



MINTHIS



WEDDINGS 2020

HISTORIC BEAUTY, FIVE STAR AMENITIES,
EXCLUSIVITY AND PRIVACY AMIDST
BREATHTAKING SURROUNDINGS.

Your dream wedding awaits...

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Contact us

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THE PERFECT VENUE



EVERY INCH OF MINTHIS LENDS ITSELF TO
ELEGANCE AND ROMANCE .

Historic beauty within walls of a Byzantine monastery . A rose petal -strewn path to an intimate herb garden . Champagne toasts looking out over acres of breathtaking Cypriot landscape . The flicker of candlelight in the Clubhouse . From intimate outdoor weddings to traditional indoor celebrations, unforgettable events will find their unforgettable setting at Minthis .



WITH OUR COMPLIMENTS



ON YOUR WEDDING DAY

- Exclusive private venue for you and your guests for the day
- 1 golf buggy for Bride and Groom with heart-shaped sign "Just Married"
- Planting of an olive tree in the Wedding Garden
- Bottle of Champagne for the cutting of wedding cake
- Use of our VIP Room for Bride and Groom throughout the wedding day

UPON ARRIVAL

- Minthis cocktail for Bride and Groom
- Plate of freshly cut seasonal fruits
- Bottle of water

DISCOUNTS

- 20% discount on golf public green fees
- 20% discount on golf lessons with PGA golf professional
- 15% discount on accommodation at Pafilia Rental properties
- 10% discount on The Suites - luxury boutique accommodation situated moments from the resort facilities
- 10% discount on Wellness Spa packages

Discounts cannot be combined with any other discounts or special offers.



PURE ROMANCE



Whether in the shaded cloisters of the 12th century monastery, barefoot on the lawn overlooking the greens or in the Clubhouse, guests are guaranteed astounding views, total privacy and discrete, five -star service to make any occasion magical.

WEDDING CEREMONY | Religious

Monastery courtyard or chapel | € 450

- Table with white linen
- Chairs with white chair covers
- Additional chairs offered at the price of € 3 each



Green lawn | € 600

- Ceremony tables
- Table with white linen
- Chairs with white chair covers
- Additional chairs offered at the price of € 3 each

COCKTAIL RECEPTION VENUES

Monastery courtyard | € 500

- 1 h rental
- Maximum 100 persons
- Cocktail tables with white linen



1st Tee - Green Lawn | € 1000

- 1 h rental
- Maximum 180 persons
- Cocktail tables with white linen



Minthis Bar | € 400

- 1 h rental
- Maximum 70 persons
- Cocktail tables with white linen
- Sound system available



PURE ROMANCE



CLUBHOUSE RESTAURANT | € 600

- Rental of the venue from 7pm until 1am
- Maximum 170 persons
- Long tables with white linen
- Chairs
- Additional chairs offered at the price of € 3 each



1ST TEE - GREEN LAWN | € 1000

- Rental of the venue from 7pm until 1am
- From 100 to 180 persons
- Round tables with white linen
- Chairs with white chair covers
- Additional chairs offered at the price of € 3 each



CELEBRATIONS



DRINKS

OPTION 1
€ 15 p.p. | 1h

UNLIMITED DRINKS
- Alcoholic fruit punch
- Non - alcoholic fruit punch
- Still water

OPTION 3
€ 23 p.p. | 1h

UNLIMITED DRINKS
- Local wine
- Local Draught beer
- Non - alcoholic fruit punch
- Still water

OPTION 2
€ 20 p.p. | 1h

UNLIMITED DRINKS
- Sparkling wine
- Non - alcoholic fruit punch
- Still water

OPTION 4
€ 28 p.p. | 1h

UNLIMITED DRINKS
- Champagne
- Non - alcoholic fruit punch
- Still water

* Add sparkling wine to your package for €4p.p

CANAPÉS

OPTION 1 | 4 pcs p.p.
€ 8 p.p.

CANAPÉS
- 2 cold canapés
- 2 hot canapés

OPTION 3 | 6 pcs p.p.
€ 10 p.p.

