



THE WEDDING
INVENTORY



CAVO MARIS
BEACH HOTEL

Simply Heavenly



Getting married is one of the most important events in your life.

Cyprus is among the most popular destinations that people dream of making their Wedding.

At Cavo Maris Beach Hotel, we fully understand that expectations for such an event are very high. That is why we have created our Wedding Gazebo, the perfect setting for you to say those special words and to make your wedding unforgettable and *Simply Heavenly...*

Our Gazebo is set surrounded by our landscaped gardens, with breath taking views of our crystal clear blue sea and Mediterranean horizon.

Knowing very well how stressful it is to organize such an occasion, we are here to perfectly organize everything for you, to the slightest detail and to your ultimate satisfaction. To assist in making your plans and preparations we have prepared in the following pages our Inventory of the things you may wish to consider.

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Wedding Package For Residents

Free Offer for All Wedding Couples staying at Cavo Maris Beach irrespective of whether the ceremony and reception are held in the hotel

- Free Room upgrade guaranteed.
- A bottle of Local Sparkling Wine in room on arrival.
- Fruit basket in room on arrival.

For Wedding Couples staying at the Cavo Maris Beach and holding their Ceremony in the Hotel the following package costs € 300.00

- The services of our personal in-house Wedding Co-ordinator
- A Wedding Reception, including the Wedding March and appropriate Wedding day music (Your preferred music suggestions are welcomed)
 - A single-tier wedding cake
 - A bottle of sparkling wine
- The Wedding Ceremony can take place in our outdoor Wedding Gazebo & Garden area (officially approved by the Municipality) or in one of our Meeting Suites.
- If you are planning your wedding function at the hotel, we will decorate the head table complimentary
 - Surprise gift with our compliments
 - Free A La Carte breakfast in your room the morning after the wedding
 - Couple's first massage is Free
 - 10% discount in the Ocean Spa on massages & treatments (excluding the hair salon)
- Invitation for a Free Candlelight Dinner for 2 in our A la Carte Agro Restaurant with a bottle of local wine.

Please note importantly that the charge for the above Package is fixed and applicable for 2019

For Accommodation Offers for Wedding Parties and bookings made directly with Cavo Maris Beach Hotel

Please contact our Reservations department for more information on cavorese@cytanet.com.cy



Wedding Package for Non Residents

For Wedding Couples not staying at Cavo Maris Beach and wishing to use the facilities of our Wedding Gazebo and Garden area for their Wedding, there is a charge of € 375.00 for this facility, subject to availability
(This includes the facilities of a decorated Wedding Gazebo and provision of Music).

Please note importantly the charges for the above Packages (and extras below) are fixed and applicable for 2019

Extras – Available on Request:

- Extra Sparkling Wine @ € 15.00 {local} or Champagne from € 65.00 {Imported}
 - Drinks and Wines accordingly to the Wine & Drinks Menu
 - Canapés (please ask to see our wide menu selection prices)
 - 2-tier Wedding Cake from € 90.00
- Flowers (depending on specific requirements) – see separate information sheet.
 - A variety of Special menus appropriate for Weddings
 - Wedding Taxi Service (depending on specific requirements)
 - Photography & Video Services
 - Entertainment and Special Lighting Effects

Information provided by any “external” service provider. No responsibility in case of changes.



Wedding Decoration Packages

All decoration packages include:

- White linen
- White chair covers
- White table napkins
- Centre piece
- Table runner with additional small details

We offer a choice of three themes as follows

Blue Sea Theme



- Blue runner
- Glass bowl with sand and candles (centre piece)
- Starfish and shells
- Coral

Mediterranean Theme

- Beige runner or Beige table cloth
- Woven chairs (optional)
- Olive branches
- Rosemary details of place setting
- Glass bowl with lemons (centre piece)
- Glass jars with olives



Ivory Theme



- Ivory runner
- White/Ivory lanterns
- Glass bowls with candles
- Pearly centrepiece on head table



