

Overseas Weddings at Aphrodite Hills

The luxurious, 5-star Aphrodite Hills Hotel is uniquely and scenically located on a plateau overlooking the glittering blue Mediterranean Sea and the legendary birthplace of Aphrodite, the Greek goddess of love. Aphrodite Hills Hotel fabulously combines the classic with the contemporary; ideal for both couples and families alike, it is the perfect getaway for those wanting to just relax and for sports enthusiasts looking to improve their golf swing or tennis backhand. Modern, elegant and set in an area steeped with Cypriot culture, mythology and tradition, the Hotel is a lifestyle haven for devotees of luxury and it is the first Resort Hotel of its kind in Cyprus.

Offering 290 luxurious guests rooms and suites, the Hotel accommodation meets the needs of both holidaymakers and business travellers alike. Most room types are available as swim-up or private pool rooms, so you are always only just a few footsteps away from the water.

Whether your celebration is an intimate gathering or a grand affair, the unrivalled reputation for service excellence at Aphrodite Hills, will ensure that your special day unfolds flawlessly in the backdrop of this stunning fully-integrated 5-stars Resort.

With a fabulous selection of themed restaurants, bars and lounges at Aphrodite Hills Hotel and with cascading outdoor and indoor pools, you will certainly be spoilt for choice! We will without a doubt, offer a delightful and highly enjoyable experience to the entire wedding party, with wonderful memories to cherish forever.

Aphrodite Hills features a magnificent 18-holes championship standard Golf Course, a Tennis Academy and the award-winning Retreat Spa, which offers extensive specialised treatments.

Please contact our Wedding Coordinator for further information:

Tel: +357 26 829 604

Email: events1_AH@atlantichotels.com

Congratulations

Many congratulations to you both on this very special occasion and thank you for considering Aphrodite Hills Hotel Resort as the venue for your wedding celebrations.

Aphrodite Hills has a renowned reputation in successfully assisting couples celebrate their momentous day, combined with an impressive array of high-class venues to choose from and with some of the best panoramic and uninterrupted views overlooking the Mediterranean Sea.

Presenting Our Services

Overlooking the sparkling waters of the Mediterranean Sea and close to the shores where Aphrodite, the goddess of love is said to have emerged from the waves, you will find the exclusive Aphrodite Hills Resort. Enjoy the beautifully landscaped and lush gardens, unique architecture modelled on a traditional Cypriot village, complemented by impressive dining experiences ranging from a local tavern to elegant fine dining.

Individuality, innovation and personal service are the key factors for the success of every event hosted at the Resort. Our dedicated and professional Wedding Coordinators aim to exceed our guests' expectations; always striving to excel in creative presentation, impeccable service and exceptional food quality, from the ceremony at the unique St. Catherine's Chapel located at the Resort - to the Cocktail Reception and Wedding Dinner.

For overseas or local weddings, the luxurious and picturesque Aphrodite Hills Resort is truly the perfect location.

*Please note that a Wedding Administration Fee of **€290.00** will apply for using our services.*

To show you our appreciation for placing your trust in us with the most important day of your life, we are pleased to offer the following added features with our compliments:

- *Suite upgrade (subject to availability)*
- *A bottle of Sparkling wine together with an enriched exotic fruit basket*
- *Breakfast in the room on the morning after the wedding, accompanied by a bottle of Sparkling Wine*
- *Planting of the couple's own olive tree within the grounds of the Resort, as a lasting reminder of the special day*

The Ceremony

Couples can be married in our beautiful and unique St. Catherine's Chapel. The ceremony can be an Anglican wedding ceremony or a Catholic blessing. Civil marriages can also be arranged through the Municipality of Geroskipou in many locations at the Hotel.

The Reception

Our Culinary Team lead by our Executive Chef have skilfully created a wide selection of hot and cold canapés and petit fours, meticulously assembled and designed to complement the cocktail.

Various venues are available for the Wedding Reception. There is an excellent selection of venues to choose from at either the Hotel or the Village Square.

The Wedding Dinner

For an intimate, romantic and exclusive dinner for two, or for grand dinners catering for up to 480 people, the Executive Chef and his Banqueting Team will spare no effort in making the Wedding Dinner a truly delicious dining experience. Wonderful selections of indoor and outdoor venues are available for the Wedding Dinner.

