

EVENTS AT THE ELYSIUM 2022 - 2023



WELCOME TO THE ELYSIUM

Poised above the Mediterranean Sea, and nestled at the core of Paphos' mythological heartland, our five-star hotel is well-versed in the creation of magical memories that last a lifetime. Thanks to our stunning setting, unparalleled experience, and unsurpassed expertise, couples, families, and businesses alike desiring of a plush and palatial location at which to host their all-important event — be it wedding, christening, or professional function — often seek us out, and the pleasure is all ours in delivering their dreams come true. No request is too big and no detail too small, and you are warmly invited to peruse our dedicated banqueting kit, as you allow your imagination to soar.

We look forward to welcoming you!

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DESTINATION

Cyprus is the third largest island in the Mediterranean. It is a blend of traditional charm, modern landmarks and natural beauty. The city of Paphos is located on the South Western coast of Cyprus and its surrounding areas entice eager-to-explore visitors throughout the year. Paphos is included in the official UNESCO list of cultural and natural treasures of the world's heritage for its spectacular ancient remains and it is the perfect start for a trip to the picturesque wine route villages.

DISCOVER THE ELYSIUM

The hotel offers a harmonious blend of luxury, tranquillity and seclusion. The beauty of the colonnades, mosaics, waterfalls and pools are further embellished by a discreet and gracious welcome. The Elysium offers a journey through time. It is and will always be 'A SANCTUARY FOR THE BODY AND SOUL'. The Elysium is a five-star deluxe hotel with a world-class Spa which offers its visitors an entirely unique experience.

LOCATION

The Elysium is situated on the beach, in the historical heartland of the ancient city of Paphos, adjacent to the archaeological site of the Tombs of the Kings. The hotel is only 5 minutes-drive from the picturesque harbour of Paphos, 25 minutes from Paphos International Airport, and 90 minutes from Larnaca International Airport.

ACCOMMODATION

A variety of accommodation is offered ranging from Deluxe Bedrooms with balconies to Cyprian Maisonettes, Royal Studios, Royal Garden Villas with private pools and a selection of Suites making the resort ideal for families and couples of all ages.

DINING

Dining is a key element of the Elysium experience. Six gourmet restaurants showcase a variety of cuisines, including Italian, Japanese, and Cypriot. Each restaurant reflects our Executive Chef's passion for farm-to-table dining, with local ingredients used daily in bringing his culinary creations to life.

CONFERENCE, MEETINGS & EVENTS

The Elysium offers a variety of functional venues to accommodate your events whether it be a conference, Gala dinner, product launch or any other event you have in mind, we are confident to have the venue to suite your needs.

From our larger ballroom to smaller meeting rooms fitted with the technologies required for a seamless event. Our experienced, passionate and dedicated team are on hand to help you plan the perfect event for your company or client. Our unique and classical styled venues settings ensure that your event will have a lasting impact on all your attendees.

Basilica Foyer & Ballroom - Area Break Down

VIBRANT VENUES

Big or small, personal or corporate, from an intimate group of 5 guests up to an elaborate gathering of a few hundred: no matter the size or nature, all of the Elysium's function venues have been vibrantly created to offer you the ultimate in comfort.

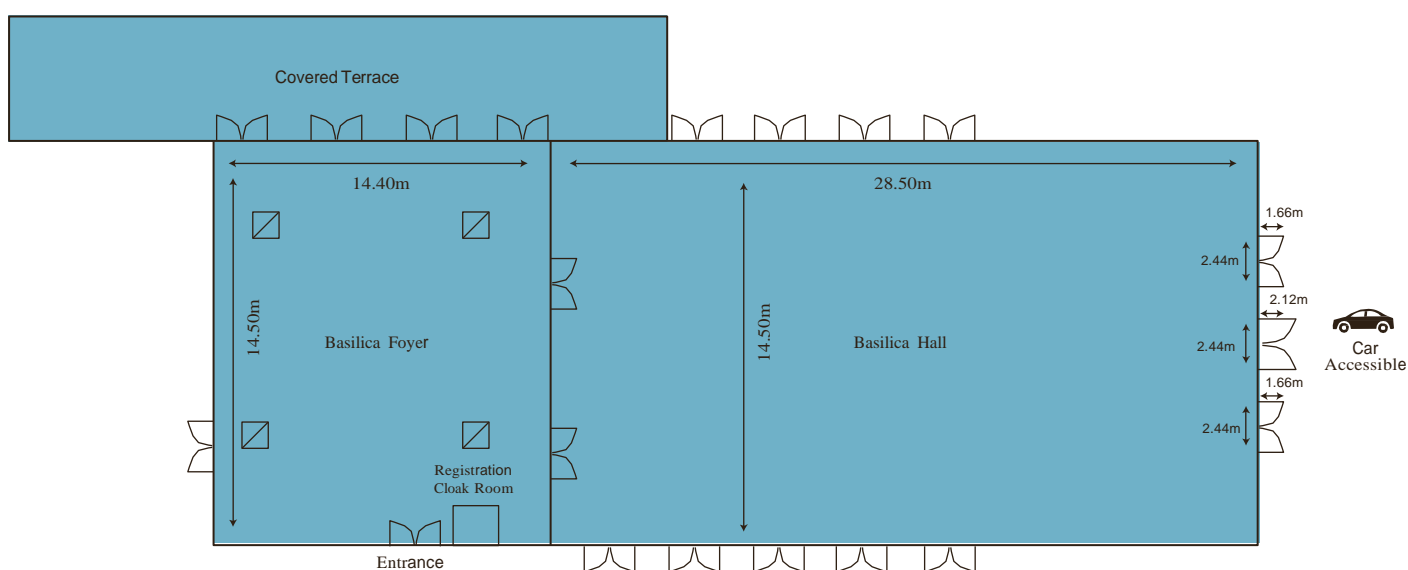
Basilica Foyer & Ballroom

At the Elysium the Ballroom welcomes you with Byzantine elements incorporated in the hall's exceptional design, which resembles an arcade basilica with an old Byzantine tapestry motive woven into the carpet.

The Perfect Place... The Basilica Grand Hall is a spacious pillar-free function hall with a separate entrance. It can be subdivided into three smaller rooms and is ideally suited for any event from banquets, conferences as well as smaller meetings and receptions from 40 – 400 guests or smaller break out rooms.