Optional Extras

Glass bowl with flower heads (gerberas) on request:

Glass bowl with candle on request:

Balloons (set of 3 helium balloons with weight)

Large lanterns

Small lanterns

Linen favour bags with sugar coated almonds

DJ Services – information on request

Flower arrangements - information on request

Photo packages - information on request

Wedding Cake Options

Based on decoration package themes and available as a single tier cake, a 2-tier cake or a multiple tier cake made from cupcakes and with your choice of filling

Blue Sea Theme: Blue icing with white ribbon and white icing with blue ribbon – shells and starfish

Mediterranean Theme: White icing with beige ribbon

Ivory Theme: White icing with ivory ribbons and sparkles

Wedding Cake Fillings

Vanilla sponge with fruits and cream

Chocolate sponge with cream

Red Velvet

Civil Marriage Information

(Information applicable for 2019)

Documentation required by Paralimni Municipality for a Civil Marriage at Paralimni Town Hall* or in authorised wedding venues

The parties should be in the position to present legal documents as follows (importantly applying to British Nationality Passport Holders, as there is a different procedure for Irish Nationality):-

- Copies of Birth Certificates (should be the long version of the birth certificate)
- Passports (and copies of the information pages of both parties passports)
- Solicitors Statutory Declaration / Affidavit (as per British Law Act 1835) for each person which is dated, stamped and signed, stating that the individual is free to marry (this certificate is valid for 3 months from the date of issue unless indicated otherwise).
- In the case of foreigners who have been living in Cyprus for more than a year, a certificate from the Ministry of Interior is needed. Its date of issue must not be more than two months.
- Original Decree Absolute in the case where an individual is divorced.
- Death certificate of their late partner in the case of widowhood.
- Name change documents – deed poll if any
- Copies of passports of two adult witnesses (above the age of 18)
- If either party of the intended marriage, not being a widower or widow, is under 18 years of age the written consent of the father, or (if he is deceased or incapable of consenting), of the mother, or the lawful guardian of such party, must be produced to the Marriage Officer.

All documents must be translated into either Greek or English.

It must be stressed that the names used for the wedding certificate are taken from the passports.

The marriage ceremony is very simple and lasts around 10-15 minutes at the end of which the couple are given one original Certificate of Marriage signed by them, the witnessed and the marriage officer.

Fees for Special Marriage Licence*:

- € 281.92 payable to the Town Hall in cash on the day when the Special Marriage Licence Application is made.
- Additional € 170.86 if couple wish to get married at the Hotel in which they are staying (providing it has been approved by Municipality). Total charge of € 452.78.
- Certified True Copy of the original marriage certificate € 13.67.

Contact Details

Irene or Maria (Wedding Registry Office), Paralimni Municipality, Antoni Papadopoulou 6, PO Box 33033, 5310 Paralimni Cyprus. Tel: (00357) 23-744268. Fax: (00357) 23-744267. Email: marriage@paralimni.org.cy

** Information as received from Municipality. No responsibility held in case of changes.*

** These fees are set by the government and as such are subject to changes by the government.*



**For all Honeymooners staying at
Cavo Maris Beach Hotel**

With our compliments in your room on arrival:

- Free Room upgrade (subject to availability)
- A bottle of Local Sparkling Wine in room on arrival
 - Fruit basket in room on arrival



Dining Options

Buffets

Canapés

Gala Dinners

BUFFET MENUS

Mediterranean Menu

Cold Display

1. Smoked Hiomeri, Smoked Lountza and seasonal fruits
2. Smoked Salmon

Refreshing Salads

1. Traditional Cyprus village salad
2. Rocket salad with sundried tomatoes, dried fruits, Kefalotiri cheese and croutons
3. Beetroot salad with fresh coriander, garlic and mustard seeds
4. Tomato with crumbled feta cheese and basil oil
5. Roasted vegetables with olive oil and fresh herbs

