



MEDBEACH

# an event lasts a day, memories last forever

Welcome to the Mediterranean Beach Hotel.

Our aim is to offer you unforgettable occasions that are infused with that extra special magic of the Med Beach!

Every member of our team is highly trained and skilled, devoted to bringing your all - important event to life with vision and passion.

Our Banqueting team is always available to tend to every last detail, thus ensuring that our guests enjoy seamless service, and a stay of sheer luxury.

We cannot stress enough that no request is too big, and no detail is too small: we are here to serve your wants and needs. As a result, events hosted at the Med Beach lend to the creation of magical moments, masterful memories, and experiences to treasure a lifetime.

We look forward to serving you.

# discover the MED Beach Hotel

"IN DREAMS AND IN LOVE THERE ARE NO IMPOSSIBILITIES."

— JÁNOS ARANY

Newly engaged, elated, and envisioning the grandeur and grace of your long-awaited wedding day: but with whom can you entrust such an important occasion? The Mediterranean Beach Hotel is home to a conscientious and caring team, which understands that loving deeply and dreaming vastly go hand in hand, and we work tirelessly to ensure that we succeed in delivering the wedding day you desire and deserve.

Nestled in an expansive network of lush, landscaped gardens, and poised above a golden, sandy shoreline, the Mediterranean Beach Hotel is an inherently romantic setting. Home to an all-encompassing array of venues, couples entrusting us with their wedding day can be sure of a personalised affair.





## you say 'I do', and we'll take care of the rest!

From designing a delectable menu, which focuses on fabulous flavours that satisfy the senses, to crafting the floral displays and organizing the photographer, entertainment, and much, much more, your wedding day will bear witness to the fact that in dreams and in love there are no impossibilities Your wedding day is a deeply personal event, and we treat it as such.

Kindly note that below rates apply for 2025 and are subject to change upon quotation and availability.



# ceremonial venues



Venue	Reception	Indoor	Outdoor	Time Availability	Rental
Mediterranean Gazebo Pool-level	40	N/A	√	19:00-23:00	€500.00
Memorie's Gazebo Terrace-level	50	N/A	√	15:00-18:00	€500.00

## mediterranean gazebo

Event Type: Ceremony  
Capacity: 50  
Availability: 19:00 - 23:00hrs  
Complimentary set-up equipment:  
Chairs with white linen, registrar table

## memorie's gazebo

Event Type: Ceremony  
Capacity: 50  
Availability: 15:00 - 18:00hrs  
Complimentary set-up equipment:  
Chairs with white linen, registrar table

# cocktail reception

Venue	Reception	Indoor	Outdoor	Time Availability	Rental
Lagoon Pool Bar	50	N/A	√	19:30-23:00	€500.00
Ouzeri Tis Myrtos	80	N/A	√	19:00-23:00	€500.00
Nautica	120	N/A	√	13:00-23:00	€700.00
Aegean Terrace	50	N/A	√	13:00-23:00	€500.00

## lagoon pool bar

Event Type: Outdoor cocktail  
Capacity: 50  
Availability: 19:30 - 23:00hrs  
Music limitation: 19:30 - 23:00hrs  
Complimentary equipment: Cocktail tables

## nautica

Event Type: Outdoor cocktail  
Capacity: 120  
Availability: 13:00 - 23:00hrs  
Music limitation: - 23:00hrs  
Complimentary equipment: Cocktail tables

## ouzeri tis myrtos

Event Type: Outdoor cocktail  
Capacity: 80  
Availability: 19:00 - 23:00hrs  
Music limitation: 19:00 - 23:00hrs  
Complimentary equipment: Cocktail tables

## aegean terrace

Event Type: Outdoor cocktail  
Capacity: 120  
Availability: 13:00 - 23:00hrs  
Music limitation: - 23:00hrs  
Complimentary equipment: Cocktail tables

