



ATLANTICA
HOTELS & RESORTS



SAY "I DO"

Atlantica Aeneas Resort

NISSI BEACH | CYPRUS

ATLANTICAHOTELS.COM



When you're jetting off in search of sunshine it's fair to say you'll want to spend a good deal of time lounging in it before tying the knot.

At the Atlantica Aeneas Resort, you will enjoy one of the largest pools in Cyprus that comes complete with whirlpool baths, bridges & fountains.



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Ceremony



Garden Venue

A top venue that oozes elegance. Set within a secluded area of the hotel gardens and elegantly decorated for the occasion, your guests are sure to be impressed.

The venue includes a ceremony table with white linen and flower display, aisle carpet and up to 40 chivari chairs.

Tailored decoration can be arranged with your wedding planner, whether this be additional floral displays or some personal favourites that you bring with you. Any personal decorations that you bring should be taken to your initial wedding meeting in resort and there is a one off set up fee of between €30 & €90 depending on the amount of decorations you bring. One bottle of sparkling wine is included in your wedding package to toast your marriage, you may want to ask your best man, chief bridesmaid or other to toast your marriage. One bottle serves around 6 guests and additional bottles can be ordered with your wedding planner at €40 per bottle.

You can make your final decision on which venue you would like to host your ceremony once you have arrived at the hotel. We offer only one wedding ceremony per day, giving you the full flexibility to decide after experiencing both areas in real life

Indoor Wedding Hall

If you would prefer to take things indoors we can offer our indoors venue for your wedding ceremony.

The venue includes a ceremony table with white linen and flower display, aisle carpet and up to 40 chivari chairs.



Wedding Cake



Included in your wedding package is a one tier iced wedding cake that serves around 20 guests. The cake is approx. 3kilos

You can choose from a variety of flavours to match your own personal taste.

You're welcome to bring along your own personal cake topper to add or you can order a fresh flower display with your wedding planner.

Your cake is cut after your wedding and can be served as desert at your reception.

Additional tiered cakes can be ordered with your wedding planner and cost approximately €35 per additional tier.





As one of the most important parts of your day, we have several options for you to choose from including Non-Private, Semi-Private and Private options with space for you to dance the start of your married life like no one is watching!

Private & Semi Private Wedding Receptions

The private & semi private reception venues include the indoor wedding hall or the roof terrace. The indoor wedding hall can be reserved for an afternoon or evening reception meal or the roof terrace can be booked for an evening reception, which starts from 18:30 onwards.

The area will be reserved for your wedding party and setup fees are included in the venue hire cost, this includes the white table linen and chivari chairs.

When opting for a private or semi-private venue you can choose a gala dinner for your reception, which is a set menu consisting of a 4 course meal. If you'd like a less informal reception then we also offer a private buffet style menu.

It's worth mentioning that our gala dinner or private buffets are not included as part of your holiday and are with an additional charge to all guests. You can view our menus on page 7-9.

Venue hire fees:

Indoor Wedding Hall (rental/setup) for lunch &/or dinner	€400 (private)
Roof Terrace (rental/setup) for dinner	€500 (semi private)





Non-Private Wedding Reception

Our non-private reception venue is located within the main buffet restaurant and is open during the regular meal time hours and offers a buffet style reception for you and your guests. Please note that other hotel guests will be dining in this restaurant at the same time.

For guests staying on a full board or all inclusive board basis then the cost of the meal is included as part of your holiday.

The venue fee of €150 includes the set-up of an area with white linen and chivari chairs. If you wish to add any colour schemed decoration then feel free to bring this with you.

Meal charges for non-private wedding receptions:

	BUFFET LUNCH	BUFFET DINNER
Non-Residents / Bed & Breakfast Guests	€ 35.00 per meal	€ 42.00 per meal
Half Board Guests (as extra meal)	€ 35.00 per meal	€ 42.00 per meal
Full Board & All Inclusive	<i>included in terms booked</i>	
Children (3 -12 years) B/B - H/B as extra meal	€ 20.00 per meal	€ 20.00 per meal



Cocktail Reception during Champagne Toast & Cutting the cake

- Cold Canapés**
- Smoked salmon rolled in pancake with eggs
 - Blue Cheese rolled in pancake with apple and walnuts
 - Avocado salad on pita bread crouton
 - Spice fillet of pork with cheese cream on rye bread
 - Smoked trout fillet with capers
 - Marinated salmon tartar on sesame bread crouton

- Hot Canapés**
- Chicken meal balls coated with sesame
 - Mini spring rolls with sweet thai chili sauce
 - Spicy lemon chicken skewers yakitori
 - Stuffed mushrooms with fetta cheese
 - Chicken wings with BBQ sauce
 - Cheese croquettes
 - Mini shieftalia
 - Chicken kebab with yoghurt
 - Mini Pizzas
 - Keftedakia (Cyprus meatballs)
 - Koupes

