

**CROWNE PLAZA®**

LIMASSOL

AN IHG® HOTEL

# Christening Events



## Why Choose Us?

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### INTERNATIONAL BRAND

Crowne Plaza Hotels & Resorts is an upscale hotel brand with over 400 hotels across the world. **With international expertise** in organising spectacular events, we're set to make your event truly memorable. The Crowne Plaza Limassol has also been awarded with a Trip Advisor Excellence Award for a seventh consecutive year in 2018.

### LOCATION

Located just across the road from St George of Francoudis church, Crowne Plaza Limassol is the closest beach hotel to the city centre, making it the most convenient place to meet. Our unparalleled **beachfront and city centre location** is a unique proposition, offering the best of both worlds.

### EVENTS EXCELLENCE

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.

A large window with a view of a tropical beach and ocean. A potted tree sits on the windowsill.

## The Venues

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

## The Ballroom

Renovated in 2018, the all-new Crowne Plaza Limassol Ballroom affords 430m<sup>2</sup> of purpose-built, state-of-the-art banqueting space. Pillar-free with a sea view, private entrance, bar and sea view smoking terrace, the Ballroom is ideal for your Christening event. 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

### AVAILABILITY

All Year Round

### MENUS

Buffet | Set Menu







## Haven

Renovated in 2016, the Haven Restaurant is a bright and modern venue with panoramic sea and garden views. The renovation included the installation of a brand new buffet designed by the industry-leading Italian brand La Tavola. The Haven Restaurant may be rented privately for lunch all year round. For dinner parties 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





## Pool

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

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### CAPACITY

LOWER POOL TERRACE  
Round tables: 240 guests

UPPER POOL TERRACE  
Round tables: 240 guests

### AVAILABILITY

LOWER POOL TERRACE  
Lunch: Nov - Apr  
Dinner: All Year Round

UPPER POOL TERRACE  
Dinner: All Year Round





## GASTRONOMY

Give your taste  
buds a treat



# Haven Buffet

## STARTERS

Village salad with feta cheese, olives, onions and capers

Exotic salad with shrimp, crabstick, avocado, crunchy lettuce and mango-coriander vinaigrette

Quinoa salad with strawberries, walnuts, «manouri» cheese, rocket leaves and honey-citrus dressing

New potato salad with smoked salmon, dill, quail eggs and mustard-mayonnaise

Mixed leaf salad with «anari» cheese, dried fruits and balsamic vinaigrette

Grilled vegetable platter

Italian antipasti platter

Smoked fish platter

## SALAD BAR

Mixed leaf salad | Rocket leaves | Tomato | Cucumber | Sweetcorn | Olives | Mixed pickles

Croutons | Bell peppers | Onion | Lemon | «Taramas» fish roe dip | «Tahini» crushed sesame seed dip | «Tzatziki» garlic and cucumber blended yoghurt dip

## MAINS

Slow-cooked pork belly on Jerusalem artichoke pureé, caramelized onion, red wine reduction

Grilled chicken medallions on truffle potato pureé, mushroom ragout

Steamed blue hake with herbs, vegetables and vierge sauce

Tagliatelle Arrabiata with vegetables

«Youvetsi» orzo pasta with lamb

Basmati rice & Basmati rice with vegetables

Roast potatoes with rosemary

Steamed vegetables

## CARVING STATION

Honey-glazed gammon with pineapple sauce

## DESSERTS

«Rizogalo» rice pudding with cinnamon

Lebanese «mahalepi» with pistachios

Vanilla panna cotta cups with berries

Fruit tart

Tiramisu

Chocolate mousse cake with brownies

Praline cups with profiteroles

Crème caramel

Fruit salad

Fresh fruit

International cheese platter

# 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

Mixed grill with chicken breast, halloumi cheese, pork «lountza» and sausages

Oven-baked lamb «kleftiko» with oregano

Grilled pork steak with wild mushroom cream sauce

Oven-baked fish with vegetables and vierge sauce

Lasagna Bolognaise

Penne with cherry tomatoes and basil

Rice with vegetables

Oven-baked potatoes

Roasted or steamed vegetables

## CARVING STATION

Honey-glazed gammon with pineapple sauce

## DESSERTS

Coffee crème brûlée

Chocolate mousse

Anari cake with honey and walnuts

Orange tart

Panna cotta with strawberries

Chocolate cake with apples

Assorted oriental delights

«Rizogalo» rice pudding with cinnamon

Vanilla cream cake with profiteroles

Fresh fruit display

Fresh fruit salad

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 pureé with a red wine and star anise reduction