Creativity

Just to make your wedding even more special, further creativity is readily at hand. Our Events Department will be more than happy to assist you in fine-tuning the smallest of details, so as to make your wedding one that represents your personal taste and style.

Minimalist and contemporary or traditional and elegant wedding cakes can be chosen from our in-house examples or by arrangement with our Wedding Coordinators and our Pastry Chef, who will be only too pleased to create your wedding cake for this very special day.

FOR NEWLYWEDS & CELEBRATED COUPLES

Anniversary Celebrations

Couples who have seen many days of married life can celebrate anniversaries and renew their vows, discretely or with celebratory dinners and parties.

The Honeymoon

Aiming to make every day of the Honeymoon a memorable experience, we have included the following in the accommodation for Honeymooners (for those staying with us for over a week):

- *Suite upgrade (subject to availability)*
- *A bottle of Sparkling wine and an Enriched exotic fruit platter is offered on arrival*
- *Flower arrangement to decorate the room*

HONEYMOON RETREAT DAY

The Honeymoon Retreat Day is the ideal way for you to escape for some essential time together. The day is designed so that the two of you can enjoy the benefits of our tranquil Spa facilities. Enjoy the delights of our relaxing Couple's Suite where you can submit yourselves to our specialised Therapists and indulge in simultaneous treatments.

Further information regarding any Spa Treatment or Hair and Makeup booking please contact the spa reception: [spa_reception AH@atlantichotels.com](mailto:spa_reception_AH@atlantichotels.com)

WEDDING ENTERTAINMENT PROPOSALS

Each wedding is individual and every couple wants their own choice of music for their wedding day.

Whether you choose to have a Violinist or a Guitarist Duo to walk you to the Wedding Ceremony, or a String Quartet to play at your Cocktail Reception, or even a DJ to make your evening special... we can take care of all your entertainment requirements.

Two hour Live Melodies...

Harpist

From €450.00

Duo

From €400.00

String Quartet

From €1,200.00

During the Wedding Dinner...

DJ Disco

From €550.00

Please note that other types of musicians or entertainment is available on request

Our DJ is highly recommended and will offer you a night to remember!

You have the opportunity to select the choice or style of music you require, from your special 'First Dance' to the last song of the evening.

Detailed Information for the Ceremony

Ceremony Persons conducting the wedding:

Anglican Weddings

*Helen Smith - Church Office, Paphos
Tel/Fax: +357 26 95 30 44 / +357 26 95 24 86
email: anglicancofp@cytanet.com.cy
Website: www.paphosanglicanchurch.org.cy*

Catholic Weddings

*Local Coordinator:
Suzie Allen - Mobile: +357 99 61 37 15
www.stpauls-catholic-parish-paphos.com*

Civil Weddings

*Municipality of Geroskipou, Paphos,
Civil Marriage Office,
P.O. Box 63015, 8201 Geroskipou
8100 Paphos, Cyprus.*

*Tel: +357 26 96 07 97 Fax: +357 26 96 38 40
Email: weddings_geroskipou@cytanet.com.cy*

Renewal of Vows

A Minister can be appointed to conduct a Blessing or Blessings and Renewal of Vows Service at any of our Ceremony Venues. You will need to bring your original Marriage Certificate and we will arrange your appointment with the Non-Denominational Minister to discuss your ceremony.

*Non-Denominational Minister's Fee From: **€400.00***

<i>St. Catherine's Chapel Rental Fee (to be paid at the Hotel)</i>	€350.00
<i>Ceremony Indication of Charges</i>	
<u>Catholic Church:</u>	
<i>Donation for the Catholic Church</i>	€650.00
<i>Special Licence Fee for Civil ceremony. A Civil ceremony must precede a Catholic Ceremony.</i>	€282.00
<u>Civil Ceremony:</u>	
<i>Fee for the Marriage Officer to come to Aphrodite Hills from Monday-Friday and the special licence fee for the applications made less than 15 days in advance of the wedding day</i>	€632.00
<u>Anglican Church:</u>	
<i>In order to secure the booking a non-refundable deposit of €340.00 is required.</i>	€680.00
<i>Anglican Wedding Blessings & Renewal of Vows Ceremonies – In order to secure the booking a non-refundable deposit of €290.00 is required.</i>	€580.00
<i>Special Licence Fee for applications made less than 15 days in advance of the wedding date.</i>	€282.00

The above Ceremony Charges include: Ceremony Fees, Priest's transportation fees, issue of Wedding Certificate (these are indications of charges and services, which must be arranged by the couple and the person conducting the ceremony.

