

Almyra Hotel



The Almyra Beach Hotel has a contemporary luxury vibe, very on trend and super stylish, set within its own lush gardens and extensive grounds. With impressive open sea views overlooking the Mediterranean and Paphos Harbour, the Spa Roof Terrace is ideal for couples to hold their Civil Ceremony. It has a justified reputation for excellent hospitality and the hotel guarantee just one wedding a day, yours!

Key Points

*Private Ceremony with Panoramic Views

*5 Star Hotel

*Honeymoon breakfast morning after the wedding

*Candlelit dinner for two in our fine dining restaurant

*10% discount on all pre-booked Spa treatments

·Room upgrade to a higher category of room subject to availability upon check in.

*Day use room for the preparation of the bride or groom on the day of the wedding, subject to availability

*Early check in, subject to availability.



The Wedding Package

The Wedding Ceremony

- Your Private ceremony venue at Almyra Hotel Spa Roof Top Terrace with beautiful views of the Paphos coastline and medieval castle;
- All venue hire and set up fees are included;
- Guests white chiavari chairs;
- A ceremony table with white linen & skirting;
- 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 boutonhole for the groom;
- Best Man: Rose boutonhole for the best man;
- Rose boutonholes for the two fathers;
- Corsages for the two mothers;
- Deluxe posies for two bridesmaids.

Wedding Photography

Your photography package includes:-

- Finishing touches of the bride getting ready;
- Pre-wedding ceremony photo session of the Groom, the Best Man, and the Grooms family at the venue;
- Pre-wedding ceremony photo session of the Bride and Bridal party on arrival at the venue;
- Throughout the Wedding Ceremony capturing every special moment walking down the aisle, when you say your vows, exchange of rings, first kiss as husband and wife 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 hotel;
- Drinks reception, the entrance and the cake cutting;
- A special photo session during the magical Sunset;
- A private link of all photographs taken on the day of the wedding, in high resolution allowing you to download it and share it with family and friends.

First dance and speeches can be added at a supplement.

Wedding Videography:

Your Videography package includes:-

- Finishing touches of the bride getting ready;
- Pre-wedding ceremony video session of the Groom, the Best Man, and the Grooms family at the venue;
- Pre-wedding ceremony video session of the Bride and Bridal party on arrival at the venue;
- Throughout the Wedding Ceremony capturing every special moment of walking down the aisle, when you say your vows, exchange of rings, first kiss as husband and wife and the signing of the Marriage Certificate;
- Family, friends and group video shooting after the wedding ceremony;
- Bride & Grooms special moments during the private shooting around the grounds of the venue;
- Drinks reception, the entrance and the cake cutting;
- Speeches, First Dance and a little bit of party time;
- Your wedding video will be edited, enhanced and personalized for you with titles and music of your choice. Your wedding video will be delivered through a private link, allowing you to download it and share it with family and friends.

First dance and speeches can be added at a supplement.

The Wedding Package

Wedding Cake:

- A beautiful one-tier design wedding cake designed and decorated to your request;
- During the detailed wedding planning process we will share gallery options to give you inspiration and ideas.

Hair and Make Up:

- For the bride, professional hair and make-up on the day of the wedding;
- Full trials for hair and make-up before the wedding day;

Bridesmaids and mum's can be added at a supplement.

Wedding Reception:

- Private dinner reception venue at the West Mosaics Terrace;
- Wedding reception venue set up which includes white linen for the tables and for the guest white chiavari chairs and the hire fees of the hotel.

Note that you can upgrade to the Eau-Zone at a supplement – minimum of 40 adults required.

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.

Entertainment:

Your own dedicated DJ for the wedding reception, ensuring you and your guests are entertained as you dance the night away.

- Announces your Entrance into the reception venue as the new Mr & Mrs;
- Play dinner-time background music;
- Announces the speeches, either before or after dinner;
- Introduces and plays the Bride and Groom's first dance;
- The DJ will play your favourite party music to keep the dance floor alive and will stay with you throughout the celebration until the end of the night.

