

# happily EVER AFTER

*LOUIS* ledra beach

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WEDDINGS ♥ HONEYMOONS ♥ RENEWALS ♥ ANNIVERSARIES

## LOUIS LEDRA BEACH

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PAPHOS, CYPRUS

### WEDDING PACKAGE

Rates are valid for bookings made until 31/12/2023  
for weddings that will take place up to 31/12/2024

#### GIFTS for the wedding couple:

- Upgraded amenities on arrival
- Champagne breakfast for 2 in the room
- Complimentary upgrade to the next category or suite (upon availability)
- Local gift on departure.

### VENUES

Blessing or civil wedding can take place within the below mentioned hotel premises:

#### OUTDOOR VENUES:

Prices are in € including taxes

Gardens Beach Gazebo

(Decorated Pergola by the gardens/sea, maximum capacity: 50)

Hotel Residents €483.00

Non-Residents €483.00

Reception Terrace

(Decorated, maximum capacity:30)

Hotel Residents €483.00

Non-Residents €483.00

Aspelia Private Terrace

(Decorated private terrace with sea views, maximum capacity: 50)

Hotel Residents €483.00

Non-Residents €483.00



## INDOOR VENUES:

Apollonia Room  
Hotel Residents only €483.00  
Non-Residents €483.00  
(Decoration\*, Maximum capacity: 24)

\* Decoration includes the setup of one round table with white skirting (for cake and champagne), 2 candle stands, one flower arrangement plus white chair covers for up to 30 chairs. Extra charges will apply for any other decoration requested by clients.

To enhance your chosen setting Louis Hotels has designed 3 distinctive Signature themes:

### SUMMER WHITE:

€363 for chrysanthemums for gazebo or terrace decoration + €61 bride's bouquet & cake decoration

### TROPICAL ROMANCE:

€363 for gazebo or terrace decoration + €61 for bride's bouquet & cake decoration

### MEDITERRANEAN BLISS:

€424 for gazebo or terrace decoration + €134 for bride's bouquet & cake decoration

## DINING

1a. FINGER FOOD & CANAPES (with charge) can be served after the wedding ceremony at selected venues. Please contact hotel for availability, menus & applicable charges per person.

1b. GALA WEDDING DINNERS (with charge) can be organized at one of the below mentioned areas:

Aspelia Terrace (private)  
Sundowner Pool Restaurant (not private)  
Akamantis Restaurant (not private)  
(please contact hotel for availability on venues)

2. Should guests wish to book a Gala Wedding Dinner with special set menus then extra charge will apply for all attendees including both 'all inclusive guests' and 'non resident invitees'. Private dinner can be held only at Aspelia Terrace; the rest venues are not private. There is no charge for the "dinner set up" at the Aspelia Terrace when participants are over 30 people, when less than 30 people, the additional "dinner set up" charge is € 249.00.

Please find attached our Gala Wedding Dinner options.

In case of extra/ additional decoration at any chosen dining area, there will be an extra charge depending on chosen decoration.

## BEVERAGES USED FOR WEDDING RECEPTION

Sparkling Wine: Euro €49.00  
French Champagne: Euro €49.00 - €145.00

Other alcoholic or non-alcoholic beverages will be charged at hotel's Beverage List prices.

## WEDDING CAKE

Wedding cake 1 Tier: Euro €134.00  
Extra Tier: € 91.00

Note: Indicated prices are the current prices and may differ at time of booking

## COCKTAIL MENU 1

### COLD ITEMS

Prosciutto wrapped in tortilla with cream cheese  
Mini vol aux vent with baby shrimps  
Marinated salmon on rye bread  
Mini tart /confit tomatoes/olive tapenade

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### HOT ITEMS

Marinated chicken skewers with harissa /yogurt /fig chutney  
Pork gyros in tortilla pita /tzatziki  
Asian spring rolls /mango sauce  
Salmon burger in mini rolls/sweet chilly mayo

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### DESSERTS

Apple crumbled tart  
Choco brownies topped with cheese

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€28,00 per person

## COCKTAIL MENU 2

### COLD ITEMS

Camembert cheese on crispy bread  
Prosciutto wrapped in tortilla with cream cheese  
Smoked salmon on rye bread  
Mini tart with avocado mousse/marinated prawns

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### HOT ITEMS

Marinated chicken skewers with harissa /yogurt /fig chutney  
Beef gyros in tortilla pita /tzatziki  
Salmon burger/sweet chilly mayo  
Keepeh with mushrooms (coupes with mushrooms)  
Indian samosas/mango sauce

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### DESSERTS

Baked cheesecake  
Choco fudge cake  
Fruit tart

\*\*\*\*\*

€30,00 per person

## WEDDING GALA DINNER

### MENU 1

Marinated salmon Tataki /avocado /beetroots tartare /wild greens/honey miso sauce

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Mushroom velouté soup /almond nuts /basil oil

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Spinach and ricotta tortellini /vegetables/Frascati wine essence

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Stuffed chicken with manouri cheese/chive emulsion  
Seasonal vegetables/crunchy potatoes

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Chocolate espresso cake/hazelnut crunchy

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Freshly brewed coffee & petit four

€ 63,00 per person

All prices quoted are in Euros and include all applicable taxes.

