



AMATHUS
BEACH HOTEL
CYPRUS

2025

2026



WEDDINGS

AT THE AMATHUS BEACH HOTEL

Catalog 2025





Getting Married

AT THE AMATHUS BEACH HOTEL

GIVE US THE OPPORTUNITY TO MAKE THE HAPPIEST DAY OF YOUR LIFE, AN ETERNAL MEMORY!

Your wedding day should be an unforgettable one! We, at the Amathus Beach Hotel, know how to organise every single detail on this very special day. Our wedding professionals undertake to design wedding packages with personalised services to suit every couple, and fulfil every wish, in order to make this day, an unforgettable experience.

Our Venues

Civil Ceremonies

Outdoor Venues with Mediterranean view Weather permitting

Venues	Max. Capacity	Hire & Set-up Cost
Lawn and Gardens -East side (available only after 19:30 hrs)	100 persons	€2.000,00
Lawn and Gardens -Central part (available only after 19:30 hrs)	250 persons	€ 4.000,00
Pier Area	200 persons	€1.000,00

Indoor Venues with Mediterranean view Privately

Venues	Max. Capacity	Hire & Set-up Cost
Ares Room	100 persons	€ 700,00
Athenaeum Room(s)	120 persons	€ 700,00

* All prices quoted are in Euro (€) and inclusive of VAT and all applicable taxes

Notes:

- One Marquee for the wedding couple (if outdoors) and chairs dressed in white covers for the blessing or civil ceremony are included in above hire cost
- Municipality fees are not included in the above costs

Wedding Cocktail

Receptions

Outdoor Venues with Mediterranean view Weather permitting

Venues	Max. Capacity	Hire & Set-up Cost
Lawn and Gardens -East side (can be used only after 19:30 hrs)	150 persons	€2.000,00
Lawn and Gardens -Central part (can be used only after 19:30 hrs)	2,000 persons	€ 4.000,00
Pier Area	150 persons	€ 1000,00
Blue-breeze Terrace (section)	200 persons	N/A

Indoor Venues with Mediterranean view Privately

Venues	Max. Capacity	Hire & Set-up Cost
Ares Room	150 persons	€ 700,00 (Cost may be waived, depending on number of guests attending and food/drinks option selected)
Ares Foyer (without view)	80 persons	N/A
Athenaeum Room x 1	30 persons	€ 400,00
Athenaeum Room x 2	100 persons	€ 600,00
Athenaeum Room x 3	150 persons	€ 850,00

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Wedding Dinners

From an intimate dinner for two persons up to a dinner for 400 persons, a selection of various indoor and outdoor venues is listed below in order to host your esteemed event. Please book well in advance to secure your chosen venue.

Outdoor Venues with Mediterranean view Weather permitting

Venues	Max. Capacity	Hire & Set-up Cost
Pier Area	100 persons	€ 1.000,00
Limanaki Fish Restaurant	50 persons	Reserved Section - Non Private
Lighthouse Bar (Friday & Saturdays not available)	60 persons	€800,00 - €2.000,00 (depending on the number of guests)
Gardens and Lawns (can be used only after 19:30 hrs)	400 persons	Cost is included in the dinner package

Indoor Venues with Mediterranean view Privately

Venues	Max. Capacity	Hire & Set-up Cost
Thalassa Restaurant (existing furniture)	120 persons	€ 1.000,00
Demetra Ballroom (round tables)	250 persons	€2.000,00
Ares Room	90 persons	€ 1.000,00
Demetra & Ares Ballrooms	400 persons	€3.000,00

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Events outdoors will be confirmed only under the following conditions:

- Music will be constantly controlled to a low level and should be turned off at midnight
- Only hotel directional speakers will be used, facing the sea
- The layout of the area will follow hotel's guidelines
- The gardens will be available for set up and decoration after 18:30 hrs.
- Event should start after 19:30 hrs.
- All above venues can be made available subject to availability at the time of confirmation
- Chair covers, room hire & set up charges and all applicable taxes, are included in the above prices.

Municipalities & Town Halls

Yermasoyia Municipality

Please refer to the following procedures as stated by Yermasoyia Municipality: Instructions for the arrangement of Civil Weddings:

People who wish to have a civil wedding in Cyprus must apply in person to the Officiator of Marriage Services at the Municipality of Yermasoyia. Some of the necessary documents required are the following:

1. Passports
2. Declaration of being single/divorced/widow/er
3. Divorce certificate (Decree Absolute)
4. Death certificate
5. Birth certificate
6. Confirmation of being single/divorced issued by the Ministry of Interior Nicosia (for Cypriot nationals)
7. Certificate for Thalassaemia (for Cypriot nationals).