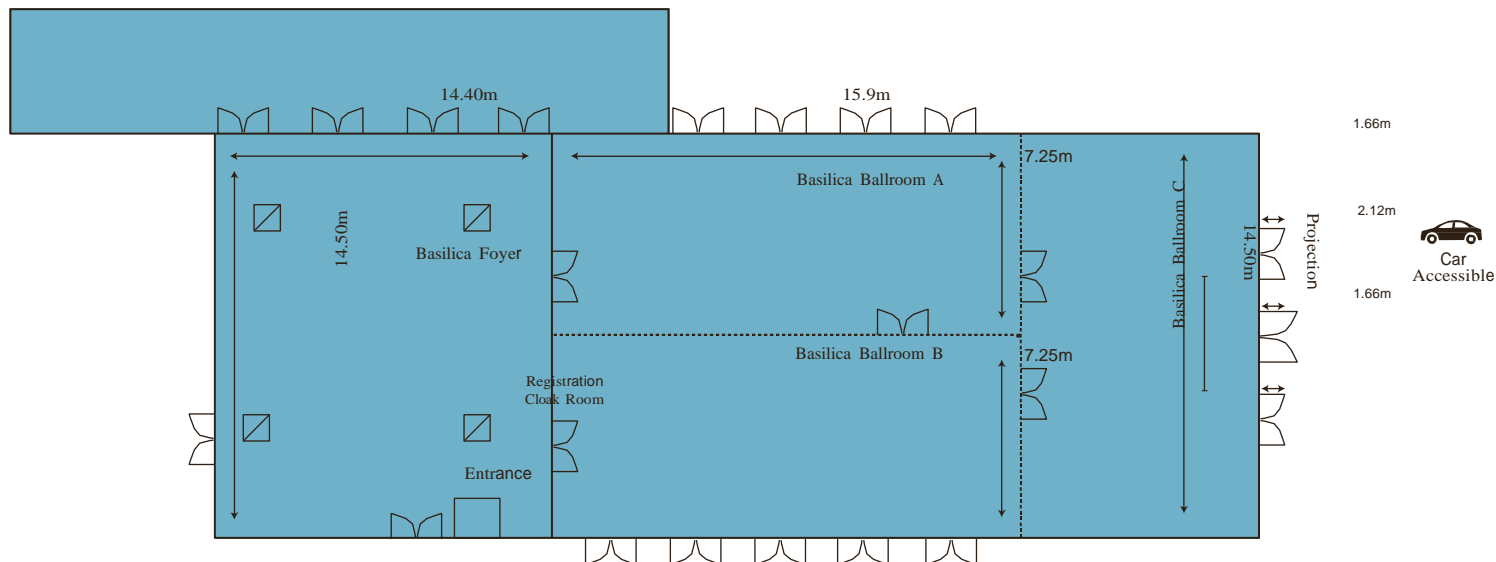
State-of-the-art audio-visual equipment, including lighting shows, can be made available upon request. Attached to the Basilica ballroom is the foyer. This indoor pre function area with its unique characteristics can be used for various activities such as elegant coffee breaks, Registration or gathering area and much more. It has a terrace attached to it.

The Basilica Foyer & Ballroom





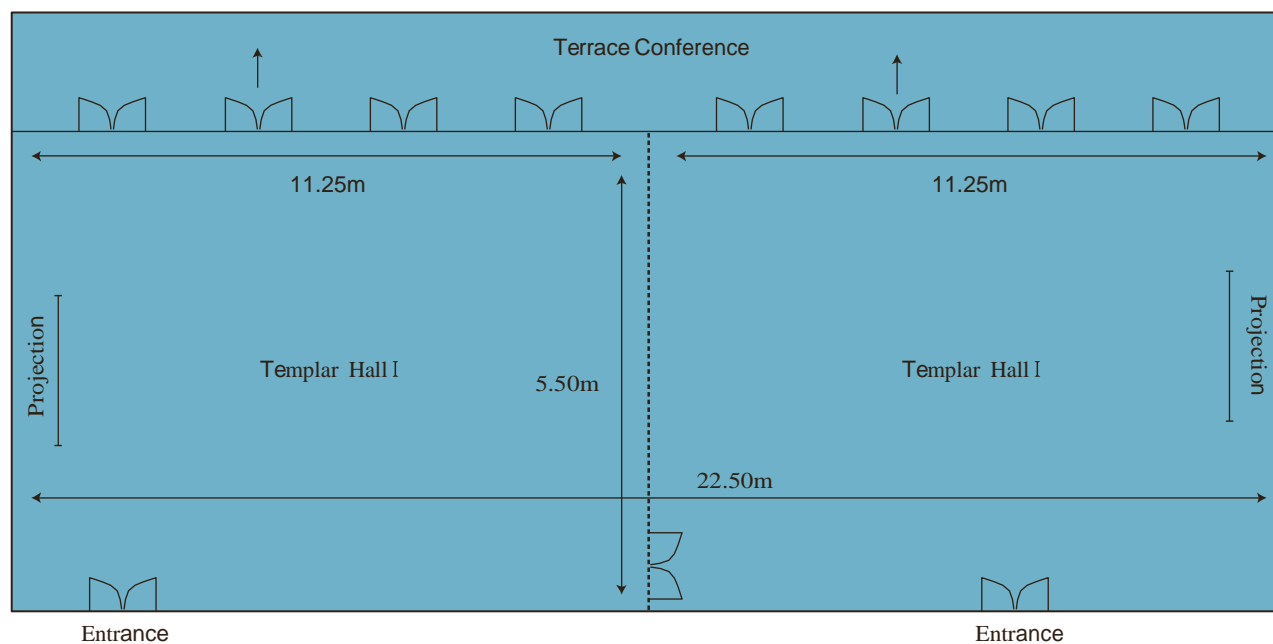
Covered Terrace



Templar Halls

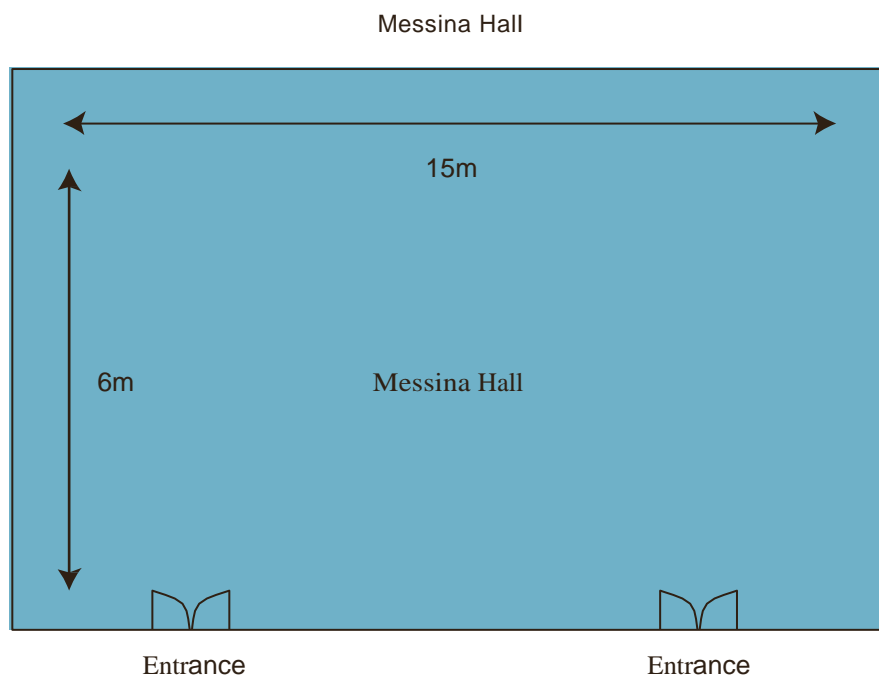
For smaller functions, the Templar Halls 1 & 2 serve as the perfect venues. Whatever the purpose and the size of your function, the meticulous planning of every conceivable detail will ensure a successful and memorable event. These rooms can function as a boardroom, breakout rooms for smaller group sessions of a larger conference or business meeting. This venue can be combined to make one bigger venue and has an adjoining terrace. Each venue has a capacity of up to 40 people theatre style or if both venues are combined can accommodate up to 90.

