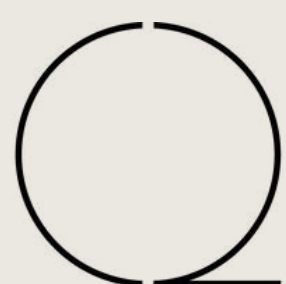




AMÂNI

TAILORED MOMENTS & MORE

2024 WEDDINGS





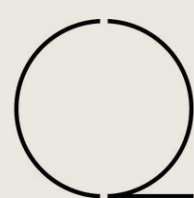
Creating bespoke weddings as unique as you are





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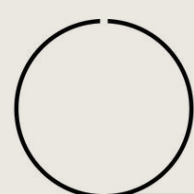
AMÂNI

TAILORED MOMENTS & MORE

Amidst lush green gardens, on the tranquil shores of Protaras, with captivating views to the endless blue of the Mediterranean, here lies AMÂNI. An elegant new wedding venue for contemporary couples. We create memorable moments for you and your loved ones, we bring your vision to life.

A modern and natural venue, set amongst the green gardens of Cavo Zoe Seaside Hotel. AMÂNI has exquisite views of the Mediterranean Sea, this is the perfect backdrop for your vows.

At dusk, AMÂNI transforms into an atmospheric and impressive setting to continue your celebration under the stars. AMÂNI can accommodate up to 200 guests for a wedding reception, but is equally as spectacular for intimate celebrations.



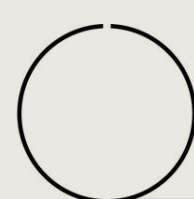
The venue hire is inclusive of the venue setup, Round tables, wooden effect chairs, Ivory table linen, tableware and the service team who will ensure that you have a fantastic event.

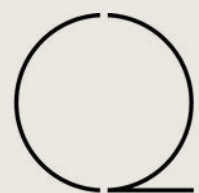
We now include the full lighting packages within our venue hire, which means you'll be underneath a canopy of fairy lights creating the ultimate fairytale setting. You'll receive roof lights, a fairy light curtain and beautiful bold Edison Bulbs

	Ceremony Only	Ceremony & Reception	Reception Only
Hire	€500	€1750	€1500
Capacity	200	200	200

For you, with our compliments:

- Complimentary room on the wedding night
- Champagne in your room
- Seasonal Fruits in your room
- Special Room Rates for Guests





Agios Andreas Chapel

Agios Andreas Chapel, is a Greek Orthodox Chapel just outside the hotel grounds. The Chapel can host Orthodox or Anglican weddings.

Directly overlooking the azure waters and in a perfectly traditional setting, if you are wanting a religious ceremony it makes it a great pairing for your celebrations.

Once your vows are complete the team will be ready to welcome you back to continue your reception.

Please enquire for the applicable rates and fees for your celebration



Canapés

A SELECTION OF COLD, HOT & SWEET CANAPES FOR YOUR
COCKTAIL RECEPTION

COLD SELECTION

€3 PER PIECE

Bruschetta with goats cheese, walnuts and honey
Bruschetta with tomato, onion, garlic and basil
Dakos with olive oil, tomato, onions, oregano and sweet cheese
Mini stick of mozzarella, cherry tomato and basil with crostini
Smoked aubergine filled in spinach tortilla and smoked peppers
Feta Cheese Mousse with fresh cream, oregano, green pepper
Smoked Scottish salmon in tortilla with rocket

HOT SELECTION

€3 PER PIECE

Mini quiche Lorraine
Mini vegetarian spring rolls with Thai sweet chili sauce
Lightly breaded chicken nuggets with Thai sweet chili sauce
Halloumi Sticks Tempura
Mini pork souvlaki with cherry tomato and pitta bread
Homemade meatballs stuffed with feta cheese and barbecue sauce
Butterfly prawns

SWEET SELECTION

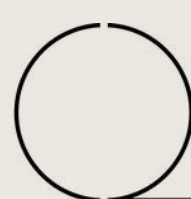
€3 PER PIECE

Mini cioux with chocolate sauce
Mini cheesecake
Mini chocolate cake
Mini Tiramisu
Mini Tart with Fresh Fruits
Mini Chocolate Balls with almonds

CANAPE PACKAGE

€20 PER PERSON

8 Canape Pieces (2 cold, 5 hot, 1 sweet)
1 Glass of punch (alcoholic or non-alcoholic)
or 1 glass of sparkling wine



Cyprus Speciality Buffet

FROM THE BAKERY

- Selection of freshly baked bread rolls and French bread

COLD APPETIZERS

- Black olives
- Green Olives with Coriander Seeds
- Tahini
- Yoghurt
- Taramosalata
- Hoummous

SALADS

- Cyprus village salad (tomato, onion, green peppers, Romanian lettuce, cucumbers, black olives, feta cheese)
- Beetroot Salad with sour cream, fresh mint and spring onion
- Potato Salad with Capers, parsley, spring onion and dressing
- Baby Ruccola with pomegranate, figs, walnuts, parmesan flakes with honey and mustard balsamic dressing

