



CROWNE PLAZA[®]

LIMASSOL

AN IHG[®] HOTEL

Your
Wedding

Our Wedding Vow

CLARITY

We understand the difficulty of planning a destination wedding. With our international expertise in wedding planning, we can help you find familiarity in the unknown and make the planning process simple. We are here to help you imagine the possibilities, and to answer all your questions, so that together we can create your dream wedding.

CUSTOMISE

Your wedding should be your own. We can bring your dream wedding to life by focusing on the details that matter most to you, to create a unique wedding celebration that you'll cherish for years to come.

CUISINE

At the heart of every wedding is the wedding banquet. Guests will remember the food and talk about it during and after the event. That's why we strive to offer exceptional cuisine to impress every palate.

CELEBRATE

And after the planning phase is over, your wedding day is a chance to celebrate! We're here to make sure everything runs like clockwork so you can sit back, enjoy the moment and celebrate your special day with your family and friends.



Cyprus

INTRODUCING APHRODITE'S ISLAND

Weddings in Cyprus are magical. The warm weather, the magnificent sea views and the unique energy of Aphrodite's island make it an ideal destination for couples looking for a really special wedding experience.

CYPRUS WEDDING TESTIMONIALS

Francesca & Paul

"The entire team was extremely professional from start to finish, assisting with all aspects of the wedding and working closely with our planner to bring our vision to life. On the day, the three course menu we selected was presented flawlessly. The service was impeccable all evening and our guests commented on how accommodating the staff were. We live in the UK and couldn't have chosen a better venue for our wedding in Cyprus. The team's dedication and organisation made our day incredibly special."



The Venues

We have a variety a venues to choose from depending on the size of your wedding party and the season. Take a tour of the grounds to find out which of our venues is best suited to your wedding.





The Pool

Featuring spectacular Mediterranean views and a unique proximity to the sea, the Pool is perfect for hosting glamorous receptions and wedding dinners. The venue comprises of three areas – the upper terrace, the lower terrace and Med Pool Bar – which can be rented separately or as one large space, surrounding a beautiful overflow pool.

