



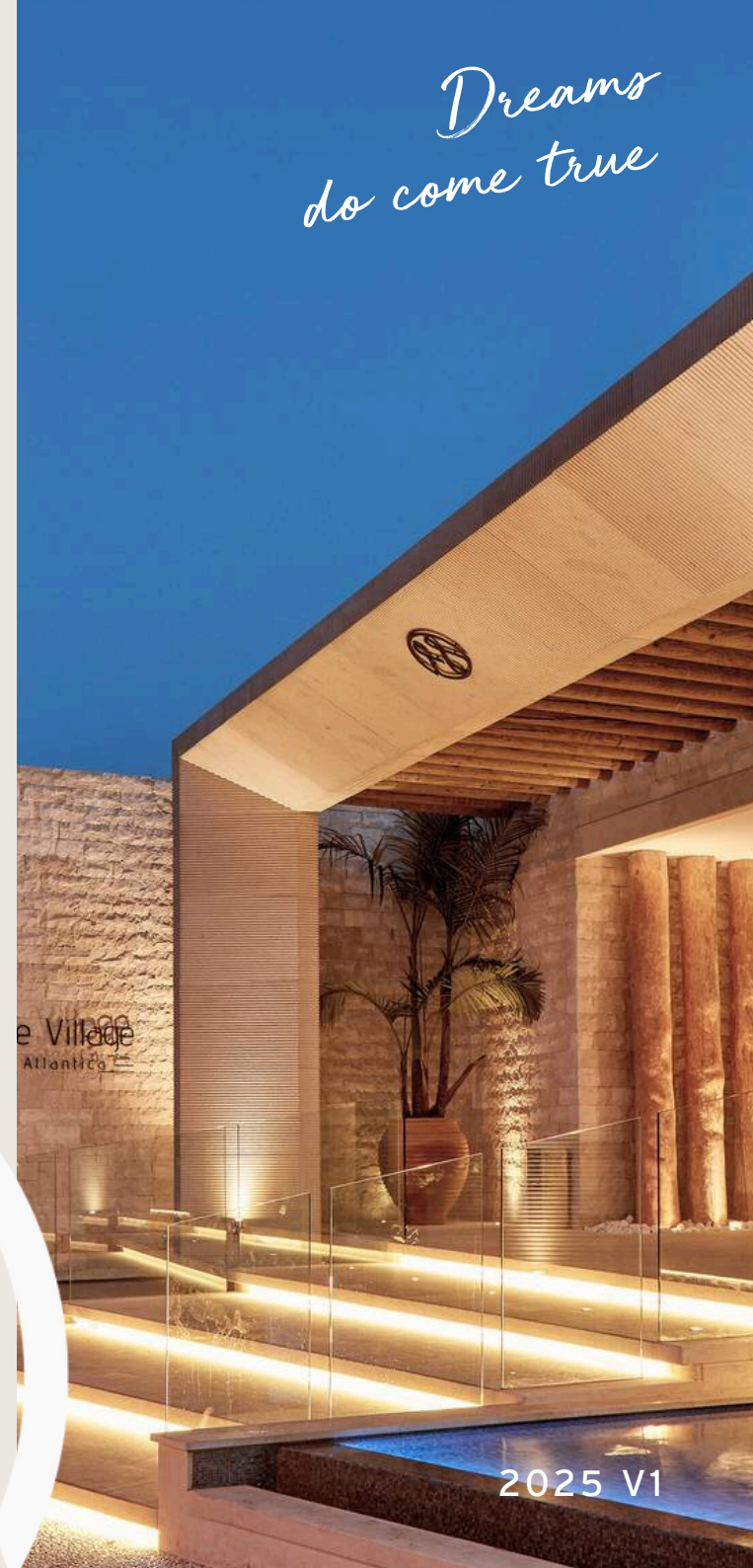
Atlantica Mare Village
Ayia Napa

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.

