



**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 430m<sup>2</sup> 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

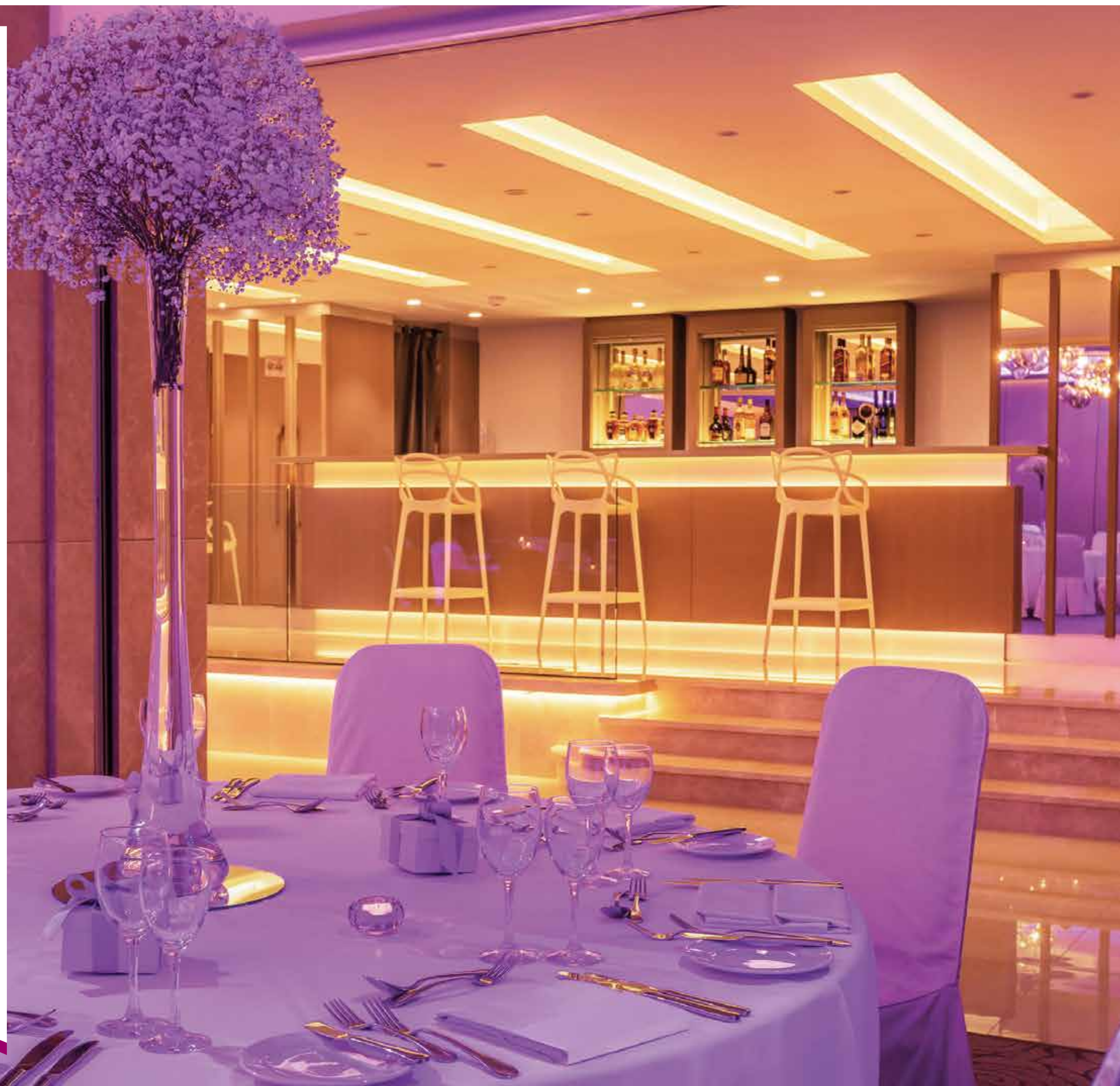
Cocktail: 430

