



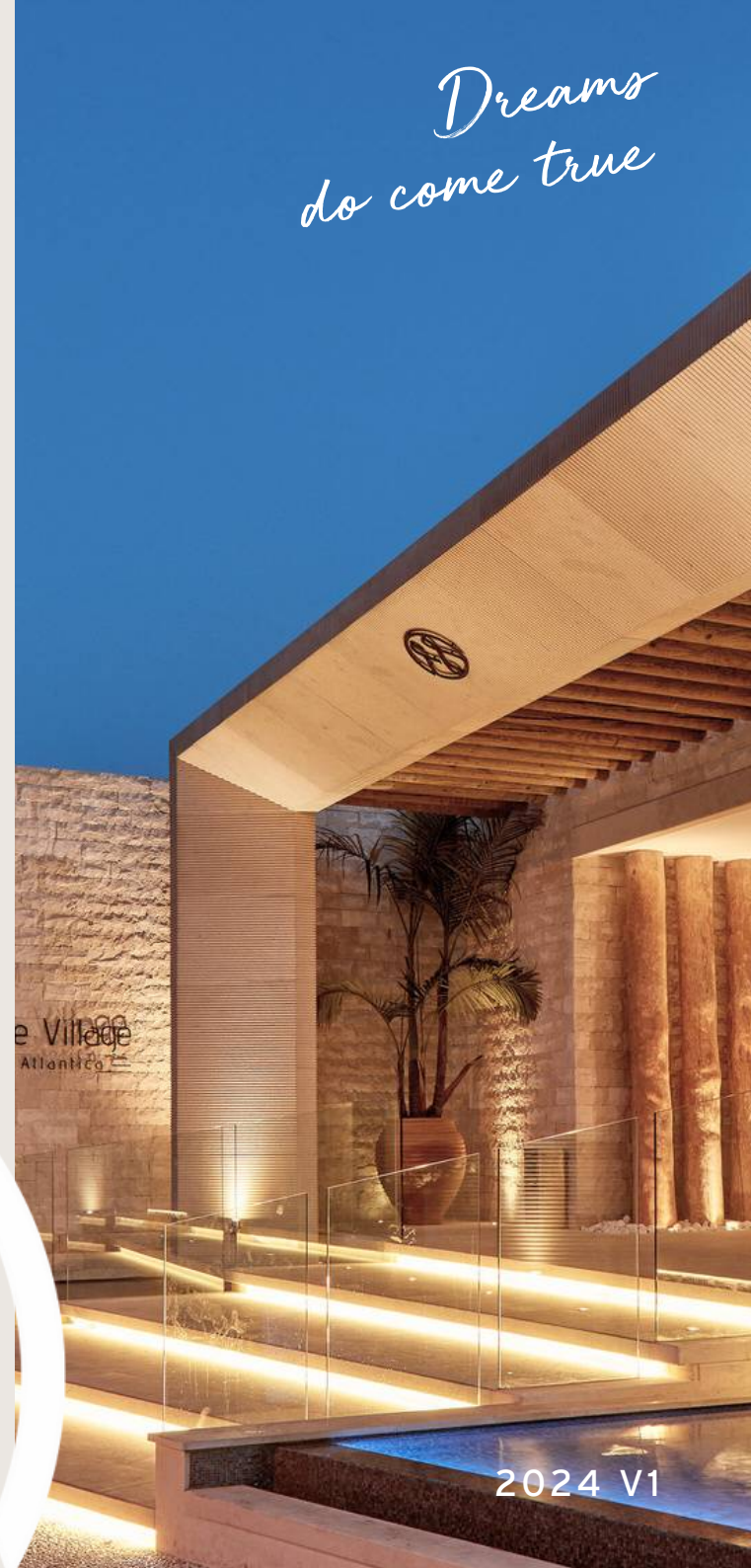
Atlantica Mare Village  
Ayia Napa

## Weddings

This hidden gem is a place that oozes class making it the most idyllic setting for the most perfect wedding. Located between the cosmopolitan life of Ayia Napa and the beautiful park of Cape Cavo Greco, our team offer a tailored service to every couple.

