



DESTINATION

WEDDINGS

LOUIS HOTELS

CYPRUS

CRETE

CORFU

RHODES

MYKONOS



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# WEDDINGS

## **LOUIS** phaethon beach

LOUIS PHAETHON BEACH \*\*\*\*  
PAPHOS, CYPRUS  
WEDDING PACKAGE

Wedding coordinator: Mr. Rudi De Ponte  
Email: [fandb.phaethon@louishotels.com](mailto:fandb.phaethon@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*

The Palm Pergola  
(Decorated Gazebo)  
Hotel Residents only €340.00

Esperides Terrace  
(Decorated)  
Hotel Residents only €340.00

Garden view venue  
(Decorated)  
Hotel Residents only €340.00





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## INDOOR AREAS:

Atrium Bar  
(Decorated)  
Hotel Residents only €340.00

Café Vienna  
(Decorated)  
Hotel Residents only €340.00

\* Decoration includes the set up of a table with white skirting, flower arrangement, candle stand and white covers for the chairs with flower detail.

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

### Summer white:

1. €120 for chrysanthemums for gazebo or terrace decoration + €50 bride's bouquet & cake decoration
2. €350 for carnations for gazebo or terrace decoration + €50 bride's bouquet & cake decoration

### Tropical romance:

€80 for gazebo or terrace decoration + €80 for bride's bouquet & cake decoration

### Mediterranean bliss:

€120 for gazebo or terrace decoration + €110 for bride's bouquet & cake decoration



DESTINATION



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## DINING

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

Restaurant terrace

Main restaurant - indoor

Set up cost €300 including table decoration with balloons, flower arrangements, candles, theme colored linen and other table decorations. Any special themes requested can be arranged accordingly including Louis Hotels signature themes.

2) Should guests wish to book a dinner with special set menus in a private area (Helios Pool restaurant) then extra charges will apply for all inclusive guests and for non resident guests. Please find attached Gala dinner options

## BEVERAGES USED FOR WEDDING RECEPTION

Duc de Nicosie Sparkling Wine: Euro €40.00

La Roche Brut: Euro €45.00

Moet et Chandon: Euro €120.00

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

## WEDDING CAKE

Wedding Cake €105

Two wedding Cake Tier €200



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

## 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



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

## NOTES:

Non Resident Guests who wish to participate at the event, have to obtain day passes and the following charges will apply:

- Day pass for Adults: € 70.00 per adult
- Day pass for Children up to 11 years: € 35.00 per child

## Day pass description:

- Unlimited local drinks 1 hour before the wedding until midnight.
  - Buffet lunch and Buffet dinner in the main restaurant.
- Mid morning and Mid afternoon snacks 1 hour before the wedding to 17:30.
  - Afternoon tea, cakes and biscuits daily from 16:30 to 17:30.
  - Selection of ice cream 1 hour before the wedding to 21:00.
- Any extras like canapé menus, champagne, set menus are not included in the price.