

# Minthis Hills



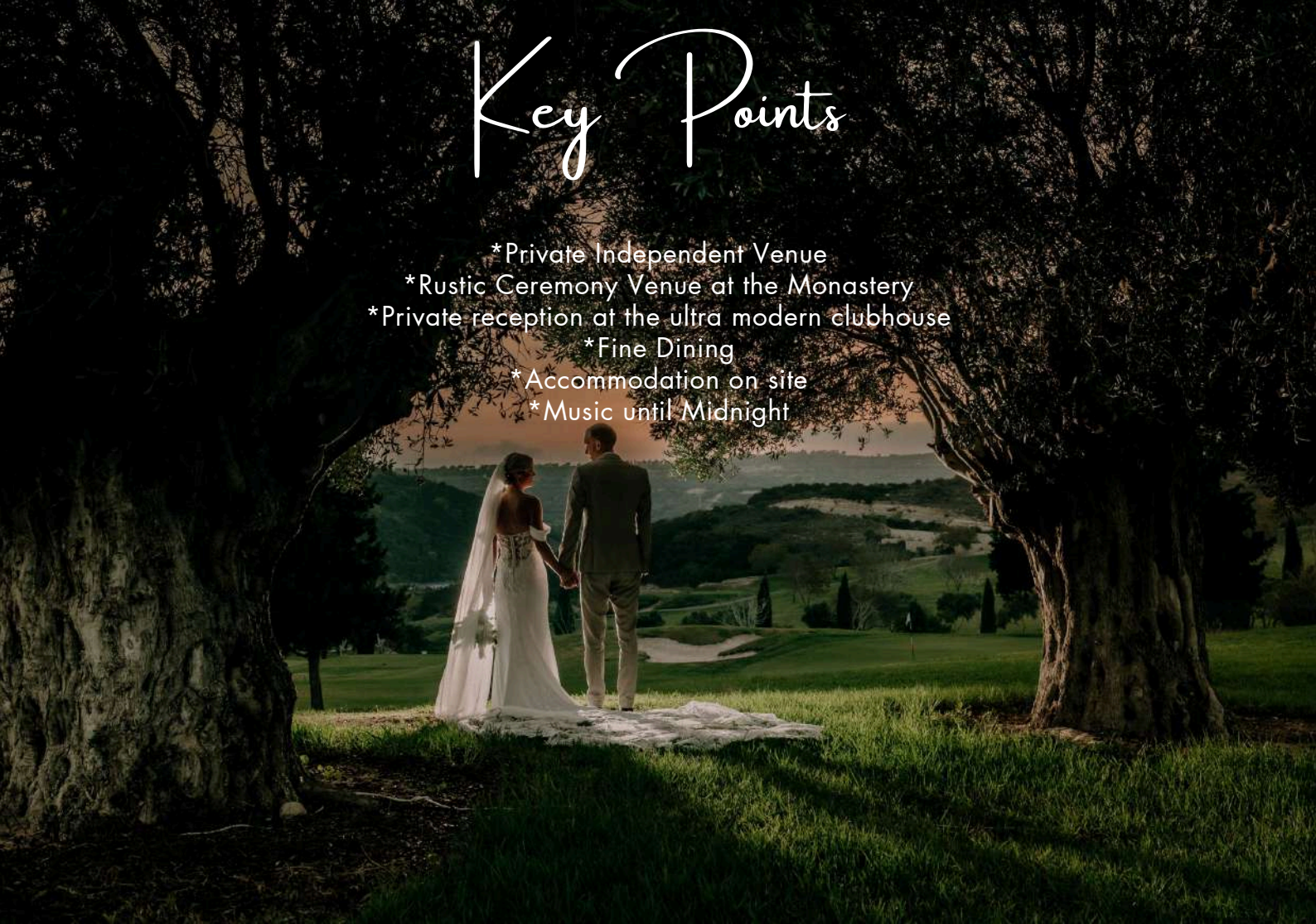
Minthis is a stunning golf resort completed to the highest luxury standards. Both Civil and Religious Wedding Ceremonies are possible at Minthis Resort.

Offering a WOW contrast between the traditional and the modern, Minthis is a venue that will impress everybody at your wedding.

Ceremonies are performed in the afternoon at the rustic courtyard of the twelfth century monastery. Following your wedding ceremony you can enjoy refreshing cocktails at the lawns before you are taken for your private dinner and party in the modern Clubhouse.

# Key Points

- \* Private Independent Venue
- \* Rustic Ceremony Venue at the Monastery
- \* Private reception at the ultra modern clubhouse
  - \* Fine Dining
  - \* Accommodation on site
  - \* Music until Midnight



# The Wedding Package

## The Wedding Ceremony

- Your private wedding ceremony takes place either at 12th Century Monastery for a religious ceremony or the well-kept lawns of the luxury clubhouse for your civil ceremony;
- All venue hire and set up fees included;
- Chiavari guest chairs;
- A ceremony table;
- Lanterns for the aisle;
- Sound system for playing your wedding ceremony music.

## Your Personal Wedding Planner

- Booking of your wedding date and time with the venue and the Marriage Officer of the local Town Hall or the Church Office as applicable;
- Full Arrangements and administration of the special marriage license from the town hall or church as applicable;
- Full written confirmation of the Venue, the Wedding Date, your Ceremony time and the Wedding Package;
- Full assistance throughout the planning period, including paperwork and legalities;
- Personal Wedding Planner throughout your wedding planning period guiding you through all of the options in choosing your flowers, decorations, wedding cake, assisting with ideas to create your perfect wedding day and all other services included in your wedding package;
- Arrange all appointments necessary;
- Full coordination of wedding reception, including full liaison with the hotel, providing the options for the dinner, drinks, seating arrangements etc.

## Transport

- Bride: Decorated 4 seater White Mercedes to the venue;
- Guests: Transport for up to 40 people including waiting at the Monastery and a return at the end of the night.

## Wedding Flowers

- Bride: Deluxe bouquet for the bride;
- Groom: Rose boutonhole for the groom;
- Best Man: Rose boutonhole for the best man;
- Boutonholes for the two fathers;
- Corsages for the two mothers;
- Deluxe posies for two bridesmaids.

## Wedding Photography

### Your photography shooting includes:-

Your photography package includes:-

- Pre-wedding ceremony photo session of the Groom, the Best Man, and the Grooms family;
- Arrival at the Ceremony venue of the Groom and guests;
- Pre-wedding ceremony photo session of the Bride and Bridal party;
- Arrival at the Ceremony venue of the Bride and the Bridal party;
- Throughout the Wedding Ceremony capturing those special moments ..... when you say your vows, exchanging of the rings and the signing of the Marriage Certificate;
- Family, friends and group photos after the wedding ceremony;
- Bride & Grooms photo shooting around the grounds of the venues beautiful gardens;
- Drinks reception, the entrance and the cake cutting;
- Speeches, First Dance & a bit of Party;
- USB containing all photographs taken on the day of the wedding, in high resolution and with the full copyrights of the photographer.

*Finishing Touches of the Bride Getting Ready can be added at a supplement*

### Wedding Cake:

- A beautiful two-tier design wedding cake decorated to your request;
- During the detailed planning process we will send to you options from our galleries to give you some ideas.

### Wedding Hair:

- For the bride, professional hair done on the day of the wedding without trials;
- Your hair on the day and also the trials will take place in the comfort of your accommodation.