[atlantichotels.com](http://atlantichotels.com)

*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.





# Garden

WITH SEA VIEW

Overlooking the sea, we've created a hidden garden area allowing a private ceremony space. Chairs with white covers, ceremony table and two floral displays are included and you can arrange tailored decoration with your wedding planner. This venue can host up to 40 people.



# Cake & Toast

Your one tier white iced wedding cake is included and serves around 20 guests. You can choose from Vanilla, Chocolate & Strawberry flavour and 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. There's also one bottle of sparkling wine included for your toast and served 6 guests.

As part of your cake cutting ceremony you can choose from our finger food menu on page 5



## *Upgrade*

2 tiers - €240

3 tiers - €350

Sparkling wine bottle - €25



# FINGER FOOD

## COLD OPTIONS

Caramelized onion & goat cheese mini tartlets

Smoked chicken wrap with mango &  
black pepper salsa

Tortilla with hummus and roasted vegetables

Baby mozzarella, basil pesto, cherry tomato  
prosciutto & balsamic caviar

Guacamole with nachos

Prawns and mango cocktail, lime &  
agave dressing, mango pearls

Spicy cheese dip with 'hiromeri'

Cod fish cake, wakame salad & wasabi sponge

Avocado tartar & smoked salmon

**€4.00 per piece**

## HOT OPTIONS

Breaded chicken wings, Hoisin BBQ sauce

Grilled 'haloumi' cheese & smoked pork  
loin in pitta bread

Duck spring-rolls with sweet & sour sauce

Chicken skewers infused with Indian spices,  
yogurt coconut sauce

Fried mini 'koupes' stuffed with mince meat

Chicken doner

**€4.50 per piece**

## DESSERTS

Chocolate cups with Baileys mousse

Coconut financiers

Marble cheese brownies

Lemon meringue pie

Choux à la crème

Mini fruit tartlets

**€4.00 per piece**

**Minimum order of 5 items  
& 15 pieces per item**

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







# Wedding Receptions

Your evening reception will form one of the most important parts of your celebration so we've got a choice of gorgeous venues for you to choose from. Tailored decorations and entertainment can be arranged with your wedding planner when booking a private reception.







# BBQ House

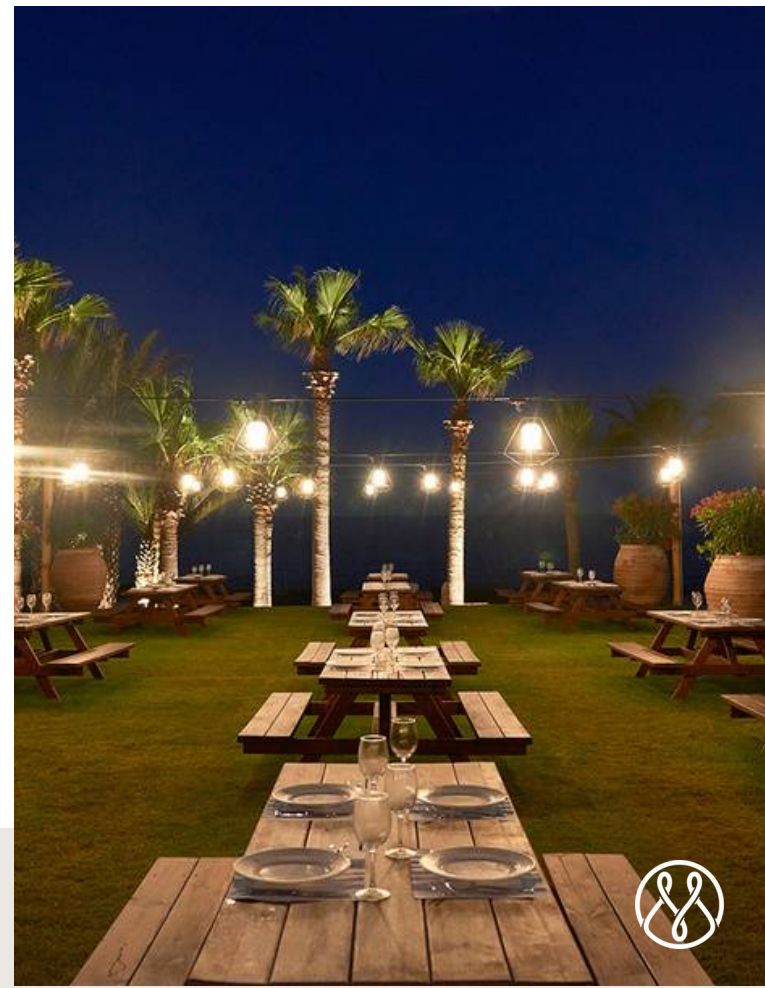
Set under palm trees and lit by fairy lighting in an outdoor space, you can enjoy a top class service whilst you celebrate your marriage.