For accurate details with regards to the Civil Wedding procedures you are kindly requested to contact the Officiator of Marriage Services at the Municipality of Yermasoyia at telephone: +357 - 25879812 or e-mail: yermasoyia.weddings@cytanet.com.cy

Please find below the contact details:

Municipality of Yermasoyia
Civil Marriage Office
39, Ayias Paraskevis Str., CY-4044, Yermasoyia, Limassol - Cyprus
Telephone: 00357 25 879812
Facsimile: 00357 25 873434
E-mail Address: weddings@yermasoyiamunicipality.org.cy
Website: www.yermasoyiamunicipality.org.cy/en/

Wedding Ceremonies

Church Weddings

Church weddings can be held in various chapels in Limassol town. The couple should handle these arrangements directly in order to arrange the necessary paperwork.

Please find below the contact details:

Anglican Church: St. Barnaba's Church

PO Box 51494, 3506 Limassol
Tel. 00357 - 25 362 713
www.stbarnabas-cyprus.com/contact-us/

Catholic Church: St. Catherine Church

2 Jerusalem Street
P.O.Box 57331, 3315 Limassol
Tel. 00357 - 25 362946; Fax 25 346290
Tel. 00357 - 25 740 212
Email: st_catherine@cytanet.com.cy
www.cypruscatholicchurch.org/limassol

Maronite Church: Church of St Charbel

1 Monis Machaira Str
3020 Limassol
Tel: 00357 - 99140907
Fax: 00357 - 25763035
E-mail: st.charbel.church.limassol@gmail.com

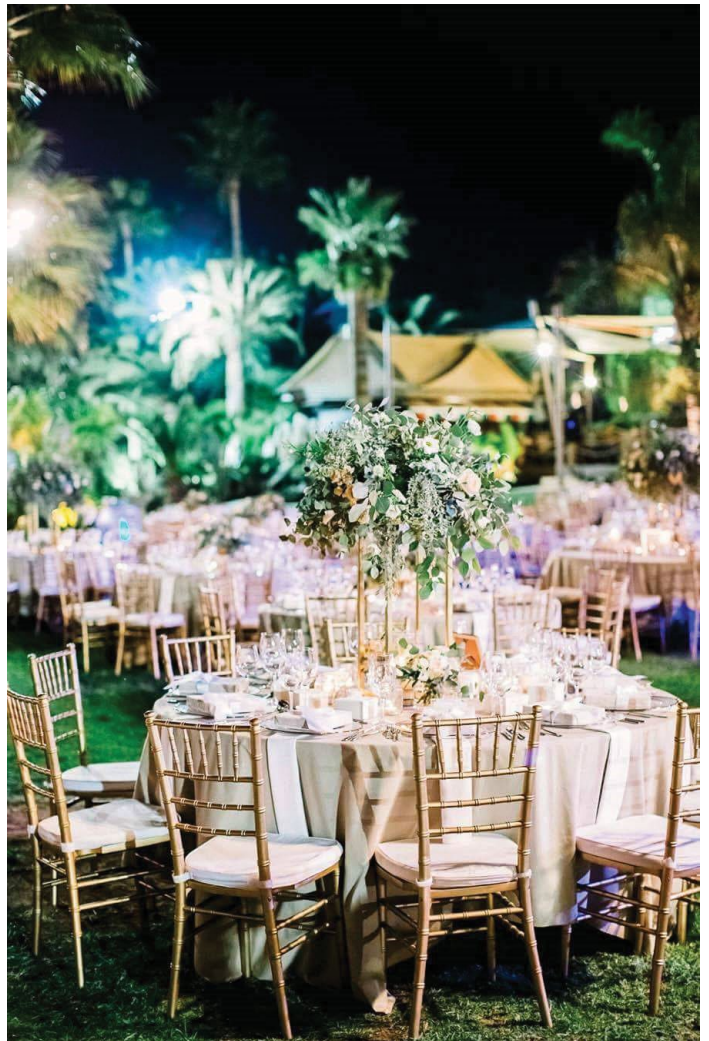
Sourp Kevork Armenian Apostolic Church

Address: Vasili Michaelidi 16, Limassol 3026
Tel.: 00357 - 22454540
Fax: 00357 - 22424642
Email: ayo@cyprusarmenians.com
Facebook Page: [ArmenianPrelatureOfCyprus](#)

Wedding Decorations

Creating magical moments, one detail at a time.
Let our wedding planners or florist handle
your wedding decorations with
care and creativity!

Please contact us for further
information and details.



Wedding Bliss



Wedding Cakes

Our talented Pastry Chef and his brigade will be more than proud to present the wedding cake of your dreams for this special day!

Please contact us for further details and costs.



Hot dreamy wedding



Outdoor dreamy wedding

Selection Of Cold Canapes

- Smoked salmon on whole grain rolls with mustard mayonnaise
- Marinated salmon with cream cheese rolled in soft tortilla
- Smoked salmon tartar on whole grain rolls, rose caviar, sour cream
- Tuna tataki, wasabi mayo on sesame rolls
- Mini tartlets with cocktail shrimps and guacamole
- Crispy duck with orange confit on ciabatta rolls
- Parma ham with sweet melon
- Hiromeri on sesame rolls with seasonal fruit
- Roast beef with horseradish cream rolled in soft tortilla
- Brie cheese on brown rolls with citrus chutney
- Mozzarelinia with cherry tomatoes on ciabatta bread
- Blue cheese mousse with dry figs and walnuts

Cost: €3.00 per piece



Dinner Menu Creations 2025

Please find here below a selection of appetizers & hot starters, soups, sorbets, main courses & dessert dishes in order to create a set menu according to your preferences. The price will depend on the selection of main course dish as specified below for a creation of a three-course menu (Appetizer, main course, dessert). Should you wish to extend your selection please choose one or two additional courses in order to create a four or five course set menu.

Please note that a sorbet cannot follow a soup.
Prices will be modified accordingly. Menu should be the same for all guests.

APPETISERS

Salmon tartar with ginger lime sauce, tuna tataki, Ponzu sauce and black caviar

Pan-seared sea scallops wrapped in crispy Italian pancetta, avocado mousse, crispy parmesan and micro salad

Smoked Scottish salmon, Alaska king crab cannelloni, avocado salsa

Avocado tartar, black tiger prawns, mango ginger salsa

Terrine of mushroom and artichoke, crispy green salad, goat cheese, truffle vinaigrette, black olive crostini

Duo of foie gras "Crème Brûlée, foie gras confit", smoked duck breast and fig compote

Prosciutto St. Daniel, bocconcini mozzarella, oven dried cherry tomatoes, black olives tapenade, crispy salad, aged balsamic glaze

Spiced smoked Angus beef Carpaccio, garden greens salad, citrus Dijon mustard dressing

HOT STARTERS

Lobster ravioli, orange poached salmon, light langoustine bisque aromatised with lemongrass	€ 23,00
Wild mushroom champagne risotto, cream cheese	€ 21,00
Tiger prawns, Alaska king crab t cake, coconut curry sauce	€ 22,00
Fillet of red mullet on saffron fennel ragout, black mussels, lobster bisque	€ 22,00
Caramelized scallops, Jerusalem artichokes mash, granny smith apples strips, truffle foam	€ 22,00

SOUPS

Artichoke and green asparagus cappuccino, focaccia croutons	€ 9,50
Celery soup with marinated tomato concasse	€ 9,50
Roast pumpkin bisque, duck rillettes, mastic foam	€ 9,50
Lobster bisque, truffle foam	€ 9,50
Carrot cream soup aromatic with orange and ginger	€ 9,50

SORBET

Melon sorbet flavoured with mint	€ 9,50
Lime flavoured with basil	€ 9,50
Mandarin sorbet	€ 9,50
Pink champagne sorbet	€ 9,50

MAIN COURSES - FISH

Fillet of sea bass, fennel ragout, caviar beurre blanc, parsley new potatoes	€ 95,00
Roasted salmon fillet with crab meat and herbs crust, lime butter sauce, root vegetables, Parisian potatoes	€ 100,00
Ballotine of turbot, tiger prawns, shellfish cream sauce, baby root vegetables, pearl potatoes	€ 100,00

MAIN COURSES - MEAT

Corn-fed chicken breast filled with forest mushroom, thyme jus, confit new potatoes, fresh marked vegetables	€ 89,00
Slow roasted milk fed veal tenderloin, morel sauce, gratin potatoes, celeriac mash, baby carrots, green asparagus	€ 105,00
Slow roasted Irish beef tenderloin, chanterelle sauce, veal shank cannelloni, truffle jus, dauphinoise potatoes, seasonal vegetables	€ 105,00
Pork tenderloin rosette, truffle jus, Asian style belly pork, gratin potatoes, celeriac mash, baby carrots, green asparagus	€95,00

DESSERTS

Chocolate walnut tart with rosewater Panna Cotta and Chios gum gelato

Avola fruit rouge – white chocolate cake with pistachio biscuit and red fruits

Baked cheese cake with yoghurt gelato and black cherries

Apple crumble with cinnamon gelato and vanilla sabayone

Almond macaroon with chocolate Panna Cotta and bergamot gelato

* All prices quoted are in Euro (€) and inclusive of VAT and all applicable taxes



International Buffet

Menu A

MOUTHWATERING SALADS & APPETISERS

Asparagus vinaigrette
Forest mushroom salad
Classic Caesar salad
German potato salad
Mini mozzarella balls with oven dried cherry tomatoes and fresh basil
Shrimps and dried figs salad with walnuts
Radicchio Avocado, mango shrimp salad
Baby Rocket leaves, parmesan flakes, pomegranate olive oil and balsamic
Marinated grilled Mediterranean vegetables with feta cheese
Baby spinach salad, honey, mustard sauce
Pâté (two kinds)
Steamed prawns
Marinated seafood salad with dill, fennel, olive oil and lime
Couscous
Classic Greek salad
Sliced feta cheese with oregano and olive oil
Mediterranean quinoa salad
Garden mixed leaves, sun-dried tomatoes, cucumber sticks, cherry tomatoes, croutons, tortilla chips, mixed pickles
Mustard dressing, French dressing, Cocktail sauce, Italian dressing
Guacamole, eggplant salad, tarama, tahini, houmous, tirokafteri

MIRROR DISPLAY

Whole fresh poached salmon
Smoked and marinated salmon
Italian antipasti (Prosciutto Saint Daniele, Bresaola, Coppa, Serano ham, smoked duck breast)

HOT SPECIALITIES

Pan-fried seabass fillet with prawns on spinach fricassee, dill cream sauce
Roasted beef tenderloin on mushroom ragout with tarragon cream sauce
Chicken curry with coconut milk
Egg fried basmati rice with vegetables
Roasted salmon with mustard and green herb crust
Mushroom tortellini with carbonara sauce
Pork sweet and sour
Roasted new potatoes with green herbs
Fresh market vegetables

FROM THE GRILL

Mexican chicken breast, B.B.Q pork flamanzeri, sheftalia, halloumi, garlic mushrooms

CARVERY STATION

Smoked Asian style belly pork, sweet chilli sauce
Roasted leg and loin of lamb with herb crust, lamb jus-French mustard

SWEETS & FRUIT EXTRAVAGANZA

Black Forest	Cherry clafoutis tart
Avola	Kalo prama
Chocolate pistachio	Crème brûlée
Pistachio nougatine	Oriental sweets
Vegan chocolate Low fat	Normand choco
Bounty	Panna Cotta
Operetta pistachio	Glika koutaliou
Baked cheese cake	Fruit salad
Rich chocolate vegan cake	Fresh fruit display & International cheese platter
Peach tart	

Cost: €89.00 per person (excluding drinks)

(minimum 80 persons required)

Unlimited local drinks package during dinner (up to 4 hours) consisting of red and white house wines, local beers (KEO & Carlsberg), soft drinks, juices, water and coffee at €37.00 per person

International Buffet

Menu B

REFRESHING SALADS

Caesar salad

Baby Rocket leaves with sundried tomatoes, pine nuts, parmesan flakes and honey mustard dressing

Italian seafood salad

Avocado with Prawn, citrus dressing

Greek Salad

Italian antipasto: prosciutto, Parma ham, pepperoni, bresaola

Grilled Vegetables al pesto

Salad Bar: Green mixed leaves, Cherry tomatoes, sliced cucumber, tomatoes, mixed bell peppers, olives

Dressings: French, Olive oil and Balsamic

HOT ITEMS

Chicken with cashew nuts

Pork escalope gratinated with mozzarella cheese

Mixed Grill: Lamb Chops, Grilled chicken with Mediterranean Herbs,

Mushrooms and Tomatoes

Oven Baked Salmon with courgette crust

Prawns Saganaki

Fried Rice

Mushroom tortellini with carbonara sauce

Roasted new potatoes flavored with rosemary

Buttered seasonal vegetables

CARVERY

Roast tenderloin of beef

Slow cooked pork loin with ginger honey mustard sauce

SWEETS & FRUIT EXTRAVAGANZA

Individual Mini sweets

Fresh Fruits

Selection of cheeses

Cost: €97.00 per person (excluding drinks)

(minimum 40 persons required)

Unlimited local drinks package during dinner (up to 4 hours) consisting of red and white house wines, local beers (KEO & Carlsberg), soft drinks, juices, water and coffee at €37.00 per person

Payment & Cancellation Policy

Terms & Conditions

- All venues are subject to availability and will be confirmed only upon final written confirmation.
- A final confirmation of the exact number of guests is mandatory 72 hours prior the event and is binding as a minimum charge.
- In case updated number of attendants is not received by the Hotel 72 hours prior to the event, then the given number will be charged as minimum number of attendants.
- If more persons than the given number show up during the event, then the charges will be made based on the actual number of attendants.
- The hotel does not allow food and/or beverage items from outside to be consumed within the premises.

Payment & Deposit Policy

- Upon confirmation, an advance payment of 15% of the of the total value of the wedding or €500.00 (five hundred Euros) – whichever is higher - is required and it is non-refundable. The advance payment is compulsory to secure booking of the event.
- 60 days prior to the event an additional 25% of non-refundable deposit is required.
- The remaining balance should be settled upon the completion of the event.