## WEDDING GALA DINNER

### MENU 2

Smoked salmon roulade/scallop's carpaccio /micro greens /yuzu &honey lemon essence

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Smoked eggplant soup/rusks powder /halloumi bites//basil oil

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Angus beef fillet / foie gras /enoki mushrooms fricasee/ koumandaria wine essence  
seasonal vegetables/crunchy potatoes cake

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Salty caramel mousse cake /glazed with Valrhona chocolate

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Freshly brewed coffee & petit four

€ 69,00 per person

All prices quoted are in Euros and include all applicable taxes.

## WEDDING GALA DINNER

### MENU 3

Tuna tataki/lobster medallions/micro greens/lime basil sauce

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Pumpkin soup / vanilla essence / coconut flakes/crispy fruity bread

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Stuffed beet ravioli /asparagus/walnut sauce

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Milk fed veal fillet / sweet bread sphere / seasonal vegetables / potato cake  
Port wine scented juice

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Crescendo chocolate cake/red fruit compote/dark chocolate mousse/  
Raspberry sauce

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Coffee & petit fours

€79,00 per person

All prices quoted are in Euros and include all applicable taxes



## VEGAN MENU

Grill Avocado /muhummara/ tahini essence /raisings/pomegranate /roasted pine nuts

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Pumpkin soup /coconut milk /carob rusks

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Pan roasted cauliflower/celeriac pure/apple sticks

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Dark chocolate mousse/crispy biscuits/red berries sauce

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Coffee & petit fours

€ 65,00 per person

## BBQ BUFFET MENU

### Salads and Displays

Greek salad  
New Potato salad with crispy bacon /whole grain mustard mayo  
Cos low salad with pineapples  
Rocca salad with sun dried tomatoes  
Tomato mozzarella platter/homemade pesto  
Grill vegetables platter parmesan flakes  
Sea food antipasti

### Selection of local and international dips

Tzatziki, muhumurum smoked eggplant/kalamata olives /green olives

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### Hot Dishes

Pork kontosouvli traditional style  
Chicken souvlaki tandoori style  
Homemade Mini burger/onion confit  
Hoisin pork ribs/smoked BBQ sauce  
Honey balsamic lamb cutlets with fresh herbs/harissa yogurt  
Sea food souvlaki with lime aroma and olive oil  
Grilled vegetables  
Corn on the cob  
Garlic mushrooms  
Grill sausages  
Garlic nan bread  
Freshly made baked potatoes with herbs

### Selection of Sauces

Pepper sauce  
Mushroom sauce  
Sweet chilly mango sauce  
Smoked BBQ sauce

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### Desserts and Fruit Station

Selection of local and international sweets  
Fresh fruit /A large variety of cheeses, chutneys, crostini

€ 69,00 per person

Minimum 50 pax

All prices quoted are in Euros and include all applicable taxes.

## WEDDING BUFFET STYLE

### MENU 1

#### SALADS

Greek salad  
Rocca salad with sun dried tomatoes  
Caesar salad topped with chicken

#### DISPLAYS

Tomato and haloumi platter  
Grill vegetables platter  
Sea food antipasti  
Avocado wedges  
Prosciutto with fresh fruit

#### INDIVIDUALS

Crunchy maki/Rainbow maki/avocado mousse with prawn

#### SELECTION OF LOCAL AND INTERNATIONAL DIPS

Tzatziki, muhumurum, smoked eggplant, beetroot humus

#### CARVERY STATION

Slow roast cook beef Angus - wild forest mushroom sauce/pepper sauce  
selections of mustards

#### HOT DISHES

Rigatoni with oyster mushrooms, koumandaria wine sauce/fresh cream  
Pan seared pork fillet / whole grain mustard sauce  
Stuffed chicken with manouri cheese/sun dried tomatoes  
Lamb rack-herb crust/vegetables ragout/thyme juice.  
Salmon medallion /asparagus fricassee/chive creamy sauce  
Grill calamari/crushed potatoes/herb olive oil sauce- V  
Basmati rice with cashew nuts /lemon grass/carrots/beans- V  
Cannelloni spinach and ricotta wrapped in Japanese bread crumb  
Baby new potatoes with butter and fresh herbs- V  
Seasonal vegetables – V

#### DESSERTS & FRUIT STATION

Selection of local and international sweets  
Fresh fruit /A large variety of cheeses, chutneys, crostini

€63,00 per person

All prices quoted are in Euros and include all applicable taxes.

