



Wedding Menus



CONSTANTINOU BROS
HOTELS
PAFOS CYPRUS



Gala Dinner Menu 1

(Leda terrace only)
Min 10 pax – Max 30 pax



Bread & Butter Service

Grilled Halloumi Cheese on a Mixed Salad

Prawn Souvlaki with Avocado Sauce

Mediterranean Grilled Chicken with
Herb & Garlic marinated Summer Vegetables
Greek Oven-Roasted Potatoes

Profiteroles

Freshly Brewed Coffee & Assorted Teas

€70.00 per adult – Non Resident
€60.00 per adult for Residents in the hotel
€50.00 per adult for Full Board & P.P All Inclusive guests
All taxes are included



Gala Dinner Menu 2

(Leda terrace only)

Min 10 pax – Max 30 pax

Bread & Butter Service

Crab & Smoked Salmon with Avocado, Fennel and Apple

Artichokes Barigoule
Braised Artichokes in White Wine with Olive Oil

Pork Tenderloin with Mushroom Sauce, baby Vegetables
and Pomme Anna

Strawberry Filo Cups with Cream Cheese

Freshly Brewed Coffee & Assorted Teas

€70.00 per adult – Non Resident
€60.00 per adult for Residents in the hotel
€50.00 per adult for Full Board & P.P All Inclusive guests
All taxes are included

Gala Dinner Menu 3

(Leda terrace only)
Min 10 pax – Max 30 pax



Bread & Butter Service

Verrine of Veal Tartar with Avocado

Grilled Halloumi wrapped in Vine Leaves

Pan fried Sea Bass Fillet and Prawns with Garlic & Lemon Sauce
Chateau Potatoes
Chefs' Seasonal Vegetables

Baklava with Vanilla Ice-Cream

Freshly Brewed Coffee & Assorted Teas

€80.00 per adult – Non Resident
€70.00 per adult for Residents in the hotel
€60.00 per adult for Full Board & P.P All Inclusive guests
All taxes are included



Gala Dinner Menu 4

(Leda terrace only)

Min 10 pax – Max 30 pax

Bread & Butter Service

Tomato & Mozzarella Layers

Baked Asparagus with Prosciutto in Salsa with Orange

Roast Fillet of Beef with Mushrooms & Tarragon Sauce
Grilled Summer Vegetables marinated with Herbs and Garlic

Amaretto Cheesecake with Peach Coulis

Freshly Brewed Coffee & Assorted Teas

€95.00 per adult – Non Resident

€85.00 per adult for Residents in the hotel

€75.00 per adult for Full Board & P.P All Inclusive guests

All taxes are included

Gala Dinner Vegetarian Menu 1

(Leda terrace only)
Min 10 pax – Max 30 pax



Bread & Butter Service

Goats' Cheesecake with Red Onion

Pancakes with Asparagus & Tomato Sauce

Mushroom Stroganoff served with Field and Button
Mushrooms flamed in Brandy with Paprika, Shallots and Cream
Served on a Bed of Rice

Triple Layer Chocolate Tart with Orange Compote

Freshly Brewed Coffee & Assorted Teas

€65.00 per adult – Non Resident
€55.00 per adult for Residents in the hotel
€45.00 per adult for Full Board & P.P All Inclusive guests
All taxes are included



Gala Dinner Vegetarian Menu 2

(Leda terrace only)

Min 10 pax – Max 30 pax

Bread & Butter Service

Beetroot Salad with Goats' Cheese

Boiled Asparagus with Parmesan Cheese

Penne Pasta with Vegetable Medley

Tiramisu Verrine

Freshly Brewed Coffee & Assorted Teas

€55.00 per adult – Non Resident

€45.00 per adult for Residents in the hotel

€35.00 per adult for Full Board & P.P All Inclusive guests

All taxes are included

Gala Dinner Gluten Free Menu 1

(Leda terrace only)

Min 10 pax – Max 30 pax

Bread & Butter Service

Gluten Free Vegan Herbed Cream Cheese Spread
Served with Gluten Free Bread Toast

Jumbo Prawns and Balsamic, Orange Onions
Served with Green Vegetables

Mediterranean Chicken with Balsamic Vinegar
Served with Roasted Peppers and Rice

Gluten Free Lemon Meringue Pie

Freshly Brewed Coffee & Assorted Teas

€65.00 per adult – Non Resident

€55.00 per adult for Residents in the hotel

€45.00 per adult for Full Board & P.P All Inclusive guests

All taxes are included



Gala Dinner Gluten Free Menu 2

(Leda terrace only)

Min 10 pax – Max 30 pax

Bread & Butter Service

Shrimps served with a Tropical Fruit Salsa

Cabbage Rolls stuffed with Ground Beef, Onion and Rice
Covered in a Sweet & Tangy Tomato Sauce

Beef Sirloin Steak with Chickpeas, Tomatoes and Feta Cheese
Served with Parsley Potatoes

