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A warm welcome creating memories to cherish for a lifetime

When it comes to your wedding day it is one of the most precious and special days in one's life. A wedding at the Elysium 5 star Cyprus hotel is the ultimate event; it is the beginning of a new life together with your partner making this wedding venue the perfect location forgetting married in Cyprus. Here we take pride in creating events as individual and unique as you both are. Whatever the size of the wedding venue -small and intimate or a grand celebration o na largescale. At the Elysium we strive to make your dream a reality. With our extensive range of venues, we can cover all aspects of your wedding from the Church ceremony or civil ceremony to the drinks reception and the dinner and party. We are sure to help you create many magical moments.

We know the wedding day can be stressful so our dedicated wedding coordinator will be with you every step of the way. From the initial planning stage from beginning to end and coordinate throughout your special day so that you won't have to worry about any detail. With years of experience doing weddings at the Elysium we have a full range of services that we can assist with from helping you to select the right menu, venues, create detailed wedding itineraries, provide you with all necessary floor plans for your seating arrangements, help you in arranging the floral and decorators and any other detail you can think of. We are there and we have you covered.

In this brochure, you will find all the information you may need to enable us to help you with the planning of your perfect wedding. We are at your disposal should you require any further clarification.

We look forward to welcoming you!

Cyprus

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.

Location

The Elysium is situated on the beach in the historical heartland of the ancient city of Paphos, next to the historical site of the Tombs of the Kings. It is only a 10 minute drive from the picturesque harbour of Paphos, 25 minutes from Paphos International Airport and 90 minutes from Larnaca International Airport.

The hotel

The Elysium is a multi-awarded, deluxe, five star hotel in Paphos, Cyprus. It boasts a world-class spa, as well as five exquisite restaurants serving the very finest international cuisine has to offer, two exuberant bars and a café. Furthermore, the luxury hotel offers comprehensive wedding and conference facilities including a spacious pillar-free multi-function hall able to accommodate 380 guests. A myriadof exclusive accommodation amenities including lavish rooms, suites and villas as well as overabundant leisure facilities such as indoor, outdoor and exclusive pools, tennis courts, scuba diving and personal training programs. Situated next to the ancient Tombs of the Kings, the Elysium is 'A SANCTUARY FOR THE BODY AND SOUL'. The hotel offers a harmonious blend of luxury, tranquillity and seclusion; colonnades, mosaics, waterfalls and pools form an elegance echoed by a discreet and gracious welcome. Journey through time and discover hidden delights and timeless treasures.

The ELYSIUM hospitality

- Upon arrival at the hotel the bride and groom are offered fruits in the room, flowers and a bottle of house sparkling wine.
- A higher-category upgrade of the Bride and Groom's room than the one booked

(Applies only to Deluxe Bedrooms with Inland or Side Sea view).

- Decoration of the Bride and Groom's bedroom on the wedding night which includes petals in the bathroom and aromatic essential oils in the room.
- One voucher valued at €30.00 per person for the Opium Health Spa for the Bride and Groom (Not applicable on Hair, Make-up and nail treatments)
- Commemorative gift.
- In-room breakfast with sparkling wine on the morning after the wedding.
- One candlelit dinner for two including a bottle of house wine to be enjoyed at any time during the couple's stay, excluding the wedding night (Applicable only to weddings with a minimum of 10 adultguests attending the wedding ceremony and dinner).
- The Elysium hospitality package is offered with the compliments of the hotel provided that the wedding dinner and cocktail reception take place at the hotel

VENUES

The Basilica 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 functionhall with separate entrance. It can be subdivided into three smaller rooms and is ideally suited for weddings as well as smallerreceptions for 15 to 376 guests. State-of-the-art audio-visual equipment, including remote controlled lighting, canbe made available upon request.

The Basilica Foyer

The grand entrance hall. This indoor venue with its unique characteristics is perfect for a small intimate wedding. This venue can be booked for parties up to 50 people. It has an adjoining terrace which can be used on your special day. With the right touches and the pillars in this area this can be perfect for yourspecial day.

The Sea Front Venue

For a perfect seafront setting with unrivalled service and exquisite cuisine, look no further than our exclusive new beach venue. Available for hosting your wedding dinner followed by dancing under the stars the venue offers both rustic Cypriot charm and 5* luxury for your nuptials. Treat your guests to the very best of Cypriot hospitality, dining exclusively on the water's edge with stunning sunset views.

The Mediterraneo Restaurant

Mere steps away from the sea, the very popular open-air Mediterraneo restaurant could be the perfect perfect setting for your wedding reception. An open kitchen and wood en furniture enhances this restaurants ambience, which combines traditional décor with a touch of class. This venue can accommodate up to 120 people seated.

The Orpheus Amphitheatre and Olive Trees

With a view of the Mediterranean Sea our amphitheatre is the perfect setting for your civil ceremony. With its surrounding olive trees this area has a unique and elegant feel. This venue can also be used for the pre-dinner cocktail reception. Ceremony and cocktail for up to 90 people.

VENUES

The Life-Giving-Source Chapel

The intimate chapel is perfect to perform your wedding ceremony it is suited for both Catholic and Anglican ceremonies. The chapel has a capacity of up to 20 people inside and the option for additional seating to be placed outside. For the outside guests they can view the ceremony from a screen that the hotel sets up and PA system in order to hear the whole ceremony.

The Sunset Pier

The location of the pier above the waters of the Mediterranean Sea makes for a breath taking scene especially at sunset to perform your civil wedding ceremony. Standing ceremony and cocktail for up to 20 people.

The Library Terrace

The library terrace with its elevated views over the Mediterranean Sea makes for the perfect setting for cocktail reception, to watch the sun set while sipping on champagne in celebration of the newlywed couple. One of the best spots to watch the sun set, as it darkens an extravagant fireworks display canal so be arranged to be seen from this area to wow your guests.

The 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 goldmirrors, there is also a paneled effect roof and marble flooring. For your special day the Messina Hall offers guests a quality space that fits those whose desire is for a smaller, but still very attractive venue.

