



CROWNE PLAZA
LIMASSOL
AN IHG HOTEL

**TIME FOR
A FESTIVE
GET-TOGETHER**

STAY & DINE PACKAGES

FESTIVE EVENTS

CHRISTMAS PACKAGES

- Accomodation on 24.12.2023 & 25.12.2023
 - Breakfast buffet by the sea
 - Dinner buffet on 24.12.2023 & 25.12.2023
 - Visit from Santa on 25.12.2023 with small gifts for all the children
 - Parking & Wi-Fi
-

Rooms & Rates

- Standard City View* | €430 for 2 persons
 - Premium Sea View | €510 for 2 persons
 - Superior Sea View With Balcony* | €570 for 2 persons
 - Superior Sea View With Terrace* | €610 for 2 persons
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Optional Supplements

- *Additional Person Sharing room:
 - 3-11 YEARS | €80
 - 12 YEARS+ | €135

- Christmas Day Lunch
 - ADULTS: €65 | KIDS: €40

NEW YEAR'S PACKAGE

- Accomodation on 31.12.2023 & 01.01.2024
 - Breakfast buffet by the sea
 - New Year's Eve Gala Buffet on 31.12.2023 in the Ballroom
 - Dinner on 01.01.2024
 - Parking and Wi-Fi
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Rooms & Rates

- Standard City View* | €580 per couple
 - Premium Sea View With Balcony | €660 per couple
 - Superior Sea View With Balcony* | €720 per couple
 - Superior Sea View With Terrace* | €760 per couple
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Optional Supplements

*Additional Person Sharing Room

3-11 YEARS | €110

12 YEARS+ | €180

New Year's Day Lunch

€50,00 PER PERSON | KIDS: €30,00

BOOK NOW | +357 25 851515 | reservations@cplimassol.com



SANTA'S VISIT

On Christmas Day Santa will be stopping by with gifts for all the children. Parents who are either staying at the hotel or have booked to enjoy Christmas lunch in one of our restaurants, may arrange for additional gifts to be hand-delivered by Santa. Please contact the Reception by 6PM on 24.12.2023

25.12.2023 | LOBBY | 12:30 HRS.





SELECT CITY VIEW

BED TYPE: KING WITH SOFA OR TWIN
ROOM SIZE: 25M² | BATHROOM SIZE: 5M²
BALCONY SIZE: N/A

Earth tones and lilac hues adorn comfortable and cosy rooms designed to offer a great night's sleep. Soft lighting, black-out curtains and triple-glazing will ensure you rest easy, all night long. Stay connected and productive with wired and wireless internet access, a spacious desk and 24-hour room service.

SERVICES & AMENITIES

Free Wi-Fi	Safe	Slippers
Bottled water	Dry cleaning	Hairdryer
Coffee tray	LCD TV	24/7 room service
Ironing set	Bathrobe	



PREMIUM SEA VIEW

BED TYPE: KING OR TWIN
ROOM SIZE: 20M² | BATHROOM SIZE: 5M²
BALCONY SIZE: 5M²

Illuminated ash panels and turquoise upholstery offset magnificent Mediterranean views in these deluxe rooms which feature abundant natural light. Fall asleep to the sound of the waves and enjoy the fresh sea air from your private balcony overlooking the hotel gardens or pool.

SERVICES & AMENITIES

Free Wi-Fi	Safe	Slippers
Bottled water	Dry cleaning	Hairdryer
Coffee tray	LCD TV	24/7 room service
Ironing set	Bathrobe	



SUPERIOR SEA VIEW

BED TYPE: KING WITH SOFA

ROOM SIZE: 25M² | BATHROOM SIZE: 5M²

BALCONY SIZE: 5M² | TERRACE SIZE: 14M²

Superior Room With Sea View Balcony Enjoy a unique proximity to the sea and exclusive views of the Limassol bay in 1st floor studios featuring cosy couch corners and infinity balconies overlooking the hotel's overflow pool.