Gluten Free Tiramisu

Freshly Brewed Coffee & Assorted Teas

€75.00 per adult – Non Resident

€65.00 per adult for Residents in the hotel

€55.00 per adult for Full Board & P.P All Inclusive guests

All taxes are included

Gala Dinner Vegan Menu 1

(Leda terrace only)
Min 10 pax – Max 30 pax



Bread & Butter Service

Gluten Free Vegan Herbed Cream Cheese Spread
Served with Gluten Free Bread Toast

Pitta Pizza
With Tomato Sauce, Vegan Cheese and Baby Spinach

Eggplants & Potatoes stewed in Tomato Sauce
Served with a Tomato, Cucumber and Basil Salad

Vegan Nutella Cheesecake

Freshly Brewed Coffee & Assorted Teas

€55.00 per adult – Non Resident
€45.00 per adult for Residents in the hotel
€35.00 per adult for Full Board & P.P All Inclusive guests
All taxes are included



Gala Dinner Vegan Menu 2

(Leda terrace only)

Min 10 pax – Max 30 pax

Bread & Butter Service

Vegan “Tuna” Salad
Cashew Cream Sauce, Almonds, Vegan Mayo

Grilled Asparagus with Spring Onion-Radish “Butter”

Quinoa, Avocado and Sweet Potato Timbale
Roasted Spring Carrots with Lemony Dill Pesto

Vegan Tiramisu

Freshly Brewed Coffee & Assorted Teas

€60.00 per adult – Non Resident
€50.00 per adult for Residents in the hotel
€40.00 per adult for Full Board & P.P All Inclusive guests
All taxes are included

Gala Dinner Vegan Menu 3

(Leda terrace only)
Min 10 pax – Max 30 pax



Bread & Butter Service

Vegan Cheese Ball filled with Pine Nuts, Almonds and Tofu
Served with Toasted Bread

Bruschetta with Tomato and Basil

Vegan Alfredo - Fettuccine Pasta
With Cashews, Garlic and Vegan Parmesan Cheese
Served with Vegan Kale Caesar Salad

Vegan Mousse

Freshly Brewed Coffee & Assorted Teas

€60.00 per adult – Non Resident
€50.00 per adult for Residents in the hotel
€40.00 per adult for Full Board & P.P All Inclusive guests
All taxes are included

BBQ Dinner Menu 1

Min order 20 adults - Max order 39 adults

Cold Decorated Dishes

Greek Salad with Feta Cheese
BBQ Coleslaw Salad
Tomato Mozzarella and Mozzarella Platter
Minted Pea and Potato Barbecue Salad
Smoked Mackerel Salad
Tomato & Onion Salad
Roasted Red Peppers with Olive Oil and Garlic
Barbeque Shrimps – Seafood Fruit Salad
Cypriot Salad
Cold Meat Appetizer

Salad Bar

Lettuce, Tomato, Cucumber, Beets, Onion, Feta Cheese, Peppers
Piccalilli, Mixed Pickle, Pickled Onions, Pickled Vegetables
Selection of Olives

Dressings

Oil & Lemon
Pesto
Italian
Yoghurt
Vinaigrette
Honey & Mustard



Dips

BBQ Eggplant Salad
Tzatziki (Yoghurt Dip with Garlic and Cucumber)
Guacamole Barbecue Dip
Hummus
Sour Cream and Chive Dip

Bread and Butter

Variety of Breads and Rolls accompanied with Butter and Margarine
Pitta Bread

Seafood Grill

BBQ Swordfish Steaks
Teriyaki Grilled Salmon
Citrus Garlic Prawns

Meat Grill

Grilled Ribeye Steak
Grilled Chicken Breast
Pork Souvlaki
Grilled Lamb Chops

Carvery

Roasted Gammon
Roasted Turkey Breast with Fresh Sage

Hot Sauces

Barbecue Sauce
Mustard Sauce
Gravy
Mushroom Sauce

Cold Sauces

Tomato Ketchup
Bearnaise
Chimichurri
Various Mustards

Side Dishes

Jacket Potatoes
French Fries
Grilled Mediterranean Vegetables
Rice a la Orientale

Desserts

Assorted Fresh Fruit Platter
Cheese Cake
Chocolate Cake
Black Forest Gateau
Panna Cotta
Crème Caramel
Chocolate Mousse

Cheese Platter

Selection of International & Local Cheeses served with Crackers

€95.00 per adult – Non Resident
€85.00 per adult for Residents in the hotel
€75.00 per adult for Full Board & P.P All Inclusive guests
€30.00 per child – Non Resident 2 – 12 yrs
€25.00 per child for Residents in the hotel 2 – 12 yrs
All taxes are included

BBQ Deluxe Dinner Menu 2

Min order 20 adults - Max order 39 adults

Starters

Original Greek Village Salad
BBQ Coleslaw Salad
Tomato Mozzarella and Basil Platter
Grilled Florine Pepper Salad
Variety of Olives and Olive Paste
Sesame Halloumi Sticks with Honey
Fava Mousse with Grilled Octopus

