



**CROWNE PLAZA®**  
LIMASSOL  
AN IHG HOTEL

# Parties & Events

## Why Choose Us?

### INTERNATIONAL BRAND

Crowne Plaza Hotels & Resorts is a premium hotel brand with over 400 hotels across the world.

With **international expertise** in organising spectacular events and whole host of awards including a TripAdvisor Traveller's Choice for a 9th consecutive year, we're set to make your event truly memorable.

### LOCATION

Crowne Plaza Limassol is the closest beach hotel to the city centre, making it the most convenient place to meet in Limassol. Our unparalleled **beachfront and city centre location** is a unique proposition, offering the best of both worlds.

### EVENTS EXCELLENCE

At Crowne Plaza® your success matters. Your **Crowne Events Director** will be a dedicated point of contact for your entire event, handling the details so you can focus on the big picture and enjoy the event. Whatever you need...we are here to make it happen.





## The Venues

We have a variety a venues to choose from depending on the size and style of your event. Take a tour of the grounds to find out which of our venues is best suited to your fabulous event.

## The Ballroom

Fully-renovated, the Crowne Plaza Limassol affords 430m<sup>2</sup> of purpose-built, state-of-the-art event and banqueting space. Pillar-free with a sea view, private entrance, bar and sea view smoking terrace, the ballroom is ideal for any kind of special event. The ballroom may be booked as a whole venue or divided into cosier sections to accommodate smaller parties. The southern side of the new Ballroom has been constructed using fully-retractable glass panels, offering guests an impressive sea view, and an indoor-outdoor effect like no other ballroom in Limassol.