# dinning

Venue	Reception	Indoor	Outdoor	Time Availability	Rental
Shumi	18	✓	N/A	12:00-23:00	€500.00
Il Tinello	56	✓	N/A	12:00-23:00	€500.00
Nautica	120/140	N/A	✓	13:00-18:00 /19:00-23:00	€700.00
Aegean I (disco party)	20-80	✓	N/A	23:00-1:30	€600.00

## shumi

Event Type: Dinner Indoors

Capacity: 18

Availability: 12:00 - 23:00hrs

Music limitation: 12:00 - 23:00hrs

Set-up: Long Tables

## il tinello

Event Type: Dinner Indoors

Capacity: 56

Availability: 12:00 - 23:00hrs

Music limitation: 12:00 - 23:00hrs

Set-up: Long Tables

## nautica

Event Type: Outdoor cocktail

Capacity: 120 / 140

Availability: 13:00 - 18:00hrs / 19:00-  
23:00hrs

Music limitation: - 23:00hrs

Set-up: Long & round tables

## aegean I

Event Type: Indoor Disco Party

Capacity: 20 -80

Availability: 23:00 - 1:30hrs

Music limitation: - 1:30hrs

Set-up: Cocktail Tables



## wedding services

The Mediterranean Beach 4-star hotel in Limassol is proud to offer its In-House Florist, photographer and various entertainment options who will convert all your dreams and ideas into reality. All the vendors used by the Mediterranean Beach Hotel are highly skilled and experienced in their particular fields and hold a high reputation in order to match the hotel's level of standards. Please note that all the vendors which the hotel works with have valid business licenses and maintain a good image by following the legal restrictions applied by the government. Thus, if you prefer to make arrangements with any other vendors on your own, then in this case, the hotel has the full authority to screen and choose vendors in order to make sure that they live up to the hotel's standards.



## complimentary services and amenities

### WEDDING SPECIALIST

- Make all necessary arrangements to obtain the license from the local municipality, to arrange a minister to conduct the wedding ceremony.
- Make arrangements with the special events' professionals to include the florist, photographer, Spa requirements, hair and make-up trials, entertainment etc.
- Act as a Food and Beverage menu adviser in order to decide on the food and beverage menu, including the wedding cake.
- Create the wedding itinerary, detailing banquet event orders and outlining your entire event.
- Create a floor plan of your event space, in order to provide seating arrangements.
- Oversee the details of the bride and groom's room reservations.
- Co-ordinate the wedding day to include ceremony and room(s) set-ups, food preparations and other necessary operations.

### AMENITIES

- Complimentary Room upgrade (subject to availability)
- Champagne breakfast in Bed on the day after the Wedding (upon request)
- Complimentary sparkling wine and fruits in room upon arrival
- Sparkling wine to celebrate your first cake-cutting cheers

All above can be tailor-made according to your requests





## services at charge

### FLOWERS

- Flower arrangement for Ceremonial Table
- Bride bouquet & Bride's maid hand corsage
- Groom and Best Men Corsages
- Flower arrangements for dining

### WEDDING CAKE

Choosing your wedding cake is important since it symbolizes the couple's unity, adds joy to the celebration and reflects your style. The cake-cutting is a special moment which marks your first shared task as a married couple!

Choose your design and let our pastry chef work its magic.

Two tiers cake, starting price €250.00

### PHOTOGRAPHER

For any request, the price will be adopted according to requirements.

### BEAUTY TREATMENTS.

- Bridal make-up including one trial make-up €199.00
- Bridal hairstyling including one trial €500.00

### TRANSPORTATION SERVICES

- Larnaca Airport - €70.00 (4-seater) per car each way (07:00 – 19:00)
- Larnaca Airport - €80.00 (4-seater) per car each way (19:00 – 07:00)
- Paphos Airport - €80.00 (4-seater) per car each way (07:00 – 19:00)
- Paphos Airport - €90.00 (4-seater) per car each way (19:00 – 07:00)
- Larnaca Airport - €100.00 (6-seater) day time - €110.00 night time
- Paphos Airport - €110.00 (6-seater) per car each way day time/€120.00 night time
- Services for Bedford bus
- Services for double deck roof bus