Superior Room With Sea View Terrace Soak up the sun from your private Mediterranean terrace furnished with sun-loungers, and enjoy unobstructed sea views from the comfort of your king-size bed thanks to perfectly placed floor-to-ceiling windows.

SERVICES & AMENITIES

Free Wi-Fi	Ironing set	Bathrobe
Bottled water	Safe	Slippers
Chocolate	Dry cleaning	Hairdryer
Coffee tray	LCD TV	24/7 room service



SUITES

BED TYPE: KING WITH SOFA

OLYMPIAN | ROOM: 50M² BATHROOM: 10M² BALCONY: 10M²

BAY VIEW | ROOM: 35M² BATHROOM: 5M² BALCONY: 10M²

TWO ROOM | ROOM: 40M² BATHROOM: 5 & 3.5M² BALCONY: 10M²

Opulent shades of blue and gold bespeak the understated luxury of our three suites which feature spacious sea view balconies for you to enjoy unforgettable sunrises and sunsets. The open-plan **Bay View Suite** is intimate in style and decor with original artwork by Cypriot artist Maria Doriti; the **Two Room Suite** affords additional privacy and space for hosting guests, and the **Olympic Executive Suite** is larger and affords a panoramic view of the Olympic coastline. All Suites feature renovated marble bathrooms with hydro-massage tubs and walk-in showers.

SERVICES & AMENITIES

Free Wi-Fi	Safe	Slippers
Bottled water	Dry cleaning	Hairdryer
Coffee tray	LCD TV	24/7 room service
Ironing set	Bathrobe	

CHRISTMAS EVE

Spend some time together on the night before Christmas. A cosy Christmas Eve buffet awaits.

€55,00 PER PERSON | KIDS: €35,00*

-- LIVE PIANO --

19:30HRS

CHRISTMAS EVE BUFFET MENU

STARTERS

- | | |
|-------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| Pumpkin soup with paprika & parmesan croutons | New potato salad with green beans, carrots, quail eggs and mustard-mayo |
| Festive Waldorf salad with chicken, green apple, celery, walnuts and dried cranberries | Asian seafood salad with crunchy lettuce, wakame, white radish, sesame crusted salmon, soya-ponzu dressing |
| Rocket salad with roasted pumpkin, mozzarella, pomegranate, pine nuts, balsamic dressing | Mozzarella, tomato, basil pesto platter |
| Baked mushrooms with herbs, Manouri, carob rusks, cherry tomato, basil, balsamic dressing | Antipasti platter |
| Mixed baby leaf salad with goats' cheese, dried fruits, caramelized nuts, fig dressing | Grilled vegetable platter |
| Chicory, saffron poached pears, gorgonzola | Salad bar with Tzatziki, Taramas, Tahini and beetroot-yoghurt dip |

MAIN DISHES

- Slow-cooked veal, forest mushroom sauce, green asparagus
- Steamed salmon and cod, lobster bisque, spinach leaves
- Slow-cooked chicken breast, chestnut purée, red wine sauce, chestnuts, cranberry
- Seafood rigatoni
- Creamy spinach and ricotta tortellini
- Butter rice with vegetables
- Roast potatoes | Seasonal vegetables

CARVING STATION

- Honey glazed gammon
- Roast Turkey
- Christmas stuffing with chestnuts, almonds and bacon
- Rice flavoured with orange and brandy
- Sauces: Cranberry | Gravy | Apple

DESSERT

- | | |
|---------------------------------------------------|------------------------------|
| Christmas cake | Mini baked cheesecake |
| Christmas pudding | with blueberries |
| Forest fruit charlotte | Raspberry yoghurt log |
| White chocolate cups with mango and passion fruit | Chocolate ganache yule log |
| Pistachio crème brûlée | Hazelnut and chocolate cake |
| Mini apple crumble | International cheese platter |
| | Fresh fruit display |



CHRISTMAS DAY

Enjoy a delicious Christmas lunch with all the festive trimmings and a spectacular sea view.

