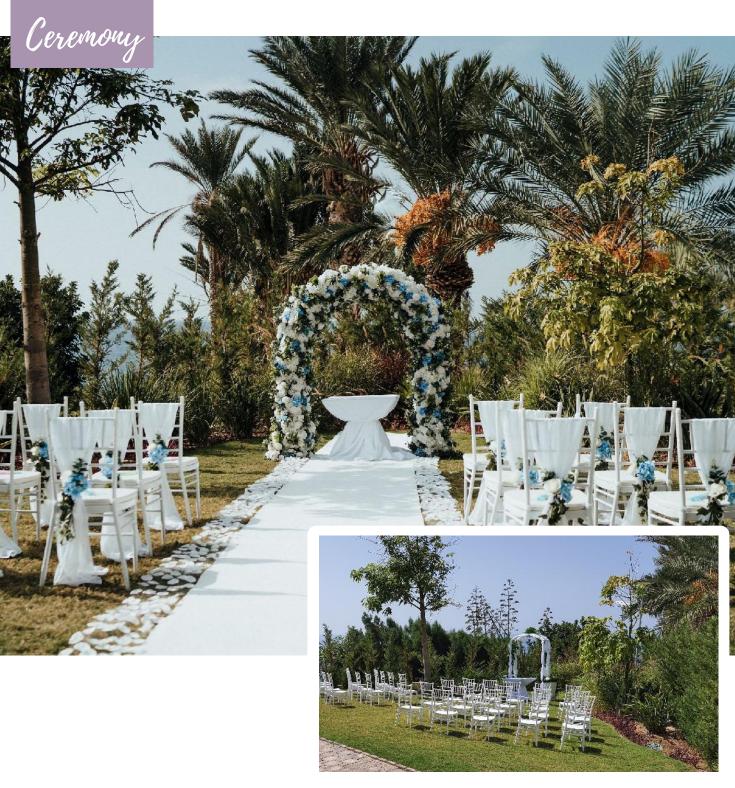


Located in the upper part of Paphos and within easy reach of Coral Bay, this stunning hotel pulls out all the stops. From top quality facilities for kids and grown-ups, a selection of dining experiences through to the memorable views over the Mediterranean Sea. It creates the most perfect setting for a wedding day not to be forgotten.





Outdoor Gardens

The garden setting is surrounded with greenery and offering a picture perfect wedding ceremony venue that can host up to 40 people

The location will be decorated with a ceremony table, wedding arch with flowers and white chiavari chairs. Decorations can be upgraded with the help of your wedding planner. 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 €40 per bottle.



Included in your wedding package is a one tier iced wedding cake that serves around 20 guests. 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 desert at your reception. Additional tiered cakes can be ordered with your wedding planner. A 2 tier







Buffet a Mare Village

Not Private

Offering themed evening dining tables will be arranged for you and your guests together and we will seat you at the opening time of the restaurant.

Guests can choose their own food from the varied buffet

Price: €200 set up fee

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

VISITING GUESTS: Adult €85 Child €50 (12yrs & under) A maximum of 8 day passes are available for purchase on your wedding day



Wedding Reception



Not Private

A menu inspired by the Cypriot / Greek cuisine, tables will be arranged for you and your guests together and we will seat you at the opening time of the restaurant. Guests can choose from the restaurant menu. To view the current Taverna menu, please download the Atlantica Hotels & Resorts app

Price: €200 set up fee

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

VISITING GUESTS: Adult €85 Child €50 (12yrs & under) A maximum of 8 day passes are available for purchase on your wedding day Wedding menus are also available (Please see page 9 onwards) and are charged per head





Atlantica Mare Village Paphos Wedding Menus

2021-2022





Stack of aubergine, tomato, avocado and mozzarella, 5 herb dressing
Wild mushroom soup, rum & herbs croutons
Herb crusted chicken breast, sun dried tomatoes on a bed of grilled vegetables Sauté potatoes, thyme sauce
Raspberry bavarois with gianduja chocolate ganache, Strawberry coulis
Freshly brewed coffee & petit fours
€50pp





