



DESTINATION



WEDDINGS

LOUIS LEDRA BEACH
Pafos - Cyprus ★★★★★

LOUIS LEDRA BEACH HOTEL ****

PAPHOS, CYPRUS

WEDDING PACKAGE

* Valid for 01/04/2019-31/03/2020

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

Gardens Beach Gazebo

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

Hotel Residents €310.00

Non-Residents €360.00

Reception Terrace

(Decorated, maximum capacity:30)

Hotel Residents €310.00

Non-Residents

€360.00

Aspelia Private Terrace

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

Hotel Residents €310.00

Non-Residents €360.00



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INDOOR VENUES:

Apollonia Room
Hotel Residents only €310.00
Non-Residents €360.00
(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 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:

- [a] €360 for chrysanthemums for gazebo or terrace decoration + €55 bride's bouquet & cake decoration
[b] €485 for carnations for gazebo or terrace decoration + €55 bride's bouquet & cake decoration

Tropical romance:

€360 for gazebo or terrace decoration + €83 for bride's bouquet & cake decoration

Mediterranean bliss:

€310 for gazebo or terrace decoration + €114 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 €205.00.

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 €45.00

French Champagne: Euro €95.00 or €155.00

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

WEDDING CAKE

Wedding cake 1 Tier: Euro €105.00

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: €17.00 per person

Children under 12 yrs old 50% discount

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CANAPES FOR COCKTAIL

MENU 2

COLD

Halloumi cheese 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 ham 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: €19.00 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 croutons

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: €51.00 per person

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WEDDING GALA DINNER

MENU 2

Smoked salmon terrine fillet with goat cheese
served with garden greens

Cream of pumpkin cappuccino soup
Dusted 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: €51.00 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: €45.00 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: €55.00 per person
(min. attendance 30pax)
Children under 12 yrs old 50% discount

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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): €60.00 (entitled to the standard “all inclusive food & drinks package”)

A2. All Inclusive Day Pass (child under 12 y.o.): €30.00 (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 €36.00 instead of €60.00 (adults) // for children €18.00 instead of €30.00.

‘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.