Payment & Deposit Policy

In case of cancellation the following cancellation fees will apply:

- | | |
|--|----------------------|
| • More than 90 days prior to the event | 15% cancellation fee |
| • 60-89 days prior to the event | 25% cancellation fee |
| • 30-59 days prior to the event | 30% cancellation fee |
| • 8-29 days prior to the event | 35% cancellation fee |
| • 1 week or less prior to the event | 50% cancellation fee |



Added Value Features

For couples getting married in Cyprus, staying at the Amathus Beach Hotel Limassol for minimum five nights, we offer the following complimentary amenities:

- Room upgrade from Superior Inland View to Superior Sea View, subject to availability
- Flowers in room on arrival
- Fruit basket and bottle of local mineral water upon arrival
- Chilled champagne and chocolate-covered strawberries for the bride and groom on their wedding day
- Rose petals on bed on the night of the wedding
- Amathusia Club Breakfast, complemented with champagne, in room, on the next morning
- Romantic Bath for Two (Experience the sensory delights of a bathing experience for two. Submit yourselves to the tranquil warmth and melt away stress together).
- Candlelit Gala Dinner Menu for two and local wine



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Get in touch

T: +35725832000
E: amathusl@amathushotel.com

FOLLOW US



www.amathuslimassol.com





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Outdoor Venues with Mediterranean view Weather permitting

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Indoor Venues with Mediterranean view Privately

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Notes:

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Yermasoyia Municipality

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Telephone: 00357 25 879812
Facsimile: 00357 25 873434
E-mail Address: weddings@yermasoyiamunicipality.org.cy
Website: www.yermasoyiamunicipality.org.cy/en/

Wedding Ceremonies

Church Weddings

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Tel. 00357 - 25 362946; Fax 25 346290
Tel. 00357 - 25 740 212
Email: st_catherine@cytanet.com.cy
www.cypruscatholicchurch.org/limassol

Maronite Church: Church of St Charbel

1 Monis Machaira Str
3020 Limassol
Tel: 00357 - 99140907
Fax: 00357 - 25763035
E-mail: st.charbel.church.limassol@gmail.com

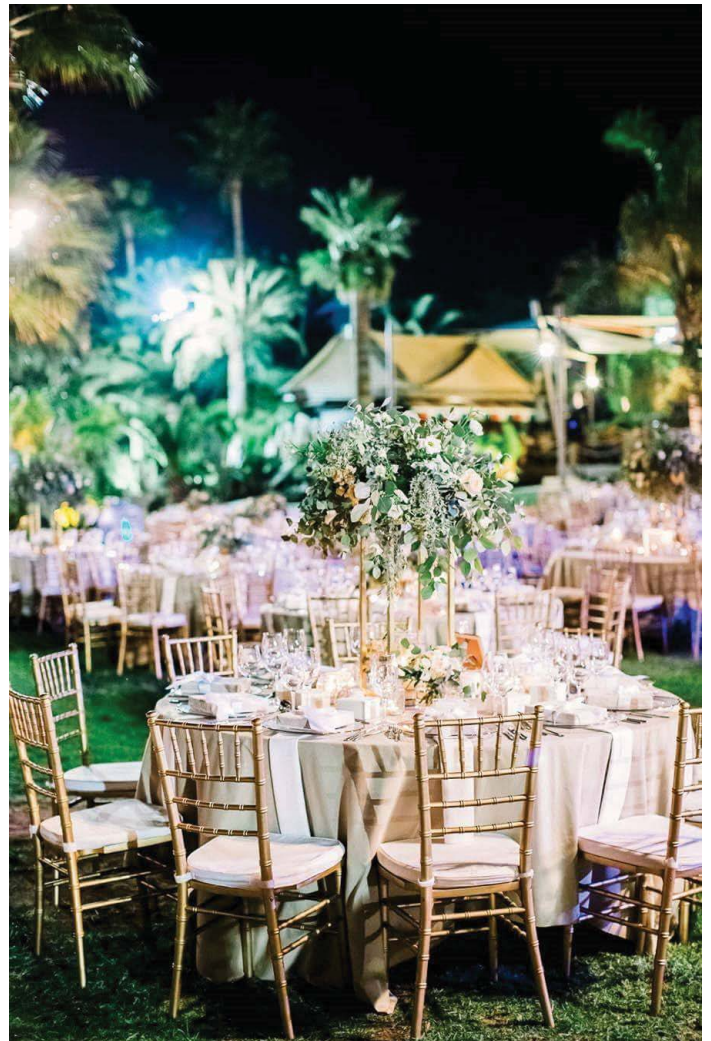
Sourp Kevork Armenian Apostolic Church

Address: Vasili Michaelidi 16, Limassol 3026
Tel.: 00357 - 22454540
Fax: 00357 - 22424642
Email: ayo@cyprusarmenians.com
Facebook Page: [ArmenianPrelatureOfCyprus](#)

Wedding Decorations

Creating magical moments, one detail at a time.
Let our wedding planners or florist handle
your wedding decorations with
care and creativity!

Please contact us for further
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Wedding Bliss



Wedding Cakes

Our talented Pastry Chef and his brigade will be more than proud to present the wedding cake of your dreams for this special day!

Please contact us for further details and costs.



