

SUSONA

BODRUM

Wedding Catalog





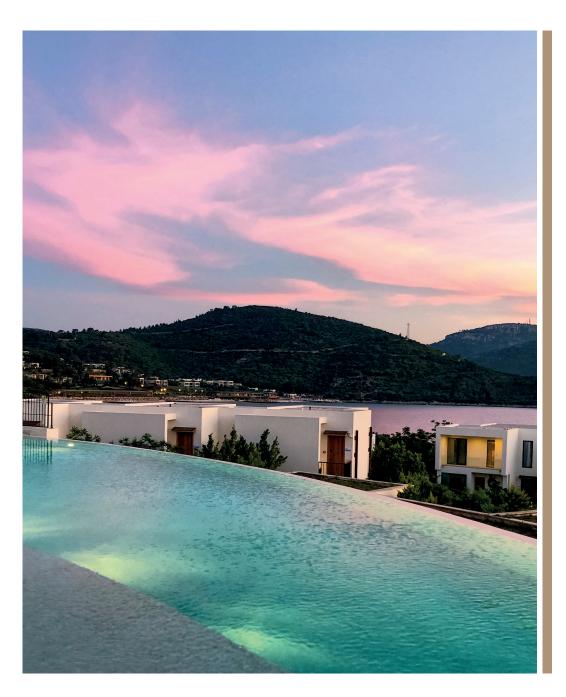
Cibout Susona Bodrum

Susona Bodrum, LXR Hotels & Resorts is a luxury sea-front destination hotel in located near Torba, Bodrum area on the south-western coast of Turkey. The hotel is named after a legendary aquatic creature in Turkish Mythology, which has an upper body of a female human and the tail of a fish and known as "Mermaid". Susona, being the daughter of Sea King, has ability to control water at will and mold it into any shape and form, symbolizing change and balance.

Susona Bodrum, LXR Hotels & Resorts is a unique destination hotel for travelers who have a profound passion for relaxation, having fun discovering their inner child, connecting with nature and enjoying personalized experiences.

Every barrier to feel at home that can be removed.

Our guests are a different breed of traveler: Confident but also restless and in search of new experiences. Like them, we are discerning and quietly confident. Like them, we weave the details into highly personal stories that can never be duplicated or forgotten.



Susona Bodrum, LXR Hotels & Resorts is located on the southwestern Aegean coast of Turkey, in the heart of the Turkish Riviera. Bodrum is a popular national and international destination for culture, upbeat entertainment and beach vacations. The resort is located near Torba, an exclusive enclave perfectly placed for visiting the town of Bodrum, Bodrum Castle, nearby picturesque fishing villages and plenty of islands.



Your Wedding at Susona Bodrum

We love celebrating Love!

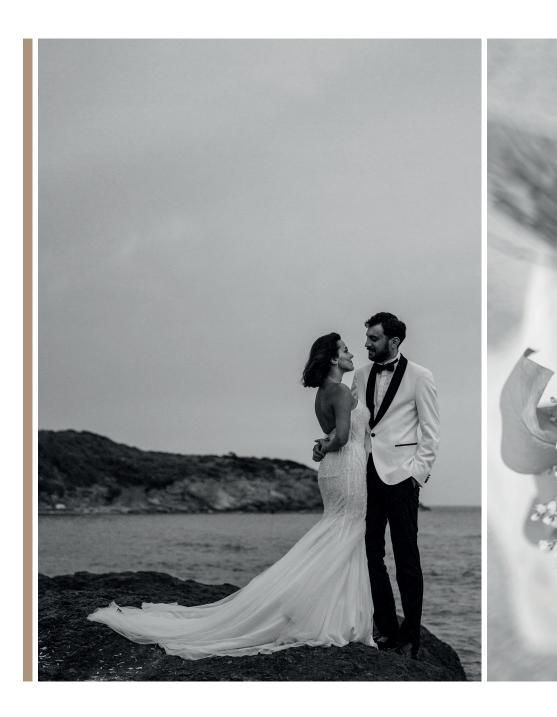
Susona Bodrum, LXR Hotels & Resorts offers an exquisite backdrop for unforgettable seafront ceremonies and romantic vow exchanges. Legendary service knows no bounds for your big day.

Let us craft a distinctive wedding, evocative of your inimitable personality. Surround yourself with family, friends, and unparalleled luxury as we honor your story, entertain your guests and make your wedding the one they will never forget...

