

Our Wedding Vow

CLARITY

We understand the difficulty of planning a destination wedding. With our international expertise in wedding planning, we can help you find familiarity in the unknown and make the planning process simple. We are here to help you imagine the possibilities, and to answer all your questions, so that together we can create your dream wedding.

CUSTOMISE

Your wedding should be your own. We can bring your dream wedding to life by focusing on the details that matter most to you, to create a unique wedding celebration that you'll cherish for years to come.

CUISINE

At the heart of every wedding is the wedding banquet. Guests will remember the food and talk about it during and after the event. That's why we strive to offer exceptional cusine to impress every palate.

CELEBRATE

And after the planning phase is over, your wedding day is a chance to celebrate! We're here to make sure everything runs like clockwork so you can sit back, enjoy the moment and celebrate your special day with your family and friends.



Cyprus

INTRODUCING APHRODITE'S ISLAND

Weddings in Cyprus are magical. The warm weather, the magnificent sea views and the unique energy of Aphrodite's island make it an ideal destination for couples looking for a really special wedding experience.

CYPRUS WEDDING TESTIMONIALS

Francesca & Paul

"The entire team was extremely professional from start to finish, assisting with all aspects of the wedding and working closely with our planner to bring our vision to life. On the day, the three course menu we selected was presented flawlessly. The service was impeccable all evening and our guests commented on how accommodating the staff were. We live in the UK and couldn't have chosen a better venue for our wedding in Cyprus. The team's dedication and organisation made our day incredibly special."







The Pool

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

CAPACITY

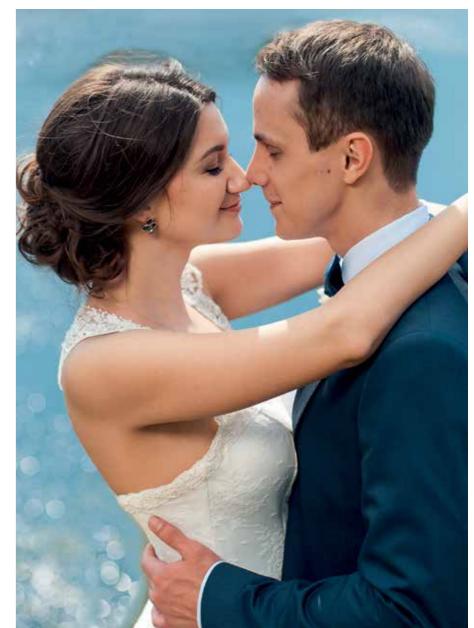
LOWER POOL TERRACE Cocktail: 500 guests Round tables: 240 guests Banquet: 60 guests

UPPER POOL TERRACE Cocktail: 500 guests Round tables: 160 guests Ceremony: 80 guests

WHOLE POOL TERRACE Reception: 1500 guests

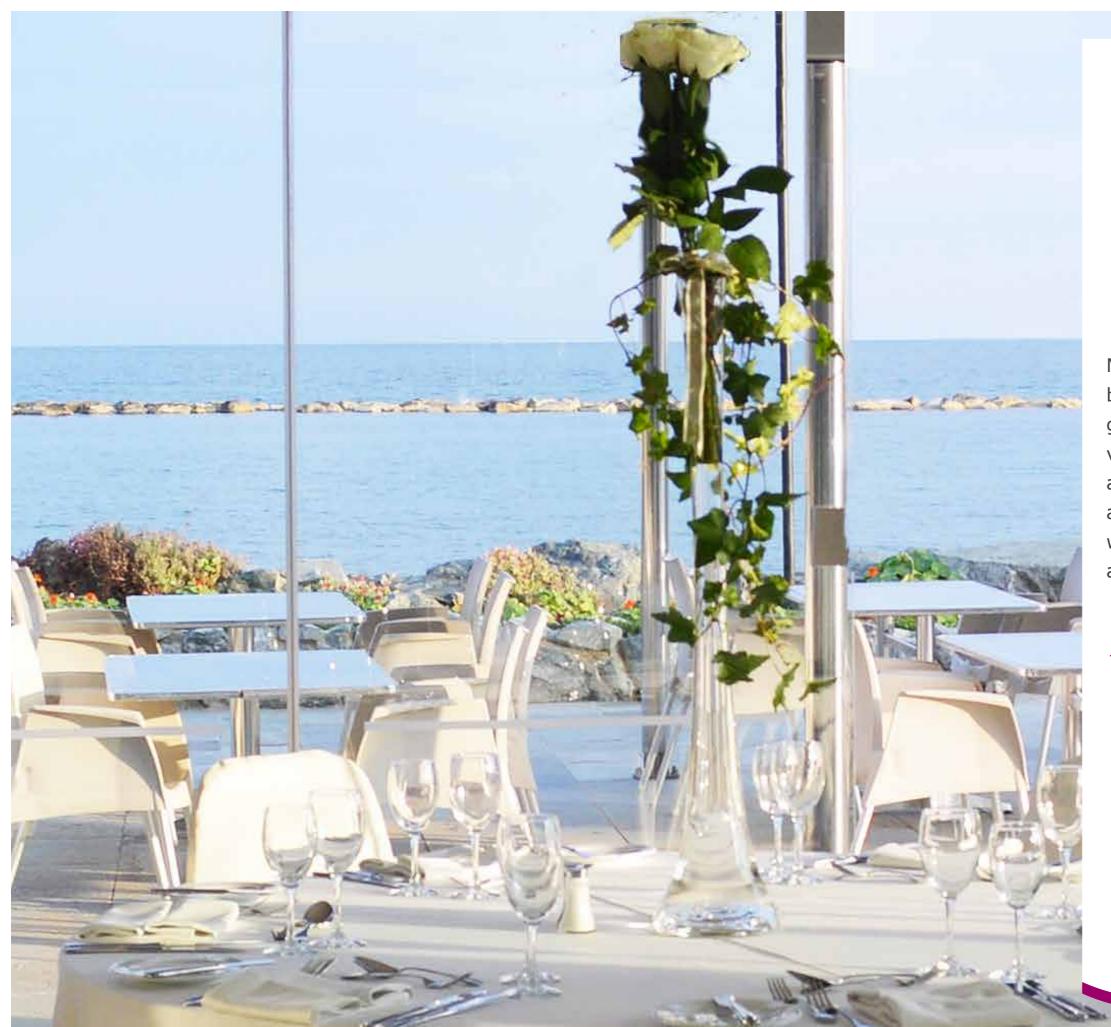
Venue available from 7:30 PM until 11PM. Music for this venue is provided by the hotel and included in the venue rental fee.











