

Menus

Cocktail Reception Canapés

Minimum choice: 6 pieces of hot and/or cold per person

Cold Canapés

€3.50 per piece

Foie-gras parfait on toasted Brioche, white Port
Tuna Tartare with fresh Herbs and Lime zest
Beetroot cured Salmon with Horseradish cream
Vegetarian Japanese Maki rolls
Tomato & Olive Bruschetta flavoured with Basil
Smoked Chicken salad with red Onions and Cucumbers
Olive Cupcake with Goat Cheese icing and smoked Paprika
Gorgonzola Pannacotta with Pear jelly and Tomato crumble
Smoked Salmon roulade with Cucumber & Dill cream
Smoked Duck breast with Citrus Chutney
Green Asparagus with sundried Tomatoes on a Focaccia Bread
San Daniele Ham with Melon & Mint
Mini Tartlet with caramelised Onion & Brie
Spicy Shrimp cocktail with Avocado mousse
Tomato Gazpacho with Bloody Mary condiments

Hot Canapés

€4.00 per piece

Scallop wrapped with Prosciutto & Passion Fruit dressing
Spicy Chicken Tikka skewer with Raita
Chicken Satay with Plum and Hoisin sauce
Mini Tortilla stuffed with Cajun Beef & Salsa
Vegetarian Spring Rolls with Mango & Orange Chutney
Mushroom cup with Crab and Pancetta
Prawns on Focaccia with sweet Chili
Goujon of Sole with Tartar sauce
Curry Samosas with sweet & sour sauce
Forest Mushroom Tartlet with red Onion mousse
Kefalotyri Croquettes with sweet Chili
Lamb Croquette with Feta and sweet Peppers
Mini Quesadillas with Chicken & baby Rocket
Trahanas veloutée with Feta and Chicken in an Espresso cup

Apollo & Atrium Set Menus

MENU 1

for maximum 60 guests €55.00 per person

Starter

Calamari with Pesto, red Peppers, black Olives
and spicy red Fava puree

or

Spinach salad with Strawberries, Goat Cheese,
Walnuts and Strawberry vinaigrette

Main

Moroccan Chicken Souvlaki with grilled Pineapple salsa,
and Lime Yoghurt dip

or

Salmon fillet with black Tahini sauce and Quinoa Tabbouleh

Dessert

White Chocolate and Yoghurt Panna cotta with Strawberry compote

MENU 2

for maximum 60 guests €65.00 per person

Amuse

Scallop Carpaccio with Ginger, Chili and Coriander salsa verde

Starter

Roasted Asparagus with Quinoa, smoked Provolone sauce and
Pomegranate

or

Pappardelle with Lamb Bolognese and Coriander Yoghurt

Intermediate

Sweet Potato Soup with smoked Haddock

Main

Porchetta sous vide, with Apple Bacon salsa, Celeriac puree and
Potato fondant

or

Sea Bass fillets baked with Rosemary and Garlic, served with black
Tagliolini salad, and grated Bottarga and Lobster sauce

Dessert

Forêt Noire Cake, with Chocolate mousse and Biscuit ivory cream

Apollo & Atrium Set Menus

MENU 3

for maximum 60 guests €75.00 per person

Amuse

Pickled Beetroot, herbed Goat Cheese, candied Orange zest, Olive Oil sand

Starter

Seared Foie-gras, served on Brioche Burger with Bacon Marmalade

or

Crab Cake with sweet Pepper Chutney and Antipasti Portobello Mushrooms and Artichokes

Intermediate

Red rock Fish Soup with Prawns and Minestra

Main

Halibut fillet baked with Olive and Tomato crust, served with Artichokes a la polita

or

Beef fillet sous vide with Sweet Potato gratin, caramelized Shallots
and sautéed Truffle Asparagus

Dessert

Milk Chocolate mousse with bitter Chocolate Ganache,
on a caramelized Peanut base served with salty Caramel

Apollo Restaurant Meze

MINI MEZE MENU

for a maximum of 80 guests €50.00 per person

Starters

Greek salad
White Tirokafteri
Hoummous
Tzatziki

Intermediate

Strapatsada (Egg with Tomato and Feta)
Grilled Octopus
Fried Calamari
Asparagus with Eggs
Mussels Saganaki

Main

Chicken and Pork Souvlaki
Sieftalia
Lamb Chops
Potatoes with Onion and Coriander
Spetsofai (Sausages with Peppers
and gratinated with Kefalotyri)
Grilled Halloumi

