



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 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

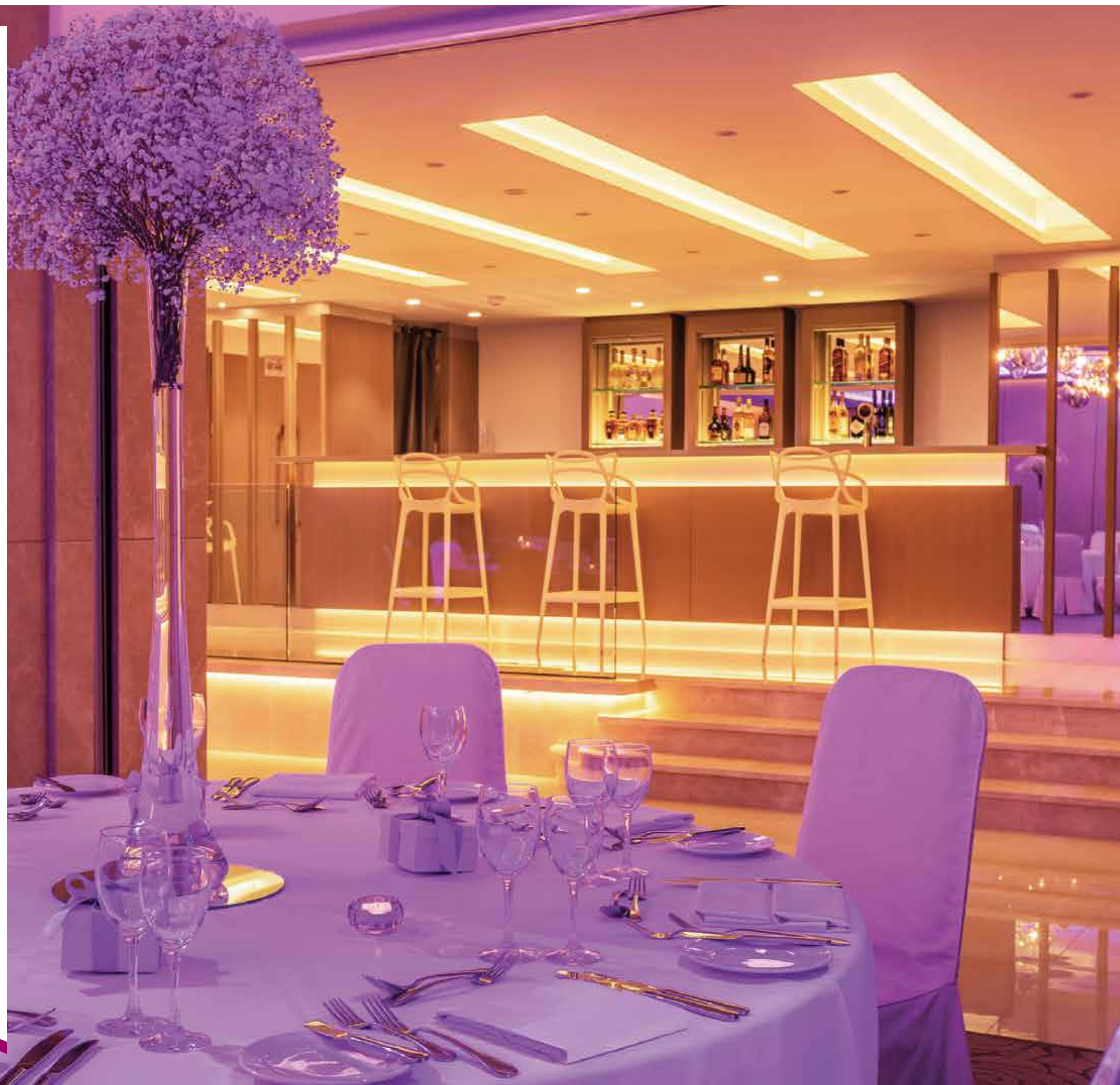
Cocktail: 430

AVAILABILITY

All Year Round

MENUS

Buffet | Set Menu | Finger Food







La Brezza

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

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.