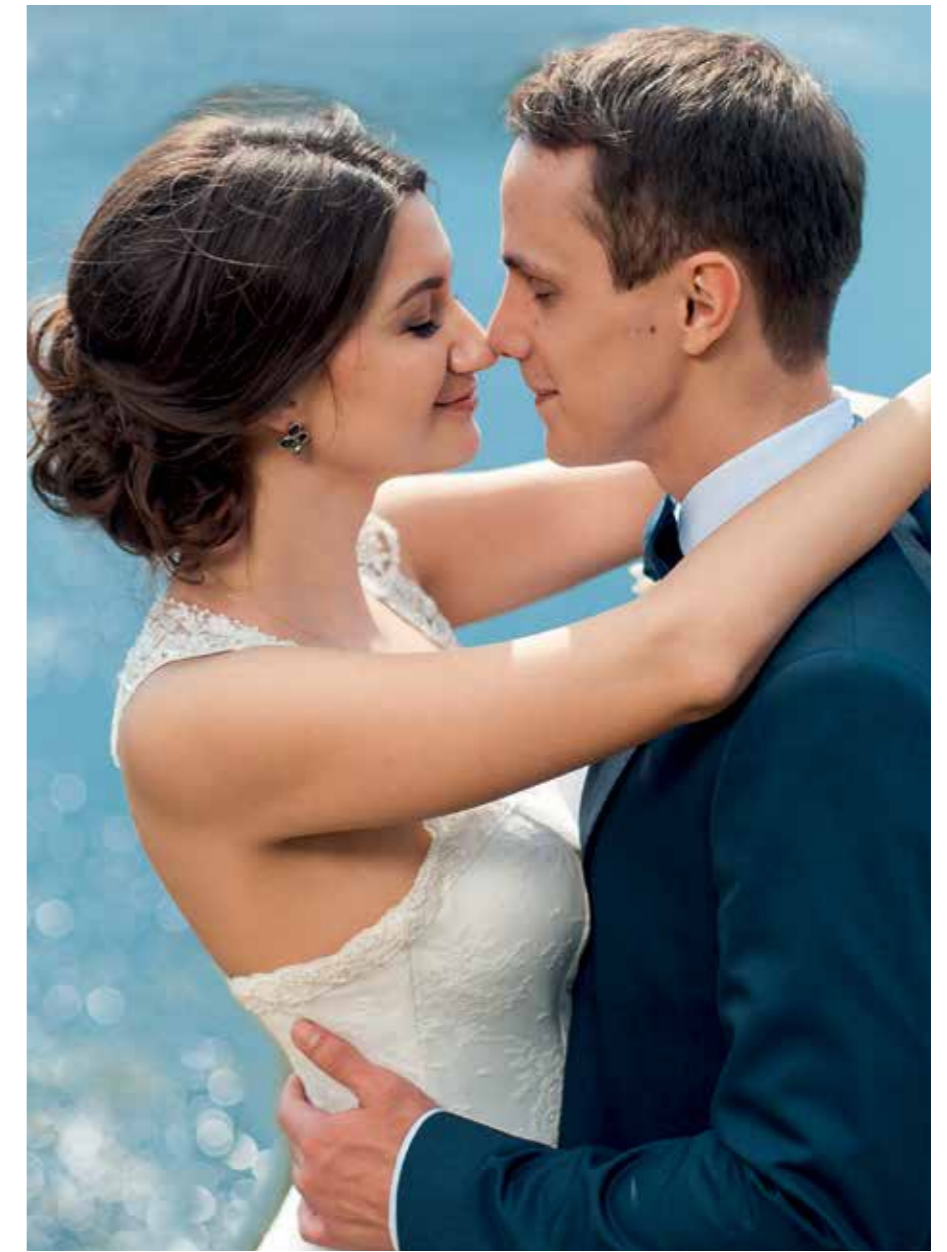
CAPACITY

LOWER POOL TERRACE
Cocktail: 500 guests
Round tables: 240 guests
Banquet: 60 guests

UPPER POOL TERRACE
Cocktail: 500 guests
Round tables: 160 guests
Ceremony: 80 guests