Minimum 50 pax

## WEDDING BUFFET STYLE

### MENU 2

#### SALADS

Greek salad  
Rocca salad with sun dried tomatoes  
Caesar salad topped with chicken  
Quinoa salad with berries

#### DISPLAYS

Tomato and haloumi platter  
Grill vegetables platter  
Sea food antipasti/prawns pyramid  
Avocado wedges topped with grana Padano flakes  
Prosciutto with fresh fruit

#### INDIVIDUALS

Crunchy maki/Rainbow maki/avocado mousse with prawn/tuna tataki  
yuzu dressing.

#### SELECTION OF LOCAL AND INTERNATIONAL DIPS

Tzatziki, muhumurum, smoked eggplant, beetroot humus

#### CARVERY STATION

Slow roast beef Angus-Forest mushroom sauce/pepper sauce  
selections of mustards  
Baron of lamb – flavor with oregano and olive oil aroma

#### HOT DISHES

Rigatoni with oyster mushrooms, koumandaria wine sauce/fresh cream  
Salmon ravioli with lobster creamy sauce/lemon grass aroma  
Pan seared pork fillet / fennel compote  
Marinated grill chicken breast basil oil  
Herb crust lamb rack /thyme juice/vegetables ragout  
Salmon medallion /asparagus fricassee/chive creamy sauce  
Grill calamari/crushed potatoes/herb olive oil sauce- V  
Basmati rice with cashew nuts /lemon grass/carrots/beans- V  
Cannelloni spinach and ricotta wrapped in Japanese bread crumb  
Baby roasted new potatoes with butter and fresh herbs- V  
Seasonal vegetables- V

#### DESSERTS & FRUIT STATION

Selection of local and international sweets  
Fresh fruit /A large variety of cheeses, & chutneys

€79,00 per person

All prices quoted are in Euros and include all applicable taxes.  
Minimum 50 pax

## IMPORTANT INFORMATION

All Inclusive Guests can take advantage of the standard “all inclusive package” and have lunch or dinner (as their wedding meal) at the hotel’s main restaurant (not private) or even reserve a table at the Gala Night organized by the hotel for all hotel guests (not private, with other hotel guests), at no extra charge as per their terms of stay. The hotel undertakes to arrange free of charge the setup of the tables, covered by white linen.

### Non Residents “Day Pass” Options

A1. All Inclusive Day Pass (adult): € 80.00 (entitled to the standard “all inclusive food & drinks package”)

A2. All Inclusive Day Pass (child under 12 y o): € 41.00 (entitled to the standard “all inclusive food & drink package”)

B1. Drinks only Day Pass (adult): € 43.00 (entitled to the standard “drinks only all inclusive package”)

B2. Drinks only Day Pass (child under 12 y o): € 22.00 (entitled to the standard “drinks only all inclusive package”)

Note: child = under 12yrs old

### ‘All Inclusive Day Pass’ includes:

[1] Unlimited locally produced drinks from 10am to midnight (only from the “all inclusive drinks package list”)

[2] Buffet lunch and Buffet dinner at the main restaurant

[3] Mid morning and mid afternoon snacks at Pool Restaurant from 10.00 to 17:30

[4] Afternoon tea, cakes and biscuits daily from 16:30 to 17:30

### NOTES:

The All Inclusive Day Pass entitles non residents to benefit from the four above mentioned services .

Should guests wish to book special wedding menus (i.e. cocktails, barbeque, gala dinner, buffet), additional charges will apply for all participants, i.e. hotel residents (all inclusive or not) and non - hotel residents.

Further arrangements for evening entertainment such as disco, live music, dancing shows and photo booth, can be made at additional charge. Please note that it is organized via our wedding coordinator through local suppliers

If the wedding couples pay for non residents to have one of the Wedding Gala Dinners, and at the same time non residents decide to purchase the ‘all inclusive day pass’, the cost for the ‘all inclusive day pass’ will be €41.00 instead of €80.00 (adults) // for children €22.00 instead of €43.00.

### ‘Drinks only Day Pass’ includes:

Unlimited alcoholic & non alcoholic drinks (locally produced) from 10:00am until midnight incl. spirits, wine, beer, cocktails, soft drinks, hot beverages etc ( only from “All Inclusive drinks package list”)

### ‘All Inclusive Day Pass’ card & ‘Drinks only Day Pass’ card

These can be obtained from the hotel (after payment) and must be shown when ordering at all hotel's bar or restaurant outlets so as to avoid unnecessary charges.