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.

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.**







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

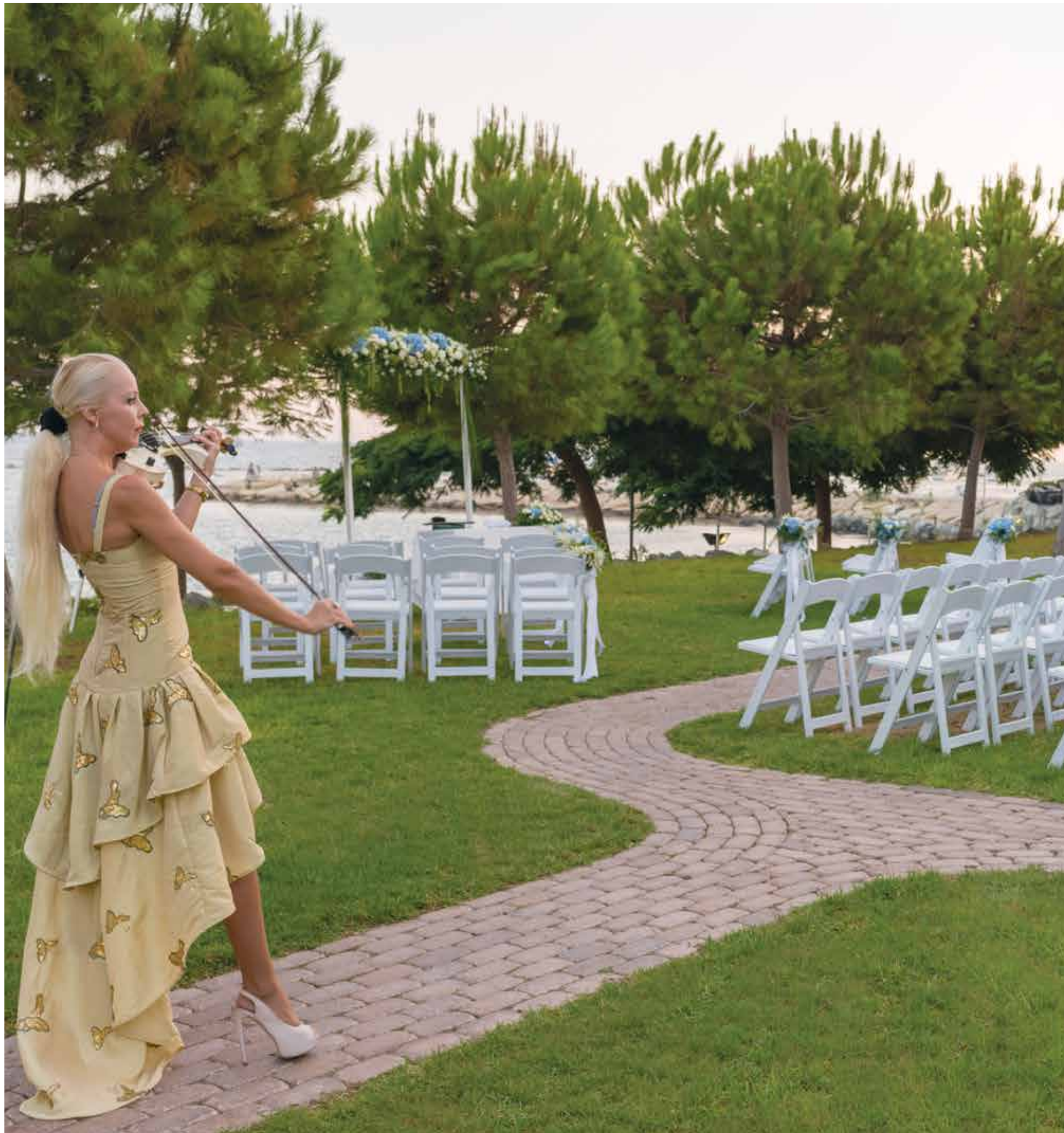
MED DINING ROOM
Round tables: 60 guests
Banquet: 40 guests
Reception: 90 guests