Templar 1 & 2



Messina Hall

The beauty of this room is the sense of intimacy it delivers with the interior design featuring classical wall arches inset with antique gold mirrors, there is also a panelled effect roof and marble flooring. Whether it is for business or pleasure the Messina Hall offers guests a quality space that fits those whose desire is for a smaller, but still very attractive venue. This venue can be used for a variety of different smaller events.

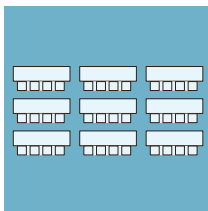


Venue Fees

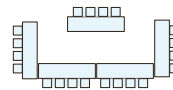
Venue	Venue (full day)	Venue (half day)
Basilica A	€ 850.00	€ 650.00
Basilica B	€ 850.00	€ 650.00
Basilica C	€ 950.00	€ 750.00
Basilica A & B	€ 1,200.00	€ 950.00
Basilica Ballroom	€ 1,500.00	€ 1,250.00
Basilica Foyer	€ 650.00	€ 400.00
Templar Hall	€ 650.00	€ 450.00
Templar 1	€ 450.00	€ 280.00
Templar 2	€ 450.00	€ 280.00
Messina	€ 650.00	€ 450.00

Capacities & Set-ups

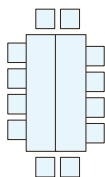
	Basilica Ballroom	Basilica A	Basilica B	Basilica B	Basilica A + B	Basilica Foyer	Templar Hall	Templar I	Templar II	Messina Hall
Area (m ²)	413.25	115.3	115.3	182.7	230.6	208.8	123.7	61.9	61.9	102.75
Dimensions (m)	28.5 x 14.5	15.9 x 7.25	15.9 x 7.25	12.6 x 14.5	15.9 x 14.5	14.5 x 14.4	22.5 x 5.5	11.2 x 5.5	11.2 x 5.5	15 x 6
Ceiling Height (m)	3.9	3.9	3.9	3.9	3.9	N/A	2.3	2.3	2.3	3.6
Theatre set-up (pax)	500	80	80	144	160	N/A	90	40	40	70
Classroom set-up (pax)	210	36	36	84	90	N/A	60	30	30	42
U-Shape set-up (pax)	N/A	44	44	51	54	N/A	58	26	26	28
Boardroom set-up (pax)	N/A	50	50	70	82	N/A	60	32	32	26
Dinner long tables (pax)	380	60	60	100	120	N/A	100	50	50	60
Dinner round tables (pax)	376	50	50	80	90	50	100	50	50	50



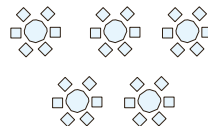
Classroom Style



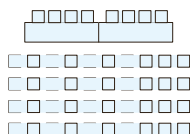
U-Shape Style



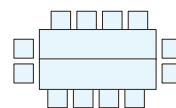
Boardroom Style



Dinner Round



Theatre Style



Dinner Long



FOOD MENUS

Our executive chef with his skilled team of chefs have prepared an inspired authentic selection of menus to suite any event from small to large. A wide range of coffee breaks, cocktail menus, set menus and buffet menus as well as canape selections and much more have been created. Our menus feature authentic recipes showcasing dishes from Cyprus and around the world. Whether you desire a truly traditional Cyprus affair, or would like to sample a more international cuisine, our team will create a bespoke menu that is perfectly aligned with your culinary vision.

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Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

COFFEE BREAKS

A Warm Welcome

Whilst conferences are defined by delegates' devotion to the work at hand, a well-organised coffee break can be just as conducive to professional progress as sitting in a working session, due to it offering rest, revitalisation, and an opportunity for a little networking. From cold, refreshing juices, and freshly brewed aromatic coffee, to sinfully delicious pastries, these seven special menus have been designed to cater to even the most discerning of palates, and will ensure a welcome break time and time again.

Good Morning Coffee Break

Freshly brewed coffee Instant
and decaffeinated coffee
Selection of teas and infusions
€5.50 per person

The Classic

Freshly brewed coffee Instant and
decaffeinated coffee Selection of
teas and infusions Freshly squeezed
orange juice Assortment of home-
made biscuits
€8.00 per person

Mediterranean

Cassis and fresh fruit juices Selection of
baklava and Cypriot delights Dates and
dried fruits
Freshly brewed coffee Instant
and decaffeinated coffee
Selection of teas and infusions
€10.00 per person

La Viennoiserie

Freshly brewed coffee Instant
and decaffeinated coffee
Selection of teas and infusions
Freshly squeezed orange juice
Freshly baked home-made Danish pastries & Croissants
Savoury pumpkin & rosemary muffins
€10.00 per person

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Eleveneses

“Power shot” detox juice (fresh carrot, ginger, apple)

Freshly squeezed orange juice

Freshly brewed coffee Instant

and decaffeinated coffee

Selection of teas and infusions

Sliced seasonal fruit

Natural yoghurt with forest fruit berry compote

Marinated olives and crudités

€12.50 per person

Snack Time

Freshly brewed coffee Instant and

decaffeinated coffee Selection of

teas and infusions Freshly

squeezed orange juice Soft drinks

and chilled fruit juices

Selection of delicious sandwiches: Smoked

salmon with horseradish cream Chicken with

gem lettuce and Caesar dressing Prosciutto

with grilled melon

Whipped goats cheese with pickled beetroot

Turkey and smoked bacon sausage rolls

Pea mousse, with local feta and black olives served in a shot glass

Set lemon posset, with carob granola served in a shot glass

Dark chocolate valrhona mousse, cinnamon and orange crumble

€20.00 per person

Afternoon Pick Me Up (Healthy)

