

Truly elegant and luxurious, the Athena Beach Hotel offers you an amazing backdrop for your romantic ceremony! At Athena Beach Hotel you will exchange your vows under a beautiful gazebo in a private garden with direct sea views. Set apart from the main guest area of the hotel, you can enjoy your special moments witnessed only by your guests. After your ceremony, you can enjoy refreshing drinks at a private area back at the hotel and later on your wedding reception dinner.

*Free room upgrade (subject to availability to the next room category) for the couple Complimentary breakfast in bed including a glass of bubbly for the bride and groom the morning after

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*One complimentary candlelight dinner for the wedding couple *Free sauna and steam bath *Maximum Capacity of 60 people

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The Wedding Ceremony

- Your Private ceremony venue at the Deluxe Persefoni Wedding Gazebo of the Athena Beach Hotel a few meters away from the sea;
- All venue hire and set up fees are included;
- Guests chairs with white chair covers;
- A ceremony table with white skirting;
- 2 Flower Stands with flowers and a Table Arrangement;
- 2 Candle Stands;
- Green Carpet;
- 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.

Wedding Flowers

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

Wedding Photography

Your photography package includes:-

- Pre-wedding ceremony photo session of the Groom, the Best Man, and the Grooms family during the gathering;
- 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 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 hotels beautiful gardens and the beach;
- Cocktail reception and cake cutting;
- USB of all photographs taken on the day of the wedding, in high resolution with the full copyrights of the photographer.

Finishing touches of the bride getting ready and/or sunset photographs can be added at a supplement

Wedding Cake:

- A beautiful one-tier decorated wedding cake;
- A glass of local sparkling wine for the bride & groom;
- 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:

- Private dinner reception venue;
- Wedding reception venue set up which includes white linen for the tables and white chair covers for the guest chairs and the hire fees of the hotel.

Wedding Reception Dinner:

Exclusive reception dinner for 20 people with a choice of menus which will be provided during the detailed planning process;

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

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 - £5995 2026 Package Price - £6595 (plus Special Marriage License & Marriage Officers Fees - €632)

edding Menu's

Gala Dinner Menu 1

<mark>(Leda terrace o</mark>nly) Min 10 pax – Max 30 pax

Bread & Butter Service

Grilled Halloumi cheese on a mixed salad

Prawn Souvlaki with avocado sauce

Mediterranean grilled chicken with Herb & Garlic marinated summer vegetables Greek oven-roasted potatoes

Profiteroles

Freshly brewed coffee & assorted teas

Gala Dinner Menu 2 (Leda terrace only) Min 10 pax – Max 30 pax

Bread & Butter Service

Crab & smoked salmon with avocado, fennel & apple

Artichokes Barigoule Braised artichokes in white wine with olive oil

Pork Tenderloin with mushroom sauce & filled mushroom tart L'il Pomme Anna

Strawberry Filo Cups with Cream Cheese

Freshly brewed coffee & assorted teas

Children Menu (Leda terrace only) 2 – 12 yrs

Choice of starters Garlic bread Soup of the day Salad

Choice of main course Chicken nuggets Fish fingers Mediterranean vegetable pasta (vegetarian) Pasta Bolognese Margarita pizza (vegetarian) or Pepperoni pizza Mozzarello sticks (vegetarian) Beef burger Potato Croquettes (vegetarian) All served with a choice of jacket potatoes/French fries/rice/mashed potato Baked beans or vegetables

> Dessert Ice-cream Fruit fantasy Jelly Chocolate cake

For BBQ options for children pizza and nuggets will be added to the BBQ buffet

edding Menu's

BBQ Dinner Menu 3

Minimum order 40 adults

Cold decorated dishes

Poached salmon whole BBQ coleslaw salad Greek salad with feta cheese Tomato & mozzarella salad

Salad Bar

Lettuce, tomato, cucumber, beets, onion, feta cheese, peppers Piccalilli, mixed pickle, pickled onions, pickled vegetables Selection of olives

Dressings

Oil & lemon Pesto Vinaigrette Greek vinaigrette Honey & mustard

Dips

Tzatziki (yoghurt dip with garlic and cucumber) Guacamole barbecue dip Hummus Sour cream and chive dip

Bread and butter

Variety of breads and rolls accompanied with butter and margarine Pitta bread

Hot Appetizers

Grilled asparagus with prosciutto Avocado and bacon bites Fire roasted aubergines and red peppers

Seafood Grills

BBQ swordfish with rosemary Citrus garlic prawns

Meat Grill

Grilled Mini Sirloin steak Grilled chicken breast Pork souvlaki Grilled lamb chops

Hot sauces

Barbecue sauce Honey Mustard sauce Gravy Ladolemono sauce Bearnaise sauce Cream & mustard sauce

