

An alternative environment

for your unique events

The Meleagris farm, in Spata of Attika, just 5 minutes away from the Exit no. 18 of the Attika Avenue (Attiki Odos), has opened its doors and waits for you to come and visit it! You can find us in the middle of an a hundred (100) acres olive orchard, where we have been cultivating for the last 40 years the land of our fathers in Attika and breeding animals: preys (pheasants, grouses and so on) of the greek forests, rare greek shepherddogs, different kinds of household birds (among which guinea-fowls= “meleagris” in the ancient greek language) and other household animals.

In our domain, we have created a very large area of grass (5 acres and more) and other auxiliary installations (tiled huts–haciendas, stonemade paths, light and sound systems, large parking lot etc), able to host easily at least 2000 people.

The farm is absolutely splendid, an ideal place for spring, summer or autumn manifestations and receptions in the noon, afternoon or evening (in the middle of hundreds of candles dispersed all over the grass! Possibility of shelter in case of rain.

Ideal space for younger or older “children”. Very near to the farm, you can visit archeological churches of the 14th and the 18th century where you can celebrate baptisms and weddings.

The Meleagris farm and its people are promising to offer you a different kind of celebrations much more “natural” and close to the tradition and tastes of the Messogeia-area (our olive-oil and wine are served according to your choice as well as other biological products).

It isn't a trendy “estate” like so many others. It's a traditional farm-hacienda with an agricultural house, designed by Vassilis Fotopoulos. It doesn't have a pool. But it has its own lake between the rocks with rare little Chinese ducks in it, French geese and a pair of swans. At lunch time (noon), if you are lucky, you may meet some of our freeland peacocks that may open for you their lovely tails.

We are collaborating only with high quality caterings and are putting great emphasis on the elements which are used by the mediterranean traditional cooking.