

# table of contents

PAGE NO.

## 1. COCKTAIL RECEPTIONS

"Aegean" open bar	2
"Ionia" open bar	2
"Mediterraneo" welcome cocktail	3
Gourmet canapés	4
Exclusive canapés, savouries and petit fours	6

## 2. EXCLUSIVE WEDDINGS

Celebration reception with finger buffet	7
3 Course menu proposals	8
5 Course menu proposals	11
7 Course menu proposals	14
Beverage recommendations	16
With our compliments	17
Wedding venues, capacities and set-ups	18

## 3. SET WEDDINGS

"Gold" wedding package	19
"Diamond" wedding package	23
Buffet menu selections	27
Gala Dinner menus	31
Beverage recommendations	33
With our compliments	33

## 4. COFFEE BREAKS

The Morning "Kick-start" Break	34
The "Businessman's" Break	34
The "Mediterraneo" Break	34
The "Savoury" Break	34
"Healthy" Break	35
"Chocoholic" Break	35
Additional items to enhance your Coffee Break	35

## 5. OTHER WEDDING SERVICES

Entertainment time	36
Parking facility	36
Floral arrangements	37
Other arrangements	39
Photographic memories	40
Terms & Conditions	41

## 6. CONFERENCE AND EVENTS

Conference room capacities and setups	44
Conference room layouts	45
Audiovisual services and equipment	46
Our clients	47

# I. COCKTAIL RECEPTIONS

## "AEGEAN" OPEN BAR

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

### LOCAL DRINKS

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

### BEVERAGES

- Fruit Juices
- Soft Drinks
- Mineral Water

(Accompanied with a selection of dry snacks).

	1/2 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

- Fruit Juices
- Soft Drinks
- Mineral Water

(Accompanied with a selection of dry snacks).

	1/2 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 in euros and 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

- 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

	1/2 hour	1 hour
From 25 to 50 persons:	€ 17.00 P.P	€ 25.00 P.P
From 51 to 100 persons:	€ 15.00 P.P	€ 23.00 P.P
For more than 100 persons:	€ 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 in euros and are inclusive of service charge and taxes

# I. COCKTAIL RECEPTIONS

## GOURMET CANAPÉS

### COLD CANAPÉS

- Hiromeri rouleau with cream cheese
- Smoked salmon
- Tart with avocado and shrimps
- Paté on brown bread
- Camembert on croutons
- Selection of charcuterie stuffed with olives on croutons
- Rouleau 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
- 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

\*The above prices are in euros and are inclusive of service charge and taxes

## HOT CANAPÉS

- 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
- 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

\*The above prices are in euros and are inclusive of service charge and taxes

# I. COCKTAIL RECEPTIONS

## EXCLUSIVE CANAPÉS, SAVOURIES AND PETIT FOURS

	(Per Piece)
<b>COLD canapés</b>	€ 1.30
<ul style="list-style-type: none"><li>• Smoked salmon cornet with trout mousse</li><li>• Smoked trout with horseradish sauce</li><li>• Brie cheese with seasonal fruit</li><li>• Parma ham with fresh fruit on crouton</li></ul>	
<b>HOT canapés</b>	€ 1.40
<ul style="list-style-type: none"><li>• Chicken or pork kebab on a skewer</li><li>• Deep fried prawns in sesame crust</li><li>• Fried mozzarella stick</li><li>• Mushroom pane stuffed with foie gras</li></ul>	
<b>SAVOURIES</b>	€ 0.95
<ul style="list-style-type: none"><li>• Cheese sticks</li><li>• Cheese pie</li><li>• Spinach pie</li><li>• Olive pie</li><li>• Ham pie</li></ul>	
<b>petit fours</b>	€ 0.95
<ul style="list-style-type: none"><li>• Chocolate cups with orange</li><li>• White chocolate cups</li><li>• Fresh strawberry with chocolate</li><li>• Pistachio with nuts in chocolate</li><li>• Truffles</li><li>• Profiterole with exotic fruit</li><li>• Fruit tartlets</li><li>• Lemon tarts</li><li>• Miniature éclairs</li><li>• Chocolate brownies</li><li>• Marshmallow with chocolate</li><li>• Opera cake</li><li>• Chocolate cups with mango</li><li>• Caramel tart</li></ul>	

\*The above prices are in euros and are inclusive of service charge and taxes

## 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 COLD 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 CANAPÉS

- 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 in euros and 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)

\*The above prices are in euros and are inclusive of service charge and taxes

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)

