

Conferences & hybrid Meetings Event Solutions





Top class conference accommodation facilities and services in Crete

The Avra Imperial meeting experience starts at the exceptional conference center facilities. Offering a wide variety of well-designed, impressive and exclusive venues for corporate meetings and events, Avra Imperial Hotel in Chania, in the unspoiled western part of Crete, makes sure that everything you need for a successful event is here and working perfectly.

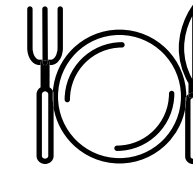
The hotel's impressive conference center provides a wide variety of facilities; 10 fully equipped conference halls with 2,000m² of elegant meeting space can host even the most demanding events with our state-of-the-art main conference hall "Maistros" accommodating up to 1,100 people.

At Avra Imperial Hotel, we improved our Meetings & Events services with enhanced Hybrid Meeting Solutions for virtual events and web conferencing.

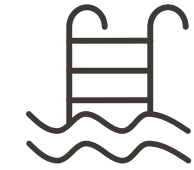
We offer memorable hybrid meetings and conferences that are efficient, effective and seamless. You may rely on our exceptional facilities and services. We guarantee smooth operation, flawless execution and safety of your attendees in our hotel.



Free Hi-speed
WiFi



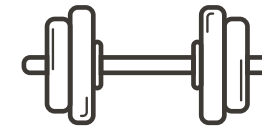
Restaurants
on site



Indoor & Outdoor
Pools



24hrs In-room
dining



Fitness centre



Wellness facilities
& Spa



Laundry



Pet friendly



Meeting spaces &
Hybrid solutions



Concierge



Business centre



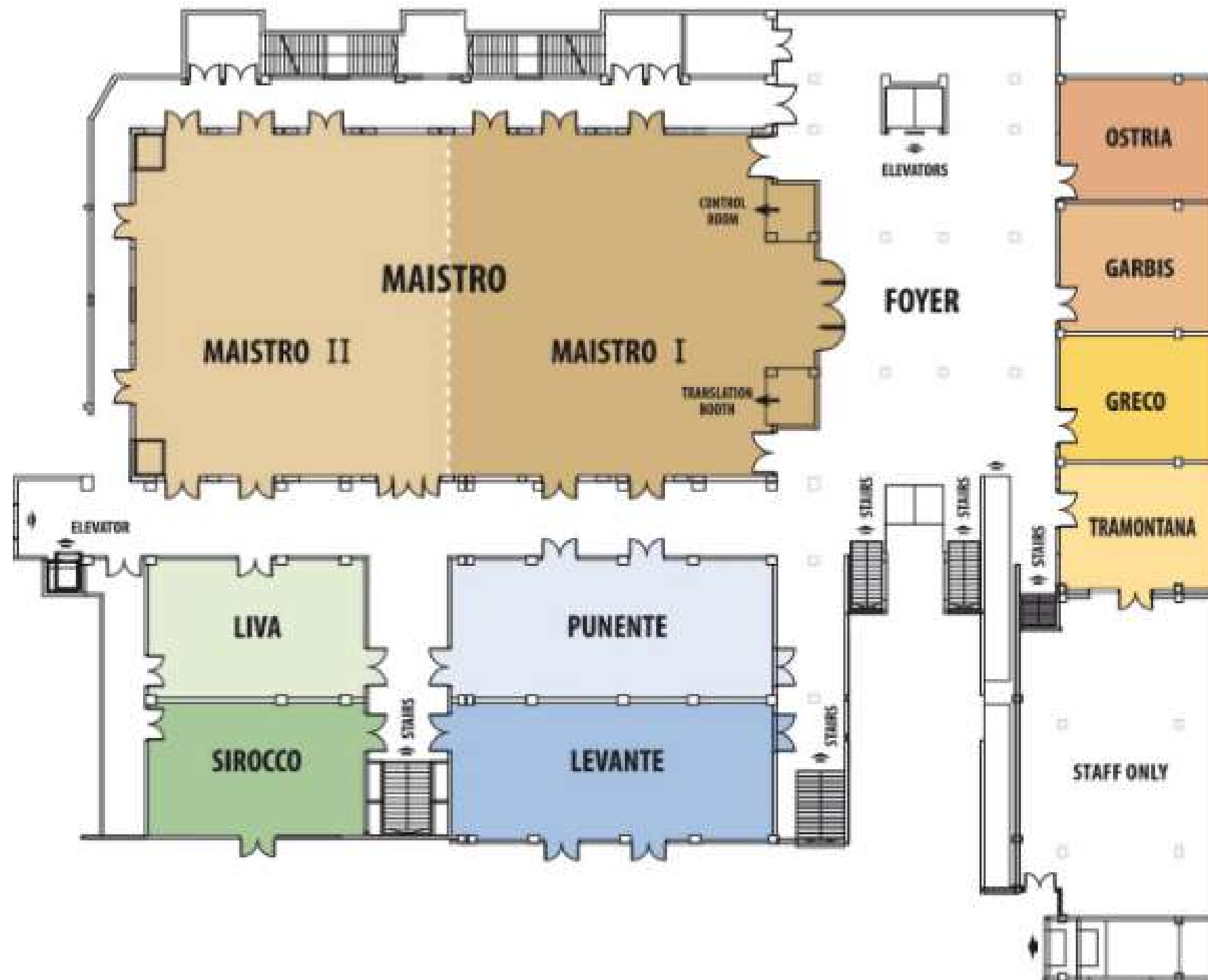
Transfer
Services

We offer underground parking lot & outdoor parking area. Extra fees may apply for non-resident attendees. Parking spaces: indoor 140 | outdoor 80

i. the halls

HALL NAME	DIMENSIONS (m ²)	CLASSROOM STYLE (pax)	BANQUET STYLE (pax)	THEATRE STYLE (pax)	BOARDROOM STYLE (pax)	SQUARE STYLE (pax)
MAISTRO I + II	924	560	684	1094	-	-
MAISTRO I	418	165	228	400	-	-
MAISTRO II	506	314	384	614	-	-
LIVA	126	49	60	124	-	-
SIROCCO	126	49	60	124	-	-
LEVANTE	189	85	108	208	-	-
PUNENTE	189	85	108	208	-	-
TRAMONTANA	80	40	-	64	20	26
GRECO	80	40	-	64	22	26
GARBIS	80	40	-	64	22	26