Hot dreamy wedding



Outdoor dreamy wedding

Selection Of Cold Canapes

- Smoked salmon on whole grain rolls with mustard mayonnaise
- Marinated salmon with cream cheese rolled in soft tortilla
- Smoked salmon tartar on whole grain rolls, rose caviar, sour cream
- Tuna tataki, wasabi mayo on sesame rolls
- Mini tartlets with cocktail shrimps and guacamole
- Crispy duck with orange confit on ciabatta rolls
- Parma ham with sweet melon
- Hiromeri on sesame rolls with seasonal fruit
- Roast beef with horseradish cream rolled in soft tortilla
- Brie cheese on brown rolls with citrus chutney
- Mozzarelinia with cherry tomatoes on ciabatta bread
- Blue cheese mousse with dry figs and walnuts

Cost: €3.00 per piece



Dinner Menu Creations 2026

Please find here below a selection of appetizers & hot starters, soups, sorbets, main courses & dessert dishes in order to create a set menu according to your preferences. The price will depend on the selection of main course dish as specified below for a creation of a three-course menu (Appetizer, main course, dessert). Should you wish to extend your selection please choose one or two additional courses in order to create a four or five course set menu.

Please note that a sorbet cannot follow a soup.
Prices will be modified accordingly. Menu should be the same for all guests.

APPETISERS

Salmon tartar with ginger lime sauce, tuna tataki, Ponzu sauce and black caviar

Pan-seared sea scallops wrapped in crispy Italian pancetta, avocado mousse, crispy parmesan and micro salad

Smoked Scottish salmon, Alaska king crab cannelloni, avocado salsa

Avocado tartar, black tiger prawns, mango ginger salsa

Terrine of mushroom and artichoke, crispy green salad, goat cheese, truffle vinaigrette, black olive crostini

Duo of foie gras "Crème Brûlée, foie gras confit", smoked duck breast and fig compote

Prosciutto St. Daniel, bocconcini mozzarella, oven dried cherry tomatoes, black olives tapenade, crispy salad, aged balsamic glaze

Spiced smoked Angus beef Carpaccio, garden greens salad, citrus Dijon mustard dressing

HOT STARTERS

Lobster ravioli, orange poached salmon, light langoustine bisque aromatised with lemongrass	€ 24,00
Wild mushroom champagne risotto, cream cheese	€ 22,00
Tiger prawns, Alaska king crab t cake, coconut curry sauce	€ 23,00
Fillet of red mullet on saffron fennel ragout, black mussels, lobster bisque	€ 23,00
Caramelized scallops, Jerusalem artichokes mash, granny smith apples strips, truffle foam	€ 23,00

SOUPS

Artichoke and green asparagus cappuccino, focaccia croutons	€ 10,00
Celery soup with marinated tomato concasse	€ 10,00
Roast pumpkin bisque, duck rillettes, mastic foam	€ 10,00
Lobster bisque, truffle foam	€ 10,00
Carrot cream soup aromatic with orange and ginger	€ 10,00

SORBET

Melon sorbet flavoured with mint	€ 10,00
Lime flavoured with basil	€ 10,00
Mandarin sorbet	€ 10,00
Pink champagne sorbet	€ 10,00

MAIN COURSES - FISH

Fillet of sea bass, fennel ragout, caviar beurre blanc, parsley new potatoes	€ 97,00
Roasted salmon fillet with crab meat and herbs crust, lime butter sauce, root vegetables, Parisian potatoes	€ 102,00
Ballotine of turbot, tiger prawns, shellfish cream sauce, baby root vegetables, pearl potatoes	€ 102,00

MAIN COURSES - MEAT

Corn-fed chicken breast filled with forest mushroom, thyme jus, confit new potatoes, fresh marked vegetables	€ 91,00
Slow roasted milk fed veal tenderloin, morel sauce, gratin potatoes, celeriac mash, baby carrots, green asparagus	€ 107,00
Slow roasted Irish beef tenderloin, chanterelle sauce, veal shank cannelloni, truffle jus, dauphinoise potatoes, seasonal vegetables	€ 107,00
Pork tenderloin rosette, truffle jus, Asian style belly pork, gratin potatoes, celeriac mash, baby carrots, green asparagus	€97,00

DESSERTS

Chocolate walnut tart with rosewater Panna Cotta and Chios gum gelato

Avola fruit rouge – white chocolate cake with pistachio biscuit and red fruits

Baked cheese cake with yoghurt gelato and black cherries

Apple crumble with cinnamon gelato and vanilla sabayone

Almond macaroon with chocolate Panna Cotta and bergamot gelato

* All prices quoted are in Euro (€) and inclusive of VAT and all applicable taxes



