# LOUIS HOTELS

WEDDINGS

DESTINATION

CYPRUS

CRETE

CORFU

RHODES

ΜΥΚΟΝΟΣ



## WEDDINGS

### **LOUIS** st elias resort

LOUIS ST ELIAS RESORT \*\*\*\*

PROTARAS, CYPRUS

WEDDING PACKAGE

Wedding coordinator: Mr. Vakis Constantinides Email: v.constantinides@louishotels.com

Rates are valid for bookings made until 31/12/2021 for weddings that will take place up to 31/12/2023

#### **VENUES**

Blessing or civil wedding can take place within the below mentioned hotel premises:

OUTDOOR AREAS: Prices are in € including taxes

Lavender Pergola (maximum capacity 40 pax) Hotel Residents only €290.00 (Decorated)

INDOOR AREAS:

Jacaranda venue (maximum capacity 20 pax) Hotel Residents only €160.00 (Decorated)

Decoration includes the setup of a table with white skirting, flower arrangement, candle stand and white covers for the chairs with flower detail. Any other decoration requested by clients, there is an extra charge.

Any other services concerning wedding certificate and wedding documentation are not offered by the hotel.



To enhance your chosen setting Louis Hotels has designed 3 distinctive Signature themes:

Summer white:

€190 for chrysanthemums for gazebo + €55 bride's bouquet & cake decoration
 2. €370 for carnations for gazebo + €55 bride's bouquet & cake decoration

**Tropical romance:** €160 for gazebo + €85 for bride's bouquet & cake decoration

Mediterranean bliss: €160 for gazebo + €110 for bride's bouquet & cake decoration

#### DINING

1) After the ceremony finger cocktail, gala dinner or lunch can be organized in one of the below mentioned areas:

Jacaranda Bar Terrace (finger cocktail only)

Lemon Tree Main restaurant (indoor or pool view)

\* The setup is Free of Charge if the ceremony takes place in the Hotel grounds. If the Ceremony takes place in the Town Hall or a Chapel and you wish to have your Wedding Reception within the Hotel grounds a set up charge of €120 will be applied.

2) Should guests wish to book a dinner with special set menus then extra charges will apply for all-inclusive guests and for non-resident guests. Please find attached Gala dinner and finger food menus.

In case extra decoration is required for the dining area there will be an extra charge according to decoration.

Reception or gala dinner decoration with Signature themes:  $\notin$  90

#### **BEVERAGES USED FOR WEDDING RECEPTION**

(serves in 6 glasses)

Gordon Rouge Mumm: Euro €75.00 Moet et Chandon Brut: Euro €115.00 Moet et Chandon Rose: Euro €130.00

Other Alcoholic or non-alcoholic Beverages will be Charged as marked on Restaurant or Bar List.



WEDDING CAKES (Every tier serves 15-17 persons)

One Tier Wedding Cakes (with strawberry or chocolate filling): Euro €110.00 Two Tier Wedding Cake (with strawberry or chocolate filling): Euro €220.00

#### **COCKTAIL MENU 1**

#### COLD ITEMS

Prosciutto wrapped in tortilla with cream cheese Mini vol aux vent with baby shrimps Marinated salmon on rye bread Mini tart /confit tomatoes/olive tapenade

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#### HOT ITEMS

Marinated tandoori chicken skewers /fig chutney Pork gyros in tortilla pita /tzatziki Asian spring rolls /mango sauce Fish burger in mini rolls/sweet chilly mayo

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#### DESSERTS

Tart with caramelised peanuts Choco brownies with cheese

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€22,00 per person



#### **COCKTAIL MENU 2**

COLD ITEMS

Camembert cheese on crispy bread Prosciutto wrapped in tortilla with cream cheese Smoked salmon on rye bread Mini cones with muhammarum

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HOT ITEMS

Marinated tandoori chicken skewers /fig chutney Beef gyros in tortilla pita /tzatziki Salmon burger/sweet chilly mayo Keepeh with mushrooms (coupes with mushrooms) Indian samosas/mango sauce

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DESSERTS

Baked cheesecake Choco fudge cake Fruit tart

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€24,00 per person



#### WEDDING GALA DINNER

MENU 1

Avocado tartare topped with snow crab meat salad, black tiger prawn, wild greens /horseradish lime vinaigrette

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Potato and leek soup /olive crostini

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Pan seared Sea bass fillet/wild greens/celeriac pure/lemon butter sauce

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Fillet of beef /wild mushroom fricassee/koumandaria wine essence/ seasonal vegetables/fondant potatoes

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Chocolate espresso cake/hazeInut crunchy

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Freshly brewed coffee & petit four

€ 55,00 per person



#### WEDDING GALA DINNER

MENU 2

Smoked salmon /herb goat cheese/wild greens dill velouté

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Cream of pumpkin cappuccino soup dusted with cinnamon aroma Pumpkin crostini

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Giant ravioli with asparagus and mascarpone cheese Creamy truffled sauce

#### \*\*\*\*\*

Corn fed chicken breast /chicken jus /seasonal vegetables /potato sphere

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Strawberry caramel tart /vanilla ice

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Freshly brewed coffee

€ 55,00 per person



#### WEDDING GALA DINNER

MENU 3

Marinated salmon /avocado /beetroots tartare /wild greens/honey miso sauce

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Mushroom velouté soup topped with almond nuts drizzled with basil aroma

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Spinach and ricotta tortellini /vegetables/Frascati wine essence

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Pan seared pork fillet /herb crust/port wine emulsion Seasonal vegetables/crunchy potatoes

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Chocolate espresso cake/hazeInut crunchy

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Freshly brewed coffee & petit four

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€ 55,00 per person



Day pass for Adults: €68.00 per adult
Day pass for Children up to 12 years: €33.00 per child

#### Day pass description:

- Unlimited local & imported beverages from 10.00 am until midnight
  Buffet lunch and Buffet dinner in the main restaurant.
- Mid-morning and mid-afternoon snacks from 10.30 am to 17:30 pm.
- Afternoon tea , cakes and biscuits daily from 16:30 to 17:30 hours
  - Selection of ice creams from 10.00 am to 21.00 pm.

#### **Entertainment:**

If you wish to play your own music, a portable speaker is available for rental at the cost of €104.00. Music can be played in the restaurant from 21:30 – 00:00 due to no private dining venue.

Note: Wedding daypasses for Non – Residents are valid ONLY on the wedding day and for the usage of Food & Beverage Departments and not of any other facilities of the resort.