

# WEDDINGS & RENEWAL OF VOWS



MARE

Paphos

V 1 - 2026

# Mare Paphos, A seaside escape

What day is it again? With the Mediterranean in front of your eyes, and no shortage of things to smile about, Mare Paphos is where summer lives. Days that leave you kissed and warmed. Followed by nights that leave you saying: "we should do this every year."



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# Hotel

## GARDENS

The garden setting is surrounded with greenery and offering a picture perfect wedding ceremony venue. The location will be decorated with a ceremony table, wedding arch with flowers and white Chiavari chairs. 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'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 pages 6 -7.



## Upgrade

2 tiers – €240  
3 tiers – €350  
Sparkling wine bottle – €40



# MENU

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



# CANAPÉ

## COLD OPTIONS

Crudités wrapped in cream cheese

Chilled soup

Yoghurt & cucumber, melon or  
bloody Mary

Smoked salmon canapè

Avocado egg salad wrap

Smoked ham with fresh fruit

Caprese skewer with tomato, mozzarella  
& basil

Prawn cocktail in glass

Stuffed cherry tomato with feta cheese

Marinated grilled vegetables canapè

## HOT OPTIONS

Chicken goujons with BBQ sauce

Vegetarian spring rolls with sweet  
chili sauce

Olive or cheese pies

Halloumi in pitta bread

Marinated baby pork or chicken souvlaki

Mini jacket potatoes filled with sour  
cream and smoked salmon

Sausages wrapped in bacon

Mini salmon hollandaise tarts

Marinates chicken wings with soya &  
honey Stuffed mushrooms with blue  
cheese

## DESSERTS

Chocolate mousse - White or dark fours

Strawberries dipped in fine chocolate

Macaroons

Cypriot petit fours

Variety of fresh fruit tartelettes

## 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.





# Estia

MOOD: I just want to look out to sea, listen to the waves, and eat like a local under Mediterranean stars. You can enjoy a top class service whilst you celebrate your marriage in this private venue. Tailored decorations and entertainment can be arranged and booking must be confirmed at least 3 weeks before your wedding day with your wedding planner.



## Pricing

Rental – €1750

Menu – see page 11-17

# The Buffet

A casual culinary cosmos of live cooking stations and themed nights awaits. This option is available for a group of up to 12 people. Tables will be arranged for you and your guests together and we will seat you at the opening time of the restaurant. Guests can choose their own food from the varied buffet.



## Pricing

Set up – €200  
Meal – Included



# MENU

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



# ESTIA MENU

## APPETISER

Potatoes and Mackerel salad with mixed herbs and  
smoked mayonnaise

## SOUP

Louvana soup with sour dough bread, crouton,  
marinated black olives scented with cumin

## ORANGE SORBET

## MAIN COURSE

Juicy lamb chops paired with Arabic style Romesco  
ointments and pomegranate

## DESSERTS

“Aegean” orange pie with Chios mastic ice cream

## PETIR FOUR AND COFFEE

Cyprus Coffee and local delights

Pricing

€80 per person

# MARE MENU 1

## APPETISER

Tomato, mozzarella & avocado salad with balsamic dressing

## SOUP

Mayan pumpkin & corn soup

## LEMON SORBET

## MAIN COURSE

Grilled salmon on a bed of baby new potatoes with whole grain mustard and crispy salad

## DESSERTS

Meringue basket filled with fresh fruits

## SELECTION OF PETIT FOUR AND COFFEE

Pricing

€70 per person

# MARE MENU 2

## APPETISER

Smoked salmon, zucchini pancake, honey mustard & cream cheese mousse

## SOUP

Asparagus soup with coconut milk aroma

## LEMON SORBET

## MAIN COURSE

Roast lamb shank, braised potatoes & onions. Fresh garden vegetables with rosemary sauce

## DESSERTS

Anarotourta - Layers of crispy pastry with honey, cheese & walnuts

## SELECTION OF PETIT FOUR AND COFFEE

Pricing

€90 per person



# MARE MENU 3

## APPETISER

Avocado-stuffed spicy crab salad accompanied by tiger prawns in gazpacho shot

## SOUP

Lobster consommé with lobster meat

## D'OEUVRE

Grilled miso citrus scallops with mango-pineapple jam

APPLE, GINGER & MINT GRANITE

## MAIN COURSE

Black angus beef tenderloin, truffle butter sauce, croquet potatoes & wild mushrooms

## DESSERTS

Vanilla & yoghurt panna-cotta with pomegranate jelly

## SELECTION OF PETIT FOUR AND COFFEE

Pricing

€80 per person

# MARE VEGETARIAN

## APPETISER

Vegetarian antipasto

## SOUP

Tomato soup with aroma of vodka

## D'OEUVRE

Warm Tofu, salad of wilted Miso greens

## LIME SORBET

## MAIN COURSE

Lentil & chick pea steaks. Coriander garlic cream

## DESSERTS

Mango parfait with passion fruit glaze

## SELECTION OF PETIT FOUR AND COFFEE

Pricing

€60 per person

# KIDS

## OPTION ONE

Choice of:

Home made mini burger

Home made cheese burger

Vegetarian dumplings

Chicken souvlaki

Make your own pizza

Pasta

Pasta Napolitana

Pasta bolognaise

BBQ pull chicken burgers

## OPTION TWO

Choice of:

Ham & Cheese omelet

Make your own omelet

Home made falafel & yoghurt dip

Vegetable cannelloni

Chicken nuggets

Fish fingers

Pizza margarita

Macaroni & cheese

## OPTION THREE

Choice of:

Hot dog

Ham & Cheese sandwich

## Pricing

OPTION ONE €14 per person

OPTION TWO €12 per person

OPTION THREE- €10 per person

All meals are served with chips, fresh cut vegetables & peas





# Day passes

Mare Paphos operates as an exclusive resort. There are up to a maximum of 8 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 on an all-inclusive basis from 13:30pm until midnight.



## Pricing

Adult – €85  
Child (2–12yrs) – €50



# MARE

Paphos

BOOK NOW

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@mare\_resorts 