

# WEDDINGS & RENEWAL OF VOWS



MARE

Ayia Napa

V1 - 2025

# Mare Ayia Napa, a seaside escape

Suncream on swimsuits, long dinners, sunsets of fiery pastels... Summer lives at Mare Ayia Napa. The beach is your backyard, the rooms are hideaways, and there's a daily fiesta of food. Share a slice of paradise with the resort or keep it to yourself.



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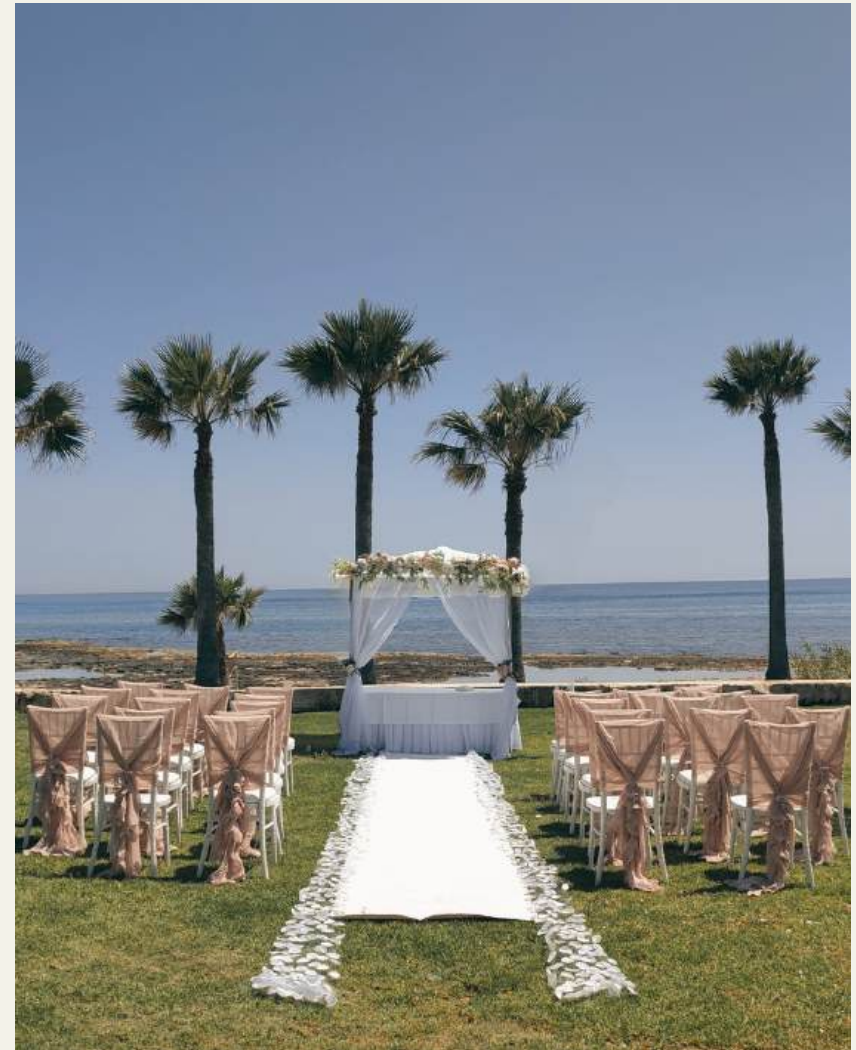


# Garden

## WITH SEA VIEW

Overlooking the sea, we've created a hidden garden area allowing a private ceremony space. Chairs with white covers, ceremony table and two floral displays are included in our wedding packages. You can arrange tailored decoration with your wedding planner and choose from a selection of chairs, wedding arches and unique wedding touches.

This venue can host up to 40 people.



# Cake & toast



Your one tier white iced wedding cake is included and serves around 20 guests. You can choose from Vanilla, Chocolate & Strawberry flavour and you're welcome to bring along your own personal cake topper to add or you can order a fresh flower display with your wedding planner. There's also one bottle of sparkling wine included for your toast and served 6 guests.

