

happily EVER AFTER

LOUIS imperial beach

louishotelsweddings.com

WEDDINGS ♥ HONEYMOONS ♥ RENEWALS ♥ ANNIVERSARIES

LOUIS IMPERIAL BEACH

PAPHOS, CYPRUS

WEDDING PACKAGE

Rates are valid for bookings made until 31/12/2023
for weddings that will take place up to 31/12/2024

Contact details:

Wedding coordinator: Mr. Emil Enchev
Email: imperial.fb@louishotels.com

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 €483.00
(Decorated Gazebo)

Fontana Sea view Terrace
Hotel Residents only €483.00

INDOOR AREAS:

Adonis Hall
Hotel Residents only €483.00
(Decorated)

Decoration includes the set up of the 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.

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

SUMMER WHITE:

1. €363 for chrysanthemums for gazebo or terrace decoration + €61 bride's bouquet & cake decoration
2. €363 for carnations for gazebo or terrace decoration + €61 bride's bouquet & cake decoration

TROPICAL ROMANCE:

€363 for gazebo or terrace decoration + €61 for bride's bouquet & cake decoration

MEDITERRANEAN BLISS:

€424 for gazebo or terrace decoration + €134 for bride's bouquet & cake decoration

COCKTAIL RECEPTION

Following the wedding ceremony, finger food and canapés reception can be organized 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 setup fee of €483.00 will apply for your wedding cocktail reception.

WEDDING CAKES

One Tier Round Wedding Cake: €134.00

Additional tier: €91.00

CHAMPAGNES & SPARKLING WINES

Duc de Nicosie Sparkling Wine: €49.00

Henkell Trocken Sparkling Wine: €61.00

Moet et Chandon French Champagne: €145.00

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.

DINING

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

Pool restaurant area: € 483.00
(Private outdoor area)

Empire ballroom: € 604.00
(Private indoor room, May to October only)

Amoroza restaurant: Free of charge
(Not private indoor area)

NOTES

1. Should guests wish to book special wedding menus (i.e. cocktails, barbeque, gala dinner, buffet), additional charges will apply for all participants, i.e. hotel residents (all inclusive or not) and non - hotel residents.
For special wedding menus, please see the following options and prices.
2. Further arrangements for evening entertainment such as disco, live music, dancing shows and photo booth, can be made at additional charge. Please note that it is organized via our wedding coordinator through local suppliers

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 chicken skewers with harissa /yogurt /fig chutney
Pork gyros in tortilla pita /tzatziki
Asian spring rolls /mango sauce
Salmon burger in mini rolls/sweet chilly mayo

DESSERTS

Apple crumbled tart
Choco brownies topped with cheese

€28,00 per person

COCKTAIL MENU 2

COLD ITEMS

Camembert cheese on crispy bread
Prosciutto wrapped in tortilla with cream cheese
Smoked salmon on rye bread
Mini tart with avocado mousse/marinated prawns

HOT ITEMS

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

DESSERTS

Baked cheesecake
Choco fudge cake
Fruit tart

€30,00 per person

WEDDING GALA DINNER

MENU 1

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

Mushroom velouté soup /almond nuts /basil oil

Spinach and ricotta tortellini /vegetables/Frascati wine essence

Stuffed chicken with manouri cheese/chive emulsion
Seasonal vegetables/crunchy potatoes

Chocolate espresso cake/hazelnut crunchy

Freshly brewed coffee & petit four

€ 63,00 per person

All prices quoted are in Euros and include all applicable taxes.

WEDDING GALA DINNER

MENU 2

Smoked salmon roulade/scallop's carpaccio /micro greens /yuzu &honey lemon essence

Smoked eggplant soup/rusks powder /halloumi bites//basil oil

Angus beef fillet / foie gras /enoki mushrooms fricasee/ koumandaria wine essence
seasonal vegetables/crunchy potatoes cake

Salty caramel mousse cake /glazed with Valrhona chocolate

Freshly brewed coffee & petit four

€ 69,00 per person

All prices quoted are in Euros and include all applicable taxes.