MED PERGOLA
Round tables: 60 guests
Banquet: 40 guests

MENUS

Finger Food | Buffet | Set Menu





Waterfront Gardens

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

CAPACITY

Round tables: 250 guests
Cocktail: 500 guests

MENUS

Finger Food | Buffet | Set Menu

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.

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
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 ice-cream,
cappuccino sauce,
espresso beans

2

Seafood Plate

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

Prime Fillet

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

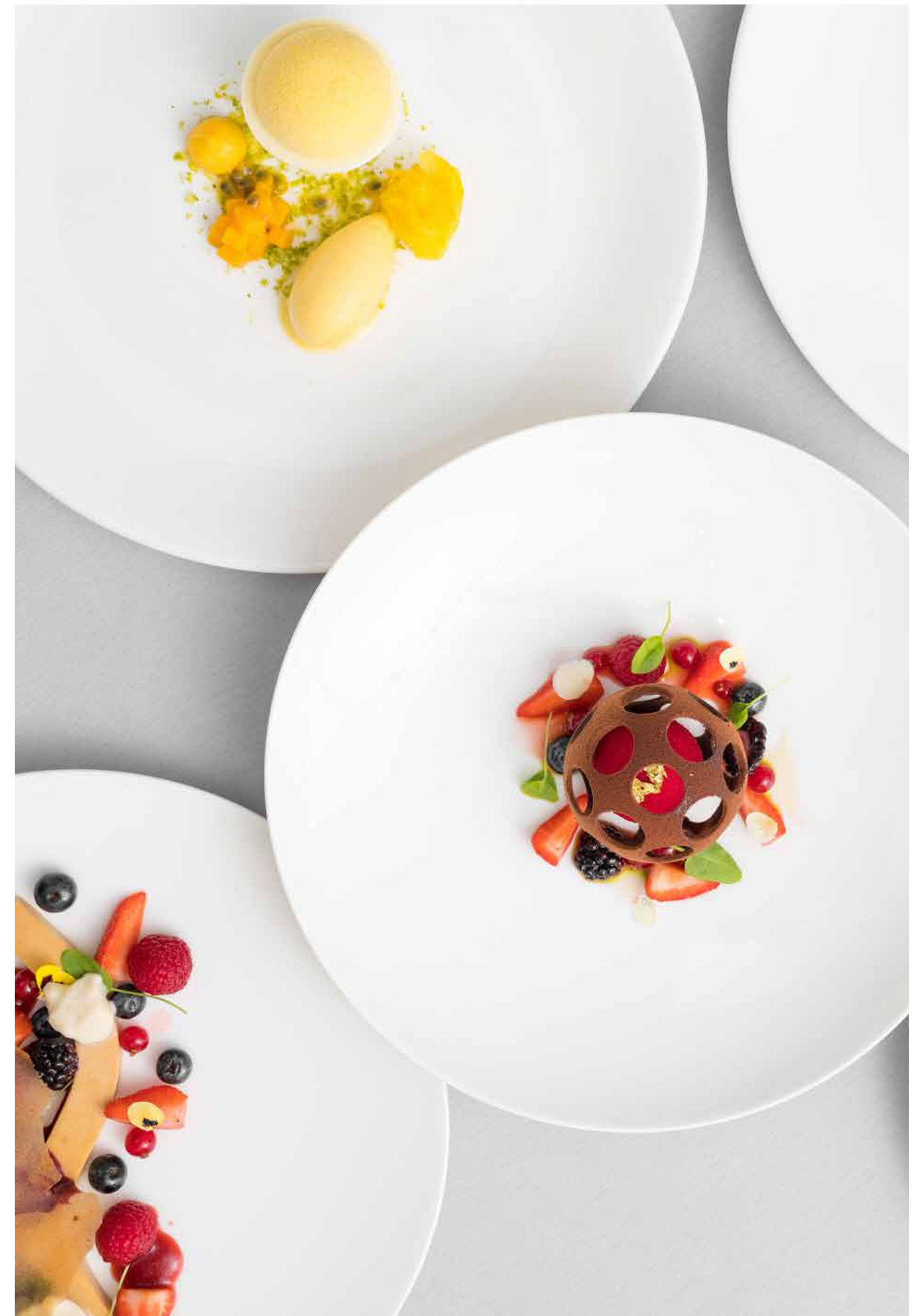
OR

Oven-Baked Sea Bass

Crispy shredded potatoes,
zucchini, lemon pepper, citrus
sauce

Panna Cotta

Morello cherries,
pistachio financier



A close-up photograph of a champagne bottle being poured into a glass. The bottle has a gold foil label with the text "JOÛT & CHANDON" and "REIMS". The champagne is a light pink color and is being poured into a glass that is already partially filled. In the foreground, there are several vibrant pink roses. The background is a soft, out-of-focus light gray.

DRINKS

A toast to a
fabulous event

Bottle Prices

THE HARD STUFF

Vodka	Bottle
Belvedere (70cl)	€155
Grey Goose (100cl)	€135
Stolichnaya (100cl)	€75

Gin	Bottle
Bombay Sapphire (100cl)	€80
Gordon's (100cl)	€70
Hendrick's (100cl)	€155

Whiskey	Bottle
Chivas Regal 12 YEARS (70cl)	€100
Glenfiddich 12 YEARS (100cl)	€110
Jacks Daniel's (70cl)	€85
JW Gold Label 18 YEARS (70cl)	€160
JW Black Label 12 YEARS (70cl)	€105
