

A full-page photograph of a wedding couple on a staircase. The bride is wearing a white lace gown and holding a large bouquet of white flowers. The groom is wearing a dark suit. They are standing on a stone staircase with a black wrought-iron railing. Large windows in the background show a view of palm trees and a clear blue sky.

Annabelle

Weddings
& Events

2025

The logo for Annabelle, featuring the brand name in a dark blue serif font. The letter 'o' is replaced by a circular icon containing a stylized sun or moon with rays.A photograph of an outdoor wedding reception. In the foreground, a rectangular table is elegantly set with white linens, glassware, silverware, and a large, lush centerpiece of white roses and greenery. Several white pillar candles in glass holders are placed along the table. In the background, a circular swimming pool is visible, surrounded by white chairs and tables. The scene is set against a backdrop of tall palm trees and dense greenery, with the warm, golden light of sunset or sunrise filtering through the foliage.

Create your own elegant Annabelle love story
against a backdrop of blue-hued views.

From an intimate ocean-side ceremony to gala
dining in a glittering ballroom, step into a heartfelt
Cypriot welcome where warmth, love and laughter
weave through every sun-kissed moment.

Venue	Ceremony	Timings	Number of Seated Guests for Dinner	Dining Options	Entertainment Options	Venue rental and set-up fee
Agape Terrace Ceremony	Max. 100 chairs	Approved ceremony times by the Town hall for Civil weddings 15:30 pm to 18:00 pm; for other types of ceremonies – upon request	Up to 50	Set, Sharing and Buffet Menu options	Live music for Ceremony and Cocktail reception, only background music for dinner	Ceremony €750 Dinner €550
Asteras Deck	Max. 60 chairs	18:00 - 23:00 hrs	Up to 100	Set, Sharing and Buffet Menu option	Background music, no DJ	Ceremony €650 Dining €750
Asteras Interior	N/A	19:00 - 23:00 hrs	Up to 30	Set and Sharing menu	Background music, no DJ	€550
Ceremony by the Sea	Max. 110 chairs	Approved ceremony times by the Town hall for Civil weddings 15:30 pm to 18:00 pm; for other types of ceremonies – upon request	N/A	N/A		Available for ceremonies November to April
Amorosa Restaurant	N/A	18:30 to 23:30 hrs	Up to 80		Live music until 11:30 pm	
Mediterraneo Restaurant	N/A	18:30 to 23:30 hrs	Outdoor venue, up to 100		Any entertainment, including DJ	
Athenaeum Ballroom	N/A	18:00 to 02:00 hrs	Up to 250		Any entertainment, including DJ	€850
Ouranos		17:30 to 22:30 hrs	Indoor & outdoor up to 110		Live music, no DJ	Dinner venue 5:30 pm to 11:30 pm



Annabelle

Your Ceremony Venue

Whether you're dreaming of beachfront vows or a private terrace service with elevated ocean vistas, our diverse venues set the scene for magical Mediterranean moments

Annabelle

Agape Terrace



Say 'I do' to a backdrop of easy Annabelle charm. Classic white curves and striking palm trees frame views of the Mediterranean. Continue the celebrations after your civil ceremony with canapés and cocktails overlooking Paphos castle.

Ceremony- maximum 100 chairs.
Cocktail reception- maximum 150 guests.

Venue rental and set-up fee: €750

Annabelle

Asteras Deck



Begin forever together in this al fresco venue with soaring views of Annabelle's pools, gardens and the sea beyond. Available daily from 19:00, it's the ideal spot for an intimate sunset ceremony.

Ceremony - maximum 60 chairs
Available from 19:00 onwards.

Venue rental and set-up fee: €650

Annabelle

Ceremony by the Sea



Exchange your vows against a backdrop of gentle wave music and golden sunset glittering on the ocean. This unique ceremony combines Cyprus's natural beauty with Annabelle's warm hospitality for a picture-perfect start to married life.

Available November to April

Venue rental and set-up fee: €750

The image shows an outdoor wedding dinner venue at dusk. Several round tables are set with white tablecloths, white plates, glasses, and silverware. Each table is decorated with a centerpiece of white flowers and lit candles in geometric holders. White Chiavari chairs are arranged around the tables. In the background, there are many tall palm trees and a view of the ocean. A swimming pool is visible on the right side of the image. The sky is a soft mix of orange and blue from the setting sun.

Annabelle

Your
Wedding Dinner
Venue



Annabelle

The illuminated poolside beauty of Amorosa.
Dazzling feasting in Athenaeum Ballroom. Amalfi
coast ambiance in taverna-style Mediterraneo...

Just three of our seven diverse dining venues,
all serving up gourmet feasting, warm hospitality,
and timeless Annabelle charm.

Asteras Deck



A stylish poolside setting with picturesque sea and garden views. Asteras Deck serves up an alluring al fresco ambience and refined plates for up to 100 guests.

Available from 19:00 until 23:00

Set, Sharing and Buffet Menu options available
Background or live music (no DJ)

Continue the party in our Ariadne Suite or Ballroom (02:00 finish)

Venue rental and set-up fee: €750

Asteras Interior



A candlelit enclave for chic indoor dining. With views across the illuminated water gardens, Asteras offers intimate exclusivity for up to 30 guests.

Available from 19:00 until 23:00

Set, Sharing and Buffet Menu options available
Background or live music (no DJ)

Continue the party in our Ariadne Suite or
Athenaeum Ballroom (02:00 finish)

Venue rental and set-up fee: €550

Annobelle

Amorosa Restaurant



Gourmet European gastronomy in lavish yet laid-back surrounds.
Amorosa delivers the perfect blend of great food and easy elegance to a maximum of 90 guests (seated inside).

Available from 18:30 until 23:30

Set, Sharing and Buffet Menu options available

Background or live music (no DJ)

Continue the party in our Ariadne Suite or Athenaeum Ballroom (02:00 finish)

Venue rental and set-up fee: €650

Annabelle

Mediterraneo Restaurant



An Italianità welcome, al fresco seafront location and sharing-style platters. Mediterraneo is the perfect recipe for taverna-style fun and feasting for up to 110 guests (seated outside).

Available from 18:30 until 23:30

This setup reflects our dining arrangement.

Banquet set-up available (additional charge)

Background music, live music, or DJ

Venue rental and set-up fee: Upon request

Annabelle

Agape Terrace



A 203m² al fresco hotspot with glittering sea views.
Agape Terrace offers dazzling exclusivity above the pool gardens for up to 50 guests (seated outside).