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### CAPACITY

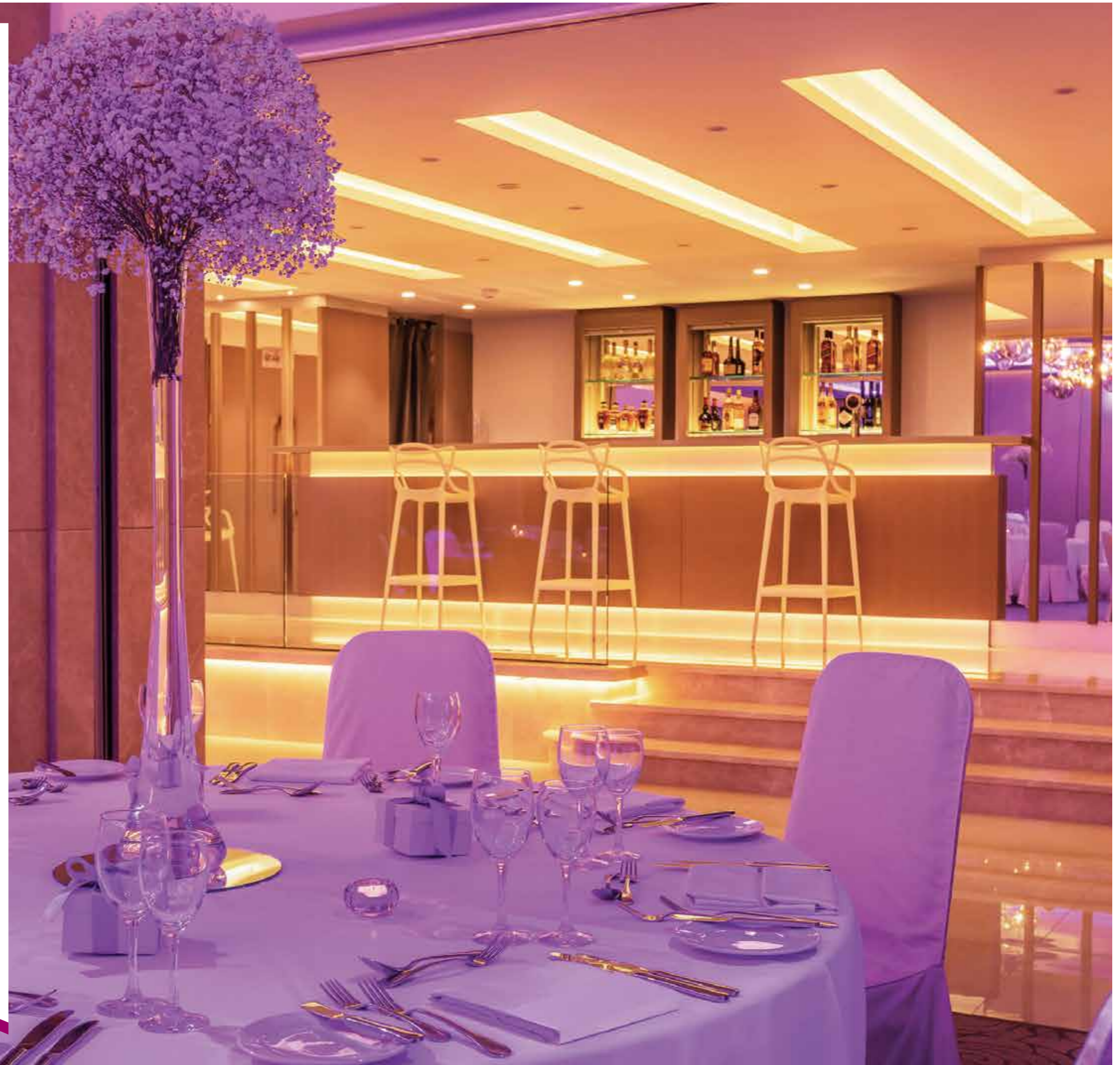
Round tables: 360  
Cocktail: 430

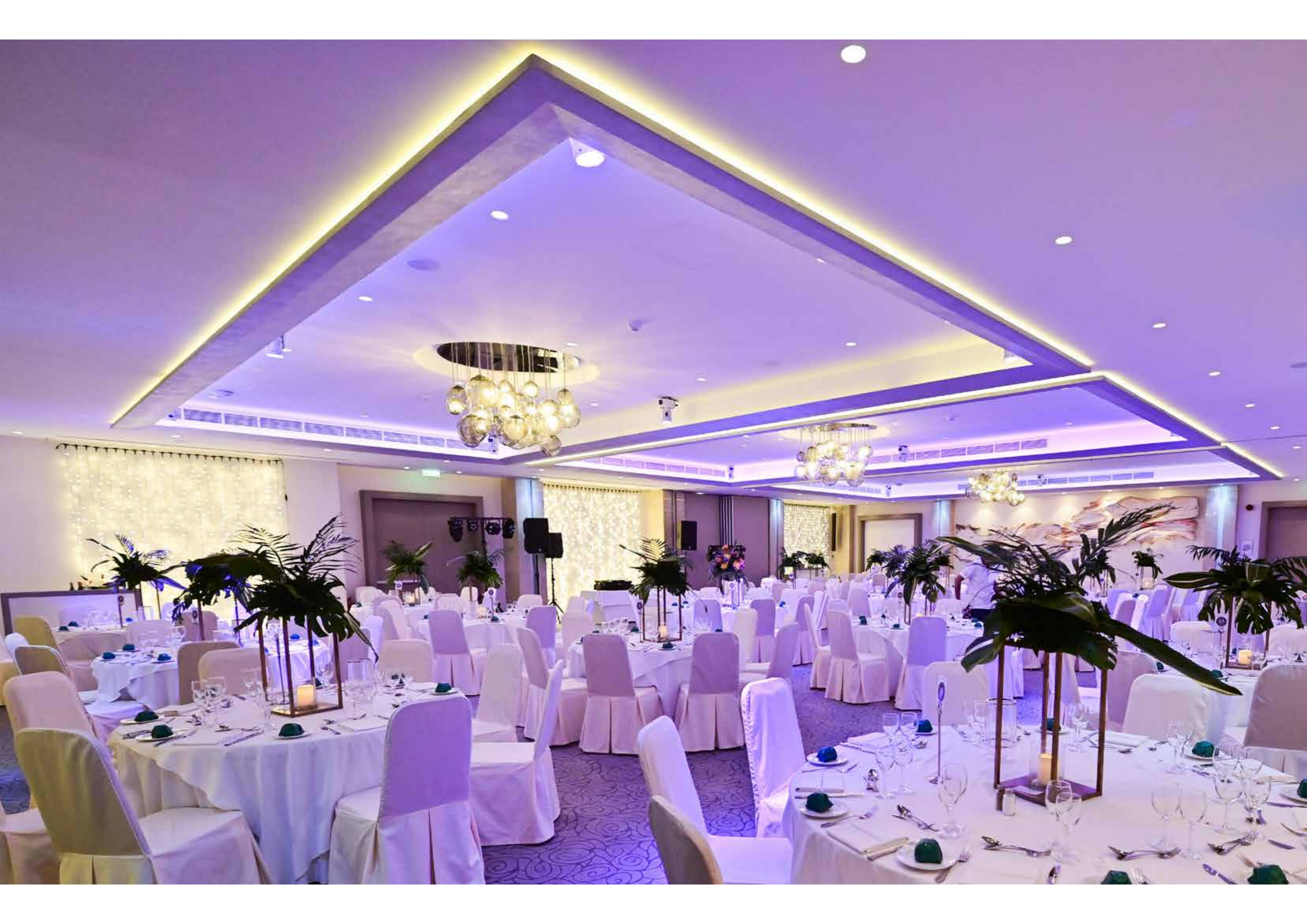
### AVAILABILITY

All Year Round

### MENUS

Buffet | Set Menu | Finger Food







## La Brezza

La Brezza is the hotel's award-winning, Mediterranean fusion restaurant. The modern interior, opens out onto a beautiful terrace overlooking the sea, with stunning views of the Limassol Bay.

