

capo•bay

Protaras - Cyprus

Weddings 2023 - 2024



Your wedding at Capo Bay Hotel

A wedding in Cyprus is a dream for numerous couples who seek heavenly weather and alluring beaches.

The Capo Bay Hotel, with its extensive experience in hosting weddings, offers an exclusive experience. With only one wedding per day and a limited number of weddings each month, we ensure the utmost attention and dedication to each couple.

Our exquisite location on Fig Tree Bay provides a magnificent backdrop for your wedding. Your special day will unfold at our open-air ceremony venue, overlooking the pristine Fig Tree Bay beach, which has been awarded the prestigious blue flag.

While you relax and enjoy your holiday, our dedicated team will handle every intricate detail, from table settings and menus to flowers, music, and creating a beautifully intimate atmosphere. Your cherished memories will be crafted from the beginning to the end by our professional and experienced staff, ensuring that your dream day to life.

Enclosed are various proposals, thoughtfully designed by our team of experts. If you require any further assistance or clarification, please do not hesitate to reach out to me. Your dream wedding in Cyprus awaits, and we are here to make it a reality.

Your Wedding Team



Ceremony Venues

	Bay View Terrace	KOI Sea Front
Capacity	up to 60 pax seated plus 40 standing	up to 80 pax seated plus 50 standing
Price	€500	€1000

Reception Venues

	Bay View Terrace	Mama's Restaurant
Capacity	up to 150 pax	up to 120 pax For private use subject to availability
Price	€500	€1000
Complimentary Reception Venue	from 25 people and over	from 50 people and over

With our compliments

- * Room upgrade (subject to availability)
- * Bridal decorated table with fresh floating flowers or candles
- * Place cards (upon request)
- * Champagne breakfast in bed (morning after the wedding)
- * Bottle of Prosecco on wedding day
- * Candlelit dinner for two
- * Wedding gift
- * Special room rates for guests



Canapés

A selection of cold, hot and sweet canapes for your cocktail reception
(minimum 10 pieces of each item)

Cold Selection

€3,00 per piece

Shrimps cocktail sauce served in shot glass
Smoked salmon trout, cream cheese on brown bread
Crostini with hummus and grilled vegetable
Crunchy bruschetta topped with tomatoes and extra virgin olive oil
Feta cheese and vegetables tortilla wraps
Hiromeri smoked ham with sugar melon
Camembert cheese and grapes skewers
Fried haloumi cheese cubes with cherry tomatoes
Vegetarian sushi maki rolls
Pear and blue cheese profiteroles

Hot Selection

€3,00 per piece

Vegetable spring rolls with sweet chili dip
Breaded mushrooms stuffed with cheddar cheese
Grilled haloumi cheese, tomatoes in pita bread
Vegetarian samosas with mango chutney
Crispy butterfly prawns, spicy mayonnaise
Goujon of cod fish fillet with tartar sauce
Keftedes, meat balls with tzatziki
Quiche Lorraine with zucchini and shallots
Chicken satay skewers, peanut sauce
Pork souvlaki marinated in oregano
Grilled swordfish and salmon kebabs

Sweet Selection

€3,00 per piece

Fresh fruit tartlets
Strawberries dipped in chocolate
Banana muffins
Fudge chocolate brownies
Galatopoureko, filo pastry with cream
Saragli, filo pastry with nuts and honey
Lemon meringue pies
Fresh fruits skewers
Crème brûlée
Éclairs with forest fruits and patisserie cream

Canape Cocktail Package

€20,00 per person

minimum 10 persons

8 Canape Pieces (2 cold, 5 hot, 1 sweet)
1 Glass of punch (alcoholic or non-alcoholic)
or 1 glass of sparkling wine

Barbeque Buffet

(minimum 25 people)

Appetizers and Salads

Grilled pineapple with nutmeg honey
New potatoes with light mayonnaise and lime juice
Avocado and prawns with cocktail sauce
Fresh cucumber salad with fine herbs
Smoked salmon rolls fillet with cream cheese and basil
Beetroot with spring onions and yogurt dressing
Sweet corn with bell peppers and fresh asparagus
Rocket salad with tropical fruits and fume duck
Village salad with feta cheese and cherry tomatoes

Live Grill

Beef tender loin steak with béarnaise sauce
Haloumi cheese with pita bread

From the Grill

Lamb kebabs with onion and sweet peppers
Boneless chicken thigh with plum and hoi-sin sauce
Pork belly chops with bourbon bbq sauce
Tiger prawns with piri-piri sauce
Buttered corn on the cob
Tomatoes sprinkled with rock salt

Hot Dishes

Baked salmon with capers and citrus sauce
Jacket potatoes with sour cream
Sauté mushrooms garnished with chopped parsley
Rigatoni pasta with grilled vegetables
Traditional rich gravy