Available from 17:30 until 23:00

Set, Sharing and Buffet Menu options available

Background music (no DJ)

Continue the party in our Ariadne Suite or
Athenaeum Ballroom (02:00 finish)

Venue rental and set-up fee: €550

Athenaeum Ballroom



Dream big in the opulent surrounds of our Athenaeum Ballroom. Greek statues and classical décor create a grand backdrop to gala dinners and late-night parties for up to 250 guests.

Available from 18:00 until 02:00

Set, Sharing and Buffet Menu options available

Live music and DJ allowed

Venue rental and set-up fee: €850

Annabelle

Ouranos Lounge



A rooftop lounge, bar and terrace takeover with ocean, harbour and pool-garden views. Ouranos Lounge shines a light on global flavours and a starry sky for up to 110 guests.

Available from 17:30 until 23:30

Background and live music (no DJ)

Existing venue set-up must be used

Continue the party in our Ariadne Suite or Athenaeum Ballroom (02:00 finish)

Venue rental and set-up fee: Upon request

Annabelle



Vibrant flavours, seasonal ingredients,
innovative dishes and comforting classics.

Work with our culinary team to craft your
perfect menu or leave every detail up to us.

Taste the love in every bite, from intimate
plated dinners to laidback rooftop platters.

Canapés

VEGETARIAN

€3.20 *per piece*

Mini tomato Caprese with basil
Vegetable roll, mascarpone, and pesto
Greek salad skewers
Mini savoury tart with Anari cream
Spanakopita and tyrokafteri
Vegetable spring rolls, sweet chilli sauce
Sesame crusted halloumi, preserved walnut dip
Anari and Halloumi fritters, fig marmalade

FISH / SEAFOOD

€4.50 *per piece*

Cucumber bites with spicy crab salad, cilantro and lime
Prawn cocktail, crunchy baby gem lettuce, chives and Marie Rose sauce
Smoked salmon on mini brioche, citrus cream cheese and baby radish
Tuna tataki, pickled mango and micro herbs
Grilled octopus, avocado and chorizo salad
Spiced Creole fish cake, avocado and coriander
Crunchy prawns, mango chutney
Grilled seafood skewers, cilantro and lime salsa

We recommend six pieces per guest per hour.

MEAT

€4.00 *per piece*

Lamb kofta with cumin, yoghurt and mint dip
Pork yakitori, BBQ sauce and green onion
Chicken satay, peanuts and coconut
Beef tataki, ginger mayonnaise, black sesame and fresh coriander
Mini brioche roll with beef sirloin, wholegrain mustard and baby radish
Wrap bites with roasted chicken, Parmesan, crispy lettuce and Caesar dressing
Mini savoury tart with Anari cream and Hiomeri (local cured ham)

SWEETS

€2.90 *per piece*

Baklava
Orange madeleine
Lemon meringue tartlet
Mini chocolate éclair
Seasonal fruit tartlets
Chocolate caramel fudge
Raspberry and pistachio barre
Praline choux pastry
Coconut macaroon

We recommend 6 pieces per guest for 1-hour cocktail.
Please select your favourite 6.

Ouranos

SHARING MENU OPTIONS

For 10 to 100 people
Served platter-style on the table

SHARING MENU 1

(all menu items are served sharing style on the table)

LOADED NACHOS

Homemade guacamole, smoked cheddar sauce, lime, jalapeno, tomato salsa

VEGETABLE PAKORA

Mint coriander chutney, cauliflower, onion, eggplant, spiced chickpeas batter

CHICKEN SATAY

Marinated in coconut and lemongrass, turmeric, spicy peanut dip

SALMON CEVICHE

Marinated in ginger with red onion, quinoa, lime, corn chips, salmon caviar

CHICKEN AVOCADO SALAD

Lettuce, cucumber, green apple, blueberries

BLACK COD MISO

Pickled radish, stir fried noodles with crispy vegetables, sesame seeds

CHICKEN TAWOOK

Lebanese chicken skewers on crisp bread with tabbouleh salad, pomegranate, garlic sauce

PANAENG SHRIMPS CURRY

Thick Thai curry with lemongrass, peanuts and lime leaves

JAPANESE MATCHA CHEESECAKE

Cashews, vanilla ice cream

PEAR ÉCLAIR

Tonka Chantilly, chocolate shell

FRUTTA

Fresh exotic and seasonal fruits platter

€49.00 per person

SHARING MENU 2

CHICKEN SATAY

Marinated in coconut and lemongrass, turmeric, spicy peanut dip

KOREAN CHICKEN WINGS

Gochujang glaze, kimchi salad, spring onion and sesame

HOMEMADE PRAWN DUMPLINGS

Steamed on a bamboo basket, tangy soy dip

LOADED NACHOS

Homemade guacamole, smoked cheddar sauce, lime, jalapeno, tomato salsa

POMELO SALAD

Shrimps, coconut, lemongrass, peanuts, lime, crispy shallot

SALMON CEVICHE

Marinated in ginger with red onion, quinoa, lime, corn chips, salmon caviar

SEA BASS

SEABASS BAI MAPRAW

Cooked in a banana leaf, marinated with coconut and kefir lime leaves, aromatic rice

YUZU TERIYAKI SALMON STEAK

Green asparagus, edamame, Japanese rice, sesame

SLOW COOKED FREE RANGE CYPRIOT LAMB SHISH KEBAB

Homemade flat bread, tomato salsa, Levant vegetables

JAPANESE MATCHA CHEESECAKE

Cashews, vanilla ice cream

VALRHONA CHOCOLATE BROWNIE

Ginger infused crème, kalamansi

PEAR ÉCLAIR

Tonka Chantilly, chocolate shell

SHARING MENU 3

VEGAN SPRING ROLLS

Crispy filo-wrapped vegetables, shitake mushrooms,
glass noodles served with sweet chilli sauce

TACOS

King crab and scallops, Japanese mayonnaise, grain mustard,
potato chives, marinated egg yolk, salmon caviar