*Trials for hair can be added at a supplement, along with bridal make-up.*

# The Wedding Package

## Wedding Reception Venue:

- Private dinner reception venue at the luxury modern clubhouse;
- Wedding reception venue set up which includes white linen for the tables and guest chiavari chairs and the hire fees of the hotel;

## Wedding Reception Dinner:

Exclusive reception dinner for 40 people for Buffet Option 1 (note other menus are available at a supplement);

More guests can be added if required or reduced if necessary

## Wedding Reception Decorations:

Decoration of wedding reception including table centre pieces such as:-

- Sets of 3 Cylinder Vases & Floating Candles with either greenery around, flower rings or small bottles of flowers
- Martini Glasses with flowers on a mirror plate complimented with tea lights
- Jam Jars with flowers on a mirror plate or wooden block & tea lights;
- Sets of 3 Cylinder Vases with Floating Roses & tealights set on a mirror plate;
- Birdcages with flowers on a mirror plate or with a candle and flower ring;
- Lantern with a candle, a small bottle with flowers and tea lights placed on a wooden block;
- Silver or Rose Gold Candelabras.

*Upgrade Options are available from our brochure*

## Entertainment:

Your own private DJ for the wedding reception to entertain you and your guest whilst you dance the night away;

- Play background music during dinner;
- Will announce the speeches which can be either before dinner or after dinner;
- Announce and play the first dance of the bride and groom;
- And will be with you for the rest of the party until the end of the night;

Our professional DJ's carry thousands of songs and you are welcome to make your own choices. The DJ will play the party music based around your choices and during the planning process you will be given a playlist to complete with your ideas.

## Personal Wedding Coordinator:

Your personal wedding planner will be with you all day making sure that everything works clockwise as you expect for your Cyprus Dream Wedding;

2025 Package Price - £9795

2026 Package Price - £9995

(plus Special Marriage License & Marriage Officers Fees - €632)

(plus Metropolis Fees for Monastery Courtyard - €200)

# Wedding Menu's

## Buffet Option 1

(minimum 40 pax)

### SALADS & APPETIZERS

- King Prawns With Spicy Mary Rose Sauce, Avocado Chunks And Crunchy Lettuce (U,E,B)
- Red Tuna Carpaccio With Avocado Cream, Candied Onions And Caper Berries (B,S)
- Green Baby Leaves, Truffled Pecorino, Semidried Tomatoes, Pomegranate And Pumpkin Seeds (D,S,N)
- Oven Baked Celeriac With Goat's Cheese Spheres, Beluga Lentils And Local Brittle (V,K,P,D,N)
- Smoked Fish Selection With Wasabi Mayonnaise, Tobiko And Wakame Salad (F,K,D,U,E)
- Chicory Salad With Blue Cheese, Wild Forest Berries And Caramelized Nuts (D,N)
- Moroccan Spiced Chicken Terrine, Selection Of Nuts And Seasonal Fruit Relish (D,E,N,P,S)
- Grilled Vegetable Antipasti With 'Epsima' Glaze And Wild Rocket (V)

### SELECTION OF DIPS

- Smoked Aubergine (K,V), Chickpea Hummus (K,V)
- Olive Tapenade (V), Tzatziki (D,V), Spicy Fetta Spread (D,V)

### SALAD STATION

- Cucumber, Cherry Tomato, Spring Onion, Shredded Carrots, Pickles,
- Quinoa, Sweetcorn, Croutons (G), Marinated Olives, Capers, Fresh Mixed Leaves, Cabbage, Wild Rocket, Baby Spinach

### CHOICE OF DRESSING

- Herb Vinaigrette (U,V), Honey Mustard Sauce (U,V)
- Cocktail Sauce (U,E), Olive Oil, Aged Balsamic Vinegar

### CARVERY STATION

- Whole Roasted Baby Chicken Marinated With Garlic And Herbs
- Lamb Leg Stuffed With Village Halloumi And Spinach (D,G)
- Apple Sauce (V), Horseradish Sauce (D,E,V), Mint Sauce (V)
- Selection Of Mustards And Condiments (U)

### HOT DISHES

- Chargrilled Angus Rib Eye Steaks And Wild Mushroom Jus Flamed With Port Wine (D,S)
- Braised Pork Belly With Soya And Maple, Smashed Sweet Potatoes And Resting Jus (Y,K,D)
- Oven Baked Salmon Fillet Marinated With Cajun Spices, Served With Exotic Salsa (F)
- 'Grantortellone' Stuffed With Porcini Mushroom And Creamy Black Truffle Sauce (D,V)
- Seafood Risotto With A Crustacean 'Ouzo' Sauce And Fennel Ragout (F,M,B,C,D)
- Roasted Baby Potatoes 'Persillade' With Matured Parmigiano Reggiano (D)
- Oven Baked Seasonal Vegetable Selection With Herbs From The Garden (V)
- Steamed Lemon Rice, Malaysian Spices And Toasted Almonds (N,V)