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### CAPACITY

Indoors: 35

Terrace: 40

### MENUS

Set Menu

A La Carte





## Haven

The Haven Restaurant is a bright and modern venue with panoramic sea and garden views. The venue has sliding glass doors along the Southern side which open out onto a private terrace perched above the hotel bay. The Haven Restaurant may be rented privately for lunch all year round. For dinner it may be rented privately between November and March, and as a shared venue with other hotel guests between April and October.

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### CAPACITY

Indoors: 126

Terrace: 50

### MENUS

Buffet









## Suite Sea

Recently renovated, Suite Sea is a perfect venue for small private lunches and dinner. With glass floor-to-ceiling doors facing East and South, Suite Sea is bright and modern with panoramic views on the sea and hotel gardens.

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### CAPACITY

Dining: 26

### MENUS

Buffet

Set Menu





## Pool

With spectacular Mediterranean views and a unique proximity to the sea, the Pool is the perfect venue for hosting special events. The venue comprises of three areas – the upper terrace, lower terrace and Med Pool Bar – which can be rented separately or as one large space, surrounding a beautiful overflow pool.

### CAPACITY

#### LOWER POOL TERRACE

Cocktail: 500 guests  
Round tables: 240 guests

#### UPPER POOL TERRACE

Cocktail: 500 guests  
Round tables: 160 guests

### MENUS

Finger Food | Buffet | Set Menu

**Venue available from 7:30 PM  
until 11PM. Music for this venue  
is provided by the hotel and  
included in the venue rental fee.**







  
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## Med Dining Room

Med Dining Room is a beautiful and bright indoor venue with frameless glass doors which affords panoramic views of the sea, ideal for private lunches and dinners.

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### CAPACITY

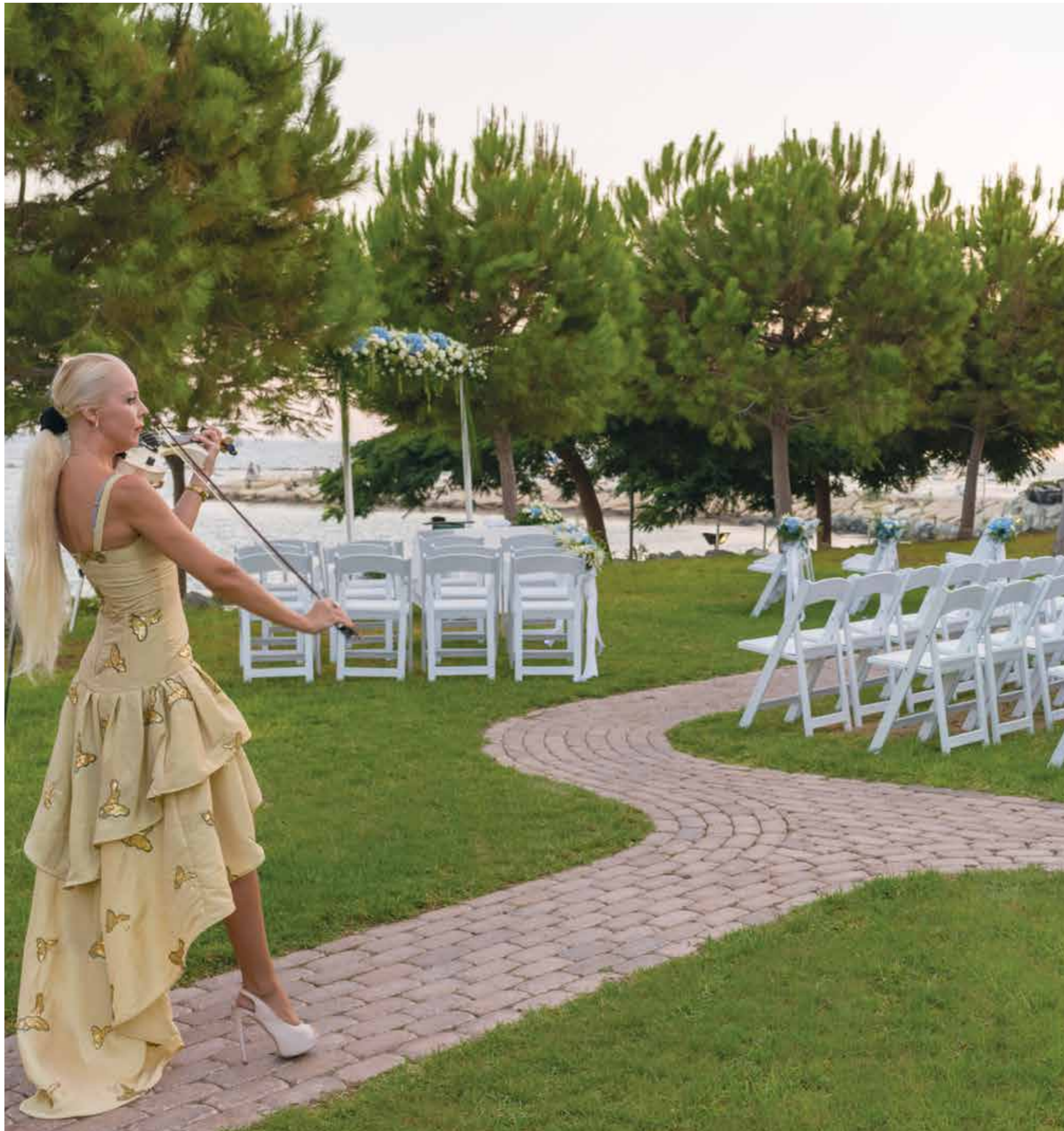
**MED DINING ROOM**  
Round tables: 60 guests  
Banquet: 40 guests  
Reception: 90 guests

