

Wine & Wedding STORIES



What we offer

- Wedding events
- Gatherings
- Wine pairings
- Cooking classes
- Cocktail hours



Why us

Madame Sousou is a **traditional Greek restaurant** located in the heart of Pyrgos, Santorini, where authentic hospitality, local heritage, and exceptional attention to detail come together. **Inspired by the true spirit of Greece**, we celebrate our culture through carefully selected local wines, distilled spirits, and a menu featuring the **finest Greek flavors**.

More than just a restaurant, Madame Sousou offers a complete experience.

With years of expertise in event **planning, decoration, and hospitality**, every detail is thoughtfully arranged to ensure flawless service and unforgettable moments.

Whether you are joining us for a **casual meal**, a **special celebration**, or a **wedding event**, you will find everything under one roof: **breathtaking views, traditional cuisine, warm hospitality, and professional care**.

At Madame Sousou, **we preserve the traditions of Greece** while creating memories that last a lifetime.



Venue Capacity

Our venue is thoughtfully arranged across several distinct areas, each offering its own atmosphere and experience. The **Wedding Terrace** provides a beautiful setting for ceremonies and celebrations, while the **Indoor Veranda** offers comfort and elegance in a sheltered environment. The Main Dining Area serves as the heart of the restaurant, complemented by the **Outdoor Veranda**, where guests can enjoy open-air dining and spectacular surroundings. For more intimate occasions, the **Private Balcony** offers an exclusive setting, and the **Romantic Escape**, located directly in front of the restaurant, creates the perfect backdrop for private dinners, proposals, and unforgettable moments.



Wedding venue

Ceremony 40 pax
Reception 30 pax



Indoor Veranda

Reception 40 pax



Outdoor Balcony

Seated 12 pax



Private Balcony

Seated 6 pax



All the Restaurant

Seated 80 pax
standing 100 pax



Bar & Cellar

Wedding Events



Packages

Wedding Ceremony & Reception

Option 1

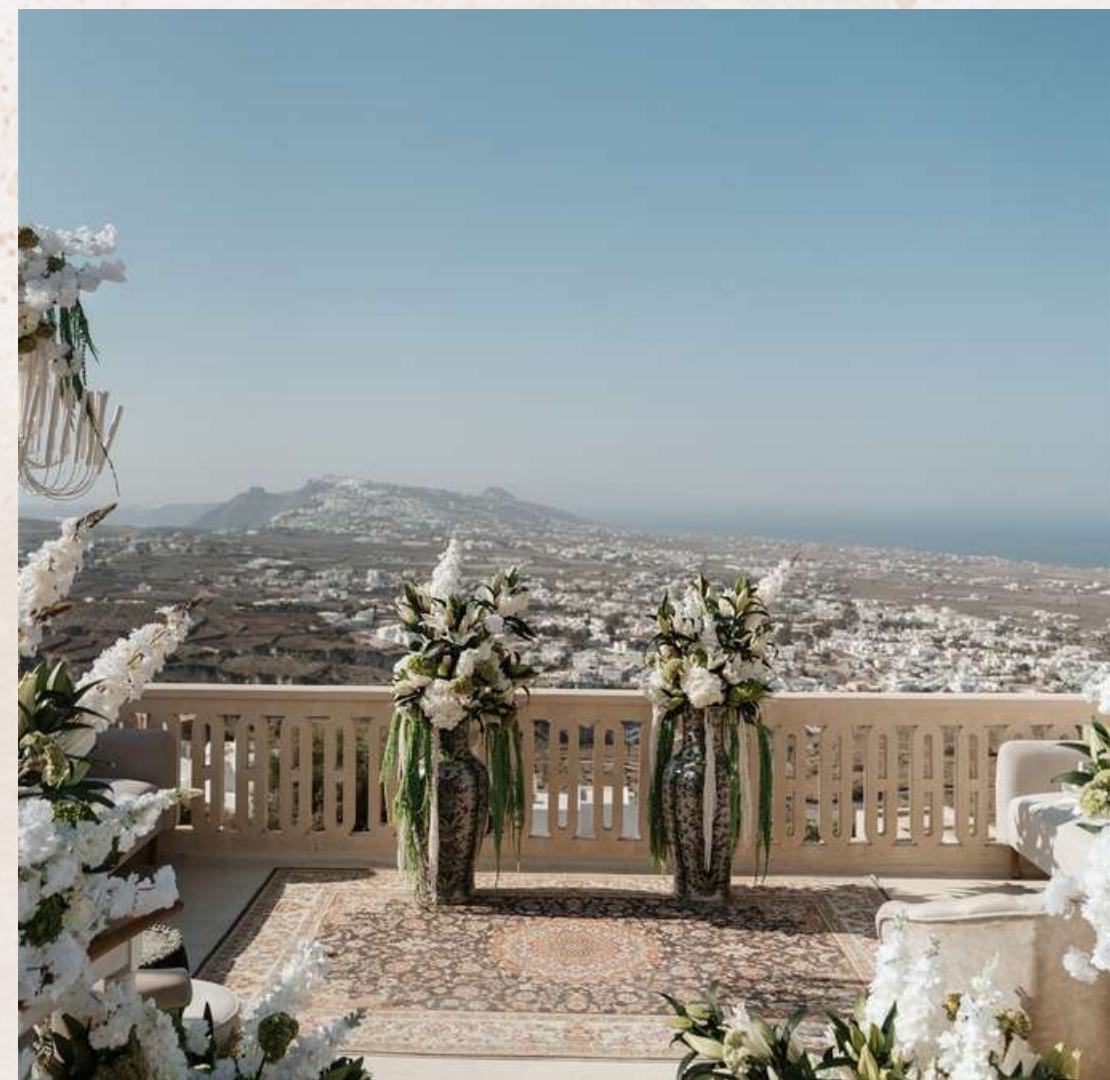
- Venue rental fee: **€1,500**
- Menu of your choice: **€90 per person**
- Drinks charged à la carte

