



DESTINATION

WEDDINGS

LOUIS HOTELS

CYPRUS

CRETE

CORFU

RHODES

MYKONOS



[www.louishotelsweddings.com](http://www.louishotelsweddings.com)



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# WEDDINGS

## **LOUIS** imperial beach

LOUIS IMPERIAL BEACH \*\*\*\*

PAPHOS, CYPRUS

WEDDING PACKAGE

Wedding coordinator: Mr. Emil Enchev

Email: imperial.fb@louishotels.com

**Rates are valid for bookings made until 31/12/2022**

**for weddings that will take place up to 31/12/2024**

### **GIFTS for the wedding couple:**

- Upgraded amenities on arrival;
- Champagne breakfast for 2 in the room;
- Complimentary upgrade to the next category or suite (upon availability);
- Local gift on departure.

### **CEREMONY VENUES**

Blessing or civil wedding can take place within the below mentioned hotel premises:

#### **OUTDOOR AREAS:**

*Prices are in € including taxes*

Aphrodite Marquee

Hotel Residents only €420.00

(Decorated Gazebo)

Fontana Sea view Terrace

Hotel Residents only €420.00





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## INDOOR AREAS:

Adonis Hall  
Hotel Residents only €420.00  
(Decorated)

Decoration includes the set up of a table with white cover and skirting, flower arrangement, 2 candle stands and white covers for the chairs.

*For further decoration requested by clients, additional charges will apply accordingly.*

To enhance your chosen setting Louis Hotels has designed 3 distinctive Signature themes:

### **SUMMER WHITE:**

1. €315 for chrysanthemums for gazebo or terrace decoration + €53 bride's bouquet & cake decoration
2. €315 for carnations for gazebo or terrace decoration + €53 bride's bouquet & cake decoration

### **TROPICAL ROMANCE:**

€315 for gazebo or terrace decoration + €53 for bride's bouquet & cake decoration

### **MEDITERRANEAN BLISS:**

€368 for gazebo or terrace decoration + €116 for bride's bouquet & cake decoration





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## COCKTAIL RECEPTION

Following the wedding ceremony, finger food & canapés reception can be organised at the hotel premises at one of the below mentioned areas:

**Fontana Bar Terrace (not private outdoor area)**

**Mezzanine (private indoor area)**

The set up of the area chosen is free of charge for hotel wedding ceremony only.  
For a non-hotel wedding ceremony (i.e. Town hall, Church, etc.), a set up fee of €420.00 will apply for your wedding cocktail reception.

## WEDDING CAKES

One Tier Round Wedding Cake: €116.00  
Additional tier: €79.00

## CHAMPAGNES & SPARKLING WINES

Duc de Nicosie Sparkling Wine: €42.00  
Henkell Trocken Sparkling Wine: €53.00  
Moet et Chandon French Champagne: €126.00

For other alcoholic and/or non-alcoholic beverages, charges will apply as marked on restaurant / bar list.  
For Finger food & canapés, see attached menu options and prices.



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## COCKTAIL MENU 1

### COLD ITEMS

Prosciutto wrapped in tortilla with cream cheese  
Mini vol aux vent with baby shrimps  
Marinated salmon on rye bread  
Mini tart /confit tomatoes/olive tapenade

\*\*\*\*\*

### HOT ITEMS

Marinated tandoori chicken skewers /fig chutney  
Pork gyros in tortilla pita /tzatziki  
Asian spring rolls /mango sauce  
Fish burger in mini rolls/sweet chilly mayo

\*\*\*\*\*

### DESSERTS

Tart with caramelised peanuts  
Choco brownies with cheese

\*\*\*\*\*

€24,00 per person





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# WEDDINGS

## COCKTAIL MENU 2

### COLD ITEMS

Camembert cheese on crispy bread  
Prosciutto wrapped in tortilla with cream cheese  
Smoked salmon on rye bread  
Mini cones with muhammarum

\*\*\*\*\*

### HOT ITEMS

Marinated tandoori chicken skewers /fig chutney  
Beef gyros in tortilla pita /tzatziki  
Salmon burger/sweet chilly mayo  
Keepeh with mushrooms (coupes with mushrooms)  
Indian samosas/mango sauce

\*\*\*\*\*

### DESSERTS

Baked cheesecake  
Choco fudge cake  
Fruit tart

\*\*\*\*\*

€26,00 per person



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## DINING

Gala wedding dinners can be organized at one of the below mentioned areas:

**Pool restaurant area** : € 420.00

(Private outdoor area)

**Empire ballroom** : € 525.00

(Private indoor room, May to October only)

**Amoroza restaurant** : Free of charge

(Not private indoor area)

Should guests wish to book a dinner with special gala wedding menus, additional charges will apply for all participants, i. e. hotel residents (all inclusive or not) and non -hotel residents. For Gala Wedding dinner, see attached menu options and prices.