There's space to dance the night away under the stars with a private bar service. Tailored decorations and entertainment can be arranged with your wedding planner.

## *Fees*

Rental - €2500

Menu - See pages 10-14





# Don Peppe

A luxurious indoor venue perfect for an outstanding evening wedding reception. Tailored decorations can be arranged with your wedding planner along with entertainment to celebrate your special day.

## *Fees*

Rental - €3000

Menu - See pages 10-14







# Non-Private

If your wedding party is a total of 15 people or under, you can book one of our A la carte restaurants for your wedding meal.

Bookings are made subject to availability. You should know as there will be other guests dining, entertainment cannot be hosted in these venues.

Please download the Atlantica Hotels & Resorts app to view our restaurants and menus.





# BBQ

## SET MENU

### SALADS

Mango and bell pepper citrus slaw  
Green salad with avocado & ranch dressing  
Quinoa salad with berries & ricotta cheese

### DIPS, SAUCES AND BREAD

Corn Bread  
Smoked red pepper muhammara  
Baba ghanoush, B.B.Q Sauce  
Glazed teriyaki

### POTATOES, VEGETABLES & GARNISHES

Pickles red onions  
Steak fry potatoes  
Grilled peppers & carrots  
Mac and cheese  
Creamy sweet corn  
Grilled fruits pineapple

### GRILED MEATS

B.B.Q pork spare ribs  
Spiced wrap smoked beef brisket  
Beef burger with glazed cheddar cheese sauce  
Korean BBQ Chicken wings glazed with  
Galbi sauce  
Grilled sausages  
Marinated grilled seabass fillet  
Grilled lamb chops with herbs de Provence

### DESSERT

Chocolate fudge with ganash sauce &  
caramelized peanuts  
Seasonal fruits platter

**€80 per person**

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





# GALA

## GOLD MENU

### COLD STARTER

Norwegian Smoked salmon scent with star anise, beetroot textures, & red grapefruit sauce

### HOT STARTER

Tortelloni Stuffed with morels mushrooms, mascarpone cheese served with sautéed shimeji mushrooms & celeriac espuma

### SOUP

Pumpkin veloute with goat-cheese mousse, roasted pumpkin & a pumpkin seeds cracker

### MAIN COURSE

Beef fillet steak with sautéed foie-gras & red wine sauce served with potato pave, celeriac puree & seasonal vegetables

### DESSERT

Hazelnut-praline mousse stuffed with toffee ganache, crispy feuillentine on sable base and caramel gelato

### PETIT FOURS

### COFFEE & FLAVOURED TEA

€110 per person

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





# MARE

## BUFFET MENU

### FRESHLY HOMEMADE SALADS

Cous cous, date & orange salad  
Deep fried marrows with feta & mint  
Tomato onion salad  
Marinated mushroom & spinach salad  
Avocado & baby shrimps  
Village salad  
Bacon potato salad

### DRESSINGS

Balsamic vinaigrette  
Cocktail sauce  
Honey mustard sauce  
Blue cheese dressing

### DISPLAYS

Smoked mackerel, marinated salmon &  
baked mussels

### INDIVIDUAL

Radicchio with grapes, honey, walnut  
and bleu cheese  
Spicy cheese with hiromeri

### DIPS

Tzatziki, Houmous with pine nuts  
Melintzanosalata

### HOT DISHES

Mini burgers with cheddar cheese sauce &  
caramelized onions  
Grilled vegetables  
Grilled chicken thighs  
Jacket potatoes with sour cream  
Basmati rice with onions and leeks  
Penne with creamy mushroom sauce  
Corn on the cop  
Grilled sword fish, oil and lemon sauce  
Grilled beef steaks, jack Daniels sauce  
Pork souvlaki

Cont...

