MEDITERRANEAN

EVENTFUL TREASURES
- 2019 -

medbeach.com

Treasure of Events
2019

An event lasts a day, memories last forever

Welcome to the Mediterranean Beach Hotel 2019 Treasures of Events.
Our aim is to offer you unforgettable occasions – from weddings and conferences, to events – that are infused with that extra special magic of the MedBeach!

Situated on Limassol's shoreline, close to the pulsing heart of the city, the Mediterranean is home to some of the most distinguished and varied event spaces in Cyprus, that boasts exceptional associated facilities.

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 in tending 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.

You, dear guest, are always our top priority. 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

Vassos Kilanis
General Manager

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BEACH HOTEL

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WEDDINGS COLLECTION

"IN DREAMS AND IN LOVE THERE ARE NO IMPOSSIBILITIES."
— JÁNOS ARANY

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?
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 organising 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. Peruse our Amber and Blue Diamond Wedding Proposals for inspiration!

Amber Wedding Proposal includes:

- Venue: Our hotel's gardens or one of our banquet rooms
- Alcoholic and non-alcoholic tropical fruit punch
- French sparkling wine
- 6 canapés or petit fours per person (cold and hot items from our extensive selection)
- Background music during the cocktail reception
- Three-tier wedding cake
- Full set of ivory linen for chair covers and matching tablecloths for the wedding dinner

COCKTAIL RECEPTION	PRICE PER PERSON
• 500 (minimum) to 750 guests	€14.50
• 750 to 1,000 guests	€14.00
• 1,001 to 1,250 guests	€13.50
• 1,251 to 1,500 guests	€13.00
• 1,501 guests and over	€12.50

The above prices are inclusive of service charge and all other applicable taxes.

Magical moments to have and to hold, to love and to cherish

Our Blue Diamond Wedding Proposal 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 an enchanting 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.

Blue Diamond Wedding Proposal includes:

- Venue: Our hotel's gardens or one of our banquet rooms
- Alcoholic and non-alcoholic tropical fruit punch
- Local white and red wine
- French sparkling wine
- Draught beer and soft drinks
- 8 canapés or petit fours per person (cold and hot items from our extensive selection)
- Background music during the cocktail reception
- Three-tier wedding cake
- Full set of ivory linen for chair covers and matching tablecloths for the wedding dinner

COCKTAIL RECEPTION	PRICE PER PERSON
500 (minimum) to 750 guests	€15.00
750 to 1,000 guests	€14.50
1,001 to 1,250 guests	€14.00
1,251 to 1,500 guests	€13.50
1,501 guests and over	€13.00

The above prices are inclusive of service charge and all other applicable taxes.

CANAPES

'LOVE COMES FROM THE HEART, BUT PASSES THROUGH THE STOMACH'

Love Bites *Cold*

- Hiromeri roulade with cream cheese
- Smoked salmon on brown bread
- Avocado and shrimp tart
- 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
- Halloumi with orange segments
- Smoked pork belly with nama onion marmalade
- Smoked turkey with asparagus
- Roquefort cheese with strawberry
- Salmon tartare tartlets
- Bresaola on croutons
- Roast beef on croutons
- Olive paste with feta cheese on croutons
- Grilled zucchini on bread
- Stuffed rolled grilled aubergine with feta cheese

Love Bites *Hot*

- Bite-size spring rolls
- Koupes with mushrooms
- Koupes with mincemeat
- Butterfly prawns
- Pork souvlaki in pitta bread
- Halloumi in pitta bread
- Gammon in bread roll
- Sheftalia in pitta bread
- Mini chicken burger
- Beef burger in bread roll
- Chicken kebab glazed with teriyaki sauce
- Spicy, creamy prawns rolled in filo pastry
- Chicken drumstick pane
- Mini pizzas
- Chicken wings
- Chicken goujonette

Love Bites *Sweet temptations*

- Chocolate cups with orange mousse
- Chocolate cups with mango mousse
- Chocolate cups with pistachio mousse
- White chocolate cups with white chocolate mousse
- Profiteroles with exotic fruit
- Lemon meringue tarts
- Chocolate brownies
- Marshmallows with chocolate
- Opera cake
- Walnut tarts
- Selection of macaroons
- Moist red velvet cake infused with cherry
- Finger chocolate delice and crunchy praline

Add a little extra love touch

- Honey-glazed gammon served with pineapple sauce
- Roast turkey served with red cranberry sauce
- Roast pork loin served with apple sauce

MASTER CHEF SHOW *(for a minimum of 500 guests)*

	ADDITIONAL PRICE PER PERSON
Chicken taccos or tortilla	€2.00
Beef taccos	€2.50
Chicken gyros served in mini pitta bread	€1.50
Fresh homemade pizza cooked à la minute	€1.00
Slow-roasted prime rib of beef served with a fine herb sauce	€2.80

For food allergen or intolerance advice, please let us know and we will be happy to assist you with your choices, or provide suitable alternative menu items.

The above prices are inclusive of service charge and all other applicable taxes.

THE FINER DETAILS

Wedding planning can be stressful, with every little detail needing to be planned, and even infinitesimal final touches tended to.
With the seemingly bigger tasks – such as choosing the wedding venue and the church, to finding your dream dress, perfecting the seating arrangements, finalising the menu, and much more – monopolising the majority of your attention, finding time to address the finer details can often be difficult.

Enter your dedicated wedding planner – courtesy of the Mediterranean – who will manage the entirety of your wedding day so you don't have to!
From concept to creation, your wedding planner will work with our expert entertainers, photographers, florists, and other service providers in ensuring that every detail of your all-important wedding day is nothing short of perfection.

