

PRICE LIST & OTHER RELATED INFORMATION

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AEGEAN

ALCOHOLIC BEVERAGES

- Aperitifs
- Beers
- Selected wines
- Ouzo
- Brandies
- Brandy sour
- Ouzo special

NON-ALCOHOLIC BEVERAGES

- Chilled fruit juices
- Soft drinks
- Mineral water

(Accompanied by a selection of local dips and crudities)

| | | |
|------------------------------|--|-------------|
| | | 1 HOUR |
| • From 25 to 50 persons: | | € 19.00 P.P |
| • From 51 to 100 persons: | | € 17.00 P.P |
| • For more than 100 persons: | | € 15.00 P.P |

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

Make the Aegean cocktail reception more glamorous by combining it with your selection of exclusive cold, hot canapés and petit fours from pages 3 and 4 in this folder.

IONIA

INTERNATIONAL ALCOHOLIC BEVERAGES

- Aperitifs
- Spirits
- Whiskies
- Selected wines
- Ouzo
- Brandies
- Beers
- Long drinks
- Cocktails

NON-ALCOHOLIC BEVERAGES

- Chilled fruit juices
- Soft drinks
- Mineral water

(Accompanied by a selection of local dips and crudities)

| | | |
|------------------------------|--|-------------|
| | | 1 HOUR |
| • From 25 to 50 persons: | | € 21.50 P.P |
| • From 51 to 100 persons: | | € 19.50 P.P |
| • For more than 100 persons: | | € 17.50 P.P |

*Kindly note that all brands included in the Ionia package are imported deluxe brands. Champagnes and imported cognacs are not included

Make the Ionia cocktail reception more glamorous by combining it with your selection of exclusive cold, hot canapés and petit fours from pages 3 and 4 in this folder.

MEDITERRANEO WELCOME COCKTAIL

INTERNATIONAL ALCOHOLIC BEVERAGES

- Aperitifs
- Spirits
- Whiskies
- Selected wines
- Ouzo
- Brandies
- Beers

NON-ALCOHOLIC BEVERAGES

- Chilled fruit juices
- Soft drinks
- Mineral water

SELECTION OF 6 GOURMET COLD CANAPÉS PER PERSON

Please refer to page 3

YOUR SELECTION OF 6 GOURMET HOT CANAPÉS PER PERSON

Please refer to page 3

| | 1 HOUR |
|------------------------------|-------------|
| • From 25 to 50 persons: | € 25.00 P.P |
| • From 51 to 100 persons: | € 23.00 P.P |
| • For more than 100 persons: | € 21.00 P.P |

* Kindly note that deluxe brands, champagnes and imported cognacs are not included in the Mediterraneo package.

WINE & CHEESE FLIGHT

A rich selection of Cyprus wines, accompanied by international cheeses and complemented by an assortment of breads & crackers, celery, carrot & cucumber sticks, lettuce hearts, grapes & walnuts.

- Minimum 20 guests: € 22.00 P.P

GOURMET SELECTIONS

COLD CANAPÉS

- Hiromeri roulade with cream cheese
- Smoked salmon on brown bread
- Tart with avocado and shrimps
- Pâté 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 rings on croutons
- 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 croutons
- Shrimp tartlets
- Salmon tartar tartlets
- Zucchini quiche
- Bresaola on croutons
- Roast beef on croutons
- Olive paste with fetta cheese on croutons

Price per piece: € 0.95

HOT SPECIALITIES

- 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
- Samosas
- Crab cakes
- Mini pizzas
- Chicken wings
- Sausage wrapped in hickory smoked bacon
- Chicken goujonette

Price per piece: € 1.00

HOT LIVE STATION

- | | PER PIECE |
|-------------------------------------|-----------|
| • Homemade pizza cooked a la minute | € 0.55 |
| • Beef taccos or tortilla | € 0.70 |
| • Chicken taccos or tortilla | € 0.65 |