CANAPÉS
- 2 cold canapés
- 2 hot canapés
- 2 sweet canapés

OPTION 2 | 8 pcs p.p.
€ 12 p.p.

CANAPÉS
- 3 cold canapés
- 3 hot canapés
- 2 sweet canapés

OPTION 4 | 10 pcs p.p.
€ 14 p.p.

CANAPÉS
- 4 cold canapés
- 4 hot canapés
- 2 sweet canapés

CANAPÉ SELECTION

HOT

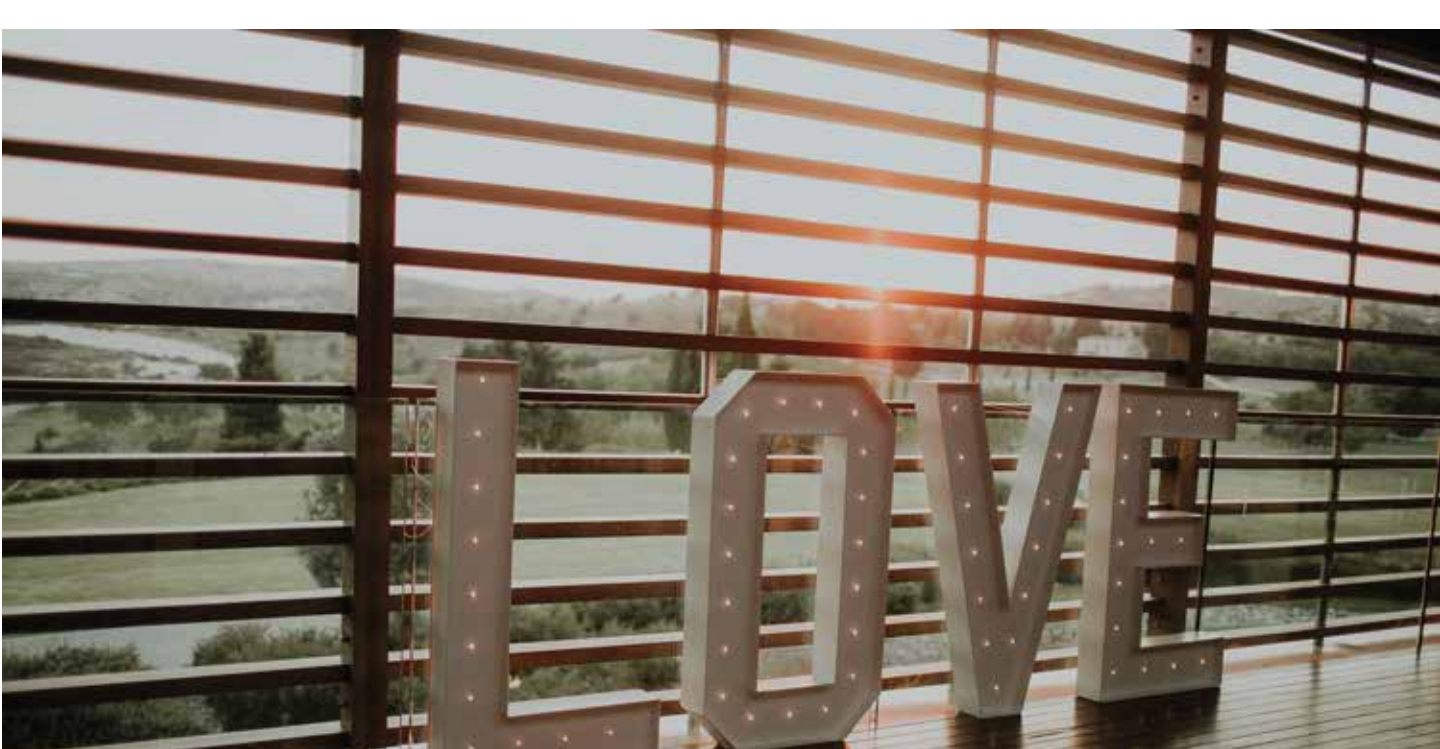
- Cheese and sundried tomato scones
- Dry fried mushrooms
- Chicken satay with mango sauce
- Mini beef cofta
- Spring rolls
- Samosas
- Halloumi in pitta pockets
- Salmon teriyaki skewers
- Mini pizza

