



ELIAS  
BEACH HOTEL



CIVIL WEDDINGS

AT THE ELIAS BEACH HOTEL



## GETTING MARRIED AT THE ELIAS BEACH HOTEL

The following ceremonies can be held at the Elias Beach Hotel:

Civil Weddings



Renewal of Vows

## Legal Requirements

### **Marriage License**

Couples who are planning to get married must obtain a marriage license issued by the local municipality.

Couples must apply personally to the Department of Civil Marriages of the local Municipality, producing all the necessary original documents & certificates required for their application.

There are two Marriage Licenses to choose from:

- Normal License – with a certain fee
- Special License – with a certain fee

An application must be completed and signed by both parties with their personal details.

True Certified copies of the Marriage Certificate can be issued from the local municipality's Wedding Department upon request at a certain fee.

**Time** - We strongly recommend that you arrive in Cyprus at least three **working** days before the ceremony in order to complete all necessary paperwork.

**Age** - The minimum age for marriage in Cyprus is 18 years old.

**Ceremony Fees** – In addition to the initial cost of the marriage license, please note that municipality officials will charge an additional fee for ceremonies that take place in the hotel.

## Required Documents for EU Citizens

Original or certified copies of the following documents must be submitted by the interested parties at the time of application.

- Non-marriage certificate from the relevant authority of their country with an official translation into Greek/English and duly certified. The date of issue of this document should not exceed three months.
- Valid Passport.
- Valid Registration Certificate (Yellow Slip) in cases where it is deemed necessary.
- Birth Certificate.
- Divorce Certificate (final in case of divorce) with an official translation in Greek/English and duly certified.
- Death Certificate relevant only for Widows/Widowers translated in Greek/English and duly certified.
- Non-marriage certificate from the Civil Registry and Migration Department in Cyprus (for non-EU citizens).

## Wedding Venues

For your Civil Marriage, Blessing or Renewal of Vows.

The Elias Beach Hotel offers you a choice of three venues to suit your ceremony:

**The Pier (Outdoors) = €900**

**Europa Hall B (Indoors) = €700**

**St. Elias Chapel Gardens (Outdoors) = €800**

**Complimentary:** One tier wedding cake | Bottle of sparkling wine for toasting  
Decorated space with a ceremony table with one flower arrangement.





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### **Rental and Set-up:**

For a reception after the wedding ceremony or blessing we recommend:

Beach Bar (Outdoors – Extra charge for private set up)

Europa Halls A&B (Indoors)

St. Elias Chapel Gardens (Outdoors)

### **Wedding Reception Canapés Package: €16.00 Per Person (including VAT).**

Selection of 8 savory or sweet canapés per person.

(Please select from our canapés menu)

Note: If you wish to add more choices, an additional cost of €1.50 per canape will be charged.

### **Local Drinks Package: €17.00 per person (including VAT).**

Open Bar for 1 Hour:

House Wines (Red | White | Rosé) | Local Beer | Soft Drinks | Juices | Mineral Water.

### **International Drinks Package: €29.00 per person (including VAT).**

Open bar for 1 Hour:

Selected Wines (Red | White | Rosé) | Beers | Soft Drinks | Mineral Water | Orange & Grapefruit Juices | 12 Years Old Blended Whiskeys (Chivas | Black Label | Jameson | Johnny Walker) | Imported Vodka (Stolichnaya | Smirnoff | Absolut) | Gin (Bombay | Gordons | Tanqueray) | Rum (Bacardi | Havana Club) | Tequila (José Cuervo) | Metaxa 7\* | Martini | Campari | Baileys | Drambuie | Amaretto | Southern Comfort | Selected Cocktails | Coffee.

**The wedding dinner may be held in one of the below venues.  
The space will be set up with white chair covers, tablecloths, and napkins at no extra charge.**

Beach Bar (Outdoors - Extra charge for private set up)

Pavilion Terrace adjacent to St. Elias Chapel Gardens (Outdoors)

Celebrities Hall (Indoors. Minimum 50 pax)

### **Wedding Menu Options & Drinks Packages**

**Local Drinks Package: €39.00 per person (including VAT).**

Open Bar for 4 Hours:

House Wines (Red | White | Rosé) Local Beer | Soft Drinks | Juices | Mineral Water.

**International Drinks Package: €62.00 per person (including VAT).**

Open bar for 4 Hours:

Selected Wines (Red | White | Rosé) | Beers | Soft Drinks | Mineral Water | Orange & Grapefruit Juices | 12 Years Old Blended Whiskey (Chivas | Black Label | Jameson | Johnny Walker) | Imported Vodka (Stolichnaya | Smirnoff | Absolut) | Gin (Bombay | Gordons | Tanqueray) | Rum (Bacardi | Havana Club) | Tequila (José Cuervo) | Metaxa 7\* | Martini | Campari | Baileys | Drambuie | Amaretto | Southern Comfort | Selected Cocktails | Cof

# INTERNATIONAL BUFFET MENU A

## Salads & Appetizers

Cold Roast Beef | Grain Mustard Mayonnaise | Vegetables  
Prawns | Avocado | Salmon in Shot Glass  
Rocket Salad Leaves | Parmesan Slivers | Cherry Tomatoes  
Diced Tomatoes | Crumbled Feta & Basil | Balsamic Dressing  
Curry Cauliflower Salad | Bacon & Spring Onions  
Grilled & Marinated Vegetables in Olive Oil | Garlic | Balsamic Glaze  
Pasta Salad with Green Beans | Artichokes | Sundried Tomato  
Seafood Salad | Vinaigrette & Shaved Fennel  
Crudities with Cheese & Avocado Dips  
Grave Lax | Sweet Mustard & Dill Sauce  
Potato Salad | Crispy Bacon | Pickled Vegetables  
Assorted Fresh Garden Greens  
Rocca | Lettuce | Tomatoes | Cucumbers  
Black & Green Olives | Mixed Pickled Vegetables

## Assorted Dressings

Anchovy-garlic Dressing | Balsamic | Italian Dressing | Lemon Mayonnaise

## Main Courses

Braised Fillet of Salmon | Green Asparagus | Mustard Vinaigrette  
Beef Julienne in Red Wine Sauce with Wild Mushrooms  
Medallions of Pork Basted in Commandaria | Apricot Sauce  
Carved Supreme of Chicken | Avocado Lime Sauce  
Lamb Curry | Coconut Chips | Dry Sultanas  
Ravioli | Chopped Tomato & Pesto Cream  
Roasted Sliced Potatoes | Glazed Onions  
Selection of Garden Vegetables  
Stir Fried Rice | Eggs & Peas

## Pasta Station

Tagliatelle Carbonara | Penne Bolognese | Spaghetti with Pesto

## Carvery | Under the Lamps

Slow Cooked Pork Neck with Selection of Mustards | Red Wine Jus  
Coconut Breaded Prawns | Vegetarian Samosas  
Mustard & Mayo | Sweet Chili Sauce

## Sweet Temptations

International Cheese Board | Fruits | Crackers  
Wide Selection of Dessert Specialties from Around the World  
Selection of Fresh Seasonal Fruits

**48 Euro Per Person  
(Minimum 50 Pax)  
Including Unlimited Local Beverages  
(Red & White House Wine, Beers, Soft Drinks & Water)**



