

LOUIS HOTELS

CYPRUS CRETE CORFU ZAKYNTHOS RHODES MYKONOS





Louis phaethon beach

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

Wedding coordinator: Mr. Rudi De Ponte Email: fandb.phaethon@louishotels.com

Rates are valid for bookings made until 31/12/2020 for weddings that will take place up to 31/12/2022

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







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



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



CANAPES FOR COCKTAIL

MENU 1

COLD

Roast beef

Cream cheese in tartalettes

Baby shrimps

Marinated Salmon roll in Mexican Pitta

HOT

Chicken Souvlaki

Pork Fillet

Samozas

Fish Fingers

French Fries

SWEET

Choux

Fruit tarts

Price: €20.00 per person Children 50% discount



CANAPES FOR COCKTAIL

MENU 2

COLD

Haloumi and Cucumber on crispy bread

Roast beef set on fried bread

Tuna Roll in Mexican Pitta

Grilled vegetables set on crispy pitta bread drizzled with pesto sauce.

Hiromeri with Melon

HOT

Chicken wings

Chicken Nuggets

Pork Souvlaki

Olive Pies

Spring rolls

Cheese pies

French Fries

SWEET

Mini chocolate éclairs

Fruit tarts

Price: €22.00 per person Children 50% discount



WEDDING GALA DINNER

MENU 1

Smoked Ham with Melon

Cream of Tomato Soup

Chicken Breast Stuffed with Mozzarella Light Cream Sauce Skin Potatoes Fresh Market Vegetables

Cream Caramel on Fresh Fruit Brunoise

Filter Coffee

Price: €37.00 per person Children 50% discount

MENU 2

Baby Prawns salad with Thousand Island dressing

Cream of vegetables soup

Baked Salmon and Lavraki with Saffron Sauce
With Green Asparagus
New potatoes

Sablee Mille-feille with Caramel Mousse

Filter Coffee

Price: €42.00 per person Children 50% discount



MENU 3

Smoked Mackerel with Potatoes and gherkins Salad

Cream of Mushrooms soup

Marinated Pork Fillet with Potatoe Pancake Seasonal Vegetables

White and Dark Chocolate Mousse cake With orange Sauce

Price: €42.00 per person Children 50% discount

MENU 4

Marinated Prawns Salad on Avocado Tartar

Cream of Chicken soup

Beef fillet on Mushrooms Relish Byron Potatoes Fresh Seasonal Vegetables

Semolina Pudding with Berries

Filter coffee

Price: €47.00 per person Children 50% discount



MENU 5 BBQ BUFFET MENU

BREAD Various types of breads

DIPS
Tzatziki
Taramosalata
Tahini
Houmous
Tirokafteri
Olive paste

COLD ACCOMPANIMENTS

Olives, Pickles, Beetroots
Potato salad with fresh coriander
Coleslaw salad
Feta cheese with olive oil and oregano

SALADS

Village Salad with feta cheese Tomatoes with onions and capers

HOT DISHES MEAT
Pork Souvla
Lamb Chops
Chicken Souvla
Grilled Mini Burgers
Grilled village sausages

HOT DISHES FISH Grilled fillet of fish with olive oil and lemon Fried Squid

HOT ACCOMPANIMENTS

Grilled Tomatoes Grilled aubergines Grilled marrows Baked Potatoes

SAUCES BBQ, Mint Sauce, Sweet Chilly Sauce



SWEETS AND FRUITS
Platter of Greek delights
Selection of Seasonable Fruit Sweets
Fresh Fruit Salad
Cheese Board

Price: €50.00 per person Children 50% discount Minimum pax. 25

Less than 25pax an additional set up fee of €150 applies

NOTES:

Non Resident Guests who wish to participate at the event they 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 pm.
 - Afternoon tea , cakes and biscuits daily from 16:30 to 17:30 hours
 - Selection of ice creams 1 hour before the wedding am to 21.00 pm.
- Any extras like canapés menus, champagnes, set menus are not included in the price