As part of your cake cutting ceremony you can choose from our finger food menu on page 6



## Upgrade

2 tiers – €240  
3 tiers – €350  
Sparkling wine bottle – €25



# MENU

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances*

# FINGER FOOD

## COLD OPTIONS

Caramelized onion & goat cheese mini tartlets

Smoked chicken wrap with mango & black pepper salsa

Tortilla with hummus and roasted vegetables

Baby mozzarella, basil pesto, cherry tomato prosciutto & balsamic caviar

Guacamole with nachos

King Prawns with mango salsa

Spicy cheese dip with 'hiromeri'

Avocado tartar & smoked salmon

## HOT OPTIONS

Breaded chicken wings, Hoisin BBQ sauce

Grilled 'haloumi' cheese & smoked pork loin in pitta bread

Chicken skewers infused with Indian spices, yogurt coconut sauce

Fried mini 'koupes' stuffed with mince meat

Chicken doner Vegetable spring rolls

Torpedo Prawns with sweet chili sauce

## DESSERTS

Chocolate cups with Baileys mousse

Coconut financiers

Marble cheese brownies

Lemon meringue pie

Choux à la crème

Mini fruit tartlets

## Pricing

COLD OPTIONS €4 per piece  
HOT OPTIONS €4.50 per piece  
DESSERTS - €4 per piece

Minimum order of 5 items & 15 pieces per item



# Wedding Receptions

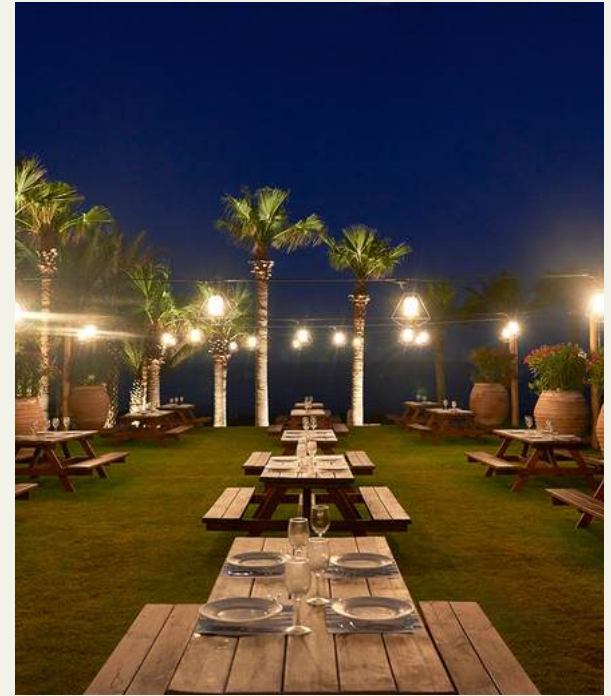
Your evening reception will form one of the most important parts of your celebration so we've got a choice of gorgeous venues for you to choose from. Tailored decorations and entertainment can be arranged with your wedding planner when booking a private reception.





# BBBQ (BEACH BBQ)

Set under palm trees and lit by fairy lights in an outdoor space, you can enjoy a top class service whilst you celebrate your marriage. There's space to dance the night away under the stars with a private bar service. Tailored decorations and entertainment can be arranged with your wedding planner.



## Pricing

Rental – €2500

Menu – see page 12-17

# Aròma

A luxurious indoor venue perfect for an outstanding evening wedding reception. Tailored decorations can be arranged with your wedding planner along with entertainment to celebrate your special day.



## Pricing

Rental – €3000  
Menu – see page 12-17

# Non-Private

If your wedding party consists of 15 people or fewer, you're welcome to book one of our restaurants for your wedding meal. Reservations are subject to availability, and as these venues will also accommodate other diners, hosting entertainment is not permitted.







