



A WARM WELCOME

Your wedding day is one of the most important days of your life. It is the day that marks the beginning of a wonderful life together and is a celebration of your love for each other. This exciting day filled with joy and celebration can be shared with your loved ones at our beautiful venue which will certainly ensure a day of luxury and elegance and give you and your guests memories to treasure.

At the Elysium, we take both the planning of your wedding and the creation of a memorable occasion very seriously. From the very beginning to the day after, from the very basic to the finest of details, the Elysium's dedicated wedding coordinators will be by your side at all times to organize, coordinate, manage, orchestrate and ensure that everything will meet and exceed your dreams and expectations.

Confections, flowers, tables, music, decorations, ambiance and even your departure; everything is characterized by professionalism and insistence on excellence. It is our aim to make your wedding day magical and a cherished memory for many, many years to come.

In this brochure, you will find all the information you may need to enable us to help you with the planning of your perfect wedding.

We are at your disposal should you require any further clarification.



Yours sincerely, Elizabeth Murray Wedding coordinator









The Elysium hospitality

- · Upon arrival at the hotel the bride and groom are offered a fruit plate, flowers and a bottle of house sparkling wine.
- A higher-category upgrade of the Bride and Groom's room than the one booked (applies only to the Deluxe Bedroom category).
- Decoration of the Bride and Groom's bedroom on the wedding night which includes petals in the bathroom and aromatic essential oils in the room.
- One voucher valued at €30.00 per person for the Opium Health Spa for the Bride and Groom
- Commemorative gift.
- In-room breakfast with sparkling wine on the morning after the wedding.
- One candlelit dinner for two including a bottle of house wine to be enjoyed at any time during the couple's stay, excluding the wedding night (Applicable only to weddings with a minimum of 10 adult guests attending the wedding ceremony and dinner).
- The Elysium hospitality package is offered with the compliments of the hotel provided that the wedding dinner and cocktail reception take place at the hotel.

The wedding ceremony

Whether you want to have a Civil Ceremony, an Anglican or Catholic Wedding or even a renewal of vows or blessing, we have all the information you need to make an informed decision for choosing your perfect union.

The details below will belp you select the most ideal ceremony.

Civil weddings

The Civil Ceremony is officiated by a person that is authorised by the Civil Council of the Municipality of Paphos.

Our Wedding Coordinator will be pleased to make all the arrangements for the booking of the Civil Ceremony.

The procedure and the documents required by the Paphos Municipality in order for a marriage to take place in Cyprus are as follows:

a. Passports

- b. If you are a British national and single, a certificate (affidavit on Letter Headed Paper) is required from a solicitor in your country of origin confirming that you are free to marry. The Affidavit must state your Full Name and Passport Number. This certificate is valid for a 3-month period from the date of issue.
- c. If you are divorced, the original Divorce Certificate is also required and it must be final and absolute. In addition, you must also possess the affidavit mentioned in paragraph (b) above, stating that you are divorced and free to marry.
- **d.** If you are under 18 years of age, the written consent of your father or guardian is required, which must be certified by a solicitor in your country of origin.
- e. In order for the application to be accepted, both the bride and groom must be present. This can not be arranged in advance. Working days are Monday to Friday and applications are accepted before 10:00 hrs.
- f. The fee for the Civil Marriage: €282.
- g. The Municipality conducts wedding ceremonies at its discretion in public and private venues, indoors or outdoors, away from the Town Hall, but within the boundaries of its jurisdiction. Each application will be examined on its own merits on the basis of specific criteria. (venue, obligations of the Municipality, etc.)
- h. The sum of €350.00 shall be paid as compensation for offering this special service. This sum is due in addition to any fees paid for the marriage ceremony, as they apply at any given time.



Church weddings

Anglican ceremony

To arrange your wedding you will need the documents as listed above for the Paphos Municipality. Upon your arrival, you will have to submit your application at the Town Hall and pay their License Fee (€282). The Town Hall will then issue you with 'Form B' for the Church. An appointment will be arranged for you to meet with the Church Coordinator and the Anglican Vicar. You must present your 'Form B' to them at this time. It is also very important to have a photocopy of your witnesses' passports at the interview. This meeting is to finalise all the details for the ceremony. You will then pay the Church fees directly. In order to secure the booking, a non-refundable deposit of €350.00 is required. The total fee is €700.00.

Please find below the contact details below:

Anglican Church Office

Telephone: 00357 26 953044 | Parish Administrator: 00357 99 212627 E-mail: anglicancofp@cytanet.com.cy | www.paphosanglicanchurch.org.cy

Catholic ceremony

To arrange your wedding you will need the documents as listed above for the Paphos Municipality. In addition, you will need to bring your Baptism Certificate (this is requested by the Church). Upon your arrival, you will have to submit your application at the Town Hall and pay the License Fee of €282. Please note that a Civil Ceremony must precede a Catholic Ceremony. An appointment will be arranged for you to meet with the Church Coordinator and the Priest and you will have to present the marriage license this form to them. This meeting is to finalise the details for the ceremony. You will pay the Church fees of €650.00 directly to them.

Please find below the contact details below:

Catholic Ceremony | Mrs Suzie Allen

Telephone: 00357 99 613715 | www.stpauls-catholic-parish-paphos.com



Symbolic weddings

A symbolic wedding is a ceremony that has no legal status. That means that there is more flexibility and we can work with you to create a truly personalized service.

Couples may choose to have a symbolic wedding because:

- You want to do the legal part first with the registrar at the town hall. Then at a later date, have a symbolic wedding with all your guests, as if it was the real thing.
- You are getting legally married in a different country, but want your wedding in Cyprus to be as
 if it was the real thing
- You have family and friends in Cyprus who can't attend the legal wedding, so have a second, symbolic wedding largely for their benefit. This means you can incorporate Cypriot tradition if you choose to do so
- You want to renew your vows and reaffirm your love for each other.

Whatever the reason, we will make your symbolic wedding the perfect celebration.

A symbolic wedding may include:

Sand blending. The bride and groom each has a container of a different coloured sand representing what they personally bring to the marriage. The different colours of sand are then poured into a vase, creating a beautiful and colourful pattern, representing the new relationship that is being formed by the marriage. The couple keep the vase as a memento of their symbolic wedding in Cyprus. If the couple have children, they can also be included in this ceremony.

Unity candle. The bride and groom each light their own candle at the beginning of the ceremony, representing what they bring to the marriage. Towards the end of the ceremony, a third larger candle is lit from the two smaller ones representing the two of them becoming one.

Hand fasting. The hands of the bride and groom are lightly bound with a ribbon to symbolise their union. This is largely a pagan ritual, but is a lovely thing to do for any couple.

Releasing of doves, symbols of the love the couple share for one another.

Couples are free to write their own vows if they wish to do so.

They can also include music, poetry, readings and rituals from their own traditions.

