



"AT LORDOS BEACH HOTEL WE MAKE THE MOST BEAUTIFUL DAY OF YOUR LIFE EVEN BETTER"

### **CIVIL WEDDINGS**







"Make this day an unforgettable one, to you and to all the people who will come to share with you, your new beginning".



### VENUE 1:

# Beach front and garden area

Venue Rental Cost: € 375.00

### Package includes:

- White marquee tent with curtains
- White or Red carpet (12 meters) for corridor
- Registration table with white tablecloth
- Chairs with white covers
- Sound system with background music, wireless microphone & technical support
- Champagne for the couple

Note: This area could be used after 18:30hrs during the periods May-October. This area could be used also for private dinners up to 100 people.





# VENUE 2: Ocean Deck Lounge

Room Rental Cost: € 300.00

#### Package includes:

- White or Red carpet
- Registration table with white tablecloth
- Chairs with white covers
- Sound system with background music, wireless microphone & technical support
- Champagne for the couple

Note: This area could be used any time of the year, either for civil wedding setup or for private dinners up to 80 people.





# Other Services & Suggestions

#### WEDDING CAKE

Note: for any requests, we can send you samples of our wedding cakes and choice of fillings, in order to help your guests with their choose.

#### HAIRDRESSER / MAKE UP ARTIST SERVICES

Upon request

#### **PHOTOGRAPHER**

Upon request

#### FLOWER PACKAGES

Bridal bouquet (roses or fresh flowers)
Flower arrangement on head table
Flower arrangement on the table 2 flower stands
Chair bouquet (each)
₹ 7.50

#### DINNER 4 - 2 UNDER THE STARS

€ 275

Enjoy a romantic candlelight dinner for just the two of you by the beach under the stars and the sound of the waves. A champagne welcome drink for just the two of you followed by the most exquisite 5 course meal. Served by your private waiter and escorted with your favorite wine. A night to remember.

#### **WEDDING TREATS**

### A package of special gifts for the bride and groom complements your dream wedding:

- Room upgrade (subject to availability) for the wedding couple.
- Complimentary sparkling wine and a platter of seasonal fruit in room on wedding day.



#### **IMPORTANT NOTES**

Children from 4yrs to 12yrs old are charged half price. We cater for guests with special dietary needs.

A variety of special Gala Dinner menus available. We can always tailor menus according to your own needs and desires

#### Cancellation policy:

- Please note that a 30% deposit is required in order to consider a reservation confirmed and guaranteed. Until such time as a deposit is received, the Hotel reserves the right to release any provisional reservation without any prior notice
- Deposits are non refundable

# Gala Dinners & Hvailable Venues

Our executive chef and his team will be more than happy to assist you create a set menu customized to your guests needs and palette.

Oceanis Restaurant: Available to accommodate up to 280 people.

Ocean Deck Lounge: If you prefer a private corner, the Ocean Deck Lounge overlooking the whispering Mediterranean blue can be reserved, just for you, accommodating up to 80 people (buffet style).

Garden area: Looking towards the sea, a unique outlet able to accommodate up to 120 people.

#### **MENUS & PRICES**

#### Below you may find a selection of different menus and prices which include:

- Buffet, set menu or cocktail reception
- White chair covers
- Private dinner, all service charges & VAT
- Four (4) hours with unlimited consumption of local drinks.
- Sound system with laptop in case your guests want to play their own music.



### Pariana Buffet Menu

#### REFRESHING SALADS

Tuna Tataki Salad
Avocado and Crab Salad
Caesar Salad with Chicken
Rucola Salad
Slices Tomatoes, Cucumber
Tomato Fetta with Oregano
Village Salad
Tabbouleh Served with Smoked Salmon and Lavash Pita Bread
Pickled Vegetables
Mixed Seafood Salad
Italian Pasta Salad with Shrimps
Tzantziki, Tahini

#### **MIRROR DISPLAYS**

Italian Antipasto, Smoked Mackerel

#### HOT ITEMS SELECTION

Grill Beef Tenderloin Live Cooking
Lamb Giaourtloun Live Cooking
Marinated Chicken Thais Pane Served with Thai Sauce
Wild Rice
Spring Potatoes with Thyme, Rosemary & Garlic
Salmon with Chives Sauce
Linguini/Tomato Cherry and Bay Leaves
Grill Asparagus Corn on the cop and Red Peppers
Prawns with Ouzo & Fennel Creamed

#### **BREAD CORNER**

Selection of freshly baked breads and rolls French Baguette

#### SWEETS-DESSERTS

Chocolate Cake, Banana Salted Caramel Tart, Chocolate Profiterole, Crème Brule, Pistachio Cake Fresh Fruit Display

Price:  $\in$  45.00 per person including local drinks served by glass



# Ifigenia Buffet Menu

#### REFRESHING SALADS

Caesars salad with Prawns
Rucola Salad with Octopus, Pomegranate and Orange
Salad With Halloumi, Cherry Tomatoes, Cucumber. Pomegranate, Sumac and Parsley
Green salad with blue cheese & orange
Roca salad with sun dried tomatoes
Potato Salad with Lobsters and Cocktail Souse
Artichoke hearts with French dressing
Salad with Orange, Avocado and Almonds Fillets
Greek Salad
Tzatziki. Houmous

#### MIRROR DISPLAYS

Selected Italian and Cyprus Charcuterie Marinated Salmon & Mussels

#### HOT ITEMS SELECTION

Rib Eye Beef Grilled (Live Cooking)

