



*Weddings
& Renewal
of Vows*

Atlantica
Aeneas

V2 - 2026
AYIA NAPA, CYPRUS, 5*



Contents

pg. 3

Intro

pg. 17

Day Passes

pg. 4

Ceremony

pg. 18

Contact

pg. 5-6

Wedding cake
and toast

pg. 7-15

Wedding reception

pg. 16

Aeneas Spa



The Atlantica Aeneas Resort

5*, AYIA NAPA, CYPRUS

Atlantica Aeneas Resort is a welcoming 5-star getaway, centered around one of Cyprus' largest free-form pools. With Mediterranean-inspired decor, Cypriot architecture, and friendly service, it offers the perfect blend of relaxation and excitement, ensuring a memorable holiday in a peaceful, beautifully designed setting.





Aeneas Garden

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 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.

This venue can host up to 60 people.

Cake and Toast

Included in your wedding package is a one tier iced wedding cake that serves around 20 guests. 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. There's also one bottle of sparkling wine included for your toast that serves 6 guests and you can choose from our canape selection on page 6.



UPGRADE

- ADDITIONAL TIER – FROM €90
- SPARKLING WINE BOTTLE – €50
- MRTINI BOTTLE - €60
- MOET CHANDON - €120



CANAPE

COLD CANAPES

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

DESSERT CANAPES

Chocolate cups with orange
White chocolate cups
Fresh strawberries with chocolate (seasonal)
Pistachio with nuts in chocolate
Truffles
Profiterole with exotic fruit
Miniature éclair
Fruit tartlets
Lemon tarts

HOT CANAPES

Chicken meat balls coated with sesame
Mini spring rolls with sweet Thai chili sauce
Spicy lemon chicken skewers yakitori
Stuffed mushrooms with feta cheese
Chicken wings with BBQ sauce
Cheese croquettes
Mini shieftalia
Chicken kebab with yoghurt
Mini pizzas
Keftedakia (Cyprus meatballs)
Koupes

PRICING

50 PIECES €250

100 PIECES €350

150 PIECES €450

MENU



Wedding Receptions

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





SEMI - PRIVATE

ROOF TERRACE

If you're looking to impress your guests with a more traditional wedding reception, this venue allows you to host a semi-private sit down meal or a less formal buffet. Tailored decoration and entertainment can be arranged with your wedding planner so you can continue your wedding theme. Drinks are served according to the board basis you've booked.

FEES

RENTAL €650
MENU: SEE PAGES 9-14



MENU

Some inclusions are subject to change & please consult your wedding planner about any food intolerances

GALA DINNER

SET MENU

1/2

APPETIZERS (CHOOSE ONE)

South Atlantic Shrimps Marie Rose with avocado cocktail & coconut sauce

Marinated Norwegian Salmon with cucumber yoghurt salad & saffron sauce

Chicken & vegetable terrine on a light mustard sauce

Cyprus Deli in pancake basket on a tomato basil sauce

Gulf Shrimps & queen scallops on a champagne sauce

Stuffed flat field mushrooms with Cyprus traditional feta cheese & kefalotiri on a pesto sauce

MAIN COURSE (CHOOSE ONE)

Single roast beef fillet topped with mushrooms & pepper sauce accompanied with roast potatoes

Trio Beef fillet, each topped by different sauces (a single lobster, pepper & port wine sauces) served with potato croquettes

Pork Fillet sautéed with Saint George commandaria sauce served with William potatoes

Free range chicken breast stuffed with Shelburne cheddar & 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

All served with season steamed vegetables

MENU

GALA DINNER

SET MENU

2/2

SOUPS (CHOOSE ONE)

Clear Beef soup with liver quenelles
Cream of fresh & wild mushroom soup
Almond cheese soup
Vegetable soup

DESSERT (CHOOSE ONE)

Berry mousse with forest fruit sauce
Chocolate & honey walnut parfait with vanilla sauce
Apple Pie with vanilla ice cream or brandy sauce
Panacotta with orange flavour topped
with strawberry sauce

Menu selection must be the same for all guests with the
exception of any special dietary requirements.

PRICING

€90 PER PERSON

MENU

GALA DINNER

KIDS

APPETIZERS (CHOOSE ONE)

Soup of the day
Cheese & crackers
Garlic bread

DESSERT (CHOOSE ONE)

Berry mousse with forest fruit sauce
Chocolate & honey walnut parfait with vanilla sauce
Apple Pie with vanilla ice cream
Panacotta with orange flavour topped with
strawberry sauce

MAIN COURSES (CHOOSE ONE)

Chicken & Fish nuggets, beans & chips
Hot dog & chips
Grilled halloumi sandwich & chips
Pasta plain
Pasta bolognese
Pasta rapolitan

Valid for children ages 3-12yrs

PRICING

€45 PER PERSON

MENU

BUFFET

1/2

SOUP

Soup of the day

SALADS

Village salad

Chicken Caesar salad

Rocket parmesan

Chef's salad

Seafood salad

Artichokes & Halloumi salad

Tomatoes, Cucumber

Variety of dips including Tahini, Taramas,
Hummus & Tzatziki

Variety of pickles including Olives, Pickles,
Onions & vegetables

HOT DISHES

Grilled chicken kebab with pepper & oregano

Grilled Lamb chops marinated with rosemary

Grilled Pork fillet marinated with Thyme
& 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

