

LEONARDO
Cypria Bay

Hotel & Resort

Paphos



Happily ever after starts here



Welcome to
Leonardo Hotels and Resorts
Mediterranean Cyprus

We are here to welcome you in a friendly environment of casual luxury by the sea, and to make your holiday an experience that you will want to repeat.

Whether you are planning the wedding of your dreams, Renewal of Vows or a Symbolic Ceremony, there is no other welcoming venues all over the island than the ones at Leonardo Hotels and Resorts Mediterranean, Cyprus.

Our talented & experienced Events and Banqueting team will listen to your vision and provide you with the assistance you may desire to create an event that will be a memorable one!

Beverage Package

If you would like your own private bar set-up for your ceremony and dinner venue, our dedicated staff can meet your individual needs. You may add your own open bar as well exclusive for you and your guests.

Open Bar Local Unlimited Beverage Package

Soft Drinks, Juices, Mineral Water, Local Red & White Wine, Local Draught Beer

€15.00 per person

Open Bar Premium Unlimited Beverage Package

Soft Drinks, Juices, Mineral Water, Red & White wine by bottle, Imported Bottled Beer, Imported Vodka, Imported Rum, Imported Gin, Imported Whiskey

€40.00 per person

If you wish to have a favorite cocktail of your own, please discuss this with our hotel wedding coordinator to arrange this for you – Price on request.



*our dedicated staff
can meet your
individual needs*



Canape Package

Why not add more ambience and style to your day with a selection of your favorite canapes and carving stations for your cocktail reception. Creating your own delicious selection of **six pieces per guest** from a variety of hot or cold canapes and mini sweets served by our waiters. To add something special for your guests we have a separate carving station too.

Choice of 6 pieces *€21.00 per person*

Cold Canapes

Beef Selection

- Roast Beef Curls with Mustard
- Beef Tortillas with Avocado Mousse & Cheddar

Pork Selection

- Pork Loin with Seasonal Fruits
- Fillet of Smoked Ham topped with Orange

Chicken & Turkey Selection

- Chicken Tortillas with Avocado Mousse
- Smoked Turkey Fillet on Brown Bread
- Cocktail Chicken Fillet with Camembert Cheese

Fish & Vegetarian Selection

- Smoked Salmon Rosettes on Brown Bread
- Salmon Tartare Roulade in Pitta Bread
- Marinated Baby Shrimps with Herbs
- Shrimp Tortillas with Avocado Mousse & Tomato
- Philadelphia Cheese Mousse on Mini Tartlets
- Tuna Fish rolled in Lebanese Pitta Bread



*ambience and style
to your day*

Canape Package

Hot Canapes

Beef Selection

- Mini Beef Wellington

Pork Selection

- Marinated Pork, Souvlaki Skewers
- Traditional Koupa with Minced Meat
- Pork Kebab in Mini Pitta Bread

Chicken & Turkey Selection

- Chicken Satay with Peanut Butter
- Chicken Wings in Soya Sauce

Fish & Vegetarian Selection

- Butterfly Prawns
- Shrimps
- Fish Treasure Surprise
- Traditional Spring Rolls
- Halloumi Cheese in Pitta Bread
- Vegetables Samosa
- Cheese Croquettes
- Traditional Mushroom Koupa
- Deep fried Mushrooms

Mini Sweets Selection

- Selection of Fresh Fruit Tartlets
- Chocolate Éclairs
- Doukissa (Biscuit & Chocolate Cake)
- Walnut Brownies
- Marble Brownies
- Chocolate Truffles
- Strawberries dipped in Chocolate

Selection of Cypriot Sweets

- Daktila & Pissies
- Loukoumades
- Pourekia
- Baklava

Carving Station

Select one of the items below to your canape selection served by our cooks:

- Leg of Pork *€210 per piece*
- Honey-Baked Gammon *€220 per piece*
- Chicken Donner with Mini Pittas *€210 per piece*
- Leg of Lamb *€240 per piece*
- Fillet of Beef *€310 per piece*



For your guests not staying at Leonardo Hotels and Resorts Mediterranean Cyprus an on - residents day pass is required to enter the hotel, use officialities and enjoy your special day together. These will be discussed with your wedding planner upon arrival and charged directly to your room.

Full Day Pass

Available 10am to 11pm - this full day package, includes access to the hotel premises and facilities, snacks and local beverages.