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*Dreams
do come true*



2025 V1



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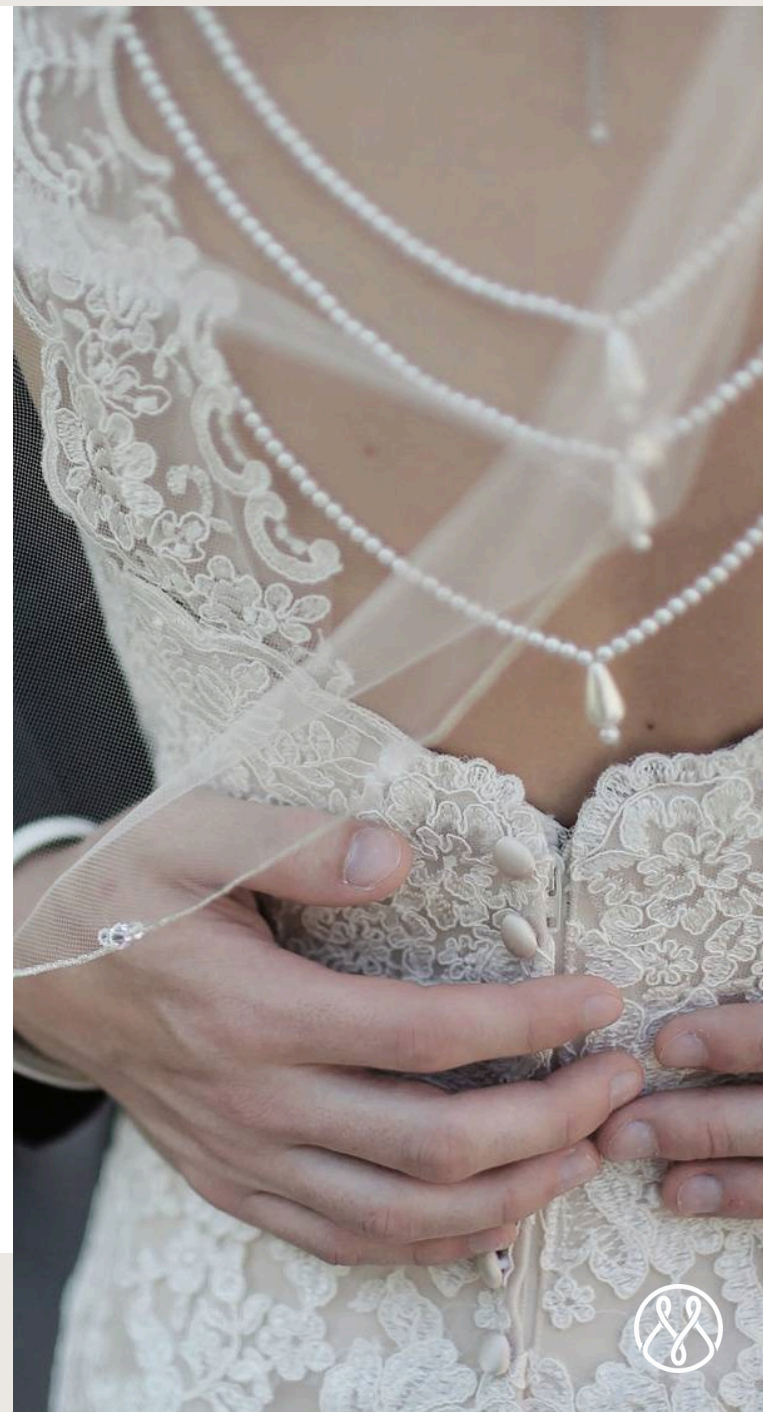
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Pricing is given at the known rate when this brochure was published.
Should suppliers change pricing then prices are subject to change
and we endeavor to give as much notice as possible.



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

King Prawns with mango salsa

Spicy cheese dip with 'hiromeri'

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

Chicken skewers infused with Indian spices,
yogurt coconut sauce

Fried mini 'koupes' stuffed with mince meat

Chicken doner

Vegetable spring rolls

Torpedo Prawns with sweet chili sauce

€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

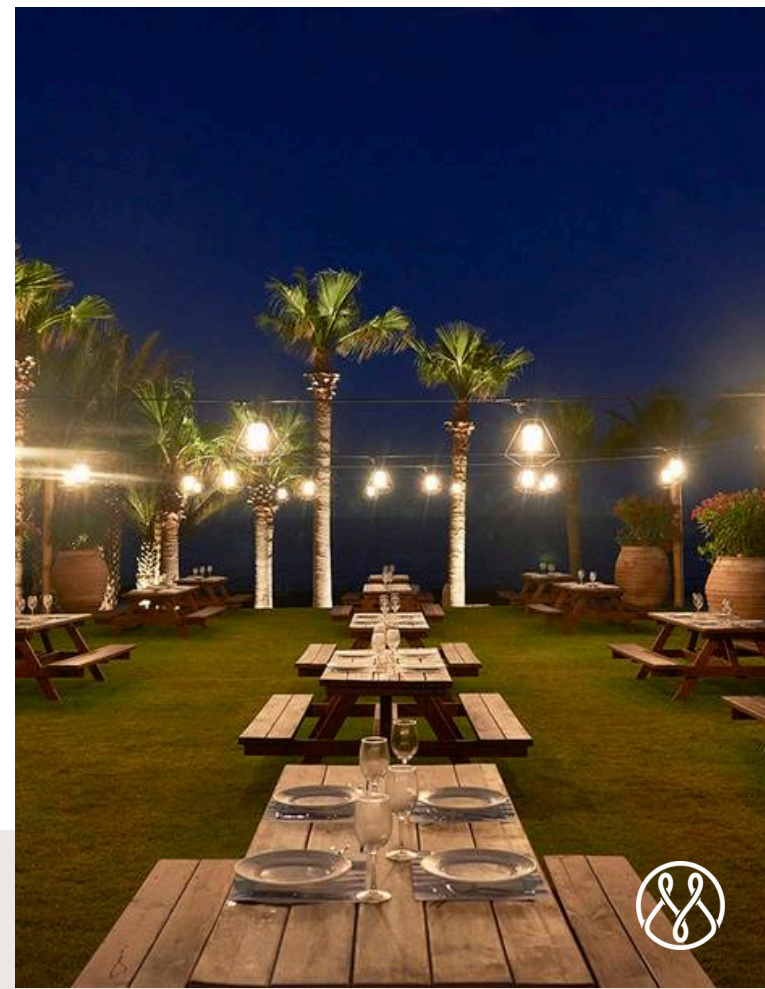
Set under palm trees and lit by fairy lighting in an outdoor space, you can enjoy a top class service whilst you celebrate your marriage.