'LET US ENTERTAIN YOU'

• Soprano singer (two hours)	€450.00
• Saxophonist (two hours)	€450.00
• 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 audio equipment)	€1,450.00
• 2-piece resident band for dinner (up to 200 guests)	€460.00
• DJ	€450.00
• Sound and special effects lighting engineer	€600.00

'LOVE IS THE FLOWER YOU'VE GOT TO LET GROW'

Distinctive floral designs created using fresh, vibrant flowers will inevitably add another dimension of elegance and style to your wedding day. Our in-house florists can create anything for you, from a customised bouquet to an entire wedding theme that will inspire and captivate both you and your guests.
Please note that a minimum of one month's notice is required for customisation.

'HAPPY TIMES COME AND GO BUT THE MEMORIES STAY FOREVER'

With wedding photography, it's all about capturing moments. From spontaneous, natural moments, to thoughtful, curated poses befitting a bridal magazine, a professional wedding photographer is skilled at capturing the flashes of time that – whilst fleeting – will put grins on your family members' faces years later.
A combination of high-end equipment, practiced talent, and a sincere desire to serve you well on your day perfectly positions our professional photographers in successfully documenting and preserving the magic of your wedding.
Prices are available upon request, and calculated according to requirements.

Our gift to you in honour of your special day

It is our honour to offer, with compliments, the following gifts to our newlyweds.

- A bottle of sparkling house wine to be enjoyed 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
- A 10% discount on any spa treatment booked at our Aquum Health Spa
- A commemorative wedding gift
- And a 10% discount every time you choose to return to the hotel to celebrate your wedding anniversary

In cases where the total amount payable to the hotel exceeds €25,000, complimentary accommodation for 2 persons is offered at our luxurious 5 - star sister hotel, the Elysium, in Paphos, in a room overlooking the sea. The accommodation is accompanied by a complimentary meal for 2 at the Elysium's Italian Ristorante Bacco or at the Asian fusion O'Shin restaurant.

THE PERFECT FIT FOR YOUR SPECIAL DAY

OUR VENUES

VENUE	RECEPTION (max. capacity)	PRICE (€)	DINNER (max. capacity)	PRICE (€)
Swimming Pool Grounds	3,000	2,000	N/A	N/A
Ionia Hall	1,000	450	100	650
Aegean I	1,500	550	N/A	N/A
Celéste Restaurant	N/A	N/A	300	1,000
Wedding Lawn Pavilion	30	400	N/A	N/A
Wedding Pool Gazebo	50	500	N/A	N/A
Ouzeri tis Myrtos	200	650	N/A	N/A

The above prices are inclusive of service charge and all other applicable taxes.

CORPORATE EVENTS

COCKTAIL SELECTION

Time to Unwind...

With **Local Beverages** (accompanied by a selection of dips and crudities):

- Aperitif
- Beer
- Selected wines
- Ouzo
- Brandy
- Brandy Sour cocktail
- Ouzo Special cocktail
- Chilled fruit juice
- Soft drink
- Still mineral water

PRICE *(per person)*

	1 HOUR	2 HOURS
25(minimum) to 50 guests	€20.00	€28.00
51 to 100 guests	€18.00	€25.00
101 guests and over	€16.00	€23.00

With **International Beverages** (accompanied by a selection of dips and crudities):

- Aperitif
- Spirit
- Whisky
- Selected wines
- Ouzo
- Brandy
- Beer
- Long drink
- Cocktail
- Chilled fruit juice
- Soft drink
- Still and sparkling mineral water

PRICE *(per person)*

	1 HOUR	2 HOURS
25(minimum) to 50 guests	€22.00	€31.00
51 to 100 guests	€20.00	€28.00
101 guests and over	€18.00	€25.00

Kindly note that all brands included in the above international beverage package are imported deluxe brands. Champagnes and imported cognacs are not included.

The above prices are inclusive of service charge and all other applicable taxes.

SELECTION OF GOURMET CANAPES *(minimum 30 pieces per item)*

Make the cocktail reception more glamorous by combining it with your selection of exclusive canapes and small bites.

Cold

Mini mozzarella with black olive tapenade
Smoked salmon rose and salmon rillettes with sour cream
Smoked trout quenelle on brown bread with creamy horseradish
Salmon and feta cheese
Turkey breast with cranberry on pumpernickel rounds
Bresaola on brown ciabatta
Rolled hiromeri with herbed goat's cheese and sundried tomatoes
Brie on rye bread
Fried halloumi with sesame crust on crouton
Rolled asparagus with cream cheese and Parma ham
Fried aubergine bites on brown baguette
Hiromeri roulade with cream cheese
Smoked salmon on brown bread
Mini mozzarella with tomato rings on croutons
Smoked turkey with asparagus
Gorgonzola cheese with poppy seeds
Olive paste with feta cheese on croutons

Price per piece: €1.30

Hot

Tikka masala chicken wings
Beef satay with plum sauce
Fish satay with spicy peanut butter sauce
Vegetable spring rolls
Pourekia with halloumi
Halloumi and tapenade bruschetta
Chicken gyros
Lamb kofta with yoghurt and tahini dip sauce
Koupes with mushrooms
Koupes with mincemeat
Butterfly prawns
Souvlaki in pitta bread
Halloumi in pitta bread
Sheftalia in pitta bread
Chicken kebab glazed with teriyaki sauce
Spicy, creamy prawns rolled in filo pastry
Mini pizzas
Chicken goujonette
Fried mozzarella sticks

Price per piece: €1.50

The above prices are inclusive of service charge and all other applicable taxes.

