



ELIAS  
BEACH HOTEL



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Wedding Brochure  
2023 - 2024

## Cocktail Reception

### PACKAGE 1

**Beverages:** Fruit punch (alcoholic and non-alcoholic), sparkling wine, red & white house wine.

**Canapés:** 6 canapés or petit four per person (choose from our extensive selection)

**Wedding Cake:** One Tier Wedding Cake €165 | Two Tier Wedding Cake €275 | Three Tier Wedding Cake €385

**Price: €14.00 per person**

### PACKAGE 2

**Beverages:** Fruit punch (alcoholic and non-alcoholic), sparkling wine, red & white house wine.

**Canapés:** 8 canapés or petit four per person (choose from our extensive selection)

**Wedding Cake:** One Tier Wedding Cake €165 | Two Tier Wedding Cake €275 | Three Tier Wedding Cake €385

**Price: €16.00 per person**

To enrich your cocktail reception, you may pick from a wide range of hors d'oeuvres and desserts here below:

## Selection of Canapés

### **Cold Hors D'Oeuvres**

Roasted Cold Beef | Whole Grain Mustard  
Tomato Bruschetta Flavoured with Basil  
Brie Cheese | Caramelised Walnut on Baguette  
Mini Profiteroles | Smoked Salmon Mousse  
Smoked Salmon Rosettes on Rye Bread  
Cold Chicken Salad with Avocado  
Miniature Éclair | Cream of Stilton Cheese  
Green Asparagus | Sun Dried Tomatoes  
Chicken Wrapped with Avocado & Cheese  
Shrimp Cocktail with Mango in Pastry Tartlet  
Smoked Salmon | Cream Cheese | Spinach Tortilla

### **Hot Savouries**

Vegetarian Samosas | Orange | Mango Chutney  
Goujon of Sole with Tartare Sauce  
Chicken Wings with Plum | Hoisin Sauce  
Curry Spring Rolls | Sweet & Sour Dip  
Chicken Satay with Peanut Sauce  
Mini Coupes Stuffed with Meat  
Wild Mushroom Tartlet with Saffron Aioli  
Deep Fried Prawns with Sweet Chili Sauce  
Triangle Cheese Pie in Phyllo Pastry  
Crostini Topped with Tomato | Mozzarella & Basil

### **Under the Hot Lamps**

Chicken Skewers with Vegetables  
Grilled Halloumi in Cocktail Pitta Bread  
Chicken Gyros with Raita Sauce in Mini Pitta  
Mini Pork Kebab | Apple & Citrus Compote  
Honey Glazed-Gammon Served in Ciabatta Bread

### **Petits Fours**

Miniature Opera Cakes  
Lemon Meringue Tarts  
Cheese Brownie  
Walnut Brownie  
Pana Cotta  
Cheesecake  
Tiramisu  
Doukissa  
Chocolate Éclair  
Mixed Fruit Tartlets

**Additional canapes for the wedding reception are charged at €1.50 per piece.**

## Wedding Buffet Choices

The wedding dinner can be held at one of our selected venues.

The space will be set up with white chair covers, tablecloths, and napkins, all available at no extra charge.

Minimum 50 guests required for private buffet.

Please select menus and prices from our catalogue.



## INTERNATIONAL BUFFET MENU A

### Salads & Appetisers

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  
 Extra Virgin Oil | Red Wine Vinegar

### Main Courses

Braised Fillet of Salmon | Green Asparagus | Mustard Vinaigrette  
 Stripes of Beef with Red Wine Sauce & Wild Mushrooms  
 Medallions of Pork 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 Specialities from Around the World  
 Selection of Fresh Seasonal Fruits

**Price: €42 Per Person**

**Including unlimited local beverages (red & white house wine, beers, soft drinks & water)**

## INTERNATIONAL BUFFET MENU B

### Salads & Appetisers

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  
Extra Virgin Oil | Red Wine Vinegar

### 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 Specialities from Around the World  
Selection of Fresh Seasonal Fruits

**Price: €49 Per Person**

**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 | Caramelised 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

Assorted of 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

Searched 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



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**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 Specialities from Around the World  
Selection of Fresh Seasonal Fruits

**Price: €62 Per Person**

**Including unlimited local beverages (red & white house wine, beers, soft drinks & water)**



## Wedding Venues

For your marriage, the Elias Beach Hotel offers you a choice of the below venues.

### **Wedding Reception:**

Hotel Pool & Gardens Area	Rental Fee €1,500
The Pier Rental	Rental Fee €900

### **Wedding Dinner:**

The Celebrities Hall	Rental Fee €1,000
The Beach Bar	Rental Fee €1,000
The Pavilion Terrace	Rental Fee €1,000

### **Additional Services Upon Request and Availability:**

Solo Singer (2 hours)	€350
Saxophonist (2 hours)	€400
Pianist and Vocals (2 hours)	€800
DJ (2 hours)	€380
Florist	Prices available upon request
Event Decorator	Prices available upon request
Photographer	Prices available upon request

## Deposits & Payments

A non-refundable deposit of 20% of the total estimated wedding event value must be paid by bank transfer or credit card upon signing the agreement.

An additional 30% of the estimated amount must be paid to the hotel one month prior to the event.

The remaining 50% and any other costs incurred must be paid by the guest the day following the wedding.

### ELIAS BEACH HOTEL

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## Comments