Option 2

- No venue rental fee
- Menu of your choice plus 5-hour Basic Open Bar with spirits
- Minimum spend based on 20 guests: **€3,800**
- Additional guests: **€190 per person**

Pre-Wedding & After-Wedding Events (No Wedding Reception)

- Available in the indoor area
- Menu options **from page 11**
- Drinks available à la carte or as an open bar package
- Optional rental of the upper terrace: **€1,500**



Served Aperitivo Finger Foods

- Breadsticks with Local Cheeses & Greek Olives €35.00
- Fish Roe Dip with Bread €30.00
- Mini Dakos with Tomato & Goat Cheese €25.00
- Traditional Greek Pies €28.00
- Baby Potatoes Stuffed with Melted Cheese & Sun-Dried Tomato €28.00
- Feta Cheese with Cucumber & Kalamata Olives €25.00
- Mini Greek Meatballs with Tzatziki & Pickled Onion on Pita Crisps €32.00
- Shrimp Salad with Fresh Herbs €35.00
- Cod Fish with Garlic Purée & Caviar €32.00
- Oysters with Cucumber & Chili €7.00 pp

15 pieces per platter





Wedding Menu

Guests may create their own menu by selecting the items from each category.

Spreads (Choose One) Served with variety of bread

- **Santorini White Eggplant**

A smooth purée of Santorini's famous white eggplant blended with roasted red pepper and fresh parsley, served with a variety of bread.

- **Tyrokafteri**

A spicy feta cheese spread with chili flakes and oregano, offering a creamy texture and gentle heat.

- **Fish Roe**

Whipped fish roe blended with citrus zest, olive oil, and sweet potato for a light, velvety spread.

- **Tzatziki**

- Strained yogurt with garlic and cucumber.

Appetizers (Choose two)

- **Sfakiani Cheese Pie**

A delicate Cretan flat cheese pie drizzled with thyme honey and sprinkled with crushed pistachios.

- **Traditional Spanakopita**

Crisp layers of filo pastry filled with spinach, herbs, and feta, served with aromatic Greek yogurt.

- **Cheese Croquettes**

Golden croquettes made with creamy local white cheese, paired with fig marmalade.

- **Zucchini Fritters**

Crispy zucchini fritters with dill, spring onions, and a cream cheese dip.