HOMEMADE DRESSING, OIL & VINEGAR

- Native oil
- Balsamic vinegar
- Lemon

HOT SELECTION

- Pork Souvla Barbecued with Oregano
- Chicken Souvla Barbecued with Oregano
- Beef Stifado stewed slowly cooked in onion, red wine and vinegar
- Pork Tavvas, slow cooked in tomato, onion, zucchini & white wine
- Lamb "Kleftiko" cooked in the oven with natural herbs
- Fried Fish Goppa
- Traditional Moussaka
- Pilaf Pourgouri with tomatoes
- Grilled Aubergine with fresh tomato sauce and feta cheese
- Baby Potatoes with red wine and coriander seeds, slow cooked in the oven

LIVE COOKING – PASTA STATION

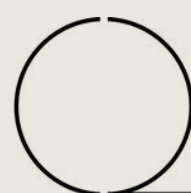
- Village Macaroni with fresh halloumi and mint
- Traditional pasta with vegetables and tomato

DESSERTS

- Seasonal fresh fruits plus 4 of your choices from our Pastry Chef (options shown on page 12)

€60 PER ADULT
€30 PER CHILD

Kindly note that our buffet menus are for the minimum of 40 persons
If less than this number, then a minimum charge of 40 will apply



Barbecue Buffet

FROM THE BAKERY

- Selection of freshly baked bread rolls and French bread

COLD APPETIZERS

- Tahini
- Tzatziki
- Smoked Aubergine Salad
- Potatos with garlic "skordalia"
- Capers
- Mixed Pickles

SALADS

- Cyprus Village salad (tomato, onion, green peppers, lettuce, cucumbers, black olives, feta cheese and dressing)
- Rainbow Coleslaw salad
- Tomato and cucumber salad
- Green leaves with mushroom, spring onion and pomegranate dressing
- Marinated shrimp salad, red pepper, onion, lettuce, cocktail dressing
- Avocado Salad, Crab Sticks, Sweet Corn, Spring Onion, Bell Pepper and mustard dressing
- Tomato and Cucumber Salad

HOMEMADE DRESSING, OIL & VINEGAR

- Native oil
- Balsamic vinegar
- Lemon

FROM THE GRILL

- Beef Piccata served with green peppercorn sauce and fresh cream
- Pork Siefertalia
- Cyprus Halloumi Cheese
- Traditional Village Sausages
- Pork Souvla with Oregano
- Chicken Souvla with Oregano
- Grilled Fish with "Salamoura" dressing (olive oil, lemon juice, onion & parsle)y

HOT SELECTIONS

- Pasta Penne au gratin with fresh cream and selection of cheeses
- Cheese Balls with Strawberry Sauce
- Corn on the Cob with Butter Sauce
- Grilled Vegetables, auberinge, courgette, carrot, onion, bell peppers, oregano & olive oil
- Jacket Potatoes with sour cream and parsley
- Rice with vegetables

LIVE COOKING – CARVERY STATION

- Roast Leg of lamb with mint sauce

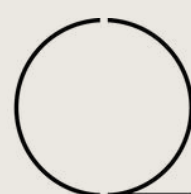
DESSERTS

- Seasonal fresh fruits plus 4 of your choices from our Pastry Chef (options shown on page 15)

€65 PER ADULT

€32.50 PER CHILD

Kindly note that our buffet menus are for the minimum of 40 persons
If less than this number, then a minimum charge of 40 will apply



Mediterranean Buffet

FROM THE BAKERY

- Selection of freshly baked bread rolls and French bread

COLD APPETISERS

- Tahini
- Tzatziki
- Taramasolata
- Mixed Pickles
- Cold Cuts with Salami & Mortadella

SALADS

- Cyprus Village salad (tomato, onion, green peppers, lettuce, cucumbers, black olives, feta cheese and dressing)
- Pasta Seafood salad, spring onion & cocktail sauce
- Chicken salad with baby rucicola, crispy bacon, boiled egg and dressing
- Melon and avocado with anari cheese
- Spinach Salad with Crab Sticks, Onion, Boiled egg, and dressing
- Tomato and Onion Salad

HOMEMADE DRESSING, OIL & VINEGAR

- Native oil
- Balsamic vinegar
- Lemon

HOT SELECTIONS

- Beef medallion with Mushroom sauce
- Pork fillet with charcuterie sauce and grilled apples
- Grilled Chicken Fillet with glazed goats cheese, honey and rocket pesto sauce
- Poached fish fillet with champagne sauce
- Grilled Vegetables: Courgettes, aubergine, carrots, onion, bell peppers, Oregano, Olive Oil
- Steamed Seasonal Vegetables
- Jacket Potatoes with Garlic Butter
- Rice with Spring Vegetables

LIVE COOKING – PASTA STATION

- Pasta with garlic and tomato sauce
- Pasta with vegetables

LIVE COOKING – CARVERY STATION

- Smoked gammon with forest fruit and pepper sauce

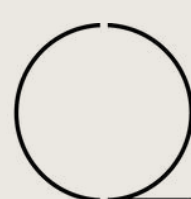
DESSERTS

- Seasonal fresh fruits plus 4 of your choices from our Pastry Chef (options shown on page 15)

€70 PER ADULT

€35 PER CHILD

Kindly note that our buffet menus are for the minimum of 40 persons
If less than this number, then a minimum charge of 40 will apply



