



banquet kit 2026

MEDITERRANEAN

# mediterranean inspired events thoughtfully created

Our aim is to offer you unforgettable occasions that are infused with that extra special magic of the MedBeach!

Every member of our team is highly trained and skilled, devoted to bringing your all - important event to life with vision and passion. Our Banqueting team is always available to tend to every last detail, thus ensuring that our guests enjoy seamless service, and a stay of sheer luxury.

We cannot stress enough that no request is too big, and no detail is too small: we are here to serve your wants and needs. As a result, events hosted at the MedBeach lend to the creation of magical moments, masterful memories, and experiences to treasure a lifetime.

We look forward to serving you

\*Kindly note that the below rates apply for 2026 and are subject to change based on quotation and availability.

\*Rates for 2027 and 2028 will be provided upon direct contact with the Hotel's Management.

## Address

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# where friendship begins...

True hospitality has always been the heart of the Mediterranean, a superior 4-star luxury hotel. The building itself, the public areas and all guest rooms are designed and decorated to reflect the nature and spirit of the Mediterranean Sea. Hues of blue and white dominate the colour scheme, which is enhanced with natural wood and marble features. The result is a contemporary resort that offers guests not only luxurious facilities and personal service, but an all-round Mediterranean holiday experience.

## the gardens

Extending right down to the sandy beach, the hotel's landscaped gardens are a paradise of lush greenery and colourful flowers, offering a sample of the area's ecological wealth palm trees, jasmine, lavender and herbs fill the air with their typically Mediterranean fragrance.

## location

The Mediterranean is situated right on the beach at the southwest Bay of Limassol and is close to the archaeological site of the kingdom of Amathus. It is only a 10-minute drive from the town centre (8km), 40 minutes from Larnaca Int'l airport and 45 minutes from Paphos Int'l airport. The hotel is built with commanding sea views, a spectacular split-level swimming pool and terraced gardens that lead to a sandy, Blue Flag awarded beach.

## accommodation

The Mediterranean is home to a variety of accommodation options, spanning Deluxe Rooms with inland or sea view, spacious Family Rooms, to Superior Rooms and Luxury Studios, boasting additional comforts and luxuries. Indeed, business travellers, in particular, no doubt values the privacy and peacefulness of the adult-only Luxury Studios, complete with separate seating area and personalised, value-added services. Partial parquet flooring blends perfectly with muted colour tones and splashes of vibrant blues in the creation of a Mediterranean oasis.

# dining

Dining is a key element of the Mediterranean experience. A choice of daily restaurants offers guests delicious gourmet menus and appetising healthy options, using locally grown ingredients.

# conference, meetings & events

The Mediterranean offers a number of rooms suitable for conferences, seminars, social functions and meetings. These rooms vary in capacity and can accommodate from 5 to 350 persons, depending on the requirements and style. Every conference room has a built-in versatility and can be adjusted to meet your needs. Modern audio-visual equipment is also available for hire including a simultaneous translation system for up to 4 languages.

# weddings

Newly engaged, elated, and envisioning the grandeur and grace of your long-awaited wedding day: but with whom can you entrust such an important occasion? The Mediterranean Beach Hotel is home to a conscientious and caring team, which understands that loving deeply and dreaming vastly go hand in hand, and we work tirelessly to ensure that we succeed in delivering the wedding day you desire and deserve. Nestled in an expansive network of lush, landscaped gardens, and poised above a golden, sandy shoreline, the Mediterranean Beach Hotel is an inherently romantic setting. Home to an all-encompassing array of venues, couples entrusting us with their wedding day can be sure of a personalised affair.

You say 'I do', and we'll take care of the rest!

From designing a delectable menu, which focuses on fabulous flavours that satisfy the senses, to crafting the floral displays and organizing the photographer, entertainment, and much, much more, your wedding day will bear witness to the fact that in dreams and in love there are no impossibilities Your wedding day is a deeply personal event, and we treat it as such.

~~Kindly note that below rates apply for 2026 and are subject to change upon quotation and availability.~~

# venues of phenomenal proportions

The hotel's exceptional settings offer a myriad of opportunities for events of all types, with a wide range of inhouse services and additional conveniences available.

State of the art audiovisual equipment is available to organizers at a minimal charge, including LCD projectors and much more. The hotel's Banqueting department, meanwhile, remains at your disposal, ready to tailor its expansive food and beverage offering to your unique requirements, as well as support the planning and execution of any event in order to ensure that it is a resounding success.

