

*happily*  
EVER AFTER

THE ROYAL APOLLONIA  
LIMASSOL CYPRUS



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WEDDINGS ♡ HONEYMOONS ♡ RENEWALS ♡ ANNIVERSARIES

# THE ROYAL APOLLONIA

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LIMASSOL, CYPRUS

## WEDDING PACKAGE

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

### Contact details:

Email: [apollonia.sales@louishotels.com](mailto:apollonia.sales@louishotels.com)

### 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:

#### OUTDOOR AREAS:

Prices are in € including taxes  
Thalassaki Wedding Gazebo  
(Decorated Gazebo with sea view)  
Residents of the Hotel €665,00  
Non-Residents €786,00

#### INDOOR AREAS:

Meze by Elliniko Restaurant & Olympus Room  
(decorated terrace, pool and sea view) & (decorated ballroom)  
Residents of the Hotel €483,00  
Non-Residents €604,00

#### Decorations includes:

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

## 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.

Minimum 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 € 23.00 per person

#### INTERNATIONAL DRINKS

Sparkling wine, alcoholic & non - alcoholic fruit punch, beers, soft drinks and water € 30.00 per person

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

## 1. 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
- Selection of cold gourmet canapés (4 pcs per person), hot specialties (4 pcs per person) & petit fours (2 pcs per person)  
€31.00 per person
- Platter of assorted local cheeses and charcuterie accompanied with crostini sticks and selected fresh fruits  
€21.00 per person
- Fresh fruit display (minimum 20 pax)  
€14,00 per person

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

€ 55,00 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)

All prices quoted are in Euros and include all applicable taxes

## DINNER DRINKS PACKAGES

Drinks Packages 4 hours served with Dinner (Per Person)

¼ Bottle of Local wine, or beer, soft drink & coffee € 12.00

½ Bottle of Local wine, of beer, soft drink & coffee € 15.00

¼ Bottle of Vintage wine, or beer, soft drink & coffee € 18.00

½ Bottle of Vintage wine, of beer, soft drink & coffee € 23.00

Unlimited Local beverages €17.00

Unlimited International beverages € 28.00

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) €67.00

Premium Spirits by bottle (75cl) €91.00

## CHAMPAGNES

Sparkling Prosecco €67,00 per bottle

French Champagne, Brut €145,00 per bottle

French Champagne, Brut Rose €218,00 per bottle

## Wedding cake

Extra tier cake € 110.00

All prices quoted are in Euros and include all applicable taxes

## WEDDING GALA DINNER

### MENU 1

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

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

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

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

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Freshly brewed coffee & petit four

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Price: €91.00 per person

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

All prices quoted are in Euros and include all applicable taxes

## WEDDING GALA DINNER

### MENU 2

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

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Cream of pumpkin cappuccino soup dusted with cinnamon aroma

Roasted Pumpkin seeds / crème fresh

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Giant ravioli with asparagus and mascarpone cheese

Creamy truffled sauce

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

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

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Freshly brewed coffee & petit fours

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Price: €83.00 per person

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

All prices quoted are in Euros and include all applicable taxes

## WEDDING GALA DINNER

### MENU 3

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

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Mushroom velouté soup topped with caramelized walnuts drizzled with basil aroma

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

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Chestnuts Charlotte/ Walnut Biscuits / Whiskey Crème / Jivara Chantilly

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Freshly brewed coffee & petit four

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Price: €85.00 per person

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

All prices quoted are in Euros and include all applicable taxes



## WEDDING GALA DINNER

### MENU 4

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

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

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Chestnuts charlotte / walnut biscuits / whiskey creme / jivara Chantilly

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Freshly brewed coffee & petit four

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Price: €80.00 per person

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

All prices quoted are in Euros and include all applicable taxes

## WEDDING GALA DINNER

### VEGAN GALA MENU

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

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Smoked eggplant soup / kalamata olive crostini / hazelnut oil

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

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Vegan apple pie / caramelized walnuts / coconut vanilla essence

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Freshly brewed coffee and petit four

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Price: €73.00 per person

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

All prices quoted are in Euros and include all applicable taxes