Premium Buffet

FROM THE BAKERY

- Selection of freshly baked bread rolls and French bread

COLD APPETISERS

- Bruschetta with salmon tartar
- White Taramas with King Prawns in salted tart
- Crostini with prosciutto, marscapone cheese and figs

SALADS

- Panache Salad (iceberg, tomato, cucumber, bell pepper, stuffed olives, artichokes, spring onion, baby corn and dressing)
- Salmon salad with avocado cherry tomatoes, red onion, rucola leaves and dressing
- Spinach & Strawberry Salad with balsamic poppy seed dressing, walnuts, kefalotyri, pastelaki and red onion
- Chicken Fillet Salad with mixed lettuce, peach raspberry, ricotta cheese, fresh basil and balsamic dressing
- Quinoa Salad with yellow tuna, mixed lettuce, red pumpkin, cucumber, dill, almond slices and lemon zest
- Tomato, cucumber and onion salad

HOMEMADE DRESSING, OIL & VINEGAR

- Native oil
- Balsamic vinegar
- Lemon

LIVE COOKING – PASTA STATION

- Pennes tricolor with prawns and tomato sauce
- Farfalle with four cheese sauce and parmesan cheese

Kindly note that our buffet menus are for the minimum of 40 persons
If less than this number, then a minimum charge of 40 will apply

HOT SELECTIONS

- Salmon "Tiradito"(red chilli, passion fruit, mango, fresh basil, fresh coriander, ginger, lime, lemon and spring onion)
- King Prawns with Garlic Butter Sauce, chilli pepper and parsley
- Pork Fillet stuffed with prunes and served with light gravy sauce
- Grilled Beef Fillet mignon served with Jack Daniels Sauce
- Chicken Breast stuffed with mushroom, spinach, mozzarella cheese, served with goats cheese sauce
- Duck fillet served with forest fruit sauce
- Americaine Potatoes (fresh cream, cheese, garlic butter)
- Wild Rice Creole
- Steamed Vegetables with Butter Sauce
- Grilled Fresh Vegetables tower with olive oil and blasamic dressing

LIVE COOKING – CARVERY STATION

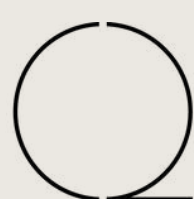
Choose 2 of the below:

- Turkey breast with orange sauce & cherry sauce
- Beef with gravy sauce, french mustard sauce and yorkshire puddings
- Lamb leg with mint sauce

DESSERTS

- Seasonal fresh fruits plus 4 of your choices from our Pastry Chef (options shown on page 15)

€90 PER ADULT
€45 PER CHILD



Delicious Buffet Add-Ons

SUSHI

MAKI

- Vegetarian Rolls
- California Rolls
- Salmon Philadelphia Rolls
- Crabstick Rolls
- Tempura Prawns Rolls
- Ebi Maki

€3 PER PIECE

NIGIRI

- Nigiri with salmon
- Nigiri with tuna
- Nigiri with Sea bream
- Nigiri with Sea bass

€3 PER PIECE

SASHIMI

- Tuna Sashimi
- Salmon Sashimi
- Smoked Unagi - eel sashimi
- Sea bass sashimi

€4 PER PIECE

(minimum order of 10 pieces of each type)



LIVE BARBECUE

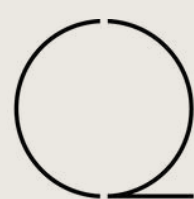
Transform your Barbecue Buffet into a live cooked, fully interactive grill experience. With our talented chefs on hand, the smell of Barbecue floating through the venue will be a mouth watering experience for your guests

ADDITIONAL €300

LIVE COOKED PAELLA WOK

A Mediterranean favourite and a delicious offering to tickle those tastebuds. Cooked at the venue for a fully immersible experience

ADD €5 PER PERSON

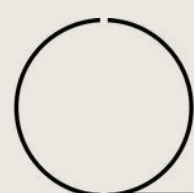




Desserts

CHOOSE FOUR OF THE
FOLLOWING DESSERTS TO
ACCOMPANY THE FRESH FRUIT ON
YOUR BUFFET

- Authentic Greek Galatopourekó
- Traditional Baklava
- Traditional Siamali
- Walnut Cake with Chocolate Sauce
- Apple Pie
- Red Velvet Cake
- Panna Cotta (Strawberry, Chocolate or caramel)
- Cheesecake with blackcurrant filling
- Tiramisu
- Fresh Fruit Cake
- Espresso Cake
- Mango cake
- Chocolate Cake with Chocolate Sauce
- American Brownie
- Profiteroles with chocolate
- Apple Strudel with Cinnamon
- Pineapple Crumble with Chilli Pepper



Gala Course Menu 1

WELCOME DRINK

Aperol Spritz

SOUP

Cream of asparagus soup with croutons

SALAD

Caprese salad: Buffalo Mozzarella with Cherry tomato and fresh homemade Basil pesto

Or

Pear salad with walnuts and Gorgonzola cheese, walnuts with honey and mustard dressing

MAIN

Chicken Ballotine, stuffed with Parma prosciutto, Mozzarella cheese and baby rocca leaves, accompanied with wild rice and seasonal vegetables grilled with balsamic glaze

Or

Pork fillet with mustard and wine sauce, mushroom and accompanied with wild rice, seasonal leaves salad and dressing

