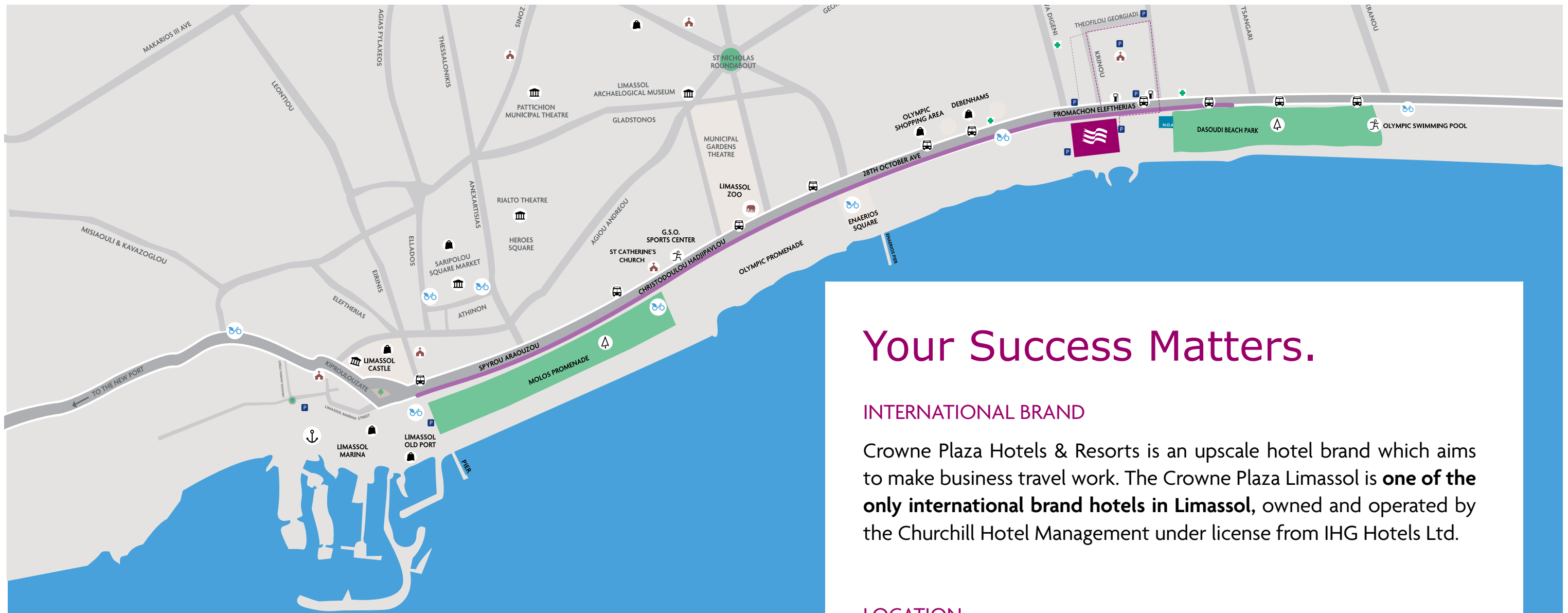




**CROWNE PLAZA®**  
LIMASSOL  
AN IHG® HOTEL

# Meetings



# Your Success Matters.

## INTERNATIONAL BRAND

Crowne Plaza Hotels & Resorts is an upscale hotel brand which aims to make business travel work. The Crowne Plaza Limassol is **one of the only international brand hotels in Limassol**, owned and operated by the Churchill Hotel Management under license from IHG Hotels Ltd.

## LOCATION

Crowne Plaza Limassol is the closest beach hotel to the city centre. Our **beach front / city centre location** is appreciated by meeting delegates because its close and convenient.

## MEETINGS EXCELLENCE

At Crowne Plaza® your success matters which is why we offer meeting features that work. Your **Crowne Meetings Director** will be a dedicated point of contact for your entire event, handling the details so you can focus on the big picture. **Flexible meeting spaces** with indoor and outdoor break-out areas mean you'll find just the right space to inspire delegates and create a productive meeting.