Our professional DJ's carry thousands of songs including all up to date music and you are welcome to make your own choices during the wedding planning.

Personal wedding coordinator:

Your personal wedding planner will be by your side throughout the day, ensuring that every detail runs smoothly. From coordinating the timeline to overseeing suppliers, they will make certain that your Cyprus Dream Wedding unfolds seamlessly, allowing you to relax and fully enjoy every magical moment.

2026 Package Price - £8395

2027 Package Price - £8995

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

Upgrade Options are available from our brochure

Wedding Menu's

Meze Menu 1

(Minimum 20 pax – Maximum 60 pax)

Village Salad, mixed leaves, tomato, cucumber, bell peppers, black olives, capers, feta, red onions, citrus dressing
Rocket salad with beetroot, Anari cheese, pomegranate, with Carob, roasted nuts and honey dressing
Taramosalata, Hummus with hot pita bread

Salmon with tomato and ouzo
Stuffed chicken with feta and spinach, white wine and rosemary sauce
Sautéed Baby potatoes with white wine and coriander
Grilled Mediterranean vegetables with balsamic glaze

Mango Cheesecake
Crunchy Biscuit, Mangl Gel, Raspberry and Mango-Mint Salso

Meze Menu 2

(Minimum 20 pax – Maximum 60 pax)

Prawn avocado salad with baby leaves, cherry tomato, lemon dressing
Cyprus Salad Cherry Tomatoes, Cucumber, Green Peppers, Fetta, Capers, Olives, Local Lemon Vinaigrette

Seafood Curry with Basmati Rice
Lamb Cutlets with Maratheftiko Wine Jus
Roasted Pork Fillet with Mushroom Creamy Sauce
Baby Marinated Potatoes
Vegetable ratatouille

Homemade Baklava Roasted Pistachio & Spiced Syrup

Set Menu 1

(Minimum 20 pax – Maximum 50 pax)

Avocado Salad

With baby leaves, asparagus, cherry tomato and mustard dressing

Grilled Salmon

Stir fry oriental vegetables, lemongrass jasmine rice

Mango Cheesecake

Crunchy biscuit, mango gel, raspberry and mango-mint salsa

Set Menu 2

(Minimum 20 pax – Maximum 50 pax)

Burrata

Marinated tomatoes, olives, rocket, and basil dressing

Sesame Sea Bass Fillet

With Oriental vegetables and coriander-chili sauce

Herb Crusted Lamb Loin

Lemongrass roast baby potatoes, honey glazed vegetables and maratheftiko wine jus

Chocolate Fudge Cake

Set Menu 3

(Minimum 20 pax – Maximum 50 pax)

Freshly grilled pita
Marinated Olives
Selection of homemade dips:
Tzantziki, Tyrokafteri, Houmous

Cyprus Salad
Cherry tomatoes, cucumber, green peppers, feta, capers, olives, local lemon vinaigrette

Chicken Supreme
Served with fried potatoes, grilled vegetable, teriyaki sauce

Tiger Prawns Saganagi served with basmati rice

Homemade Baklava
Roasted pistachio and spiced syrup

Wedding Menu's

Buffet Menu 1

(Minimum 40 pax)

Cold Dishes

Classic Waldorf salad

Caesar salad

Tabbouleh salad

Prawn and mussel salad with dill mayonnaise

Traditional Greek salad, black olive and feta cheese

Mexican grilled chicken, sweet potatoes, and coriander salad

Octopus and grilled vegetable salad

Selection of dips: Taramosalata – Tyrokafteri

Live Salad Station

Fresh mixed leaves

Cucumber, Tomato, Peppers, Onions, Sweet corn, Shredded carrots, Boiled eggs, Lentils,

French beans, Black eyed beans, Couscous, Potatoes, White beans, Penne, Tuna in oil,

