



PARKLANE
RESORT & SPA
LIMASSOL

THE
LUXURY
COLLECTION

WEDDINGS
Ever After

YOURS FOR A LIFETIME

Awaiting you on the shores of the Island of Love, is the Parklane Luxury Collection Resort & Spa... an elegant, multi-dimensional setting at which to pledge a lifetime of happiness.

With its 100,000-sq.m vision of beauty unfolding along Cyprus' breathtaking southern coast, the Parklane's state-of-the-art event spaces, luxurious accommodation and experienced wedding coordinators, lets you experience your perfect 'I do'.

FROM HEART TO ART

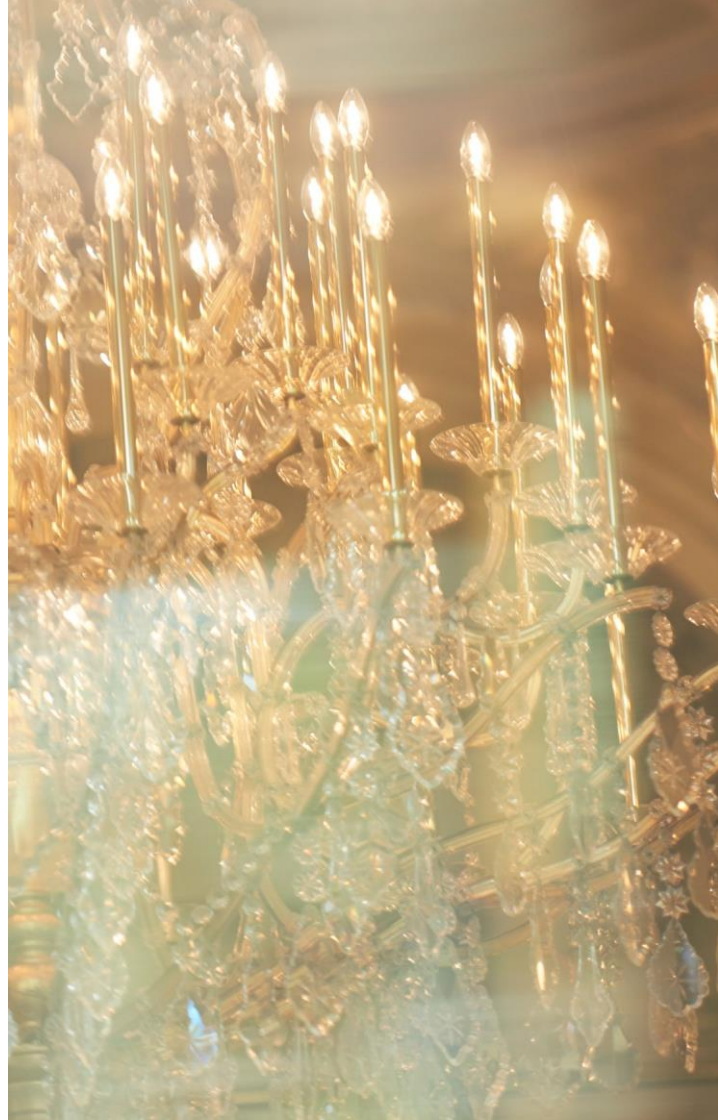
Marking the Moment

Your heart decides. Whatever the form of your special day, our expert wedding professionals make the planning effortless, tailoring each detail to fit your dreams.

Exchange vows in a traditional or civil ceremony, mark a symbolic wedding or renew your vows at the Parklane's Great Lawn, beach or chapel, amid settings of unparalleled Mediterranean beauty.

The Perfect Reception

Following the ceremony, savour your ideal reception - lavish or intimate, as you prefer. You and your guests can enjoy hors d'oeuvres and champagne cocktails, with options for additional stations and gourmet buffets from a range of cuisines, or sit down to a formal banquet chosen from a variety of menus. The outstanding preparation, elegant presentation and meticulous service will delight you.





**A SYMPHONY
OF CELEBRATION**

Having exchanged your vows, it's time for congratulations, champagne and hors d'oeuvres. The Parklane offers a wide range of canapés to add a delicious dimension following the ceremony.