Eleonas Gazebo venue rental fee for civil ceremony 250.00EUR & Eleonas Waterfall venue rental fee for civil ceremony 350 EUR.

DOCUMENT REQUIREMENTS FOR ALL SUBJECTS

British Passport Holders for Civil Ceremony

- *Passport - at least 6 months until expiry date*
- *Birth Certificate - A4*
- *Statutory Declaration - Document signed and stamped by a Solicitor confirming that you are free to marry. Residents of Scotland & Wales can as an alternative, apply to their Local Registrar for a certificate of 'No Impediment'*
- *Decree Absolute (if applicable)*
- *Death Certificate (if widow / widower)*
- *'Name Change' documents (if applicable)*
- *Parental consent (if under 18 years of age)*
- *Photocopy of 2 witness passports*

Irish Passport Holders for Civil Ceremony

- *Passport*
- *Birth Certificate*
- *'Freedom to Marry' certificate from Minister of Foreign Affairs (or Irish Embassy as appropriate)*
- *Decree Absolute (if applicable)*
- *Death Certificate (if widow / widower)*
- *'Name Change' documents (if applicable)*
- *Parental consent (if under 18 years of age)*
- *Photocopy of 2 witness passports*

Other Nationals for Civil Ceremony

- *Certificate of 'Marital Status' issued by the appropriate Government Department of your country (or Embassy as appropriate)*
- *All other documents as above*
- *All documents must be translated into English or Greek*
- *Following the ceremony, your Marriage Certificate may be required to be legalized by an Apostille Certificate and officially translated. Please seek clarification from your own Government or Embassy as to their requirements.*

Unless otherwise stated, you must bring the original documents with you

Hotel & Resort Venues available for Cocktail Receptions & Wedding Dinners

Hotel Venues

<i>Venue</i>	<i>Cocktail Receptions</i>		<i>Wedding Dinners</i>	
<i>Eleonas Gazebo*</i>	<i>Up to 25 pax</i>	€150.00	<i>N/A</i>	<i>N/A</i>
<i>Eleonas Waterfall*</i>	<i>Up to 80 pax</i>	€250.00	<i>N/A</i>	<i>N/A</i>
<i>Sunset Terrace (lower level)</i>	<i>Up to 200 pax</i>	€450.00	<i>N/A</i>	<i>N/A</i>
<i>Morpheas Ballroom</i>	<i>Up to 1000 pax</i>	€1,000.00	<i>Up to 450 pax</i>	€1,000.00

Resort Venues

<i>Venue</i>	<i>Cocktail Receptions</i>		<i>Wedding Dinners</i>	
<i>Village Square Fountain Area</i>	<i>Up to 50 pax</i>	€150.00	<i>N/A</i>	<i>N/A</i>
<i>Village Square Terrace</i>	<i>Up to 500 pax</i>	€250.00	<i>N/A</i>	<i>N/A</i>
<i>Secret Garden</i>	<i>N/A</i>	<i>N/A</i>	<i>Up to 80 pax</i>	€600.00
<i>Golf Clubhouse Terrace*</i>	<i>Up to 1000 pax</i>	€500.00	<i>Up to 300 pax</i>	€750.00
<i>Golf Club Lounge Area*</i>	<i>Up to 50 pax</i>	€250.00	<i>N/A</i>	<i>N/A</i>

The opening hours for the Cocktail Reception venues will be confirmed upon booking.

Hotel & Resort Wedding Dinner venues are available from 7.00pm - 12.30am.

** Golf Clubhouse is available from 8.00pm*

Wedding Cake Creativity

Our Wedding Cakes are stunning masterpieces, combining a wide range of delicious tastes, colours and decorations. Please ask to see our Wedding Cake Portfolio.

One Tier Cake: from €120.00*

Two Tier Cake: from €230.00

Three Tier Cake: from €350.00

Four Tier Cake: from €490.00

Should you require a specific wedding cake, please contact us with details of your ultimate dream cake.

** The One Tier Wedding Cake is for 20 persons. It is a 23cm vanilla flavour sponge cake covered with white icing and decorated with sugar flowers.*

Lighting Creativity

Our exclusive Visual Effect Lighting Show will set the whole atmosphere for your special day.