Desserts

Strawberry tart with patisserie cream
Duchess chocolate cake
Charlotte biscuit with nutty cookies
Green tea panna-cotta with forest fruits coulis
Vanilla and passion fruit cake
Chocolate éclairs with custard filling
Sliced seasonal fruits
Cheese board with crackers
Assorted ice creams

*€65.00 per adult
€32.50 per child*

Set Menu Creations

Soups

Chilled Andalusian gazpacho with herbed yoghurt and crispy tortillas
Creamy wild mushroom soup topped with a tarragon and anari cheese beignet
Classic French onion with gratinated cheese croute
Traditional Cypriot lentil soup with vegetables
Rustic fish soup with aioli, gruyere cheese crostini

Cold Starters

Fresh mozzarella with roasted tomatoes, avocado and olive tapenade crostini
Cyprus smoked ham, honeydew and watermelon with arugula leaves and citrus vinaigrette
Caesar salad with chicken strips, bacon bits, croutons and fresh parmesan shavings
Home cured salmon with grapefruit segments, celeriac remoulade and dill mustard dressing
Assorted Cyprus dips (tzatziki, melinzosalata, tahini & hummus) with mixed marinated
Olives and grilled pita bread

Hot Starters

Chargrilled bruschetta topped with red onion confit, goat cheese
and balsamic dressed rocket Leaves
Chicken satay with a spicy peanut sauce, oriental noodle vegetable salad
Sweetcorn 'drop scones' on a bed of confit tomatoes with baby spinach and basil cream
Tiger prawn & sweet pepper tortilla wrap with an avocado salsa and sour cream
Golden fried crusted seafood treasures (prawns calamari and mussels)
Served with sauce tartare

Main Courses

Grilled breast of chicken on mashed potatoes, wild mushroom cream sauce and truffle oil
Pork tenderloin with lemon and sage wrapped in prosciutto ham on erbed
polenta and seasonal vegetables
Herb crusted rack of lamb with a saffron risotto & buttered vegetable spaghetti
Grilled fillet of beef with celeriac puree, potato fondant, spinach and Bourguignon sauce
Pan fried sea bass fillet with crushed new potatoes, baby Vegetables
Pappardelle pasta with roasted sweet potatoes, mascarpone cheese, arugula & hazelnuts
King prawns flambéed in ouzo, Napoleon of aubergines, marrow and feta cheese
on tomato concasse sauce
Poached salmon fillet with xynisteri white wine jus on brunoise cut vegetables
and boiled new potatoes

Desserts

Chocolate Molten lava cake with vanilla ice cream
Vanilla scented crème brûlée
White chocolate semi-freddo with passion fruit & lime coulis
Poached pear & almond frangipane tart with vanilla ice cream
Portokalopita (traditional orange flavoured cake) with vanilla ice cream
Italian tiramisu edizione cucina
Profiteroles with chantilly cream and berries, with sultana and nutmeg sauce
Fresh seasonal fruit salad with prosecco wine
Assorted cyprus pastries & desserts
Selection of ice creams
Cheese plate with mountain honey, nuts & grapes

3 course - €63.00 per adult
4 course - €69.00 per adult
5 course - €75.00 per adult

Carvery Buffet

(minimum 25 people)

Appetizers and Salads

Sweet corn with color peppers
Noodles with vegetables drizzled with Asian sauce
Potato with Italian salami and haricot beans
Grilled chicken fillet salad with rice and raisins
Eggs with paprika red onion marmalade and baby spinach
Avocado with Atlantic prawns cocktail in shot glass
Toasted brown bread with smoked mackerel
Sauté mushrooms with kefalotyri cheese on a bed of rocket leaves
Village salad with feta cheese and cherry tomatoes

Carving Station

Slow-roasted leg of pork with apple sauce
Roast lamb with mint sauce
Roast beef sirloin with béarnaise sauce
Roast breast of turkey with cranberry confit

Hot Dishes

Fried chicken in breadcrumbs
Fish fillet stuffed with smoked salmon Paupiettes
Yorkshire puddings
Chateau potatoes
Minted garden peas with mint
Yellow aromatic rice
Fusilli pasta with vegetables and cream
Steamed seasonal vegetables
Traditional beef gravy

Desserts

Apple crumble pie with honey glaze
Strawberry tart with patisserie cream
Baked cheese cake with citrus
Orange Crème Brûlée
Sachertorte chocolate cake
Truffles with brandy
Sliced seasonal fruits
Cheese board with crackers
Assorted ice creams

*€65.00 per adult
€32.50 per child*

Cakes

Choice of sponge flavour

- ★ vanilla
- ★ chocolate
- ★ red velvet
- ★ citrus fruit

- ★ fruit cake (one tier only)
- ★ brownie (one tier only)

Choice of fillings

- ★ chocolate ganache
- ★ vanilla butter cream
- ★ strawberry jam
- ★ whipped fresh cream