Cold Canapés

Meats

Rolled Hiromeri, Herbed Goat's Cheese, Pomegranate Molasses

Beef Bresaola, Cherry Tomatoes & Green Asparagus on Rye Bread

Roasted Beef Fillet, Grain Mustard Aioli & Red Onions on Brioche Bun

Duck Foie Gras Parfait on home-made Brioche Bread, Berries drizzled with Port Wine Sauce

Seafood

Scottish Smoked Salmon, Cream Cheese, Keta Caviar & Sour Cream on Bagel

Blue Fin Tuna Tataki on Wakame Salad & Yuzu Ponzu Sauce

Steamed Marinated Prawns on Avocado Ratatouille & Sweet Chilli Sauce

Tandoori Marinated Octopus Lollipop, Mango & Coriander Relish

Sea Bass Ceviche with Mango Ginger & Bitter Orange

Hot Canapés

Meats

Marinated Chicken with Yogurt Garlic on Whole Wheat Pita Bread

Crispy Duck Marinated with Mable Syrup, Orange Teriyaki Sauce

Grilled Lamb Slider, Red Onion Aioli Mini Shieftalies & Salad in Pita Bread

Beef Sliders, Onion Confit, Chilli Mayonnaise & Crispy Bacon

Marinated Beef Flank with Chimichurri Sauce on Rye Bread

Beef Sirloin Roll, Honey Mustard & Béarnaise Sauce

Smoked Ancho Chilli, Pulled Pork & Honey Mustard on Brioche Bread

Seafood

Fresh Salmon Skewer, Banana & Lime Salsa

Seared King Scallops on Saffron Blinis, Masticha Foam

Crispy Prawn Skewer, Yuzu Citrus Sauce

Crab Meat Roll, Chives, Fresh Coriander & Sweet Chilli Sauce

Vegetarian Options

Hot Canapés

Herbed Potato Wedges, Cilantro Mojo

Aubergine Rolls Filled with Goat's Cheese, Red Bell Peppers, Tomato Coulis

Cold Canapés

Smoked Eggplant Caviar on Garlic Bruschetta & Pine Nut Kernels

Grilled Vegetables marinated with Basil Pesto on Whole-wheat Wrap

Sweet Bites

Wide Selection of Home-Made Macaroons

Blue Berry Financier

Jasmine flavour Panna-Cotta, Strawberry Coulis

Spiced Chocolate Verrine, Chocolate Flakes

Seasonal Fruit Tart

Coconut Lime Cheese Cake

Walnut & Cream Cheese Brownies

Chocolate Coffee Opera

Lemon Meringue Tart

Profiterole with Orange Cream

Minimum of 5 pieces per person at €3.70 per piece | Sparkling Wine & Fruit Punch included

All prices are inclusive of all applicable taxes and service charge

A VARIETY OF VERSATILE VENUES

However you envision the scale or setting, with the promise of dining, dancing and laughter ahead... the Parklane's stylish, state-of-the-art event spaces guarantee a truly enchanting reception.

The Diamond Ballroom

Let your imagination take flight! The pillar-free wow-factor of the Parklane's 800-sq.m Diamond Ballroom ensures a truly majestic reception, thanks to an in-built stage, 5.6m-high ceilings, modern panelling, flawless sound insulation, diverse lighting options and a connecting buffet area. The largest of the Parklane's interior event venues holds up to 1,100 guests, theatre style, or divides into two sections for a maximum banquet seating of 600.

Capacity
Banquet 610 guests
Reception 1100 guests

The Park Room

Airy elegance and balmy Mediterranean nights unite with this venue. Located on the same floor as the ballroom, the 504-sq.m Park Room accommodates banquets for up to 350 guests, while its adjacent 225-sq.m Terrace offers a panoramic outdoor alternative, looking out on to magnificent seaviews. Both spaces can also be combined, acting as a versatile set-up for a chic private event.

Capacity
Banquet 350 guests
Reception 800 guests

Great Lawns

For an al fresco celebration, the Parklane's Great Lawns stretch across landscaped gardens to a charming on-site chapel and intimate seafront at which to exchange vows, as well as to hold a champagne reception, surrounded by a harmony of blooms. Post-ceremony options span a private cabana dinner for two or a seated banquet at the Diamond Ballroom for up to 610 guests.