From the grill

	PRICE PER PIECE
• Chicken souvlaki	€1.70
• Pork souvlaki	€1.70
• Fish souvlaki	€1.30

Show Kitchen

	PRICE PER PIECE
• Homemade pizza cooked à la minute	€1.80
• Beef taccos or tortilla	€2.20
• Chicken taccos or tortilla	€2.00
• Fritto misto (calamari, shrimp and vegetable sticks)	€2.30

Add a little extra touch

Japanese Corner (for up to 300 guests)

	PRICE PER PIECE
• Sushi (combination of salmon, tuna, and prawn)	€1.50
• Maki rolls (combination of salmon, tuna, crab, cucumber, and avocado)	€1.50
• Nigiri (combination of tuna, salmon, seabass, and prawn)	€1.50

Sweet bites

- Chocolate cups with orange mousse
- Chocolate cups with mango mousse
- Chocolate cups with pistachio mousse
- White chocolate cups with white chocolate mousse
- Fresh strawberries dipped in chocolate
- Profiteroles with exotic fruit
- Lemon meringue tarts
- Chocolate brownies
- Marshmallows with chocolate
- Opera cake
- Caramel tartlets
- Selection of macaroons
- Mascarpone vanilla cream with strawberries
- Orange crémeux with catalan cream
- Mini pavlova with fresh fruit salsa
- Finger chocolate delice and crunchy praline
- Moist red velvet cake infused with cherry
- Cheesecake with blackcurrant
- Panna cotta drizzled with strawberry sauce
- Tiramisu

Price per piece: €1.20

Sweet Panorama

	PRICE PER PERSON
• Crepes with a variety of sauces	€3.00
• Chocolate fountain (available with white, milk or dark chocolate with a selection of fresh fruits and marshmallows)	€4.50

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'Thalassa'

Salads

Chicken salad
Mushroom herbed salad
Mixed seafood
Sliced beetroot with coriander vinaigrette
Cherry tomatoes with basil olive oil, black olive rings, spring onion and mozzarella cheese
Baby potato halves with spring onions, peppers and tomatoes
Traditional village salad
Creamy coleslaw and walnuts
Marinated cucumber with yoghurt, dill and smoked salmon
Rocket leaves with dry fruits, pomegranate and parmesan flakes

Selection of freshly baked bread and a variety of different crostinis

Dips and Accompaniments

Feta cubes, taramosalata, tahini and tzatziki

Mirror Displays

Whole poached salmon & poached salmon medallions
Cold cuts garnished with artichokes and cherry tomatoes

Hot Buffet Specialities

Grilled fish with lime and lemon juice, olive oil, tomatoes and black olive rings
Ginger chicken with lime and mustard seeds
Pieces of pork on the spit (souvla) or pork medallions with port wine sauce
Beef medallions with wild mushrooms 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

Creme caramel, jelly, panna cotta
Apple tart, chocolate mousse, chocolate cake
Orange bavaroise, strawberry cake
Cheesecake, baklavadakia, galaktoboureko, fresh fruit display

€34.00 PER PERSON

The above prices are inclusive of service charge and all other applicable taxes.

'Kohili'

Salads

Greek with feta and koulouri bread
Caesar with Parmesan flakes, bacon bits and smoked chicken
Two kinds of marinated mushrooms with fresh coriander and garlic
Marinated roasted bell peppers and artichokes with herb oil and garlic
Tomato, feta, and arugula salad
Apple and celery with yogurt, mayonnaise and roasted walnuts
Rocket with crispy hiromeri, kefalotyri cheese, artichokes, sun-dried tomatoes and pine nuts
Assorted seafood with octopus, mussels, baby shrimps, calamari, crab and avocado drizzled with lemon and olive oil
Sliced potatoes dressed with a horseradish, whole-grain mustard and tarragon-infused creamy sauce
Deep-fried eggplant, and tomatoes dressed with yoghurt and garlic

Selection of freshly baked bread and a variety of different crostinis

Mirror Displays

Smoked and marinated fish platter
Assorted charcuterie with seasonal fruit
Whole poached salmon

Dips and Accompaniments

Feta cubes, taramosalata, tahini, tzatziki and houmous

Dressings

Lemon and olive, mayonnaise, balsamic vinaigrette,
cocktail sauce, olive oil and vinegar

Hot Buffet Specialities

Beef émincé with roquefort sauce and oyster mushrooms
Pork loin with wild and fresh mushroom sauce
Marinated grilled chicken on vegetable ratatouille with lemon-thyme vinaigrette
Pasta in creamy garlic sauce with hiromeri and sun-dried tomatoes
Grilled fish with olive oil and lemon juice
Wild rice with spring onions and fresh coriander
Roasted new potatoes with oregano
Steamed vegetables

Culinary Show Corner

Roast leg of pork with apple sauce
or Roast breast of turkey with cranberry sauce
or Rib Eye of beef with mushroom sauce
or Roast leg of lamb with mint sauce
or Honey-baked gammon with pineapple sauce

Desserts

Doukissa, chocolate espresso mousse
Tiramisu with coffee brûlée
Pistachio cream roll
Strawberry cheesecake
Cream caramel
Petit choux à la crème, panna cotta, apple tart
Cyprus specialities, fresh fruit display

€36.00 PER PERSON

The above prices are inclusive of service charge and all other applicable taxes.

