

CECILIA'S COURTYARD

Wedding Ceremony and Accommodation for up to 10 guests

- ❖ Venue hire for the event – both for ceremony and reception in case you choose to have dinner afterwards.
- ❖ Basic setup which includes: chairs with white chair covers and sashes, ceremony table with seasonal flowers and lanterns.
- ❖ Basic setup for dinner – U shape table with white linen, chairs with white chair covers, napkins, plates, silverware, glassware and vases with seasonal flowers and candles.
- ❖ Fairy lights.
- ❖ Music facilities - Portable Music System for Ceremony
- ❖ 3-night stay for up to 10 guests with breakfast included (private hire of the property).
- ❖ Assistance with the town hall and paperwork

TOTAL: €2900

IMPORTANT

*The decoration in the photos provided are only for photo shooting purposes. Additional décor can be provided at an extra charge. The white/gold chiavari chairs can be provided at the cost of €5 per chair.

*For Civil Ceremonies, the Legal Fees of €812 are payable directly to the town hall on the day of the pre-wedding registration appointment.

*Symbolic Ceremonies can be arranged, and the cost of the celebrant is €400.

*For weddings, the property needs to be booked exclusively for the event for a minimum of 3 nights. More nights can be booked with special rates.

Dinner reception

- ❖ Basic setup for dinner – U shape table with white linen, chairs with white chair covers, napkins, plates, silverware, glassware and vases with seasonal flowers and candles.
*Additional décor can be arranged at an extra charge
- ❖ Fairy lights.
- ❖ Professional & experienced waiting staff to serve and assist on your special day.

Prices:

- ❖ Platters menu:
10+pax = €75 /person
- ❖ Buffet menu:
25+pax = €85 /person (minimum 25 guests)
- ❖ Drinks package – Unlimited Local House Wines, Local Beers, Soft Drinks, Mineral Water = €35 /person
*Drinks package must be purchased for every guest
*Spirits can be provided at an extra charge.
- ❖ DJ - €550
- ❖ Wedding Cake – 1 tier sponge cake with white icing - €150

MENUS

BUFFET MENU

STARTERS AND SALADS

BREAD BASKET
traditional Cypriot local breads

VILLAGE GARDEN SALAD
freshly picked greens | garden radishes | plum tomatoes |
fresh herbs | spring onion | lemon vinegrette

QUINOA TABOULEH
served with our house-made BioFarm organic sheep&goat
halloumi

ZUCHINI AND YOGURT
dip made from grilled zucchini and sheep yogurt

HUMMOUS
chickpeas and tahini dip

HOT DISHES

STUFFED VEGETABLES
roasted in oven vegetables stuffed with traditional pork mince and rice

PASTITSIO
macaroni and pork mince topped with mornay sauce (bechamel)

SLOW COOKED LAMB
leg of lamb cooked in its juices and served with baby potatoes and confit onions

GRILLED SPRING CHICKEN
chicken thighs marinated in aromatic herbs | grilled to perfection

FAGKRI
Pink Sea Bream grilled to Perfection | Tomato Ragout

DESSERTS SECTION

SEASONAL FRUITS
GALAKTOBOUREKO
DAKTYLA

PLATTERS MENU

STARTERS AND SALADS

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HOT DISHES

PASTITSIO
macaroni and pork mince topped with mornay sauce (bechamel)

SLOW COOKED LAMB
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DESSERTS SECTION

GALAKTOBOUREKO
DAKTYLA

Terms and Conditions

*For events, the whole complex needs to be hired for a minimum of 3 nights.

*Upon confirmation of the wedding date, a non-refundable deposit of 25% is required.

