
Grilled Filleted Chicken Legs accompanied (served with Fresh fries sprinkled with truffle oil and parmesan)

Desserts

Seasonal Greek Fruit Salad with homemade honey
Chocolate brownie with vanilla ice cream
Orange soufflé with chocolate ice cream



Candle Light Menu”

Special Menu for couples up to 12 guests

Starters

Homemade bread with olive tapenade & olive oil
Santorini Salad or Salad of “Emotions” or Spinach Salad
Variety of starters (tomato croquettes, fried cheese pies, Fava & stuffed vine leaves, tzatziki, eggplant dip salad)

Main course

Fresh fish (sea brim) with rice, potatoes & vegetables with garlic
Pasta with fresh shrimps & “honey sauce”
Mix Fish for 2 (500gr sea bass or sea brim, fried calamari, grilled vegetables, seafood with ouzo sauce & mussels)
Stuffed calamari with feta cheese, sundried tomatoes & onion chives
Risotto with mushrooms & truffles
Grilled Filleted Chicken Legs accompanied (served with Fresh fries sprinkled with truffle oil and parmesan)
Greek Plate for 2

Desserts

Orange soufflé with chocolate bitter ice-cream

Drinks

One Bottle of Red or Santorinian white excellent quality wine, soft drinks, beers &
One Bottle of Mineral Water



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ON ICE

CHA

CHAMPAGNE
MOËT & CHANDON
GRAND VIGNON
EXTRA DRY
REIMS
FRANCE

Welcome Drinks & Open Bar 2024

Open Bar starts from the time of agreement & up to 3 hours. After that time, all drinks will be charged as per menu prices.

All taxes are included on the prices.

Welcome Drink Aperol Spritz

Welcome Drink Kir Royale with Moët & Chandon

Welcome Drink Bellini with Mango Sorbet & Moscato D'Asti

Open Bar 1

House Wine (Red or White), Beer (Mythos – Heineken), Soft Drinks (coca cola, sprite, soda, tonic, fresh orange juice, water) & Sangria

Open Bar 2

Wine Bottle (Red or White) Beer (Mythos – alpha), Soft Drinks, Sangria, Whiskey, Vodka, Gin

Open Bar 3

Wine Bottle (Red or White), Beers, Soft Drinks, Cocktails & Hard Drinks

Premium Open Bar 4

Premium Wine Bottle (Red or White), Beer (Mythos – Heineken), Soft Drinks, Sangria, Whiskey, Vodka, Gin (Special drinks), Cocktails (Mojito, Caipirosca, Daiquiri) &

Premium Open Bar 5

Premium Wine Bottle (Red or White), Beer (Mythos – Heineken), Soft Drinks, Sangria, Premium Whiskey, Premium Vodka, Premium Gin, Cocktails (Mojito, Caipirosca, Daiquiri) & Moët Chandon

Children's policy:

*0-3 years old free of charge

*3- 10 years old will be 15 € / per guest



Area

The Event Area can be provided as a private section on a complimentary basis as follows:

- Over **40** guests, from 12:00 - 16:00
- Over **40** guests, from 17:00 - 21:00
- For **120** guests, from 17:00 - closing

If you would like to use the Event Area after the above times / group, then the prices are as follows:

April – May

20 - 30 guests **Official Price:**
31 - 45 guests **Official Price:**
46 - 65 guests **Official Price:**
66 - 85 guests **Official Price:**
86 - 120 guests free of charge

June – July

20 - 30 guests **Official Price:**
31 - 45 guests **Official Price:**
46 - 65 guests **Official Price:**
66 - 85 guests **Official Price:**
86 - 120 guests free of charge

August – September

20 - 30 guests **Official Price:**
31 - 45 guests **Official Price:**
46 - 65 guests **Official Price:**
66 - 85 guests **Official Price:**
86 - 120 guests free of charge

