

happily EVER AFTER

LOUIS ledra beach

louishotelsweddings.com

WEDDINGS ♥ HONEYMOONS ♥ RENEWALS ♥ ANNIVERSARIES

LOUIS LEDRA BEACH

PAPHOS, CYPRUS

WEDDING PACKAGE

Rates are valid for bookings made until 31/12/2023
for weddings that will take place up to 31/12/2024

Contact details:

Wedding coordinator: Mrs Jan Golding
Email: ledra.weddings@louishotels.com

GIFTS for the wedding couple:

- Upgraded amenities on arrival
- Champagne breakfast for 2 in the room
- Complimentary upgrade to the next category or suite (upon availability)
- Local gift on departure.

VENUES

Blessing or civil wedding can take place within the below mentioned hotel premises:

OUTDOOR VENUES:

Prices are in € including taxes

Gardens Beach Gazebo

(Decorated Pergola by the gardens/sea, maximum capacity: 50)

€483.00

Reception Terrace

(Decorated, maximum capacity:30)

€483.00

Aspelia Private Terrace

(Decorated private terrace with sea views, maximum capacity: 50)

€483.00

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INDOOR VENUES:

Apollonia Room
€483.00
(Decoration*, Maximum capacity: 24)

* Decoration includes the setup of one round table with white skirting (for cake and champagne), 2 candle stands, one flower arrangement plus white chair covers for up to 30 chairs. Extra charges will apply for any other decoration requested by clients.

To enhance your chosen setting Louis Hotels has designed 3 distinctive Signature themes:

SUMMER WHITE:

€363 for chrysanthemums for gazebo or terrace decoration + €61 bride's bouquet & cake decoration

TROPICAL ROMANCE:

€363 for gazebo or terrace decoration + €61 for bride's bouquet & cake decoration

MEDITERRANEAN BLISS:

€424 for gazebo or terrace decoration + €134 for bride's bouquet & cake decoration

DINING

1a. FINGER FOOD & CANAPES (with charge) can be served after the wedding ceremony at selected venues. Please contact hotel for availability, menus & applicable charges per person.

1b. GALA WEDDING DINNERS (with charge) can be organized at one of the below mentioned areas:

Aspelia Terrace (private)
Anemi Restaurant (not private)
(please contact hotel for availability on venues)

2. Should guests wish to book a Gala Wedding Dinner with special set menus then extra charge will apply for all attendees including both 'all inclusive guests' and 'non resident invitees'. Private dinner can be held only at Aspelia Terrace; the rest venues are not private. Private dining set up, Fee €400,00

Please find attached our Gala Wedding Dinner options.

In case of extra/ additional decoration at any chosen dining area, there will be an extra charge depending on chosen decoration.

BEVERAGES USED FOR WEDDING RECEPTION

Sparkling Wine: Euro €49.00
French Champagne: Euro €49.00 - €145.00

Other alcoholic or non-alcoholic beverages will be charged at hotel's Beverage List prices.

WEDDING CAKE

Wedding cake 1 Tier: Euro €134.00
Extra Tier: € 91.00

Note: Indicated prices are the current prices and may differ at time of booking

COCKTAIL MENU 1

COLD ITEMS

Prosciutto wrapped in tortilla with cream cheese
Mini vol aux vent with baby shrimps
Marinated salmon on rye bread
Mini tart /confit tomatoes/olive tapenade

HOT ITEMS

Marinated chicken skewers with harissa /yogurt /fig chutney
Pork gyros in tortilla pita /tzatziki
Asian spring rolls /mango sauce
Salmon burger in mini rolls/sweet chilly mayo

DESSERTS

Apple crumbled tart
Choco brownies topped with cheese

€28,00 per person

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COCKTAIL MENU 2

COLD ITEMS

Camembert cheese on crispy bread
Prosciutto wrapped in tortilla with cream cheese
Smoked salmon on rye bread
Mini tart with avocado mousse/marinated prawns

HOT ITEMS

Marinated chicken skewers with harissa /yogurt /fig chutney
Beef gyros in tortilla pita /tzatziki
Salmon burger/sweet chilly mayo
Keepeh with mushrooms (coupes with mushrooms)
Indian samosas/mango sauce

DESSERTS

Baked cheesecake
Choco fudge cake
Fruit tart

€30,00 per person

WEDDING GALA DINNER

MENU 1

Marinated salmon Tataki /avocado /beetroots tartare /wild greens/honey miso sauce

Mushroom velouté soup /almond nuts /basil oil

Spinach and ricotta tortellini /vegetables/Frascati wine essence

Stuffed chicken with manouri cheese/chive emulsion
Seasonal vegetables/crunchy potatoes

Chocolate espresso cake/hazelnut crunchy

Freshly brewed coffee & petit four

€ 63,00 per person

All prices quoted are in Euros and include all applicable taxes.