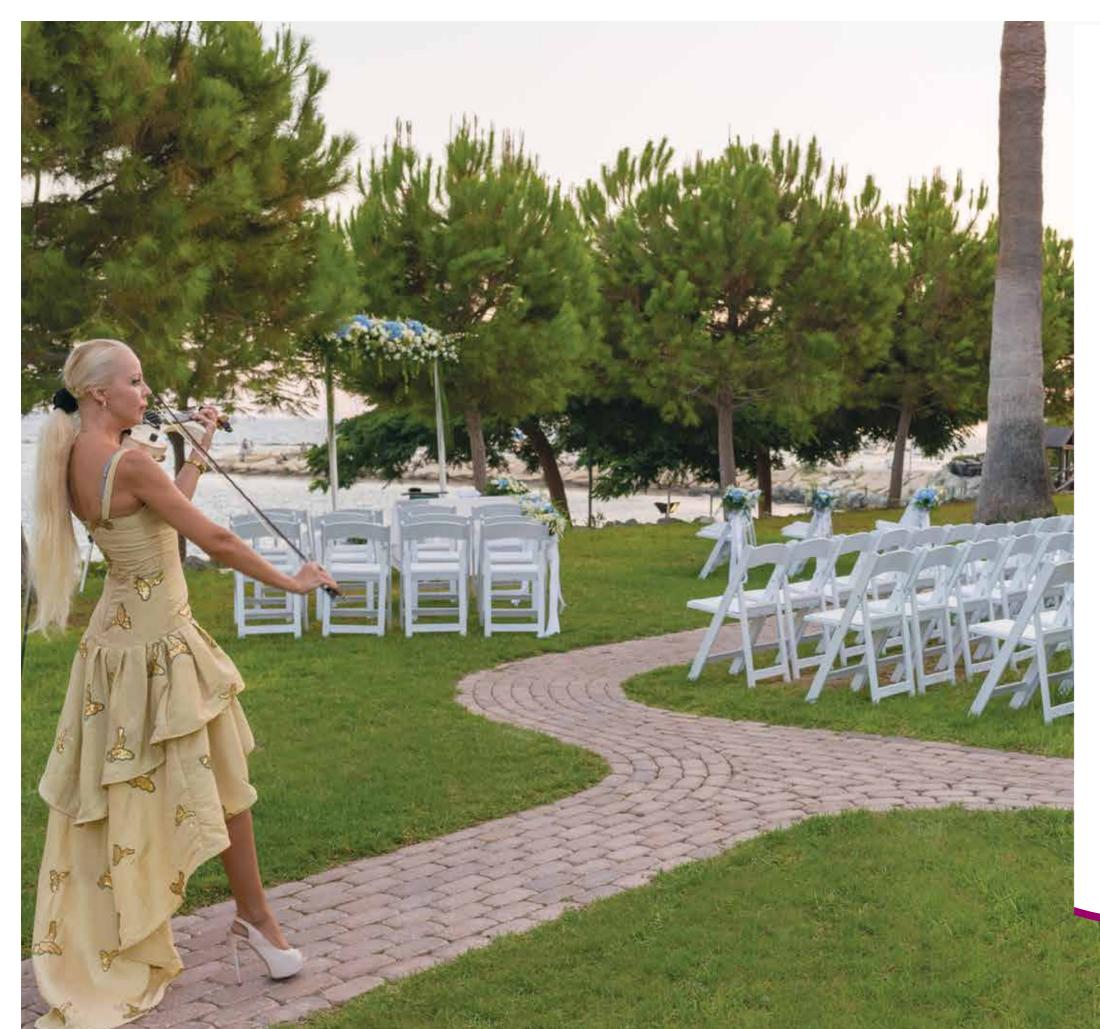


Med Dining Room

Med Dining Room is a beautiful and bright indoor venue with frameless glass doors which affords panoramic views of the sea, bookable as a standalone venue for wedding lunches and intimate wedding dinners or with the adjoining Pool Terrace, as an after-party venue where you can dance the night away.

