

GOLDEN COAST EVENT MENUS

EXQUISITE MENUS FOR YOUR SPECIAL OCCASION

We offer an outstanding selection of plated menus for smaller celebrations, lavish buffet menus for 30 guests or more.

Each menu has been carefully created by our talented Head Chef to impress you and your guests.

Prices are shown per person. Children under 12 are half price.

DIETARY REQUIREMENTS

For any specific dietary requirements or allergies, please ask for more information on the alternatives we can provide.

NEMISIS

SALAD

PRAWN AND CRAB COCKTAIL
served with thousand island dressing

SOUP

CREAM OF ASPRAGUS SOUP
served with a warm bread roll and butter

MAIN

ROAST BEEF
served with roasted potatoes, freshly steamed vegetables, a
yorkshire pudding and thick gravy.

OR

GRILLED CHICKEN BREAST
served with crispy bacon, grilled tomato, grilled mushrooms
and french fries

DESSERT

FRESH FRUIT SALAD
with vanilla ice cream

SELENE

SALAD

TOMATO SALAD WITH FRESH MOZZARELLA

served with grissini, dressed with virgin olive oil and balsamic glaze.

SOUP

CREAM OF VEGETABLE SOUP

served with a warm bread roll and butter

MAIN

BEEF MEDALLIONS

served with creamy mustard sauce, duchess potatoes and freshly steamed vegetables.

OR

MIXED GRILL

beef fillet steak, chicken, pork fillet, lamb chop, halloumi, sausage, tomato and mushrooms, all grilled. With a side of french fries

DESSERT

HOT APPLE PIE

with vanilla ice cream

LETO

APPETIZER

GRILLED CHICKEN WRAP

chicken fillet marinated with mango, yoghurt and ginger, wrapped in tortilla bread with lettuce, strawberries and pistachios.

SOUP

CREAM OF CARROT SOUP

garnished with fresh coriander and herb croutons, served with a warm bread roll and butter

STARTER

STUFFED MUSHROOMS

with hot cheese mousse, served with sweet chilli and honey sauce

LEMON SORBET

MAIN

DUCK FILLET

served with lyonnaise potatoes, freshly steamed vegetables and dressed with raspberry sauce

OR

GRILLED SALMON FILLET

with hollandaise sauce, served with buttery boiled potatoes, freshly steamed vegetables and garnished with asparagus

DESSERT

CHOCOLATE LAVA CAKE

with rich chocolate sauce and vanilla ice cream

CYPRUS MEZE

Meze is all about sharing and is the kind of meal that brings people together. "Meze" means "small dishes" and it is the style of eating that involves many dishes to be shared with the people around you. Served dish by dish, this menu should be enjoyed slowly to savour all the subtle flavours which make up each dish.

COLD STARTERS

CYPRUS VILLAGE SALAD
TZATZIKI
TARAMASALATA
TIROKAFTERI
TAHINI
POTATO SALAD
BEETROOT SALAD
BLACK & GREEN OLIVES

MAIN DISHES

MARINATED PORK KEBAB
SHEFTALIES
GRILLED LAMB CHOP
MARINATED GRILLED CHICKEN
PORK AFELIA
POURGOURI
FRENCH FRIES WITH OREGANO
GRILLED VEGETABLES

HOT STARTERS

GRILLED HALLOUMI
GRILLED SMOKED LOUNTZA
KEFTEDAKIA (MEATBALLS)
GRILLED VILLAGE SAUSAGE
RAVIOLI WITH CHEESE AND MINT

DESSERTS

GLIKO KARIDAKI
POUREKIA
FRESH SEASONAL FRUITS

CYPRUS BUFFET

SALADS & DIPS

CYPRUS VILLAGE SALAD

with tomato, cucumber, bell peppers, feta, olives and capers

FRIED HALLOUMI

with cherry tomatoes and fresh coriander

SAUTEED LENTILS

with olive oil, garlic, spring onions, carrots and celery. Flavored with balsamic vinegar.