Marinated beetroot, Shredded cabbage, Croutons with garlic and herbs,

Marinated olives, Capers, Gherkins

Choice of Dressing

Oil, Vinegar, Lemon juice

Mustard, Balsamic, Thousand island,

Spiced honey yoghurt, French, Caesar

Carvery

Roasted Pork with rosemary jus

Stuffed Chicken with Fetta & Spinach

Hot Dishes

Catch of the day, crustacean sauce

Grill pork loin with coriander

Beef with mushroom sauce

Chicken Madras curry

Vegetarian lasagne

Baked potatoes, thyme and dried tomatoes

Steamed basmati Rice

Fresh seasonal vegetables

Baked pumpkin with feta crumble

Desserts

Bourbon vanilla panna cotta with raspberry compote

Orange madeleine with salted caramel

Chocolate mousse cake

Black Forest cake

Fresh seasonal sliced fruits

Buffet Menu 2 "BBQ"

(Minimum 40 pax)

Cold Dishes

Chicken, bacon and avocado salad

Asian noodle salad with chicken

Grilled vegetables salad with pesto and basil

Village pasta salad with Manouri cheese black olives and cherry tomato

Celeriac remoulade

Mediterranean Potatoes salad

Gammon ham, Hiromeri and Lountza

Selection of dips:

Tzatziki – Taramosalata – Tahini

Live Salad Station

Fresh mixed leaves

Cucumber, Tomato, Peppers, Onions, Sweet corn, Shredded carrots, Boiled eggs, Lentils,

French beans, Black eyed beans, Couscous, Potatoes, White beans, Penne, Tuna in oil,

Marinated beetroot, Shredded cabbage, Croutons with garlic and herbs,

Marinated olives, Capers, Gherkins

Choice of Dressing

Oil, Vinegar, Lemon juice

Mustard (U), Balsamic, Thousand island,

Spiced honey yoghurt, French, Caesar

Live Charcoal Station

Lamb cutlets, Beef steak

Chicken kebab, Pork souvlaki

Sword fish steak, Prawn souvlaki

Halloumi cheese, Local sausages

Selection of sauces

BBQ, teriyaki, sweet chilli, mango chutney, Mustards, Pesto

Hot Dishes

Roast Baby potatoes with local herbs

Corn on the cob

Aubergine with tomato and feta

Steamed vegetables

Basmati rice with spinach and cherry tomato

Grilled tomato

Desserts

Opera cake with coffee cream and dark chocolate glaze

Red velvet cake with cream cheese frosting

Pineapple mousse with coconut sponge and caramelized pineapple

Rich chocolate Alamyra's cake with Amarena cherries

Pistachio cheesecake with orange compote

Fresh seasonal sliced fruits

Wedding Menu's

Buffet Menu 3 "Cypriot"

(Minimum 40 pax)

Cold Dishes

- Village salad
- Stuffed mushrooms with tyrokaferi
- Chickpea's salad - with spinach, spring onion, tomato, peppers, sumac
- Grilled Octopus salad
- Rocket and beetroot salad with anari cheese, pomegranate, walnuts, crispy pitta
- Dakos - Marinated tomatoes, onion, feta, olives, and capers on rusk bread
- Selection of Charcuterie and pickled vegetables

Selection of dips:

- Talatouri – Taramosalata - Aubergine and feta – Tahini

Live Salad Station

- Fresh mixed leaves
- Cucumber, Tomato, Peppers, Onions, Sweet corn, Shredded carrots, Boiled eggs, Lentils, French beans, Black eyed beans, Couscous, Potatoes, White beans, Penne, Tuna in oil, Marinated beetroot, Shredded cabbage, Croutons with garlic and herbs, Marinated olives, Capers, Gherkins

Choice of Dressing

- Oil, Vinegar, Lemon juice
- Mustard, Balsamic, Thousand island,
- Spiced honey yoghurt, French, Caesar

Souvla station

- Chicken souvla

Hot Dishes

- Village potatoes with coriander and white wine
- Lamb Kleftiko
- Feta & Sun Dried Tomato Rice
- Prawn Saganaki
- Halloumi & Mint Ravioli
- Mediterranean roast vegetables
- Soutzoukakia– spicy oblong meatballs with cumin and garlic served in tomato sauce
- Lavráki – Seabream fillet with parsley, lemon capers and olives salsa

Desserts

- Doukissa Chocolate Cake
- Daktyla
- Tylicto with Anari
- Baklava
- Famagusta Orange Semolina cake
- Honey Dream
- Galatopoureko
- Almond Halvas
- Oranges in masticha syrup

Canapes

Vegetarian - €3.20 per piece

- Mini tomato Caprese with basil
- Grilled sourdough bruschetta with aubergine caponata
- Greek salad skewers
- Vegetable spring roll with sweet and sour sauce
- Mini croissant with roasted bell peppers, citrus anari mousse and pistachio
- Revithokeftedes, chickpeas croquettes served with tahini
- Shitake Mushrooms Uramaki roll with Pickled pumpkin, radish, cucumber and green shiso
- Goat cheese, thyme and balsamic onions tart

Fish/Seafood - €4.50 per piece

- Crunchy prawns, and sweet chili sauce
- Uramaki Crab roll with avocado, cucumber, sesame mayonnaise and tobiko
- Wrap bites with Smoked Salmon, lemon cream cheese, avocado and rocket leaves
- Almyra Prawn cocktail, baby gem lettuce, lemongrass, and coriander mayonnaise
- Tuna tataki compressed mango sesame and ginger dressing
- Tandoori fish skewers with lime and pineapple salsa
- Glazed Eel Uramaki roll, marinated mushroom, avocado and ginger wakame
- Seabass nanban-zuke with bean sprouts micro greens

Meat - €4.00 per piece

- Hiromeri ham, compressed melon lavender honey
- Lamb kofta with cumin, yoghurt and mint dip
- Pork yakitori, BBQ sauce and green onion
- Chicken satay, peanuts and coconut
- Mini brioche roll with beef sirloin mustard mayonnaise and balsamic onions
- Chicken Gyoza with soy and ginger
- Smoked duck with oriental vegetables and hoi sin sauce
- Chicken Yakitori with coriander salsa

Sweet - €2.80 per piece

- Baklava
- Orange madeleine
- Lemon meringue tartelette
- Mini chocolate éclair
- Seasonal fruit tartlets
- Chocolate caramel fudge
- Raspberry and pistachio barre
- Praline choux pastry
- Coconut macaroon

We recommend 6 pieces per guest for a 1-hour cocktail.
Please select your favourite 6 options.

Night Snacks

Menu 1

Mini pita with lountza and halloumi
Vegetable spring roll with sweet chili sauce
Baklava
€14.00 per person

Menu 2

Marinated Tomato, Anari crumble on brown crostini
Chicken Caesar wrap
Vegetable samosa with sweet and sour sauce
Chocolate Brownies
€16.00 per person

Menu 3

Greek salad on skewers
Smoked salmon and avocado wrap
Mini beef burger in sesame roll
Fresh Fruit tartlet
€20.00 per person

Sharing Platters

Charcuterie selection

Hirmeri, lountza krasati, prosciutto, Copa, salami
With pickled vegetables
€20.00 per person

Cheese Platter

Kefalotyri, halloumi, brie, pecorino, smoked cheese, and feta
With honey and nuts, dry fruits crackers and bread sticks
€19.00 per person

Sweet Platter

Chocolate profiterole
Mini Pavlova
Baklava
€14.00 per person

Fruit Platter

Selection of seasonal fruit
€12.00 per person

Drinks Packages

Almyra Hotel Beverage Packages 2026

Unlimited Consumption Packages

Non - Alcoholic

Soft drinks, Juices
Local Still Mineral Water
€15.00 per person for 2 hours
€6.00 for each additional hour