SWEET

- Mini fruit tarts
- Pistachio filled truffles
- Kahlua brownie
- Caramel profiteroles
- Chocolate truffles dipped in white chocolate
- Hazelnut lollies
- Coffee mousse chocolate tarts
- Mini eclairs

COLD

- Halloumi with melon skewers & mint
- Prawn with avocado in tartlet
- Prosciutto with seasonal fruit
- Smoked salmon tortilla roll with caviar
- Cherry mozzarella and tomato skewer
- Artichoke and speck on olive crostini
- Brie with dry fruits chutney
- Roast beef rolls with horseradish and gherkins
- Smoked chicken breast with Indian chutney
- Smoked duck breast with peach chutney



DINNER DRINKS



OPTION A | 3h
€ 28 p.p.

UNLIMITED DRINKS

- Local wine
- Draught local beer
- Soft drinks
- Still water

OPTION B | 3h
€ 40 p.p.

UNLIMITED DRINKS

- All drinks in option 1
- Regular Whisky
- Vodka
- Gin
- Rum

OPTION C | until 1am
€ 50 p.p.

UNLIMITED DRINKS

- Local wine
- Draught local beer
- Soft drinks
- Still water

OPTION D | until 1am
€ 60 p.p.

UNLIMITED DRINKS

- All drinks in option 3
- Regular Whisky
- Vodka
- Gin
- Rum



Prices are quoted in Euros and includes service charges and V.A.T.

MEDITERRANEAN MENU

10



€ 60 p.p. | min 40 persons

SELECTION OF DIPS AND APPETIZERS

- Smoked aubergine dip, taramas , humus, guacamole, selection of olives, marinated, pickled vegetables

MIRROR DISPLAYS

- Smoked and cured fish
- Marinated aubergines with feta cheese and pomegranate
- Charcuterie platter - prosciutto, salami milano , spianata romana , praga ham
- Shot glasses: baby prawn ceviche, smoked salmon tartare with crème fraiche

MOUTHWATERING SALADS

- Greek salad with mini dacos
- Panzanella salad
- Lentil salad with smoked duck breast and dry fruits
- Grilled marrows salad with blue cheese dressing
- Beetroot potato salad with pickled egg
- Coleslaw with green apple and spring onions
- Rocket salad with parmesan flakes, pomegranate and walnuts
- Mixed green salad with brie, crispy pancetta and caramelized peanuts

HOT ITEMS

- Beef steak with tarragon and pepper sauce
- Seabass fillet with fennel pure and shellfish sauce with prawns
- Corn fed chicken breast with grainy mustard sauce
- Maple syrup glazed meat balls
- Honey glazed duck breast with braised cabbage and apples
- Four cheese ravioli with truffle
- Baked caserecce bolognese with cherry tomatoes and aubergines
- Selection of market vegetables, pesto baked zucchinis with parmesan and sundried tomatoes
- Potatoes with herbs and comte cheese/wild rice with coriander and spring onion

CARVERY

- Pork leg with crackling, caramelized apples, pear chutney with ginger, red wine sauce

HOT LAMPS

- Falafel, cheese croquettes

DESSERTS

- Pistachio panna cotta with chocolate crumble, crème brulee
- Churros, mini cream baklavas, chocolate praline cake, charlotte rouge
- Baked cheesecake, cream mille-feuille , peach tarts, cardinalios
- Selection of mignardises , seasonal fruits

GASTRONOMY MENU

11



€ 65 p.p. | min 40 persons

SELECTION OF DIPS & APPETIZERS

- Guacamole, smoked aubergine dip, feta cheese dip, beetroot yogurt, olive paste, sweet peppers and walnut dip
- Selection of olives, marinated mushrooms, sundried tomatoes, pickled vegetables

MIRROR DISPLAYS

- Smoked and cured fish selection - smoked salmon, herrings mackerel,
- Charcuterie platter - prosciutto, salami milano, spianata romana, praga ham
- Whole poached salmon
- Homemade liver pate with strawberry balsamic chutney
- Baby prawns ceviche in shot glasses, smoked salmon tartare with herbed cream cheese

