



Introducing our New Sea Front Venue

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E L Y S I U M

Wedding Receptions at Elysium Sea Front Venue

For a perfect sea front setting with unrivalled service and exquisite cuisine, look no further than our exclusive new beach venue. Available for hosting your wedding dinner followed by dancing under the stars the venue offers both rustic Cypriot charm and 5* luxury for your nuptials.



Treat your guests to the very best of Cypriot hospitality, dining exclusively on the water's edge with stunning sunset views.

We know that it's the details that make all the difference and with our tailor made packages, everything you can wish for is included. We've thought of all the small things, so you don't have to.



Dance the night away with the sand between your toes or go out with a bang... the perfect ending to a perfect day.

Wedding Receptions at Elysium Sea Front Venue

“Rustic Charm” Package



€222.00 per person including:

- All venue hire & set up fees
- Four course sharing style menu
- Unlimited classic beverages (*house wines, local beers, soft drinks and mineral water*)
- Decoration, furniture, crockery, cutlery, glassware, stationery, flowers and candles as seen in the above photograph (*full breakdown of items included is available. Items can be modified upon request*)

*Upgrade to a 5 course menu for €7.00 per person

*Upgrade to unlimited premium beverages for €19.50 per person

Rustic Charm décor, stationery and flowers:

- *Natural colour bistro chair*
- *Lace china charger plates*
- *Gold detail wine glass*
- *Embossed green water glass*
- *Gold cutlery*
- *Linen sand napkin*
- *Rustic wooden table*
- *Menu or thank you cards*
- *Table number*
- *1 large fresh or 2 smaller floral centrepieces using natural style greenery and neutral shade flowers*
- *Mixed pillar and coloured taper candles in gold and glass holders, geometrical shapes with candles and/or single flowers*
- *String and foliage on napkin*

Wedding Receptions at Elysium Sea Front Venue

“Shades of Blue” Package



€237.00 per person including:

- All venue hire & set up fees
- Four course sharing style menu
- Unlimited classic beverages (*house wines, local beers, soft drinks and mineral water*)
- Decoration, furniture, crockery, cutlery, glassware, stationery, flowers and candles as seen in the above photograph (*full breakdown of items included is available. Items can be modified upon request*)

*Upgrade to a 5 course menu for €7.00 per person

*Upgrade to unlimited premium beverages for €19.50 per person

Shades of Blue décor, stationery and flowers:

- Gold Napoleon chair
- Glass gold rim charger plate
- ‘Sintra’ Porcelain dinner & bread plates
- Gold cutlery
- White napkins & table linen
- Menu or thank you cards
- Place cards
- Embossed blue water glass
- Gold rim glasses x 2
- Low arrangement with hydrangeas and orchids on gold base
- 3 x gold vases with hydrangeas
- Orchids covering length of the table
- 3 x geometrical glass shapes with green moss, orchid and fern leaf
- Monstera leaves and ferns as a table runner beneath flowers and candles
- 3-5 x taper candles on gold candlesticks (*these can be substituted with pillar candles if breeze doesn’t allow their use*)
- 2 x pillar candles on gold and glass candle holders
- 6-10 t-lights in gold and/or clear votives
- Piece of fern on each plate
- Glass table number with gold calligraphy numbers

MENU

STARTER PLATTERS

Tuna tataki, wakame, beetroot salad, wasabi dressing

Marinated prawn, pineapple, bell pepper salsa

Foie gras terrine, country bread toast, fig chutney

Cherry tomato, watermelon strawberry salad, fresh mint

Home smoked trout filet, green hummus

Village salad

FISH COURSE*

Seabass filet with clams, Muscadet cream sauce,

Braised fennel

Asparagus, Cherry tomato

MAIN COURSE

Beef tenderloin with truffle sauce,

Braised artichoke

Roasted potato

Baby carrot, turnip, mushroom Medley

DESSERT PLATTERS

Bitter chocolate tart, raspberry jelly,

Rum flavoured mango smoothie

Strawberry Fraisier,

Panna cotta, dark cherry compote

Fresh seasonal fruit

FRESHLY BREWED TEA AND FILTER COFFEE

Homemade petit fours

**when booking a 5 course menu*

- *All packages are based on use of the venue from 18:30-00:00hrs (prices can be amended if starting the dinner at a later time)*
- *Minimum number of guests is 24 seated on 3 tables of 8 (rustic charm only) or 4 tables of 6*
- *Maximum number of guests is 64 seated on 8 tables of 8 (rustic charm only)*
- *Decoration and flowers can be amended upon request, please contact us to discuss your ideal set up and requirements*
- * Music after 23:00hrs is subject to volume restrictions*
- * The venue is available to be booked between May and October and is strictly subject to weather conditions on the day*
- * The sea front venue will be set up exclusively for your wedding however, access to the water for members of the public cannot be prohibited*