Capacity
Banquet 250+ guests
Reception 1500+ guests.
Music permitted until:
2.30am (indoor venue) | 11pm (outdoor venue)

THE DIAMOND BALLROOM



THE DIAMOND BALLROOM



Highlight your special day

The stars align for your special day! Capable of lighting events on the scale of Olympic ceremonies and rock concerts, the Diamond Ballroom's state-of-the-art illumination features 150 DTS robotic heads, controlled by the MA Lighting GrandMA2 Full Size Console. Generic ceiling lighting, ceiling spots, chandeliers, RGBW LED Strip and RGB column lights also ensure a radiant celebration.

THE PARKROOM



THE PARKROOM



Enjoy a perfect soundscape

The Park Room features extraordinary sound facilities, including professional-grade JBL VRX speakers and a full conference audio system, ensuring every toast, heart-felt wish and song lyric is clear and warm. State-of-the-art illumination complements the sound, with 16 DTS robotic heads, controlled by the MA Lighting GrandMA DOT2 console, able to create the most ambitious lighting design.



SIGNATURE BUFFET

Featuring delectable notes from world cuisine, our signature buffet ensures a rich carousel of flavours for your reception.

Salads

Caesar Salad *with Marinated Prawns*

Chef's Niçoise Salad, *Seared Tuna, Quail Eggs, Baby Potatoes*

Arugula Salad, *Spring Onions, Heirloom Tomatoes, Kefalotyri Flakes*

Artichokes, *Crispy Bacon, Honey Mustard Dressing*

Marinated Grilled Bell-Peppers

Chicory, *Blue Cheese, Walnuts*

Peppered Tuna Tataki *on Wakame Salad*

Shrimps, Quinoa Salad, *Avocado, Roasted Vegetables Cilantro Citronette*

Grilled Vegetables & Fetta Tabbouleh
Served with Pistachio, Oregano and Pita Chips

Coji Berries, Quinoa, Garden Greens
Strawberries, Fried Halloumi & Coummandaria Dressing

Braised Baby Kale
Roasted Shitake Mushroom, Radish, Edamame Beans, Miso-Ginger Vinaigrette

Greek Salad

Appetisers

Smoked & Marinated Salmon, *Onion Gherkins, Crème Fraiche*

Vitello Tonnato

Charcuterie, *Pickled Onion Cornichons*

Selection of Local & International Cheese,
Fig Marmalade, Crackers & Dry Fruits

Main Courses

Slow Cooked Beef Loin
Wild Mushroom Ragout, Veal Sweetbreads & Barolo Reduction

Seared Salmon, *Steamed Bok Choy & Chorizo Cream*
Saphishia Crusted Rack of Baby Lamb, *Sautéed Marrows & Herb Jus*

Miso Glazed Chicken Breast, *Baby Swiss Chard, Enoki Mushroom*

Crispy Pork Belly, *Scallion Confit, Quince Coulis*

Spinach Ricotta Ravioli,, *Roquefort Velouté Enhanced with Port*

Seasonal Vegetables Flavored with Basil & Chives

Grilled Vegetables, *Sautéed Wild Mushrooms, Asparagus*

Roasted Baby Potatoes
Flavored with Dashi, Parsley & Cardamom Rice

Prices include all applicable taxes and service charges

SIGNATURE BUFFET

CRUSTED RACK OF BABY LAMB

Our premium-quality lamb racks are sourced from local farms

CARVING STATION

You may choose 2 of the available carving stations

Stuffed Suckling Pig
with Herbs, Mincemeat & Sage Emulsion

Roasted Bone in Ribeye
with Red Wine & Balsamic Glaze

Whole Grouper in Salt Crust
Limoncello Sauce

Steamed Salmon
Stuffed with Spinach & Champagne Cream

A €5 per-person supplement applies for each additional carving station

DESSERTS

Caramel Mille Feuille *with Strawberry & Cinnamon*
Apple Tart *with Tahnuts & Raisins*

Chocolate Cake, *Milk Chocolate Cremeux & Roasted Banana Ice Cream*

Truffle Torte, *Butterscotch Crème, Caramelized Rice Krispies White*

Chocolate Cheesecake, *Vanilla Blood Oranges, Citrus Confit*

Forest Berry Charlotte

Lime Orange Cake

Tsoppopitta with Anari Cheese

Galatopourekó & Mini Baklava

Vanilla Choux Cake | Pear Cranberry Tart

Pistachio Nest | Coconut & Pineapple Cake

Fruit Salad | Fresh Fruit Display

Prices include all applicable taxes and service charges

CYPRUS BUFFET

Showcasing the freshest local produce in a tour of traditional cuisine, our Cypriot buffet adds delicious and authentic Mediterranean accents to the plate.

