



ELIAS  
BEACH HOTEL



CHRISTENINGS  
AT THE ELIAS BEACH HOTEL



At the Elias Beach Hotel picture-perfect christenings can be held at our Beach Bar Restaurant venue on dreamy summer afternoons, or hosted as lively fun-filled parties that go on well into the night in our Celebrities Hall.

The venues are set up with white chair covers, tablecloths, and napkins with round or long tables as per your preference.

Minimum 50 guests required for private buffet.

Please select menus and prices from our menus below.





## 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

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 | Bolognese | 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)**





## AROUND THE WORLD MENU A

### Salads & Appetizers

Potato Salad | Crispy Prosciutto | Grain Seed Mustard  
 Beetroot Salad | Roasted Garlic | Fresh Coriander  
 Classic Caesar Salad | Anchovies | Garlic Croutons  
 Green Bean Salad | Sun Dried Tomato | Balsamic Dressing  
 Pasta Salad | Julienne Pepperoni Salami | Slices Olives  
 Fresh Tomato Wedges | Sliced Cucumber | Haloumi | Mint  
 Marinated Mushrooms | Baby Rocket | Basil Leaves  
 Noodle Salad | Coriander | Sweet Corn | Sweet Chilli  
 Grilled Asparagus with Mediterranean Salsa  
 Radicchio | Crumbled Feta | Olive Oil & Oregano  
 Traditional Greek Salad | Oil Croutons

### Assorted Dips & Appetizers

Assorted Fresh Garden Greens  
 Rocca | Lettuce | Tomatoes | Cucumbers  
 Tarama | Tzatziki | Tahini | Kopanisti  
 Mixed Pickled Vegetables | Sun Dried Tomato  
 Black & Green Olives

### Dressing Creations

Thousand Islands | Italian Dressing | Garlic Mayonnaise | Balsamic Vinaigrette  
 Marinated Olive Oil | Red Wine Vinegar

### Hot Specialities

Seafood Paella  
 Roasted Chicken | Crushed Creamy Potato | Oregano Oil  
 Medallions of Pork in Commandaria | Apricot Sauce  
 Cheese Ravioli | Chopped Tomatoes | Pesto Cream  
 Penna Pasta with Milanese Sauce  
 Roasted Baby Potato Flavoured with Thyme  
 Buttered Vegetable Rice  
 Selection of Seasonal Vegetables

### Sweet Temptations

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

38 euro Per Person including unlimited local beverages.  
 (Red, White & Rosé House Wine, Beers, Soft Drinks & Water)



## **AROUND THE WORLD MENU B**

### **Salads & Appetizers**

Potato Salad | Crispy Prosciutto | Grain Seed Mustard  
Beetroot Salad | Roasted Garlic | Fresh Coriander  
Classic Caesar Salad | Anchovies | Garlic Croutons  
Green Bean Salad | Sun Dried Tomato | Balsamic Dressing  
Pasta Salad | Julienne Pepperoni Salami | Slices Olives  
Fresh Tomato Wedges | Sliced Cucumber | Haloumi | Mint  
Marinated Mushrooms | Baby Rocket | Basil Leaves  
Noodle Salad | Coriander | Sweet Corn | Sweet Chilli  
Grilled Asparagus with Mediterranean Salsa  
Radicchio | Crumbled Feta | Olive Oil & Oregano  
Traditional Greek Salad | Oil Croutons

### **Assorted Dips & Appetizers**

Assorted Fresh Garden Greens  
Rocca | Lettuce | Tomatoes | Cucumbers  
Tarama | Tzatziki | Tahini | Kopanisti  
Mixed Pickled Vegetables | Sun Dried Tomato  
Black & Green Olives

### **Dressing Creations**

Thousand Islands | Italian Dressing | Garlic Mayonnaise | Balsamic Vinaigrette  
Marinated Olive Oil | Red Wine Vinegar

### **Hot Specialities**

Seafood Paella  
Chicken Souvla  
Pork Souvla  
Macaronia Pasticcio  
Penna Pasta with Milanese Sauce  
Roasted Baby Potato Flavoured with Thyme  
Buttered Vegetable Rice  
Selection of Seasonal Vegetables

### **Sweet Temptations**

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

38 euro Per Person including unlimited local beverages.  
(Red, White & Rosé House Wine, Beers, Soft Drinks & Water)



## Christening Venues

For your baby's christening, the Elias Beach Hotel offers you a choice of the below venues.

### **Christening Lunch or Dinner:**

The Celebrities Hall	Rental Fee €500
The Beach Bar	Rental Fee €500
The Pavilion Terrace	Rental Fee €500

### **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
Events Planner	Prices available upon request



## Deposits & Payments

A non-refundable deposit of 20% of the total estimated christening 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.

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For more information, please contact: Mrs. Lisa Panayiotou





Comments: