



Atlantica Mare Village
Paphos

Weddings

Located in 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.

atlantichotels.com



Dreams do come true

2023 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



The garden setting is surrounded with greenery and offering a picture perfect wedding ceremony venue. The location will be decorated with a ceremony table, wedding arch with flowers and white chiavari chairs. You can arrange tailored decoration with your wedding planner and choose from a selection of chairs, wedding arches and unique wedding touches.

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'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 - €140

3 tiers - €250

Sparkling wine bottle - €40



CANAPÉ

COLD OPTIONS

Crudities wrapped in cream cheese
Chilled soup
Yoghurt & cucumber, melon or bloody Mary
Smoked salmon canapè
Avocado egg salad wrap
Smoked ham with fresh fruit
Caprese skewer with tomato, mozzarella & basil
Prawn cocktail in glass
Stuffed cherry tomato with feta cheese
Marinated grilled vegetables canapè

HOT OPTIONS

Chicken goujons with BBQ sauce
Vegetarian spring rolls with sweet chili saice
Olive 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
Marinates chicken wings with soya & honey
Stuffed mushrooms with blue cheese

DESSERTS

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

OPTION ONE

2 cold & 2 hot pcs. per person
€10 per person

OPTION TWO

2 cold, 2 hot & 2 sweet pcs. per person
€12 per person

OPTION THREE

3 cold, 3 hot & 2 sweet pcs. per person
€14 per person

OPTION FOUR

4 cold, 4 hot & 2 sweet pcs. per person
€16 per person





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.





Taverna

NON-PRIVATE

A menu inspired by the Cypriot / Greek cuisine, tables will be arranged together for you and your guests and we will seat you at the opening time of the restaurant.

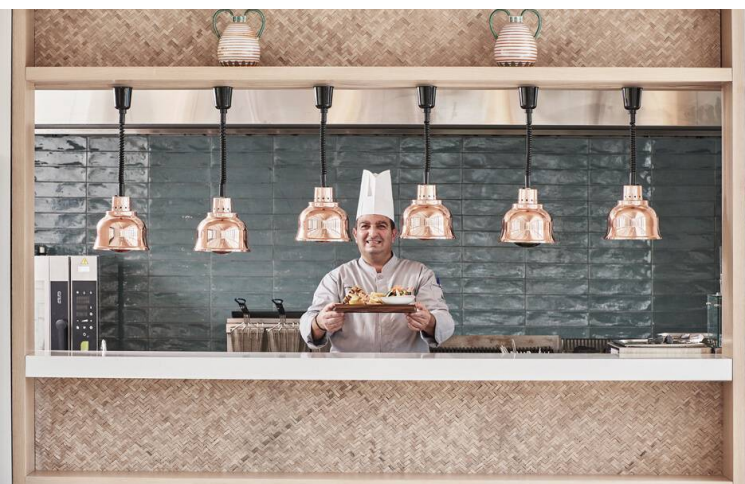
Guests can choose from the restaurant menu or you can arrange order one of our wedding menus. To view the current Taverna menu, please download the Atlantica Hotels & Resorts app

FEES

Set up - €200

Taverna menu - Included

Wedding menu - See pages 8-10



MARE

SET MENU ONE

APPETIZER

Stack of aubergine, tomato, avocado & mozzarella with 5 herb dressing

SOUP

Wild mushroom soup with rum & herb croutons

MAIN COURSE

Herb crusted chicken breast, sun dried tomatoes on a bed of grilled vegetables, Sauté potatoes & Thyme sauce

DESSERT

Raspberry bavaois with gianduja chocolate ganache, Strawberry coulis

Freshly brewed coffee & petit fours

€50 per person

MARE

SET MENU TWO

APPETIZER

Tomato, mozzarella & avocado salad with balsamic dressing

SOUP

Mayan pumpkin & corn soup

LEMON SORBET

MAIN COURSE

Grilled salmon on a bed of baby new potatoes with whole grain mustard and crispy salad

DESSERT

Meringue basket filled with fresh fruits

Freshly brewed coffee & petit fours

€60 per person

MARE

SET MENU THREE

APPETIZER

Smoked salmon, zucchini pancake, honey mustard & cream cheese mousse

SOUP

Asparagus soup with coconut milk aroma

LEMON SORBET

MAIN COURSE

Roast lamb shank, braised potatoes & onions. Fresh garden vegetables with rosemary sauce

DESSERT

Anarotourta - Layers of crispy pastry with honey, cheese & walnuts

Freshly brewed coffee & petit fours

€70 per person



MARE

SET MENU FOUR

APPETIZER

Tiger prawns on avocado & sweet chili cream

SOUP

Young leek & potato soup scented with
truffle oil

D'OEUVRE

Ravioli with wild mushrooms, tarragon jus

MAIN COURSE

Seared duck breast, crostini of creamed
duck liver parfait. Orange salad and
grand Marnier sauce

DESSERT

Pineapple Tempura with mango sorbet

Freshly brewed coffee & petit fours

€80 per person

MARE

SET MENU FIVE

APPETIZER

Avocado-stuffed spicy crab salad accompanied
by tiger prawns in gazpacho shot

SOUP

Lobster consommé with lobster meat.

D'OEUVRE

Grilled miso citrus scallops with
mango-pineapple jam.

APPLE, GINGER & MINT GRANITE

MAIN COURSE

Black angus beef tenderloin, truffle butter
sauce, croquet potatoes & wild mushrooms.

DESSERT

Vanilla & yoghurt panna-cotta with pomegranate
jelly

Freshly brewed coffee & petit fours

€160 per person

MARE

SET MENU VEGETARIAN

APPETIZER

Vegetarian antipasto

SOUP

Tomato soup with aroma of vodka

D'OEUVRE

Warm Tofu, salad of wilted Miso greens

LIME SORBET

MAIN COURSE

Lentil & chick pea steaks. Coriander
garlic cream

DESSERT

Mango parfait with passion fruit glaze

Freshly brewed coffee & petit fours

€60 per person



MARE

KIDS MENU

CHOICE OF:

Hot dog
Ham & Cheese sandwich

€10 per person

CHOICE OF:

Ham & Cheese omelet
Make your own omelet
Home made falafel & yoghurt dip
Vegetable cannelloni
Chicken nuggets
Fish fingers
Pizza margarita
Macaroni & cheese

€12 per person

CHOICE OF:

Home made mini burger
Home made cheese burger
Vegetarian dumplings
Chicken souvlaki
Make your own pizza
Pasta
Pasta Napolitana
Pasta bolognaise
BBQ pull chicken burgers

€14 per person

All meals are served with chips, fresh cut vegetables and peas



Buffet @ Mare Village

NON-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.

FEES

Set Up - €200

Meal - Included





Day Passes

Atlantica Mare Village Paphos operates as an exclusive resort. There are up to a maximum of 8 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 on an all-inclusive basis from 13:30pm until midnight.

FEES

Adult - €85

Child (2-12yrs) - €50





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