## conference rooms

	Ionia Hall	Aegean I	Aegean II	Aegean III	Aegean Foyer	Karavi
Length x width	14x12m	21.5x12m	11x7m	12x7.3m	13.75x7m	4x6.30m
Height	5.7m	3m	3m	3m	3m	2.5m
Surface	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	224 pax	56 pax	60 pax	N/A	N/A
Classroom	72 pax	96 pax	27 pax	38 pax	N/A	N/A
Boardroom	36 pax	57 pax	24 pax	30 pax	N/A	12 pax
"U" shape	30 pax	48 pax	18 pax	24 pax	N/A	10 pax
Cabaret	60 pax	112 pax	24 pax	30 pax	N/A	N/A
Rental	€550.00	€550.00	€250.00	€250.00	N/A	€250.00

Above prices are inclusive of V.A.T and all applicable taxes.

# cocktail reception

	Wedding Lawn Pavilion	Swimming Pool	Ouzeri Tis Myrtos	Ionia	Wedding Pool Gazebo
Reception	800 pax	1000 pax	500 pax	500 pax	50 pax
Indoor	N/A	N/A	N/A	√	N/A
Outdoor	√	√	√	N/A	√
Time Availability	19:00-23:00	19:00-23:00	19:00-23:00	9:00-1:00am	19:00-23:00
Rental	€1000.00	€1500.00	€700.00	€700.00	€500.00

# dining

	Celeste	Aquaria	Nautica	Ionia	Il Tinello
Dinner	350 pax	180/120 pax	140 pax	100 pax	56 pax
Indoor	√	√	N/A	√	√
Outdoor	N/A	√	√	N/A	N/A
Time Availability	19:00-2:00am	13:00-23:00	13:00-23:00	12:00-1:00am	12:00-23:00
Set-up	Round / long tables	Long tables	Long tables	Round tables	Long tables
Rental	€1000.00	€700.00	€700.00	€700.00	€500.00

Above prices are inclusive of V.A.T and all applicable taxes.

# coffee break

## 'FRESH START'

€8.00 per person

- ~ Filter coffee
- ~ Instant and decaffeinated coffee
- ~ Selection of teas
- ~ Orange juice
- ~ Mineral still water

## 'COFFEE CONNECTIONS' BREAK

€9.00 per person

- ~ Filter coffee
- ~ Instant and decaffeinated coffee
- ~ Selection of teas
- ~ Orange juice
- ~ Mineral still water
- ~ Home-made biscuits and dry cakes

## 'EXCEPTIONAL MORNINGS'

€11.00 per person

- ~ Filter coffee
- ~ Instant and decaffeinated coffee
- ~ Selection of teas
- ~ Orange juice
- ~ Mineral still water
- ~ Home-made biscuits and dry cakes
- ~ Freshly baked croissants and danish pastries or selection of 2 savoury pastries

## 'BUSINESS BUILDERS'

€13.00 per person

- ~ Filter coffee
- ~ Instant and decaffeinated coffee
- ~ Selection of teas
- ~ Freshly squeezed orange juice
- ~ Mineral still water
- ~ Home-made biscuits and dry cakes
- ~ Freshly baked croissants and danish pastries or selection of 2 savoury pastries

## 'CYPRUS BREAK'

€14.00 per person

- ~ Filter coffee
- ~ Instant and decaffeinated coffee
- ~ Selection of teas
- ~ Freshly squeezed orange juice
- ~ Halloumi muffins
- ~ Olive pies
- ~ Spinach pies
- ~ Tahini pies
- ~ Pitta tis satzis with honey

# coffee break

## 'ENERGIZER BREAK'

€16.00 per person

- ~ Freshly squeeze orange juice
- ~ Fresh carrot and ginger juice or fresh apple, cucumber, celery and ginger juice
- ~ Oat biscuits
- ~ Mini brioche stuffed with smoked turkey and light cheese
- ~ Fresh seasonal fruits skewers
- ~ Selection of granola and energy bars
- ~ Caffeinated tiramisu verrines

## - ENRICH YOUR COFFEE BREAKS -

Espresso station  
€3.50 per person

Seasonal fresh fruit  
€6.50 per person

## MINI SANDWICHES

€4.00 per piece

- ~ Smoked salmon on rye bread crouton with chive and lime cream cheese
- ~ Chicken wrap with grilled vegetables and curry mayonnaise
- ~ Brioche stuffed with smoked gammon and maple syrup butter
- ~ Falafel sandwich with hummus and pickles

## SWEET BITES

€3.50 per piece

- ~ Selection of french macaroons
- ~ Fruit tartelettes
- ~ Lemon merengue tart
- ~ Banoffee chocolate cup

# networking cocktail

## SELECTION OF GOURMET CANAPÉ

(Minimum order of 30 pieces per item)

### COLD

€3.00 per piece

- ~ Tartlet with beetroot hummus, chickpeas, young kale
- ~ Tartlets with whipped blue cheese, compressed apple, toasted walnut, Sorrel leaves
- ~ Wrap, halloumi cheese, mango chutney, micro cilantro
- ~ Grilled vegetable wrap, hummus, mint
- ~ Bruschetta, olive tapenade, tomatoes relish, basil
- ~ Tartlet with whipped tarama and compressed cucumber
- ~ Tartlet stuffed with smoked salmon, flavourful herbed cream cheese
- ~ Tuna wrap, avocado, mayonnaise, sweet corn
- ~ Bruschetta, horseradish cream, pastrami, gherkin
- ~ Bruschetta, salami, florin pepper compote, micro basil

### HOT

€4.00 per piece

All Hot Items are served with condiments

- ~ Falafel with beetroot hummus
- ~ Zucchini cakes with cucumber and mint relish
- ~ Fish cakes with thousand island dipping sauce
- ~ Breaded prawns with kimchi condiment
- ~ Chicken goujons with curry mayonnaise
- ~ Mini gourmet burgers
- ~ Vegetables spring rolls with plum sauce
- ~ Coupes with mushrooms
- ~ Coupes with minced meat
- ~ Marinated chicken souvlaki in mini pitta bread
- ~ Marinated pork souvlaki in mini pitta bread
- ~ Halloumi cheese in mini pitta bread with tomatoes marmalade
- ~ Pulled pork in mini brioche

### SWEET BITES

€3.50 per piece

- ~ Fruit tart
- ~ Cheese brownies
- ~ Sacher
- ~ Mixed nut tart
- ~ Avola
- ~ Mascarpone chocolate cup
- ~ Banoffee chocolate cup

# networking cocktail

- ENRICH YOUR COCKTAIL -

## DELUXE, COLD SELECTION

€3.50 per piece

- ~ Tartlets with tuna tartar, wasabi mayonnaise, toasted sesame
- ~ Tartlet stuffed with refreshing crab salad, mango fluid gel, cucumber
- ~ Smoked salmon terrine, crème fresh, lemon, chives
- ~ Mellon with goat cheese and crispy prosciutto
- ~ Foie grass, white chocolate and hazelnut

## DELUXE, HOT SELECTION

€4.50 per piece

- ~ Lamb kofta wrap with pickles and hummus
- ~ Aubergine fritters with feta cheese dipping sauce
- ~ Wild mushrooms arancini with truffle mayonnaise
- ~ Potato and jamon serrano croquettes
- ~ Chicken and foie grass ball with cherry marmalade
- ~ Steamed bao buns stuffed with crispy duck
- ~ Chicken satay skewers with peanut butter dipping sauce
- ~ Salmon teriyaki skewers with asian dipping sauce
- ~ Marinated swordfish skewers with sweet chilli sauce

# wedding cocktail

## 'BLUE DIAMOND'

Price per person €19.00

Celebrate your wedding day, whether it's a small intimate event or a large celebration.

- 8 Canapés per person inclusive of hot, cold and petit fours
- Alcoholic and non-alcoholic tropical fruit punch
- Local white and red wine
- French sparkling wine
- Draught beer

## COLD

- ~ Tartlet with beetroot hummus, chickpeas, young kale
- ~ Tartlets with whipped blue cheese, compressed apple, toasted walnut, Sorrel leaves
- ~ Wrap, halloumi cheese, mango chutney, micro cilantro
- ~ Grilled vegetable wrap, hummus, mint
- ~ Bruschetta, olive tapenade, tomatoes relish, basil
- ~ Tartlet stuffed with smoked salmon, flavourful herbed cream cheese
- ~ Tuna wrap, avocado, mayonnaise, sweet corn
- ~ Bruschetta, horseradish cream, pastrami, gherkin
- ~ Bruschetta, salami, florin pepper compote, micro basil

