

BANQUETING PRICELISTS & INFORMATION 2013

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I. COCKTAIL RECEPTIONS

'AEGEAN' OPEN BAR

Make this Open Bar more glamorous by combining it with your selection of cold, hot and exclusive canapés from pages 4, 5 and 6 in this folder:

LOCAL DRINKS

- Aperitifs
- Beers
- Selected Wines
- Ouzo
- Brandies
- Brandy Sour

BEVERAGES

- Chilled fruit Juices
- Soft Drinks
- Mineral Water

(Accompanied with a selection of dried snacks).

	½ HOUR	1 HOUR
From 25 to 50 persons:	€ 13.00 P.P	€ 19.00 P.P
From 51 to 100 persons:	€ 11.50 P.P	€ 17.00 P.P
For more than 100 persons:	€ 10.00 P.P	€ 15.00 P.P

*Kindly note that all brands included in the Aegean package are local

'IONIA' OPEN BAR

Make this Open Bar more glamorous by combining it with your selection of cold, hot and exclusive canapés from pages 4, 5 and 6 in this folder:

IMPORTED DRINKS

- Aperitifs
- Spirits
- Whiskies
- Selected Wines
- Ouzo
- Brandies
- Beers
- Long Drinks
- Cocktails

BEVERAGES

- Chilled fruit Juices
- Soft Drinks
- Mineral Water

(Accompanied with a selection of dried snacks).

	½ HOUR	1 HOUR
From 25 to 50 persons:	€ 15.00 P.P	€ 21.50 P.P
From 51 to 100 persons:	€ 13.00 P.P	€ 19.50 P.P
For more than 100 persons:	€ 11.00 P.P	€ 17.50 P.P

* Kindly note that all brands included in Ionia package are imported Deluxe brands. Champagne and imported cognacs are not included

* The above prices are inclusive of service charge and taxes

I. COCKTAIL RECEPTIONS

'MEDITERRANEO' WELCOME COCKTAIL

IMPORTED DRINKS

- Aperitifs
- Spirits
- Whiskies
- Selected Wines
- Ouzo
- Brandies
- Beers
- Long Drinks
- Cocktails

BEVERAGES

- Chilled fruit Juices
- Soft Drinks
- Mineral Water

YOUR SELECTION OF 6 GOURMET COLD CANAPÉS

To make your selection please refer to page 4

YOUR SELECTION OF 6 GOURMET HOT CANAPÉS

To make your selection please refer to page 5

		½ HOUR	1 HOUR
From 25 to	50 persons:	€ 25.00 P.P	
From 51 to	100 persons:	€ 15.00 P.P	€ 23.00 P.P
For more than	100persons:	€ 13.00 P.P	€ 21.00 P.P

* Kindly note that deluxe brands, champagne and imported cognacs are not included in the Mediterraneo package.
* The above prices are inclusive of service charge and taxes

* The above prices are inclusive of service charge and taxes

GOURMET SELECTIONS

COLD CANAPÉS

- Hiromeri roulade with cream cheese
- Smoked salmon on brown bread
- Tart with avocado and shrimps
- Paté on brown bread
- Camembert on croutons
- Selection of charcuteries stuffed with olives on croutons
- Roulade of smoked salmon with cream cheese
- Trout mousse on crouton with lemon and capers
- Parma ham with seasonal fresh fruit
- Smoked duck breast with mango confit
- Mini mozzarella with tomato ring on crouton
- Quail eggs with salmon caviar
- Halloumi with orange segments
- Lountza with pineapple on bread
- Smoked turkey with asparagus
- Profiteroles with liver mousse
- Roquefort cheese with strawberry
- Gorgonzola cheese with poppy seeds
- Emmental cheese on crouton
- Shrimp tartlets
- Salmon tartar tartlets
- Zucchini quiche
- Bresaola au crouton
- Roast beef on crouton
- Olive paste with fetta cheese on crouton

Price per piece: € 0.95

I. COCKTAIL RECEPTIONS

HOT SAVOURIES

- Bite-size spring rolls
- 'Koupes' with mushrooms
- 'Koupes' with mincemeat
- Butterfly prawns
- 'Souvlaki' in pitta bread
- 'Halloumi' in pitta bread
- 'Gammon' in bread roll
- 'Sheftalia' in pitta bread
- Chicken kebab glazed with teriyaki sauce
- Spicy creamy prawns rolled in filo pastry
- Samozas
- Crab cakes
- Mini pizza
- Chicken wings
- 'Quiche Lorraine'
- Sausage wrapped in hickory smoked bacon
- Chicken goujonette

Price per piece: € 1.00

I. COCKTAIL RECEPTIONS

EXCLUSIVE CANAPÉS, SAVOURIES AND PETIT FOURS

PER PIECE

canapés

€ 1.30

- Smoked salmon cornet with trout mousse
- Smoked trout with horseradish sauce
- Brie cheese with seasonal fruit
- Parma ham with fresh fruit on crouton

HOT SAVOURIES

€ 1.40

- Chicken or pork kebab on a skewer
- Deep fried prawns in sesame crust
- Fried mozzarella stick
- Mushroom pané stuffed with foie gras

SAVOURIES

€ 0.95

- Cheese sticks
- Cheese pie
- Spinach pie
- Olive pie
- Ham pie

petit fours

€ 0.95

- Chocolate cups with orange mousse
- White chocolate cups with white chocolate mousse
- Fresh strawberry dipped in chocolate
- Chocolate cups with pistachio mousse
- Truffles
- Profiterole with exotic fruit
- Fruit tartlets
- Lemon tarts
- Miniature éclairs
- Chocolate brownies
- Marshmallow with chocolate
- Opera cake
- Chocolate cups with mango mousse
- Caramel tartlet

2. exCLusive wEDDINGS

CELEBRATION RECEPTION WITH FINGER BUFFET

Make your selection from the following specialities created by our Executive Chef and his brigade and celebrate your Cocktail Reception in elegance and style:

wEDDING cake

- One-tier sponge cake offered with the compliments of the hotel

YOUR selection of 4 GOURMET CANAPÉS

- Mini croissants with shrimps and 'Marie Rose' sauce
- Tuna mousse in brown pitta bread
- Smoked turkey on seeded white bread with green asparagus
- Smoked salmon on brown bread with gherkins
- Roast beef on baguette with horseradish sauce
- Virginia ham and Emmental cheese on herbed wholemeal rolls
- Herbed fetta cheese with tomato confit
- Grilled marinated vegetables on toasted baguette
- Ginger-flavored chicken breast on rye bread
- Tomato and buffalo mozzarella with pesto tapenade
- Brie en crouton

