

happily
EVER AFTER

The Ivi Mare
Designed for adults

louishotelsweddings.com

WEDDINGS ♥ HONEYMOONS ♥ RENEWALS ♥ ANNIVERSARIES

THE IVI MARE – Designed for adults

PAPHOS, CYPRUS

WEDDING PACKAGE

Rates are valid for bookings made until 31/12/2023
for weddings that will take place up to 31/12/2024

GIFTS for the wedding couple:

- Upgraded amenities on arrival
- Champagne breakfast for 2 in the room
- Complimentary upgrade to the next category or suite (upon availability)
- Local gift on departure.

VENUES

Blessing or civil wedding can take place within the below mentioned hotel premises:

WEDDING PACKAGE

Decorated terrace with pool and sea view

Mirrors bar overlooking the sea

1 Tier Cake

1 bottle of French champagne

Decoration includes set up of a ceremony table, table top flower arrangement, candle stand.

Total: €850

DINING

Utopia pool bar (private buffet dinner / gala dinner)

Outdoor area, Semi- private (maximum 40 persons)

Note: Extra decorations with a charge + 182 euro set up extra charge for less than 20 persons

DRINK PACKAGE

For 1 hour cocktail reception

COCKTAIL RECEPTIONS

LOCAL DRINKS

Sparkling wine, alcoholic and non-alcoholic fruit punch, beers, soft drinks, water
€25,00 per person

INTERNATIONAL DRINKS

Sparkling wine, alcoholic and non-alcoholic fruit punch, beers, soft drinks, water
€31,00 per person

Above cocktails options are complemented by a selection of nuts, torti la crisps, crudities
and variety of local and international dips

Additional selective items to enhance your cocktail reception

Cold canapés
(6 pieces per person)
€11.00 per person

Cold gourmet canapés
(6 pieces per person)
€15.00 per person

WEDDING CAKE

1 tier cake is included in the package
2 tier Wedding Cake €242.00
3 tier Wedding Cake €327.00

COCKTAIL MENUS

MENU 1

COLD ITEMS

Prosciutto wrapped in tortilla with cream cheese
Mini vol aux vent with baby shrimps
Marinated salmon on rye bread
Mini tart /confit tomatoes/olive tapenade

HOT ITEMS

Marinated chicken skewers with harissa/yogurt /fig chutney
Pork gyros in tortilla pita /tzatziki
Vegetables dumpling /mango sauce
Salmon burger in mini rolls/sweet chilly mayo

DESSERTS

Apple crumbled tart
Choco brownies topped with cheese

€ 30,00 per person

COCKTAIL MENUS

MENU 2

COLD ITEMS

Camembert cheese on crispy bread
Prosciutto wrapped in tortilla with cream cheese
Smoked salmon on rye bread
Mini tart with avocado mousse/marinated prawns

HOT ITEMS

Marinated chicken skewers with harissa /yogurt /fig chutney
Beef gyros in tortilla pita /tzatziki
Salmon burger/sweet chilly mayo
Keepeh with mushrooms (coupes with mushrooms)
Indian samosas/mango sauce

DESSERTS

Baked cheesecake
Choco fudge cake
Strawberry fruit tart

€ 34,00 per person

WEDDING GALA DINNER

MENU 1

Marinated salmon Tataki /avocado /beetroots tartare /wild greens/honey miso sauce

Mushroom velouté soup topped with almond nuts drizzled with basil aroma

Spinach and ricotta tortellini /vegetables/Frascati wine essence

Pan seared pork fillet / herb crust / port wine emulsion
Seasonal vegetables/crunchy potatoes

Chocolate espresso cake/hazelnut crunchy

Freshly brewed coffee & petit four

€ 73,00 per person

All prices quoted are in Euros and include all applicable taxes.