CHICKEN SATAY

Marinated in coconut and lemongrass, turmeric, spicy peanut dip

LOADED NACHOS

Homemade guacamole, smoked cheddar sauce, lime,
jalapeno, tomato salsa

CHICKEN AVOCADO SALAD

Lettuce, cucumber, green apple, blueberries

POMELO SALAD

Shrimps, coconut, lemongrass, peanuts, lime, crispy shallot

SALMON CEVICHE

Marinated in ginger with red onion, quinoa, lime, corn chips, salmon caviar

BLACK COD

Pickled radish, stir fried noodles with crispy vegetables, sesame seeds

USDA BLACK ANGUS RIBEYE

Honey and soya glazed, smoked tomato BBQ salsa, sweet potato fries

KHAO SOI PRAWNS

Noodle curry from north Thailand

JAPANESE MATCHA CHEESECAKE

Cashews, vanilla ice cream

VALRHONA CHOCOLATE BROWNIE

Ginger infused crème, kalamansi

JASMINE TEA INFUSED CITRUS

Vegan crumble, passion sorbet

€65.00 per person

Ouranos

PLATED SET MENU OPTIONS

For 10 to 40 people

SET MENU 1

CHICKEN SATAY

Marinated in coconut and lemongrass, turmeric, spicy peanut dip

LOADED NACHOS

Homemade guacamole, smoked cheddar sauce, lime, jalapeno, tomato salsa

CHICKEN AVOCADO SALAD

Lettuce, cucumber, green apple, blueberries

YUZU TERIYAKI SALMON STEAK

Green asparagus, edamame, Japanese rice, sesame

JAPANESE MATCHA CHEESECAKE

Cashews, vanilla ice cream

€49.00 per person

SET MENU 2

VEGETABLE SPRING ROLLS

Crispy filo-wrapped vegetables, shitake mushrooms,
glass noodles served with sweet chilli sauce

CHICKEN SATAY

Marinated in coconut and lemongrass, turmeric, spicy peanut dip

SALMON CEVICHE

Marinated in ginger with red onion, quinoa, lime, corn chips, salmon caviar

CHICKEN TAWOOK

Lebanese chicken skewers on crisp bread with tabbouleh salad, pomegranate, garlic sauce

PRAWNS PANAENG

Thick Thai curry with lemongrass, peanuts and lime leave

JASMINE TEA CRUMBLE

Vegan citrus crumble, passionfruit sorbet

€55.00 per person

SET MENU 3

TACOS

King crab and scallops, Japanese mayonnaise, grain mustard, potato chives,
marinated egg yolk, salmon caviar

CHICKEN SATAY

Marinated in coconut and lemongrass, turmeric, spicy peanut dip

POMELO SALAD

Shrimps, coconut, lemongrass, peanuts, lime, crispy shallot

BLACK COD MISO

Pickled radish, stir fried noodles with crispy vegetables, sesame seeds

SLOW COOKED FREE RANGE CYPRIOT LAMB SHISH KEBAB

Homemade flat bread, tomato salsa, Levant vegetables

PEAR ÉCLAIR

Tonka Chantilly, chocolate shell

€65.00 per person

Amorosa Restaurant and Asteras

SHARING MENU OPTIONS

For 10 to 80 people

Served platter-style on the table

SHARING MENU 1

BEEF CARPACCIO

Marinated with camomile, pomegranate, kefalotyri shavings

GRILLED ZUCCHINI SALAD

Feta, mint, celery, lemon

CRISPY CALAMARI

Tartare sauce with tarama

RISOTTO

Mushroom, baby chicken, Parmesan

TUNA STEAK

Sesame, tomatoes, bell peppers, garlic, parsley

PORK TENDERLOIN

Roasted peaches, Cypriot halloumi PDO, hazelnut, Commandaria sauce

STRAWBERRY CHANTILLY

Puff pastry, Crème Anglaise

OPERA

Homemade Savoyard, chocolate cream, and coffee ice -cream

FRUITS

Seasonal selection of local and imported fruits,
served with mint-yoghurt and lavender infused honey

€49.00 per person

SHARING MENU 2

CYPRriot COLD CUTS PLATTER TO SHARE

Crispy bread and dips

ROASTED OCTOPUS

Kalamata, cream of fava, potatoes, oregano

FOIE GRAS

Carob syrup, pomegranate, coriander

SORBET

RAVIOLI PIZZICATI

Homemade stuffed pasta, chicken, herbs, butter, guanciale bites

SEABASS FILLET

Zucchini, pistachio, citrus butter sauce

LAMB RACK

Skordalia, eggplants, Purslane, mint

OPERA

Homemade Savoyard, chocolate cream, coffee ice-cream

LEMON TART

Raspberries, Sablee, Chantilly

FRUITS

Seasonal selection of local and imported fruits,
served with mint-yoghurt and lavender infused honey

SHARING MENU 3

CURED SALMON

Cashcavalli, dill, chervil

ROASTED OCTOPUS

Kalamata, cream of fava, potatoes, oregano

FOIE GRAS

Carob syrup, pomegranate, coriander

BEETROOT

Celeriac, grain mustard, apple, almond flakes

BARLEY AND CEPES RISOTTO

Celeriac, hazelnuts

SEAFOOD PAPILLOTTE

Seasonal vegetables, lemon, herbs

BLACK ANGUS BEEF TENDERLOIN

Green pepper, beurre blanc

MASHED POTATOES

GRILLED VEGETABLES

OPERA

Homemade Savoyard, chocolate cream, coffee ice-cream

LEMON TART

Raspberries, Sablee, Chantilly

STRAWBERRY CHANTILLY

Puff pastry, Crème Anglaise

€65.00 per person

Amorosa Restaurant and Asteras

PLATED SET MENU OPTIONS

For 10 to 40 people

SET MENU 1

BEETROOT

Celeriac, grain mustard, apple, almond flakes

SEAFOOD BISQUE

Cognac, scallops, calamari, orange, anise

SORBET

PORK TENDERLOIN

Roasted peaches, Cypriot halloumi PDO, hazelnut, Commandaria sauce

STRAWBERRY CHANTILLY

Puff pastry, Crème Anglaise

€49.00 per person

SET MENU 2

CURED SALMON

Cashcavalli, dill, chervil

BEEF CARPACCIO

Marinated with camomile, pomegranate, kefalotyri shavings

SORBET

SEAFOOD PAPILLOTTE

Seasonal vegetables, lemon, herbs

OPERA

Homemade Savoyard, chocolate cream, coffee ice-cream

€59.00 per person

SET MENU 3

ROASTED OCTOPUS

Kalamata, cream of fava, potatoes, oregano

FOIE GRAS

Carob syrup, pomegranate, coriander

SEAFOOD PAPILLOTTE

Seasonal vegetables, lemon, herbs

SORBET

USDA BEEF TENDERLOIN

Green pepper, barley, capes, celeriac

LEMON TART

Raspberries, Sablee, Chantilly

PETIT FOURS

€65.00 per person

Mediterraneo Restaurant

SHARING MENU OPTIONS

For 10 to 100 people
Served platter-style on the table

SHARING MENU 1

FOCACCIA DELLA CASA

Homemade sourdough, garlic, rosemary, extra virgin olive oil

BRUSCHETTE MISTE

Signature homemade grilled bread, mushroom and truffle, tomato, grilled vegetables