Side Dips

1. Taramosalata
2. Tzatziki
3. Tahini

Dressings

1. Thousand Island dressing
2. French dressing
3. Lemon and olive oil dressing

Hot Dishes

1. Chicken "souvlaki" style served with Honey mustard dressing
2. Pork marinated in red wine and dry coriander
3. Slow cooked Lamb 'Tavas' served with vegetables and cumin
4. Grilled sword fish fillets with "ladolemono" (olive oil and lemon) dressing
5. Penne Pomodoro drizzled with basil oil and grated parmesan cheese (live cooking)
6. Oven baked Moussaka with vegetables, Pork mincemeat and béchamel
7. Mashed and herbed sweet potato with fresh coriander
8. Lebanese Cous cous pilaf with rose water and fresh herbs
9. Steamed seasonal buttered vegetables served with basil oil

Dessert Selection

1. Anarokrema with crumbled baklava filo and cinnamon
2. Baked Semolina cake "kalo prama"
3. Lebanese cream flavored with Mastic "Mahalepi" with crumbled pistachio nuts
4. Chocolate Mousse in Verrines with forest fruit
5. Fresh seasonal fruits

Minimum 20 persons and Maximum 50 persons

B.B.Q menu

Cold Display

1. Assorted Cold Cuts (Meats and Cheese)

Refreshing Salads

1. Chicken Caesar salad with crispy pancetta, garlic croutons and grated parmesan cheese
2. Village salad with feta cheese
3. Wild Rucola salad with sundried tomatoes and goats cheese
4. Avocado and Shrimp salad served with cocktail sauce
5. Waldorf salad served with green apples, roasted walnuts and light yogurt dressing
6. New potatoes drizzled with light mayonnaise and lime juice
7. Golden creamy Russian coleslaw salad
8. Greek strained Yogurt

Dressings

1. Thousand island dressing
2. Coriander dressing
3. Balsamic vinegar and virgin olive oil
4. Honey mustard dressing

Hot dishes

1. "Archontiko" (country style) chicken marinated with yoghurt and pepper
2. Pork belly with BBQ Sauce Carvery
3. Beef fillets with Jack Daniels Whisky Sauce
4. Grilled Salmon kebabs in creamy fennel ragout
5. Grilled corn on the cob
6. Linguine pasta with medley of forest mushrooms sauce
7. Crispy fried Cajun potato wedges
8. Wild rice with vegetables
9. Grilled vegetables with balsamic vinegar
10. Tomato sprinkled with grated Halloumi cheese

Dips and Sauce

1. Sour cream
2. BBQ sauce
3. Jack Daniels sauce

Desserts Selection

1. Italian Panna Cotta served with forest fruits
2. Mini tartlets filled with patisserie cream and strawberries
3. American Cheesecake with raspberry Coulis
4. Apple Crumble pie flavored with cinnamon
5. Mosaiko – Doukissa (chocolate with biscuits)
6. Selection of fresh fruits

Minimum 20 persons and Maximum 50 persons

Gourmet Buffet

Cold display

1. Premium Smoked fish platter
2. Maki and California rolls served with Japanese accompaniments

Refreshing salad

1. Greek salad with crumbled feta cheese
2. Mix seasonal seafood salad
3. Tricolor salad served with basil oil
4. Prawn salad with green leaves and fresh carrot
5. Grilled marinated vegetables
6. Fattoush salad with crispy pitta bread
7. Tabbouleh Salad with parsley and Sumac
8. Caesar salad with chicken, crispy bacon, croutons and parmesan flakes

Dressings

1. Mustard dressing
2. Balsamic Vinaigrette
3. Caesar dressing

Hot dishes

1. Lamb leg served with Commandaria and sage sauce
2. Stuffed turkey breast with spinach and feta cheese
3. Beef fillet flambé with creamy Diana sauce
4. Linguine pasta served with prawns and mussels enhanced with ouzo
5. Sea bass fillet with pesto dill sauce
6. Spinach ravioli on creamy basil oil
7. Fried Rice with eggs and bell peppers
8. Wasabi mashed potatoes
9. Steamed seasonal buttered vegetables