Seasonal berry ‘pick me up’ shooters

‘Hale to kale’ vegetable shooters

Coconut quinoa and chia seeds with nuts and honey

Lemon and poppy seed drizzle cake

Fig leaf panna cotta and poached strawberries

Freshly brewed coffee Instant

and decaffeinated coffee

Selection of teas and infusions

€15.00 per person

Imported mineral water, still or sparkling

€5.50 per bottle

Local mineral water, still

€4.00 per bottle

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FINGER FOOD

Please select 6 of the below items

€23.00 per person

Cheddar cheese & leek tartlets, red onion chutney (v)
Charred baby aubergine, honey, marjoram, whipped goat's cheese (v)
Wild mushroom arancini, Truffle mayonnaise (v)
Falafels, harissa hummus dip (v) Marinated baby
mozzarella, pesto vine tomatoes (v) Miso cod
Salmon fishcakes, dill & cucumber crème fraiche
Butterfly crusted prawns, Nuoc cham dipping sauce
Thai fish cakes, chili jam
Mirin salmon kebabs
Crisp fish goujons, tartar sauce
Succulent pork belly steamed buns
Black pudding sausage rolls, caramelized apple puree
Mini Galloway beef burger, crumbled feta
Mini Yorkshire puddings, braised oxtail, horseradish cream
Buttermilk spiced Chicken, harissa mayonnaise Chicken
satay, peanut sauce
Mini lamb Kofta, mint yoghurt

Sweet

Craquelin topped choux buns filled with coffee bean cremaux
Cypriot Lemon tart, Italian meringue
White chocolate cookie dough, honeycomb Sesame
sable, praline mousse, caramelised hazelnut
Pistachio Financier, whipped cardamom ganache
White chocolate Cadeaux
Loukoumades with cinnamon syrup

*We suggest 6 items in order to have a good variety for all your guests
Please note that choosing less than 6 items will not affect the price as we will produce
more quantities of the other chosen items in order to be enough per guest.*

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

BOWL FOODS

Minimum 20 guests / Maximum 100 guests

Bowls

Please select 4 of the following:

Garden pea risotto, Cypriot feta, black olives and pea shoots (V)

Seared gnocchi, Pumpkin puree, feta, toasted pumpkin seeds (V)

Braised octopus, aubergine caponata, saffron veloute

Poached fillet of Salmon, mussels, young fennel, samphire Seared sea bass, confit potatoes, pepper compote, lemon beurre blanc Tiger Prawn and chicken Paella

Roast duck, artichoke puree, orange & cardamom reduction

Roast salmon, charred broccoli & almond essence

Rump of lamb, courgette puree, local asparagus, crumbled feta lamb jus

Braised beef, roast shallot, spinach, carrot puree, garlic pomme purée, sauce bordelaise

Chicken drumstick Coq-au-vin, with olive oil pomme purée, young kale

€30.00 per person

8.00 per person additional item

Dessert Bowls

Please select 2 of the following:

Chocolate creux and Pistachio sponge

Fig leaf panna cotta, poached strawberries

Eton mess

Lemon posset, glazed raspberries

Stem ginger crème brûlée, orange shortbread

Passion fruit filled choux croquant

€10.00 per person

€5.00 per person additional item

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

CANAPES MENU

Please select 6 of the below items

€2.40 per piece

Cashel blue 'cones', walnut crumb (v)
Vishiosse pannacotta, truffle & chive (v)
Chilled pea mousse, black olive and feta (v)
Spiced Corn and Cider Fritter (v)
Cured Mackerel, beetroot pickle Compressed
cucumber, whipped tarama & caviar Sesame
crusted tuna, soy gel
Tartare of tuna, crème fraiche, caviar Smoked
salmon terrine, lemon and chive butter Chicken
boudin, bois boudran dressing
Confit Duck Pancake, Sweet Chilli and Lime
Foie Gras terrine, caramelised apple Confit
pork grain mustard, apple puree
Vietnamese Style Chicken, Mango & pickled ginger

Sweet

Gateaux Opera
Macarons (Gluten free)
Mini Black forest
Paris-Brest Cypriot
fruit tartlets
Tiramisu
Red Velvet
Chocolate Pistachio cups

*For the above canapé options, we suggest to select at least 6 different ones
in order to have a good variety per guest*

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

FORMAL PLATED DINING

Please select one starter, one main and one dessert for you entire party to create a 3 course menu or add a sorbet to make a 4 course menu. All dietary requirements will be catered for and an additional vegetarian option will be given once your menu has been selected

Minimum 15 guests / Maximum 150 guests

3 course menu from € 63.00 Per Person

4 course menu from € 67.00 Per Person

Starters

Beetroot

Smoked beetroot carpaccio, burrata, Cypriot orange, micro chard (V)

Asparagus

Asparagus, parmesan pannacotta, truffle dressing, pickled mushrooms (V)

Tomato

Artisan tomatoes, basil, black olive, baked feta (V)

Scallops

Pan roast scallop, cauliflower puree, pickled carrots, anise & orange reduction

Smoked Salmon

Seared smoked salmon, pickled cucumber, whipped cods roe, horseradish granite

Taste of the sea

Ballotine of salmon rolled in soft herbs, crab remoulade, Crisp tempered oyster, miso

Mackerel

Torched mackerel, heritage tomatoes, ciabatta crotons, cucumber flowers, fig pesto

Duck Egg

Crispy duck egg, asparagus, truffle pecorino, and aged coppa

Duck & foie gras

Confit duck & foie gras terrine, caramelised apple, toasted brioche

Beef Bresaola

Carpaccio of Beef Bresaola, celeriac remoulade, salt baked celeriac, truffle honey

Ballotine of Chicken & dates

Ballotine of Chicken, filled with dates and pistachio, endive leaf, apricot chutney

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

Soups

Consommé

Chicken consommé, confit chicken wing, boudin blanc

Vichyssoise soup

Hot vichyssoise soup, ratte potatoes, local leeks

Pea

Pea velouté, soft poached quails' eggs, mint oil

Celeriac

Celeriac soup, pickled mushrooms, shaved truffle

Lobster

Lobster bisque, brandy cream, caviar

Mains

Salmon

Poached fillet of Salmon, moules marinières garniture, young fennel, samphire

Sea bass

Pan seared sea bass, confit potatoes, pepper compote, lemon beurre blanc

Halibut

Roasted fillet of halibut, char grilled artichoke, garden courgettes, parmesan cream

Monkfish

Poached monkfish rolled in black olive powder, bolletti bean & summer vegetable minestrone

Cod

Verde crusted cod, nero risotto, aubergine caponata

Rump of lamb

Rump of lamb, olive oil pommes purée, young leeks, salsa Verde, lamb jus

Lamb

Roast rack of lamb, confit shin, courgette puree, local asparagus, lamb jus

Beef

Pan roast fillet of beef, roast shallot, spinach, carrot puree, garlic pommes purée, sauce bordelaise