WEDDING GALA DINNER

MENU 2

Smoked salmon roulade/scallop's carpaccio /micro greens /yuzu &honey lemon essence

Smoked eggplant soup/rusks powder /halloumi bites//basil oil

Angus beef fillet / foie gras /enoki mushrooms fricasee/ koumandaria wine essence
seasonal vegetables/crunchy potatoes cake

Salty caramel mousse cake /glazed with Valrhona chocolate

Freshly brewed coffee & petit four

€ 69,00 per person

All prices quoted are in Euros and include all applicable taxes.

WEDDING GALA DINNER

MENU 3

Tuna tataki/lobster medallions/micro greens/lime basil sauce

Pumpkin soup / vanilla essence / coconut flakes/crispy fruity bread

Stuffed beet ravioli /asparagus/walnut sauce

Milk fed veal fillet / sweet bread sphere / seasonal vegetables / potato cake
Port wine scented juice

Crescendo chocolate cake/red fruit compote/dark chocolate mousse/
Raspberry sauce

Coffee & petit fours

€79,00 per person

All prices quoted are in Euros and include all applicable taxes

VEGAN MENU

Grill Avocado /muhummara/ tahini essence /raisings/pomegranate /roasted pine nuts

Pumpkin soup /coconut milk /carob rusks

Pan roasted cauliflower/celeriac pure/apple sticks

Dark chocolate mousse/crispy biscuits/red berries sauce

Coffee & petit fours

€ 65,00 per person

BBQ BUFFET MENU

Salads and Displays

Greek salad
New Potato salad with crispy bacon /whole grain mustard mayo
Cos low salad with pineapples
Rocca salad with sun dried tomatoes
Tomato mozzarella platter/homemade pesto
Grill vegetables platter parmesan flakes
Sea food antipasti

Selection of local and international dips

Tzatziki, muhumurum smoked eggplant/kalamata olives /green olives

Hot Dishes

Pork kontosouvli traditional style
Chicken souvlaki tandoori style
Homemade Mini burger/onion confit
Hoisin pork ribs/smoked BBQ sauce
Honey balsamic lamb cutlets with fresh herbs/harissa yogurt
Sea food souvlaki with lime aroma and olive oil
Grilled vegetables
Corn on the cob
Garlic mushrooms
Grill sausages
Garlic nan bread
Freshly made baked potatoes with herbs

Selection of Sauces

Pepper sauce
Mushroom sauce
Sweet chilly mango sauce
Smoked BBQ sauce

Desserts and Fruit Station

Selection of local and international sweets
Fresh fruit /A large variety of cheeses, chutneys, crostini

€ 69,00 per person

Minimum 50 pax

All prices quoted are in Euros and include all applicable taxes.

WEDDING BUFFET STYLE

MENU 1

SALADS

Greek salad
Rocca salad with sun dried tomatoes
Caesar salad topped with chicken

DISPLAYS

Tomato and haloumi platter
Grill vegetables platter
Sea food antipasti
Avocado wedges
Prosciutto with fresh fruit

INDIVIDUALS

Crunchy maki/Rainbow maki/avocado mousse with prawn

SELECTION OF LOCAL AND INTERNATIONAL DIPS

Tzatziki, muhumurum, smoked eggplant, beetroot humus

CARVERY STATION

Slow roast cook beef Angus - wild forest mushroom sauce/pepper sauce
selections of mustards

HOT DISHES

Rigatoni with oyster mushrooms, koumandaria wine sauce/fresh cream
Pan seared pork fillet / whole grain mustard sauce
Stuffed chicken with manouri cheese/sun dried tomatoes
Lamb rack-herb crust/vegetables ragout/thyme juice.
Salmon medallion /asparagus fricassee/chive creamy sauce
Grill calamari/crushed potatoes/herb olive oil sauce- V
Basmati rice with cashew nuts /lemon grass/carrots/beans- V
Cannelloni spinach and ricotta wrapped in Japanese bread crumb
Baby new potatoes with butter and fresh herbs- V
Seasonal vegetables – V

DESSERTS & FRUIT STATION

Selection of local and international sweets
Fresh fruit /A large variety of cheeses, chutneys, crostini

€63,00 per person

All prices quoted are in Euros and include all applicable taxes.
Minimum 50 pax

WEDDING BUFFET STYLE

MENU 2

SALADS

Greek salad
Rocca salad with sun dried tomatoes
Caesar salad topped with chicken
Quinoa salad with berries

DISPLAYS

Tomato and haloumi platter
Grill vegetables platter
Sea food antipasti/prawns pyramid
Avocado wedges topped with grana Padano flakes
Prosciutto with fresh fruit

INDIVIDUALS

Crunchy maki/Rainbow maki/avocado mousse with prawn/tuna tataki
yuzu dressing.

