

WEDDINGS
BROCHURE
2025-26

COCKTAIL RECEPTION PACKAGES

Silver Cocktail Package

Includes: Selection of 2 Cold Canapes and 2
Hot Canapes of your Choice
Fresh Fruit Juice Punch (Alcoholic or Non Alcoholic)

Price: €15 per person

Gold Cocktail Package

Includes: Selection of 3 Cold Canapés, 2 Hot Canapés
and 1 Sweet canapé of your Choice
Fresh Fruit Juice Punch (Alcoholic or Non Alcoholic)

Price: € 18 per person

Platinum Cocktail Package

Includes: Selection of 4 Cold Canapés, 4 Hot Canapés
and 2 Sweet canapés of your Choice
Fresh Fruit Juice Punch (Alcoholic or Non Alcoholic) or
a Glass of Local Champagne. (Sparkling Wine)

Price: € 22 per person

See attached canapés list at the end of this brochure

Wedding Cakes

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|-------------------------------|----------|
| Small Round Wedding Cake 23cm | € 100.00 |
| 2 Tier Round Wedding Cake | € 150.00 |

Gala Set Menu

| | |
|----------|--------|
| Menu I | €40.00 |
| Menu II | €45.00 |
| Menu III | €55.00 |
| Menu IV | €60.00 |

Buffet Menu

| | |
|---------------------------|--------|
| Traditional Cyprus Buffet | €50.00 |
| B.B.Q | €55.00 |
| Around The World | €55.00 |
| Gourmet Buffet | €60.00 |
| Cyprus Meze | €45.00 |

WEDDING
MENU SAMPLES

Wedding Menu - I -

Fresh Cream of Vegetable
soup served with golden fried Croutons



Baby shrimps cocktail
served on a bed of crispy Cos lettuce
and topped with Sauce Marie Rose



Pork Tenderloin stuffed with goat cheese and smoked
ham served with commandaria dessert wine sauce
Chateau Potatoes
Bougatierre of fresh seasonal Vegetables



Chocolate Profiteroles

Wedding Menu -JJ-

Fresh cream of asparagus Soup
served with Golden fried Croutons



Breaded mushrooms stuffed with fetta served with
garlic & tarragon mayonnaise



Roasted rack of Lamb Seasoned with Provencal herbs and served
with fresh vegetable Ratatouille
Pecan Wine Sauce Rissolle potatoes
Fresh Garden vegetable



Crème Brule
or Panacotta on a caramel sauce

Wedding Menu - I I I -

Smoked Hiromeri ham served with fresh
seasonal fruits and Cumberland sauce



Fresh Cream of Wild Mushroom soup
served with pan-fried croutons



Roulade of sole filet stuffed with spinach and baby shrimps
covered with Chardonnay white wine creamy
sauce



Pan-fried duck a l' orange
Fondant potatoes
selection of fresh garden vegetables



Freshly made Kiwi Cheesecake served on a
raspberry Coulis

Wedding Menu - IV -

Whole meal crepes stuffed with avocado Mousse
and Marinated Salmon, Served with honey and Dill
sauce



Three colour Sweet Bell Peppers Soup
Garnished with fresh cream



Fillo Pastry Bonbonnaire filled with prime Seafood
served on a bed of Champagne Sabayon sauce



Lemon Sorbet with Mint



Beef tenderloin "Wellington"
Duchess Potatoes
Green Beans Baby Carrots
Florets of Broccoli



Cappuccino mousse with chocolate and Tia Maria
sauce



Filter coffee & petits Fours

Traditional Cyprus Buffet

Salads

Cyprus Village Salad
Beetroot and Orange Salad
Marinated octopus and Calamari Salad
Tomatoes with Fetta cheese and Oregano
Potato salad with spring onions and parsley
Marinated cucumber Salad

Mirrors & Displays

Lountza accompanied with
Rocket leaves
Marinated Crudités

Dips & Accompaniments

Tzantziki, Skordalia, Taramosalata,
Hummus
Black & Green Olives

Traditional dishes

Beef Stifado
(Beef Stew with onions & Red Wine)
Lamb Kleftiko
(Oven Baked Aromatized Lamb)
Chicken Riganato
(Chicken Cooked with tomatoes white wine and oregano)
Pork Medallions "Afelia"
(Pork Medallions cooked with red wine and Coriander)
Deep Fried Calamari
Macaroni pasticcio
Traditional Meat Balls
Grilled Vegetarian Brochettes
Deep Fried Cauliflower
Potatoes with coriander

Desserts

Wide selection of Traditional Cyprus
Sweets
Fresh seasonal fruits

B.B.Q

Salads

Grilled Vegetable Salad Dressed with balsamic
Coleslaw salad
Tomato Salad with Fresh Basil and Onion rings
Marinated Mushroom Salad
Potato salad with spring onions and parsley
Marinated cucumber Salad
Rocket & Rockford Salad

Mirrors & Displays

Lountza accompanied with
seasonal fruits

Dips & Accompaniments

Tzantziki, Skordalia, Hummus, Black &
Green Olives, Mini Gherkins

Local and International Dressings and Aromatic oils

From The Charcoal

Grilled Lamb Chops
Red Wine and Coriander Marinated Pork Pancetta
Grilled Chicken l' Americaine
Mini Burgers and sausages
Grilled calamari with olive oil and lemon
Grilled Vegetarian Brochettes

Accompaniments

Grilled Corn on the Cob
Fresh Market Vegetables
Deep fried Onions
Jacket potatoes
Country fried Potatoes