'Ostrakon'

Salads

Chicken Caesar
Village
Tuna salad
Marinated seafood
Artichoke hearts with grilled aubergine and basil olive oil
Antipasti of marinated calamari strips, basil marinated artichokes,
marinated mushrooms, and glazed onions
Potato salad with yoghurt, mayonnaise and pesto
Fried aubergine wedges with tahini and toasted sesame seeds
Beetroot with fresh coriander and garlic
Fattoush with grilled pitta bread
Sliced apples, celery, raisins, yoghurt and mayonnaise
Mediterranean seafood combination

Selection of freshly baked bread and a variety of different crostini

Dips and Accompaniments

Feta cubes, taramosalata, tahini and tzatziki

Dressings

Lemon and olive, mayonnaise, balsamic vinaigrette,
cocktail sauce, olive oil and vinegar

Mirror Displays

Smoked and marinated salmon
Smoked Parma ham
Whole poached salmon

Hot Buffet Specialities

Steamed chicken breast stuffed with goat's cheese and sundried tomatoes,
with orange butter sauce
Herb-basted pork fillets in lime sauce and roasted pine nuts
Mediterranean vegetable ratatouille
Oven roasted potatoes with roasted tomatoes and onions
Salmon fillet with saffron sauce
Pan-seared beef fillet with green peppercorn sauce
Penne with creamy sauce and sun-dried tomatoes
Vegetable rice

Carvery Corner

Roast loin of pork served with apple and gravy sauce
Roasted lamb leg with mint and gravy

Desserts

Crème brûlée, fruit tart, cherry mousse, chocolate cake, cheesecake,
orange mousse, doukissa, selection of cyprus specialities, jelly, fresh fruit display

€40.00 PER PERSON

The above prices are inclusive of service charge and all other applicable taxes.

'Ammos'

Refreshing Salads

Rocket with crispy hiromeri, kefalotyri cheese, cherry tomatoes
and baby artichokes
Marinated mushrooms with fresh coriander and lemon dressing
Tomato, cucumber, red onion, bell peppers and dry mint
Tabbouleh
Tomato and mozzarella cheese
Traditional village salad
Grilled vegetables with balsamic vinaigrette
Apple celery salad flavoured with cinnamon
Octopus with fresh coriander and lemon vinaigrette
Potato salad with horseradish and whole mustard vinaigrette
Beetroot with chopped garlic
Aubergine roll with goat's cheese and pimentos

Dips and Accompaniments

Pine nuts, tahini, tzatziki, tyrokafteri, black olives and green olives

Dressings

Lemon and olive, mayonnaise, balsamic vinaigrette, cocktail sauce, olive oil and vinegar

Mirror Displays

Smoked and marinated salmon
Poached whole salmon
Hiromeri and smoked lountza
Green shell mussels with a herb crust
Prawns pyramid
Sushi and maki selection

Hot Buffet Specialities

Sea bass fillet and red mullet on vegetable ragout, tomato and basil oil
Pan-seared pork medallions on a layer of sautéed baby marrows with grain mustard sauce
Homemade ravioli with spinach and ricotta cheese and a cream cheese sauce
Roasted potatoes with fresh herbs
Fresh seasonal vegetables
Wild rice pilaf
Fillet of chicken breast with creamy sauce
Oven-baked beef tenderloin with wild mushroom sauce
Penne with Mediterranean vegetables in a basil-tomato sauce

Carvery Corner

Honey-glazed gammon with a honey-grain mustard sauce
or Roasted fresh leg of lamb with rosemary sauce
or Roasted leg of pork with apple sauce

Desserts

Chocolate and banana mousse
Pavlova strawberry cake
Pistachio crème brûlée
Lemon baked cheesecake
Cyprus pastries
Panna cotta
Apple chocolate pie
Fresh fruit salad and fresh fruit display
Mille-feuille

€42.00 PER PERSON

The above prices are inclusive of service charge and all other applicable taxes.

'Taste of Cyprus'

Salads

Traditional village
Artichokes with peppers and onions
Cucumber, tomatoes, onion and mint
Mushrooms a la grecque
Marinated seafood with dill and extra virgin olive oil dressing, coriander and onion
Potato salad with onions, celery and parsley
Rocket leaves with spring onion, peppers, mushrooms, radish and feta balls
Zucchini wedges in olive oil and a thyme marinade
Orzo with fried halloumi

Dips and Accompaniments

Tzatziki, taramosalata, tyrokafteri, black Kalamata olives, green olives tsakistes, pickled cauliflower and lemons

Mirror Displays

Stuffed vine leaves
Crudities with tahini dip
Hiromeri with roasted tomatoes in coriander dressing
Marinated fresh sardines with olive oil
Cheese platter with kefalotyri, feta cheese and halloumi

Dressings

Lemon and olive oil, mayonnaise, balsamic vinaigrette, cocktail sauce, olive oil and vinegar

From the Wood-fire oven

Koulouri bread, pitta bread, olive bread, village bread, daktilies, plexoudes

Culinary Show Section

Roast pork leg
Mincemeat loaf stuffed with boiled eggs
Stuffed whole boneless chicken with kefalotyri

From the Flames

Fresh lamb pieces on the spit (souvla)
Traditional moussaka
Smoked pork belly marinated in red wine
Grilled fish fillet with green olive oil, coriander and lemon sauce
Beef stifado stew with red wine and vinegar
Grilled chicken with oregano
Pork kebabs
Grilled village sausage, sheftalia and pork lountza
Aubergine stew gratinated with feta cheese
Roasted village-style potatoes

Traditional Pastry Creations

Daktyla, bourekia, pissies, galaktoboureko, baclava, saraili, folies, rizogalo, mahalepi, anarotourta, glyka tou koutaliou, loucoumia, coconut cake, almond cake, walnut cake and fresh fruit salad

€41.00 PER PERSON

The above prices are applicable if the buffet menus are combined with one of our wedding cocktail proposals (Amber or Blue Diamond). When only a buffet is booked then a supplement of €2.00 per person will be added on the above prices. Also a minimum of 100 guests is required in order to book the above buffet dinner.