# Meetings & Events

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## The Ballroom Suite A & B

Renovated in 2018, the new Crowne Plaza Limassol Ballroom affords 430m<sup>2</sup> of state-of-the-art, sea view meeting space. The Ballroom can be partitioned into two suites: Suite A and Suite B. Each suite is available to hire separately with its own private entrance or the Ballroom may be rented as one large venue. Indoor and outdoor break-out areas for coffee breaks, luncheons and dinners afford breath-taking views of the sea and hotel gardens.



# The Ballroom Suite Sea

The latest addition to our meeting and event facilities at the Crowne Plaza Limassol, Suite Sea is suitable for up to 28 delegates and affords panoramic views of the sea and hotel gardens. Adjacent to the Crowne Plaza Limassol Ballroom, Suite Sea can either be rented as a break-out room for larger meetings or as a stand-alone venue. Indoor and outdoor areas are available for coffee breaks, as well as retractable black-out blinds for meetings requiring projection.





# The Ballroom Foyer

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The Ballroom Foyer is a bright space used as a pre-function area for meeting registrations and coffee breaks. The Foyer is 20 metres from the sea, and opens out onto a covered terrace which overlooks the hotel gardens.





# Executive Boardroom

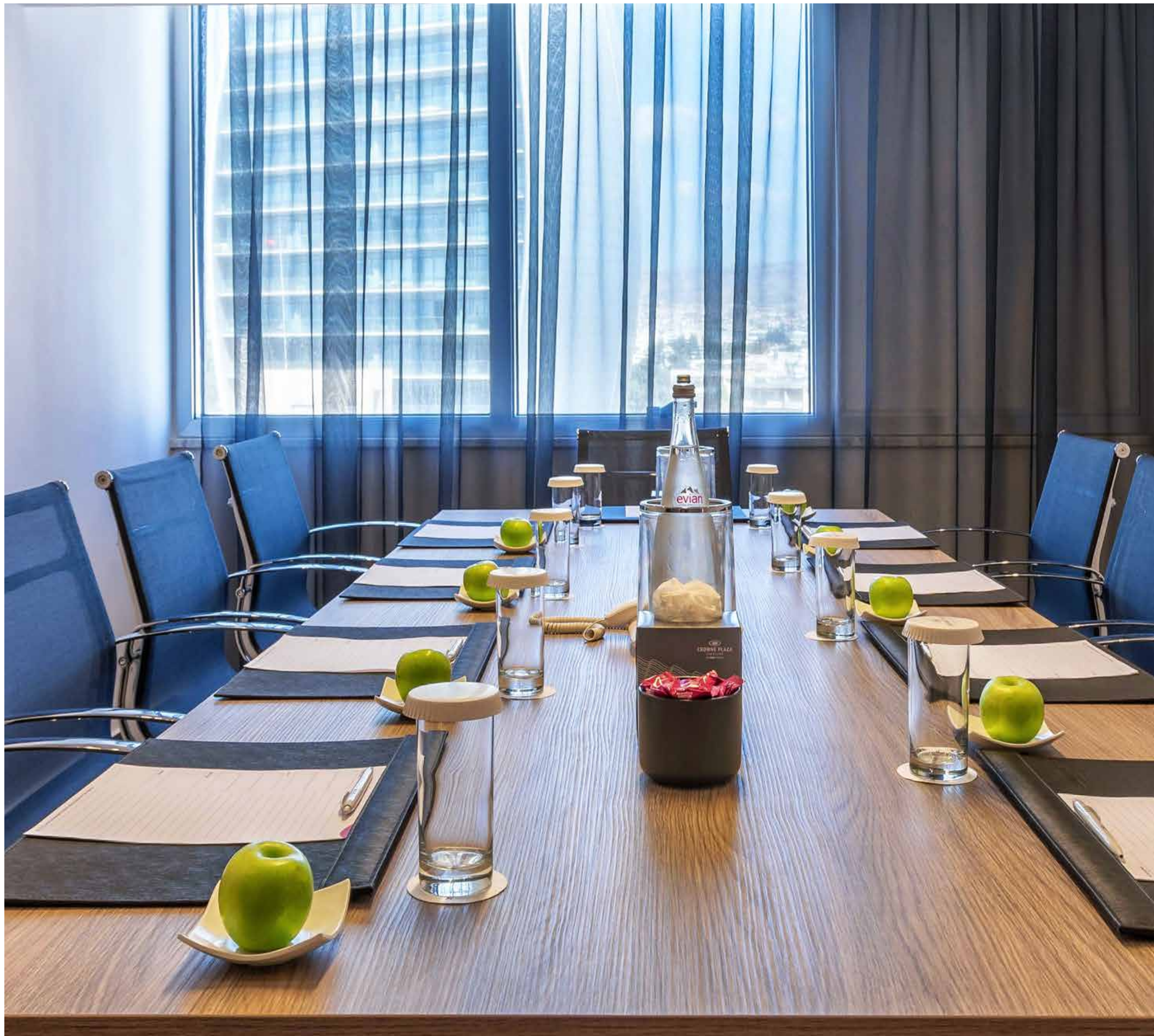
The Executive Boardroom offers 45m<sup>2</sup> of meeting space, featuring abundant natural light and ergonomic furniture, designed to make delegates feel comfortable and focused. The Executive Boardroom is furnished with fully retractable black-out blinds and a 32" LCD TV which can be connected directly to your laptop for presentations. Additional features include a 24-hour computer kiosk with printing facilities just outside the door.