CAPACITY

Round tables: 60 guests Banquet: 40 guests Ceremony: 55 guests





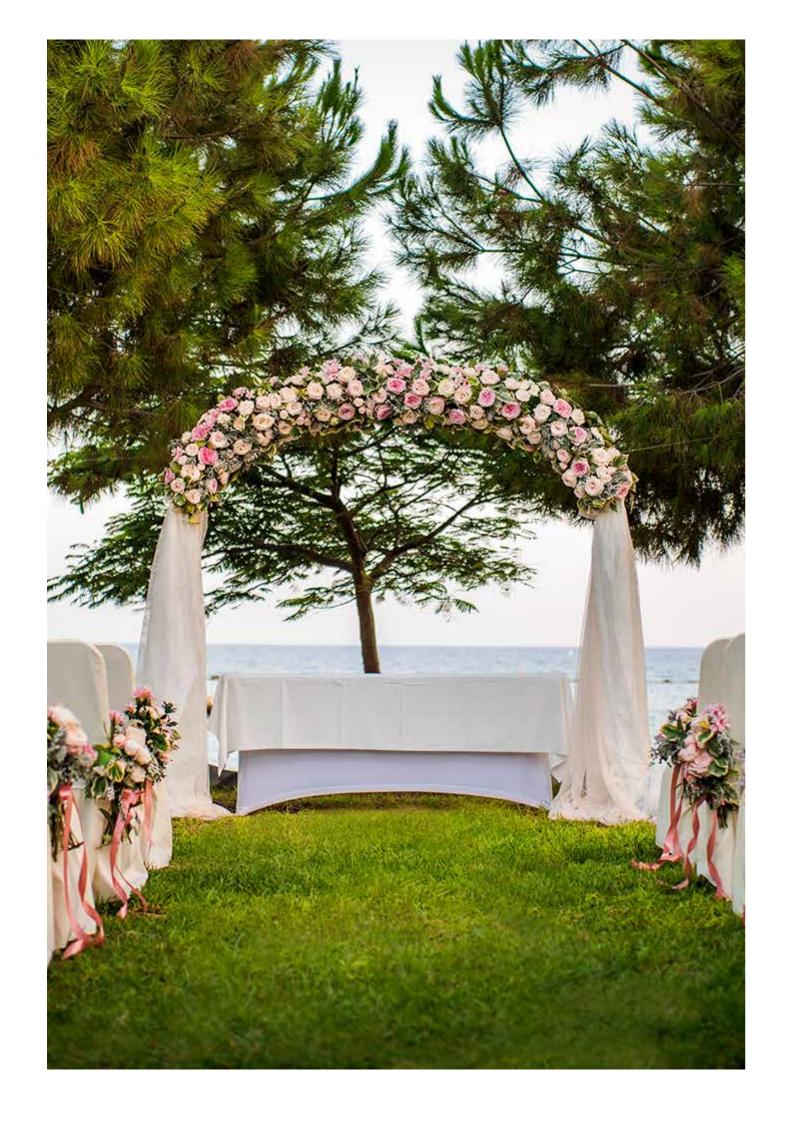
The Gardens

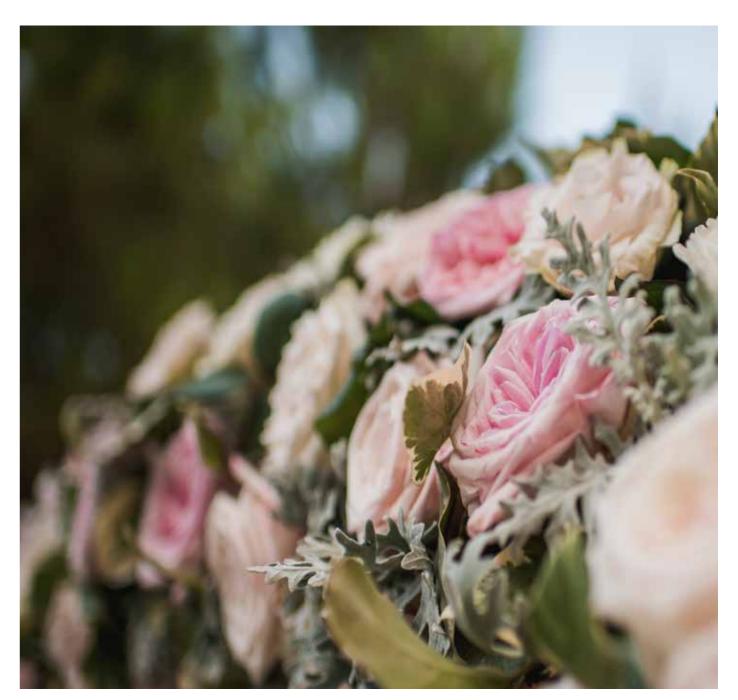
Our luscious garden venue is perched above the hotel's picturesque sandy bay. The setting provides an atmosphere of understated elegance and beauty, making the garden venue ideal for small wedding ceremonies, cocktail parties and intimate wedding dinners. For wedding ceremonies in the garden we can provide stunning floral arches of varying sizes, as well as wedding canopies.

