



DISCOVER

Parties & Events

CROWNE PLAZA®

— BY IHG —

Limassol

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

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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

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HAVEN RESTAURANT

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

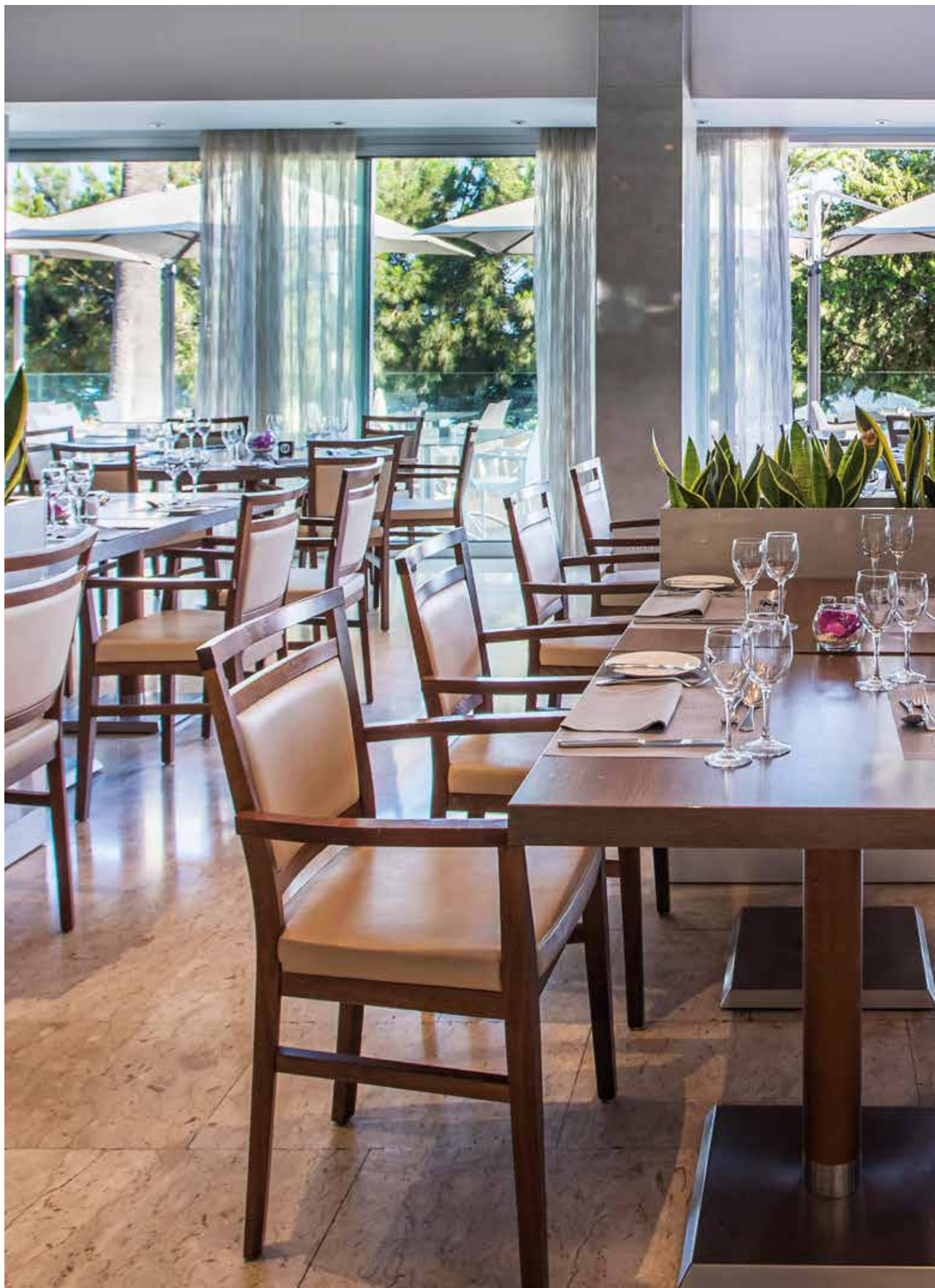
MENUS

Buffet

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SUITE *SEA*

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

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THE 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