## HOT

All hot items are served with condiments

- ~ Falafel with beetroot hummus
- Breaded prawns with kimchi condiment
- ~ Chicken goujons with curry mayonnaise
- ~ Mini gourmet burgers
- ~ Vegetables spring rolls with plum sauce
- ~ Coupes with mushrooms or minced meat
- ~ Marinated chicken souvlaki in mini pitta bread
- ~ Marinated pork souvlaki in mini pitta bread
- ~ Halloumi cheese in mini pitta bread with tomatoes marmalade
- ~ Pulled pork in mini brioche

## SWEET BITES

- ~ Fruit tart
- ~ Choux with pistachio cream
- ~ Lemon meringue tart
- ~ Cheese brownies
- ~ Mascarpone chocolate cup
- ~ Banoffee chocolate cup
- ~ Avola

# wedding cocktail

- ENRICH YOUR COCKTAIL -

## DELUXE, COLD SELECTION

€3.50 per piece

- ~ Tartlets with tuna tartar, wasabi mayonnaise, toasted sesame
- ~ Tartlet stuffed with refreshing crab salad, mango fluid gel, cucumber
- ~ Smoked salmon terrine, crème fresh, lemon, chives
- ~ Mellon with goat cheese and crispy prosciutto
- ~ Foie grass, white chocolate and hazelnut

## DELUXE, HOT SELECTION

€4.00 per piece

- ~ Spinach and feta cheese roll
- ~ Lamb kofta wrap with pickles and hummus
- ~ Aubergine fritters with feta cheese dipping sauce
- ~ Wild mushrooms arancini with truffle mayonnaise
- ~ Chicken and foie grass ball with cherry marmalade
- ~ Steamed bao buns stuffed with crispy duck
- ~ Chicken satay skewers with peanut butter dipping sauce
- ~ Salmon teriyaki skewers with asian dipping sauce
- ~ Marinated swordfish skewers with sweet chilli sauce

## CARVING ITEMS

€4.00 per piece

(1kg of each = 30pcs)

(Minimum order of 60 pieces per item)

All items are served with selection of bread rolls and condiments

- ~ Roast leg of lamb
- ~ Honey glazed gammon
- ~ Roasted pork shoulder

## SWEET BITES

€3.50 per piece

- ~ Selection of macaroons

# set menu

## MENU 1

(Lunch or Dinner)

€48.00 per person

Minimum of 15 guest - Maximum of 150 guests

### STARTER

~ Salmon confit with citrus condiment and toasted almonds, celery and cucumber gel,

~ Avocado cannelloni and crispy refreshing salad

### MAIN COURSE

~ Chicken breast topped with forest mushroom mousseline, chicken leg terrine wrapped in spicy salami, Textures of sweet corn, grilled asparagus, potato croquet, chicken jus and chive oil

Or

~ Pan seared seabass fillet and seabass croquet with spinach and leek ragù, sautéed artichokes, barley, lemon beurre blanc and dill oil

### DESSERT

~ Cinnamon sable breton, apple compote, tonka cremeux, salted caramel sauce

## MENU 2

(Lunch or Dinner)

€54.00 per person

Minimum of 15 guest - Maximum of 150 guests

### STARTER

~ Prawn terrine, spianata picante, avocado roulade, mango chilled soup, crispy barley, cilantro oil

### SOUP

~ Pea pure soup, mint, fresh anari cheese

### MAIN COURSE

~ Beef fillet, crispy sweetbreads, roasted shallots, potato terrine, parsnip espuma, wild mushrooms ragù, asparagus, bourguignon sauce and chive oil

Or

~ Broiled salmon fillet, parsnip puree, garden bean ragù, salmon coulibiac and citrus hollandaise

### DESSERT

~ Dark chocolate mousse, pistachio brownie, sour cherry compote

# set menu

## VEGETARIAN MENU

(Lunch or Dinner)

€40.00 per person

Minimum of 15 guest - Maximum of 150 guests

### STARTER

~ Beetroot tartare with crispy goat cheese and orange vinaigrette

### HOT STARTER

~ Cauliflower with curry, pine nuts, mango chutney, pomegranate and cilantro

### MAIN COURSE

~ Spinach and ricotta ravioli, sage butter emulsion, confit cherry tomatoes, baby spinach, Black pepper

### DESSERT

~ Crema catalan, citrus confit, chocolate sauce, hazelnut streusel

## VEGAN MENU

(Lunch or Dinner)

€40.00 per person

Minimum of 15 guest - Maximum of 150 guests

### STARTER

~ Grilled asparagus, mushroom quinoa, vegan truffle mayo

### SOUP

~ Lentils, chickpeas, tomatoes and moroccan spices

### MAIN COURSE

~ Aubergine steak, hummus, raisins and mint bulgur, pine nuts, pomegranate pearls

