



ELIAS
BEACH HOTEL



CIVIL WEDDINGS
AT THE ELIAS BEACH HOTEL



GETTING MARRIED AT THE ELIAS BEACH HOTEL

The following ceremonies can be held at the Elias Beach Hotel:

Civil Weddings

Renewal of Vows

Legal Requirements

Marriage License

Couples who are planning to get married must obtain a marriage license issued by the local municipality.

Couples must apply personally to the Department of Civil Marriages of the local Municipality, producing all the necessary original documents & certificates required for their application.

There are two Marriage Licenses to choose from:

- Normal License - with a certain fee
- Special License - with a certain fee

An Application must be completed and signed by both parties with their personal details.

True Certified copies of the Marriage Certificate can be issued from the local municipality's Wedding Department upon request at a certain fee.

Time - We strongly recommend that you arrive in Cyprus at least three **working** days before the ceremony in order to complete all necessary paperwork.

Age - The minimum age for marriage in Cyprus is 18 years old.

Ceremony Fees - In addition to the initial cost of the marriage license, please note that municipality officials will charge an additional fee for ceremonies that take place in the hotel.

Required Documents for EU Citizens

Original or certified copies of the following documents must be submitted by the interested parties at the time of application:

- Non-marriage certificate from the relevant authority of their country with an official Translation into Greek/English and duly certified. The date of issue of this document should not exceed three months.
- Valid Passport.
- Valid Registration Certificate (Yellow Slip) (in cases where it is deemed necessary)
- Birth Certificate.
- Divorce Certificate (final) (in case of divorce) with an official translation in Greek/English and duly certified.
- Death Certificate relevant only for Widows/Widowers translated in Greek /English and duly certified.
- Non-marriage certificate from the Civil Registry and Migration Department in Cyprus. (For Non-EU citizens).

Wedding Venues

For your Civil Marriage, Blessing or Renewal of Vows.

The Elias Beach Hotel offers you a choice of three venues to suit your ceremony:

The Pier (Outdoors) = €900

Europa Hall B (Indoors) = €700

St. Elias Chapel Gardens (Outdoors) = €800

Complimentary: One tier wedding cake | Bottle of sparkling wine for toasting |
Decorated space with a ceremony table with one flower arrangement and white linen.

If you would like a customized 1, 2 or 3 tier cake, we offer the below:

One Tier Wedding Cake €165 | Two Tier Wedding Cake €275 | Three Tier Wedding Cake €385





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Rental and Set-up:

For a reception after the wedding ceremony or blessing we recommend:

Beach Bar (Outdoors - Extra charge for private set up)

Europa Hall B (Indoors)

St. Elias Chapel Gardens (Outdoors)

Wedding Reception Canapés Package: €16.00 per person (including VAT).

Selection of 8 savory or sweet canapés per person. (Please select from our canapés menu)

Note: If you wish to add more choices, an additional cost of €1.50 per canape will be charged.

Local Drinks Package: €17.00 per person (including VAT).

Open Bar for 1 Hour:

House Wines (Red | White | Rosé) Local Beer | Soft Drinks | Juices | Mineral Water.

Drinks Package International Beverages: €29.00 per person (including VAT).

Open bar for 1 Hour:

Selected Wines (Red | White | Rosé) | Beers | Soft Drinks | Mineral Water |
Orange & Grapefruit Juices | 12 Years Old Blended Whiskey (Chivas | Black Label | Jameson |
Johnny Walker) | Imported Vodka (Stolichnaya | Smirnoff | Absolut) | Gin (Bombay |
Gordons | Tanqueray) | Rum (Bacardi | Havana Club) | Tequila (José Cuervo) |
Metaxa 7* | Martini | Campari | Baileys | Drambuie | Amaretto | Southern Comfort |
Selected Cocktails | Coffee.

The wedding dinner may be held in one of the below venues.

The space will be set up with white chair covers, tablecloths, and napkins at no extra charge.

Beach Bar (Outdoors - Extra charge for private set up)

Pavilion Terrace adjacent to St. Elias Chapel Gardens (Outdoors)

Celebrities Hall (Indoors. Minimum 50 pax)

Wedding Menu Options & Drinks Packages

Local Drinks Package: €39.00 per person (including VAT).

Open Bar for 4 Hours:

House Wines (Red | White | Rosé) Local Beer | Soft Drinks | Juices | Mineral Water.

Drinks Package International Beverages: €62.00 per person (including VAT).

Open bar for 4 Hours:

Selected Wines (Red | White | Rosé) | Beers | Soft Drinks | Mineral Water |
Orange & Grapefruit Juices | 12 Years Old Blended Whiskey (Chivas | Black Label | Jameson |
Johnny Walker) | Imported Vodka (Stolichnaya | Smirnoff | Absolut) | Gin (Bombay |
Gordons | Tanqueray) | Rum (Bacardi | Havana Club) | Tequila (José Cuervo) |
Metaxa 7* | Martini | Campari | Baileys | Drambuie | Amaretto | Southern Comfort |
Selected Cocktails | Coffee.