WHOLE POOL TERRACE
Reception: 1500 guests

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





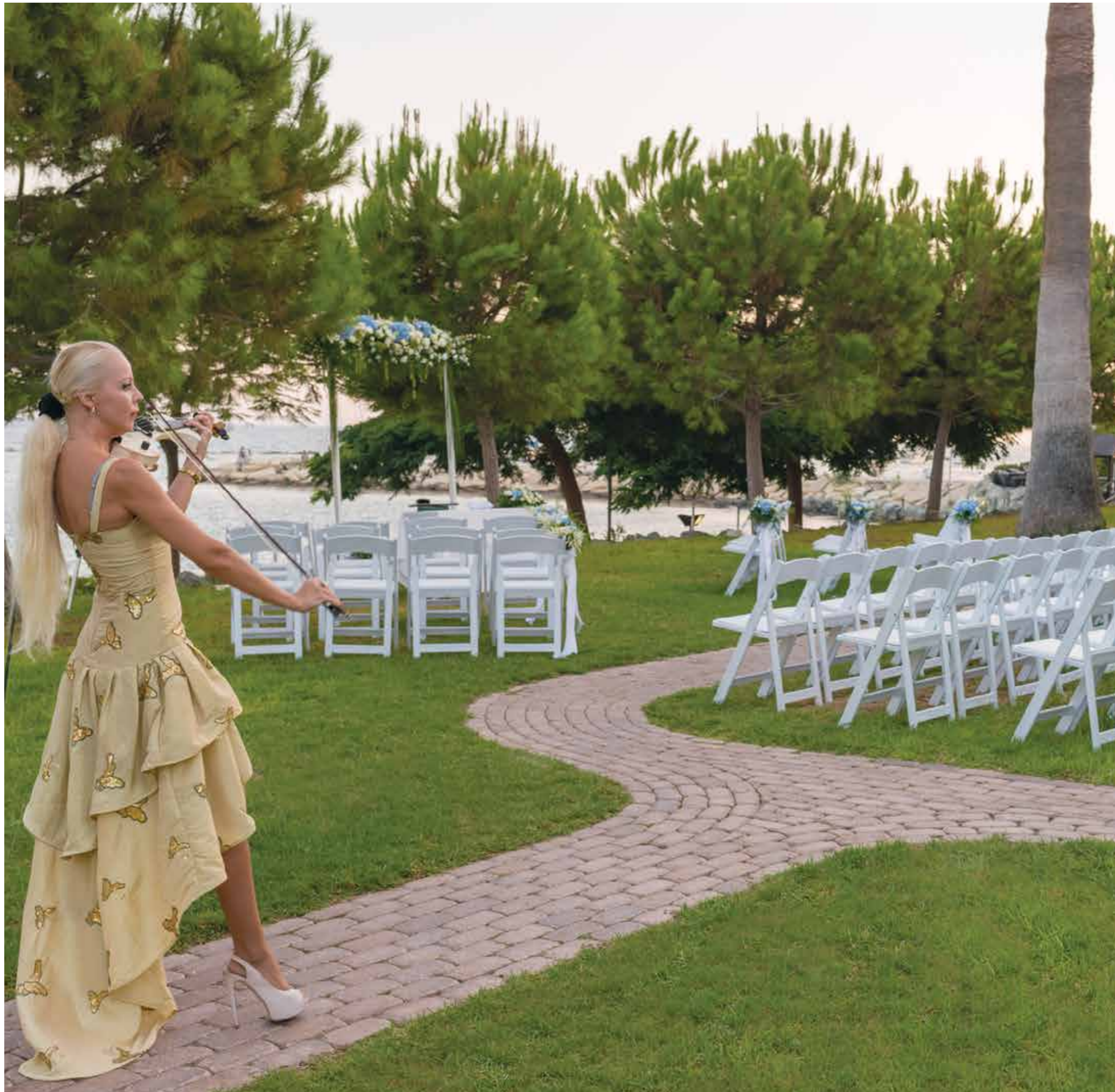

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Med Dining Room

Med Dining Room is a beautiful and bright indoor venue with frameless glass doors which affords panoramic views of the sea, bookable as a stand-alone venue for wedding lunches and intimate wedding dinners or with the adjoining Pool Terrace, as an after-party venue where you can dance the night away.

CAPACITY

Round tables: 60 guests
Banquet: 40 guests
Ceremony: 55 guests



The Gardens

Our luscious garden venue is perched above the hotel's picturesque sandy bay. The setting provides an atmosphere of understated elegance and beauty, making the garden venue ideal for small wedding ceremonies, cocktail parties and intimate wedding dinners. For wedding ceremonies in the garden we can provide stunning floral arches of varying sizes, as well as wedding canopies.

CAPACITY

Round tables: 250 guests
Reception: 1000 guests
Cocktail: 500 guests
Ceremony: 50 guests

Venue available from 7:30 PM until 11PM. Instrumental background music may be played at this venue e.g. jazz, lounge or bossa nova.



The Ballroom

Fully-renovated, the Crowne Plaza Limassol Ballroom affords 430m² of purpose-built banqueting space, ideal for opulent wedding cocktail and dinner parties. The Ballroom is pillar-free and affords a private entrance, bar and sea view smoking terrace, as well as separate buffet area should this be the menu of choice. The Ballroom may be divided into cosier sections to accommodate smaller wedding parties.