EXCLUSIVE CANAPÉS, SAVOURIES AND PETIT FOURS

| | PER PIECE |
|--|-----------|
| COld canapés | € 1.30 |
| <ul style="list-style-type: none"> • Smoked salmon cornets with trout mousse • Smoked trout with horseradish sauce • Brie cheese with seasonal fruit • Parma ham with fresh fruit on croutons | |
| HOt specialities | € 1.40 |
| <ul style="list-style-type: none"> • Chicken or pork kebab on a skewer • Deep-fried prawns in sesame crust • Fried mozzarella sticks • Breaded mushrooms stuffed with foie gras | |
| savouries | € 0.95 |
| <ul style="list-style-type: none"> • Cheese sticks • Cheese pie • Spinach pie • Olive pie • Ham pie | |
| petit fours | € 0.95 |
| <ul style="list-style-type: none"> • Chocolate cups with orange mousse • White chocolate cups with white chocolate mousse • Fresh strawberries dipped in chocolate • Chocolate cups with pistachio mousse • Truffles • Profiteroles with exotic fruit • Fruit tartlets • Lemon tarts • Miniature éclairs • Chocolate brownies • Marshmallows with chocolate • Opera cake • Chocolate cups with mango mousse • Caramel tartlets | |

CELEBRATE IN STYLE

Make your selection from the following specialities created by our Executive Chef and his team and celebrate your special day 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
- Feta cheese with tomato confit
- Grilled marinated vegetables on toasted baguette
- Ginger-flavoured chicken breast on rye bread
- Tomato and buffalo mozzarella with pesto tapenade
- Brie on 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 tarts

€ 13.00 per person per ten pieces of canapés

ADDITIONAL GOURMET ITEMS TO ENHANCE YOUR RECEPTION

JAPANESE CORNER (for up to 300 guests)

| | |
|---|---------------|
| Sushi (combination of salmon, tuna, prawn) | € 1.50 per pc |
| Maki rolls (combination of salmon, tuna, crab, cucumber, avocado) | € 1.20 per pc |
| Nigiri (combination of tuna, salmon, seabass, prawn) | € 1.50 per pc |

BEVERAGE RECOMMENDATIONS

Beverage packages

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

| | ORDINARY | SELECTED |
|---|----------|----------|
| <ul style="list-style-type: none"> • ¼ bottle of Cyprus wine or 1 local beer or 1 soft drink, ½ bottle of local mineral water | € 5.50 | € 7.00 |
| <ul style="list-style-type: none"> • ½ bottle of Cyprus wine or 2 local beers or 2 soft drinks, ½ bottle of local mineral water | € 8.00 | € 9.50 |
| <ul style="list-style-type: none"> • Unlimited quantity of Cyprus wine, beers, soft drinks, mineral water | € 13.00 | € 15.50 |
| <ul style="list-style-type: none"> • Selection of local digestives including Filfar orange liqueur, Nama liqueur, commandaria, brandy, zivania spirit (4cl per person) | € 5.50 | N/A |
| <ul style="list-style-type: none"> • Freshly brewed filter coffee | € 2.00 | N/A |

ON CONSUMPTION...

Beverages are charged on a consumption basis as per the hotel's beverages price list.

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.

WITH OUR COMPLIMENTS

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

- A bottle of sparkling house 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 surprise gift

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 selected menu |
| Aegean I | 250 | 450 | 150 | According to selected menu |
| Celéste | N/A | N/A | 300 | According to selected menu |
| Wedding Pavilion | 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 |

GOLDEN WEDDING PACKAGE

time to SHINE

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

GOLDEN 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 (cold and hot items from selection)
- Background music during the cocktail reception
- Three-tier wedding cake upon arrival of the newlywed couple
- Full set of ivory linen for chair covers and tablecloths for the wedding dinner

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 |

PLATINUM WEDDING PACKAGE

a sparkLING event

Our Platinum Wedding Package provides the perfect way to celebrate your wedding day. Whether it's a small intimate function, 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 by a generous offering of canapés and petit fours.

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

PLATINUM 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 (cold and hot items 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

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
- Pâté on brown bread
- Camembert on croutons
- Selection of charcuteries stuffed with olives on croutons
- Roulade of smoked salmon with cream cheese
- Trout mousse on croutons with lemon and capers
- Parma ham with seasonal fresh fruit
- Smoked duck breast with mango confit
- Mini mozzarella with tomato rings on croutons
- Quail eggs with salmon caviar
- Halloumi with orange segments
- Lountza with pineapple on bread
- Smoked turkey with asparagus
- Roquefort cheese with strawberry
- Salmon tartar tartlets
- Bresaola au crouton
- Roast beef on croutons
- Olive paste with fetta cheese on croutons