### AERIAL FIREWORKS

- Emerald fireworks display (2.5 mins manual) €1,090.00
- Pearl fireworks display (2:30 – 3:00 mins manual) €1,250.00
- Ruby fireworks display (2 mins, massive) €1,650.00
- Diamond fireworks display (3 mins, massive) €2,050.00

### GROUND FIREWORKS

- 6 High quality outdoor fountains (25 sec. duration – 6m height) €365.00
- 6 Regular quality outdoor fountains (60 sec. duration – 5m height) €290.00
- 6 Regular fountains (30 sec. duration – 3m height indoor or outdoor) €250.00
- 4 Indoor fountain machines (extended duration) €390.00

### ENTERTAINMENT

- DJ €550.00 (week-days)
- DJ €750.00 (weekend)

### LIGHTING FEATURES

- Light décor can be customized upon venue selection and customer preferences.

### CATERING EQUIPMENT

- Chairs selection
- Cutlery selection
- Linen selection

Prices adjusted according to guest selection or requirements



# cocktail

## SELECTION OF GOURMET CANAPÉ

Minimum suggested quantity per person  
for 1hr cocktail reception -  
6 canapes

### COLD

€3,50 per piece

- ~ Tartlet with Beetroot Hummus, Chickpeas, young Kale (V)
- ~ Tartlets with whipped Blue cheese, compressed Apple, toasted Walnut, Sorrel leaves (V)
- ~ Toasted Brioche, Halloumi cheese, Mango chutney (V)
- ~ Grilled Vegetable wrap, Hummus, Mint (V)
- ~ Bruschetta, Olive tapenade, Tomatoes relish, Basil
- ~ Tartlet stuffed with smoked Salmon, flavourful herbed Cream cheese
- ~ Tuna wrap, Avocado, Mayonnaise, Sweet corn
- ~ Bruschetta, Horseradish cream, Pastrami, Gherkin
- ~ Bruschetta, Salami, Florin pepper compote

### HOT

€3,50 per piece

All Hot Items are served with condiments

- ~ Falafel with Beetroot Hummus
- ~ Chicken and foie grass ball with cherry marmalade

- ~ Marinated Sword fish skewers with sweet chilly Sause
- ~ Breaded Prawns with Kimchi condiment
- ~ Chicken goujons with Curry mayonnaise
- ~ Mini gourmet burgers
- ~ Vegetables Spring rolls with Pplum Sausage
- ~ Coupes with Mushrooms or Minced meat
- ~ Marinated Chicken souvlaki in mini Pitta bread
- ~ Marinated Pork souvlaki in mini-Pitta bread
- ~ Halloumi cheese in mini Pitta bread with Tomatoes marmalade
- ~ Pulled pork in mini-Brioche

## SWEET BITES

€3,50 per piece

- Fruit tart
- ~ Choux with Pistachio cream
- ~ Lemon Meringue tart
- ~ Cheese brownies
- ~ Dark chocolate, Orange, Mango, Toffee caramel
- ~ Mascarpone chocolate cup
- ~ Banoffee chocolate cup
- ~ Avola

## - ENRICH YOUR COCKTAIL -

Minimum suggested quantity per person  
for 1hr cocktail reception - 6 canapes

### DELUXE, COLD SELECTION

€4.50 per piece

- ~ Tartlets with Tuna tartar, Wasabi mayonnaise, toasted Sesame
- ~ Tartlet stuffed with refreshing Crab salad, Mango fluid gel, Cucumber
- ~ Smoked Salmon terrine, Crème fresh, Lemon, Chives
- ~ Mellon with Goat's cheese and crispy Prosciutto
- ~ Foie grass, White chocolate and Hazelnut

### DELUXE, HOT SELECTION

€4.50 per piece

- ~ Spinach and Feta cheese roll
- ~ Lamb kofta wrap with Pickles and Hummus
- ~ Aubergine's fritters with Feta cheese dipping sauce
- ~ Wild Mushrooms Arancini with Truffle mayonnaise
- ~ Chicken and Foie grass ball with Cherry marmalade
- ~ Steamed Bao buns stuffed with crispy Duck
- ~ Chicken Satay Skewers with Peanut butter dipping sauce