Choice of frosting

- ★ white fondant icing sugar
- ★ vanilla butter cream
- ★ chocolate cream

One tier

- | | |
|--------------------|--------|
| ★ round Ø24cm | €65,00 |
| ★ square 18cm | €75,00 |
| ★ 24cm heart shape | €75,00 |
| ★ round Ø24cm | €85,00 |

Two tiers

- | | |
|-------------------------|---------|
| ★ round Ø24cm and Ø16cm | €105,00 |
| ★ square 26cm and 18cm | €135,00 |

Three tiers

- | | |
|----------------------------|---------|
| ★ round Ø24, Ø20 and Ø16cm | €175,00 |
|----------------------------|---------|



Drinks Reception

A selection of welcome drinks and package options

Option 1

Unlimited sparkling wine, alcoholic & non-alcoholic fruit punch, bottled beer, mineral water
€13,00 per person per hour

Option 2

Unlimited sparkling wine, alcoholic & non-alcoholic fruit punch, bottled beer, premium spirits/mixers, mineral water
€20,00 per person per hour

Option 3

Unlimited sparkling wine, alcoholic & non-alcoholic fruit punch, bottled beer, Sex On the Beach, Gin Fizz, Brandy Sour, Cuba Libre, Tequila Sunrise
€25,00 per person per hour

Standard Drinks Package (3 hours)

Mineral water, Premium spirits (listed below)
bottled beer (KEO, Carlsberg), bottled house wines
bottled soft drinks
Vodka: Stolichnaya
Gin: Bombay
Whiskey: Jonnie Walker Red Label
Rum: Bacardi
Plus: Tequila, Martini, Amaretto, Zivania, Brandy
€40 per person

Premium Drinks Package (3 hours)

Mineral water, luxury spirits (listed below)
bottled beer (KEO, Carlsberg),
upgraded bottled wines,
bottled soft drinks
Vodka: Grey Goose
Gin: Hendricks
Whiskey: Chivas 12 y.o .
Rum: Bacardi Gold
Plus: Tequila, Martini, Amaretto, Zivania, Brandy
€50,00 per person



Entertainment

Every wedding is one-of-a-kind, with each couple having their own individual preferences when it comes to the music for their special day. Whether you opt for a DJ, a singer, a piano player, a saxophone player or a duo of singers, allow us to handle all of your entertainment needs.

Our DJ comes highly recommended and guarantees an unforgettable night for you! You'll have the opportunity to personally choose the music that will set the tone for your special evening, from the cherished First Dance to the final song of the night.

Duo singers (3 x 45 min.)	€500	Photo booth: Party Starter Package	
Saxophonist (2 hours)	€450	(separate brochure available upon request)	€650
String Quartet (3 x 45 min.)	€1200		
Bagpiper (45 min.)	€420	Photo booth: Party Maker Package	
Harpist - Flute (2 hours)	€450	(separate brochure available upon request)	€1095
Harpist (Celtic harp - (2 hours)	€300		
Harpist (Big harp - 2 hours)	€420		

During the Wedding Dinner

DJ Disco (up to 4 hours)	€350
DJ disco up to 6 hours	€450
Traditional Dancing Show (up to 45 min.)	€400
Jazz Band (up to three hours)	€950
Pop or Swing Music Band	€950
Magician (one hour show)	€450

Fire works from:

(separate brochure available upon request)

€1200



Florals

Every wedding holds its distinctive significance and we dedicate ample time to cater to our guests' needs, understanding the significance of flowers in enhancing every aspect of the special day. Whether it's a wedding or any other commitment ceremony between two individuals, we offer a wide range of flowers to enrich the experience. Our talented florists are capable of crafting anything from personalized bouquets to complete wedding themes, turning your dreams into reality. It's important to keep in mind that customizations require a minimum of one month's notice.

Bride's Bouquet

Hand-tied bouquet with large headed roses	€99
Over the arm bouquet with calla lilies	€195
Hand-tied mixed flowers	€145
Hand-tied bouquet with tulips (Oct-Mar)	€130
Hand-tied bouquet with peonies (Jan-May)	€195
Hand-tied bouquet with calla lilies	€175
Cymbidium orchids wired and hand-tied with foliage	€170
Trailing bouquet with phalaenopsis orchids & foliage	€235
Hand-tied bouquet with hydrangeas and foliage	€130
Oriental lilies wired and hand-tied with foliage	€165
Birds of paradise bouquet	€99
Diamante pins for bridal bouquet, each	€0.50

Bridesmaids bouquets

Hand-tied bouquet with roses	€65
Hand-tied bouquet with tulips and foliage (Oct-Mar)	€80
Hand-tied bouquet with peonies and foliage (Jan-May)	€115
Hand-tied bouquet with calla lilies and foliage	€90
Cymbidium orchids wired and hand-tied with foliage	€100
Trailing bouquet with phalaenopsis orchids and foliage	€125
bouquet with hydrangeas and foliage	€80
Oriental lilies wired and hand-tied with foliage	€90
Organza pouches with rose petals	€6 each

