



Your Wedding at Kapetanios Agua Resort

Everything You Need for a Perfect Celebration







At Kapetanios Aqua Resort, we know your wedding is one of the most important days of your life. That is why we are here to make sure it is everything you have imagined — and more.

Whether you dream of a romantic seaside ceremony, a stylish cocktail by the pool, or a festive dinner with family and friends, we offer the perfect setting for every kind of celebration.

Our Food & Beverage Manager will personally help you plan your menu and setup once you arrive. We offer a variety of delicious menus that can be customized to your taste, along with elegant décor like white chair covers and beautiful table arrangements.

Our wedding team is here to support you every step of the way, including any extra touches you may need.





Our Special Wedding Offers

All couples celebrating their wedding at Kapetanios Aqua Resort will enjoy the following amenities with our best wishes:

Upon Arrival

- Room upgrade subject to availability
- Wine and Fruit basket in the room



On your Wedding Day

Local Champagne

The Morning After

 A complimentary continental champagne breakfast in our restaurant



During your Stay

- A complimentary candlelit dinner for two and a Love Cake
- Complimentary one time use of sauna and Jacuzzi
- 15% discount on all treatments at the hotel's Health and Beauty Centre
- Late checkout subject to availability



 50% Discount of the accommodation rate for the wedding couple for every 20 full-paying wedding guests.



Notes:

The above offers stand only when the wedding couple book directly with the hotel.





Outdoor Venue Poseidon Pool Bar and Tavern €400.00

Up to 80 guests

An outdoor venue with sunset and sea view creates a stunning and romantic setting

Recommended for

- Wedding Ceremony
- Wedding Dinner
- Venue available until 11.00 p.m.

Artemis Ballroom €500.00

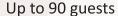
Up to 250 guests

The newly renovated Artemis Ballroom offers a modern and elegant space, perfect for any special event.

Recommended for

- Disco, Dancing and Banqueting - Venue available until 12 a.m.

Apollo Conference room €250.00





Recommended for

Private Party

Venue available until 12 a.m.





Beverage Packages

WE PROPOSE - YOU DECIDE

Local Unlimited Beverage Package
A variety of Alcoholic and Non-Alcoholic Fruit Punch,
Local Red & White Wine
and
Local Draught Beer

€12.50 per person

Local Unlimited Beverage Package II
Soft Drinks, Juices, Minera Water, Local Red and White Wine, Local Draught Beer and Local Spirits.

€17.50 per person

Premium Unlimited Beverage Package

Soft Drinks, Juices, Mineral Water, Red and White Wine by Bottle, imported Bottled

Beer, Imported Vodka, Imported Rum, Imported Gin, Imported Whiskey

€42.00 per person





COLD CANAPE – PRICE €2.80 per piece

Ham Topped with Seasonal fruit
Black & Red Caviar on Toast
Smoked Turkey with Cranberry Sauce
Halloumi Cheese in Cucumber Cups
Roast Beef Curls with Mustard
Smoked Salmon Curls in Bread
Smoked Hiromeri with Cream Cheese
Baby Shrimps in Puff Pastry

HOT CANAPES – PRICE €2.80 per piece

Chicken Winglets
Pork Souvlaki in Pitta Bread
Chicken Souvlaki in Pitta Bread
Small Pizzas
Grilled Halloumi in Pitta Bread
Meat Balls (Keftedakia)
Spring Rolls with Sweet & Sour Sauce
Gammon in Mini Rolls
Koupes
Shrimps Pane

MINI SWEETS SELECTION PRICE €2.80 per piece

Mini Eclairs with Chocolate, Fruit Tartlets, Chocolate Cups filled with Strawberry Sauce,
Mini Profiterole with Vanilla Cream, Strawberries Dipped in Chocolate
Selection of Cypriot Sweets
Mini Daktyla, Mpourekia with Anari Cheese, Baklava.



For any other canapé you would like, our chef is at your disposal.







Select one of the items below to your canape selection served by our cooks by €150 per piece:

- Leg of Pork
- Honey Baked Gammon
- Leg of Lamb
- Fillet of Beef



Cyprus Buffet Menu

70 – 100 pax €54.00

101- 250 pax €51.00

Around the World Buffet Menu

70-100 pax €58.00

101- 250 pax €54.00

Elegant Buffet Menu

70-100 pax €65.00

101- 250 pax €62.00



CYPRUS BUFFET MENU

Salads

Village Salad with Feta Cheese
Pasta Salad with Charcuterie
Tomato Salad with Rocket leaves
Potato Salad with Celery
Beetroot Salad with Garlic & Vinegar
Bean Salad with Tuna, Onion, Parsley, Tomato, Cucumber
Halloumi Cheese with Lountza
Dolmadakia with Yogurt Dressing
Cabbage Salad with Cumin

Salad Dressings

Virgin Olive Oil, Vinaigrette Sauce, Virgin Olive Oil & Lemon, Fresh Mint Dressing

