

Eléa Estate Weddings

Thank you for choosing Eléa Estate as your preferred venue to host your wedding.

Our world class and professional events team will take care of your every need, to ensure that your dream wedding becomes a reality.

With its amazing views, gorgeous interiors, spacious grounds and breath-taking location at the very edge of the Mediterranean Sea, Elea Estate is the heart of a magical wedding day experience.

By offering one of the best locations and views of the Mediterranean in all of Cyprus, Eléa combines beauty and privacy with friendly and professional service.

VENUES:

Eléa Events Suite:

As part of the beautiful Eléa Clubhouse, the Event Suite is the ideal venue for small weddings and celebrations. Opening up to a private tiered terrace, which provides spectacular views of the Sir Nick Faldo designed golf course and the Mediterranean Sea, there is a combination of set-ups including:

Cocktails: up to 80 persons
Dinner: up to 40 persons



Eléa Restaurant:

The Eléa Clubhouse Restaurant can also be selected as a private venue for weddings. The exclusive indoor capacity offers seating for up to 70 guests, however with the use of the exterior covered area, this can be expanded to 100 guests.





The Terraces:

The elegant clubhouse offers six terraces overlooking the beautiful gardens and golf course, which are ideal for wedding ceremonies, drinks receptions or dinners. The terraces can accommodate wedding parties from 2 to 280 people.



The Tower:

The Eléa viewing Tower is an ideal venue for small intimate wedding ceremonies or cocktails for up to 10 pax or private dinner for up to 6 people. The tower offers a 360 degree view of the surrounding area.



The Events Lawn:

Our Events Lawn allows our guests to hold larger wedding ceremonies or cocktail receptions or buffet dinners for up to 250 people.



FOOD & BEVERAGE:

We have created a large selection of food and beverage options to suit all palates. We also offer the option of merging menus or discussing menu ideas with our chef, in order for us to create your perfect menu.

Set Menus:

Set menu options are available for up to 60 guests.

You may select a choice of up to three dishes to be presented to your guests prior to the dinner. Please confirm each guest's selection 1 week prior to the event, stating their name and choice.

Appetisers

Grilled vegetable tian goat cheese smoothie black olive mikado (v)	€ 10
Pickled sea bream preserved lemon slow cooked egg hazelnut dukkah (s)	€ 10
Eléa village salad garden greens tomatoes cucumbers peppers feta cheese olives (v)	€ 10
Herb crusted tuna caper berries kalamata olives soft boiled egg shallots (s)	€ 14
Thinly sliced beef fillet cognac glaze radish celery fruit chutney	€ 15
Jumbo prawn cocktail tomato caviar micro cress tomato caviar marie rose sauce (s)	€ 15

Soups

Lobster bisque shrimp dumplings (s)	€ 8
Duck and shiitake consommé candied beetroot	€ 8
Mushroom cappuccino porcini gnocchi (v)	€ 8

Main course

Risotto porcini Black truffle parmesan crisp (v)	€ 18
Vegetable terrine crunchy risotto sphere roasted tomato butter (v)	€ 18
Chicken breast kumera swipe baby seasonal vegetables lemon grass foam	€ 20
Duck breast leek confit black truffle puy lentils	€ 26
Lamb shank fondant potatoes provençal vegetables sweet garlic reduction	€ 24
Slow cooked belly pork mustard mash cauliflower anise jus	€ 23
300g rib eye steak braised root vegetables chorizo boulanger potatoes morel jus	€ 28
250g beef 'Rossini' black truffle potato galette foie gras sauce perigueux	€ 38
Sea bass tapenade green pea porcini mascarpone gnocchi	€ 24
Seared lightly smoked salmon asparagus baby spinach sweet potato textures	€ 25
Wok fried king prawns udon noodles shiitake mushrooms teriyaki glaze	€ 26
Tuna "la plancha" Moroccan couscous pomegranate crispy pancetta gin & lime jus	€ 26

Desserts

Araguani chocolate fondant with jivara ice cream	€ 7
Crème brûlée mango salad ginger ice cream	€ 7
Tiramisu chocolate crust chilled sabayon almond biscotti	€ 7
Floating island caramel nibs crème anglaise	€ 7
Pannacotta berry compote almond wafer (n)	€ 7
Sticky toffee date pudding butterscotch sauce Madagascar vanilla gelato	€ 7

Buffets:

A wide variety of buffet options are available for any wedding party with a minimum of 25 guests.