Corsages

(available pinned or wrist)

Calla lilies	€25
Cymbidium orchids	€35
Phalaenopsis orchids	€35
Roses	€25
Dendrobium	€30

Buttonholes

Single rose pinned and wired	€13
Double rose	€20
Cymbidium orchid	€21
Phalaenopsis orchid	€21
Calla lilies	€21



Table Arrangements

Head table: small low centrepiece with trailing at the front	€130.00
Head table: large low centrepiece with trailing at the front	€210.00
Mirror & vases filled with roses	€140.00
Mirror and vase filled with hydrangeas & candles	€170.00
Mirror & vases filled with peonies & candles	€170.00
Mirror & vases with mixed flowers & candles	€130.00
Mirror & vases filled with seasonal flowers & candles	€110.00
Tall slim vase with three stem oriental lilies and foliage	€95.00
Tall vase with three stem phalaenopsis orchids	€195.00
Tall vase with large draping arrangement	€255.00
Wreath arrangement with chunky candle	
large	€110.00
medium	€90.00
Silver candelabra with draping arrangement`	€165.00
Fish Bowl with gel or water with:	
tulips	€50.00
calla lilies	€70.00
gerbera	€40.00
Accessories - Round mirrors for table including tea lights	€30.00
Candles	
small	€6.00
medium	€8.00
large	€10.00
Rose petals for dining tables	€25.00

OTHER ARRANGEMENTS - Five-candle candelabras €11.00 per piece



Photography & Cinematography

Capture these unique moments and remember the excitement and love that was shared on your wedding day, year after year, by revisiting your wedding album. Our professional photographers, based on the grounds of the hotel, are trained in the newest techniques and equipment. Allow them to assist you in choosing a package according to your individual needs.

Capo Bay Bronze Package

36 Photos 15 X 20 cm - €475

3 hours of photography in the hotel grounds and next to it, on the beach.
Including cake display and cutting after the ceremony.

Capo Bay Silver Package

Includes album of 30 Photos 20 X 30 cm - €695

3 hours of photography, in the hotel grounds and next to it, on the Fig Tree Bay beach,
Including cake display and cutting after the ceremony.

Capo Bay Gold Package

Luxury album, includes 50 Photos 20 X 30 cm €895

3 hours of photography, in the hotel grounds and next to it, on the Fig Tree Bay beach,
Including cake display and cutting after the ceremony.

Capo Bay luxury album DIAMOND PACKAGE Photography €2,130

cutting of the cake, garden and sunset shots The album created is in book form and is called "photo-story" featuring a special design and leather cover and an extra CD with all pictures included

Mini versions of the same design 8 x 8 inches €495

VIDEOGRAPHY

Up to 3 hours €675

Up to 6 hours €975

All pictures on a USB or a photo link €595 or €250 if combined with any of the above packages
Posting of album abroad €50



Hair & Make-up

It is recommended that you book a hair and make-up trial in order to be confident that you will love your look on your special day.

Our experienced Hair Stylist and Make-Up Artist will surely please you.

Bridal Hair (no trial)	€105.00
Bridal Make-up (no trial)	€ 85.00
Child Bridesmaid Hair (no trial)	€30.00
Bridesmaid Hair	€75.00
Bridesmaid Make-up	€65.00



Terms & Conditions

1. A €1000 deposit is required by the hotel to be paid within 3 weeks from the date on confirmation. This is deductible from the final wedding reception bill. Non-refundable in case of cancellation.
2. €565 administration fees (includes dedicated wedding planner, transfer to town hall to obtain your wedding licence and one tier wedding cake).
3. Ceremonies can be performed only when they are followed by a reception at the hotel.
4. Reception and menus are booked directly with the hotel wedding planner.
5. All entertainment must be booked through the hotel wedding planner.
6. Due to the Hotel's Health & Safety policy, wedding cakes are exclusively available for order through the hotel.
7. The hotel will not be held responsible for any lost or stolen items of clothing, floral bouquets or displays, table decorations, wedding cake stands or, any other item(s) brought into the hotel from an external supplier.
8. If any items are left behind after the wedding party have vacated the area. It is the responsibility of the wedding party to remove any item(s) the couple have arranged or provided.
9. We reserve the right to change the prices in this brochure and any menu without prior notice.
10. All hotel venues are subject to weather conditions.
11. The standard set up of wedding venue is included in the venue fee. The ceremony venue includes a table with white linen cloth and white chair covers. Any chair bows, table runners and decorations are available at an extra charge. Decoration of venues is optional and something that can be arranged to suit all tastes and budgets.

