

louis hotels

CYPRUS

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RHODES

MYKONOS





THE ROYAL APOLLONIA

LIMASSOL CYPRUS

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

Rates are valid for bookings made until 31/12/2020 for weddings that will take place up to 31/12/2022

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



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

Thalassaki restaurant

Outdoor / private min/max capacity 10-40

Olympus Room

Indoor / private min/max capacity 40-110

*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 & amp; non- alcoholic fruit punch, beers, soft drinks and water €24.00 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) €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)



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

¼ Bottle of Vintage wine, or beer, soft drink & Coffee €14.70

½ 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



MENU 1

Avocado cake topped with smoked salmon tartare, keta caviar accompanied with black tiger prawn, garden greens Infused with Thousand Island dressing

Smoked aubergine soup drizzled with walnut oil Served with olive croutons

Fillet of beef topped with seared foie gras set on asparagus relish
Rosti potatoes with herbs
Fresh market vegetables

Chocolate nougat served with vanilla panna cotta Enriched with strawberry sauce

Coffee & petit fours

Price: €73.00 per person
Children 50% discount (3 year old to 12 years old)

(For Drink packages please see attached)



MENU 2

Rocket salad with crisp pancetta, buffalo mozzarella, aged balsamic dressing Served in a parmesan basket

Pumpkin cappuccino soup with scented truffle oil

Rack of lamb topped with herb crust infused with commandaria wine essence and served with

Fresh market vegetables

Cake potatoes

Apple crumble served with vanilla ice cream Roasted pecan parfait enriched with black cherries

Price: 73.00 euro per person
Children 50% discount (3 year old to 12 years old)
(For Drink packages please see attached)



MENU 3

Smoked salmon terrine filled with mascarpone cheese, black tiger prawn and served with wild greens

Fillet of chicken breast stuffed with porcini mushrooms
Estragon scented juice
Dauphinoise potatoes aux Gratin
Fresh market vegetables

Chocolate mousse on a bed of sesame crust, infused with raspberry sauce Mastiha panna cotta, enriched with fruit compote

> Price: 65.00 euro per person Children 50% discount (3 year old to 12 years old)

(For Drink packages please see attached)
All prices quoted are in Euros and include all applicable taxes



MENU 4

Fillet of sea bass set on porcini mushrooms risotto
Drizzled with sauce vierge

Pan seared tenderloin of beef with an asparagus and wild mushrooms compote
Port wine sauce
Fresh market vegetables
Cake potatoes

Mille-feuille of almond biscuit, chocolate mousse, pistachio crème Brule and forest fruit râgout

Price: 68.00 euro per person Children 50% discount (3 year old to 12 years old)

(For Drink packages please see attached)