## **INTERNATIONAL BUFFET MENU B**

### **Salads & Appetizers**

Traditional Village Salad | Marinated Feta Cheese  
Potato Salad with Mustard Mayo | Fresh Parsley & Capers  
Pasta Salad | Black Olives | Sundried Tomato  
Mediterranean Seafood Salad | Marinated Cabbage  
Assortment of Local Dips: Tarama | Tahini | Tzatziki | Kopanisti  
Noodle with Coriander | Chicken Salad  
Corn Salad | Sweet Melon | Smoked Turkey  
Classic Chicken Caesar Salad with Garlic Croutons  
Rice Salad | Raisins & Roasted Almond Flakes  
Chickpea Salad | Fresh Mint | Marinated Feta  
Roasted Mediterranean Vegetables Flavoured with Thyme  
Selection of Smoked Salmon | Mackerel with Condiments  
Vine Cherry Tomato | Mozzarella | Aged Balsamic  
Assorted Fresh Garden Greens  
Rocca | Lettuce | Tomatoes | Cucumbers  
Black & Green Olives | Mix Pickled Vegetables

### **Assorted Dressings**

Anchovy-garlic Dressing | Balsamic | Italian Dressing | Lemon Mayonnaise

### **Main Courses**

Roasted Chicken Breast on bed of Pea & Mascarpone Risotto | Chicken Jus  
Pan Fried Fillet of Sea Bass on bed of Carrot Puree | Rocket Pesto  
Seared Beef Medallions | Tarragon Mustard | Cream Sauce  
Baked Fresh Salmon | Lemon Grass Foam | Spinach  
Stir-fried Chicken | Noodles & Veg | Sweet & Sour Sauce  
Porcini Tortellini | Chopped Tomato | Basil Oil  
Roasted Spring Potatoes | Crushed Garlic | Thyme  
Mediterranean Vegetables | Drizzled Olive Oil  
Selection of Garden Vegetables

### **Pasta Station**

Selection of our home-made pasta with the sauce of your choice

### **Carvery | Under the Lamps**

Lamb Leg & Loin with Herbed Crust | Lemon Glazed Ham with Mustard Sauce  
Chinese Spring Rolls | Indian Samosas | Beef Tortillas | Chicken Tacos

### **Sweet Temptations**

International Cheese Board | Fruits | Crackers  
Wide Selection of Dessert Specialties from Around the World  
Selection of Fresh Seasonal Fruits

**55 Euro Per Person**  
**(Minimum 50 Pax)**  
**Including Unlimited Local Beverages**  
**(Red & White House Wine, Beers, Soft Drinks & Water)**

## **INTERNATIONAL BUFFET MENU C**

### **Salads & Appetizers**

Two Ways Salmon in Shot Glass with Glazed Limes  
Avocado | Prawn Salad | Citrus Vinaigrette | Mint Leaves  
Baby Spinach with Gorgonzola | Roasted Pine Nuts  
Barbecue Duck Salad with Chilly | Capsicum Jam Dressing  
Mini Mozzarella Balls | Cherry Tomatoes | Basil  
Mix Salad Leaves | Pecan Nuts Roasted Beets | Raspberry Vinaigrette  
Asparagus | Rocket Salad with Parmesan Shaving  
Figs | Ricotta | Crispy Prosciutto Salad | Caramelized Walnuts  
Trilogy of Cheese Mousse with Cherries

### **Fresh Vegetables & Lettuce Salads**

Arugula | Romaine | Lolo Rosso | Oak Leaves | Radicchio  
Cherry Tomatoes | Sliced Cucumber | Shredded Carrots | Bell Peppers

### **Condiments & Dips**

Green & Black Olives | Mixed Pickled Vegetables | Gherkins | Pickled Quail Eggs  
Parmesan Slivers | Sliced Onions | Tarama | Cheese Dip | Tzatziki | Humous  
**Dressings:** Thousand Islands | Horseradish Cream | Italian Dressing | Garlic Mayonnaise  
Balsamic Vinaigrette | Marinated Olive Oil | Chili Oil

### **Fish & Shellfish Station**

Jumbo Tiger Prawns | Smoked Salmon | Marinated Salmon | Poached Whole Salmon  
Condiments: Capers | Lemon Wedges | Red Onion Rings | Cream Cheese