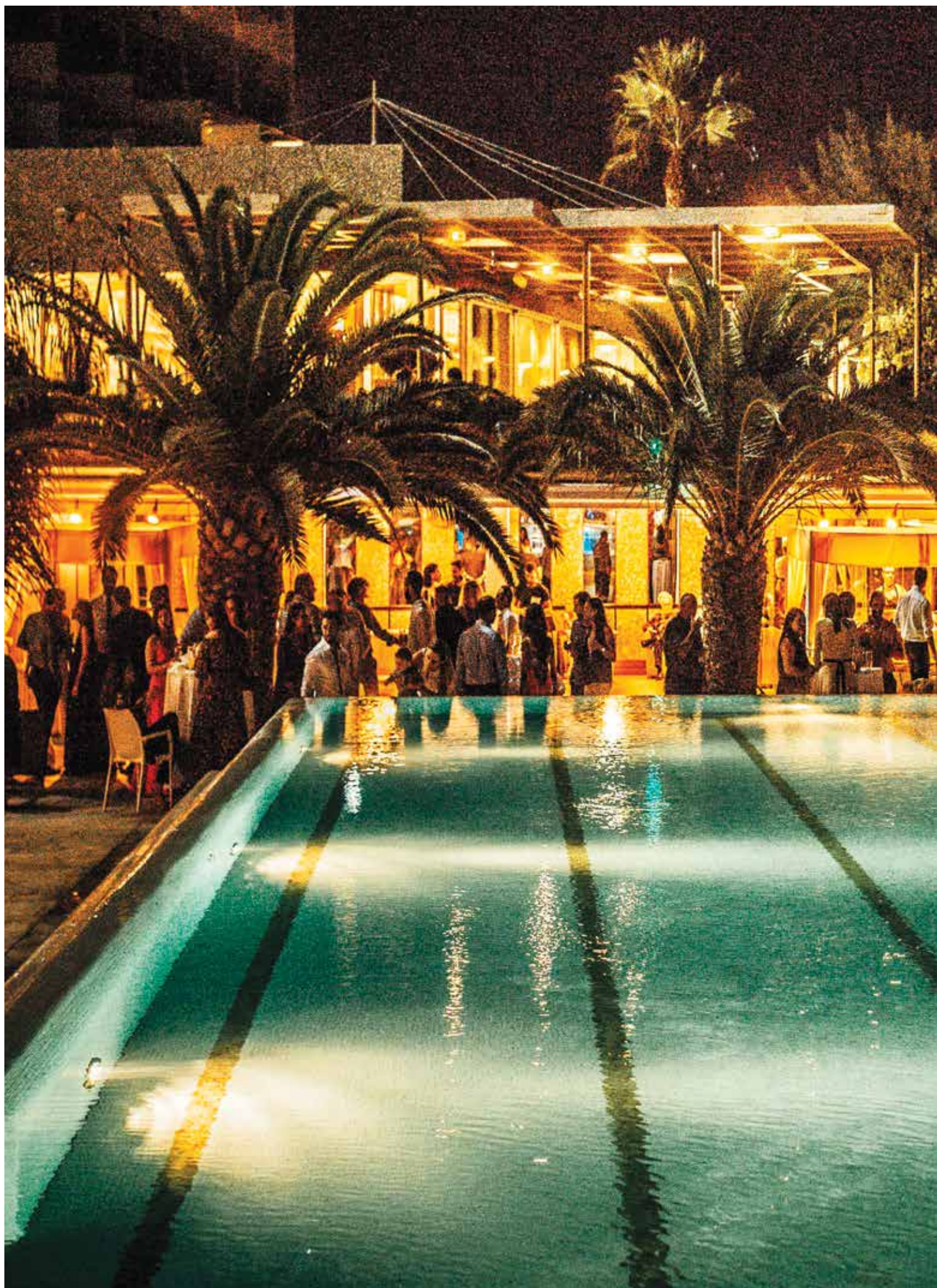
Finger Food | Buffet | Set Menu

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

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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

