



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 shouldnot 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/Englishand 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 and white linen.

If you would like a customized 1, 2 or 3 tier cake, we offer the below:

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





## 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 Hall 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.

Drinks Package International Beverages: €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 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 | 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.

Drinks Package International Beverages: €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 | Coffee.



## 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 Bolognaise | 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: €38 Per Person (Minimum 30 Pax)



## 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: €45 Per Person (Minimum 30 Pax)



## 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**

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 Specialities from Around the World Selection of Fresh Seasonal Fruits

Price: €58 Per Person (Minimum 30 Pax)



# 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 Items**

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 Fresh Fruits

Price Per Person: 28 euro



# 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 Items**

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

Price Per Person: 32 euro



## **Additional Services**

## Flower Arrangements:

## Strelitzia Flower and Designs

Elena | Tel: 00357 99 343515

Facebook Page: <a href="https://www.facebook.com/Strelitziafloweranddesigns">https://www.facebook.com/Strelitziafloweranddesigns</a>
Instagram Page: <a href="https://www.instagram.com/strelitziaflowershop/">https://www.instagram.com/strelitziaflowershop/</a>

Note: She prefers to be contacted by phone

## • Samantha Flower Creations - she is a Decorator too from A-Z

Samantha | Tel: 99 675761 | email: <u>samcreations@hotmail.com</u>

Facebook Page: <a href="https://www.facebook.com/SamanthasFlowerCreations">https://www.facebook.com/SamanthasFlowerCreations</a>
Instagram Page: <a href="https://www.instagram.com/samanthas\_flower\_creations/">https://www.instagram.com/samanthas\_flower\_creations/</a>

## Photographers:

#### PHOTO PAPIS & SONS

Vangelis | Tel: 00357 26 960656 & 00357 99 474946 | <u>info@photopapis.com</u>

Facebook Page: <a href="https://www.facebook.com/photopapis">https://www.facebook.com/photopapis</a>
Instagram Page: <a href="https://www.instagram.com/photopapis/">https://www.instagram.com/photopapis/</a>

#### Pink Panther Photo Studio

George | Tel: 00357 99 569444 | Email: photopinkpanther@cytanet.com.cy

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

Instagram Page: <a href="https://www.instagram.com/pinkpantherphotostudio/">https://www.instagram.com/pinkpantherphotostudio/</a>

## 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

Facebook Page: <a href="https://www.facebook.com/paphoscyprusweddings">https://www.facebook.com/paphoscyprusweddings</a>

Instagram Page: https://www.instagram.com/tipsandtoescyprus\_alishaowen/

#### Companies that rent tables & chairs:

#### Marry Me Cyprus Ltd

Kayley Danny | Tel: 00357 26 323209 | Email: orders@marrymecyprus.co.uk

Facebook Page: <a href="https://www.facebook.com/marrymecyprusltd">https://www.facebook.com/marrymecyprusltd</a>
Instagram Page: <a href="https://www.instagram.com/marrymecyprusltd/">https://www.instagram.com/marrymecyprusltd/</a>

#### K M Ypsonas

Panayiotis Charalambous | Tel: 00357 97 653652 Facebook Page: https://www.facebook.com/k.m.ipsonas

Instagram Page: <a href="https://www.instagram.com/km\_event\_equipment/">https://www.instagram.com/km\_event\_equipment/</a>
Note: you can contact them either via phone or viber/what's app

#### Andreas DJ:

Andreas Intzegiannis | Tel: +357 99 878962 | Email: infothelodj@gmail.com



## **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 Parekklisia Limassol PO Box. 54300, 3722 Limassol Cyprus Location - Lat: 34.7135196 Lng: 33.1615837

Email: <u>info@eliasbeach.com.cy</u> From abroad: +357 99 535 000 Local calls: +357 25 636 000 <u>www.eliasbeach.com</u>

For more information, please contact: Mrs. Lisa Panayioutou



## Comments