The Atrium

The location of the ATRIUM is in the library section of the hotel. This is an indoor venue and offers a nice semi private venue to hold your ceremony or cocktail. Looking at the ATRIUM one can see the different stages of the history of Cyprus thus setting it up as a unique andoneof akindvenue. This area can accommodate a ceremony or cocktail reception for up to 90 people.

VENUE FEES

Ceremonies

VENUE	EVENT TYPE	CAPACITY	REMARKS/INCLUDES
Chapel "Life giving source"	Anglican catholic civil	Up to 30 persons seated indoors additional seating available outdoors	Dressed chairs with white chair covers red or white carpet Ceremonial table with skirting
Orpheus ampitheatre	• Anglican • civil	Up to 90 persons seated outdoors	White wedding gazebo Cushions for the guests to sit on the Amphitheatre stairs Ceremonial table with white skirting red or white carpet
Olive trees	Anglican civil	• Civil Up to 20 persons seated outdoors	Dressed chairs with white chair covers • red or white carpet Ceremonial table with skirting
Atrium	• Civil	Up to 90 persons seated indoors	Dressed chairs with white chair covers • red or white carpet Ceremonial table with skirting

Wedding Cocktail Receptions

VENUE	EVENT TYPE	CAPACITY	REMARKS/INCLUDES
Library Terrace	Outdoor cocktail	Up to 750 persons	
Oprheus Amphitheatre	Outdoor cocktail	Up to 90 persons	Outdoor venue Available throughout the day until 20.30hrs
Olive trees	Outdoor cocktail	Up to 50 persons	Music permitted until 20.30hrs
Atrium	Indoor cocktail	Up to 450 persons	

VENUE FEES

Wedding Dinner Receptions

VENUE	EVENT TYPE	CAPACITY	REMARKS/INCLUDES
The Messina Hall	• Set menu • Meze menu	Up to 50 persons	Indoor venue Dressed chairs with white chair covers • Music permitted until 01.00hrs
The Basilica Foyer	• Meze menu	Up to 50 persons	Indoor venue Dressed chairs with white linen Music permitted until 00.00hrs
The Basilica Ballroom	• Buffet	Up to 384 persons	Indoor venue Dressed chairs with white linen Music permitted until 01.00hrs
The Mediterraneno Tavern	Set menu Meze menu Buffet	Up to 120 persons	Outdoor venue available from 19.00hrs White table linen and rustic chairs included (only existing restaurant furniture to be used) Music permitted until 23.00hrs
The Sunset Pier	• 6 course set menu	Up to 10 persons	Outdoor venue available from 19.00hrs White table linen and dressed chairs with white linen, gazebo, flower arrangement, candles, background music, butler service and a glass of sparkling wine per person included
The Seafront Venue	Specific set menu with live cooking	Up to 40 persons	Outdoor venue available from 19.00hrs Available packages: Shades of blue or rustic charm

The wedding ceremony

Whether you want to have a Civil Ceremony, an Anglican or Catholic Wedding or even a renewal ofvows or blessing, we have all the information you need to make an informed decision for choosing your perfect union.

The details below will help you select the most ideal ceremony.

CIVIL WEDDINGS

The Civil Ceremony is officiated by a person that is authorized by the Civil Council of the Municipality of Paphos. Our Wedding Coordinator will be pleased to make all the arrangements for the booking of the Civil Ceremony. The procedure and the documents required by the Paphos Municipality in order for a marriage to take place in Cyprus are as follows:

- a. Passports
- b. If youare a British national and single, a certificate (affidavit on Letter Headed Paper) is required from a solicitorin your country of origin confirming that you are free to marry. The Affidavit must state your Full Name and Passport Number.
 - This certificate is valid for a 3-month period from the date of issue.
- c. If you are divorced, the original Divorce Certificate is also required and it must be final and absolute. In addition, you must also possess the affidavit mentioned in paragraph (b) above, stating that you are divorced and free to marry.
- d. If you are under 18 years of age, the written consent of your father or guardian is required, which must be certified by a solicitor in your country of origin.
- e. In order for the application to be accepted, both the bride and groom must be present. This cannot be arranged in advance.
 Working days are Monday to Friday and applications are accepted before 10:00 hrs.
- f. The fee for the Civil Marriage: approximately €282.
- g. The Municipality conducts wedding ceremonies at its discretion in public and private venues, in- doors or outdoors, away from the Town Hall, but within the boundaries of its jurisdiction. Each application will be examined on its own merits on the basis of specific criteria. (Venue, obligations of the Municipality, etc.)
- h. The sum of an approximate amount of &350.00 shall be paid as compensation for offering this special service. This sum is due in addition to any fees paid for the marriage ceremony, as they apply at any given time.

CHURCH WEDDINGS

Anglican Ceremony

To arrange your wedding you will need the documents as listed above for the Paphos Municipality. Upon your arrival, you will have to submit your application at the Town Hall and pay their License Fee. The Town Hall will then issue you with 'Form B' for the Church. An appointment will be arranged for you to meet with the Church Coordinator and the Anglican Vicar. You must present your 'Form B' to them at this time. It is also very important to have a photocopy of your witnesses' passports at the interview. This meeting is to finalize all the details for the ceremony. You will then pay the Church fees directly. In order to secure the booking, a non-refundable deposit of $\ensuremath{\epsilon}450.00$ is required to the Church. The total fee is approximately $\ensuremath{\epsilon}800.00$.

Please find the contact details below: Anglican Church Office Telephone: 00357 26 953044 Parish Administrator: 00357 99 212627 E-mail: anglicancofp@cytanet.com.cy www.paphosanglicanchurch.org.cy

CATHOLIC CER EMONY

To arrange your wedding, you will need the documents as listed above for the Paphos Municipality. In addition, you will need to bring your Baptism Certificate (this is requested by the Church). Upon your arrival, you will have to submit your application at the Town Hall and pay the License Fee. Please note that a Civil Ceremony must precede a Catholic Ceremony. An appointment will be arranged for you to meet with the Church Coordinator and the Priest and you will have to present the marriage license this form to them. This meeting is to finalize the details for the ceremony. You will pay the Church fees of approximately €700.00 directly to them.