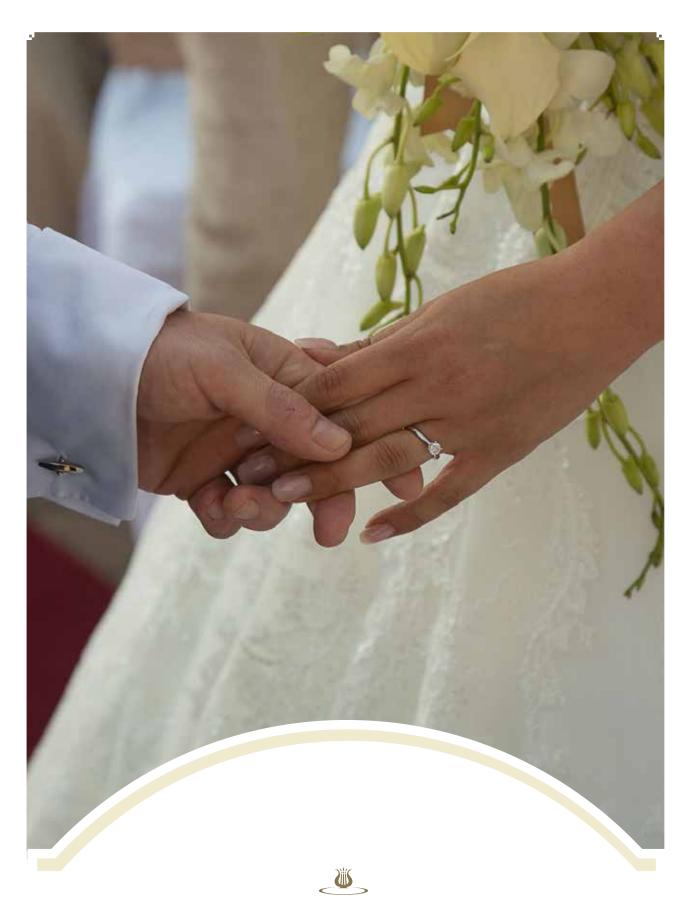
For more information, contact: Carol Page

Independent Celebrant | Tel: (00357) 9907 8545

 $Email: carolpage@newpagelc.co.uk \mid Facebook: www.facebook.com/alternativeceremonies cyprus$

www.newpagelc.co.uk/ceremonies.html





"LIFE GIVING SOURCE"

"Life giving source"

CHAPEL - ANGLICAN, CATHOLIC AND CIVIL CEREMONIES

Recommended capacity	Cost	Set-up includes
Up to 30 persons seated indoors Additional seating available outdoors	€400.00	Dressed chairs with white chair coversRed or White carpet with rose petalsCeremonial table with skirting

ORPHEUS amphitheatre | CIVIL OR Anglican ceremonies

Recommended capacity	Cost	Set-up includes
Up to 90 persons seated outdoors	€550.00	 A white wedding gazebo (3X3m) to accommodate the bride and groom Cushions for the guests to sit on Ceremonial table with white skirting Red or White carpet with rose petals









Sunset pier

Recommended capacity	Cost	Set-up includes
Up to 20 persons standing Atrium (in case of bad weather)	€600.00	. A white wedding gazebo (3x3m) to accommodate the bride & groom . Red or white carpet . Ceremonial table with white skirting
/ CET TOTT (III case of bad weather)		
Up to 90 persons seated indoors	€400.00	. Dressed chairs with white chair covers . Red or white carpet . Ceremonial table with white skirting







Wedding receptions

No matter the size of your wedding; be it an intimate gathering for 15 persons with cocktails and hors d'oeuvres or a grand reception featuring a formal sit-down dinner or a lavish buffet, we can offer you a venue to suit your event. Various seating plans can be drawn according to the number of guests and your preferences, featuring round or long tables.

venues for cocktail reception

Venues	Hire cost	Remarks
Library Terrace	€550.00	Outdoor venue Available throughout the day until 23:00hrs Music permitted until 23:00hrs For private events of up to 350 persons
Orpheus amphitheatre	€550.00	Outdoor venue Available throughout the day until 23:00hrs Music permitted until 23:00hrs For private events of up to 100 persons
Atrium	€550.00	Outdoor venue Available throughout the day until 23:00hrs Music permitted until 23:00hrs For private events of up to 150 persons







Venues for dinner reception

Venues	Hire cost	Remarks	Available menu
Messina	€400.00	Indoor venue Music permitted until 01.00hrs Dressed chairs with white linen	Set menu Meze (up to 50persons)
Basilica foyer	€450.00	Indoor venue Music permitted until 01.00hrs Dressed chairs with white linen	Set menu Buffet (up to 60persons)
Basilica Ballroom	€600.00	Indoor venue Music permitted until 01.00hrs Dressed chairs with white linen	Set menu (up to 80persons) Buffet (up to350persons)
Mediterraneo taverna	€750.00	Outdoor venue available from 19.00hrs Music permitted until 23.00hrs White table linen and rustic chairs included (Dressed chairs available at a supplement)	Set menu Buffet Meze (from 30 to 120 persons)

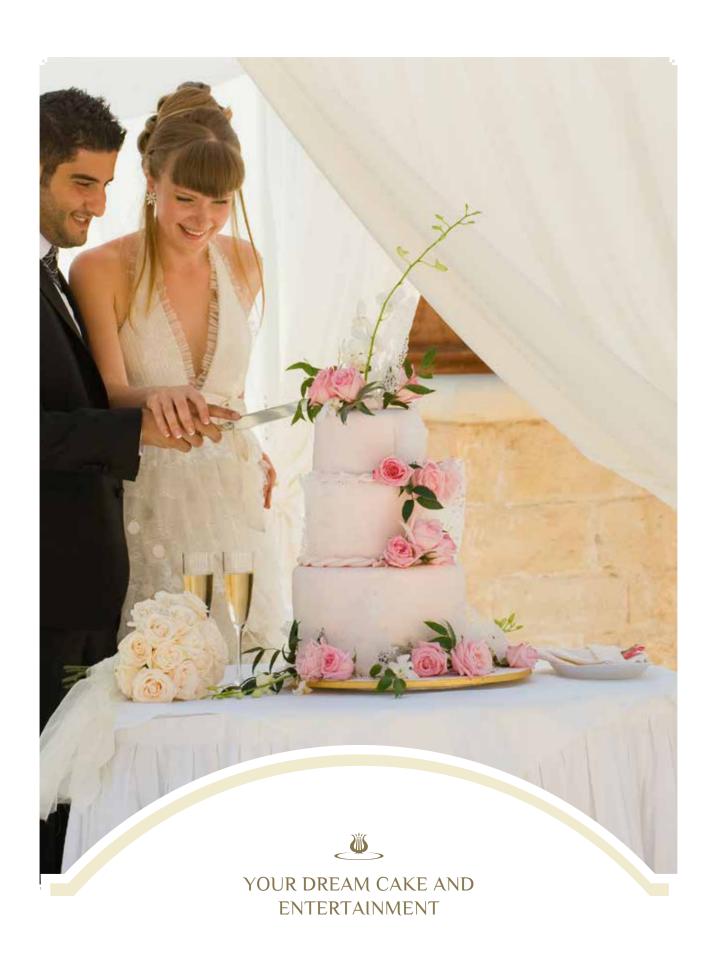












Wedding cakes

When it comes to wedding cakes, we can provide you with a masterpiece. A wide range can be created, offering you choices in taste, colour and décor, to meet your personal requirements:

One-tier sponge-based cake filled with jam and cream, covered with white fondant and decorated with seasonal fresh flowers

- € 70.00 (serves to 15 persons approx.)
- \in 115.00 (serves up to 25 persons approx.)
- € 125.00 (serves up to 30 persons approx.)