DESSERT

Tiramisu

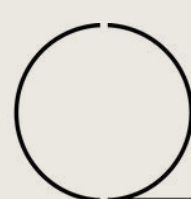
Or

Chocolate ganache with fresh strawberries

€50 PER ADULT

€25 PER CHILD

Kindly note that our set menus are available for parties of up to 40 guests





Gala Course Menu 2

WELCOME DRINK

Brandy Sour

SOUP

Tomato and fresh mint gazpacho

STARTER

Mixed leaves, green apple, pears, dried figs, dried apricots and blue cheese sauce

Or

Pan-fried Feta cheese with honey, sesame seeds and baby rocket leaves

MAIN

Platter with pork and chicken kebab, sausages, grilled beef, grilled mushrooms, lamb chops and Halloumi Cheese, accompanied with village salad and Anna potatoes

Mushroom risotto with truffle oil

DESSERT

Cheesecake with Blackcurrant Filling

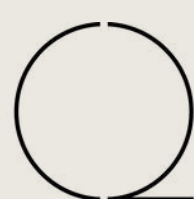
Or

Chocolate lava cake

€52 PER ADULT

€26 PER CHILD

Kindly note that our set menus are available for parties of up to 40 guests



Gala Course Menu 3

WELCOME DRINK

Sangria

SOUP

Mushroom soup a la creme and croutons

STARTER

Smoked prawn rolls with sweet chilli and lime

Or

Grilled vegetables tower with goat's cheese and balsamic vinaigrette

MAIN

Beef Taliata A La Toscana accompanied with rocket leaves, parmesan flakes, cherry tomatoes and baby potatoes in the oven with herbs

Or

Fillet of salmon with mustard and lemon sauce, accompanied with vegetables and wild rice

DESSERT

Choux stuffed with creme patisserie and served with hot chocolate sauce and vanilla ice-cream

Or

Warm crumbled apple pie with custard sauce and vanilla ice-cream

€58 PER ADULT

€29 PER CHILD

Kindly note that our set menus are available for parties of up to 40 guests



Gala Course Menu 4

WELCOME DRINK

Peach Bellini

SOUP

French onion soup with crostini and parmesan cheese

STARTER

Trilogy of mushrooms roasted with olive oil and lemon dressing

Or

Seasonal mixed leaves salad with avocado, lime, cherry tomatoes, fresh basil, bell pepper and almond flakes cooked in the oven

MAIN

Sirloin steak with Bearnaise Sauce, accompanied with and seasonal vegetables

Or

Crusted lamb chops in rosemary & herbs, accompanied with puree potatoes and seasonal vegetables

Or

Sea Bream fillet on spiced crust, accompanied with baby roast potatoes and rocket salad

DESSERT

American brownie with chocolate sauce and vanilla ice-cream

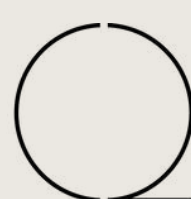
Or

Pavlova with fresh cream and strawberries

€60 PER ADULT

€30 PER CHILD

Kindly note that our set menus are available for parties of up to 40 guests



Local Meze

Sharing Menu

SALAD AND ACCOMPANIMENTS

Village Salad
Cherry Tomato Bruschetta
Pickled Quail Egg with Crushed Black Pepper
Tzatziki
Black olives marinated with virgin olive oil
Green Olives marinated with coriander seeds, garlic and lemon
Grilled Pitta Bread with Olive Oil and Oregano

HOT DISHES

Fried Zucchini and Eggs
Fried Oyster Mushroom with balsamic dressing
Grilled Feta Cheese with Onion Tomato & Oregano
Grilled Halloumi & Lountza
Steak House Potatoes with Oregano

FROM THE GRILL

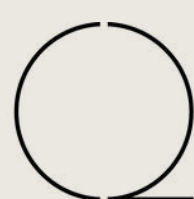
Marinated Chicken Souvlaki
Pork Souvlaki
Grilled Lamb Chops
Sieftalia

DESSERT

Pourekki
Chocolate Cake
Seasonal Fresh Fruits

€50 PER ADULT
€25 PER CHILD

Kindly note that our meze menus are available for parties of up to 50 guests





Premium Meze Sharing Menu

SALAD AND ACCOMPANIMENTS

Tirokafteri
Homemade Tahini
Hoummous with Sweet Paprika
Black and Green Olives
Beetroot TarTar
Greek Salad
Beef Fajita Salad
Homemade Baguette

HOT DISHES

Oyster Mushroom with Balsamic Dressing
Grilled Feta Cheese with tomato, oregano and onion
Aubergines stuffed with Tahini, honey and sesame seeds
Stuffed Ravioli with cheese and Pesto Sauce
Chicken Ballotine with Halloumi Cheese, sundried tomatoes and cream spinach sauce
Mini Boiled Potatoes cooked in the oven with Fresh Herbs
Rizzoto balls pane stuffed with buffalo mozzarella cheese and truffle oil

FROM THE GRILL

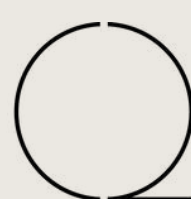
Pork Fillet Medallions with Comondaria sauce, fresh cream & herbs
Grilled Salmon with Brenaise Sauce
Grilled Mixed Vegetables

