

BEACH WEDDING
Summer 2026
Agora Beach
Halkidiki, Greece

















AGORA GREEK FOOD - GREEK FLAIR

Agora serves contemporary Greek & Mediterranean food that is simple yet sophisticated. It tastes delicious and looks fantastic too. Our expertise is authentic Greek cuisine based on local ingredients for vegetables, meat and seafood.



BEACH WEDDING MENU IDEAS

Have a look below on some wedding menu ideas that will help you get a "taste" of what we can offer.

Our menus are served Greek family style, to share on the table, as you do in a Greek restaurant. On wedding days we offer the same guest experience to your wedding guests as we do on a daily basis at our a la carte restaurant. This is after all what has made Agora so beloved among its many guests all over the world.

Below we present you some sample menus in order to help to get an idea of what we can serve on your big day.

Ofcourse all menus are subject to your individual taste and can be altered based on your wishes. We can serve most dishes among the Greek & Mediterranean cuisine so in case you don't find your favourite dish just contact us and we will add it to your wedding menu.

New for Summer 2026: Live Fire Cooking

We have added a live fire cooking station with a traditional Greek Wood Oven & Grill so you will get to see some of the dishes prepared live in a traditional Greek cuisine.



BEST OF AGORA BEACH - MEAT BBQ

(served in platters on each table with live fire cooking)

Welcome Drink at the Beach Bar area

WELCOME GREEK SPRITZ COCKTAIL Before Ceremony

PROSECCO GLASS after ceremony accompanied by

Halkidiki Olives, Mini Greek Peppers filled with artisanal Goat Cheese, Parmesan Cubes, Greek charcuterie
Bruschetta with various Vegetable toppings

Wedding Dinner at the Restaurant terrace with amazing sea views

WELCOME shot Tsipouro

symbolises good luck

GREEK MEZE PLATTER

with grilled bread olive oil + oreganos
(Feta Spread, Paprika Spread, Aubergine Spread,, Tzatziki)

GREEK CHEESE PLATTER

Grilled Haloumi Cheese, Melihloro Cheese, Mastello Cheese & Feta Honey Crust
(accompanied by homemade fruit marmalades)

HOMEMADE FRENCH FRIES & ZUCCHINI CHIPS

(accompanied by Yoghurt sauce)

GREEK SALAD CRETAN STYLE & ROCKET PARMESAN SALAD with freshly cut Melon

TRADITIONAL GREEK LAMB IN THE WOOD OVEN with Oven Potatoes

HANDMADE GREEK GRILLED BURGER GRILLED & COUS COUS

(beef & pork minced meat)

PORK SKEWER SOUVLAKI with grilled Vegetables

FRESH FRUIT PLATTER & ICE CREAM

WEDDING CAKE

(choose your Wedding Cake flavour, can also be served during the beach party)

DRINKS MENU (open bar)

Wine Thalia ((white, rose & red etiquettes available)
Beer / Bottled Water THEONI / Refreshments / Coffee

Beach Party at the beach bar after the Wedding Dinner (open bar)

Have a look at our drinks & cocktail menu [here](#) and choose your favourites standard pouring brands for your long drinks.

LATE BEACH PARTY SNACK

served during Wedding Beach Party

SOUVLAKI CHICKEN SKEWER PLATTER with grilled Pita Bread & French Fries

*all menus here are indicative and can be changed according to your culinary wishes.
Check our website for more amazing dishes & wine etiquettes.

BEST OF AGORA BEACH - SEAFOOD

(served in platters on each table with live fire cooking)

Welcome Drink at the Beach Bar area

WELCOME GREEK SPRITZ COCKTAIL Before Ceremony

PROSECCO GLASS after ceremony accompanied by

Halkidiki Olives, Mini Greek Peppers filled with artisanal Goat Cheese, Parmesan Cubes, Greek charcuterie
Bruschetta with various Vegetable toppings

Wedding Dinner at the Restaurant terrace with amazing sea views

WELCOME shot Tsipouro

symbolises good luck

GREEK MEZE PLATTER

with grilled bread olive oil + oreganos

(Fava Split Bean Puree, Humous, White Fish Roe Tarama)

SALTY MACKEREL FILLET & SPANISH ANCHOVIES

GRILLED AUBERGINE with Feta Sprinkles & **GREEK SALAD CRETAN STYLE**

STEAMED MUSSELS POT in a white wine sauce

(accompanied by Yoghurt sauce)

