



EVENTS KIT

Capsis Hotel Thessaloniki
2026

Multifunctional Conference Halls

Hall Names	Theatre	School	Reception	Banquet	U Shape	Round Table
Theodora Hall	340	168	370	300	54	66
Vergina	170	90	300	240	36	42
Verginal	120	63	-	-	36	42
Vergina II	66	36	-	-	27	30
Alexandros	50	36	-	-	28	32
Sithonia	100	60	-	-	-	-
Sithonial	50	30	-	-	26	30
SithonialI	50	30	-	-	26	30
KassandraI	40	26	-	-	22	26
Kassandrall	40	26	-	-	22	26
Iason Hall	210	99	150	112	50	60
OfficeII	-	-	-	-	-	8
OfficeIII	40	24	-	-	18	26
OfficeIV	-	-	-	-	-	12
Office V	60	30	-	-	22	26
Capsis Restaurant	-	-	-	300	-	-
Alexander the Great Lobby	-	-	-	88	-	-

Conference Equipment

Our hotel offers 18 different multipurpose conference rooms with cutting-edge audiovisual and technological equipment and first-rate service.

Whether for dinner parties, business lunches, meetings, exhibits, cocktails, or wedding celebrations, Your event is sure to be a success.

- ☐ Technical support
- ☐ Podium with microphone
- ☐ TV'S/Dvd Player
- ☐ Screens
- ☐ Audiovisual coverage and interpretation
- ☐ Audio andvideo recording
- ☐ Laptops
- ☐ Translation
- ☐ Printers/Fax
- ☐ Microphones and amplifiers
- ☐ Free Wifi
- ☐ Wired connection
- ☐ Flip Charts

Coffee Break Menu

Coffee Break No1

6,50€/person

- Filter Coffee
- Instant Coffee
- Selection of Tea
- Bottled Water
- Variety of Cookies

Coffee Break No2

10,00€/person

- Filter Coffee
- Instant Coffee
- Selection of Tea
- Selection of Juice
- Bottled Water
- Variety of Cookies, Cake, Croissant

Coffee Break No3

13,00€/person

- Filter Coffee
- Instant Coffee
- Selection of Tea
- Selection of Juice
- Bottled Water
- Variety of Cookies, Cake, Croissant, Macarons
- Traditional Greek Pie bites
- Fresh Fruits

Coffee Break No4

16,00€/person

- Filter coffee
- Instant coffee
- Selection of tea
- Orange juice, apple, cherry
- Bottled water
- Variety of Cookies, Cakes, Croissants Macarons
- Traditional Greek pie bites
- Mini bruschetta with cream cheese and dry salami slices
- Fresh fruits

Snack Break Menu

Snack Break No1

16,00€/person

Tortilla wraps with roast chicken

Croissants filled with mayonnaise and smoked turkey

Mini bruschetta with cream cheese and smoked salmon

Spinach pie bites

Margarita pizzettes

Grilled meatballs with pita bread and mustard dressing (hot option)

Cookies

Cake

Snack Break No2

21,00€/person

Mini burgers

Mini bruschetta with mayonnaise and smoked prosciutto

Tortilla rolls with chicken gyros and yogurt

Mini shots with cheese bites and tomato marmalade

Greek style pizzettes

Pork skewers with pita bread (hot option)

Mini fruit salad

Chocolate mousse

BUFFET

MENU No 1

35,00€/person

Salads

Greek Salad with carob rusk and feta cheese

Potato salad with capers, olives and mixed herbs

Ceasar salad with grilled chicken and crispy bacon

Yogurt dressing, cocktail sauce, lemon olive oil, Caesar sauce, olive oil,
balsamic vinegar, red wine vinegar

Cold Appetizers

Mini shots with cheese bites and tomato marmalade

Cheese Selection

Selection of Greek and foreign cheeses with barley rusks and breadcrumbs,
dried fruits and chutney (emmental, Roquefort, feta, gouda, parmesan, manouri)

Main Courses

Minced beef burger in fluffy mini pita breads and lemon mustard

Grilled chicken breast with basil sauce, cherry tomatoes and roasted pine nuts

Slow-cooked pork pancetta with BBQ sauce and sesame seeds

Swordfish fillet with lemon thyme sauce and sun-dried tomatoes

Linguine with grilled vegetables and fresh tomato

Fried chickpea-balls with yogurt sauce and mint

Butter rice with olives, capers and peppers

Potatoes au gratin with parmesan and Roquefort cheese

Broccoli in butter with almond fillets and smoked sweet paprika

Desserts

Traditional orange pie

Mini baklavas bites

Individual chocolate mousse

Individual mille feuille

French strawberry cake

Selection of fresh fruits

Bread

Variety of French baguettes, multigrain, wholemeal, rustic and four types of bread rolls