HOT SAVOURIES

- Bite-size spring rolls
- Koupes with mushrooms
- Koupes with mincemeat
- 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
- Samosas
- Crab cakes
- Mini pizzas
- Chicken wings
- Sausage wrapped in hickory-smoked bacon
- Chicken goujonette

CHOICE OF PETIT FOURS AND LIVE CARVING STATIONS

petit fours

- Chocolate cups with orange mousse
- White chocolate cups with white chocolate mousse
- Fresh strawberries dipped in chocolate
- Chocolate cups with pistachio mousse
- Truffles
- Profiteroles with exotic fruit
- Fruit tartlets
- Lemon tarts
- Miniature éclairs
- Chocolate brownies
- Marshmallows with chocolate
- Opera cake
- Chocolate cups with mango mousse
- Caramel tarts

carvery options

- Roast baron of lamb served with creamy mint 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

EXCLUSIVE LIVE STATIONS TO ENRICH YOUR RECEPTION

(for a minimum of 800 guests)

| | PER PERSON |
|--|------------|
| • Slow-roasted prime rib of beef served with fine herb sauce | € 0.80 |
| • Fresh homemade pizza and bruschetta cooked a la minute | € 0.60 |
| • Mexican station (chicken and beef tortillas) | € 0.70 |
| • Chicken gyros in pitta bread with tzantziki | € 0.70 |

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

Feta 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, panna cotta

Apple tart, chocolate mousse, chocolate cake

Orange Bavaroise, strawberry cake

Cheese cake, Baklavadokia, Galaktoboureko, 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

Feta 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 entrecôte 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, panna cotta, apple tart, chocolate mousse,
Chocolate cake, orange Bavaoise, strawberry cake
Cheesecake, 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

'OSTRAKON'

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
 Fresh garden vegetables

CARVERY CORNER

Roast loin of pork served with apple and gravy sauce

DESSERTS

Crème 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**‘ammos’**

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 onions 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

SET MENU CREATIONS

Please find here below a selection of appetizers, soups, sorbets, main course and dessert dishes in order to create a set menu that better suits your taste. The price depends on the selection of main course dish as specified below for a creation of a three course menu. (Appetizer, main course and dessert).

Should you wish to upgrade your menu and extend your selection please choose your preferred soup or sorbet or both and create a four or five course set menu. Price will be modified accordingly if you add to the main course price the additional cost of soup and/or sorbet.

appetizers

Pan-roasted sea bass dusted with fresh herbs, crayfish ravioli and fennel fondue,
orange saffron reduction

* * * *

Lobster medallion with avocado kernel, green wood apple, chutney, arugula and baby green salad,
drizzled with mild wasabi and orange dressing

* * * *

Stuffed ravioli with fricassee of scallops, mushrooms and baby artichokes,
infused with lavender butter sauce

* * * *

Petit four terrine of goose liver, chicken and pheasant on marinated grilled zucchini,
mango chutney and ginger balsamic

* * * *

Mille Feuille of goose liver parfait with fig marmalade
and nougat chocolate cumquat chutney and raspberry sauce

* * * *

Roasted blue lobster tail on asparagus ragout and grilled arrow tomato,
mashed root celery, vanilla lobster foam

* * * *

Foie Gras terrine with crème brulee and ice cream, fysicalis confit and fig jam

* * * *

Parfait of wild smoked trout on avocado and citrus segments salad

* * * *

Goat's cheese with grapes tart and fig compote on peppered honey jus,
caramelized walnuts and rocket leaves

* * * *

Black Angus beef carpaccio on rocket leaves,
sun-dried tomato tapenade with olive mousse, parmesan biscuit

SOUPS

Cream of broccoli laced with red pepper oil, cream cheese kernel
€ 3.50

Cream of pumpkin soup, sour cream cilantro oil
€ 3.50

Cream of grilled artichoke with pepper oil, parmesan biscuit
€ 3.50

Cream of pumpkin, with coconut milk
€ 3.50

Clear game soup with chives and ricotta ravioli
€ 3.50

Dill consommé with prawns on skewer
€ 3.50

SORBET

Lime lemon sorbet with fresh mint leaves
€ 2.00

Pineapple sorbet with mint liqueur
€ 2.00

Melon and Galiano sorbet
€ 2.00

Pink champagne sorbet
€ 2.00

Wild berries sorbet with red currant jus
€ 2.00

Passion fruit sorbet
€ 2.00

main COURSES

Pan-fried chicken breast
stuffed with mozzarella cheese and sun-dried tomatoes,
herbed roasted potatoes,
seasonal vegetables, thyme sauce
€ 37.00 per person