Crudites & Dips

Tzatziki, Olives, Tahini, Hummus, Taramas, Melintzanosalata, Pickles

Hot Buffet Specialties

Roast chicken
Pork Souvla or Pork Fillet with Commandaria Sauce
Sea Bass with Olive Oil and Lemon Sauce with Herbs
Lamb Kleftiko or Lamb Souvla
Baked Potatoes
Traditional Bulgur with Tomatoes
Cheese Ravioli with Mint
Pastichio

Carvery Station

Pork Belly with Coriander
Roast Beef
Sauce: Gravy-Commandaria -Apple sauce

Desserts

Chocolate Cake, Variety Fruit Tartalettes, Mini Daktyla, Crème Caramel, Jelly Custard, Mpourekia with Anari Cheese, Baklava with Pistachio, Fruit of the Season, Selection of Cheese

€54.00 per person - Children up to 12 years half price



AROUND THE WORLD BUFFET

Salads

Greek Salad with Feta Cheese
Avocado and Tomato Wedges mixed with Garden Greens
Baby Rocca Salad with Sun-Dried Tomatoes, Prosciutto, and Dried Fruits
Gigantes Beans in Tomato Sauce, Topped with Feta Cheese
Young Potatoes with Spring Onions, Peppers, and Fresh Coriander
Sweet Corn Salad with Crab Sticks, Radishes, Spring Onions, and Peppers
Deep-Fried Artichokes Marinated in Olive Oil, Garlic, and Fresh Coriander
Tomato & Fresh Mint Salad
Rocca Salad with Crispy Bacon and Parmesan Slivers
Beetroot Salad with Orange Segments
Coleslaw Salad with Pineapple Cubes
Garden Green Gapers with Crispy Aubergine Crisps and Blue Cheese Dressing

Display and Mirrors

Mediterranean Antipasti Platter
Whole Salmon Poached

Dips

Tarama, Tzatziki, Tahini, Houmous, Black and Green Olives, Pickles

Hot Buffet Specialties

Staffed Ravioli with Mushrooms served with Cream Truffle Oil Sauce
Lasagne with Spinach and Feta
Pork Fillet with Mushroom Sauce
Sesame Chicken served with Sweet and Sour Sauce
Beef Curry Infused with Coconut Milk
Fillet of Salmon with Honey Mustard Sauce
Basmati rice
Fresh Vegetables
Lyonnaise Potatoes

Carvery Station

Lamb Leg
Pork Gammon
Sauce: Gravy, Apple, Orange, Mint

Desserts

Chocolate Cake, Variety Fruit Tarts, Mini Daktyla, Crème Caramel, Pannacotta, Profiteroles, Tiramisu, Fruit of the Season, Selection of Cheese



ELEGANT BUFFET MENU

Cold Display

Whole Salmon and Smoked Mackerel
Traditional Smoked Hiromeri with Seasonal Fruits
Traditional Cyprus Village Salad
Rocket Salad with Sun Dried Tomotoes, Pomegranate, Parmesan flakes and Croutons
Potato Salad with Fresh Celery and Crispy Bacon
Fried Cauliflower & Marrows with Sesame Seed Paste (Tahini)and Green Onions
Stuffed Vine Leaves with Feta Cheese
Beetroot Salad with Fresh Coriander, Garlic, and Mustard Seeds
Octopus Ceviche
Artichoke Hearts Marinated with Virgin Olive Oil, Fresh Parsley, and Lemon Juice
Golden Creamy Coleslaw

Dips

Tzatziki, Taramosalata, Tahini, Tyrokafteri, Pickled vegetables, Caper Leaves, Green Olives with Dry Coriander and Garlic, Marinated Black Olives

Dressings

Lemon and Olive Oil, Honey Mustard Dressing, Italian Balsamic Dressing

Hot Buffet Specialties

Grilled Pork Filled with Commandaria sauce
Stuffed Lamb Leg with Fresh Mint Sauce
Grilled Chicken
Vegetarian Moussaka
Cheese Ravioli with Mint Pesto and Creamy Tomato Sauce
Fillet of Seabass with Oil and Lemon Dressing
Saffron Rice with Dried Raisins and Roasted Almond Flakes
Steamed Seasonal Vegetables
Dauphinoise Potatoes

Carvery Station

Roast Beef
Roast Turkey Fillet
Sauce: Gravy, Cranberry sauce
Selection of Mustard

Desserts

Chocolate Cake, Galaktopoureko, Creme Caramel, Baklava, Raspberry Cheesecake, Daktyla, Chocolate Cake, Fruits Tart, Caramel Profiterole, Fruit of the Season, Selection of Cheese



MENU 1

STARTERS

Green Salad with Prosciutto, Dried Fruits, Parmesan Flakes and Balsamic Vinegar OR Village Salad with Vinaigrette Sauce

SOUP

Asparagus Soup with Golden Croutons

MAIN DISHES

Slow Cooked Lamb Shank in the Oven with Mashed Potatoes, Steamed Vegetables and Served with thyme Sauce