Marinated Lamb Shops Grilled (Live Cooking)

Grilled Halloumi (Live Cooking)

Chicken Cajun Served With Pineapple Sauce

Mongolian Pork Fillet Served With Red Cabbage

Ravioli Stuffed With Four Cheese On A Tomato And Basil Sauce

Rice With Vegetables

Prawns With Bombay Curry And Mango Sauce

Penne With Smoked Aubergine Creamy Sauce

Garden Vegetables

Stuffed Mushroom Pane

Crispy Garlic Baked Potato Wedges

#### CARVING

Norwegian Salmon

#### BREAD CORNER

Selection of freshly baked breads and rolls

#### **SWEETS-DESSERTS**

Red Velvet, Crème Brule, Peanut Butter Cake, Apple Tart, Galaktompoureko, Baked Cheese Cake Pyramid of local sweet shoots Fresh fruit Display

Price:  $\in$  48.00 per person including local drinks served by glass

Above menu could be arranged for minimum 30 persons



### Bbq Buffet Menu

#### REFRESHING SALADS

Tabouli Salad

Greek Salad (Tomato, Cucumber, Onion, Olives, Pepper and Fetta Cheese)
Smoked Salmon Salad with Avocado & Green Salad

Tzantziki

Sweet Corn

Dolmades

Houmous/Tahini

Tuna Salad

Potato Salad with Shrimps & Crab Sticks

#### SUSHI

California, Filadelphia, Vegan and Maki Prawns Tempura

#### LIVE COOKING IN THE OFIR

Pork Belly

Lamb Chops

Beef Steak

Halloumi

Chicken Thai

Lamb Kofta

#### HOT ITEMS SELECTION

Grilled Mushrooms

Corn on the Cob

Stir Fried Rice with Vegetables

Jack Potatoes or Roast Potatoes

Spaghetti with Limoncello Cream Sauce and Chicken

Grilled Vegetables or Steam Vegetables

King Prawns with Ouzo and Cream

#### BREAD CORNER

Selection of freshly baked breads and rolls

#### **SWEETS-DESSERTS**

Panna Cotta

Pavlova

Peanut Butter

Baked Cheese Cake

Red Velvet Brownies

Fresh Seasonal Fruit

Price: €58.00 per person including local drinks served by glass

Above menu could be arranged for minimum 30 persons



# Wedding Cocktail Reception

#### Canapé menu

Chicken Wings Chinese Style

Spicy chicken skewers

Samosa with sweet chilli sauce

Pitta Pockets with halloumi

VEGETARIAN Spinach pies

Cheese pies

Mozzarella Sticks

Mexican Station with Chicken and Vegetarian Tortilla

VEGETARIAN Coupes with mushroom

Lemon meringue tart

Chocolate profiteroles

### Beverages served

fruit juice, draught beer, non-alcohol & alcoholic fruit punch soft drinks, local champagne, mineral water.

1 (one) hour cocktail
Individual Price: €18.00 per person

2 (two) hours cocktail: Individual Price: €22.00 per person

Above menu could be arranged for minimum 15 persons



### Local Ordinary Beverage Catalogue

#### **WINES**

#### **RED**

Lordos Premium (Dry): A well-balanced dry wine, especially bottled for Lordos Beach Hotel.

Santa Marina (Semi - Sweet): Pleasant, aromatic medium sweet table wine

Ayios Elias (Dry): produced from selected grapes of the local varieties "Maratheftiko" "Lefkada" blended with "Syraz" and "Cabernet" from the vineyards of the Chrysorrogiatissa Monastery in Paphos. It is a soft deep red wine with a smooth taste and flavour of cherries, pepper and ripe fruits.

#### **ROSE**

**Mirto (Dry):** Fruity wine made from Cyprus Red grapes, carefully chosen to give a vibrant refreshing rose, to please every palate.

Ayia Marana (Dry): produced from local varieties of grapes mattaro and Shiraz, grown at the mountains of Chrysorrogiatissa Monastery. It is a smooth rosé dry wine with a wonderful structure and fine flavour of flowers and fruits.

#### WHITE

Lordos Premium (Dry): A well-balanced dry wine, especially bottled for Lordos Beach Hotel.

St. Pandeleimon (Semi - sweet): Medium sweet, fresh with good fruit

Ayios Andronicos (Fruity Dry): Produced from selected grapes of the local grape variety "Xinisteryi", from the vineyards of the Chrsorrogiatissa Monastery in Paphos. It is rich in flower aromas with a pleasant fruity flavour.

#### ALCOHOLIC & NON ALCOHOLIC BEVERAGES

Local Beers (Carlsberg, KEO)
Mineral Water (Ay. Nicolaou, Agros)
Soft Drinks
Juices
Coffee

#### **SPIRITS**

Zivania Local Brandy



# Champagnes

MUMM CORDON ROUGE €80.00

MOËT & CHANDON €95.00

Veuve Clicquot Brut €95.00

DOM PÉRIGNON €175.00

Laurent-Perrier € 88.00

# Sparkling Wines

### HENKELL TROCKEN €35.00

A refreshingly aromatic bouquet with subtle tropical fruity aroma.

### Martini & Rossi Asti Spumante €35.00

A fruity sparkling wine made from the finest 'Moscato Bianco' grapes grown in the heart of the prestigious Italian D.O.C.G. area. The resulting wine is low in alcohol, low in acidity, fresh, fruity and highly aromatic. This sparkling wine is a great partner to fruity desserts, pastry and ice cream.