

WEDDINGS & RENEWAL OF VOWS



MARE

Ayia Napa

V1 - 2026

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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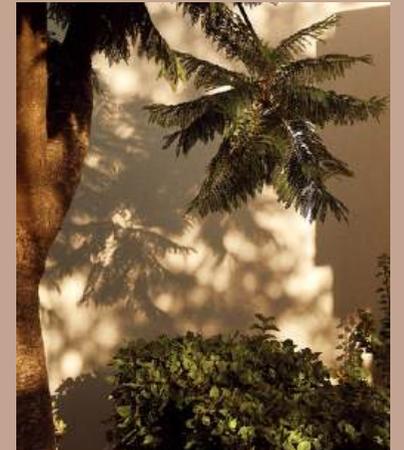
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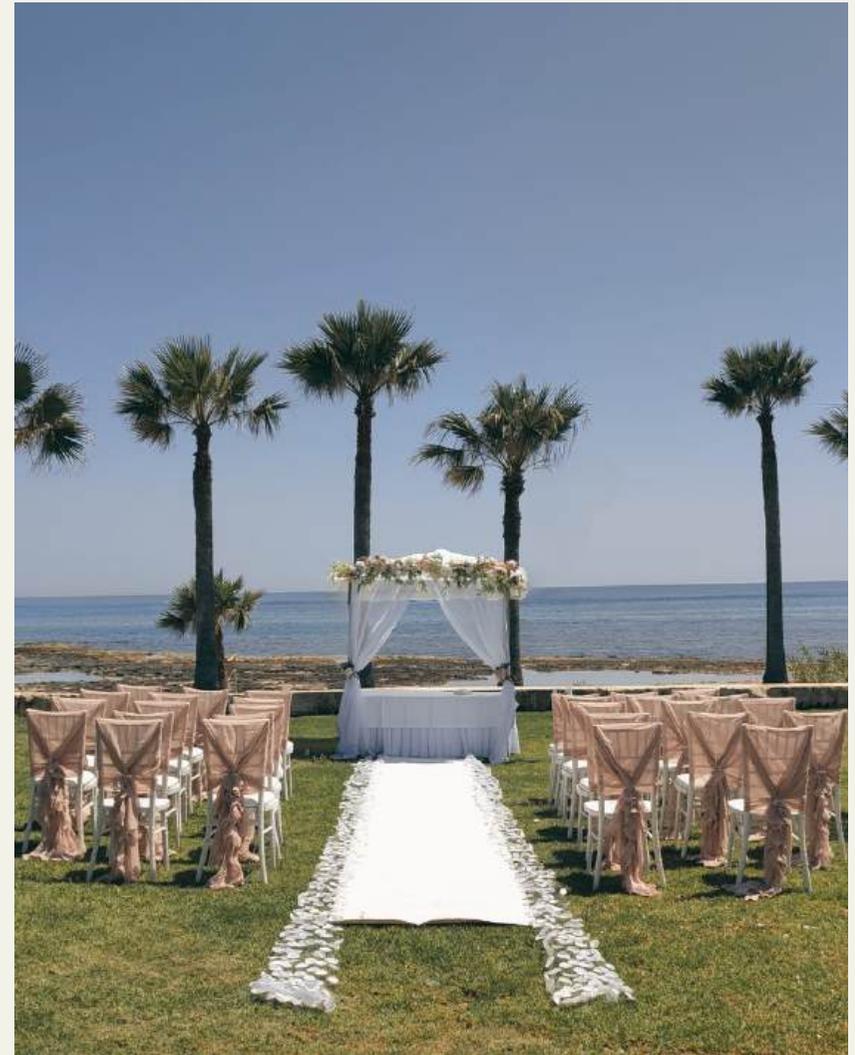


