



*Wedding at the St. George Chapel & St. George Hotels
(2018)*

If you are planning to get married in Cyprus, the St. George Chapel is conveniently located on the Hotel grounds and is an Ideal place for your Wedding Day.

Whatever your requirements, the St. George Hotel has the expertise to offer you the most suitable package and will make sure that everything is arranged as smoothly and efficiently as possible.

You may decide to have a Civil Wedding, a Church Wedding or both. A Civil Wedding is not required before a Church Wedding.

*The **Civil Wedding** will take place in the Registry Office, which is located in the Town Hall, followed by a Church Wedding or a Blessing at the St. George Chapel.

Before your Wedding can take place in Cyprus, you must apply for a Marriage License by submitting the following documents to the Pafos Municipality:

Documents:

- Passports
- Birth Certificates
- Certificate from a Solicitor in your country, confirming that you are free to get married.

If you are **divorced**, you have to bring with you the original Divorced Certificate, which must be final and absolute.

As it is necessary for you to be in Cyprus at least 4 days prior to your Wedding, all holidays booked must be for a minimum of **two weeks**

Weddings in Cyprus

Anglican Church Weddings

A meeting will be arranged with the local Priest to finalize details for your Ceremony. All above-mentioned documents, together with the Marriage License must be presented during this meeting.

Catholic Church Weddings

The Catholic Church of Pafos requires the following:

Birth Certificate

Certificate of Baptism

A Certificate confirming that you are free to marry

If you are separated you will need to bring an “allulment” from your Parish

All other arrangements as mentioned above for Anglican Weddings Catholic Church Blessing

Same arrangements as mentioned above for the Catholic Weddings

St. George Hotel Civil Weddings within Hotel Grounds

Welcome to St. George Hotels...

...where pleasure is served with pleasure!

St. George Hotels offers a luxury marquise, the myriad services & gastronomically delights you need, the exclusive modern design facilities you require for the most important day of your life!!!

Set amongst the beautiful landscaped gardens, bordered by rolling hills on the one side and the Mediterranean Sea with its magnificent sunsets on the other.

The perfect wedding location for those seeking rest and relaxation combined with Luxury. Within this 4-star hotel, our wedding couples and their guests are provided with all the requirements for a carefree wedding ceremony and wedding day in style.

The sophisticated hotel interior comprises tastefully designed and fully equipped wedding venues, a choice of first class restaurants and bars as well as various forms of recreation and entertainment for guest.

Please note: The Wedding Marquise for Civil Weddings with either a Beach Location or Garden Location is **free of charge** when booked with either the Basic Package Wedding Package.

Resident or non-resident Wedding Couples who desire to book for a civil wedding luxurious Wedding Marquise without any additional package can do so at a cost of

Euro 350.00(floral decorations are not included)

St George Hotels truly the place where pleasure is served with pleasure!





Basic Wedding Package for Wedding Couples

- Two Tier Wedding Cake
- A Bottle Sparkling Wine with Cutting of the Cake
- Treatment for Him & Her (45 min aqua treatment pool)
- Memento Gift for the Bride & Groom
- St. George Green Card -10% discount on Hotel Extra's (Food and Beverage consumed in Hotel)

Price Basic Package : Euro 250.00



Special Offers for Wedding Couples without any Wedding Arrangments

- Room Upgrade (subject to availability)
- Free Sparkling Wine and Fruit, on arrival
- Free use of Jacuzzi & Sauna
- Free Candlelight Dinner for Two
- Wedding March & Red Carpet Treatment on arrival at the Hotel
- Decoration of Room on Wedding Day

Please note: Resident or non-resident Wedding Couples who desire to book for a civil wedding luxurious Wedding Marquise without any additional package can do so at a cost of **Euro 350.00.(floral decorations are not included)**

Reception (Individual Rates)