Appetisers

Cyprus Charcuterie Platter
Smoked Hiromeri, Smoked Village Lountza

Cyprus Meat Loaf with Quails Egg

Vegetarian Stuffed Vine Leaves, *Yoghurt Dressing*

Pork Zalatina *Rosemary, Red Chili*

Deep Fried Eggplant Wedges, *Tahini, Yogurt, Garlic Dressing*

Sliced Halloumi & Tomato Topped, *Olives and Fresh Mint*

Anari & Walnuts, *Strawberries Sauce*

Hiromeri & Anari Rolls, *Melon, Mind Leaves, Paprika*

Traditional Soup

Avgolemono Soup with Chicken, *Village Bread Croutons*

Bread Selection

Village Bread, Cyprus Koulouri, Pitta Bread,

Daktilia, Olive Pie, Halloumi Pie Butter, Herb Butter, *Sundried Tomato Butter*

Refreshing Salads

Rocket, Arugula, Avocado, Cherry Tomatoes
Kefalotyri Flakes, Figs, Carob Vinaigrette

Tomato Wedges, Cucumber, Bell Peppers
Red Onion, Feta, Mint, Olive Oil & Vinegar

Spinach Leaves, Rocket Leaves, Quinoa
Fried Halloumi, Pomegranate, Balsamic Vinaigrette

Fried Anari – Tomato Slices, *Glistirida, Spring Onion, Strawberries, Pastelaki*

"Finikotes" Tomatoes Slice
Grated Feta Cheese, Fresh Basil, Organic Olive Oil

Beetroot with Celery
Spring Onion, Coriander, Orange Segments, Garlic Vinaigrette

Marinated Wild & Button Mushrooms,
Tarragon, Bell Peppers, Coriander, Spring Onion

Grilled Marinated Vegetables with *Fresh Herbs*

Traditional Village Salad

Cheese Station

Cyprus Cheese Platter, *Halloumi, Kefalotyri, Feta Cheese, Anari*

Almonds, Walnuts, Hazelnuts

Dry Apricot, Prunes, Raisin

White Crackers, Sesame Breadsticks

Prices include all applicable taxes and service charges

CYPRUS BUFFET

LAMB KLEFTIKO WITH POTATOES

A true glory of island cuisine, Kleftiko's fall-off-the-bone meat and famous Cyprus potatoes cook for 5 hours in a traditional oven. The root vegetables absorb every drop of flavour from the premium-grade lamb, sourced from local farms.

Live Cooking & Carving

Slow Cooked Pork Belly in Red Wine and Coriander
Commandaria Sauce

Village Macaroni
with Garlic, Fresh Basil, Spring Onion, Hiromeri & Mushrooms

Grill Station

Pork Siefthalies, *Pitta Bread, Tomato, Cucumber, & Onion Salad*

Halloumi Cheese Smoked Village Sausages

Chicken Souvla with Oregano

Hot Items

Chicken Lemonato with Mushroom

Traditional Beef Stifado

Grilled Octopus, *Parsley, Oregano, Spring Onion, Fava Dip*

Stuffed Vegetables, *Pork Mince meat & Rice*

Cyprus Ravioli *with Grated Halloumi & Mint*

Vegetarian Kolokasi

Mousakas

Deep Fried Calamari with Garlic Mayonnaise

Melitzanopoureka

Desserts

Almond Baklava | Galaktopoureko | Kalo Prama | Daktila
Machalepi | Pourekia with Anari Cheese | Halvas | Orange Chocolate Mousse
Sioutziouko | Lokoumia | Candied Fruits | Fruit Salad | Fresh Fruit Display

Dessert Live Station

Loukoumades & "Pisies"
with Honey & Accompaniments

Prices include all applicable taxes and service charges

SET MENUS

Our meticulously-crafted set menus offer a variety of exquisite plates to delight the palate.