# The Oval Room

The Oval Room is one of our newest meeting spaces, located on the 5th floor. The Oval Room boasts a prime view of the Oval building, one of Limassol's most iconic modern buildings designed by the London based consultancy, Atkins. Suitable for meetings of up to 10 delegates, the Oval Room has been designed to facilitate fun, productive and innovative meetings. The walls are decorated with quotes from industry leaders and business gurus, with the aim of creating an inspiring space where delegates can really think outside the box and generate great ideas that have power to transform the way their businesses operate.





# Med Meeting Room

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This is not your average meeting room with fitted carpets and limited natural light. Med Meeting Room is a fully air-conditioned, bright meeting space with abundant natural light, suitable for up to 40 delegates. Surrounded by sliding glass panels on two sides and boasting beautiful sea views, Med Meeting Room is a “different” kind of meeting venue, ideal for brain-storming and inspiring out-of-the-box thinking. Additional features include retractable black-out blinds, and both indoor and outdoor break-out areas for coffee breaks overlooking the sea.





# Capacity Chart

Event Room	U-Shape	Hollow Square	Cabaret	Classroom	Theatre	Banquet	Reception	Boardroom	Dining
The Ballroom	-	-	-	-	-	360	430	-	-
Ballroom: Suite A + B	90	112	138	223	400	312	300	-	-
Ballroom: Suite A	48	64	55	73	122	102	100	40	-
Ballroom: Suite B	58	72	82	126	201	154	180	-	-
Ballroom: Lobby	-	-	-	-	-	-	50	-	-
Sea View Foyer	-	-	-	-	-	60	80	52	-
Sea View Terrace	-	-	-	-	-	74	100	52	-
Suite Sea	23	26	-	18	-	-	-	-	26
Executive Boardroom	-	-	-	-	-	-	-	16	-
Med Meeting Room	40	40	32	45	90	60	-	-	-
The Oval Room	-	-	-	-	-	-	-	10	-
Haven Restaurant	-	-	-	-	-	-	-	-	100
Haven Terrace	-	-	-	-	-	-	-	-	50
La Brezza	-	-	-	-	-	-	-	-	30
La Brezza Terrace	-	-	-	-	-	-	-	-	40