Penne's pasta with tomato basil sauce

Rice

MENU

BUFFET

2/2

SAUCES

BBQ, Champagne, Diane and Pepper

DESSERT

Cheesecake
Chocolate cake
Panacota with strawberry filling
Black forest
Coffee and biscuits

PRICING

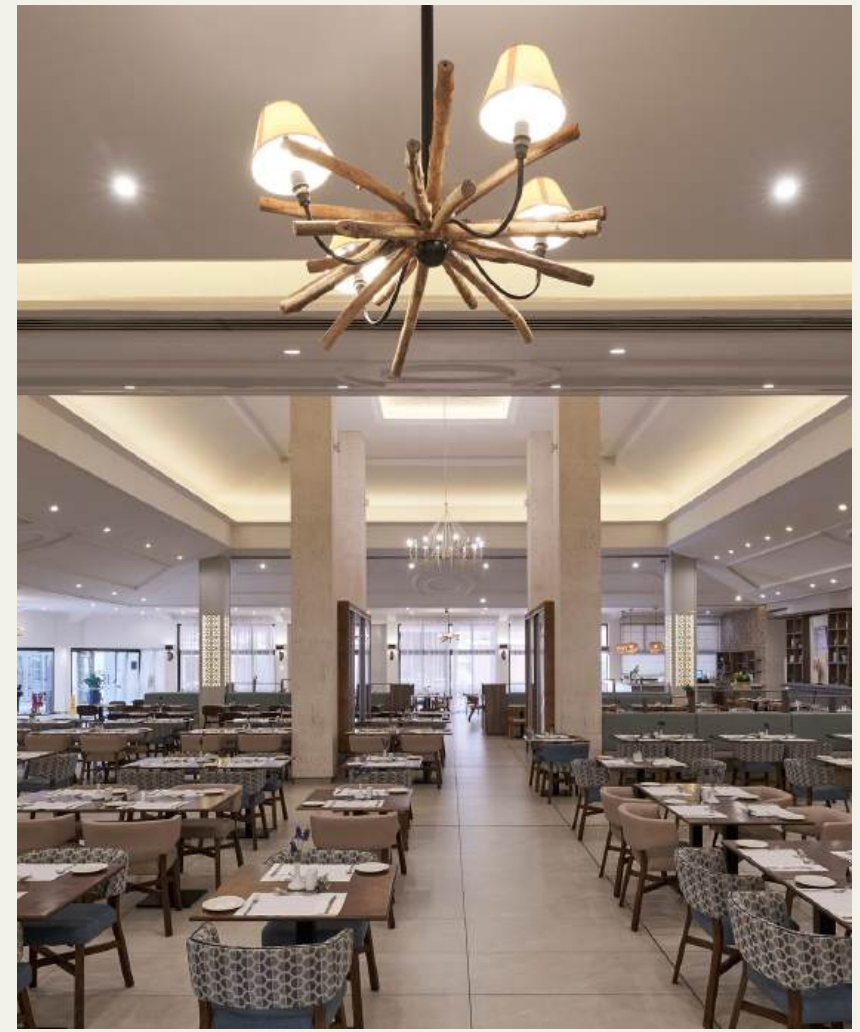
IN HOUSE ALL INCLUSIVE GUESTS

ADULT €40 CHILD 2-12YRS) €20

ALL OTHER WEDDING GUESTS

ADULT €90 CHILD 2-12YRS) €20

MENU



NON-PRIVATE
LAVINIA

Open during the regular meal time hours, Lavinia offers a buffet style meal and you and your guests will be seated together. Your meal is included for guests booked on a full board or all inclusive board basis. Please note other hotel guests will be dining at the same time & entertainment is not permitted.

FEES

SET UP - €150 UP TO 20 PEOPLE
 €5 PER ADDITIONAL PERSON

LUNCH: ADULT - €45.00
 CHILDREN (3-12YRS) - €22.50

DINNER: ADULT - €55.00
 CHILDREN (3-12YRS) - €27.50

Aeneas Spa

We all want to look and feel our best for the most important day of our lives. Our on sight Spa is here to take away any last minute stresses, sending you in a relaxed sensation ready for your big day. Whether you're looking for a pamper from tip to toe or a romantic couples experience, our professional team have you covered.

We've created a couples experience to connect, revive and prepare you for your wedding that includes:

A 50 minute deep tissue or relaxing massage in a romantic setting for both, Steam bath, sauna, rose petal jacuzzi, full body scrub, bridal brightening and glow facial & grooms facial.



FEES

PER COUPLE - €330



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.

All day passes must be arranged and paid by the wedding couple.

FEES

ADULT €60

CHILD (2-12YRS) €20

Atlantica
Weddings

BOOK NOW

weddings@atlanticahotels.com 
[@atlanticaweddings](https://www.instagram.com/atlanticaweddings) 