Silver Set Menu

Salmon Ceviche & Tuna Tataki

Fresh Salmon Ceviche with Avocado & Mango, Sweet Chili Sauce

Blue Fin Tuna Tataki with White & Black Sesame Seeds, Yuzu Ponzu Sauce

Lamb Duet

Herbed Rack of Lamb & Seared Lamb Fillet

Balsamic Vinegar & Rosemary Jus

Creamy Quinoa with Fresh Basil

Seasonal Vegetables

Coconut & Mango

Coconut Mousse, Mango Crèmeux, Mango Gel, Fresh Mango, Coconut Sorbet

Coffee and Petit Fours

€58 per person

Gold Set Menu

Beef Carpaccio

Black Angus Carpaccio, Foie Gras terrine, Truffle Tarragon Pesto

Smoked red mullet, Mozzarella snow

Halibut

Pan-seared Fillet of Halibut on Black Mussels, Parsnip Purée, Beetroot Foam, Masticha Cream Sauce

Veal Tenderloin

Milk-fed Veal Tenderloin, Wild Mushroom Ragout, Slow-cooked Veal Cheeks, Truffle Sauce, Potato & Celeriac Mash, Seasonal Vegetables

Chocolate Mousse

Bitter Chocolate Mousse, topped with Rum Savarin & Pistachio Sauce

Coffee and Petit Fours

€68 per person

Platinum Set Menu

King Crab & Prawn Salad

King Crab Meat & Marinated Prawn Salad with Quinoa, Green Apple, Avocado Cilantro Mojo

Sweet Potato Cream

Cream of Sweet potato with Parsnip Chips drizzled with Pumpkin Oil

Porcini Mushroom Risotto

Porcini Mushrooms, Carnaroli Rice, Green Asparagus, Parmesan Flakes & Truffle

Veal & Foie Gras

Slow-cooked Veal Fillet in a Wild Mushroom Crust, Port Wine Sauce, Seared Fresh Foie Gras, drizzled with Green Grape Sauce

Potatoes & Celeriac Mash

Fresh Seasonal Vegetables

Sweet Temptation

Mille-Feuille of Chocolate Mousse, Green Tea Crème Brûlée, Blue Berry Tart and Pineapple Ginger Sauce

Coffee and Petit Fours

€84 per person

Prices include all applicable taxes and service charges

Five Course menu

Crab & Prawn Salad

King Crab Meat, Marinated Prawns, Quinoa, Green Apple & Avocado Cilantro Mojo

Cream of Sweet Potatoes

Cream of Sweet Potato, Parsnip Chips & Pumpkin Oil

Halibut

Pan-Seared Fillet of Halibut, Black Mussels, Parsnip Puree Beetroot Foam & Masticha Cream

Veal & Foie Gras

Veal Fillet, Wild mushrooms, Foie Gras, Green Grape Sauce Potatoes & Celeriac Mash, Fresh Seasonal Vegetables

Sweet Temptation

Mille-Feuille Chocolate, Green Tea Crème Brûlée, Blue Berry Tart & Pineapple Ginger Sauce

€84 per person

Four Course menu

Beef Carpaccio

Black Angus Carpaccio, Foie Gras Terrine, Tarragon Pesto Smoked Red Mullet, Mozzarella

Risotto

Porcini Mushrooms, Carnaroli Rice, Green Asparagus, Parmesan Flakes & Truffle Oil

Veal

Milk-Fed Veal Tenderloin, Mushroom Ragout, Slow Cooked Veal Cheeks, Truffle Sauce, Potato & Celeriac Mash, Seasonal vegetables

Chocolate

Bitter Chocolate Mousse topped with a Rum Savarin & Pistachio Sauce

€68 per person

Three Course menu

Salmon & Tuna

Fresh Salmon Ceviche, Avocado & Mango, Sweet Chili Sauce Blue Fin Tuna Tataki, White & Black Sesame Seeds, Yuzu Ponzu Sauce