CAPACITY

Round tables: 250 guests Reception: 1000 guests Cocktail: 500 guests Ceremony: 50 guests

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











AN IHG® HOTEL

The Ballroom

Fully-renovated, the Crowne Plaza Limassol Ballroom affords 430m² purpose-built banqueting space, ideal for opulent wedding cocktail and dinner parties. The Ballroom is pillar-free and affords a private entrance, bar and sea view smoking terrace, as well as separate buffet area should this be the menu of choice. The Ballroom may be divided into cosier sections to accommodate smaller wedding parties.

CAPACITY

SUITE A

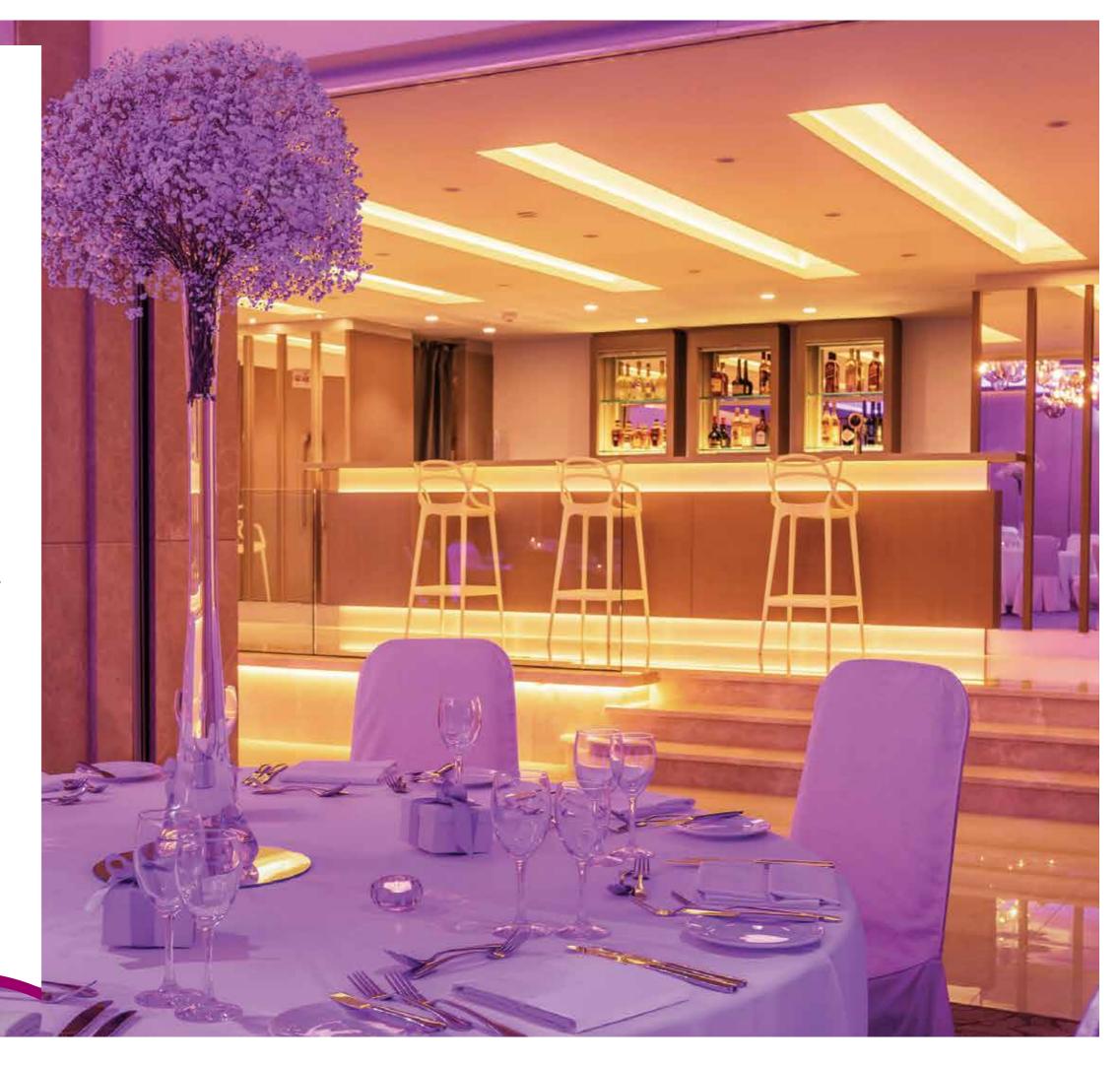
Ceremony: 60 guests

SUITE B

Cocktail: 200 guests Round tables: 100 guests Banquet: 60 guests

WHOLE VENUE

Reception: 1500 guests Cocktail: 500 guests Round tables: 360 guests









Canapés

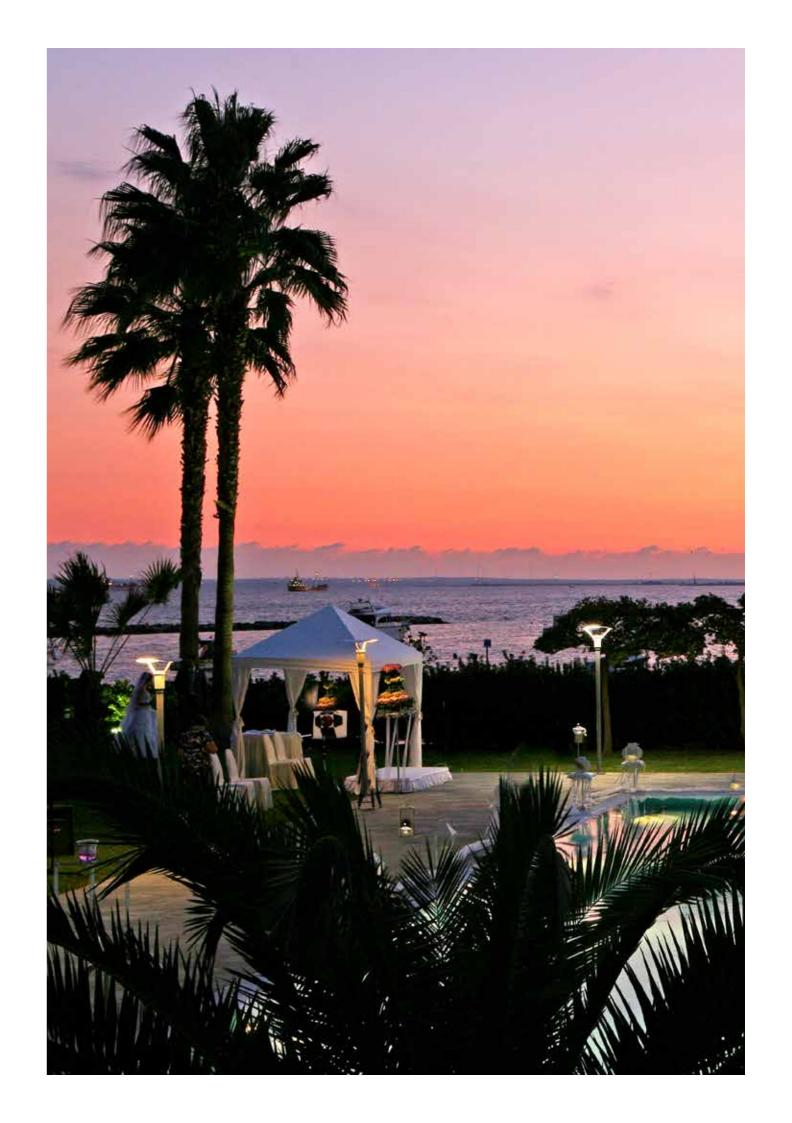
Cheese mousse with walnuts on wholegrain baguette
Brie with cherry tomatoes on white baguette
Smoked duck breast with orange on white baguette
Smoked turkey with Indian chutney on white baguette
Hiromeri with seasonal fruit on white baguette
Proscuitto and cream cheese tortilla
Smoked salmon and cream cheese tortilla
Smoked salmon and cream cheese on wholegrain baguette
Scarmoza with fig chutney on white baguette
Prawn and avocado tartlets

Deluxe Canapés

Smoked salmon tartar wrapped in cucumber with honey-mustard on white baguette

Smoked duck breast with mango, raspberry sauce and a dash of chili on white baguette

Proscuitto and melon on white baguette
Prawn, mango and red bell pepper happy spoons



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

CARVING STATION

Roasted or steamed vegetables

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



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 Proscuitto, 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



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

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 Proscuitto, 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