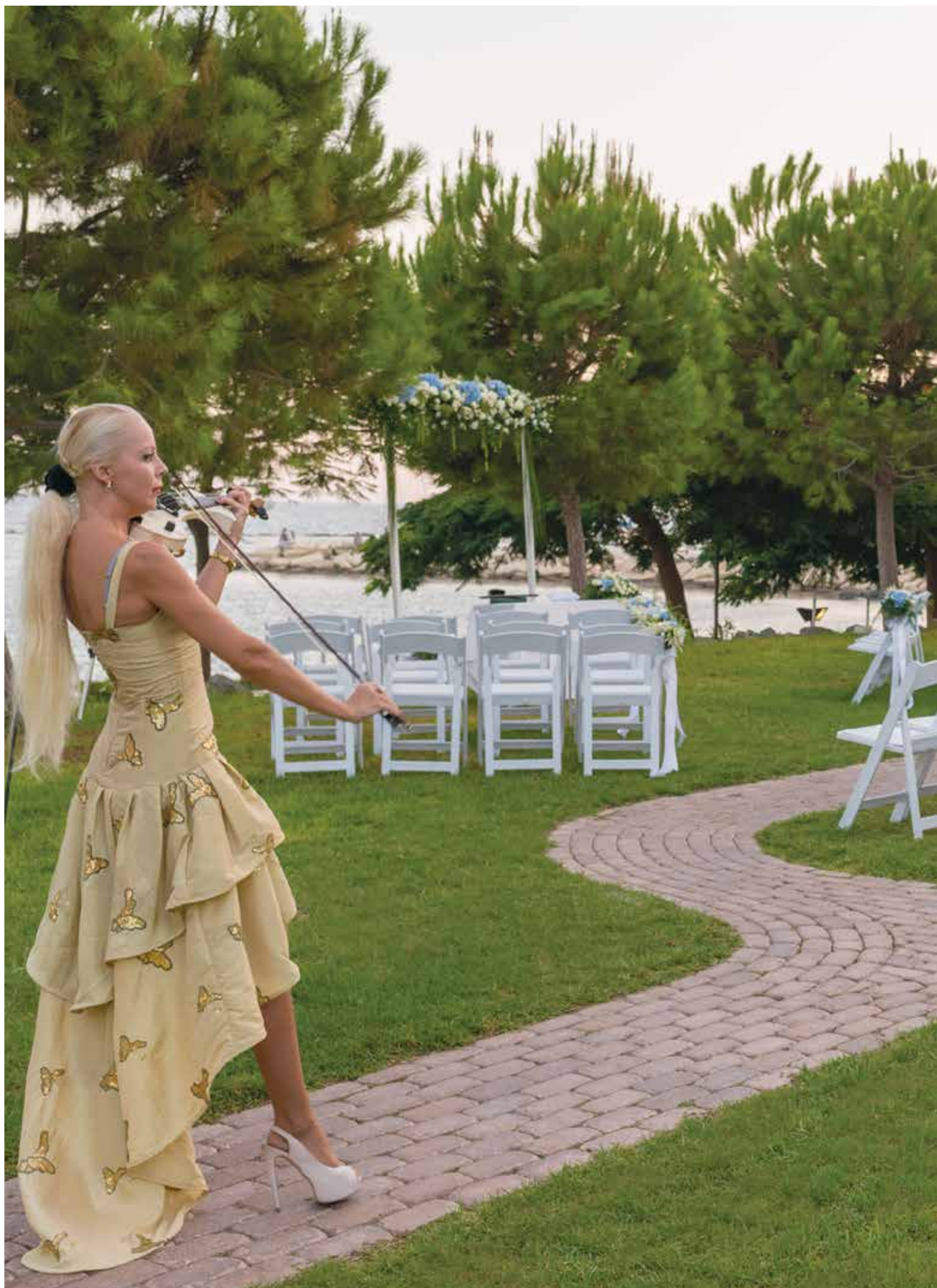
Round tables: 60 guests

Banquet: 40 guests

MENUS

Finger Food | Buffet | Set Menu

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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.**