Salad Bar

Lettuce, Tomato, Cucumber, Beets, Onion, Feta Cheese, Peppers
Piccalilli, Mixed Pickle, Pickled Onions, Pickled Vegetables
Selection of Olives

Dressings

Oil & Lemon
Pesto
Italian
Yoghurt
Vinaigrette
Honey & Mustard

Dips/Meze

Melitzanosalata (Aubergine Dip)
Tzatziki (Yoghurt Dip with Garlic and Cucumber)
Guacamole Barbecue Dip
Tahini & Lemon Sauce
Houmous



Bread and Butter

Variety of Breads and Rolls accompanied with Butter and Margarine

Seafood Grill

Greek Style Grilled Prawns with Ouzo
Grilled Scallops with Lemony Salsa Verde
Grilled Lobster Tails with Lemon and Herb Butter
Grilled Teriyaki Salmon with Pineapple

Meat Grill

Grilled Ribeye Steak with Melting Parsley Butter
Grilled Lamb Chops Greek Style
Grilled Marinated Pork Escallops
Grilled Herb Marinated Chicken Thighs

Dressings

Lemon & Oil Sauce
Apricot Bourbon Sauce
Brown Butter & Sage Sauce
Lemon Garlic Butter Sauce for Seafood
White Wine Sauce for Seafood

Side Dishes

Jacket Potatoes
French Fries
Hasselback Sweet Potatoes
Garlic Butter Mixed Vegetables
Pomegranate Balsamic Roasted Vegetables



Desserts

Selection of Fruits
Cheese Cake
Chocolate Cake
Fruit Tart
Lemon Tart
Chocolate Brownies
Cyprus Sweets Preserves

Cheese Platter

Four Kinds of Cheeses
Served with Crackers and Fig or Orange Marmalade

€125.00 per adult – Non Resident
€115.00 per adult for Residents in the hotel
€105.00 per adult for Full Board & P.P All Inclusive guests
All taxes are included

BBQ Dinner Menu 3

Min order 40 adults



Cold Decorated Dishes

Poached Salmon Whole
BBQ Coleslaw Salad
Greek Salad with Feta Cheese
Tomato and Mozzarella Salad

Salad Bar

Lettuce, Tomato, Cucumber, Beets, Onion, Feta Cheese, Peppers
Piccalilli, Mixed Pickle, Pickled Onions, Pickled Vegetables
Selection of Olives

Dressings

Oil & lemon
Pesto
Vinaigrette
Greek Vinaigrette
Honey & Mustard

Dips

Tzatziki (Yoghurt Dip with Garlic and Cucumber)
Guacamole Barbecue Dip
Hummus
Sour Cream and Chive Dip

Bread and Butter

Variety of Breads and Rolls accompanied with Butter and Margarine
Pitta Bread



Hot Appetizers

Grilled Asparagus with Prosciutto
Avocado and Bacon Bites
Fire Roasted Aubergines and Red Peppers

Seafood Grill

BBQ Swordfish with Rosemary
Citrus Garlic Prawns

Meat Grill

Grilled Mini Sirloin Steak
Grilled Chicken Breast
Pork Souvlaki
Grilled Lamb Chops

Hot Sauces

Barbecue Sauce
Honey Mustard Sauce
Gravy
Ladolemono Sauce
Bearnaise Sauce
Cream & Mustard Sauce

Side Dishes

Jacket Potatoes
French Fries
Corn on the Cob
Coloured Vegetable Sticks
Grilled Tomatoes with Yoghurt



Desserts

Assorted Fresh Fruit Platter

Cheese Cake

Chocolate Cake

Fruit Tart

Lemon Tart

Chocolate Mousse

Cheese Platter

Selection of International & Local Cheeses

Served with Crackers

€75.00 per adult – Non Resident

€65.00 per adult for Residents in the hotel

€55.00 per adult for Full Board & P.P All Inclusive guests

€30.00 per child – Non Resident 2 – 12 yrs

€25.00 per child for Residents in the hotel 2 – 12 yrs

All taxes are included

Children Menu Proposals

2 – 12 yrs
(Leda terrace only)



Choice of Starters

Garlic Bread
Soup of the Day
Salad

Choice of Main Course

Chicken Nuggets
Fish Fingers
Mediterranean Vegetable Pasta (Vegetarian)
Pasta Bolognese
Margarita Pizza (Vegetarian) or Pepperoni Pizza
Mozzarella Sticks (Vegetarian)
Beef Burger
Potato Croquettes (Vegetarian)
All served with a choice of Jacket Potatoes/French Fries/Rice/Mashed Potato
Baked beans or Vegetables

Dessert

Ice-Cream
Fruit Fantasy
Jelly
Chocolate Cake

€30.00 per child – Non Resident

€25.00 per child for Residents in the hotel

All taxes are included

For BBQ options for children pizza and nuggets will be added to the BBQ buffet