

## **WEDDING SERVICES**

The **Alion** a luxurious five-star hotel is ideally located on one of the finest sandy beaches of Cyprus. It enjoys a unique environment with fantastic views and picturesque locations that will provide the perfect setting for your wedding festivities. The different locations can accommodate reception and ceremonies up to 150 guests.

Here class merges with coziness, and hospitality is enhanced with a commitment to personal service.

### ***Wedding Packages***

*Our “Wedding Package”, which can be customized according to your needs, includes the following services with our compliments:*

- ◆ Welcome drink upon arrival.
- ◆ Sparkling wine, hors d’oeuvres, fruits and flowers in the room upon arrival.
- ◆ Special room decoration on Wedding day.
- ◆ Champagne breakfast in bed (the morning after the wedding)
- ◆ Candlelit dinner for the bride and groom including wine.
- ◆ Special gift to bride and groom.

### ***The Wedding Reception***

- ◆ Personal wedding coordinator to assist the bride and the groom with the planning and other arrangements.
- ◆ Choice of venue with our compliments
- ◆ Decorated table for the wedding reception in the hotel’s gardens.
- ◆ Printed personalized dinner menus.

Your personal Wedding co-ordinator will be more than happy to introduce to you all other services provided by the hotel, which can be customised according to your needs:

**Flower arrangements:** Flower Bouquets, Buttonholes and any other flower decoration

**Photographer:** A professional photographer can be arranged through the hotel to capture those special moments during the ceremony and the Wedding Reception (Both photos Album and video available)

**Limousine service:** A decorated Limousine can be reserved to take the couple to and from the Wedding place.

**Wedding Cake:** The hotel can provide traditional or sponge Wedding Cakes. Different sizes and decorations are available.

**Hairdressing services:** The hotel has its own hairdressing salon offering special packages for the Bride and Groom (with prior consultation)

**Beauty treatments and Relaxation:** To pamper and refresh, the Alion Health and Beauty Centre offers extensive facilities including gym room, Jacuzzi, sauna and steam bath.

Our qualified beautician offer massages service and a selection of beauty treatments.

A special treatment package can be recommended by our beautician to prepare the Bride and Groom for the Special Day.

**Entertainment:** The hotel can arrange live music during the reception or later on in the night. Our resident pianist, a Saxophone player or our resident Band can be reserved for that special night.

An International or local dancing show can be arranged.

Alternatively, our DJ with his mobile disco can play for you and your guests your favourable tunes.

## ***RECEPTION AREAS AND RESTAURANTS***

### ***The Deck a La Carte Restaurant***

Overlooking the gardens and surrounded by a panoramic view of golden sands and crystal blue waters, **the Deck** Restaurant offers the ideal setting for a romantic dinner on the terrace, under the stars in intimate surroundings with heavenly sunsets as background.

### ***The AKTI Pool Restaurant***

Set in our own vividly colored garden, the pool restaurant is perfect for private dinners up to 100 guests. The natural hues and fragrances of the gardens stimulate your senses and beckon you to enjoy the evening.

### ***The Amethystos Bar***

A place with a cozy and relaxing atmosphere. Ideal for small groups, the terrace is the perfect location for a romantic wedding reception. Above the spectacular gardens and overlooking the pool, surrounded by bougainvilleas and softly illuminated, it provides a fantastic scenery for photos

### ***The Muse Lounge***

The Muses lounge offers a tranquil and private atmosphere for your Wedding reception. It can accommodate up to 150 guests and with a direct access to the Hotel's terrace can provide the perfect venue for your Wedding reception.

## PRICE LIST for SUMMER 2017

*For Non-Residents couples* €450

*For Couples staying at the Hotel* €300

### WEDDING RECEPTION PACKAGE

#### Drinks packages and Canapes

<b>DRINKS PACKAGES LIST</b>	
<b>Local Drinks Package - 1 Hour of Cocktail</b>	
Unlimited Local drinks ( <i>Local Drinks Package</i> )	
Adults	- Euro € 15.00 per person
Children (ages 3 – 12)	- Euro € 7.00 per person
<b>International Drink Package – 1 Hour Cocktail</b>	
Unlimited International drinks ( <i>Local drinks Package + International Bar</i> )	
Adults	- Euro € 30.00 per person

### DRINKS PACKAGES DESCRIPTIONS

#### Local Drinks Package

- Draught Beers
- House Wine
- House Sparkling Wine
- Brandy Sours
- Wine: White, Rose, Red-Selected Local Wine
- Soft Drinks
- Fruit Juices
- Squashes: Lemon, Orange

#### International Bar

- Brandy Sour
- Cocktails
- Gordons Gin, Bacardi Rum, Smirnoff Vodka
- Whiskey: Red & Black Label
- Plomari Ouzo
- Metaxas 5 Star \*\*\*\*\*
- Campari
- Vermouth: Dry, Medium, Sweet
- Sherry: Dry, Medium, Cream
- Beers: Keo. Carlsberg
- Brandy: VSOP, Anglias, Five Kings
- Mineral & Sparkling Water
- La Roche Sparkling Wine