- ~ Salmon Teriyaki Skewers with Asian dipping sauce
- ~ Marinated Swordfish skewers with Sweet chilli sauce

## CARVING ITEMS

€4.50 per piece

(1kg of each = 30pcs)  
(Minimum order: 30pcs)

- ~ Roast Leg of Lamb
- ~ Honey Glazed Gammon
- ~ Roasted Pork shoulder

All items are served with selection of bread rolls and condiments

## SWEET BITES

€4.50 per piece

- ~ Selection of Macaroons  
(Strawberry, Forest fruit, Pistachio, Lemon, Passion fruit, Coffee)

# set menu

## MENU 1

€55.00 per person

Minimum of 15 guest - Maximum of 150 guests

### STARTER

~ Salmon confit with citrus condiment and toasted almonds, Celery and Cucumber gel,  
~ Avocado Cannelloni and crispy Refreshing Salad

### MAIN COURSE

~ Chicken breast topped with forest mushroom mousseline, Chicken leg terrine wrapped in spicy Salami, textures of Sweet corn, grilled Asparagus, Potato croquet, Chicken jus and Chive oil

Or

~ Pan seared Seabass fillet and Seabass croquet with Spinach and Leek ragù, sautéed Artichokes, Barley, Lemon beurre Blanc and Dill oil

### DESSERT

~ Cinnamon sable Breton, Apple compote, Tonka cremeux, Salted caramel sauce

## MENU 2

€55.00 per person

Minimum of 15 guest - Maximum of 150 guests

### STARTER

~ Prawn terrine, Spianata picante, Avocado roulade, Mango chilled soup, crispy Barley, Cilantro oil

### SOUP

~ Pea pure soup, Mint, fresh Anari cheese

### MAIN COURSE

~ Beef fillet, crispy Sweetbreads, roasted Shallots, Potato terrine, Parsnip espuma, wild Mushrooms ragout, Asparagus, Bourguignon sauce and Chive oil

Or

~ Broiled Salmon fillet, Parsnip puree, garden Bean ragout, Salmon coulbiac and citrus Hollandaise

### DESSERT

~ Dark chocolate mousse, Pistachio brownie, sour Cherry compote

## VEGETARIAN MENU

€50.00 per person

Minimum of 15 guest - Maximum of 150 guests

### STARTER

~ Beetroot tartare with crispy Goat's cheese and Orange vinaigrette

### HOT STARTER

~ Cauliflower with Curry, Pine nuts, Mango chutney, Pomegranate and Cilantro

### MAIN COURSE

~ Spinach and Ricotta ravioli, Sage butter emulsion, confit Cherry tomatoes, baby Spinach, Black pepper

### DESSERT

~ Crema Catalan, citrus confit, Chocolate sauce, Hazelnut streusel

## VEGAN MENU

€50.00 per person

Minimum of 15 guest - Maximum of 150 guests

### STARTER

~ Grilled Asparagus, Mushroom Quinoa, vegan Truffle mayo

### SOUP

~ Lentils, Chickpeas, Tomatoes and Moroccan spices

### MAIN COURSE

~ Aubergine's steak, Hummus, Raisins and Mint bulgur, Pine nuts, Pomegranate pearls

### DESSERT

~ Bali waves  
Dark chocolate creme, Pineapple cilantro and Coconut foam



# mini buffet

## CYPRUS FLAIR

€50.00 per person

Minimum of 50 guests - Maximum of 80 guests

### STARTERS

~ Cyprus Village salad, Caper leaves,  
Feta mousse and Olive oil  
~ Rocket salad, dried fruits, fried  
Halloumi, Grape syrup vinaigrette  
~ Pickled Octopus salad  
Marinated Sardines

Homemade dips: Tahini, Tzatziki,  
Taramas, Hummus, Aubergines' salad  
Variation of pickled vegetables  
Warm toasted pitta and Village bread,  
Olive oil, Oregano