BALLROOM

ADULTS: €75,00 | KIDS: €45.00*

-- LIVE SAXOPHONE --

13:00HRS

CHRISTMAS LUNCH BUFFET

SALADS

Caprese salad with cherry tomatoes, avocado, mozzarella, basil, balsamic dressing

Mixed leaf salad goat's cheese, cherry tomato, barley rusks, zucchini, capers, olives, balsamic, olive oil

Forest mushroom salad with Feta cheese, cherry tomatoes, barley rusks and basil

Village salad with Feta cheese, capers, onion rings and black olives

Quinoa salad with roasted beetroot, green apple, goji berries, walnuts, maple dressing

Sashimi salad with tuna, salmon and seabass, crunchy lettuce, wakame, lime dressing, sesame

Radicchio salad with fennel, citrus fruit, balsamico bianco

Grilled vegetable platter with red pepper pesto

Green asparagus platter with blue cheese dip

SALAD BAR

Mixed leaves - Rocket - Tomato - Cucumber
Croutons - Parmesan - Bacon - Cranberries
Blueberries - Raspberries - Walnuts - Grapefruit
Green lentils - Mixed quinoa - Wakame

DRESSING

French dressing
Cocktail sauce
Balsamic dressing
Olive oil

MIRROR DISPLAY

Selection of Maki rolls
Smoked & marinated salmon
Italian antipasti
Game terrine with fig chutney

CARVERY

Roast veal
Honey glazed gammon
Whole roast turkey and turkey rolls
Stuffing with chestnuts, almonds and bacon
Rice flavoured with orange and brandy

SAUCES

Cranberry sauce | Béarnaise sauce
Brown sauce | Pineapple sauce

HOT DISHES

Beef loin on a bed of herb polenta, winter truffle sauce
Slow-cooked duck with mango confit, lemongrass and ginger sauce
Roasted salmon and cod medallions with potato parmesan crust, spinach leaves and saffron-butter sauce
Slow-cooked pork tenderloin, glazed apple, prunes, peppery-orange sauce
Sesame noodles with prawns and vegetables
«Panzerotti» pasta with Porchini mushrooms and a light cream sauce garnished with semi-dried tomatoes
Roast potatoes
Seasonal vegetables

SWEETS

Christmas pudding with brandy
Christmas cake
Strawberry fruit charlotte
Melomakarona & Kourapiedes
Cyprus sweets
Coffee crème brûlée
Orange panna cotta shots
Pineapple crumble
Cheese cake with forest berries
Lemon and yoghurt cake
Red velvet cake with cream cheese
Mandarin chocolate cake
Fresh fruit
International cheese platter



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NEW YEAR'S EVE

Drink, laugh and dance the night away in our magical ballroom

20:30 HRS

ENJOY A LIVE SINGER + SAX DUO
DURING DINNER & THEN PARTY
WITH OUR RESIDENT DJ

€100,00 PER PERSON | KIDS: €65,00*

*50% advance prepayment/deposit required.

NEW YEAR'S EVE

SOUP

Forest mushroom soup, truffle oil, parmesan croutons

COLD STARTERS

Salmon tataki salad, crunchy lettuce, lemon pepper, fennel, avocado, citrus fruit, ponzu sauce

Tricolore salad with Mozzarella cheese, cherry tomatoes and basil pesto

New potato salad with chives, mayonnaise, smoked salmon, quail eggs

Village salad with Feta cheese

Smoked chicken salad with slow-cooked green apples, walnuts, peppery cheese, Iceberg lettuce and fig chutney dressing

Seafood antipasti salad with mussels, shrimps, calamari, octopus, artichoke hearts, tomatoes and asparagus

Grilled vegetable platter with balsamic glaze and Parmesan flakes

Fregola pasta salad with mushrooms, semi dried tomatoes, basil, parmesan

Baby mixed leaf salad, truffle cheese, saffron poached pears, roasted almond flakes, quince-apple dressing

SALAD BAR

Mixed leaves - Rocket leaves - Tomatoes
Cucumber - Croutons - Parmesan flakes
Bacon - Cranberries - Blueberries
Raspberries - Walnuts - Pink grapefruit