SELECTION OF LOCAL AND INTERNATIONAL DIPS

Tzatziki, muhumurum, smoked eggplant, beetroot humus

CARVERY STATION

Slow roast beef Angus-Forest mushroom sauce/pepper sauce
selections of mustards
Baron of lamb – flavor with oregano and olive oil aroma

HOT DISHES

Rigatoni with oyster mushrooms, koumandaria wine sauce/fresh cream
Salmon ravioli with lobster creamy sauce/lemon grass aroma
Pan seared pork fillet / fennel compote
Marinated grill chicken breast basil oil
Herb crust lamb rack /thyme juice/vegetables ragout
Salmon medallion /asparagus fricassee/chive creamy sauce
Grill calamari/crushed potatoes/herb olive oil sauce- V
Basmati rice with cashew nuts /lemon grass/carrots/beans- V
Cannelloni spinach and ricotta wrapped in Japanese bread crumb
Baby roasted new potatoes with butter and fresh herbs- V
Seasonal vegetables- V

DESSERTS & FRUIT STATION

Selection of local and international sweets
Fresh fruit /A large variety of cheeses, & chutneys

€79,00 per person

All prices quoted are in Euros and include all applicable taxes.
Minimum 50 pax

IMPORTANT INFORMATION

All Inclusive Guests can take advantage of the standard “all inclusive package” and have lunch or dinner (as their wedding meal) at the hotel’s main restaurant (not private) or even reserve a table at the Gala Night organized by the hotel for all hotel guests (not private, with other hotel guests), at no extra charge as per their terms of stay. The hotel undertakes to arrange free of charge the setup of the tables, covered by white linen.

Non Residents “Day Pass” Options

A1. All Inclusive Day Pass (adult): € 80.00 (entitled to the standard “all inclusive food & drinks package”)

A2. All Inclusive Day Pass (child under 12 y o): € 41.00 (entitled to the standard “all inclusive food & drink package”)

B1. Drinks only Day Pass (adult): € 43.00 (entitled to the standard “drinks only all inclusive package”)

B2. Drinks only Day Pass (child under 12 y o): € 22.00 (entitled to the standard “drinks only all inclusive package”)

Note: child = under 12yrs old

‘All Inclusive Day Pass’ includes:

[1] Unlimited locally produced drinks from 10am to midnight (only from the “all inclusive drinks package list”)

[2] Buffet lunch and Buffet dinner at the main restaurant

[3] Mid morning and mid afternoon snacks at Pool Restaurant from 10.00 to 17:30

[4] Afternoon tea, cakes and biscuits daily from 16:30 to 17:30

NOTES:

The All Inclusive Day Pass entitles non residents to benefit from the four above mentioned services .

Should guests wish to book special wedding menus (i.e. cocktails, barbeque, gala dinner, buffet), additional charges will apply for all participants, i.e. hotel residents (all inclusive or not) and non - hotel residents.

Further arrangements for evening entertainment such as disco, live music, dancing shows and photo booth, can be made at additional charge. Please note that it is organized via our wedding coordinator through local suppliers

If the wedding couples pay for non residents to have one of the Wedding Gala Dinners, and at the same time non residents decide to purchase the ‘all inclusive day pass’, the cost for the ‘all inclusive day pass’ will be €41.00 instead of €80.00 (adults) // for children €22.00 instead of €43.00.

‘Drinks only Day Pass’ includes:

Unlimited alcoholic & non alcoholic drinks (locally produced) from 10:00am until midnight incl. spirits, wine, beer, cocktails, soft drinks, hot beverages etc (only from “All Inclusive drinks package list”)

‘All Inclusive Day Pass’ card & ‘Drinks only Day Pass’ card

These can be obtained from the hotel (after payment) and must be shown when ordering at all hotel’s bar or restaurant outlets so as to avoid unnecessary charges.