



SAY "I DO"

Atlantica Mare Village Ayia Napa

CYPRUS

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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.



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Ceremony

Weddings venues are all about your personal choice so we have 3 alternative venues available to choose from and we're able to host wedding ceremonies for up to 50 people.



Hotel Gardens:

Overlooking the sea, we've created a hidden garden area allowing a private and personal ceremony.

Rotonda Lounge:

A stunning pod surrounded by water and covered with its own canape



Sky Fall Lounge:

Pure elegance at every level, with views over the resort and sea with an indoor and outdoor area

Each venue is complete with ceremony table with white linen, floral table arrangement and chairs with white covers. 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. 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 6 guests and additional bottles can be ordered with your wedding planner at approximately €35 per bottle.

Wedding Cake



Included in your wedding package is a one tier white iced wedding cake that serves around 20 guests. You can choose from the following flavours: Vanilla, Chocolate & Strawberry. You are 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 usually cut as part of your wedding ceremony and can be served as dessert at your reception. Additional tiered cakes can be ordered with your wedding planner. A 2 tiered cake upgrade would be €240 and 3 tiers would be €350



As one of the most important parts of your day, we have several options for you to choose from including both Private, Semi-Private and Non-Private options

Buffet @ Mare Village

Non-Private

Looking for something a little less formal with a varied variety? Our main restaurant offers a wide variety of dishes with favourites on the list for everyone. You and your guests will be seated together in one area and each guests can help themselves to our Chefs evening buffet.

This option is available for wedding parties up to a maximum of 15 people. Drinks are served on an all-inclusive board basis or priced individually if booked on an alternative board basis.

Price: Set-up fee: €350

IN-HOUSE GUESTS: For guests booked in to the hotel, this meal will be included as part of the all-inclusive and half board package.

VISITING GUESTS: €35 + Day Pass As this venue is not private we are unable to permit entertainment or decorations of the venue.



Mandoline Med Bistro

Semi-Private or Private

Give your wedding breakfast the real Mediterranean gastronomical familiarity by experiencing the Greek culture and delicious food.

You and your guests can enjoy delicious homemade Greek food with the best hospitality thrown in for good measure.

To view our current menu, please download the Atlantica Hotels & Resorts app. Please note that the menu may vary season to season.

Drinks are served on an all-inclusive board basis or priced individually if booked on an alternative board basis.

Semi-Private

For wedding parties up to 20 people we can host this venue as a semi-private venue.

Set-up fee €500

For in house guests booked on an all-inclusive board basis this meal will be included as part of the all-inclusive package or priced per dish if booked on an alternative board basis.

Private

For wedding parties more than 20 people and up to 50 people the restaurant can be booked as a private venue.

Set-up fee €850

Mandolin menu is priced per dish or our wedding gala menus are priced per head. (please see page 13-17)

When booking the venue for private use, entertainment can be hosted until 23:30pm.



VISITING GUESTS: Day Pass is required plus menu price.



Makisu

Semi-Private or Private

If you're looking for something a little different to tempt your pallet and have a love for Sushi, there is an unforgettable Asian experience awaiting you.

To view our current menu, please download the Atlantica Hotels & Resorts app. Please note that the menu may vary season to season.

Drinks are served on an all-inclusive board basis or priced individually if booked on an alternative board basis.

Semi-Private

For wedding parties up to 20 people we can host this venue as a semi-private venue.
Set-up fee €500

For in house guests booked on an all-inclusive board basis this meal will be included as part of the all-inclusive package or priced per dish if booked on an alternative board basis.

Private

For wedding parties more than 20 people and up to 50 people the restaurant can be booked as a private venue.
Set-up fee €850

Makisu menu is priced per dish or our wedding gala menus are priced per head.
(please see page 13-17)

When booking the venue for private use, entertainment can be hosted until 23:30pm.



VISITING GUESTS: Day Pass is required plus menu price

Don Pepe

Semi-Private or Private

With a contemporary environment this indoor restaurant offers steaks and other specialities.

To view our current menu, please download the Atlantica Hotels & Resorts app. Please note that the menu may vary season to season.

Drinks are served on an all-inclusive board basis or priced individually if booked on an alternative board basis.

Semi-Private

For wedding parties up to 20 people we can host this venue as a semi-private venue.
Set-up fee €500

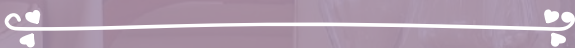
For in house guests booked on an all-inclusive board basis this meal will be included as part of the all-inclusive package or priced per dish if booked on an alternative board basis.

Private

For wedding parties more than 20 people and up to 50 people the restaurant can be booked as a private venue.
Set-up fee €850

Don Pepe menu is priced per dish or our wedding gala menus are priced per head.
(please see page 13-17)

When booking the venue for private use, entertainment can be hosted until 23:30pm.



VISITING GUESTS: Day Pass is required plus menu price



Rotonda Lounge

Private

There's a real outdoor holiday feel to this venue surrounded by shallow waters and overlooking the pool, the lighting creates the perfect atmosphere for a wedding reception.

For wedding parties more than 20 people and up to 50 people the restaurant can be booked as a private venue.