OR

Chicken Breast, Stuffed with Halloumi, Sundried Tomatoes and Served with Roasted Potatoes, Vegetables and Cream Sauce

OR

Grilled Salmon, Mashed Potatoes with Green Peas, Vegetables and Served with Lobster Sauce

DESSERT

Apple Crumble with Custard Sauce OR Vanilla Ice Cream



PRICE €60.00 per person - Children up to 12 years half price





MENU 2

STARTERS

Green salad topped with Smoked Salmon, Cream Cheese, Crackers, and Cucumber Pickles
OR
Chicken Caesar Salad

SOUP

Creamy Mushroom Soup flavored with Truffle Oil

MAIN DISHES

Roasted Pork Belly, Potato Wedges and Grilled Vegetables Served with BBQ Sauce OR

Beef Wellington, Mashed Potatoes and Garden Vegetables, Served with Creamy Wine Sauce OR

Grilled Seabass Fillet, Mashed Potatoes with Carrots and Steamed Vegetables,
Served with Tarragon Butter Sauce

DESSERT

Chocolate Cake
OR
Fresh Fruit Platter

PRICE €72.00 per person - Children up to 12 years half price





MENU 3



COLD STARTERS

Cyprus Salad, Aubergines Salad, Houmous, Tahini, Tzatziki, Tyrokafteri, Black Olives and Pita Bread

HOT STARTERS

Village Sausage, Haloumi, Lountza

MAIN DISHES

Grilled Lamb Chops, Grilled Pork Belly, Chicken Thighs, Pork Souvlaki, Fried Village Potatoes with Oregano and Grilled Vegetables

DESSERT

Mini Cyprus Desserts (Baklavas, Saragli, Daktila, Pourekia)

PRICE €55.00 per person - Children up to 12 years half price







Legal Requirements & Documentation

The following ORIGINAL documents must be brought with you to Cyprus, preferably in your hand luggage. The documents need to be either written in or translated into Greek or English:

- 1. VALID PASSPORTS with at least 3 months left to run after the date of travel.
- 2. BIRTH CERTIFICATES long or short, original certified documents.
- 3. SWORN AFFIDAVIT OR CERTIFICATE OF NO IMPEDIMENT signed by a solicitor or notary public confirming your marital status, i.e. divorced, widowed or single, and that you are free to marry. This document must be dated, signed and stamped by the issuing solicitor or notary public. Such documents are only valid for 3-6 months maximum prior to the date of the wedding ideally the document is best obtained between 8 and 12 weeks prior to the wedding date. The couple must ensure their validity at the time of application and on the actual wedding date.
- 4. COPIES OF TWO WITNESSES' PASSPORTS (copy of photo page). Witnesses can be provided by the hotel if required.
- 5. DECREE ABSOLUTE (in case of divorce).
- 6. DEATH CERTIFICATE (in case of widow or widower).
- 7. ADOPTION CERTIFICATE (in case of adoption).
- 8. DEED POLL CERTIFICATE (in case of a change of name) must be stamped by a solicitor.
- 9. WRITTEN CONSENT to be submitted to the Marriage Officer on application, if either party of the intended marriage is less than 18 years of age. This must be signed by the father of such party or by the mother if the father is deceased or incapable of consenting, and failing that, by the legal guardian of such party.
- 10. NOTICE OF MARRIAGE (completed by the Marriage Officer in Cyprus) this is completed at your pre-marriage registration meeting at the relevant Town Hall.

These requirements apply to British passport holders only. All other nationalities must refer to their respective government agencies for accurate information regarding the necessary paperwork





General Terms and Conditions

- 1.All wedding bookings are subject to availability at the time of confirmation.
- a.A non-refundable deposit of 30% is required to secure the date and venue.
- b.No booking shall be considered confirmed until a signed agreement and deposit have been received by the hotel.
- c.40% of the total amount to be paid 30 days before the event.
- d.The remaining 30% is payable upon arrival.
- e.Any additional charges incurred on the day of the event (e.g., extra beverages, overtime, or additional services) must be settled prior to check-out.
- 2. Cancellation without notice is subject to a 100% charge of the services
- 3. Final guest numbers must be confirmed in writing no later than 30 days prior to the event.
- Charges will be based on this final number or actual attendance, whichever is greater.
- 4. The hotel accepts no liability for services provided by third-party suppliers (e.g., photographers, florists, entertainment) arranged either by the client or the hotel on behalf of the client.
- 5.No external food or beverage items may be brought into the hotel for consumption during the event without prior written consent.
- 6. Special dietary requirements must be communicated no later than 14 days before the event.
- 7. Access to the venue for decoration or setup must be pre-arranged with the hotel.
- 8. The client is responsible for any damage caused to hotel property by the wedding party, guests, or third-party suppliers.

The hotel is not liable for loss or damage to personal belongings, equipment, or vehicles.

9. The hotel shall not be held liable for any failure to provide services due to causes beyond its reasonable control, including but not limited to fire, flood, earthquake, strike, government restrictions, or adverse weather conditions.





Head Office



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