WEDDING GALA DINNER

MENU 2

Smoked salmon roulade/scallop's carpaccio /wild greens /yuzu
& honey lemon essence

Smoked eggplant soup/boureki with anari local cheese/basil oil

Angus beef fillet / foie gra/ wild mushrooms fricasee/ koumandaria wine essence/
seasonal vegetables/potatoes

Salty caramel mousse cake /glazed with Valrhona chocolate

Freshly brewed coffee & petit four

€ 80,00 per person

All prices quoted are in Euros and include all applicable taxes.

WEDDING GALA DINNER

MENU 3

Tuna carpaccio/celeriac pure/lime/beetroots pickles/virgin olive oil/micro greens
Wild greens/creamy chives/wasabi- velouté sauce

Pumpkin soup / vanilla essence / coconut flakes
Crispy fruity bread

Stuffed beet ravioli /asparagus/walnut sauce

Angus beef fillet / sweet bread sphere / seasonal vegetables / potatoes
Beef scented juice

Crescendo chocolate cake/red fruit compote/dark chocolate mousse/
Raspberry sauce

Coffee & petit fours

€ 91,00 per person

All prices quoted are in Euros and include all applicable taxes.

VEGAN MENU

Grill Avocado /muhummara/ tahini essence /raisings/pomegranate /roasted pine nuts

Pumpkin soup /coconut milk /carob rusks

Pan roasted cauliflower/celeriac pure/apple sticks

Dark chocolate mousse/crispy biscuits/red berries sauce

Coffee & petit fours

€ 65,00 per person

WEDDING BEVERAGE PACKAGE

DELUXE

(Unlimited Consumption for 4 hours)

Welcome Drinks
Sparkling wine, Mocktail (non -alcoholic)
White, Rose and Red Wine
Beers
Water
Soft Drinks Juice
Mineral water, Carbonated mineral water, Soft drinks, Juices

31.00€ per person

All prices quoted are in Euros and include all applicable taxes

Kindly note that you can make your choice of selected wines (not included on the above packages) from our wine list and a 10% discount will be granted.

Complement your dinner with your choice of spirits!

Regular spirits 100cl
73,00 - 97,00€, per bottle
Premium spirits 100cl
121,00 – 145,00€, per bottle

Sparkling Wines & Champagnes

Sparkling Wine Prosecco
€49,00 per bottle
French Champagne Moet and Chandon, Brut
€158,00 per bottle
French Champagne Moet and Chandon, Brut Rose
€182,00 per bottle
Above options are complemented by a selection of nuts, torti la crisps

Regular Open Bar

Aperitifs

Ouzo, Aperol, Campari, Zivania, Vermouth Bianco

Greek Spirits

Skinos Mastiha Spirit, Metaxa 5*

Regular Spirits

Gordon's Gin, Absolut Vodka, Bacardi Rum, Jose Cuervo Especial Tequila

Scotch Whisky Regular Brands

Johnnie Walker Red Label, The Famous Grouse

Liqueurs

Disaronno Amaretto, Jägermeister, Kahlua, Baileys, Malibu

Wines

(White, Rose, Red)

Sparkling Wine Cocktail

Athenian Spritz, Aperol Spritz

Beers

Water, Soft drinks, Juice

Mineral water, Carbonated mineral water, Soft drinks, Juices

1 hour per person 30,00 €

2 hours per person 44,00 €

3 hours per person 52,00 €

4 hours per person 59,00 €

All prices quoted are in Euros and include all applicable taxes

Premium All-Inclusive Guests Non-Private

Please note that Premium All-Inclusive Guests can take advantage of the Premium All-Inclusive package and have lunch or dinner (buffet) at the Palettes main restaurant the day of their wedding at no extra charge as per their terms of stay, free of charge.

NOTES

1. Should guests wish to book special wedding menus (i.e. cocktails, barbeque, gala dinner, buffet), additional charges will apply for all participants, i.e. hotel residents (all inclusive or not) and non - hotel residents.
2. Further arrangements for evening entertainment such as disco, live music, dancing shows and photo booth, can be made at additional charge. Please note that it is organized via our wedding coordinator through local suppliers