

LOUIS imperial beach

happily ever after

wedding packages



WEDDINGS | HONEYMOONS | VOW RENEWALS | ANNIVERSARIES

WEDDING PACKAGES

Rates are valid for bookings made by 31/12/2025 for weddings taking place up to 31/12/26

CONTACT DETAILS

CEREMONY VENUES

Blessing or civil wedding can take place within the below mentioned hotel premises:

OUTDOOR AREAS

Aphrodite Marquee
Hotel Residents only **€640**
(Decorated Gazebo)

Fontana Sea view Terrace
Hotel Residents only **€640**

INDOOR AREAS

Adonis Hall
Hotel Residents only **€640**
(Decorated)

Decoration includes the set up of the table with white cover and skirting, flower arrangement, 2 candle stands and white covers for the chairs. For further decoration requested by clients, additional charges will apply accordingly

GIFTS FOR THE WEDDING COUPLE

- Upgraded amenities on arrival
- Champagne breakfast for 2 in the room
- Complimentary upgrade to the next category or suite (upon availability)
- Local gift on departure



All prices quoted are in Euros and include all applicable taxes

3 DISTINCTIVE SIGNATURE THEMES

to enhance your chosen setting

SUMMER WHITE

€481 for chrysanthemums for gazebo or terrace decoration
+€82 brides bouquet & cake decoration

€481 for carnations for gazebo or terrace decoration
+€82 brides bouquet & cake decoration

TROPICAL ROMANCE

€481 for gazebo or terrace decoration
+€82 for brides bouquet & cake decoration

MEDITERRANEAN BLISS

€561 for gazebo or terrace decoration
+€177 for bride' s bouquet & cake decoration

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COCKTAIL RECEPTION

Following the wedding ceremony, finger food and canapés reception can be organized at the hotel premises at one of the below mentioned areas:

Fontana Bar Terrace (not private outdoor area)
Mezzanine (private indoor area)

The set up of the area chosen is free of charge for hotel wedding ceremony only. For a non-hotel wedding ceremony (i.e. Town hall, Church, etc.), a setup fee of **€640** will apply for your wedding cocktail reception.

CHAMPAGNES & SPARKLING WINES

Duc de Nicosie Sparkling Wine: **€66**
Henkell Trocken Sparkling Wine: **€81**
Moet et Chandon French Champagne: **€192**

For other alcoholic and/or non-alcoholic beverages, charges will apply as marked on restaurant / bar list. For Finger food & canapés, see attached menu options and prices

WEDDING CAKES

One Tier Round Wedding Cake: **€177**
Additional tier: **€121**



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DINING

Gala wedding dinners can be organized at one of the below mentioned areas:

Pool restaurant area: **€640**
(Private outdoor area)

Empire ballroom: **€800**
(Private indoor room, May to October only)

Amoroza restaurant: Free of charge
(Not private indoor area)

NOTES

1. Should guests wish to book special wedding menus (i.e. cocktails, barbeque, gala dinner, buffet), additional charges will apply for all participants, i.e. hotel residents (all inclusive or not) and non - hotel residents. For special wedding menus, please see the following options and prices
2. Further arrangements for evening entertainment such as disco, live music, dancing shows and photo booth, can be made at additional charge. Please note that it is organized via our wedding coordinator through local suppliers



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COCKTAIL MENUS

COCKTAIL MENU 1

€38 per person

COLD ITEMS

- Prosciutto wrapped in tortilla with cream cheese
 - Mini vol aux vent with baby shrimps
 - Marinated salmon on rye bread
 - Mini tart / confit tomatoes / olive tapenade
-

HOT ITEMS

- Marinated chicken skewers with harissa / yogurt / fig chutney
 - Pork gyros in tortilla pita / tzatziki
 - Asian spring rolls / mango sauce
 - Salmon burger in mini rolls / sweet chilly mayo
-

DESSERTS

- Apple crumbled tart
- Choco brownies topped with cheese

COCKTAIL MENU 2

€41 per person

COLD ITEMS

- Camembert cheese on crispy bread
 - Prosciutto wrapped in tortilla with cream cheese
 - Smoked salmon on rye bread
 - Mini tart with avocado mousse / marinated prawns
-

HOT ITEMS

- Marinated chicken skewers with harissa / yogurt / fig chutney
 - Beef gyros in tortilla pita / tzatziki
 - Salmon burger / sweet chilly mayo
 - Keepeh with mushrooms (coupes with mushrooms)
 - Indian samosas / mango sauce
-

DESSERTS

- Baked cheesecake
- Choco fudge cake
- Fruit tart

WEDDING GALA DINNER

MENU 1

€84 per person

- Marinated salmon Tataki / avocado / beetroots tartare / wild greens / honey miso sauce
- Mushroom velouté soup / almond nuts / basil oil
- Spinach and ricotta tortellini / vegetables / Frascati wine essence
- Stuffed chicken with manouri cheese / chive emulsion
- Seasonal vegetables / crunchy potatoes
- Chocolate espresso cake / hazelnut crunchy
- Freshly brewed coffee & petit fou

MENU 2

€92 per person

- Smoked salmon roulade / scallop' s carpaccio / micro greens / yuzu & honey lemon essence
- Smoked eggplant soup / rusks powder / halloumi bites / basil oil
- Angus beef fillet / foie gras / enoki mushrooms fricassee / koumandaria wine essence
seasonal vegetables / crunchy potatoes cake
- Salty caramel mousse cake / glazed with Valrhona chocolate
- Freshly brewed coffee & petit four

MENU 3

€105 per person

- Tuna tataki / lobster medallions / micro greens / lime basil sauce
- Pumpkin soup / vanilla essence / coconut flakes / crispy fruity bread
- Stuffed beet ravioli / asparagus / walnut sauce
- Milk fed veal fillet / sweet bread sphere / seasonal vegetables / potato cake /
port wine scented juice
- Crescendo chocolate cake / red fruit compote / dark chocolate mousse / raspberry sauce
- Coffee & petit fours

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VEGAN MENU

VEGAN MENU

€87 per person

- Grill Avocado / muhummara / tahini essence / raisings / pomegranate / roasted pine nuts
- Pumpkin soup / coconut milk / carob ru sks
- Pan roasted cauliflower / celeriac pure / apple sticks
- Dark chocolate mousse / crispy biscuits / red berries sauce
- Coffee & petit fours



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BBQ BUFFET MENU

SALADS & DISPLAYS

€92 per person, minimum 50 pax

Greek salad

New potato salad with crispy bacon / whole grain mustard mayo

Coslow salad with pineapples

Rocca salad with sun dried tomatoes

Tomato mozzarella platter / homemade pesto

Grill vegetables platter parmesan flakes

Sea food antipasti

Selection of local and international dips:

Tzatziki, muhumurum smoked eggplant, kalamata olives, green olives

HOT DISHES

Pork kontosouvli traditional style

Chicken souvlaki tandoori style

Homemade mini burger / onion confit

Hoisin pork ribs / smoked BBQ sauce

Honey balsamic lamb cutlets with fresh herbs / harissa yogurt

Sea food souvlaki with lime aroma and olive oil

Grilled vegetables

Corn on the cob

Garlic mushrooms

Grill sausages

Garlic nan bread

Freshly made baked potatoes with herbs

Selection of sauces:

Pepper sauce

Mushroom sauce

Sweet chilly mango sauce

Smoked BBQ sauce

DESSERTS & FRUIT STATION

Selection of local and international sweets

Fresh fruits, a large variety of cheese, chutneys, crostini



WEDDING BUFFET STYLE

MENU 1

€84 per person

SALADS

Greek salad
Rocca salad with sun dried tomatoes
Caesar salad topped with chicken

DISPLAYS

Tomato and haloumi platter
Grill vegetables platter
Sea food antipasti
Avocado wedges
Prosciutto with fresh fruit

INDIVIDUALS

Crunchy maki / rainbow maki / avocado
mousse with prawn

Selection of local and international dips:

Tzatziki, muhumurum, smoked eggplant,
beetroot humus

CARVERY STATION

Slow roast cook beef Angus -
wild forest mushroom sauce / pepper sauce
selections of mustards

HOT DISHES

Rigatoni with oyster mushrooms,
koumandaria wine sauce / fresh cream
Pan seared pork fillet / whole grain
mustard sauce
Stuffed chicken with manouri cheese /
sun dried tomatoes
Lamb rack-herb crust / vegetables
ragout / thyme juice
Salmon medallion / asparagus fricassee
/ chive creamy sauce
Grill calamari / crushed potatoes /
herb olive oil sauce - V
Basmati rice with cashew nuts /
lemon grass / carrots / beans - V
Cannelloni spinach and ricotta wrapped
in Japanese bread crumb
Baby new potatoes with butter and fresh
herbs - V
Seasonal vegetables - V

DESSERTS & FRUIT STATION

Selection of local and international
sweets
Fresh fruit / A large variety of cheeses,
chutneys, crostini

WEDDING BUFFET STYLE

MENU 2

€105 per person

SALADS

Greek salad
Rocca salad with sun dried tomatoes
Caesar salad topped with chicken
Quinoa salad with berries

DISPLAYS

Tomato and haloumi platter
Grill vegetables platter
Sea food antipasti / prawns pyramid
Avocado wedges topped with grana
Padano flakes
Prosciutto with fresh fruit

INDIVIDUALS

Crunchy maki / rainbow maki / avocado
mousse with prawn

Selection of local and international dips:

Tzatziki, muhumurum, smoked eggplant,
beetroot humus

CARVERY STATION

Slow roast beef Angus - forest mushroom
sauce / pepper sauce
Selections of mustards
Baron of lamb - flavor with oregano and
olive oil aroma

HOT DISHES

Rigatoni with oyster mushrooms,
koumandaria wine sauce / fresh cream
Salmon ravioli with lobster creamy
sauce / lemon grass aroma
Pan seared pork fillet / fennel compote
Marinated grill chicken breast basil oil
Herb crust lamb rack / thyme juice
/ vegetables ragout
Salmon medallion / asparagus fricassee /
chive creamy sauce
Grill calamari / crushed potatoes
/ herb olive oil sauce - V
Basmati rice with cashew nuts /
lemon grass / carrots / beans - V
Cannelloni spinach and ricotta wrapped
in Japanese bread crumb
Baby roasted new potatoes with butter
and fresh herbs - V
Seasonal vegetables - V

DESSERTS & FRUIT STATION

Selection of local and international
sweets
Fresh fruit / a large variety of cheeses,
chutneys, crostini

DAY PASS DESCRIPTION

NOTES:

All Inclusive Guests can take advantage of the "all inclusive package" and have lunch or dinner (as their wedding meal) at the hotel' s main restaurant, at no extra charge as per their terms of stay. The hotel undertakes to arrange free of charge the setup of the tables, covered by white linen

Non resident Guests have to obtain day passes at charge and must be shown when ordering at all hotel' s bars and/or restaurants so as to avoid unnecessary charges

Food & Drinks day pass: **€106** per person

Drinks only day pass: **€58** per person



FOOD & DRINKS

- **UNLIMITED LOCAL ALCOHOLIC & NON - ALCOHOLIC DRINKS**
from 10.00 hrs to midnight
including spirits, wine, beer, cocktails, soft drinks, hot beverages etc.
- **BUFFET LUNCH AND BUFFET DINNER**
in the main restaurant
- **MID MORNING & MID AFTERNOON SNACKS**
from 10.30 hrs to 12.00 hrs and from 15.30 hrs to 17.30 hrs
- **AFTERNOON TEA, CAKES & BISCUITS**
daily from 16:30 hrs to 17:30 hrs
- **SELECTION OF ICE CREAM**
from 10.00 hrs to 21.30 hrs

DRINKS

- **UNLIMITED LOCAL ALCOHOLIC & NON - ALCOHOLIC DRINKS**
from 10.00 hrs to midnight including spirits, wine, beer, cocktails, soft drinks, hot beverages etc.

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A romantic couple is shown in profile, holding hands on a rocky shore. The woman, on the left, has long, wavy blonde hair and is wearing a white, long-sleeved, lace-trimmed top and shorts. She is barefoot. The man, on the right, has short brown hair and a beard, wearing a light blue button-down shirt and brown trousers. They are both smiling and looking at each other. The background features a calm sea under a soft, hazy sunset sky. In the foreground, there are some dark, leafy plants and a single black flower on a thin stem.

familyCOLLECTION
by *LOUIS* HOTELS

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