### 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

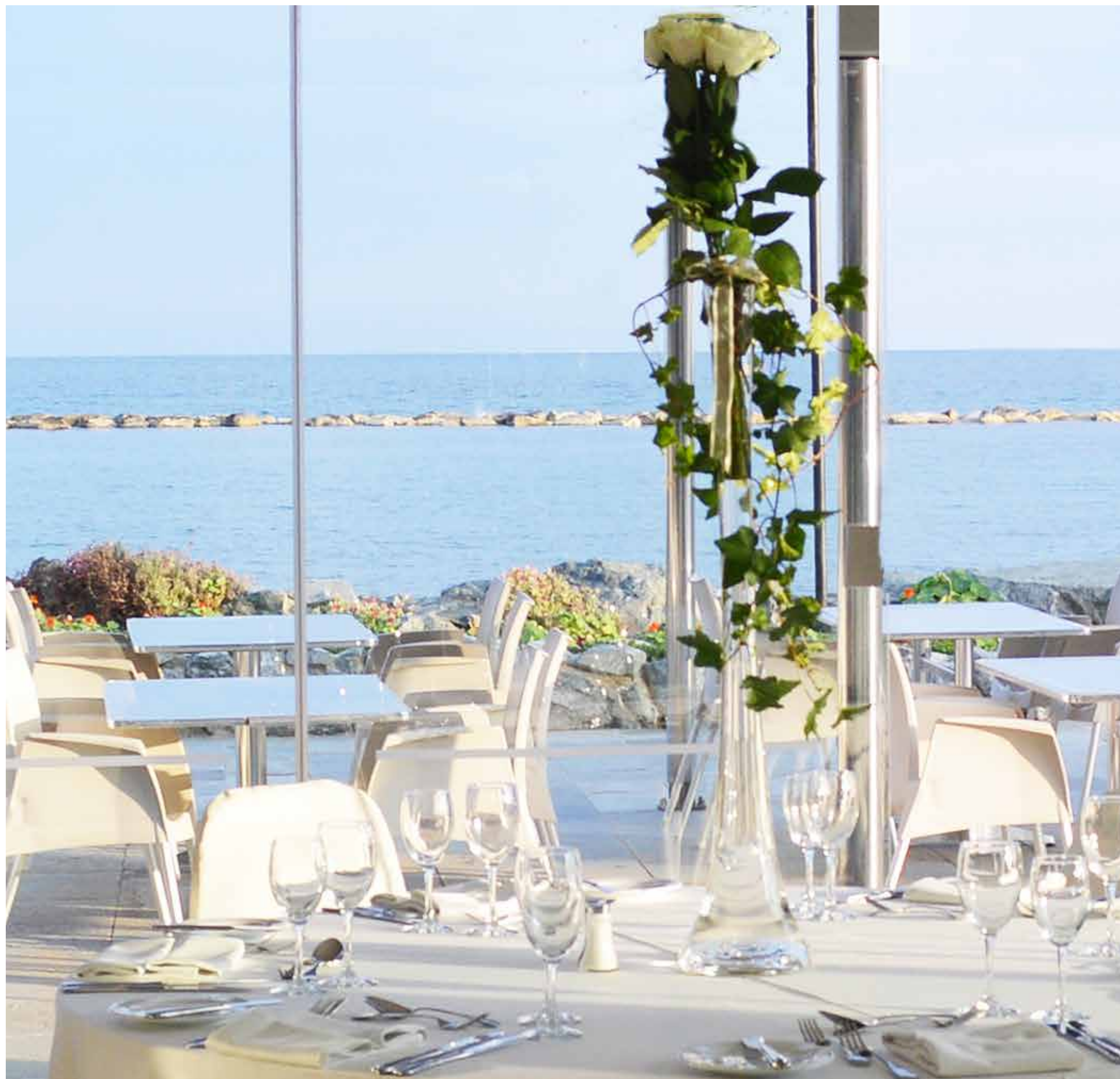
**Venue available from 7:30 PM  
until 11PM. Music for this venue  
is provided by the hotel and  
included in the venue rental fee.**