CARVING STATION

Fresh market vegetables

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



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

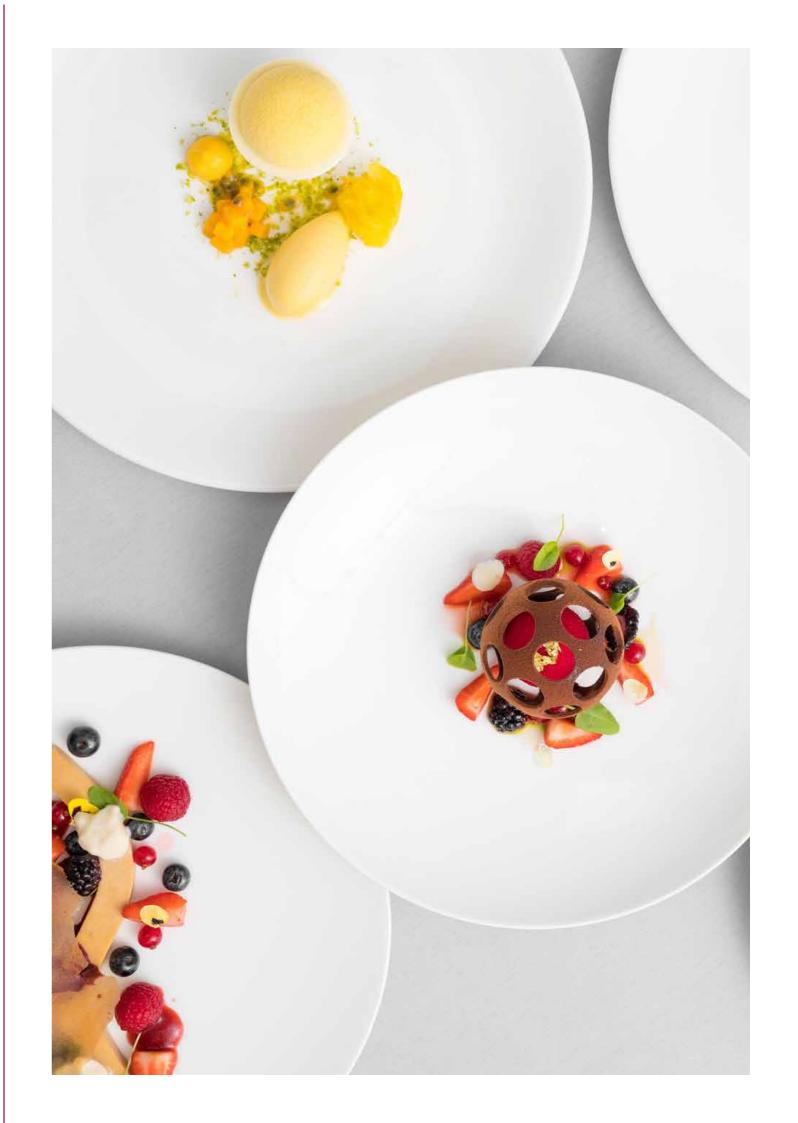
OR

Oven-Baked Sea Bass

Crispy shredded potatoes, zucchini, lemon pepper, citrus sauce

Panna Cotta

Morello cherries, pistachio financier





Dinner Drinks

1

White Wine Terre Allegre, Trebbiano, 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

Grifos 2, Vlassides, Cyprus

Rosé Wine Rodinos, Tsiakkas, Cyprus

Red Wine Porfyros, Tsiakkas, Cyprus

OR

Merlot-Shiraz, Haggipavlu Estate, 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

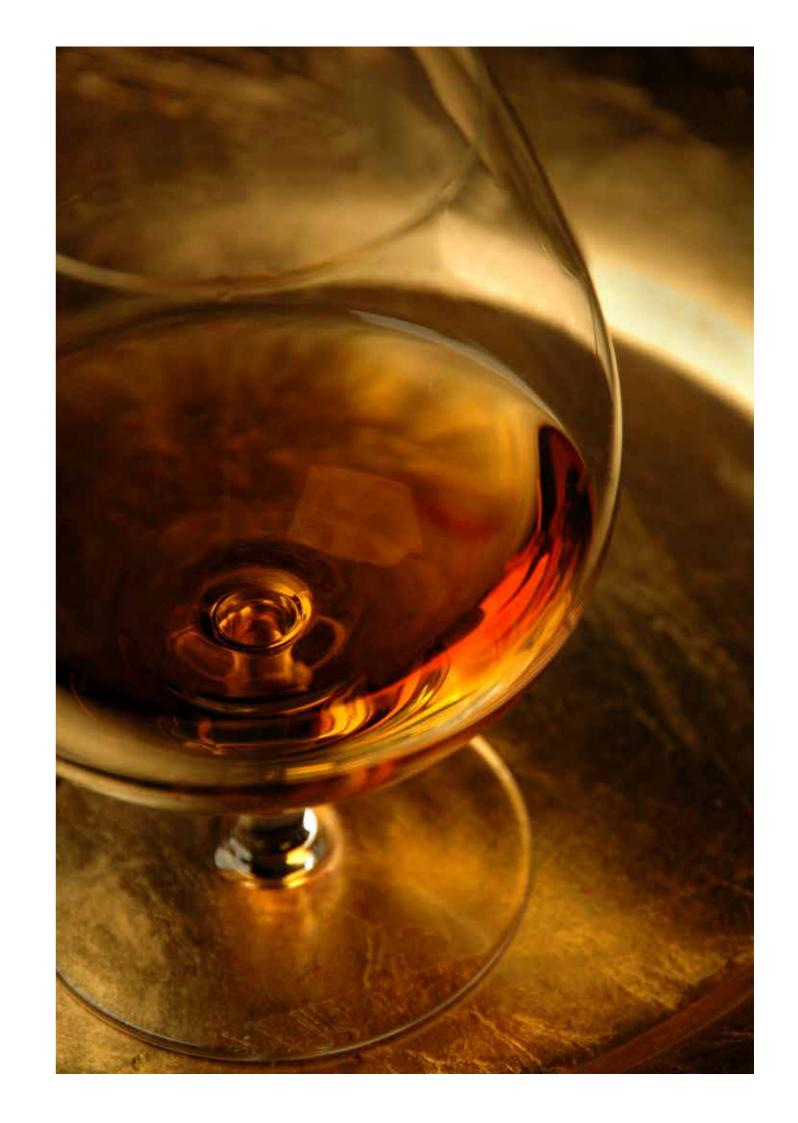


Bottle Prices

THE HARD STUFF

Bottle	Rum	Bottle
€40.00	Bacardi Superior	€40.00
€70.00	Captain Morgan	€40.00
€40.00	Captain Morgan Spiced	€40.00
€40.00	Havana Club	€40.00
Bottle	Tequila	Bottle
€40.00	Olmeca	€40.00
€40.00		
€70.00		
Bottle	BUBBLY	
€40.00		
€40.00	Sparkling Wine	Bottle
€70.00	J.P Chenet Ice Edition	€30.00
€40.00	J.P Chenet Ice Edition Rosé	€30.00
€70.00		
€70.00	Prosecco	Bottle
€70.00	Prosecco Zardetto	€35.00
€40.00	Prosecco Spumante Paladin	€35.00
€40.00		
€70.00	Champagne Bott	le
€40.00	Ruinart	€100.00
€40.00	Ruinart Blancs De Blancs	€144.00
€90.00	Ruinart Rosé Brut	€144.00
€70.00	Dom Perignon	€360.00
€40.00		
	€40.00 €70.00 €40.00 8ottle €40.00 €70.00 Bottle €40.00 €70.00 €70.00 €70.00 €70.00 €70.00 €70.00 €40.00 €70.00 €40.00 €40.00 €70.00 €40.00 €70.00 €70.00 €70.00	E40.00 Bacardi Superior E70.00 Captain Morgan E40.00 Havana Club Bottle Tequila E40.00 Olmeca E40.00 E70.00 BREAK OUT THE BUBBLY E40.00 Sparkling Wine E70.00 J.P Chenet Ice Edition E40.00 Prosecco E70.00 Prosecco Zardetto E40.00 Prosecco Spumante Paladin E40.00 Champagne Bott E40.00 Ruinart E40.00 Ruinart Rosé Brut E70.00 Dom Perignon