* * * *

Roasted duck breast with leek tart,
creamed potatoes rissole, plum sauce
€ 39.50 per person

* * * *

Boiled red mullet and silver sea bream fillets,
wild rice pilaf, glazed red beet and grilled zucchini,
vanilla lemon emulsion
€ 41.00 per person

* * * *

Milk fed baby veal Tournedos
with Armagnac prunes, garlic rosemary potatoes
and green beans, truffle sauce with pine nuts
€ 44.00 per person

* * * *

Honey and orange marinated wild boar
on port wine sauce, cumin couscous,
and dried Parma ham organic winter vegetables
€ 47.00 per person

* * * *

Seared monk fish tournedos
wrapped with grilled zucchini on leek tart, green beans,
almond potatoes and rosemary reduction
€ 48.00 per person

* * * *

Pan-seared fillet of black sea bass
wrapped in pancetta green beans puree, saffron polenta,
dried tomatoes and roasted garlic sauce
€ 50.00 per person

* * * *

Milk fed baby veal loin
with hazelnut crust macaire potatoes, glazed vegetables,
espresso macchiato, flavored with cardamom
€ 52.00 per person

«« continued from previous page

* * * *

Norfolk black faced lamb rack
on arrow leaf spinach, roasted garlic potatoes and wild thyme jus
€ 54.00 per person

* * * *

Grilled beef filet
with new potatoes, seasonal vegetables and wild mushroom sauce
€ 56.00 per person

* * * *

Veal tournedos, pork belly and lamb kofta
on vegetable ragout, new potatoes and morels mushroom sauce
€ 62.00 per person

* * * *

Tournedos of venison
on raspberry sauce, wild mushroom ragout,
saffron polenta with oven dried tomatoes
€ 68.00 per person

DESSERTS

White chocolate mousse infused with orange sauce

* * * *

Crumbled chocolate mousse served with wild berries salsa

* * * *

Panacotta with exotic fruit salad

* * * *

Apple tart with vanilla ice cream

* * * *

Pyramid chocolate mousse with caramel sauce

* * * *

Strawberry cake served with strawberry tartar

BEVERAGE RECOMMENDATIONS

Beverage packages

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

| | ORDINARY | SELECTED |
|--|----------|----------|
| • Unlimited consumption of Cyprus wine, beers, soft drinks, still mineral water | € 10.00 | € 12.50 |
| • Selection of local digestives including Filfar orange liqueur, Nama liqueur, commandaria brandy, zivania spirit (4cl per person) | € 5.50 | N/A |
| • Freshly brewed filter coffee | € 2.00 | N/A |

WITH OUR COMPLIMENTS

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

- A bottle of sparkling house wine during the wedding reception
- A three-tier wedding cake
- Accommodation in one of our luxury studios with pool and sea view
- Full breakfast in bed accompanied by a bottle of sparkling house 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
- In cases where the total amount payable to the hotel exceeds € 25.000, complimentary accommodation for 2 persons is offered at our company's luxurious 5 star Elysium in Paphos, in a room overlooking the sea. The accommodation is accompanied by a complimentary meal for 2 at the Italian Restorante Bacco or at the Asian O' Shin restaurant

PER PERSON PER BREAK

THE MORNING 'KICK-START' BREAK

€ 5.75

- Freshly brewed coffee
- Instant coffee, decaffeinated coffee
- Selection of teas and infusions
- Still mineral water, orange juice
- Homemade biscuits, dry cakes

THE 'BUSINESSMAN'S' BREAK

€ 7.00

- Freshly brewed coffee
- Instant coffee, decaffeinated coffee
- Selection of teas and infusions, still mineral water
- Orange and grapefruit juice
- Homemade biscuits, marble cake, carrot cake
- Sliced seasonal fruit platter

THE 'HEALTHY' BREAK

€ 7.50

- Freshly brewed coffee
- Instant coffee, decaffeinated coffee
- Selection of teas and infusions
- Skimmed milk, fresh vegetables
- Fresh orange juice, still mineral water
- Fresh and dried fruit, nuts and honey
- Light yoghurt, fruit yoghurt
- Healthy bars
- Sliced seasonal fruit platter

THE 'AFTERNOON' BREAK

€ 7.50

- Freshly brewed coffee
- Instant coffee, decaffeinated coffee
- Selection of teas and infusions
- Still mineral water, orange juice
- Homemade biscuits, dry cakes, mini opera
- Chocolate brownies
- Mini éclair
- Fruit tartlets
- Sliced seasonal fruit platter

PER PERSON PER BREAK

THE 'MEDITERRANEO' BREAK

€ 8.00

- Freshly brewed coffee
- Instant coffee, decaffeinated coffee
- Selection of teas and infusions
- Orange and grapefruit juice, still mineral water
- Homemade biscuits, Oreo cookies
- Loaker quadratini chocolate bite-size wafer cookies
- Jelly beans
- Mini croissants, Danish pastries
- Dry cakes, muffins
- Sliced seasonal fruit platter

THE 'CHOCOHOLIC' BREAK

€ 8.25

- Freshly brewed coffee
- Instant coffee, decaffeinated coffee
- Selection of teas and infusions
- Hot and cold chocolate
- Still Mineral water
- Fresh orange and grapefruit juice, carrot juice
- Homemade biscuits, Oreo cookies
- Loaker quadratini chocolate bite-size wafer cookies
- Jelly beans
- Chocolate brownies
- Chocolate chip cookies, chocolate muffins

THE 'SAVOURY' BREAK

€ 9.00

- Freshly brewed coffee
- Instant coffee, decaffeinated coffee
- Selection of teas and infusions
- Orange and grapefruit juice, still mineral water
- Homemade biscuits, dry cakes
- Sausage, spinach, cheese and olive pies
- Sliced seasonal fruit platter

RUNNING COFFEE BREAK

€ 7.75 per 4 hours

- Freshly brewed coffee
- Instant coffee, decaffeinated coffee
- Selection of teas and infusions
- Still mineral water, orange juice
- Homemade biscuits, dry cakes

ADDITIONAL ITEMS TO ENHANCE YOUR COFFEE BREAK

€ 2.50 per item

- Platter of freshly-cut fruit
- Smoked salmon on brown roll
- Emmental cheese and Virginia ham with cherry tomatoes
- Tuna salad in brown pitta bread
- Feta cheese with basil tapenade on mint koulouri bread
- Grilled marinated vegetables on ciabatta bread with olive tapenade
- Fruit basket
- Loaker quadratini chocolate bite-size wafer cookies and jelly beans

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.

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 |
| • Local small-headed roses decorated as above | € 80.00 |
| • Bride's bouquet with a slight trail using all roses and foliage | € 115.00 |
| • Arum/Calla lilies 'over-the-arm' bouquet | € 165.00 |
| • Arum lilies in 'hand-tied' with foliage collar | € 180.00 |
| • Oriental lilies: this is a scented lily 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 foliage 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, with a selection of foliage and finished with a fabric of your choice | € 140.00 |

BRIDESMAIDS' BOUQUETS

| | |
|---|---------|
| • 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/Arum lillies, orientals and roses | € 250.00 |
| • With seasonal flowers | € 160.00 |

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 |
| • Diamond 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 |

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 longer 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

TERMS & CONDITIONS

FOR NON-CYPRIOI WEDDINGS:

- Couple to be residents of the hotel for a minimum of seven nights.
- The wedding cocktail, cake, lunch and/or dinner for the number of people attending the wedding ceremony must take place in the hotel.
- Any services associated with the function, including but not limited to venue décor, photography, floral services it is recommended to be organised through the Hotel's Banqueting Manager through the hotel's approved suppliers.
- The hotel's hairdressing salon services must be used. Outside suppliers will not be permitted in the hotel grounds.
- Non-residents invited to the wedding can use the hotel's leisure facilities (health club, swimming pools etc) at a surcharge.
- The required wedding date and time must be communicated to the hotel before booking with the local municipality or church.
- Packages have to be booked through a Tour Operator and/or Wedding Organiser who adequately feature the hotel with a full description and photographs that must be approved by the hotel before publishing.
- The above terms and conditions are on net prices and are non-commissionable.

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 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.: if 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 check and finalise all the details.

