

happily EVER AFTER

LOUIS paphos breeze

louishotelsweddings.com

WEDDINGS ♥ HONEYMOONS ♥ RENEWALS ♥ ANNIVERSARIES

LOUIS PAPHOS BREEZE

PAPHOS, CYPRUS

WEDDING PACKAGE

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

Contact details:

Email: breeze.manager@louishotels.com

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 €327.00
(Decorated)

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

There is an extra charge for any other decoration requested by clients.

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

louishotelsweddings.com

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

SUMMER WHITE:

1. €226 for chrysanthemums for gazebo or terrace decoration + €64 bride's bouquet & cake decoration
2. €442 for carnations for gazebo + €64 bride's bouquet & cake decoration

TROPICAL ROMANCE:

€188 for gazebo + €102 for bride's bouquet & cake decoration

MEDITERRANEAN BLISS:

€188 for gazebo + €142 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 setup charge of €145 will be applied.

- 2) Should guests wish to book special wedding menus (i.e. cocktails, barbeque, gala dinner, buffet), additional charges will apply for all participants, i.e. hotel residents (all inclusive or not) and non - hotel residents.

For special wedding menus, please see the following options and prices

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: €102.00

BEVERAGES USED FOR WEDDING RECEPTION

(serves in 6 glasses)

Gordon Rouge Mumm: Euro €89.00

Moet et Chandon Brut: Euro €140.00

Moet et Chandon Rose: Euro €158.00

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 €128.00

Two Tier Wedding Cake (with strawberry or chocolate filling): Euro €249.00

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 chicken skewers with harissa /yogurt /fig chutney

Pork gyros in tortilla pita /tzatziki

Asian spring rolls /mango sauce

Salmon burger in mini rolls/sweet chilly mayo

DESSERTS

Apple crumbled tart

Choco brownies topped with cheese

€28,00 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 tart with avocado mousse/marinated prawns

HOT ITEMS

Marinated chicken skewers with harissa /yogurt /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

€30,00 per person

WEDDING GALA DINNER

MENU 1

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

Mushroom velouté soup /almond nuts /basil oil

Spinach and ricotta tortellini /vegetables/Frascati wine essence

Stuffed chicken with manouri cheese/chive emulsion
Seasonal vegetables/crunchy potatoes

Chocolate espresso cake/hazelnut crunchy

Freshly brewed coffee & petit four

€ 63,00 per person

All prices quoted are in Euros and include all applicable taxes.

WEDDING GALA DINNER

MENU 2

Smoked salmon roulade/scallop's carpaccio /micro greens /yuzu &honey lemon essence

Smoked eggplant soup/rusks powder /halloumi bites//basil oil

Angus beef fillet / foie gras /enoki mushrooms fricasee/ koumandaria wine essence
seasonal vegetables/crunchy potatoes cake

Salty caramel mousse cake /glazed with Valrhona chocolate

Freshly brewed coffee & petit four

€ 69,00 per person

All prices quoted are in Euros and include all applicable taxes.

WEDDING GALA DINNER

MENU 3

Tuna tataki/lobster medallions/micro greens/lime basil sauce

Pumpkin soup / vanilla essence / coconut flakes/crispy fruity bread

Stuffed beet ravioli /asparagus/walnut sauce

Milk fed veal fillet / sweet bread sphere / seasonal vegetables / potato cake
Port wine scented juice

Crescendo chocolate cake/red fruit compote/dark chocolate mousse/
Raspberry sauce

Coffee & petit fours

€79,00 per person

All prices quoted are in Euros and include all applicable taxes

VEGAN MENU

Grill Avocado /muhummara/ tahini essence /raisings/pomegranate /roasted pine nuts

Pumpkin soup /coconut milk /carob rusks

Pan roasted cauliflower/celeriac pure/apple sticks

Dark chocolate mousse/crispy biscuits/red berries sauce

Coffee & petit fours

€ 65,00 per person

BBQ BUFFET MENU

Salads and Displays

Greek salad
New Potato salad with crispy bacon /whole grain mustard mayo
Cos low salad with pineapples
Rocca salad with sun dried tomatoes
Tomato mozzarella platter/homemade pesto
Grill vegetables platter parmesan flakes
Sea food antipasti