International Buffet

Menu A

MOUTHWATERING SALADS & APPETISERS

Asparagus vinaigrette
Forest mushroom salad
Classic Caesar salad
German potato salad
Mini mozzarella balls with oven dried cherry tomatoes and fresh basil
Shrimps and dried figs salad with walnuts
Radicchio Avocado, mango shrimp salad
Baby Rocket leaves, parmesan flakes, pomegranate olive oil and balsamic
Marinated grilled Mediterranean vegetables with feta cheese
Baby spinach salad, honey, mustard sauce
Pâté (two kinds)
Steamed prawns
Marinated seafood salad with dill, fennel, olive oil and lime
Couscous
Classic Greek salad
Sliced feta cheese with oregano and olive oil
Mediterranean quinoa salad
Garden mixed leaves, sun-dried tomatoes, cucumber sticks, cherry tomatoes, croutons, tortilla chips, mixed pickles
Mustard dressing, French dressing, Cocktail sauce, Italian dressing
Guacamole, eggplant salad, tarama, tahini, houmous, tirokafteri

MIRROR DISPLAY

Whole fresh poached salmon
Smoked and marinated salmon
Italian antipasti (Prosciutto Saint Daniele, Bresaola, Coppa, Serano ham, smoked duck breast)

HOT SPECIALITIES

Pan-fried seabass fillet with prawns on spinach fricassee, dill cream sauce
Roasted beef tenderloin on mushroom ragout with tarragon cream sauce
Chicken curry with coconut milk
Egg fried basmati rice with vegetables
Roasted salmon with mustard and green herb crust
Mushroom tortellini with carbonara sauce
Pork sweet and sour
Roasted new potatoes with green herbs
Fresh market vegetables

FROM THE GRILL

Mexican chicken breast, B.B.Q pork flamanzeri, sheftalia, halloumi, garlic mushrooms

CARVERY STATION

Smoked Asian style belly pork, sweet chilli sauce
Roasted leg and loin of lamb with herb crust, lamb jus-French mustard

SWEETS & FRUIT EXTRAVAGANZA

Black Forest	Cherry clafoutis tart
Avola	Kalo prama
Chocolate pistachio	Crème brûlée
Pistachio nougatine	Oriental sweets
Vegan chocolate Low fat	Normand choco
Bounty	Panna Cotta
Operetta pistachio	Glika koutaliou
Baked cheese cake	Fruit salad
Rich chocolate vegan cake	Fresh fruit display & International cheese platter
Peach tart	

Cost: €92.00 per person(excluding drinks)

(minimum 80 persons required)

Unlimited local drinks package during dinner (up to 4 hours) consisting of red and white house wines, local beers (KEO & Carlsberg), soft drinks, juices, water and coffee at €40.00 per person

International Buffet

Menu B

REFRESHING SALADS

Caesar salad

Baby Rocket leaves with sundried tomatoes, pine nuts, parmesan flakes and honey mustard dressing

Italian seafood salad

Avocado with Prawn, citrus dressing

Greek Salad

Italian antipasto: prosciutto, Parma ham, pepperoni, bresaola

Grilled Vegetables al pesto

Salad Bar: Green mixed leaves, Cherry tomatoes, sliced cucumber, tomatoes, mixed bell peppers, olives

Dressings: French, Olive oil and Balsamic

HOT ITEMS

Chicken with cashew nuts

Pork escalope gratinated with mozzarella cheese

Mixed Grill: Lamb Chops, Grilled chicken with Mediterranean Herbs,

Mushrooms and Tomatoes

Oven Baked Salmon with courgette crust

Prawns Saganaki

Fried Rice

Mushroom tortellini with carbonara sauce

Roasted new potatoes flavored with rosemary

Buttered seasonal vegetables

CARVERY

Roast tenderloin of beef

Slow cooked pork loin with ginger honey mustard sauce

SWEETS & FRUIT EXTRAVAGANZA

Individual Mini sweets

Fresh Fruits

Selection of cheeses

Cost: €99.00 per person (excluding drinks)

(minimum 40 persons required)

Unlimited local drinks package during dinner (up to 4 hours) consisting of red and white house wines, local beers (KEO & Carlsberg), soft drinks, juices, water and coffee at €40.00 per person

Payment & Cancellation Policy

Terms & Conditions

- All venues are subject to availability and will be confirmed only upon final written confirmation.
- A final confirmation of the exact number of guests is mandatory 72 hours prior the event and is binding as a minimum charge.
- In case updated number of attendants is not received by the Hotel 72 hours prior to the event, then the given number will be charged as minimum number of attendants.
- If more persons than the given number show up during the event, then the charges will be made based on the actual number of attendants.
- The hotel does not allow food and/or beverage items from outside to be consumed within the premises.