DESSERT

Tiramisu Cake
Seasonal Fresh Fruits

€60 PER ADULT
€30 PER CHILD

Kindly note that our set menus are available for parties of up to 40 guests



Vegetarian & Vegan Options

VEGAN OPTIONS

SALADS

- Potato and Artichoke Salad
- Greek Salad with cucumber, tomato, green pepper, black olives, red onion, vegan cheese and oregano dressing
- Chick Pea Salad with cherry tomato, cucumber, onion, red pepper, avocado, roast sesame seeds and tahini dressing

PIZZA AND PASTA

- Pasta with Mushroom, carrots and tomato
- Pasta with tomato sauce, black olives and bell peppers
- Vegan Pizza with vegan cheese, mushroom, green pepper, tomato and sweetcorn

HOT DISHES

- Chick Peas cooked in the oven with tomato sauce
- Cauliflower Stew with Raisins
- Noodles with vegetables and sesame seeds
- Sweet Potatoes cooked in oven with cinnamon, bay leaves, oregan and tomatoes
- Stuffed Dolmadakia with rice and dill

DESSERTS

- Vegan Chocolate Cake with Avocado
- Lemon Sorbet

VEGETARIAN OPTIONS

SALADS

- Village salad with mixed lettuce, cucumber, tomato, green pepper, onion, black olives, feta cheese, pita bread and dressing
- Quinoa Salad with sundried tomato

PIZZA AND PASTA

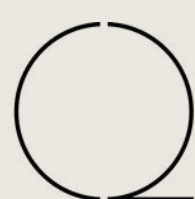
- Pasta with tomato and fresh basil
- Pasta with four cheese sauce served with parmesan cheese
- Vegetarian Pizza with mozzarella cheese, mushroom, pepper, tomato, sweetcorn & onion

HOT DISHES

- Eggplants stuffed with cous cous and salted anari cheese
- Cheeseballs with tomato sauce and apricot jam
- Dolmadakia cooked with tomato sauce and lemon juice
- Lasagne with pesto sauce

DESSERTS

- Carrot Cake
- Apple Strudel
- Lemon Sorbet



Dinner Drinks Packages

PREMIUM DRINKS PACKAGE

Mineral water, Premium spirits (listed below), bottled beer (Keo, Carlsberg),
bottled house wines, bottled soft drinks

Vodka: Smirnoff

Gin: Bombay

Whiskey: Jonnie Walker Red Label & Jack Daniels

Rum: Bacardi & Captains Morgan's Spiced & Captain Morgan's Dark

Tequila: Jose Cuervo Silver

Brandy: Hennessy

Martini, Malibu, Disaronno

€40 PER PERSON

ELITE DRINKS PACKAGE

Mineral water, Luxury spirits (listed below), bottled beer (Keo, Carlsberg),
upgraded bottled wines, sparkling wine, premium bottled soft drinks

Vodka: Grey Goose & Belvedere

Gin: Hendricks & Tanqueray 10

Whiskey: Chivas 12 yo & Jack Daniels

Rum: Havana Gold, Captain Morgan's Spiced & Captain Morgan's Dark

Tequila: Jose Cuervo Gold

Brandy: Hennessy

Martini, Malibu, Disaronno

€60 PER PERSON

ADD TWO ADDITIONAL HOURS OF YOUR CHOSEN DRINKS PACKAGE TO
COVER ARRIVAL DRINKS, AND A DRINKS RECEPTION BETWEEN YOUR
CEREMONY AND YOUR DINNER FOR THE FOLLOWING PRICING:

PREMIUM DRINKS PACKAGE

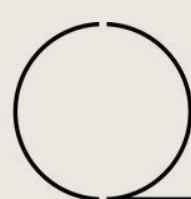
With 2 additional hours of consumption

€60 PER PERSON

ELITE DRINKS PACKAGE

With 2 additional hours of consumption

€80 PER PERSON





Red Rum Mobile Bar

ADD A LUXURIOUS TALKING POINT TO YOUR EVENT BY HIRING RED RUM, OUR MULTI-PURPOSE AND EXCLUSIVE RENNOVATED MODERN BAR. DESIGNED TO BE A LAVISH AND UNIQUE EXPERIENCE FOR YOUR EVENT.

PIMP YOUR PROSECCO OR LET THE EVENING BE-GIN! OUR SPECIALITY BARS ARE EQUIPPED WITH A RANGE OF FRUITS AND JUICES OR TONICS ALLOWING A COMPLETELY CUSTOMISABLE EXPERIENCE YOUR GUESTS WILL LOVE!