Tomato, mozzarella and avocado salad Balsamic dressing
Mayan pumpkin & corn soup
Lemon Sorbet
Grilled salmon on a bed of baby new potatoes With whole grain mustard and crispy salad
Meringue basket filled with fresh fruit
Freshly brewed coffee & petit fours
€60pp



Smoked salmon, zucchini pancake, honey mustard
& cream cheese mousse
Asparagus soup with coconut milk aroma
Lemon Sorbet
Lernon sorbet
Deast Jamb Chank braised natatons and onion
Roast lamb Shank, braised potatoes, and onion Fresh garden vegetables, rosemary sauce
announced by the second
Anarotourta - Layers of crispy pastry with honey, cheese
And walnuts
Freshly brewed coffee & petit fours (local)
€70pp
610hh



Tiger prawns on avocado and sweet chili cream
Young leek and potato soup scented with truffle oil
Ravioli with wild mushrooms, tarragon jus
Seared duck breast, crostini of creamed duck liver parfait, Orange salad and grand Marnier sauce
Pineapple Tempura with mango sorbet
Freshly brewed coffee & petit fours
€80pp





Avocado-stuffed spicy crab salad,accompanied by tiger prawn in gazpacho shot
Lobster consommé with lobster meat
Grilled miso citrus Scallops with mango-pineapple jam
Apple, ginger & mint granite
Black angus beef tenderloin, truffle butter sauce, croquet Potatoes, and wild mushrooms
Vanilla and yoghurt panna-cotta with pomegranate jelly
Freshly brewed coffee & petit fours
€160pp





Menu no. 6 (vegetarian)

Vegetarian antipasto
Tomato soup with aroma of vodka
Warm Tofu, salad of wilted Miso greens
Lime sorbet
Lentil and chick pea steaks Coriander garlic cream
Mango parfait with passion fruit glaze
Freshly brewed coffee & petit fours
€60pp





CANAPE SELECTION

Cold canapes

Crudities wrapped in cream cheese

Chilled soup - yoghurt and cucumber, melon or bloody Mary

Smoked salmon canape

Avocado egg salad wrap

Smoked ham with fresh fruit

Caprese skewer. - tomato, mozzarella and basil

Prawn cocktail in glass

Stuffed cherry tomato with feta cheese

Marinated grilled vegetables canape

Hot canapes

Chicken goujons, BBQ sauce

Vegetarian spring rolls with sweet chili sauce

Olive pies or cheese pies

Halloumi in pitta bread

Marinated baby pork or chicken souvlaki

Mini jacket potatoes filled with sour cream and smoked salmon

Sausages wrapped in bacon

Mini salmon hollandaise tarts

Marinated chicken wings with soya and honey

Stuffed mushrooms with blue cheese





CANAPE SELECTION

Petit fours

Chocolate mousse - white or dark fours
Strawberries dipped in fine chocolate
Macaroons
Cypriot petit fours
Variety of fresh fruit tartelettes

OPTION 1 €10 pp

4 pcs pp (2 cold / 2 hot)

OPTION 2 €12 pp

6 pcs pp (2 cold/2 hot / 2 sweet)

OPTION 3 €14 pp

8 pcs pp (3 cold / 3hot / 2 sweet)

OPTION 4 €16 pp

10 pcs pp (4 cold / 4 hot / 2 sweet)





Kids Menu

Ham and cheese omelette	€12
Make your own omelette	€12
Home made mini burger or cheeseburger	€14
Homemade falafel, yoghurt dip	€12
Vegetable cannelloni	€12
Vegetarian dumplings	€14
Hot dog	€10
Chicken nuggets	€12
Fish fingers	€12
Chicken souvlaki	€14
Chicken goujons	€16
Ham and cheese sandwich	€1C
Pizza margarita	€12
Make your own pizza	€14
Pasta of the day: choice of	€14
-Plain	
-Napolitana	
-Bolognese	
Macaroni and cheese	€12
BBQ Pull chicken burgers	€14

^{*}All dishes are served with chips, fresh cut vegetables, and peas





Contact us:

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