Garden

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

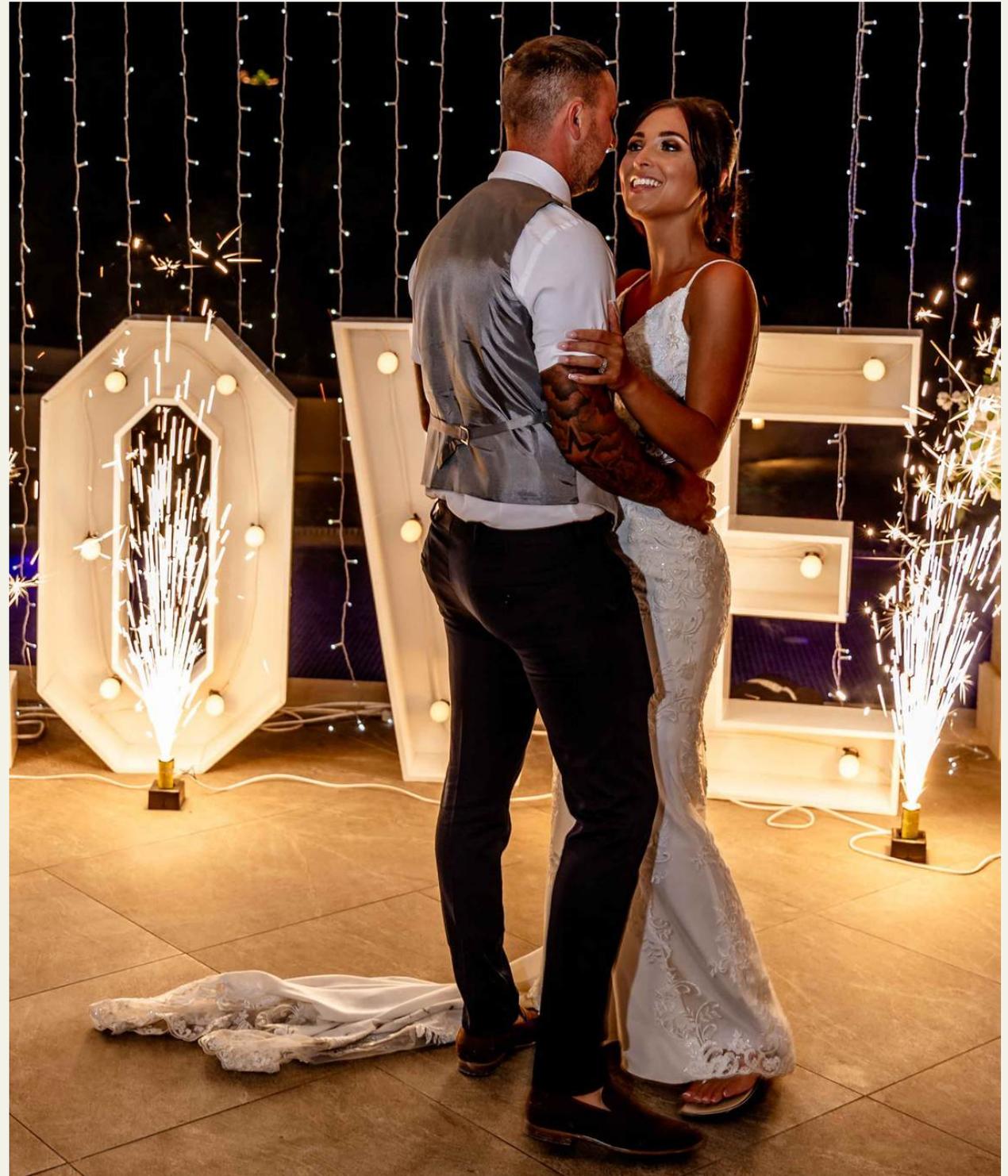
Pricing

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

Minimum order of 5 items & 15 pieces per item

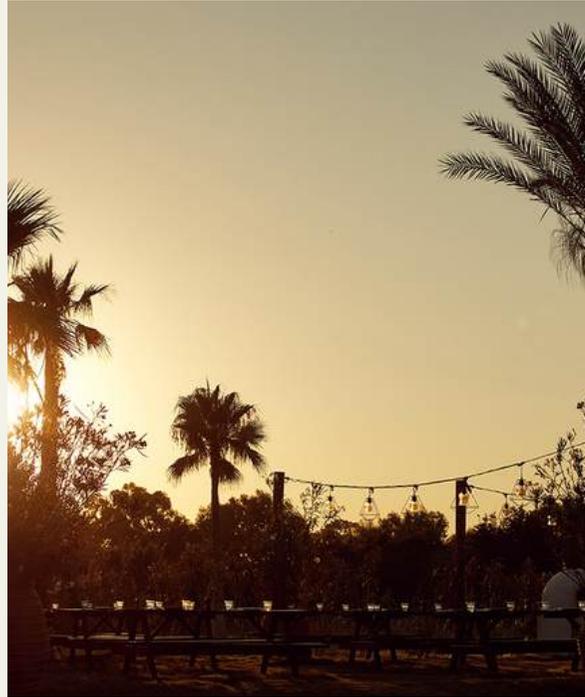
Wedding Receptions

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 festoon lighting 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.