## 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

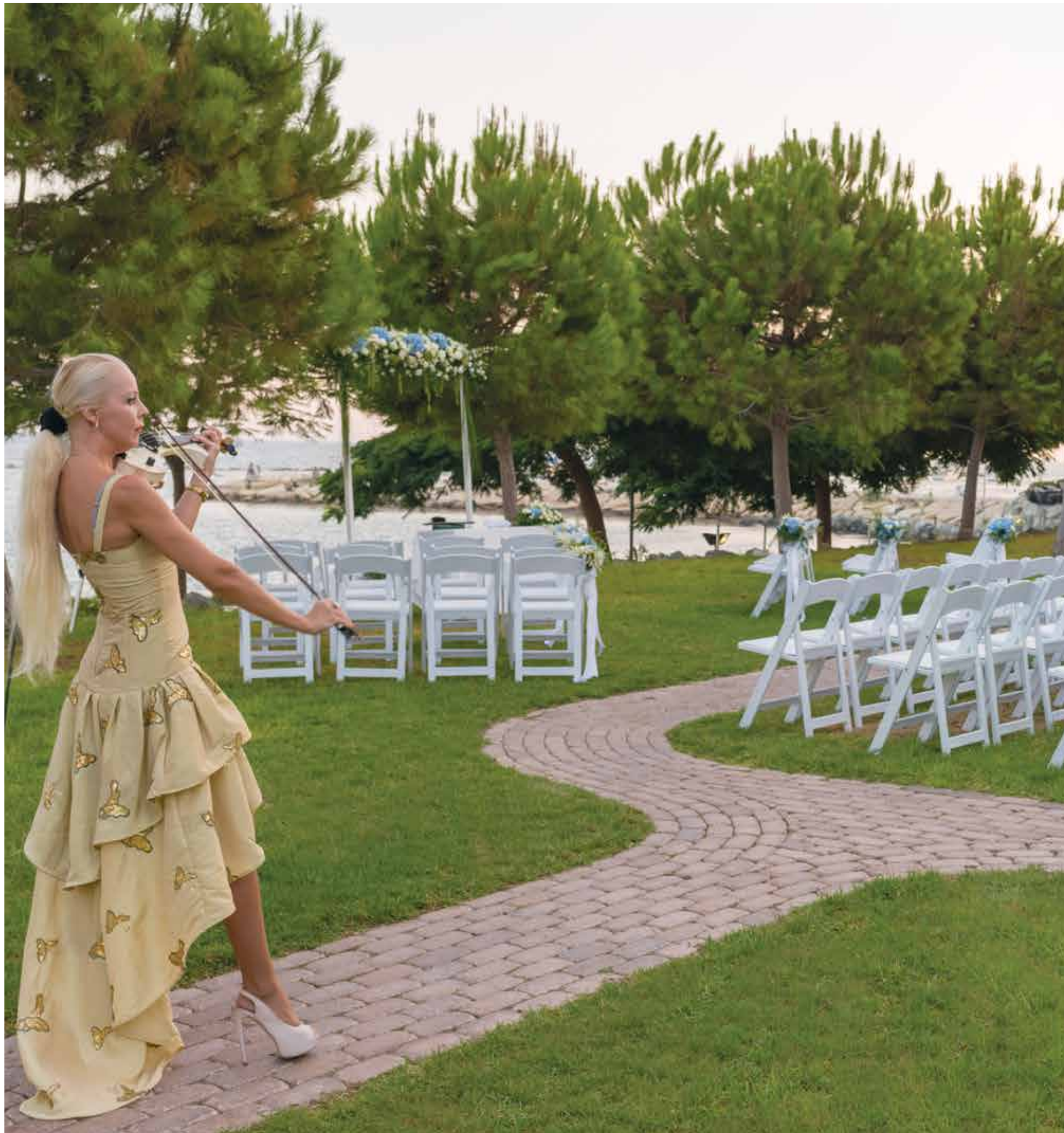
MED PERGOLA  
Round tables: 60 guests  
Banquet: 40 guests

### 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

\* Additional charge

\*\* Additional charge & minimum 30 persons



# Set Menus

1

## Truffle Pecorino Salad

Mixed baby leaves,  
crispy prosciutto, pine  
nuts, pomegranate,  
rosemary grissini, fig  
dressing

\*\*\*

## Pork Belly

Couscous, feta cheese,  
pine nuts,  
tomato confit,  
Commandaria jus

OR

## Summer Linguine

Egg pasta, grilled Tiger  
prawns, rosemary,  
zucchini, fennel, ouzo-  
cream sauce