Please find the contact details below: Catholic Ceremony Mrs Suzie Allen Telephone: 00357 99 613715 www.stpauls-catholic-parish-paphos.com

SYMBOLIC WEDDINGS

A symbolic wedding is a ceremony that has no legal status. That means that there is more flexibility and we can work with you to create a truly personalized service. Couples may choose to have a symbolic wedding because:

- a. You want to do the legal part first with the registrar at the town hall. Then at a later date, have a symbolic wedding with all your guests, as if it was the real thing.
- b. You are getting legally married in a different country, but want your wedding in Cyprus to be as if it was the real thing
- c. You have family and friends in Cyprus who can't attend the legal wedding, so have a second, symbolic wedding largely for their benefit. This means you can incorporate Cypriot tradition if you choose to do so.
- d. You want to renew your vows and reaffirm your love for each other.

Symbolic ceremony fee is from $\ensuremath{\mathfrak{C}}450.00$

Please find the contact details below: Mrs Lorraine Hearth Telephone: 00357 97797406 www.cypruscivilceremonies.com

Food & beverage

Our executive chef with his skilled team of chefs have prepared an inspired authentic selection of menus to suite any wedding from small to large. A wide range of 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. We have a good selection of beverage package to accompany your cocktail reception, dinner and after dinner events

WEDDING CAKES

When it comes to wedding cakes, we can provide you with a masterpiece. Should you have a specific request please contact us in advance with details of your ultimate dream cake.

A wide range can be created, offering you choice sintaste, colorand décor, to meet your personal requirements. Sponge based cakes filled with jam and cream, covered with white fondant and decorated with seasonal fresh flowers from:

YOUR DREAM CAKE

Should you have a specific request please contact us in advance with details of your ultimate dream cake. Our pastry chef will work together with you to ensure all elements are as you imagined, giving you a bespoke wedding cake.

Kindly note that two weeks' notice is required for an order of the above cakes. Our pastry chef will work together with you to ensure all elements areas you imagined, giving you a bespoke wedding cake creation!

SIZE	SERVINGS	PRICE
One - tier	15-30 persons	€150.00 - 210.00
Two - tiers	25-40 persons	€210.00 - 300.00
Three - tiers	40-50 persons	€300.00 - 400.00
Four - tiers	50-90 persons	€400.00 - 500.00
Five - tiers	for more than 100 persons	€500.00 - UP

BEVERAGE PACKAGES

WEDDING COCKTAIL RECEPTION

THE REFRESHING COCKTAIL

A variety of Alcoholic and Non-Alcoholic Fruit Punch, garnished with fresh seasonal fruit

THE PREMIUM COCKTAIL

Selected Cyprus House Wines of Cyprus (white, rosé, red), House Sparkling Wine, Local Beers, Soft Drinks and Local Mineral Water

THE PREMIUM COCKTAIL II

Selected Cyprus House Wines of Cyprus (white, rosé, red), House Sparkling Wine, Selected Local Brandies, Brandy Sour, Ouzo and Zivania, Local Beers, Soft Drinks and Local Mineral Water

ENHANCE YOUR COCKTAIL

WITH A CHOICE OF OUR UNIQUE GIN OR PROSECCO STATIONS.

G&T CREATIONS

MARTIN MILLER'S

Distilled in England, then shipped to Iceland to be diluted with the purest water on Earth, cucumber is the secret botanical and shines through.

Garnished with cucumber swirl and lime.

TANQUERAY 10

A fruitier, lighter profile of Tanqueray with strong grapefruit and chamomile flavors.

Garnished with grapefruit

THE BOTANIST

22 botanicals are used for the creation of this Islay gin, Garnished with thyme and lemon

PROSECCO MOMENTS

PROSECCO BRUT

Lemon-yellow in color with elegant, refined bubbles that form a hearty white froth.

Aromas of white flowers, apricot and herbs 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 fertile vineyards of northeast Italy. It is fresh and fragrant with summer fruit aromas; dry and crisp it is lively on the palate.

THE COCKTAIL BAR

Impress your wedding guests with a tasty cocktail of your choice. Includes 1 type of classic cocktail, a bartender and 60 glasses of cocktails. Additional cost may apply depending on your chosen cocktails and the final number of guests.

BEVERAGE PACKAGES

DINNER RECEPTION

A well-chosen drinks package for the dinner makes a wedding stand out.

CLASSIC 4HRS

House wines, local beers, soft drinks, mineral water

PREMIUM 4HRS

House wines, local beers, soft drinks, mineral water Regularwhisky,vodka, gin,rum

CLASSIC UNTIL FROM 19:00 -00:00 HRS

House wines, local beers, soft drinks, mineral water

PREMIUM UNTIL FROM 19:00 -00:00 HRS

House wines, local beers, soft drinks, mineral water Regularwhisky,vodka, gin,rum

SOMETHING SPARKLING

Prosecco or Champagne

(Luxurious Champagne Menu available upon request)

FOOD MENUS

Cocktail reception

GRAZING BOARDSFINGER FOOD AND CANAPÉS

A Cocktail style is brilliant for a relaxed setting where your guests can move around. The Mediterranean glistening aqua Sea is the perfect backdrop for your celebration.

For your first drinks as man and wife we aim to create a truly exceptional culinary moment, therefore we offer Cocktail reception, which is after ceremony, but before wedding dinner.



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

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

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

FINGER FOOD

Please select 6 of the below items

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.

CANAPÉS MENU

Please select 6 of the below items

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, caviarSmoked salmon terrine, lemonand chive butter
Chicken boudin, bois boudrandressing
Confit Duck Pancake, Sweet Chilli and Lime Foie Gras terrine, caramelised apple
Confit pork grain mustard, apple puree
Vietnamese Style Chicken, Mango & pickled ginger

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

FOOD MENUS

Wedding dinner reception

FORMAL PLATED DINING, VEGAN AND GLUTEN FREE MENUS, TASTING TABLES, FAMILY STYLE TABLE SER VED MEZE, HOT FORK BUFFETS

Elysium Hotel offers three ways to choose your wedding dinner menu for your guests. Whether you desire the ultimate formal plated dining, paired with wines and finished with petit fours and coffee, or you want to embrace global cuisines in a cultural celebration, our venues vary in style allowing you to choose the perfect environment and you can be assured that all our menus offer expertly prepared, fresh and innovative food with unparalleled service.