Please note that prices are indicative and subject to change without notice.





Accommodation

If you've got guests coming from abroad or from other cities in Cyprus, we can offer special wedding rates. It's fun having everybody under the same roof.

ROOM TYPES

SELECT CITY VIEW

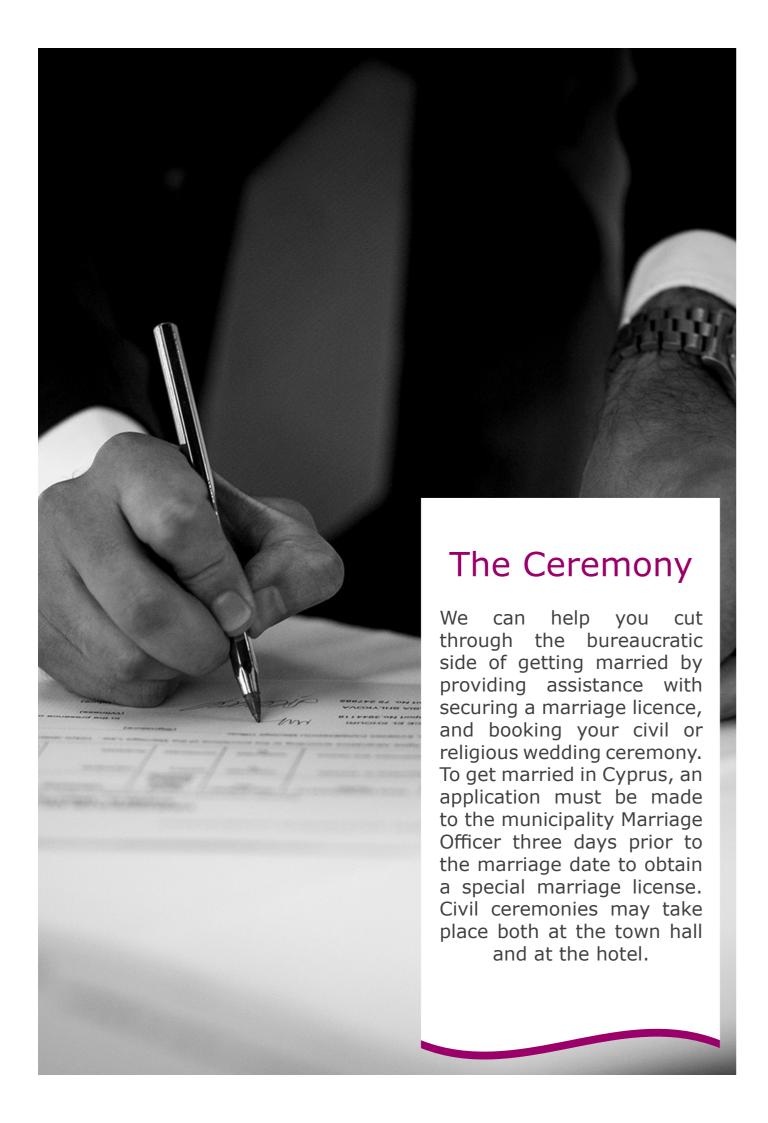
Accents of lavender and lilac complement parquet floors and contemporary furnishings in these comfortable 25m² city view rooms.

TWO DOUBLE BEDS
Designed to accommodate families of four, these 25m² city view rooms have two full-size double beds.

PREMIUM SEA VIEW
Illuminated ash panels and turquoise upholstery decorate these bright 20m² sea view rooms with balconies overlooking the Limassol bay.

SUPERIOR SEA VIEW
Located on the first floor, these sea view rooms are unique. Ten superior rooms have infinity balconies overlooking the pool, and the other seven boast a 14m² terrace with sun loungers overlooking the gardens for the ultimate relaxation experience.