Two-tier sponge based cake filled with jam and cream, covered with white fondant and decorated with fresh flowers

- € 135.00 (serves up to 25 persons approx.)
- \in 195.00 (serves up to 40 persons approx.)

Kindly note that a week's notice is required for an order of the above cakes.

Your Dream Cake

Should you have a specific request please contact us in advance with details of your ultimate dream cake. Our pastry chef will work together with you to ensure all elements are as you imagined, giving you a bespoke wedding cake creation!

Kindly note that two weeks' notice is required for an order of the above cake.







Entertainment

Each wedding is unique, and every couple has a distinct taste in music for their wedding day. Whether you choose to have a harp accompanying you to the ceremony; a string quartet playing at your cocktail reception or a DJ to make your evening special, let us take care of all your entertainment needs.

Live melodies up to two hours...

• Harpist and flute	€ 520.00
• Harpist	€ 400.00
• Bagpiper	€ 200.00
• String Quartet	€1200.00
• Saxophone	€ 450.00
• Violin	€ 450.00
• Violin & Guitar	€ 500.00
• Wedding singer from	€ 150.00
Acoustic guitar & vocals from	€ 240.00

During the Wedding Dinner...

• DI (up to 6 hrs)	€ 450.00
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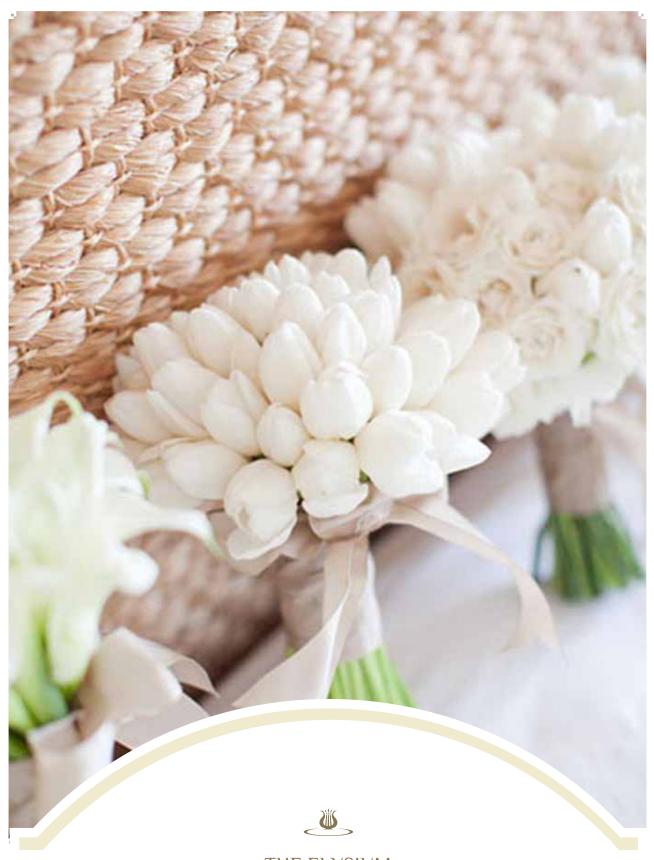
Our resident DJ will give you a night to remember!

Choose and personalize the music you wish to hear all night, from your very special First Dance to the last song of the evening.

• Traditional Dancing Show (45min)	€ 320.00
• Jazz / Swing Band 4 or 5 piece from	€ 960.00
• Jazz / Swing Singer from	€ 300.00
Pop / Wedding Music Band	on request
Magician (per show)	€ 500.00
• Caricaturist (up to 2hrs)	€ 250.00
• Photo booth: Party Starter Package (separate brochure available upon request)	€ 650.00
• Photo booth: Party Maker Package (separate brochure available upon request)	€1095.00
• Lighting engineer designs from	€ 420.00

If you bave any other entertainment requests, we will be happy to belp.





THE ELYSIUM
FLOWER SHOP CREATIONS
AND PHOTOGRAPHY

The Elysium flower shop creations

Flowers make a wedding a personal occasion and we take time with our customers to arrange this element, as we know how important it is for the flowers to complement and enhance all aspects of the day. We can provide flowers to enrich any form of commitment ceremony between two people. Our in-house florist can create anything from a customised bouquet to an entire wedding theme that will make your dreams a reality.

We appreciate that every request for flowers and decoration is going to be unique to each couple and it is for this reason we ask you to contact us for a tailored quote. We will be happy to discuss ideas with you if you need a helping hand and some inspiration or we are ready to receive your plans if you have a vision you need us to bring to life!

Wedding Essentials

• Flower girl basket with petals	€ 15.00
• Buttonhole (rose)	€ 10.00
• Wrist Corsage (roses)	€ 25.00
Medium long arrangement	€ 140.00
• Large long arrangement	€ 180.00
Rose bouquets for bridesmaids	€ 70.00
Petals and rice confetti cones	€ 3.50
Biodegradable confetti boxes	€ 1.50
Decoration & Stationery	

Chiavari chairs	€ 6.00
• Louis chairs	€ 10.00
· Charger plates	€ 3.60
• Place cards	€ 1.50
• Table plan	€ 42.00
Personalized fan	€ 2.00
• Silver candelabras	€ 11.00

[·] Light up dance floors, LOVE lights, Mirror Table Plans and much more available on request

^{*}Some items may incur delivery charges





The Elysium photography

Capture these tender moments and remember the emotions that were shared on your wedding day year after year by revisiting your wedding album.

Classic collection

BRONZE PACKAGE (up to 2 hrs)	€ 550.00
Ceremony, cutting of the cake, garden shots.	
Includes album with 40 photos 15x20cm.	

SILVER PACKAGE (up to 3 hrs)	€ 850.00
Getting ready, Ceremony, cutting of the cake, garden shots. Includes album	
with 50 photos 15x20cm.	

GOLD PACKAGE (up to 3 hrs)	€ 950.00
Getting ready, Ceremony, cutting of the cake, garden and sunset shots. Includes album	
with 60 photos 15x20cm.	

Photostory collection

BRONZE PACKAGE (up to 2 hrs)	€ 850.00
Ceremony, cutting of the cake, garden shots.	
Book album 23x30 cm with 60 photos with a unique design and a stunning pho	oto on cover

SILVER PACKAGE (up to 3 hrs)	€1200.00
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Getting ready, Ceremony, cutting of the cake, garden shots and sunset. Book album 23x30 cm with 60 photos with a unique design and a stunning photo on cover.