GRILLED SHRIMP PLATTER with Agora Beach Sauce by the side

GRILLED SARDINES & FRIED ANCHOVIES PLATTER with a natural olive oil & lemon dressing

GRILLED FRESH CALAMARI (or fried Calamari Rings) & OCTOPUS in the Traditional Wood Grill (live free cooking)

SEAFOOD RISOTTO with mussels, clams & Greek Safran

GRILLED SEA STEAK (Catch of the Day) served as a steak fillet

FRESH FRUIT PLATTER & ICE CREAM

WEDDING CAKE

(choose your Wedding Cake flavour, can also be served during the beach party)

DRINKS MENU (open bar)

Wine Thalia ((white, rose & red etiquettes available)

Beer / Bottled Water THEONI / Refreshments / Coffee

Beach Party at the beach bar after the Wedding Dinner (open bar)

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BEST OF AGORA BEACH - BEST OF MEAT & SEAFOOD

(served in platters on each table with live fire cooking)

Welcome Drink at the Beach Bar area

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PROSECCO GLASS after ceremony accompanied by

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Bruschetta with various Vegetable toppings

Wedding Dinner at the Restaurant terrace with amazing sea views

WELCOME shot Tsipouro

symbolises good luck

GREEK MEZE PLATTER

with grilled bread olive oil and oregano.

(Fava Split Bean Puree, Humous, Aubergine Spread, White Fish Roe Tarama)

FRIED ZUCCHINI SLICES with Tzatziki Sauce

FETA HONEY CRUST baked with Honey & Sesame

GREEK SALAD CRETAN STYLE stirred with brown crispy croutons

FRIED CRISPY CALAMARI RINGS with homemade sauce tartar

TENDER GRILLED OCTOPUS in a light olive oil & lemon sauce

SOUVLAKI PLATTER Pork series accompanied by handmade french fries

GRILLED SEA STEAK (Catch of the Day) served as a steak fillet

TRADITIONAL GREEK OVEN LAMB with potatoes in lemon sauce

cooked to perfection for 8 hours in the Traditional Wood Grill (live fire cooking)

FRESH FRUIT PLATTER & ICE CREAM

WEDDING CAKE

(choose your Wedding Cake flavour, can also be served during the beach party)

DRINKS MENU (open bar)

Wine Thalia ((white, rose & red etiquettes available)

Beer / Bottled Water THEONI / Refreshments / Coffee

Beach Party at the beach bar after the Wedding Dinner (open bar)

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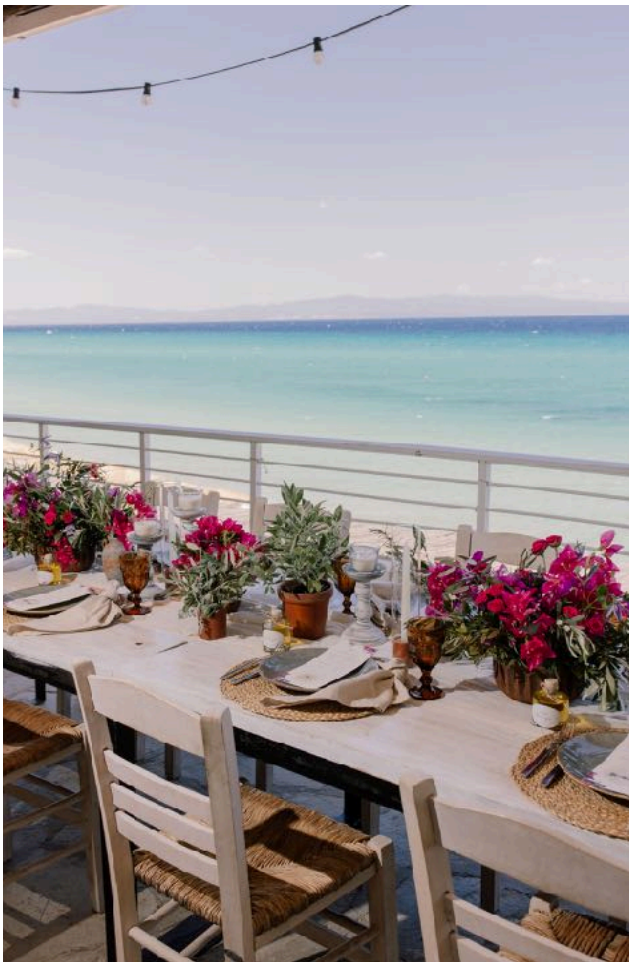


ORGANISING YOUR WEDDING AT AGORA

Booking and organising a wedding can be difficult and stressful, but it needn't be. We have years of experience organising events and know how to make both the planning and 'big day' run smoothly.

We can organise and manage everything relating to food, beverages and venue set-up & Decoration, Guest Accommodation, extra services as DJ, Live Music, Photography, Hair & Make Up etc

We give you complete flexibility around additional service such as flowers, photographers, entertainment etc. But we do have the best partners so you can ask us in any case.



After booking your wedding, we take you through our planning process which covers in detail all the elements of the day that need to be considered.

We work closely with you to ensure that all the details are planned and agreed in plenty of time.



The Menu
Christina & Henrik
19.08.2025

Appetizers

Grilled Bread - Olive Oil - Oregano
Feta Spread
Pepper Spread
Eggplant Spread
Tzatziki

Greek Cheese Platter

Grilled Halloumi
Melihloro Cheese
Mastello Cheese
Feta & Honey Crust
Accompanied by
Homemade Fruit Marmalades

Followed By

Homemade French Fries & Zucchini Chips
with Yogurt Sauce
Greek Salad Cretan Style
Rocket Parmesan Salad
Fried Calamari Rings
Souvlaki Platter
Soutzoukakia (Minced Meat Greek Style)
Grilled Sea Steak (Catch of the Day)

Dessert

Fresh Fruit Platter & Ice Cream
Greek Sweet Assortment

Carla



FAQ 1 of 2

What is the minimum / maximum number of guests for a wedding at AGORA?

The minimum is 40 adults.

Maximum capacity depending on the level chosen for the wedding can reach up to 120 guests.

Are there any sound restrictions?

We can play music legally on the local levels permitted which are more than adequate for a DJ / band for a party at 80 DB noise level.

How do we book?

Tell us you want to go ahead and the date. We will prepare a simple agreement that covers the important details. Once you are happy with the agreement, sign it, send it to us and you make a deposit payment. On receipt of the signed agreement and deposit we will confirm your booking.

Would you consider the use of outside caterers?

No but our kitchen will do their best to accommodate any special food requirements.

Can we bring our own wine / alcohol

No but we will do our best to accommodate any special requirements .

FAQ 2 of 2

Do you provide the flowers / photographer / DJ / video etc

From our experience & expertise we can recommend to you some of the best partners available in our area.

Can a ceremony be held at the beach of AGORA?

Ofcourse! The ceremony can be either civil (legal) or symbolic. A religious ceremony option is also available.

Are there time restrictions?

Local restriction allow us to operate until 02:00 am. Contact us for more details.

Do you allow the use of outside wedding planners?

Yes we are happy to work with any outside wedding planners. Thus our experience and contacts can be very useful and don't hesitate to contact us regarding any aspect of your wedding. We would be more than happy to help you with everything.

What if it rains?

AGORA has a a large area covered which can hold the wedding even in the unlikely event of rain. Further alternatives are also available and will be presented to you during our discussions for your event.

For more questions don't hesitate to [email](#) us



LOCATION & PROGRAMM

Let's
dance
Sirtaki
together

AGORA BEACH, HALKIDIKI









INFLIGHT
Menu

Anja & Daniel



Daniela

Schön,
dass Du
da bist!











for sandy toes



Contact us today to start planning your dream wedding in Greece & Agora by emailing us.

























CHOOSE A *Seat*

NOT A *Side*

















CHOOSE A *Seat*



















































BEACH WEDDINGS AT AGORA SUMMER 2026

Thank you so much for your interest in hosting your wedding at Agora. We are excited to hear about your wedding plans with us.

You are always welcome to view more photos of past events on our website [here](#) and on our social media accounts too.

Feel free to email us at agorahalkidiki@gmail.com with some basic information regarding your events as following

- Desired Dates for your event
- Type of Wedding (Civil Partnership, Symbolic or Religious)
- Estimated Number of Guests
- Any other useful information that will help us create the right proposals for your dream beach wedding.

With much love & warm greetings from Halkidiki, Greece. Looking forward in hearing from you .

The team of Agora
www.agorabeach.gr

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