OSTRIA	80	40	-	64	22	26

All meeting venues feature all the resources you'll need to plan any type of event, with flexible multi-purpose spaces and the audio-visual equipment including touch screen automation system, dome cameras, ceiling data projectors, electric screens, video cameras, audio amplifiers and ceiling speakers, congress microphone system, wireless microphones, intercommunication among conference halls, free internet (wireless and wired) in all halls, IT support, translation and secretarial facilities.



MAISTRO

Ideal for bigger events, exhibition, conferences, Gala and ball rooms
Formal | classroom, banquet style, theatre

MAISTRO I

Hosts mid-scale events, conferences, Gala and ball rooms
Formal | classroom, banquet style, theatre

MAISTRO II

Hosts mid-scale events, conferences, Gala and ball rooms
Formal | classroom, banquet style, theatre

LEVANTE & PUNENTE

Ideal for mid-scale events, seminars, conference & hybrid meetings
Formal, casual | classroom, banquet style, theatre

LIVA & SIROCCO

Ideal for mid-scale and smaller events, seminars, conference & hybrid meetings
Formal, casual | classroom, banquet style, theatre

TRAMONTANA, GRECO, GARBIS & OSTRIA

Host small events, seminars, hybrid meetings
Formal, casual | classroom, theatre, board room, cocktails

*Exhibition hall & set up/ dismantling fees upon agreement)

ii. Venues



SEASIDE

Set next to the beautiful unspoiled beach of Kolymvari, offering stunning views to the scenic Rodopou peninsula

Options: Dinner, Cocktail, Party - Capacity: up to 60 pax (outdoor)

BLUE DONG

The restaurant offers indoor and outdoor seating. Situated next to the shimmering waters of the impressive main glass swimming pool, among the beautiful palm trees, the location of Blue Dong ideally complements the whole experience.

Options: Dinner, Cocktail, Party - Capacity: up to 90 pax outdoor and 60 pax indoor

EXCLUSIVE POOL

In a spot that combines the traditional-chic charm of Avra's architecture and the unique pool setting, you can celebrate the happiest day of your life in the most elegant way, ensuring a genuinely enchanting ambience for an unforgettable event.