- **Fried squid**

with anchovy sauce

- **Steamed Mussels with Assyrtiko**

Local mussels gently steamed in Santorini's Assyrtiko wine with red pepper, lemon, mustard, and feta.



Salads (Choose One)

- **Green Garden Salad**

Crisp greens with cherry tomatoes, sun-dried tomatoes, local manouri cheese, and balsamic vinaigrette.

- **Santorini Salad**

Juicy tomatoes, cucumber, red onion, peppers, olives, capers, feta cheese, and oregano.

- **Dakos**

Tomato with goat cheese capers on barley rusk.

Main Courses (Choose Two)

- **Gemista**

Vegetables stuffed with herbed rice, raisins, and pine nuts, slow-baked in olive oil.

- **Traditional Moussaka**

Layers of roasted eggplant, seasoned minced meat, and creamy béchamel sauce, baked to perfection.

- **Beef Ragout**

Slow-cooked beef in a rich tomato and red wine sauce with root vegetables and herbs.

- **Rooster Stifado with Hilopites**

Free-range rooster stewed in a cinnamon-spiced tomato sauce, served over traditional Greek pasta and topped with Graviera cheese.

- **Slow-Cooked Lamb in the Pot**

Tender lamb shoulder braised slowly with seasonal vegetables, thyme, and olive oil.

- **Fresh Fish**

Locally caught fish, roasted whole and served with steamed couscous, vegetables, olive oil, lemon, and herbs.

- **Seafood Ragou**

Calamari, mussels, shrimps, octopus and Santorini tomato paste

Dessert – Wedding cake

- Tiramisu

- Cheesecake

- Greek delights (Backlava - Kataifi - Saragli)

Price: €90 per person



Kids Menu

Menu 1

Chicken Souvlaki

- Pita bread

Dessert

- Ice cream

Menu 2

Meatballs with sauce

- French fries

Dessert

- Ice cream

Price: €26 per person

Vegan Menu

- Bread & Spread

Santorini White Eggplant

- A smooth purée of Santorini's famous white eggplant blended with roasted red pepper and fresh parsley, served with a selection of breads.

Salad

- Fig & Pine Nut Salad Fresh greens with figs, toasted pine nuts, basil, and vinaigrette.

Main Course

- Vegan Ragout

A hearty, slow-simmered medley of seasonal vegetables, tender legumes, and fresh herbs in a rich tomato and red wine sauce, finished with fresh herbs, lemon leaves, and garlic.

- Dessert

Vegan Roxaki

Price: €65 per person



Gatherings



Wine Pairing

Malagouzia

- Canapes with fish roe and red caviar

Vidiano

- Tomatoes with goat cheese on rusk

Assyrtiko

- Cheese croquette with fig marmelade

Rose

- Marinated chicken leg fillet with sesame and chives

Xinomayro

- Small lamb kebab with chopped eggplant, roasted red pepper and crispy onion

Price: €60 per person



Bites

Buffet display

- Bread selection
- Spinach pie
- Sfakiani Pitta (cheese Pie)
- Santorinian Eggplant spread
- Spicy cheese spread
- Tomatoes with feta cheese on rusk
- Cucumber filled with cream cheese and salmon
- Santorinian Tomato fritters
- Croquettes with Greek white cheeses, Santorini fig jam and pistachio
- Zucchini fritters served with tzatziki dip
- Cod fish with potatoes cream, lemon, garlic & smoked herring eggs
- Marinated chicken souvlaki leg fillet with sesame and chives
- Gyros pork kebab with chopped onions, pitta bread

Price: per person

Six choices 49€

Eight choices 59€

Ten choices 69€



Tapas

Shared plates

- **Bread selection**
- **Combo of spreads**
- **Tomatoes with feta** cheese on rusk
- **French fries** with graviera cheese and oregano
- **Beef tartare** with graviera cheese , capers and crispy onion
- **Croquettes** with Greek white cheeses, Santorini fig jam and pistachio
- **Zucchini fritters** served with tzatziki di
- **Spinach pie**
- **Fried squid** with anchovy sauce
- **Shrimps Saganaki** with tomato, feta cheese and crab meat
- **Marinated chicken** leg fillet with sesame and chives
- **Kebab** (Lamb-beef) giaourtlou, onion, tomato yoghurt & pitta
- **Gyros pork** with chopped onions, pitta bread
- **Seafood ragout** with Calamari, mussels, shrimps, octopus and Santorini tomato paste

Price: per person

4 choices 38€

6 choices 53€

8 choices 66€



Traditional Greek Feast

Bread & Spread

- **Tzatziki**

Greek yogurt dip with cucumber, garlic, and herbs.