GRILLED VEGETABLES

marinated with virgin olive oil and herbs

STEAMED ARTICHOKEs

marinated in french vinaigrette and served with fresh parsley

BABY BELL PEPPERS

stuffed with goats cheese

GRILLED CALAMARI, OCTOPUS, MUSSELS AND PRAWNS

marinated with olive oil, garnished with spring onions and parsley

TZATZIKI

TARAMASALATA

TIROKAFTERI

TAHINI

BLACK & GREEN OLIVES

HOT DISHES

SAUTEED CHICKEN

finished with white wine, lemon juice and cinammon

PORK KEBAB

marinated in sumac and oregano flavoured oil

TRADITIONAL LAMB KLEFTIKO

GRILLED SWORDFISH

garnished with parsley, lemon and chopped onion

HOMEMADE MOUSAKA

HALLOUMI RAVIOLI

ROAST POTATOES

GREEN BEANS IN RICH TOMATO SAUCE

DESSERTS

A selection of international desserts, Cypriot sweets and fresh seasonal fruits

EKTORAS

SALADS & DIPS

CYPRUS VILLAGE SALAD

with tomato, cucumber, bell peppers, feta, olives and capers

POTATO SALAD

with chopped spring onions and fresh coriander

CRAB SALAD

Served on a bed of green salad, dressed with thousand island dressing

TOMATO SALAD

with onion, feta and oregano. Dressed with virgin olive oil

BEETROOT SALAD

with celery and dried apricots

PENNE PASTA SALAD

with smoked paprika chicken and sun dried tomatoes

TZATZIKI

TARAMASALATA

TAHINI

HOT DISHES

BONELESS PORK SOUVLA

marinated in red wine and served with coriander seeds

BONELESS CHICKEN

marinated with wild oregano flavoured oil, cooked on the grill

TRADITIONAL LAMB KLEFTIKO

BAKED FISH FILLET

with spring vegetables, flavoured with olive oil and bay leaves

HOMEMADE KEFTEDES

MACORONI PASTITSIO

POURGOURI

ROASTED VEGETABLES

DESSERTS

CHOCOLATE CAKE

DAXTILA

POUREKIA WITH ANARI

JELLY WITH YOGHURTS AND PEACHES

PANACOTTA WITH CARAMEL

FRESH SEASONAL FRUIT

ERATO

SALADS & DIPS

CYPRUS VILLAGE SALAD

with tomato, cucumber, bell peppers, feta, olives and capers

TOMATO & MOZZARELLA SALAD

dressed with virgin olive oil

ROCKET SALAD

with stilton cheese

AVACADO SALAD

with baby prawns, dressed with thousand island dressing

STEAMED ARTICHOKEs

marinated in french vinaigrette, sprinkled with fresh parsley

BABY BELL PEPPERS

stuffed with goats cheese

PASTA SALAD

with italian prosciutto, bell peppers, chopped parsley and cherry tomatoes

TZATZIKI

TIROKAFTERI

TAHINI

BLACK & GREEN OLIVES

HOT DISHES

FLAMED PORK FILLETS

served with prune sauce

CHICKEN FILLET

served with creamy mushroom sauce

GRILLED ENTRECOTE STEAK

served with beurre maitre d'hotel

BONELESS LAMB LOIN

stuffed with spinach, sundried tomatoes and feta, dressed with rosemary demi glace

PAUPIETTE DE SOL

served with lobster sauce

MACORONI AUX GRATIN

with mushrooms and prosciutto

CROUQUETTE POTATOES

RICE PILAF WITH FRESH TOMATOES AND SWEETCORN

STEAMED VEGETABLES

DESSERTS

A selection of international desserts, Cypriot sweets and fresh seasonal fruits.

BBQ BUFFET

SALADS & DIPS

CYPRUS VILLAGE SALAD

with tomato, cucumber, bell peppers, feta, olives and capers

POTATO SALAD

with chopped onions and parsley

TOMATO AND ONION SALAD

sprinkled with fresh mint

BABY PRAWNS

on a bed of green leaves with avocado and thousand island dressing

CREAMY COLESLAW SALAD

with walnuts

STUFFED PEPPERS

with manouri cheese

ROCKET SALAD

with shavings of parmesan cheese

TZATZIKI

TARAMASALTA

GUACAMOLE

BLACK & GREEN OLIVES

HOT DISHES

GRILLED CHICKEN FILLETS

marinated with oregano flavoured oil, served on a bed of vegetable ratatouille

BEEF ENTRECOTE STEAK

with thyme and garlic butter

HOME MADE SPARE RIBS

in sticky BBQ sauce

MINI BURGERS

served with fried onions and mustard

GRILLED HALLOUMI, SAUSAGES & SMOKED PORK LOIN

GRILLED SWORDFISH

with chopped onions, parsley & ladolemono

BAKED POTATOES

served with sour cream

RICE ORIENTAL

GRILLED TOMATOES, MUSHROOMS & CORN ON THE COB WITH BUTTER

DESSERTS

A selection of international desserts, Cypriot sweets and fresh seasonal fruits.

