

KEFALOS BEACH
TOURIST VILLAGE

Weddings Brochure 2018



For Those Special Moments...



Cocktail Reception Packages

Silver Cocktail Package

**Includes: Selection of 2 Cold Canapes and 2 Hot Canapes of your Choice
(See attached List)**

Fresh Fruit Juice Punch (Alcoholic or Non Alcoholic)

Price: € 10.50 per person

Gold Cocktail Package

**Includes: Selection of 3 Cold Canapes, 2 Hot Canapes and 1 Sweet
canape of your Choice
(See attached List)**

Fresh Fruit Juice Punch (Alcoholic or Non Alcoholic)

Price: € 13.50 per person

Platinum Cocktail Package

**Includes: Selection of 4 Cold Canapes, 4 Hot Canapes and 2 Sweet
canapes of your Choice
(See attached List)**

Fresh Fruit Juice Punch (Alcoholic or Non Alcoholic)

or

A Glass of Local Champagne.(Sparkling Wine)

Price: € 18.50 per person





Wedding Cakes


Small Round Wedding Cake 23cm	€70.00
2 Tier Round Wedding Cake	€110.00

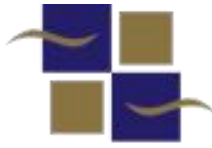
Gala Set Menu

Menu I	€ 32.00
Menu II	€ 37.00
Menu III	€ 44.00
Menu IV	€ 52.00

Buffet Menu

Traditional Cyprus Buffet	€ 44.00
B.B.Q Buffet	€ 48.00
Around The World Buffet	€ 48.00
Gourmet Buffet	€ 55.00
Cyprus Meze	€ 37.00





KEFALOS BEACH
TOURIST VILLAGE



*Wedding Menu
Samples*



Wedding Menu -I-

*Fresh Cream of Vegetable soup
served with golden fried Croutons*

*Baby shrimps cocktail served on a bed of
crispy Cos lettuce and topped with Sauce Marie-Rose*

*Pork Tenderloin stuffed with goat cheese and
smoked ham served with commandaria dessert wine sauce
Chateau Potatoes
Bougatierre of fresh seasonal Vegetables*



Chocolate Profiteroles



Wedding Menu -II-

*Fresh cream of asparagus Soup
served with Golden fried Croutons*

*Mushrooms Stuffed with fetta Cheese
and served with creamy garlic sauce*

*Roasted rack of Lamb Seasoned with Provencal herbs
and served with fresh vegetable Ratatouille
Madeira Wine Sauce
Rissolle potatoes
Fresh Garden vegetables*

Creme Brulee





Wedding Menu -III-

*Smoked Hiromeri ham served with
fresh seasonal fruits and Cumberland sauce*

*Fresh Cream of Wild Mushroom soup
served with pan-fried croutons*

*Rollade of sole filet stuffed with spinach
and baby shrimps covered with Chardonnay
white wine creamy sauce*

*Roast duck a l' orange
Fondant Potatoes
Selection of Fresh garden Vegetables*

*Freshly made Kiwi Cheesecake
served on a raspberry Cullis*





Wedding Menu -IV-

*Whole meal crepes stuffed with avocado Mousse
and Marinated Salmon, Served with honey and Dill sauce*

*Three color Sweet Bell Peppers Soup
Garnished with fresh cream*

*Fillo Pastry Bonbonnaire filled with
prime Seafood served on a bed of
Champagne Sabayon sauce*

Lemon Sorbet with Mint

*Beef and Pork tenderloin "Wellington"
Duchess Potatoes
Green Beans
Baby Carrots
Florets of Broccoli*

*Dark Chocolate Cones Stuffed with
Cappuccino cream served with Tia Maria Sauce*

Filter coffee & petits Fours





Wedding Buffet Menu

Traditional Cyprus Buffet

Mouthwatering Salads

Cyprus Village Salad
Beetroot and Orange Salad
Marinated octopus and Kalamari Salad
Tomatoes with Fetta cheese and Oregano
Potato salad with spring onions and parsley
Marinated cucumber Salad

Mirrors & Displays

Lountza accompanied with
Rocket leaves
Marinated Crudites

Dips & Accompaniments

Tzantziki, Skordalia,
Taramosalata, tahini
Black & Green Olives

Local and International Dressings and Aromatic oils

Traditional dishes

Beef Stifado
(Beef Stew with onions & Red Wine)

Lamb Kleftiko
(Oven Baked Aromatised Lamb)

Chicken Riganato
(Chicken Cooked with tomatoes white wine and oregano)

Pork Medallions "Afelia"
(Pork Medallions cooked with red wine and Corriander)

Deep Fried Kalamari
Macaroni pastichio
Traditional Meat Balls
Grilled Vegetarian Brochettes
Deep Fried Cauliflower
Potatoes with corriander