- **Greek Salad**

Tomatoes, cucumbers, onions, peppers, and olives topped with feta cheese, oregano, and extra virgin olive oil.

- **Tomato fritters**
- **Roasted Chili Peppers**
- **French Fries with oregano**
- **Variety of Grilled Meats**

A generous platter featuring traditional Greek favorites including sausages, ribs, kebab, and chicken.

Dessert

- **Traditional delights**

Price: €56 per person

Upgrade to a Full Greek Celebration

This menu can be transformed into a vibrant Greek feast, including **unlimited wine, beer, and soft drinks**. The experience is enhanced with a **live DJ** playing Greek and international music, professional Greek dancers, and a traditional **plate-smashing** performance, creating an authentic and unforgettable atmosphere.

Price upon request.



Greek island Brunch

- **Spanakopita**

Traditional spinach, feta and herb

- **Penirli**

Bechamel sauce, bacon, ham, gouda cheese, semi-hard yellow cheese.

- **Strapatsada**

Scrambled eggs with fresh tomatoes and feta cheese

- **Artisan Bread Basket** and Warm Pita Bread

- **Greek Sausages**

- **Mini Beef Burgers**

- **Lasagna** with pork meat

- **Greek Olives**

- **Fresh seasonal fruit Salad**

- **Greek Honey and Walnut Treats**

Beverages

- **Chilled Mineral Water**

- **Selection of Fruit Juices**

- **Frappe Coffee**

- **Infused Water**

- **Mimosa**

Price: €62 per person



Open Bar



NON-ALCOHOLIC PACKAGE

APERITIVO PACKAGE

BASIC PACKAGE

PLATINUM PACKAGE

Water
Soft drinks
Mocktails
Alcohol-free beer
Alcohol-free gin and rum
Virgin Mojito
Price: €18 per person per hour

EXTRAS
Welcome drink €9
Coffee Espresso €4
Mocktails €15
Simple Drinks €10
Shots €6
Shots are not included in the open bar packages

Water
Soft drinks
Prosecco
Boutari Winery wines (White, Rosé, Red)
Greek beers
Aperol Spritz
Price: €18 per person per hour

Water
Soft drinks
Boutari Winery wines (White, Rosé, Red)
Greek Lager beer
Ouzo
Gin
Vodka
Tequila
Rum
Whiskey
Margarita (Tequila, Triple Sec, Lemon)
Price: €22 per person per hour

Water
Soft drinks
Boutari Winery wines (White, Rosé, Red)
Greek beers
Ouzo
Premium Gin
Premium Vodka
Premium Tequila
Premium Rum
Premium Whiskey
Vinsanto Sweet Wine
Dirty Martini (Gin, Dry Martini)
Price: €30 per person per hour



Notes & Policy

Event Timing

- Starting Time: events may begin as early as 17:00
- End Time: events must conclude no later than 00:00
- Guests are required to vacate the premises at the end of the event
- Access for setup: 1 hour before the event

Food & Beverage Policy

- It is strictly prohibited for guests to bring or consume their own food or beverages
- Menus are served family style (except main course)
- Final menu choices, a guest list with main course selection per guest and dietary restrictions must be provided at least 1 month prior to the event
- Minimum open bar duration: 5 hours to be applied the last hours
- A standard 10% gratuity fee will be applied to menu/open bar services

Children's Open Bar Policy

- Children aged 0–7 years: Free of charge
- Children aged 8–11 years: Fixed charge of €14 per child for the entire event
- Children aged 12–18 years: Charged at the Non-Alcoholic Package rate