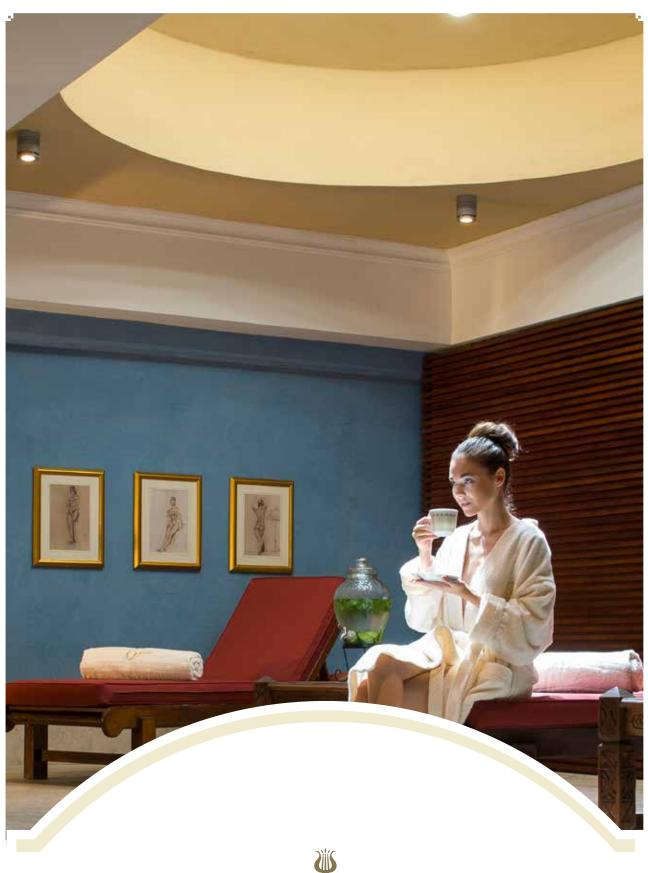
GOLD PACKAGE (up to 3 hrs) €1800.00 Getting ready, Ceremony, cutting of the cake, garden shots, sunset and first dance.

Book album 30x30 cm with 80 photos with a unique design and a stunning photo on cover

Additional services

Standard Videography	€ 460.00
Video on DVD (up to 2hrs) Ceremony, cutting of the cake, garden shots	
Extended Videography	€750.00
Video on DVD (up to 4hrs) Also includes getting ready, speeches and first dance	
All pictures on a CD	€ 450.00
Posting of album abroad	€ 60.00
Extra hour (per hour)	€ 120.00







BEAUTY TREATMENTS

Beauty treatments

A celebration long dreamed of, imagined in all of its glory, and coveted a lifetime over: no wedding day should be complete without the absolute luxury of lavishly pampering yourself at the spa. Further to tending to all of the little details that can help inspire you to radiate with confidence and collectedness – from your hair and make-up, to a personalised facial - our exclusive wedding packages lend themselves to the creation of a unique pre-wedding experience for the whole wedding party, alive with anticipation and excitement.

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Individual	Treatments
Individual	Ticatificitis

Bridal Hair with Trial	€11500
• Bridal Hair	€ 77.00
• Bridesmaid Hair	€ 68.00
• Child Bridesmaid Hair	€ 28.00
Bridal Make-Up with Trial	€ 98.00
• Bridal Make-Up	€ 54.00

€305.00

Bridal Package

- Bridal Hair with Trial Bridal Make-Up with Trial
- · Hand & Feet File & Polish
- · Glass of Sparkling Wine and Canapés

For the Groom €105.00

- · Back, Neck & Shoulder Massage or Express Personalised Facial
- · Men's Manicure
- · Glass of Sparkling Wine and Canapés

Mother of the Bride Package €170.00

- Personalised Facial or Personalised Massage
- · Hair Wash & Style
- · Make-Up
- · Glass of Sparkling Wine and Canapés

Wedding Party Essentials €125.00

- · Make-Up
- · Wash & Blow Dry
- · Hand & Feet File & Polish

15% discount on additional treatments booked with your Wedding Package.



Opium Spa Hen Party

For the ultimate, unforgettable pre-wedding experience with your friends, book yourselves in for one of Opium Spa's Hen Packages. Beauty treatments delivered in the soft glow of candlelight make for a unique atmosphere, and the perfect way to relax before the big day.

Opium Spa Hen Party

€72.00 per person

Your package includes:

- · Glass of sparkling wine on arrival and fruit platter
- Back, neck, and shoulder massage or express personalised facial (duration: 30 minutes)
- An ESPA gift for the bride
- · Complimentary use of soft bathrobe, towel, and slippers
- Full use of the Opium Health Spa's facilities
- 15% discount on any additional spa treatments booked

Please note this package is only available for a group party of minimum 4 guests and maximum 6 guests

Exclusive Hen Party

€104.00 per person

Your package includes:

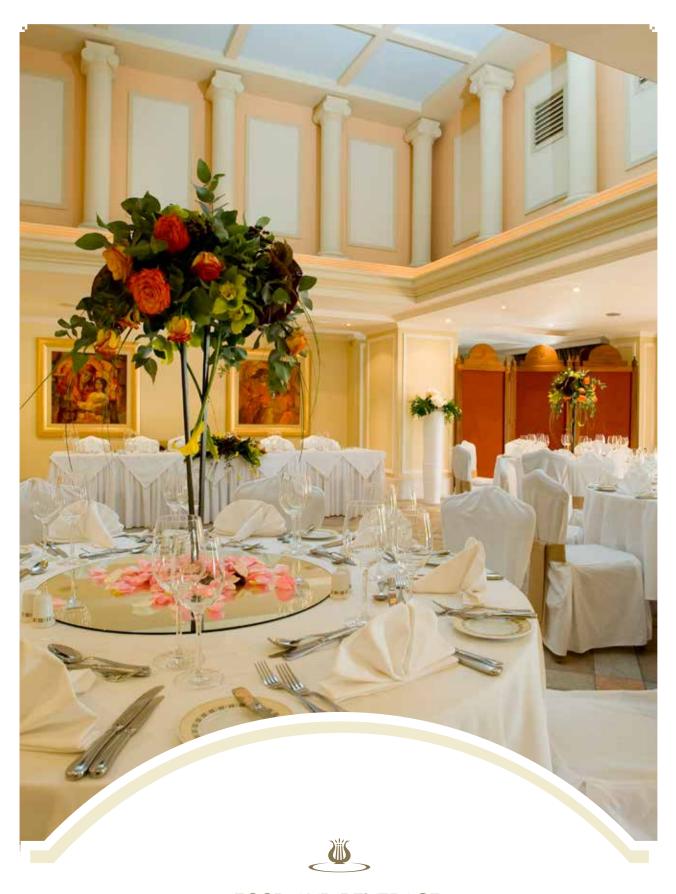
- · Glass of sparkling wine on arrival and fruit platter
- One 60-minute ESPA treatment or two times 30-minute treatments from our treatment menu
- · Afternoon tea
- · An ESPA gift for the bride
- · Complimentary use of soft bathrobe, towel, and slippers
- Full use of the Opium Health Spa's facilities
- 15% discount on any additional spa treatments booked

Please note this package is only available for a group party of minimum 4 guests and maximum 6 guests. Moreover, 48-hour notice is required prior to the desired party date.

Cancellation policy for all beauty and spa treatments:

Cancellations and changes of treatments are accepted up to 24 hours prior to your appointment. Without this notification you will be charged the full amount. Moreover, 48 hours notice is required prior to the desired party date.





FOOD AND BEVERAGE

Food and beverage

For your first meal as man and wife we aim to create a truly exceptional culinary moment.

Our menus offer a wide variety of international cuisines, so there is a plethora of options and enticing flavours to suit all tastes. Our venues vary in style allowing you to choose the perfect environment for your celebrations and wherever you choose you can be assured that all our menus offer expertly prepared, fresh and innovative food with unparalleled service.

