WEDDINGS & RENEWAL OF VOWS

MARE

Paphos

V 2 - 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

Crudities 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 with background music. Tailored decorations can be arranged and booking must be confirmed at least 3 weeks before your wedding day with your wedding planner. Beer, wine & soft drinks are included and additional bar packages can be purchased.

Please note only background music is permitted and a DJ cannot be booked.

Pricing

Rental – €1750
Menu – see page 11-19

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

MENUS

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 persom
OPTION TWO €12 per person
OPTION THREE- €10 per person

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

GIN COCKTAILS

GARDEN AFFAIR

Cucumber | Basil | Gin | Lime | Sugar syrup
Fresh cucumber and basil muddled with gin and lime, shaken and served over ice. Clean, green, and totally refreshing

FIRST KISS

Gin | Strawberry syrup | Lemon | Black pepper | Egg white or aquafaba (optional)
A vibrant strawberry sour with a crack of black pepper and a soft, foamy top. Sweet, spicy, and full of chemistry

BLUSH BLOOM

Gin | Pink grapefruit | Rose syrup | Soda water
Floral and citrusy with a fizzy lift — rose and grapefruit come together in this sparkling Collins-style beauty

PEACH PLEASE

Gin | Peach purée or syrup | Lemon | Thyme | Prosecco
Juicy peach and herby thyme shaken with lemon, topped with bubbly prosecco. A little fancy, a lot delicious

LAVENDER WHISPER

Gin | Blueberries | Lemon | Honey-lavender syrup
Blueberries and honey-lavender syrup meet lemon juice and gin in this delicate, floral coupe. Pretty and poetic

Pricing

SET UP - €350
€35 per person

SIGNATURE COCKTAILS

HONEY MOON

Whiskey | Honey | Lemon | Ginger | Bitters
A golden blend of bourbon, lemon, honey-ginger syrup, and a dash of bitters. Smooth, warm, and comforting — like the start of forever

CLOUD NINE

Vodka | Elderflower | Lemon | Egg white or aquafaba | Vanilla syrup
Fluffy, floral, and silky — this dreamy sour is pure wedding-day bliss. White foam top, delicate taste

MARRY ME MARGARITA

Tequila | Cointreau | Pink grapefruit | Lime | Hibiscus salt rim
A bold twist on a classic — citrusy and tart, with a grapefruit punch and a floral hibiscus finish. Pretty in pink and packs a vibe

LACE & THYME

Gin | Lemon | Thyme syrup | Prosecco | Thyme sprig garnish
Herbaceous, bubbly, and elegant. Lemon and thyme come together under a prosecco sparkle. A perfect toast in a glass

TROPIC VOW

White rum | Pineapple | Coconut water | Lime | Mint
Fresh and vibrant — like a mojito went on a tropical honeymoon. Shaken, not muddled, and served over crushed ice

Pricing

SET UP - €350
€38 per person

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 – €110
Child (2–12yrs) – €60

BOOK NOW

MARE

Paphos

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