Lamb

Herbed Rack of Lamb, Seared Lamb fillet Balsamic & Rosemary Juice Creamy Quinoa Infused with Fresh Basil Seasonal vegetables

Coconut & Mango

Coconut Mousse, Mango Cremeux, Mango, Coconut Sorbet

€58 per person

Prices include all applicable taxes and service charges

ADDITIONAL GASTRONOMY

Tailor your special day's dining experience even further by selecting from the following enhancements:

Raw Bar

Fin de Claire & Tsarskaya Oyster
Mignonette Ponzu, Chili Tabasco

Blue Fin Tuna Ceviche

€10.00 per person

Sushi

Selection of Maki, Nigiri & Sashimi (4 pieces per person)

€8.50 per person

Risotto Station

Porcini Mushrooms
Carnaroli Rice & Truffle Oil, Cooked in a Parmigiano Wheel

€5 per person

Pasta Seafood Station

Penne, Rigatoni & Pappardelle *with a Variety of Sauces*

€5 per person

After-Dinner Party Bites

Mini Pitta with Home-made Chicken Shawarma, Tzatziki, Tahini,
Red Onion, Tomatoes, Cucumbers, Mini Shieftalies, Tomatoes, Cucumbers,
Onions, Parsley in Pitta Bread, Beef Sliders, Onion Confit, Chili Mayonnaise,
Pulled Pork Bao Bun, Teriyaki Sauce

€16 per person

The Parklane is happy to provide special meals for guests with strict dietary needs.
Options include, but are not limited to, vegan and vegetarian, as well as modified dishes to address food allergies.

Prices include all applicable taxes and service charges

RECOMMENDED WINES & SPIRITS FOR YOUR EVENT

Toast a lifetime's happiness by selecting from the following champagnes, fine wines and premium spirits.

Bubbles

Francoise Monay, Champagne Brut €68

Le Culture Prosecco – Sylvoz €24

White Wines

Tsiakkas, Xynisteri €28 Kyperounda,

Alimos €40 Lyrarakis, Voila,

Assyrtiko €40

Pascal Thomas, Sancerre Tradition
'Vendage a la Main' €48

Elena Walch, Pinot Grigio Selezione €40

Birgit Braunstein, Felsenstein Chardonnay, Austria €38

Rosé Wines

Vlassides, Grifos 3 €36

Red Wines

Thymiopoulos, Atma Red €42

Kyperounda, Skopos, Shiraz €40

Samartzis, 'M', Barrique €40

Gaia, Agiorgitiko €60

Ch. Du Retout, Cru Bourgeois €76

Artadi, Vinas de Gain, Rioja €52

Prices include all applicable taxes and service charges

During Your Meal

Zambartas Koukouvagia White
Zambartas Koukouvagia Red
Zambartas Koukouvagia Rosé
Keo Beer

Still and Sparkling Water
Selection of Soft Drinks

½ hour unlimited consumption €16

1 hour unlimited consumption €22

2 hours unlimited consumption €27

After Dinner Party

Zambartas Koukouvagia White
Zambartas Koukouvagia Red
Zambartas Koukouvagia Rosé

Johnnie Walker Black Label
Russian Standard, Gold Vodka
Tanqueray Gin

Diplomatico White Rum
Diplomatico Dark Rum
Corralejo Blanco Tequila
Corralejo Anejo Tequila

Local Beer
Still and Sparkling Water
Selection of Soft Drinks

½ hour unlimited consumption €16

1 hour unlimited consumption €25

2 hours unlimited consumption €40

Consumption per bottle €135

Cocktails & Themed Bar

Prepared by our talented mixologists and served
by our dedicated bartenders

Fruit punch Bar
Lemon Drop Champagne Punch
Strawberry Rosé Punch
Minty Moscow Mule Punch
Tequila Bar
Gin Gin Bar



WE CREATE THE
MOMENTS THAT
MAKE THIS DAY
LAST FOREVER

ENJOY TOP-TIER PAMPERING

Highlights from your celebration include a shared bite of expertly-crafted wedding cake, as well as luxurious pre- or post-ceremony pampering at the Parklane's exceptional Kalloni Spa.