HIRE FEE TO SERVE YOUR DRINKS PACKAGE FROM RED RUM: €400

ADDITIONAL PACKAGES:

PROSECCO WALL

Up to 50 Glasses: €300
Up to 75 Glasses: €450
Up to 100 Glasses: €600

CHAMPAGNE WALL

Up to 50 Glasses: €800
Up to 75 Glasses: €1200
Up to 100 Glasses: €1600

GIN PREMIUM

Impress with well known branded gins, inclusive of a variety of fruits and tonics and beautifully oresented for an eye catching addition to your event

Per Person, per hour: €25

COCKTAILS

Choose 4 from the following;
Gin & Premium tonic, Hugo, Mojito, Aperol Spritz, Negroni, Dry Martini, Pina Colada, Margarita, Old Fashioned, Brandy Sour, Long Island Ice Tea

Per Person, Per Hour: €25

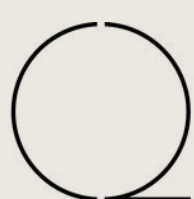




Florals

COMPLIMENT YOUR OUTFIT AND YOUR CHOSEN COLOUR SCHEME BY INCORPORATING A SELECTION OF BEAUTIFUL FRESH FLOWERS. TAILOR MADE AND LOVINGLY HAND CRAFTED OUR FLORIST IS READY TO DESIGN YOUR DREAM ARRANGEMENTS

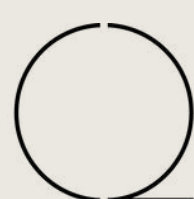
Flower Type	Bridal Bouquet	Bridesmaid Bouquet	Buttonhole	Wrist Corsage
Rose	€95	€60	€10	€15
Gypsophelia	€70	€40	€8	€12
Gerbera	€60	€35	€8	€12
Lillium Lily	€95	€60	€8	-
Calla Lily	€100	€50	€10	€20
Luxury Mixed Bouquet	€140	€90	-	-





Florals – Continued

Item	Small	Medium	Large
Ceremony Table Display	€70	€85	€110
Centerpieces	€70	€85	€110
Thank You Bouquet	€50	€60	€70
Basket Of Petals	€25	€35	€50



Cakes

ITS TRADITION TO CUT THE WEDDING CAKE ON YOUR SPECIAL DAY. FROM SIMPLE AND ELEGANT TO BOLD AND DARING AND IN A RANGE OF DELICIOUS FLAVOURS, WE HAVE YOUR CAKE NEEDS COVERED!

Working alongside an amazing Patisserie Team, we can offer classical cakes using royal icing, soft buttercream icing or naked style cakes for the below prices;

One Tier:	€120
Two Tiers:	€195
Three Tiers:	€260

We can also create bespoke designs from images that you send, or using your designs in mind and bringing them to reality. Bespoke cakes will be priced up in request.

FLAVOURS

For the sponge:

- Vanilla Sponge
- Chocolate Sponge
- Red Velvet
- Light Fruit Cake

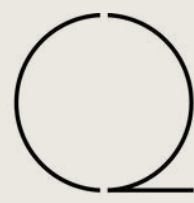
For the Filling

- Vanilla Buttercream with Lemon
- Vanilla Buttercream with Jam
- Chocolate Praline Cream
- White Chocolate
- Caramel Filling
- Ferrero Rocher

For the Filling

- Mocha Cream
- Cherry or Raspberry Filling
- Cream Cheese
- Rum & Coconut
- Bueno





Photography & Cinematography

CAPTURE THE MAGIC AND RE-LIVE THE BEAUTY OF YOUR DAY OVER AND OVER FOR YEARS TO COME

2 HOUR BASIC PHOTOGRAPHY PACKAGE

€430

Including the ceremony, group photos and a mini couple's shoot at the venue. All photos are edited and given on an online personalised gallery to share with friends and relatives.

HALF DAY PHOTOGRAPHY PACKAGE

€870

4hrs including bridal preparations, ceremony, group photos, mini couple's shoot and cake cutting. All photos are edited and given on USB and also on an online personalised gallery to share with friends and relatives.

HALF DAY PHOTOGRAPHY & VIDEOGRAPHY PACKAGE

€1800

4hrs including bridal preparations, ceremony, group photos, mini couple's shoot and cake cutting. All photos are edited and given on USB and also on an online personalised gallery to share with friends and relatives which also includes the highlights trailer and documentary video.





Photography & Cinematography

FULL DAY PHOTOGRAPHY PACKAGE €1300

7hrs including preparations, ceremony, group photos, location shoot, cake cutting, speeches and first dance. All photos are edited and given on USB and also on an online personalised gallery to share with friends and relatives.

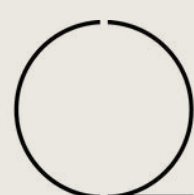
FULL DAY PHOTOGRAPHY & VIDEOGRAPHY PACKAGE €2300

7hrs including preparations, ceremony, group photos, location shoot, cake cutting, speeches and first dance. All photos are edited and given on USB and also on an online personalised gallery to share with friends and relatives which also includes the highlights trailer and documentary video.

EXTRA HOUR: €140

DRONE: €320

Kindly note that whilst we are flexible with suppliers, we insist that photography and videography is booked via the hotel. We have three amazing teams that we work alongside for you to select from, and will send you examples of their work upon request.