Wedding cocktail reception

The refreshing cocktail

A variety of Alcoholic and Non-Alcoholic Fruit Punch, garnished with fresh seasonal fruit

One Hour: €16.50 per person Half Hour: €11.50 per person

The premium cocktail

Selected Cyprus House Wines of Cyprus (white, rosé, red),

House Sparkling Wine, Local Beers, Soft Drinks and Local Mineral Water

One Hour: €23.00 per person Half Hour: €16.00 per person

The premium cocktail II

Selected Cyprus House Wines of Cyprus (white, rosé, red), House Sparkling Wine, Selected Local Brandies, Brandy Sour, Ouzo and Zivania, Local Beers, Soft Drinks and Local Mineral Water

One Hour: €26.00 per person Half Hour: €17.50 per person





Enhance your cocktail with a choice of our unique gin or prosecco stations for an additional € 8.00 per person

G&T creations

Martin Miller's

Distilled in England, then shipped to Iceland to be diluted with the purest water on Earth, cucumber is the secret botanical and shines through. Garnished with cucumber swirl and lime.

Tanqueray 10

A fruitier, lighter profile of Tanqueray with strong grapefruit and chamomile flavours. Garnished with grapefruit

The Botanist

22 botanicals are used for the creation of this Islay gin, Garnished with thyme and lemon

Prosecco moments

Prosecco Brut

Lemon-yellow in color with elegant, refined bubbles that form a hearty white froth. Aromas of white flowers, apricot and herbs create a delicately soft bouquet. The palate is comprised of citrus, orange blossoms and stone fruits.

Prosecco Rosé

A delicate sparkling pink wine made from the Raboso grape, grown in fertile vineyards of northeast Italy. It is fresh and fragrant with summer fruit aromas; dry and crisp it is lively on the palate.

Sparkling Surprise

Let our barman present you with a delicious, signature Prosecco moment

The cocktail bar

Pimms/Mojito/Caipirinha/Daquiri/Sangria

These stylish drinks can be prepared for your cocktail reception by our expert barmanPrice:

€36.00 per jug (1 litre)



To enrich your cocktail reception, a wide range of hors d'oeuvres and sweets are available

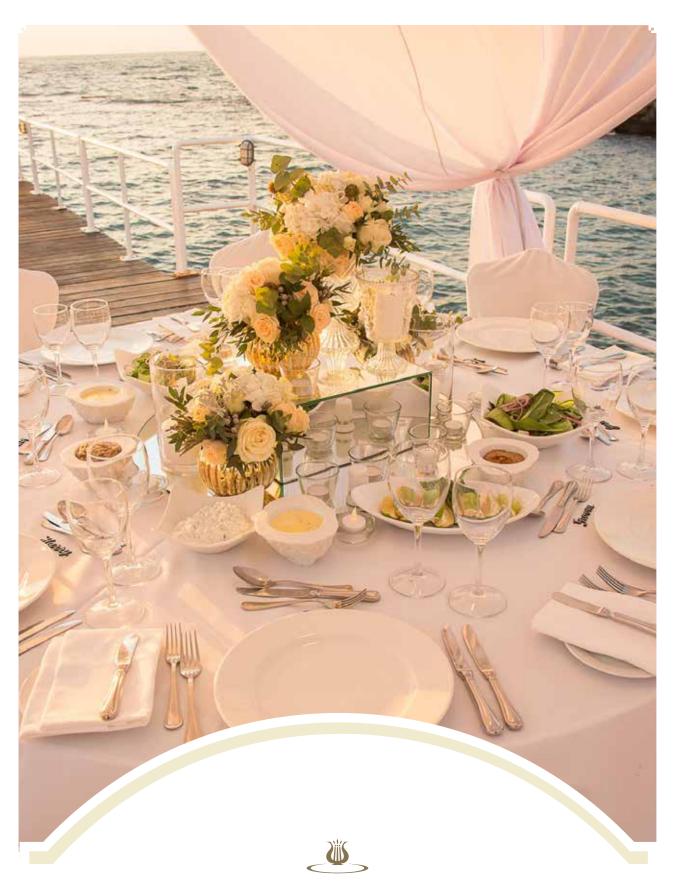
Cold hors d'oeuvres €1.80 per piece Mini bouche with smoked salmon mousse Shrimp cocktail in a pastry tartlet Parma ham with melon & fresh mint Smoked salmon on brown bread, horseradish cream Turkey Caesar salad wrap Cherry tomato, buffalo mozzarella, basil pesto Vegetable crudities with Cypriot dipping sauces Cream cheese with paprika on crostini Tomato bruschetta flavoured with basil Vegetarian Japanese maki rolls Selection of delicious open face sandwiches €1.95 per piece Hot savouries Homemade Duck Liver Parfait on Puff Pastry Chicken & Wild Mushroom Terrine, Cranberry Compote Caramalised Red Onion & Blue Cheese Tartlet Tuna Tartar with pickled ginger, wasabi aioli Smoked Salmon and cream cheese roulade Tofu kebab, Thai green curry sauce Falafel, chickpea / fava bean patties Forest Mushroom bruschetta €1.95 per piece Cypriot specialities Mini "coupes" stuffed with meat Chicken "gyros" in cocktail pitta bread Mini "sheftalia" in cocktail pitta bread €2.30 per piece Deluxe hot and cold savouries Spicy meatballs, tomato & coriander salsa Butterfly prawns with sweet chili dip "Bang Bang" chicken, chili-mayo dip Chicken satay with peanut sauce Beef yakitori with spring onions Chicken wings with BBQ sauce Thai fish cakes, wasabi aioli Mini Quiche Lorraine Tempura of vegetables, tomato compote Vegetable spring rolls with sweet & sour dip Vegetarian samosas, mango & orange chutney Crostini with roasted pepper, mozzarella & basil Petits fours €1.60 per piece Tartlets with Fresh Fruit

Above prices are inclusive of all applicable taxes and service charge

Fruit Skewers Dipped in Chocolate Mini Opera Cakes Chocolate éclairs

Mini Chocolate Brownies

Financiers



DINNER RECEPTION BEVERAGE PACKAGES

DINNER RECEPTION BEVERAGE PACKAGES

CLASSIC 3HRS

House wines, local beers, soft drinks, mineral water	
20 guests or more	€32.00 p.p.
13-19 guests	€35.00 p.p.

PREMIUM 3 HRS

1 Touse willes, tocal occis, soft diffixs, filliferal water	
Regular whisky, vodka, gin, rum	
20 guests or more	€44.00 p.p.
13-19 guests	€4800 p.p.

CLASSIC UNTIL 01:00 HRS

House wines, local beers, soft drinks, mineral water	
20 guests or more	€51.00 p.p.
13-19 guests	€54.00 p.p.

PREMIUM UNTIL 01:00 HRS

House wines, local beers, soft drinks, mineral water	
Regular whisky, vodka, gin, rum	
20 guests or more	€63.00 p.p.
13-19 guests	€67.00 p.p.

SOMETHING SPARKLING

Prosecco	€45.00 per bottle
Champagne from	€91.00 per bottle







WEDDING DINNER RECEPTION

Please find below a selection of dishes from which you can create your own menu. Kindly note that a minimum of three courses must be selected and that a maximum of two options for each course can be offered.

A list of your guests' food choices is required at least three (3) weeks prior to the wedding.