Celebrate your dream wedding at Susona Bodrum where creates that one perfect moment in which to say "I DO".



is the reason.
Lifelong friendship is the gift.
Kindness is the cause.
Til' death do us part is the length.







Wedding Reception Capacity

Malva

Banquet: 80 pax Cocktail: 150 pax

Talay Lounge

Banquet: 50 pax Cocktail: 120 pax

Frankie Beach Club

Banquet: 600 pax Cocktail: 750 pax

Frankie Beach Club Jetty

Banquet: 150 pax Cocktail: 300 Pax Ceremony: 250 pax

L Jetty

Banquet: 40 pax Cocktail: 75 pax Ceremony: 60 pax





You are my dream Menu

STARTER

Dijon mustard marinated sea bass pickles Crunchy fennel salad, purple onion pickles, capers berries "Bodrum" lemon relish

WARM APPETIZER

"Susona" ravioli Filled with seafood, Aegean herb, organic sun dried tomato sauce

SORBET

"Aydın" fig sorbet

MAINS

Grilled "Afyon" beef medalion Charcoal grilled market vegetables, basil aromatic "Ödemiş" potatoes pure vine live chips

WEDDING CAKE

Black forest gateau cake, strawberry sauce Valrhona bitter chocolate chips, fresh mint



Love at first sight Menu

STARTER

Black angus beef carpaccio Rocket leaves, truffle oil, glazed balsamic and shaved parmesan

WARM APPETIZER

Quiche Lorraine Baby spinach, "Bergama" tulum cheese tart, olive and pomegranate sauce

SORBET

"Ortakent" lemon sorbet

MAINS

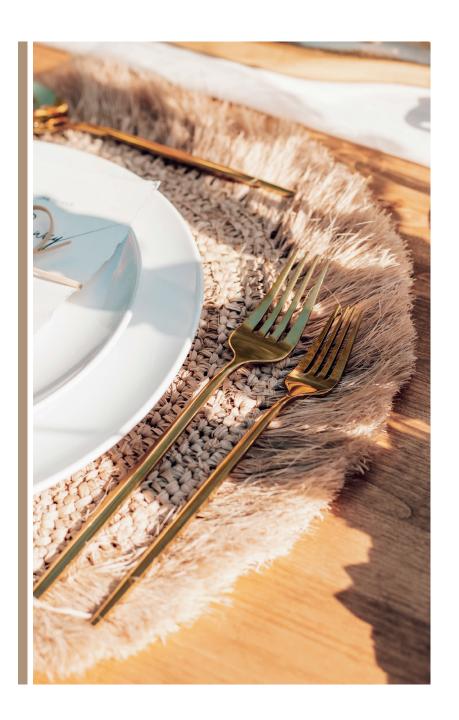
Pan fried sea bass provancale Milanese style saffron risotto, wild asparagus, caramelized "Bodrum" lemon

WEDDING CAKE

Mango parfait cake Served with chocolate soil, pistachio cream

PETIT FOUR

Valrhona chocolate dip Bodrum mandarin delight





airytale Menu

STARTER

Susona Bodrum mezze platter Olive oil artichoke with orange, cured smoked beef asparagus roll "Muhammara" with walnut, strained "Torba" yoghurt with cucumber sourcheery-stuffed wine leaves

WARM APPETIZER

Smoked eggplant ravioli Basil cream, artichoke chips, micro greens

SORBET

Oven roasted "Bursa" peach sorbet

MAINS

Grilled grouper fillet Sauted swisscard, saffron fragrant "Ödemiş" potatoes cream "Şirince" sweet red wine sauce

WEDDING CAKE

Sugar-free carob cake Summer berries coulis, strawberries chips, fresh mint

PETIT FOUR

"Datça" almond marzipan



Liss me under the stars Menu

STARTER

Salmon Gravlax
Salmon chorcoal grilled caviar, artichoke heart, basil cream, micro green salad

WARM APPETIZER

Vol-au-vent Served with free-range chicken & "Bodrum" çıntar mushroom Creamy parmiggiano sauce

SORBET

Sweet cherry sorbet with gold tequila

MAINS

Sous vide style cooking "Lamb Chops" Served with confit baby carrot, asparagus, oregano basil chimichurri

WEDDING CAKE

Red velvet cake
Black forest berries coulis, fresh mint

PETIT FOUR

Selection of macaron





Susona wonderland Menu

STARTER

Alaskan king crab salad, green pea caviar, basil fragrant chantilly cream "Bodrum" lemon vinaigrette

WARM APPETIZER

Sea bass fillet, mussels, tomato and fennel ragout
Bouillabaisse sauce

SORBET

Melon sorbet

MAINS

Tournedos Rossini
Pan seared foie gras, red onion & cabbage ragout, asparagus confit
green pepper madagascar sauce

WEDDING CAKE

"Milas" wild strawberries cake Blueberries relish, fresh mint

PETIT FOUR

Pistachio varlhona dip chocolate truffle

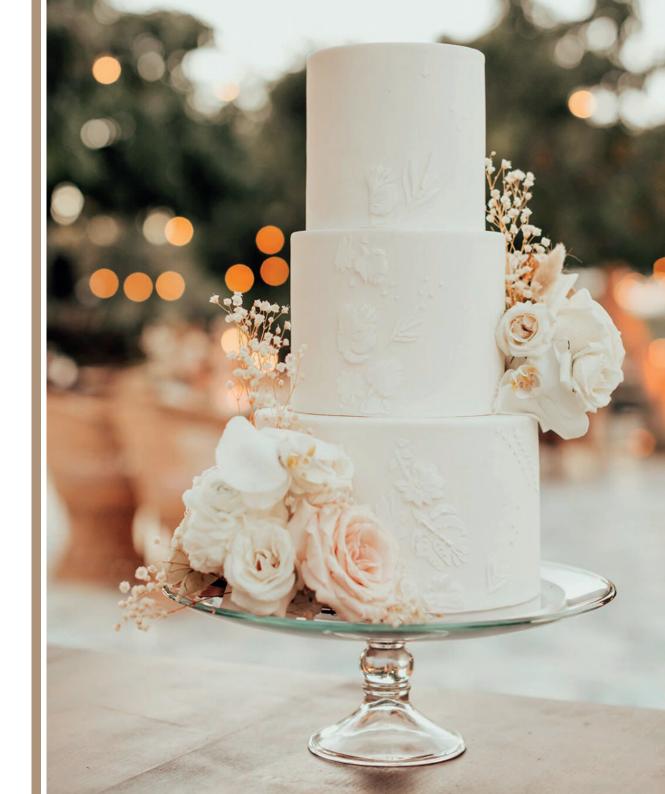


Wedding Cake

Price may vary depends on the size and design of the cake.

Customized design for wedding cake of your choice is available with additional charges.

The wedding couple may provide a design sample as a reference.





Beverage Packages

Local Beverage Packages

Soft Drinks
Hot Beverages
Beers
Wines
Local Vodka & Gin

Local Beverage Selections

Soft Drinks
Juices
Tea & Coffee
Efes Pilsen Beer
Mor Salkım White Wine
Mor Salkım Rose Wine
Mor Salkım Red Wine
Gilbeys Vodka
Gilbeys Gin
Yeni Rakı





Import Beverage Packages

House Spritz
Beers
Wines
Soft Drinks
Juices
Hot Beverages

Import Beverage Selections

Absolut Vodka
Black Label
Tanqueray
Corona or Heineken
Kav Narince White Wine
Doluca Kav Red Wine
Karnas Rose Wine
Soft Drinks / Local Water / Juices







Ciccommodation

We are pleased to offer a special room to the couple for the wedding night including the below privileges at Susona Bodrum featuring 70 sophisticated rooms, suites & villas;

Airport welcome & farewell assistance

Complimentary Wi-Fi

24-hour Lifestyle Host Service on call

Unpacking and packing services by Lifestyle Host

Complimentary pressing of clothing

Coffee or tea service by Lifestyle Host Breakfast for two people

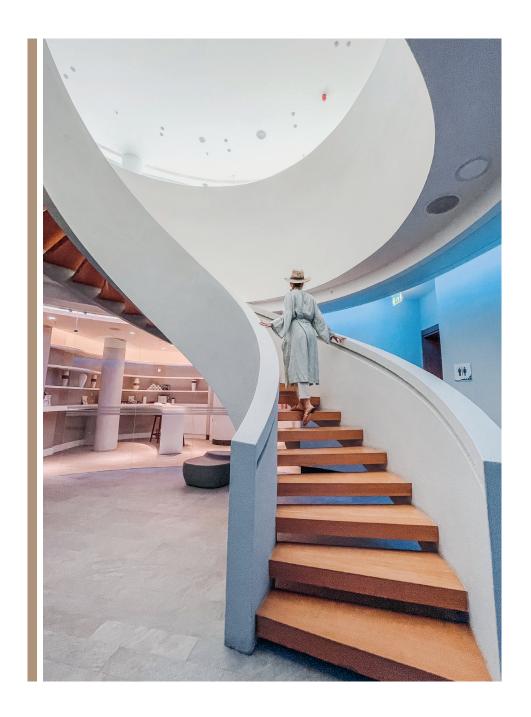
Privileged use of the fitness center, sauna and steam bath