INSALATA CAPRESE

Buffalo mozzarella, tomato, basil, extra virgin olive oil

PAPPARDELLE ALLA BOLOGNESE

Large tagliatelle with traditional beef and pork meat ragout

RISOTTO AI FUNGHI

Classic risotto with forest mushrooms finished with Pecorino cheese
and crispy enoki mushrooms

BRANZINO MEDITERRANEO

Pan-fried Mediterranean seabass in a summer vegetable jardin

POLLO ALLA ROMANA

Pot roast baby chicken with fresh herbs from our garden,
garlic, capers, and olives

TIRAMISU

Coffee flavoured Savoiardi biscuits with light Mascarpone cream

ICE CREAM SELECTION

€49.00 per person

SHARING MENU 2

FOCACCIA DELLA CASA

Homemade sourdough, garlic, rosemary, extra virgin olive oil

CAPONATA ALLA SICILIANA

Slow cooked marinated aubergines, bell peppers, with baby leaves, sultanas, basil, pine nuts

BEEF CARPACCIO MARINATO

Rocket, Parmesan, mustard, red onion

TAGLIATELLE ALLO SCOGLIO

With prawns, calamari, octopus and mussels, cherry tomatoes and fresh parsley

RISOTTO GIALLO

Saffron, aged Parmesan, artisan butter

GAMBERONI PICCANTI

Seared jumbo prawns, with chilli butter sauce, cherry tomatoes, parsley

STRACOTTO

Slow braised veal, honey glazed baby carrots and sage jus

TIRAMISU

Coffee flavoured Savoirdi biscuits with light Mascarpone cream

FRAGOLE AL BALSAMICO INVECCHIATO

Creme Chantilly, almond crumble

SHARING MENU 3

FOCACCIA DELLA CASA

Homemade sourdough, garlic, rosemary, extra virgin olive oil

BURRATA PUGLIESE

Buffalo Burrata, marinated tomatoes, rocket, pesto

CARPACCIO DI BRANZINO

Marinated seabass, bell peppers, capers and garlic

CALAMARI CROCCANTI

Crispy squid, lemon

LASAGNA AL SALMONE

Smoked salmon, tomato, aged parmesan, bechamel

RISOTTO AL TARTUFO

Aged parmesan cheese, artisan butter, porcini

AGNELLO ALLA SCOTTADITO

Lamb rack with roasted potatoes

CACCIUCCO

Seafood stew, parsley, chilli, extra virgin olive oil

TIRAMISU

Coffee flavoured Savoiardi biscuits with light Mascarpone cream

FRAGOLE AL BALSAMICO INVECCHIATO

Creme Chantilly, almond crumble

CHEESE SELECTION

A selection of Italian cheeses with seasonal chutney, nuts, fruits, bread and crackers

Mediterraneo Restaurant

PLATED SET MENU OPTIONS

For 10 to 50 people

SET MENU 1

ARANCINI ALL' AGNELLO

Deep-fried risotto with braised lamb ragout
and spicy tomato sauce

BRUSCHETTE MISTE

Signature homemade grilled bread, mushroom and truffle,
tomato, grilled vegetables

PANZANELLA TOSCANA CON MOZZARELLA DI BUFALA

Variations of tomatoes with red onions, cucumber,
fresh basil and focaccia

POLLO ALLA ROMANA

Pot roast baby chicken with fresh herbs from our garden,
garlic, capers and olives

TIRAMISU

Coffee flavoured Savoiardi biscuits with light Mascarpone cream

€49.00 per person

SET MENU 2

BRUSCHETTE MISTE

Signature homemade grilled bread, mushroom and truffle, tomato, grilled vegetables

INSALATA CAPRESE

Buffalo mozzarella, tomato, basil, extra virgin olive oil

CACCIUCCO

Seafood stew, parsley, chilli, extra virgin olive oil

PEPOSO DI MANZO

Slow braised veal with black pepper, honey glazed baby carrots and sage jus

FRAGOLE AL BALSAMICO INVECCHIATO

Creme Chantilly, almond crumble

€59.00 per person

SET MENU 3

CALAMARI CROCCANTI

Crispy squid, lemon

BURRATA PUGLIESE

Buffalo Burrata, marinated tomatoes, rocket, pesto

RISOTTO AL TARTUFO

Aged Parmesan cheese, artisan butter, porcini

FILETTO DI MANZO, SALSA AL ROSMARINO

USDA beef tenderloin, celeriac, potatoes

TIRAMISU

Coffee flavoured Savoiardi biscuits with light Mascarpone cream

FRAGOLE AL BALSAMICO INVECCHIATO

Crème Chantilly, almond crumble

€65.00 per person

Traditional Cuisine

PLATED SET MENU OPTIONS

(Asteras, Mediterraneo and Ouranos)

SET MENU 1

Tomato, bell pepper, cucumber,
red onion, Feta cheese, lemon and olive oil

Zucchini fritters, mint and mixed leaves

Chicken souvlaki, grilled vegetables,
tzatziki and pita

Traditional orange cake with spices and syrup

€45.00 per person

SET MENU 2

Fried cauliflower salad with coriander,
toasted sesame, yoghurt and tahini

Feta parcel with thyme, carob, tahini,
local rocket and confit tomatoes

Grilled prawns flamed with Ouzo, black olives,
Feta, rocket leaves and rice with herbs

Traditional Baklava with pistachio and spiced syrup

€55.00 per person

Annobelle

BUFFET MENUS

(Amorosa, Asteras, Ouranos, Mediterraneo, Fontana Lunch, Ballroom and Mezzanine)
For 40 to 250 people

BUFFET MENU 1

Salads and Cold Appetisers

Traditional Greek salad

Creamy cabbage coleslaw salad

Beetroot salad with cumin
and crumbled Anari cheese

Chicken salad with pineapple,
pomegranate seeds and spring onion

Baby potato salad with bell
peppers, marinated eggplants,
roast zucchini and parsley