\*\*\*

## Panna Cotta

Morello cherries,  
pistachio financier

2

## Seafood Plate

Octopus carpaccio,  
tiger prawns, citrus  
fruit, salsa verde

\*\*\*

## 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

3

## Seafood Plate

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

\*\*\*

## Prime Fillet

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

OR

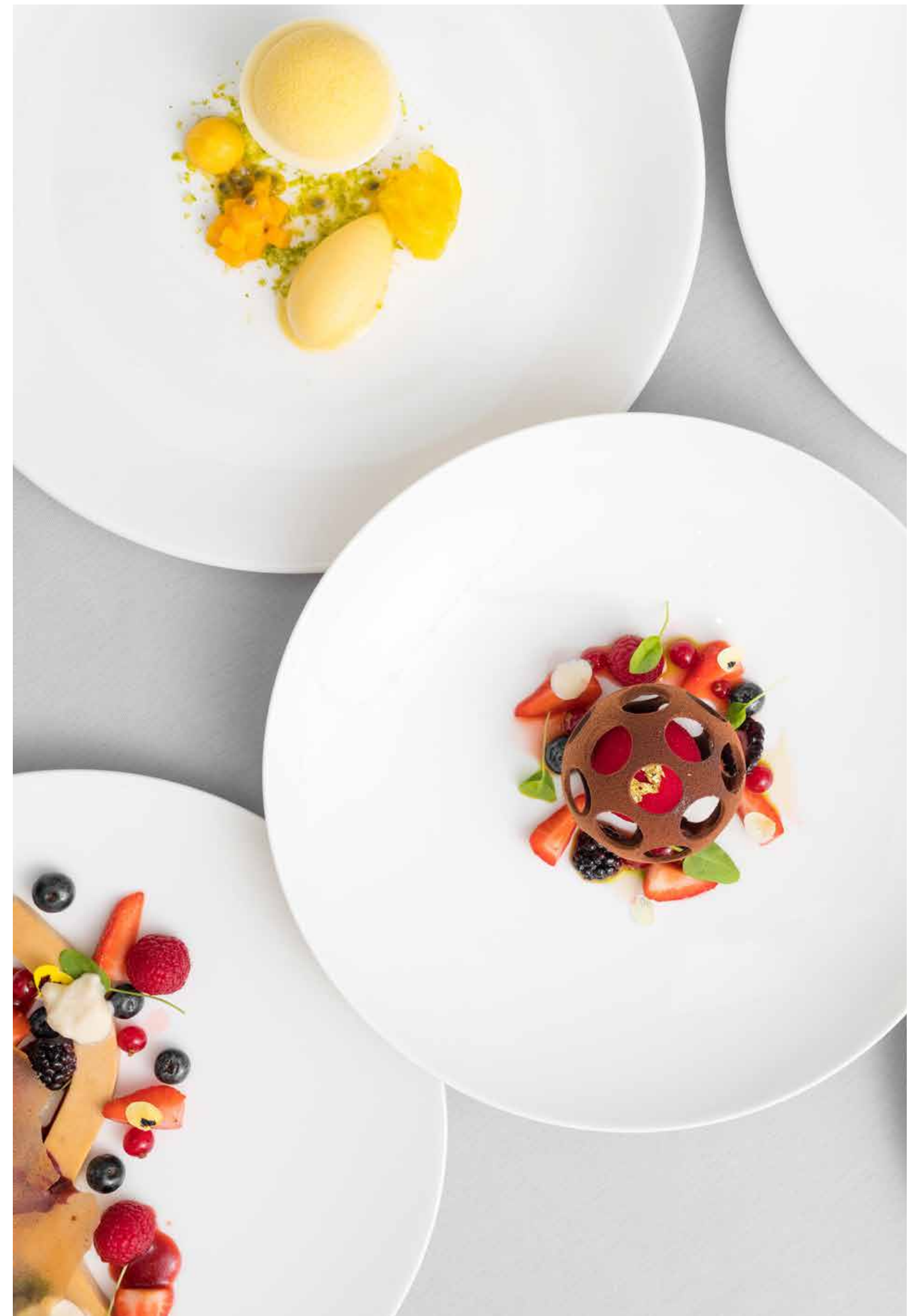
## Oven-Baked Sea Bass

Crispy shredded  
potatoes, zucchini,  
lemon pepper, citrus  
sauce

\*\*\*

## Amaretto Crème Brûlée

Almond florentine,  
wild berries







# Sushi Menu

## ROLL PLATTERS | 24 PIECES

### GROUP A

#### California

Crab, tobiko, mayo, cucumber, avocado

#### Garden

Carrot, avocado, cucumber, daikon radish

#### Pink Dragon

Dragon fruit, papaya, mango, avocado, shiso leaf

### GROUP B

#### Spicy Tuna

Kimchi, spicy mayo, wakame, cucumber, avocado

#### Ebi Tempura

Prawn tempura, spicy mayo, cucumber, avocado, teriyaki

#### “Kouloumbra” Tempura

Turnip-cabbage, asparagus, zucchini and carrot tempura, spot of kimchi

### GROUP C

#### Salmon

Cucumber, avocado, cream cheese, red tobiko

#### Soft Shell Crab

Crab tempura, teriyaki, mayo, cucumber, avocado, red tobiko

## COMBO PLATTERS

### Platter 25

Nigiri salmon | 3 pieces

Nigiri tuna | 3 pieces

Nigiri prawn | 3 pieces

Choose one maki from Group A | 8 pieces

Choose one maki from Group B | 8 pieces

### Platter 40

Nigiri salmon | 4 pieces

Nigiri sea bass | 4 pieces

Nigiri prawn | 4 pieces

Nigiri tuna | 4 pieces

Choose one maki from Group A | 8 pieces

Choose one maki from Group B | 8 pieces

Choose one maki from Group A or B | 8 pieces

### Tower 100

Nigiri salmon | 8 pieces

Nigiri sea bass | 6 pieces

Nigiri prawn | 8 pieces

Nigiri tuna | 6 pieces

Choose one maki from Group A | 24 pieces

Choose one maki from Group B | 24 pieces

Choose one maki from Group C | 24 pieces



A close-up photograph of a champagne bottle being poured into a glass. The bottle has a gold foil top and a label that reads "POËT & CHANDON". 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 100cl	€160
Grey Goose 100cl	€130
Stolichnaya 100cl	€75
Gin	Bottle
Bombay Sapphire 100cl	€80
Gordon's 100cl	€70
Hendrick's 100cl	€170
Whiskey	Bottle
Chivas Regal 12 YEARS, 100cl	€110
Glenfiddich 12 YEARS, 100cl	€180
Jacks Daniel's 100cl	€110
JW Gold Label 18 YEARS, 70cl	€170
JW Black Label 12 YEARS, 100cl	€130
JW Red Label 100cl	€90
Rum	Bottle
Bacardi Superior 100cl	€70