Dessert Selection

1. Orange bavarois
2. Tiramisu
3. Mini chocolate brownies
4. Strawberry mousse
5. Selection of fresh fruits

Cheese Board

Selection of local and famous European cheeses

Minimum 20 persons and Maximum 50 persons

COLD CANAPES

- Mexican Tortilla wrap with cream cheese and chicken
- Smoked ham with melon
- Vol-au-vent filled with feta cheese mousse and sundried tomatoes
- Mini Tartlets with avocado mousse and baby shrimps
- Smoked salmon roll with cream cheese and chopped dill
- Turkey with cranberry sauce

HOT CANAPES

- Glazed chicken Teriyaki skewers
- Chicken satay with peanut sauce
- Chicken tandoori with sour cream sauce
- Crispy breaded prawns served with sweet chili sauce
- Traditional “Keftedes” (meatballs) with tzatziki dip
- Sausages wrapped in bacon
- Pork souvlaki with lemon wedges
- Grilled halloumi in pitta bread
- Vegetable samosas with tahini yogurt sauce
- Mini fried falafel with coriander sauce
- Vegetable spring rolls with sweet and sour sauce

INTERNATIONAL SWEETS

- Chocolate profiteroles
- Fruit tartlets
- Lemon tart with meringue
- Mini raspberry Cheesecake
- Mini strawberry Pana Cotta
- Mini Tiramisu

(Guideline when ordering: 5-6 pieces per person – minimum 20 pieces per type of canapé)

GALA DINNER 1

Soup

Creamy carrot velouté soup flavored with ginger and served with herb croutons

Entrée

Seafood trilogy

Smoked salmon Rosset, crispy seafood beignet and salmon sushi served with glazed teriyaki sauce, avocado and crispy salad leaves

Sorbet

Lemon and ginger Sorbet with fresh mint

Main course

Chicken breast stuffed with baby spinach leaves and feta cheese, served with seasonal buttered vegetables, potato purée and creamy pesto basil sauce

Or

Broiled herb Salmon fillet on asparagus ragout served with seasonal buttered vegetables and Champagne sauce

Or

Marinated Pork fillet slow cooked with Sous Vide method on apple calvados comfit, garden seasonal vegetables, mashed herb potatoes and served with Commandaria sage sauce

Dessert

Warm apple pie served with toffee caramel sauce and vanilla ice cream

Petit four

Coffee and petit four bites

Maximum 20 persons

(Includes service charge and all taxes- Children aged between 2-12 years will be charged half price)

GALA DINNER 2

Soup

Smoked mushroom soup served with truffle oil

Entrée

Prosciutto filled with cream cheese, unsalted fresh Anari, dry fig, roasted nuts and herbs drizzled with glazed carob and basil oil

Main course

Slow cooked Carganolli Risotto with fennel and vegetables served with medley of seafood in a creamy Pomodoro sauce and parmesan cheese, enriched with ouzo liquor and drizzled with basil oil

Or

Pork fillet stuffed with Halloumi, mint and sauté sundried tomatoes with sage sauce, served with pumpkin purée and fritter herb baby potatoes, seasonal vegetables and red wine thyme sauce

Or

Angus Beef tenderloin fillet sauté with mushroom ragout, potatoes emulsion, seasonal buttered vegetables and served with a light spicy pepper sauce.

Dessert

Lemon meringue tart

Petit four

Coffee and petit four bites

Maximum 20 persons



Beverage Options

- Sparkling wine (toast)
- Selection of wines
- French Champagne
- Italian Prosecco
- Local beer
- Local draft beer
- Local sprits
- Imported spirits
- Extra mixer for spirits
- Jugs of juice
- Soft drink
- Imported Mineral Water (1 Liter)
- Perrier sparkling mineral water (33cl)

You can also choose from our Wine List and Drinks Menu



CAVO MARIS
BEACH HOTEL

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