Options: Dinner, Cocktail, Party - Capacity: up to 250 pax outdoor and 120 pax indoor

The exclusivity of these locations is subject to availability, upon agreement at extra charge.



ii. Venues



DINNER BY THE BEACH

This special day has to be truly unique and tailored to your desires. The setting is magical: the crystal clear waters of the sea, the unspoiled beach of Kolymvari, the spectacular view of the sea. These combined with our experience and commitment will ensure that your event will be unique.

Options: Dinner , Cocktail - Capacity: Dinner up to 60 pax , Cocktail up to 90 pax

OPEN AMPHITHEATRE

Options: Cocktail - Capacity: 100 pax

PRIVATE YACHT, upon request

Pop up Next to the Event location

Options: Cocktail - Capacity: 40 pax

The exclusivity of these locations is subject to availability, upon agreement at extra charge.



iii. equipment rental



Microphones



Speakers



Speaker Sets



Projectors



Monitors



Projection screens

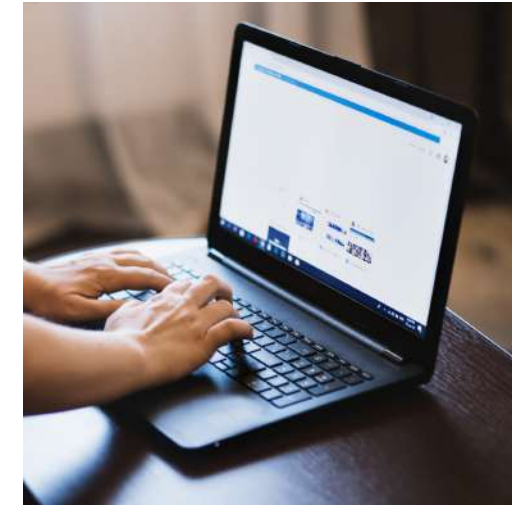
iii. equipment rental



Video servers & broadcast



Video Cameras



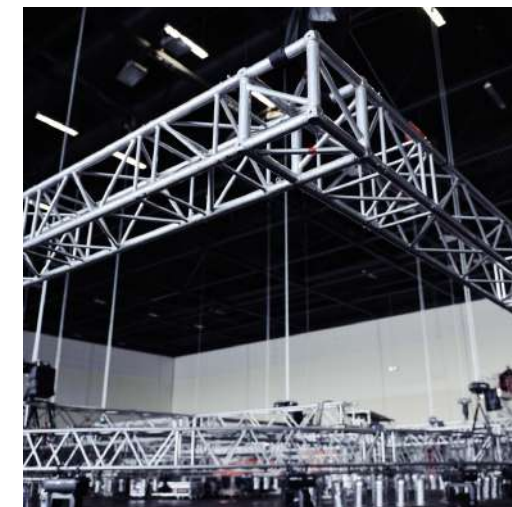
Computing



Moving lights



Static lights



Stage / Truss

TECHNICAL SUPPORT Specialized AV technician daily rate (shift 10hrs)



iv. Entertainment



CRETAN BAND AND FOLKLORE DANCE SHOW

Duration 2h

JAZZ DUO

Duration 2h

LIVE DJ SET

Duration 3h

FIREWORK SHOW

5 mins

VIOLIN SET

Duration 2h

v. Photography | Videography

STANDARD PACKAGE

PHOTOGRAPHY

4 hours of coverage on the event
Professional editing -Photos in high resolution
All photos will be given in digital form

VIDEOGRAPHY

The video coverage of the event includes the same hours of shooting by one videographer and one assistant and the final product will be given in USB stick in high resolution. Editing work will take approximately 2 weeks.
Final product will be: one highlights cinematic video 5 to 6 minutes and one full time video coverage of the event

PREMIUM PACKAGE

PHOTOGRAPHY

6 hours of coverage on the event
Professional editing -Photos in high resolution
All photos will be given in digital form

VIDEOGRAPHY

The video coverage of the wedding includes the same hours of shooting by two videographers and the final product will be given in USB Stick in high resolution. Video cameras. Editing work will take approximately 3 weeks
Final product will be: one highlights cinematic video 8 to 10 minutes and one full time video coverage of the Event.

EXTRA TO ABOVE (upon agreement)

ADDITIONAL PHOTOGRAPHER | PREMIUM ALBUM

DRONE



vii. Avra Experiences

EXCURSIONS TO LOCAL VILLAGES:

Let us create your personal itinerary and guide you through the traditional villages of Paleochora, Sfakia, Fragokastelo or Chania city with a luxurious minivan.