**CHARGE 2,80 EUROS PER CANAPE**

***Choose your favourite Canapes***

*Cold hors d'oeuvres*

- Selection of Italian and local cold cuts  
& Cheese on board
- Smoked Salmon rose on brown bread
- Prosciutto roulade with cream Cheese  
and Melon
- Grilled marinated Vegetables on  
Avocado Tartare
- Halloumi Cheese wrapped with crispy Salad
- Shrimps Cocktail with Mari-rose sauce
- California Uramaki with pickled ginger  
and soy sauce
- Feta Cheese Saganaki dipped in  
Mango sauce
- Marinated baby Mozzarella Cheese on sticks with  
cherry Tomatoes
- Lebanese Pitta with Hiromeri , Halloumi

*Hot hors d'oeuvres*

- Spring Rolls with two sauces
- Crispy fried butterfly Prawn with Mango dip
- Seafood kebab
- Wonton Goat Cheese on forest fruit sauce
- Chicken Satay on sticks
- Crispy Feta Cheese triangle dipped in red Pepper
- Marinated Chicken wings – sweet & sour sauce
- Pita pockets with Halloumi
- Coconut Chicken finger with Papaya salsa
- Pork souvlaki with Pita bread
- Soy marinated Salmon bites on Wakame salad
- Crispy Duck wrapped in mandarin pancake –  
Peking sauce

*Sweets*

- Fruit tartelettes
- Choux au chocolate
- Chocolate cups with strawberry cream
- Creamy cheese aromatic with lime in shot with fresh strawberries
- Kok with chocolate or Fontan
- Lady's fingers
- Pourekia with Anari cheese

## WEDDING DINNER PACKAGE

### Drinks Packages , Gala Dinner and Themed Buffets

The below Drinks package can apply for both 5 Course Gala Dinner Menu and Buffet Dinners

<b>DRINKS PACKAGES LIST</b>	
<b>Drink Package - for 2 hours of meal</b>	
Unlimited Local drinks ( <i>Local Drinks Package</i> )	
Adults	- Euro € <b>20.00</b> per person
Children ( ages 3 – 12 )	- Euro € <b>9.00</b> per person
<b>International Drink Package – for 2 hours of meal</b>	
Unlimited International drinks ( <i>Local drinks Package + International Bar</i> )	
Adults	- Euro € <b>45.00</b> per person

## DRINKS PACKAGES DESCRIPTIONS

### Local Drinks Package

- Draught Beers
- House Wine
- House Sparkling Wine
- Brandy Sours
- Wine: White, Rose, Red- Selected Local Wine
- Soft Drinks
- Fruit Juices
- Squashes: Lemon, Orange

### International Bar

- Brandy Sour
- Cocktails
- Gordons Gin, Bacardi Rum, Smirnoff Vodka
- Whiskey: Red & Black Label
- Plomari Ouzo
- Metaxas 5 Star \*\*\*\*\*
- Campari
- Vermouth: Dry, Medium, Sweet
- Sherry: Dry, Medium, Cream
- Beers: Keo. Carlsberg
- Brandy: VSOP, Anglias, Five Kings
- Mineral & Sparkling Water
- La Roche Sparkling Wine

A 5 course set menu. Please choose from the attached Dinner menu selections (please note that you must select two dish from each group creating a set menu, same for all guests)

Wedding Gala Dinner (5 course menu)

**€55.00 per person**

### **Starters**

- Marinated King Prawn with Avocado on Gazpacho jus
- Wonton Goat Cheese wrapped in crispy Phyllo, served on Red Berry sauce
- Tuna Tataki on a bed of Spicy Cucumber relish, accompanied with Mango salsa
- Quinoa Salad with Vegetables, Feta Saganaki and Pomegranate dressing
- Breaded Brie Cheese on Peas Puree with Tomato Jell and micro herbs

### **Soups or Sorbet**

- ❖ Cream of Vegetables soup
- ❖ Roasted Tomato soup with Pesto
- ❖ Cream of Broccoli soup
- Lemon Sorbet
- Forest Fruit Sorbet

### **Main Course**

- Slow roasted Rack of Lamb on creamed Potatoes, Rosemary jus
- Bake Sea-Bream filled with fresh herbs, set on sweet Potato puree, dressed with Mustard-Ladolemono
- Tenderloin of Beef sauté in Butter with Shallots flamed with Brandy and finished with Commandaria and fresh Cream
- King Prawns Saganaki aromatic with Galliano served on grill Aubergines
- Slow-Roasted Pork fillet on Potato mousse with Truffle and Port Wine Pepper sauce
- Bake Halibut filled on Leek Fricassee, Carrot Puree flavored with Ginger and Basil Oil
- Juicy Fillet of Duck on comfit Potatoes, served with Fruit sauce
- Pan-seared Medallions of Salmon on Cauliflower cream, served with Saffron jus

### **Dessert**

- Crunchy filo pastry with Caramelized Banana, Red Berries and Vanilla cream
- Panacota with Yoghurt and Forest Fruit sauce
- Triple Chocolate brownies served with Vanilla ice cream
- Tart with Nuts, Apple and Chocolate, served with Vanilla ice cream
- Champagne cream with fresh Strawberries and crunchy Meringues