FORMAL PLATED DINING

Please select one starter, one main and one dessert for your 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

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

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

 $\label{eq:Celeriac} Celeriac \ \ \ celeriac \ \ celeria$

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)

SORBETS

Cherry

Mango & passion fruit S trawberry Sweetmelon 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

FORMAL PLATED DINNER

for vegan & gluten free guests 3 course menu

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

22

TASTING TABLES MEZE STYLE

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

Minimum 12 guests

FROM THE EARTH

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 butterPork tenderloin with red wine and corianderCyprus-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

TASTING TABLES MEZE STYLE

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

Minimum 12 guests

FROM THE SEA

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

TASTING TABLES MEZE STYLE

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

Minimum 12 guests

BBQ MEZE

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 Baklaya

HOT FOR K BUFFETS

Minimum 65 guests

APOLLO MENU

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 SPECIALTIES

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

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

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

HOT FOR K BUFFETS

Minimum 65 guests

DIONYSUS MENU

COLD SELECTION

Teriyaki glazed fillet of salmon, bok choi & 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 herbcrust, oregano, black olive & tomato jus
Slowcooked 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)

Steamedricewithherbs(V)

CARVING STATION

 $\label{thm:chicken} Chicken \ Souvla, \ Pork \ loin \ with \ thyme \ \& \ garlic \\ Selection \ of \ mustards, \ horseradish, \ red \ wine \ sauce \ \& \ applesauce \\$

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

HOT FOR K BUFFETS

Minimum 65 guests

ARTEMIS MENU

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)
Steamedbasmatirice(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 gâteux, 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

PRIVATE DINNER AT THE PIER

6-course special menu

AMUSE BOUCHE

DUCK

Smoked duck breast, Foie gras Ballontine, burnt apple, warm brioche

or

CRAB AND SALMON

Gravdlax of salmon, crab croquet, celeriac

or

ASPARAGUS AND TRUFFLE

White and green asparagus, truffle mousse, pickled mushrooms

SORBET COURSE

ANGUS BEEF

Pan roast fillet of aged angus beef, carrot puree, confit shallot, garlic pomme puree

or

LAMB

Cannon of lamb, braised shin, asparagus, confit tomatoes, lamb jus

or

HALIBUT

Seared Alaskan halibut, poached fine de Claire oyster, spinach, cucumber, champagne & caviar veloute

or

PITHIVIER

Goats cheese pithivier, fondant potato, salt baked beats, radish

CHOCOLATE

Bitter manjari chocolate and almond sphere, praline nougatine and coffee sauce

or

STRAWBERRY

Mascarpone strawberry lime gateaux with lemon kalamanzi curd

Freshly brewed coffee, tea & petit fours

SEAFRONT VENUE

Wedding Receptions at Elysium Sea Front Venue

For a perfect sea front setting with unrivalled service and exquisite cuisine, look no further than our exclusive new beach venue. Available for hosting your wedding dinner followed by dancing under the stars the venue offers both rustic Cypriot charm and 5* luxury for your nuptials.

Treat your guests to the very best of Cypriot hospitality, dining exclusively on the water's edge with stunning sunset views. We know that it's the details that make all the difference and with our tailor made packages, everything you can wish for is included. We've thought of all the small things, so you don't have to. Dance the night away with the sand between your toes or go out with a bang... the perfect ending to a perfect day.

Important notes:

- Menu options only the below for this venue
- The sea front venue will be set up exclusively for your wedding however, access to the water/sand for members of the public cannot be prohibited
- Charges will apply for any rental items that are lost or broken and these will be applied to the couple's account. A list of breakage costs for each itemcanbe suppliedforyour prior notice.

Rentals' delivery fee & venue hire fee applicable



WEDDING RECEPTIONS AT ELYSIUM SEA FRONT VENUE

"RUSTIC CHARM"

FOUR COURSE SHARING STYLE MENU

UNLIMITED CLASSIC BEVERAGES FOR 4 HOURS

(House wines, local beers, soft drinks and mineral water)

DECORATION, FURNITURE, CROCKERY, CUTLERY, GLASSWARE, STATIONERY, FLOWERS AND CANDLES

(Full breakdown of items included is available. Items can be modified upon request)

*Upgrade to a 5 course menu for €10.00 per person
*Upgrade to unlimited premium beverages for €25.00 per person
(Includes standard Rum, vodka, whiskey, gin and sparkling wine)

RUSTIC CHARM DÉCOR, STATIONERY AND FLOWERS:

- Natural colour bistro chair
- · Lace china charger plates
 - Gold detail wine glass
- Embossed green water glass
 - Gold cutlery
 - · Linen sand napkin
 - Rustic wooden table
 - Menu or thank you cards
 - Table number
- 1 large fresh or 2 smaller floral centerpieces using natural style greenery and neutral shade flowers
- Mixed pillar and colored taper candles in gold and glass holders, geometrical shapes with candles and/or single flowers
 - String and foliage on napkin

WEDDING RECEPTIONS AT ELYSIUM SEA FRONT VENUE

"SHADES OF BLUE"

FOUR COURSE SHARING STYLE MENU

UNLIMITED CLASSIC BEVERAGES FOR 4 HOURS

(House wines, local beers, soft drinks and mineral water)

DECORATION, FURNITURE, CROCKERY, CUTLERY, GLASSWARE, STATIONERY, FLOWERS AND CANDLES

(Full breakdown of items included is available. Items can be modified upon request)

*Upgrade to a 5 course menu for €10.00 per person
*Upgrade to unlimited premium beverages for €25.00 per person
(Includes standard Rum, vodka, whiskey, gin and sparkling wine)

SHADES OF BLUE DÉCOR, STATIONERY AND FLOWERS:

- Gold Napoleon chair
- Glass gold rim charger plate
- 'Sintra' Porcelain dinner & bread plates
 - Gold cutlery
 - White napkins & table linen
 - Menu or thank you cards
 - Place cards
 - Embossed blue water glass
 - Gold rim glasses x 2
- Low arrangement with hydrangeas and orchids on gold base
 - 3 x gold vases with hydrangeas
 - Orchids covering length of the table
- 3 x geometrical glass shapes with green moss, orchid and fern leaf
- Monstera leaves and ferns as a table runner beneath flowers and candles
 - •3-5x taper candles on gold candlesticks