### DESSERTS

- Chocolate Tart, 'Black Forest' Twist With Sour Cherries Confit In Kirschwasser Liqueur (D,G,E,Y)
- Slow Cooked Silky Rice Pudding With Strawberry Gel, Marinated Berries And Strawberry Ganache (D)
- Duo Of Dark And White Chocolate Pana Cotta, Crunchy Cacao Crumble And Strawberry Coulis (D,G,N)
- Valrhona Caramelia Mousse, Hazelnut Praline, Moist Dark Chocolate Cake And Caramel Choux (D,G,E,N,Y)
- Gâteau Au Café With Espresso Ganache, Marzipan Sponge And Cacao Glaze (D,G,E,N)
- Tropical Cake With Coconut Dacquoise, Mango Mousse And Passion Fruit Jelly (D,G,E,N)
- Lotus Cheesecake With Speculoos Biscuit And Bisco Spread (D,G,E,N)
- Platter With Selection Of Local And Imported Fruits (V)

# Wedding Menu's

## Buffet Option 2

(minimum 40 pax)

### SALADS & APPETIZERS

Heirloom Tomato Variations, Italian Mozzarella, Basil Pesto And Balsamic Pearls (D,V,N)  
Tuna Tartare Layers, Avocado Cream, Cucumber And Beetroot, Passion Fruit Mayonnaise (F,D,U,E,K)  
Mix Quinoa 'Tabbouleh' With Chicory, Cranberries Candied Nuts And Power Seed Grissini (N,V,K,G,D)  
Sardinia Fregola Salad With Cherry Tomatoes, Baby Spinach And Ricotta Cheese (N,D,V)  
Thinly Sliced Marinated Angus Beef Tenderloin, Matured Parmigianino And Black Truffles (U,D)  
Smoked Duck Breast Salad With Pickled Red Cabbage, Candied Nuts And Forest Fruits (S,N)  
Caramelized Celeriac Slices, Buche De Chevre Spheres And Pomegranate 'Pico De Gallo' (N,D,V,K)  
Fine Selection Of Local And Imported Cold Cuts With Pickled Vegetables And Marinated Olives (G)  
Seared Sesame Tuna 'Tataki' And Wok Fried Vegetables With Asian Spices (F,Y,K)

### SELECTION OF DIPS

Smoked Aubergine (K,V), Chickpea Hummus (K,V)  
Olive Tapenade (V), Tzatziki (D,V), Spicy Fetta Spread (D,V)

### SALAD STATION

Cucumber, Cherry Tomato, Spring Onion, Shredded Carrots, Pickles,  
Quinoa, Sweetcorn, Croutons (G), Marinated Olives, Capers, Fresh Mixed Leaves, Cabbage, Wild Rocket, Baby Spinach

### CHOICE OF DRESSING

Herb Vinaigrette (U,V), Honey Mustard Sauce (U,V)  
Cocktail Sauce (U,E), Olive Oil, Aged Balsamic Vinegar

### CHEESE STATION

Buche De Chèvre (D), Brie De Meaux (D),  
Blue Cheese (D), Authentic Halloumi (D), Kefalotyri (D)  
Crackers (G), Grissini's (G)  
Fruit Chutney (S), Truffle Flavoured Honey (V)

### CARVERY STATION

Marinated Angus Beef Striploin, With Thyme And Rosemary  
Whole Roasted Baby Chicken Marinated With Garlic And Herbs  
Lamb Leg Stuffed With Village Halloumi And Spinach (D,G)  
Apple Sauce (V), Horseradish Sauce (D,E,V), Mint Sauce (V)  
Selection Of Mustards And Condiments (U)

