



an extra
touch

In house catering

welcome
to luxury







For a conference or private function distinguished for its sophistication, elegance, and professionalism, the new conference facilities have given the hotel a completely new dimension and flexibility in hosting different size events. With no columns to obstruct the view, the Grand Mediterranean Ballroom (450 sqm) can accommodate up to 800 reception guests and 520 banqueting. Swarovski crystal chandeliers with color-dimmers adorn its high ceilings (4.30 meters), which are supported by pilasters in lush cream tones that set off the lavish magenta carpets and matching tapestry. Located at the Lobby level, the Mediterranean Grand Ballroom is conveniently adjacent to the Aegean Ballroom (336 sqm) that can cater up to 500 persons theater style and 380 banqueting. The two ballrooms can host any type of event – conference, exhibition or banquet – and offer a joint pre-function area of 228 square meters, ideal for cocktail parties.







For smaller-scale functions, the Rodos hall (198 sqm) on the mezzanine level and the new Mykonos/Delos halls (128 sqm combined capacity), on the first floor of the new wing provide an elegant setting. The two adjacent halls open up to a Veranda of 240 sqm that lends itself perfectly to coffee breaks, luncheons or cocktail receptions.

Cutting-edge technological equipment, a team of professionals and premium services guarantee the success of any event. Responding to the new trend in catering "Simple yet sophisticated", Marriott sets the highest of standards by introducing the "Like 2 Love" concept. Marriott seeks to dazzle its guests with comforts and services that will exceed their expectations. It wishes to offer its customers a delightful experience that will take them from liking the services offered to loving them!



Outside catering

out
of ordinary





The Athens Ledra Marriott is the pioneer Athenian hotel that introduced the concept of outside catering to the Greek public, back in 1983. The Outside Catering Team's accumulated experience is evident in the efficiency, professionalism, and meticulous attention to detail that characterise any type of event.





The hotel collaborates with a wide range of venues in the greater Attica region and beyond that offer indoors and outdoors services for 100 to more than 1,500 guests. Depending on the preferred style of your event, you can choose from a diverse selection of facilities: from cosmopolitan to traditional; from formal to casual; from modern to rustic. Beautifully set estates, sophisticated galleries, and prestigious centers, such as the Maria Callas Institute, the Athens Concert Hall, and the Athens Stock Exchange, are only a mere example of the long list of the hotel's specialised associate venues.



Since the 2004 Olympics, a brand new addition has been made to the already existing sites: the various facilities that hosted the Games, which give a different dimension to the 'venue' concept.

No matter the choice, the Athens Ledra Marriott guarantees premium services and outstanding results that have become its trademarks over the years and offers flexibility in making the set up, according to customer expectations.

Kona Kai



stick
to exotic flavours



Kona Kai, the Athens Ledra Marriott's award-winning restaurant, invites you to an exotic environment for an unforgettable journey to Japan and the South Pacific. Water falls, rare fish aquaria, and a wall-to-wall backdrop of an emerald beach flanked by palm trees, transport patrons to tropical Polynesia, right in the heart of Athens. One of the first restaurants of its kind in Greece, Kona Kai introduced Athenians to the exotic flavors and tastes of oriental cuisine.



Begin your evening with a luscious cocktail at the Bali Bar or the Sushi Bar and savor a zesty Mai Tai, a Festive Scorpion, a Pina Colada or a brilliant Daiquiri, accompanied by delectable Asian delicacies. If you are in the mood for sushi, it is served on quaint miniature replicas of Asian wooden boats, in any section of the Kona Kai.

For dinner, choose between two settings and types of cuisine: Polynesian or Japanese Teppanyaki accompanied by traditional Asian teas or sake, where everything is prepared in front of your eyes. In the Polynesian restaurant, a Fia-Fia sampler of traditional appetizers (from seafood ragoon to spring rolls) is the perfect preamble to main dishes like the mouth-watering Peking Duck, succulent Mango Beef or aromatic Chicken Paradise –all served on individual warmers.



If you prefer Teppanyaki, you are in for a live show, where you will be an active participant. Our highly skilled Chefs start the "ritual" by clanking flashing knives and spatulas on the grill. Like a juggler, he slices, dices, mixes, and stir-fries with great speed and impressive, almost artistic, movements. Flipping his knives in the air, his well-trained hands dance over the food on the sizzling steel to create sumptuous made-to-order dishes.





Complete the experience with a sensational dessert or a variety of exotic fruit accompanied by a bottle of fine champagne opened with a Samurai sword. The Kona Kai offers a feast for all senses and is a must for lovers of fine oriental flavors.

Cocktail parties



time for
glamour





Give your event a different touch, by elaborating it with our luxurious and Exotic Cocktails. Our experienced Bartenders will prepare the perfect Manhattan or Singapore Sling among a wide range of cocktails for your guests, using the finest ingredients before Dinner or during your Cocktail reception. Give us the chance to organize on your behalf, a succesful Cocktail Party in our hotel or in your premises, using our well known Catering Department.





Relax in the afternoon under the 3000 Crystal chandelier and enjoy your Cosmopolitan or Martini with the sound of our pianist. You can also finish your dinner with a malt whiskey and a cigar from our rich selection in Crystal Lounge.

The End

is the beginning
of your LM experience



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