YOUR selection of 4 GOURMET HOT SAVOURIES

- Miniature chicken and mushroom empanadas
- Spinach and fetta cheese quesadillas
- Grilled seafood kebab
- Pork kebab in cocktail pitta bread
- Mini sheftalia in cocktail pitta bread
- Mini pizza
- Teriyaki chicken kebab
- Prawns 'Tempura' with chilli salsa
- Grilled halloumi and lountza in pitta bread
- 'Kefalotyri' sticks in beer butter

YOUR selection of 2 petit fours

- Apple pie
- Truffles
- Fruit tartlets
- Chocolate brownies
- Opera cake
- Caramel tart

Price per person: € 10.00

* The above prices are inclusive of service charge and taxes

3 COURSE MENU

PROPOSAL 'a'

Sweet melon wedges
wrapped in Parma ham with fresh mint aroma

* * * *

Grilled herb-crusted chicken breast
stuffed with cheese and 'Kalamata' olives with balsamic glaze

* * * *

Warm apple tart
with vanilla ice cream

* * * *

Filter coffee and
petit fours

* * * *

Price per person: € 28.00
Minimum number required: 8 persons

3 COURSE MENU

PROPOSAL 'B'

Smoked salmon highlighted
with 'Keta' caviar, accompanied by blinis and sour cream

* * * *

Pork fillets on a leek and green asparagus ragout,
served with creamy coriander and
'commandaria' sauce

* * * *

Green apple-iced soufflé
with vanilla ice-cream and berry sauce

* * * *

Filter coffee and
petit fours

* * * *

Price per person: € 30.00
Minimum number required: 8 persons

3 COURSE MENU

PROPOSAL 'C'

Avocado and mango castle
with marinated king scallops,
served with balsamic vinaigrette

* * * *

Roasted fillet of beef
with wild mushroom sauce,
'William' potatoes and seasonal buttered vegetables

* * * *

Mint parfait
with light orange sauce

* * * *

Filter coffee and
petit fours

* * * *

Price per person: € 32.00
(Minimum number required: 8 persons)

5 COURSE MENU

PROPOSAL 'a'

Smoked loin of baby lamb with glazed shallots, arugula young greens,
parmesan slivers and sun-dried tomatoes
served with grapefruit ginger vinaigrette

* * * *

Roasted sea scallops
with vanilla saffron sauce

* * * *

Cream of leeks infused with dry gin

* * * *

Pan-seared fillet of beef with green peppercorn sauce
served with seasonal vegetables and potatoes

* * * *

Crème brûlée with anise
and Grand Marnier liqueur

* * * *

Filter coffee
and petit fours

* * * *

Price per person: € 40.00
Minimum number required: 8 persons

5 COURSE MENU

PROPOSAL 'B'

Grilled vine leaves filled with goat cheese and sun-dried tomatoes,
accompanied by 'St. Danielle' ham, rocket salad and roasted pinenuts

* * * *

Pan-roasted seabass dusted with fresh herbs
accompanied by crayfish ravioli, fennel fondue
and orange-saffron reduction

* * * *

Consommé of chicken en surprise
with truffled pancake

* * * *

Milk-fed veal medallions perfumed with walnut oil on aubergine caviar
garnished with grilled mushrooms and green peppercorn sauce

* * * *

Fruit charlotte, berry and currant sauce
flambeed with Cuban rum

* * * *

Filter coffee
and petit fours

* * * *

Price per person: € 42.00
Minimum number required: 8 persons

5 COURSE MENU

PROPOSAL 'C'

Salmon tartare with grapefruit jelly,
coriander and ginger dressing

* * * *

Lobster risotto with wild mushrooms and mint
garnished with parmesan crust

* * * *

Cream of asparagus soup
with truffle essence

* * * *

Roast rack of lamb wrapped with the finest fresh herbs
veiled with thyme-scented juice

* * * *

Cappuccino mousse on a mint sauce
surrounded by chocolate chips

* * * *

Filter coffee
and petit fours

* * * *

Price per person: € 45.00
(Minimum number required: 8 persons)

7 COURSE MENU

PROPOSAL 'a'

Fresh lobster salad on a vegetable tower
accompanied with balsamic reduction

* * * *

Consommé of game and white truffle oil
garnished with poached quail eggs

* * * *

Open ravioli with a fricassee of scallops, mushrooms and baby artichokes
flavoured with lavender

* * * *

Wild fruit of the forest sorbet

* * * *

Herb-crusted tenderloin of beef topped with seared foie gras,
thyme-scented 'Barolo' wine sauce
served with 'William' potatoes and seasonal vegetables

* * * *

Hazelnut and pistachio mousse
with roasted almonds on a coffee sauce

* * * *

Filter coffee
and petit fours

* * * *

Price per person: € 50.00
Minimum number required: 8 persons

7 COURSE MENU

PROPOSAL 'B'

Crab salad flavoured with tarragon,
garnished with saffron tomatoes

* * * *

Shellfish cappuccino with curry oil

* * * *

Pan-seared foie gras and glazed apples,
bound with fig chutney, seasoned with red vinegar

* * * *

Raspberry sorbet

* * * *

Grilled lobster, scallops and tiger prawns
accompanied by mushroom risotto and cardamon infusion,
served with seasonal vegetables

* * * *

Cinnamon parfait and pecan nuts
flambeed with pina colada on a caramel sauce

* * * *

Filter coffee
and petit fours

* * * *

Price per person: € 56.00
Minimum number required: 8 persons

BEVERAGE RECOMMENDATIONS

Beverage packages

Combine any of the following Beverage selections with the Gala Dinner menu you have chosen:

- ¼ bottle of wine or 1 beer or 1 soft drink and ½ bottle of water € 5.50
- ½ bottle of wine or 2 beers or 2 soft drinks and ½ bottle of water € 8.00
- ¼ bottle of wine or 1 beer or 1 soft drink, ½ bottle of water and filter coffee € 8.50
- ½ bottle of wine, or 2 soft drinks or beers, ½ bottle of water and filter coffee € 10.00
- Unlimited consumption of local ordinary wine, beer, soft drinks, still water € 13.00
- Unlimited consumption of local ordinary wine, beer, soft drinks, still water and filter coffee € 15.50
- House sparkling wine (75 cl) € 35.00

ON CONSUMPTION...

