

LEONARDO
Laura

Beach & Splash Resort

Paphos



Happily ever after starts here

Beverage Package

If you are having a private wedding reception, one of the following drinks packages must be purchased for each guest for the Reception. All-inclusive beverages are not included at any of the private reception venues.

Open Bar Local Unlimited Beverage Package

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

€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



add something special for your guests

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 **€150 per piece:**

- Leg of Pork
- Honey-Baked Gammon
- Chicken Donner with Mini Pittas
- Leg of Lamb
- Fillet of Beef



Day Passes for Non - Resident Guests

For your guests not staying at Leonardo Hotels and Resorts Mediterranean Cyprus a non- residents day pass is required to enter the hotel, use of facilities 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 *€100*
- Children aged 13 to 17 *€60*
- Children aged 3 to 12 *€50*
- Infants aged 0 to 2 *free*

Half Day Pass

Available 4pm to 7pm - this half day package, includes access to the hotel premises and facilities, snacks and local beverages.

- Adults *€60*
- Children aged 13 to 17 *€40*
- Children aged 3 to 12 *€30*
- 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 *€40.00 per adult*.



*enjoy your special
day together*

Wedding Dinner Venues

Mediterranean Terrace

Finish your day with a romantic dinner on the Mediterranean Terrace with the azure sea and stunning sunset as your backdrop.



- Venue fee €400.00 if booked with ceremony. Dinner only the fee is €600.
- Private outdoor venue seating up to 80 guests.
- Venue available from 7pm until 11pm
- Chairs with white covers, tables with white linen provided.
- Rectangle or round tables available (round tables seat up to 10 guests)
- One fresh small floral table arrangement (this can be matched to your chosen colour theme)
- Sound system available on request
- Chair sashes and flowers are not included

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
- FriedSquid
- 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

*€65.00 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

*€65.00 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

€68.00 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

€84.00 per person

Gala Dinner No.5

Smoked Salmon Scallops accompanied by Roasted
Tiger Prawn, Grilled Scallopand Green Asparagus,
Servedwith 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

€145.00 per person

Gala Dinner No.3

Fresh Tuna attended by Cannelloni,
Filled with Salmon Mousse

Clear Game Tea, with Oyster, Mushroom, Ravioli

Roast Lamb Loinand 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 CrushedPotatoes
and Selection of Baby Vegetables

Gazpacho with Forest Berries
and Iced Chestnuts Parfait

French Coffee with Cognac, accompanied
with Petit Fours

€84.00 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 WineSauce, 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

€92.00 per person

Gala Dinner Vegetarian Menu 1

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

Green Asparagus Velute, drizzled with Truffle Oil

Steamed Fillet of Sea Bas Vest on Lime,
Scented Risotto

Limon Cello Sorbet

Lasagne with Two Layers of Spinach and Wild
Mushroom, Topped with Béchamel andCheese
accompaniedwith Green Salad

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

French Coffee with Cognac,
accompanied with Petit Fours

€68.00 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

€68.00 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

€24.00 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

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



The logo for Leonardo Hotels & Resorts, featuring the brand name in a white serif font on a red rectangular background.

LEONARDO
Hotels & Resorts

Mediterranean