Local Sparkling Wine - per bottle	EURO 28,00
French Champagne "Veuve Cliquot"	EURO 83,00
French Champagne "Moet & Chandon N.V	EURO 83,00
Asti Spumante	EURO 37,50
Hot/Cold Canapes - per tray (30pcs @ tray)	EURO 40,00
Wine - per bottle	EURO 15,00
Gala Dinner (per person depending on choice of menu)	EURO 44,00
Buffet Dinner (per person) from	EURO 44,00
Stand Up Fork Buffet (per person)	EURO 40,00
Around the World Buffet	EURO 50,00

All Inclusive Drink Package Full Day	EURO 50,00
All Inclusive Drink Package Half Day (18.00-24.00)	EURO 35,00
*(Children from 2-12 Age are entitled to -50% Discount on above all Inclusive Drink Package)	

All above prices are given as an indication and are quoted by the St. George Hotel, however, other Tour Operators' wedding extras featuring the St. George can differ.



GALA DINNER MENU NO.1

Les Coquilles Saint Jacques
(King scallops sautéed in butter with chopped onion and mushrooms,
flamed with brandy and finished with white wine)

* * *

La Crème de Legumes frais
(Cream of spring vegetable soup)

* * *

Le Filet de Boeuf Richelieu
Fillet of beef sautéed in butter, garnished with tomato duxelles,
Carrots, marrows, baby sweet corn, served with madeira sauce)

Pommes de Terre Chateau
(Chateau potatoes)

Bouquetiere de Legumes
(Season vegetables)

* * *

Tarte aux pommes
(Apple tart)

* * *

Le café
Coffee

* * * * * * * *

Price : EURO 48,00 per person without wine

Above price is inclusive of 10% Service Charge and all taxes



GALA DINNER MENU NO.2

L'Avocat aux Fruits De Mer
Half avocado filled with seafood and topped with cocktail sauce

* * *

La Crème de Carottes
Fresh cream of carrot soup

* * *

Le Tournedos Rossini
Tournedos steak sauté in butter with Madeira sauce
Garnished with a slice of Foie Gras and Truffle

Pommes de Terre Rissolees
Rissoles potatoes

Jardiniere de Legumes
Season fresh vegetables

* * *

L'Omelette Norvegienne
Baked Alaska

* * *

Le café
Coffee

* * * * * * * *

Price : EURO 50,00 per person without wine

Above price is inclusive of 10% Service Charge and all taxes



GALA DINNER MENU NO.3

Les Asperges Vertes Sauce Hollandaise
Asparagus served with Hollandaise sauce

* * *

Consomme de Boeuf Julienne
Clear Beef soup

* * *

Les Filets de Saumon A L' Aneth
Fillet of Fresh poached Salmon served with Butter Dill Sauce

Pommes de Terre Persillees
Parsley potatoes

Jardiniere de Legumes
Season fresh vegetables

* * *

Mousse d'orange Valencienne
Orange Mousse served in its own case

* * *

Le café
Coffee

* * * * * * * *

Price : EURO 48,00 per person without wine

Above price is inclusive of 10% Service Charge and all taxes.



GALA DINNER MENU NO.4

Symphony aux deux Saumons
Marines et fumes
Wood smoked and marinated Salmon
Served with traditional garnish

* * *

Cream of Celery soup with
Pistachio and fresh cream

* * *

Trio of fillets Mignons Musketeer”

Fillet of Beef with tomato and mushroom sauce
Fillet of Pork with cheese sauce
Fillet of Turkey with cranberry sauce

Risolles potatoes,
Baby sweetcorn,
Carrot sticks, Steamed broccoli

* * *

Fresh Fruit Tart

* * *

Le café
Coffee

* * * * * * * *

Price : EURO 51,00 per person without wine

Above price is inclusive of 10% Service Charge and all taxes.