### **Coffee & Tea**



A Buffet Menu. Please choose from the attached Dinner Themed Buffet menu selections

Buffet Menus

€55.00 per person

## **BBQ Buffet**

### **Salads**

Greek Salad  
Cous-cous salad with fried Halloumi, dry Figs and Pomegranate  
Tzantziki, Houmous, Critsinia, Olives  
Crab salad with Pineapple, Vegetables and Mayonnaise  
Green salad with Avocado  
Smoked Duck roulade with Asparagus and Peaches  
Rucola salad with Mozzarella Cheese, Cherry Tomatoes and Vegetables  
Spinach salad with roasted Bell Peppers and Walnuts  
Caesar salad  
Melon with Parma Ham  
Tomato with Carob dressing  
Mixed leaves salad with Asparagus, Citrus and Anari cheese

### **Hot dishes**

B.B.Q Spare Ribs  
Lamb outlets marinated with Thyme  
Pork Souvlaki  
English sausage - Cyprus sausage  
Grilled Chicken fillets  
Mini Beef fillets – Mushroom sauce  
Beef burger  
Mini Salmon steaks in Saffron sauce  
Seafood Brochette  
Penne al' pesto with Broccoli  
Grilled Vegetables  
Wedge Potatoes  
Pitta Bread  
BBQ sauce, selection of Mustards

### **Selection of Sweets**

&  
Fresh Fruits



## **Mediterranean Buffet**

### **Cold**

Sweet potato pancakes with Hummus and Feta  
Mediterranean Charcuterie selection  
Panzanella Salad with Octopus  
Taramas with smoked Mackerel  
Rocket Salad, Kefalotyri, Strawberries, Figs and Grapes  
Marinated smoked Duck with Apple salad  
Shaved mushrooms and Fennel salad with Walnut oil  
Fatoush salad  
Endive Salad with Gorgonzola, Beetroots cubes and Walnut  
Pickled Beetroots Carpaccio drizzled with Yoghurt  
Baba ganoush / Muhamara dip  
Tzatziki / Tahini  
Tuna Tataki on black eye Beans salad  
Red Cabbage with Orange segments and roasted Calamari - Tahini Dressing

### **Hot items**

**Gyros Station:** Chicken Gyros, Tzatziki, Onion, Parsley, Tomato, Cucumber, Greek Pitta  
Penne Arrabbiata with Basil Pesto  
Rigatone with vegetables, Amatriciana  
Seafood Saganaki gratinated with Feta  
Baked Cod fillet with Caviar sauce  
Coupes with Meat / Grilled sausages  
Marinated Chicken with Pastrami and melted Mozzarella  
Pork Loin stuffed with Apricot and Ratatouille. Thyme Juice  
Turkey Escalope in Parmesan crust, Caper Butter sauce  
Vegetable Quiche with Red Pepper Coulis  
Zucchini Balls with Hummus  
Herbed potatoes drizzled with Olive Oil

**Selection of Sweets**

&  
Fresh Fruits

## **SUMMARY OF PRICES**

### **BEVERAGES**

CHAMPAGNE – HOUSE CHAMPAGNE FROM (75CL)	From €85,00 P.B
PROSECCO (75 CL)	€40,00 P. B
HOUSE WINES (75 CL)	€21,00 P.B
IMPORTED SPIRITS BY BOTTLE (75 CL)	From €85,00 P. B

#### **Excluding Mixers**

SOFT DRINKS (20CL)	€3,00 P.G
FRUIT JUICES (20CL)	From €3,00 P. G
LOCAL BEERS	From €3,00 P. G

- PLEASE NOTE THAT ALL DRINKS IN OUR BEVERAGE MENUS ARE AVAILABLE FOR CONSUMPTION AT REGULAR MENU PRICES.

### **MUSIC**

DJ SERVICE	€450,00
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- **Hour Restriction Policy as from 19:00 hrs until 23:00 hrs**

LIVE DUO BAND	€450,00
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- **Hour Restriction Policy as from 19:00 hrs until 23:00 hrs**

- PLEASE NOTE THAT WE CAN SUPPLY THE EQUIPMENT SO GUESTS CAN PLUG SMART PHONES OR TABLETS TO PLAY OWN MUSIC SELECTIONS AND PREFERENCES.

### **WEDDING CAKE**

1 TIER SPONGE CAKE	€85,00 P.T
2 <sup>ND</sup> TIER SPONGE CAKE	€75,00 P.T

## **PHOTOGRAPHER**

### PHOTOGRAPHER

- |   |         |
|---|---------|
| - <b><u>2 Hours session 180-250 Fully Edited Photos</u></b> | €450,00 |
| - <b><u>4 Hours session 350-450 Fully Edited Photos</u></b> | €700,00 |

## **WEDDING CAKE**

1 TIER SPONGE CAKE	€85,00 P.T
2 <sup>ND</sup> TIER SPONGE CAKE	€75,00 P.T