



DESTINATION

WEDDINGS

LOUIS HOTELS

CYPRUS

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WEDDINGS



THE ROYAL APOLLONIA
LIMASSOL CYPRUS

THE ROYAL APOLLONIA *****
LIMASSOL, CYPRUS
WEDDING PACKAGE

Rates are valid for bookings made until 31/12/2021
for weddings that will take place up to 31/12/2023

Wedding coordinator: Ms. Charis Charitou
Email: apollonia.sales@louishotels.com

VENUES

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

OUTDOOR AREAS:

Prices are in € including taxes

Thalassaki Wedding Gazebo
(Decorated Gazebo with sea view)
Residents of the Hotel €550,00
Non-Residents €650,00

INDOOR AREAS:

Meze by Elliniko Restaurant & Olympus Room
(decorated terrace, pool and sea view) & (decorated ballroom)
Residents of the Hotel €400,00
Non-Residents €500,00

Decoration includes:

- Set up of a table and chairs with white skirting
 - Table top flower arrangement
- A bottle of local sparkling wine for toast
- One tier wedding cake for ceremonial cutting



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DINING

After the ceremony a gala dinner can be organized in one of the following areas:

Meze By Elliniko

Indoor & Outdoor / semi- private
min/max capacity 2-40

Dionysos Restaurant

Indoor / semi - private
min/max capacity 2-60

Olympus Room

Indoor / private
min/max capacity 10 - 110

**Private reception venues are subject to price and availability.*

Minumum 60 guests required for private buffet dinner.

In case extra decorations are required for the dining area, extra charges may apply.

DRINKS PACKAGE DURING 1 HOUR COCKTAIL RECEPTION (Per Person)

COCKTAIL RECEPTIONS

LOCAL DRINKS

Sparkling wine, alcoholic & non- alcoholic fruit punch, beers, soft drinks and water €19.00 per person

INTERNATIONAL DRINKS

Sparkling wine, alcoholic & non- alcoholic fruit punch, beers, soft drinks and water € 24.00 per person

The above cocktail options are complemented by a selection of nuts, torti la crisps,
crudities and variety of local and international dips.



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1. Additional selective items to enhance your cocktail reception

- Cold canapés (6 pieces per person)
€8.00 per person
- Cold gourmet canapés (6 pieces per person)
€12.00 per person
- Selection of cold gourmet canapés (4 pcs per person), hot specialities (4 pcs per person)
& petit fours (2 pcs per person)
€25,00 per person
- Platter of assorted local cheeses and charcuterie accompanied
with crostini sticks and selected fresh fruits
€17,00 per person
- Fresh fruit display (minimum 20 pax)
€10,50 per person

2. Sparkling Moments (maximum 50 guests for 1 hour)

€ 45,00 per person

Add style to your reception and enjoy an hour full of French champagne bubbles accompanied by gourmet cold canapés (3 pcs per person)

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DINNER DRINKS PACKAGES

Drinks Packages 4 hours served with Dinner (Per Person)

¼ Bottle of Local wine, or beer, soft drink & Coffee €9,00

½ Bottle of Local wine, or beer, soft drink & Coffee €12,00

¾ Bottle of Vintage wine, or beer, soft drink & Coffee €14.70

1 Bottle of Vintage wine, or beer, soft drink & Coffee €18,50

Unlimited Local beverages €14,00

Unlimited International beverages € 22,00

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

- Ordinary Spirits by bottle (75cl).....€ 55.00
- Premium Spirits by bottle (75cl).....€ 75.00

CHAMPAGNES

Sparkling Prosecco €55,00 per bottle

French Champagne, Brut €120,00 per bottle

French Champagne, Brut Rose € 180,00 per bottle

Wedding cake

Wedding Cake (2 storey) €210,00

Wedding Cake (3 storey) €275,00

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WEDDING GALA DINNER

MENU 1

Avocado tartare topped with snow crab meat salad, black tiger prawn,
wild greens / horseradish lime vinaigrette

Potato and leek soup / truffle oil aroma / sun dried tomato,
parmesan and smoked pancetta crostini

Fillet of beef / wild mushroom fricassee / foie gras / fig chutney / koumandaria wine
essence / seasonal vegetables / fondant potatoes

Chocolate vacanza - cappuccino sponge / araguni chocolate mousse / red berries jelly

Freshly brewed coffee & petit four

Price: €75.00 per person
Children 50% discount (3 year old to 12 years old)

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WEDDING GALA DINNER

MENU 2

Tuna tartare / Salmon tataki / avocado yuzu dressing / wild greens

Cream of pumpkin cappuccino soup dusted with cinnamon aroma
Roasted Pumpkin seeds / crème fresh

Giant ravioli with asparagus and mascarpone cheese
Creamy truffled sauce

Corn fed chicken breast stuffed with goat cheese / chicken jus /
seasonal vegetables / potato sphere

Chocolate vacanza - cappuccino sponge / araguini chocolate
mousse / red berries jelly

Freshly brewed coffee & petit fours

Price: €68.00 per person
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WEDDING GALA DINNER

MENU 3

Salmon carpaccio / avocado / beetroots tartare / wild greens / honey miso sauce

Mushroom velouté soup topped with caramelized walnuts drizzled with basil aroma

Rack of iberico pork loin / pepper herb crust / port wine emulsion
Seasonal vegetables / crunchy potatoes

Or

Lamb loin marinated in virgin olive oil / herbs / thyme juice / seasonal
vegetables / crunchy potatoes

Freshly brewed coffee & petit four

Price: €70.00 per person

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WEDDING GALA DINNER

MENU 4

Pan seared scallops / fennel & porcini mushroom risotto / infused with thyme tea

Pan roasted Angus beef fillet /celeriac pure/mushrooms sphere/seasonal vegetables / cake potatoes / port wine sauce

Chestnuts charlotte / walnut biscuits / whiskey creme / jivara Chantilly

Freshly brewed coffee & petit four

Price: €65.00 per person

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WEDDING GALA DINNER

VEGAN GALA MENU

Risotto with pumpkin crème / celeriac pure / roasted pine nuts /
tahini pomegranate seeds

Smoked eggplant soup / kalamata olive crostini / hazelnut oil

Pan seared cauliflower / roasted baby vegetables / falafel / humus
infused with pomegranate essence / rose petals

Vegan apple pie / caramelized walnuts / coconut vanilla essence

Freshly brewed coffee & petit four

Price: €60.00 per person

Children 50% discount (3 year old to 12 years old)

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