Event Room	Dimensions (metres)	Area (square metres)	Ceiling Height (metres)	Door Dimensions (metres: WxH)	Floor Level	Natural Light
The Ballroom	22.80 x 19.80	430	3.10	1.90 x 2.10	GROUND	Y
Ballroom: Suite A + B	19.75 x 15.20	300	3.10	1.90 x 2.10	GROUND	Y
Ballroom: Suite A	7.50 x 15.20	114	3.10	1.90 x 2.10	GROUND	Y
Ballroom: Suite B	12.00 x 15.20	182	3.10	1.90 x 2.10	GROUND	Y
Ballroom: Lobby	19.00 x 3.00	57	2.50	1.90 x 2.10	GROUND	N
Sea View Foyer	20.00 x 3.70	75	3.50	1.90 x 2.10	GROUND	Y
Sea ViewTerrace	-	83	-	-	GROUND	Y
Suite Sea	5.50 x 8.00	44	-	-	GROUND	Y
Executive Boardroom	7.00 x 6.10	42	2.60	1.60 x 2.00	GROUND	Y
Med Meeting Room	13.40 x 6.30	80	2.50	1.00 x 1.90	LOWER GROUND	Y
The Oval Room	3.40 x 5.00	17	2.70	0.80 x 1.90	5 <sup>TH</sup> FLOOR	Y

# Parking Map





# Equipment Specifications

Crowne Plaza Limassol Ballroom			
Equipment Type		Description	Venue
Screen	Samsung PM49H Screen	Fully-retractable ceiling screens Diagonal Size: 2500mm Active Display Area: 1074 (H) & 604 (V) Resolution: 1920*1080 Full HD	The Ballroom: 6 Ballroom Suite A: 3 Ballroom Suite B: 2 Ballroom Suite Sea: 1
Projector	Epson X29 XGA 3LCD	Ceiling Motorized Projectors Matrix Video System Dynamic HD Presentation, Contrast Ratio - 10,000 : 1 Brightness - 3000 lumens	The Ballroom: 4 Ballroom Suite A: 1 Ballroom Suite B: 2 Ballroom Suite Sea: 1
Sound		Multi-Room Matrix Sound System High Quality Ceiling Speakers 2 x 730 Watt Column Array Speakers	
Partitions	MultiWal	Insulation: 48dB Integral Magnetic Sealing Profile	The Ballroom: 0 Ballroom Suite A: 1 Ballroom Suite B: 1
Lighting 1		RGB Vertical Column Strip Lighting Concealed Ceiling Lighting Dimmable Spot Lighting	
Internet Ports			The Ballroom: 34 Ballroom Suite A: 10 Ballroom Suite B: 12 Ballroom Sea View Foyer: 6 Ballroom Lobby: 2 Registration Desk: 1 Suite Sea: 3
Plugs			The Ballroom: 108 Ballroom Suite A: 28 Ballroom Suite B: 38 Ballroom Sea View Foyer: 17 Ballroom Lobby: 14 Registration Desk: 8 Suite Sea: 3
DJ Ports			Ballroom Suite A: 1 Ballroom Suite B: 1 Ballroom Sea View Foyer: 1

# Expense Checklist

To help you manage your budget, here's a helpful budget calculator to ensure your event remains on track.

GUEST ROOMS	IN   OUT	NUMBER	RATE	TOTAL
Select City View Room	_____	_____	_____	_____
Deluxe Sea View Room	_____	_____	_____	_____
Superior Sea View Room	_____	_____	_____	_____
Meeting Room	_____	_____	_____	_____
				Total _____
FOOD & BEVERAGE	TIMES			
Morning coffee break	_____	_____	_____	_____
Lunch	_____	_____	_____	_____
Afternoon coffee break	_____	_____	_____	_____
Cocktail	_____	_____	_____	_____
Dinner	_____	_____	_____	_____
				Total _____
EQUIPMENT				
Projector	_____	_____	_____	_____
Screen	_____	_____	_____	_____
Flipchart	_____	_____	_____	_____
Microphone	_____	_____	_____	_____
Podium	_____	_____	_____	_____
Pens & pads	_____	_____	_____	_____
Other	_____	_____	_____	_____
				Total _____
OTHER				
Directional Signage	_____	_____	_____	_____
Banners	_____	_____	_____	_____
Invitations	_____	_____	_____	_____
Gifts	_____	_____	_____	_____
Photographer	_____	_____	_____	_____
Entertainment	_____	_____	_____	_____
Accommodation	_____	_____	_____	_____
				Total _____
TRANSPORTATION				
Flights	_____	_____	_____	_____
Airport Transfer	_____	_____	_____	_____
City Transfers	_____	_____	_____	_____
				Total _____
			Grand Meeting and Event Total	_____
DAY _____ OF _____			Total Cost Per Person (Grand Total / of Attendees)	_____