(These can be substituted with pillar candles if breeze doesn't allow their use)

- \bullet 2 x pillar candles on gold and glass candle holders
 - •6-10 t-lights in gold and/or clear votives
 - Piece of fern on each plate
 - Glass table number with gold calligraphy
 - Numbers

FULL FLAME BBQ MENU

Served on the table

COLD SELECTION

(Served on sharing platters to the table)

Cypriot dips: Hummus, Tahini, Tarama, Tzatziki, Charred flat breads
Heritage tomatoes, shallots, whipped feta, basil and green olives
Village salad; Cured salmon tatare, sweet melon, gardencucumber
Beef carpaccio, pecorino, pickled mushrooms
Marinated Octopus, garden lemon & Oregano
Beetroot hummus

HOT SPECIALTIES

(Cooked live by our chefs for guests to be served from the grill station)

Slow braised lamb shoulder, rosemary & lemon, roasted garlic
Chicken Souvla, mountain herbs
Roast sea bass, samphire, warm dressing of mussels and cucumber
Squid 'linguine', dill, squid ink cracker
Hassle back Cyprus potato, black olive & beets, orange & carob dressing

DESSERT PLATTERS

(Served on sharing platters to the table)

Selection of Baklava
Valrhona chocolate and sacher cake
Coconut and almond tarte, mango relish
Apricot and mandarin pannacotta, roast kateifi
Pistachio and raspberry lime choux
Seasonal fruits

Freshly Brewed Tea & Filter Coffee Homemade petit fours

OTHER SERVICES

The ELYSIUM photography

Capture these tender moments and remember the emotions that were shared on your wedding day year after year by revisiting your wedding album.

NOTES:

- All photos will be available online the day after the wedding for viewing & ordering.
- Albums need 3 working days to be delivered after receiving the order.
- Video is delivered via online link in about 7 working days.

STANDARD IVORY ALBUM

(Prices may change)

40 Photos in Ivory album (up to 2 hrs. coverage): €750.00 Arriving at venue, Ceremony, Group photos, couple photos, Cake cutting.

50 Photos in Ivory album (up to 3 hrs. coverage): €850.00 Getting ready, arriving at venue, Ceremony, group photos, couple photos, cake cutting.

60 Photos in Ivory album (up to 5 hrs. coverage): €1200.00 Getting ready, arriving at venue, Ceremony, group photos, couple photos, cake cutting, sunset & first dance.

PHOTOS ON USB ONLY

(Prices may change)

40 Photos in Ivory album (up to 2 hrs. coverage): 6650.00

Arriving at venue, Ceremony, Group photos, couple photos, Cake cutting.

50 Photos in Ivory album (up to 3 hrs. coverage): €800.00 Getting ready, arriving at venue, Ceremony, group photos, couple photos, cake cutting.

60 Photos in Ivory album (up to 5 hrs. coverage): €1200.00 Getting ready, arriving at venue, Ceremony, group photos, couple photos, cake cutting, sunset & first dance.

€800.00

OTHER SERVICES

The ELYSIUM photography

VIDEO

(Prices may change)

Video 'A' (up to 2 hrs. coverage): €650.00

Arriving at venue, Ceremony, Group photos, couple photos, Cake cutting.

Edited video approximately 15-20 minutes.

Video 'B' (up to 3 hrs. coverage): Arriving at venue, Ceremony, Group photos, couple photos, Cake cutting. Edited video approximately 15-20 minutes.

all speeches & 3-4 minutes video clip

Video 'C' (up to 5 hrs. coverage): €1200.00
Getting ready, arriving at venue, Ceremony,
group photos, couple photos, cake cutting,
sunset & first dance.
Edited video approximately 15-20 minutes plus

PHOTO & VIDEO PACKAGES

(Prices may change)

Package 1 (up to 2 hrs. coverage): €1900.00

Arriving at venue, Ceremony, Group photos,
couple photos, Cake cutting. Photostory Book

Album 30x23 cm with 60 photos.

All photos on USB. Edited video approximately
15-20 minutes.

Package 2 (up to 3 hrs. coverage): €2100.00

Getting ready, arriving at venue, Ceremony,

Group photos, couple photos, Cake cutting.

Photostory Book Album 30x23 cm with 80

photos.

All photos on USB. Edited video approximately

15-20 minutes.

Package 3 (up to 5 hrs. coverage): €2850.00

Getting ready, arriving at venue, Ceremony, group photos, couple photos, cake cutting, sunset & first dance.

Photostory Book Album 30x23 cm with 100 photos.

All photos on USB. Edited video approximately 15-20 minutes plus all speeches & 3-4 minutes video clip.

VIDEO

(Prices may change)

Upgrade to Photostory book album from standard Ivory album: €450.00 All photos on USB: €550.00 Video clip: €250.00 Sunset: €150.00 Extra hour: €150.00 Drone coverage for 2 hrs: €350.00 Posting of album abroad €90.00 (any custom fees payable by the couple):

OTHER SERVICES

The ELYSIUM flower creations

Flowers make a wedding a personal occasion and we take time with our customers to arrange this element, as we know how important it is for the flowers to complement and enhance all aspects of the day. We can provide flowers to enrich any form of commitment ceremony between two people. Our dedicated florist can create anything from a customized bouquet to an entire wedding theme that will make your dreams a reality. We appreciate that every request for flowers and decoration is going to be unique to each couple and it is for this reason we ask you to contact us for a tailored quote. We will be happy to discuss ideas with you if you need a helping hand and some inspiration or we are ready to receive your plans if you have a vision you need us to bring to life!

For more information please do not hesitate to contact us.

*Some items may incur delivery charges

OTHER SERVICES

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.