Wedding Cake

A truly heavenly confection baked with precision and flair for your special day.

One-tier cake from €100

Two-tier cake from €170

Three-tier cake from €290

Kindly note that two weeks' notice is required for an order.

Kalloni Spa Treatments

Revitalising your senses with treatments based on Cypriot-inspired ingredients, the Kalloni Spa boasts standout facilities and therapeutic benefits, administered by its highly-trained team.

The only spa on the island to use the full range of Biologique and Voya products, it offers 14 treatment rooms and three suites, including two with Russian Banya and the signature Kalloni Spa Suite.

The 3,000-sq.m Spa also houses a Carol Joy Salon and Gentlemen's Tonic Barber Shop, guaranteed to have you looking and feeling your best for one of the most memorable occasions of your life!

Packages available upon request

Prices include all applicable taxes and service charges



TAILORED EVENT PRICING

From ceremony locations to flower arrangements, quality meets flexibility at the Parklane, ensuring you enjoy the most tailored experience in marking your new, shared life together.

Location

Beach Ceremony €2000 Great

Lawn Ceremony €2000

Location fee includes standard white folding chairs

A photographer & videographer can be provided for an additional fee

Music for the Ceremony

DJ from €300

Solo Guitarist from €250

Harpist from €300

Violinist from €300

Classical Duo from €600

Classical Trio from €800

Outdoor Sound System Package

Suitable for a ceremony attended by 50-100 guests

Two Speakers

Two Wireless Microphones

One Mixer

Power

Floral Selections

Round bouquet, starting at €80

Long bouquet, starting at €100

Buttonholes, starting at €5

Extra-large floral arrangements €300

Large floral arrangements €250

Medium floral arrangements €200

Floral decoration for ceremony table, starting at €50

Floral arrangements for marquee corners, starting at €140

Aisle chair bows & flowers, starting at €20

Lanterns, candles & aisle rose petals, starting at €150

Flowers for exterior of chapel entrance, €150-€450

Small buffet floral arrangement €70

Large buffet floral arrangement €100

Bridesmaid's bouquet €40-€70

Rose petals, starting at €10

Prices include all applicable taxes and service charges

WEDDING ENHANCEMENTS

Refinement elevates an already-memorable experience into one that is truly exceptional. Enhance every aspect of your celebration by choosing from the following options. Experience your new, shared life together.

Chic Ground Transportation

Travel to and from the airport, or enjoy day trips from the Resort, in comfort and style. Let our wedding coordinators book you and your guests a supercar, restored antique, mini-coach or SUV.

Sunset Sailing Expeditions

Travel to and from the airport, or enjoy day trips from the Resort, in comfort and style. Let our wedding coordinators book you and your guests a supercar, restored antique, mini-coach or SUV.

Diverse & Luxurious Accommodation

The Parklane offers a wide range of luxurious accommodation, spanning family-friendly to adult-only options. Designed by Harrods Interiors, blending historic Cypriot with sleek, modern accents, spacious guest rooms and exclusive Residential Suites featuring one, two and three bedrooms, living areas and chef's kitchens, are available for wedding parties. Your Parklane wedding coordinator can provide group rates for a three-night stay, based on a minimum of ten (10) rooms per evening.

AUDIO & VISUAL

Projection at the Diamond Ballroom

Enjoy crisp, powerful projection of meaningful images at your reception, thanks to the Ballroom's outstanding technical facilities. These include 2K image processing and a performance upgrade path for higher brightness and resolution.

Lighting Systems

No matter the scale or ambition of your preferred lighting design, our system will create it effortlessly. The Parklane's Diamond Ballroom offers a vast array of lights, ranging from power beams, robotic lights, moving heads and fixed, multi-coloured illumination to suit any mood. Precision lighting of any point in the space is also possible, controlled by a special table sensor.

Sound Systems

Hear every speech, toast and song lyric perfectly, thanks to a complete tour sound solution and high-end fixed installations. We offer the same line array speakers and subwoofers relied upon by leading performers and world-class venues to create a truly impressive soundscape for your special day.



**PARKLANE
RESORT & SPA**
LIMASSOL

THE
LUXURY
COLLECTION

YOUR DREAMS. OUR PLEASURE