Side dishes

Jacket potatoes French fries Corn on the cob Coloured vegetable sticks Grilled tomatoes with yoghurt

Desserts

Assorted fresh fruit platter Cheese cake Chocolate cake Fruit tart Lemon tart Chocolate mouse

Cheese platter

Selection of international & local cheeses served with crackers

edding Menu's

BBQ Dinner Menu 1

Minimum order 20 adults available at a supplement

Cold decorated dishes

Greek salad with feta cheese BBQ coleslaw salad Tomato mozzarella and mozzarella platter Minted pea & potato barbecue salad Smoked mackerel salad Tomato & onion salad Roasted red peppers with olive oil & garlic Barbeque shrimps – seafood fruit salad Cypriot salad Cold Meat appetizer

Salad Bar

Lettuce, tomato, cucumber, beets, onion, feta cheese, peppers Piccalilli, mixed pickle, pickled onions, pickled vegetables Selection of olives

Dressings

Oil & lemon Pesto Italian Yoghurt Vinaigrette Honey & mustard

Dips

BBQ eggplant salad Tzatziki (yoghurt dip with garlic and cucumber) Guacamole barbecue dip Hummus Sour cream and chive dip

Bread and butter

Variety of breads and rolls accompanied with butter and margarine Pitta bread

Seafood Grills

BBQ swordfish steaks Teriyaki grilled salmon Citrus garlic prawns

Meat Grill Grilled ribeye steak Grilled chicken breast Pork souvlaki Grilled lamb chops

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Roasted Gammon Roasted turkey breast with fresh sage

Hot sauces

Barbecue sauce Mustard sauce Gravy Mushroom sauce

Cold sauces

Tomato ketchup Bearnaise Chimichurri Various mustards

Side dishes

Jacket potatoes French fries Grilled Mediterranean vegetables Rice a la Orientale

Desserts

Assorted fresh fruit platter Cheese cake Chocolate cake Black forest gateau Panna cotta Crème caramel Chocolate mouse

Cheese platter

Selection of international & local cheeses served with crackers

edding Menu's

Deluxe BBQ Dinner Menu 2

Minimum order 20 adults available at a supplement

Starters

Original Greek village salad BBQ coleslaw salad Tomato mozzarella and basil platter Grilled Florine pepper salad Variety of olives and olive paste Sesame halloumi sticks with honey Fava mousse with grilled octopus

Salad Bar

Lettuce, tomato, cucumber, beets, onion, feta cheese, peppers Piccalilli, mixed pickle, pickled onions, pickled vegetables Selection of olives

Dressings

Oil & lemon Pesto Italian Yoghurt Vinaigrette Honey & mustard

Dips /meze

Melitzanosalata (aubergine dip) Tzatziki (yoghurt dip with garlic and cucumber) Guacamole barbecue dip Tahini and lemon sauce Houmous

Bread and butter

Variety of breads and rolls accompanied with butter and margarine

Seafood Grill

Greek style grilled prawns with ouzo Grilled scallops with lemony salsa verde Grilled lobster tails with lemon and herb butter Grilled teriyaki salmon with pineapple

Meat Grill

Grilled ribeye steak with melting parsley butter Grilled lamb chops Greek style Grilled marinated Pork escallops Grilled herb marinated Chicken Thighs

Dressings

Lemon and oil sauce Apricot bourbon sauce Brown butter and sage sauce Lemon garlic butter sauce for seafood White wine sauce for seafood

Side dishes

Jacket potatoes French fries Hasselback sweet potatoes Garlic butter mixed vegetables Pomegranate balsamic roasted vegetables

Desserts

Selection of fruits Cheese cake Chocolate cake Fruit tart Lemon tart Chocolate brownies Cyprus sweets preserves

Cheese platter

Four kinds of cheeses Served with crackers and fig or orange marmalade

Irinks Packages

All Inclusive Drinks Package:-

Cocktails, Spirits, Wines, Sparkling Wine, Beers, Soft Drinks €75.00 per person, from 15:00 until 00:00.

Drinks Package Options:-

Pre-ceremony Drinks Package

includes only wine, sparkling wine, local beer, soft drinks, water NO COCKTAILS. €20.00 per adult, €5.00 per child (from 2 to12 year)

After ceremony Drinks Package

includes only wine, sparkling wine, local beer, soft drinks, water NO COCKTAILS. €20.00 per adult, €5.00 per cchild (from 2 to12 year)

Dinner Drinks Package

includes only wine, sparkling wine, local beer, soft drinks, water NO COCKTAILS €20.00 per adult, €5.00 per child (from 2 to12 year)

After Dinner

Includes spirits, wine, sparkling wine, water. €39.00 per adult, €19.00 per child (from 2 to12 year)