E L I A S
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INTERNATIONAL BUFFET MENU A

Salads & Appetisers

Cold Roast Beef | Grain Mustard Mayonnaise | Vegetables
Prawns | Avocado | Salmon in Shot Glass
Rocket Salad Leaves | Parmesan Slivers | Cherry Tomatoes
Diced Tomatoes | Crumbled Feta & Basil | Balsamic Dressing
Curry Cauliflower Salad | Bacon & Spring Onions
Grilled & Marinated Vegetables in Olive Oil | Garlic | Balsamic Glaze
Pasta Salad with Green Beans | Artichokes | Sundried Tomato
Seafood Salad | Vinaigrette & Shaved Fennel
Crudities with Cheese & Avocado Dips
Grave Lax | Sweet Mustard & Dill Sauce
Potato Salad | Crispy Bacon | Pickled Vegetables
Assorted Fresh Garden Greens
Rocca | Lettuce | Tomatoes | Cucumbers
Black & Green Olives | Mixed Pickled Vegetables

Assorted Dressings

Anchovy-garlic Dressing | Balsamic | Italian Dressing | Lemon Mayonnaise
Extra Virgin Oil | Red Wine Vinegar

Main Courses

Braised Fillet of Salmon | Green Asparagus | Mustard Vinaigrette
Stripes of Beef with Red Wine Sauce & Wild Mushrooms
Medallions of Pork in Commandaria | Apricot Sauce
Carved Supreme of Chicken | Avocado Lime Sauce
Lamb Curry | Coconut Chips | Dry Sultanas
Ravioli | Chopped Tomato & Pesto Cream
Roasted Sliced Potatoes | Glazed Onions
Selection of Garden Vegetables
Stir Fried Rice | Eggs & Peas

Pasta Station

Tagliatelle Carbonara | Penne Bolognese | Spaghetti with Pesto

Carvery | Under the Lamps

Slow Cooked Pork Neck with Selection of Mustards | Red Wine Jus
Coconut Breaded Prawns | Vegetarian Samosas
Mustard & Mayo | Sweet Chili Sauce

Sweet Temptations

International Cheese Board | Fruits | Crackers
Wide Selection of Dessert Specialities from Around the World
Selection of Fresh Seasonal Fruits



ELIAS
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INTERNATIONAL BUFFET MENU B

Salads & Appetisers

Traditional Village Salad | Marinated Feta Cheese
Potato Salad with Mustard Mayo | Fresh Parsley & Capers
Pasta Salad | Black Olives | Sundried Tomato
Mediterranean Seafood Salad | Marinated Cabbage
Assortment of Local Dips: Tarama | Tahini | Tzatziki | Kopanisti
Noodle with Coriander | Chicken Salad
Corn Salad | Sweet Melon | Smoked Turkey
Classic Chicken Caesar Salad with Garlic Croutons
Rice Salad | Raisins & Roasted Almond Flakes
Chickpea Salad | Fresh Mint | Marinated Feta
Roasted Mediterranean Vegetables Flavoured with Thyme
Selection of Smoked Salmon | Mackerel with Condiments
Vine Cherry Tomato | Mozzarella | Aged Balsamic
Assorted Fresh Garden Greens
Rocca | Lettuce | Tomatoes | Cucumbers
Black & Green Olives | Mix Pickled Vegetables

Assorted Dressings

Anchovy-garlic Dressing | Balsamic | Italian Dressing | Lemon Mayonnaise
Extra Virgin Oil | Red Wine Vinegar

Main Courses

Roasted Chicken Breast on bed of Pea & Mascarpone Risotto | Chicken Jus
Pan Fried Fillet of Sea Bass on bed of Carrot Puree | Rocket Pesto
Seared Beef Medallions | Tarragon Mustard | Cream Sauce
Baked Fresh Salmon | Lemon Grass Foam | Spinach
Stir-fried Chicken | Noodles & Veg | Sweet & Sour Sauce
Porcini Tortellini | Chopped Tomato | Basil Oil
Roasted Spring Potatoes | Crushed Garlic | Thyme
Mediterranean Vegetables | Drizzled Olive Oil
Selection of Garden Vegetables

Pasta Station

Selection of our home-made pasta with the sauce of your choice

Carvery | Under the Lamps

Lamb Leg & Loin with Herbed Crust | Lemon Glazed Ham with Mustard Sauce
Chinese Spring Rolls | Indian Samosas | Beef Tortillas | Chicken Tacos

Sweet Temptations

International Cheese Board | Fruits | Crackers
Wide Selection of Dessert Specialities from Around the World
Selection of Fresh Seasonal Fruits