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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
Chocolate mousse
Anari cake with honey and walnuts
Orange tart
Panna cotta with strawberries
Chocolate cake with apples

Assorted oriental delights
«Rizogalo» rice pudding with cinnamon
Vanilla cream cake with profiteroles
Fresh fruit display
Fresh fruit salad
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
Apple crumble
Anari cake with honey and walnuts
Pistachio cake with meringue
Orange panna cotta cups
Tiramisu cups

Chocolate mousse with caramelized banana
Assorted oriental delights
Forest fruit charlotte
Fruit salad
Fresh fruit display
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

Canapés

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

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

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

Amaretto Crème Brûlée

Almond florentine,
wild berries

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

Mascarpone cream, coffee-
soaked Savoiardi biscuits,
Tiramisu ice-cream, cocoa

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

Panna Cotta

Strawberry carpaccio,
strawberry-basil
sauce





SUSHI MENU

ROLL PLATTERS | 24 PIECES

GROUP A

California

Crab, tobiko, mayo, cucumber, avocado

Garden

Carrot, avocado, cucumber, daikon radish

Vegetarian

Avocado, cucumber, carrot, asparagus, tempura, mayo

GROUP B

Spicy Tuna

Kimchi, spicy mayo, wakame, cucumber, avocado

Ebi Tempura

Prawn tempura, spicy mayo, cucumber, avocado, teriyaki

Triple Mushroom Tempura

Shitaki, oyster and enoki mushrooms, zucchini, avocado, Teriyaki sauce

GROUP C

Salmon

Cucumber, avocado, cream cheese, red tobiko

Ebi Crunchy Yashi

Prawn tempura, crab, cucumber, avocado, teriyaki glaze, mayo

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



DRINKS

A toast to a fabulous event

Bottle Prices

THE HARD STUFF

Vodka Bottle

Belvedere 100cl	€190
Grey Goose 100cl	€140
Stolichnaya 100cl	€70

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	€190
Jacks Daniel's 100cl	€110
JW Gold Label 18 YEARS, 70cl	€180
JW Black Label 12 YEARS, 100cl	€130
JW Red Label 100cl	€100

Rum Bottle

Bacardi Superior 100cl	€70
Captain Morgan 100cl	€80
Havana Club 100cl	€80

Tequila Bottle

Olmecca 100cl	€100
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BREAK OUT THE BUBBLY

Sparkling Wine 75cl Bottle

J.P Chenet Ice Edition Rosé	€50
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Prosecco 75cl Bottle

Paladin	€70
Zardetto	€50
Zonin	€50

Champagne 75cl Bottle

Mandois	€130
Ruinart Brut	€220
Veuve Cliquot Brut	€210
Veuve Cliquot Brut Rosé	€255
Ruinart Blanc de Blanc	€280
Dom Perignon	€550



Please note that prices are indicative and subject to change without notice.

Open Bar

1

White Wine

Anthea, Cyprus

Red Wine

Terre Allegre,
Sangiovese, Italy

Rosé Wine

Anthea, Cyprus

Beers

KEO
Carlsberg

Other

Soft drinks
Still water
Sparkling water

2

White Wine

Anthea, Cyprus

Red Wine

Terre Allegre,
Sangiovese, Italy

Rosé Wine

Anthea, Cyprus

Sparkling Wine

Romer

Whisky

Famous Grouse

Vodka

Stolichnaya

Gin

Gordon's

Beers

KEO
Carlsberg

Other

Soft drinks
Still water
Sparkling water

3

White Wine

Anthea, Cyprus

Red Wine

Terre Allegre,
Sangiovese, Italy

Rosé Wine

Anthea, Cyprus

Sparkling Wine

Romer

Whisky

Famous Grouse

Vodka

Stolichnaya

Gin

Gordon's

Beers

KEO
Carlsberg

Cocktails

Aperol Spritz
Gin Cooler
Mojito

Other

Soft drinks
Still water
Sparkling water

Dinner Drinks

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.





