

**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.

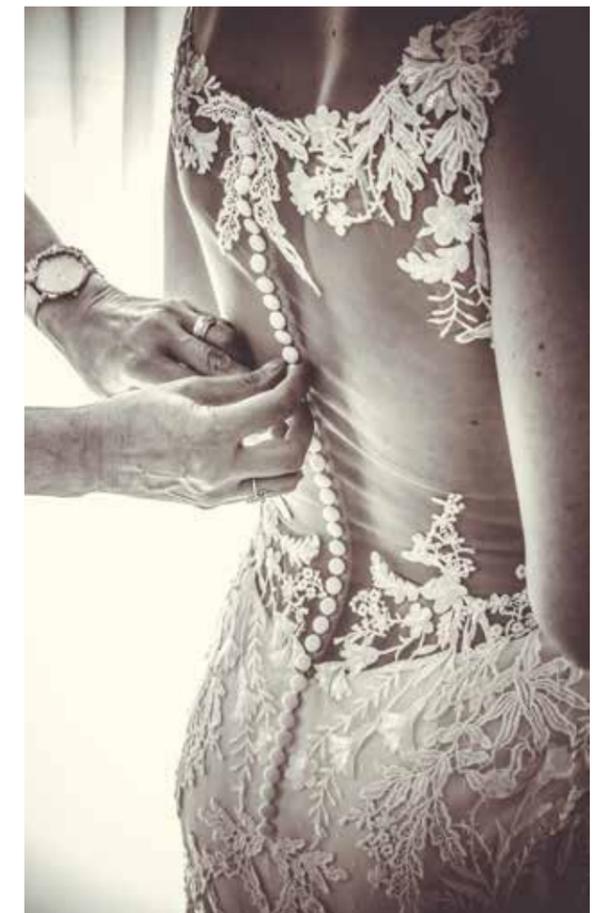
- Adults €55
- Children aged 13 to 17 €40
- Children aged 3 to 12 €25
- Infants aged 0 to 2 *free*

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 Menus

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, bouquiere 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](http://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

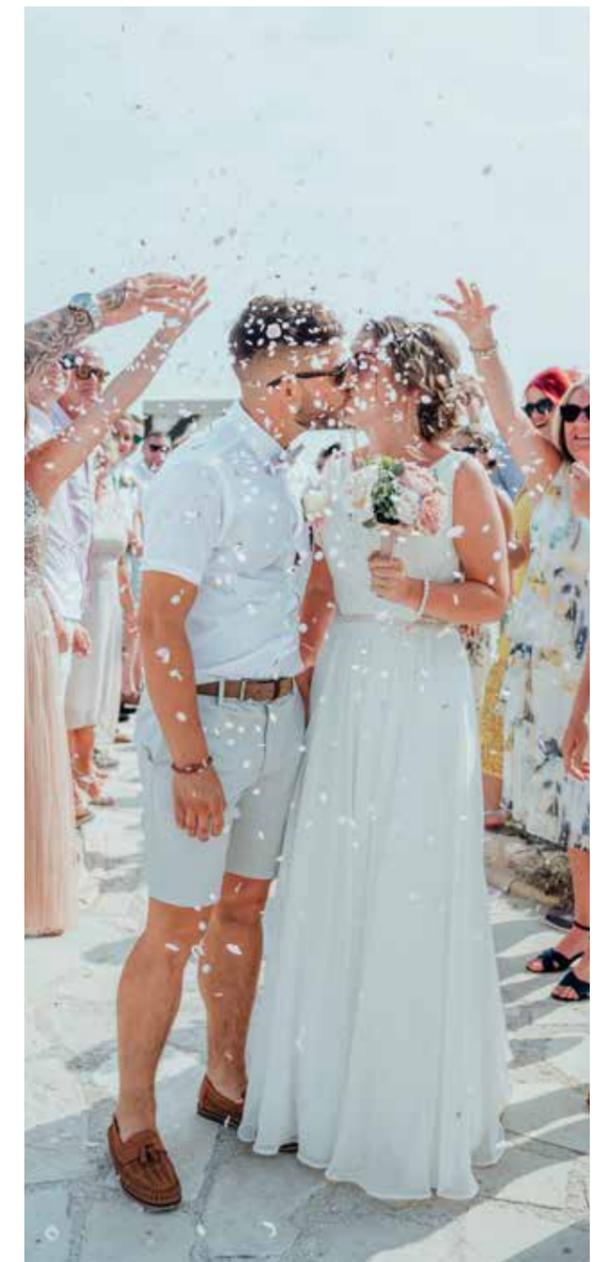
## The Morning After

- 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*





**LEONARDO**  
*Hotels & Resorts*

*Mediterranean*