Chicken

The Elysium Coq-au-vin, with olive oil pommes purée, young kale

Pork

Crisp belly of pork, malt glazed cheek, caramelised onion & cider purée, potato terrine

Duck

Confit duck leg, braised red cabbage, hassle back potato, lentil duck jus

Gnocchi

Pan roast gnocchi, pumpkin puree, pickled mushrooms, crisp kale, pumpkin seeds (V)

Risotto

Garden pea risotto, feta cheese, black olives and pea shoots (V)

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

Sorbets

Cherry
Mango & passion fruit
Strawberry
Sweet melon
Grapefruit

Desserts

Strawberry
Strawberry cremeux, poached strawberries, fennel meringue shards, strawberry sorbet

Chocolate
Valrhona Chocolate fondant, garden bay leaf ice cream, salted caramel

Panna cotta
Fig leaf panna cotta, poached strawberries, candied kumquats

Pistachio
Moist pistachio cake, raspberries, white chocolate granite

Lemon
Lemon posset, pistachio 'sponge', basil sorbet

Pear
Pear & star anise tatin, pear William ice cream

Brownie
Dark chocolate brownie, bailey's mousse, Madagascan vanilla ice cream

Parfait
Raspberry parfait, roasted butter granola, carob syrup, yoghurt macaroon

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

FORMAL PLATED DINNER MENU FOR VEGAN & GLUTEN FREE GUESTS

3 course menu from € 64.00 Per Person

Starters

Beetroot

Smoked beetroot carpaccio, Cypriot orange, micro chard, Fig pesto

Melon

Salad of grilled melon, with mint, basil and garden leaves

Asparagus

Warm asparagus, shaved breakfast radish, truffle dressing

Greek salad

Crisp garden leaves, marinated village olives, vine tomatoes, oregano dressed tofu

Main

Cauliflower 'Steak'

Roast cauliflower steak, olive oil pommes purée, young kale, salsa verde

Risotto

Garden pea risotto, black olives and pea shoots

Gnocchi

Pan roast gnocchi, pumpkin puree, pickled mushrooms, crisp kale, pumpkin seeds

Thai green curry

Thai green tofu curry, young corn, local courgette, lemongrass, steamed rice

Desserts

Strawberry

Strawberry cremeux, poached strawberries, fennel biscotti, strawberry sorbet

Chocolate

Whipped chocolate mousse, caramelised mango, candied hazelnuts, passion fruit granite

Coconut

Coconut & almond panna cotta, pumpkin confit, glazed blueberries

Lemon

Lemon posset, pistachio 'sponge', basil sorbet

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HOT FORK BUFFETS

Minimum 65 guests

APOLLO MENU

€64.00 Per Person

Cold selection

Seared Smoked salmon, pickled cucumber, shaved asparagus, garden radish
Traditional village salad with marinated feta cheese
Potato salad with pickled red onion, garden peas, soft hen's egg, shaved parmesan
Chickpea salad, baby spinach, compressed cucumber, preserved lemon & mustard seeds
Shrimp salad with avocado, charred corn, Mary rose sauce
Mediterranean seafood salad with black olives
Roasted carrot crush, baked feta, carob syrup & toasted hazelnuts
Caesar salad with rocket, crisp Parma ham & Parmesan shavings
"Caprese" Salad with vine-ripe tomato & mozzarella
Roasted garden aubergines, with tahini & parsley
Selection of mixed garden greens, shaved fennel, orange & pomegranate
Selection of dressings & condiments
Cypriot dips: tahini, tarama, tzatziki
Mixed pickled vegetables, red cabbage & fennel

Hot specialities

Roasted chicken breast, pearl onions, mushrooms, tarragon, sauce chasseur
Confit duck, lentils, coriander, orange and honey dressing Medallions of pork,
caramelized apple, grain mustard jus
Braised beef shin, honey roast parsnips & heritage carrots
Grilled salmon with braised fennel & saffron cream sauce
Roasted young potatoes with butter & local herbs
Baked truffle 'Mac n Cheese' parsley & parmesan crumb (V)
Seasonal garden vegetables (V), Basmati rice (V)

Carving station

Roast shoulder of lamb, Roasted leg of pork
Selection of mustards, applesauce, red wine sauce & mint sauce

Desserts

Cyprus sweets, Mango & Coconut shots, White Chocolate Gateau, Salted caramel & dark chocolate cake,
Pistachio & White chocolate Entremets, Blueberry cheesecake, Tiramisu, Fruit tarts, Seasonal fruit,
Chocolate fountain with fruit skewers, and Platter with local & international cheeses

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DIONYSUS MENU

€ 69.00 Per Person

Cold selection

Teriyaki glazed fillet of salmon, bok choy & sesame
Smoked & marinated salmon with mustard dill sauce
Italian seafood salad with shredded fennel
Potato salad with pickled red onion, garden peas, soft hen's egg, shaved parmesan
Pasta salad with roasted peppers, pumpkin, pesto Shrimp
salad with avocado, charred corn, Mary rose sauce Char
grilled zucchini, preserved lemon, samphire & pecorino
Roasted Aubergines, watercress, herb yoghurt, shaved radish
Cyprus village salad with feta cheese & oregano
Selection of mixed garden greens, fennel, orange & pomegranate
Selection of dressings & condiments
Cypriot dips: tahini, tarama, tzatziki
Mixed pickled vegetables, red cabbage & fennel

Cold cuts & Cheese table

Antipasti with International cold cuts Bressaola, Coppa, Salami, Prosciutto di Parma
Platter with local & international cheeses, Cyprus honey, chutneys & crackers

Hot specialities

Chicken piccata with vine-ripe tomato, Kalamata olive confit & basil
Grilled medallions of beef fillet, pancetta, mushrooms, parsley, sauce bourguignon
Rack of lamb, mountain herb crust, oregano, black olive & tomato jus
Slow cooked pork, crushed baby potatoes, grain mustard sauce
Poached cod, Shellfish bisque, samphire
Roasted Mediterranean vegetables, aged balsamic & baked feta (V)
Mediterranean vegetable lasagne with mascarpone sauce (V)
"Lyonnaise" potatoes with caramelized onions (V)
Steamed rice with herbs (V)

Carving station

Chicken Souvla, Pork loin with thyme & garlic
Selection of mustards, horseradish, red wine sauce & applesauce

Desserts

Selection of Cyprus sweets, Blueberry cheesecake, Raspberry panna cotta, Strawberry & rose terrine,
Selection of macarons, Salted caramel & dark chocolate cake, Apple crumble, Tiramisu,
Doukissa, Fresh fruit salad, Seasonal fresh fruit, Chocolate fountain with fruit skewers