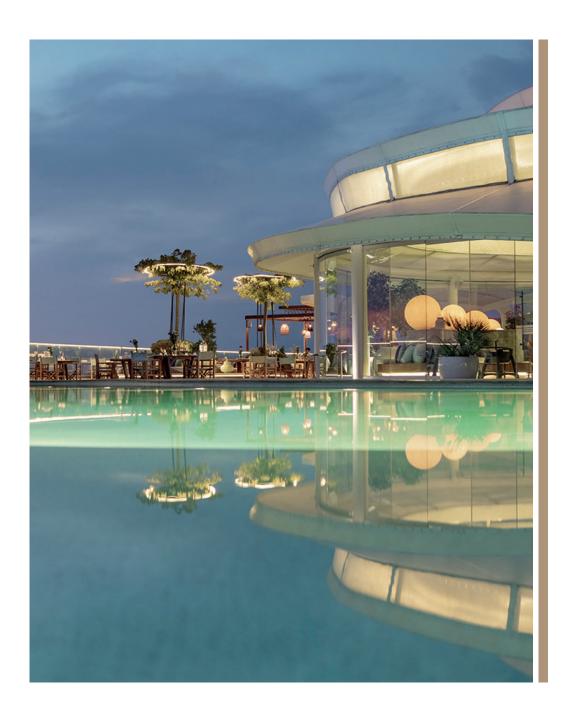
Spa Soul at Susona Bodrum

The Spa at the hotel is being operated by Spa Soul, always aiming to provide guests with the definitive sensorial experience.

While guests enjoy the facilities of the spa, they undergo a systematic analysis of needs and experience personalized treatments that focus on delivering targeted results.

Please contact Spa Soul reception for more information.





Ezi

Offering tranquility in a comfortable setting will kick start the day with our special Turkish breakfast from our garden to your table with enriched homemade bakeries variety of juices, smoothies and coffee selections. Experience the comfort food offerings throughout the day overlooking the turquoise coast. Featuring an infinity pool, Ezi is the place where you can chill all day.

Discover beautiful views, trendy beats and creative cocktails at Ezi Restaurant. The infinity pool features unobstructed views of the Aegean Sea. Ezi is a perfect venue for unforgettable wedding ceremonies & cocktails.



Trankie Beach Club

Enjoy sun, sea and music along with world-class cocktails. Discover the specially designed menu featuring a diverse range of dishes prepared with fresh & local products; accompanied by our resident DJ and high-end music entertainment during the day.

Malva & Cocktail Bar

Life is a little more leisurely at Malva Restaurant. The menu features a diverse range of dishes prepared in line with slow food cooking, includes fresh & locally-sourced products inspired by the Aegean region. Malva will delight guests for a unique journey in the world of gastronomy. Later in the evening, guests can enjoy live performances of jazz, soft funk and blues, featuring Turkish and international favorites.

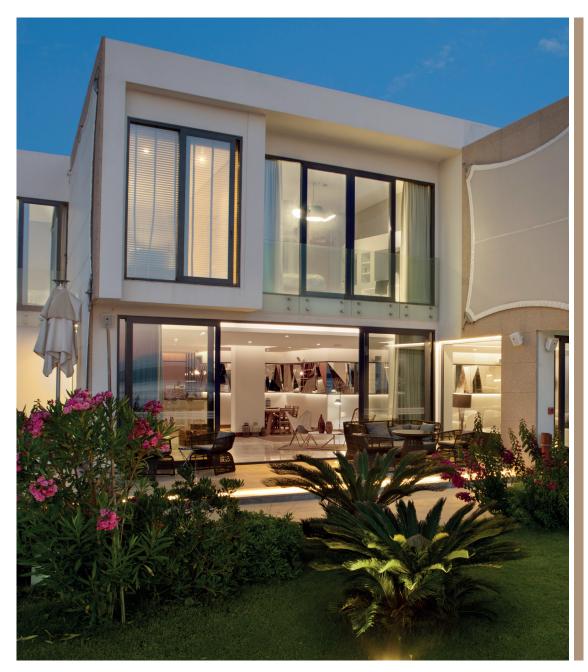
From a magical sunset to candlelight, enjoy sophisticated artisanal cocktails and the unique selection of local & international wines. The boho-chic style atmosphere offers the perfect backdrop with a stunning sunset view.