**MED PERGOLA**  
Round tables: 60 guests  
Banquet: 40 guests

### MENUS

Finger Food | Buffet | Set Menu





## Waterfront Gardens

Perched above the hotel's picturesque sandy bay, our lush terraced gardens provide an elegant setting for events by the sea.

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### CAPACITY

Round tables: 250 guests  
Cocktail: 500 guests

### MENUS

Finger Food | Buffet | Set Menu

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**Venue available from 7:30 PM until 11PM. Instrumental background music may be played at this venue e.g. jazz, lounge or bossa nova.**





## Lime Beach Bar

During the summer, beach parties are a great way to celebrate a special occasion. At Lime Beach Bar we can cater to small parties during the day on weekdays and large parties of up to 300 guests in the evening. Casual BBQ style parties work best.

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### CAPACITY

PAVED AREA  
Cocktail: 100 guests

ON THE SAND  
Cocktail: 200 guests

### MENUS

Finger Food





## GASTRONOMY

Give your taste buds a treat



# Select Buffet

## STARTERS

Quinoa salad with aubergine, tomato, cucumber, fried halloumi cheese and fresh mint  
Shrimp and crab salad with avocado, pineapple and one thousand island dressing  
Beetroot salad with orange, goat's cheese, granola and honey-mustard dressing  
Classic village salad with feta cheese, olives, onions and capers  
New potato salad with cherry tomatoes, chives, crispy bacon and truffle mayonnaise  
Baby rocket salad with Pecorino cheese, prunes, pomegranate and balsamic dressing  
Tomato and feta cheese platter  
Grilled vegetable platter  
Italian antipasti platter with Italian salami, smoked turkey, pastrami and pork speck

## SALAD BAR

Mixed leaves | Tomatoes | Cucumber | Olives | Pickled vegetables | Hummus  
«Tyrokafteri» red pepper and feta cheese dip | «Tahini» crushed sesame seed dip  
«Tzatziki» garlic and cucumber blended yoghurt dip

## MAINS

Slow-cooked chicken breast on a bed of potato purée with a Dijon mustard cream sauce  
Grilled pork steak with wild mushroom cream sauce  
Oven-baked fish with vegetables and vierge sauce  
Fusilli Carbonara  
Lasagna Bolognaise  
Penne with cherry tomatoes and basil  
Rice with vegetables  
Oven-baked potatoes  
Roasted or steamed vegetables

## CARVING STATION

Roast leg of lamb with mint sauce  
Honey-glazed gammon with pineapple sauce

## DESSERTS

Coffee crème brûlée	Assorted oriental delights
Chocolate mousse	«Rizogalo» rice pudding with cinnamon
Anari cake with honey and walnuts	Vanilla cream cake with profiteroles
Orange tart	Fresh fruit display
Panna cotta with strawberries	Fresh fruit salad
Chocolate cake with apples	International cheese platter

# Deluxe Buffet

## STARTERS

Asian seafood salad with octopus, tiger prawns, avocado, citrus fruit, crunchy lettuce & yuzu-miso sauce  
Caesar salad with iceberg lettuce, bacon, parmesan and croutons  
Classic village salad with feta cheese, olives, onions and capers  
Grilled vegetable platter with balsamic glaze  
Rocket salad with prunes, goat's cheese, pomegranate and balsamic glaze  
Tabouleh salad with bulgur wheat pilaf, spring onion, parsley, mint, tomato and cucumber  
Mixed seafood salad with mussels, octopus, shrimps, calamari and artichokes  
Pasta salad with feta cheese, cherry tomatoes and capers  
New potato salad with crispy bacon and honey-mustard mayonnaise  
Antipasti platter with Prosciutto, Bresaola, Italian salami and smoked turkey  
Seafood platter with marinated salmon and smoked mackerel