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ARTEMIS MENU

€ 75.00 Per Person

Cold selection

Whole poached salmon "Bellevue"
Chicken and wild mushroom terrine, pear & saffron chutney
Carpaccio of beef, rocket, pecorino, truffle emulsion Smoked
& marinated salmon with condiments
Yellow fin tuna tartar with pickled ginger, wakami & wasabi
Tomato & buffalo mozzarella with peppered rocket & olive oil
Potato salad with pickled red onion, garden peas, soft hen's egg, shaved parmesan
Pasta salad with roasted peppers, pumpkin, pesto
Salad of heritage beetroot, goat's cheese, pickled beetroot, pine nuts
Selection of mixed garden greens, fennel, orange & pomegranate
Selection of dressings & condiments
Cypriot dips: tahini, tarama, tzatziki
Mixed pickled vegetables, red cabbage & fennel

Cold cuts & Cheese table

Antipasti with International cold cuts Bressaola, Coppa, Salami, Prosciutto di Parma
Platter with local & international cheeses, Cyprus honey, chutneys & crackers

Hot specialities

Medallions of Beef fillet, spinach & Portobello mushrooms, grilled asparagus, truffle-madeira jus
Supreme of corn fed chicken, Saffron risotto, gremolata dressing
Lamb cutlets with artichoke pepperade & basil
Roast tenderloin of pork, creamed leeks, roasted garlic jus
Grilled tiger prawns with aromatic olive oil & garlic
Fillet of wild sea bass with roasted fennel, mussel & pernod velouté
Wild mushroom ravioli, truffle velouté, pickled wild mushrooms (V)
Seasonal young vegetables glazed with butter (V)
Boulangere potatoes (V)
Steamed basmati rice (V)

Carving station

Lamb rack of lamb, Roast rib of beef
Selection of mustards, horseradish, red wine sauce & mint sauce

Desserts

Cyprus sweets, Black Forest gâteaux, Salted caramel & dark chocolate cake, Walnut cake, Apple crumble,
Blueberry cheesecake, Lemon posset, white chocolate ganache, Tiramisu, Pistachio & Raspberry entremets
Vanilla crème brûlée, Red velvet cake, Raspberry Eton mess, Fruit tarts, Fruit salad, Seasonal fresh fruit
Chocolate fountain with fruit skewers

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

GRAZING BOARDS

Platters

Minimum 15 guests

Cypriot & Italian cured meats

Selection of the following:

Lountza (local smoked pork loin), Hiromeri (cured local ham), Coppa, Bressaola, Prosciutto with marinated olives, mushroom Koupes, seeded flat breads and Grissini sticks

€16.50 Per Person

Artisan cheeses from Cyprus & around the world

Selection of the following:

Kefalotyri, Anari, Pecorino, Brie, St.Maure with fruit crackers, orchard fruit chutney, grapes and nuts

€16.50 Per Person

Sushi boards

Please make your selection from the below options:

NIGIRI

(Please select 2)

Salmon, Tuna, Sea Bass, Squid, Torched Beef

MAKI

(Please select 3)

Salmon, Tuna, Sea Bass, Yellowtail, Unagi (Eel),
Ebi (Shrimp), Avocado, Cucumber

URAMAKI

(Please select 3)

Crazy Spicy Tuna, Flamed Salmon, California Roll,
Wasabi Beef, Crispy Ebi (Shrimp), Vegetable Tempura

STEAMED BUNS

Filled with slow cooked succulent pork belly

€33.00 Per Person

Afternoon Tea

A selection of beautiful finger sandwiches, warm fruit scones served with clotted cream, jams and a selection of the finest cakes

€38.00 For two

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

TASTING TABLES

Meze Style

Minimum 12 guests

Taste of Cyprus

(All items are served on the table to be shared)

€43.00 Per Person

(LUNCH ONLY)

Starters

Local Dips (Hummus,
tzatziki, tarama) Marinated
olives
Dolmades Octopus
salad Pickled red
cabbage

Main Courses

Lamb kleftiko Grilled
pork sheftalia Village
sausage Chicken
souvlaki
Gopa with tomato and basil
Pourgouri finished with mint
Warm pitta bread

Dessert

Baklava
Fruit plate

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

TASTING TABLES

Meze Style

Minimum 12 guests

Taste of India

(All items are served on the table to be shared)

43.00 Per Person

(LUNCH ONLY)

Starters

Indian carrot and peanut salad

Indian cabbage salad

Kosambari 'pulse' salad

Chickpeas

Roasted tomato and red onion salad

Sweetcorn sundal

Main Courses Beef

rogan josh Chicken

tikka masala

Fish curry in coconut cream

Steamed basmati rice Onion

bharji

Vegetable samosa with sweet mango chutney

Dessert

Gulab jamun parfait

Indian doghnuts

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

MEZE

From the Earth

All items are served on the table to be shared

Minimum number 12 pax

€64.00

Starters

Cypriot village salad
Olives and assorted pickles
Assorted dips (tahini, tarama, tzatziki, hummus, and spicy cheese “Tyrokafteri”)
Marinated rocket with olive oil and fresh lemon juice
Smoked ham “Hiromeri” with “Kefalotyri” cheese
Warm pitta bread

Main Courses Cypriot couscous “Pourgouri” Meat balls

Halloumi cheese ravioli
From our charcoal grill
BBQ-style chicken, marinated with local herbs
Grilled halloumi, smoked pork “lountza”, and sausages from Paphos
Lamb chops marinated with garlic and thyme
Medallions of beef fillet with garlic butter Pork
tenderloin with red wine and coriander
Cyprus-style roasted potatoes
Grilled Mediterranean vegetables

Dessert “Galaktoboureko” custard in
phyllo pastry Baklava
“Daktyla” stuffed pastry with nuts
Orange semolina cake Chocolate
brownies Seasonal fruit tartlets
Candied fruit
Sliced fresh fruit

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

MEZE

From the Sea

All items are served on the table to be shared

Minimum number 12 pax

€71.50

Starters Cypriot village

salad Assorted smoked fish
Olives and assorted pickles

Tuna tartare with citrus and mustard dressing

Assorted dips (tahini, tarama, tzatziki, hummus, and spicy cheese “Tyrokafteri”)

Marinated rocket with olive oil and fresh lemon juice

Warm pitta bread

Main Courses

Whole fish - “Catch of the Day”

Grilled octopus served with olive oil and oregano Grilled

calamari with olive oil and balsamic vinegar Swordfish

medallions with olive oil and lemon dressing Grilled

tiger prawns with garlic and herbs

Cypriot couscous “Pourgouri”