Light Working Menu

Open face sandwiches

Smoked salmon roses on baguette
Parma ham with cream cheese
Grilled vegetable rolls on crouton
Cherry tomatoes with feta ball
Rolled grilled chicken fillet on a baguette

Under the heat lamp

Butterfly prawns
Grilled halloumi in pitta bread
Spring rolls
Koupes with mincemeat
Chicken kebab
Pork kebab

Finger sweet bites

Cheesecake with blackcurrant
Panna cotta drizzled with strawberry sauce
Moist red velvet cake infused with cherry
Seasonal Fresh fruits

€26.00 PER PERSON
(minimum 50 guests)

For food allergen or intolerance advice, please let us know and we will be happy to assist you with your choices, or provide suitable alternative menu items.

The above prices are inclusive of service charge and all other applicable taxes.

"YOU DON'T NEED A SILVER FORK TO EAT GOOD FOOD"
— PAUL PRUDHOMME

Inspired by the love of our chefs for the culinary arts and their desire of expressing it with our guests, why not peruse our extensive selection of appetisers, soups, sorbets, main courses, and desserts below in creating a set menu that better suits your tastes and reflects you as a couple?

Kindly note that the price of a three-course set menu (appetiser, main course, and dessert) is determined by the main course selected.

Should you wish to upgrade your menu and extend your selection in creating a four- or five-course set menu, simply choose your preferred soup or sorbet, or both. The additional cost of the soup and/or sorbet will be added to the three-course set menu's price in modifying the overall amount due.

(Minimum 20 guests | Maximum 200 guests)

Appetiser

FROM THE SEA

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

****

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

****

Smoked salmon stuffed with mousse of smoked trout, and served with a horseradish and tomato sauce

****

King prawn salad with a lemon and ginger dressing

FROM THE EARTH

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

****

Mixed rice stuffed vegetables with parsley sauce

****

Artichoke and broad bean salad with vinaigrette of fresh herbs

****

Avocado with fresh vegetables, coriander and cherry vinaigrette

****

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

****

Foie gras terrine with crème brûlée and ice cream, physalis confit and fig jam

****

Pan-seared baby chicken with artichokes and a mustard cream sauce

The above prices are inclusive of service charge and all other applicable taxes.

Soup

Cream of broccoli infused with red pepper oil and cream cheese kernels €3.50

****

Cream of pumpkin soup, with sour cream and coriander oil €4.00

****

Wild mushroom consommé garnished with stuffed vine leaves €4.00

****

Cream of potato and leak soup with toasted almonds €4.00

Sorbet

Lime lemon sorbet infused with fresh mint leaves €2.00

****

Melon and Galliano €2.00

****

Pink champagne €2.00

****

Refreshing exotic fruits €2.00

Main Courses

FROM THE SEA

Oven baked red mullet and silver sea bream fillets, served with
wild baby new potatoes, glazed red beetroot, grilled zucchini
and a vanilla and lemon emulsion
€43.00 per person

****

Red mullet with fried spinach, spring onion, and olive puree,
served with ink tagliatelle, and lemon and olive oil sauce
€46.00 per person

****

Fillet of salmon with lemon and butter sauce, served with
mini vegetable ratatouille and fresh boiled parsley-infused potatoes
€48.00 per person

****

Fillet of sea bass with orange, and green peppercorn sauce, served with
puréed potatoes and seasonal vegetables
€50.00 per person

****

Fillets of sole and salmon on a caviar sauce, served with
steamed potatoes and baby spring vegetables
€52.00 per person

The above prices are inclusive of service charge and all other applicable taxes.

FROM THE LAND

Chicken supreme with a light vermouth sauce, served with
puréed potatoes and spring baby vegetables
€40.00 per person

****

Roasted breast of duck with plum sauce,
served with oven-baked potatoes and red cabbage
€42.00 per person

****

Honey and orange marinated wild boar on Port wine sauce,
served with sweet potatoes and organic winter vegetables
€ 49.00 per person

****

Milk-fed baby veal loin with thyme and peppercorn sauce,
served with sweet potatoes and glazed vegetables
€ 53.00 per person

****

Roast rack of lamb infused with thyme,
served on aubergine lasagne, green peas and a celeriac purée
€56.00 per person

****

Fillet of beef with green peppercorn sauce,
served with new potatoes and seasonal vegetables
€58.00 per person

****

Medallions of veal with mushroom sauce
served with vegetable ragout and new potatoes
€62.00 per person

Dessert

White chocolate mousse drizzled with orange sauce

****

Crumbled chocolate mousse served with wild berries salsa

****

Apple tart with vanilla ice cream

****

Strawberry cake served with strawberry tartare

****

Chocolate cake with wild berries

****

White chocolate bavarois with raspberries and red berry coulis

****

Chocolate tart garnished with orange slices

****

Nougatine parfait with caramel sauce

****

Orange and chocolate terrine, served with strawberry coulis

****

Chocolate cake with pecans and walnuts marinated in cherry brandy

****

Refreshing lime bavarois with citrus sauce

****

Walnut tart with baklava and vanilla ice cream

The above prices are inclusive of service charge and all other applicable taxes.