## SALAD BAR

Mixed leaves | Tomatoes | Cucumber | Olives | Pickled vegetables  
«Tahini» crushed sesame seed dip | «Tzatziki» garlic and cucumber blended yoghurt dip  
Hummus | «Tyrokafteri» red pepper and Feta cheese dip

## MAINS

Oven-baked salmon and cod with spinach and butter-saffron sauce  
Beef stroganoff with wild mushrooms, onion and gravy  
Grilled chicken breast on a bed of herb polenta and vegetable ratatouille sauce  
Slow-cooked pork medallions on celery purée with a red wine and star anise reduction  
Seafood orzo pasta with lobster bisque and tomato sauce  
OR Creamy orzo pasta with forest mushrooms  
Penne Carbonara OR Penne Napolitana  
Basmati fried rice with vegetables  
Sautéed potatoes with herbs  
Seasonal vegetables

## CARVING STATION

Veal loin with a herb crust  
Roast leg of lamb with mint sauce

## DESSERTS

Chocolate crème brûlée with melted caramel	Chocolate mousse with caramelized banana
Apple crumble	Assorted oriental delights
Anari cake with honey and walnuts	Forest fruit charlotte
Pistachio cake with meringue	Fruit salad
Orange panna cotta cups	Fresh fruit display
Tiramisu cups	International cheese platter



# Superior Buffet

## STARTERS

- Rocket salad with prunes, parmesan, pomegranate and caramelized nuts
- Tiger prawn salad with citrus fruit, avocado and mango vinaigrette
- New potato salad with wholegrain mayonnaise
- Tabouleh salad with bulgur wheat pilaf, spring onion, parsley, mint, tomato and cucumber
- Italian seafood salad with mussels, octopus, shrimps, calamari and crunchy bell peppers
- Classic village salad with feta cheese, olives, onions and capers
- Pasta salad with forest mushrooms
- Caesar salad with iceberg lettuce, bacon, parmesan and crutons
- Grilled vegetable platter with balsamic glaze
- Mozzarella and tomato platter drizzled in pesto
- Italian antipasti platter with Prosciutto, Bresaola and selection of salami
- Salad bar with mixed leaves, tomatoes, cucumbers, olives and pickled vegetables
- «Tahini» crushed sesame seed dip | «Tyrokafteri» red pepper and feta cheese dip
- «Tzatziki» garlic and cucumber blended yoghurt dip | Olive tapenade

## SEAFOOD DISPLAY

- Whole fresh poached salmon
- Marinated and smoked salmon
- Pyramid of prawns and mussels

## MAINS

- Beef Piccata with truffle mushroom sauce
- Pork medallions with glazed apples, prunes and orange-peppercorn sauce
- Chicken with cashew nuts, bell peppers, carrots, onions and button mushrooms
- Fillets of salmon and cod with a potato parmesan crust with saffron butter sauce
- Mixed grill with chicken kebab al pesto, lamb chops and pork steak
- Mushroom tortelloni with tomatoes
- Basmati rice with lemongrass
- Dauphinoise potatoes
- Fresh market vegetables

## CARVING STATION

- Roast tenderloin of beef with gravy
- Roast loin and leg of lamb with mint sauce
- Roast loin of pork with apple sauce

## DESSERTS

- |                       |                              |
|-----------------------|------------------------------|
| Tiramisu              | Apple pie                    |
| Fruit charlotte       | Mastic panna cotta cups      |
| Mango cheese cake     | Lemon tartlets               |
| Amaretto crème brûlée | Assorted oriental delights   |
| Chocolate mousse cups | Fresh fruit display          |
| Pistachio roll        | International cheese platter |





# Finger Food Menu

## Canapes

- Smoked salmon and caper \*
- Smoked salmon with cream cheese \*
- Smoked duck breast and orange canapé
- Hirmeri with seasonal fruit canapé
- Halloumi cheese and orange (V)
- Mozzarella, tomato and olive tapenade (V)
- Smoked turkey with Indian chutney
- Brie with cherry tomatoes (V)
- Brie with walnut chutney (V)
- Chicken and mango chutney
- Prawn tartlets with avocado tartar
- Cheese mousse with walnuts (V)

## Wraps

- Chicken salad wrap with cream cheese
- Veggie wrap with Haloumi cheese (V)
- Parma ham and cream cheese
- Smoked salmon with cream cheese
- Bresaola and Mascarpone