Desserts

Baklava
Mahalepi Rose petal
Anarotourta shots with caramelized Filo
Sliced fresh Fruits

MEZE MENU

for a maximum of 80 guests €65.00 per person

Starters

Greek salad
White Tirokafteri
Hoummous
Eggplant Tahini dip
White Taramas dip
Tzatziki

Intermediate

Fried Calamari
Grilled Oyster Mushrooms
Mussels Saganaki
Garlic Prawns
Grilled Octopus
Asparagus with Eggs

Main

Grilled Lamb Chops
Pork and Chicken Souvlaki
Sieftalia
Grilled Halloumi
Lountza
Sausages
Meatballs in Garlic Tomato sauce
Potatoes with Onions and Coriander
Veal Stifado with Rice

Desserts

Anarotourta shots in caramelized Filo
Galatopourekko
Saraili
Portokalopita
Sliced fresh Fruits

Oval Ballroom & Atrium Restaurant

BUFFET MENU 1 For a minimum of 50 guests and maximum 200 guests

€70.00 per person

Salads

Sweet Potato salad with Pancetta and Spring Onions
Caesar salad, Croutons, Parmesan, crispy Bacon
Baby Mozzarella and Cherry Tomato salad with Rucola, marinated with Basil Oil
Greek salad
Fatoush salad with Pomegranate
Noodle salad with baked Duck and Hoi Sin sauce, Sesame Seeds
Seafood salad with Saffron mayonnaise

Dressings

Caesar dressing, Balsamic, Pesto Basil, Italian vinaigrette

From the Larder

Antipasti cuts with Cheese selection
Marinated smoked Salmon and Gravlax platter
Goat Cheese terrine with Pineapple
Grilled Asparagus with Truffle Oil and Parmesan
Chicken terrine with Cranberries, Pistachios and Bacon, served with Pumpnickel Bread

Hot Specialities

Pork fillet on Leeks and Fennel with Calvados sauce
Tandoori style Chicken breast with roasted Sesame Seeds
Basmati Rice with Corn
Rack of Lamb with Aubergines, red Peppers and Mint
Seasonal Vegetables
Roasted Potatoes with Thyme and Lemon
Spinach Tagliatelle with Prawns and sundried Tomatoes

Carving

Roasted Rib Eye
Honey-glazed Pork shoulder with Mango salsa
Whole fillet of Salmon with Tarragon crust

Desserts

Chocolate mousse with an Orange layer
Panna cotta in glasses with Fruit filling
White Chocolate Yoghurt mousse with Strawberry coulis and Lemon Sponge
Variety of Cyprus Sweets
Fruit Charlotte
Coffee Espresso Cake
Praline Cake with Mango Banana layer
Profiteroles
Hot Apple crumble with Vanilla ice cream
Sliced Fruits

Oval Ballroom & Atrium Restaurant

BUFFET MENU 2 For a minimum of 50 guests and maximum 120 guests

€80.00 per person

Salads

Tuna salad with Potatoes and boiled Egg, Anchovy dressing
Baby Spinach salad with Strawberries, Goat Cheese and Walnuts
Rocket salad with Parmigiano flakes and Pomegranate
Marinated Artichoke salad with red Onions
Tabbouleh
Broccoli and red Onion salad, with Pumpkin Seeds
and Lime mayonnaise
Village salad
Bresaola with Pear, Radicchio and Cascaval Cheese
Display and selection of Bread and Crackers

Dressings BBQ & Carvery Corner

Pork belly spicy BBQ, Siefertalia,
Chicken Goujons with Rosemary and smoked Paprika
Lamb Kebabs with Yoghurt Lime dressing
Mustarded Rib Eye of Beef, marinated Pork Shoulder
Stir fried Rice, Gratin Dauphinoise Potatoes

Fish Corner

Whole poached Salmon, Caviar Avruga and condiments
Smoked Fish selection platters
Mini Octopus salads, Oysters

Delicatessen

Selection of cured Meats
Selection of Salamis, selection of Cheese
Grapes, Apples, Pears, Celery
Chutneys, Quince jelly

Desserts

Raspberry Lychees Tapioca in glasses
Quince rolled in Baklava Filo and Lebanese Honey
Coconut Yule Log with Coconut Dacquoise and Mango,
Banana filling
Pear Pithivier
Forêt Noire Cake
Mixed Fruit Tart
Carisimo dessert in shot glasses
Cheese Brownie Bars
Lemon Meringue Tartlets