Here beverages are charged on a consumption basis. In the event that you would like to request any drinks not listed below, these can be served upon request:

ALCOHOLIC BEVERAGES

- Sherry (5cl) € 4.75
- Vermouth (5cl) € 3.75
- Vodka (4cl) € 5.10
- Gin (4cl) € 5.10
- Rum (4cl) € 5.10
- Tequila (4cl) € 5.10
- Regular Whisky (4cl) € 5.10
- Premium Whisky (4cl) € 6.50
- Bourbons (4cl) € 6.50
- Local Brandy (4cl) € 3.75
- Cognac (4cl) € 7.50
- Liqueur (4cl) € 6.00
- Digestif (3CL) € 6.00
- Mixer (20cl) (soft drink or juice served with spirits) € 1.25

2. EXCLUSIVE WEDDINGS

WINE BY THE GLASS (18CL)

- Local white wine (dry or medium) € 4.25
- Local rosé wine € 4.25
- Local red wine (dry) € 4.25
- Imported white wine € 6.00
- Imported red wine € 6.00
- Sparkling wine € 7.50

BEERS

- Keo (33cl) € 3.75
- Carlsberg (33cl) € 3.75
- Beck's (33cl) € 4.75
- Heineken (33cl) € 4.75

REFRESHMENTS AND MINERALS

- Fresh orange juice (25cl) € 4.25
- Soft drinks (20cl) € 3.15
- Chilled fruit juices (25cl) € 3.15
- Local mineral water (75cl) € 3.15
- Perrier sparkling water (25cl) € 3.40
- Iced tea (peach or lemon) € 4.25

If you wish to look at our Wine menu with its wide range of local and International labels, our Banqueting Manager will be delighted to recommend what will best suit your selected menu. Please ask!

WITH OUR COMPLIMENTS

We have the pleasure to offer the following added-value items to the newlyweds with our compliments:

- A bottle of house sparkling wine during the wedding reception
- A one-tier wedding cake
- Continental breakfast served in your room accompanied with a bottle of house sparkling wine
- A 10% discount, every time you choose to return to the hotel to celebrate your wedding anniversary
- A 10% discount on any SPA treatment booked at the Aquum Health Spa
- A commemorative wedding gift surprise

2. exCLusive wEDDINGS

WEDDING VENUES, CAPACITIES AND SET-UPS

VENUE	RECEPTION (MAX.CAPACITY) (PAX)	PRICE (€)	DINNER (MAX.CAPACITY) (PAX)	PRICE (€)
Swimming Pool Grounds	3,500	2,000	N/A	N/A
Ionia Hall	1,500	1,500	100	According to menu
Aegean I	250	450	150	According to menu
Celéste	N/A	N/A	300	According to menu
Wedding Pavillion	30	300	N/A	N/A
Wedding Gazebo	30	300	N/A	N/A
Ouzeri tis Myrtos	100	450	80	N/A
'The Gargoyles' Deck	40	350	25	N/A
Arocaria Terrace	100	400	N/A	N/A

* The above prices are inclusive of service charge and taxes

'KLEO' WEDDING PACKAGE

time to SHINE

When it comes to celebrating your special day, it's your time to shine with our Kleo Wedding Package. Whether it's only two, or two and a half thousand guests, we will provide two kinds of tropical fruit punch, sparkling wine, canapés and petit fours for you and of course subtle background music. The lavish wedding cake prepared by our Pastry Chef will definitely take your breath away. All beautifully complemented with the elegantly decorated room, set off with our ivory-covered chairs and tables.

Kleo package INCLUDES ...

- Venue: Hotel Gardens or one of our Banquet Rooms
- Two kinds of tropical fruit punch (alcoholic and non-alcoholic)
- French Sparkling wine
- 6 canapés / petit fours per person (2 cold and 4 hot from selection)
- Background music during the cocktail reception
- Three-tier wedding cake upon arrival of the newly-wed couple
- Full set of ivory linen for chair covers and tablecloths for the wedding dinner
- Accommodation in a deluxe bedroom with sea view at our 5star luxurious Elysium in Paphos and a free meal for two in one of the two signature restaurants of the Hotel, the Ristorante Bacco and the O' Shin Sushi restaurants.

cocktail reception

	€ PER PERSON
• Up to 1000 persons:	13.50
• From 1001 to 1250 persons:	13.00
• From 1251 to 1500 persons:	12.50
• From 1501 to 2000 persons:	12.00
• From 2001 to 2500 persons:	11.50

'THALIA' WEDDING PACKAGE

a SPARKLING event

Our Thalia Wedding Package provides the perfect way to celebrate your wedding day.

Whether it's a small intimate group, or a large celebration with up to two and a half thousand guests, you will be able to enjoy a variety of drinks. From tropical fruit punch to wine and beer accompanied with a generous offering of canapés and petit fours.

Along with a breathtaking wedding cake, your celebration will sparkle in one of our grand rooms, perfectly complemented by our ivory covered chairs and tables and soft background music.

thalia package INCLUDES ...

- Venue: Hotel Gardens or one of our Banquet Rooms
- Two kinds of tropical fruit punch (alcoholic and non-alcoholic)
- Local white and red wine
- French sparkling wine
- Draught beer and soft drinks
- 8 canapés / petit fours per person (2 cold and 6 hot from selection)
- Background music during the cocktail reception
- Three-tier wedding cake upon arrival of the newly-wed couple
- Full set of ivory Linen for chair covers and tablecloths for the wedding dinner
- Accommodation in a deluxe bedroom with sea view at our 5star luxurious Elysium in Paphos and a free meal for two in one of the two signature restaurants of the Hotel, the Ristorante Bacco and the O' Shin Sushi restaurants

the PRICE

	€ PER PERSON
Up to 1000 persons	14.00
From 1001 to 1250 persons:	13.50
From 1251 to 1500 persons:	13.00
From 1501 to 2000 persons:	12.50
From 2001 to 2500 persons:	12.00

CHOICE OF CANAPÉS AND HOT SAVOURIES

canapés

- Hiromeri roulade with cream cheese
- Smoked salmon on brown bread
- Tart with avocado and shrimp
- Paté on brown bread
- Camembert on croutons
- Selection of charcuterie stuffed with olives on croutons
- Roulade of smoked salmon with cream cheese
- Trout mousse on crouton with lemon and capers
- Parma ham with seasonal fresh fruit
- Smoked duck breast with mango confit
- Mini mozzarella with ring tomato on crouton
- Quail eggs with salmon caviar
- Halloumi with orange segments
- Lountza with pineapple on bread
- Smoked turkey with asparagus
- Profiteroles with liver mousse
- Roquefort cheese with strawberry
- Gorgonzola cheese with poppy seeds
- Emmental cheese on crouton
- Shrimp tartlets
- Salmon tartar tartlets
- Zucchini quiche
- Bresaola au crouton
- Roast beef on crouton
- Olive paste with fetta cheese on crouton

CHOICE OF CANAPÉS AND HOT SAVOURIES

HOT SAVOURIES

- Bite-size spring rolls
- 'Koupes' with mushrooms
- 'Koupes' with mince meat
- Butterfly prawns
- 'Souvlaki' in pitta bread
- 'Halloumi' in pitta bread
- Gammon in party roll
- 'Sheftalia' in pitta bread
- Chicken kebab glazed with teriyaki sauce
- Spicy creamy prawns rolled in filo pastry
- Samozas
- Crab cakes
- Mini pizza
- Chicken wings
- 'Quiche Lorraine'
- Sausage wrapped in hickory-smoked bacon
- Chicken goujonette