## Healthy

- Grilled chicken skewers
- Grilled prawn & lemongrass skewers \*
- Grilled seafood skewer \*
- Grilled vegetable skewers
- Red quinoa cups with sliced orange, pomegranate and Ricotta
- Green lentil cups with bell peppers, cucumber and fresh mint
- Cottage cheese with strawberries, pumpkin seeds, chia seeds, walnuts and maple syrup
- Sesame-crusted tuna tataki on wakami salad with mango confit \*
- Wholegrain wrap with avocado, tomato, lettuce and cottage cheese
- Chia cups with raw cacao and cranberries \*
- Fresh fruit skewers

## Stations | Hot Items

- Gammon \*\*
- Roast beef \*\*
- Oriental duck \*\*

Rack of lamb \*\*

Chicken fajitas with bell peppers, onions and cajun spices \*

Beef tacos with tomato salsa, sour cream and avocado \*

## Cool & Casual | Hot Items

- Mini artisan burgers
- Sesame chicken drumsticks
- Mini artisan pizzas
- Spring rolls (V)
- Chicken Tandoori skewers
- Chicken Teriyaki skewers
- Breaded shrimps
- Frankfurter sausages \*

## Go Local | Hot Items

- Pork souvlaki skewers
- Halloumi pitta pockets
- Koupes
- Mushroom koupes
- Pork gyros \*\*
- Chicken gyros \*\*

## Something Sweet

- «Anari» cheese cups with honey, walnuts and phyllo pastry
- «Mahalepi» cups sprinkled with pistachios
- «Rizogalo» rice pudding with cinnamon
- «Doukissa» chocolate biscuit cake
- «Masticha» panna cotta cups
- Cheese cake cups with wild berries
- Orange panna cotta cups with orange zest
- Vanilla panna cotta cups with berries
- Tiramisu shots with coffee beans
- Chocolate mousse shots with caramel
- Home-made chocolate brownies
- Lemon tartlets
- Macarons
- Fruit tartlets
- Mini éclairs
- «Daktyla» lady fingers with rose water
- «Baklavadakia» with honey and nuts

\* Additional charge

\*\* Additional charge & minimum 30 persons

# Set Menus

1

## Truffle Pecorino Salad

Mixed baby leaves, crispy prosciutto, pine nuts, pomegranate, rosemary grissini, fig dressing

\*\*\*

## Pork Belly

Couscous, feta cheese, pine nuts, tomato confit, Commandaria jus

OR

## Summer Linguine

Egg pasta, grilled Tiger prawns, rosemary, zucchini, fennel, ouzo-cream sauce

\*\*\*

## Panna Cotta

Morello cherries, pistachio financier

2

## Seafood Plate

Octopus carpaccio, tiger prawns, citrus fruit, salsa verde

\*\*\*

## Rack of Lamb

Herb crust with pine nuts, cream potatoes, semi-cooked tomatoes, spinach, thyme jus

OR

## Pan-Roasted Salmon

Zucchini crust, mixed basmati rice, baby spinach with spring onion

\*\*\*

## Tiramisu

Vanilla ice-cream, cappuccino sauce, espresso beans

3

## Seafood Plate

Herb-crusted red tuna, tiger prawns, mango and avocado salad, passion fruit sauce