(for minimum 20 guests and maximum 100 guests)

Delicatessen plate with Stilton, Provolone, Brie and Scamorza cheeses,
served with crostini sticks
€10.00 per person

****

Assorted green leaves served with feta cheese and kalamata black olives

Tomato and mozzarella salad served with basil olive oil

Tzatziki, taramasalata and tachini dips with grilled pitta bread

Grilled halloumi, grilled village sausage and grilled mushrooms
€12.00 per person

****

Green leaves served with goat's cheese, pomegranate, mango,
dried figs and honey-glazed balsamic vinegar

Mozzarella burrata served with baby rocket leaves, fresh herbs
cherry tomatoes, dried fruit and a fresh basil-pesto dressing

Ravioli stuffed with ricotta cheese and sundried tomatoes

Aubergines with tomatoes and mozzarella Parmigiana-style

Grilled octopus drizzled with extra virgin olive oil and fresh lemon

Grilled calamari marinated with chilli, garlic and black pepper
€14.00 per person

For food allergen or intolerance advice, please let us know and we will be happy
to assist you with your choices, or provide suitable alternative menu items.

The above prices are inclusive of service charge and all other applicable taxes.

"LET US CELEBRATE THE OCCASION WITH WINE AND SWEET WORDS"
— PLAUTUS

Collaboratively crafted by our Sommerlier and Executive Chef

Our Sommelier will be happy to assist you in perfectly matching the food dishes selected with the best wine choice accordingly, resulting in order to maske your culinary experience truly memorable.

	ORDINARY	SELECTED
• ¼ bottle of Cyprus wine or 1 local beer or 1 soft drink and ½ bottle of local mineral water	€6.00	€9.00
• ½ bottle of Cyprus wine or 2 local beers or 2 soft drinks and ½ bottle of local mineral water	€9.00	€12.00
• Unlimited quantity of Cyprus wine, beers, soft drinks and mineral water	€13.50	€16.00
• Selection of local digestives, including Filfar orange Liqueur, Nama liqueur, Commandaria, brandy and Zivania (4cl per person)	€6.00	N/A
• Freshly brewed filter coffee	€2.50	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.

The above prices are inclusive of service charge and all other applicable taxes.

Coffee & Tea Moments

THE BASICS (*per person):*

- Freshly brewed coffee €4.00
- Instant coffee, and decaffeinated coffee
- Selection of teas and infusions
- Orange juice
- Naturally flavoured water (lime/mint)

PICK 'N' MIX *(price per item, per person):*

- Homemade biscuits and dry cakes €2.00
- Fresh orange juice
- Chocolate brownies
- Dried fruit
- Muffins

- Mini croissants and Danish pastries €3.00
- Selection of 2 savoury pastries (sausage, spinach, cheese, and olive pies)
- Energy bars
- Yoghurt (light and fruity)
- Mini dark, milk, and white chocolates
- Chocolate bite-sized wafer cookies
- Mixed candy bowl, honey, and hazelnut popcorn
- Brioche with chocolate-hazelnut spread

- Sliced seasonal fruit platter €4.00
- Chilled vegetable shooters with dips
- Fresh fruit skewers
- Cold finger sandwiches (2 per person | selection of smoked salmon, chicken and tomato, roast beef and remoulade, shrimps and avocado, and halloumi chesse with mint)
- Gluten-free cake
- Mini chocolates with stevia

Supplement for running coffee break:

Half day (3 - 5 hours)	€3.00 per person
Full day (5 - 8 hours)	€5.00 per person

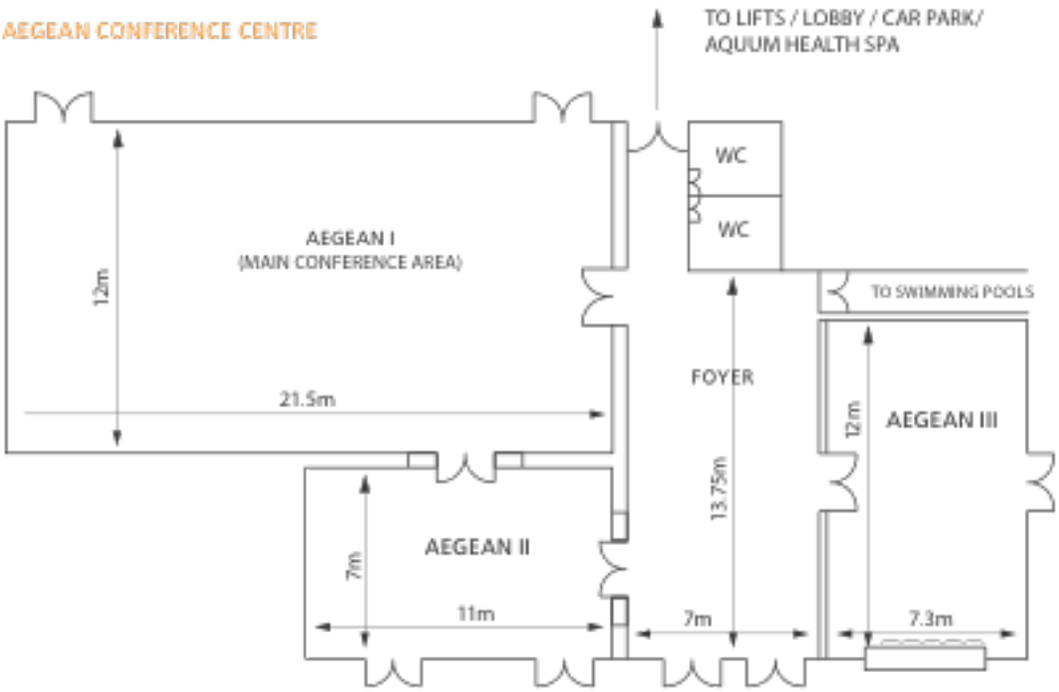
The above prices are inclusive of service charge and all other applicable taxes.