INTERNATIONAL BUFFET MENU C

Salads & Appetizers

Two Ways Salmon in Shot Glass with Glazed Limes
 Avocado | Prawn Salad | Citrus Vinaigrette | Mint Leaves
 Baby Spinach with Gorgonzola | Roasted Pine Nuts
 Barbecue Duck Salad with Chilly | Capsicum Jam Dressing
 Mini Mozzarella Balls | Cherry Tomatoes | Basil
 Mix Salad Leaves | Pecan Nuts Roasted Beets | Raspberry Vinaigrette
 Asparagus | Rocket Salad with Parmesan Shaving
 Figs | Ricotta | Crispy Prosciutto Salad | Caramelised Walnuts
 Trilogy of Cheese Mousse with Cherries

Fresh Vegetables & Lettuce Salads

Arugula | Romaine | Lolo Rosso | Oak Leaves | Radicchio
 Cherry Tomatoes | Sliced Cucumber | Shredded Carrots | Bell Peppers

Condiments & Dips

Assorted of Green & Black Olives | Mixed Pickled Vegetables | Gherkins | Pickled Quail Eggs
 Parmesan Slivers | Sliced Onions | Tarama | Cheese Dip | Tzatziki | Humous

Dressings: Thousand Islands | Horseradish Cream | Italian Dressing | Garlic Mayonnaise | Balsamic Vinaigrette
 | Marinated Olive Oil | Chili Oil

Fish & Shellfish Station

Jumbo Tiger Prawns | Smoked Salmon | Marinated Salmon | Poached Whole Salmon
 Condiments: Capers | Lemon Wedges | Red Onion Rings | Cream Cheese

Main Courses

Seared Ocean Tuna Steak on Bed of Potato | Garlic | Ginger | Soy Sauce
 Poached Fish Catch of the Day Flavoured with Lemon Grass | Honey & Carrot Sauce
 Salmon Medallions with Prawns | Braised Fennel | Asparagus & Caponata
 Roasted Chicken Breast Gratinated with Mozzarella | Olives & Red Wine Sauce
 Pork Tenderloin with Apple Crust in Calvados Sauce
 Lamb Two Ways Served on Provencal Vegetables | Rosemary Jus

Accompaniments

Mushroom & Asparagus Vanilla Risotto with Mascarpone
 Spinach Ricotta Ravioli | Basil Cream Sauce
 Potato Gratin | Crushed Garlic | Parmesan
 Buttered Seasoned Vegetables

Live Cooking Station

Tiger Prawns with Orange Sauce
 Veal Picada with Whole Grain Mustard Sauce

Carvery | Under the Lamps

Roasted Five-bone Rib | Roasted Lamb Loin | Roasted Smoked Pork Belly
 Sauces: Mint Sauce | Pepper Sauce | Mustard Sauce
 Red Wine Sauce | Bearnaise | Mustards

Pasta Station

Spaghetti | Penne | Tagliatelle

Choice of: Mushrooms | Peppers | Olives | Onions | Chillies
Cream | Bolognaise | Napoli Sauce | Aioli

Sweet Temptations

International Cheese Board | Fruits | Crackers
Wide Selection of Dessert Specialities from Around the World
Selection of Fresh Seasonal Fruits

FAMILY STYLE MENU A

2-30 Pax

Salads & Appetizers

Assortment of Dips | Crispy Pitta | Freshly Baked Bread
Rocket Salad | Sun-dried Tomatoes | Parmesan Slivers | Balsamic Glaze
Grilled Halloumi | Tomato, Capers | Mint & Onion Salsa
Mediterranean Seafood Salad | Shredded Fennel | Citrus Vinaigrette

Hot Items

Chicken Skewers | Smoked Eggplant | Bell Peppers
Grilled Beef Medallions | Mashed Potato | Bearnaise Sauce
Escalope of Salmon | Tempura Onions | Mustard Mayo
Stuffed Squid | Spinach, Graviera, Sun-dried Tomatoes | Honey Lime Essence
Mini Jacket Potatoes | Rock Salt | Oregano | Drizzled Virgin Oil
Grilled Corn on the Cob | Mushrooms | Cherry Tomatoes

Sweet Temptations

Variety of Local & International Mini Cakes
Sliced Fresh Fruits

FAMILY STYLE MENU B

2-30 Pax

Salads & Appetizers

Assortment of Dips | Crispy Pitta | Freshly Baked Bread
Cannelloni | Cheese Trilogy | Fresh Basil | Tomato Coulis
Quinoa Salad | Pomegranate | Mango | Mixed Leaves
Chicken Caesar Salad | Smoked Pancetta | Garlic Crisps

Hot Items

Grilled Chicken Caprese | Corn | Fresh Basil
Vegetable Lasagne with Ricotta | Tomato Sauce
Lemon Herb Salmon | Braised Fennel | Saffron Beurre Blanc
Chargrilled Prawn Kebab | Fluffy Couscous | Lemon Preserve
Slow-roasted Beef Tenderloin | Horseradish Cream Sauce
Baked Potato Skins | Gorgonzola | Rocket | Mustard Seeds

Sweet Temptations

Variety of Local & International Mini Cakes
Sliced Fresh Fruits