- Adults *€75*
- Children aged 13 to 17 *€50*
- Children aged 3 to 12 *€35*
- Infants aged 0 to 2 *free*

Half Day Pass

Available 4pm to 11pm - this half day package, includes access to the hotel premises and facilities, snacks and local beverages.

- Adults *€55*
- Children aged 13 to 17 *€40*
- Children aged 3 to 12 *€25*
- Infants aged 0 to 2 *free*

If you have bridesmaids or members of your wedding party getting ready in your room or the hotel spa, they will require a full day pass.

1 Hour Bar Pass

If you are getting married at an external venue (not in the hotel premises) and you wish for your guests to meet in the hotel bar, any non-residents guests will need a bar pass which is *€30.00 per adult*.

Day Passes for Non - Resident Guests



enjoy your special day together

Wedding Dinner Venues

Gazebo Sunset Venue

Overlooking the Mediterranean Sea this is the perfect location for your wedding reception.

Enjoy your dinner with the picturesque backdrop of a unique sunset!



- Venue fee €400 if booked with Ceremony. If not booked with Ceremony the Venue fee would be €600.
- Semi-private venue
- Suitable for wedding parties up to 80 guests
- Venue available from 6pm until 11pm
- White wedding chairs
- Dining tables dressed in white linen and floral table arrangement
- USB/Bluetooth connection for your ceremony music
- Biodegradable confetti permitted
- Cocktail Reception options available at this venue
- Dance Floor area
- Chair sashes, flowers and other decoration not included



Mouragio Terrace Venue

Enjoy your wedding dinner as the sun sets down at the Mouragio Terrace next to the pool and dance the night away with a unique sea view background

- Venue fee €600
- Semi-private venue
- Suitable for wedding parties up to 100 guests
- Venue available from 7pm until 11pm
- White wedding chairs
- Dining tables dressed in white linen and floral table arrangement
- USB/Bluetooth connection for your ceremony music
- Biodegradable confetti permitted
- Cocktail Reception options available at this venue
- Dance Floor area



Dinner Menu

The Leonardo Hotels culinary team are at your disposal to present a selection of menus from cocktail receptions, intimate family meals, gala dinners or buffets of your choice. Each menu can be personalized for special dietary requirements to accommodate your individual needs.

The hotels friendly and professional staff will organize the perfect day and evening for you, ensuring that your wedding will be full of memories to be treasured for a lifetime.

Depending on your guest list and the type of wedding reception you have in mind, the hotel banqueting team have produced a variety of menus to suit your taste.

Our Executive Chefs and his team invite you to an ultimate trip into “Flavors”.



*we will organize
the perfect day and
evening for you*

Cyprus Night Buffet

Refreshing Salads

- A fine selection of mouth – watering salads Lountza
- Traditional Village Salad with Fetta Cheese
- Fish Salad
- Tomato Salad with Rocket Leaves
- Potato Salad with Celery
- Beetroot Salad with Garlic & Vinegar
- Black & Green Olives
- Bean Salad with Vegetables Tzatziki Salad
- Haloumi Salad with Cucumber & Mint

Salad Dressings

- Virgin Olive Oil, Vinaigrette Sauce Virgin Olive Oil & Lemon, Fresh Mint Dressing

Hot Buffet Specialties

- Beef Stifado
- Oven Baked Chicken with Onions & Tomato
- Pork Afellia
- Wine Leaves stuffed with Mince Meat Deep
- Fried Squid
- Meat Balls
- Pourgouri (Kous Kous)
- Lemon Cauliflower Pastichio
- Potatoes Antinaktes
- Marrows with eggs

Carvery Station

- Roast Pork
- Sauce: Gravy, Apple

Desserts

- Anarotourta, Galatopourekko, Baclavas, Rice Pudding, Jelly Custard, Creme Caramel
- Mahalepi, Fruit Salad, Fresh Fruit Display, Selection of National & International Cheeses

€60.00 per person
Children up to 12 years half price

BBQ Night Buffet

Refreshing Salads

- Avocado Salad with Lettuce & Carrot
- Coriander & Onion Salad
- Sweet Corn Salad with Peppers
- Sliced Cucumber with Julienne of Tomatoes
- Caesar Salad
- Fried Aubergines with Yogurt & Mint Coleslaw
- Cabbage with Cumin Salad
- Variety of Cutlet Meat
- Mixed Pickles