Desserts

Wide selection of
Traditional Cyprus Sweets

Fresh seasonal fruits





Wedding Buffet Menu

B-B-Q Buffet

Mouthwatering Salads

Grilled Vegetable Salad Dressed with balsamic
Coleslaw salad
Tomato Salad with Fresh Basil and Onion rings
Marinated Mushroom Salad
Potato salad with spring onions and parsley
Marinated cucumber Salad
Summer Fruit salad with pistachio Nuts
Marinated Seafood in Tequila and lime

Mirrors & Displays

Lountza accompanied with
Rocket leaves
Marinated Crudités

Dips & Accompaniments

Tzantziki, Skordalia
Black & Green Olives
Mini Gherkins

Local and International Dressings and Aromatic oils

From The Charcoal

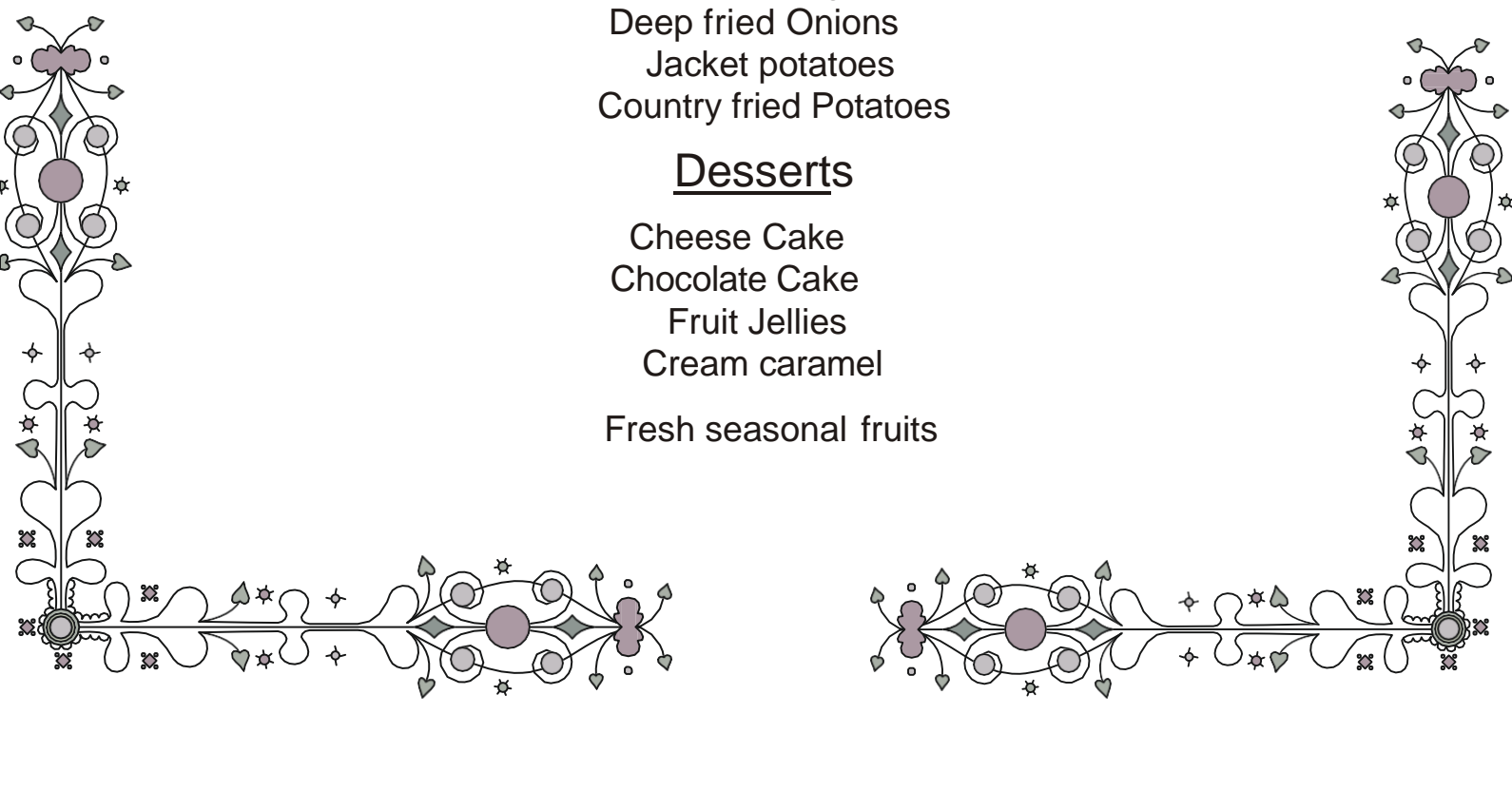
Grilled Lamb Chops
Red Wine and Coriander Marinated Pork Pancetta
Grilled Chicken l' Americaine
Mini Burgers and sausages
Grilled Sword Fish with olive oil and lemon
Grilled Vegetarian Brochettes

Accompaniments

Grilled Corn on the Cob
Fresh Market Vegetables
Deep fried Onions
Jacket potatoes
Country fried Potatoes

