



DESTINATION

WEDDINGS

LOUIS HOTELS

CYPRUS

CRETE

CORFU

ZAKYNTHOS

RHODES

MYKONOS



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DESTINATION



# WEDDINGS



ST ELIAS RESORT  
PROTARAS CYPRUS

St. Elias Resort  
PROTARAS, CYPRUS

WEDDING PACKAGE 2017

Wedding coordinator: Mr. Michalis Constantinides  
Email: [michalisc@louishotels.com](mailto:michalisc@louishotels.com)

## VENUES

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

Outdoor areas:

Prices are in € including taxes

Protaras View Terrace

Hotel Residents only €200.00

(Decorated)

Indoor Areas

Dedicated area in Lobby / Bar

Hotel Residents only €150.00

(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.



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

**Summer white:**

1. €180 for chrysanthemums for gazebo + €50 bride's bouquet & cake decoration
2. €350 for carnations for gazebo + €50 bride's bouquet & cake decoration

**Tropical romance:**

€150 for gazebo + €80 for bride's bouquet & cake decoration

**Mediterranean bliss:**

€150 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:

Bar Terrace (finger cocktail only)

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 €115 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: €80

## BEVERAGES USED FOR WEDDING RECEPTION

Duc de Nicosie Sparkling Wine: Euro €40.00

Brande Brut: Euro €45.00

Moet et Chandon: Euro €120.00

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

## WEDDING CAKES

One Tier Wedding Cakes: Euro €98.00

Two Tier Wedding Cake: Euro €195.00



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## CANAPES FOR COCKTAIL

### MENU 1

#### COLD

Roast beef

Cream cheese in tartalettes

Baby shrimps

Marinated Salmon roll in Mexican Pitta

#### HOT

Chicken Souvlaki

Pork Fillet

Samozas

Fish Fingers

French Fries

#### SWEET

Choux

Fruit tarts

Price: €16.00 per person

Children under 12 years old 50% discount



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# WEDDINGS

## CANAPES FOR COCKTAIL

### MENU 2

#### COLD

Haloumi and Cucumber on crispy bread

Roast beef set on fried bread

Marinated salmon

Grilled vegetables set on crispy pitta bread drizzled with pesto sauce.

Hiromeri with Melon

#### HOT

Chicken wings

Chicken Nuggets

Pork Souvlaki

Olive Pies

Spring rolls

Cheese pies

French Fries

#### SWEET

Mini chocolate éclairs

Fruit tarts

Price: €18.00 per person

Children under 12 years old 50% discount



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# WEDDINGS

## WEDDING GALA DINNER

### GALA MENU NO 1

Avocado tartare topped with sour cream, accompanied with black tiger prawn

Garden greens

In reached with herb pink sauce

\*\*\*\*\*

Potato and leek soup served with olive crouton

\*\*\*\*\*

Sea bass& salmon set on leek and fennel compote

Infused with creamy chive sauce

\*\*\*\*\*

Fillet of beef set on wild mushroom fricassee served with port

Wine sauce

Cake potatoes

Fresh market vegetables

\*\*\*\*\*

Dark chocolate mousse & vanilla perfume accompanied with

Cum guat

\*\*\*\*\*

Freshly brewed coffee & petit four

Price: 49.50 euro per person

Children under 12 years old 50% discount



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# WEDDINGS

## GALA MENU NO 2

Smoked salmon terrine fillet with goat cheese  
Served with garden greens in reached with garden greens

\*\*\*\*\*

Cream of pumpkin cappuccino soup  
Dust with cinnamon aroma

\*\*\*\*\*

Spinach and ricotta ravioli set on selected garden vegetables ragout  
Creamy pesto sauce

\*\*\*\*\*

Fillet of chicken breast stuffed with black tiger prawns  
Crushed potato  
In reached with creamy tomato sauce

\*\*\*\*\*

An array of miniature, pistachio crème Brule, mastiha perfume  
Topped with visino, dark chocolate mousse cake, citrus aroma

\*\*\*\*\*

Freshly brewed coffee & petit fours

Price: 49.50 euro per person  
Children under 12 years old 50% discount



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# WEDDINGS

## GALA MENU NO 3

Salmon tartare, served with apple and celeriac salad  
Garden greens accompanied with herb sauce

\*\*\*\*\*

Mushroom veloute soup topped with almond flakes  
Drizzled with pistachio oil aroma

\*\*\*\*\*

Radicchio and Asia go cheese ravioli on a bed of  
Spaghetti vegetables, infused with frescati wine reduction sauce

\*\*\*\*\*

Pan seared fillet of pork topped with herb crust  
Madeira reduction juice  
Fresh market vegetables  
Dauphinoise potatoes

\*\*\*\*\*

Apple crumbled served with sauce anglaise & chocolate nougat  
Served with forest fruit sauce

\*\*\*\*\*

Freshly brewed coffee & petit fours

Price: 43.50 euro per person  
Children under 12 years old 50% discount





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## BBQ BUFFET MENU

### SALADS

Village Salad  
Tzatziki  
Coleslaw  
Potato Salad with Fresh Coliander  
Beetroot  
Taramas, Tahini  
Tomatoes with Onions  
Cucumber  
Olives, Pickles

### HOT DISHES

Pork Souvla  
Lamb Chops  
Grill Chicken Breast  
Mini Burger  
Tomatoes Grilled  
Baked Potatoes  
French Fries  
Seasonal Vegetables

### SAUCES

BBQ  
Mint

### SWEETS

Selection of Seasonable Fruit Sweets  
Fresh Fruit Salad  
Cheese Board

Price: €53.00 Per Person  
(min. attendance 40pax)  
Children under 12 years old 50% discount



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## NOTES:

### All Inclusive Guests

Please note that All Inclusive Guests can take advantage of the 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: Euro 65.00 per adult
- Day pass for Children up to 12 years: Euro 32.00 per child
- Drink pass : Euro 35.00 per adult

### Day pass description:

- Unlimited local drinks 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.