Music & Entertainment

- DJ is mandatory to be arranged by the venue, Live Musicians, and Greek Dancers are permitted
- Arrangements can be organized through the venue, with relevant costs applied
- Music volume must be turned down after 23:00.
- Fountains & Fireworks are not permitted

Vendor & Liability

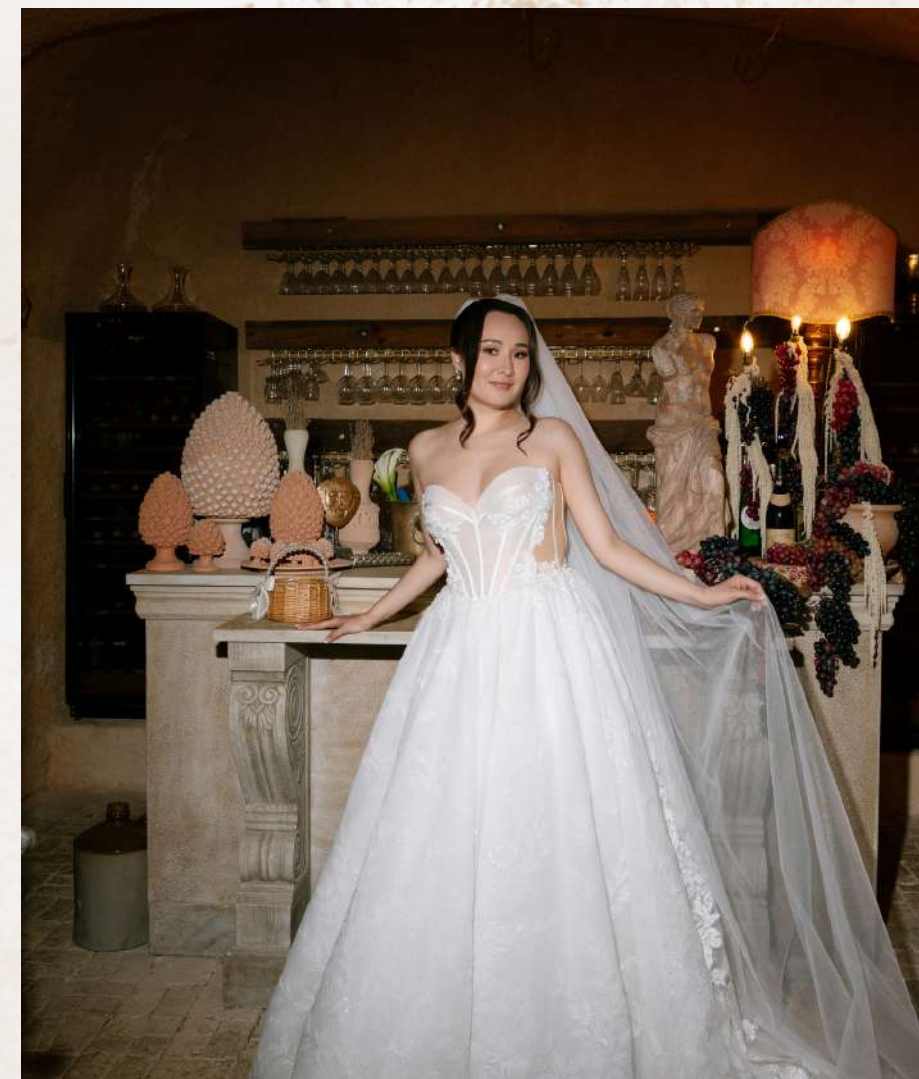
- All external vendors must provide invoices, receipts, or proof of insurance
- Dismantling and removal of rental items, equipment, and flowers must be completed after the event, the same day
- The restaurant is not responsible for lost property

Exclusive Use

- Exclusive use of the entire complex is available with a minimum spend
- The rental fee varies depending on the month and guest count (rates available upon request)

Payment Policy

- Deposit: 30% of the total amount or another amount agreed between client and venue. The deposit secures the booking and is non-refundable. Bookings are not confirmed until the deposit is received
- Final balance must be settled 20 days before the event date
- Invoices/receipts will be issued with the event date



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