Marinated olives and traditional Cypriot dips:
Tzatziki, tirokafteri, hummus, melitzanosalata

Raw and Cooked Vegetable Station

Carrots, cucumbers, bell peppers,
mushrooms, beetroot, beans,
mixed salad leaves, broccoli,
cauliflower, red onions, tomatoes,
kalamata olives, green olives, gherkins,
crispy bacon, seeds, bread croutons

Choice of Dressing

Balsamic, Thousand Island, Caesar,
Olive Oil, Red Wine Vinegar

Soup

Carrot and ginger soup with crispy croutons

Hot Dishes

Baked salmon filet with Mexican spices,
sauteed leek and creamy sauce

Chicken tikka masala curry with yoghurt raita

Beef bourguignon with smoked
bacon and mushrooms

Vegetarian moussaka with
chickpeas and oregano

Buttered seasonal vegetables

Fragrant Pilaf rice with lemon and herbs

Lyonnais potatoes with onions and parsley

Desserts

Bourbon vanilla panna cotta
with raspberry compote

Orange madeleine with salted caramel

Chocolate mousse cake

Black Forest cake

Fresh seasonal sliced fruits

€45.00 per person

BUFFET MENU 2

Salads and Cold Appetisers

Italian Panzanella salad

Waldorf salad with celery, pink lady, walnuts and cranberries

Exotic salad with prawns, pineapple, Chinese cabbage and lime cilantro dressing

Beef carpaccio, basil pesto, rocket leaves and Parmesan flakes

Roasted pumpkin and artichoke salad, red onion, cherry tomatoes and spiced pumpkin seeds

Caesar salad with crispy bacon, Parmesan flakes and creamy dressing

Marinated olives and traditional Cypriot dips: Tzatziki, tirokafteri, hummus, melitzanosalata

Raw and Cooked Vegetable Station

Carrots, cucumbers, bell peppers, mushrooms, beetroot, beans, mixed salad leaves, broccoli, cauliflower, red onions, tomatoes, quinoa, kalamata olives, green olives gherkins, crispy bacon, pumpkin seeds, sunflower seeds, bread croutons

Choice of Dressing

French, Balsamic, Thousand Island, Caesar, Olive Oil, Red Wine Vinegar

Cheese Station

Halloumi cheese, fresh Anari, Feta, Kefalotiri Cream Cracker, Herb Infused Honey, Nut Honey, Fruit chutneys

Soup

Mushroom creamy soup, crispy croutons

Hot Dishes

Grilled beef medallions, green peppercorn sauce

Roasted red snapper filet, sauteed spinach and tomato – basil vierge

Chicken cacciatore in rich tomato sauce with olives and herbs

Rigatoni in creamy Parmesan sauce, forest mushrooms and Parmesan

Thai style green vegetables, coconut curry

Basmati rice flavoured with lime and herbs

Vegetable ratatouille with seasonal herbs

Desserts

Opera cake with coffee cream and dark chocolate glaze

Red velvet cake with cream cheese frosting

Pineapple mousse with coconut sponge and caramelized pineapple

Rich chocolate Annabelle's cake with Amarena cherries

Pistachio cheesecake with orange compote

Fresh seasonal sliced fruits

BUFFET MENU 3

Salads and Cold Appetisers

Chinese noodles salad with chicken and vegetables

Cypriot Caprese salad with basil pesto and roasted pine nuts

Rocket salad with oyster mushrooms, sun-dried tomatoes and Parmesan flakes

Cypriot local cold cuts, marinated olives, and homemade pickles

Pork salad with soya and sweet chilli

Waldorf salad with walnuts, celeriac and creamy mayonnaise

Live Salad Station

Cucumber, Tomato, Peppers, Spring onion, Carrots, French beans, Cous-cous, Potatoes, Boiled eggs, Beans, Lentils, Tuna in oil, Beetroot, Croutons, Marinated olives, Capers, Gherkins, Fresh mixed leaves

Choice of Dressing

Citrus Dressing, French Dressing, Balsamic Dressing, Thousand Island Dressing, Caesar Dressing, Olive Oil, Red Wine Vinegar

Cheese Station

Cheddar Cheese, Brie, Feta, Blue Cheese with crackers, Grissini, Lavoche, Herb Infused Honey, Nut Honey, Fruit chutneys

Soup Station

Roasted pumpkin and red lentil velouté with sage croutons

Hot Dishes

Seabass fillet with saffron sauce

Slow braised ribs with orange-honey sauce

Chicken drumsticks with BBQ sauce and glazed pineapple

Beef fillet with green peppercorn sauce

Steamed mixed vegetables

Lyonnais potatoes with onions and parsley

Basmati rice with lime zest and coconut flakes

Vegetables curry with ginger and cilantro

Desserts

Walnut cake with praline cream and caramelized nuts

Bitter chocolate cake with Grand Marnier

Vanilla mousse with raspberry cream

Rhubarb and spices pudding

Exotic fruit pavlova

Fresh seasonal sliced fruits

BUFFET MENU 4

Salads and Cold Appetisers

Nicoise salad with tuna tataki and olives

Beef noodles salad with
crunchy vegetables and soya

Five spices duck salad with
mango and fresh leaves

`Panzanella` salad with pumpkin, celeriac,
beetroots and pomegranate dressing

Asian coleslaw salad with red and white
cabbage, carrots and sesame soy dressing

Californian cobb salad with avocado, roasted
chicken, blue cheese and vegetables

Live Salad Station

Cucumber, Tomato, Peppers, Spring onion,
Carrots, French beans, Cous-cous, Potatoes,
Boiled eggs, Beans, Lentils, Tuna in oil,
Beetroot, Croutons, Marinated olives,
Capers, Gherkins, Fresh mixed leaves

Choice of Dressing

Mustard seed dressing, Citrus Dressing,
French Dressing, Balsamic Dressing,
Thousand Island Dressing, Caesar Dressing,
Olive Oil, Red Wine Vinegar

Cheese Station

Cheddar, Brie de Meaux, Feta, Blue Cheese
With crackers, Grissini, Lavoche,
Herb Infused Honey, Nut Honey, Fruit chutneys

Soup Station

Corn chowder soup

Live Station

Roasted beef loin with black
pepper corn and rosemary jus

Served with a selection of mustards (U),
horseradish, mint sauce and homemade gravy

