

St George Hotel



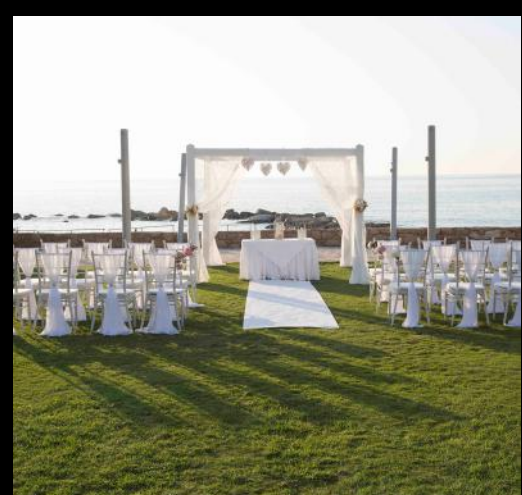
St George Hotel is a long established all inclusive four star hotel which has been recently renovated and is located right on the beach between Paphos and Coral Bay. Wedding Ceremonies at the St George Hotel can either be Civil or Religious.

The Civil Wedding ceremonies are performed in the afternoon and can take place at either the hotel gardens or right next to the beach under a beautiful wedding gazebo.

Religious weddings (Anglican, Catholic, Maronite or Greek Orthodox) are performed at the famous St George Chapel a stones' throw from the hotel.

Key Points

- *Adults Only Hotel
- *5 Star Hotel
- *Chapel within the Grounds for religious ceremonies
- *Room Upgrade (subject to availability)
- *Free Sparkling Wine and Fruit, on arrival
- *Free use of Jacuzzi & Sauna
- *Free Candlelight Dinner for Two





The Wedding Package

Admin

Full assistance throughout the planning period, including paperwork and legalities
Your **personal wedding planner** will be with you all day making sure that everything works clockwise as you expect for your Cyprus Dream Wedding.

Flowers

Bride: deluxe bouquet of roses and/or lilies;
Bridesmaids: deluxe posies for two bridesmaids
Groom: Rose or lily boutonhole;
Boutonholes for the **best man** and **two dad's**, and corsages for **two mum's**;

Photography

Full day photography from finishing touches of the bride getting ready until sunset, presented on a USB in high resolution with the full copyrights.

Videography

Half day videography from finishing touches of the bride getting ready until the cake cutting. *First Dance & Speeches can be added at a supplement.*

Wedding Cake

Beautiful Two Tier Wedding Cake

Hair & Make-Up

Bridal Hair & Make-Up including trials

Venue Decorations

Wedding venue decorations from our extensive collection

Entertainment

DJ for your evening Disco

Venue Fee's

Ceremony Venue Fees including ceremony table and chairs with chair covers
Reception Venue Fees for dinner including chairs with white chair covers

Dinner

Reception dinner for 20 people with a choice of menus

2023 Package Price - £6695

2024 Package Price - £6995

Plus Special Marriage License & Marriage Officers Fees - €600

Wedding Menu's

AROUND THE WORLD BUFFET

(minimum 50 people)

SALADS

Choriatiki
Green Salad
German potato Salad
Russian salad
Tomato salad
Cucumber Salad
Pickles
Coleslaw Salad
Cabbage Salad
Carrot Salad
Sweet Corn salad
Macaroni Salad with yoghurt
Avocado Salad in season

DRESSINGS

Vinaigrette
Cocktail
Ladolemono

COLD DISHES ON MIRRORS

Honey melon with bed of lountza
Taramosalata (on lettuce)
Season vegetables
Boiled eggs

HOT DISHES

Spring chicken
Loin of Pork
Sirloin Steak
Mini Burgers
Frankfurt sausages
Halloumi Cheese
Baked potatoes
Season vegetables

Barbeque Sauce
Green pepper sauce
Apple Sauce

PASTRIES & FRUITS

Cheese cake
Choux au chocolat
Fresh fruit tartelettes
Apple tart
Orange mousse
Chocolate cake

CYPRUS BUFFET

(minimum 50 people)

SALADS

Choriatiki
Tomato salad
Cucumber Salad
Crispy season greens
Green bean

DRESSINGS

Vinaigrette
Ladolemono

COLD MEZE

Taramosalata
Tzatziki
Tachini
Octopus salad
Potato salad
Beetroot salad
Jumbo Black Olives
Green Cracked olives

COLD DISHES ON MIRRORS

Fish mayonnaise
Hiromeri with melon or pear
Roast turkey
Fetta cheese

HOT DISHES

Souvlakia
Beef stifado
Keftedes
Roast chicken Cyprus style
Stuffed vegetables
Lamb kleftiko
Porgouri
Roast potatoes
Season vegetables

SWEETS & FRUITS

Baklava
Kateifi
Galatopoureko
Daktyla
Shamali
Fresh fruit salad
Fresh fruit in season

Wedding Menu's

GALA DINNER MENU 1

Les Coquilles Saint Jacques
(King scallops sautéed in butter with chopped onion and mushrooms,
flamed with brandy and finished with white wine)

La Crème de Legumes frais
(Cream of spring vegetable soup)

Le Filet de Boeuf Richelieu
Fillet of beef sautéed in butter, garnished with tomato duxelles,
Carrots, marrows, baby sweet corn, served with madeira sauce)

Pommes de Terre Chateau
(Chateau potatoes)

Bouquetiere de Legumes
(Season vegetables)

Tarte aux pommes
(Apple tart)

Le café
Coffee

GALA DINNER MENU 2

L'Avocat aux Fruits De Mer
Half avocado filled with seafood and topped with cocktail
sauce

La Crème de Carottes
Fresh cream of carrot soup

Le Tournedos Rossini
Tournedos steak sauté in butter with Madeira sauce
Garnished with a slice of Foie Gras and Truffle

Pommes de Terre Rissolees
Rissoles potatoes

Jardiniere de Legumes
Season fresh vegetables

L'Omelette Norvegienne
Baked Alaska

Le café
Coffee

GALA DINNER MENU 3

Les Asperges Vertes Sauce Hollandaise
Asparagus served with Hollandaise sauce

Consomme de Boeuf Julienne
Clear Beef soup

Les Filets de Saumon A L'Aneth
Fillet of Fresh poached Salmon served with Butter Dill Sauce

Pommes de Terre Persillees
Parsley potatoes

Jardiniere de Legumes
Season fresh vegetables

Mousse d'orange Valencienne
Orange Mousse served in its own case

Le café
Coffee

GALA DINNER MENU 4

Le Jambon fume de Chypre avec Melon Au Poire
Local smoked ham with melon or pear

Le Vol-Au-Vent A La King
Vol Au Vent stuffed with Juliennes of Chicken, mushrooms
And red pepper with creamy sauce

Le Poulet sauté au Pernod
Chicken breast sautéed, flamed with Pernod

Pommes de Terre Chateau
Chateau potatoes

Les Juliennes de Legumes
Julienne of season vegetables

Le Gateau Foret Noire
Black Forest Cake

Le café
Coffee

Drinks Packages

Local Sparkling Wine - per bottle - €28.00

French Champagne "Veuve Cliquot" - €83.00

French Champagne "Moet & Chandon N.V" - €83,00

Asti Spumante - €37.50

Hot/Cold Canapes - per tray (30pcs @ tray) - €40.00

Wine - per bottle - €15.00

All Inclusive Drink Package Full Day - €50.00

All Inclusive Drink Package Half Day (18.00-24.00) - €35.00