Oval Ballroom & Atrium Restaurant

BUFFET MENU 3 CARVERY For a minimum of 50 guests and maximum 200 guests

€80.00 per person

Salads

Sweet Potato salad with Pancetta and Spring Onions
Caesar salad, Croutons, Parmigiano, crispy Bacon
Baby Mozzarella and Cherry Tomato salad with Rucola, marinated with Basil Oil
Greek salad
Tabbouleh
Noodle salad with baked Duck and Hoi Sin sauce, Sesame Seeds
Seafood salad with Saffron mayonnaise

Dressings

Caesar dressing, Balsamic, Pesto Basil, Italian vinaigrette

From the Larder

Antipasti cuts with Cheese selection
Marinated Smoked Salmon and Gravlax platter
Goat Cheese terrine with Pineapple
Grilled Asparagus with Truffle oil and Parmigiano
Chicken terrine with Cranberries, Pistachios and Bacon, served with Pumpernickel Bread

Hot Garnishes

Scallops, Prawns and Mussels cooked with Ouzo and cream sauce
Casarecce Pasta with Artichokes, Capers and Butter sauce
Ricotta Ravioli with Tomato sauce, black Olives and Basil
Basmati Rice with Pine Nuts
Portobello Mushrooms sauté with Thyme and Garlic
Boiled Asparagus with Truffle vinaigrette
Baby Carrots baked with Maple syrup and Pomegranate
Potato Dauphinoise with Leeks

Delicatessen

Selection of cured Meats
Selection of Salamis, selection of Cheese
Grapes, Apples, Pears, Celery
Chutneys, Quince jelly

Carving

Beef Rib Eye baked with Garlic and Rosemary
Veal rump sous vide in Milk
Porchetta barbecue with Apples
Chicken roll with black Olives, dried Tomatoes
Rack of Lamb with Garlic Parsley crust
Red Snapper Teriyaki

Desserts

Praline Cake
Crème Brûlée
Fruit Charlotte
Honey rolls with Sesame and Hazelnuts
White Chocolate mousse with Raspberry and Raspberry coulis on a Pistachio biscuit
Yoghurt mousse filled with Forest Fruit and a crunchy base
Lemon Meringue Tartlets
Profiterole tower

Oval Ballroom & Atrium Restaurant

BUFFET MENU 4 For a maximum of 60 guests €90.00 per person

Individual items, French bistro style, main courses individually portioned and laid in a chafing dish.

Salads

Rocket salad with Goat Cheese, Lentils, Quinoa and Beetroot Chips
Chicory Blue Cheese, Walnuts and Walnut Oil
Tabbouleh with Avocado and Brie Cheese
Caesar salad with grilled Chicken breast, Bacon, Parmigiano and Tarragon Croutons
Mixed salad with smoked Trout, Pomegranate and Raspberry dressing
Tomato Mozzarella platter
Italian salad with Prosciutto San Daniele, sundried Tomatoes and Italian dressing
Antipasti platter and selection of Cheeses
Dressings and condiments

From the Larder

Salmon roll with Chive cream on Melba toast
Potato salad with Sour cream, Quail Egg and Capers
Marinated Prawns on Avocado and Mango tartar
Mini Foie-gras Pâté terrine with Brioche Bread
Smoked Duck breast, dried Cranberries terrine
Crab Meat terrine with sweet red Peppers and Iceberg

Hot Specialities

Chicken breast sous vide with black Olive puree and Spring Onions
Calamari with roasted Sesame Teriyaki
Lamb loin sous vide in Goat Milk, Italian Caponata, Lamb jus
Pork fillet cooked with Carob Syrup, glazed Grapes
Stir fry Prawns and Scallops with light Hoi Sin sauce
Jasmine Rice with mixed sweet Peppers
Salmon Ravioli
Broccoli with Pine Nuts and Pumpkin Oil

Carving

Beef fillet sous vide with Garlic and Herbs
Cherry Valley Duck with Chinese 5 Spice
Baked Salmon Wellington style
Pork shoulder baked with Mustard

Desserts

Chocolate Peanut Cake
Crème Brûlée
Charlotte Rouge
Coconut mousse with a tropical Fruit layer
Les religieuses Vanilla-Hazelnut Praline
Chocolate Hazelnut Praline Cake with Crème Brûlée
Caramelized Pears with Vanilla in glass,
topped with milky Caramel mousse
Variety of Lebanese Sweets
Almond mousse Cake with Morello Cherry filling
Baked Pear Frangie Tart
Baked Cheesecake
Hot Chocolate Cake with Vanilla ice cream
Sliced Fruits

