



Weddings & Renewal of Vows

Atlantica
Aqua Blue

V1 - 2027 | 2028
PROTARAS, CYPRUS, 4*



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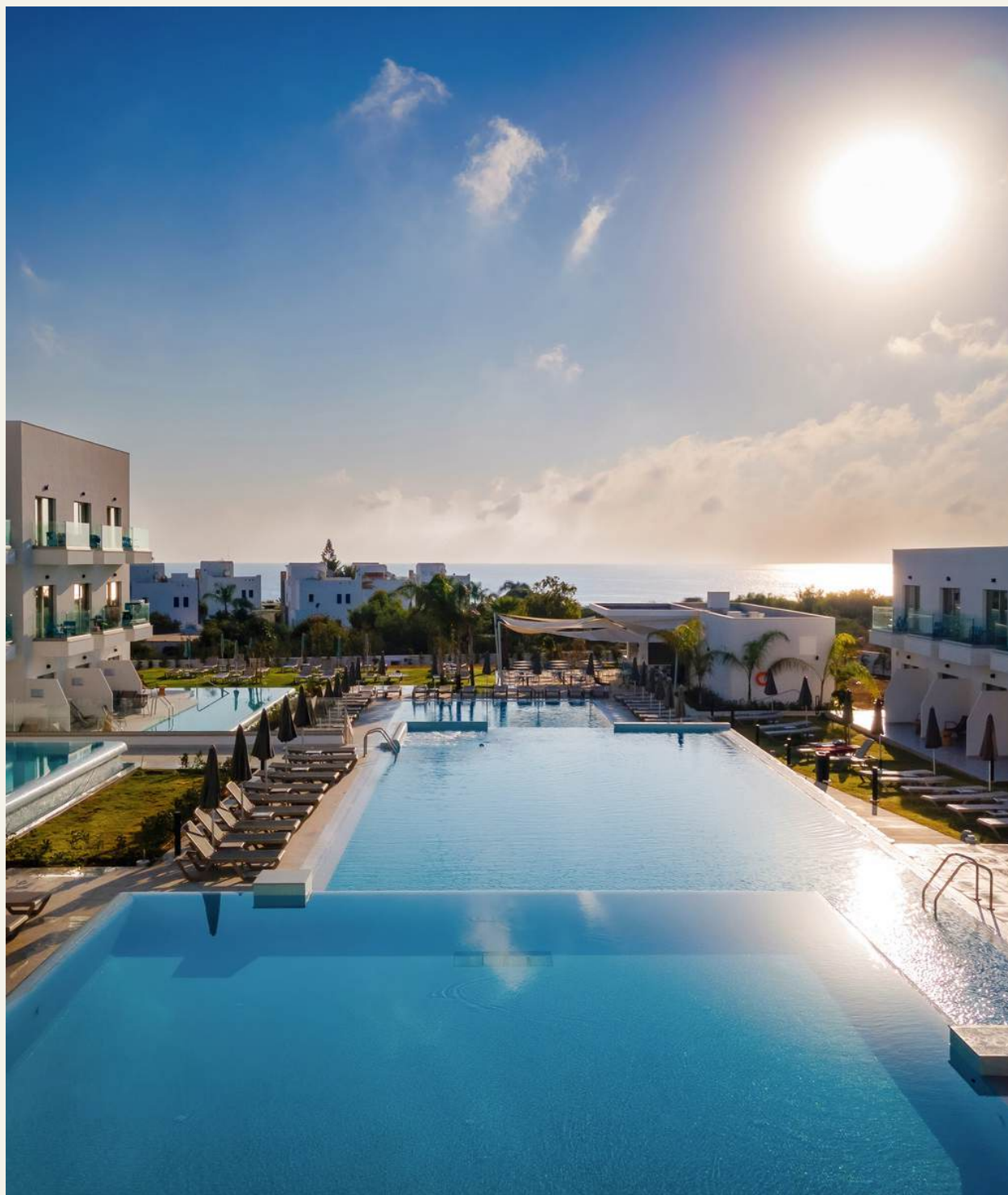
Contact



The Atlantica Aqua Blue

4*, PROTARAS, CYPRUS

Atlantica Aqua Blue Hotel is the ultimate holiday spot in Protaras, just minutes from Cape Greco National Park. Enjoy breathtaking Mediterranean Sea views at this eco-friendly hotel, offering family-friendly facilities, a water park, and easy access to beautiful beaches, perfect for a fun and relaxing getaway. Set in Protaras, Atlantica Aqua Blue enjoys a prime location just minutes from the stunning Cape Greco National Forest Park. With breathtaking views of the Mediterranean Sea, it's perfect for exploring nearby hiking trails, hidden coves, and beautiful beaches, all while being close to local attractions and nature.