CAPACITY

SUITE A

Ceremony: 60 guests

SUITE B

Cocktail: 200 guests

Round tables: 100 guests

Banquet: 60 guests

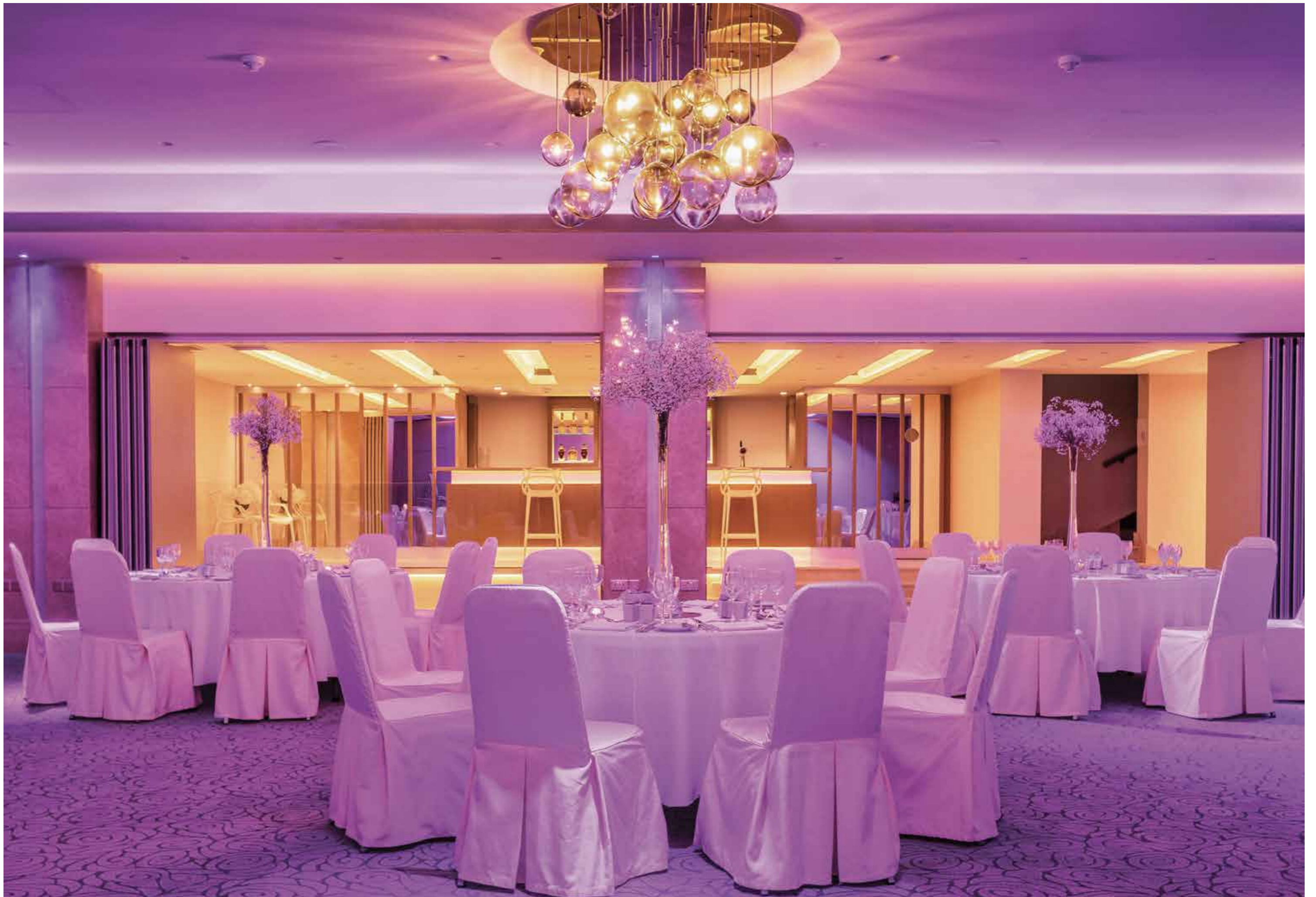
WHOLE VENUE

Reception: 1500 guests

Cocktail: 500 guests

Round tables: 360 guests









GASTRONOMY

Give your taste
buds a treat

Reception Menu

Canapés

Cheese mousse with walnuts on wholegrain baguette

Brie with cherry tomatoes on white baguette

Smoked duck breast with orange on white baguette

Smoked turkey with Indian chutney on white baguette

Hirromeri with seasonal fruit on white baguette

Proscuitto and cream cheese tortilla

Smoked salmon and cream cheese tortilla

Smoked salmon and cream cheese on wholegrain baguette

Scarmoza with fig chutney on white baguette

Prawn and avocado tartlets

Deluxe Canapés

Smoked salmon tartar wrapped in cucumber
with honey-mustard on white baguette

Smoked duck breast with mango, raspberry sauce
and a dash of chili on white baguette

Proscuitto and melon on white baguette

Prawn, mango and red bell pepper happy spoons



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
Italian antipasti platter with Italian salami, smoked turkey, pastrami and pork speck
Grilled vegetable platter
Tomato and feta cheese platter

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



Set Menus

1

Seafood Plate

Octopus carpaccio, tiger prawns,
citrus fruit, salsa verde

Slow-Cooked 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

Vanilla ice-cream,
cappuccino sauce,
espresso beans

2

Seafood Plate

Herb-crusted red tuna, tiger
prawns, mango and avocado
salad, passion fruit sauce, chili