Drinks are served on an all-inclusive board basis or priced individually if booked on an alternative board basis.

You can choose from our wedding gala menus available (please see page 13-17) and are priced per head.

Price: Rental Fee: €850

IN-HOUSE GUESTS: Menu price per head

VISITING GUESTS: Day Pass us required plus menu price.

Entertainment can be hosted until 23:30pm.

Skyball Lounge

Private

With stunning views over the resort and out to sea, if you're looking to impress your wedding guests then this is the venue for you.

With an outdoor and indoor area it sets the scene for the most stunning celebration.

For wedding parties more than 20 people and up to 50 people the restaurant can be booked as a private venue.

Drinks are served on an all-inclusive board basis or priced individually if booked on an alternative board basis.

You can choose from our wedding gala menus available (please see page 13-17) and are priced per head.

Price: Rental Fee: €1950

IN-HOUSE GUESTS: Menu price per head

VISITING GUESTS: Day Pass us required plus menu price.

Entertainment can be hosted outdoors until 23:30pm and continue indoors until 01:30am.





Atlantica Mare Village Ayia Napa operates as an exclusive resort so there are up to a maximum of 10 day passes available to purchase on your wedding day.

All other guests must be resident at the hotel.

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

Day Passes
Adult - €95
Child (2-12yrs) - €60



BRONZE MENU

Buffalo mozzarella, ripe tomatoes, basil leaves and balsamic pearls drizzled with extra virgin olive oil and basil pesto sauce

Pork fillet wrapped with prosciutto, carrot and orange mousseline, Marsala wine scented jus, baby vegetables, onion and horseradish potato cake

or

Chicken fillet with mushroom ragoût, sautéed spinach with gorgonzola cheese, chive-lemon butter sauce, baby vegetables, chateau potatoes

Chocolate cake stuffed with crème brûlée, sauce Anglaise with orange

€85.00 per person



SILVER MENU

Thin slices of beef carpaccio, parmesan flakes, truffle oil, capers, arugula salad, parmesan bread

or

Seasonal salad, crumbled goat cheese, semi-dried tomatoes, pancetta powder, honey balsamic vinaigrette, balsamic caviar

Roasted pumpkin soup flavoured with vodka

Marinated BBQ pork fillet and crispy grilled pork belly, glazed apples, whole grain mustard potato purée, baby vegetables

or

Pan-fried sea bass fillet, seared scallops, citrus vinaigrette, baby vegetables, squid ink risotto

Pistachio mousse cake stuffed with Amarena cherries, brandy cream, black cherries sauce

€95.00 per person





GALA GOLD MENU

Avocado tartar, smoked salmon, mango and black pepper salsa
or
Baby chicken breast with herbs, carrot purée, green asparagus,
mushrooms, chicken jus

Cream of mushroom soup, porcini tortellini, mascarpone citrus cream, caramelized
hazel nuts powder
or
Rustic tomato soup, roasted pine
nuts, basil pesto and parmesan

Black Angus fillet, grilled with foie gras, beef jus, green asparagus cream, fondant
potatoes, baby vegetables
or
Salmon fillet stuffed with lobster and spinach cooked in the oven, served with
butternut pumpkin purée, julienne potatoes with herbs
and fennel scented seafood sauce

Mascarpone mousse cake, coconut sponge with chocolate, espresso cream, bitter
chocolate sauce

Coffee and petit fours

€105 .00 per person





COLD FINGER FOOD MENU

Caramelized onion and goat cheese mini tartlets
Smoked chicken wrap with mango and black pepper salsa
Tortilla with hummus and roasted vegetables
Baby mozzarella, basil pesto, cherry tomato prosciutto and balsamic caviar
Guacamole with nachos
Prawns and mango cocktail, lime and agave dressing, mango pearls
Spicy cheese dip with 'hiromeri'
Cod fish cake, wakame salad and wasabi sponge
Avocado tartar and smoked salmon

€3.75 per piece

HOT FINGER FOOD MENU

Breaded chicken wings, Hoisin BBQ sauce
Grilled 'haloumi' cheese and 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

€4.00 per piece

DESSERT FINGER FOOD MENU

Chocolate cups with Baileys mousse
Coconut financiers
Marble cheese brownies
Lemon meringue pie
Choux à la crème
Mini fruit tartlets

€3.75 per piece





BBQ BUFFET MENU (MIN 25 GUESTS)

Freshly homemade salads

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

Dressings to accompany your salads

- Balsamic vinaigrette
- Cocktail sauce
- Honey mustard sauce
- Blue cheese dressing

Displays

- Crab and dill mini tarts
- Smoked mackerel, marinated salmon and 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 and caramelized onions
- Grilled gammon steak, peach and ginger sauce
- Grilled chicken thighs
- Jacket potatoes with sour cream
- Basmati rice with onions and leeks
- Penne with creamy mushroom sauce
- Corn on the cob
- Grilled oil fish, oil and lemon sauce
- Grilled beef steaks, jack Daniels sauce
- Pork souvlaki

Carving

- Pork belly marinated with Chinese five spice

Soup

- Pumpkin soup flavored with vodka

Desserts

- 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

€85.00 per person





KIDS MENU

Main Course:

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

€30.00 per person





Contact us:

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