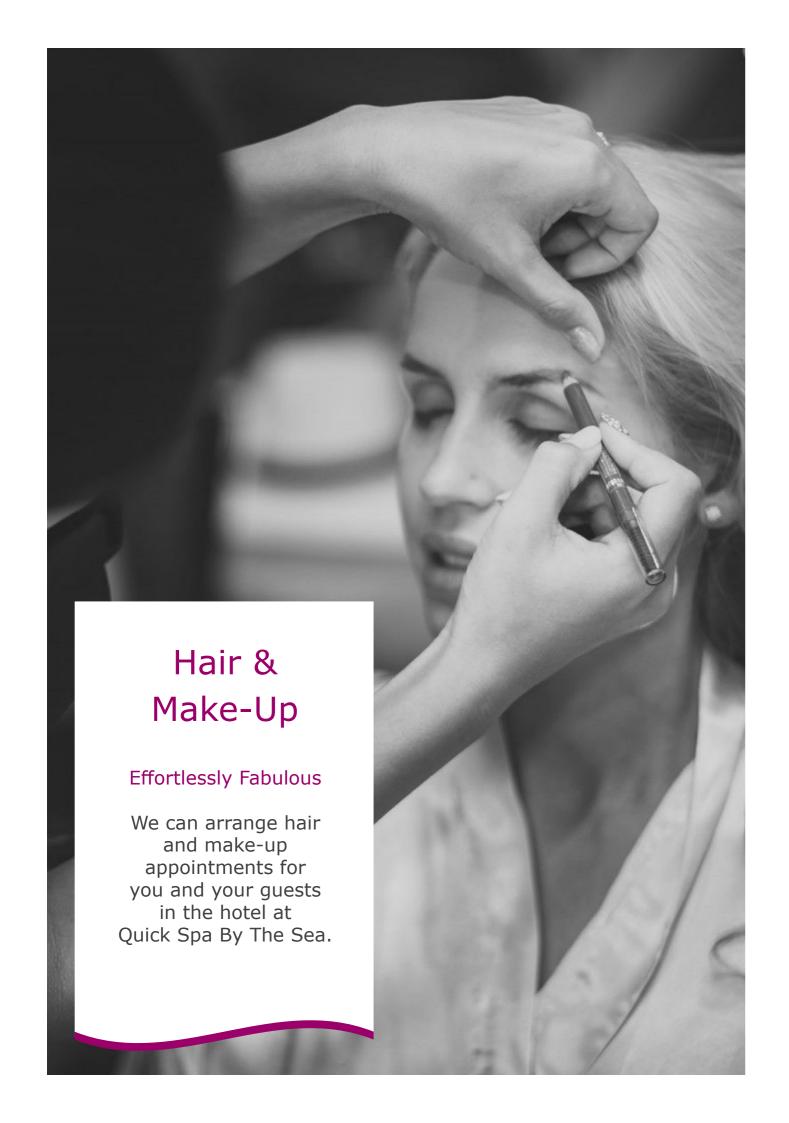


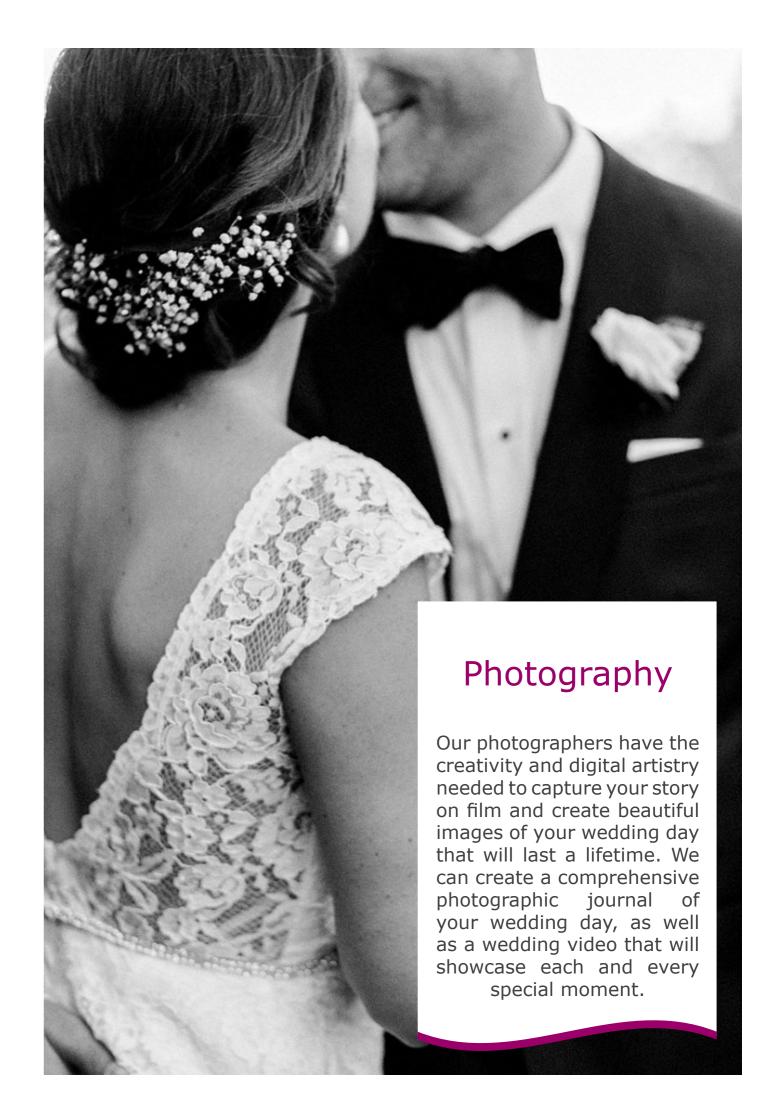




Transport

The cosmopolitan city of Limassol is the largest coastal resort on the island and enjoys easy access from both Larnaca and Paphos international airports. We can arrange private transfers to and from the airport, as well as group transfers to the ceremony if it is taking place off-site. A selection of vintage and modern wedding cars are also available for hire.







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