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

LIVE MELODIES UP TO TWO HOURS FROM:

Prices upon request

Harpist & flute

Harpist

Bagpiper

String Quartet

Saxophone

Violin

Violin & Guitar

Wedding singer

Acoustic guitar & vocals from 1hr

DURING THE DINNER

Prices upon request

DJ

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)

Jazz / Swing Band 4 or 5 piece from

Jazz/SwingSingerfrom

Pop / Wedding Music Band

Magician (per show)

Lighting engineer designs from

Caricaturist (up to 2hrs)

Photo booth: Party Starter Package

(Separate brochure available upon request)

Photo booth: Party Maker Package

(Separate brochure available upon request)

OTHER SERVICES

Accomodation

The Elysium offers a wide range of rooms and suits which can be booked for your distinguished wedding guests at a special rate. With a suite reserved with the happy couple. Enquiries can be made to help you in selecting the right rooms through our dedicated reservations team.



LEGAL REQUIREMENTS

The following ORIGINAL documents must be brought with you to Cyprus, preferably on your person. The documents need to be either written in or translated into Greek or English:

- 1. VALID PASSPORTS with at least 3 months left to run after the date of travel.
- 2. STATUTORY DECLARATION (Also known as Sworn Affidavit) signed by a solicitor or notary public confirming your marital status, i.e. divorced, widowed or single, and that you are free to marry. This document must be dated, signed and stamped by the issuing solicitor or notary public. A business card should also accompany this document. Such documents are only valid for 3 months maximum prior to the date of the wedding. Ideally, the document should be obtained between 8 and 12 weeks prior to the wedding date. The couple must ensure their validity at the time of application and on the actual wedding date.
- 3. COPIES OF TWO WITNESSES' PASSPORTS (copy of photopage). Witnesses can be provided by the hotel if required.
- 4. DECREE ABSOLUTE (in case of divorce)
- 5. DEATH CERTIFICATE (in case of widow or widower)
- 6. ADOPTION CERTIFICATE (in case of adoption)
- 7. DEED POLL CERTIFICATE (in case of a change of name)
- must be stamped by a solicitor

All UK citizens are required to have an apostille stamp on their documents i.e. affidavits / statutory declarations, divorce certificate, death certificates, deed pols etc. Furthermore the UK requires documents issued in Cyprus (Including marriage certificates) will also require this stamp.

These requirements apply to British passport holders only. All other nationalities must refer to their respective government agencies for accurate information regarding the necessary paperwork.

It is vital that the wedding couples read and understand the Legal Requirements and Documentation section. It is the responsibility of the wedding couple to arrive in Cyprus with the correct original documentation.

WITHOUT THE CORRECT DOCUMENTATION THE WEDDING CEREMONY CANNOT PROCEED

Note: For symbolic ceremonies, blessings, religious ceremonies or renewal of vows the requirements vary so please contact your wedding coordinator for further details.

GENERAL INFORMATION TERMS & CONDITIONS

- 1. The above contract together with the function quotation/ confirmation letter represent the agreement between the Hotel and The Client regarding The Client's chosen Venues and Food and Beverage package for the selected date and reflects the relevant costs for each. A 10% non-refundable booking fee is required as per cancellation policy. In addition, the Hotel can request a non-refundable full prepayment or a non-refundable booking fee of over and above the 10% if the expected revenue as per signed contract is under €5000.
- 2. The Client is regarded as one unit in the communication process. This means that any request or information provided by one person is presumed to have been agreed upon by both parties. The Hotel is not liable for any inconveniences that may arise from actions that have not been previously discussed and/or agreed between the parties.
- 3. Upon signature and receipt of the agreed booking fee monies, the Contract between the Parties is considered to be valid and in effect. Thereafter, the Hotel is under an obligation to provide the agreed upon Venues and Food and Beverage package, for the predetermined fees as set out in the Contract, and to fulfil the listed contractual obligations in a professional manner, in order to plan and execute a successful function for The Client.
- The Client agrees to provide the Hotel with a thorough description of their function plan and itinerary, and to inform the Hotel of any changes that may arise in a timely manner.
- 5. The Client is responsible for providing all relevant, accurate, truthful and complete information necessary for the Hotel to perform or fulfil its contractual obligations. The Client is not to change the date, time or location of the Wedding without first informing the Hotel of their proposed changes, in order to determine the Hotel's availability for the new date/time/location.
- 6. In the event that The Client changes the date of the function, and the Hotel is available to provide its services on that date, the Hotel will make reasonable efforts to transfer the same venue, in-house suppliers, and all other function coordination support to the new date, always subject to availability. Costs/ expenses will remain the same provided the new date is within 6 months of the original one, otherwise the Hotel reserves the right to make necessary adjustments to the costs / expenses previously quoted.

- 7. The Client acknowledges and agrees that the Hotel is not responsible for monitoring the consumption of alcohol by The Client or the function guests and The Client shall indemnify the Hotel for any alcohol-related third-party claims against the Hotel.
- The Client acknowledges that The Client shall have the right to enter the Hotel premises as a licensee only and no relationship of a landlord and tenant is created between the Hotel and The Client.
- 9. The Client acknowledges that the Hotel retains control, possession and management of the Hotel premises and The Client has no right to exclude Hotel personnel from such premises. Hotel personnel reserve the right to enter the Hotel premises at all times, including supplying the services.
- 10. The Client agrees and undertakes:
 - (a) not to use the Hotel premises other than for the function:
 - (b) not to do or permit to be done anything on the Hotel premises which is illegal or which may be or become a nuisance (whether actionable or not), annoyance, inconvenience or disturbance to the Hotel or to any other customers of the Hotel, or any owner or occupier of neighbouring property;
 - (c) to comply with the terms of this agreement and any written instructions or notices from the Hotel, and use reasonable efforts to ensure that any guests or other persons present at the function so comply;
 - (d) not to cause or permit to be caused any damage to the Hotel premises, including any furnishings, equipment or fixtures at the Hotel premises;
 - (e) not to alter, move or interfere with any lighting, heating, power, cabling or other electrical fittings or appliances at the Hotel premises, or install or use additional heating, power, cabling or other electronic fittings or appliances without the prior written consent of the Hotel;
 (f) where The Client is to employ third parties for the decoration of the Hotel premises The Client must leave the
 - decoration of the Hotel premises The Client must leave the Hotel premises in a clean and tidy condition and remove. The Client's decorations, displays and any other Client equipment from the Hotel premises at the end of the function at his own expense;
 - (g) to ensure that all guests leave the Hotel premises by [DATE].