CALIFORNIA BUFFET

SALADS & DIPS

CYPRUS VILLAGE SALAD

with tomato, cucumber, bell peppers, feta, olives and capers

TOMATO & MOZZARELLA SALAD

GARDEN SALAD

with crispy chicken, crunchy bacon and dijon mustard dressing

ROCKET SALAD

with shavings of parmesan cheese, sundried tomatoes and roasted pine nuts

STEAMED WHEAT

flavoured with ouzo, served with pomegranate, roasted almond flakes, raisins and roasted sesame seeds

TROPICAL SALAD

served with marinated baby prawns

PASTA SALAD

with prosciutto, cherry tomatoes and walnuts in a creamy sauce

GUACAMOLE

RED PEPPER TAPENADE

BLACK OLIVE PASTE WITH CHOPPED TOMATO AND BASIL

MIRROR

SEAFOOD PLATTER

with marinated salmon and smoked mackerel

HOT DISHES

ROAST BEEF

with gravy, mushrooms and sauteed baby tomatoes

PORK SCALOPPINI

with a blue cheese sauce, garnished with white grapes

GRILLED CHICKEN BREAST FILLET

served on a bed of spinach and feta ragout

GRILLED SALMON STEAKS

served with hollandaise sauce, garnished with asparagus

SAMOSAS

served with sweet & sour sauce

PASTA

with creamy mushroom sauce

RICE PILAF

POTATO CAKES

with cooked onions and gravy

STEAMED GARDEN VEGETABLES

CARVING STATION

HONEY GLAZED GAMMON

served with pineapple sauce

DESSERTS

HAZELNUT CAKE

STRAWBERRY CAKE

BAKLAVA

POUREKIA WITH ANARI

DAXTILA

PANACOTTA WITH RASPBERRIES

JELLY WITH YOGHURT & PEACHES

CREAM CARAMEL

FRESH SEASONAL FRUITS

CLIO BUFFET

SALADS & DIPS

CYPRUS VILLAGE SALAD

with tomato, cucumber, bell peppers, feta, olives and capers

CHICKEN SALAD

marinated in curry mayo, served on green leaves, garnished with dried apricots, dried figs and walnuts.

FRIED HALLOUMI CUBES

flavoured with sweet chilli, honey and roasted coriander seeds, served with fresh coriander and cherry tomatoes

GRILLED AUBERGINE

topped with chopped tomatoes and feta, dressed with virgin olive oil and flavoured with fresh oregano

BOILED NEW POTATOES

marinated with olive oil, fresh lemon juice, chopped garlic and dill, served with smoked salmon and mackerel

TOMATO AND MOZZARELLA SALAD

dressed with olive oil and sprinkled with fresh basil

YOGHURT AND APPLE SALAD

with smoked turkey, pistachios and strawberries

GUACOMOLE

BLACK OLIVE PASTE WITH CHOPPED TOMATO AND BASIL

TZATZIKI

TARAMASALATA

RED PEPPER GULLIES

MIRROR

TARTLETS

stuffed with soft cheese mousse, dressed with raspberry relish

HOT DISHES

GRILLED CHICKEN FILLET

marinated with yoghurt, mango and ginger, served on a bed of saffron vegetable rice

BEEF TENDERLOIN MEDALLIONS

served with creamy mushroom sauce

PORK FILLET ROULADE

stuffed with dried apricots and dried figs, dressed with wholegrain mustard sauce

POACHED SALMON STEAKS

served with lemon and butter, garnished with asparagus

CHEDDAR AND SPINACH PANCAKES

covered with tomato bechamel and baked in the oven

ITALIAN STRAWBERRY RISOTTO

with champagne

PENNE PASTA

with fresh tomato and mozzarella sauce

POTATO CAKES

with cooked onions and gravy

STEAMED GARDEN VEGETABLES

CARVING STATION

ROASTED BONELESS LAMB LOIN

with a herb crust, served with mint sauce

DESSERTS

A selection of international desserts, Cypriot sweets and fresh seasonal fruits

GOLDEN GOLD BUFFET

SALADS & DIPS

MARINTED CHICKEN FILLET SALAD

with mango and coconut milk served on a bed of chicories, garnished with strawberries and caramalized walnuts.