Halloumi cheese ravioli

Cyprus-style roasted potatoes

Grilled Mediterranean vegetables

Dessert “Galaktoboureko” custard in

phyllo pastry Baklava

“Daktyla” stuffed pastry with nuts

Orange semolina cake Chocolate

brownies Seasonal fruit tartlets

Candied fruit

Sliced fresh fruit

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

BBQ MEZE

All items are served on the table to be shared

Minimum number 12 pax

€64.00

Starters

Traditional village salad with marinated feta cheese
Potato salad with crispy bacon and cornichons
Mediterranean seafood salad with black olives
Green asparagus with Italian vinaigrette
Cypriot dips: tahini, tarama, and tzatziki
Mixed pickled vegetables

Main Courses

Medallions of beef fillet with garlic butter
Lamb chops marinated with garlic and thyme
Pork and chicken grilled on the spit
Grilled halloumi cheese and smoked pork "Lountza"
Paphos sausages
Caul fat-wrapped "Sheftalies" sausages
Seafood kebabs with lemon and herbs
Cyprus-style roasted potatoes
Grilled Mediterranean vegetables

Dessert

"Daktyla" stuffed pastry with nuts
Brownies with pecan nuts
Selection of seasonal fruit
Seasonal fruit tartlets
Profiteroles
Baklava

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

LIVE COOKING STATIONS

*The below are options to enhance your buffet
or cocktail reception menu.*

Minimum 45 guests

Pasta bar

Fine durum wheat pasta, with a choice mushroom & truffle / smoked salmon,
dill & crème fraîche / pancetta & onion (Please select two sauces in advance)

€ 9.00 per Person

Risotto

Creamy aged parmesan risotto, served in a whole parmesan finished
with a choice of basil pesto, pickled mushrooms
or crispy parmesan bread crumbs

€ 9.00 per Person

Paella

Seafood and chicken paella, finished with Spanish chorizo

€ 9.00 per Person

Gyros

Succulent Cypriot gyros, tzatziki and mini pitta

€ 7.00 per Person

Loukoumades

Hot loukoumades, finished with a selection of flavoured syrups and topping

€ 4.50 per Person

Ice cream

A selection of ice creams, finished with coulis, nuts and sprinkles

€ 7.00 per Person

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

NETWORKING SUPPER

Perfect for all networking events; a combination of four cold canapés to be served as introduction, a selection of three hot bowl foods to circulate whilst networking and two dessert bowls for the finishing touch. Designed to be eaten whilst standing.

Minimum 20 guests / Maximum 100 guests

€ 31.00 per Person

Cold canapés

Please select 4 of the following: Cashel blue 'cones', walnut crumb (V) Vishiosse panna cotta, truffle & chive (V) Chilled pea mousse, black olives and feta (V) Spiced Corn and Cider Fritter (V)
Cured Mackerel, beetroot pickle Compressed cucumber, whipped tarama & caviar Sesame crusted tuna, soy gel
Tartare of tuna, crème fraîche, caviar Smoked salmon terrine, lemon and chive butter Chicken boudin, bois brodran dressing
Confit Duck Pancake, Sweet Chilli and Lime Foie Gras terrine, caramelised apple Confit pork grain mustard, apple puree
Vietnamese Style Chicken, Mango & pickled ginger

Hot bowls

Please select 3 of the following:

Garden pea risotto, Cypriot feta, black olives and pea shoots (V)
Seared gnocchi, Pumpkin puree, feta, toasted pumpkin seeds (V)
Braised octopus, aubergine Caponata, Saffron veloute
Poached fillet of Salmon, mussels, young fennel, samphire Seared sea bass, confit potatoes, pepper compote, lemon beurre blanc Tiger Prawn and chicken Paella
Roast duck, artichoke puree, orange & cardamom reduction
Roast salmon, charred broccoli & almond essence
Rump of lamb, courgette puree, local asparagus, crumbled feta lamb jus
Braised beef, roast shallot, spinach, carrot puree, garlic pomme purée, sauce bordelaise
Chicken drumstick Coq-au-vin, with olive oil pomme purée, young kale

Dessert bowls

Please select 2 of the following:

Chocolate cremeux and Pistachio sponge, Fig leaf panna cotta, poached strawberries Eton mess, Lemon posset, glazed raspberries, Stem ginger crème brûlée, orange shortbread
Passion fruit filled choux croquant

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes



BEVERAGE MENUS

*We have a good selection of beverage package
to accompany your cocktail reception, dinner and after dinner events.*

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Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

LOCAL DRINKS

Selected wines of Cyprus including red, white and rosé
Selected Cyprus brandies • Famed local long drink, Brandy Sour Ouzo and zivania • Local beers
Chilled fruit juices • Soft drinks • Mineral water

Accompaniments:
Selected nuts and assorted crudités

1/2 hour Euro 23 per person
1 hour Euro 33 per person

INTERNATIONAL DRINKS

Selected wines of Cyprus including red, white and rosé
Selected Cyprus brandies • Famed local long drink, Brandy Sour • Ouzo and zivania
Imported aperitifs • Imported spirits and house brands, including vodka, gin, and rum
Beers • Chilled fruit juices • Mineral still and sparkling water
Champagne, cognacs, and deluxe brands are not included

Accompaniments:
Selected nuts and assorted crudités

1/2 hour Euro 33 per person
1 hour Euro 43 per person

CHAMPAGNE RECEPTION

Moët & Chandon • Ruinart • Mandois • Veuve Clicquot
(Guests are invited to choose 2 champagnes from the above selection)
Chilled fresh orange juice • Crème de Cassis • Assorted nuts and crudités

1/2 hour €46.00 per person
1 hour €71.50 per person

SPARKLING WINE RECEPTION

Asti Spumante • Crémant de Bourgogne • Prosecco
Chilled fresh orange juice • Crème de Cassis

1/2 hour Euro 31 per person
1 hour Euro 43 per person

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

DRINK PACKAGES

Select one of the above packages to accompany the meal of your choice

¼ bottle house wine • ¼ bottle mineral water • Coffee

€13.00 per person

½ bottle house wine • ½ bottle mineral water • Coffee

€21.00 per person

1 bottle house wine • ½ bottle mineral water • Coffee

31.00 per person

PIMM'S, MOJITO & CAIPIRINHA BAR

These trendy drinks can be prepared for your cocktail reception to impress your guests!

Accompaniments:

Salted dried nuts, potato crisps, green and black olives, pretzels,
and carrot, cucumber and turnip sticks

€41.00 per litre

EXOTIC & TROPICAL FRUIT PUNCH RECEPTION

A variety of alcoholic and non-alcoholic fruit punch, garnished with fresh seasonal fruit

Accompaniments:

Salted dried nuts, potato crisps, green and black olives, pretzels,
and carrot, cucumber and turnip sticks

1/2 hour €17.50 per person

1 hour €25.00 per person

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

PROSECCO MOMENTS

Prosecco Brut

Lemon-hued with elegant, refined bubbles that form a hearty white froth, the aromas of white flowers, apricot, and herbs abound to create a delicately soft bouquet. The palate is comprised of citrus, orange blossoms, and stone fruits

Prosecco Rosé

A delicate sparkling pink wine made from the Raboso grape, grown in the fertile vineyards of northeast Italy.

