



CROWNE PLAZA®
LIMASSOL
AN IHG® HOTEL

Parties & Events

Why Choose Us?

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.

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

Renovated in 2018, the all-new Crowne Plaza Limassol Ballroom affords 430m² 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.

CAPACITY

Round tables: 360
Cocktail: 430

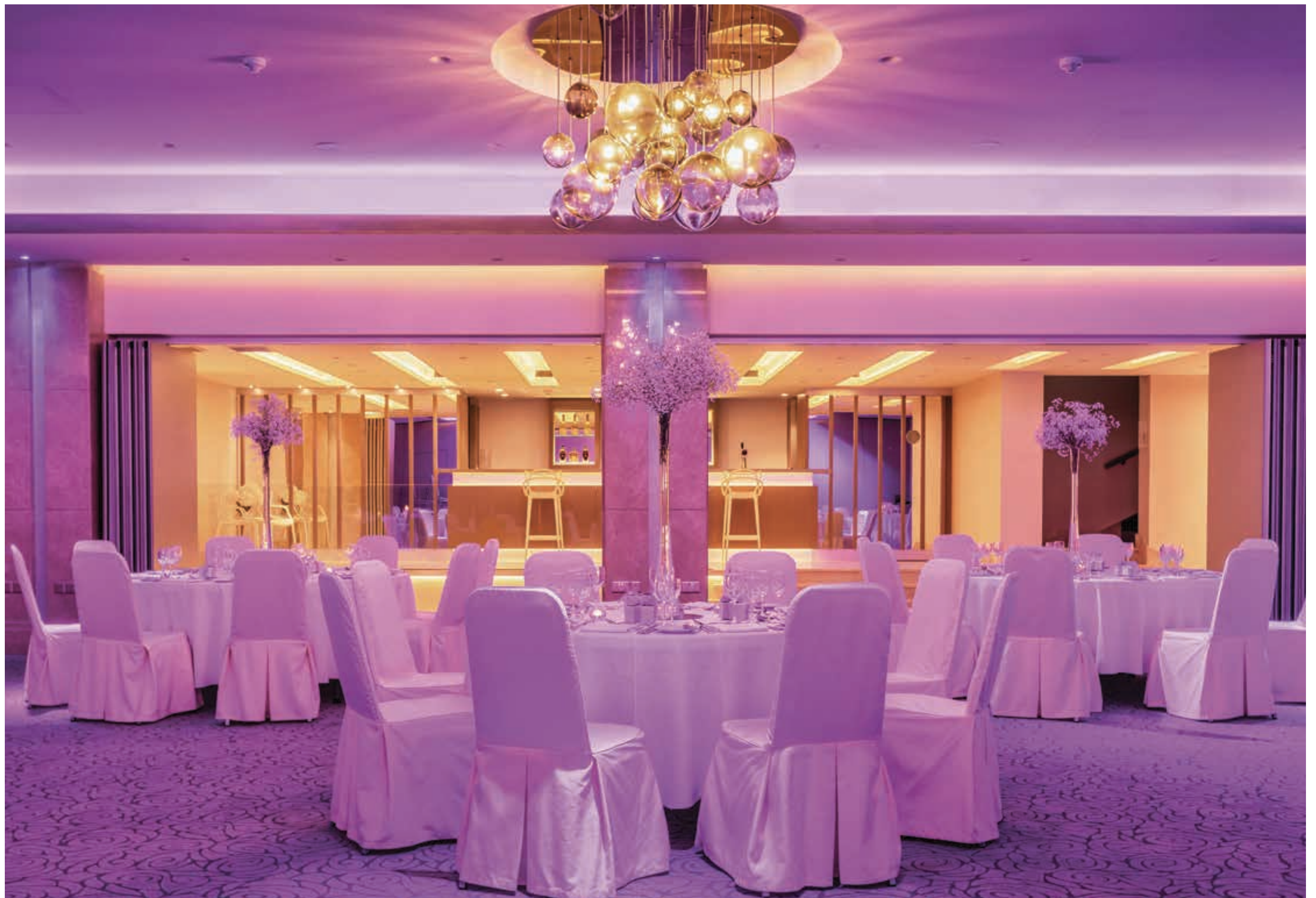
AVAILABILITY

All Year Round

MENUS

Buffet | Set Menu | Finger Food





La Brezza

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

CAPACITY

Indoors: 35

Terrace: 40

MENUS

Set Menu

A La Carte





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 it may be rented privately between November and March, and as a shared venue with other hotel guests between April and October.