Selection of local and international dips

Tzatziki, muhumurum smoked eggplant/kalamata olives /green olives

Hot Dishes

Pork kontosouvli traditional style
Chicken souvlaki tandoori style
Homemade Mini burger/onion confit
Hoisin pork ribs/smoked BBQ sauce
Honey balsamic lamb cutlets with fresh herbs/harissa yogurt
Sea food souvlaki with lime aroma and olive oil
Grilled vegetables
Corn on the cob
Garlic mushrooms
Grill sausages
Garlic nan bread
Freshly made baked potatoes with herbs

Selection of Sauces

Pepper sauce
Mushroom sauce
Sweet chilly mango sauce
Smoked BBQ sauce

Desserts and Fruit Station

Selection of local and international sweets
Fresh fruit /A large variety of cheeses, chutneys, crostini

€ 69,00 per person
Minimum 40 pax

All prices quoted are in Euros and include all applicable taxes.

WEDDING BUFFET STYLE

MENU 1

SALADS

Greek salad
Rocca salad with sun dried tomatoes
Caesar salad topped with chicken

DISPLAYS

Tomato and haloumi platter
Grill vegetables platter
Sea food antipasti
Avocado wedges
Prosciutto with fresh fruit

INDIVIDUALS

Crunchy maki/Rainbow maki/avocado mousse with prawn

SELECTION OF LOCAL AND INTERNATIONAL DIPS

Tzatziki, muhumurum, smoked eggplant, beetroot humus

CARVERY STATION

Slow roast cook beef Angus - wild forest mushroom sauce/pepper sauce
selections of mustards

HOT DISHES

Rigatoni with oyster mushrooms, koumandaria wine sauce/fresh cream
Pan seared pork fillet / whole grain mustard sauce
Stuffed chicken with manouri cheese/sun dried tomatoes
Lamb rack-herb crust/vegetables ragout/thyme juice.
Salmon medallion /asparagus fricassee/chive creamy sauce
Grill calamari/crushed potatoes/herb olive oil sauce- V
Basmati rice with cashew nuts /lemon grass/carrots/beans- V
Cannelloni spinach and ricotta wrapped in Japanese bread crumb
Baby new potatoes with butter and fresh herbs- V
Seasonal vegetables – V

DESSERTS & FRUIT STATION

Selection of local and international sweets
Fresh fruit /A large variety of cheeses, chutneys, crostini

€63,00 per person

All prices quoted are in Euros and include all applicable taxes.
Minimum 40 pax

WEDDING BUFFET STYLE

MENU 2

SALADS

Greek salad
Rocca salad with sun dried tomatoes
Caesar salad topped with chicken
Quinoa salad with berries

DISPLAYS

Tomato and haloumi platter
Grill vegetables platter
Sea food antipasti/prawns pyramid
Avocado wedges topped with grana Padano flakes
Prosciutto with fresh fruit

INDIVIDUALS

Crunchy maki/Rainbow maki/avocado mousse with prawn/tuna tataki
yuzu dressing.

SELECTION OF LOCAL AND INTERNATIONAL DIPS

Tzatziki, muhumurum, smoked eggplant, beetroot humus

CARVERY STATION

Slow roast beef Angus-Forest mushroom sauce/pepper sauce
selections of mustards
Baron of lamb – flavor with oregano and olive oil aroma

HOT DISHES

Rigatoni with oyster mushrooms, koumandaria wine sauce/fresh cream
Salmon ravioli with lobster creamy sauce/lemon grass aroma
Pan seared pork fillet / fennel compote
Marinated grill chicken breast basil oil
Herb crust lamb rack /thyme juice/vegetables ragout
Salmon medallion /asparagus fricassee/chive creamy sauce
Grill calamari/crushed potatoes/herb olive oil sauce- V
Basmati rice with cashew nuts /lemon grass/carrots/beans- V
Cannelloni spinach and ricotta wrapped in Japanese bread crumb
Baby roasted new potatoes with butter and fresh herbs- V
Seasonal vegetables- V

DESSERTS & FRUIT STATION

Selection of local and international sweets
Fresh fruit /A large variety of cheeses, & chutneys

€79,00 per person

All prices quoted are in Euros and include all applicable taxes.
Minimum 40 pax

NOTES:

Premium All Inclusive Guests

Please note that Premium All Inclusive Guests can take advantage of the Premium 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 82.00 per adult

Day pass for Children up to 12 years: Euro 41.00 per child

Day Pass Description

Unlimited local and 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

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

Further arrangements for evening entertainment such as disco, live music, dancing shows and photo booth, can be made at additional charge. Please note that it is organized via our wedding coordinator through local suppliers