SMOKED SALMON

served with artichokes and white beans

PARADISE SALAD

with king prawns and tropical fruits topped with grapefruit dressing

FRIED HALLOUMI CROUTONS

marinated with sweet chilli and honey dressing, served with crunchy pitta sprinkled with roasted coriander seeds

FRESH SALTED ANARI CHEESE

served on fresh figs garnished with strawberries

TURKEY SALAD

with tropical salad and blackberry coulis

CHEFS CHICKEN LIVER PATE & YOGHURT APPLE SALAD

with orange vinaigrette

AVOCADO MOUSSE

with dried tomato puree

ROASTED RED BELL PEPPER MOUSSE

flavoured with balsamic vinegar

BLACK OLIVE PASTE

with chopped tomato, garlic, olive oil, fresh lime juice and basil

GARLIC POTATO PUREE

served with roasted chestnut flakes

MIRROR

SEAFOOD PLATTER

with gravlax and pepper mackerels

STUFFED TARTLETS

with creamy cheese mousse topped with raspberry sauce and garnished with dried figs

SOUP

GAZPACHO SOUP

flavoured with vodka and croutons

HOT DISHES

BEEF TENDERLOIN MEDALLIONS

with three peppercorn sauce

PORK FILLET MINION FLAME

with brandy, served with caramelized apples

CHICKEN BREAST FILLET

with mushrooms in creamy champagne sauce

BONELESS LAMB LOIN

marinated with thyme flavoured olive oil, covered with mustard herb crust and served with light gravy and mint sauce

KING PRAWNS FLAME

with ouzo, served with fresh tomato and garlic sauce

ITALIAN ASPARAGUS RISOTTO

garnished with prosciutto

PENNE PASTA

with creamy oyster and mushroom sauce garnished with sun dried tomatoes

SAUTEED NEW POTATOES

in fresh butter, flavoured with parsley

STEAMED SNOW PEAS, BABY CARROTS, BROCCOLI AND BABY CORN

CARVING STATION

TURKEY BREAST FILLET

marinated in honey and soy sauce, roasted and serve with a choice of soy sauce, gravy or cranberry sauce

FILLET OF SALMON

with horseradish crust served with dill

GOLDEN GOLD BUFFET

DESSERTS

CHOCOLATE CAKE

PASSION FRUIT CAKE

flavored with rum, covered in white
chocolate

LEMON MERINGUE WITH TROPICAL FRUIT SALAD

CREME BRULEE

flavoured with mango

TIRAMISU

PANNACOTTA

with caramel sauce

STRAWBERRY MILLE FEUILLE

with chantilly and caramelized pistachios

FRUIT TARTLETS

FRESH SEASONAL FRUITS

CHEESE BOARD DISPLAY

CHEDDAR CHEESE

BLUE CHEESE

MOZZARELLA

GOUDA

EDAM

HALLOUMI

served with crackers, dried fruits and nuts

COCKTAIL RECEPTION

WELCOME DRINKS OR POST CEREMONY DRINKS

Unlimited sparkling wine, alcoholic & non alcoholic fruit punch, water

Unlimited sparkling wine, alcoholic & non alcoholic fruit punch, bottled beer, water

Unlimited sparkling wine, alcoholic & non alcoholic fruit punch, bottled beer, imported spirits/mixers, basic cocktails, water

Unlimited sparkling wine, alcoholic & non alcoholic fruit punch, bottled beer, premium spirits/mixers, basic cocktails, water

We are open to suggestions, if you would like to serve a specific cocktail, or something different to what's listed above, please don't hesitate to ask

DRINKS PACKAGES

UNLIMITED FROM DINNER UNTIL MIDNIGHT

Local spirits, beer, wine, soft drinks

€17 per person

International spirits (e.g. Smirnoff, Brokers, Bacardi, J&B/Red label) beer, wine, soft drinks

€25 per person

Premium spirits (e.g. Grey Goose, Hendricks, Bacardi Gold, Black Label) beer, wine, soft drinks

€35 per person

OTHER OPTIONS ARE AVAILABLE FOR COCKTAIL HOURS, WELCOME DRINKS ETC. PLEASE ENQUIRE FOR MORE INFORMATION.