Desserts

Cheese Cake
Chocolate Cake
Fruit Jellies
Cream caramel
Fresh seasonal fruits





Wedding Buffet Menu

Around The World Buffet

Mouthwatering Salads

Greek Village salad
Artichokes Salad with olive and Lemon Dressing
Tomato & Fetta Cheese salad
Avocado and baby shrimps salad
Waldorf salad
Egg Noodles Salad with stir fried Vegetables
Potato Salad with Paprika Mayonnaise
and fresh Coriander
Sicilian Seafood salad

Mirrors & Displays

Marinated Salmon with
Honey and dill sauce
Greek Antipasti Platter

Dips & Accompaniments

Hummus, Tahini, Green
and Black olives, Mini
Gherkins

Local and International Dressings and Aromatic oils

Hot Dishes

Pork Spare Ribs Chinese Style
Roast Lamb Stuffed with mint Halloumi cheese
The classic Beef Stroganoff
Chicken Fajitas
Grilled Marinated Salmon with champagne & tarragon sauce

Live Cooking station


Spaghetti Carbonara

Accompaniments

Special fried Rice
Grilled Vegetables
Lyonnais Potatoes
Roast potatoes

Desserts

Strawberry panacota
Fruit Tartlet
Chocolate Éclairs
Selection of Cyprus Sweets
Fresh seasonal fruits





Wedding Buffet Menu

Gourmet Buffet

Mouthwatering Salads

Chicken Caesar Salad
Tuna Nicoise Salad with Cherry Tomatoes
Tomato Salad with Fresh Basil
and onion rings
Marinated Mushroom Salad
Symphony of Crab and Avocado
Marinated cucumber Salad
Garden Greens Salad
Mussels in Half shells - Herb Dressing

Mirrors & Displays

Smoked Hiomeri Ham with
Seasonal Fruits
Tomato Stuffed with Goat Cheese

Dips & Accompaniments

Eggplant Dip, Tyrokafteri
Black & Green Olives
Mini Gherkins

Local and International Dressings and Aromatic oils

Gastronomic Dishes

Grilled mini pork chops Marinated in olive oil and Lime
Fillet of beef set on an Asparagus Ragout, Enhanced with Perigueux Sauce
Whole Duck on Red Cabbage Comfit accompanied by citrus fruit sauce
White Fish filet on Spinach leaves infused with white wine and tarragon sauce
Penne with seafood and tomato sauce

Carving Station

Slow Roast Pork Loin Wrapped in Pistachio crust
Apple Sauce & Red Wine Sauce

Fresh Market Vegetables
Basmati Rice flavored with Cardamom & Cinnamon
Sautéed Potatoes
Rissoles Potatoes

Desserts

Philadelphia Cheese cake
Fresh chocolate Cake
Crème Brulee
Homemade Hot Apple Pie
Fresh seasonal fruits



Wedding Receptions

Hot & Cold Canapes Suggestions

Cold Canapes


Cherry Tomatoes filled with fetta cheese and Rocket
Mini Dill Scones with Marinated Salmon and Bearnaise Sauce
Tomato and Halloumi Cheese with balsamic dressing on a butter baked
croustade
Roast beef served on a Rye Bread with Horseradish
Cream
Rolled crepes stuffed with cream cheese and Smoked ham
Parma ham and Dijon Butter served on a crisp croustade, garnished with Gherkins
Light crisp sesame pastries filled with cream cheese and ham
savoury tartlet filled with baby shrimps and Tomato Mayonnaise

Hot Canapés

Mini Spring Rolls (V)
Pork Kebabs in Pitta Bread
Devilled Chicken Wings
Croque Monsieur (V)
Roast Cherry Tomato & Courgette Brochette
(V) Halloumi Cheese in Pitta Bread
Mushroom Garlic & Thyme Bouchees (V)
Cocktail Sausages wrapped in Bacon
Deep Fried Chicken Coujons

Sweet Canapes

Chocolate Profiteroles
Fruit Tartlets
Mini apricot Galettes
Mini Meringues nests filled with fresh cream and Fruits
Mini Chocolate Éclairs
Kiwi fruit mini Pavlovas





CYPRUS MEZE

SALADS/DIPS & APPETIZERS

Traditional Village salad
Potato salad
Sliced Tomato with fetta cheese
garnished with oregano & virgin olive oil
Octopus in Vinegar
Beetroot with Garlic & Vinegar
Melintzansalata
Tzantziki
Tahini
Skordalia
Green and black olives

HOT APPETIZERS

Grilled Halloumi
Grilled Lountza
Grilled mushrooms with virgin olive oil and Ladolemono
Fried courgettes with eggs flavored with mint
Traditional Sausages
Raviole with Halloumi Cheese

MAIN DISHES

Chicken kebab
Traditional meatballs
Pork Loin marinated in red wine with coriander
Beef Stifado
Fried Kalamari

ACCOMPANIMENTS

Fried Cauliflower
Potatoes with Coriander
Pourgouri Pilaf

DESSERTS

Assortment of Local Sweets
Fresh Seasonal Fruits

