



CELBRATE YOUR  
*SENIOR PROM.*

**CROWNE PLAZA®**  
— BY IHG —  
Limassol



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## THE BALLROOM

The renovated Crowne Plaza Limassol Ballroom affords 430m<sup>2</sup> of purpose-built banqueting space. Pillar-free with a private entrance and sea view terrace, the Ballroom is ideal for special events and may be booked as a whole venue or divided into cosier sections to accommodate smaller parties.

### CAPACITY

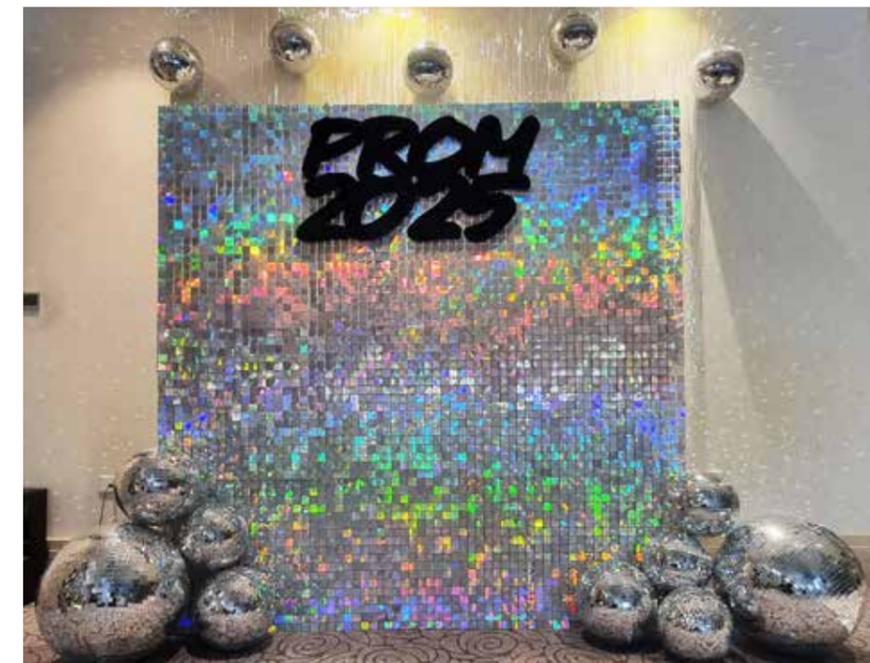
Whole Ballroom: up to 300 guests  
Ballroom Suite B: up to 150 guests