FOOD AND BEVERAGE CONSUMPTION POLICY:

- 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 within the hotel premises.

ENTERTAINMENT:

- The Mediterranean Beach Hotel will only take responsibility for entertainment if it has been booked by our Banqueting Manager.
- 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, in order to ensure the smooth operation of the hotel.
- Performance times are limited to the following finishing times: Monday - Thursday 01:00, Friday-Saturday 01:30, Sunday and public holidays 01:00.

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, to prevent or terminate unacceptable noise or behaviour, if necessary.
- Confetti in and around the gardens of the hotel is not permitted.

ADVERTISING:

- The Client shall not use the Mediterranean Beach Hotel's name or trademarks without prior written permission.

SIGNAGE:

- The Client may install signs or panels or posters related to the event in 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.

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.

TERMS & CONDITIONS

Deliveries:

- If you would like to have material delivered for your event, please advise the hotel of the number of boxes expected and the following information:
- Date of meeting
- Company name
- Name of on-site contact
- Time of delivery

General terms and conditions:

- In the case of unfulfillment 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:

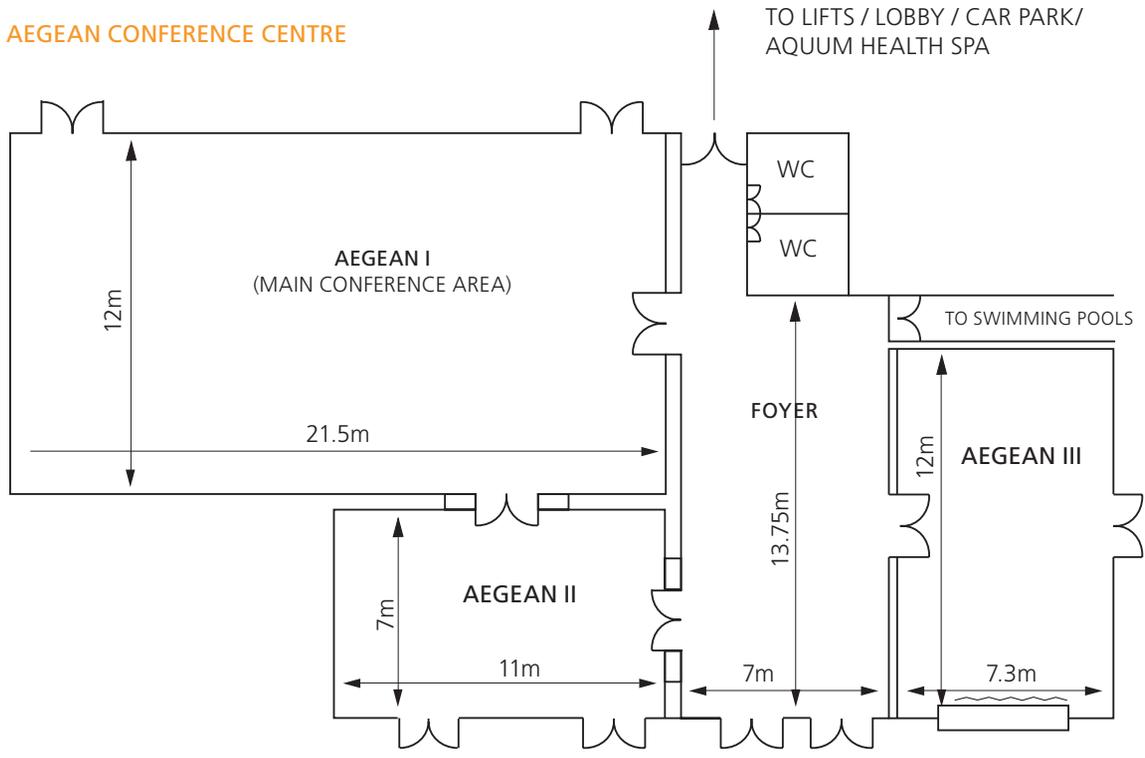
- The Mediterranean will only take responsibility for services booked / provided by the hotel.
- The hotel reserves the right to prevent the entrance to any third parties, in order to ensure the smooth operation of the function.

