



DESTINATION

WEDDINGS

LOUIS HOTELS

CYPRUS

CRETE

CORFU

RHODES

MYKONOS



www.louishotelsweddings.com



DESTINATION



WEDDINGS

LOUIS imperial beach

LOUIS IMPERIAL BEACH ****
PAPHOS, CYPRUS
WEDDING PACKAGE

Wedding coordinator: Mr. Emil Enchev
Email: imperial.fb@louishotels.com

**Rates are valid for bookings made until 31/12/2021
for weddings that will take place up to 31/12/2023**

CEREMONY VENUES

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

OUTDOOR AREAS:

Prices are in € including taxes

Aphrodite Marquee
Hotel Residents only €400.00
(Decorated Gazebo)

Fontana Sea view Terrace
Hotel Residents only €400.00





DESTINATION



WEDDINGS

INDOOR AREAS:

Adonis Hall
Hotel Residents only €400.00
(Decorated)

Decoration includes the set up of a 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.

To enhance your chosen setting Louis Hotels has designed 3 distinctive Signature themes:

SUMMER WHITE:

1. €300 for chrysanthemums for gazebo or terrace decoration + €50 bride's bouquet & cake decoration
2. €300 for carnations for gazebo or terrace decoration + €50 bride's bouquet & cake decoration

TROPICAL ROMANCE:

€300 for gazebo or terrace decoration + €50 for bride's bouquet & cake decoration

MEDITERRANEAN BLISS:

€350 for gazebo or terrace decoration + €110 for bride's bouquet & cake decoration





DESTINATION



WEDDINGS

COCKTAIL RECEPTION

Following the wedding ceremony, finger food & canapés reception can be organised 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 set up fee of €400.00 will apply for your wedding cocktail reception.

WEDDING CAKES

One Tier Round Wedding Cake: €110.00
Additional tier: €75.00

CHAMPAGNES & SPARKLING WINES

Duc de Nicosie Sparkling Wine: €40.00
Henkell Trocken Sparkling Wine: €50.00
Moet et Chandon French Champagne: €120.00

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.



DESTINATION



WEDDINGS

COCKTAIL MENU 1

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 tandoori chicken skewers /fig chutney

Pork gyros in tortilla pita /tzatziki

Asian spring rolls /mango sauce

Fish burger in mini rolls/sweet chilly mayo

DESSERTS

Tart with caramelised peanuts

Choco brownies with cheese

€22,00 per person



DESTINATION



WEDDINGS

COCKTAIL MENU 2

COLD ITEMS

Camembert cheese on crispy bread
Prosciutto wrapped in tortilla with cream cheese
Smoked salmon on rye bread
Mini cones with muhammarum

HOT ITEMS

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

DESSERTS

Baked cheesecake
Choco fudge cake
Fruit tart

€24,00 per person



DESTINATION



WEDDINGS

DINING

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

Pool restaurant area : € 400.00

(Private outdoor area)

Empire ballroom : € 500.00

(Private indoor room, May to October only)

Amoroza restaurant : Free of charge

(Not private indoor area)

Should guests wish to book a dinner with special gala wedding menus, additional charges will apply for all participants, i. e. hotel residents (all inclusive or not) and non -hotel residents. For Gala Wedding dinner, see attached menu options and prices.

Further arrangements for evening entertainment such as disco, live music, dancing shows and photo booth, can be made at additional charge. Please note that this is organized through local suppliers.



DESTINATION



WEDDINGS

WEDDING GALA DINNER

MENU 1

Avocado tartare topped with snow crab meat salad, black tiger prawn,
wild greens /horseradish lime vinaigrette

Potato and leek soup /olive crostini

Pan seared Sea bass fillet/wild greens/celeriac pure/lemon butter sauce

Fillet of beef /wild mushroom fricassee/koumandaria wine essence/
seasonal vegetables/fondant potatoes

Chocolate espresso cake/hazelnut crunchy

Freshly brewed coffee & petit four

€ 55,00 per person



DESTINATION



WEDDINGS

WEDDING GALA DINNER

MENU 2

Smoked salmon /herb goat cheese/wild greens dill velouté

Cream of pumpkin cappuccino soup dusted with cinnamon aroma
Pumpkin crostini

Giant ravioli with asparagus and mascarpone cheese
Creamy truffled sauce

Corn fed chicken breast /chicken jus /seasonal vegetables /potato sphere

Strawberry caramel tart /vanilla ice

Freshly brewed coffee

€ 55,00 per person



DESTINATION



WEDDINGS

WEDDING GALA DINNER

MENU 3

Marinated salmon /avocado /beetroots tartare /wild greens/honey miso sauce

Mushroom velouté soup topped with almond nuts drizzled with basil aroma

Spinach and ricotta tortellini /vegetables/Frascati wine essence

Pan seared pork fillet /herb crust/port wine emulsion
Seasonal vegetables/crunchy potatoes

Chocolate espresso cake/hazelnut crunchy

Freshly brewed coffee & petit four

€ 55,00 per person



DESTINATION



WEDDINGS

BBQ BUFFET MENU

Salads and displays

Greek salad

New Potato salad with crispy bacon /whole grain mustard mayo

Cos low salad with pineapples

Rocca salad with sun dried tomatoes

Tomato and haloumi platter

Grill vegetables platter

Sea food antipasti

Tomatoes wedges

Cucumber

Julienne of peppers, lemon wedges

Black & green olives

Selection of local and international dips

Tzatziki, muhumurum smoked egg plant

Hot dishes

Pork kontosouvli traditional style

Marinated chicken souvlaki

Homemade Mini burger

Honey glazed pork ribs

Grill lamb cutlets with fresh herbs/lemon aroma

Sea food souvlaki with lime aroma and olive oil

Grilled vegetables

Corn on the cob

Mushroom skewers

Grill sausage

Garlic nan bread

Freshly made baked potatoes with herbs

Selection of sauces

Pepper sauce

Mushroom sauce

Sweet chilly mango sauce

Smoked bbq sauce



DESTINATION



WEDDINGS

Desserts & fruit station

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

€ 55,00 per person



DESTINATION



WEDDINGS

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 set up 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: €65.00 per person

Drinks only day pass: €35.00 per person

Children under 12 years old receive 50% discount.

Food & Drinks day pass description

Unlimited local alcoholic & non-alcoholic drinks from 10.00hrs to midnight including spirits, wine, beer, cocktails, soft drinks, hot beverages etc.

Buffet lunch and Buffet dinner in the main restaurant.

Mid morning and mid afternoon snacks from 10.30hrs to 12.00hrs and from 15.30hrs to 17.30hrs.

Afternoon tea, cakes and biscuits daily from 16:30hrs to 17:30hrs.

Selection of ice creams from 10.00hrs to 21.30hrs.

Drinks only day pass description

Unlimited local alcoholic & non-alcoholic drinks from 10.00 hrs to midnight including spirits, wine, beer, cocktails, soft drinks, hot beverages etc.