40

Number of people attending your function

- Should the function last more than one day, and the number of persons varies, The Client shall provide the itinerary program.
- The Client should notify the Hotel in writing with the names of the persons authorised to sign for the extra services and charges (not included in the agreement).
- The Client shall provide provisional numbers of attendees at the time of booking. The Hotel reserves the right to agree to a minimum number of attendees to be charged for the function at the time of signing this agreement.
- Final confirmation of the number of participants should be given five (5) days prior to the function. This number should be no less than the 90% of the first quoted number, otherwise the Hotel reserves the right to adjust quoted rates accordingly.
- At least 7 days prior to the function a meeting will be arranged with our Events Coordinator to re-check and finalise all the details.

FOOD AND BEVERAGE

The Client must not use any third party caterers and no wines, spirits, food or beverages may be brought into the grounds and premises of the Hotel by or on behalf of The Client or any guests for consumption within the Hotel premises. Infants under the age of 3 years old may attend the function free of charge. Children under the age of 12 years old enjoy -50% discount of the adult's price. Any person from the age of 12 years old and above is considered to be an adult, for the purpose of determining the price to be paid.

ENTERTAINMENT

- The Hotel assumes responsibility only for services booked/provided by the Hotel.
- Any other arrangements made between "The Client" and any other party are subject to the Hotel's prior approval.
- The Client 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 at its discretion, reserves the right to prevent the entrance to any third party, for reasons relating to the smooth operation of the Hotel. The Client must send any requests to the Hotel for a written approval before they book any musicians or any other type of third-party entertainment.
- Performance times are to be confirmed with the Hotel Management.
- Music levels must remain under the Hotel's control at all times and only during the approved hours.

TERMS OF PAYMENT

- 10% Deposit (non-refundable) upon confirmation and signing of contract
- Another 40% down payment 1 months prior to the function date
- The remaining 50% balance 1 week prior to the function date
- Any extra services during the function must be settled within 24 hours after the function

CANCELLATION POLICY

- The Client is entitled to terminate the Contract at any
 point via written notice to the Hotel. The cancellation will
 take effect only after a written notice has been sent by
 email, which must include an indication of the reasons
 for the cancellation.
- In case of cancellation up to 1 month prior to the function, The Client must pay, in addition to the deposit already paid, 50% of the function cost.
- In the case of cancellation up to 1 week prior to the function, The Client shall be obliged to pay 100% of the function costs (minus the deposit and any other amounts already paid).
- 4. In the case that the function must be canceled due to unforeseen circumstances that include but are not limited to acts of God, fire, strike, and/or extreme weather, the Hotel will consider the circumstances and may, at its absolute discretion, decide to refund the booking fee only.
- 5. In the case that the function must be rescheduled due to unforeseen circumstances that include but are not limited to acts of God, fire, strike, and/or extreme weather, the booking fee and all payments made to date will be considered towards the final balance to become payable on the rescheduled function, in agreement with the Hotel and subject to its availability.

- 6. The Hotel is entitled to terminate the Contract in the event that the Client fails to pay any amount due under this Contract on the due dates for payment, or The Client commits any material breach of this Contract against all summons. In this case, The Client is bound to pay the agreed fees.
- 7. In the case that the Hotel is made privy to new information or changes to agreed circumstances without prior discussion, or any other factors occur that circumvent standard policies of law, this may result in a withdrawal of the Contract. Should the Hotel initiate withdrawal of the Contract, all fees (excluding the non-refundable booking fee) will be returned to The Client.
- 8. If The Client wishes to change the date/ location of the Wedding and the Hotel is unable to provide services, then the Hotel is released from all contractual obligations and shall in no way be held responsible or liable for non-performance. The Client also forfeits all costs for non-compliance with this Contract.
 Notwithstanding any release of the Hotel under this term, the Hotel shall retain all rights to claim payment in the manner stated in this agreement.
- 9. If fulfillment of this Contract or any obligation under this Contract is prevented, restricted, or interfered with by causes beyond either Party's reasonable control (The Force Majeure), and if the Party unable to carry out its obligations gives the other Party prompt written notice of such event, then the obligations of the Party invoking this provision shall be suspended to the extent necessary by such. The term Force Majeure shall include, without limitation, acts of God, fire, explosion, vandalism, storm or other similar occurrence, orders or acts of military or civil authority, or by national emergencies, insurrections, riots, wars, strikes, lockouts, work stoppages, or other labor disputes, or supplier failures.

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 in order to accommodate final numbers or any refurbishment requirements or any change of venues due to weather.

ETIQUETTE

- The Hotel reserves the right to judge acceptable levels of noise or behaviour of The Client, his 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 and behaviour.
- The Client shall ensure that the guests behave in a responsible and safe manner at the function and do not cause a nuisance to the remaining guests of the Hotel.
- 3. The Hotel reserves the right generally:
- To exclude or eject any person from the function or the Hotel if it reasonably considers such person to be objectionable
- To terminate the Contract and stop the function without liability for any refund or compensation, if necessary to prevent or terminate unacceptable noise or behaviour.
- According to legislation smoking is not permitted indoors. A designated outdoor smoking area will be allocated for your function.

ADVERTISING & SIGNAGE

The Client shall not use the Hotel's name or trademarks without prior written permission. Also, if the general public is to be admitted to the function, The Client shall always show the material produced with the name or trademarks to the Hotel in advance, for approval.

The Client may install signs or panels or posters related to the function 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 Hotel if they fail to obtain such licenses or permissions.

LIABILITY

All equipment provided by the Hotel must 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 function, please inform the Hotel of the number of expected boxes and of the following details:

- Date of Function
- Company Name
- Contact name of on-site contact
- Time of delivery

In case any of the above terms and conditions are not adhered to by The Client, the Hotel reserves the right to cancel the whole function, without obligation to return the down payment.

The Hotel is not responsible for transporting any materials delivered to the area where the event will take place. Also, the hotel will not provide any means for transporting them. That is the sole responsibility of the The Client.