### MAIN COURSE

~ Lamb kleftiko with young Potatoes  
Grilled Chicken souvlaki with Beef  
pastourma  
~ Grilled village Pork sausage with  
Halloumi and Cherry tomatoes  
~ Pork keftedes with Bulgur pilaf, Yogurt  
dip  
~ Village Halloumi and Mint ravioli  
Pan fried Zucchini with scrambled Eggs  
~ Grilled seasonal vegetables

### DESSERTS

~ Seasonal local fruit platters  
~ Warm honey lokmades

## INDIAN FLAIR

€55.00 per person

Minimum of 50 guests - Maximum of 80 guests

### STARTERS

~ Beetroot salad Poriyal  
~ Bombay Carrot salad with Cashews  
Kosambari salad  
~ Indian Tomatoes salad with Mint  
dressing

Dips: Raita, Lentils dhal, Mango chutney,  
Mint chutney  
Crispy Poppadum  
Warm Naan bread

### MAIN COURSES

~ Grilled tandoori Chicken  
~ Lamb Korma  
~ Beef kofta  
~ Chicken Madras curry  
~ Prawn tikka masala  
~ Steamed Basmati rice  
~ Aloo Gobi – Potatoes and Cauliflower  
~ Onion Bhaji

### DESSERTS

~ Spiced Indian Banana fritters  
~ Gulab Jamun  
~ Seasonal sliced fresh fruits

## MIDDLE EAST FLAIR

€45.00 per person

Minimum of 50 guests - Maximum of 80 guests

### STARTERS

~ Tabbouleh salad  
~ Fattouh salad  
~ Beetroot and Carrot salad with  
Halloumi

Dips: Hummus, Tahini, Baba ghanouj,  
Muhammara, Yogurt and Mint  
Warm pitta bread with Zaatar spices

### MAIN COURSES

~ Roasted Chicken with Sumac flat  
bread  
~ Shish Taouk and Lamb kofta  
~ Harissa Lamb chops  
~ Roasted Sea bass, Israeli Cous Cous  
with Ras el Hanout  
~ Roasted Cauliflower with Tahini sauce  
~ Falafel  
~ Shakshuka  
~ Batata Harra

### DESSERTS

~ Kunefe  
~ Mastic cream shots  
~ Sliced fresh fruits

# sharing menus

## MEMORIES FROM CYPRUS WINE ROADS

€55.00 per person

Minimum of 20 guests - Maximum of 80 guests

### STARTERS

- ~ Village salad with Caper leaves, crumbled Feta and roasted Black olives
- ~ Rocket salad with crispy Halloumi, Pastellaki, Raisins and Grape syrup vinaigrette
- ~ Potatoes salad with Red onion, Marble pickled Egg and Cilantro pesto
- ~ Smoked Lountza carpaccio, baby leaves, Quince, Commandaria glaze and Balsamic "caviar"
- ~ Homemade traditional dips: Tzatziki, Tahini, Hummus, Aubergines' salad
- Freshly baked Koulouri and Pitta bread

### HOT STARTERS

- ~ Halloumi cheese coated in Sesame, Pomegranate, micro Basil
- ~ Fried Zucchini cakes with Lemon dipping sauce
- ~ Traditional Pork keftedes and Mint yogurt sauce, Kolokasi chips
- ~ Pan fried Pafian Sausage brined in Red wine with free range Eggs

### FROM THE GRILL

- ~ Marinated Chicken souvlaki
- ~ Glazed smoked Pork pancetta with sauté forest Mushrooms
- ~ Pork sheftalia
- ~ Fresh seasonal vegetables

### MAIN COURSE

- ~ Lamb kleftiko with young Potatoes
- ~ Beef Stifado with Tomato bulgur
- ~ Stuffed wine leaves with Rice and mince meat
- ~ Traditional Ravioli stuffed with Halloumi and Anari cheese