Salad Dressings

- Vinaigrette Sauce, Thousand Island, Garlic Mayonnaise

Hot Buffet Specialties

- Grilled Lamb Chops
- Pork Kebab
- Grilled Ranch Chicken
- Grilled Sword Fish
- Corn on the Cob
- Penne Napolitane
- Buttered Vegetables
- Rice Oriental
- Mini Burgers
- Jacket Potatoes with Sour Cream
- Grilled Bratwurst sausages with Mustard

Carvery Station

- BBQ Pork Spare Ribs
- BBQ Sauce, Gravy Sauce

Desserts

- American Cake, Apple Flan, Strawberry Mouse, Chocolate Caramel Cheese Cake, Nougatine, Fresh Fruit Display, Cheese Board, Cream Crackers

€60.00 per person
Children up to 12 years half price

Gala Dinner No.1

Timbale of Smoked Salmon
filled with King Prawns

Cream of Tomato Soup
with Basil and Mozzarella

Lemon Sorbet

Tenderloin of Beef with Fragrant Herbs, served with
Madeira Sauce, Crocket Potatoes, Tiny Tomato
Provencal, Bouquetiere Vegetables

Iced Raspberry Souffle with Strawberries Coulis

Filter Coffee with Petit Fours

€52.00 per person

Gala Dinner No.2

Smoked salmon parcels filled with avocado

Cream of broccoli with golden pistachio flakes

Cannelloni stuffed with chicken and spinach

Champagne Lemon sorbet

Fillet of Beef with herbs crusted served with mush-
room, potatoes dauphinoise, bouquitiere of fresh
vegetables

Chocolate mousse served with orange sauce

Filter Coffee with Petit Fours

€64.00 per person

Gala Dinner No.5

Smoked Salmon Scallops accompanied by Roasted
Tiger Prawn, Grilled Scallop and Green Asparagus,
Served with Coconut Lobster Cappuccino

Green Asparagus Cream Soup, drizzled with Truffle Oil

Medallion of Foie and Quail Confit Fig,
Chutney and Honey Ginger Sauce

Melon Sorbet Flavored with Levante Zivania

Veal on a Bed of Wild Mushroom Sauce Basket,
Potato Garnished with Selected Vegetables

Chocolate Tear Hazelnut Parfait with Peach,
Coulis and Forest Wild Berries

French Coffee with Cognac, accompanied
with Petit Fours

€110.00 per person

Gala Dinner No.3

Fresh Tuna attended by Cannelloni,
Filled with Salmon Mousse

Clear Game Tea, with Oyster, Mushroom, Ravioli

Roast Lamb Loin and Grilled Vegetables, Mille-feuille
Laced, with Mint Piquant Juice and Black Olives

Raspberry and Mint Sorbet

Pan Seared Veal Tournedos Set on Shiitake,
Mushrooms Relish, Dijon Crushed Potatoes
and Selection of Baby Vegetables

Gazpacho with Forest Berries
and Iced Chestnuts Parfait

French Coffee with Cognac, accompanied
with Petit Fours

€64.00 per person

Gala Dinner No.4

Smoked Salmon Terrine Fillet with Chevre Cheese,
accompanied with Black Tiger Prawn, Marinated
Scallops enriched with Lobster Sauce,
Fresh Garden Greens

Pheasant Consommé Topped with Truffles Slivers

Wild Mushrooms Risotto Topped
with Seared Foie Gras

Lemon Sorbet Flavored with Pernod

Fillet of Veal, set on Leek and Fennel Compote,
enriched with Port Wine Sauce, Winter Vegetables,
Cake Potatoes

Duo of Apple Crumble and Hazelnut Parfait
in Chocolate Cup, Infused with Two Sauces

French Coffee with Cognac, accompanied
with Petit Fours

€70.00 per person

Gala Dinner Vegetarian Menu 1

Mozzarella and Rocket Garnishes
with Cherry Tomatoes, Marinated in Basil
and Garlic Infused Olive Oil

Green Asparagus Velute, drizzled with Truffle Oil

Steamed Fillet of Sea Bass on Lime,
Scented Risotto

Limoncello Sorbet

Lasagne with Two Layers of Spinach and Wild
Mushroom, Topped with Béchamel and Cheese
accompanied with Green Salad