Prime Fillet

Sautéed potatoes, snow peas,
mushroom ragout with red wine,
balsamic reduction

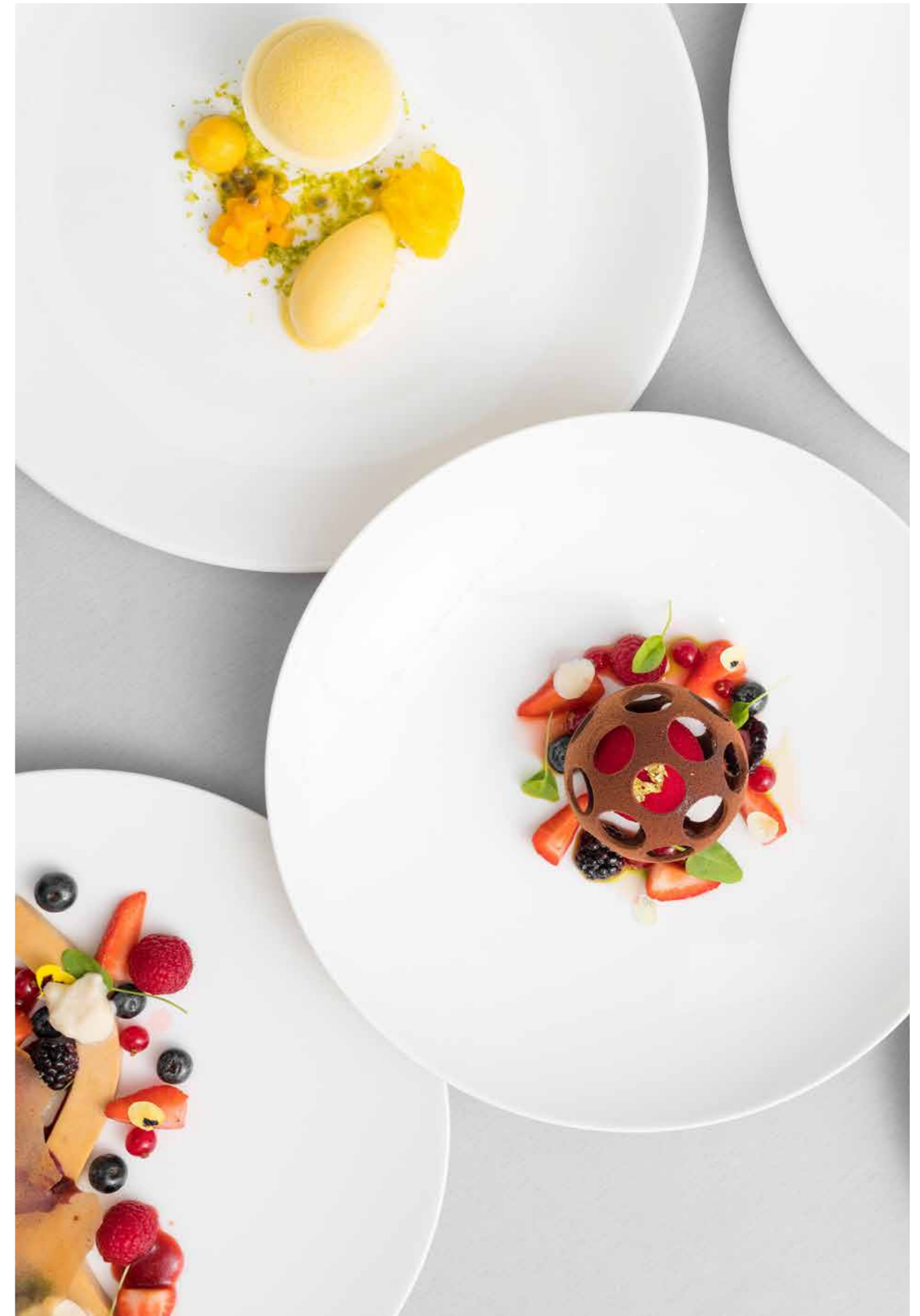
OR

Oven-Baked Sea Bass

Crispy shredded potatoes,
zucchini, lemon pepper,
citrus sauce

Panna Cotta

Morello cherries,
pistachio financier





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

Salmon Tempura

Asparagus, tempura, masago, spring onion

GROUP C

Salmon

Cucumber, avocado, cream cheese, red tobiko

Ebi Crunchy Yashi

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

GROUP D

Soft Shell Crab

Crab tempura, teriyaki, mayo, cucumber, avocado, red tobiko

Kimchi Duo

Salmon, tuna, cream cheese, cucumber, avocado, spicy mayo, tobiko

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 | 8 pieces

Choose one maki from Group B | 8 pieces

Choose one maki from Group C | 8 pieces



DRINKS

And they lived
happily ever after

Dinner Drinks

Package 1 | House Wine

White Wine

**Terre Allegre,
Trebiano, Italy**

Fresh and light with citrus flavours and fruity notes

Rosé Wine

**Coeur De Lion,
Keo, Cyprus**

Dry local rosé with notes of summer 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

