



— AMATHUS LIMASSOL —

GENERAL WEDDING INFORMATION

GIVE US THE OPPORTUNITY TO MAKE THE HAPPIEST DAY OF YOUR LIFE, AN ETERNAL MEMORY!

Your wedding day should be an unforgettable one! We, at the Amathus Beach Hotel Limassol, know how to organise every single detail on this very special day. Our wedding professionals undertake to design wedding packages with personalised services to suit every couple, and fulfil every wish, in order to make this day, an unforgettable experience. After all, we are in Cyprus, the Island of Love, the birthplace of Aphrodite, an ideal venue that matches perfectly for the organisation of your wedding!

OUR SERVICES

The luxury of space coupled with our extraordinary service, make the Amathus the perfect choice for your wedding!! No effort will be spared to ensure that your Wedding Ceremony, Cocktail Reception or Gala Dinner, held indoors or outdoors, is graced by impeccable service, immaculate presentation and creative decoration, all calculated to enhance the image and prestige of our esteemed patrons.

The sole aim of our dedicated Banqueting Team is to exceed your expectations through the consistent quality service delivery from the initial contact request to your departure from the hotel.

ADDED VALUE FEATURES

For couples getting married in Cyprus, staying at the Amathus Beach Hotel Limassol for **minimum five nights**, we offer the following complimentary amenities:

- ✿ Room upgrade from Superior Inland View to Superior Sea View or from Superior Sea View to Junior Suite Sea View, subject to availability
- ✿ Flowers in room on arrival
- ✿ Fruit basket and bottle of local mineral water upon arrival
- ✿ Chilled champagne and chocolate-covered strawberries for the bride and groom on their wedding day
- ✿ Rose petals on bed on the night of the wedding
- ✿ Amathusia Club Breakfast, complemented with champagne, in room, on the next morning
- ✿ Romantic Bath for Two (Experience the sensory delights of a bathing experience for two. Submit yourselves to the tranquil warmth and melt away stress together).
- ✿ Candlelit Gala Dinner Menu for two and local wine

- VENUES -

CIVIL CEREMONIES

Outdoor Venues with Mediterranean view <i>Weather permitting</i>		
VENUES	Max. CAPACITY	HIRE & SET-UP COST
Lawn and Gardens– <i>East side</i> <i>(can be used only after 19:30 hrs)</i>	150 persons	€ 1.400,00 <i>(up to 40 guests)</i>
Lawn and Gardens– <i>Central part</i> <i>(can be used only after 19:30 hrs)</i>	250 persons	€ 2.900,00 <i>(above 40 and up to 150 guests)</i>
Pier area	100 persons	€ 950,00

Indoor Venues with Mediterranean view <i>Privately</i>		
VENUES	Max. CAPACITY	HIRE & SET-UP COST
Ares Room	100 persons	€ 600,00
Athenaeum Room(s)	120 persons	€ 600,00

** All prices quoted are in Euro (€) and inclusive of VAT and all applicable taxes*

Notes:

- ✿ One Marquee for the wedding couple (if outdoors) and chairs dressed in white covers for the blessing or civil ceremony are included in above hire cost
- ✿ Municipality fees are not included in the above costs

- WEDDING COCKTAIL RECEPTIONS -

Outdoor Venues with Mediterranean view *Weather permitting*

VENUES	Max. CAPACITY	HIRE & SET-UP COST
Lawn and Gardens– <i>East side</i> <i>(can be used only after 19:30 hrs)</i>	150 persons	€ 1.400,00 <i>(up to 40 guests)</i>
Lawn and Gardens– <i>Central part</i> <i>(can be used only after 19:30 hrs)</i>	2,000 persons	€ 2.900,00 <i>(above 40 and up to 150 guests)</i>
Pier area	150 persons	€ 950,00
Athenaeum Terrace	150 persons	€ 450,00
Blue-breeze Terrace <i>(section)</i> <i>(Excluding Saturdays)</i>	50 persons	€ 600,00
Fresh Bar deck <i>(can be used only after 19:30 hrs)</i>	70 persons	€ 700,00

Indoor Venues with Mediterranean view *Privately*

VENUES	Max. CAPACITY	HIRE & SET-UP COST
Ares Room	150 persons	€ 600,00
Ares Foyer (without view)	80 persons	N/A
Athenaeum Room x 1	30 persons	€ 450,00
Athenaeum Room x 2	100 persons	€ 600,00
Athenaeum Room x 3	150 persons	€ 850,00
Athenaeum Room x 4	220 persons	€ 900,00

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- WEDDING DINNERS -

From an intimate dinner for two persons up to a dinner for 400 persons, a selection of various indoor and outdoor venues is listed below in order to host your esteemed event. Please note that advanced reservations will secure your choice of venue.

Outdoor Venues with Mediterranean view <i>Weather permitting</i>		
VENUES	Max. CAPACITY	HIRE & SET-UP COST
Pier area	100 persons	€1.000,00
Limanaki Fish Restaurant	50 persons	Reserved section – non private
Lighthouse Bar <i>(Fridays & Saturdays not available)</i>	60 persons	€ 800,00
Gardens and Lawns <i>(can be used only after 19:30 hrs)</i>	400 persons	€ 6.000,00

Indoor Venues with Mediterranean view <i>Privately</i>		
VENUES	Max. CAPACITY	HIRE & SET-UP COST
Thalassa Restaurant <i>(existing furniture)</i>	120 persons	€ 600,00
Demetra Ballroom <i>(round tables)</i>	250 persons	€1.000,00
Ares Room	90 persons	€ 600,00
Demetra & Ares Ballrooms	400 persons	€ 1.400,00

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Notes:

The following discounts will apply should the wedding couple is staying in the Amathus Beach Hotel Limassol for a duration of minimum 5 nights and the minimum attendance of the guests is 20 persons:

- ✿ If two events bearing a venue hire are booked, then a 15% discount will apply on total venue hire cost
- ✿ If three events bearing a venue hire are booked, then a 25% discount will apply on total venue hire cost
- ✿ All above venues can be made available subject to availability by the time of confirmation
- ✿ Chair covers, room hire & set up charges and all applicable taxes, are included in the above prices. Chiavari chairs hire fee, delivery and pick-up from hotel, are not included in above prices

- MUNICIPALITIES / TOWN HALLS -

YERMASOYIA MUNICIPALITY

Yermasoyia Municipality which is only 10 minutes distance from the hotel (by car) or at the hotel grounds (indoors or outdoors). Legal paper work must be arranged by the couple with the Yermasoyia Municipal Centre.

Instructions for the arrangement of Civil Weddings:

People who wish to have a civil wedding in Cyprus must apply in person to the Officiator of Marriage Services at the Municipality of Yermasoyia. Some of the necessary documents required are the following:

1. Passports
2. Declaration of being single/divorced/widow/er
3. Divorce certificate (absolute degree)
4. Death certificate
5. Birth certificate
6. Confirmation of being single/divorced issued by the Ministry of Interior Nicosia (for the Cypriots)
7. Certificate for Thalassaemia (for the Cypriots).

- WEDDING FLORAL DECORATIONS -

Our florist will be pleased to design floral decorations of your choice.

Description	Euro - each from
Bride's Flower Bouquets	
Round Bouquet	€ 80,00
Hand Tied Bouquet	€ 95,00
Bridesmaid's Bouquet	
Bridesmaid's Bouquet	€ 40,00
Button Hole (each)	€ 8,00
Outside Venue Decoration (Pier and Grass area)	
Hanging Flower Arrangements	€ 90,00
Standing Flower Arrangements	€ 225,00
Ceremony Table Arrangement	€ 80,00
Corridor (Cream carpet with artificial rose petals and lanterns)	€ 140,00
Corridor (Hanging Flower Arrangement on chairs)	€ 15,00
Inside Venue Decoration	
Standing Flower Arrangements	€ 225,00
Ceremony Table Arrangement	€ 80,00
Corridor (Hanging Flower Arrangement on chairs)	€ 15,00
Corridor (lanterns and rose petals)	included
Wedding Dinner Decoration	
Round Table Flower arrangement <i>(for a round table of 10 persons – with candles)</i>	€ 90,00
Small oval table Flower arrangement	€ 75,00
Big oval table Flower arrangement	€ 85,00
Flower arrangement for the Buffet	€ 95,00

Note: above prices include roses and orchids. For any other flowers, prices will be quoted on request.

- WEDDING CAKES -

Our talented Pastry Chef and his brigade will be more than proud to present the wedding cake of your dreams for this special day

Description	Euro - each
One-Tier Sponge-based cake filled with fruit and cream and covered with white fondant and decorated with fresh flowers (serves approximate 20 persons)	€ 140,00
Two-Tier sponge based cake filled with fruit and cream and covered with white fondant and decorated with fresh flowers (serves approximate 40 persons)	€ 240,00
One-Tier Traditional (dry) fruit cake covered with white fondant and decorated with fresh flowers (serves approximate 20 persons)	€ 150,00
Two-Tier Traditional dry fruit cake covered with white fondant and decorated with fresh flowers (serves approximate 40 persons)	€ 270,00
Individual Cake Stand A variety of small individual cakes of various flavours and colours to satisfy all tastes (for minimum 30 persons) <i>* Kindly note that a five-day notice is required for this cake</i>	€10,50 per piece
Just Dream About It and Let the Rest on us... Should you have a specific request please contact us in advance with details of your ultimate dream cake.	Price on request

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- ENTERTAINMENT SUGGESTIONS -

Whatever your personal taste, we can arrange the perfect musical accompaniment to your celebration.

A variety of entertainment proposals is listed below:

FOR COCKTAIL RECEPTIONS (up to 2 hours performance)	Euro
One person: (piano or saxophone, guitar, violin, accordion or trumpet)	€350.00
Duo: keyboard and saxophone	€700.00
Trio: piano, saxophone, female singer	€950.00
Four-piece band: piano, saxophone, female singer, percussion	€ 1.300,00
Classical quartet: cello, viola and 2 violins	€1.300,00
For additional person (singer, trumpet, guitarist)	€300.00
FOR DINNERS / WEDDING DINNERS (performance of up to 5 hours maximum)	Euro
Four-piece band: keyboard, male & female singer, bouzouki (* price includes Sound Engineer)	€ 1.600,00
For any extra person (female singer, violin, guitarist, percussion and saxophone)	€300.00
Repertoire: Greek and International pop music for dancing	
DJ Disco (up to 4 hours) Our experienced DJ may perform music from the 30's up to the latest hits according to your preference.	From € 650,00

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- WEDDING PHOTOGRAPHS & VIDEO -

Description	Euro
WEDDING SPECIAL PACKAGE:	
1 CD with photos in High Resolution taken during the Wedding Ceremony, the Cocktail Reception and one hour during the Wedding Dinner (maximum duration of 3 hours)	€ 750,00+VAT
Additional Hour (photographer)	€ 130,00+VAT
Video recording of all above (maximum duration of 3 hours)	€ 650,00+VAT
Additional Hour (video recording)	€ 130,00+VAT
PACKAGE A:	
1 Wedding Album with 30 photos (15x20cm) (taken during the wedding ceremony)	€ 700,00+VAT
PACKAGE B:	
1 Wedding Album with 30 photos (15x20cm) (taken during the wedding ceremony) + Video recording of wedding ceremony	€ 1,250,00+VAT
3 original DVD's supplied	
PACKAGE C:	
1 Wedding Album with 30 photos (15x20cm) (taken during the wedding ceremony) + Video recording of wedding ceremony + Photos + Video recording of party (max. 1 hour)	€ 1.500,00+VAT
3 original DVD's supplied	
PACKAGE D:	
Digital Album Book (30x30cm) 25 pages incl. about 80 photos (taken during the wedding ceremony)	€ 1.650,00+VAT
PACKAGE E:	
Digital Album Book (30x30cm) 25 pages incl. about 80 photos (taken during the wedding ceremony) + Video recording of wedding ceremony	€ 2.400,00+VAT
3 original DVD's supplied	
PACKAGE F:	
Digital Album Book (40x60cm) 25 pages incl. about 80 photos (taken during the wedding ceremony) + Video recording of wedding ceremony + Photos and Video recording of party (max 1 hour)	€ 2.700,00+VAT
3 original DVD's supplied	

Notes

Events should follow each other, without any breaks in between

Regarding Packages C-F, a CD with all photos will be given to the client in order to select the best photos, and the albums will be mailed to the client 2-4 weeks upon receipt of their order.

For Packages A & B, the albums will be given to the client before departure. Kindly note that the photographer will need about 4 days to work on the photos and print them.

Optional Extras (in addition to the above packages)

Art Photo Session Trip (outside the resort)

- Bronze Package (duration about 1 hour, Limassol area) € 190,00 + VAT
- Silver Package (duration about 1.5 hour) € 300,00 + VAT
- Gold Package (duration about 2 hours) € 470,00 + VAT
- Platinum Package (duration minimum 5 hours) € 775,00 + VAT

Sunset photos € 190,00 + VAT

Each extra photo (size 15x20cm) € 8,00 + VAT

Each extra digital album book

- Size 20x30cm (applicable for Package F) € 470,00 + VAT
- Size 20x40cm (applicable for Packages D&E) € 560,00 + VAT

All photos taken on CD

- Package A&B € 210,00 + VAT
- Package C&D € 300,00 + VAT
- Package E&F € 470,00 + VAT

** All prices quoted are in Euro (€) - VAT is charged extra*

- ONE - HOUR COCKTAIL RECEPTIONS 20 21 -

(Beverages only)

Traditional Local Cocktail Reception

Red and white house wines
Zivania
Commandaria
Brandy Sour
Local beers
Soft drinks
Non-alcoholic fruit punch

Charges

25-50 persons	€25.00 per person
51-100 persons	€23.00 per person
100+ persons	€22.00 per person

Amathina International Cocktail Reception

(ordinary spirits)

Campari
Vodka
Gin
Rum
Ordinary Whisky
Selected Cyprus wines
Sparkling wine
Local beers
Soft drinks
Fruit punch (with/without alcohol)
Sparkling water

Charges

25-50 persons	€30.50 per person
51-100 persons	€28.00 per person
100+ persons	€27.00 per person

Amathina Luxury Cocktail Reception

(ordinary and deluxe spirits)

Whisky: Chivas Regal, JW Black Label, Glenmorangie,
Glenfiddich
Vodka: Grey Goose, Belvedere, Beluga noble
Gin Mare, Opilhr Gin, Bombay Sapphire
Rum Diplomatico Mantuano, Pyrat XO Reserve,
Bacardi Reserva
Prosecco Superiore DOCG, Zardetto Sparkling wine
Selected imported wines
Local and imported beers
Fruit punch (with/without alcohol)
Soft drinks
Sparkling water

Charges

25-50 persons	€33.50 per person
51-100 persons	€31.50 per person
100+ persons	€30.50 per person

Above Cocktail Receptions will be accompanied by a selection of nuts, tortilla crisps, crudities and a variety of local and international dips.

Prices include VAT and Service Charge.

SELECTION OF COLD CANAPES

- Smoked salmon on whole grain rolls with mustard mayonnaise
- Marinated salmon with cream cheese rolled in soft tortilla
- Smoked salmon tartar on whole grain rolls, rose caviar, sour cream
- Smoked tuna on rye bread with pickled ginger and wasabi mayonnaise
- Mini tartlets with cocktail shrimps and guacamole
- Mini tartlets with crab meat salad and salmon caviar
- Parma ham with sweet melon
- Hiromeri on sesame rolls with seasonal fruit
- Roast beef with horseradish cream rolled in soft tortilla
- Brie cheese on brown rolls with citrus chutney
- Mozzarelinia with cherry tomatoes on ciabatta bread
- Blue cheese mousse with dry figs and walnuts

- DINNER MENU CREATIONS 20 21 -

Please find here below a selection of appetizers and hot starters, soups, sorbets, main courses and dessert dishes in order to create a set menu that better suits your taste. The price will depend on the selection of main course dish as specified below for a creation of a three-course menu (Appetizer, main course, dessert). Should you wish to extend your selection please choose one or two additional courses in order to create a four or five course set menu.

Please note that a sorbet cannot follow a soup. Prices will be modified accordingly.

Menu should be the same for all guests.

APPETISERS

Salmon tartar with ginger lime sauce, tuna tataki, Ponzu sauce and black caviar
Pan-seared sea scallops wrapped in crispy Italian pancetta, avocado mousse, crispy parmesan and micro salad
Smoked Scottish salmon, Alaska king crab cannelloni, avocado salsa
Avocado tartar, black tiger prawns, mango ginger salsa
Terrine of mushroom and artichoke, crispy green salad, goat cheese, truffle vinaigrette, black olive crostini
Duo of foie gras "Crème Brûlée, foie gras confit", smoked duck breast and fig compote
Prosciutto St. Daniel, bocconcini mozzarella, oven dried cherry tomatoes, black olives tapenade, crispy salad, aged balsamic glaze
Spiced smoked Angus beef Carpaccio, garden greens salad, citrus Dijon mustard dressing

HOT STARTERS

Lobster ravioli, orange poached salmon, light langoustine bisque aromatised with lemongrass	€15.00
Pan fried medallion of foie gras, duck leg confit, caramelized kumquat, honey lime ginger butter sauces	€15.00
Sous vide pigeon breast, forest mushroom ragout, port wine sauce	€14.00
Wild mushroom champagne risotto, cream cheese	€13.00
Tiger prawns, Alaska king crab t cake, coconut curry sauce	€14.00
Fillet of red mullet on saffron fennel ragout, black mussels, lobster bisque	€14.00
Caramelized scallops, Jerusalem artichokes mash, granny smith apples strips, truffle foam	€14.00

SOUPS

Artichoke and green asparagus cappuccino, focaccia croutons	€5.50
Celery soup with marinated tomato concasse	€5.50
Roast pumpkin bisque, duck rillettes, mastic foam	€5.50
Lobster bisque, truffle foam	€5.50
Carrot cream soup aromatic with orange and ginger	€5.50

SORBET

Melon sorbet flavoured with mint	€5.50
Lime flavoured with basil	€5.50
Mandarin sorbet	€5.50
Pink champagne sorbet	€5.50

MAIN COURSES – FISH

Fillet of sea bass, fennel ragout, caviar beurre blanc, parsley new potatoes	€68.00
Roasted salmon fillet with crab meat and herbs crust, lime butter sauce, root vegetables, Parisian potatoes	€71.00
Citrus poached fillet of cod, capers parsley butter sauce, caramelized chicory, pearl potatoes	€66.00
Teriyaki black cod fillet, pak choi, oyster mushroom	€78.00
Ballotine of turbot, tiger prawns, shellfish cream sauce, baby root vegetables, pearl potatoes	€81.00

MAIN COURSES - MEAT

Thyme and garlic roasted lamb loin, lamb jus, savoyard potatoes, tian of roasted vegetables	€68.00
Corn-fed chicken breast filled with forest mushroom, thyme jus, confit new potatoes, fresh marked vegetables	€64.00
Pan roasted duck breast, spiced apple crumble tart, honey ginger pepper sauce, confit new potatoes, fresh marked vegetables	€66.00
Pan-fried Angus beef rosette, foie gras confit, truffle sauce potato cake, green asparagus, baby carrots, cauliflower mash	€74.00
Slow roasted milk fed veal tenderloin, morel sauce, gratin potatoes, celeriac mash, baby carrots, green asparagus	€76.00
Slow roasted Irish beef tenderloin, chanterelle sauce, veal shank cannelloni, truffle jus, dauphinoise potatoes, seasonal vegetables	€76.00
Pork tenderloin rosette, truffle jus, Asian style belly pork, gratin potatoes, celeriac mash, baby carrots, green asparagus	€68.00

DESSERTS

Chocolate walnut tart with rosewater Panna Cotta and Chios gum gelato
Avola fruit rouge – white chocolate cake with pistachio biscuit and red fruits
Baked cheese cake with yoghurt gelato and black cherries
Apple crumble with cinnamon gelato and vanilla sabayone
Almond macaroon with chocolate Panna Cotta and bergamot gelato

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- INTERNATIONAL BUFFET MENU 2021 -

MOUTHWATERING SALADS & APPETISERS

Asparagus vinaigrette	Forest mushroom salad
Blue cheese Caesar salad	Mini mozzarella balls with oven dried cherry tomatoes and fresh basil
Indian potato salad	Radicchio Avocado, mango shrimp salad
Shrimps and dried figs salad with walnuts	Marinated grilled Mediterranean vegetables with feta cheese
Baby Rocket leaves, parmesan flakes, pomegranate olive oil and balsamic	Marinated seafood salad with dill, fennel, olive oil and lime
Baby spinach salad, honey, mustard sauce	Fattoush salad with fried halloumi
Pâté (two kinds)	Garden mixed leaves, sun-dried tomatoes, cucumber sticks, cherry tomatoes, croutons, tortilla chips, mixed pickles
Steamed prawns	Guacamole, eggplant salad, tarama, tahini, houmous, tirokafteri
Classic Greek salad	
Sliced feta cheese with oregano and olive oil	
Tabouleh	
Mustard dressing, French dressing, Cocktail sauce, Italian dressing	

MIRROR DISPLAY

Whole fresh poached salmon	Smoked and marinated salmon
Italian antipasti (Prosciutto Saint Daniele, Bresaola, Coppa, Serano ham, smoked duck breast)	

HOT SPECIALITIES

Pan-fried seabass fillet with prawns and mussels on lobster cream sauce	Roast beef tenderloin with forest mushroom sauce
Chicken curry with coconut milk	Egg fried basmati rice with vegetables
Roasted salmon with mustard and green herb crust	Mushroom tortellini with carbonara sauce
Slow roasted shoulder and rack of lamb ratatouille with lamb jus	Roasted new potatoes with green herbs
	Fresh market vegetables

FROM THE GRILL

Mexican chicken breast, B.B.Q pork flamanzeri, sheftalia, halloumi, garlic mushrooms

CARVERY STATION

Smoked Asian style belly pork, sweet chilli sauce	Roasted leg of lamb with herb crust, lamb jus-French mustard
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SWEETS & FRUIT EXTRAVAGANZA

Black Forest	Avola
Chocolate pistachio	Pistachio nougatine
Low fat	Bounty
Operetta pistachio	Baked cheese cake
SacherTorte	Peach tart
Cherry clafoutis tart	Kalo prama
Crème brûlée	Sourotta
Shots Normand	Panna Cotta
Glika koutaliou	Fruit salad
Fresh fruit display	International cheese platter

(minimum 80 persons required)

- PAYMENT & CANCELLATION POLICY -

Terms & Conditions

- The above proposal is subject to availability and is binding only upon final written confirmation.
- Price quoted applies for the specific number of persons stated in this offer and allows a negative disclosure of 10%.
- A final confirmation of the exact number of guests is mandatory 72 hours prior the event and is binding as a minimum charge.
- In case updated number of attendants is not received by the Hotel 72 hours prior to the event, then the above quoted number will be charged as minimum number of attendants.
- If more persons than the given number show up during the event, then the charges will be made based on the actual number of attendants.
- The hotel does not allow food and/or beverage items from outside to be consumed within the premises.

Payment & Deposit Policy

- Upon confirmation, an advance payment of 15% of the total value or €500.00 (five hundred Euros) – whichever is higher - is required and it is non-refundable. The advance payment is compulsory to secure booking of the event.
- 60 days prior to the event an additional 25% of non-refundable deposit is required.
- The remaining balance should be settled upon the completion of the event.

Cancellation Policy

- In case of cancellation the following cancellation fees will apply:
- More than 90 days prior to the event 15% cancellation fee
- 60-89 days prior to the event 25% cancellation fee
- 30-59 days prior to the event 30% cancellation fee
- 8-29 days prior to the event 35% cancellation fee
- 1 week or less prior to the event 50% cancellation fee