7 Skies

Elevate your celebration and take it to the Skies. Sitting at highest point of the hotel with a roof top vibe. Overlooking the blue sky and waters of the Mediterranean, you can enjoy uninterrupted surroundings with you and up to 30 of your loved ones.



Pre Ceremony Drinks

Meet at 7 Skies! As your guests gather ready for your arrival we offer an informal gathering with refreshments so everyone is relaxed and ready to celebrate.

BEER BUCKET ON ICE - 5 BOTTLES

Guinness - €40
Keo - €30
Corona - €35
Stella Artois - €35
Estrella - €35
Militsa - €35
Carlsberg - €30

ALCOHOLIC

Mediterranean Citrus Sangria - €65 per 5ltr
Pineapple & White Rum Cooler - €75 per 5ltr

NON-ALCOHOLIC

Strawberry, Basil Lemonade - €35 per 5ltr
Cucumber Mint Sparkler - €35 per 5ltr
Watermelon Refresher - €35 per 5ltr

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

Cake and Toast

There's a one tier iced wedding cake that serves around 15 guests included in your wedding package. You can choose from any two of the following flavours: Vanilla, Chocolate, Strawberry, Coconut, Pistachio, Biscuit, Tiramisu, Cheese Cake or Caramelised Almond. You can 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 that serves 6 guests.



UPGRADE

ADDITIONAL TIER – FROM €90
SPARKLING WINE BOTTLE – €60





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 & entertainment can be arranged with your wedding planner when booking a private reception.





PRIVATE 7 Skies



Elevate your celebration and take it to the Skies. Sitting at highest point of the hotel with a roof top vibe. Overlooking the blue sky and waters of the Mediterranean, you can enjoy uninterrupted surroundings with you and up to 30 of your loved ones.

FEES

RENTAL €800
MENU: SEE PAGES
10-17
DRINKS MENU: SEE PAGES
18-19



NON PRIVATE

KOUKOUNARI

Indulge in a modern twist on à la carte dining, featuring freshly prepared dishes crafted with care by our talented chef. This dining experience promises delightful flavors and a warm, inviting atmosphere for a memorable meal. You & your guests will be seated together in one area at 18:30pm. Food & drinks are served on an all inclusive board basis and this option is available for wedding parties up to 10 people.



MENU

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

DINNER

SET MENU ONE

FIRST COURSE

Handmade Focaccia
24-hour naturally fermented focaccia, served with fresh herb butter

SECOND COURSE

Truffle-Scented Epirus Feta Mousse
Served in a crispy kataifi pastry, with tahini and honey dressing and dried bee pollen

MAIN COURSE

Charcoal-Grilled Chicken Thigh Ballotine
Wrapped in Prosciutto Cotto, served with Parmesan cream sauce and charred carrot purée

DESSERT

Key Lime Pie
With crunchy biscuit, lime mousse and Italian meringue flavoured with forest fruit

PRICING

€75 PER PERSON

MENU

DINNER

SET MENU TWO

FIRST COURSE

Handmade Sourdough Bread
48-hour naturally fermented bread, served with Florina
pepper ketchup and extra virgin olive oil

SECOND COURSE

Sea Bass-Stuffed Sheftalia
Topped with spicy shrimp tartare, served with white
tarama mousse

MAIN COURSE

Stuffed Pork Tenderloin Scallopini
Filled with sun-dried tomato and olive paste, gratinated
with aged Kashkaval cheese, served with roasted potato
purée and sage sauce

DESSERT

Greek Walnut Cake
Traditional syrup-soaked walnut cake, served with
sesame halva ice cream and carob cream

PRICING

€85 PER PERSON

MENU

DINNER

SET MENU THREE

FIRST COURSE

Handmade Ciabatta
48-hour naturally fermented ciabatta, served with
balsamic dip and mint-infused Philadelphia cream
cheese

SECOND COURSE

Roasted Pumpkin & Burrata Salad
Escarole, burrata and freshly baked Norwegian salmon
bites, served with pineapple dressing

THIRD COURSE

Truffle Cream Arancini
Crispy arancini filled with truffle cream, served on Florina
roasted pepper cream with feta crumble

MAIN COURSE

USDA Angus Short ribs
Charcoal-grilled over an open flame, served with
cabbage purée and Dijon sauce