Desserts

Cheese Cake
Chocolate Cake
Fruit Jellies
Cream caramel
Fresh seasonal fruits

Around The World Buffet

Salads

Greek Village salad
Artichokes Salad with olive and Lemon Dressing
Tomato & Fetta Cheese salad
Avocado and baby shrimps salad
Waldorf salad
Egg Noodles Salad with stir fried Vegetables
Potato Salad with Paprika Mayonnaise
and fresh Coriander
Sicilian Seafood salad

Mirrors & Displays

Marinated Salmon with Honey and dill sauce
Greek Antipasti Platter

Dips & Accompaniments

Hummus, Tahini, Green and Black olives,
Mini Gherkins

Hot Dishes

Pork Spare Ribs Chinese Style
Roast Lamb Stuffed with mint Halloumi cheese
Classic Beef Stroganoff
Chicken Fajitas
Grilled Marinated Salmon with Champagne & Tarragon sauce

Live Cooking station

Spaghetti Carbonara

Accompaniments

Special fried Rice
Grilled Vegetables
Lyonnais Potatoes
Roast potatoes

Desserts

Strawberry Panacotta
Fruit Tartlet
Chocolate Éclairs
Selection of Cyprus Sweets
Fresh seasonal fruits

Gourmet Buffet

Salads

Chicken Caesar Salad
Tuna Nicoise Salad with Cherry Tomatoes
Tomato Salad with Fresh Basil and onion rings
Marinated Mushroom Salad Symphony of Crab and Avocado
Marinated cucumber Salad
Garden Greens Salad
Mussels in Half shells - Herb Dressing

Mirrors & Displays

Smoked Hiomeri Ham with Seasonal Fruits

Dips & Accompaniments

Eggplant Dip, Tyrokafteri, Black & Green Olives, Mini Gherkins

Gastonomic Dishes

Grilled mini pork chops Marinated in olive oil and Lime
Fillet of Beef set on an Asparagus Ragout, Enhanced with Perigueux Sauce
Whole Duck on Red Cabbage Comfit accompanied by citrus fruit sauce
White Fish filet on Spinach leaves infused with white wine and tarragon sauce
Penne with seafood and tomato sauce

Carving Station

Slow Roast Pork Loin Wrapped in Pistachio crust Apple
Sauce & Red Wine Sauce
Fresh Market Vegetables
Basmati Rice flavoured with Cardamom & Cinnamon
Sautéed Potatoes
Rissoles Potatoes

Desserts

Philadelphia Cheese cake
Fresh chocolate Cake
Crème Brulee
Homemade Hot Apple Pie
Fresh seasonal fruits

CYPRUS MEZE

Salads / Dips & Appetizers

Traditional village salad

Potato Salad

Sliced tomato with fetta cheese
garnished with oregano & virgin olive oil

Beetroot with garlic & Vinegar

Melintaznosalada

Tzantziki

Hummus

Skordalia

Green & Black olives

Hot Appetizers

Grilled Halloumi

Grilled Lountza

Grilled mushrooms with virgin olive oil and lemon

Fried Courgettes with eggs flavoured with mint

Traditional sausages

Ravioles with halloumi cheese

Main Dishes

Chicken kebab

Traditional meatballs

Pork loin marinated in red wine with coriander seeds

Beef stifado

Fried Kalamari

Fried Cauliflower

Potatoes with white wine and coriander
pourgouri pillaf

Desserts

Assortment of local sweets

Fresh Seasonal Fruits

Hot & Cold Canapés Suggestions

Cold Canapés

Cherry Tomatoes filled with fetta cheese and Rocket leaves(v)

Smoked salmon & cheese cream with dill, lemon & capers served on a brown open sandwich

Tomato Basil Mozzarella canapés on a skewer (v)

Roast beef served on a Rye Bread with spinach leaves & caramelized onions

Parma ham and Dijon butter served on a crisp croute garnish with gherkins

Light crisp sesame pastries filled with cheese and ham

Savory tartlet filled with baby shrimps and Tomato Mayonnaise

Trio of Greek dips (Tzantziki, Tarama & Humus) served with carrots & cucumber sticks (v)

Turkey, brie & cranberry spinach Panini

Tuna cucumber tea sandwiches

Spinach & Turkey pinwheels tortilla

Hot Canapés

Asian Spring Rolls with sweet chili sauce (v)

Chicken or pork marinated kebabs in the sauce of your choice

(Thai style, honey & soy, teriyaki, BBQ & Sweet & sour)

Buffalo chicken wings

Roast Cherry Tomato & Courgette Brochette (v)

Grilled Halloumi cheese in cocktail pita bread (v)

Baked mushrooms with fetta cheese and sundried tomatoes (v)

Cocktail Sausage wrapped in bacon

Deep fried calamari rings with dipping sauce

Chicken Vol-au-Vents

Traditional Cyprus meatballs (keftedes)

Honey sesame prawns with sweet chili sauce

Tandoori Chicken skewers with mint yoghurt dip creamy mayonnaise

Satay chicken skewers

Spinach & ricotta filo triangles (v)

Spiced Lamb kofta

Sweet Canapes

Chocolate Profiteroles

Mini Fruit Tartlets

Mini apricot Galettes

Mini Meringues nests filled with fresh cream and Fruits

Mini Chocolate Éclairs

Kiwi fruit mini Pavlovas

Mini Baklava

Sushi upon request

Add a sushi platter 48pcs for €50