Our elite Visual Effects Artist will guide you through the experience and help you to create an unforgettable ambiance for you and your guests.

The Visual Effect Lighting Show is available for the following areas:

- Morpheas Ballroom from €500.00*
- Golf Clubhouse Terrace from €150.00*
- Secret Garden from €150.00*

Entertainment

Entertainment can be arranged at all outdoor venues until midnight (12.00am) with the exception of the Eleonas Waterfall & Gazebo venues that can be used until 11.00pm.

P.A. System for a background music ONLY can be provided by the Hotel at the price of €100.00

CD Player and a Speaker are also included in the above price.

LCD Projector and Screen can also be provided at the price of €190.00

DJs and other musicians must provide own AV equipment.

Decorations

The Hotel is not responsible to set-up, dismantle or store any decorations that maybe provided either by a wedding planner, decorator or the couple. For each of the above, responsibility must be taken for your own belongings and you must ensure that everything will be picked up from the venue after the wedding!

The hotel provides white table clothes and white chair covers for private venue weddings.

Non-private Weddings, at any of the operating restaurants, must use the existing set up of the restaurant.

COCKTAIL RECEPTION PACKAGES

Cocktail Reception Packages following the Wedding Ceremony:

1-hour Unlimited Cocktail Reception Drinks Package: €23.00 per person

2-hours Unlimited Cocktail Reception Drinks Package: €38.50 per person

The Cocktail Reception Drinks Package includes:

Sparkling Wine, House Wines, Fruit Punch (Alcoholic & Non-Alcoholic), Local Beers, Soft Drinks & Mineral Water

The Cocktail Reception is complemented by:

A selection of Nuts, Crisps, Crudités and a variety of Local & International Dips.

Enhance your Cocktail Reception:

- Chef's Selection of Cold Canapés (6 pieces per person) €10.00 per person

- Chef's Selection of Cold Gourmet Canapés (6 pieces per person) €15.50 per person

- Selection of Cold Gourmet Canapés (4 pieces per person), Hot Specialities (4 pieces per person) & Petit Fours (2 pieces per person) €33.00 per person

-Platter of Assorted Local Cheeses & Charcuterie Accompanied with Crostini Sticks & Selected Fresh Fruits €18.50 per person

- Fresh Fruit Display €12.00 per person

WEDDING DINNER DRINKS PACKAGES

A well-chosen Drinks Package makes a wedding stand out and our prices and choices offer superb value for every budget.

Two Drinks Package: €13.00 per person

Including: *½ bottle of House Wine OR 2 Local Beers OR 2 Soft Drinks plus, ½ bottle of Mineral Water & freshly brewed Filter Coffee.*

3-hour Unlimited Drinks Package: €22.00 per person

Including: *Unlimited consumption of House Wine, Local Beer, Soft Drinks, Mineral Water & freshly brewed Filter Coffee.*

Extra hour on the Unlimited Drinks Package: €9.00 per person, per hour

3-hour Non-Alcoholic Drinks Package: €14.50 per person

Including: *Soft Drinks, Mineral Water, freshly brewed Filter Coffee after dinner*



Extra hour on the Non-Alcoholic Drinks Package: €5.50 per person, per hour

Important Notes:

A Drinks Package is compulsory for the Wedding Dinner.

Above Packages must be purchased for all the guests attending the wedding... not for some people only!

Same Package must be purchased for all the guests. Packages cannot be mixed and matched.

An alternative selection of wine can be chosen with a supplement.

ALTERNATIVE BEVERAGE OPTIONS AVAILABLE:

Spirits

Ordinary Spirits by the bottle (75 cl)

from €90.00 per bottle

Premium Spirits by the bottle (75 cl)

from €110.00 per bottle

Open Bar Package (available either for Cocktail or Dinner)

Open Bar with International Drinks: €20.00 per person, per hour

Including: *House Wines, Local Beer, Soft Drinks, Juices, Mineral Water,*

Ouzo, Zivania, Ordinary Spirits, Liqueurs, Ordinary Cognacs.