DESSERT

Tiramisu
Served with orange blossom honey sauce and espresso
foam

PRICING

€95 PER PERSON

MENU

DINNER

VEGAN MENU

CHOOSE FROM

Sushi Bowl

Vegetable Moussaka
With pine nuts and almond béchamel

Plant-Based Chicken Tortilla

Stuffed Courgette
With aromatic pilaf, served on red lentil purée

Tagliatelle Napoli
With plant-based calamari

PRICING

€25 PER PERSON

MENU

WELCOME

Handmade Sourdough Bread
48-hour naturally fermented bread, served with:

White Tarama
Silky white tarama mousse with extra virgin olive oil and
Kalamata olive fillets

Extra Virgin Olive Oil

Freshly Grated Tomato
Mediterranean bruschetta-style tomato

MENU

MEZE

GREEK MEZE

2/6

STARTERS

Choose 4 of the following options:

Onion Dolmades

Onions stuffed with beef shank mince, served with feta mousse and roasted Florina pepper cream

Stuffed Courgettes

Rice with Greek herbs, topped with crispy chorizo, smoked feta and avgolemono sauce

Roasted Baby Potatoes

With fresh herbs and lemon zest

Freshly Cut French Fries

Florina Peppers

Rolled and filled with guanciale and Pecorino cheese

Crispy Baby Calamari

Deep-fried and served with Meyer lemon béarnaise

Greek Village Salad

Tomato, cucumber, carob rusks and Philadelphia-style halloumi

Roasted Beetroot Salad

Fennel mayonnaise, coriander, smoked trout and hondashi dressing

Cabbage & Carrot Salad

With spit-roasted chicken fillets, cherry tomatoes and sweetcorn dressing

Black-Eyed Bean Salad

Fresh black-eyed beans with lettuce, cherry tomatoes, fresh herbs, blue crab meat and avocado mayonnaise

Tyrokafteri

Spicy whipped feta with sour cherry preserve

MENU

MEZE

GREEK MEZE

3/6

STARTERS

continued...

Stuffed Saganaki
With smoked lountza

Saganaki Prawns
In a lightly spicy bisque-based tomato sauce with feta
and confit cherry tomatoes

Charcoal-Grilled Aubergines
With chopped parsley and leek oil

Baked Feta Bouyiourdi
Oven-baked feta with green pepper and chilli flakes

Grilled Beef Liver
Charcoal-grilled served with fresh lemon

Chicken Tigania
Sautéed chicken thigh pieces in a light Dijon mustard
sauce

Seafood Soutzoukakia
Tender seafood meatballs in an ouzo sauce, served with
crispy vegetable straws

Kayanas – Reimagined
Fried eggs in a summer tomato sauce with toasted Mani
synglino

Grilled Pleurotus Mushrooms
With fresh oregano and balsamic cream

Leek Sausage
Charcoal-grilled, stuffed with Cretan graviera, served
with lemon sauce

MENU

MEZE

GREEK MEZE

4/6

STARTERS

continued...

Wild Greens & Beetroot

Mountain greens, beetroot, grilled goat cheese, truffle and lemongrass

Cabbage Dolmades

Stuffed with brown rice, served with almond avgolemono sauce

Octopus Ragout

Slow-cooked octopus ragout with Greek orzo

Fava

Creamy yellow pea purée with crispy cod fritters

Koupes

Crispy bulgur shells filled with diced Iberico pork

Papoutsakia

Braised aubergine with beef Bolognese, gratinated with Metsovone cheese cream

MENU

MEZE

GREEK MEZE

5/6

MAIN COURSE

Choose 4 of the following options:

Chicken Kontosouvli

Charcoal-roasted chicken with lemon and thyme sauce

Lamb Shank Braised in Vine Shoots

Served with mint sauce

Pork Porchetta

Slow-roasted pork with a light orange sauce

Grilled Beef Tenderloin

Served with sage sauce

Sea Bass Fillets

Served with a light celery sauce

Salmon à la Polita

Whole Charcoal-Grilled Sea Bream

Served with lemon-scented chickpea stew

Greek-Style Braised Cockerel

With handmade hilopites in tomato sauce

Handmade Beef Lasagne

With beef mince and sheep's yoghurt béchamel

Skioufikhta Pasta

With lightly sautéed vegetables, tomato pulp and Manouri cheese

Handcrafted Penne

With ossobuco ragù and traditional halloumi

Pork with Celery

Slow-cooked pork neck in Malagousia wine and celery, served in its broth

MENU

MEZE

GREEK MEZE

6/6

DESSERT

Choose 2 of the following options:

Greek Walnut Cake

Syrup-soaked walnut cake with mango cream

Tarte Tatin

Served with kaïmaki ice cream

Galaktobourekó

Orange custard with bitter almond syrup and petimezi
cream

Chocolate Soufflé

With vanilla crème anglaise, praline crunch and pistachio
ice cream

PRICING

€90 PER ADULT

€45 PER CHILD

MENU

KIDS

MENU

CHOOSE FROM

Chicken nuggets with French fries

Spaghetti Bolognaise

Spaghetti Napoli

Pizza Margherita

DESSERT

Ice cream

PRICING

€15 PER PERSON

MENU

STAND UP LIGHT

BUFFET

1/2

COLD FINGER SELECTON

Quiche Lorraine

Bites quiche with mozzarella cream and wild mushrooms

Selection of Fine Cheeses & Cold Cuts

Cretan graviera, smoked Cretan graviera, Grana Padano,

Epirus feta, chèvre and Manouri

Prosciutto di Parma, bresaola, chorizo, smoked turkey and
prosciutto crudo

Smoked Salmon Nests

Norwegian smoked salmon filled with orange-infused
Philadelphia cream

Prosciutto Rolls

Crispy vegetables marinated in aged vinegar, wrapped in
Prosciutto di Parma

Tempura Prawns

Crispy prawns in light tempura with nori

Tuna Bruschetta

Crispy handcrafted bread topped with tuna tataki and
purple cabbage cream

Chicken Terrine

Aromatic chicken terrine with Aegina pistachios and fresh
herbs

HOT FINGER SELECTION

Mini Kaserli Kebab Burger

Charcoal-grilled, served with Chinese cabbage and
Florina pepper ketchup

Free-Range Chicken Thigh Skewer

Served with teriyaki sauce and toasted sesame

Epirus Feta Cheese Croquettes

Truffle oil scented and coated in crispy kataifi pastry

Pork Neck Skewer

Marinated in tomato brine, served with fleur de sel and
lemon-olive oil dressing

Vegetable Pizza

Fresh tomato sauce, mozzarella and seasonal vegetables

Corn Tortilla – Angus Tex-Mex

Angus beef mince, sweetcorn, cheddar, white cabbage
and fresh guacamole

MENU

STAND UP LIGHT

BUFFET

2/2

CONDIMENTS

Breadsticks
Ketchup
Mayonnaise
Fresh Lemons
Mango Cream
Florina Pepper Ketchup
Fig Chutney

MINI DESSERTS

Pavlova
Filled with strawberry jam

Mini Fruit Tarts
Filled with vanilla cream and forest berries

Mini Key Lime Pie Tarts
Filled with key lime pie cream and Italian meringue

Chocolate Cups
Chocolate cream infused with pistachio and mastic
sauce

PRICING

€70 PER PERSON

MENU

DRINKS

PACKAGES

AQUA

Choose 2 of the following cocktails:

Hugo
Aperol Spritz
On the Roof

Local White, Rose or Red Wine by glass

Local Draught Beer

Selection of Imported Spirits (Stolichnaya Vodka, Bombay
Gin, Famous Grouse Scotch Whiskey)

Soft Drinks & Juices

Sparkling & Still Water

Mixers

PRICING

€39 PER ADULT

MENU

DRINKS

PACKAGES

PREMIUM

Choose 3 of the following signature cocktails:

Pink Cloud
PornStar Martini
Basil Smash
Classic Mojito
Hugo
Aperol Spritz

Premium Wines by glass:

Boutique Cypriot or imported White & Red Wines
Provence-style Rosé

Prosecco or Sparkling Wine (for welcome drinks & toasts)

Premium Spirits by glass:

Belvedere or Grey Goose Vodka
Hendrick's Gin
The Lovers White Rum
Chivas Regal 12yr or Johnnie Walker Black
Patron Silver or Patron Gold Tequila

Local Draught Beer

Soft Drinks & Juices

Sparkling & Still Water

Premium Mixers

PRICING

€48 PER ADULT

MENU

Pre-Wedding Breakfast

Served in your room, giving you more time to pamper and look your very best for your special day.



BRIDAL

Includes a bottle of Prosecco for every 3 people, bread, cake and croissant basket, butter, variety of marmalades, honey, fresh orange juice, Greek yoghurt with corn flakes and a seasonal fresh fruit platter.

GROOMS

Includes 2 bottles of local beer per person, club sandwich with toasted bread, ham, chicken, smoked bacon, cheese, lettuce, tomatoes, mayonnaise, potato wedges and a seasonal fresh fruit platter.