# MENU

*Some inclusions are subject to change & please consult your wedding planner about any food intolerances*

# BBQ BUFFET

## SALADS

Mango and bell pepper citrus slaw  
Green salad with avocado & ranch dressing  
Quinoa salad with berries & ricotta cheese  
Greek salad  
Chicken Caesar salad  
Waldorf salad

## DIPS, SAUCES & BREAD

Bread selection, butter & margarine  
Balsamic vinaigrette, Caesar sauce, Cocktail sauce,  
Tzatziki, Greek roasted eggplant dip - Melitzanosalata,  
Hummus, Greek spicy dip - Tyrokafteri, Smoked red  
pepper muhammara Baba ghanoush, B.B.Q Sauce  
Glazed teriyaki

## POTATOES, VEGETABLES & GARNISHES

Steak fry potatoes Grilled peppers & carrots Mac &  
cheese Creamy sweet corn

## GRILLED MEATS

B.B.Q pork spare ribs  
Spiced smoked beef rib eye  
Beef burger with glazed cheddar cheese sauce  
Korean BBQ Chicken wings glazed with Galbi sauce  
Grilled sausages  
Marinated grilled seabass fillet  
Grilled lamb chops with herbs de Provence

## DESSERTS

Chocolate fudge with ganash sauce &  
caramelized peanuts  
Seasonal fruits platter  
Cheese display  
Chocolate Ganache  
Baklavas  
Forest fruit pannacotta  
Fruit tartlets  
Choux a la creme

Pricing

€100 per person

# GALA GOLD MENU

## COLD STARTER

Norwegian Smoked salmon scent with star anise,  
beetroot textures, & red grapefruit sauce

## HOT STARTER

Tortelloni Stuffed with morels mushrooms,  
mascarpone cheese served with sautéed shimeji  
mushrooms & celeriac espuma

## SOUP

Pumpkin veloute with goat-cheese mousse, roasted  
pumpkin & a pumpkin seeds cracker

## MAIN COURSE

Beef fillet steak with sautéed foie-gras & red wine sauce  
served with potato pave, celeriac puree & seasonal  
vegetables

## DESSERTS

Hazelnut-praline mousse stuffed with toffee ganache,  
crispy feuillentine on sable base and caramel gelato

## PETIT FOURS

## COFFEE & FALAVOURED TEA

Pricing

€130 per person



# MARE BUFFET MENU

1/2

## FRESHLY HOMEMADE SALADS

Cous cous, date & orange salad  
Deep fried marrows with feta & mint  
Tomato onion salad  
Marinated mushroom & spinach salad  
Avocado & baby shrimps Village salad  
Bacon potato salad

## DRESSINGS

Balsamic vinaigrette  
Cocktail sauce  
Honey mustard sauce  
Blue cheese dressing

## DISPLAYS

Smoked mackerel, marinated salmon & baked mussels

## INDIVIDUAL

Radicchio with grapes, honey, walnut and bleu cheese  
Spicy cheese with hiromeri

## DIPS

Tzatziki, Houmous with pine nuts Melintzanosalata

## PETIT FOURS

Mini burgers with cheddar cheese sauce &  
caramelised onions  
Grilled vegetables Grilled chicken thighs  
Jacket potatoes with sour cream  
Basmati rice with onions and leeks  
Penne with creamy mushroom sauce  
Corn on the cob  
Grilled sword fish, oil and lemon sauce  
Grilled beef steaks, Jack Daniels sauce  
Pork souvlaki

# MARE BUFFET MENU

2/2

## CARVING

Grilled gammon steak, peach & ginger sauce

## DESSERTS

Marie biscuit cake with chocolate

Fruit tart

Orange Bundt, sauce Anglaise

Chocolate mousse with baileys cake

Strawberry red velvet cake

Fresh fruits

Fruit salad

## CHEESE DISPLAY

Cheddar cheese, bleu cheese

Brie cheese

Cream cheese with berries

## Pricing

€90 per person  
Minimum charge 25 persons

# KIDS MENU

## MAIN COURSE

Choice of

Breaded fish fingers & fried potatoes

Beef Burger in bun with fries

Chicken Nuggets & fried potatoes

Spaghetti with Bolognese sauce

Spaghetti with Tomato sauce

Pizza Margarita

Pricing

€18 per dish





# Day passes

Mare Ayia Napa operates as an exclusive resort. There are up to a maximum of 10 day passes available to purchase on your wedding day for guests that are not booked in to the hotel. Day passes include access to the hotel and facilities as well as all-inclusive drinks from 13:30pm until midnight.



## Pricing

Adult – €95  
Child (2–12yrs) – €60



# MARE

Ayia Napa

BOOK NOW

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@mare\_resorts 