CHOICE OF PETIT FOURS AND CARVERY

petit fours

- Chocolate cups with orange mousse
- White chocolate cups with white chocolate mousse
- Fresh strawberry dipped in chocolate
- Chocolate cups with pistachio mousse
- Truffles
- Profiterole with exotic fruit
- Fruit tartlets
- Lemon tarts
- Miniature éclairs
- Chocolate brownies
- Marshmallow with chocolate
- Opera cake
- Chocolate cups with mango mousse
- Caramel tart

CARVERY OPTIONS

- Roast baron of lamb served with creamy mint sauce
- Slow-roasted prime rib of beef served with fine herb sauce
- Honey-glazed gammon served with green peppercorn and peach chutney
- Roast turkey served with red wine sauce
- Roast pork loin served with apple sauce

BUFFET MENU SELECTION

'thALassa'

saLads

Selection of freshly baked bread and variety of different crostinis
Chicken salad
Marinated mushrooms
Mixed seafood salad
Sliced beetroot with coriander vinaigrette
Tomato wedges
Potato salad with spring onion and parsley olive oil with lemon
Traditional village salad
Creamy coleslaw and walnuts
Sliced cucumber

DIPS AND ACCOMPANIMENTS

Fetta cubes, taramosalata, tahini, tzatziki

MIRROR DISPLAYS

Whole poached salmon
Smoked ham and lountza

HOT BUFFET SPECIALITIES

Fish au gratin
Chicken pieces on the spit (souvla) or chicken fillet with white wine cream sauce
Pork cubes on the spit (souvla) or pork medallions with port reduction
Strips of beef with mushroom sauce
Penne pasta a la crème
Oven-roasted potatoes, fresh vegetables
Rice oriental

CARVERY CORNER

Roast pork leg served with apple and gravy sauce

DESSERTS

Cream caramel, jelly, panacotta
Apple tart, chocolate mousse, chocolate cake
Orange 'Bavaroise', strawberry cake
Cheese cake, 'Baklavadakia', 'Galaktobourekko', fresh fruit display

€ 32.00

PER PERSON

A minimum number of 80 persons is required in order to book the above Buffet dinner

BUFFET MENU SELECTION

'KOHILI'

Selection of freshly baked bread and a variety of different crostinis
Chicken salad, marinated mushrooms
Mixed seafood salad
Sliced beetroot with coriander vinaigrette
Tomato rings with spring onions
Potato salad with parsley olive oil and lemon
Traditional village salad
Creamy coleslaw and walnuts
Sliced cucumber

DIPS AND ACCOMPANIMENTS

Fetta cubes, taramosalata, tahini, tzatziki

MIRROR DISPLAYS

Mussels marinated in pesto sauce
Platter with cold cuts
Whole poached salmon

HOT BUFFET SPECIALITIES

Grilled fish with ladolemono
Grilled chicken marinated with fresh garden herbs or chicken souvla
Pork cubes on the spit (souvla) or pork loin with calvados sauce
Lamb cutlet with mint sauce
Grilled Entrecote mini-steaks with mushroom sauce
Penne with rich cream fresh basil, tomatoes and wild mushrooms
Asparagus rice, fresh market vegetables
Oven-roasted potatoes

CARVERY CORNER

Gammon with honey, served with pineapple and gravy sauce

DESSERTS

Cream caramel, jelly, panacotta, apple tart, chocolate mousse,
Chocolate cake, orange 'Bavaroise', strawberry cake
Cheesecake, chocolate cake, Cyprus specialities, fresh fruit display

€ 34.00

PER PERSON

A minimum number of 80 persons is required in order to book the above Buffet dinner

BUFFET MENU SELECTION

'mediterraneo'

Selection of freshly baked bread and a variety of different crostinis

Grilled chicken with lettuce

Village salad, tuna salad

Potatoes with extra-virgin olive oil

Beetroot, coriander and onion salad

Creamy coleslaw with walnuts

Tomato rings with virgin olive oil

Cucumber salad

Marinated seafood salad

Artichoke hearts with grilled eggplants and basil olive oil

DIPS AND ACCOMPANIMENTS

Feta cubes, taramosalata, tahini, tzatziki

MIRROR DISPLAYS

Smoked and marinated salmon

Smoked Parma ham

Whole poached salmon

HOT BUFFET SPECIALTIES

Red mullet fillet with lemon butter sauce

Salmon fillet with saffron sauce

Grilled baby chicken with fresh oregano

Roasted lamb cutlet with sage sauce

Pan-seared beef fillet with green peppercorn sauce

Penne with creamy sauce and sun-dried tomatoes

Oven-roasted potatoes

Vegetable rice, garden fresh vegetables

CARVERY CORNER

Roast loin of pork served with apple and gravy sauce

DESSERTS

Cream brûlée, fruit tart, cherry mousse, chocolate cake, cheesecake,
Orange mousse, 'Doukissa', selection of Cyprus specialities, jelly, fresh fruit display

€ 37.00

PER PERSON

A minimum number of 80 persons is required in order to book the above Buffet dinner

BUFFET MENU SELECTION

'aura'

Selection of freshly baked breads and a variety of different crostinis
Sliced tomatoes, cucumber buttons
Marinated mushrooms with lemon and fresh herbs
Beetroot and coriander salad
Creamy coleslaw with walnuts
Potatoes with virgin olive oil
Tuna salad, avocado and prawn salad
Village salad

DIPS AND ACCOMPANIMENTS

Feta cubes with olive oil, taramosalata, tahini, tzatziki

MIRROR DISPLAYS

Antipasto of smoked ham, salami and prosciutto
Symphony of smoked salmon and mackerel
Selection of sushi
Whole poached salmon

HOT BUFFET SPECIALITIES

Fried fillet of sea-bass with caramelized onion and butter served with lemon sauce
Pan-seared prawns, scallops and mussels with light garlic sauce
Fillet of chicken breast with creamy sauce
Tournedos of pork marinated with honey and rosemary sauce
Oven-baked beef tenderloin with wild mushroom sauce
Potatoes "Dauphinoise"
Risotto with green heart of asparagus
Grilled vine tomatoes and marinated mushrooms
Penne with Mediterranean vegetables in a basil tomato sauce

CARVERY CORNER

Loin of lamb with mint and thyme sauce

DESSERTS

Selection of Cypriot specialities, "Mille Feuille", trio of chocolate mousse,
pear tart, cheesecake, chocolate cake, tiramisu, orange mousse,
Chocolate with raspberries, apple pie, fresh fruit display