\*The above prices are in euros and are inclusive of service charge and taxes

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)

\*The above prices are in euros and are inclusive of service charge and taxes

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)

\*The above prices are in euros and are inclusive of service charge and taxes

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)

\*The above prices are in euros and are inclusive of service charge and taxes

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)

\*The above prices are in euros and are inclusive of service charge and taxes

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 fricassée 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)

\*The above prices are in euros and are inclusive of service charge and taxes

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)

\*The above prices are in euros and are inclusive of service charge and taxes

## 2. exCLusive wEDDINGS

### BEVERAGE RECOMMENDATIONS

#### Beverage packages

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

- 1/4 bottle of wine or one beer or one soft drink and 1/2 bottle of water € 5.50
- 1/2 bottle of wine or two beers or 2 soft drinks and 1/2 bottle of water € 8.00
- 1/4 bottle of wine or one beer or one soft drink, 1/2 bottle of water and filter coffee € 8.50
- 1/2 bottle of wine, or two soft drinks or beers, 1/2 bottle of water and filter coffee € 10.00
- Unlimited local ordinary wine, beer, soft drinks, still water € 13.00
- Unlimited 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

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## 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

\*The above prices are in euros and are inclusive of service charge and taxes

## 2. exclusive weddings

### WEDDING VENUES, CAPACITIES AND SET-UPS

<b>VENUE</b>	<b>RECEPTION</b> (Max.capacity) (Pax)	<b>PRICE</b> (€)	<b>DINNER</b> (Max.capacity) (Pax)	<b>PRICE</b> (€)
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 Restaurant	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 in euros and are inclusive of service charge and taxes

## 3. set WEDDINGS

### “GOLD” WEDDING PACKAGE

#### time to SHINE

When it comes to celebrating your special day, it's your time to shine with our Gold 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.

#### the GOLD package INCLUDES ...

- Room Hire
- 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 table clothes 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		€ total
• Up to 1000 persons:	13.00	or	13,000
• From 1001 to 1250 persons:	12.50	or	15,625
• From 1251 to 1500 persons:	12.00	or	18,000
• From 1501 to 2000 persons:	11.50	or	23,000
• From 2001 to 2500 persons:	11.00	or	27,500

\*The above prices are in euros and are inclusive of service charge and taxes

**CHOICE OF COLD AND HOT CANAPÉS****COLD canapés**

- Hiromeri rouleau with cream cheese
- Smoked salmon
- Tart with avocado and shrimps
- Paté on brown bread
- Camembert on croutons
- Selection of charcuterie stuffed with olives on croutons
- Rouleau 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
- 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 COLD AND HOT CANAPES

#### HOT CANAPÉS

- 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
- 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
- White chocolate cups
- Fresh strawberry with chocolate
- Pistachio with nuts in chocolate
- Truffles
- Profiterole with exotic fruit
- Fruit tartlets
- Lemon tarts
- Miniature éclairs
- Chocolate brownies
- Marshmallow with chocolate
- Opera cake
- Chocolate cups with mango
- 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

## 3. set WEDDINGS

### “DIAMOND” WEDDING PACKAGE

#### a sparkLING event

Our Diamond 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.

#### THE DIAMOND package INCLUDES ...

- Room Hire
- 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 table clothes 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	or	€ total
Up to 1000 persons:	13.50	or	13,500
From 1001 to 1250 persons:	13.00	or	16,250
From 1251 to 1500 persons:	12.50	or	18,750
From 1501 to 2000 persons:	12.00	or	24,000
From 2001 to 2500 persons:	11.50	or	28,750

\*The above prices are in euros and are inclusive of service charge and taxes

### CHOICE OF COLD AND HOT CANAPÉS

#### COLD CANAPÉS

- Hiromeri rouleau with cream cheese
- Smoked salmon
- Tart with avocado and shrimps
- Paté on brown bread
- Camembert on croutons
- Selection of charcuterie stuffed with olives on croutons
- Rouleau 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
- 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 COLD AND HOT CANAPES

#### HOT CANAPÉS

- 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
- 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
- White chocolate cups
- Fresh strawberry with chocolate
- Pistachio with nuts in chocolate
- Truffles
- Profiterole with exotic fruit
- Fruit tartlets
- Lemon tarts
- Miniature éclairs
- Chocolate brownies
- Marshmallow with chocolate
- Opera cake
- Chocolate cups with mango
- 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”

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”, “Galaktoboureko”, fresh fruit display