GALA DINNER MENU NO.5

Le Jambon fume de Chypre avec Melon Au Poire
Local smoked ham with melon or pear

* * *

Le Vol-Au-Vent A La King
Vol Au Vent stuffed with Juliennes of Chicken, mushrooms
And red pepper with creamy sauce

* * *

Le Poulet sauté au Pernod
Chicken breast sautéed, flamed with Pernod

Pommes de Terre Chateau
Chateau potatoes

Les Juliennes de Legumes
Julienne of season vegetables

* * *

Le Gateau Foret Noire
Black Forest Cake

* * *

Le café
Coffee

* * * * * * * *

Price : EURO 44,00 per person without wine

Above price is inclusive of 10% Service Charge and all taxes



GALA DINNER MENU NO.6

VEGETARIAN GALA MENU

Les Tranches d'avocat et d'orange sauce aigre
Avocado slices with orange segments topped with sour cream

* * *

La Tarte a L'Oignon
Onion tart

* * *

Les Crepes Farcies aux Legumes et Tomate
Pancakes stuffed with vegetables cooked in Tomato sauce

Pommes de Terre Croquettes
Croquettes Potatoes

Laitue Braise, Choux Bruxelles et Choufleur A La Vapeur
Braised lettuce, Brussels sprouts and cauliflower boiled)

* * *

La Tulipe Aux Fraises
Strawberry mousse gateau

* * *

Le café
Coffee

* * * * * * * *

Price : EURO 48,00 per person without wine

Above price is inclusive of 10% Service Charge and all taxes.



GALA DINNER MENU NO.7

Salmon Carpaccio with Italian Dressing,
served with Rocket Salad and Sun dried Tomatoes

Cream of Broccoli Soup with Cashew Nuts

Poached Fillet of Plaice rolled with King Prawn,
Laced with a Velvet of Lobster Sauce

Chicken Wellington served with Port wine sauce

Sauté Potatoes Fresh Market Vegetables

Parfait of Grand Marnier with Chocolate chips
on a Strawberry lake

Freshly brewed Coffee

Frivolities

* * * * *

Price : EURO 51,00 per person without wine

Above price is inclusive of 10% Service Charge and all taxes



GALA DINNER MENU NO.8

Escalope of marinated Salmon accompanied by
Avocado Ratatouille garnished with Rose Caviar

Smoked Duck Breast with Caramelised Apples,
Honey Peppered Sauce

Pink Grapefruit Sorbet

Roast Tenderloin of Pork filled with Mushrooms,
Stilton Cheese Sauce

Gratin Potatoes

Spaghetti Vegetables

White & Dark Chocolate Mousse served
with Tia Maria Sauce

Freshly brewed Coffee

Frivolities

* * * * *

Price : EURO 51,00 per person without wine

Above price is inclusive of 10% Service Charge and all taxes



GALA DINNER MENU NO.9

Smoked Duck Breast with Figs Confit

Asparagus Cappuccino

Forest Mushroom Risotto with Tiger Prawns
served with Lobster Sauce

Apple and Lime Sorbet

Roasted Tenderloin of Beef with Morel Sauce
served with Potato and Vegetable Cake

Banana Crumble with Chocolate Parfait
served with Coconut Sauce

Freshly brewed Coffee

Frivolities

Price : EURO 53,00 per person without wine

Above price is inclusive of 10% Service Charge and all taxes



GALA DINNER MENU NO.10

Smoked Salmon and Spicy Tuna Loin
accompanied by California rolls, pickled Ginger and Wasabi

Lobster Bisque with Coconut Milk

Seared Scallops served with Wok-fried Vegetables
and Oyster Sauce

Lime and Lemon Sorbet

Rosettes of Pork and Beef Tenderloin
served with Roquefort Cheese and Pink Pepper Sauces

Sauté Potatoes Fresh Market Vegetables

Strawberry Panna cotta with Mango Confit

Freshly brewed Coffee

Frivolities

Price : EURO 54,00 per person without wine

Above price is inclusive of 10% Service Charge and all taxes



GALA DINNER MENU NO.11

Lobster and Avocado Cannelloni with
Rocket leaves, Pine Kernels and Sundried Tomatoes

Green Asparagus and Prawn Cappuccino

Roasted Smoked Goose with Caramelised Pear,
Honey and Ginger Sauce

Campari-Mandarin Sorbet

Fresh Salmon Steak in Herb Crust,
Roasted Tiger Prawns served with Saffron Butter Sauce