### DESSERT

~ Bali waves  
Dark chocolate creme, pineapple cilantro and coconut foam

# mini buffet

## CYPRUS FLAIR

€48.00 per person

Minimum of 50 guests - Maximum of 80 guests

### STARTERS

- ~ Cyprus village salad, caper leaves, feta mousse and olive oil
- ~ Rocket salad, dried fruits, fried halloumi, grape syrup vinaigrette
- ~ Pickled octopus salad
- Marinated sardines

Homemade dips: tahini, tzatziki, taramas, hummus, aubergine salad  
Variation of pickled vegetables  
Warm toasted pitta and village bread, with olive oil oregano dressing

### MAIN COURSE

- ~ Lamb kleftiko with young potatoes
- Grilled chicken souvlaki
- ~ Beef pastourma
- ~ Grilled village pork sausage with halloumi and cherry tomatoes
- ~ Pork keftedes with bulgur pilaf, yogurt dip
- ~ Village halloumi and mint ravioli
- Pan fried zucchini with scrambled eggs
- ~ Grilled seasonal vegetables

### DESSERTS

- ~ Seasonal local fruit platters
- ~ Warm honey lokmades

## INDIAN FLAIR

€48.00 per person

Minimum of 50 guests - Maximum of 80 guests

### STARTERS

- ~ Beetroot salad poriyal
- ~ Bombay carrot salad with cashews
- Kosambari salad
- ~ Indian tomatoes salad with mint dressing

Dips: raita, lentils dhal, mango chutney, mint chutney

Crispy poppadum  
Warm naan bread

### MAIN COURSES

- ~ Grilled tandoori chicken
- ~ Lamb korma
- ~ Beef kofta
- ~ Chicken madras curry
- ~ Prawn tikka masala
- ~ Steamed basmati rice
- ~ Aloo gobi – potatoes and cauliflower
- ~ Onion bhaji

### DESSERTS

- ~ Spiced indian banana fritters
- ~ Gulab jamun
- ~ Seasonal sliced fresh fruits

# mini buffet

## MIDDLE EAST FLAIR

€48.00 per person

Minimum of 50 guests - Maximum of 80 guests

### STARTERS

~ Tabbouleh salad

~ Fattouh salad

~ Beetroot and carrot salad with  
halloumi

Dips: hummus, tahini, baba ghanouj,  
muhammara, yogurt and mint

Warm pitta bread with zaatar spices

### MAIN COURSES

~ Roasted chicken with sumac flat  
bread

~ Shish taouk and lamb kofta

~ Harissa lamb chops

~ Roasted sea bass, israeli cous cous  
with ras el hanout

~ Roasted cauliflower with tahini sauce

~ Falafel

~ Shakshuka

~ Batata harra

### DESSERTS

~ Kunefe

~ Mastic cream shots

~ Sliced fresh fruits

# sharing menus

## MEMORIES FROM CYPRUS WINE ROADS

€49.00 per person

Minimum of 20 guests - Maximum of 80 guests

### STARTERS

- ~ Village salad with caper leaves, crumbled feta and roasted black olives
- ~ Rocket salad with crispy halloumi, pastellaki, raisins and grape syrup vinaigrette
- ~ Potatoes salad with red onion, marble pickled egg and cilantro pesto
- ~ Smoked lountza carpaccio, baby leaves, quince, commandaria glaze and balsamic "caviar"
- ~ Homemade traditional dips: tzatziki, tahini, hummus, aubergine salad
- Freshly baked koulouri and pitta bread

### HOT STARTERS

- ~ Halloumi cheese coated in sesame, pomegranate, micro basil
- ~ Fried zucchini cakes with lemon dipping sauce
- ~ Traditional pork keftedes and mint yogurt sauce, kolokasi chips

## FROM THE GRILL

- ~ Marinated chicken souvlaki
- ~ Glazed smoked pork pancetta with sauté forest mushrooms
- ~ Fresh seasonal vegetables

### MAIN COURSE

- ~ Lamb kleftiko with young potatoes
- ~ Beef stifado with tomato bulgur
- ~ Stuffed wine leaves with rice and mince meat
- ~ Traditional ravioli stuffed with halloumi and anari cheese