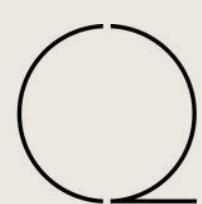




Wedding Stationery

BESPOKE SIGNS, SEATING PLANS,
TABLE NUMBERS AND MORE, HAND-
CRAFTED IN YOUR THEME BY
RICHIE ROO DESIGNS

A2 Personalised Signs	€50
Seating Plans	€58
Placecards	€1
Table Names or Numbers	€5
Acrylic Signs	€60
Acrylic Seating Plans	€110
Medium Mirror Seating Plan	€180
Large Mirror Seating Plan	€240
Easel or Stand Hire	€15
Delivery & Set-Up for all items	€7
 Cute Package:	€110
2x A2 Signs of your choice and either a handmade 15x30 plaque or an A4 sign	
 Beautiful Package:	€150
2x A2 Signs of your choice, 4x Table Numbers & 30x Placecards	
 Stunning Package:	€220
2x A2 signs of your choice, 5x Table Numbers, 40x Placecards and either 30x A5 order of the days, a wooden plaque or another A2 sign	
 OMG Package:	€440
An amazing huge mirror seating plan, 2x A2 signs of your choice, 6x Table Numbers and 50x Placecards	

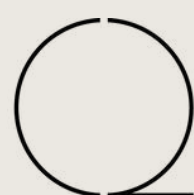




Entertainment

ACCOMPANY YOUR AISLE WALK WITH THE SMOOTH SOUND OF THE SAXOPHONE, OR DANCE UNDER THE STARS WITH OUR RESIDENT DJ. LET US KNOW HOW YOU AND YOUR GUESTS WOULD LIKE TO BE ENTERTAINED ON YOUR SPECIAL DAY

DJ - From Dinner until 23:30 (Monday- Thursday)	€550
DJ - From Dinner until 23:30 (Friday - Sunday)	€650
Traditional Cypriot Dance Show	€450
Live Saxophonist - One Hour	€395
Live Saxophonist 2 Hours	€495
Additional Fee for Saturday & Sunday	€120
Wedding Singer - 10 Songs, (waiting, three chosen ceremony songs & during photos)	€275
1 Hour Entertainment	€375
Scottish Piper	€350
Ceremony Harpist	€575
Dove Release	€120
Caricature Artist - 2 Hours	€300
Singing Waiters: One Waiter	€220
Singing Waiters: Two Waiters	€440
Signing Waiters: Three Waiters	€660
Travelling Fee (applies to all bookings)	€120





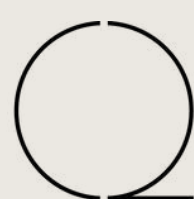
Decor

HERE AT THE CAVO ZOE, WE ARE PASSIONATE ABOUT TAILORING YOUR WEDDING TO YOUR OWN PERSONAL REQUIREMENTS, AND THERE IS NO BETTER WAY TO DISPLAY YOUR PERSONALITY THAN THROUGH THE DECOR THAT YOU SELECT.

WORKING ALONGSIDE OUR TALENTED FLORIST WHO CAN PROVIDE CREATIVE AND TASTEFUL FRESH FLORAL DISPLAYS WITH A HUGE VARIETY OF FLORALS AND FOLIAGE IN ADDITION TO ELEGANT CANDLES, VASES, STANDS ARCHES AND SO MUCH MORE.

IF FRESH FLOWERS AREN'T YOUR STYLE, THEN WE ALSO WORK ALONGSIDE THE ISLANDS LEADING DECOR COMPANIES TO SCULPT YOUR CENTERPIECES, DESIGN YOUR AISLE RUNNERS AND PROVIDE UNLIMITED OPTIONS OF CHAIR AND TABLE DECOR.

PLEASE ENQUIRE FOR ALL OF OUR DECOR OPTIONS



Fireworks

ADD A MAGIC SPARKLE TO YOUR DAY WITH AN EXPLOSIVE CRESCENDO! OUR AERIAL DISPLAYS ARE AN AMAZING SHOW STOPPER. OUR STAGE FOUNTAINS WILL ALSO ADD THE WOW-FACTOR WHEN ACCOMPANYING YOUR FIRST DANCE.

6X STAGE FOUNTAIN FIREWORKS €350

Ground fireworks fired alongside your first dance or other highlight to your day. 6x Stage Fountains for 25-30 seconds

4X FOUNTAIN MACHINES €450

Ground Fireworks controlled remotely. Unlimited duration during your first dance.

EMERALD DISPLAY €1090

A manually fired aerial display lasting 2.5 minutes

PEARL DISPLAY €1300

A manually fired aerial display lasting 3 - 3.5 minutes

RUBY DISPLAY €1680

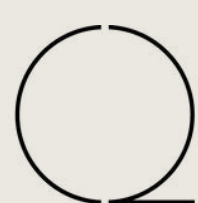
An electronically and very explosive aerial display lasting 2 minutes

DIAMOND DISPLAY €2100

An electronically fired huge display lasting 3 minutes

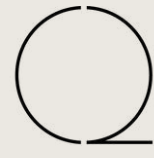
GOLD DISPLAY €4320

An electronically fired enormous explosive display lasting 4-5 minutes



Transportation

IMAGINE STEPPING OFF THE PLANE AND HAVING A LIMOUSINE WAITING FOR YOU. PERHAPS YOU'D LIKE A VINTAGE CAR TO ESCORT YOU TO THE CEREMONY OR FOR YOUR LOCATION PHOTOGRAPHS. MAYBE YOU'D LIKE TO ADD A FUN FILLED CHAMPAGNE TOUR INTO YOUR DAYS PLANS... WE HAVE ALL THE OPTIONS YOU WILL NEED.