Orzo pasta with seafood or mushroom

Penne Carbonara or Napolitain

Basmati fried rice with vegetables

Sautéed potatoes with herbs

Seasonal vegetables

## CARVING STATION

Honey-baked gammon with pineapple sauce

Roast leg of lamb with mint sauce

## DESSERTS

Chocolate crème brûlée with melted caramel

Apple crumble

Anari cake with honey and walnuts

Pistachio cake with meringue

Orange panna cotta cups

Tiramisu cups

Chocolate mousse with caramelized banana

Assorted oriental delights

Forest fruit charlotte

Fruit salad

Fresh fruit display

International cheese platter





## DRINKS

A toast to a  
fabulous event

# Drinks Packages

1

**White Wine**  
Terre Allegre,  
Trebiano, Italy

**Rosé Wine**  
Coeur De Lion,  
KEO, Cyprus

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

**Beers**  
Keo  
Carlsberg

**Other**  
Soft drinks  
Still water  
Sparkling water

2

**White Wine**  
Petritis,  
Kyperounda, Cyprus

OR

Sauvignon Blanc,  
Tsiakkas, Cyprus

**Rosé Wine**  
Rodinos, Tsiakkas,  
Cyprus

**Red Wine**  
Porfyros, Tsiakkas,  
Cyprus

OR

Agravani,  
Gaia Oinotechniki,  
Cyprus

**Beers**  
Keo  
Carlsberg

**Other**  
Soft drinks  
Still water  
Sparkling water

3

**White Wine**  
Sauvignon Blanc,  
Lapostolle, Chile

OR

Pinot Grigio IGT,  
Zenato, Veneto,  
Italy

**Rosé Wine**  
Rosé Sicilia DOC,  
Planeta, Italy

**Red Wine**  
Merlot, Lapostolle, Chile

OR

Montepulciano  
D'Abruzzo DOC,  
Velenosi, Italy

**Beers**  
Keo  
Carlsberg

**Other**  
Soft drinks  
Still water  
Sparkling water



## Finishing Touches

### Candy Bar

We can prepare a beautiful candy bar for your baby's christening to suit your event theme and colour scheme

From €200

### Chocolate Fountain

Give your guests a sweet surprise by treating them to a Belgian chocolate fountain experience. Enjoy Belgian chocolate accompanied by seasonal fruits and marshmallows.

From €100

### Photography

Our photographers have the creativity and digital artistry needed to capture the joy of this special occasion that will last a lifetime.

From €350

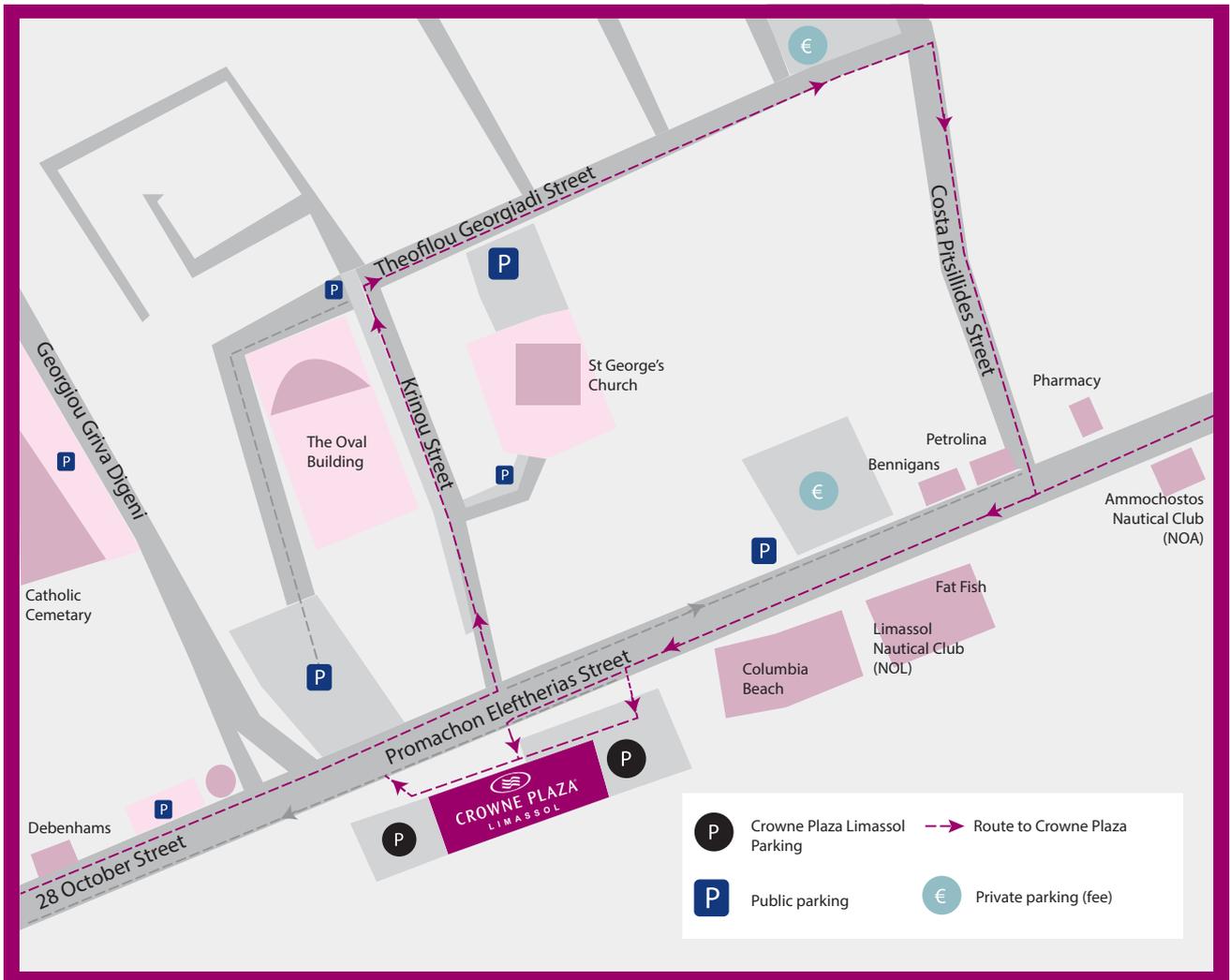
### Animator

We can book the perfect entertainment for your younger guests - whether you'll looking for a clown, a magician or a face-painter.

From €150

Prices are only indicative and may change without notice.





# CROWNE PLAZA<sup>®</sup>

## LIMASSOL

### AN IHG<sup>®</sup> HOTEL

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