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

BUFFET

SALADS

Mango and bell pepper citrus slaw
Green salad with avocado & ranch dressing
Quinoa salad with berries & ricotta cheese,
Greek salad, Chicken Caesar salad, waldorf
salad

DIPS, SAUCES AND BREAD

Bread selection, butter, margarine,
balsamic vinaigrette, Caesar sauce,
Cocktail sauce, Tzatziki, Greek roasted
eggplant dip - Melitzanosalata,
Hummus, Greek spicy dip - Tyrokafteri,
Smoked red pepper muhammara
Baba ghanoush, B.B.Q Sauce
Glazed teriyaki

POTATOES, VEGETABLES & GARNISHES

Steak fry potatoes
Grilled peppers & carrots
Mac and cheese
Creamy sweet corn

GRILED MEATS

B.B.Q pork spare ribs
Spiced smoked beef rib eye
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, Cheese display, Chocolate
Ganache, Baklavas, Forest fruit panna-
cotta, Fruit tartlets, Choux a la creme

€100 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

€130 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 hiomeri

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
& 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

Choice of

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

€18 per dish

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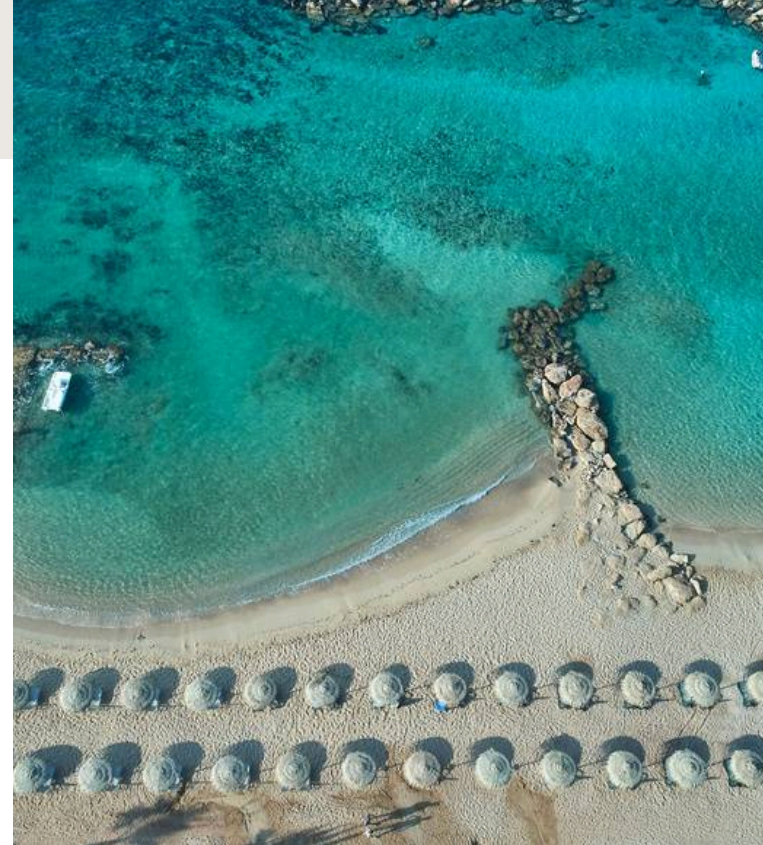
Day Passes

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

BOOK NOW 

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