€ 40.00

PER PERSON

A minimum number of 80 persons is required in order to book the above Buffet dinner

GALA DINNER MENU

PROPOSAL a '5 COURSE'

Grilled vine leaves filled with goat cheese and sun-dried tomatoes,
accompanied by 'St. Danielle' ham, rocket salad and roasted pinenuts

* * * *

Pan-roasted seabass dusted with fresh herbs
accompanied by crayfish ravioli, fennel fondue
and orange-saffron reduction

* * * *

Consommé of chicken en surprise
with truffled pancake

* * * *

Milk-fed veal medallions perfumed with walnut oil on aubergine caviar
garnished with grilled mushrooms and green peppercorn sauce

* * * *

Fruit charlotte, berry and currant sauce
flambeed with Cuban rum

* * * *

Filter coffee
and petit fours

* * * *

FROM 80-150 PERSONS
€ 38.00

FROM 151-250 PERSONS
€ 37.00

OVER 250 PERSON
€ 36.00

A minimum number of 80 persons is required in order to book the above Gala dinner

GALA DINNER MENU

PROPOSAL B '7 COURSE'

Fresh lobster salad on a vegetable tower
accompanied with balsamic reduction

* * * *

Consommé of game and white truffle oil
garnished with poached quail eggs

* * * *

Open ravioli with a fricassee of scallops, mushrooms and baby artichokes
flavoured with lavender

* * * *

Wild fruit of the forest sorbet

* * * *

Herb-crusted tenderloin of beef topped with seared foie gras,
thyme-scented 'Barolo' wine sauce
served with 'William' potatoes and seasonal vegetables

* * * *

Hazelnut and pistachio mousse
with roasted almonds on a coffee sauce

* * * *

Filter coffee
and petit fours

* * * *

FROM 80-150 PERSONS
€ 46.00

FROM 151-250 PERSONS
€ 45.00

OVER 250 PERSON
€ 44.00

A minimum number of 80 persons is required in order to book the above Gala dinner

BEVERAGE RECOMMENDATIONS

Beverage packages

- ¼ bottle of wine or 1 beer or 1 soft drink and ½ bottle of water € 5.50

The Beverage recommendations in this section can be combined with your selected Buffet or Gala dinner menu from pages 27-32 in this folder:

- Unlimited consumption of local ordinary wine, beer, soft drinks and still water € 10.00
- Unlimited consumption of local ordinary wine, beer, soft drinks, still water and filter coffee € 11.00
- Unlimited consumption of local selected wine, beer, soft drinks and still water € 12.00
- Unlimited consumption of local selected wine, beer, soft drinks, still water and filter coffee € 13.00

If you wish to look at our Wine menu with its wide range of local and International labels, our Banqueting Manager will be delighted to recommend what will best suit your selected menu. Please ask!

WITH OUR COMPLIMENTS

The Mediterranean Beach Hotel has the pleasure to offer the following to the newlyweds with our compliments:

- A bottle of house sparkling wine during the wedding reception
- A three-tier wedding cake
- Accommodation in one of our luxury studios with pool & sea view
- Full breakfast in bed accompanied with a bottle of house sparkling wine
- 10% discount every time you choose to return to the hotel to celebrate your wedding anniversary
- 10% discount on any SPA treatment booked at the Aquum Health Spa
- A commemorative wedding gift

4. coffee breaks

PER PERSON

THE MORNING 'kick-start' Break

€ 5.75

- Freshly brewed coffee
- Instant coffee, decaffeinated coffee
- Selection of teas and infusions
- Mineral water, fresh orange juice
- Homemade biscuits, fruit cake

THE 'BUSINESSMAN'S' BREAK

€ 7.25

- Freshly brewed coffee
- Instant coffee, decaffeinated coffee
- Selection of teas and infusions, mineral water
- Fresh orange and grapefruit juice
- Home-made biscuits, marble cake, carrot cake
- Sliced fruit platter

THE 'MEDITERRANEO' BREAK

€ 8.00

- Freshly brewed coffee
- Instant coffee, decaffeinated coffee
- Selection of teas and infusions
- Fresh orange & grapefruit juice, mineral water
- Homemade biscuits, mini croissants
- Danish pastries, fruit cake
- Marble cake, muffins
- Sliced fruit platter

THE 'SAVOURY' BREAK

€ 9.00

- Freshly brewed coffee
- Instant coffee, decaffeinated coffee
- Selection of teas & infusions
- Fresh orange and grapefruit juice, mineral water
- Coconut biscuits, marble cake
- Carrot cake, cheese pies, olive pies
- Sliced fruit platter

4. coffee breaks

PER PERSON

'HEALTHY' BREAK

€ 7.50

- Freshly brewed coffee
- Instant coffee, decaffeinated coffee
- Selection of teas and infusions
- Skimmed milk, fresh vegetables
- Fruit juices, mineral water
- Fresh and dried fruits, nuts and honey
- Light yoghurt, fruit yoghurt
- Sliced fruit platter

'CHOCOHOLIC' BREAK

€ 8.25

- Freshly brewed coffee
- Instant coffee, decaffeinated coffee
- Selection of teas and infusions
- Hot chocolate
- Mineral water
- Fresh orange and grapefruit juice, carrot juice
- Homemade biscuits, chocolate brownies
- Chocolate chip cookies, chocolate muffins

ADDITIONAL ITEMS TO ENHANCE YOUR COFFEE BREAK

€ 2.50

- Platter of freshly-cut fruit
- Smoked salmon on brown roll
- Emmental cheese and Virginia ham with cherry tomatoes
- Tuna salad in brown pitta bread
- Fetta cheese with basil tapenade on mint koulouri bread
- Grilled marinated vegetables on chapati bread with olive tapenade
- Tray of petit fours
- Fruit basket

5. OTHER WEDDING SERVICES

ENTERTAINMENT TIME

• Soprano singer (two hours)	€ 430.00
• Saxophonist (two hours)	€ 430.00
• Classical pianist (two hours)	€ 350.00
• Classical quartet (two hours)	€ 850.00
• 4-piece Jazz band (two hours)	€ 680.00
• 4-piece band including: Saxophone, Violin, Synthesizer, Bouzouki and 3 singers, (including equipment for audio and special-effect lighting engineer)	€1,450.00
• 2-piece resident band for dinner (up to 150 guests)*	€ 460.00
• DJ	€ 460.00
• Sound and special-effect lighting engineer	€ 200.00

*Offered with the Hotel's Compliments for functions with more than 150 persons.

PARKING FACILITY

The hotel offers a parking area for approximately 185 cars, on three levels. Parking attendants will be available during the wedding reception in order to avoid congestion.