€ 30.00  
per person

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

\*The above prices are in euros and are inclusive of service charge and taxes

#### 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 “Bavaoise”, 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)

\*The above prices are in euros and are inclusive of service charge and taxes

### BUFFET MENU SELECTION

#### “mediterraneo”

Selection of freshly baked bread and a variety of different crostinis  
Grilled chicken with green lettuce glaze  
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 buttons  
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)

\*The above prices are in euros and are inclusive of service charge and taxes

#### 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 proscuitto  
Symphony of smoked salmon and mackerel  
Selection of sushi  
Whole poached salmon with smoked salmon

##### HOT BUFFET SPECIALITIES

Fried fillet of sea-bass with caramelized onion and butter served with lemon sauce  
Pan-served 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)

\*The above prices are in euros and are inclusive of service charge and taxes

#### 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) • (From 151-250 persons) • (Over 250 persons)

€ 38.00

€ 37.00

€ 36.00

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

\*The above prices are in euros and are inclusive of service charge and taxes

### 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) • (From 151-250 persons) • (Over 250 persons)  
€ 46.00                      € 45.00                      € 44.00

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

\*The above prices are in euros and are inclusive of service charge and taxes

## 3. set WEDDINGS

### BEVERAGE RECOMMENDATIONS

#### Beverage packages

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

\*The above prices are in euros and are inclusive of service charge and taxes

## 4. coffee Breaks

	(per person)
<b>THE MORNING “KICK-START” BREAK</b>	€ 5.75
<ul style="list-style-type: none"><li>• Freshly brewed coffee</li><li>• Instant coffee, decaffeinated coffee</li><li>• Selection of teas and infusions</li><li>• Mineral water, fresh orange juice</li><li>• Homemade biscuits, fruit cake</li></ul>	
<b>THE “BUSINESSMAN’S” BREAK</b>	€ 7.25
<ul style="list-style-type: none"><li>• Freshly brewed coffee</li><li>• Instant coffee, decaffeinated coffee</li><li>• Selection of teas and infusions, mineral water</li><li>• Fresh orange and grapefruit juice</li><li>• Home-made biscuits, marble cake, carrot cake</li><li>• Sliced fruit platter</li></ul>	
<b>THE “MEDITERRANEO” BREAK</b>	€ 8.00
<ul style="list-style-type: none"><li>• Freshly brewed coffee</li><li>• Instant coffee, decaffeinated coffee</li><li>• Selection of teas and infusions</li><li>• Fresh orange &amp; grapefruit juice, mineral water</li><li>• Homemade biscuits, mini croissants</li><li>• Danish pastries, fruit cake</li><li>• Marble cake, muffins</li><li>• Sliced fruit platter</li></ul>	
<b>THE “SAVOURY” BREAK</b>	€ 9.00
<ul style="list-style-type: none"><li>• Freshly brewed coffee</li><li>• Instant coffee, decaffeinated coffee</li><li>• Selection of teas &amp; infusions</li><li>• Fresh orange and grapefruit juice, mineral water</li><li>• Coconut biscuits, marble cake</li><li>• Carrot cake, cheese pies, olive pies</li><li>• Sliced fruit platter</li></ul>	

\*The above prices are in euros and are inclusive of service charge and taxes

## 4. coffee breaks

	(per person)
<b>“HEALTHY” BREAK</b>	€ 7.50
<ul style="list-style-type: none"><li>• Freshly brewed coffee</li><li>• Instant coffee, decaffeinated coffee</li><li>• Selection of teas and infusions</li><li>• Skimmed milk, fresh vegetables</li><li>• Fruit juices, mineral water</li><li>• Fresh and dried fruits, nuts and honey</li><li>• Light yoghurt, fruit yoghurt</li><li>• Sliced fruit platter</li></ul>	
<b>“CHOCOHOLIC” BREAK</b>	€ 8.25
<ul style="list-style-type: none"><li>• Freshly brewed coffee</li><li>• Instant coffee, decaffeinated coffee</li><li>• Selection of teas and infusions</li><li>• Hot chocolate</li><li>• Mineral water</li><li>• Fresh orange and grapefruit juice, carrot juice</li><li>• Homemade biscuits, chocolate brownies</li><li>• Chocolate chip cookies, chocolate muffins</li></ul>	
<b>ADDITIONAL ITEMS TO ENHANCE YOUR COFFEE BREAK</b>	€ 2.50
<ul style="list-style-type: none"><li>• Platter of freshly-cut fruit</li><li>• Smoked salmon on brown roll</li><li>• Emmental cheese and Virginia ham with cherry tomatoes</li><li>• Tuna salad in brown pitta bread</li><li>• Fetta cheese with basil tapenade on mint koulouri bread</li><li>• Grilled marinated vegetables on chapati bread with olive tapenade</li><li>• Tray of petit fours</li><li>• Fruit basket</li></ul>	