Hot Dishes

Slow braised lamb roulade stuffed
with spinach and peppers

Seafood pie with light creamy sauce

Baked salmon filet steaks with
citrus fennel sauce

Veal filet with wild mushroom sauce

Dauphinoise potatoes

Spinach gnocchi with creamy tomato sauce

Pilaf rice with dried fruits and spices

Vegetable ratatouille

Desserts

Cardamon and pistachio carrot cake

Red berry cheesecake

Chocolate ganache tart with pistachio

Festive dried fruit cake with
rum and clotted cream

Coffee opera cake with white chocolate

Fresh seasonal sliced fruits

COFFEE BREAKS

(Asteras, Mezzanine Ariadne and Aphrodite)

Freshly brewed coffee
A selection of mighty leaf teas
Still and sparkling water
Orange juice and grapefruit juice

€8.00 per person

A LA CARTE COFFEE BREAK OPTIONS

Croissant
Chocolate croissant
Tutti Frutti cake

Spinach pies
Cheese pie
Olive pies

Homemade cookie selection
Fresh fruit skewers
Orange cake

€2.50 per piece

Praline choux
Chocolate caramel fudge
Strawberry marshmallow
Dark chocolate brownies
Seasonal fruit tartlet
Baklava

Mushroom Koupes
Vegetarian spring rolls
Cucumber, avocado and spinach hummus wrap bites

€2.20 per piece

Snacks, Live Stations and Extra Options

(Mediterraneo Inside, Ballroom, Mezzanine Ariadne and Aphrodite)

MENU 1

Wrap bites with tuna salad, crunchy lettuce and pickled cucumber

Vegetable spring roll with sweet chilli sauce

Pork yakitori with pineapple, peanuts and coriander

Pistachio macaroons

€12.00 per person

MENU 2

Tomato Caprese skewers with fresh basil pesto dip

Mushroom and saffron arancini with tomato salsa

Min beef burgers on homemade brioche, confit tomato and pickles

Valhrona chocolate brownies with white chocolate ganache and fresh strawberries

€14.00 per person

MENU 3

Local cheese and charcuterie platter (Anari, Halloumi, Hiromeri, Lountza)
served with honey nuts, homemade grissini, pickles and olives

Greek tomato skewers

Lamb kofta with cumin, grilled pitta, yoghurt mint dip

Traditional Baklava with pistachio and spiced syrup

Greek yoghurt jelly, mint and citrus

€18.00 per person

Working Lunch, Welcome Snacks and Finger Food

STANDING BUFFET OR PASS AROUND

(Asteras, Mezzanine Ariadne and Aphrodite)

FINGER SANDWICHES

(Please select three, four or five flavours)

Served with vegetable crudities with homemade tzatziki and hummus

VEGETARIAN

Wrap bites with grilled vegetables, avocado cream and baby spinach
Multi cereal roll with tomato, Feta cheese, olive tapenade and baby rocket leaves
Mini focaccia with Buffalo Mozzarella, tomato and basil pesto
Tortilla sandwich with spinach, hummus, cucumber, avocado and kale leaves
Cocktail pita bread with falafel, baba ganoush and fresh vegetables

FISH AND SEAFOOD

Panini with tuna-cilantro salad, red onion and avocado
Butter croissant with smoked salmon, citrus cream cheese and rocket leaves
Mini brioche with prawns, crispy green vegetables and Marie Rose sauce
White sesame rolls with crab and celery salad, baby radish and Romaine lettuce
Wholegrain roll with roasted salmon, herb mayonnaise and kale leaves

MEAT

Mini brioche with roast beef, pickled cucumber, wholegrain mustard and young rocket leaves
Corn rolls with local cured ham, Anari cheese dip and cherry tomatoes
Mini baguette with Parma ham, goat cheese, sun-dried tomatoes and baby rocket leaves
Panini with smoked turkey, Mozzarella and kale pesto
Wrap bites with roasted chicken, crunchy lettuce, Parmesan shavings and creamy Caesar's sauce

€20.00 per person for 3 pc

€24.00 per person for 4 pc

€28.00 per person for 5 pc

Dinner Drinks Packages

Unlimited Consumption Packages

Package Alternative 1

Soft drinks, Juices
Local Still Mineral Water

€11.00 per person for 1 hour

€6.00 per person for each additional hour

Package Alternative 2

Local White, Rose or Red Wine
Local Beers
Local Still Mineral Water
Soft Drinks, Juices

€17.00 per person for 1 hour

€28.00 per person for 2 hours

€13.00 per person for each additional hour

€40.00 per person if booked for 4 hours

Add Sparkling Wine for €2.00
per person per hour

Package Alternative 3

Imported White, Rose or Red Wines
Imported or Local Beers
Local Still Mineral Water
Soft Drinks, Juices

€22.00 per person for 1 hour

€35.00 per person for 2 hours

€17.00 per person for each additional hour

€48.00 per person if booked for 4 hours

Package Alternative 4

Imported Sparkling Wine (Brut and Rose)
Imported White, Rose or Red Wine
Imported or Local Beers
Local Still Mineral Water
Soft Drinks, Juices

€25.00 per person for 1 hour

€39.00 per person for 2 hours

€18.00 per person for each additional hour

€54.00 per person if booked for 4 hours

Dinner Drinks Packages

Limited Consumption Package

Package Alternative 1

Two soft drinks
or
Two Juices
Local Still Mineral Water

€12.00 per person

Package Alternative 2

Half Bottle Local Wine
(White, Rose or Red)
or
Two Local Beers
or
Two Soft Drinks
Local Still Mineral Water

€18.00 per person

Package Alternative 3

Half Bottle Imported Wine
(White, Rose or Red)
or
Half Bottle Premium Sparkling Wine
(Brut or Rose)
or
Four Imported Beers
or
Four Soft Drinks/Juices
Imported Still and Sparkling Mineral Water

€29.00 per person

Dinner Drinks Packages

Unlimited Combo Packages

Combo Package Alternative 1

Johnnie Walker Red Label
Gordon's Gin
Smirnoff Red Label
Bacardi
Vermouth Martini / Cinzano
Local White, Rose or Red Wine
Local Beers
Selection of Soft Drinks, Juices and mixers
Mineral Water
(San Pellegrino Sparkling/Aqua Panna Still)