Complemented by: *a selection of Crudités, Crisps & Nuts.*

Corkage Fee:

If the organiser would prefer to supply own beverages the following charges will apply:

Wine by the bottle (75cl)

€15.50 per bottle

Sparkling Wine by the bottle (75cl)

€22.00 per bottle

Ordinary Spirits by the bottle (75 cl)

€26.50 per bottle

Premium Spirits by the bottle (75 cl)

€38.50 per bottle

Champagne by the bottle (75 cl)

€44.00 per bottle

Cash Bar:

A Cash Bar can also be arranged by the Hotel as long as the minimum Drinks Package (Two Drinks Package, per person) is purchased by the Couple.

FOR CHILDREN

Children's Menus (plated or buffet) with prices are available on request.

Discounts for Children:

Children 0-4 years old

Free of Charge on Beverages & Wedding Buffet Menus

Children 5-12 years old

50% discount on Beverages & Wedding Buffet Menus

Teenagers 13-17 years old

50% discount on Beverages

Note:

Set Menus & Children's Menus (plated or buffet) will be charged at their normal price and the above discounts are not applicable.



All prices quoted are in Euros and include all taxes.

Perfect Match - Set Menu

Smoked Trout Carpaccio, Green Asparagus Spears,
Yoghurt & Saffron Sabayon



Herb-Crusted Chicken Breast
with Mozzarella & Sun-Dried Tomatoes, Seared Zucchini,
Dauphinoise Potatoes & Pesto Cream Sauce



Strawberry Mousse, Mango Sauce



Coffee & Petit Fours

Price €42.00 per person

All prices quoted are in Euros and include all applicable taxes

Allergen Information: All items printed in **bold** are Food Allergens. Although all due care is taken, dishes may still contain traces of ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.

Just Married - Set Menu

Smoked Salmon Tartare, Prawn & California Maki Roll,
Mango Salsa & Sesame Soy Sauce



Tender Pork Loin with Grape Syrup
wrapped in Smoky Bacon,
Jerusalem Artichokes & Juniper Berries scented with Lemon Zest



Raspberry Mille-Feuille



Coffee & Petit Fours

Price €47.50 per person

All prices quoted are in Euros and include all applicable taxes

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I Do - Set Menu

Bresaola Carpaccio with Julienne Spring Leaves,
Orange Segments & Citrus Vinaigrette



Oven-Baked Lamb Shank Baked with Herbs,
Seasonal Vegetables in Lamb Jus,
With Baby Potatoes & Grilled Feta Cheese



Iced Nougatine with Amarena Cherries &
Berries in Cinnamon



Coffee & Petit Fours

Price €53.00 per person

All prices quoted are in Euros and include all applicable taxes

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Love Supreme - Gala Menu

Chicken & Foie Gras Terrine, Pistachio Financier,
topped with Onion Confit, Commandaria & Cinnamon Jelly



Pumpkin Tortellini with Caramelized Chicory
in a Frascati Wine Cream Sauce, drizzled with Truffle Oil,
dusted with Walnut Powder



Seafood Platter of Poached Dover Sole Roulade filled with Spinach,
Seared Salmon Fillet & Marinated Prawns,
Fennel Ragoût, Lobster Bisque Sauce, Herb Oil



Forest Fruit Parfait, Apricot Panna Cotta,
Mango Coulis



Coffee & Petit Fours

Price €58.50 per person

All prices quoted are in Euros and include all applicable taxes

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Wedding Bliss – Gala Menu

Duo of Salmon -
Tartar topped with Sour Cream & Keta Caviar,
marinated with Honey & Beetroot Juice,
Mustard Dressing



Truffle & Poker Mushroom Risotto,
Accompanied by Crispy Veal Sweetbreads



35-day Dry-Aged Prime Fillet of Beef,
topped with Seared Foie Gras,
Parsnip & Potato Gratin, Rosemary Sauce



Saffron Cheese Cake Cinnamon 'Madeleine',
Forest Fruit Sauce



Coffee & Petit Fours

Price €65.00 per person

All prices quoted are in Euros and include all applicable taxes

Allergen Information: All items printed in **bold** are Food Allergens. Although all due care is taken, dishes may still contain traces of ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.

Vegetarian Set Menu 1

Cypriot Cheeses wrapped in Crunchy 'Kataifi'
with Tomato Marmalade & Fresh Basil Sauce



Pumpkin Tortellini with Caramelized Chicory
in a Frascati Wine Cream Sauce, drizzled with Truffle Oil,
dusted with Walnut Powder



Lime Tart with Chocolate & Mango Cream, Crushed Meringue,
Blood Orange Syrup



Coffee & Petit Fours

Price €36.50 per person

All prices quoted are in Euros and include all applicable taxes

Allergen Information: All items printed in **bold** are Food Allergens. Although all due care is taken, dishes may still contain traces of ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.