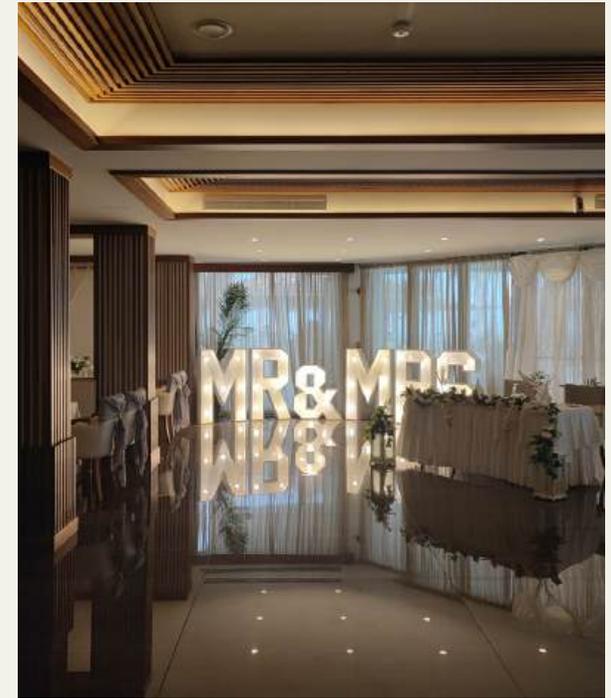
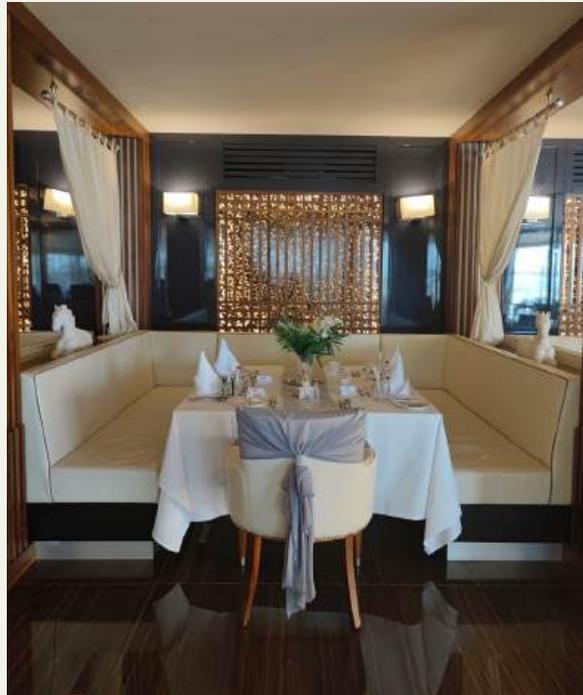
Pricing

Rental – €2500

Menu – see page 12-17

Aröma

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

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

MAIN COURSE

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

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 