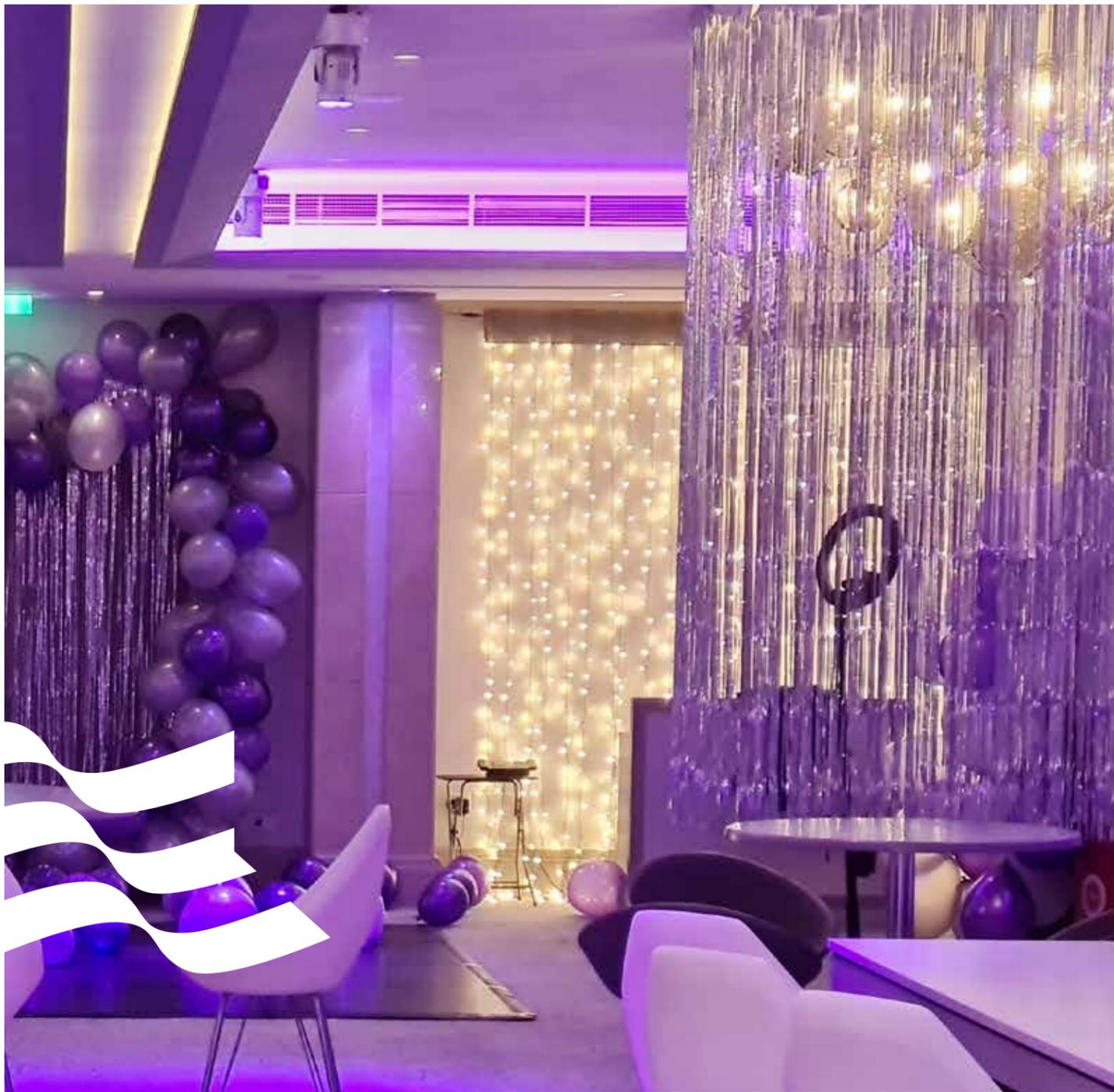
### AVAILABILITY

All year round

### MENUS

Finger Food Menu  
Prom Buffet Menu





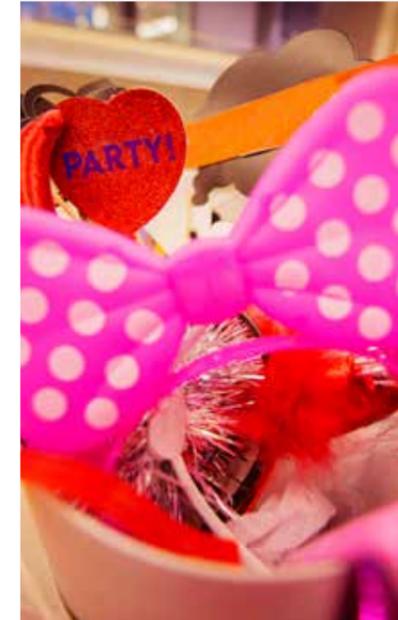
## Ideas:

- Fairy Light Curtains
- DJ
- Venue lighting in your favourite colours
- 360 camera with props
- Magic Mirror with props
- Balloons and Backdrops
- Disco Theme Decoration (variety of sizes disco balls)
- Chocolate Fountain



*MAKE IT POP!*

Little extras to make it memorable.





