

LOUIS HOTELS

CYPRUS CRETE CORFU ZAKYNTHOS RHODES MYKONOS





Louis paphos breeze

LOUIS PAPHOS BREEZE, 4* Plus Paphos, Cyprus

WEDDING PACKAGE 2020

Wedding coordinator: Mr. Costantinos Krikelas Email: breeze.fbmanager@louishotels.com

Rates are valid for bookings made until 31/12/2020 for weddings that will take place up to 31/12/2022

VENUES

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

OUTDOOR AREAS:

Prices are in € including taxes

Wedding Gazebo Sea Breeze (maximum capacity 40 pax)
Hotel Residents only €270.00
(Decorated)

Decoration includes the setup of a table with white skirting, flower arrangement, candle stand and white chevalier chairs.

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:

1. €186 for chrysanthemums for gazebo + €52 bride's bouquet & cake decoration 2. €365 for carnations for gazebo + €52 bride's bouquet & cake decoration

Tropical romance:

€155 for gazebo + €83 for bride's bouquet & cake decoration

Mediterranean bliss:

€155 for gazebo + €115 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:

Pool Bar (finger cocktail only)

Main restaurant (indoor or pool view non-private)
OR
To Elliniko Restaurant (private upon availability)

* 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: €83

BEVERAGES USED FOR WEDDING RECEPTION

(serves in 6 glasses)

Gordon Rouge Mumm: Euro €73.00 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 €105.00 Two Tier Wedding Cake (with strawberry or chocolate filling): Euro €205.00

CANAPES FOR COCKTAIL

Max. 35 pax

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: €17.00 per person Children under 12 years old 50% discount



CANAPES FOR COCKTAIL

Max. 35 pax

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: €19.00 per person Children under 12 years old 50% discount



WEDDING GALA DINNER

Max. 35 pax

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: €51.00 per person Children under 12 years old 50% discount



WEDDING GALA DINNER

Max. 35 pax

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: €51.00 per person Children under 12 years old 50% discount



WEDDING GALA DINNER

Max. 35 pax

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 Dauphinoisse potatoes

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

Freshly brewed coffee & petit fours

Price: €51.00 per person Children under 12 years old 50% discount

Children's Menu

Combo Plate

Pork Kebab
Chicken Nuggets
Homemade Burger in Bun
Boiled Seasonal Vegetables
Fish Fingers
Sausage Roll
Pizza
French Fries

Price: €11.00 per child (3-12 Years Old)

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: Euro 67.00 per adult
- Day pass for Children up to 12 years: Euro 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.

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.