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## Prime Fillet

Sautéed potatoes, snow peas, mushroom ragout with red wine, balsamic reduction

OR

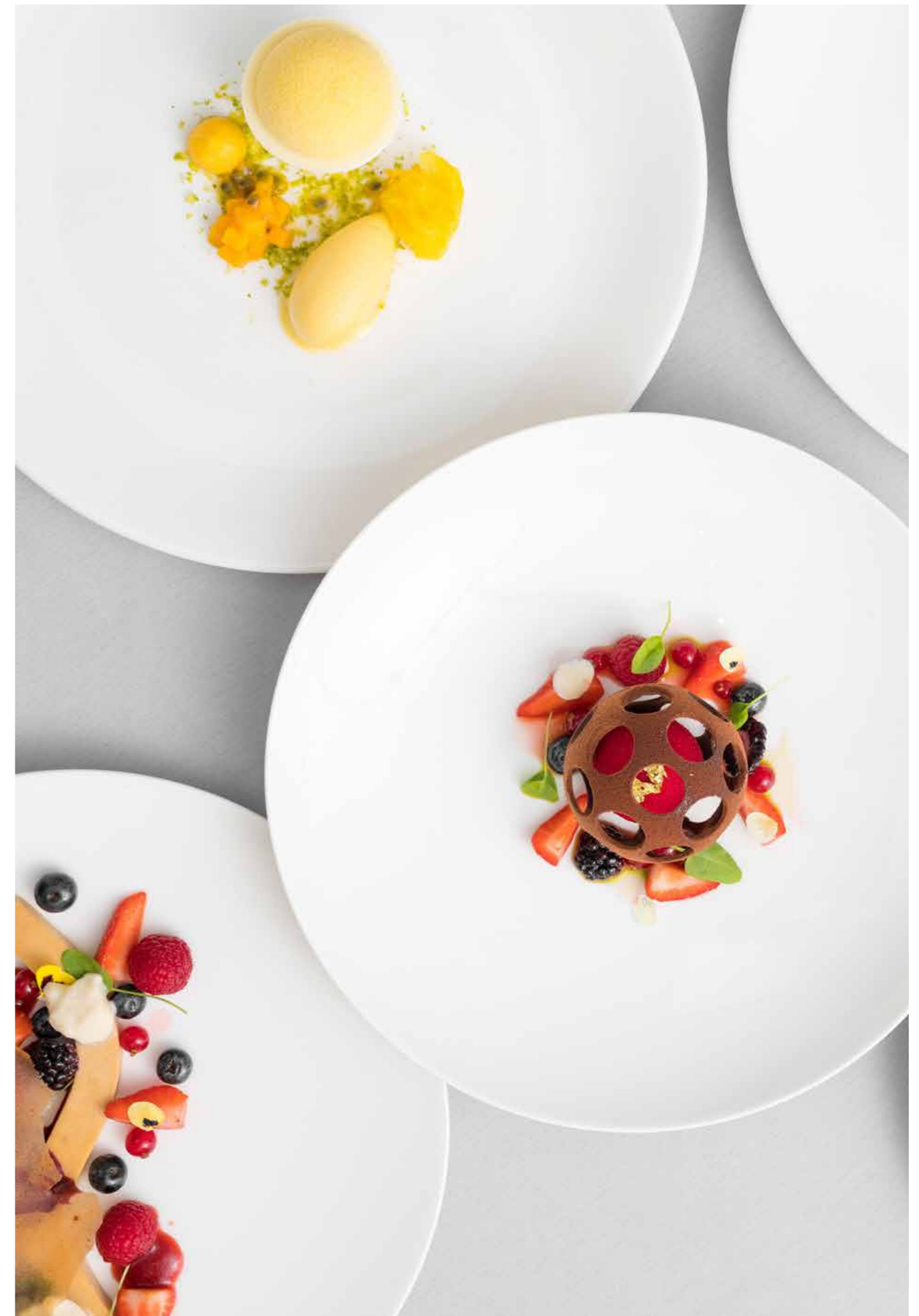
## Oven-Baked Sea Bass

Crispy shredded potatoes, zucchini, lemon pepper, citrus sauce

\*\*\*

## Amaretto Crème Brûlée

Almond florentine, wild berries





# Sushi Menu

## ROLL PLATTERS | 24 PIECES

### GROUP A

#### California

Crab, tobiko, mayo, cucumber, avocado

#### Garden

Carrot, avocado, cucumber, daikon radish

#### Vegetarian

Avocado, cucumber, carrot, asparagus, tempura, mayo

### GROUP B

#### Spicy Tuna

Kimchi, spicy mayo, wakame, cucumber, avocado

#### Ebi Tempura

Prawn tempura, spicy mayo, cucumber, avocado, teriyaki

#### Salmon Tempura

Asparagus, tempura, masago, spring onion

### GROUP C

#### Salmon

Cucumber, avocado, cream cheese, red tobiko

#### Ebi Crunchy Yashi

Prawn tempura, crab, cucumber, avocado, teriyaki glaze, mayo

### GROUP D

#### Soft Shell Crab

Crab tempura, teriyaki, mayo, cucumber, avocado, red tobiko

#### Kimchi Duo

Salmon, tuna, cream cheese, cucumber, avocado, spicy mayo, tobiko

## COMBO PLATTERS

### Platter 25

Nigiri salmon | 3 pieces

Nigiri tuna | 3 pieces

Nigiri prawn | 3 pieces

Choose one maki from Group A | 8 pieces

Choose one maki from Group B | 8 pieces

### Platter 40

Nigiri salmon | 4 pieces

Nigiri sea bass | 4 pieces

Nigiri prawn | 4 pieces

Nigiri tuna | 4 pieces

Choose one maki from Group A | 8 pieces

Choose one maki from Group B | 8 pieces

Choose one maki from Group A or B | 8 pieces

### Tower 100

Nigiri salmon | 8 pieces

Nigiri sea bass | 6 pieces

Nigiri prawn | 8 pieces

Nigiri tuna | 6 pieces

Choose one maki from Group A | 24 pieces

Choose one maki from Group B | 24 pieces

Choose one maki from Group C | 24 pieces



## DRINKS

A toast to a  
fabulous event

# Bottle Prices

## THE HARD STUFF

<b>Vodka</b>	<b>Bottle</b>
Belvedere 100cl	€160
Grey Goose 100cl	€130
Stolichnaya 100cl	€75
<b>Gin</b>	<b>Bottle</b>
Bombay Sapphire 100cl	€80
Gordon's 100cl	€70
Hendrick's 100cl	€170
<b>Whiskey</b>	<b>Bottle</b>
Chivas Regal 12 YEARS, 100cl	€110
Glenfiddich 12 YEARS, 100cl	€180
Jacks Daniel's 100cl	€110
JW Gold Label 18 YEARS, 70cl	€170
JW Black Label 12 YEARS, 100cl	€130
JW Red Label 100cl	€90
<b>Rum</b>	<b>Bottle</b>
Bacardi Superior 100cl	€70
Captain Morgan 100cl	€80
Havana Club 100cl	€80
<b>Tequila</b>	<b>Bottle</b>
Olmecca 100cl	€100

## BREAK OUT THE BUBBLY

<b>Sparkling Wine</b>	<b>75cl Bottle</b>
J.P Chenet Ice Edition Rosé	€50
<b>Prosecco</b>	<b>75cl Bottle</b>
Paladin	€70
Zardetto	€50
Zonin	€50
<b>Champagne</b>	<b>75cl Bottle</b>
Mandois	€120
Ruinart Brut	€200
Veuve Cliquot Brut	€200
Veuve Cliquot Brut Rosé	€240
Ruinart Blanc de Blanc	€250
Dom Perignon	€500

# Open Bar

1

**White Wine**  
Anthea,  
Cyprus

**Red Wine**  
Terre Allegre,  
Sangiovese, Italy

**Beers**  
KEO  
Carlsberg