* The above prices are inclusive of service charge and taxes

5. OTHER WEDDING SERVICES

FLORAL ARRANGEMENTS

Distinctive floral designs made from fresh flowers will add elegance and style to your event. Our in-house florists can create anything for you, from a customized bouquet to an entire wedding theme that will make your dreams come true. Please note that a minimum of one month's notice is required for customization. Prices are upon request and according to requirements.

BRIDE'S BOUQUETS

	PER ITEM
• Large-headed imported roses in a hand-tied bouquet, finished with either collar or foliage and bound with a choice of either satin or organza ribbon to match your colour scheme	€ 120.00
• As above but using local small-headed roses	€ 80.00
• Bride's bouquet with a slight trail using all roses and foliage	€ 115.00
• Aerum/Calla Lilies 'over-the-arm' bouquet	€ 165.00
• Aerum Lilies in 'hand-tied' with foliage collar	€ 180.00
• Oriental Lilies: this is a scented Lilly with choice of colours, in a 'hand-tied' bouquet with a collar, foliage and fabrics to finish	€ 100.00
• Oriental Lilies trail bouquet, individually wired with a choice of foliage and fabric finishes	€ 180.00
• Assorted flowers in a 'hand-tied' bouquet using a selection of foliages and loose flowers with a free collar and bound with a choice of fabric or grouped flowers tight bouquet	€ 110.00
• Mixture of flowers to a trail, finished with a selection of foliage and finished with a fabric of your choice	€ 140.00

5. OTHER WEDDING SERVICES

BRIDESMAIDS' BOUQUETS

	PER ITEM
• Large-headed imported roses	€ 55.00
• Small-headed local roses	€ 45.00
• Mixture of flowers to match the bride's bouquet	€ 65.00

BUTTONHOLES

• Roses, foliage, pinned and wired	€ 10.00
• Orchids, foliage, pinned and wired (season permitting)	€ 20.00
• Carnations with foliage	€ 5.00
• Calla Lilies with foliage and grass	€ 25.00

CORSAGE FOR LADIES

• Pinned or with a magnet	
• Roses	€ 18.00
• Orchids	€ 25.00
• Carnations	€ 10.00

CHURCH FLOWERS, PEDESTALS ON STAND

• With Tropical flowers and Orchids, Roses and Anthuriums	€280.00
• With various flowers: Calla/Aerum Lillies, Orientals and roses	€250.00
• With seasonal flowers	€160.00

5. OTHER WEDDING SERVICES

TABLE ARRANGEMENTS

Head table:

	PER ITEM
• Low centrepiece with trailing at the front to decorate a small table of around 6 people	€ 110.00
• Flower arrangement for long / round dinner table of 10 persons with various flowers	€ 165.00
• Round table centerpieces with various flowers	€ 77.00
• Diamante pins (or other) placed in flowers	€ 2.00
• A designer bouquet made from wires and frames	€ 150.00

OTHER ARRANGEMENTS

• Five-piece candelabra	€ 30.00
• Menu Customisation (per menu)	€ 3.50
• Sound and special-effect lighting engineer	€ 200.00

* The above prices are inclusive of service charge and taxes

5. OTHER WEDDING SERVICES

PHOTOGRAPHIC MEMORIES

Our in-house photographer will be happy to capture the unique moments of your special day.

BRONZE package 12 Photos 15x20 cm € 290.00
Photography at town hall, cutting of the cake and at the hotel (includes album)

BRONZE package 24 Photos 15x20 cm € 350.00
Photography at town hall, cutting of the cake and at the hotel (includes album)

BRONZE package 36 Photos 15x20 cm € 390.00
Photography at town hall, cutting of the cake and at the hotel (includes album)

SILVER package 30 Photos 20x30 cm € 640.00
Photography at town hall, cutting of the cake and at the hotel (includes luxury album)

GOLD package 50 Photos 20x30 cm € 890.00
Photography at town hall, cutting of the cake and at the hotel (includes luxury album)

DIAMOND package €1,950.00
Photography at town hall, cutting of the cake and at the hotel.
The album created is in book form and is called 'photo story', with special design and leather cover.

VIDEOGRAPHY On DVD € 390.00
Civil or church Ceremony (Including 2 extra copies)

Wedding photography lasts approximately one and a half hours.
We can arrange for the photographer to stay extra time at an additional cost of €100 per hour.
Album photos can be chosen from proofs.

EXTRA CHARGES:

Chapel photography € 100.00
Photography of additional venues € 80.00
Photography of speeches during dinner € 100.00

* The above prices are inclusive of service charge and taxes

TERMS & CONDITIONS

NUMBER OF PEOPLE ATTENDING YOUR EVENT:

- Should the function last more than one day and the number of pax vary, please attach itinerary programme.
- The customer should notify the hotel in writing with the names of the persons authorised to sign for the extras (not included in the agreement).
- Please provide provisional numbers at the time of booking. The hotel reserves the right to agree to a minimum number to be charged for the event at this time. Commercial clients will be charged for the contracted numbers of guests; the hotel reserves the right to charge for agreed numbers, should there be a shortfall on numbers.
- Final confirmation of the number of participants should be given four (4) days before the event.
- This number should be no less than the 80% of the first quoted number, otherwise the hotel reserves the right to adjust quoted rates accordingly.
- The final charge will be based on this final number with 5% deviation. Eg.: the final confirmed number is 200 pax, the minimum amount of participants to be charged will be 190 pax.
The hotel will be obliged to be prepared for 210 pax. However all participants over and above the final number will be charged.
- Two weeks prior to the event a pro forma invoice based on the figures given three weeks prior will be forwarded to you.
- One week prior to the event a meeting will be arranged with our Banqueting Manager to re-check and finalise all the details.

CORKAGE:

- No wines, spirits, food or beverage may be brought into the hotel and grounds by or on behalf of the client or any guests for consumption on the hotel premises unless prior consent of the hotel has been obtained, for which the client will be made responsible.

ENTERTAINMENT:

- The Mediterranean Beach Hotel will only take responsibility for entertainment if our Banqueting Manager has booked it.
- Any other arrangements are made between the 'Client and Company', subject to the hotel's prior approval.
- The customer should inform the hotel of any musicians or any other type of third-party entertainment and for any kiosk or other technical installations that may be required.
- The hotel reserves the right to prevent the entrance to any third party, for reasons that may disturb the smooth operation of the hotel.
- Performance times are limited to the following finishing times: Monday - Thursday 00:30, Friday-Saturday 01:30 Sunday and public holidays 00:30.

5. OTHER WEDDING SERVICES

TERMS & CONDITIONS

SUBSTITUTE/LOCATION

- The hotel reserves the right to substitute any product if the product requested is not readily available. The hotel also reserves the right to relocate any function to accommodate final numbers or in the case of any refurbishment requirements.