- Dessert Canapés**
- Chocolate cups with orange
 - White chocolate cups
 - Fresh strawberries with chocolate (seasonal)
 - Pistachio with nuts in chocolate
 - Truffles
 - Profiterole with exotic fruit
 - Miniature Eclair
 - Fruit tartlets
 - Lemon Tarts

Canapés Packages

Package A	50 pieces	€ 150
Package B	100 pieces	€ 265
Package C	150 pieces	€ 390

PRIVATE BUFFET

Adults	€60 per person
Children (ages 2-12 years old)	€20 per person
Supplement for All-inclusive guests	€30 per person (adults)
Supplement for All-inclusive guests	€12 per person (children under 12 yrs old)

Soup

- One soup

Salads

- Village salad
- Chicken Ceasar salad
- Rocket Parmesan
- Chef's Salad
- Seafood Salad
- Artichokes & Halloumi Salad
- Tomatocs
- Cucumbers
- Various Dips (tahini, taramas, hummus, tzantziki, etc)
- Pickles (olives, pickles, onions, vegetables, etc)

Desserts

- Cheesecake
- Chocolate cake
- Panacota with strawberry filling
- Black forest
- Fruit (in season)
- Coffee and biscuits

Hot Dishes

- Grilled Chicken kebab with pepper & oregano
- Grilled Lamb chops marinated with rosemary
- Grilled Pork fillet marinated with thyme and coumandaria sauce
- Cyprus Sausages and sheftalia
- Grilled beef steak marinated in beer
- Grilled salmon steak with cajun sauce
- Jacket potatoes with garlic butter
- Grilled vegetables
- Pennes pasta with tomato basil sauce
- Rice

Extra Sauces

- BBO, Champagne, Diane and Pepper

ADULTS' GALA DINNER MENU

Choice of Menu - €80 per person

Main course cost includes:

Appetizer / Soup / Desserts/ Coffee or Tea & Petit Fours

(Menu choice is same for all guests, exception for special meal requirements such as vegetarian, gluten free, etc)

Appetizers (choose one)

- South Atlantic Shrimps Marie Rose with avocado cocktail and coconut sauce
- Marinated Norwegian Salmon with cucumber yoghurt salad and saffron sauce
- Chicken and Vegetable Terrine on a light mustard sauce
- Cyprus Deli in pancake basket on a tomato basil sauce
- Gulf shrimps and queen scallops on a champagne sauce
- Stuffed flat field mushrooms with cyprus traditional feta cheese and kefalotiri on a pesto sauce

Soups (choose one)

- Clear beef soup with liver quenelles
- Cream of fresh & wild mushrooms soup
- Almond cheese soup
- Vegetable soup

Main Course (choose one)

** all main courses served with seasonal steamed vegetables.

- Single roast beef fillet topped with mushroom & pepper sauce accompanied by roast potatoes
- Trio beef fillet, each topped by different sauces (a single lobster, pepper and port wines sauces) served with potato croquettes
- Pork fillet sautéed with Saint George commandaria sauce served with William potatoes
- Free Range chicken breasts stuffed with shelburne cheddar and spinach
- Steak of Norwegian salmon on a champagne sauce accompanied with steamed potatoes
- Trout fillet popiette with mussels and shrimps on a lobster sauce served with steamed potatoes

Desserts (choose one)

- Berry Mousse with forest fruit sauce
- Chocolate and honey walnut parfait with vanilla sauce
- Apple Pie with vanilla ice cream or brandy sauce
- Panacotta with orange flavor topped with strawberry sauce

**Above prices include service charge and Value Added Tax (V.A.T.)



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CHILDREN'S GALA DINNER MENU

For children between the ages of 3-12 years old

€20 per child

Appetizers (choose one)

- Soup of the day
- Cheese & Crackers
- Garlic bread

Main Course (choose one)

- Chicken & Fish nuggets, bean & chips
- Hot dog & chips
- Hamburger / Cheeseburger & chips
- Chicken sandwich & chips
- Grilled halloumi sandwich & chips
- Pasta (plain, bolognaise, napolitan)

Desserts (choose one)

- Desserts same as adult's desserts choices

**Above prices include service charge and Value Added Tax (V.A.T)

Day Passes

Atlantica Aeneas Resort operates as an exclusive resort so our day passes are only available on the day of your wedding. Any guest visiting the hotel on your wedding day will require a day pass and will need to check-in at reception.

Day passes include access to the hotel wedding facilities and all-inclusive drinks. The cost of any food/reception is with additional charge.

Day Passes Adult - €60
Child (2-12yrs) - €20

All day passes will be charged to the wedding couple.





Contact us:

weddings@atlantichotels.com