### **Main Courses**

Seared Ocean Tuna Steak on Bed of Potato | Garlic | Ginger | Soy Sauce  
Poached Fish Catch of the Day Flavoured with Lemon Grass | Honey & Carrot Sauce  
Salmon Medallions with Prawns | Braised Fennel | Asparagus & Caponata  
Roasted Chicken Breast Gratinated with Mozzarella | Olives & Red Wine Sauce  
Pork Tenderloin with Apple Crust in Calvados Sauce  
Lamb Two Ways Served on Provencal Vegetables | Rosemary Jus

### **Accompaniments**

Mushroom & Asparagus Vanilla Risotto with Mascarpone  
Spinach Ricotta Ravioli | Basil Cream Sauce  
Potato Gratin | Crushed Garlic | Parmesan  
Buttered Seasoned Vegetables

**Live Cooking Station**

Tiger Prawns with Orange Sauce  
Veal Picada with Whole Grain Mustard Sauce

**Carvery | Under the Lamps**

Roasted Five-bone Rib | Roasted Lamb Loin | Roasted Smoked Pork Belly  
Sauces: Mint Sauce | Pepper Sauce | Mustard Sauce  
Red Wine Sauce | Bearnaise | Mustards

**Pasta Station**

Spaghetti | Penne | Tagliatelle  
Choice of: Mushrooms | Peppers | Olives | Onions | Chillies  
Cream | Bolognaise | Napoli Sauce | Aioli

**Sweet Temptations**

International Cheese Board | Fruits | Crackers  
Wide Selection of Dessert Specialties from Around the World  
Selection of Fresh Seasonal Fruits

**69 Euro Per Person  
(Minimum 50 Pax)  
Including Unlimited Local Beverages  
(Red & White House Wine, Beers, Soft Drinks & Water)**

## FAMILY STYLE MENU A

**2-30 Pax**

### **Salads & Appetizers**

Assortment of Dips | Crispy Pitta | Freshly Baked Bread  
Rocket Salad | Sun-dried Tomatoes | Parmesan Slivers | Balsamic Glaze  
Grilled Halloumi | Tomato, Capers | Mint & Onion Salsa  
Mediterranean Seafood Salad | Shredded Fennel | Citrus Vinaigrette

### **Hot Dishes**

Chicken Skewers | Smoked Eggplant | Bell Peppers  
Grilled Beef Medallions | Mashed Potato | Bearnaise Sauce  
Escalope of Salmon | Tempura Onions | Mustard Mayo  
Stuffed Squid | Spinach | Graviera | Sun-dried Tomatoes  
Honey-Lime Essence  
Mini Jacket Potatoes | Rock Salt | Oregano | Drizzled Virgin Oil  
Grilled Corn on the Cob | Mushrooms | Cherry Tomatoes

### **Sweet Temptations**

Variety of Local & International Mini Cakes  
Sliced Seasonal Fresh Fruits

**36 Euro Per Person  
(Minimum 30 Pax)  
Including Unlimited Local Beverages  
(Red & White House Wine, Beers, Soft Drinks & Water)**

## **FAMILY STYLE MENU B**

**2-30 Pax**

### **Salads & Appetizers**

Assortment of Dips | Crispy Pitta | Freshly Baked Bread  
Cannelloni | Cheese Trilogy | Fresh Basil | Tomato Coulis  
Quinoa Salad | Pomegranate | Mango | Mixed Leaves  
Chicken Caesar Salad | Smoked Pancetta | Garlic Crisps

### **Hot Dishes**

Grilled Chicken Caprese | Corn | Fresh Basil  
Vegetable Lasagne with Ricotta | Tomato Sauce  
Lemon Herb Salmon | Braised Fennel | Saffron Beurre Blanc  
Chargrilled Prawn Kebab | Fluffy Couscous | Lemon Preserve  
Slow-roasted Beef Tenderloin | Horseradish Cream Sauce  
Baked Potato Skins | Gorgonzola | Rocket | Mustard Seeds