The Tetty

Enjoy the breath-taking jetty surrounded by the unique Aegean sea view; it truly is a perfect seafront location for a dreamy wedding or private events. The special venue allows your guests to have a memorible ceremony with a unique backdrop of the Aegean Sea for a magical evening.



Talay Lounge

Compliment your vows with a reception at the Talay Lounge surrounded by a private pool & garden. Featuring exceptional views of the Aegean Sea, Talay Lounge offers unforgettable ceremonies & cocktails followed by a specially designed boutique dinner with your family & friends.

Everything you need, you want...



Pass Around

Mackerel çiroz served on a tortilla crisp with cucumber and capers Black pepper covered roast beef with pickled acur & cilantro salad Cinnamon fragrant circassian chicken ball

Buffet Mini Appetizer & Salad Corner

Lime marinated sea bass on the crispy beetroot bread Mini grape leaves stuffed rice with sour cherry Buckwheat & Roasted Adapazarı pumpkin salad in martini glass Rocket & basil fragrant pan fried haloumi cheese salad Free-range chicken & avocado salad

Hot Dish Corner

Garlic mashed potatoes on the Bozcaada grilled octopus Mini Trakya kıvırcık lamb skewers with spice mayo Crispy sweet and spicy free-range chicken tenders Shrimps popcorn - spicy jam

Pass Around Dessert

"Tekirdağ cheese halva" & clotted buffalo cream İzmir style "Lokma" & bitter chocolate cream Mini summer berries skewers





Cuthentic Menu

Pass Around

Mini lakerda top on the garlic "Bolu" sourdough bread Kars "Gruyere cheese" red vine poached pear skewers

Buffet Mini Appetizer Corner

Hatay spices free-range chicken salad, avocado and crispy focaccia bread
Mini "Mussel Dolma" with lime wedges
Mini Topik with Ayvalık olive oil with paprika
Authentic İskenderun shrimp cornettoes
Mini hot Nizip baby peppers pickled with ricotta cheese

Buffet Individual Salad Corner

Greek salad in shot glass
Beetroot salad with roasted Tokat walnut and goat cheese
Wild purslane salad with pomegranate
Asparagus & baby potato salad with horseradish cream

Hot Dish Corner

Triangle Borek with minced meat with cacık deep Caramelized onion, mushroom, apple and gruyere bites Pumpkin quinoa parmesan fritters

Live Station

Mini lamb shish kebab Served with traditional "Tırnak pide" onion salad with sumac Sword fish skewers & baked potatoes Lime marinated sword fish skewers

Dessert Buffet

Black sea style rice pudding & roasted hazelnut "Tavuk göğsü" milk pudding with chestnuts Gaziantep style pistachio rolls "Tekirdağ cheese halva" & clotted buffalo cream İzmir style "Lokma" & bitter chocolate cream "Laz böreği" creamy filling crispy mille feuillet

Gregean Chic Menu

Cold Buffet

Salad corner

Romaine lettuce, masculine leaves, carrot, red cabbage, cherry tomato Green pepper, cucumber, cruton with parmesan cheese, cube cheeses

Assorted cheese selections
Potato salad with mustard sauce
"Kısır" with pomagranate sauce
Finely chopped vegetables with herbs
Olive oil artichoke with Agean herbs
Purslane with yoghurt
Olive oil green beans
Olive oil red beans
Olive oil spinach root with raisin

Hot Buffet

Grilled fillet of sea bream
Grilled meatball, Anatolian style
Spicy crushed wheat pilaff
Basil marinated grilled chicken breast
Fried potatoes cubes with fresh herbs
Rice with almond and butter

Dessert Buffet

Cream caramel
Peach melba
Samsa
Baked rice pudding with cardamom
Seasonal fresh fruit display





Elegant Menu

Cold Bites

Organic "Milas" tomato bruschetta Market fish ceviche in the spoon Amber cheese & cranberries on the salted cracker Slow-cooked duck breast lollipops

Cold Buffet

Romaine lettuce, masculine leaves, carrot, red cabbage, cherry tomato
Green pepper, cucumber, cruton with parmesan cheese, cube cheeses
Assorted cheese selections
Smoked salmon
Roast beef slices with mustard seeds
Hummus
Mushed chick peas
Rocket leaves salad with dried tomato
Olive oil spinach root with raisin
Celery and avocado with natural "Bodrum" olive oil