CAPACITY

Indoors: 126

Terrace: 50

MENUS

Buffet





Suite Sea

Renovated in 2018, Suite Sea is a brand new venue perfect 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.

CAPACITY

Dining: 26

MENUS

Buffet

Set Menu



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 cocktails and dinner parties. 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.

CAPACITY

LOWER POOL TERRACE

Cocktail: 500 guests
Round tables: 240 guests
Banquet: 60 guests

UPPER POOL TERRACE

Cocktail: 500 guests
Round tables: 240 guests
Ceremony: 80 guests







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.

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







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.

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

Honey-glazed gammon with pineapple sauce
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	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 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	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
Fruit charlotte
Mango cheese cake
Amaretto crème brûlée
Chocolate mousse cups
Pistachio roll

Apple pie
Mastic panna cotta cups
Lemon tartlets
Assorted oriental delights
Fresh fruit display
International cheese platter





Finger Food Menu

Canapes

Smoked salmon and caper
Smoked salmon with cream cheese
Smoked duck breast and orange canapé
Hiromeri 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
Mushroomoupes
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
Macaroons
Fruit tartlets
Mini éclairs
«Daktyla» lady fingers with rose water
«Baklavadakia» with honey and nuts

Set Menus

1

Seafood Plate

Octopus carpaccio, tiger prawns,
citrus fruit, salsa verde

Slow-Cooked 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 Dream ice-cream,
cappuccino sauce,
espresso beans

2

Seafood Plate

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

Australian 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

Panna Cotta

Morello cherries,
pistachio financier





DRINKS

A toast to a
fabulous event

Bottle Prices

THE HARD STUFF

Vodka	Bottle
Absolut	€40.00
Grey Goose	€70.00
Smirnoff	€40.00
Stolichnaya	€40.00

Gin	Bottle
Bombay Sapphire	€40.00
Gordon's	€40.00
Hendrick's	€70.00

Whiskey	Bottle
Ballantine's Finest	€40.00
Canadian Club	€40.00
Chivas Regal 12 YEARS OLD	€70.00
Dewar's White Label	€40.00
Dimple 15 YEARS OLD	€70.00
Glenfiddich 12 YEARS OLD	€70.00
Glenmorangie 10 YEARS OLD	€70.00
Grant's	€40.00
J&B Rare	€40.00
Jack Daniel's	€70.00
Jameson	€40.00
Jim Beam	€40.00
JW Gold Label 18 YEARS OLD	€90.00
JW Black Label 12 YEARS OLD	€70.00
JW Red Label	€40.00

Rum	Bottle
Bacardi Superior	€40.00
Captain Morgan	€40.00
Captain Morgan Spiced	€40.00
Havana Club	€40.00

Tequila	Bottle
Olmecca	€40.00

BREAK OUT THE BUBBLY

Sparkling Wine	Bottle
J.P Chenet Ice Edition	€30.00
J.P Chenet Ice Edition Rosé	€30.00

Prosecco	Bottle
Prosecco Zardetto	€35.00
Prosecco Spumante Paladin	€35.00

Champagne	Bottle
Ruinart	€100.00
Ruinart Blancs De Blancs	€144.00
Ruinart Rosé Brut	€144.00
Dom Perignon	€360.00