**Merlot-Shiraz,
Haggipavlu, Cyprus**

Full-bodied, spicy wine blend with a blackberry aroma

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

**Mantineia, Ktima
Kalogeropoulos,
Greece**

Rich and fruity, notes of lemon, 100% Moschofilero

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

**Grand Chataignier
Merlot, Domaine De
La Baume, France**

Full-bodied, chocolate & berry nose, 100% Merlot

Other

Keo Beer
Carlsberg Beer
Soft drinks
Still water
Sparkling water



Bottle Prices

THE HARD STUFF

Vodka	Bottle
Belvedere (70cl)	€155
Grey Goose (100cl)	€135
Stolichnaya (100cl)	€75

Gin	Bottle
Bombay Sapphire (100cl)	€80
Gordon's (100cl)	€70
Hendrick's (100cl)	€155

Whiskey	Bottle
Chivas Regal 12 YEARS (70cl)	€100
Glenfiddich 12 YEARS (100cl)	€110
Jacks Daniel's (70cl)	€85
JW Gold Label 18 YEARS (70cl)	€160
JW Black Label 12 YEARS (70cl)	€105
JW Red Label (70cl)	€65

Rum	Bottle
Bacardi Superior (100cl)	€75
Captain Morgan (100cl)	€75
Havana Club (100cl)	€85

Tequila	Bottle
Olmecca (100cl)	€110

BREAK OUT THE BUBBLY

Sparkling Wine	Bottle
J.P Chenet Ice Edition Rosé	€50

Prosecco	Bottle
Paladin (75cl)	€65
Zardetto (75cl)	€45
Zonin (75cl)	€40

Champagne	Bottle
Mandois (75cl)	€120
Ruinart Brut (75cl)	€160
Veuve Cliquot Brut (75cl)	€150
Veuve Cliquot Brut Rosé (75cl)	€180
Ruinart Blanc de Blanc	€200
Dom Perignon (75cl)	€500

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





Accommodation

If you've got guests coming from abroad or from other cities in Cyprus, we can offer special wedding rates. It's fun having everybody under the same roof.

ROOM TYPES

SELECT CITY VIEW

Accents of lavender and lilac complement parquet floors and contemporary furnishings in these comfortable 25m² city view rooms.

TWO DOUBLE BEDS

Designed to accommodate families of four, these 25m² city view rooms have two full-size double beds.

PREMIUM SEA VIEW

Illuminated ash panels and turquoise upholstery decorate these bright 20m² sea view rooms with balconies overlooking the Limassol bay.

SUPERIOR SEA VIEW

Located on the first floor, these sea view rooms are unique. Ten superior rooms have infinity balconies overlooking the pool, and the other seven boast a 14m² terrace with sun loungers overlooking the gardens for the ultimate relaxation experience.