### HOT DISHES

Angus Beef Fillet Steaks With Forest Mushrooms And Black Truffle Sauce (C,U,D)  
Caramelized Pork Tenderloin With Grainy Mustard Sauce And Candied Apples (U)  
Classic Italian 'Cioppino' Seafood Stew Flavoured With Saffron And Chunky Tomato Sauce (M,B,F)  
Seared Seabass Fillet, Sauteed Greens, Citrus And Pomegranate Salsa (F)  
Asparagus And Mascarpone 'Panciotti' With Coriander Jus And Toasted Almond Flakes (D,E,G,N)  
Wild Forest Mushroom Risotto, Honey Miso, Citrus Aroma And Flamed Gorgonzola (Y,D)  
Gratinated Potatoes 'Dauphinoise' With Aged, Matured Parmigiano (D)  
Oven Baked Heirloom Seasonal Baby Vegetables With Extra Virgin Olive Oil (V)  
Vegetable 'Paella' Rice With Mediterranean Spices And Toasted Nuts (V,N,P)

### DESSERTS

Chocolate Mousse Cake With Moist Sponge, Salted Caramel, Ferrero Rocher Glaze (D,G,E,N,P)  
Raspberry And Vanilla Mousse With Almond Cream, Flamed Meringue And Crunchy Sable (D,G,E,N)  
Millefeuille With Vanilla Cream Infused With Tonka, Salted Caramel And Candied Pecans (D,G,E,N)  
Gâteau Au Café With Espresso Ganache, Marzipan Sponge And Cacao Glaze (D,G,E,N)  
Local Fruit 'Pavlova' With Mix Berries Mouseline And Vanilla Diplomat Cream (E,N,D)  
'Baba' With Homemade Bergamot And Passion Liqueur Smooth Mascarpone Cream (D,G,E,N)  
'Mint' Style Macarons: Orange/Pine Nut And White Chocolate/Kalamansi (D,G,E,N)  
Hot Dessert: Dark chocolate lava cake with salted toffee glaze (D,G,E,N)

### KIDS SET MENU

Set menu main course choices

Fish Goujons with french fries  
Roast chicken breast with seasonal vegetables & potatoes  
Penne pasta with Tomato & Basil sauce  
Beef Burger in a bun with french fries

# Canapes & Night Snacks

## CANAPÉS

Option 1: 4pcs p.p. - €14.00

Option 2: 6pcs p.p. - €18.00

Option 3: 8 pcs p.p. - €22.00

## COLD CANAPÉS

- Vegetable Bruschetta With Ricotta Cream, Basil And Aged Balsamic (D,G,V)
- Savory Tartlet With Blue Cheese Mousse, Apricot Relish And Toasted Almond Flakes (D,G,E,N)
- Prawn Wrap With Avocado Chunks, Pickled Mango And Crème Fraiche (B,G,D)
- Tortilla Bread With Grilled Vegetables, Basil Pesto, Rucola And Sundried Tomatoes (D,V,G)
- Cucumber Nests With Tuna And Capers, Dill Mayonnaise And Chives (F,U,E)
- Greek Salad Skewers With Feta And Fresh Oregano (V,D)
- Salmon Wrap With Creamy Dill Cheese Seasonal Salad Leaves And Tobiko Caviar (B,G,D)
- Cherry Tomato And Bocconcini With Pesto And Fresh Basil Leaves (V,D,N)

## HOT CANAPÉS

- Creole Fish Cakes With Spicy Habaneros, Lime Zest And Saffron Aioli (F,G,E,U)
- Mini Chicken "gyros" Souvlaki With Spicy Feta Cheese Spread (G,U,D)
- Italian Rice Fritters "Arancini" With Sundried Tomato Infused With Basil (G,E,N,D,V)
- Deep Fried Vegetarian Spring Rolls With And Sweet Chili Sauce (Y,K,G,D,E,V)
- Mini Beef Sliders With Caramelized Onion And Melted Cheese (G,D,E)
- Halloumi Fingers With Sesame Crust And Honey Infused With Lavender (D,G,E,K,V)
- Lamb Kofta In Mini Pita, Yoghurt And Mint Sauce With Crudity Salad (G,D)
- Chicken Fillet "Satay" Style With Coconut And Peanut Sauce (P,G,K,Y)