**Other**  
Soft drinks  
Still water  
Sparkling water

2

**White Wine**  
Anthea,  
Cyprus

**Red Wine**  
Terre Allegre,  
Sangiovese, Italy

**Sparkling Wine**  
Romer

**Whisky**  
JW Red Label

**Vodka**  
Absolut

**Gin**  
Gordon's

**Beers**  
KEO  
Carlsberg

**Other**  
Soft drinks  
Still water  
Sparkling water

# Dinner Drinks

## Package 1 | House Wine

### White Wine

#### **Anthea, Cyprus**

Medium dry white, light with a delicate aroma

### Rosé Wine

#### **Anthea, Cyprus**

Medium dry rosé with a bouquet of fresh forest fruits

### Red Wine

#### **Terre Allegre, Sangiovese, Italy**

Fresh and velvety with hints of dark cherries

### Other

Keo Beer  
Carlsberg Beer  
Soft drinks  
Still water  
Sparkling water

## Package 2 | Cyprus Wine

### White Wine

#### **Xynisteri, Ezousa, Cyprus**

Rich and fruity, 100% Xynisteri

### Rosé Wine

#### **Eros Rosé, Ezousa, Cyprus**

Refreshing and crisp, 100% Maratheftiko

### Red Wine

#### **Red, Ezousa, Cyprus**

Rich & dry blend, rose aromas

### Other

Keo Beer  
Carlsberg Beer  
Soft drinks  
Still water  
Sparkling water

## Package 3 | International Wine

### White Wine

#### **Pinot Grigio IGT Delle Venezie, Zenato, Italy**

Refreshing and smooth, 100% Pinot Grigio

OR

#### **Sauvignon Blanc, Lapostolle, Chile**

Fresh & vibrant, tropical fruit aromas.

### Rosé Wine

#### **Pixie, Ktima Markou, Greece**

Semi-dry blend of Agiorgitiko and Muscat

### Red Wine

#### **Montepulciano D'Abruzzo DOC, Velenosi, Italy**

Fresh, fruity and fragrant wine blend

OR

#### **Cabernet Sauvignon, Les Deux Pins, France**

Powerful, cocoa-laden flavours, earthy palate.

### Other

Keo Beer  
Carlsberg Beer  
Soft drinks  
Still water  
Sparkling water



The hotel reserves the right to alter the wines included in these packages to similar wines.



## Finishing Touches

### Lighting

Ambient lighting can set the mood. A variety of options are available for both indoor and outdoor events.

Pool from €350  
Ballroom from €600

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### Photography

Our photographers have the creativity and digital artistry needed to capture special moments.

From €350

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### Entertainment

Music is an important part of any event. We can put you in touch with talented musicians and DJs to set the right tone for your event.

Crowne DJ:  
from €450 (weekdays)  
€550 (weekends)

Saxophone: from €350  
Violin: from €400  
Piano: from €250  
Funk band: from €450  
Vocal duo: from €400

\*up to 4 hours



# PARKING MAP



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T: +357-25-851515 E: [events@cplimassol.com](mailto:events@cplimassol.com)

W: [limassol.crowneplaza.com](http://limassol.crowneplaza.com) [www.crowneplaza.com/limassolcyprus](http://www.crowneplaza.com/limassolcyprus)

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