

## Beverage Package

If you would like your own private bar set-up for your ceremony and dinner venue, our dedicated staff can meet your individual needs. You may add your own open bar as well exclusive for you and your guests.



### **Open Bar - Local Unlimited Beverage Package**

Soft Drinks, Juices, Mineral Water, Local Red & White Wine, Local Draught Beer

**€12.00 per person**

### **Open Bar – Premium Unlimited Beverage Package**

Soft Drinks, Juices, Mineral Water, Red & White wine by bottle, Imported Bottled Beer, Imported Vodka, Imported Rum, Imported Gin, Imported Whiskey

**€35.00 per person**

If you wish to have a favorite cocktail of your own, please discuss this with our hotel wedding coordinator to arrange this for you - Price on request.



## Canape Package

### Choice of 6 pieces- €16.00 per person

Why not add more ambience and style to your day with a selection of your favorite canapes and carving stations for your cocktail reception. Creating your own delicious selection of six pieces per guest from a variety of hot or cold canapes and mini sweets served by our waiters. To add something special for your guests we have a separate carving station too.

### Cold Canapes

#### Beef Selection

- Roast Beef Curls with Mustard
- Beef Tortillas with Avocado Mousse & Cheddar

#### Pork Selection

- Pork Loin with Seasonal Fruits
- Fillet of Smoked Ham topped with Orange

#### Chicken & Turkey Selection

- Chicken Tortillas with Avocado Mousse
- Smoked Turkey Fillet on Brown Bread
- Cocktail Chicken Fillet with Camembert Cheese

#### Fish & Vegetarian Selection

- Smoked Salmon Rosettes on Brown Bread
- Salmon Tartare Roulade in Pitta Bread
- Marinated Baby Shrimps with Herbs
- Shrimps Tortillas with Avocado Mousse & Tomato
- Philadelphia Cheese Mousse on Mini Tartlets
- Tuna Fish rolled in Lebanese Pitta Bread

## Hot Canapes

### Beef Selection

- Mini Beef Wellington

### Pork Selection

- Marinated Pork, Souvlaki Skewers
- Traditional Koupa with Minced Meat
- Pork Kebab in Mini Pitta Bread

### Chicken & Turkey Selection

- Chicken Satay with Peanut Butter
- Chicken Wings in Soya Sauce

### Fish & Vegetarian Selection

- Butterfly Prawns
- Shrimps
- Fish Treasure Surprise
- Traditional Spring Rolls
- Halloumi Cheese in Pitta Bread
- Vegetables Samosa
- Cheese Croquettes
- Traditional Mushroom Koupa
- Deep fried Mushrooms

### Mini Sweets Selection

- Selection of Fresh Fruit Tartlets
- Chocolate Éclairs
- Doukissa (Biscuit & Chocolate Cake)
- Walnut Brownies
- Marble Brownies
- Chocolate Truffles
- Strawberries dipped in Chocolate

### Selection of Cypriot Sweets

- Daktila & Pissies
- Loukoumades
- Pourekia
- Baklava

## Carving Station

Select one of the items below to your canape selection served by our cooks:

- Leg of Pork €150 per piece
- Honey-Baked Gammon €160 per piece
- Chicken Donner with Mini Pittas €150 per piece
- Leg of Lamb €190 per piece
- Fillet of Beef €230 per piece



## Day Passes for Non-Resident Guests

For your guests not staying at Leonardo Hotels and Resorts Mediterranean Cyprus a non-residents day pass is required to enter the hotel, use of facilities and enjoy your special day together. These will be discussed with your wedding planner upon arrival and charged directly to your room.

### Full Day Pass

Available 10am to 11pm - this full day package, includes access to the hotel premises and facilities, snacks and local beverages.

- Adults €75
- Children aged 13 to 17 €50
- Children aged 3 to 12 €35
- Infants aged 0 to 2 free

### Half Day Pass

Available 4pm to 11pm - this half day package, includes access to the hotel premises and facilities, snacks and local beverages.

- Adults €55
- Children aged 13 to 17 €40
- Children aged 3 to 12 €25
- Infants aged 0 to 2 free

If you have bridesmaids or members of your wedding party getting ready in your room or the hotel spa, they will require a full day pass.

### 1 Hour Bar Pass

If you are getting married at an external venue (not in the hotel premises) and you wish for your guests to meet in the hotel bar, any non-residents guests will need a bar pass which is €30.00 per adult.

## Dinner Menus

The Leonardo Hotels culinary team are at your disposal to present a selection of menus from cocktail receptions, intimate family meals, gala dinners or buffets of your choice. Each menu can be personalized for special dietary requirements to accommodate your individual needs.

The hotels friendly and professional staff will organize the perfect day and evening for you, ensuring that your wedding will be full of memories to be treasured for a lifetime.

Depending on your guest list and the type of wedding reception you have in mind, the hotel banqueting team have produced a variety of menus to suit your taste.

Our Executive Chefs and his team invite you to an ultimate trip into “Flavors”.



## **CYPRUS NIGHT BUFFET**

### **Refreshing Salads**

A fine selection of mouth - watering salads Lountza

Traditional Village Salad with Fetta Cheese

Fish Salad

Tomato Salad with Rocket Leaves

Potato Salad with Celery

Beetroot Salad with Garlic & Vinegar

Black & Green Olives

Bean Salad with Vegetables

Tzatziki Salad

Haloumi Salad with Cucumber & Mint

### **Salad Dressings**

Virgin Olive Oil, Vinaigrette Sauce

Virgin Olive Oil & Lemon, Fresh Mint Dressing

### **Hot Buffet Specialties**

Beef Stifado

Oven Baked Chicken with Onions & Tomato

Pork Afellia

Wine Leaves stuffed with Mince Meat

Deep Fried Squid

Meat Balls

Pourgouri (Kous Kous)

Lemon Cauliflower

Pastichio

Potatoes Antinaktes

Marrows with eggs

### **Carvery Station**

Roast Pork

Sauce: Gravy, Apple

### **Desserts**

Anarotourta, Galatopourekko, Bavlavas, Rice Pudding, Jelly Custard, Creme Caramel Mahalepi,  
Fruit Salad, Fresh Fruit Display, Selection of National & International Cheeses

**€55.00 per person**

**Children up to 12 years half price**



## **BBQ NIGHT BUFFET**

### **Refreshing Salads**

Avocado Salad with Lettuce & Carrot  
Coriander & Onion Salad  
Sweet Corn Salad with Peppers  
Sliced Cucumber with Julienne of Tomatoes  
Caesar Salad  
Fried Aubergines with Yogurt & Mint  
Coleslaw  
Cabbage with Cumin Salad  
Variety of Cutlet Meat  
Mixed Pickles

### **Salad Dressings**

Vinaigrette Sauce, Thousand Island, Mayonnaise Garlic

### **Hot Buffet Specialties**

Grilled Lamb Chops  
Pork Kebab  
Grilled Ranch Chicken  
Grilled Swordfish  
Corn on the Cob  
Penne Napolitane  
Buttered Vegetables  
Rice Oriental  
Mini Burgers  
Jacket Potatoes with Sour Cream  
Grilled Bratwurst sausages with Mustard

### **Carvery Station**

BBQ Pork Spare Ribs  
BBQ Sauce  
Gravy Sauce

### **Desserts**

American Cake, Apple Flan, Strawberry Mouse, Chocolate Caramel  
Cheese Cake, Nougatine, Fresh Fruit Display, Cheese Board, Cream Crackers

**€55.00 per person**

**Children up to 12 years half price**



## Gala Dinner No.1

Timbale of Smoked Salmon filled with King Prawns

\* \* \* \*

Cream of Tomato Soup with Basil and Mozzarella

\* \* \* \*

Lemon Sorbet

\* \* \* \*

Tenderloin of Beef with Fragrant Herbs, served with Madeira Sauce, Croquet Potatoes, Tiny Tomato Provencal, Bouquetiere Vegetables

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Iced Raspberry Souffle with Strawberries Coulis

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Filter Coffee with Petit Fours

**€52.00 per person**

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## Gala Dinner No.2

Smoked salmon parcels filled with avocado

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Cream of broccoli with golden pistachio flakes

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Cannelloni stuffed with chicken and spinach

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Champagne Lemon sorbet

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Fillet of Beef with herbs crusted served with mushroom, potatoes dauphinoise, bouquetiere of fresh vegetables.

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Chocolate mousse served with orange sauce

\*\*\*\*

Petit Fours

\*\*\*\*

Filter Coffee

**€64.00 per person**

### Gala Dinner No.3

Fresh Tuna attended by Cannelloni, Filled with Salmon Mousse

\*\*\*\*

Clear Game Tea, with Oyster, Mushroom, Ravioli

\*\*\*\*

Roast Lamb Loin and Grilled Vegetables, Mille-feuille Laced, with Mint Piquant  
Juice and Black Olives

\*\*\*\*

Raspberry and Mint Sorbet

\*\*\*\*

Pan Seared Veal Tournedos Set on Shiitake, Mushrooms Relish, Dijon Crushed  
Potatoes and Selection of Baby Vegetables

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Gazpacho with Forest Berries and Iced Chestnuts Parfait

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French Coffee with Cognac, accompanied with Petit Fours

**€64.00 per person**

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### Gala Dinner No.4

Smoked Salmon Terrine Fillet with Chevre Cheese, accompanied with Black Tiger Prawn,  
Marinated Scallops enriched with Lobster Sauce Fresh Garden Greens

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Pheasant Consommé Topped with Truffles Slivers

\*\*\*\*

Wild Mushrooms Risotto Topped with Seared Foie Gras

\*\*\*\*

Lemon Sorbet Flavored with Pernod

\*\*\*\*

Fillet of Veal, set on Leek and Fennel Compote, enriched with Port Wine  
Sauce, Winter Vegetables, Cake Potatoes

\*\*\*\*

Duo of Apple Crumble and Hazelnut Parfait in Chocolate Cup, Infused with Two Sauces

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French Coffee with Cognac, accompanied with Petit Fours

**€70.00 per person**

## Gala Dinner No.5

Smoked Salmon Scallops accompanied by Roasted Tiger Prawn, Grilled Scallop and Green Asparagus, Served with Coconut Lobster Cappuccino

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Green Asparagus Cream Soup, drizzled with Truffle Oil

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Medallion of Foie and Quail Confit Fig, Chutney and Honey Ginger Sauce

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Melon Sorbet Flavored with Levante Zivania

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Veal on a Bed of Wild Mushroom Sauce Basket, Potato Garnished with Selected Vegetables

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Chocolate Tear Hazelnut Parfait with Peach, Coulis and Forest Wild Berries

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French Coffee with Cognac, accompanied with Petit Fours

**€110.00 per person**

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## Gala Dinner Vegetarian Menu 1

Mozzarella and Rocket Garnishes with Cherry Tomatoes, Marinated in Basil and Garlic Infused Olive Oil

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Green Asparagus Velute, drizzled with Truffle Oil

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Steamed Fillet of Sea Bass on Lime, Scented Risotto

\*\*\*\*\*

Limon Cello Sorbet

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Lasagne with Two Layers of Spinach and Wild Mushroom, Topped with Béchamel and Cheese accompanied with Green Salad

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Chocolate Tear Hazelnut Parfait with Peach, Coulis and Forest Wild Berries

\*\*\*\*\*

French Coffee with Cognac, accompanied with Petit Fours

**€52.00 per person**

## Gala Dinner Vegetarian Menu 2

Goat Cheese and Grilled Vegetable Terrine, Served with Cherry Tomato Relish

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Cream of Pumpkin, Cappuccino Soup

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Deep Fried Mushroom Cups, Complemented with Spicy Tomato and Red Onion  
Jam

\*\*\*\*\*

Melon Sorbet flavored with Levante Zivania

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Salmon Steak Served with Honey Sauce, Boiled Vegetables and Chateaux potatoes

\*\*\*\*\*

Duo of Apple Crumple and Hazelnut Parfait in Chocolate Cup, Infused with Two  
Sauces

\*\*\*\*\*

French Coffee with Cognac, accompanied with Petit Fours

**€52.00 per person**



## CHILDRENS MENU

Choose a three-course meal from the selections below to create your own children's menu.

### STARTERS

Tomato Soup, freshly cooked and flavored with basil  
Croque Monsieur, toasted bread with emmenthal cheese and ham  
Garlic Bread

### MAIN COURSE

Plain Beef Burger or Cheeseburger or Chicken Burger  
Served with crispy French fries

Pasta n Tomato  
Pasta in tasty tomato sauce and a sprinkle of Grated cheese

Spaghetti Bolognaise  
Spaghetti pasta with a tasty minced beef and tomato sauce sprinkled with cheese

Mermaids Treat  
Three 100% breaded fish fingers with French fries and baked beans

Chicken Tenders  
Three chicken fillets in golden batter crispy fries and sweet honey Dijon mustard sauce

Chicken Nuggets  
Nuggets of succulent chicken with French fries and baked beans

Jumbo Hot Dog  
A giant grilled hot dog in a tasty toasted bun with mustard or ketchup and crispy French fries

### DESSERT

Jelly, Ice Cream  
Chocolate Fudge Cake, Fruit Salad

Price per child: €18.00 for three courses

Please note:

- Above prices include service charge and all taxes.
- Please note that this menu is only available for children between the ages of 0–12 years
- The above children's menu applies only for Leonardo Cypria Bay & Leonardo Laura Beach & Splash Resort