

### LOUIS HOTELS

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# WEDDINGS

### Louis paphos breeze

LOUIS PAPHOS BREEZE, 4\* Plus Paphos, Cyprus

WEDDING PACKAGE

Email: breeze.manager@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

Wedding Gazebo Sea Breeze (maximum capacity 40 pax)

Hotel Residents only €284.00 (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. €196 for chrysanthemums for gazebo + €55 bride's bouquet & cake decoration 2. €384 for carnations for gazebo + €55 bride's bouquet & cake decoration

#### **Tropical romance:**

€163 for gazebo + €88 for bride's bouquet & cake decoration

#### Mediterranean bliss:

€163 for gazebo + €121 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 €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: €88

#### BEVERAGES USED FOR WEDDING RECEPTION

(serves in 6 glasses)

Gordon Rouge Mumm: Euro €77.00 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.





## WEDDINGS

#### **WEDDING CAKES**

(Every tier serves 15-17 persons)

One Tier Wedding Cakes (with strawberry or chocolate filling): Euro €111.00 Two Tier Wedding Cake (with strawberry or chocolate filling): Euro €216.00

#### **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

\*\*\*\*

€24,00 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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€26,00 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/hazelnut crunchy

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Freshly brewed coffee & petit four

€ 58,00 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

\*\*\*\*\*

Strawberry caramel tart /vanilla ice

\*\*\*\*\*

Freshly brewed coffee

€ 58,00 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

\*\*\*\*

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

\*\*\*\*\*

Chocolate espresso cake/hazeInut crunchy

\*\*\*\*\*

Freshly brewed coffee & petit four

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€ 58,00 per person



### **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 71.00 per adult
- Day pass for Children up to 12 years: Euro 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.

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.