Cyprus Buffet:

€45.00 per person

Salads

Selection of cold meze – houmous, tahini, tabouleh and melintzanosalata
Tomato shells with goat cheese
Artichoke & broad beans a la greque
Grilled wild mushrooms
Vegetable pane with yoghurt dressing
Green salad with chickpeas, zucchini & kefalotyri cheese
Stuffed vine leaves with rice
Grilled vegetables with oregano & pine nuts
Strained yoghurt with mint
Octopus with olive oil & parsley
Pasta with tomato & basil
Rice with raisins & mushrooms
Salad bar with assorted dressings & condiments

Hot Dishes

Pork souvla
Stuffed chicken with halloumi & sundried tomatoes
Sea bass with lemon butter sauce
Pork afelia with coriander seeds & village wine
Moussaka
Cyprus style roast potatoes
Pourgouri (bulghar wheat)
Imam bayildi
Rice pilaff

Dessert

Warm apple and raisin crumble with vanilla sauce
Vanilla millefeuille
Individual white and dark chocolate mousse
Chocolate mud cake with cream cheese coat
Assorted baklava
Mango passion crème brûlée
Pannacotta
Sliced seasonal fruits

International Buffet Menu:

€50.00 per person

Salads

Glass noodles with seafood and asparagus
Tomato and mozzarella salad with pesto dressing
Chicken and papaya salad with spring onions
Selection of cold meze – houmous, moutabel, tabouleh and baba ghanouj
Smoked assorted fish platter with onions, capers and lemons
Assorted lettuce and condiments
Salad of fennel, cucumber and orange
Thai beef salad
Grilled octopus salad with potato, olive oil and Spanish paprika
Chilled gazpacho shots

Hot Dishes

Hungarian chicken breast paprikash
Grilled lamb chops with rosemary sauce
Spanish style pork stew and bayildi
Grilled sea bass with herb butter
Cheese gratin vegetable lasagne
Stir-fried vegetables with fresh herbs
Seafood fried rice with crispy onions
Roast potatoes with rosemary

From the carving station (Select One), any additional charged at € 3 per Person

Roast pork
Roast leg of lamb
Roast beef and Yorkshire puddings

Desserts

Vanilla millefeuille
Individual white and dark chocolate mousse
Sour cherry cream cheese cake
Chocolate mud cake with cream cheese coat
Assorted fruit tartlets
Warm apple and raisin crumble with vanilla sauce
Assorted baklava
Mango passion crème brûlée
Sliced seasonal fruits

Mediterranean Buffet

€50.00 per person

Starters

Grilled eggplant rolls with herb sauce
Grilled vegetable antipasto
Seafood salad with saffron potatoes in lemon garlic dressing
Black mussels with white wine and parsley
Beef carpaccio ciprianni
Salad of herb frittata in orange dressing
Tuna salad with oven-dried tomatoes, olives, peppers and spring onions
Marinated calamari and artichoke salad in spicy olive vinaigrette
Green bean and tomato salad
Pork tonato
Marinated olives
Tomato mozzarella
Assorted cold cuts - parma, mortadella and salami
Salad bar with assorted dressings & condiments

Hot Dishes

Prawns with pancetta, garlic confit in balsamico Jus
Pork picatta with pine nuts, mushrooms and parmesan in masala sauce
Breast of chicken in red vermouth, olive and fennel seed sauce
Spezzatino di manzo with dumplings (beef stew)
Lasagne
Pizza tomato, basil, mozzarella
Pizza eggplant, prosciutto, onions, garlic and herbs
Roasted vegetables with herbs
Parmesan and saffron cakes
Garlic potatoes with rosemary

Desserts

Bignolata (mini profiteroles filled with coffee cream)
Fruit tartlet
Mini lemon meringue
Mixed berry crumble
Apricot clafoutis
Pannacotta
Tiramisu
Pistachio and amarena cherry crème brûlée
Selection of individual mousses
Sliced fruit



BBQ Options:

A wide variety of buffet options are available for any wedding party with a minimum of 25 guests.

BBQ Menu 1:

€ 38.00 per person

Salads

Selection of cold meze – houmous, tahini, tabouleh and melintzanosalata

Eléa Salad

Tomato shells with goat's cheese

Vegetable pane with yoghurt dressing

Green salad with chickpeas, zucchini & kefalotyri cheese

Grilled vegetables with oregano & pine nuts

Strained yoghurt with mint

Village pasta with basil & tomato

Salad bar with assorted dressings & condiments

From the grill

Rosemary marinated chicken

Meat kofta with cumin

Beef Rib eye | garlic & thyme

Pork souvla

Side dishes

Grilled vegetables

Baked potatoes with sour cream & chives

Desserts

Individual white and dark chocolate mousse

Assorted baklava

Crème brûlée

Sliced seasonal fruits

BBQ Menu 2

€ 45.00 per person

Salads

Selection of cold meze – houmous, tahini, tabouleh and melintzanosalata
Tomato shells with goat's cheese
Artichoke & broad beans a la greque
Grilled wild mushrooms
Vegetable pane with yoghurt dressing
Green salad with chickpeas, zucchini & kefalotyri cheese
Stuffed vine leaves with rice
Grilled vegetables with oregano & pine nuts
Strained yoghurt with mint
Octopus with olive oil & parsley
Pasta with basil & tomatoes
Rice with raisins & mushrooms
Salad bar with assorted dressings & condiments

From the grill

Lemon & herb marinated chicken
Lamb chops with olive oil & rosemary
Beef rib eye | garlic & thyme
Grilled sea bass fillets
Pork souvla
Sausages

Side dishes

Grilled seasonal vegetables
Cauliflower cheese
Chunky chips
Rice

Desserts

Vanilla millefeuille
Individual white and dark chocolate mousse
Assorted fruit tartlets
Sour cherry cream cheesecake
Chocolate mud cake with cream cheese coat
Warm apple and raisin crumble with vanilla sauce
Assorted baklava
Mango passion crème brûlée
Sliced seasonal fruits

Beverage Packages:

Please find below some beverage package options for your special event. Should you wish to incorporate other beverages or special wines, we will gladly assist you with a quote accordingly.

Cocktail Receptions:

All packages are charged per person, per hour. Should you wish to extend your event, a secondary hourly rate applies. All cocktails are served with nuts, olives and 2 cold and 2 warm canapés per person from our canapé options below.

Sparkling Wine Reception Package: € 20 and € 16 per additional hour

Served with orange juice, crème de cassis, water and soft drinks

Local Beverage Package: € 20 and € 16 per additional hour

Selected local wines, local beers, water, soft drinks and juices

International Beverage Package: € 30 and € 20 per additional hour

Selected international wines and imported spirits, local beers, water, soft drinks and juices

Exotic Fruit Punch reception Package: € 20 and € 16 per additional hour

Selection of alcoholic and non-alcoholic fruit punch served with fresh fruit skewers, instead of canapés.

Canapes Included in above drinks packages

Cold Canapés

Bruschetta with tomato & basil
Marinated grilled vegetable with feta cheese and mint
Roasted eggplant with haloumi and pomegranate
Bruschetta, grilled vegetable, local anari cheese

Hot Canapés

Grilled Italian vegetable tartlet with oven dried tomatoes and pesto
Mediterranean vegetable quiche
Spinach and ricotta quiche
Deep fried vegetarian spring rolls with sweet chilli dipping sauce
Grilled halloumi cheese on garlic pita with sun dried tomato pesto
Mini croque-monsieur
Risotto arancini with mozzarella and sun dried tomato
Parma ham, roasted pepper & chevre spring roll
Bourekia with provençal vegetables



Sweet Canapés

Fruit skewers
Mini lemon meringue pies
Mango cheesecake with white chocolate wrap
Raspberry velvet dome
Variety of macarons
Mini fruit tarts
Strawberry millefeuille
Mini crème brûlée

If you would like to select any extra canapés, please ask for our special canapé menu. These will be charged at an additional cost.

Dinner Drinks:

The below dinner drinks package lasts for 2.5 hours throughout the service of dinner.

Dinner Drinks Package

Selected house wines, local beers, soft drinks, mineral water and filter coffee € 18.00 per person

Dinner Drinks Package B

Selected French wines, local beers, soft drinks, mineral water and filter coffee € 22.00 per person

Champagne or sparkling wine for toasts/speeches are extra and will be charged per bottle

Corkage Policy:

At Eléa Estate we do not allow drinks to be brought in from outside and therefore do not operate a corkage policy. If you have any specific drinks you would like, please let us know in advance and we will do our best to source this for you through our recommended suppliers.

VENUE HIRE PRICES:

Lower Terraces and Tower:		€ 200 each
Events Suite and Terrace:		€ 300
Restaurant and Terrace:	Dinner Lunch	€ 500 As above, however only after confirmation with the golf operation



Events Lawn:		Ceremony: € 250 Dinner: € 600
Combination of:		
	Lower Terrace and Events Suite & Terrace	€ 450
	Lower Terrace and Events Lawn	€ 650
	Lower Terrace and Restaurant	€ 550
	All Events Areas	€ 850

Standard Venue Hire includes:

- White Table Linen
- Round Tables and chairs
- Silverware and crockery
- Celebration set up, assisting with arrangement of decoration
- Buggy to lake for sunset pictures
- 1 x bottle of sparkling wine for toast
- Round of Golf for wedding couple (or can be used by groom plus one)

Additional charges:

- | | |
|---|----------------------|
| • Chair covers | € 4 per cover |
| • Bar to stay open after 01.00am (until latest 03.30am) | €250 |

Wedding Planner Fee:

€ 100

We also offer a wedding planner service to cater for all your requirements over and above the Elea Food and Beverage planning.

Our **dedicated Events Manager** will be at your disposal throughout the planning phase and **assist with all outside suppliers** to ensure that all your wedding requirements are planned and executed according to your expectations. These services include

- Floral Arrangements
- Photography
- Entertainment
- Children specific entertainment
- Transport
- Wedding Cake
- Planning and coordination of all external services
- Legal paperwork advice



We look forward to hosting your wedding at Eléa Estate and will ensure to make your day a memorable one.