\*The above prices are in euros and are inclusive of service charge and taxes

## 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 in euros and 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

\*The above prices are in euros and are inclusive of service charge and taxes

## 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

\*The above prices are in euros and are inclusive of service charge and taxes

## 5. OTHER WEDDING SERVICES

### CHURCH FLOWERS, PEDESTALS ON STAND

(Per item)

- 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

### TABLE ARRANGEMENTS

#### HEAD TABLE:

- 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 in euros and 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 in euros and are inclusive of service charge and taxes

## 5. OTHER WEDDING SERVICES

### 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.

## 5. OTHER WEDDING SERVICES

### 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.

## 6. CONFERENCE & events

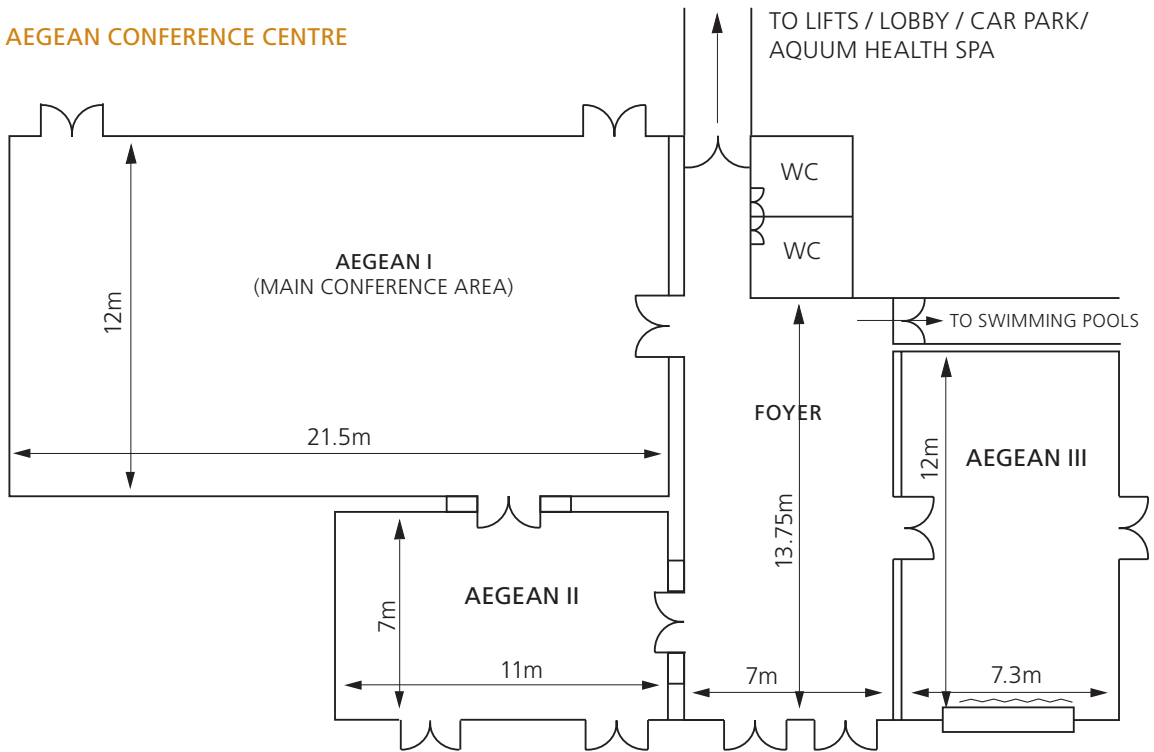
### CONFERENCE ROOM CAPACITIES AND SET-UPS

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	12m x 7.3m	13.75m x 7m	4m x 6.30m
HEIGHT	5.7m	3m	3m	3m	3m	2.5m
SQUARE METRES	168m <sup>2</sup>	258m <sup>2</sup>	77m <sup>2</sup>	87.6 m <sup>2</sup>	96.25m <sup>2</sup>	25.2m <sup>2</sup>
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 <sup>2</sup>	30m <sup>2</sup>	N/A	N/A	N/A	N/A
RENTAL (FULL DAY)	€300.00	€430.00	€145.00	€145.00	€145.00	€130.00
RENTAL (HALF DAY)	€190.00	€240.00	€145.00	€145.00	€145.00	€145.00

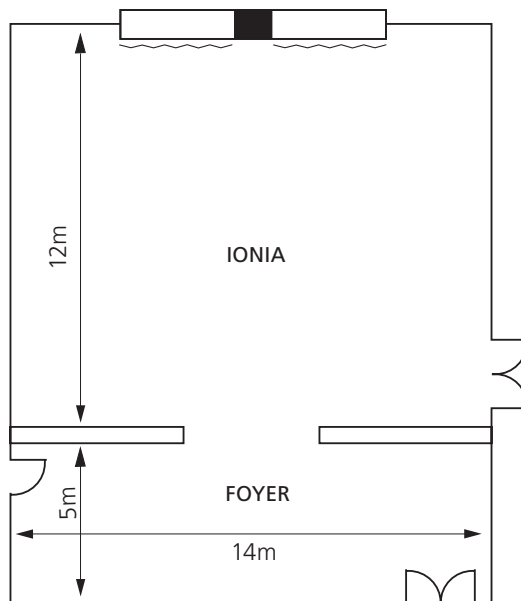
\*The above prices are in euros and are inclusive of service charge and taxes

## 6. CONFERENCE ROOM LAYOUTS

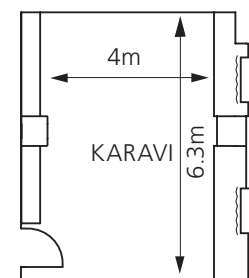
### AEGEAN CONFERENCE CENTRE



### IONIA HALL



### KARAVI SYNDICATE ROOM



### 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 (Including translation booths, up to 4 languages)	Upon Request
• 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

\*The above prices are in euros and are inclusive of service charge and taxes

## 6. CONFERENCE & EVENTS

### OUR CLIENTS

### COUNTRY OF ORIGIN

#### TRANSPORTATION

- Cargo Lines Logistics
- Cyprus Airways
- Seamodal Freight Services

Cyprus  
Cyprus  
Cyprus

#### ACCOUNTANCY

- KPMG
- Capital Intelligence

Cyprus  
Cyprus

#### CONSULTANCY

- SELK-CIBA
- Fraser Mackinlay

Cyprus  
Cyprus

#### COMMERCIAL

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

U.K.  
Cyprus  
Cyprus  
Cyprus  
Poland  
Cyprus  
Cyprus  
Germany  
Cyprus  
Cyprus  
Poland  
Cyprus  
Greece  
Russia  
Cyprus  
Russia

## 6. CONFERENCE & EVENTS

### OUR CLIENTS

### COUNTRY OF ORIGIN

#### INFORMATION TECHNOLOGY

- Ripe NCC
- Speedwell Stercu

Netherlands  
Netherlands

#### TELECOMMUNICATIONS

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

Cyprus  
Cyprus  
Europe

#### PHARMACEUTICALS

- Noveon
- Phadisco
- Medochemie
- Tyco Health Care

Germany  
Cyprus  
Cyprus  
U.K.

#### EDUCATIONAL

- Da Vinci

European Union

#### INSTITUTIONS

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

Cyprus  
Cyprus  
Worldwide  
European Union  
Cyprus

#### GOVERNMENTAL AND PUBLIC SECTOR

- OELMEK
- Embassy of the United States of America
- Ministry of Labour & Social Insurance
- CYMEPA
- Research and Academic Network
- Streamline Ltd, Lung & Environment
- Research Promotion Foundation

Cyprus  
U.S.A.  
Cyprus  
Cyprus  
Cyprus  
European Union  
Cyprus

#### BANKING

- Bank of Cyprus
- Cyprus Popular Bank
- Hellenic Bank

Cyprus  
Cyprus  
Cyprus

## 6. CONFERENCE & EVENTS

### OUR CLIENTS

### COUNTRY OF ORIGIN

#### INSURANCE

- Sovereign International
- Royal Skandia
- Abacus Financial Services
- Interlife Ltd

U.K.  
Sweden  
Cyprus  
Cyprus

#### VARIOUS

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

Cyprus  
Cyprus  
WRC  
U.K.  
Worldwide  
Worldwide  
European Union  
Austria  
  
Cyprus  
U.K.  
Ireland  
  
Europe  
European Union  
European Union  
Russia & Cyprus  
Cyprus