Prices for 3rd party vendors are indicative and may change without notice.



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 €450

Violin: from €400

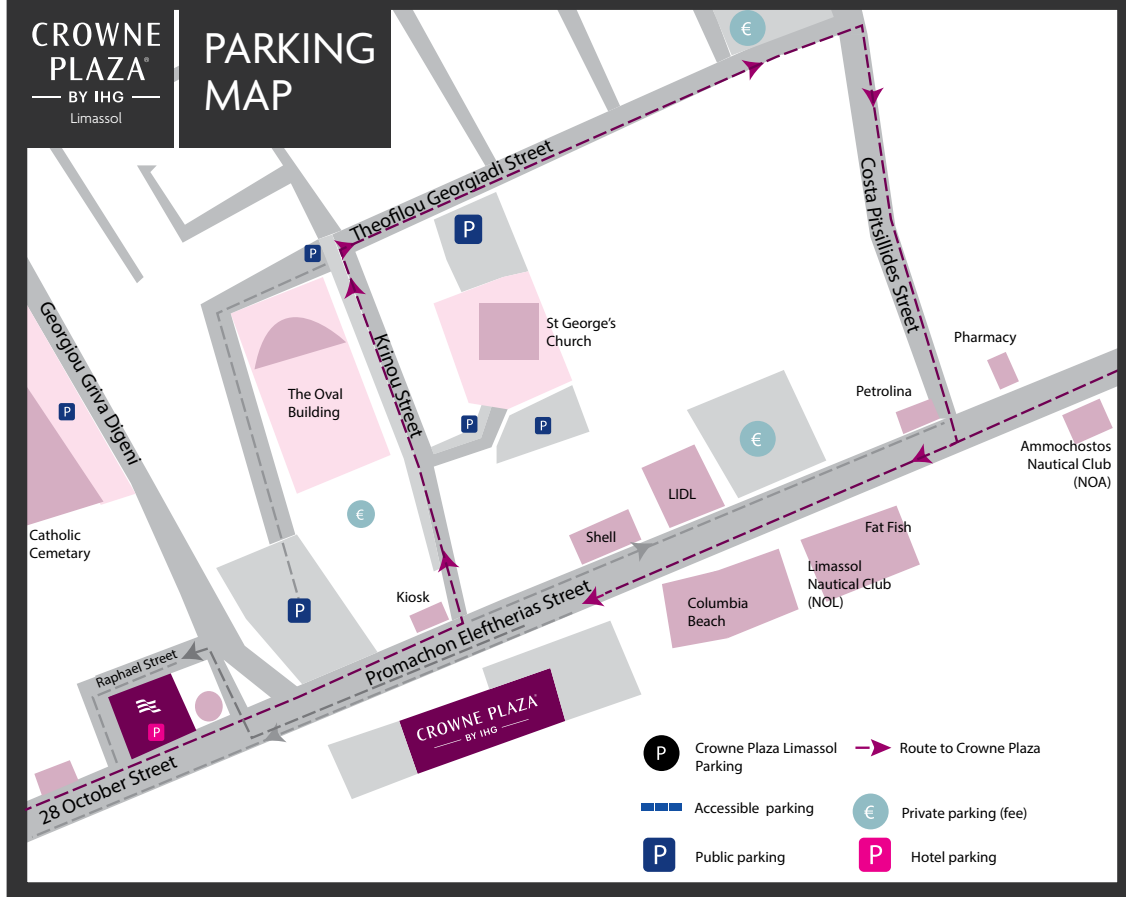
Piano: from €250

Funk band: from €450

Vocal duo: from €400

**CROWNE
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PARKING MAP



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