€48.00 for 2 hours

€19.00 for each additional hour

€65.00 per person if booked for 4 hours

With imported wines

€52.00 for 2 hours

€24.00 for each additional hour

€68.00 per person if booked for 4 hours

Combo Package Alternative 2

Chivas Regal 12 Y.O, Johnnie Walker Black
Bombay Sapphire Gin
Grey Goose Vodka
Havana Club Blanco
Vermouth Martini / Cinzano
Brut and Rose Sparkling wines
Local White, Rose or Red Wine
Selection of Soft Drinks, Juices and mixers
Mineral Water
(San Pellegrino Sparkling/Aqua Panna Still)

€50.00 for 2 hours

€25.00 for each additional hour

€78.00 per person if booked for 4 hours

With imported wines

€58.00 for 2 hours

€29.00 for each additional hour

€80.00 per person if booked for 4 hours

Note:

The above prices are per adult person

Infants 0-2 years old are free of charge

Kids 2-12 years old are charged €22.00 for 4 hours

Children 13-18 years old are charged €28.00 for 4 hours

Dinner Drinks Packages

All-Inclusive Options (starting from 16:00 hrs until 23:00 hrs – 7 hrs)

A

Local Beer, Local Wine (White, Red and Rose),
Sparkling Wine, Soft Drinks and Water

€78.00 per adult and €29.00 per child

B

Local Beer, Local Wine (White, Red and Rose), Sparkling Wine,
Branded Spirits (Johnnie Walker Red Label, Gordon's Gin, Smirnoff Vodka),
Soft Drinks and Water

€89.00 per adult and €29.00 per child

Cocktail Jugs - €45.00 per 1 Ltr jug

Boomerang

Absolut Peach Vodka, Lime Juice, Pineapple Juice, Fanta Orange, Rose Cordial

Lavender Elderflower Collins

Gordon's Lavender Gin, Elderflower Essence, Fresh Lemon Juice, Sparkling Water

Pimm's No 1

Pimm's, Orange, Apple, Cucumber, Lemonade

Mojito

Havana Club Rum, Fresh Lime Wedges, Fresh Mint Leaves, Soda Water

Daiquiri

Flavoured (Strawberry/Raspberry/Mango), Bacardi White Rum, Fresh Lime Juice

Cosmopolitan

Absolut Citrus Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice

Sex on The Beach

Smirnoff Vodka, Peach Schnapps, Orange Juice, Cranberry Juice

Note:

Should you have any other combination of drinks or package idea in mind, just let us know.

Adding cocktails and/or different spirits to the above packages is also possible.

Simply contact the hotel's wedding coordinator in order to discuss things in further detail.

Please note that all guests should have the same drinks package for the same duration of time.

WITH OUR COMPLIMENTS...

A bottle of sparkling wine, a candlelit dinner for two, or a honeymoon breakfast: we offer wedding couples a choice of complimentary extras* – a gift from our hearts to yours.

The hotel provides the following complimentary to all wedding couples:

Speaker player for music for the ceremony and reception

*

Red carpet on request

*

Chivari Chairs

*

Ceremony table with white linen

*

Seasonal cream / white flowers for the registrar table

*

One bottle of sparkling wine for the couple for toast

*

Honeymoon breakfast in the morning after the wedding

*

Candlelit dinner for two in one of our restaurants

*

10% discount on all pre-booked Spa treatments

*

Room upgrade to a higher category room, ***

*

Use of room on wedding day for bride and groom preparation***

*

Early check-in ***

***Please note that the above complimentary extras are available only in conjunction with a minimum two-night stay and the wedding dinner taking place on hotel grounds at a private venue.**

****Candlelit dinner is offered when the wedding day dinner has a minimum of 30 guests.**

***** Subject to availability.**

IF MUSIC BE THE FOOD OF LOVE...

From the ethereal wonder of the harp to get-up-and-dance live bands and DJs, our recommended professional performers bring a symphony of joy to your special day.

Piano 2 hours performance from €280

*

Piano & singer 2 hours performance from €550

*

Saxophone, 2 hours performance from €350

*

Violin, 2 hours performance from €350

*

Harp, 1h performance from €300 & 2 hours performance from €400

*

Harp & flute, 2 hours performance from €600

*

DJ, 4 hours performance from €450

*

Accordion & mandolin 2 hours performance from €550

*

Singer/guitarist (solo), 2 hours performance from €280

*

Guitarist and female singer, 2 hours performance from €550

*

Guitarist and male singer, 2 hours performance from €550

*

Guitarist/singer & violinist, 2 hours performance from €550

*

Guitarist/singer & double bass 2 hours performance from €550

*

Guitarist/singer & percussion 2 hours performance from €550

*

Guitarist/singer & bouzouki, 2 hours performance from €550

*

Three piece band, 2,5 hours performance from €900

*

Four piece band, 2,5 hours performance from €1200

*

Five piece band, 2,5 hours performance from €1500

*

Traditional dance group (3 dancers) 45 minutes performance from €350

*

Traditional dance group (5 dancers) 45 minutes performance from €490

The background image shows a modern, multi-story resort building with light-colored walls and dark-framed windows. Each floor has a balcony with a metal railing and some outdoor furniture. In the foreground, there is a pool area with several white wicker chairs and a white umbrella. The sky is blue with some light clouds.

Annabelle

We'd love to hear your plans. Please contact us to discuss your special day in more detail or for clarification on any of the above offerings.

(Please note that all prices include local taxes.)

We look forward to creating magic with you!

Terms and Conditions

BRIDE AND GROOM'S NAMES:

EMAIL:

TELEPHONE:

WEDDING DATE:

BOOKING & PAYMENT POLICY

In order to secure a specific date we kindly request the non-refundable amount of € 1,000.00 as a deposit within 30 days. This non-refundable deposit will be fully credited towards the charges of your event.

In order to proceed with this deposit payment the couple must have read and accepted all related wedding details with the terms and conditions.

Booked wedding dates can only be confirmed by a written e-mail from the Hotel's Wedding Manager. No booking can be considered guaranteed on any web site or through any other way.

An event summary will be prepared in cooperation with the wedding couple describing every single detail of the event. After finalizing this document, the couple has to sign each page of the wedding summary to confirm delivery and agreement.

Once the arrangements are finalized closer to the time of the wedding, a pro-forma invoice is issued with all pre-booked event expenses. All these pre-booked expenses have to be paid latest 10 working days prior to the event. The final cost will depend on the final consumption of the guests and any other extras.