ESCAPE INTO THE BLUE:

Escape into the blue, experience Crete, feel the essence of the island, dive into the crystal clear water, view the stunning rocky landscape, visit the hidden gems of Crete. Let us organise a BBQ lunch for you or watch the breathtaking view of the sun setting in the ocean

CHANIA WINE TASTING:

We invite you to join our wine tastings to enjoy a relaxing glass of wine! Combine a tasting with lunch or dinner at our restaurants. Or we shall arrange a complete winery visit and get a full experience of the winemaking process, from vine to wine.

A LESSON IN CRETAN GASTRONOMY:

Immerse yourself in the culinary history and practices of Crete during this traditional cooking class in Avra

Upon arrangement





viii. *banqueting*



COFFEE BREAK PACKAGES

SELECT

Filter coffee, tea selection, Greek herbal teas, selection of juices, mineral water
Chocolate cake - vanilla, Walnut cookies, Banana muffins, Danish, Greek bites
Price per Person

PREMIUM

Filter coffee, tea selection, Greek herbal teas, selection of juices, mineral water
Cake orange - honey, Chocolate cookies, Almont cookies, Apple Danish, Cherry
Danish, Croissant with cream, Greek bites
Price per Person

LUXURY

Filter coffee, Capuccino, Espresso, Tea selection, Greek herbal teas, selection of
juices, mineral water
Chocolate cake, Carrot cake, Cheese cake, Walnut cookies, Chocolate muffins,
Praline muffins, Myzithropitakia cheese pies
Price per Person

Each package can be modified according your needs



viii. *banqueting*



WELCOME DRINK PACKAGE

PREMIUM

Sparkling wine, Beer, Rose & White wine

Soft drinks, fresh lemonade, mineral water, sparkling water and juices

Price per Person per hour

Unlimited consumption

LUXURY

Champagne, Aperol spritz, Belini, Rose & White wine

Soft drinks, fresh lemonade, mineral water, sparkling water and juices

Price per Person per hour

Unlimited consumption

Welcome drinks can be offered by the reception before Gala dinner



FINGER FOOD SELECTION

PREMIUM

Fruit skewers
Bruschetta with cheese and fresh tomatoes
Mini savoury tartlets
Satay chicken skewers
Salmon blinis with creme fraise

Price per Person (est 2 pc each)

LUXURY

Mini burgers
Arancini balls
Sushi rolls
Tempura prawns
Haloumi skewers
Mozzarella sticks

Unlimited consumption

Finger food proposals can be modified upon arrangement



DINNER BEVERAGE PACKAGE

White wine | Rose wine | Red wine | Soft drinks | Juices | Mineral water
Sparkling water | Local draught beer (offered unlimited during Gala dinner)

Our wine cellar offers a wide variety of choices - Price upon consumption

PREMIUM OPEN BAR

Standard brands (Vodka, Gin, Rum, Whiskey, Tequila)
Two classic cocktails (of your choice)

LUX ME OPEN BAR

Standard brands (Vodka, Gin, Rum, Whiskey, Tequila)
Premium brands (Vodka, Gin, Rum, Whiskey, Tequila)
Three cocktails of your choice
Champagne by the glass



STANDING COCKTAIL MENU

Glafkos cocktail menu

Cold Canape

Egg with prawns
Salmon brik with cottage cheese
Smoked beef noix stripes
Smoked speck sold cut

Vegetable croudite with dips selection

Warm Bites

Little cheese pies
Spicy meatballs
Spring rolls

Selection of local and international artisan cheeses
and cold cuts

Desserts

Mini cakes
Selection of Greek sweets

Katreas cocktail menu

Cold Canape

Smoked Salmon
Parma Ham
Blue cheese mousse
Smoked turkey
Roast beef

Vegetable croudite with dips selection

Warm Bites

Fish sticks
Chicken nuggets with spicy sauce
Grilled mini sausages
Mini burgers
Pork skewers

Selection of local and international artisan cheeses
and cold cuts

Desserts

Mini cakes
Selection of Greek sweets



BUFFET DINNER MENUS

Silver lunch or dinner buffet

Bread basket

with olive baguette, white baguette,
selection of bread rolls, rusks & bread sticks