ARRIVE IN STYLE

€495

Porsche or Chrysler Limousine collection from Larnaca airport for up to 10 passengers

VINTAGE CAR

€200

One hour journey in a beautiful vintage car with a bottle of bubbly

WEDDING BUS

Surprise your guests with a trip around resort on an open top bus with music playing and champagne or beer served

1 Hour Trip - 1 glass of champagne for up to 30 persons

€285

1.5 Hour Trip - 3 glasses of champagne for up to 30 persons

€340

Open Bar is available upon request

Please enquire for all options for trips above 30 persons



Wedding Favours

AN AMAZING NEW CONCEPT, AND HANDCRAFTED IN MILAN WITH PREMIUM SPIRITS, NIO COCKTAILS ARE READY MADE COCKTAILS IN A SLEEVE. SIMPLY TEAR OPEN THE BOX AND POUR OVER ICE FOR THE MOST DELICIOUS RICH COCKTAIL TASTE, WHICH WILL LEAVE EVERYONE MESMERISED.

SELECT FROM THE BELOW CHOICES

- Cosmopolitan
- Daquiri
- Negroni
- Gin Proved
- Margarita
- White Lady
- Vodka Sour
- Gin Sour
- Whiskey Sour
- Old Fashioned
- Mai Tai
- Disaronno Sour
- Strawberry Margarita
- Manhattan

€10 EACH





Hair & Make-Up

BE PAMPERED AND COMPLETE YOUR OUTFIT WITH YOUR PERFECT HAIRSTYLE AND GORGEOUS MAKE-UP. OUR HAIR AND MAKE-UP STYLISTS ARE EXPERTS IN THEIR FIELD AND ARE READY TO TRANSFORM YOU INTO THE BRIDE TO BE!

HAIR

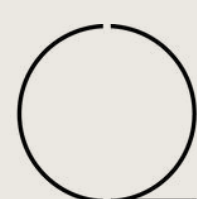
Bridal Hair	€98
Bridesmaid Hair	€60
Guest Hair Styling	€60
Blowdry	€32

MAKE-UP

Bridal Make-Up	€70
Bridesmaid Make-up	€65
Guests Make-Up	€65

HAIR & MAKE-UP

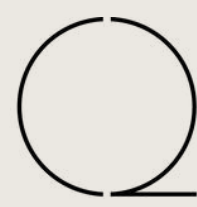
Bridal Hair & Make-Up	€168
Bridesmaid Hair & Make-Up	€125



Terms & Conditions

- To secure your date within our calendar, a non-refundable deposit of €600 is required. dates can only be held for one week without deposit
- Select "Extras" within our brochure require deposits to be paid to be booked, of which we will advise you on a case by case basis. These deposits are non-refundable as they are used to book the date with the supplier
- Upon arrival at the the hotel, a meeting will be arranged with the Events Manager to recheck and finalise all details of the event.
- No wines, spirits, food or beverage may be bought into the hotel grounds and premises of the hotel for consumption at the event
- The hotel is not obliged to refund any lost all-inclusive meals
- Buffets can be served for the minimum of 40 guests. For parties less than 40 the minimum charge for 40 persons will apply. Our Gala Menus are available for parties less than 40 only
- Music at the Events Venue is limited to the following hours (volume level must be reasonable as dictated by the law, and it remains under the hotels control at all times) Amani Venue: 23:30
- The hotel reserves the right to relocate any event to accommodate final numbers, any refurbishment or maintenance requirements, or weather conditions.
- In the case that the event is over 30 guests, we do not have the indoor capacity to relocate in case of bad weather. This is the clients responsibility to take.
- Hotel Staff can provide limited assistance in decorating the venue, which will be limited to such things such as putting name cards on the tables. Additional venue decorations should be carried out by a designated person or organisation, and the hotel reserves the right to charge an additional fee if the hotel staff are required to assist.
- The hotel reserves the right to judge acceptable levels of noise or behaviour of the event guests, representatives or suppliers contracted by the client. The client must ensure compliance with the hotel's directions regarding noise and behaviour.
- Wedding Couples are entitled to a complimentary stay on the night of their wedding. Check in is at 2pm and checkout is at 12pm. Please ensure that you take this into consideration as we cannot guarantee an early or late check in or check out.
- Wedding couples are welcome to source their own suppliers if they prefer, with the exception of entertainment, venue lighting and photography/ videography, which must all be booked via the hotels recommended suppliers, and examples of their work and contact information can be provided upon request.





How to Book

STEP 1

Contact us by email, social media or telephone, we here to help!

STEP 2

Discuss your preferred dates with your dedicated Event Manager to confirm availability, or access this at any time on www.bookyourweddingday.com

STEP 3

Provide a list of your requirements and an estimated number of guests for a tailor made quotation to your needs. This can of course be adjusted at any time in the build up to your special day.

STEP 4

Complete the booking form that we send with your personal details and we will make the booking directly with the municipality or the Church. Upon confirmation a €600 deposit is required in order to secure your date within our calendar. Bookings can be made instantly via www.bookyourweddingday.com

STEP 5

Relax and enjoy the build up! This is a once in a lifetime experience. We are here to assist you every step of the way and on the day itself.

EMAIL: EVENTS@CAVOZOE.COM

TEL: 00357 23730500