Fresh tasting with summer fruit aromas, it is also dry and crisp, making it lively on the palate.

Sparkling Surprise

Let our barman gift you with a delicious, signature Prosecco moment...

€45.00 per bottle

THE COCKTAIL BAR

Impress your event guests with a tasty classic cocktail of your choice from our menu, a bartender and 60 glasses of the chosen cocktails.

Additional cost may apply depending on your chosen cocktails, the final number of guests and the total number of cocktails requested.

€825.00

Please inform us if there are any dietary requirements or allergies that we should know of prior to the event. • Prices inclusive of all taxes

TECHNOLOGY

Professional Perfection

From top of the range projectors and screens, to markers and microphones, we provide you with the equipment you need in order to ensure you maintain your reputation as the ultimate professional.

Miscellaneous Projection Equipment

Audio Systems

Lighting and Technical Services

Entertainment

Equipment at no extra charge

Podium *(one piece)*

Flip chart, pad and markers *(one piece)*

Note pads, pens, candies, tissues *(one piece per candidate)*

Projector *(one piece)* Projection

screen *(one piece)* Wireless

microphone *(two pieces)* Table wired

microphone *(two pieces)*

Optional Extras

Laser pen pointer €5.00

Presentation clicker €16.00

Extra Pad (x25) €10.00

Magnetic flip chart €50.00

Photocopier (paper is charged extra) €170.00

PC/Laptop with Microsoft Office applications €170.00

Direct line in conference room €430.00

Projection Equipment

DVD player €60.00

LCD projector €250.00

LED screen *(Price on request)*

Special lighting system *(Price on request)*

Audio Systems

Table wired microphone *(Price on request)*

Wireless microphone *(Price on request)*

Conference telephone *(Price on request)*



Technical Services

Technical assistance in the meeting room

€250.00 (for 4 hours)

€350.00 (for 8 hours)

Lighting Services

Transform your event and add atmosphere to any function with our creative lighting designs.

The options to illuminate your event with customised colours and patterns, moving heads, party lights, and spotlights for the grand entrance you've always dreamed of are simply endless. Our lighting specialist will take you on a journey through the spectrum covering all elements of your day, from dinner to dancing, and everything between.

Price: On request

ENTERTAINMENT

Whether you choose to have a harp or a string quartet playing at your cocktail reception or a DJ to make your evening special, let us take care of all your entertainment needs.

Live melodies up to two hours from:

All prices are approximate

• Harpist & flute	€ 950.00
• Harpist	€ 750.00
• Bagpiper	€ 450.00
• String Quartet	€ 1500.00
• Saxophone	€ 750.00
• Violin	€ 750.00
• Violin & Guitar	€ 750.00
• Wedding singer from	€ 550.00
• Acoustic guitar & vocals from 1hr	€ 750.00

During the Dinner...

• DJ	€ 450.00
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Our resident DJ will give you a night to remember!

*Choose and personalize the music you wish to hear all night,
from the very first song to the last song of the evening.*

• Traditional Dancing Show (45min)	€ 550.00
• Jazz / Swing Band 4 or 5 piece from	€ 1500.00
• Jazz / Swing Singer from	€ 500.00
• Pop / Wedding Music Band	on request
• Magician (per show)	€ 750.00
• Lighting engineer designs from	€ 750.00
• Caricaturist (up to 2hrs)	€ 250.00
• Photo booth: Party Starter Package <i>(separate brochure available upon request)</i>	€ 650.00
• Photo booth: Party Maker Package <i>(separate brochure available upon request)</i>	€1095.00

*If you have any other entertainment requests,
we will be happy to help source this for your special day*

TERMS & CONDITIONS

Number of people attending your event:

- Please attach a detailed programme should the function last for more than one day with the number of persons attending varying.
- The customer should notify the hotel in writing with the names of the persons authorised to sign for any and all extras not included in the agreement.
- Please provide provisional numbers at the time of booking. The hotel reserves the right to stipulate a minimum number of guests to be charged for the event at this time. Commercial clients will be charged for the contracted numbers of guests, and 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 prior to the event. This number should be no less than the 90% of the first quoted number, other wise the hotel reserves the right to adjust quoted rates accordingly.
- The final charge will be based on this final number with a 5% deviation. For example, if the final confirmed number is 200 persons, the minimum amount of participants to be charged will be 190 persons. The hotel will be obliged to be prepared for 210 persons. However, all participants over and above the final number will be charged.
- A meeting will be arranged with our Events Coordinator one week prior to the event to recheck and finalise all of the details.

Food and Beverage

- No wines, spirits, food or beverage may be brought into the grounds and premises of the hotel by or on behalf of the client or by any guests for consumption within the hotel premises.

Entertainment

- The Elysium assumes responsibility only for services booked/provided by the hotel.
- Any other arrangements are made between the "Client and Company" and are 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 booths 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 up to the following hours:
 - Outdoor venues: 23:00
 - Indoor venues: 00:00

Substitutes/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 any refurbishment requirements.

Payments

- The event must be paid in full 1 week prior to the event date. Any extras must be settled upon departure. Upon confirmation of event a deposit of 20% must be paid to secure the date. 4 weeks prior to the event date 50% should be paid and the remaining 50% to be paid 1 week prior.

TERMS & CONDITIONS

Etiquette

- The hotel reserves the right to judge acceptable levels of noise or behaviour of the client, his or 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 directions as to noise or behaviour.

- Generally, the hotel reserves the right:
 - to exclude or eject any person from the event or the hotel if it reasonably considers such person to be objectionable, and
 - to terminate the contract and stop the event without liability for any refund or compensation, if necessary, to prevent or terminate unacceptable noise or behaviour.

Advertising

- The client shall not use the Elysium's name or trademarks without prior written permission.

Also, if the general public is to be admitted to the function, the client shall always show the material produced with the name of trademarks to the Elysium in advance, for approval.

Signage

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

Licensing

- Where the function involves the performance of literary, dramatic or musical works and/ or the playing or showing of copyrighted sound-recording films, broadcast or 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 Elysium if they fail to obtain such licences or permission.

Liability

- All equipment provided by the hotel has to be returned in the working order as received.

Charges will apply if the client fails to do so.

Deliveries

If you would like to have material delivered for your event, please inform the hotel of the number of expected boxes and of the following details:

- Date of event
- Company name
- Name of on-site contact
- Time of delivery

In case any of the above terms and conditions are not adhered to by the customer, the hotel reserves the right to cancel the whole event, without obligation to return the down payment.