October

20 - 30 guests **Official Price:**
31 - 45 guests **Official Price:**
46 - 65 guests **Official Price:**
66 - 85 guests **Official Price:**
86 - 120 guests free of charge

Event & Pool Area

20 - 60 guests **Official Price:**
61 - 100 guests **Official Price:**
101 & over guests **Official Price:**



Facilities & Services

- Wedding Cake
- Basic flower decoration from our hot bed
- Candles handmade (allowed to be arranged only from us for the event.)
- Flying balloons (M / L) with helium
- Wall Mapping
- Cake Mapping
- Fireworks (set of 40"- 5')
- Round tables 10 -12 pax
- Rectangle tables 6 - 8 pax
- Personalized effects Holograms
- Handmade favors
- Live Music
- Breaking Plates
- Hiring Extra Sound
- Dj
- Drone
- Photographer
- Videographer
- “Argo Restaurant By Constantin” Menu must be arranged for the reception dinner. No other external catering is allowed to be hired for food, wedding cake & drinks options except for “Argo Restaurant By Constantin”.
- Surprise Birthday Party
- Bachelor Party
- Proposal
- Anniversaries
- Gender Reveal Baby Shower Party
- Pre-wedding party
- Shisha
- High Chairs for Babies
- Baby changing table
- Private Church
- Bridal Room
- Private parking

For weddings over 50 people we offer:

- Complimentary the “Argo Suite” for the couple to use it during the day of the event & complimentary accommodation for their first night. Includes private breakfast in their Suite or at the swimming pool area with check out time at 12.00.
- Complimentary Video & photography with drone during the event. Not edited content in order to merge it on your wedding video or photography album.



Policies

- According to local laws and to secure music level must be lowered at 23:00 (at 85 db) and music stops at 02:30 am.
- Guests may choose between Open Bar Selections or A la cart beverage consumption.
- No other external catering is allowed to be hired for food and drinks options except from the “Argo Restaurant by Constantin”.
- Guests are not allowed to bring food and beverages of their own.
- The accommodation for the couple is available only for the same night of the event till next day 12.00 with the breakfast included and it is complimentary for over 50 guests.

Payment & Cancellation Policy:

- In order to book and secure a date 30% deposit of total cost of the menu is required. The deposit is non refundable in case of a cancellation.
- Full payment is required up to 15 days prior to the event date and it will be non refundable.
- In case of a last minute emergency cancellation between 15 days prior the event, the total amount paid is non refundable, but you have the right to transfer your event for next year. This is valid only for one year from the booking date of the event.
- The final number of guests should be settled 30 days prior the event. After that period only increase of the guests will be accepted.
- Tip is not included in the Menu prices and equals to a minimum 10 % of the total of Food & Beverage official costs. It has to be paid during the pay off.
- In case the Vat percentage changes by the Greek Government then we reserve the right to adjust the Vat immediately as per Greek Law



Argo Restaurant By Constantin”- Village Bank Details:

Company Name: K. CHATZOPOULOS AND SIA EE

Company Address: Kontochori, Thira

Postal Code: 84700

Bank Name: Euro bank

IBAN: GR6502603620000040200363433

BIC: ERBKGRAAXXX

**** You are kindly requested to send us the payment receipt at info@argorestaurant.com , with your reservation details (name/date/ time), in order to send you a reconfirmation!!!***

RESTAURANT



Social

Join our vibrant online community & be part of the buzz!!!

Like Follow & Share our social media pages for exclusive updates, to connect with fellow food lovers.

Don't miss on the fun come join us!!!

F.B: www.facebook.com/RestaurantArgo

INSTA: www.instagram.com/argorestaurant

Tik Tok: [argo_restaurant_village](https://www.tiktok.com/@argo_restaurant_village).

https://www.tiktok.com/@argo_restaurant_village?t=8gOF7c7akZU&_r=1 You tube: [Argo Restaurant](#)

Trip advisor: [Reviews](#)

Google: [Argo Restaurant - Google Search](#)

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