Further arrangements for evening entertainment such as disco, live music, dancing shows and photo booth, can be made at additional charge. Please note that this is organized through local suppliers.



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## WEDDING GALA DINNER

### MENU 1

Avocado tartare topped with snow crab meat salad, black tiger prawn,  
wild greens /horseradish lime vinaigrette

\*\*\*\*\*

Potato and leek soup /olive crostini

\*\*\*\*\*

Pan seared Sea bass fillet/wild greens/celeriac pure/lemon butter sauce

\*\*\*\*\*

Fillet of beef /wild mushroom fricassee/koumandaria wine essence/  
seasonal vegetables/fondant potatoes

\*\*\*\*\*

Chocolate espresso cake/hazelnut crunchy

\*\*\*\*\*

Freshly brewed coffee & petit four

€ 58,00 per person





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# WEDDINGS

## WEDDING GALA DINNER

### MENU 2

Smoked salmon /herb goat cheese/wild greens dill velouté

\*\*\*\*\*

Cream of pumpkin cappuccino soup dusted with cinnamon aroma  
Pumpkin crostini

\*\*\*\*\*

Giant ravioli with asparagus and mascarpone cheese  
Creamy truffled sauce

\*\*\*\*\*

Corn fed chicken breast /chicken jus /seasonal vegetables /potato sphere

\*\*\*\*\*

Strawberry caramel tart /vanilla ice

\*\*\*\*\*

Freshly brewed coffee

€ 58,00 per person



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# WEDDINGS

## WEDDING GALA DINNER

### MENU 3

Marinated salmon /avocado /beetroots tartare /wild greens/honey miso sauce

\*\*\*\*\*

Mushroom velouté soup topped with almond nuts drizzled with basil aroma

\*\*\*\*\*

Spinach and ricotta tortellini /vegetables/Frascati wine essence

\*\*\*\*\*

Pan seared pork fillet /herb crust/port wine emulsion  
Seasonal vegetables/crunchy potatoes

\*\*\*\*\*

Chocolate espresso cake/hazelnut crunchy

\*\*\*\*\*

Freshly brewed coffee & petit four

\*\*\*\*\*

€ 58,00 per person



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# WEDDINGS

## BBQ BUFFET MENU

### Salads and displays

Greek salad

New Potato salad with crispy bacon /whole grain mustard mayo

Cos low salad with pineapples

Rocca salad with sun dried tomatoes

Tomato and haloumi platter

Grill vegetables platter

Sea food antipasti

Tomatoes wedges

Cucumber

Julienne of peppers, lemon wedges

Black & green olives

Selection of local and international dips

Tzatziki, muhumurum smoked egg plant

\*\*\*\*\*

### Hot dishes

Pork kontosouvli traditional style

Marinated chicken souvlaki

Homemade Mini burger

Honey glazed pork ribs

Grill lamb cutlets with fresh herbs/lemon aroma

Sea food souvlaki with lime aroma and olive oil

Grilled vegetables

Corn on the cob

Mushroom skewers

Grill sausage

Garlic nan bread

Freshly made baked potatoes with herbs

Selection of sauces

Pepper sauce

Mushroom sauce

Sweet chilly mango sauce

Smoked bbq sauce

\*\*\*\*\*



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Desserts & fruit station

Selection of local and international sweets  
Fresh fruit /A large variety of cheeses, chutneys, crostini

\*\*\*\*\*

€ 58,00 per person



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## NOTES:

All Inclusive Guests can take advantage of the "all inclusive package" and have lunch or dinner (as their wedding meal) at the hotel's main restaurant, at no extra charge as per their terms of stay. The hotel undertakes to arrange free of charge the set up of the tables, covered by white linen.

Non resident Guests have to obtain day passes at charge and must be shown when ordering at all hotel's bars and/or restaurants so as to avoid unnecessary charges.

Food & Drinks day pass: €69.00 per person

Drinks only day pass: €37.00 per person

Children under 12 years old receive 50% discount.

### Food & Drinks day pass description

Unlimited local alcoholic & non-alcoholic drinks from 10.00hrs to midnight including spirits, wine, beer, cocktails, soft drinks, hot beverages etc.

Buffet lunch and Buffet dinner in the main restaurant.

Mid morning and mid afternoon snacks from 10.30hrs to 12.00hrs and from 15.30hrs to 17.30hrs.

Afternoon tea, cakes and biscuits daily from 16:30hrs to 17:30hrs.

Selection of ice creams from 10.00hrs to 21.30hrs.

### Drinks only day pass description

Unlimited local alcoholic & non-alcoholic drinks from 10.00 hrs to midnight including spirits, wine, beer, cocktails, soft drinks, hot beverages etc.