If there is any remaining balance from extras, it must be settled before departure from the hotel, after the event. If any payments are not made according to the above schedule, the Hotel shall be entitled to ask for damages for non-performance or to withdraw from this agreement without giving further warning that it will refuse performance of the agreement by the Client.

The guaranteed number of attendees must be communicated to the hotel no less than 10 working days prior to the event. Final charges will be based on the guaranteed number of attendees or the total number served, whichever is greater.

For Thanos Hotel residents, any additional charges accrued during the event will be charged to the room and must be settled the next day.

For non-residents, all charges must be settled at reception before leaving the hotel on the day of the event.

PAYMENTS:

The applicable deposit may be paid in cash, web link (card) or direct bank transfer. Rates, once contracted, are binding unless changed in writing by an authorized representative of Thanos Hotels. The charges for all facilities and services include Value Added Tax and Service charge.

CANCELLATION POLICY

Cancellation of services ordered must be made in writing. After payment of the deposit and signing the contract for any cancellation, the deposit is lost.

***After full payment of the event,
below cancelation fees will apply:***

**from 10 to 5 working days
30% of the total revenue of the event
from 5 to 1 working days
50% of the total revenue of the event
one the day of the event
80% of the total revenue of the event**

NUMBER OF GUESTS

We kindly ask you to confirm the final number of persons participating at your party 10 days prior to the event. **NO price reduction** can be granted for a smaller number of guests unless Annabelle has been notified accordingly **at least 3 days** before the event. Otherwise originally confirmed number of guests will be charged.

CHOICE OF MENU/WINES

Annabelle must receive the final choice of menu and wines **no later than 10 days before the event**. Compliance with requests submitted later will depend on availability.

FOOD & BEVERAGE

Due to HACCAP and EU-Regulations, Annabelle does not allow any food or beverages to be brought in from outside the hotel, including your wedding cake (apart from our approved suppliers).

Due to health & safety regulations and HACCP code of conduct, if you have selected a buffet option, kindly note that the cold & hot dishes will remain for a maximum of 3 hours and desserts for a maximum of 4 hours. This may vary according to the month of the year, day temperature and venue selection. The client will be informed when the buffet will be closing by the hotel representative.

ENTERTAINMENT

There is a noise level restriction for all venues at all times. In consideration of our in-house guests, the hotel reserves the right to control the volume level of all audio output for all functions. Performance times are to be confirmed with the Hotel Management.

The hotel reserves the right to judge acceptable levels of noise or behaviour of the client, his guests, representatives, contractors or entertainers. The client must ensure compliance with the hotel's directions as to noise or behaviour.

Music may be played at a reasonable noise level until:

- 23:00 hrs – at the Amorosa Restaurant
- 23:00 hrs – at the Asteras Restaurant
- 23:00 hrs – at the Asteras Deck
- 23:00 hrs – at the Agape Terrace
- 23:00 hrs – at the Mediterraneo
- 02:00 am – at the Athenaeum Ballroom
- 23:00 hrs – at Ouranos
- 02:00 am – at the Ariadne Suite Club

Music may be played until these times as long as no other hotel guests are disturbed.

The hotel reserves the right to shut down any music or activity that is disturbing other hotel guests.

AUXILIARY STAFF MEMBERS

The Client is not entitled to request assistance from auxiliary staff members free of charge for the transport and mounting of decorative elements, technical equipment and other items provided by Annabelle or third parties.

The hotel is not responsible in assisting any outside vendors booked directly by the wedding couple.

All outside suppliers, entertainers any other outside vendors have to contact the Wedding Manager a few days prior to the event as to advise the time of the delivery service. Terms and Conditions apply to all outside suppliers and a document will have to be signed by them prior the event.

EVENT SPACES AND EQUIPMENT

Annabelle reserves the right to place alternative rooms at the Client's disposal instead of those originally specified for the event, provided such rooms can be considered reasonable for the Client's purpose. Annabelle commits, however, to notify the Client and the person ordering the event of this change in good time.

Outdoor events are subject to weather permitting and the Annabelle reserves the right to offer an alternative venue for the safety and comfort of our guests.

Both infrastructure and equipment must be handled with care. The Client is liable for any damage caused or equipment or inventory items lost while the event is in progress and proof of liability is not required. The Client or person ordering the event must notify the appropriate executive staff member of Annabelle on duty at the time of any damage caused.

The mounting of decorative materials or other items without the permission of Annabelle is prohibited. All decorative materials must comply with fire prevention regulations (e.g. Chinese lanterns are not allowed). Decorative materials provided by the Client must be removed the morning after the wedding. Only fresh and bio degradable confetti may be used at any of the venues.

No responsibility/ liability will be taken by the hotel for any equipment, decorative items or other items brought into the hotel by any outside company. All such items need to be removed from the premises on the night of the event.

If the person organizing the event has arranged for Annabelle to obtain technical or other equipment from third parties, Annabelle shall act on behalf of and for the account of the person organizing the event with written approval and coordination by Annabelle personnel.

The person organizing the event is responsible for seeing that it is handled with care and returned in good order and releases Annabelle from liability vis-à-vis third parties.

If technical or other equipment provided by Annabelle malfunctions or is defective, Annabelle will endeavour to have it repaired immediately, if possible. Such occurrences do not entitle the Client to retain or reduce payments.

You will be held liable for damages caused to the hotel or hotel property in any way and will be charged accordingly.

ANNABELLE PARKING SPACE

Annabelle parking space is designed for hotel room guests. Due to this limited capacity the parking lot may not be sufficient for larger groups coming with their individual vehicles.

PUBLICITY

In principle, the prior written approval of Annabelle is required for all newspaper advertisements and other publicity material mentioning events at Annabelle. If materials are published without approval, Annabelle is entitled to cancel the event.



FORCE MAJEURE

In the case of Force Majeure, Thanos Hotels reserves the right to withdraw from the contract. The term "Force Majeure" as used here means acts of God, acts of government, lockouts, or other industrial disturbances, acts of public enemies, blockades, war, insurrections, or riots, epidemics, fires, storms, floods, explosions, or other similar causes beyond the Annabelle's reasonable control.

You confirm with your dated signature below that you have read and accepted the above terms and conditions for your planned event. Kindly sign below and re-submit the full document to our fax +357 26 945 502 or as a scanned document.

If the terms & conditions of this agreement are not met, Annabelle reserves the right to cancel the booking.

Signed on behalf of
Wedding Couple

NAME:

DATE:

Signed on behalf of
Annabelle

NAME:

DATE: