



DESTINATION

WEDDINGS

LOUIS HOTELS

CYPRUS

CRETE

CORFU

RHODES

MYKONOS



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DESTINATION



# WEDDINGS

## **LOUIS** ledra beach

LOUIS LEDRA BEACH HOTEL \*\*\*\*  
PAPHOS, CYPRUS  
WEDDING PACKAGE

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

Wedding coordinator: Mrs. Jan Golding  
Email: [ledra.weddings@louishotels.com](mailto:ledra.weddings@louishotels.com)

### VENUES

Blessing or civil weddings can take place at any below mentioned hotel areas:

#### OUTDOOR VENUES:

*Prices are in € including taxes*

Gardens Beach Gazebo  
(Decorated Pergola by the gardens/sea, maximum capacity: 50)  
Hotel Residents €400.00  
Non-Residents €400.00

Reception Terrace  
(Decorated, maximum capacity:30)  
Hotel Residents €400.00  
Non-Residents  
€400.00

Aspelia Private Terrace  
(Decorated private terrace with sea views, maximum capacity: 50)  
Hotel Residents €400.00  
Non-Residents €400.00





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## INDOOR VENUES:

Apollonia Room  
Hotel Residents only €400.00  
Non-Residents €400.00  
(Decoration\*, Maximum capacity: 24)

\* Decoration includes the set up of one round table with white skirting (for cake and champagne), 2 Candle stands, one flower arrangement plus white chair covers for up to 30 chairs. Extra charges will apply for any other decoration requested by clients.

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

### Summer white:

€ 300 for chrysanthemums or 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

## DINING

1a. FINGER FOOD & CANAPES (*with charge*) can be served after the wedding ceremony at selected venues. Please contact hotel for availability, menus & applicable charges per person.

1b. GALA WEDDING DINNERS (with charge) can be organized at one of the below mentioned areas:

Aspelia Terrace (private)  
Sundowner Pool Restaurant (not private)  
Akamantis Restaurant (not private)  
(*please contact hotel for availability on venues*)

2. Should guests wish to book a Gala Wedding Dinner with special set menus then extra charges will apply for all attendees including both 'all inclusive guests' and 'non resident invitees'. Private dinner can be held only at Aspelia Terrace; the rest venues are not private. There is no charge for the 'dinner set up' at the Aspelia Terrace when participants are over 30 people; when less than 30 people, the additional 'dinner set up' charge is €205.00.

Please find attached our Gala Wedding Dinner options.

*In case of extra/additional decoration at any chosen dining area, there will be an extra charge depending on chosen decoration.*



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## BEVERAGES USED FOR WEDDING RECEPTION

Sparkling Wine: Euro €40.00

French Champagne: Euro €40.00 - €120.00

Other alcoholic or non-alcoholic beverages will be charged at hotel's Beverage List prices.

## WEDDING CAKE

Wedding cake 1 Tier: Euro €110.00

Extra Tier: € 75

*Note: Indicated prices are the current prices and may differ at time of booking*

## 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

*Note: Indicated prices are the current prices and may differ at time of booking*



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# 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



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## 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 fricassée/koumandaria wine essence/  
seasonal vegetables/fondant potatoes

\*\*\*\*\*

Chocolate espresso cake/hazelnut crunchy

\*\*\*\*\*

Freshly brewed coffee & petit four

€ 55,00 per person



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## 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



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## 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





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## 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

\*\*\*\*\*



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Desserts & fruit station

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

\*\*\*\*\*

€ 55,00 per person



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## IMPORTANT INFORMATION

- All Inclusive Guests can take advantage of the standard “all inclusive package” and have lunch or dinner (as their wedding meal) at the hotel’s main restaurant (not private) or even reserve a table at the Gala Night organized by the hotel for all hotel guests (not private, with other hotel guests), 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 residents “Day Pass” Options

A1. All Inclusive Day Pass (adult): € 6500 (entitled to the standard “all inclusive food & drinks package”)

A2. All Inclusive Day Pass (child under 12 y.o.): €32.50 (entitled to the standard “all inclusive food & drinks package”)

B1. Drinks only Day Pass (adult): €35.00 (entitled to the standard “drinks only all inclusive package”)

B2. Drinks only Day Pass (child under 12 y.o.): € 1750 (entitled to the standard “drinks only all inclusive package”)

Note: child = under 12yrs old

‘All Inclusive Day Pass’ includes:

[1] Unlimited locally produced drinks from 10am to midnight (only from the “all inclusive drinks package list”)

[2] Buffet lunch and Buffet dinner at the main restaurant

[3] Mid morning and mid afternoon snacks at Pool Restaurant from 10.00am to 17:30hrs

[4] Afternoon tea, cakes and biscuits daily from 16:30 to 17:30hrs

**NOTE:** the ‘All Inclusive Day Pass’ entitles non residents to benefit from the four above mentioned services. Should the wedding couple choose to have their wedding meal at a private area involving extra costs, and/or choose one of the set Wedding Gala Dinners that are not part of the standard all inclusive package , additional charges will apply to non-residents too (charges will depend on chosen menu etc.)

**NOTE:** If wedding couples pay for non-residents to have one of the Wedding Gala Dinners, and at the same time non residents decide to purchase the ‘all inclusive day pass’, the cost for the ‘all inclusive day pass’ will be €36.00 instead of €65.00 (adults) // for children €18.00 instead of €35.00.

‘Drinks only Day Pass’ includes:

[1] Unlimited alcoholic & non-alcoholic drinks (locally produced) from 10.00am until midnight incl. spirits, wine, beer, cocktails, soft drinks, hot beverages etc. (only from the ‘all inclusive drinks package list’)

‘All Inclusive Day Pass’ card & ‘Drinks only Day Pass’ card

These can be obtained from the hotel (after payment) and must be shown when ordering at all hotel’s bar or restaurant outlets so as to avoid unnecessary charges.