WEDDING GALA DINNER

MENU 3

Tuna tataki/lobster medallions/micro greens/lime basil sauce

Pumpkin soup / vanilla essence / coconut flakes/crispy fruity bread

Stuffed beet ravioli /asparagus/walnut sauce

Milk fed veal fillet / sweet bread sphere / seasonal vegetables / potato cake
Port wine scented juice

Crescendo chocolate cake/red fruit compote/dark chocolate mousse/
Raspberry sauce

Coffee & petit fours

€79,00 per person

All prices quoted are in Euros and include all applicable taxes

VEGAN MENU

Grill Avocado /muhummara/ tahini essence /raisings/pomegranate /roasted pine nuts

Pumpkin soup /coconut milk /carob rusks

Pan roasted cauliflower/celeriac pure/apple sticks

Dark chocolate mousse/crispy biscuits/red berries sauce

Coffee & petit fours

€ 65,00 per person

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 mozzarella platter/homemade pesto
Grill vegetables platter parmesan flakes
Sea food antipasti

Selection of local and international dips

Tzatziki, muhumurum smoked eggplant/kalamata olives /green olives

Hot Dishes

Pork kontosouvli traditional style
Chicken souvlaki tandoori style
Homemade Mini burger/onion confit
Hoisin pork ribs/smoked BBQ sauce
Honey balsamic lamb cutlets with fresh herbs/harissa yogurt
Sea food souvlaki with lime aroma and olive oil
Grilled vegetables
Corn on the cob
Garlic mushrooms
Grill sausages
Garlic nan bread
Freshly made baked potatoes with herbs

Selection of Sauces

Pepper sauce
Mushroom sauce
Sweet chilly mango sauce
Smoked BBQ sauce

Desserts and Fruit Station

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

€ 69,00 per person

Minimum 50 pax

All prices quoted are in Euros and include all applicable taxes.

WEDDING BUFFET STYLE

MENU 1

SALADS

Greek salad

Rocca salad with sun dried tomatoes

Caesar salad topped with chicken

DISPLAYS

Tomato and haloumi platter

Grill vegetables platter

Sea food antipasti

Avocado wedges

Prosciutto with fresh fruit

INDIVIDUALS

Crunchy maki/Rainbow maki/avocado mousse with prawn

SELECTION OF LOCAL AND INTERNATIONAL DIPS

Tzatziki, muhumurum, smoked eggplant, beetroot humus

CARVERY STATION

Slow roast cook beef Angus - wild forest mushroom sauce/pepper sauce

selections of mustards

HOT DISHES

Rigatoni with oyster mushrooms, koumandaria wine sauce/fresh cream

Pan seared pork fillet / whole grain mustard sauce

Stuffed chicken with manouri cheese/sun dried tomatoes

Lamb rack-herb crust/vegetables ragout/thyme juice.

Salmon medallion /asparagus fricassee/chive creamy sauce

Grill calamari/crushed potatoes/herb olive oil sauce- V

Basmati rice with cashew nuts /lemon grass/carrots/beans- V

Cannelloni spinach and ricotta wrapped in Japanese bread crumb

Baby new potatoes with butter and fresh herbs- V

Seasonal vegetables – V

DESSERTS & FRUIT STATION

Selection of local and international sweets

Fresh fruit /A large variety of cheeses, chutneys, crostini

€63,00 per person

All prices quoted are in Euros and include all applicable taxes.

Minimum 50 pax

WEDDING BUFFET STYLE

MENU 2

SALADS

Greek salad

Rocca salad with sun dried tomatoes

Caesar salad topped with chicken

Quinoa salad with berries

DISPLAYS

Tomato and haloumi platter

Grill vegetables platter

Sea food antipasti/prawns pyramid

Avocado wedges topped with grana Padano flakes

Prosciutto with fresh fruit

INDIVIDUALS

Crunchy maki/Rainbow maki/avocado mousse with prawn/tuna tataki
yuzu dressing.

SELECTION OF LOCAL AND INTERNATIONAL DIPS

Tzatziki, muhumurum, smoked eggplant, beetroot humus

CARVERY STATION

Slow roast beef Angus-Forest mushroom sauce/pepper sauce
selections of mustards

Baron of lamb – flavor with oregano and olive oil aroma

HOT DISHES

Rigatoni with oyster mushrooms, koumandaria wine sauce/fresh cream

Salmon ravioli with lobster creamy sauce/lemon grass aroma

Pan seared pork fillet / fennel compote

Marinated grill chicken breast basil oil

Herb crust lamb rack /thyme juice/vegetables ragout

Salmon medallion /asparagus fricassee/chive creamy sauce

Grill calamari/crushed potatoes/herb olive oil sauce- V

Basmati rice with cashew nuts /lemon grass/carrots/beans- V

Cannelloni spinach and ricotta wrapped in Japanese bread crumb

Baby roasted new potatoes with butter and fresh herbs- V

Seasonal vegetables- V

DESSERTS & FRUIT STATION

Selection of local and international sweets

Fresh fruit /A large variety of cheeses, & chutneys

€79,00 per person

All prices quoted are in Euros and include all applicable taxes.

Minimum 50 pax

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 setup 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: €80.00 per person

Drinks only day pass: €43.00 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.