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





# MARE

## BUFFET MENU

### CARVING

Grilled gammon steak, peach and ginger sauce

### DESSERT

Marie biscuit cake with chocolate

Fruit tart

Orange Bundt, sauce Anglaise

Chocolate mousse with baileys cake

Strawberry red velvet cake

Fresh fruits

Fruit salad

### CHEESE DISPLAY

Cheddar cheese, bleu cheese

Brie cheese

Cream cheese with berries

**€90 per person**

**Minimum 25 persons**

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



# KIDS

## MENU

### MAIN COURSE

#### Choice of

Grilled Chicken fillet & fried potatoes

Breaded fish fingers & fried potatoes

Beef Burger in bun with fries

Chicken Nuggets & fried potatoes

Spaghetti with Bolognese sauce

Spaghetti with Tomato sauce

Pizza Margarita

### DESSERT

Choice of ice cream

**€30 per person**

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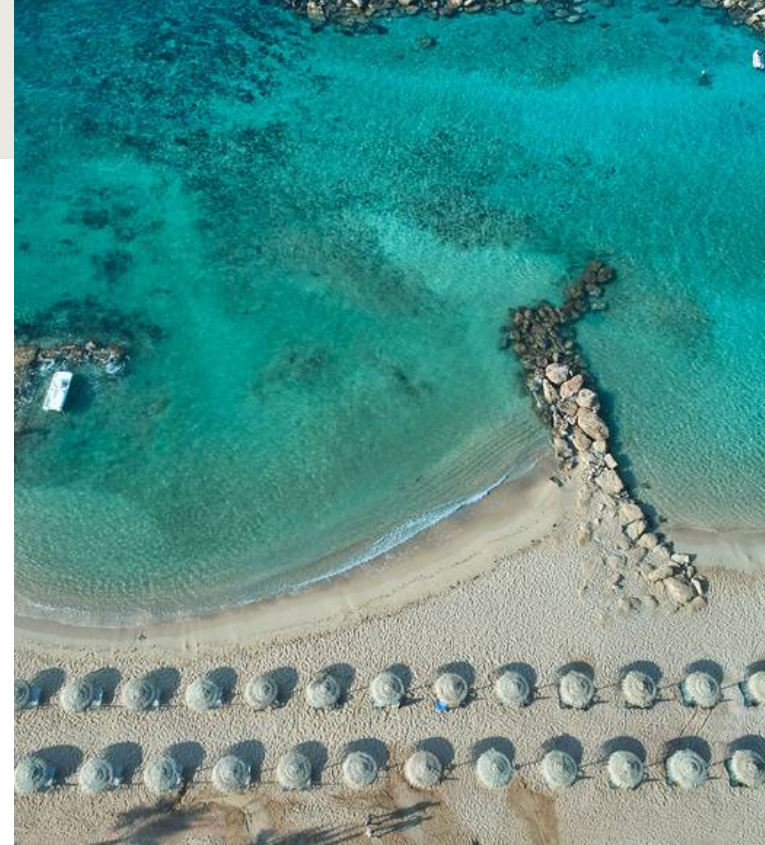
# Day Passes

Atlantica Mare Village Ayia Napa operates as an exclusive resort. There are up to a maximum of 10 day passes available to purchase on your wedding day for guests that are not booked in to the hotel.

Day passes include access to the hotel and facilities as well as all-inclusive drinks from 13:30pm until midnight.

## *Fees*

Adult - €95  
Child (4-12yrs) - €60







[weddings@atlantichotels.com](mailto:weddings@atlantichotels.com)

**BOOK NOW** ✨

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