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	87.6m^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	1.500 pax	2.500 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)	€315.00	€380.00	€200.00	€200.00	€200.00	€200.00

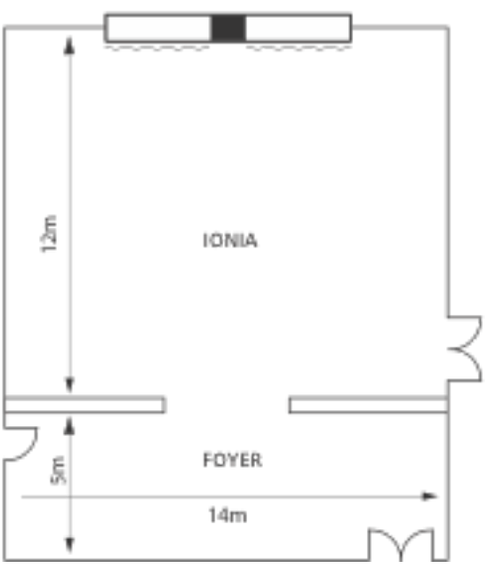
* Half day use of venues and rental charges only apply when other services are used.
In all other cases, the full day charge applies.

The above prices are inclusive of service charge and all other applicable taxes.

AEGEAN CONFERENCE CENTRE



IONIA HALL



KARAVI SYNDICATE ROOM

The following equipment may be provided upon request with our compliments:

- 1 Laser pointer
- 1 Podium/lectern stand
- 2 Flipcharts with pad and markers
- Extra pad for flipchart (x25 pages)
- 1 Dry wipe whiteboard
- 1 Screen (1.5m x 1.2m)
- 1 Screen (2m x 1.5m)
- 1 P.A. acoustic system with 2 speakers and 1 microphone
- 1 P.A. acoustic system with 4 speakers (up to 12 channels)
- 1 Set of 2 speakers
- 1 Floor-standing wired microphone
- 1 Table-wired microphone
- 1 Wireless microphone
- 1 Lapel microphone system
- 1 DVD player
- 1 CD player
- 1 LCD Video and Data Projector

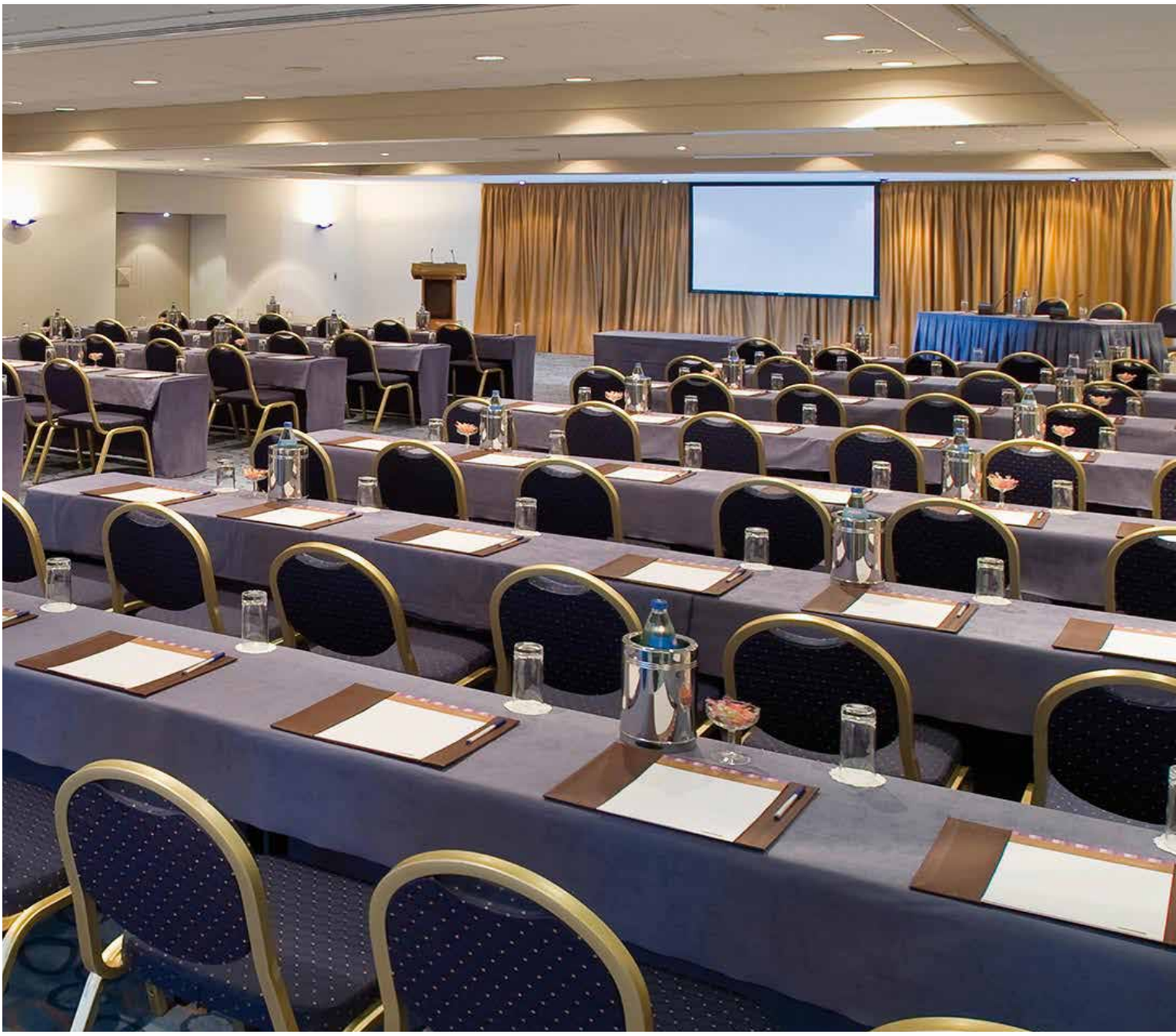
EQUIPMENT AT A CHARGE	Per Day
• 32" LCD TV Unit	€90.00
• 42" LCD TV Unit	€90.00
• Portable computer (laptop)	€100.00
• ISDN line in Conference Room (includes installation and connection calls)	€180.00
• ADSL line in Conference Room	€260.00