STARTERS

Organic Goat Cheese Brûlée, with bouquet of garden greens, crispy parmesan tuile, and orange-Balsamic vinaigrette

Carpaccio of Beef Fillet, peppered rocket leaves and parmesan flakes, roasted pine nuts & extra virgin olive oil

Home Smoked Breast of Barbary Duck with celery & green bean salad, shallot and blackcurrant compote, walnut-sherry vinaigrette

Smoked Salmon and Cream Cheese Roulade with green asparagus dusted with gremolata, lime and grain mustard crème fraiche

Yellow Fin Tuna Tartar with avocado and pickled ginger salsa, tiger prawn tempura, tentsuyu drizzle (supplement)

€3.00

Selection of Cyprus Dips, Village Salad and warm Pitta Bread

Seared Diver Scallops with truffle-parsnip purée, shaved fennel, black olive powder and bell pepper coulis (supplement)

€3.00

Truffled Quenelles of Duck Liver parfait caramelized apple, celeriac remoulade Tian of vine ripe tomatoes & buffalo Mozzarella, cucumber carpaccio, rucola-pine nut salad, aged balsamic reduction, basil oil

Shaved Prosciutto & Watercress Salad, oven roasted cherry tomatoes, shaved Parmesan, aged balsamic & extra virgin olive oil

Salad of Organic Baby Spinach "Doyenne du Comice" pear, Roquefort cheese, raspberry-hazelnut vinaigrette



SOUPS

CREAM OF LEEK & POTATO SOUP with smoked bacon I dons

SPICED BUTTERNUT SQUASH SOUP with roasted pumpkin seeds

ROASTED TOMATO & BELL PEPPER SOUP with crispy pancetta

CLASSICAL FRENCH ONION SOUP with cheese crouton

CREAM OF ASPARAGUS SOUP with coriander cream

CREAM OF WILD MUSHROOM SOUP scented with truffle oil

BEEF CONSOMME "AU PORT" with truffle quenelles

SORBETS

Lemon & Lime Sorbet
Mango Sorbet
Mandarin & Basil Granite
Champagne Sorbet (supplement)
Campari-Orange Sorbet (supplement)

€3.00 €2.00



MAIN MEATS

Roasted Breat of Chicken filled with sundried tomatoes & mozzarella cheese, wrapped in pancetta with parmesan mash & thyme jus

Supreme of Chicken with spicy tamarind glaze on pok choi & couscous, ginger & lemongrass cream

Medallions of Pork Fillet, wild mushroom duxelle, hollandaise sauce, spiced pumpkin and chard risotto

Pan-Fried Breast of Barbary Duck, cumin scented sweet potato puree, caramalised orange and ginger jus

Char-Grilled Fillet of Beef, puy lentils, crispy pancetta, artichoke puree & porcini froth

Pan Roasted Fillet Steak, potato & wild mushroom pave, braised tiny onions, oxtail red wine jus

Char-Grilled Medallions of Beef Fillet, leek & potato gratin, buttered seasonal vegetables, tarragon butter emulsion

Grilled Tournedos of Beef Fillet on truffle-scented mash, honey glazed shallots, Madeira jus

Roast Rack of Lamb, fava bean cassoulet, braised shank, and honey-thyme jus

Roast Loin of Lamb, parmesan polenta cake, red onion marmalade, mint & yoghurt relish

Roast Breast of Duck, caramelized endive, Jerusalem artichoke puree, wild berry gastrique

Roast Rack of Lamb with Provencal herb crust, Mediterranean vegetable ratatouille, ratte potato gratin honey-rosemary jus (supplement €3.50)



MAIN FISH

Pan Fried Fillet of Perch, white bean puree, spiced Puy lentils, spring onion emulsion

Mediterranean Seafood Risotto, shaved Grana Padano, oven-roasted cherry tomatoes

Teriyaki Glazed Supreme of Salmon on pok choi and shitake mushrooms, ginger and lemongrass cream

Gremolata Dusted Fillet of Salmon, leek, fennel and asparagus ragout, saffron butter emulsion

Baked Fillet of Atlantic Cod, garden peas, crispy pork belly, chive mash & minted foam

Pan-Fried Tranche of Cod chili & coriander crushed potatoes, grilled asparagus, citrus butter cream

Butter Basted Fillet of Red Snapper, smoked salmon and watercress risotto, lemon & extra virgin olive oil drizzle

Thyme Marinated Fillet of Monkfish, leek, fennel and asparagus ragout, wild mushroom nage

Crisp Fillet of Sea Bass, red onion soubise, braised pear onions, 'cocotte' potatoes, salsa Verde

Fried Fillet of Sea Bass confit baby potatoes, grilled asparagus, caper and raisin butter

Pan-Seared Yellow Fin Tuna, Jerusalem artichoke puree, wilted organic spinach, yellow pepper coulis (supplement)

€3.50



VEGETARIAN MAINS

Escalope of Halloumi Cheese, tomato & mint coulis, peppered rocket and oven roasted baby potatoes

Wok-Fried Asian Vegetables with tofu and crispy fried Thai egg noodles

Spinach and Ricotta Cheese Tortellini with basil cream sauce, shaved Grana Padano

Wild Forest Mushroom Risotto gratinated with organic goat's cheese, oven roasted cherry tomatoes, herb oil

Spiced Moroccan Couscous on char-grilled courgettes with panko crumbed free-range egg

Butternut Squash & Leek Quiche with a bouquet of seasonal garden greens, spicy tomato salsa

Thai Green vegetable Curry, mixed vegetables in Thai green curry sauce served with jasmine Thai rice

Tian of Grilled Mediterranean Vegetables gratinated with organic goat's cheese, bell pepper coulis, basil pesto

Warm Tart of Charred Courgettes, goat's cheese cream, confit tomatoes, rocket pesto.



DESSERTS

Classic Profiteroles with butterscotch cream and Chocolate-amaretto sauce

Passionfruit Crème Brûlée, caramelized brown sugar, "Nam Doc Mai" mango sorbet

Teardrop of Dark & White Chocolate Mousse, forest berry ragout, vanilla scented cream

Gianduja Semi-Freddo, hazelnut and chocolate frozen parfait, caramelized hazelnuts and Amarena cherries

Organic Yoghurt & Strawberry Cream, vanilla-pistachio tuile

Strawberry Pavlova, light & crispy meringue nests, vanilla scented cream and toasted almond slivers

Dark Chocolate Truffle Tart, stem ginger ice cream, kumquat-vanilla ragout

Trilogy of Italian Desserts: Tiramisu, panna cotta and strawberry cannoli cones

Forest Berry Cheesecake "Deconstructed" Quenelles of Cheesecake with biscuit crumb, seasonal berries & coulis

Rosa Pepper Marinated Strawberry Carpaccio, grand Marnier sabayon, lemon-bergamot sorbet (supplement)

€ 2.00

Price for a three-course dinner:

€58.00 per person

Price for a four-course dinner:

€65.00 per person

Price for a five-course dinner:

€72.00 per person



Please find below the selection of our wedding buffet menus:

THE INTERNATIONAL EXPERIENCE BUFFET

Appetisers and refreshing salads

Antipasti with International Cold Cuts

Whole Poached Salmon "Bellevue"