JW Red Label (70cl)	€65

Rum	Bottle
Bacardi Superior (100cl)	€75
Captain Morgan (100cl)	€75
Havana Club (100cl)	€85

Tequila	Bottle
Olmecca (100cl)	€110

BREAK OUT THE BUBBLY

Sparkling Wine	Bottle
J.P Chenet Ice Edition Rosé	€50

Prosecco	Bottle
Paladin (75cl)	€65
Zardetto (75cl)	€45
Zonin (75cl)	€40

Champagne	Bottle
Mandois (75cl)	€120
Ruinart Brut (75cl)	€160
Veuve Cliquot Brut (75cl)	€150
Veuve Cliquot Brut Rosé (75cl)	€180
Ruinart Blanc de Blanc	€200
Dom Perignon (75cl)	€500

Open Bar

1

White Wine
Terre Allegre,
Trebiano, Italy

Red Wine
Terre Allegre,
Sangiovese, Italy

Beers
KEO
Carlsberg

Other
Soft drinks
Still water
Sparkling water

2

White Wine
Terre Allegre,
Trebiano, 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

Package 1 | House Wine

White Wine

**Terre Allegre,
Trebiano, Italy**

Fresh and light with citrus flavours and fruity notes

Rosé Wine

**Coeur De Lion,
Keo, Cyprus**

Dry local rosé with notes of summer 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

**Merlot-Shiraz,
Haggipavlu, Cyprus**

Full-bodied, spicy wine blend with a blackberry aroma

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

**Mantineia, Ktima
Kalogeropoulos,
Greece**

Rich and fruity, notes of lemon, 100% Moschofilero

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

**Grand Chataignier
Merlot, Domaine De
La Baume, France**

Full-bodied, chocolate & berry nose, 100% Merlot

Other

Keo Beer
Carlsberg Beer
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

PARKING MAP




CROWNE PLAZA®
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