## SWEETS

- Vanilla Pana Cotta With Mango Jelly And Ginger Biscotti (G,N,D)
- Seasonal Fruit Tartlet With Diplomat Cream And Berry Coulis (G,D,E,N)
- Moist Orange Cake With Citrus Cream And Candied Zests (G,D,E,N)
- Chocolate Truffles With Pistachio Ganache And Dried Raspberries (D,Y,S,N)

## NIGHT SNACKS

### Cold

- Grilled Vegetable Wrap With Aubergine Spread And Rucola Salad
- Smoked Salmon Tortilla With Creamy Dill And Baby Spinach

### Hot

- Mini Beef Burgers In Brioche Buns With Minthis Signature Sauce
- Mini Cocktail Pizza Selection
- Mediterranean Marinated Chicken Skewers
- Seafood Souvlaki With Citrus And Herbs
- Chicken Gyros In Mini Pitta And Tzatziki
- Deep Fried Vegetable Spring Rolls With Chili Sauce
- Vegetable Samosas Flavoured With Turmeric With Chili Salsa

Option 1 - 3 pcs. p.p. - €18.00 p.p.

Option 2 - 4 pcs p.p. - €20.00 p.p.

# Drinks Packages

## Monastery Drinks Packages

If you would like to offer some Refreshments at the Monastery before or after the ceremony the below can be arranged:

Option 1 – Infused Water, Lemonade, Minthis Cocktail - €10.00 p.p.

Option 2 – Infused Water, Lemonade, Minthis Cocktail & Prosecco - €18.00 p.p.

Minimum Charge for 40 people

## Cocktail Reception Packages:

### Drinks:

Option 1: Minthis Infused Water, Fruit Punch (Alcoholic & Non-Alcoholic), Italian Prosecco - €22.00 p.p.

Option 2: Minthis Infused Water, Fruit Punch (Alcoholic & Non-Alcoholic), Italian Prosecco, Kir Royal, Mimosa, Bellini, Aperol Spritz - €32.00 p.p.

Minthis Infused Water, Fruit Punch (Alcoholic & Non-Alcoholic), Italian Prosecco, Kir Royal, Mimosa, Bellini, Aperol Spritz and a selection of 3 additional cocktails - €45.00 p.p.

### Cocktails to choose from:

Cosmopolitan, Mojito (classic/strawberry), Hugo, Negroni, Classic Martini, Passion Martini, Blueberry Touch, Paloma

You can add draught beer to any of the above options at the price of €4.00 p.p.

\*Drink packages are mandatory – additional drinks can be added at an extra charge if required

## Drinks Packages During Dinner

### Drinks:

Option 1 – 3hrs - €40.00 p.p. – includes: local wine, local beer, soft drinks/juices, still & sparkling water

Option 2 – 3hrs - €50.00 p.p. – includes: local wine, local beer, soft drinks/juices, still & sparkling water, branded spirits (vodka, gin, rum, whisky)

Add any two cocktails to the above package at a supplement of €10 per person

Option 3 – available until midnight - €85.00 p.p. - includes: local wine, local beer, soft drinks/juices, still & sparkling water, branded spirits (vodka, gin, rum, whisky) and two cocktails

Option 4 – available until midnight - €100.00 p.p. - includes: local wine, local beer, soft drinks/juices, still & sparkling water, premium branded spirits (vodka, gin, rum, whisky) and four cocktails

### Cocktails to choose from:

Cosmopolitan, Mojito (classic/strawberry), Hugo, Porn Star Martini, Espresso Martini, Negroni, Classic Martini, Strawberry Mastiha, Blueberry Touch, Paloma, Aperol Spritz

\*Drink packages are mandatory – additional drinks can be added at an extra charge if required