### **Sweet Temptations**

Variety of Local & International Mini Cakes  
Sliced Fresh Fruits

**40 Euro Per Person**  
**(Minimum 30 Pax)**  
**Including Unlimited Local Beverages**  
**(Red & White House Wine, Beers, Soft Drinks & Water)**

## Additional Services

### Flower Arrangements:

- **Strelitzia Flower and Designs**

Elena | Tel: 00357 99 343515

Facebook Page: <https://www.facebook.com/Strelitziafloweranddesigns>

Instagram Page: <https://www.instagram.com/strelitziaflowershop/>

Note: She prefers to be contacted by phone

- **Samantha Flower Creations – she is a Decorator too from A-Z**

Samantha | Tel: 99 675761 | email: [samcreations@hotmail.com](mailto:samcreations@hotmail.com)

Facebook Page: <https://www.facebook.com/SamanthasFlowerCreations>

Instagram Page: [https://www.instagram.com/samanthas\\_flower\\_creations/](https://www.instagram.com/samanthas_flower_creations/)

### Photographers:

- **PHOTO PAPIS & SONS**

Vangelis | Tel: 00357 26 960656 & 00357 99 474946 | [info@photopapis.com](mailto:info@photopapis.com)

Facebook Page: <https://www.facebook.com/photopapis>

Instagram Page: <https://www.instagram.com/photopapis/>

- **Pink Panther Photo Studio**

George | Tel: 00357 99 569444 | Email: [photopinkpanther@cytanet.com.cy](mailto:photopinkpanther@cytanet.com.cy)

Facebook Page: <https://www.facebook.com/photopinkpanther>

Instagram Page: <https://www.instagram.com/pinkpantherphotostudio/>

### Hair & Makeup:

- **Tips and Toes Cyprus (Freelance for hair, makeup, nails etc, who can go in their rooms)**

Alisha Owen | Tel: 00357 99 909346 | Email: [tipsandtoespaphos@hotmail.com](mailto:tipsandtoespaphos@hotmail.com)

Facebook Page: <https://www.facebook.com/paphoscyprusweddings>

Instagram Page: [https://www.instagram.com/tipsandtoescyprus\\_alishaowen/](https://www.instagram.com/tipsandtoescyprus_alishaowen/)

### Companies that rent tables & chairs:

- **Marry Me Cyprus Ltd**

Kayley Danny | Tel: 00357 26 323209 | Email: [orders@marrymeczyprus.co.uk](mailto:orders@marrymeczyprus.co.uk)

Facebook Page: <https://www.facebook.com/marrymeczyprusltd>

Instagram Page: <https://www.instagram.com/marrymeczyprusltd/>

- **K M Ypsonas**

Panayiotis Charalambous | Tel: 00357 97 653652

Facebook Page: <https://www.facebook.com/k.m.ipsonas>

Instagram Page: [https://www.instagram.com/km\\_event\\_equipment/](https://www.instagram.com/km_event_equipment/)

**Note:** you can contact them either via phone or viber/what's app

### Andreas DJ:

Andreas Intzegeannis | Tel: +357 99 878962 | Email: [infothelodj@gmail.com](mailto:infothelodj@gmail.com)



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## **Deposits & Payments**

- Nonrefundable deposit of 30% of total amount upon booking confirmation (bank transfer or credit card).
- An additional 40% of the estimated amount must be paid to the hotel one month prior to the event.
- The remaining 30% and any other costs incurred must be paid by the guest prior to departure.

### ELIAS BEACH HOTEL

Amathus Avenue 125, 4533 Parekklesia Limassol  
PO Box. 54300, 3722 Limassol Cyprus  
Location - Lat: 34.7135196 Lng: 33.1615837

Email: [max@eliasbeach.com.cy](mailto:max@eliasbeach.com.cy) From abroad: +357 99 332613  
Local calls: +357 25 636 000 [www.eliasbeach.com](http://www.eliasbeach.com)