

happily EVER AFTER



ROYAL
APOLLONIA

limassol



louishotelsweddings.com

WEDDINGS ♥ HONEYMOONS ♥ RENEWALS ♥ ANNIVERSARIES

ROYAL APOLLONIA

LIMASSOL, 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: apollonia.sales@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
Thalassaki Wedding Gazebo
(Decorated Gazebo with sea view)
Residents of the Hotel €665,00
Non-Residents €786,00

INDOOR AREAS:

Meze by Elliniko Restaurant & Olympus Room
(decorated terrace, pool and sea view) & (decorated ballroom)
Residents of the Hotel €483,00
Non-Residents €604,00

Decoration includes:

Set up of a table and chairs with white skirting
Tabletop flower arrangement
A bottle of local sparkling wine for toast
One tier wedding cake for ceremonial cutting

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DINING

After the ceremony a gala dinner can be organized in one of the following areas:

Meze By Elliniko
Indoor & Outdoor / semi- private
min/max capacity 2-40

Dionysos Restaurant
Indoor / semi - private
min/max capacity 2-60

Olympus Room
Indoor / private
min/max capacity 10 – 110

*Private reception venues are subject to price and availability.

Minimum 60 guests required for private buffet dinner.

In case extra decorations are required for the dining area, extra charges may apply.

DRINKS PACKAGE DURING 1 HOUR COCKTAIL RECEPTION (Per Person)

COCKTAIL RECEPTIONS

LOCAL DRINKS

Sparkling wine, alcoholic & non - alcoholic fruit punch, beers, soft drinks and water € 23.00 per person

INTERNATIONAL DRINKS

Sparkling wine, alcoholic & non - alcoholic fruit punch, beers, soft drinks and water € 30.00 per person

The above cocktail options are complemented by a selection of nuts, tortilla crisps
crudities and variety of local and international dips.

1. Additional selective items to enhance your cocktail reception

- Cold canapés (6 pieces per person)
€11.00 per person
- Cold gourmet canapés (6 pieces per person)
€15.00 per person
- Selection of cold gourmet canapés (4 pcs per person), hot specialties (4 pcs per person) & petit fours (2 pcs per person)
€31.00 per person
- Platter of assorted local cheeses and charcuterie accompanied with crostini sticks and selected fresh fruits
€21.00 per person
- Fresh fruit display (minimum 20 pax)
€14,00 per person

2. Sparkling Moments (maximum 50 guests for 1 hour)

€ 55,00 per person

Add style to your reception and enjoy an hour full of French champagne bubbles accompanied by gourmet cold canapés (3 pcs per person)

All prices quoted are in Euros and include all applicable taxes

DINNER DRINKS PACKAGES

Drinks Packages 4 hours served with Dinner (Per Person)

¼ Bottle of Local wine, or beer, soft drink & coffee € 12.00

½ Bottle of Local wine, of beer, soft drink & coffee € 15.00

¼ Bottle of Vintage wine, or beer, soft drink & coffee € 18.00

½ Bottle of Vintage wine, of beer, soft drink & coffee € 23.00

Unlimited Local beverages €17.00

Unlimited International beverages € 28.00

Kindly note that you can make your choice of selected wines (not included on the above packages) from our wine list and a 10% discount will be granted.

Complement your dinner with your choice of spirits

Ordinary Spirits by bottle (75cl) €67.00

Premium Spirits by bottle (75cl) €91.00

CHAMPAGNES

Sparkling Prosecco €67,00 per bottle

French Champagne, Brut €145,00 per bottle

French Champagne, Brut Rose €218,00 per bottle

Wedding cake

Extra tier cake € 110.00

All prices quoted are in Euros and include all applicable taxes

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 / truffle oil aroma / sun dried tomato,
parmesan and smoked pancetta crostini

Fillet of beef / wild mushroom fricassee / foie gras / fig chutney / koumandaria wine
essence / seasonal vegetables / fondant potatoes

Chocolate vacanza - cappuccino sponge / araguini chocolate mousse / red berries jelly

Freshly brewed coffee & petit four

Price: €91.00 per person

Children 50% discount (3 year old to 12 years old)

All prices quoted are in Euros and include all applicable taxes

WEDDING GALA DINNER

MENU 2

Tuna tartare / Salmon tataki / avocado yuzu dressing / wild greens

Cream of pumpkin cappuccino soup dusted with cinnamon aroma

Roasted Pumpkin seeds / crème fresh

Giant ravioli with asparagus and mascarpone cheese

Creamy truffled sauce

Corn fed chicken breast stuffed with goat cheese / chicken jus /

seasonal vegetables /potato sphere

Chocolate vacanza - cappuccino sponge / araguini chocolate

mousse / red berries jelly

Freshly brewed coffee & petit fours

Price: €83.00 per person

Children 50% discount (3 year old to 12 years old)

All prices quoted are in Euros and include all applicable taxes

WEDDING GALA DINNER

MENU 3

Salmon carpaccio / avocado / beetroots tartare / wild greens / honey miso sauce

Mushroom velouté soup topped with caramelized walnuts drizzled with basil aroma

Lamb loin marinated in virgin olive oil / herbs / thyme juice / seasonal
vegetables / crunchy potatoes

Chestnuts Charlotte/ Walnut Biscuits / Whiskey Crème / Jivara Chantilly

Freshly brewed coffee & petit four

Price: €85.00 per person

Children 50% discount (3 year old to 12 years old)

All prices quoted are in Euros and include all applicable taxes

WEDDING GALA DINNER

MENU 4

Pan seared scallops / fennel & porcini mushroom risotto / infused with thyme tea

Pan roasted Angus beef fillet /celeriac pure/mushrooms sphere/seasonal
vegetables / cake potatoes / port wine sauce

Chestnuts charlotte / walnut biscuits / whiskey creme / jivara Chantilly

Freshly brewed coffee & petit four

Price: €80.00 per person

Children 50% discount (3 year old to 12 years old)

All prices quoted are in Euros and include all applicable taxes

WEDDING GALA DINNER

VEGAN GALA MENU

Risotto with pumpkin crème / celeriac pure / roasted pine nuts /
tahini pomegranate seeds

Smoked eggplant soup / kalamata olive crostini / hazelnut oil

Pan seared cauliflower /roasted baby vegetables/falafel/humus
infused with pomegranate essence / rose petals

Vegan apple pie / caramelized walnuts / coconut vanilla essence

Freshly brewed coffee and petit four

Price: €73.00 per person

Children 50% discount (3 year old to 12 years old)

All prices quoted are in Euros and include all applicable taxes