Fresh salad bar

with various sauces and olive oils
Tomato salad, cucumber, Chinese cabbage,
radicchio, bell peppers, shredded carrot, spinach
baby leaves, rocket baby salad, beetroot leaves

Salads

Greek salad with capers & barley rusks
Pasta salad with basil pesto & tomato cherries
Garden salad

Cold appetisers

Cold cuts selection with pickles
Vitello tonato
Smoked salmon with traditional garnish

Warm appetisers

Quiche Lorraine with broccoli & zucchini
Rigattoni with for cheeses cream
Mussel & rice

Main Courses

Beef burgers with tomato sauce and basil
Pork fillets with light mustard sauce & jasmine rice
Stuffed calamari with vegetables and smoked cheese
Potatoes baked with herbs

Cheese selection

Local & international artisan cheeses & cold cuts

Desserts

Cake with berries, Selection of Greek sweets,
Chocolate mousse, French mini cakes, Fruit tarts
Fresh fruit selection

Gold lunch or dinner buffet

Bread basket

with olive baguette, white baguette,
selection of bread rolls, rusks & bread sticks

Fresh salad bar

with various sauces and olive oils
Tomato salad, cucumber, Chinese cabbage,
radicchio, bell peppers, shredded carrot, spinach
baby leaves, rocket baby salad, beetroot leaves

Salads

Fresh salad leaves, chicken, croutons & parmesan
Pennes with olives, sundried tomatoes & tuna
Corn salad with ham, sour apples & melon
Fennel, with extra virgin olive oil & balsamic
Fresh peas salad, tomatoes, potatoes & anchovies

Cold appetisers

Vitello tonato
Smoked salmon with traditional garnish

Warm appetisers

Crispy prawn rolls
Gratinated potatoes with parmesan

Main Courses

Veal escalopes with brandy & mushrooms
Chicken fillets with white wine & tarragon sauce
Sweet & sour pork with cricpy vegetables
Grilled salmon with citrus fruits sauce
Fresh ravioli with spinach, mushrooms & herbs

Carving station

Baked pork pancetta

Desserts

French mini cakes, Black Forest, Fruit tarts, Millefeuille
with cream & red fruits, Biscuit cake with chocolate &
caramel. Fresh fruit selection



MENU DEGUSTATION

Menu Pasiphae

Tuna Ceviche, fresh cucumber sauce, feta and peppermint

Fresh summer tomatoes, smoked Cretan gruyere, cucumber sorbet and pesto

Pork fillet in sesame crust, fig sauce, Mavrodafni wine and mushrooms with herbs

White chocolate mousse, mango salad, poached pear

Menu Alcmene

Dakos rusk, fresh summer tomatoes, tomato cherries, Soft "myzithra" cheese. origano, thyme

Zucchini flowers stuffed with seafood and saffron

Lamb chops with bulgur, asparagus, baked cherry tomatoes with nuts and wine sauce

or

Beef fillet grilled, eggplant cream with curry, gnocchi potatoes and herbs

Chocolate sphere with Vanilla cream, salted caramel and hazelnuts



ALTERNATIVES

BBQ BUFFET MENU

BBQ DINNER MENU

Chicken souvlaki | Lamb kebab | Pork tenderloin on grill | Gyros on the spit | Beef filet medallion

BBQ SEA FOOD MENU

Sea bass fillet grilled | Calamari grilled | Prawns skewers | COD | Whole fresh snapper

TEMPURA STATION

Prawns in kadaifi with wasabi dip
Crayfish with thousand island sauce
Fresh cod with aioli
Calamari tempura with lemon

SUSHI STATION

Variety of Rolls & Maki
(California, Salmon, Tuna, Avocado)

PASTA STATION

Tagliatelle mushrooms and truffles
Paella with chicken, crayfish, prawns and mussels
Orzo with prawns in wine sauce
Risotto with Mushrooms and parmesan flakes
Risotto with Sea food and saffron
Risotto pumpkin, parmesan and spec

CARVING STATIONS

Whole baby pork baked in the oven
Roast leg of veal in thick salt crust
Chateaubriand fillet grilled and served with two sauces

ICE CREAM STATION

Chocolate, Vanilla, Strawberry, Banana
Mango, Lemon, Pistacchio, Caramel

Alternatives & additions are offered upon availability and arrangement