Standard

Local White, Rose or Red Wine
Local Beers
Local Still Mineral Water
Soft Drinks, Juices
€29.00 for 2 hours
€13.00 for each additional hour

Premium

Imported White, Rose or Red Wines
Imported or Local Beers
Local Still Mineral Water
Soft Drinks, Juices
€35.00 for 2 hours
€17.00 for each additional hour

Deluxe

Imported Sparkling Wine (Brut and Rose)
Imported White, Rose or Red Wine
Imported or Local Beers
Local Still Mineral Water
Soft Drinks, Juices
€39.00 for 2 hours
€18.00 for each additional hour

Unlimited Combo Package

Standard

Johnnie Walker Red Label
Gordon's Gin
Smirnoff Red Label
Bacardi
Vermouth Martini / Cinzano
Local White, Rose or Red Wine
Local Beers
Selection of Soft Drinks, Juices and mixers
Mineral Water
€26.00 for 1 hour
€38.00 for 2 hours
€19.00 for each additional hour

With imported wines
€31.00 for 1 hour
€48.00 for 2 hours
€24.00 for each additional hour

Limited Consumption Packages

Non -Alcoholic

Two Soft drinks
Or
Two Juices
Local Still Mineral Water
€10.00 per person

Standard

Half Bottle Local Wine (White, Rose, Red)
Or
Two Local Beers
Or
Two Soft Drinks
Local Still Mineral Water
€18.00 per person

Premium

Half Bottle Imported Wine (White, Rose, Red)
Or
Half Bottle Premium Sparkling Wine (Brut or Rose)
Or
Four Imported Beers
Or
Four Soft Drinks/Juices
Imported Still and Sparkling Mineral Water
€29.00 per person

Unlimited Combo Package

Premium

Chivas Regal 12 Y.O, Johnnie Walker Black
Bombay Sapphire Gin
Grey Goose Vodka
Havana Club Blanco
Vermouth Martini / Cinzano
Brut and Rose Sparkling wines
Local White, Rose or Red Wine
Selection of Soft Drinks, Juices and mixers
Mineral Water
(San Pellegrino Sparkling / Avra Still)

€34.00 for 1 hour
€50.00 for 2 hours
€25.00 for each additional hour

With imported wines
€38.00 for 1 hour
€58.00 for 2 hours
€29.00 for each additional hour

Bar List

Almyra Hotel 2026

	70cl	100c
Johnnie Walker Red 70cl/100cl	€78.00	€108.00
Johnnie Walker Black 70cl	€120.00	€168.00
Chivas 12 Years 70cl	€120.00	€168.00
J&B 70cl	€78.00	€108.00
Jack Daniels 70cl	€90.00	€126.00
Famous Grouse 70cl	€78.00	€108.00
Vodka Smirnoff 70cl	€78.00	€108.00
Stolichnaya 70cl	€78.00	€108.00
Absolut 70cl	€78.00	€108.00
Gordon's Gin 70cl	€78.00	€108.00
Hendrick's Gin 70cl	€144.00	€204.00
Ouzo Plomari 70cl	€54.00	€72.00

Minerals/Beers/Soft drinks

Still/Sparkling Water 75cl	€5.00	
Mixers (Soft Drinks or Juices) 25cl	€2.50	
Soft Drinks 25cl	€4.00	
Fruit Juices 25cl	€4.00	
Freshly Squeezed Juices 25cl	€6.00	Jug €30.00
Home Made Lemonade 25cl	€6.00	Jug €30.00
Carlsberg Beer, Cyprus 33cl	€5.00	
Keo Beer, Cyprus 33cl	€5.00	
Stella Artois Beer, Belgium 33cl	€5.50	
Heineken Beer, Netherlands 33cl	€5.50	
Beck's Beer Non-Alcoholic 33cl	€4.50	