Open Bar

1

White Wine
Terre Allegre,
Trebbiano, Italy

Red Wine
Terre Allegre,
Sangiovese, Italy

Beers
KEO
Carlsberg

Other
Soft drinks
Still water
Sparkling water

2

White Wine
Terre Allegre,
Trebbiano, Italy

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

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

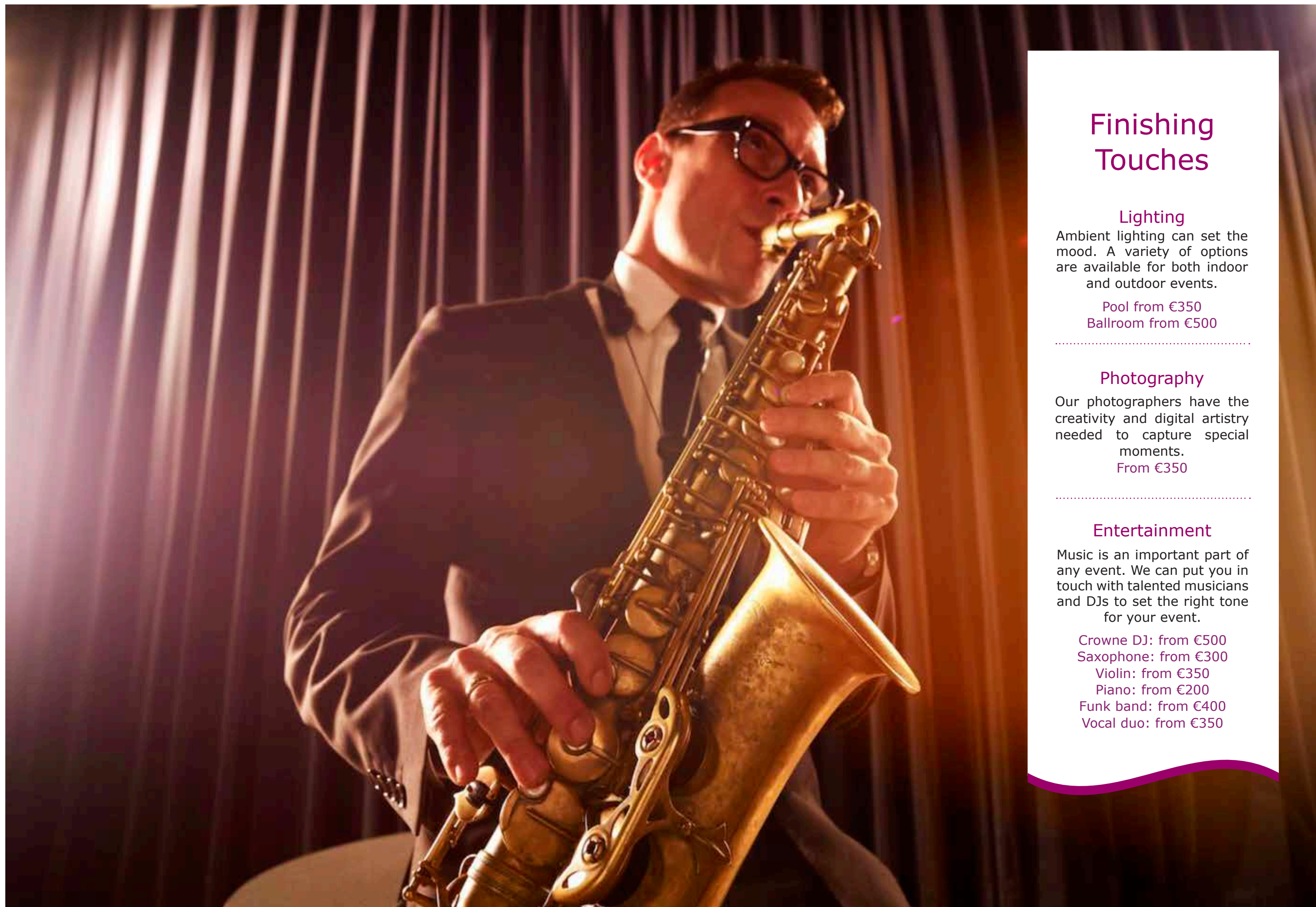
Beers

Keo
Carlsberg

Other

Soft drinks
Still water
Sparkling water





Finishing Touches

Lighting

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

Pool from €350
Ballroom from €500

Photography

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

From €350

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 €500
Saxophone: from €300
Violin: from €350
Piano: from €200
Funk band: from €400
Vocal duo: from €350



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