



DESTINATION

WEDDINGS

LOUIS HOTELS

CYPRUS

CRETE

CORFU

RHODES

MYKONOS



www.louishotelsweddings.com



DESTINATION



WEDDINGS

LOUIS phaethon beach

LOUIS PHAETHON BEACH ****
PAPHOS, CYPRUS
WEDDING PACKAGE

Wedding coordinator: Mr. Rudi De Ponte
Email: fandb.phaethon@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).

VENUES

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

OUTDOOR AREAS:

Prices are in € including taxes

The Palm Pergola

(Decorated Gazebo)

Hotel Residents only €357.00

Esperides Terrace

(Decorated)

Hotel Residents only €357.00

Garden view venue

(Decorated)

Hotel Residents only €357.00





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INDOOR AREAS:

Atrium Bar
(Decorated)
Hotel Residents only €357.00

Café Vienna
(Decorated)
Hotel Residents only €357.00

* Decoration includes the set up of a table with white skirting, flower arrangement, candle stand and white covers for the chairs with flower detail.

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

Summer white:

1. €126 for chrysanthemums for gazebo or terrace decoration + €53 bride's bouquet & cake decoration
2. €368 for carnations for gazebo or terrace decoration + €53 bride's bouquet & cake decoration

Tropical romance:

€84 for gazebo or terrace decoration + €84 for bride's bouquet & cake decoration

Mediterranean bliss:

€126 for gazebo or terrace decoration + €116 for bride's bouquet & cake decoration



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DINING

1) After the ceremony hot finger cocktail, gala dinner or lunch can be organized in one of the below mentioned areas:

Restaurant terrace

Main restaurant - indoor

Set up cost €315 including table decoration with balloons, flower arrangements, candles, theme colored linen and other table decorations. Any special themes requested can be arranged accordingly including Louis Hotels signature themes.

2) Should guests wish to book a dinner with special set menus in a private area (Helios Pool restaurant) then extra charges will apply for all inclusive guests and for non resident guests. Please find attached Gala dinner options

BEVERAGES USED FOR WEDDING RECEPTION

Duc de Nicosie Sparkling Wine: Euro €42.00

La Roche Brut: Euro €48.00

Moet et Chandon: Euro €126.00

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

WEDDING CAKE

Wedding Cake €111

Two wedding Cake Tier €210



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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



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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



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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



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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



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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



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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 and haloumi platter

Grill vegetables platter

Sea food antipasti

Tomatoes wedges

Cucumber

Julienne of peppers, lemon wedges

Black & green olives

Selection of local and international dips

Tzatziki, muhumurum smoked egg plant

Hot dishes

Pork kontosouvli traditional style

Marinated chicken souvlaki

Homemade Mini burger

Honey glazed pork ribs

Grill lamb cutlets with fresh herbs/lemon aroma

Sea food souvlaki with lime aroma and olive oil

Grilled vegetables

Corn on the cob

Mushroom skewers

Grill sausage

Garlic nan bread

Freshly made baked potatoes with herbs

Selection of sauces

Pepper sauce

Mushroom sauce

Sweet chilly mango sauce

Smoked bbq sauce



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Desserts & fruit station

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

€ 58,00 per person

NOTES:

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

- Day pass for Adults: € 74.00 per adult
- Day pass for Children up to 11 years: € 37.00 per child

Day pass description:

- Unlimited local drinks 1 hour before the wedding until midnight.
 - Buffet lunch and Buffet dinner in the main restaurant.
- Mid morning and Mid afternoon snacks 1 hour before the wedding to 17:30.
 - Afternoon tea, cakes and biscuits daily from 16:30 to 17:30.
 - Selection of ice cream 1 hour before the wedding to 21:00.
- Any extras like canapé menus, champagne, set menus are not included in the price.