Additional
Services



The Ceremony

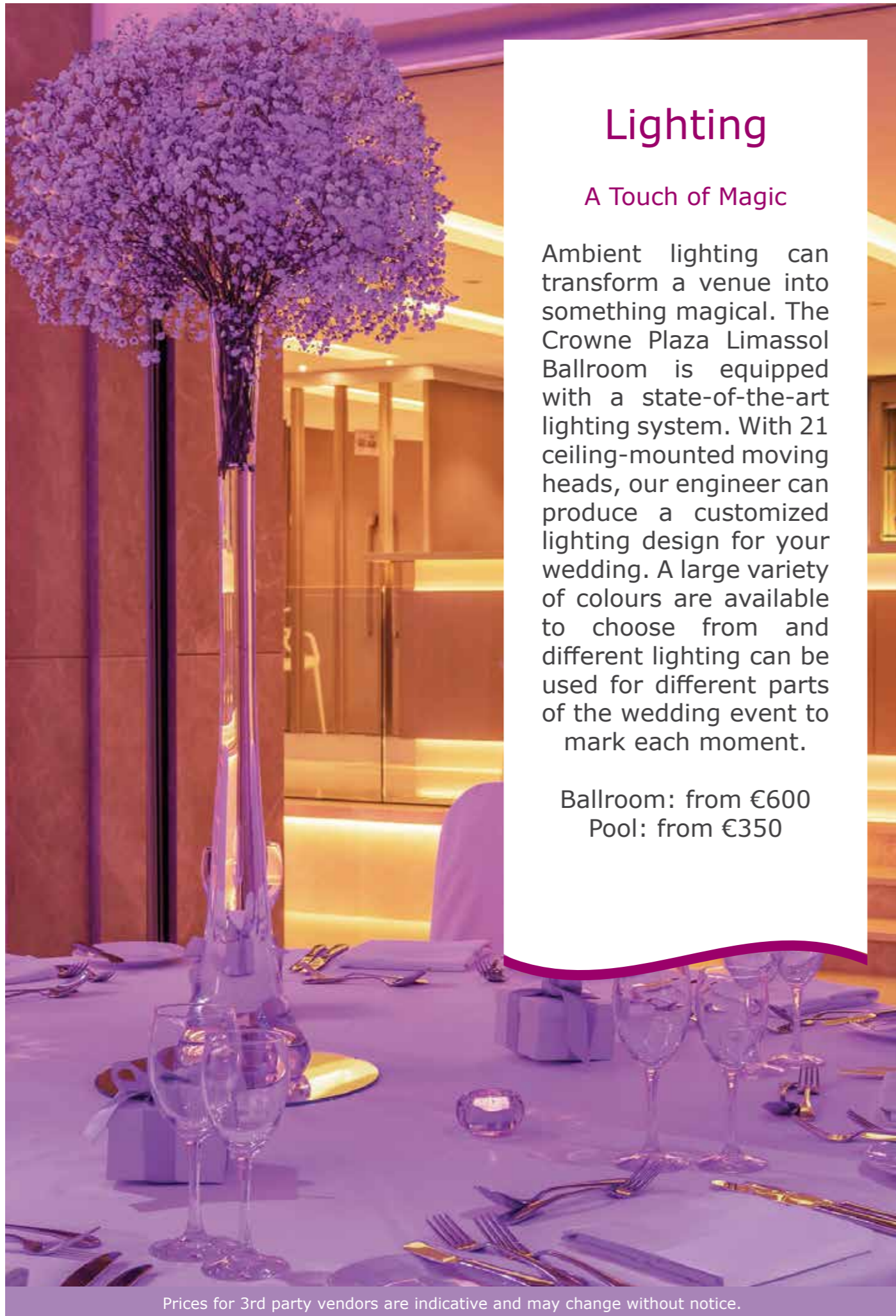
We can help you cut through the bureaucratic side of getting married by providing assistance with securing a marriage licence, and booking your civil or religious wedding ceremony. To get married in Cyprus, an application must be made to the municipality Marriage Officer three days prior to the marriage date to obtain a special marriage license. Civil ceremonies may take place both at the town hall and at the hotel.



Wedding Cake

A Bite of Heaven.

Our Executive Chef and his team can prepare the perfect wedding cake. Whether its simple or elaborate, for wedding parties large or small, your imagination and budget will be our guide. A variety of shapes, fillings and sizes are available for you to choose from.



Lighting

A Touch of Magic

Ambient lighting can transform a venue into something magical. The Crowne Plaza Limassol Ballroom is equipped with a state-of-the-art lighting system. With 21 ceiling-mounted moving heads, our engineer can produce a customized lighting design for your wedding. A large variety of colours are available to choose from and different lighting can be used for different parts of the wedding event to mark each moment.

Ballroom: from €600
Pool: from €350

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

Entertainment

Music is an important part of any event...it sets the mood! Whether you like Jazz, Country, Rock, Pop or R&B, we can put you in touch with some of the most talented musicians on the island. If you are just looking for a terrific DJ, the Crowne DJ can get the party started and keep it going, with an array of international hits including English, Russian and Arabic at his fingertips.

Crowne DJ: from €450
Saxophone: €350
Violin Duo: €400
Piano: €250
Funk band: €450
Vocal duo: €400



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

Flowers

A Bunch of Happiness

Everyone has a flower that makes them smile; our florist can help you find yours. We can offer ideas for table arrangements, bridal bouquets, corsages, buttonholes, floral arches, and more. Just give us a colour palette and a budget and we can take care of the rest.



Transport

The cosmopolitan city of Limassol is the largest coastal resort on the island and enjoys easy access from both Larnaca and Paphos international airports. We can arrange private transfers to and from the airport, as well as group transfers to the ceremony if it is taking place off-site. A selection of vintage and modern wedding cars are also available for hire.

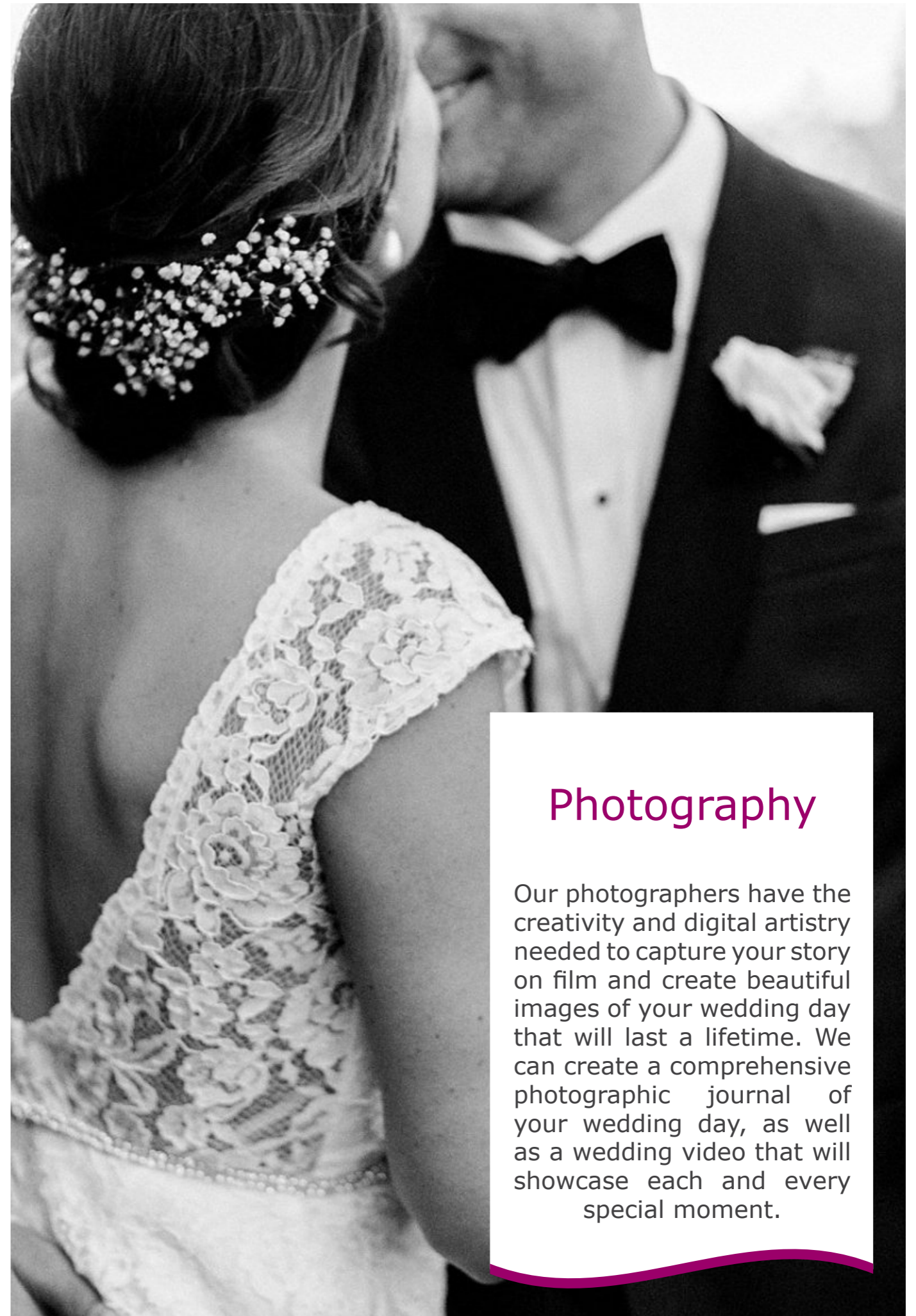




Hair & Make-Up

Effortlessly Fabulous

We can arrange hair and make-up appointments for you and your guests in the hotel at Quick Spa By The Sea.



Photography

Our photographers have the creativity and digital artistry needed to capture your story on film and create beautiful images of your wedding day that will last a lifetime. We can create a comprehensive photographic journal of your wedding day, as well as a wedding video that will showcase each and every special moment.



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