



Weddings

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. When it comes to your special day, our experienced team will take care of all the fine details so you can relax and enjoy the moment.

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*Dreams
do come true*

2024 V1



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Pricing is given at the known rate when this brochure was published.
Should suppliers change pricing then prices are subject to change and
we endeavor to give as much notice as possible.

All prices include service charge and taxes.



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 & 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 €40
Sparkling wine bottle - €50



MENU

Canapé

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 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.

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 éclair.
Fruit tartlets.
Lemon tarts.

Package A - 50 pieces - €200

Package B - 100 pieces - €300

Package C - 150 pieces - €420

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





Wedding Receptions

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!





Roof Terrace

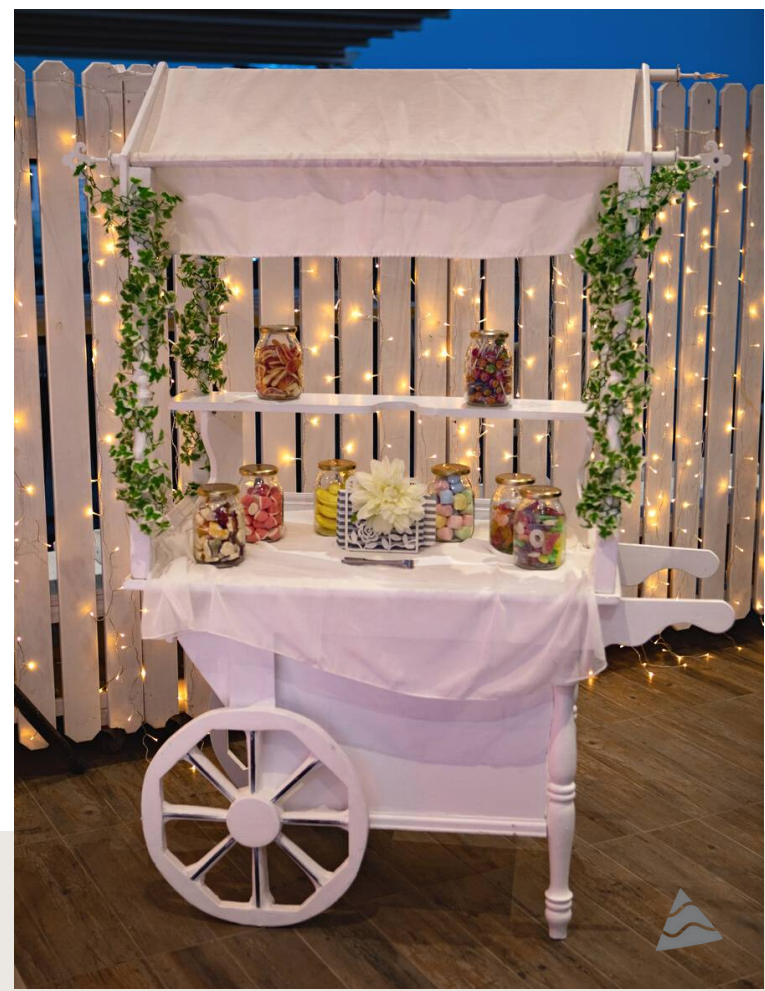
SEMI-PRIVATE

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 - €500

Menu - See pages 10 - 12



MENU

Gala Dinner

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 mushroom soup
- Almond cheese soup
- Vegetable soup

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 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

All served with season steamed vegetables

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

€90.00 per person

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



MENU

Children's Gala Dinner

Appetizers (Choose one)

Soup of the day
Cheese & crackers
Garlic bread

Main Course (Choose one)

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

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

€45.00 per person

*Valid for children aged 3-12yrs.

*Valid for children aged 3-12yrs. Some inclusions are subject to change & please consult your wedding planner about any food intolerances



MENU

Buffet

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

Sauces

BBQ, Champagne, Diane and Pepper

Dessert

Cheesecake

Chocolate cake

Panacota with strawberry filling

Black forest

Coffee and biscuits

In house All inclusive guests

Adult - €35.00 per person

Child (2-12yrs) - €17.50 per person

All other wedding guests

Adult - €80.00 per person

Child (2-12yrs) - €40 per person

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Lavinia

NON PRIVATE

Open during the regular meal time hours, Lavinia offers a buffet style meal and you and your guests will be seated together. 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 person for additional people

Lunch

Adult - €45.00 per person
Children (3-12yrs) - €22.50 per person

Dinner

Adult - €55.00 per person
Children (3-12yrs) - €27.50 per person



*Meal included for guests booked on a Full board or All inclusive board basis.



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 include:

Californian waves relaxing body massage
Tailored facial customised to your skin type
Bonus detox back treatment

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





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BOOK NOW 

 @atlanticaweddings