# Food & Beverage





# Coffee Breaks

## STANDARD SELECTION

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### Savoury Pastries

«Halloumoti» **LOCAL**  
halloumi cheese pies

«Flaouna» cheese pies **LOCAL**

«Tahinopita» **LOCAL, VEGAN**  
bread filled with tahini, sugar  
and cinnamon.

Sausage rolls

Olive pies

Pumpkin pies

### Sweet Baked Goods

Chocolate twist

Cranberry twist

Butter croissants

Danish pastries

Chocolate brownies

Carrot cake bars with  
cream cheese frosting

Marble cake muffins

Vanilla muffins with blueberries

Double chocolate chip muffins

«Bougatsa» **LOCAL**  
phyllo pastry with custard

### Chef Z Recommends

Seasonal fruit skewers **VEGAN**

Yoghurt cups with dry fruit  
and muesli

Fresh anari cheese with **LOCAL**  
walnuts and honey cups

«Mahalepi» **LOCAL**  
milk pudding cups with shredded  
pastry, almonds and pistachios

«Rizogalo» **LOCAL**  
rice pudding and cinnamon cups

«Doukissa» **LOCAL**  
chocolate cake with biscuits

Vanilla panna cotta cups

Chia with coconut milk & berries **VEGAN**

## ENHANCED SELECTION

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### Mini-baguettes:

- Chicken & mango chutney
- Scarmoza cheese & fig chutney
- Mozzarella & tomato
- Smoked turkey & fruit
- Turkey, Scarmoza & avocado

### Mini-wraps:

- Chicken salad & cream cheese
- Halloumi cheese & grilled veg





# Sample Buffet Menu

## STARTERS

- Village salad with feta cheese, olives, onions and capers
- Crispy duck salad with pears marinated in wine and saffron, glazed kumquats, radicchio and Iceberg lettuce
- Rocket salad with dried fruit, pomegranate, anari cheese and Carob dressing
- Chickpea salad with crunchy lettuce, tomato, cucumber, spring onion, coriander, olive oil and lemon
- New potato salad with quail eggs, lemon-pepper marinated salmon, chives and mayonnaise
- Grilled vegetable platter
- Italian antipasti platter
- Smoked fish platter

## SALAD BAR

- Mixed leaf salad | Rocket leaves | Tomato | Cucumber | Sweetcorn | Olives | Pickles
- Croutons | Bell peppers | Onion | Lemon | «Taramas» fish roe dip | «Tahini» crushed sesame seed dip | «Tzatziki» garlic & cucumber blended yoghurt | Hummus

## MAINS

- Loin of pork with apple sauce
- Slow-cooked loin of beef with truffle potato purée and wild mushroom ragout
- Chicken breast on herb polenta with vegetable ratatouille
- Steamed cod on spinach leaves with saffron-butter sauce and glazed beetroot
- Spaghetti al pesto
- Oven-baked rigatoni with chicken, bell peppers, parmesan cheese and cream
- Basmati rice & Basmati rice with peas and sweetcorn
- Sliced potatoes with herbs
- Steamed vegetables

## DESSERT

- «Rizogalo» rice pudding with cinnamon
- Chocolate mousse and cherry bavaroise cups
- Amaretto crème brûlée
- Chocolate brownies
- Praline cups with profiteroles
- Fruit charlotte
- Caramel banana cake
- Fruit salad
- Fresh fruit
- International cheese platter





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