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

The above prices are inclusive of service charge and all other applicable taxes.



Guests Numbers:

• Should the function last more than one day, with the number of guests varying, please attach itinerary programme.
• The customer should notify the hotel in writing with the names of the persons authorised to sign for any 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 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 a 5% deviation: e.g. if the final confirmed number is 200 guests, the minimum amount of participants to be charged will be 190 guests. The hotel will be obliged to be prepared for 210 guests. Still, all participants over and above the final number will be charged.
• A pro forma invoice based on the figures given three weeks prior will be forwarded to you two weeks prior to the event.
• A meeting will be arranged one week prior to the event with our Banqueting Manager to re-check and finalise all details.

Food and Beverage Consumption Policy:

No wines, spirits, food or any other beverage may be brought into the hotel or its grounds by (or on behalf) of the client or indeed any guests for consumption within the hotel premises.

Entertainment:

• The Mediterranean Beach Hotel will only take responsibility for entertainment if our Banqueting Manager has booked it.
• Any other arrangements are to be 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.

Substitutes and 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.

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.

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:
-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, in order to prevent or terminate unacceptable noise or behaviour, if necessary.
• Confetti in and around the gardens of the hotel is not permitted.
• Any kind of fireworks in the indoor areas or restaurants is not permitted.
• Smoking is not permitted in any of the indoor areas of the hotel.

Licensing:

• Where the function involves the performance of literary, dramatic, or musical works and/or the playing or showing of copyrighted sound-recorded 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 in cases of 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 audio-visual 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 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 case any of the above terms and conditions are unfulfilled by the Client, 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 Beach Hotel will only take responsibility for services booked or 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.

Client:	*Country:*
Transportation	Cyprus
• Sixt Rent a Car	
Accountancy	Cyprus
• KPMG	Cyprus
• PKF Savvides	
Consultancy	Cyprus
• SELK-CIBA	Cyprus
• Fraser Mackinlay	
Commercial	
• LIDL	Cyprus
• CTC Argosy	Germany
• Coca Cola	Cyprus
• Malloupas & Papacostas	Cyprus
• Eureka	Cyprus
• Laiko Cosmos	Cyprus
• Vassos Eliades	
Information Technology	Cyprus
• NewCyTech	Cyprus
• Data Protection	Israel
• AMDOCS	Cyprus
• Premier Soft	Cyprus
• Openway Technologies	
Telecommunications	Cyprus
• CYTA	Europe
• International Communication Sciences and Technology Association ICST	
Pharmaceuticals/Medical	Cyprus
• Cyprus Doctors Association	Cyprus
• Limassol Dentist Association	Cyprus
• Pancyprian Organization of People with Kidney Disorders	Cyprus
• Novartis	Cyprus
• Medochemie	Cyprus
• Anti-Cancer Society	Travel

Client:	Country:
Travel	
• Summertimes	European Union
• Attica Holidays	Cyprus
• Top Kinisis	Cyprus
• Knossos Travel	Cyrpus
• Tui	UK
• Amathus	Cyprus
• Travel Plus	Cyprus
Institutions	
• Frederick Institute of Technology	Cyprus
• University of Cyprus	Cyprus
Governmental and Public Sector	
• Ministry of Education	Cyprus
• OELMEK	Cyprus
• National Police	Cyprus
• STEK	Cyprus
• CYHMA	Cyprus
• CYMEPA	Cyprus
• CYS	Cyprus
Banking	
• Bank of Cyprus	Cyprus
• Hellenic Bank	Cyprus
• Cooperative Bank of Limassol	Cyprus
• Central Bank of Cyprus	Cyprus
• Lloyds Bank	Cyprus
Insurance	
• ASBISc Enterprises PLC	Cyprus
• Prime Insurance	Cyprus
• Trust International Limited	Cyprus
Various	
• Cyprus Sommeliers Association	Cyprus
• David Sallon	Cyprus
• Cuba mi Salsa	Cyprus
• L'Oreal	Cyprus
• Bosco	Russia
• Avon	Cyprus
• Kone Elevators	Union
• Linde Gas	Cyrpus
• Rialto Theater	Cyprus
• Booking.com	Cyprus
• Honeywell	Cyprus
• Shisheido	Russia