



DESTINATION

WEDDINGS

LOUIS HOTELS

CYPRUS

CRETE

CORFU

RHODES

MYKONOS



[www.louishotelsweddings.com](http://www.louishotelsweddings.com)



DESTINATION



# WEDDINGS

## **LOUIS** st elias resort

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

PROTARAS, CYPRUS

WEDDING PACKAGE

Email: [stelias.reservations@louishotels.com](mailto:stelias.reservations@louishotels.com)

**Rates are valid for bookings made until 31/12/2022  
for weddings that will take place up to 31/12/2024**

### **GIFTS for the wedding couple:**

- Upgraded amenities on arrival;
- Champagne breakfast for 2 in the room;
- Complimentary upgrade to the next category or suite (upon availability);
- Local gift on departure.

### **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 €305.00  
(Decorated)

#### **INDOOR AREAS:**

#### **Jacaranda venue** (maximum capacity 20 pax)

Hotel Residents only €168.00  
(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.*



# DESTINATION



# WEDDINGS

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

**Summer white:**

1. €200 for chrysanthemums for gazebo + €58 bride's bouquet & cake decoration
2. €389 for carnations for gazebo + €58 bride's bouquet & cake decoration

**Tropical romance:**

€168 for gazebo + €90 for bride's bouquet & cake decoration

**Mediterranean bliss:**

€168 for gazebo + €116 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 €126 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: € 95

## BEVERAGES USED FOR WEDDING RECEPTION

(serves in 6 glasses)

Gordon Rouge Mumm: Euro €79.00  
Moet et Chandon Brut: Euro €121.00  
Moet et Chandon Rose: Euro €137.00

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



DESTINATION



# WEDDINGS

## WEDDING CAKES

(Every tier serves 15-17 persons)

One Tier Wedding Cakes (with strawberry or chocolate filling): Euro €116.00

Two Tier Wedding Cake (with strawberry or chocolate filling): Euro €231.00

## 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

\*\*\*\*\*

### 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

\*\*\*\*\*

### DESSERTS

Tart with caramelised peanuts

Choco brownies with cheese

\*\*\*\*\*

€24,00 per person



DESTINATION



# WEDDINGS

## 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

\*\*\*\*\*

### 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

\*\*\*\*\*

### DESSERTS

Baked cheesecake  
Choco fudge cake  
Fruit tart

\*\*\*\*\*

€26,00 per person



DESTINATION



# WEDDINGS

## WEDDING GALA DINNER

### MENU 1

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

\*\*\*\*\*

Potato and leek soup /olive crostini

\*\*\*\*\*

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

\*\*\*\*\*

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

\*\*\*\*\*

Chocolate espresso cake/hazelnut crunchy

\*\*\*\*\*

Freshly brewed coffee & petit four

€ 58,00 per person



DESTINATION



# WEDDINGS

## WEDDING GALA DINNER

### MENU 2

Smoked salmon /herb goat cheese/wild greens dill velouté

\*\*\*\*\*

Cream of pumpkin cappuccino soup dusted with cinnamon aroma  
Pumpkin crostini

\*\*\*\*\*

Giant ravioli with asparagus and mascarpone cheese  
Creamy truffled sauce

\*\*\*\*\*

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

\*\*\*\*\*

Strawberry caramel tart /vanilla ice

\*\*\*\*\*

Freshly brewed coffee

€ 58,00 per person



DESTINATION



# WEDDINGS

## WEDDING GALA DINNER

### MENU 3

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

\*\*\*\*\*

Mushroom velouté soup topped with almond nuts drizzled with basil aroma

\*\*\*\*\*

Spinach and ricotta tortellini /vegetables/Frascati wine essence

\*\*\*\*\*

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

\*\*\*\*\*

Chocolate espresso cake/hazelnut crunchy

\*\*\*\*\*

Freshly brewed coffee & petit four

\*\*\*\*\*

€ 58,00 per person





# DESTINATION



# WEDDINGS

## NOTES:

### Ultra All Inclusive Guests

Please note that Ultra All Inclusive Guests can take advantage of the Ultra All-Inclusive package and have lunch or dinner (buffet) at the main restaurant the day of their wedding, at no extra charge as per their terms of stay. The hotel undertakes to arrange free of charge the setup of the tables.

However, if there are Non Resident Guests who wish to participate at the event they have to obtain day passes and the following charges will apply:

- Day pass for Adults: €72.00 per adult
- Day pass for Children up to 12 years: €35.00 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 €110.00. 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.**