Selection of Smoked & Marinated Seafood

Grilled Mediterranean Vegetables with Balsamic Vinegar

Traditional Village Salad

Potato Salad with Crispy Bacon and Cornichons

Green Asparagus with Italian Vinaigrette

Shrimp, Avocado & Black Olive Salad

Caesar Salad with parmesan shavings & Garlic Croutons

Selection of mixed garden greens & vegetables

Selection of dressings & condiments

Cypriot Dips: tahini, tarama, tzatziki

Rocket Salad Leaves with Almond Slivers and

Cherry Tomatoes

Pickled Vegetables

Main courses

Roasted chicken breast, wild mushrooms, Marsala jus

Sautéed strips of beef in a pepper cream sauce

Medallions of pork, caramelized apple, grain mustard jus

Spanish Seafood Paella

Baked Salmon on spinach a la crème, sautéed shrimps

Porcini Mushroom ravioli with cream sauce

Basmati Rice

Roasted New Potatoes with Butter & Green Herbs

Selection of Garden Vegetables

Carving station

Slow-Cooked Roasted Beef, Roast Lamb Leg and Loin

Selection of Mustards, Red Wine Sauce and Horseradish Cream

Desserts and cheeses

International Cheese Board with Fruit and Crackers

Wide Selection of Dessert Specialties from around the world

Selection of Fresh Fruit



A TASTE OF CYPRUS BUFFET

Appetisers and refreshing salads

Marinated Octopus in Olive Oil and Oregano

Village Salad with Feta

Rocket Salad with Cherry Tomatoes

Beetroot with Garlic in Olive Oil and Red Vinegar

Potato Salad with Capers and Onions

Artichokes in Olive Oil and sliced Olives Marinated Mushroom Salad

Black and Green Olives

Tahini, Tarama, Tzatziki

Fried Aubergines with Yoghurt and Garlic

Hiromeri with Melon and fresh Mint

Smoked Lountza with Fruit

Feta and Kefalotyri Cheese

From the charcoal grill

"Sheftalies"

Pork and Chicken Souvla

Grilled Halloumi and Lountza

Main courses

"Moussaka" baked meat & vegetable pie

Pourgouri (Cypriot Couscous)

Lamb Kleftiko

Beef Stifado

Deep fried calamari

Ravioli with Halloumi Cheese

Cyprus-style Roast Potatoes

Grilled Mediterranean vegetables

Selection of Cyprus Bread

Desserts

Fresh Seasonal Fruit

Variety of local desserts including:

Baklava, Galaktopoureko, Mahalepi, Assorted Candied Fruit in Syrup,

Semolina cake with orange syrup.

Chocolate Mousse

Forest Berry Cheesecake

Seasonal Fruit Tartlets



BARBECUE BUFFET

Appetisers and refreshing salads

Antipasti with International cold cuts

Platter with local & international cheeses

Grilled Vegetables with Balsamic Vinegar

Traditional village salad with feta cheese

Caesar Salad with Crispy Prosciutto

Potato Salad with crispy bacon and cornichons

Pasta Salad with basil pesto & sundried tomato

Mediterranean seafood salad with black olives

Green asparagus with Italian vinaigrette

Shrimp, avocado & black olive salad

Sweetcorn salad with bell peppers & parsley

Caesar salad with parmesan shavings & garlic croutons

Selection of mixed garden greens & vegetables

Mexican Guacamole & Cheese Salsa

Mixed Pickled Vegetables

A wide variety of Dressings

Hot specialities

Catch of the Day with Lemon and Olive Oil

Lamb Chops with Garlic & Thyme

Medallions of beef fillet with garlic butter

Mini Burgers with Cheese and Caramelized Onions

Seafood Kebabs with lemon & Herbs

Pork & Chicken Souvla

Grilled Halloumi & Lountza

Cyprus Sausages

"Sheftalies"

Corn on the Cob

Baked Jacket Potatoes

Selection of Seasonal Vegetables

Penne Pasta with Tomatoes, Mushrooms and Cream Sauce

Desserts

"Rum Savarin"

Brownies with Pecan Nuts, Pistachio Crème Brûlée, Chocolate Mousse, Selection of Seasonal Fruit,

Strawberry Cheesecake, Chocolate and Banana Tart, Cherry Clafoutis Fruit Tartlets.

Price for 40-60 guests:

61 persons upwards:

€60.00 per person €58.00 per person

Please note that the above buffets can be prepared for a minimum of 40 persons



MEZE

In Cyprus, we are well-known for what we call Meze; a selection of various dishes from appetisers to main courses and sweet temptations which are all served to your table.

Please note that Meze is available only at the Mediterraneo Tavern and at the Brasserie Messina.

TRADITIONAL MEAT MEZE...

Starters

Olives and assorted Pickles

Cypriot Village Salad

Assorted Dips (Tahini, Taramas, Tzatziki, Hummus, Tyrokafteri)

with Warm Pitta Bread

Marinated Rocket with Olive Oil and fresh Lemon Juice

Hiromeri with Kefalotyri Cheese

Main Courses

Pourgouri (Cypriot Couscous)

Keftedes (Meat Balls)

Halloumi Cheese Ravioli

From our char-coal grill

BBQ-style Chicken marinated with local herbs

Grilled Halloumi, Lountza and Cyprus Sausages

Lamb Chops flavoured with fresh Rosemary and Virgin Olive Oil

Beef Medallion with local Herbs

Fillet of Pork served with Red Wine and Coriander Roasted Spring Potatoes flavoured with Garlic and Thyme Mediterranean Grilled Vegetables

Desserts

Galaktopoureko Baklava

Daktyla (stuffed pastry with nuts)

Orange Semolina Cake

Chocolate Brownies

Seasonal Fruit Tartlets

Candied Fruit

Sliced Fresh Fruit

Please note that "Meze" can be prepared for a minimum of 25 persons €58.00 per person



MEZE FROM THE SEA...

Starters

Assorted Smoked Fish

Cypriot Village Salad

Olives & Assorted Pickles

Tuna Tartar with citrus & mustard dressing

Assorted Dips (Tahini, Taramas, Hummus, Tyrokafteri)

Marinated Rocket with Olive Oil and fresh Lemon Juice

Warm Pitta Bread

Main courses

Grilled Octopus served with Olive Oil and Oregano

Grilled Tiger Prawns

Grilled Calamari with Olive Oil and Balsamic Vinegar

Sword Fish Medallions with Olive Oil and Lemon Dressing

Pourgouri (Cypriot Couscous)

Whole fish - Catch of the Day

Halloumi Cheese Ravioli

Cyprus Style Roasted Potatoes

Grilled Mediterranean Vegetables

Desserts

Galaktopoureko Baklava

Daktyla (pastry stuffed with nuts)

