



DESTINATION

WEDDINGS

LOUIS HOTELS

CYPRUS

CRETE

CORFU

ZAKYNTHOS

RHODES

MYKONOS



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



DESTINATION



# 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 31/12/2020  
for weddings that will take place up to 31/12/2022**

### **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 €400.00  
(Decorated Gazebo)

Fontana Sea view Terrace  
Hotel Residents only €400.00





DESTINATION



# WEDDINGS

## INDOOR AREAS:

Adonis Hall  
Hotel Residents only €400.00  
(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. €300 for chrysanthemums for gazebo or terrace decoration + €50 bride's bouquet & cake decoration
2. €300 for carnations for gazebo or terrace decoration + €50 bride's bouquet & cake decoration

### **TROPICAL ROMANCE:**

€300 for gazebo or terrace decoration + €50 for bride's bouquet & cake decoration

### **MEDITERRANEAN BLISS:**

€350 for gazebo or terrace decoration + €110 for bride's bouquet & cake decoration





DESTINATION



# WEDDINGS

## 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 €400.00 will apply for your wedding cocktail reception.

## WEDDING CAKES

One Tier Round Wedding Cake: €110.00  
Additional tier: €75.00

## CHAMPAGNES & SPARKLING WINES

Duc de Nicosie Sparkling Wine: €40.00  
Henkell Trocken Sparkling Wine: €50.00  
Moet et Chandon French Champagne: €120.00

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.



DESTINATION



# WEDDINGS

## CANAPÉS FOR COCKTAIL

### MENU 1

#### COLD ITEMS

Roast beef

Cream cheese in tartelettes

Baby shrimps

Marinated Salmon roll in Mexican Pitta

#### HOT ITEMS

Chicken Souvlaki

Pork Fillet

Samozas

Fish Fingers

French Fries

#### SWEETS

Choux

Fruit tarts

Price: €17.00 per person

Children under 12 years old receive 50% discount

Note: Indicated prices are the current prices and may vary at time of booking



DESTINATION



# WEDDINGS

## CANAPÉS FOR COCKTAIL

### MENU 2

#### COLD ITEMS

Haloumi and Cucumber on crispy bread

Roast beef set on fried bread

Marinated salmon

Grilled vegetables set on crispy pitta bread drizzled with pesto sauce

Hiromeri with Melon

#### HOT ITEMS

Chicken wings

Chicken Nuggets

Pork Souvlaki

Olive Pies

Spring rolls

Cheese pies

French Fries

#### SWEETS

Mini chocolate éclairs

Fruit tarts

Price: €19.00 per person incl. all taxes

Children under 12 years old receive 50% discount

Note: Indicated prices are the current prices and may vary at time of booking



DESTINATION



# WEDDINGS

## DINING

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

**Pool restaurant area** : € 400.00

(Private outdoor area)

**Empire ballroom** : € 500.00

(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.



DESTINATION



# WEDDINGS

## WEDDING GALA DINNER

### MENU 1

5-course set menu

\*\*

Avocado tartare topped with sour cream, accompanied with black tiger prawn,  
garden greens enriched with herb pink sauce

\*\*

Potato and leek soup served with olive crouton

\*\*

Sea bass & salmon set on leek and fennel compote  
infused with creamy chive sauce

\*\*

Fillet of beef set on wild mushroom fricassee  
served with port wine sauce, cake potatoes & fresh market vegetables

\*\*

Dark chocolate mousse & vanilla perfume accompanied with Kumquat

\*\*

Freshly brewed coffee & petit four

\*\*

Price: €51.00 per person incl. all taxes

Children under 12 years old receive 50% discount

Note: Indicated prices are the current prices and may vary at time of booking





DESTINATION



# WEDDINGS

## WEDDING GALA DINNER

### MENU 2

5-course set menu

\*\*

Smoked salmon terrine fillet with goat cheese  
served with garden greens enriched with garden greens

\*\*

Cream of pumpkin cappuccino soup dusted with cinnamon aroma

\*\*

Spinach and ricotta ravioli set on selected garden vegetables ragout &  
creamy pesto sauce

\*\*

Fillet of chicken breast stuffed with black tiger prawns, crushed potato  
enriched with creamy tomato sauce

\*\*

An array of miniature, pistachio crème Brule, masticha perfume topped with vision (sour cherry),  
dark chocolate mousse cake and citrus aroma

\*\*

Freshly brewed coffee & petit fours

\*\*

Price: €51.00 per person incl. all taxes

Children under 12 years old receive 50% discount

Note: Indicated prices are the current prices and may vary at time of booking



DESTINATION



# WEDDINGS

## WEDDING GALA DINNER

### MENU 3

5-course set menu

\*\*

Salmon tartare served with apple and celeriac salad,  
garden greens accompanied with herb sauce

\*\*

Mushroom veloute soup topped with almond flakes  
drizzled with pistachio oil aroma

\*\*

Radicchio and Asia goat cheese ravioli on a bed of  
spaghetti vegetables, infused with frascati wine reduction sauce

\*\*

Pan seared fillet of pork topped with herb crust & Madeira reduction juice  
fresh market vegetables & Dauphinoise potatoes

\*\*

Apple crumbled served with sauce Anglaise & chocolate nougat  
served with forest fruit sauce

\*\*

Freshly brewed coffee & petit fours

\*\*

Price: €45.00 per person incl. all taxes

Children under 12 years old receive 50% discount

Note: Indicated prices are the current prices and may vary at time of booking



DESTINATION



# WEDDINGS

## WEDDING GALA DINNER

### BBQ BUFFET MENU

#### SALADS

Village Salad  
Tzatziki, Coleslaw  
Potato Salad with Fresh Coriander  
Beetroot, Taramas, Tahini  
Tomatoes with Onions, Cucumber  
Olives, Pickles

#### HOT DISHES

Pork Souvla BBQ, Lamb Chops  
Grilled Chicken Breast  
Mini Burger  
Tomatoes Grilled, Baked Potatoes  
French Fries, Seasonal Vegetables

#### SAUCES

BBQ & Mint

#### SWEETS

Selection of Seasonable Fruit Sweets  
Fresh Fruit Salad, Cheese Board

\*\*

Freshly brewed coffee & petit fours

\*\*

Price: €55.00 per person incl. all taxes  
Children under 12 years old receive 50% discount  
Note: Indicated prices are the current prices and may vary at time of booking

(Minimum attendance: 40 persons)



DESTINATION



# WEDDINGS

## 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: €65.00 per person

Drinks only day pass: €35.00 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.