### DESSERTS

- ~ Warm Galaktompourekko
- ~ Portokalopita
- ~ Seasonal fruits

## FROM THE OCEAN AND RIVER

€60.00 per person

Minimum of 20 guests - Maximum of 80 guests

### STARTERS

- ~ Selection of mixed green leaves, shaved vegetables, toasted Almonds and Citrus vinaigrette
- ~ Smoked Salmon gravlax, Dill mayonnaise, Quail eggs and pickled Capers
- ~ Sea bass ceviche with Avocado and Passion fruit
- ~ Homemade dips: Tahini, Taramas, Hummus, Aubergines' salad
- ~ Marinated Olives and pickled vegetables
- ~ Freshly baked Koulouri and Pitta bread

### HOT STARTERS

- ~ Grilled Octopus with Santorinian fava and fried Onions
- ~ Fried Calamari with homemade Potatoes crisps and Aioli sauce
- ~ Fresh Mussels a la mariniere with Sardinian fregola

### MAIN COURSE

- ~ Sauté King prawns with Pumpkin and ~ Curry bisque sauce
- ~ Salt baked fish
- ~ Steamed Basmati rice
- ~ Seasonal garden vegetables

### DESSERTS

- ~ Panna Cotta
- ~ Passion fruit sauce
- ~ Brownies
- ~ Sliced fresh fruits



# sharing menus

## TERRA INCOGNITA

€50.00 per person

Minimum of 20 guests - Maximum of 80 guests

### STARTERS

~ Village salad with Caper leaves, crumbled Feta and roasted Black olives  
~ Rocket salad with crispy Halloumi, Pastellaki, Raisins and Grape syrup vinaigrette  
~ Selection of mixed green leaves, shaved vegetables, toasted Almonds and Citrus vinaigrette

Dips: Hummus, Tahini, Baba ghanoush, Muhammara, Yogurt and Mint  
Warm Pitta bread with Zaatar spices and freshly baked Koulouri

### HOT STARTERS

~ Forest Mushrooms risotto, Parmesan crisps and Chive oil  
~ Falafel with Beetroot Hummus and pickled Cucumber  
~ Spring rolls with Sweet chilli sauce  
~ Onion Bhaji with veggie BBQ sauce

### MAIN COURSE

~ Mapo tofu with Mushrooms, Scallions and Sichuan style sauce  
~ Imam Bayildi Aubergines with crumbled Feta  
~ Roasted Cauliflower, Israeli Cous Cous with Ras el Hanout  
~ Artichoke a la polita with Saffron  
~ Steamed wild rice  
~ Roasted young Potatoes with garden herbs and Butter

### DESSERTS

~ Macaroon selection  
~ Chocolate Berry mousse  
~ Sliced seasonal fruits

# beverage packages

## - PRE OR AFTER WEDDING CEREMONY -

### BUBBLES RECEPTION

½ hour: €22.00 per person

1 hour: €32.00 per person

Accompaniments: Fruits Selection

### LOCAL DRINKS

1 hour open bar: €20.00 per person

Inclusive of Local Wine selection & Beers, Juices, Soft drinks and Mineral water

Accompaniments: Crudities

### INTERNATIONAL DRINKS

1 hour open bar: €30.00 per person

Inclusive of International Wine selection and Beers, Juices, Soft drinks, Mineral water

Accompaniments: Crudities

## - DINNER -

### LOCAL DRINKS

3 hour open bar: €35.00 per person

Inclusive of Local Wine selection & Beers, Juices, Soft drinks and Mineral water

### INTERNATIONAL DRINKS

3 hour open bar: €45.00 per person

Inclusive of International Wine selection and Beers, Juices, Soft drinks, Mineral water

## - DISCO TIME -

### LOCAL DRINKS

2 hour open bar: €50.00 per person

Inclusive of Local Wine selection & Beers, Juices, Soft drinks, Mineral water, Gordons Gin, Stolichnaya Vodka, J&B Whisky

### INTERNATIONAL DRINKS

2 hour open bar: €65.00 per person

Inclusive of International Wine selection & Beers, Juices, Soft drinks, Mineral water, Gordons Gin, Stolichnaya Vodka, J&B Whisky

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**stademos** hotels ltd

AMARA | ELYSIUM | MEDITERRANEAN

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