Butter and margarine portions

BUFFET

MENU No2

40,00€/person

Salads

Greek salad with carob rusk and feta cheese

Salad with chickpeas, tomato, mint, spring onion, parsley and lemon

Beetroot salad with baby rocket leaves, walnuts, anthotiro cheese and orange dressing

Yogurt dressing, cocktail sauce, lemon olive oil, Caesar sauce, olive oil, balsamic vinegar,
red wine vinegar

Salad Bar (Tomato, cucumber, corn, beetroot, onion, peppers, olives, feta cheese)

Cold Appetizers

Bruschetta with smoked prosciutto and truffle mayonnaise

Individual tomato gazpacho, with mozzarella pearl and fresh basil

Cheese Selection

Selection of Greek and foreign cheeses with barley rusks and breadsticks, dried fruits and chutney
(cretan graviera, roquefort, feta, gouda, parmesan, manouri)

Main Courses

Grilled pork chops with lemon oil, flavored with thyme

Thinly sliced braised veal with demi-glace sauce

Roast sea bream fillet with aglio olio sauce

Lasagna with minced meat and cream cheese sauce

Chicken skewers flavored with oregano and lemon

Fried mushrooms flavored with thyme, Dijon mustard and honey

Rice pilaf with dried fruits

Baby potatoes flavored with clarified butter and fresh rosemary

Carrot “parisien” with soy sauce and sesame seeds

Desserts

Traditional ravani

Mini baklavas bites

Individual profiterole

Individual strawberry cheesecake

French caramel cake

Selection of fresh fruit

Bread

Variety of French baguettes, multigrain, wholemeal, rustic and four types of bread rolls

Butter and margarine portions

BUFFET

MENU No3

47,00€/person

Salads

- Greek salad with carob rusk and feta cheese
- Baby potato salad with “Siglino”, orange fillet and baby rocket leaves
- Tomato mozzarella salad, with basil pesto and balsamic cream
- Ceasar salad with roast chicken and bacon
- Mushroom salad with roast peppers and cherry tomatoes
- Salad Bar (Tomato, cucumber, corn, onion, peppers, beetroot, olives, feta cheese)

Cold Appetizers

- Bruschetta with smoked salmon, cream cheese and cucumber pickles
- Mini Burgers
- Vegetable spring-rolls with sweet-sour sauce

Cheese Selection

Selection of Greek and foreign cheeses with barley rusks and breadsticks, dried fruits and chutney
(cretan graviera, roquefort, feta, gouda, parmesan, manouri)

Main Courses

- Grilled Pork chops with mustard and lemon sauce
- Roast chicken thigh fillet with teriyaki sauce
- Beef stew with mushrooms, carrots and onions
- Grilled salmon fillet with basil and lemon-grass sauce
- Tortellini a la cream with basil cream sauce
- Grilled vegetables with balsamic cream
- Cheese croquettes with homemade tomato jam and baby rocket
- Cannelloni with spinach and cream cheese
- Pilaf with peppers, spring onion, cherry tomatoes and olives
- Roast sweet potatoes

Desserts

- Traditional ravani
- Kourkoubinia
- Mini baklava
- Rox Tiramisu
- Profiterole
- Creme brûlée
- French chocolate cake
- Selection of fresh fruit

Bread

Variety of French baguettes, multigrain, wholemeal, rustic and four types of bread rolls
Butter and margarine portions

SET MENUS

Set Menu No1

43,00€/person

Rye, multi grain, rustic, corn bread
and various breadsticks

Green salad with guacamole cream,
smoked salmon, carrot flakes & vinaigrette

Grilled manouri cheese with
homemade tomato jam and rocket
leaves

Tender chicken breast with roast
broccoli, carrot & celeriac cream

Creme Brule with raspberries
and blueberries

Set Menu No2

47,00€/person

Rye, multi grain, rustic, corn bread and various breadsticks

Nicoise salad with smoked salmon

Cannelloni filled with spinach and cream sauce flavored with truffle

Slow cooked pork shank in its broth with sweet pumpkin puree

Apple pie with whipping cream

SET MENUS

Set Menu No3

51,00€/person

Rye, multi grain, rustic, corn bread
and various breadsticks

Beetroot salad with goat cream cheese,
cherry tomatoes and fresh herbs

Beef carpaccio with truffle sauce, sun
dried tomato cherries and graviera
cheese

Grilled salmon with roast baby potatoes,
green beans and white wine sauce

Chocolate shuffle

Set Menu No4

55,00€/person

Rye, multi grain, rustic, corn bread and various breadsticks

Buffalo mozzarella with cherry tomatoes and basil oil

Sea bass carpaccio with lime juice, chives and piment d'Espelette

Beef cheek cooked in red wine sauce and buttered potato puree

Tart with lemon cream