Hot Buffet

Seafood bouillabaisse
Chicken shish with barbeque sauce
Grilled meatball with gouda cheese
Wiener style beef schnitsel
Rice with almond
Penne arabiatta
Potato with ragu sauce

Dessert Buffet

Cream caramel
Pear dessert with red wine
Mini crème brule with vanilla bean
Mascarpone tiramisu
Chocolate mousse
Cheese cake with orange



Pass Around

STYLE 1

COLD CANAPES

Smoked salmon on wild thyme aromated baguette bread Mini mozzarella cheese and tomato on bambu stick Mushroom Bruschetta in mini brioche

HOT CANAPES

Roasted mushroom filled with cream cheese Mini meatballs with spicy mustard sauce Crispy shrimps in mini vonton

DESSERTS

Mini strawberries creme brulee İzmir style mini "Lokma" with valrhona chocolate cream Mini "Bodrum" mandarin cheesecake

STYLE 2

COLD CANAPES

Roasted beef on fresh asparagus stick Smoked cheese cubes on cucumber Vegetable "Bruschetta" on tosted sesame bread Smoked salmon and avocado on mini spoon Walnut and cheese on tartolet

HOT CANAPES

Homemade mini "İçli Köfte"
Kayseri "Mantı" in mini cooper plate
Ginger flavored mini chicken sish on bambu stick
Grilled sea bass "Şaşlık" on spoon
Bitter ballen with mustard seed sauce

DESSERTS

Mini baked rice pudding with vanilla Chocolate profiterol in mini cups

STYLE 3

COLD CANAPES

Salmon sashimi in mini spoon Tuna fish with black olive paste on tosted rye bread Balsamic flavored tomato and mozzarella on bambu stick Smoked Salmon Tartar with avocado in mini vol-au-vent

HOT CANAPES

Mushroom dolma with "Kaşar" cheese Mini sesame chicken sish Sea bass "Şaşlık" on skewer Ginger flavored shrimps sish Hellim cheese on rosemarry stick

DESSERTS

"Tekirdağ cheese halva" & clotted buffalo cream İzmir style "Lokma" & bitter chocolate cream Mini summer berries skewers

MALVA / TALAY LOUNGE / FRANKIE BEACH CLUB POOL / L DECK
20 PAX MIN - 750 PAX MAX

Choose Your Wedding Menu Selections

COLD SELECTIONS

Smoked salmon with cheese on baquette bread Mozzarella cheese and tomato on bambu sticks Vegetable Bruschetta on sourdough garlic bread Roasted beef on fresh asparagus stick Smoked cheese ball on cucumber Vegetable Bruschetta on tosted baguette bread Salmon tartar in small spoon Mini vol-au vent with wallnut and rokfor cheese

HOT SELECTIONS

Fried vegetable balls of "Bodrum" herbs
Risotto balls with porcini mushroom
Mini "İçli Köfte" fried crushed ball filled with
Minced meat
Mini beef sish with mango
Small meatballs with mustard seeds
Mini "Çiğ Beurreck", fried puff pastry
Breaded fried okra
Mushroom dolma with "Kaşar" cheese
Sesame mini chicken sish
Sea bass "Şaşlık" on skewer
Ginger flavored shrimps sish
Grilled hellim cheese on rosemary sticks

DESSERTS

Mini fruit tartolet
Bodrum creme brulee
Mini baked rice pudding with vanilla
Türkbükü's Baklava with pistachio
Chocolate profiterol in mini cups
Mini chocolate mousse in shot glasses
Mini "Chirozo"
Crepe with banana

Create Your Own Wedding Menu

For your additional menu requirements, we would be pleased to create as of your choices.

Price may vary depends on the number of guests.



Susona Bodrum Drivileges

One night stay in a Signature Suite with a romantic breakfast experience served by your Lifestyle Host

Honeymoon amenities in the couple's room

Dedicated Lifestyle Wedding Host or Hostess

Day-use of preparation room prior to wedding ceremony

Cold towel service for all attendees upon arrival

Wedding toast with an inspiring sunset cocktail for the couple

A romantic dinner for the couple at Frankie Beach Club Deck Cabana

Honeymoon Spa ritual for the couple by Spa Soul

Valet Parking for wedding invitees

Guaranteed Early Check-in & Late Check-out

Customized Farewell Gift for the couple from Susona Bodrum

Celebrate Love and Life at Susona Bodrum ...



BODRUM

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