Vegetarian Set Menu 2

Mixed Garden Leaves, Warm Brie Cheese, Pomegranate,
Walnuts, Cherry Tomatoes & Apple Vinaigrette



Truffle & Poker Mushroom Risotto



Pear & Orange Tart with Hazelnuts, Chocolate Ganache,
Limoncello Caramel Sauce



Coffee & Petit Fours

Price €43.00 per person

All prices quoted are in Euros and include all applicable taxes

Allergen Information: All items printed in **bold** are Food Allergens. Although all due care is taken, dishes may still contain traces of ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.

Vegan Set Menu 1

Harissa Roasted Beetroot and Broccoli Salad with Crispy Tofu and quinoa



Chickpea Falafel, sweet potato pure, crispy Pitta, pomegranate Reduction



Tahiti Vanilla Bean and Coconut Milk Pannacota, mango sauce

Price €43.00 per person

All prices quoted are in Euros and include all applicable taxes

Allergen Information: All items printed in **bold** are Food Allergens. Although all due care is taken, dishes may still contain traces of ingredients that are not listed on the menu and these ingredients may cause an allergic reaction

Vegan Set Menu 2

Trio of California Roll: Mango and Pineapple, Basil and Mint leaves, Teriyaki Tofu and Baby corn, creamy chilli avocado, carrot and cucumber with soya sauce and condiments



Wild Mushroom, asparagus and coconut milk Risotto, caramelized roast pumpkin, raisins and coriander leaves, lemon grass infused



Apple crumble forest fruit compote, raspberry sauce

Price €43.00 per person

All prices quoted are in Euros and include all applicable taxes

Allergen Information: All items printed in **bold** are Food Allergens. Although all due care is taken, dishes may still contain traces of ingredients that are not listed on the menu and these ingredients may cause an allergic reaction

Traditional Cyprus Meze

Breads

Grilled Paphitiki **Pitta** with Oregano
Village Bread with Prozimi
Koulouri with Mastiha & Mechlepi

Cold Starters & Dips

Traditional Village Salad with **Feta Cheese**
Tzatziki, Tahini, Houmous, Eggplant Dip, Fava Bean Dip
Black Olives, Green Olives Tsakistes,
Lemon Wedges

Hot Starters

Koupepia - Stuffed Vine Leaves
Grilled Halloumi
Grilled Loukaniko & Lountza
Grilled Garlic Mushrooms
Yiouvetsi - Pasta with Vegetables & Anari Cheese
Fried Pork Meatballs
Feta Mpoukles - Feta Parcels

Main Dishes

Beef Stifado
Pork Souvlakia & Sheftalia
Grilled Chicken Kebabs
Grilled Pork Belly Krasato
Lamb Kleftiko
Potatoes Antinaktes - **White Wine** & Coriander
Seasonal Traditional Vegetables

Desserts

Selection of **Traditional Cyprus Desserts**
Local Fruits

Price €44.00 per person

All prices quoted are in Euros and include all applicable taxes

Minimum number of 20 guests is the requirement to serve the above Meze Menu

Allergen Information: All items printed in **bold** are Food Allergens. Although all due care is taken, dishes may still contain traces of ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.

Around Greece Meze

Greek Bread Basket

Karveli Prozimato
Daktilato with Feta & Tomato
Crispy Pitta Riganati

Cold Starters

Skordalia
Peppers Florinis **Balsamico**
Melitzanosalata
Ktipiti
Crispy Rocket Salad with **Sesame Almond Crust**,
Pomegranate, Balsamic Glaze
Marinated Crudities

Hot Starters

Warm Crusty Halloumi, Tomato Marmalade
Kolokythokeftedes with Houmous
(Zucchini Fritters with **Feta Cheese**)
Smyrneika Lamb Soutzoukasia, Garlic Mashed Potatoes
(Lamb Kofta with Cumin, Garlic & Spicy Tomato Sauce)
Giouvarlakia with Avgolemono Sauce, Celery Purée
(Pork Meatballs with Rice in Egg Lemon Sauce)

Main Courses

Baby Lamb Kleftiko, Roast Potatoes
Young Pork Belly Krasato Confit with Dry Coriander & Kolokasi
Beef Yiouvetsi with Kefalotyri
Stuffed Breast of Chicken with Dates, **Mashed Citrus & Carrots**
Stuffed Vegetables

Desserts

Bougatsa with Cinnamon
Kataifi from Kerkira
Karidopitta
Bourekia me Mizithra

Price €49.50 per person

All prices quoted are in Euros and include all applicable taxes

Minimum number of 20 guests is the requirement to serve the above Meze Menu

Allergen Information: All items printed in **bold** are Food Allergens. Although all due care is taken, dishes may still contain traces of ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.

Happily Ever After – BBQ Wedding Buffet

Refreshing Salads

Tomato & Onion Salad with Feta & **Oregano**
Green Salad tossed with **Ranchero Dressing**
Avocado & Pink **Baby Shrimps with Celery & Mango**
Village Salad with **Feta Cheese**

Dips & Dressings

Taramasalata, Tahini, Tzatziki, Houmous, Roasted Pepper Dip,
Selection of Pickled Vegetables, Olives
Honey Mustard Dressing, Balsamic Vinaigrette, Mayonnaise Dressing,
Marie Rose Sauce

Bread Basket

Selection of Homemade Rolls, Grilled Pita Bread,
Cyprus Bread with Olive & Oregano

From the Grill – Live Cooking

Three different types of **Sausages**
Marinated Tandoori Chicken Skewers
Marinated Ginger Beef Rib-Eye Steak
Cajun BBQ Pork Spare Ribs
Chopped Fillet Burgers
Tennessee Grilled Fillet of **Grouper**
Marinated Baby Lamb Chops

Garnishes

Jacket Potatoes
Grilled Tomatoes, Eggplants & Spring Onions
Corn on the Cob
Mustard Station & Sauces

Continued on the next page...

Assorted Desserts

Fruit Charlotte

Pear Tart

Kataifi

Baklava

Rizogalo

Baked Cheese Cake

Panna Cotta

Fresh Fruits

Price €42.00 per person

All prices quoted are in Euros and include all applicable taxes

*Minimum number of 35 guests is the requirement to serve the above **BBQ Menu on a Buffet.***

*For less than 35 guests we can serve the above **BBQ menu at your table – as a Family Style!***

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Kiss the Bride – Wedding Buffet

Cold Decorated Displays

Hiromeri & Seasonal Fruit Platter
Halloumi & Tomato Platter drizzled with Mint Oil
Stuffed Vine Leaves (Koupepia) with **Yoghurt Dip**
Grilled Eggplant Wedges with **Anari Cheese, Pine Nuts** & Herbs
Crudités marinated with Fresh Lemon Juice & Himalayan Rock Salt

Salads

Horiatiki Salad

Tomato, Onion & Glystrida Salad
Rucola & Spinach with **Fried Halloumi & Pita Crisps**
Beetroot, Potato & **Pickled Egg** Salad
Marinated Mushrooms

Dips

Taramasalata, Tahini, Houmous,
Tzatziki, Smoked Eggplant Dip,
Skordalia

Bread

Selection of Homemade Bread

Heated Lamps

Lountza, **Halloumi**, Loukaniko, Pastourma

Main Dishes

Chicken Souvla
Grilled Lamb Chops & Lamb Legs filled with **Halloumi**
Pork Belly braised in **Red Wine** & Coriander Seeds
Grilled Sheftalia in **Pita Bread**
Pourgouri Pilaf
Baked Grouper Fillets with Black Olives, Tomatoes, Capers & Oregano
Vegetarian **Orzotto**
Village-Style Potatoes

Continued on the next page...

Desserts

Baklava

Kataifi

Daktyla

Bourekia

Halvas tis Mairisas

Rizogalo

Mahalepi in Glasses

Almond Cake

Galaktobourekio

Shiamali

Anarotourta

Glyko tou Koutaliou

Fruit Display

Price €42.00 per person

All prices quoted are in Euros and include all applicable taxes

Minimum number of 50 guests is the requirement to serve a Buffet Menu

Allergen Information: All items printed in **bold** are Food Allergens. Although all due care is taken, dishes may still contain traces of ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.