SUPPLIER MEALS

As per the Suppliers' Contract Terms, The Client is to provide a meal for all Suppliers on the day of the function. These numbers will be indicated on The Client's final invoice for the function

SUPPLIERS

- 1. The Hotel has an excellent working relationship with event / wedding industry suppliers and has every confidence in their professionalism. Based on preliminary discussions, the Hotel will act as an intermediary and make payments for and in the name of The Client for the in-house suppliers/service providers. The Hotel shall not be a contractual party to the supply/services. The Hotel shall not be liable to The Client for obligations of the supplier/service providers and shall not be liable to the supplier/service providers for the obligations assumed by The Client.
- Should The Client wish to use the services of their own suppliers, the Hotel is happy to accommodate this in some instances. However, the selection and confirmation of any such third-party suppliers is subject to the prior written approval of the Hotel, at the Hotel's absolute discretion. It is The Client's responsibility to provide the Hotel with contact names, telephone numbers and timetables for The Client's own suppliers no less than 2 (two) weeks prior to the Wedding day. However, it must be acknowledged that The Client agrees not to hold the Hotel responsible for the process or outcome of the services provided and any dispute will be between The Client and their own suppliers without any involvement of the Hotel.
- In the unlikely event an in-house supplier cancels prior to the date of the function for reasons beyond their control, the Hotel reserves the right to substitute a new supplier at its discretion, with or without advance notice to The Client.

LIMITATION OF LIABILITY

- 1. The Client agrees that to the fullest extent permitted by law, the Hotel's maximum liability for any claims, breaches, injuries or damages by reason of any act or omission, including breach of this Contract and negligence, shall be limited to the amount of the monies paid by The Client to the Hotel. The Client agrees that, to the fullest extent permitted by law, the Hotel shall not be liable for any claims for punitive damages, consequential damages, emotional distress, mental anguish, lost profit, loss of enjoyment, lost revenues and/or replacement costs.
- The Hotel is not responsible for any defective products or imperfect resources purchased by The Client or provided by suppliers that may negatively impact or affect the Wedding or cause any type of injury or damage. The Client waives any right to pursue any claim, demand or cause of action against the Hotel for such injury or damage.
- 3. The Hotel acts as an intermediary between The Client and the suppliers. The Hotel, therefore, is not liable and cannot be held responsible for any supplier's performance nor for any obligation that is delayed/ not fulfilled and arising from the contracts between The Client and any third parties, including payment delays to the suppliers. The Client agrees to waive any claims, demands or cause of action against the Hotel with respect to the goods or services of supplier or other third party.
- 4. The Hotel is not liable for any delays or irregularities in document processing by The Client or supplier or for any delays or the cancellation of the ceremony caused by the delayed delivery or lack of information and/or incorrect and/or incomplete documents provided by The Client or authorities. The Hotel is not liable for any inconveniences caused by acts of God.

- 5. The Hotel is not responsible for the loss, theft or damage to private belongings of The Client, Wedding guests or suppliers present at the Wedding location on the Wedding day. The Client fully understands and agrees that the Hotel shall not be responsible or held liable in the event that the Hotel is prohibited from providing Wedding day services due to illness, hospitalization, accident, transportation breakdown/ disruption, traffic difficulties, acts of God such as inclement weather including fire, flood, earthquake or other unforeseen natural impediments or human acts, or other causes not in the Hotel's control.
- 6. The Hotel is not liable for the death of, or injury to, The Client or that of The Client's guests, representatives or contractors (including, but not limited to, persons engaged by The Client to provide entertainment or other services) at the Hotel premises.
- 7. The Client shall obtain the Hotel's written approval before using items in the Hotel premises that could create noise, noxious odours or hazardous effects, including but not limited to loud music, smoke or fog machines, water features, dry ice, candles without protection, as well as, before engaging in any activities outside of the reserved Hotel premises.
- The Client shall indemnify, defend and hold harmless the Hotel from any and all suits, costs, damages or proceedings that may arise because of the Client's failure to comply with the obligations of this contract. The Client shall pay all expenses incurred by the Hotel including, but not limited to, legal fees, costs and expenses incurred. The Client shall further indemnify and hold harmless the Hotel and its agents, Officers and Directors from liability for any and all claims, costs, suits and damages, including legal fees arising directly or indirectly out of or in connection with the operation of The Client and from liability for injuries suffered by any person relating to The Client in connection with the obligations of the Client according to this contract. All damages caused by The Client or The Client's guests at the Hotel premises or any other part of the Hotel will be recoverable by The Client.

APPLICABLE FOR WEDDINGS

In order for the wedding to take place at the Hotel

- 1All foreign citizens are required to have an apostille stamp on their documents ie. affidavits / statutory declarations, divorce certificates, death certificates, deed pols etc.). Furthermore, the UK requires that documents issued in Cyprus (including marriage certificate) carry this stamp.
- 2. The wedding cake must be purchased from the Hotel.
- External suppliers are not permitted to operate on the Hotel's premises unless previously agreed upon by the Hotel.
- 4. The proposed Wedding date and time must be communicated to the Hotel before reservations are made with the local Municipality or Church. This will enable the Hotel's wedding coordinator to make all necessary arrangements in a timely manner.
- 5. Only one wedding per day is held on the Hotel grounds.
- 6. Wedding guests not in residence may, subject to prior approval of the Hotel, use the Hotel's leisure facilities i.e. indoor/outdoor swimming pools and adjacent areas for a supplement, subject to availability. The Client shall inform the Hotel prior to the wedding of the intention to use this facility and for how many persons and the Hotel shall inform the Client of its decision.
- In the event that the Wedding ceremony does not take place at the Hotel, the above terms and conditions still apply.
- 8. In the unlikely event of changes made to the Wedding time or date by the church and/or Municipality involved, the Hotel will not be held responsible and will accommodate changes as and where possible. It is The Client's responsibility to ensure they have the correct documentation with them as requested by the Municipality. Though a checking service for overseas weddings is provided within the offered services, ultimately the Hotel agrees to exercise reasonable care and skills by providing all services agreed under the terms of this Contract.

DATA PROTECTION

- Each Party shall, at its own expense, ensure that it complies with and assists the other Party to comply with the requirements of all legislation and regulatory requirements in force from time to time relating to the use of personal data and the privacy of electronic communications and other physical documents.
- 2. The Hotel's privacy policy is available in its website.