Chocolate Tear Hazelnut Parfait with Peach, Coulis
and Forest Wild Berries

French Coffee with Cognac,
accompanied with Petit Fours

€52.00 per person

Gala Dinner Vegetarian Menu 2

Goat Cheese and Grilled Vegetable Terrine,
Served with Cherry Tomato Relish

Cream of Pumpkin, Cappuccino Soup

Deep Fried Mushroom Cups, Complemented
with Spicy Tomato and Red Onion Jam

Melon Sorbet flavored with Levante Zivania

Salmon Steak Served with Honey Sauce,
Boiled Vegetables and Chateaux potatoes

Duo of Apple Crumble and Hazelnut Parfait
in Chocolate Cup, Infused with Two Sauces

French Coffee with Cognac, accompanied
with Petit Fours

€52.00 per person



Childrens Menu

Choose a three-course meal from the selections below to create your own children's menu.

STARTERS

Tomato Soup

freshly cooked and flavored with basil

Croque Monsieur

toasted bread with emmenthal cheese and ham

Garlic Bread

MAIN COURSE

Plain Beef Burger or Cheeseburger or Chicken Burger

Served with crispy French fries

Pasta n Tomato

Pasta in tasty tomato sauce and a sprinkle of Grated cheese

Spaghetti Bolognaise

Spaghetti pasta with a tasty minced beef and tomato sauce sprinkled with cheese

Mermaids Treat

Three 100% breaded fish fingers with French fries and baked beans

Chicken Tenders

Three chicken fillets in golden batter crispy fries and sweet honey Dijon mustard sauce

Chicken Nuggets

Nuggets of succulent chicken with French fries and baked beans

Jumbo Hot Dog

A giant grilled hot dog in a tasty toasted bun with mustard or ketchup and crispy French fries

DESSERT

Jelly

Ice Cream

Chocolate Fudge Cake

Fruit Salad

Price per child

€18.00 for three courses



Notes:

- Above prices include service charge and all taxes.
- Please note that the Children's Menu is only available for children between the ages of 0 - 12 years

Other Services

Your Wedding represents your personal Style & Taste. Let us bring your Dream Wedding Day to life.

Just to make your wedding even more special, customize the smallest details and final touches, using our creativity and experience to prepare for you and your guests a memorable day to treasure for the rest of your life.



Floral & Decorations Arrangements

Floral and Decoration Arrangements are still the number one way to steal the show and give even more Light and Ambiance to your special day.

If you want to make your custom own Floral arrangement, please speak with our Wedding Coordinators and they will advise you accordingly.

Decoration Arrangements: Select your wedding decoration at www.marrymecyprus.com

Hens Party

A party before the wedding celebration for girls only! Start your wedding celebrations with your bridesmaids and friends having a brunch by the sea. Bring your own hens party decoration and we will prepare for you some unique scenery to remember!



Brunch Menu

Book the venue of your preference and enjoy our Brunch menu as below:

Lettuce, Cucumber, Tomato
Pickle Vegetables, Black Olives, Green Olives, Houmous, Caesar Salad
Tuna Salad, Pastrami

Penne Quattro Formagi

Butter Croissant, Danishes, Chocolate Croissant, Mpougatsa, Fruity Granola

Beans, Bacon, Sausage
American Pancakes, Belgian Waffles, Fried Eggs, Chicken Fajitas, Roast Beef Sandwiches

Cheesecake, Gourmet Mini Cup Cakes, Miniature Italian Desserts, Assorted Cookies, Orange Panacota

*€38.00 per person
half price for children 2-12 years.*

Beverages:

Coffees, water, lemon & orange squash,
Sparkling Wine

*€10.00 per person
half price for children 2-12 years.*

Our Wedding Gift to you

Upon Arrival

- Room upgrade, subject to availability
- Luxury toiletries, bathrobes and slippers in room
- Sparkling wine, fruit basket and a bottle of water upon arrival

On your Wedding Day

- Services of a personal Wedding Coordinator to attend to the couple's needs

The Morning After

- Complimentary continental champagne breakfast in your room

During your Stay

- A complimentary candlelit dinner for two
- 15% discount on all treatments at the Hotels Spa
- Late checkout, subject to availability

*A day to remember,
a lifetime to cherish*



The logo is contained within a solid red square. It features the brand name 'LEONARDO' in a bold, white, sans-serif typeface. Below it, 'Hotels & Resorts' is written in a smaller, white, script font.

LEONARDO
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Mediterranean