DAMAGE:

- The Client shall be responsible to the Company for any damage caused to the allocated rooms or furnishings, utensils and equipment therein or to the hotel generally by any act, default or neglect of the Client or any sub-contractor, employee or guest of the Client and shall pay to the company on demand the amount required to make good or remedy any such damage.

ETIQUETTE:

- The Hotel reserves the right to judge acceptable levels of noise or behaviour of the Client, his/her guests, representatives or contractors (including, but not limited to, persons engaged by the Client to provide entertainment or other services).
The Client must ensure compliance with the hotel's direction as to noise or behaviour.
- The Hotel reserves the right generally
 - to exclude or eject any person from the event or from the Hotel if it reasonably considers such person to be objectionable, and
 - to terminate the Contract and stop the event without liability for any refund or compensation,
 - if necessary to prevent or terminate unacceptable noise or behaviour.
 - Confetti in and around the gardens of hotel is not permitted.

ADVERTISING:

- The client shall not use the Mediterranean Beach Hotel's name or trademarks without prior written permission. Also, if the general public is to be admitted to the function, the client shall always show the material produced with the name of trademarks to the Mediterranean Beach Hotel in advance, for approval.

SIGNAGE:

- The Client may install signs or panels or posters related to the event at areas and positions approved by the hotel.

LICENSING:

- Where the function involves the performance of literary, dramatic or musical works and/or the playing or showing of copyrighted sound-recording films, and/or the broadcasting of other material, the Client hereby warrants that they will, prior to the date of the function, obtain all necessary licenses or permissions required. The Client shall indemnify the Mediterranean Beach Hotel if they fail to obtain such licences or permission.

TERMS & CONDITIONS

LIABILITY:

- The Mediterranean Beach Hotel shall not be liable to the client for any damage or loss:
 - when the booking has to be cancelled by the hotel
 - when it is caused by the negligence, breach of duty or other wrongful act or omission of any independent contractor engaged by the Mediterranean Beach Hotel or the client.
- The client shall be liable for any loss or damage to the Mediterranean Beach Hotel's property, or injury to persons including the hotel's staff, and shall indemnify the Mediterranean Beach Hotel against any other loss or liability arising from the function. All AV equipment provided by the hotel has to be returned in the same working order as received. If the client fails to do so charges will apply.

DELIVERIES:

- If you would like to deliver material for your event, please advise the Hotel how many boxes are expected and the following information:
 - Date of Meeting
 - Company Name
 - Contact name of on-site contact
 - Time of delivery

GENERAL TERMS AND CONDITIONS:

- In the case of unfulfilment of any of the above terms and conditions by the Client's side, the hotel reserves the right to cancel the whole event, and without obligation to return the down payment.
- The 'function's quotation' issued by the hotel will be considered as part of this agreement when submitted and signed by the Client.

EXTERNAL SUPPLIES/SERVICES:

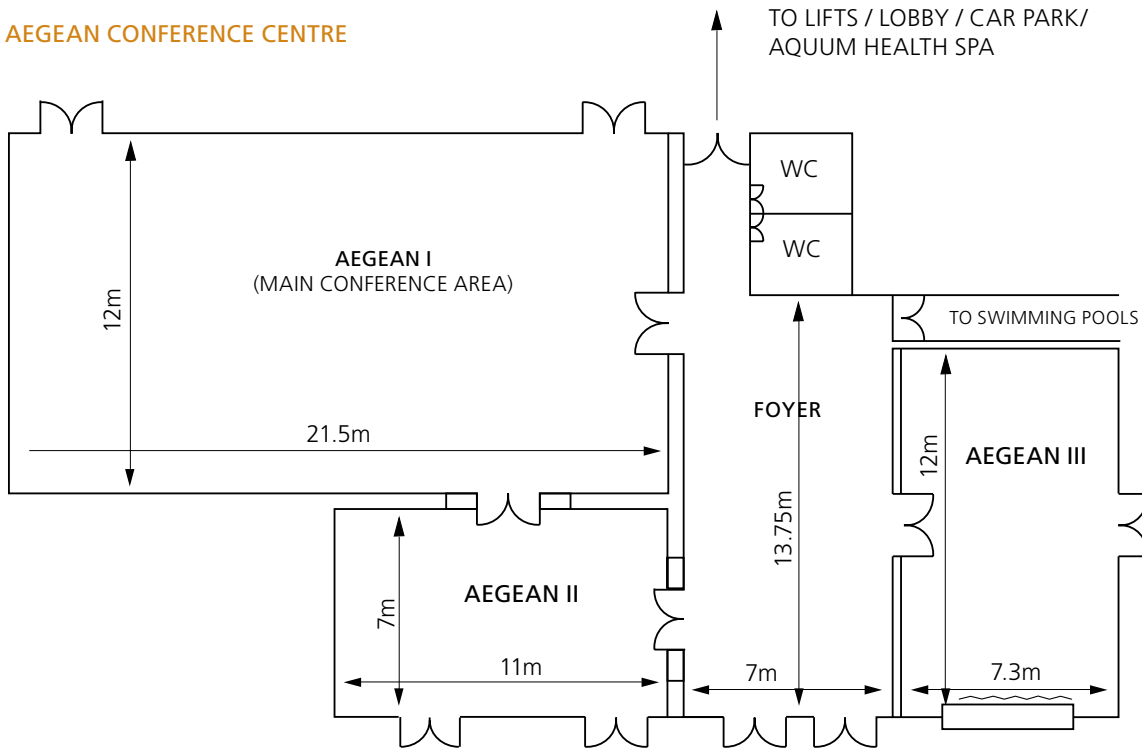
- The Mediterranean will only take responsibility for services booked / provided by the hotel.
- The hotel reserves the right to prevent the entrance to any third parties, for reasons that may disturb the smooth operation of the function.

