

CROWNE PLAZA®

LIMASSOL

AN IHG® HOTEL

Christening 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. The Crowne Plaza Limassol has also been awarded with a Trip Advisor Excellence Award for an eleventh consecutive year.

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. In the foreground, a potted tree sits on a white ledge. The window is divided into three panes by dark frames. The view outside shows a sandy beach, blue water, and lush greenery, including palm trees and a large, dense tree. The sky is clear and blue.

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

Fully-renovated, the Crowne Plaza Limassol Ballroom affords 430m² 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.

CAPACITY

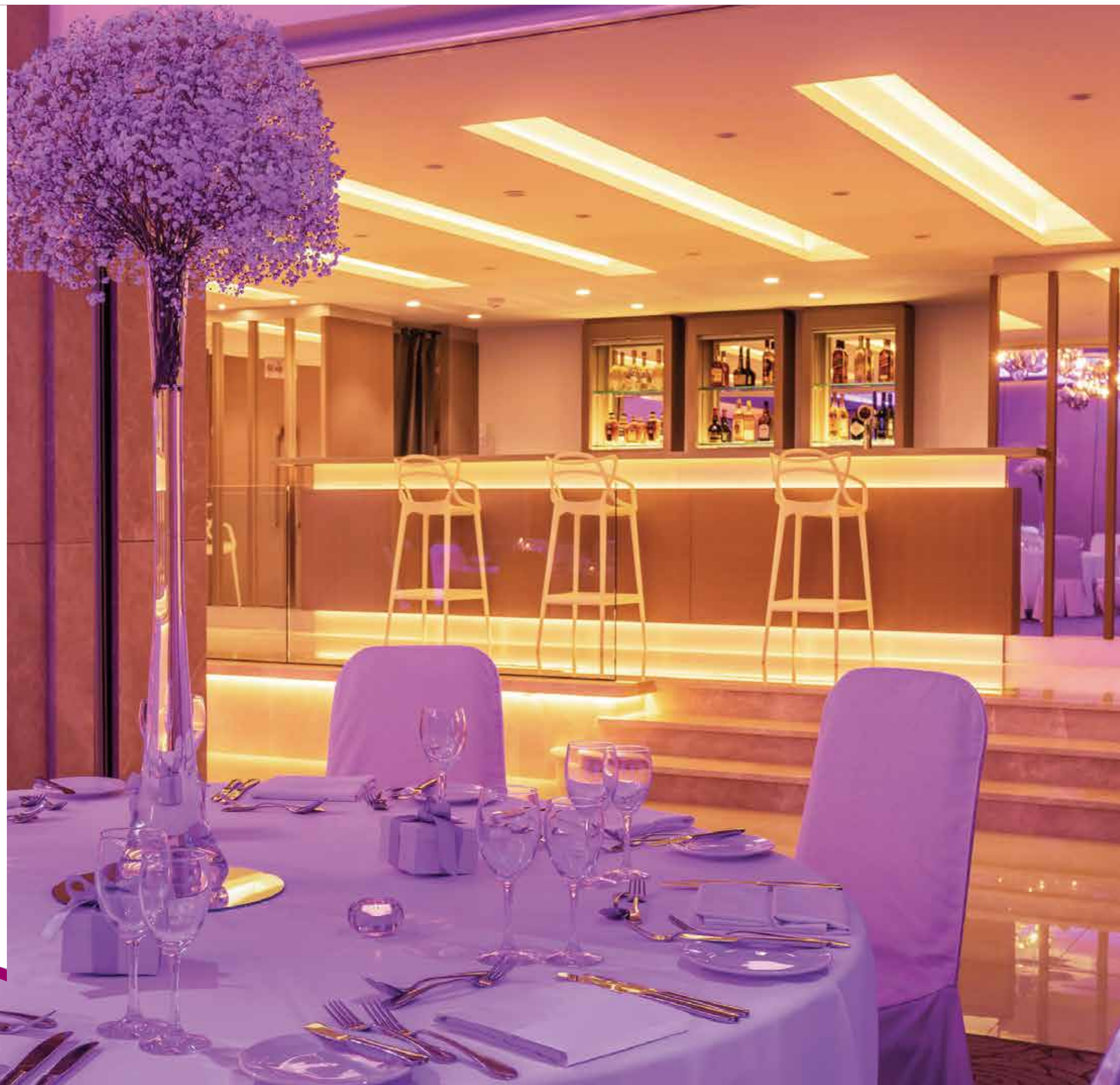
Round tables: 360

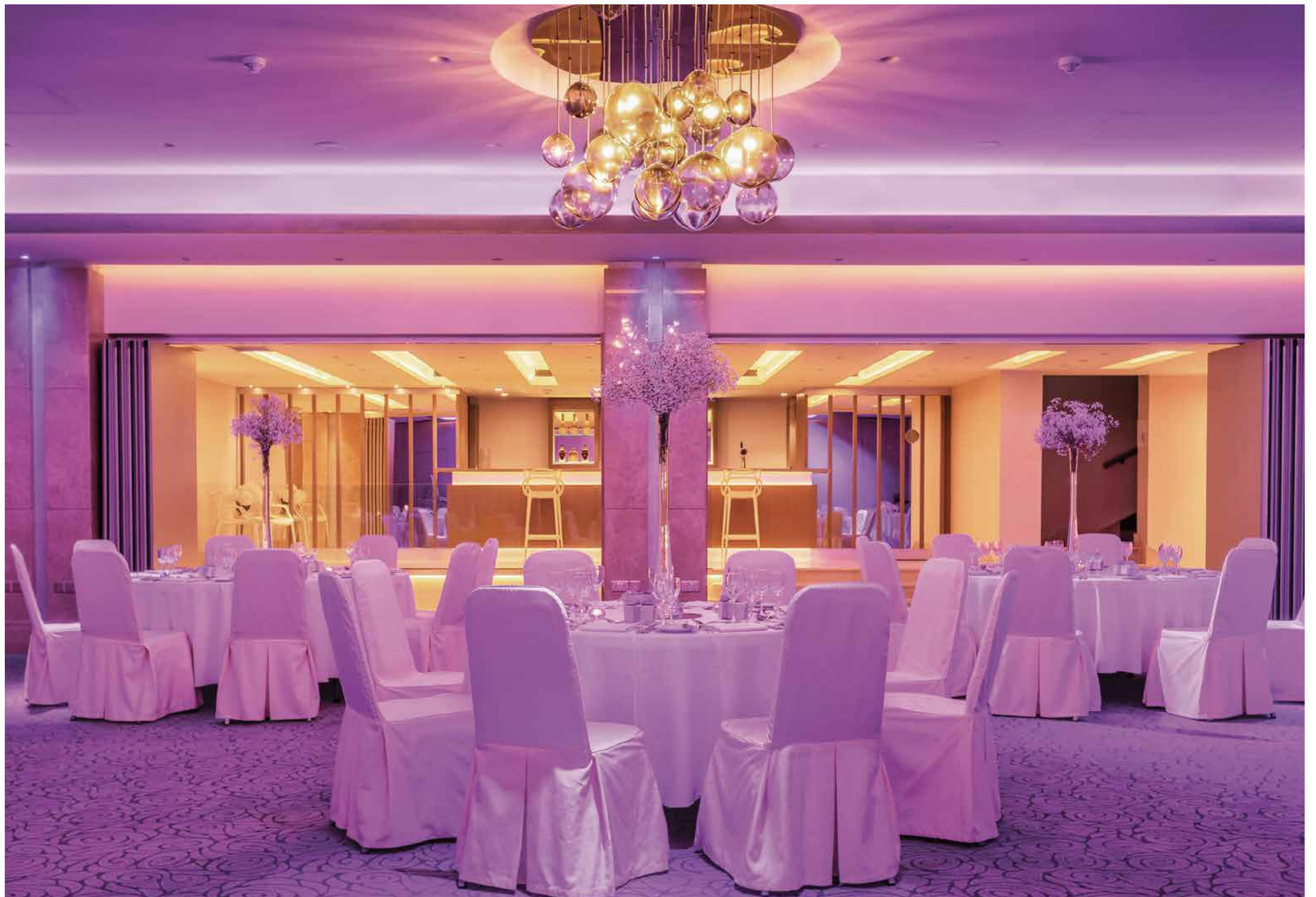
AVAILABILITY

All Year Round

MENUS

Select Buffet
Deluxe Buffet
Set Menu









Haven

The Haven Restaurant & Terrace is a bright sea view venue with sliding glass doors spanning the southern length of the restaurant. The venue is equipped with a top-of-the-range buffet designed by the industry-leading Italian brand La Tavola, and features a live-cooking station.

The Haven Restaurant & Terrace 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 May and October.

CAPACITY

Indoors: 126

Terrace: 50

MENUS

Buffet







Gardens

Our lush terraced gardens right on the waterfront provide an elegant setting for christening dinners by the sea. Perched above the hotel's picturesque sandy bay, the gardens have their own private entrance providing easy access to guests and a wooden deck for the family to meet and greet guests.