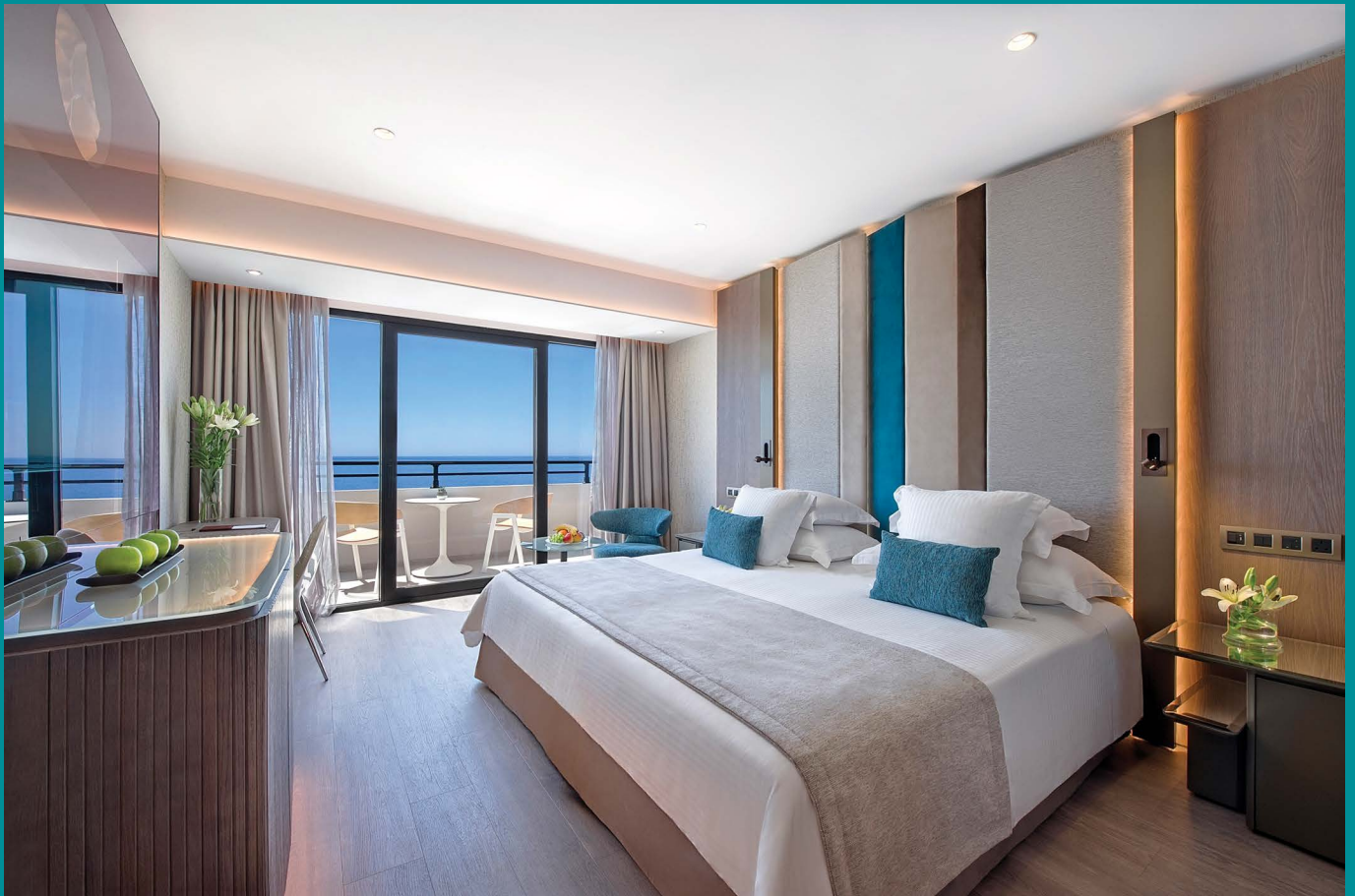
Payment & Deposit Policy

- Upon confirmation, an advance payment of 15% of the of the total value of the wedding or €500.00 (five hundred Euros) – whichever is higher - is required and it is non-refundable. The advance payment is compulsory to secure booking of the event.
- 60 days prior to the event an additional 25% of non-refundable deposit is required.
- The remaining balance should be settled upon the completion of the event.

Payment & Deposit Policy

In case of cancellation the following cancellation fees will apply:

- | | |
|--|----------------------|
| • More than 90 days prior to the event | 15% cancellation fee |
| • 60-89 days prior to the event | 25% cancellation fee |
| • 30-59 days prior to the event | 30% cancellation fee |
| • 8-29 days prior to the event | 35% cancellation fee |
| • 1 week or less prior to the event | 50% cancellation fee |



Added Value Features

For couples getting married in Cyprus, staying at the Amathus Beach Hotel Limassol for minimum five nights, we offer the following complimentary amenities:

- Room upgrade from Superior Inland View to Superior Sea View, subject to availability
- Flowers in room on arrival
- Fruit basket and bottle of local mineral water upon arrival
- Chilled champagne and chocolate-covered strawberries for the bride and groom on their wedding day
- Rose petals on bed on the night of the wedding
- Amathusia Club Breakfast, complemented with champagne, in room, on the next morning
- Romantic Bath for Two (Experience the sensory delights of a bathing experience for two. Submit yourselves to the tranquil warmth and melt away stress together).
- Candlelit Gala Dinner Menu for two and local wine



AMATHUS
BEACH HOTEL
CYPRUS

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