CONFERENCE ROOM CAPACITIES AND SET-UPS

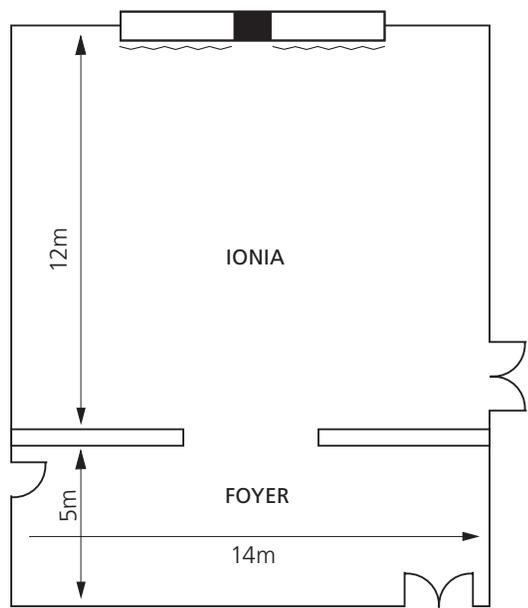
| INDOOR VENUES | Ionia Hall | Aegean I | Aegean II | Aegean III | Aegean Foyer | Karavi |
|--------------------------|-------------------|-------------------|------------------|---------------------|---------------------|--------------------|
| LENGTH X WIDTH | 14m x 12m | 21.5m x 12m | 11m x 7m | 12m 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 |

★Half day use of venues and rental charges only apply when other services are used. In any other cases the Full day charges apply.

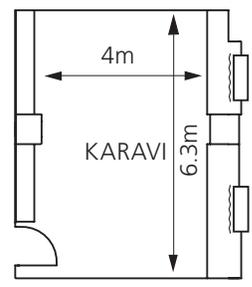
AEGEAN CONFERENCE CENTRE



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
- 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
- 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 (laptop) | € 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 Airways

Cyprus
Cyprus

ACCOUNTANCY

- KPMG
- Capital Intelligence

Cyprus
Cyprus

CONSULTANCY

- SELK-CIBA
- Fraser Mackinlay

Cyprus
Cyprus

COMMERCIAL

- LIDL
- Spirax Sarco
- Herbalife
- C.A. Papaellinas
- Swarovski
- CTC Argosy
- Unicars (Audi, Volkswagen, Seat)
- Coca Cola
- Malloupas & Papacostas
- British American Tobacco
- Gillette
- MPM Michaelides
- CANON
- Unicare
- Toshiba
- Millupas (Arbor Vitae)

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

INFORMATION TECHNOLOGY

- AGES Technology
- Ripe NCC
- Speedwell Stercu

Russia
Netherlands
Netherlands

TELECOMMUNICATIONS

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

Cyprus
Cyprus
Europe

PHARMACEUTICALS/MEDICAL

- Cyprus Doctors Association
- Limassol Dentist Association
- Committee of Clinical Affairs and Professional Practice
- Neurosurgery Association
- Noveon
- Phadisco
- Medochemie
- Tyco Health Care

Cyprus
Cyprus
Cyprus
Russia
Germany
Cyprus
Cyprus
U.K.

OUR CLIENTS

EDUCATIONAL

- Da Vinci

COUNTRY OF ORIGIN

European Union

INSTITUTIONS

- LCCI Services
- Technological University-Department of Mathematics Frederick
- Institute of Technology
- EBU International, RIK
- European Network for Smoking Prevention
- University of Cyprus (School of Engineering)

Cyprus
Cyprus
Cyprus
Worldwide
European Union
Cyprus

GOVERNMENTAL AND PUBLIC SECTOR

- Ministry of Education
- 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
Cyprus
U.S.A.
Cyprus
Cyprus
Cyprus
European Union
Cyprus

BANKING

- FBME Bank
- Bank of Cyprus
- Hellenic Bank
- Cooperative Bank of Limassol

Middle East
Cyprus
Cyprus
Cyprus

INSURANCE

- ASBISc Enterprises PLC
- Prime Insurance
- Trust International Limited
- Sovereign International
- Royal Skandia
- Abacus Financial Services
- Interlife Ltd

Cyprus
Cyprus
Cyprus
U.K.
Sweden
Cyprus
Cyprus

VARIOUS

- Cyprus Shooting Federation
- World Rally Championship
- Brick Court Chambers Barristers
- European Chiropractors' Union
- European Parliament Conference
- IAME
- Vienna Bridge Group
- 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
- Cyprus International Property Association

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