DIPS: Avocado - Spicy cheese - Black-eyed bean - Aubergine with pine nuts

MIRROR DISPLAY

Selection of Maki

Poached salmon

Smoked salmon, mackerel and herring

Mussels & Tiger prawns tower

Italian antipasti

HOT DISHES

Slow-cooked beef loin with truffle potato purée, green asparagus, forest mushroom sauce

Corn-fed chicken breast, sweet potatoes purée, green pepper corn sauce, cranberry confit

Slow-cooked smoked pork tenderloin, pinenut cous-cous, semi dried tomatoes, sage and commandaria wine sauce

Steamed salmon and cod, fennel ragout, saffron butter sauce, baby carrots

Dauphinoise potatoes

Tortellini stuffed with ricotta cheese, spinach and saffron-cream sauce

Orzo pasta with prawns, mushrooms, lobster essence

Mixed wild rice

Seasonal vegetables

CARVERY

Roast rack of lamb with herb crust

Roast honey-glazed gammon

Roast loin of veal

SAUCES

Mushroom | Pepper | Hollandaise

Mint | Cranberry | Pineapple

SWEETS

Crepes Suzettes

Christmas pudding with brandy

Christmas cake

Melomakarona

Kourapiedes

Cyprus sweets

Chocolate coconut mini bites

Star anise crème brûlée

Black Forest Swiss roll

Double chocolate cake

Yoghurt forest fruit cream shots

Almond pastry cream cake

Pineapple charlotte

Fresh fruit display

International cheese platter

NEW YEAR'S DAY

Enjoy a fresh and fabulous start to the New Year with a delicious buffet lunch overlooking the sea view.

€55,00 PER PERSON | KIDS: €35,00*

-- LIVE SAXOPHONE --

13:00 HRS

NEW YEAR'S BUFFET

SALADS

Salmon ceviche salad with citrus fruit, avocado, radish, chives, crunchy lettuce and citrus dressing

Chicory salad with blue cheese, walnuts and slow-cooked pears marinated in saffron

Forest mushroom salad with quinoa, spinach leaves, cherry tomatoes and herb olive oil

Caesar salad with Iceberg lettuce, Parmesan, crispy bacon, cherry tomatoes and smoked chicken

Moroccan salad with couscous, cumin, mint, cucumber, tomato, garlic and spring onion

Goat's cheese salad with mixed leaves pomegranate, caramelized nuts and balsamic

Village salad with Feta cheese

Seafood salad with artichokes, peppers, olives and garlic vinaigrette

Thai stir-fried vegetables with fresh ginger and black bean sauce

SALAD BAR

Mixed leaves - Rocket leaves - Tomatoes
Cucumber - Croutons - Parmesan flakes
Bacon - Cranberries - Blueberries
Raspberries - Walnuts - Pink grapefruit
Green lentils - Mixed quinoa - Wakame

DRESSING

French dressing - Cocktail sauce
Balsamic dressing - Olive oil

MIRROR DISPLAY

Italian antipasti
Smoked and marinated salmon
Selection of Maki

CARVERY

Roast tenderloin of beef
Honey glazed gammon
Roast leg of lamb

SAUCES

Mint sauce | Brown sauce
Mustard sauce | Pineapple sauce

HOT DISHES

Slow-cooked turkey breast, glazed apple, kumquat, pepper sauce

Roast duck on cabbage confit with orange sauce

Pork loin, truffle polenta, forest mushroom ragout

Grilled seafood kebab

Noodles Chow Mein with Tiger prawns, vegetables, Oyster sauce and coconut flakes

«Cuori di funghi» with cherry tomatoes and basil pesto

Basmati rice with vegetables, lemongrass and ginger

Roast potatoes

Seasonal vegetables

SWEETS

Black currant baked cheese cake

Forest fruit charlotte

Melomakarona & Kourapiedes

Cyprus sweets

Vanilla crème brûlée

Choux praline cake

Chocolate & almond pear tart

Chocolate coffee cake

Tiramisu savoiardi

Lemon meringue pie

Fresh fruit display

International cheese platter



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