### DESSERTS

- ~ Portokalopita
- ~ Seasonal fruits

# sharing menus

## FROM THE OCEAN AND RIVER

€55.00 per person

Minimum of 20 guests - Maximum of 80 guests

### STARTERS

- ~ Selection of mixed green leaves, vegetables, toasted almonds and citrus vinaigrette
- ~ Smoked salmon gravlax, dill mayonnaise, quail eggs and pickled capers
- ~ Sea bass ceviche with avocado and passion fruit
- ~ Homemade dips: tahini, taramas, hummus, aubergine salad
- ~ Marinated olives and pickled vegetables
- ~ Freshly baked koulouri and pitta bread

### HOT STARTERS

- ~ Grilled octopus with santorinian fava and fried onions
- ~ Fried calamari with homemade potatoes crisps and aioli sauce
- ~ Fresh mussels a la mariniere with sardinian fregola

## MAIN COURSE

- ~ Sauté king prawns with pumpkin and
- ~ curry bisque sauce
- ~ Salt baked fish
- ~ Steamed basmati rice
- ~ Seasonal garden vegetables

## DESSERTS

- ~ Panna cotta with passion fruit sauce
- ~ Sliced fresh fruits

# sharing menus

## TERRA INCOGNITA

€45.00 per person

Minimum of 20 guests - Maximum of 80 guests

### STARTERS

- ~ Village salad with caper leaves, crumbled feta and roasted black olives
- ~ Rocket salad with crispy halloumi, pastellaki, raisins and grape syrup vinaigrette
- ~ Selection of mixed green leaves, shaved vegetables, toasted almonds and citrus vinaigrette

Dips: hummus, tahini, baba ghanoush, muhammara, yogurt and mint

Warm pitta bread with zaatar spices and freshly baked koulouri

### HOT STARTERS

- ~ Forest mushrooms risotto, parmesan crisps and chive oil
- ~ Falafel with beetroot hummus and pickled cucumber
- ~ Spring rolls with sweet chilli sauce
- ~ Onion bhaji with veggie bbq sauce

## MAIN COURSE

- ~ Mapo tofu with mushrooms, scallions and sichuan style sauce
- ~ Imam bayildi aubergines with crumbled feta
- ~ Roasted cauliflower, israeli cous cous with ras el hanout
- ~ Artichoke a la polita with saffron
- ~ Steamed wild rice
- ~ Roasted young potatoes with garden herbs and butter

## DESSERTS

- ~ Chocolate berry mousse
- ~ Sliced seasonal fruits

# buffet

## FLOS

€47.00 per person

Minimum of 80 guests

## COLD SELECTION

- ~ Traditional village salad with marinated feta cheese
- ~ Potatoes salad with red onion, pickled marble egg and coriander pesto
- ~ Caesar's salad with iceberg lettuce, chicken, crispy pancetta and parmesan slivers
- ~ Caprese salad with ripe local plum tomatoes, mozzarella and balsamic glaze
- ~ Mediterranean seafood salad with pickled vegetables
- ~ Rocket salad with semi-dried figs, cherry tomatoes and walnuts
- ~ Selection of mixed green leaves, vegetables, toasted almonds and citrus vinaigrette
- ~ Grilled zucchini with mint leaves, pomegranate pearls, halloumi cheese and grape syrup
- ~ Abbouleh salad with bulgur, pomegranate pearls and mint
- ~ Salt baked beetroot with goat cheese, toasted pistachios and raspberries vinaigrette

Homemade dips: tahini, tzatziki, taramas

Variation of pickled vegetables

## COLD DISPLAY

- ~ Whole poached salmon and in-house smoked salmon, compressed cucumber, horseradish
- And pickled quail egg

## HOT SPECIALITIES

- ~ Pork souvla scented with wild oregano
- ~ Roasted chicken leg, wild mushrooms, chasseur sauce
- ~ Slow cooked beef medallions, celeriac puree, red wine sauce
- ~ Poached fish, corn and garden beans ragù, seafood sauce
- ~ Vegetarian lasagne
- ~ Pasta al pomodoro
- ~ Roasted young potatoes with onions and cherry tomatoes
- ~ Seasonal garden vegetables
- ~ Steamed basmati rice

## CARVING STATION

- ~ Roasted pork shoulder (red wine sauce, apple sauce)

## DESSERTS

- ~ Vanilla crème brulee
- ~ Chocolate gateaux
- ~ Lemon cheesecake
- ~ Caramel cake with mango
- ~ Black forest tart
- ~ Frasier
- ~ Crunchy chocolate verrines
- ~ Baklava
- ~ Fresh fruit display