# FOOD

*Give your taste buds a treat*

## 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-crusting 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 \*\*

### Select 10 items

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
- Mushroom koupes
- 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

# Prom Buffet

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## 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

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## 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» gar-lic & cucumber blended yoghurt | Hummus

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## 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

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## 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

# Drinks Packages

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## 2

Juice  
Orange  
Apple  
Cranberry

### Soft Drinks

Cola  
Sprite  
Fanta

### Other

Still water  
Sparkling water

## 3

Juice  
Orange  
Apple  
Cranberry

### Soft Drinks

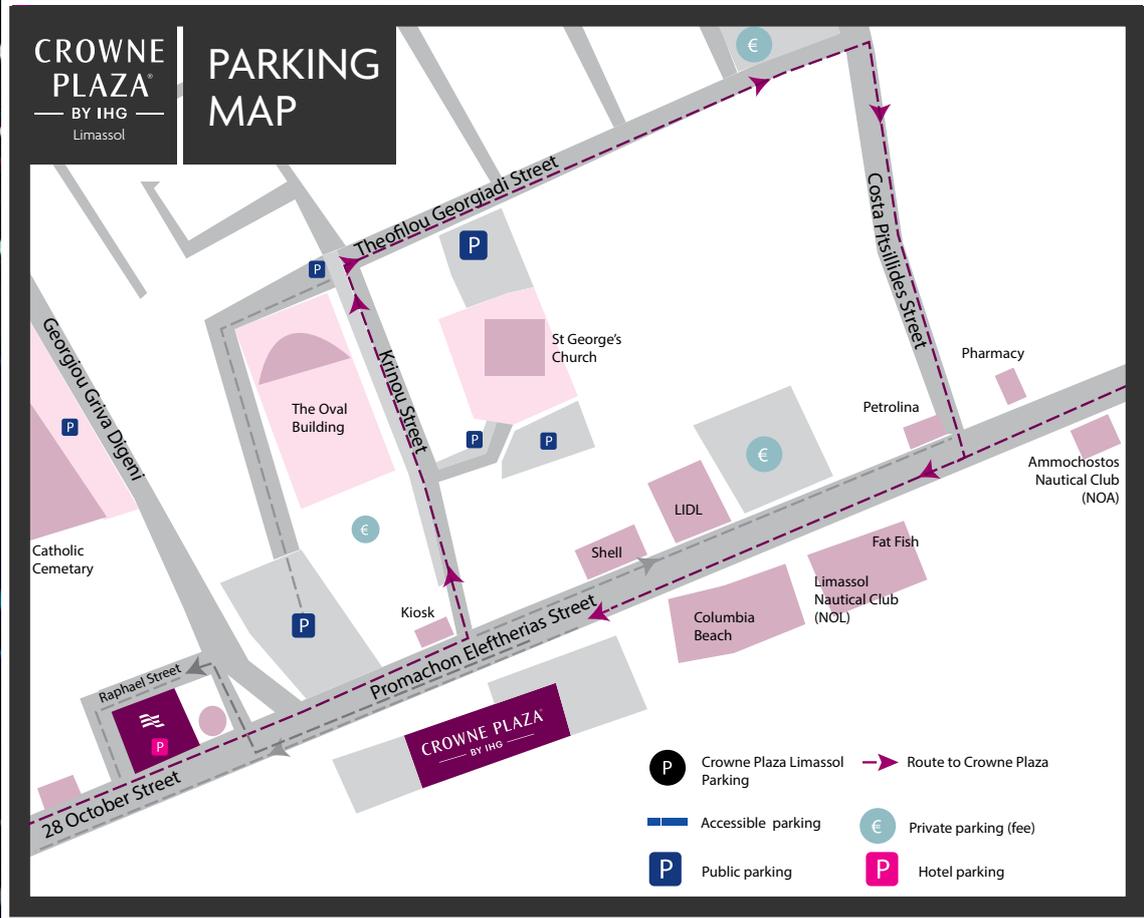
Cola  
Sprite  
Fanta

### Hot Drinks

Tea  
Filter Coffee  
Hot chocolate

### Other

Still water  
Sparkling water



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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)

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