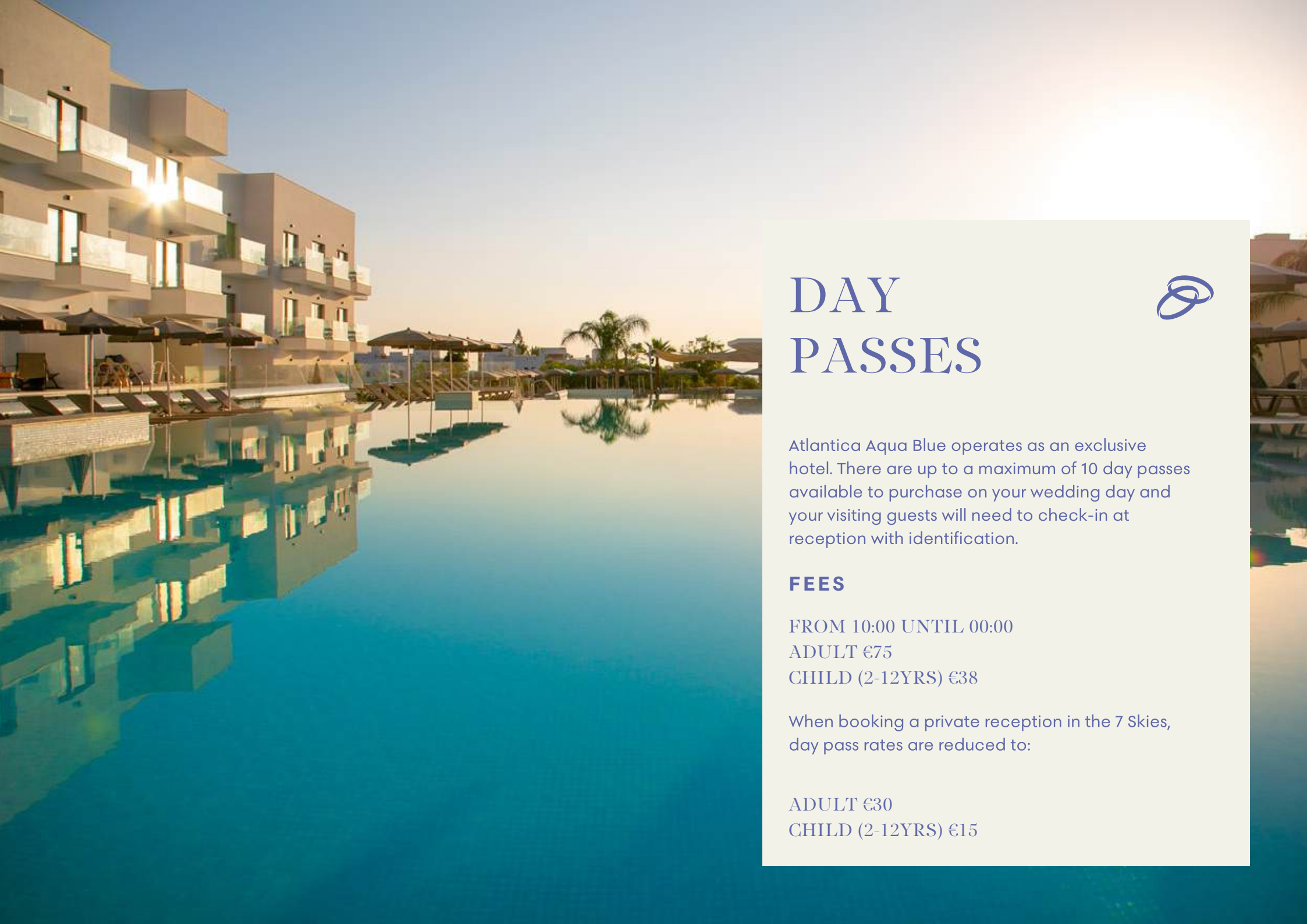
PRICING

UP TO 3 PEOPLE - €80

UP TO 6 PEOPLE - €130

UP TO 9 PEOPLE - €160





DAY PASSES



Atlantica Aqua Blue operates as an exclusive hotel. There are up to a maximum of 10 day passes available to purchase on your wedding day and your visiting guests will need to check-in at reception with identification.

FEES

FROM 10:00 UNTIL 00:00

ADULT €75

CHILD (2-12YRS) €38

When booking a private reception in the 7 Skies, day pass rates are reduced to:

ADULT €30

CHILD (2-12YRS) €15



Atlantica
Weddings

BOOK NOW

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