CAPACITY

Round tables: 360 guests

AVAILABILITY

All Year Round
8PM - 11PM

MENU

Buffet





GASTRONOMY

Give your taste
buds a treat

Haven Buffet Menu 1

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
- Fattoush salad with tomatoes, cucumbers, radish, mint and crispy Pitta
- New potato salad with quail eggs, lemon-pepper marinated salmon, chives and mayonnaise
- Grilled vegetable platter
- Italian antipasti 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 truffle potato purée and wild mushroom ragout
- Chicken breast on herb polenta with vegetable ratatouille
- Steamed perch on spinach leaves with saffron-butter sauce and glazed beetroot
- Cyprus ravioli stuffed with Haloumi chesse
- Pastichio pasta bake with minced meat and bechamel 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
- Crème caramel
- Chocolate brownies
- Praline cups with profiteroles
- Fruit tart
- Fruit salad
- Fresh fruit
- International cheese platter

Haven Buffet Menu 2

STARTERS

- Village salad with feta cheese, olives, onions and capers
- Salad with 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 perch with herbs, vegetables and vierge sauce
- Penne with cherry tomatoes and basil
- «Youvetsi» orzo pasta with vegetable ratatouille
- 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 | Chocolate mousse cake with brownies |
| International cheese platter | Praline cups & profiteroles |
| Vanilla panna cotta cups with berries | Amaretto crème brûlée |
| Fruit tart | Fruit salad & Fresh fruit |

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 puree 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

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

A close-up photograph of a champagne bottle being poured into a glass. The bottle has a gold foil wrap and a label that reads "JOÛT & CHANDON". The champagne is being poured into a glass that is partially filled with a pink, bubbly drink. In the foreground, there are several vibrant pink roses. The background is a light, neutral color.

DRINKS

Let's toast to a
fabulous event

Drinks Packages

Package 1 | House Wine

White Wine

Anthea, Cyprus

Medium dry white, light with a delicate aroma

Rosé Wine

Anthea, Cyprus

Medium dry rosé with a bouquet of fresh forest 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

Red, Ezousa, Cyprus

Rich & dry blend, rose aromas

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

Sauvignon Blanc, Lapostolle, Chile

Fresh & vibrant, tropical fruit aromas.

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

Cabernet Sauvignon, Les Deux Pins, France

Powerful, cocoa-laden flavours, earthy palate.

Other

Keo Beer
Carlsberg Beer
Soft drinks
Still water
Sparkling water



The hotel reserves the right to alter the wines included in these packages to similar wines.

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.





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