Captain Morgan 100cl	€80
Havana Club 100cl	€80
Tequila	Bottle
Olmecca 100cl	€100

## BREAK OUT THE BUBBLY

Sparkling Wine	75cl Bottle
J.P Chenet Ice Edition Rosé	€50
Prosecco	75cl Bottle
Paladin	€70
Zardetto	€50
Zonin	€50
Champagne	75cl Bottle
Mandois	€120
Ruinart Brut	€200
Veuve Cliquot Brut	€200
Veuve Cliquot Brut Rosé	€240
Ruinart Blanc de Blanc	€250
Dom Perignon	€500

# Open Bar

1

White Wine  
Anthea,  
Cyprus

Red Wine  
Terre Allegre,  
Sangiovese, Italy

Beers  
KEO  
Carlsberg

Other  
Soft drinks  
Still water  
Sparkling water

2

White Wine  
Anthea,  
Cyprus

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	Rosé Wine	Red Wine	Other
<b>Anthea, Cyprus</b> Medium dry white, light with a delicate aroma	<b>Anthea, Cyprus</b> Medium dry rosé with a bouquet of fresh forest fruits	<b>Terre Allegre, Sangiovese, Italy</b> Fresh and velvety with hints of dark cherries	Keo Beer Carlsberg Beer Soft drinks Still water Sparkling water

## Package 2 | Cyprus Wine

White Wine	Rosé Wine	Red Wine	Other
<b>Xynisteri, Ezousa, Cyprus</b> Rich and fruity, 100% Xynisteri	<b>Eros Rosé, Ezousa, Cyprus</b> Refreshing and crisp, 100% Maratheftiko	<b>Red, Ezousa, Cyprus</b> Rich & dry blend, rose aromas	Keo Beer Carlsberg Beer Soft drinks Still water Sparkling water

## Package 3 | International Wine

White Wine	Rosé Wine	Red Wine	Other
<b>Pinot Grigio IGT Delle Venezie, Zenato, Italy</b> Refreshing and smooth, 100% Pinot Grigio <b>OR</b> <b>Sauvignon Blanc, Lapostolle, Chile</b> Fresh & vibrant, tropical fruit aromas.	<b>Pixie, Ktima Markou, Greece</b> Semi-dry blend of Agiorgitiko and Muscat	<b>Montepulciano D’Abruzzo DOC, Velenosi, Italy</b> Fresh, fruity and fragrant wine blend <b>OR</b> <b>Cabernet Sauvignon, Les Deux Pins, France</b> Powerful, cocoa-laden flavours, earthy palate.	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

### Lighting

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

Pool from €350  
Ballroom from €600

---

### 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 €450 (weekdays)  
€550 (weekends)

Saxophone: from €350  
Violin: from €400  
Piano: from €250  
Funk band: from €450  
Vocal duo: from €400

\*up to 4 hours





**CROWNE PLAZA<sup>®</sup>**  
LIMASSOL  
AN IHG HOTEL

T: +357-25-851515 E: [events@cplimassol.com](mailto:events@cplimassol.com)  
W: [limassol.crowneplaza.com](http://limassol.crowneplaza.com) [www.crowneplaza.com/limassolcyprus](http://www.crowneplaza.com/limassolcyprus)