MOUTHWATERING SALADS

- Potato salad with octopus, anise seeds and shaved fennel
- Coleslaw with green apple and spring onion
- Greek salad with dacos
- Rocket salad with parmesan flakes, pomegranate and walnuts
- Mixed green salad with brie, crispy pancetta and caramelized peanuts
- Smoked duck salad with raspberry vinaigrette, green beans and ciabatta croutons

HOT ITEMS

- Beef steaks with morel mushrooms and port wine
- Pork fillet with smoked paprika halloumi cheese and apricot relish
- Fillet of salmon with orange - curry crust set on leek ragout
- Lamb kofta with garlicky yogurt dip
- Corn fed baby chicken with noodles and grainy mustard sauce with capers and sundried tomatoes
- Lobster ravioli with shellfish sauce and crunchy gamberi, ricotta spinach riccioli
- Cheesy new potatoes
- Green beans with pancetta, cherry tomatoes and basil
- Saffron rice with parsley and almonds

CARVERY

- Roasted leg of lamb, pork leg with crackling

HOT LAMPS

- Halloumi croquettes, Thai chicken kebab

DESSERTS

- Lebanese mahalepi with pistachio, orange scented crème brulee
- Caramel profiteroles, churros, mini cream baklavas, chocolate praline cake
- Raspberry cheese cake, ivory white chocolate cake, peach tarts, cardinalios
- Selection of mignardises, macarons, seasonal fruits, cheese board
- Strawberries with basil sugar

GOURMET MENU

12

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€ 75 p.p. | min 40 persons

SELECTION OF DIPS & APPETIZERS

- Guacamole, smoked aubergine dip, feta cheese dip, beetroot yogurt, olive paste, sweet peppers and walnut dip
- Selection of olives, marinated mushrooms, sundried tomatoes, pickled vegetables

MIRROR DISPLAYS

- Smoked and cured fish selection - smoked salmon, herrings mackerel
- Charcuterie platter - prosciutto, salami milano , spianata romana , praga ham
- Fruits de mer display -prawns, mussels, clams, blue crab, langoustines
- Homemade liver pate with strawberry balsamic chutney
- Baby prawns ceviche in shot glasses, smoked salmon tartare with herbed cream cheese
- Whole parmesan, whole parma ham carving

MOUTHWATERING SALADS

- Crab salad with iceberg cabbage, mango and peppers
- Potato salad with octopus, anise seeds and shaved fennel
- Coleslaw with green apple and spring onion
- Greek salad with dakos
- Rocket salad with parmesan flakes, pomegranate and walnuts
- Mixed green salad with brie, crispy pancetta and caramelized peanuts
- Spinach salad with avocado, orange and smoked chicken

HOT ITEMS

- Beef stew bourguignon with mushrooms and pancetta
- Roasted veal neck with cepes and truffles
- Grilled prawns with chimichurri dressing
- Rosemary crusted lamb chops
- Duck leg confit with kumquats
- Scallop and prawn ravioli, 4 cheese, artichokes and sundried tomatoes baked casarecce
- Truffled baked potatoes
- Green beans with pancetta, cherry tomatoes and basil
- Aromatic basmati rice

CARVERY

- Pepper crusted beef rump

HOT LAMPS

- Prawns tempura, lamb kofta

DESSERTS

- Lebanese mahalepi with pistachios, orange scented crème brulee
- Caramel profiteroles, churros, mini cream baklavas, chocolate praline cake
- Raspberry cheese cake, ivory white chocolate cake, peach tarts, cardinalios
- Selection of mignardises , macarons, seasonal fruits, cheese board
- Strawberries with basil sugar, chocolate fountain

Prices are quoted in Euros and includes service charges and V.A.T.

