

SAY "I DO"

Atlantica Oasis Hotel

LIMASSOL | CYPRUS

VERSION ONE - 2022

A hotel with open arms and a friendly atmosphere for families and grown-ups too. It holds a hot spot within the touristic area of Limassol with a large pool as the focal point as well as an adult only pool and a pirate ship splash pool for kids that know how to have fun. With years of experience hosting weddings, it's safe to say you're in good hands at the Atlantica Oasis Hotel



Ceremony



HOTEL GARDENS

There is a lot of love that goes in to our hotel gardens making it a wedding photo full of colour. The location is set in a totally private garden area for you and your guests giving you the personal space to say your vows. 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 approximately 6 guests and additional bottles can be ordered with your wedding planner at approximately €26 per bottle.



3





Wedding Reception

Agora restaurant

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. We will arrange an area where you and your guests will be seated together at 18:30pm and you can add some flower decorations to the tables if you wish. Each guests can help themselves to our Chefs evening buffet. Drinks will be served on an all-inclusive basis.

Price:

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

VISITING GUESTS: A day pass will be required









Private

Heading indoors and with space to host a DJ, dancefloor and decorations galore, the Ballroom is an ideal venue to host the most extravagant wedding reception. You will arrange the seating plan and decoration with your wedding planner and choose from one of our wedding menus on page 16-17

Please see pages 16-17 for menu options. Drinks will be served on an all-inclusive basis.

Price: Venue Rental Fee €750

IN-HOUSE GUESTS: Menu price

VISITING GUESTS: A day pass will be required + menu price









Celebrity

First Course

Lobster and Prawn salad with pineapple slices and avocado dill dressing

Second Course

Consommé with sherry

Main Course

Fillet of Beef in a pastry case with Foie Gras and mushroom puree served with madeira sauce, fondant potatoes and a selection of seasonal vegetables

Dessert

Tulip filled with ice cream and seasonal fruit

Filter Coffee







Majestic

First Course

Cyprus smoked ham with season fruit

Second Course

Cream of vegetable soup

Main Course

Tournedos with mushrooms and tarragon, cream sauce and pine nuts, Pear potatoes and a selection of seasonal vegetables

Dessert

Iced orange mousse flavoured with Grand Marnier

Filter Coffee





€43 per person





Royal

First Course

Smoked Salmon, smoked Trout and Foie Gras with crispy salad

Second Course

Cream of broccoli soup

Main Course

Fillet of Pork medallions with commandaria and apple sauce, shallow fried potato pearls and a selection of seasonal vegetables

Dessert

Poppy seeds and cinnamon parfait with dates soaked in rum

Filter Coffee











Imperial

First Course

Mousse of king scallops with caviar

Second Course

Consommé with goose liver OR

Fresh orange sorbet with apple liqueur

Main Course

Tournedo stuffed with Chicken and spinach, croquette potatoes with ground walnuts and a selection of season vegetables

Dessert

Mint Parfait with Mandarin Sauce

Filter Coffee



€49 per person





Romantica

First Course

Cyprus chiromery OR Smoked Salmon

Second Course

Crème of mushroom soup

OR

Consommé with Sherry

Main Course

Fillet of Beef with tarragon
OR
Roast Lamb mint sauce, Anna potatoes and seasonal vegetables

Dessert

Chocolate Crepe with Ice Cream Fresh Fruits

Filter Coffee









BUFFET MENUS

Eros

Salads

Thalasea (Seafood Salad)
Chef's Salad

Marinade Beetroot with Orange and Walnuts
Tomato with Feta and Oregano
Mango, Rice Salad
Carrot and Raisins
Sweet Corn and Bell Peppers
Village Salad
Coleslaw Salad
Chinese Chicken Salad

Soup

Cream of Vegetable Soup

Carvery

Roast Beef Roast Gammon With Horseradish, Apple and Gravy Sauce

Mirror display

Medallions of Salmon and Sea bass Assortment of Selected Charcuteries Cheese Board

Hot selection

Pasta Tortellini with Tomato,
Basil and Garlic Sauce
Egg Fried Rice with Nuts
Stir Fried Pork with Fresh Vegetables
Beef Medallions with Pepper Sauce
Deep Fried Chicken Parmesan
Baked Cod Fish with Mussels and Calamari
Jacked Potatoes with Sour Cream

Display of desserts and fruits

€49 per person A minimum of 45 people are required for this buffet option







FINGER FOOD MENU

Specialty

Hot Hors D'Oeuvres	Per Dozen
Stuffed Mushrooms with Crab meat	€18
Greek Meatballs	€18
Scallops wrapped in Bacon	€18
Chicken fingers with sweet and sour sauce	€18
Hot wings	€18
Sausage wrapped in Bacon	€18
Selection of Chinese Dim Sum with dips	€18
Beef in mini Yorkshire pudding	€18
Vegetable Samosas (V)	€18
Breaded Chicken breast goujons with dip	€18
Vegetable spring rolls with dip (V)	€18
Cold Canapés	
Smoked Salmon on brown bread with Lemon & Peppe	er €16
Feta, Basil and Cherry Tomato kebab (V)	€15
Shrimp and cream cheese	€15
Roast Beef	€15
Lountza with Pineapple	€15
Cucumber with Tzatziki dip	€15
Seafood Vol-Au-Vent	€15
Egg mayonnaise	€15
Smoked Chiromery	€15
Cold Platters (Serving 8 people)	
Selection of five local and international chesses	€45
Sandwich tray (2 varieties)	€30
Fresh vegetable tray	€30









Contact us:

weddings@atlanticahotels.com