



ELIAS
BEACH HOTEL



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Wedding Brochure

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: €16.00 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: €18.00 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 | Caramelized 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 & 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 Specialities from Around the World
Selection of Fresh Seasonal Fruits

48 Euro Per Person
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
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
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 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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