# buffet

## VENTUS

€57.00 per person

Minimum of 80 guests

### COLD SELECTION

~ Teriyaki glazed chicken salad, stir-fried vegetables, egg noodles, toasted sesame

~ Italian seafood salad

~ German potato salad

~ Chick peas and lentils walnuts salad

~ Salt baked whole cauliflower, toasted pine nuts, confit piquillo, tahini-lemon vinaigrette

~ Caesar's salad, parmesan crisps, fried pancetta

~ Cretan burley rusk, marinated tomato pulp, xinomizithra cheese

~ Selection of mixed green leaves, vegetables, toasted almonds and citrus vinaigrette

~ Roasted carrots, feta crumble, carob syrup, toasted hazelnut

~ Rocket salad with fried halloumi, pomegranate and grape syrup vinaigrette

~ Beetroot salmon gravlax, horseradish, orange, dill

~ Cyprus style village salad

Homemade dips: tahini, tzatziki, taramas, variation of pickled vegetables

### CHARCUTERIES AND CHEESE TABLE

~ Antipasti with international and local cold cuts

~ Platter with international and local Cheese

~ Cyprus local Honey, selection of Marmalades and Chutneys, Crackers

### HOT SPECIALTIES

~ Chicken ballotine, sweet potatoes puree, whole grain mustard sauce

~ Beef medallions, forest mushrooms ragù, grilled asparagus, truffle sauce

~ Stir fried pork belly, vegetables, cashew nuts, black beans sauce

~ Slow cooked lamb, aubergine caponata, feta crumble, mint sauce

~ Pan seared salmon medallions, sautéed fennel and leek, saffron and dill split sauce

~ Spinach and ricotta ravioli, sage sauce

~ Roasted young potatoes with fresh garden herbs, garlic and butter

~ Mediterranean vegetables ratatouille

~ Vegetables egg fried rice

### CARVING STATION

~ Roasted leg of lamb (mint sauce, red wine sauce, variety of mustards)

### DESSERTS

~ Strawberry panna cotta

~ Vanilla crème brûlée

~ Chocolate gateaux with vanilla flan

~ Lemon cheesecake

~ Caramel cake with mango

~ Banana tart

~ Black forest tart

~ Baklava

~ Fresh fruit display

Above prices are inclusive of V.A.T and all applicable taxes.

# buffet

## SOL

€67.00 per person

Minimum of 80 guests

## COLD SELECTION

~ Rocket salad, Sundried tomatoes, raisins, fried halloumi, grape syrup vinaigrette

~ Smoked russian potato salad, sweet corn, garden peas, boiled eggs

~ Salt baked beetroot salad, pickled beetroot, goat cheese, pine nuts

~ Caesar's salad, iceberg lettuce, chicken, pancetta and parmesan slivers

~ Pasta salad with seafood, fennel, carrots, compress cucumber and pickled celeriac

~ Grilled marinated mushrooms, caramelized onions, lemon-thyme vinaigrette

~ Roasted carrots, feta crumble, carob syrup, toasted hazelnuts

~ Selection of mixed green leaves, shaved vegetables, toasted almonds and citrus vinaigrette

~ Caprese salad with ripe local plum tomatoes, mozzarella and balsamic glaze

Homemade dips: tahini, tzatziki, taramas, variation of pickled vegetables

## COLD DISPLAY

~ Sea bass ceviche

~ Whole poached salmon

## CHARCUTERIES AND CHEESE TABLE

~ Antipasti with international and local cold cuts

~ Platter with international and local cheese

~ Cyprus local honey, selection of marmalades, chutneys and crackers

## HOT SPECIALITIES

~ Chicken roulade stuffed with mushrooms mousseline, parsnip puree, sauce albufeira

~ Slow cooked beef medallions, carrot and pancetta ragù, sauce bourguignons

~ Pressed pork belly, sweet potatoes puree, grilled asparagus, whole grain mustard sauce

~ Magret of duck, couscous with beetroot and forest fruits sauce

~ Pan seared sea bass, artichoke puree, grilled artichoke, champagne beurre blanc

~ Sardinian fregola, variation of seafood, saffron

~ Truffle ravioli, parmesan cream sauce, parsley oil

~ Dauphinoise potatoes

~ Seasonal butter glazed vegetables

~ Wild rice with butter and brunoised vegetables

## CARVING STATION

~ Slow roasted beef chuck eye roll  
or

~ Leg of lamb

or

~ Smoked glazed gammon

Above prices are inclusive of V.A.T and all applicable taxes.

## DESSERTS

- ~ Vanilla crème brule
- ~ Strawberry panna cotta
- ~ Chocolate gateaux with vanilla flan
- ~ Cappuccino cake
- ~ Raspberry and pistachio swiss roll
- ~ Yoghurt and blueberries tart
- ~ Frasier
- ~ Baklava
- ~ Galaktompourekko
- ~ Fresh fruit display

## - ENRICH YOUR BUFFET -

### DESSERTS

€3.00 per person, per item selected

- ~ Warm chocolate cake
- ~ Warm apple crumble
- ~ Cyprus honey balls
- ~ Ice cream selection

### CARVING ITEMS

€4.50 per person, per item selected

1kg of each - 30pcs

Minimum order of 60 pieces per item

- ~ Roast leg of lamb
- ~ Honey glazed gammon
- ~ Roasted pork shoulder

Some dishes on the menus may change without prior notice due to availability of produce.

Above prices are inclusive of V.A.T and all applicable taxes.

# networking beverage packages

## BY GLASS

€8.00 per person

1 glass of house wine or 1 local beer or 1 soft drink and ½ bottle of water

## LOCAL DRINKS

1 hour: €20.00 per person

2 hours: €25.00 per person

3 hours: €30.00 per person

Selected local wines, zivania, local beers, fruit juices, soft drinks, mineral water

Accompaniments:  
Crudities and dips

## INTERNATIONAL DRINKS

1 hour: €35.00 per person

2 hours: €40.00 per person

3 hours: €45.00 per person

Selected local wines, zivania, local beers, imported ordinary spirits (gin, vodka, whiskey), fruit juices, soft drinks, mineral water

Accompaniments:  
Crudities and dips

## BUBBLES RECEPTION

½ hour: €22.00 per person

1 hour: €32.00 per person

Italian prosecco and sparkling wine

Accompaniments:  
Crudities & dips

# equipped to meet your every need

With the right selection of top-of-the-range technology, you can transform any event into an impressively fresh experience with smooth transitions and creative features. Whether planning a corporate, business or exclusively personal event, you can always trust that the Mediterranean Beach Hotel crew will provide everything you need to deliver an impressively sophisticated experience for your guests.

## EQUIPMENT OFFERED ON COMPLIMENTARY BASIS FOR YOUR EVENT

- Podium
- Laser pointer
- Flipchart with pad and markers
- Dry wipe whiteboard
- Screen (2m x 1.5m)
- P.A. Acoustic system with 2 speakers and 1 microphone
- P.A. Acoustic system with 4 speakers (up to 12 channels)
- Set of two speakers
- Table-wired microphone
- Wireless microphone
- Tie microphone
- Lapel microphone system
- LCD video and data projector

## EQUIPMENT AT A CHARGE

- 75" Monitor computer LCD screen  
€90.00 per day
- Portable computer (laptop)  
€80.00 per day
- Fibre optic line in conference room  
€350.00 per day

## TECHNICAL SERVICES

- Technical assistance in the meeting room  
€200.00 (for 4 hours)  
€360.00 (for 8 hours)

# services for celebration events

The Mediterranean Beach 4-star hotel in Limassol is proud to offer its In-House Florist, In-House photographer and various entertainment options who will convert all your dreams and ideas into reality. All the vendors used by the Mediterranean Beach Hotel are highly skilled and experienced in their particular fields and hold a high reputation in order to match the hotel's level of standards. Please note that all the vendors which the hotel works with have valid business licenses and maintain a good image by following the legal restrictions applied by the government. Thus, if you prefer to make arrangements with any other vendors on your own, then in this case, the hotel has the full authority to screen and choose vendors in order to make sure that they live up to the hotel's standards.

## WEDDING SPECIALIST SERVICE:

- Make all necessary arrangements to obtain the license from the local municipality, to arrange a minister to conduct the wedding ceremony.
- Make arrangements with the special events' professionals to include the florist, photographer, Spa requirements, hair and make-up trials, entertainment etc.
- Act as a Food and Beverage menu adviser in order to decide on the food and beverage menu, including the wedding cake.
- Create the wedding itinerary, detailing banquet event orders and outlining your entire event.
- Create a floor plan of your event space, in order to provide seating arrangements.
- Oversee the details of the bride and groom's room reservations.
- Co-ordinate the wedding day to include ceremony and room(s) set-ups, food preparations and other necessary operations.
- Review all the banquet checks for accuracy, prior to the completion and pricing of the final bill.