Poseidon Beach Bar & Cape Aspro Terrace

B.B.Q. For a minimum of 20 guests and maximum 50 guests

€60.00 per person

Amuse

Tomato Gazpacho with Olive and Halloumi skewer

Starters

Grilled Ciabatta and Corn Bread

Salad with Goat Cheese, Watermelon (according to availability) and Olives with Lime and Mint dressing

Eggplant dip with Tachini

Blue Cheese dip with Pineapple

Main

Spicy Sausages

Beef Kebab

Lamb Kofta with Chili Tomato salsa

Pork belly with Honey Barbecue

Greek Pitta grilled with Greek Bruschetta ingredients: Tomato, Feta, red Onion, Garlic, Olive Oil

Corn on-the-cob Mexican style with Sour Cream, Bacon crumble, red Chili

Lime Soy Chili Prawns

Ginger Honey Chicken wings

Sweet Jacket Potatoes with Bacon, Corn and Sage

Desserts

Anartotourta

Anari Pie with Cinnamon

Bacchus Set Menus

Menu 1

For a minimum of 12 & a maximum of 70 guests during the winter
€78.00 per person

Amuse

Beef Tartare with Bloody Mary condiments

Starters

Braised Octopus with Strigoli Pasta and crunchy Onions with Chorizo
or
Homemade Forest Mushroom Pappardelle with pulled Pork and Truffle

Main

Lobster Ravioli with caramelized Cabbage
or
Pork fillet sous vide with "Oxymelo" (ancient Greek red Vinegar Honey)
and Peanut Butter cream with Pomegranate
Vegetarian option: Forest Mushroom Risotto

Dessert

Tiramisu Bacchus style

Menu 2

For a minimum of 12 & a maximum of 70 guests during the winter
€88.00 per person

Amuse

Foie-gras Crème Brûlée

Starters

Beef Carpaccio with smoked Pistachio cream and Avruga Caviar
or
Cured Salmon, Tuna Ceviche, Orange pudding, Fennel salad

Intermediate

Sweet Potato Soup with braised Duck

Main

Sea Bass, Mandarine Vanilla bisque, Artichoke puree
or
Lamb fillet with deconstructed Spinach Pie and Goat Cheese
Vegetarian option: Forest Mushroom Risotto

Desserts

Lemon Sorbet in confit whole Lemon
or
Tiramisu Bacchus style

Flower Arrangements

Types of Flowers included

Personal Flowers

Bouquet for Bride
 Bouquet for brides maids
 Buttonhole (boutonnière)
 Corsage

Ceremony Flowers

Arrangement for Registrar's table
 Flower stand for Chapel, small
 Flower stand for Chapel, medium
 Flower stand for Chapel, large
 Decoration of half arch, freestanding
 Decoration of full arch, freestanding
 Decoration of half Chapel door
 Decoration of full Chapel door
 Aisle creation with fabric & "pew" flowers
 Petal or Rose Path

Dinner Flowers for Round Tables

Table centre piece, full arrangements
 Table centre piece, flower wreath, candle in centre
 Centre piece, fishbowl filled with flowers
 Centre piece, square glass vases, filled with flowers

For Square Tables

Glass vases with flower arrangement
 Long and low arrangement

Chair bows in your colour scheme, organza

Decoration, including table runner in organza/material, glass candle holders with floating candles or lanterns, tea lights (apx. 4 per table) for dinner tables, lanterns or candle holders for the area

Option 1
 Seasonal flowers with greenery
 Prices starting from:

€ 80.00
 € 45.00
 € 10.00
 € 15.00

€ 85.00
 € 100.00
 € 150.00
 € 200.00
 € 200.00
 € 350.00
 € 200.00
 € 350.00
 € 250.00
 € 250.00

€ 75.00
 € 75.00
 € 60.00
 € 60.00

€ 45.00
 € 75.00

€ 2.50

Min.€50.00 plus €50.00 for each additional table

Option 2
 Seasonal, imported and premium flowers with greenery
 Prices starting from:

€ 150.00
 € 80.00
 € 15.00
 € 30.00

€ 120.00
 € 160.00
 € 200.00
 € 300.00
 € 300.00
 € 500.00
 € 300.00
 € 500.00
 € 400.00

€ 110.00
 € 120.00
 € 120.00
 € 120.00

€ 75.00
 € 110.00

Costs may vary depending on flower variety, design, detail and labour of arrangement