Orange Semolina Cake

Chocolate Brownies

Seasonal Fruit Tartlets

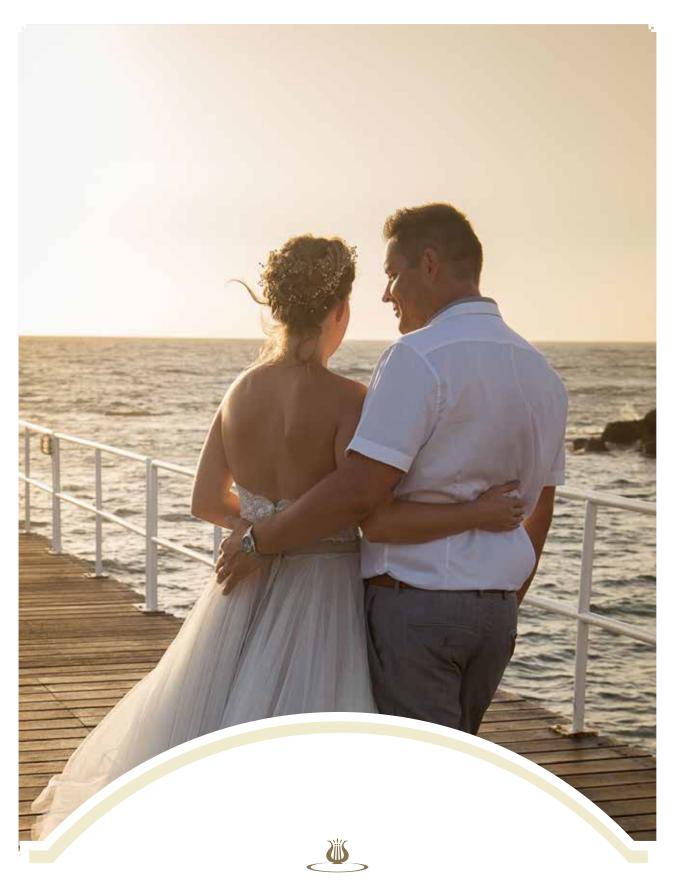
Candied Fruit

Sliced Fresh Fruit

Please note that "Meze" can be prepared for a minimum of 25 persons

€62.00 per person





GENERAL INFORMATION TERMS & CONDITIONS

GENERAL INFORMATION - TERMS AND CONDITIONS

Number of people attending your event:

- 1. Should the function last more than one day and the number of persons varies, please attach a detailed programme.
- 2. The customer should notify the hotel in writing with the names of the persons authorised to sign for any extras (not included in the agreement).
- 3. Please provide provisional numbers at the time of booking. The hotel reserves the right to agree to a minimum number to be charged for the event at this time. Commercial clients will be charged for the contracted numbers of guests and the hotel reserves the right to charge for agreed numbers should there be a shortfall.
- **4.** Final confirmation of the number of participants should be given four (4) days prior to the event. This number should be no less than 90% of the initial quoted number. Otherwise, the hotel reserves the right to adjust quoted rates accordingly.
- 5. The final charge will be based on the final number provided with a 5% deviation. For example, if the final confirmed number is 200 persons, the minimum amount of participants to be charged will be 190 persons. The hotel will be obliged to be prepared for 210 persons. However, all participants over and above the final number will be charged.
- **6.** Upon your arrival at the hotel a meeting will be arranged with our Wedding Coordinator to re-check and finalise all details of your wedding.

Food and beverage

No wines, spirits, food or beverage may be brought into the grounds and premises of the hotel by or on behalf of the client or any guests for consumption within the hotel premises.

Entertainment

The Elysium assumes responsibility only for the services booked/provided by the hotel.

Any other arrangements are made between the "Client and Company" and are subject to the hotel's prior approval.

The customer should inform the hotel of any musicians or any other type of third party entertainment and for any booths or other technical installations that may be required. The hotel reserves the right to prevent the entrance of any third party in order to ensure the smooth operation of the hotel.

Performance times are limited to the following hours:

- · Outdoor venues: 23:00hrs
- Indoor venues: 01:00hrs

Substitute/Location

The hotel reserves the right to substitute any product if the product requested is not readily available. The hotel also reserves the right to relocate any function to accommodate final numbers or any refurbishment requirements.

Etiquette:

The hotel reserves the right to judge acceptable levels of noise or behaviour of the client, his guests, representatives or contractors (including, but not limited to, persons engaged by the client to provide entertainment or other services). The client must ensure compliance with the hotel's directions regarding noise and behaviour.

The hotel generally reserves the right:

- to exclude or eject any person from the event or the hotel if it reasonably considers such person to be objectionable
- to terminate the Contract and stop the event if necessary, without liability for any refund or compensation, in order to prevent or terminate unacceptable noise or behavior The hotel is strictly a non smoking venue except for in designated areas in accordance with the law in Cyprus.

Advertising:

The client shall not use the Elysium's name or trademarks without prior written permission.

Also, if the general public is to be admitted to the function, the client shall always show the material produced with the name and trademarks to the Elysium in advance, for approval.

Signage:

The customer may install signs, panels or posters related to the event in areas and positions approved by the hotel.

Licensing:

Where the function involves the performance of literary, dramatic or musical works and/or the playing or showing of copyrighted sound-recording films, broadcast or other material, the client hereby warrants that they will obtain all necessary licenses or permissions required prior to the date of the function. The client shall indemnify the Elysium if they fail to obtain such licences or permissions.

Liability:

All equipment provided by the hotel has to be returned in the same working order as received. Charges will apply if the client fails to do so.

Deliveries:

If you would like to have material delivered for your event, please inform the hotel of the number of the expected boxes and of the following details:

- Date of event
- · Company name
- · Name of on-site contact
- Time of delivery

In case of breach of any of the above terms and conditions, the hotel reserves the right to cancel the whole event, without obligation to return the down payment.

In order for the wedding to take place at the Elysium:

- The couple must be residents at the hotel for a minimum of five nights.
- The wedding cocktail reception and dinner reception must take place on the hotel premises on the sameday
 as the wedding ceremony.
- The wedding cake must be purchased from the hotel.
 The Elysium's in house hairdressing and beauty salon services must be used.
- External suppliers are not permitted to operate on the hotel's premises
- Services associated with entertainment, photography, floral arrangements and transportation must be organised through the hotel's wedding coordinator.
- The proposed wedding date and time must be communicated to the hotel before reservations are made with the local Municipality or Church. This will enable the hotel's wedding coordinator to make all necessary arrangements in a timely manner.
- Only one wedding per day is held on the hotel grounds.
- Wedding guests not in residence may use the hotel's leisure facilities i.e. indoor/outdoor swimming pools and adja cent areas for a supplement, subject to availability. A wedding coordination fee of €290.00 applies.
- Please note that in the event that the wedding ceremony does not take place at the hotel, the above terms and conditions still apply.



Dear Gues	
	e to inform you that upon final reconfirmation a non-refundable deposit of €450.00 is required. t of the remaining balance should be made prior to the wedding day.
A. In order to Please charge r	confirm your function, a non-refundable deposit of €450.00 is required: ny credit card
VISA N	Master card American Express
Number:	Expiry:
hereby confir	rm that I would like to preauthorise the Elysium to charge my above credit card for the amount of €450.00
Authorisation	signature: :
Please print au	ithorisation name:
_ast name: :	
irst name: :.	
Please attac	ch the following:
	ont and back of credit card with signature the Passport picture page
B. The remain	ning balance should be settled four days prior to the wedding day
C. Any extra	charges of your event should be settled on the next day
Trusting the al	pove is to your satisfaction, we remain at your disposal for any further information or clarification you may
We thank you ervice at all tii	i for considering the Elysium as the venue for your event and we would like to assure you of our utmost mes.
Sincerely Your ELYSIUM	
Elizabeth M	
Elizabeth Mui	g Coordinator

