

happily

EVER AFTER

LOUIS phaethon beach

louishotelsweddings.com

WEDDINGS ♥ HONEYMOONS ♥ RENEWALS ♥ ANNIVERSARIES

LOUIS PHAETHON BEACH

PAPHOS, CYPRUS

WEDDING PACKAGE

Rates are valid for bookings made until 31/12/2023
for weddings that will take place up to 31/12/2024

Contact details:

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

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 €460.00

Esperides Terrace
(Decorated)

Hotel Residents only €460.00

Garden view venue
(Decorated)

Hotel Residents only €460.00

INDOOR AREAS:

Atrium Bar
(Decorated)

Hotel Residents only €460.00

Café Vienna
(Decorated)

Hotel Residents only €460.00

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

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

SUMMER WHITE:

1. €145 for chrysanthemums for gazebo or terrace decoration + €61 bride's bouquet & cake decoration
2. €424 for carnations for gazebo or terrace decoration + €61 bride's bouquet & cake decoration

TROPICAL ROMANCE:

€97 for gazebo or terrace decoration + €97 for bride's bouquet & cake decoration

MEDITERRANEAN BLISS:

€145 for gazebo or terrace decoration + €134 for bride's bouquet & cake decoration

DINING

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 € 363 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.

NOTES

1. 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.
2. 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

BEVERAGES USED FOR WEDDING RECEPTION

Duc de Nicosie Sparkling Wine: €58.00

La Roche Brut: €64.00

Moet et Chandon: €126.00

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

WEDDING CAKE

Wedding Cake: €135
Two wedding Cake Tier: €245

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
Kepeh 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

Avocado tartare /black tiger prawn/micro leaves
wild greens /horseradish lime vinaigrette

Potato and leek soup /olive crostini

Fillet of beef /wild mushroom fricassée/koumandaria wine essence/
seasonal vegetables/fondant potatoes

Chocolate espresso cake/hazelnut crunchy

Freshly brewed coffee & petit four

€ 67,00 per person

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

WEDDING GALA DINNER

MENU 2

Smoked salmon /herb goat cheese/wild greens cold dill velouté

Cream of pumpkin cappuccino soup dusted with cinnamon aroma
Pumpkin crostini

Corn fed chicken breast /chicken jus /seasonal vegetables /potato sphere

Strawberry caramel tart /vanilla ice

Freshly brewed coffee

€ 67,00 per person

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

WEDDING GALA DINNER

MENU 3

Smoked salmon /avocado /beetroots tartare /wild greens/honey miso sauce

Mushroom velouté / roasted pine nuts/ basil oil

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

Salty caramel mousse /crunchy biscuit/pistachio sauce

Freshly brewed coffee & petit four

€ 67,00 per person

All prices quoted are in Euros and include all applicable taxes

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
Caesar chicken salad
Quinoa salad with goji berries and pomegranate/honey mustard dressing
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 greek style
Homemade Mini burger/onion confit
Hoisin pork ribs/smoked BBQ sauce
Honey balsamic lamb cutlets with fresh herbs/harissa yogurt
Salmon steak with lime aroma and olive oil
Grilled vegetables
Corn on the cob
Garlic mushrooms
Grill sausages
Garlic greek pita bread
Freshly made grill 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 50 pax

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

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: € 85.00 per adult
- Day pass for Children up to 11 years: € 43.00 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.