



DESTINATION

WEDDINGS

LOUIS HOTELS

CYPRUS

CRETE

CORFU

ZAKYNTHOS

RHODES

MYKONOS



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# WEDDINGS

**LOUIS LEDRA BEACH**  
Pafos - Cyprus ★★☆☆

LOUIS LEDRA BEACH HOTEL \*\*\*\*

PAPHOS, CYPRUS

WEDDING PACKAGE

\* Valid for 01/04/2018-31/03/2019

Wedding coordinator: Mrs. Jan Golding

Email: ledraweddings@louishotels.com

## VENUES

Blessing or civil weddings can take place at any below mentioned hotel areas:

### OUTDOOR VENUES:

*Prices are in € including taxes*

#### Promenade Pergola

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

Hotel Residents €300.00

Non-Residents €350.00

#### Gazebo terrace

(Decorated, maximum capacity:30)

Hotel Residents €300.00

Non-Residents

€350.00

#### Aspelia private terrace

(Decorated private terrace with sea views, maximum capacity: 85)

Hotel Residents €300.00

Non-Residents €350.00





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## INDOOR VENUES:

Apollonia Hall  
Hotel Residents only €300.00  
Non-Residents €350.00  
(Decoration\*, Maximum capacity: 24)

\* Decoration includes the set up of one round table with white skirting (for cake and champagne), 2 Candle stands, one flower arrangement plus white chair covers. 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:

- [a] €350 for chrysanthemums for gazebo or terrace decoration + €50 bride's bouquet & cake decoration
- [b] €470 for carnations for gazebo or terrace decoration + €50 bride's bouquet & cake decoration

### Tropical romance:

€350 for gazebo or terrace decoration + €80 for bride's bouquet & cake decoration

### Mediterranean bliss:

€300 for gazebo or terrace decoration + €110 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)  
Sundowner Pool Restaurant (not private)  
Akamantis 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 charges 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. There is no charge for the 'dinner set up' at the Aspelia Terrace when participants are over 30 people; when less than 30 people, the additional 'dinner set up' charge is €200.00.

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.*



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## BEVERAGES USED FOR WEDDING RECEPTION

Sparkling Wine: Euro €40.00

French Champagne: Euro €90.00 or €150.00

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

## WEDDING CAKE

Wedding cake 1 Tier: Euro €100.00

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

## CANAPES FOR COCKTAIL

### MENU 1

#### COLD

Roast beef

Cream cheese in tartalettes

Baby shrimps

Marinated Salmon roll in Mexican Pitta

#### HOT

Chicken Souvlaki

Pork Fillet

Samozas

Fish Fingers

French Fries

#### SWEET

Choux

Fruit tarts

Price: €16.00 per person

Children under 12 yrs old 50% discount

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



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## CANAPES FOR COCKTAIL

### MENU 2

#### COLD

Haloumi and Cucumber on crispy bread

Roast beef set on fried bread

Marinated salmon

Grilled vegetables set on crispy pitta bread drizzled with pesto sauce.

Hiromeri with Melon

#### HOT

Chicken wings

Chicken Nuggets

Pork Souvlaki

Olive Pies

Spring rolls

Cheese pies

French Fries

#### SWEET

Mini chocolate éclairs

Fruit tarts

Mini brownies

Price: €18.00 per person  
Children under 12 yrs old 50% discount

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## WEDDING GALA DINNER

### MENU 1

Avocado tartare topped with sour cream, accompanied with black tiger prawn  
Garden greens enriched with herb pink sauce

\*\*\*\*\*

Potato and leek soup served with olive crouton

\*\*\*\*\*

Sea bass & salmon set on leek and fennel compote  
Infused with creamy chive sauce

\*\*\*\*\*

Fillet of beef set on wild mushroom fricassee served with port  
Wine sauce  
Cake potatoes  
Fresh market vegetables

\*\*\*\*\*

Dark chocolate mousse & vanilla essence accompanied with Kumquat

\*\*\*\*\*

Freshly brewed coffee & petit four

Price: €49.50 per person

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# WEDDINGS

## WEDDING GALA DINNER

### MENU 2

Smoked salmon terrine fillet with goat cheese  
Served with garden greens in reached with garden greens

\*\*\*\*\*

Cream of pumpkin cappuccino soup  
Dust with cinnamon aroma

\*\*\*\*\*

Spinach and ricotta ravioli set on selected garden vegetables ragout  
Creamy pesto sauce

\*\*\*\*\*

Fillet of chicken breast stuffed with black tiger prawns  
Crushed potato enriched with creamy tomato sauce

\*\*\*\*\*

An array of miniature, pistachio crème Brule, mastiha essence  
Topped with visino, dark chocolate mousse cake, citrus aroma

\*\*\*\*\*

Freshly brewed coffee & petit fours

Price: €49.50 per person

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## WEDDING GALA DINNER

### MENU 3

Salmon tartare, served with apple and celeriac salad  
Garden greens accompanied with herb sauce

\*\*\*\*\*

Mushroom veloute soup topped with almond flakes  
Drizzled with pistachio oil aroma

\*\*\*\*\*

Radicchio and goat's cheese ravioli on a bed of  
Spaghetti vegetables, infused with frescati wine reduction sauce

\*\*\*\*\*

Pan seared fillet of pork topped with herb crust  
Madeira reduction juice  
Fresh market vegetables  
Dauphinoise potatoes

\*\*\*\*\*

Apple crumbled served with sauce anglaise & chocolate nougat  
Served with forest fruit sauce

\*\*\*\*\*

Freshly brewed coffee & petit fours

Price: €43.50 per person

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## BBQ BUFFET MENU

### SALADS

Village Salad  
Tzatziki  
Coleslaw  
Potato Salad with Fresh Coliander  
Beetroot  
Taramas, Tahini  
Tomatoes with Onions  
Cucumber  
Olives, Pickles

### HOT DISHES

Pork Souvla  
Lamb Chops  
Grilled Chicken  
Mini Burger  
Grilled Tomatoes  
Baked Potatoes  
French Fries  
Seasonal Vegetables

### SAUCES

BBQ  
Mint

### SWEETS

Selection of Seasonable Fruit Sweets  
Fresh Fruit Salad  
Cheese Board

Price: €53.00 per person  
(min. attendance 30pax)  
Children under 12 yrs old 50% discount

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



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## 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 set up of the tables, covered by white linen.

- Non residents “Day Pass” Options

A1. All Inclusive Day Pass (adult): €55.00 (entitled to the standard “all inclusive food & drinks package”)

A2. All Inclusive Day Pass (child under 12 y.o.): €27.50 (entitled to the standard “all inclusive food & drinks package”)

B1. Drinks only Day Pass (adult): €30.00 (entitled to the standard “drinks only all inclusive package”)

B2. Drinks only Day Pass (child under 12 y.o.): €15.00 (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 10.00am to 17:30hrs

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

**NOTE:** the ‘All Inclusive Day Pass’ entitles non residents to benefit from the four above mentioned services. Should the wedding couple choose to have their wedding meal at a private area involving extra costs, and/or choose one of the set Wedding Gala Dinners that are not part of the standard all inclusive package, additional charges will apply to non-residents too (charges will depend on chosen menu etc.)

**NOTE:** If 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 €35.00 instead of €55.00 (adults) // for children €17.50 instead of €27.50.

‘Drinks only Day Pass’ includes:

[1] Unlimited alcoholic & non-alcoholic drinks (locally produced) from 10.00am until midnight incl. spirits, wine, beer, cocktails, soft drinks, hot beverages etc. (only from the ‘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.