Mushroom Risotto Spaghetti Vegetables

Chocolate and Toffee Cheesecake, Caramelised Pineapples

Freshly brewed Coffee

Frivolities

Price : EURO 54,00 per person without wine

Above price is inclusive of 10% Service Charge and all taxes



AROUND THE WORLD BUFFET

SALADS

Choriatiki
Green Salad
German potato Salad
Russian salad
Tomato salad
Cucumber Salad
Pickles
Coleslaw Salad
Cabbage Salad
Carrot Salad
Sweet Corn salad
Macaroni Salad with yoghurt
Avocado Salad in season

DRESSINGS

Vinaigrette
Cocktail
Ladolemono

COLD DISHES ON MIRRORS

Honey melon with bed of lountza
Taramosalata (on lettuce)
Season vegetables
Boiled eggs

HOT DISHES

Spring chicken
Loin of Pork
Sirloin Steak
Mini Burgers
Frankfurt sausages
Halloumi Cheese
Baked potatoes
Season vegetables

Barbeque Sauce
Green pepper sauce
Apple Sauce

PASTRIES & FRUITS

Cheese cake
Choux au chocolat
Fresh fruit tartelettes
Apple tart
Orange mousse
Chocolate cake

Minimum number: 50 persons

Price: EURO 50,00 p.p



CYPRUS BUFFET

SALADS

Choriatiki
Tomato salad
Cucumber Salad
Crispy season greens
Green bean

DRESSINGS

Vinaigrette
Ladolemono

COLD MEZE

Taramosalata
Tzatziki
Tachini
Octabus salad
Potato salad
Beetroot salad
Jumbo Black Olives
Green Cracked olives

COLD DISHES ON MIRRORS

Fish mayonnaise
Hiromeri with melon or pear
Roast turkey
Fetta cheese

HOT DISHES

Souvlakia
Beef stifado
Keftedes
Roast chicken Cyprus style
Stuffed vegetables
Lamb kleftiko
Porgouri
Roast potatoes
Season vegetables

SWEETS & FRUITS

Baklava
Kateifi
Galatopoureko
Daktyla
Shamali
Fresh fruit salad
Fresh fruit in season

Minimum number: 50 persons

Price: EURO 44,00 p.p



INTERNATIONAL BUFFET

SALADS

Greek salad
Russian Salad
Japanese potato salad
Chicken & sweetcorn
Bell peppers salad
Mixed cheese salad
Nicoise salad
Coleslaw
Makaroni with yoghurt
Waldorf salad
Seafood salad
Tomato salad

MIRROR DISPLAY

Roast turkey
Italian Antipasti
Salmon Mousse
Feta cheese

HOT SPECIALITIES

Beef Stroganoff
Chicken curry
Escalopini
Milanaise
Fish paupiettes stuffed with crab, served
with shrimp sauce
Boiled rice
Steamed vegetables
Caree potatoes
Broccoli au gratin
Cannelloni Toscana
BBQ spare ribs

DESSERTS & FRUITS

Filfar orange mousse
Black forest gateaux
White Chocolate éclairs
Mocca cake
Fresh fruit salad
Home made crème caramel
Fresh fruits in season

Minimum number: 50 persons

Price: EURO 44,00 p.p



STAND UP
FORK BUFFET MENU

Russian salad

Waldorf salad

Cocktail rolls & butter

Ham rolls on melons

Assorted meat cuts with roast beef, turkey,
Ham, mourtadella

Marinated salmon on rye bread

Roquefort cheese on cucumber

Various dips

Vegetable & carrot tray

Vol-au-vent with two stuffing's

Marinated chicken wings

Curry flavored lamb kebabs

Deep fried fish croquettes

Savory cases with cream & asparagus

Fresh fruit display

* * * * *

Minimum numbers : 20 persons

Price : EURO 40,00 per person without wine

Above price is inclusive of 10% Service Charge and all taxes

