LOUIS HOTELS

WEDDINGS

DESTINATION

CYPRUS

CRETE

CORFU

RHODES

ΜΥΚΟΝΟΣ

WEDDINGS

ESTINATION

LOUIS paphos breeze

LOUIS PAPHOS BREEZE, 4* Plus Paphos, Cyprus

WEDDING PACKAGE

Wedding coordinator: Mr. Costantinos Krikelas Email: breeze.fbmanager@louishotels.com

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

VENUES

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

OUTDOOR AREAS: Prices are in € including taxes

Wedding Gazebo Sea Breeze (maximum capacity 40 pax) Hotel Residents only €270.00 (Decorated)

Decoration includes the setup of a table with white skirting, flower arrangement, candle stand and white chevalier chairs. Any other decoration requested by clients, there is an extra charge.

Any other services concerning wedding certificate and wedding documentation are not offered by the hotel.



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

Summer white:

€186 for chrysanthemums for gazebo + €52 bride's bouquet & cake decoration
2. €365 for carnations for gazebo + €52 bride's bouquet & cake decoration

Tropical romance: €155 for gazebo + €83 for bride's bouquet & cake decoration

Mediterranean bliss: €155 for gazebo + €115 for bride's bouquet & cake decoration

DINING

1) After the ceremony finger cocktail, gala dinner or lunch can be organized in one of the below mentioned areas:

Pool Bar (finger cocktail only)

Main restaurant (indoor or pool view non-private) OR To Elliniko Restaurant (private upon availability)

* The setup is Free of Charge if the ceremony takes place in the Hotel grounds. If the Ceremony takes place in the Town Hall or a Chapel and you wish to have your Wedding Reception within the Hotel grounds a set up charge of €120 will be applied.

2) Should guests wish to book a dinner with special set menus then extra charges will apply for all-inclusive guests and for non-resident guests. Please find attached Gala dinner and finger food menus.

In case extra decoration is required for the dining area there will be an extra charge according to decoration.

Reception or gala dinner decoration with Signature themes: &83

BEVERAGES USED FOR WEDDING RECEPTION

(serves in 6 glasses)

Gordon Rouge Mumm: Euro €73.00 Moet et Chandon Brut: Euro €115.00 Moet et Chandon Rose: Euro €130.00

Other Alcoholic or non-alcoholic Beverages will be Charged as marked on Restaurant or Bar List.



WEDDING CAKES (Every tier serves 15-17 persons)

One Tier Wedding Cakes (with strawberry or chocolate filling): Euro €105.00 Two Tier Wedding Cake (with strawberry or chocolate filling): Euro €205.00

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



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 Keepeh with mushrooms (coupes with mushrooms) Indian samosas/mango sauce

DESSERTS

Baked cheesecake Choco fudge cake Fruit tart

€24,00 per person



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/hazeInut crunchy

Freshly brewed coffee & petit four

€ 55,00 per person



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



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/hazeInut crunchy

Freshly brewed coffee & petit four

€ 55,00 per person