CONFERENCE ROOM CAPACITIES AND SET-UPS

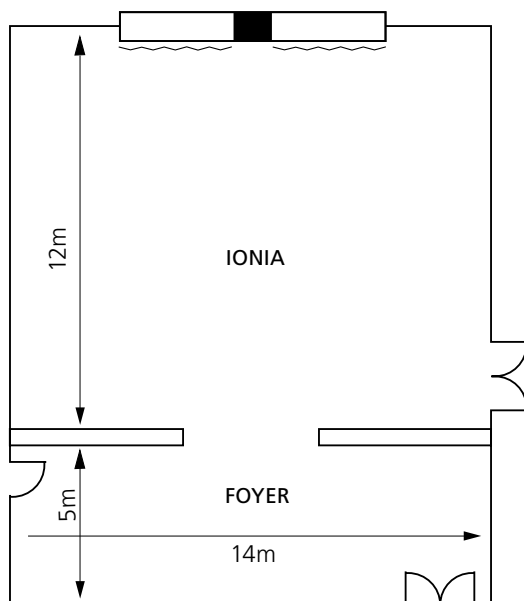
INDOOR VENUES	Ionia Hall	Aegean I	Aegean II	Aegean III	Aegean Foyer	Karavi
LENGTH X WIDTH	14m x 12m	21.5m x 12m	11m x 7m	2m x 7.3m	13.75m x 7m	4m x 6.30m
HEIGHT	5.7m	3m	3m	3m	3m	2.5m
SQUARE METRES	168m ²	258m ²	77m ²	87.6 m ²	96.25m ²	25.2m ²
THEATRE	150 pax	270 pax	50 pax	60 pax	N/A	30 pax
CLASSROOM	90 pax	140 pax	36 pax	42 pax	N/A	16 pax
BOARDROOM	60 pax	100 pax	30 pax	34 pax	N/A	18 pax
“U” SHAPE	45 pax	60 pax	30 pax	36 pax	N/A	16 pax
BUFFET DINNER	120 pax	170 pax	60 pax	70 pax	N/A	N/A
SET MENU DINNER	120 pax	170 pax	60 pax	70 pax	N/A	N/A
DINNER WITH ROUND TABLES	90 pax	150 pax	50 pax	60 pax	N/A	N/A
WEDDING RECEPTION	1500 pax	2500 pax	N/A	N/A	200 pax	N/A
DANCE FLOOR	20m ²	30m ²	N/A	N/A	N/A	N/A
RENTAL (FULL DAY)	€450.00	€550.00	€300.00	€300.00	300.00	€300.00
RENTAL (HALF DAY)	€270.00	€330.00	€200.00	€200.00	€200.00	€200.00

6. CONFERENCE & EVENTS

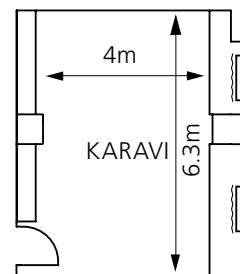
AEGEAN CONFERENCE CENTRE



IONIA HALL



KARAVI SYNDICATE ROOM



* The above prices are inclusive of service charge and taxes

AUDIOVISUAL SERVICES AND EQUIPMENT

equipment offered free of charge

- Laser pointer
- Podium / Lectern stand
- Flipchart with pad and markers
- Extra pad for flipchart (x25 pages)
- Dry wipe whiteboard
- Screen (1.5 m x 1.2 m)
- Screen (2.0 m x 1.5 m)
- Overhead projector
- Carousel slide projector
- P.A. acoustic system with 2 speakers and 1 microphone
- P.A. acoustic system with 4 speakers (up to 12 channels)
- Set of 2 speakers
- Floor-standing wired microphone
- Table-wired microphone
- Wireless microphone
- Lapel microphone system
- VHS Video player / recorder
- DVD player
- CD player

equipment offered at a charge

	PER DAY
• LCD Video and Data Projector	€ 90.00
• 32" LCD TV Unit	€ 180.00
• 42" LCD TV Unit	€ 180.00
• Portable computer (lap-top)	€ 180.00
• Personal computer (PC)	€ 130.00
• ISDN Line in Conference Room (Includes installation and connection calls)	€ 180.00
• ADSL Line in Conference Room	€ 260.00

OTHER SERVICES

• Simultaneous translation system Upon Request (Including translation booths, up to 4 languages)	
• Secretarial Services	
Photocopies (per 200 copies B/W)	€ 20.00
Printing (colour, A4, per page)	€ 2.50
Colour copies (A4, per page)	€ 2.50
Scanning (A4, per page)	€ 2.00

OUR CLIENTS

COUNTRY OF ORIGIN

TRANSPORTATION

- Cargo Lines Logistics Cyprus
- Cyprus Airways Cyprus
- Seamodal Freight Services Cyprus

ACCOUNTANCY

- KPMG Cyprus
- Capital Intelligence Cyprus

CONSULTANCY

- SELK-CIBA Cyprus
- Fraser Mackinlay Cyprus

COMMERCIAL

- Spirax Sarco U.K.
- Herbalife Cyprus
- Forever Living Products Cyprus
- C.A. Papaellinas Cyprus
- Swarovski Poland
- CTC Argosy Cyprus
- Unicars Cyprus
- Coca Cola Germany
- Malloupas & Papacostas Cyprus
- British American Tobacco Cyprus
- Gillette Poland
- MPM Michaelides Cyprus
- Carmyco SA Greece
- CANON Russia
- Unicare Cyprus
- Toshiba Russia

OUR CLIENTS

COUNTRY OF ORIGIN

INFORMATION TECHNOLOGY

- Ripe NCC Netherlands
- Speedwell Stercu Netherlands

TELECOMMUNICATIONS

- Areeba Cyprus
- CYTA Cyprus
- International Communication Sciences and Technology Association ICST Europe

PHARMACEUTICALS

- Noveon Germany
- Phadisco Cyprus
- Medochemie Cyprus
- Tyco Health Care U.K.

EDUCATIONAL

- Da Vinci European Union

INSTITUTIONS

- Cyprus Doctors' Association Cyprus
- Frederick Institute of Technology Cyprus
- EBU International, RIK Worldwide
- European Network for Smoking Prevention European Union
- University of Cyprus (School of Engineering) Cyprus

GOVERNMENTAL AND PUBLIC SECTOR

- OELMEK Cyprus
- Embassy of the United States of America U.S.A.
- Ministry of Labour & Social Insurance Cyprus
- CYMEPA Cyprus
- Research and Academic Network Cyprus
- Streamline Ltd, Lung & Environment European Union
- Research Promotion Foundation Cyprus

BANKING

- Bank of Cyprus Cyprus
- Cyprus Popular Bank Cyprus
- Hellenic Bank Cyprus

6. CONFERENCE & EVENTS

OUR CLIENTS

COUNTRY OF ORIGIN

INSURANCE

- Sovereign International U.K.
- Royal Skandia Sweden
- Abacus Financial Services Cyprus
- Interlife Ltd Cyprus

VARIOUS

- Toastmasters International Cyprus
- Cyprus Shooting Federation Cyprus
- World Rally Championship WRC
- Brick Court Chambers Barristers U.K.
- European Chiropractors' Union Worldwide
- European Parliament Conference Worldwide
- IAME European Union
- Vienna Bridge Group Austria
- Committee of Clinical Affairs and Professional Practice Cyprus
- Great Britain Shooting Team U.K.
- National Football Team Ireland
- Members of Parliament of the Member States of the Council of Europe or the European Union Europe
- European Parliament Delegation European Union
- VRST Conference European Union
- Neurosurgery Association Russia & Cyprus
- Cyprus International Property Association Cyprus