True Love - Wedding Buffet

Cold Decorated Displays

Smoked Salmon Wrap with Philadelphia Cheese & Avocado
Antipasti Platter with Charcuteries and Grilled Vegetables
Tortilla de Patatas with Chorizo Sausage
Eggplant Tempura with Sesame Seeds, Tomato Relish
Shots of Melon Gazpacho with Mint

Salads

Village Salad

Beetroot, Apples, Orange Segments & Pomegranate Salad with **Peanuts**
Spinach & Rocket Salad with **Brie Cheese**, Pomegranate Seeds, **Citrus Dressing**

Szechuan Noodle Salad

Crab & Pineapple Salad with Iceberg Lettuce & Cashew Nuts

Potato Salad

Dips

Balsamic Vinaigrette, French Dressing,
Tahini, Taramasalata, Eggplant Dip,
Olives, Preserved Lemons

Bread

Focaccia, Pita Bread,
French Baguette, Koulouri

Carving

Slow-Roasted Pepper-Crusted Leg of Lamb with
Pecorino Cheese, Lamb Jus

Heated Lamps

Tandoori Chicken Wings
Honey-Glazed Gammon, **Pineapple Sauce**

Continued on the next page...

Main Dishes

Beef Bourguignon with Mushrooms, Bacon & Shallots
Grilled Chicken Skewers with **Yoghurt & Garlic**
Salmon & Grouper Medallions on **Leek & Pepper Ragoût, Saffron Sauce**
Penne with **Pink Vodka Sauce**, Rocket & Black Olives
Seasonal Vegetables
Cumin & Almond Basmati Rice Pilaf
Baby New Potatoes with Lemon & Thyme

Desserts

Sachertorte
Pear Tart
Black Forest Gateau
Blood Orange Bavarois
Baked Cheesecake with Forest Fruits
Strawberry Mousse in Glasses
Brownies
Savarin aux Fruits
Tiramisu
Lemon Meringues
Fruit Display

Price €46.00 per person

All prices quoted are in Euros and include all applicable taxes

Minimum number of 50 guests is the requirement to serve a Buffet Menu

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Cherish - Wedding Buffet

Cold Decorated Displays

Italian Antipasti Corner accompanied by
Grilled Vegetables & Chutneys
Stuffed Vine Leaves
Tomato & **Mozzarella**
Vitello Tonnato with Ciabatta Croutons
Grilled Eggplant Wedges with **Anari Cheese, Pine Nuts & Herbs**

Salads

Village Salad with **Feta Cheese**
Beetroot, Potato & **Pickled Egg Salad**
Mushrooms à la **Grecque**
Caesar Salad with Cherry Tomatoes & Pomegranates
Prawn Salad with Chicory & **Cashew Nuts**
Potato Salad

Dips & Accompaniments

Cocktail Sauce, Thousand Island Dressing,
Tartar Sauce, Mayonnaise,
Tahini, Taramasalata, Houmous, Tzatziki, Guacamole,
Blue Cheese Dressing, Caesar Dressing,
Black Olives, Green Olives, Olive Tapenade,
Vinaigrette, Balsamic Vinaigrette, Ladolemono,
French Dressing

Bread Display

Variety of Homemade Bread Rolls & Local Bread

Carving Station

Crusted Slow-Roasted Beef Strip Loin,
Mushroom Sauce & Béarnaise Sauce

Heat Lamps

Spring Rolls, Plum Sauce
Chicken Fajitas, Sour Cream Dip

Continued on the next page...

Main Dishes

Roast Leg of Lamb filled with **Halloumi** & Ratatouille,
Tian of Vegetables

Ancient Greek-Style Pork Belly Braised Sous-vide in **Red Wine**

Herb-Crusted Chicken Breast filled with **Mozzarella** & Sun-Dried Tomatoes

Seafood Penne with **Prawns & Black Shell Mussels**, **Pink Vodka Sauce**

Duo of **Poached Salmon** & **Baked Grouper Medallions**, **Teriyaki Sauce**

Vegetarian Lasagne

Seasonal Vegetables

Egg Fried Rice

Dauphinoise Potatoes

Dessert Buffet

Cheesecake

Black Forest Gateau

Tiramisu

Charlotte aux Fruits

Crème Brûlée

Gianduja

Panna Cotta

Brownies

Chocolate Orange Cake

Frutti di Bosco in Glasses

Seasonal Fresh Fruits

Price €49.50 per person

All prices quoted are in Euros and include all applicable taxes

Minimum number of 50 guests is the requirement to serve a Buffet Menu

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