TAILORED SET MENU



CREATE YOUR OWN THREE COURSE MENU

Min 40 | Max 100 persons

ONE STARTER OF YOUR CHOICE

- Octopus carpaccio served with olive oil, baby greens and balsamic pearls
- Seared scallops served on fennel puree, artichokes served with sauternes butter sauce
- Lobster ravioli on steamed courgettes and orange scented sage
- Roasted tomato and pepper soup with garlic, served with crunchy pitta bread
- Cretan whole wheat rusk topped with fresh grated tomato and cretan feta cheese

TWO MAIN COURSE OF YOUR CHOICE

- Duck breast served with quinces, confit potatoes and onion marmalade € 60.00
- Roasted sea bass fillet with saffron rouille, baby fennel and new potatoes € 65.00
- Lamb shank served with crushed potatoes, baby vegetables and taro crisps € 60.00
- Salmon steak served with warm potato and avocado salad, yogurt sauce with lemon confit € 60.00
- Beef fillet with foie gras, morel sauce, caramelized shallots and glazed baby carrots € 70.00
- Roasted tiger prawns served with lentil puree, and mussel chowder € 65.00
- Truffle egg tagliatelle served with parsley, slices of truffle and parmesan € 60.00

DESSERT OF YOUR CHOICE

- Baked cheese cake served with red fruits sorbet
- Jivara chocolate cake with apricot jelly
- Tonka chocolate cake with bourbon vanilla ice cream
- Araguani chocolate mousse with apricot jelly and cream, amaretto gelato and caramelised almonds
- Plate of freshly cut seasonal fruits

*Please choose 1 starter, 2 main courses and 1 dessert for all guests.
Main course choices have to be provided 14 days before the wedding day.



COCKTAIL RECEPTION

Children under 4	yrs	free
Children 4	- 12 yrs fruit punch & still water	€ 10.00
Children 4	- 12yrs canapés	½ price

DRINKS PACKAGE DURING DINNER

Children under 4	yrs	free
Children 4	- 12 yrs Soft drinks, water 3h	€ 10.00
Children 4	- 12 yrs Soft drinks, water until 1am	€ 15.00

BUFFET DINNER

Children under 4	yrs	free
Children 4	- 12yrs	½ price

SET MENU	€ 25
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SET MENU CHOICES

MAIN COURSE

- Chicken nuggets with French fries
- Fish goujons with French fries
- Roast chicken breast with seasonal vegetables and potatoes
- Penne pasta with tomato and basil sauce
- Beef burger in sesame roll with French fries

DESSERT

- 3 scoops of home made ice cream





CHAMPAGNES

Laurent -Perrier Brut	€ 78.00
Moët & Chandon Brut	€ 100.00
Moët & Chandon Rose	€ 105.00

SPARKLING WINES

Prosecco Passa Parola dry, Italy	€ 28.00
Pol Remy dry, France	€ 22.00
Moscato Rose Fashion Victim Italy	€ 30.00
Mon Bijou Rose France	€ 24.00

WINES

Local house white wine 75cl bottle	€ 19.00
Local house red wine 75cl bottle	€ 19.00
Local house rose wine 75cl bottle	€ 19.00

SPIRITS

VODKA | 1l bottles

Stolichnaya	€ 60.00
Absolut	€ 65.00
Smirnoff	€ 70.00
Smirnoff North	€ 90.00

WHISKEY | 1l bottles

J & B	€ 70.00
Famous Grouse	€ 80.00
Johnnie Walker Red Label	€ 80.00
Chivas Regal	€ 120.00

GIN | 1l bottles

Gordons	€ 75.00
Bombay Sapphire	€ 90.00

TEQUILA | 1l bottles

Olmeca Silver	€ 100.00
Olmeca Gold	€ 105.00

OTHER DRINKS

Local draught beer pint	from € 4.50
Local beer 33cl bottle	from € 4.00
Soft drinks and Juice 25cl	from € 4.00
Still water St. Nicolas 100cl	from € 4.00
Sparkling water Souroti 75cl	from € 4.50
Coffee	from € 4.00

YOUR SPECIAL DAY



PERSONAL TOUCHES

A recommended list of selected partners has been selected for your benefit, with their help and our expertise we can help make your dream wedding come true.

Round tables per table	€ 25.00
Dance floor 10 th Tee - green lawn - dinner venue	€ 250.00
Extension of the venue hours until 3am per hour	€ 500.00

"The outstanding beauty, idyllic weather and Mediterranean ambience make this the perfect place to say 'I do'"



Contact us

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