

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;
- Ceremony table flower arrangement to match your colour scheme;
- 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;
- 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 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 the Bridal party;
- Throughout the Wedding Ceremony capturing those special moments as you walk down the aisle, 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;
- Drinks reception, entrance and the cake cutting;
- A special photo session during the magical Sunset;
- USB of all photographs taken on the day of the wedding, in high resolution and with the full copyrights of the photographer.

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 during the gathering;
- Arrival at the Ceremony venue of the Groom and guests;
- Pre-wedding ceremony video session of the Bride and the Bridal party;
- Arrival at the Ceremony venue of the Bride and the Bridal party;
- Throughout the Wedding Ceremony capturing those special moments as you walk down the aisle, 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 special moments during the private photo shooting around the grounds of the hotels beautiful gardens and the beach;
- Drinks reception, entrance and the cake cutting;
- Your wedding video will be edited, enhanced and personalized for you with titles and music of your choice, presented on a USB.

First dance and speeches can be added at a supplement for both photography and/or videography.

The Wedding Package

Wedding Cake:

- A beautiful one-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.

Hair and Make Up:

- For the bride, professional hair and make-up on the day of the wedding;
- Your hair and make-up on the day will take place in the comfort of your accommodation.

Hair and Make Up Trials 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;

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

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 - £7995

2026 Package Price - £8395

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

Wedding Menu's

Meze Menu 1

(Minimum 25 pax – Maximum 40 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 - Light spicy 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

Red macaroon

with crème madame, fresh berries and raspberry sorbet

Set Menu 1

(Minimum 25 pax – Maximum 40 pax)

Avocado Salad

With baby leaves, asparagus, cherry tomato and mustard dressing

Miso Glazed Salmon

Stir fry oriental vegetables, lemongrass jasmine rice

Almyra Tiramisu

Mascarpone cream, Savoyard with Matcha

Meze Menu 2

(Minimum 25 pax – Maximum 40 pax)

Prawn avocado salad

with baby leaves, cherry tomato, lemon dressing

"Spanakotyropita"

spinach and feta pie in filo pastry with yogurt

Greek salad

skewers

Seafood medley

in a lightly curried sauce

Herb crusted lamb loin

with maratheftiko wine jus

Roasted pork fillet

with raisins, roasted pine nuts and calvados sauce

Lyonnais potatoes

Vegetable ratatouille

White chocolate mousse

with lemon-lime jelly and lavender sponge

Seasonal selection

of local and imported fruit

Set Menu 2

(Minimum 25 pax – Maximum 40 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

Cheesecake

Crunchy biscuit, yoghurt citrus cream and fresh raspberries

Set Menu 3

(Minimum 25 pax – Maximum 40 pax)

Smoked Duck Breast

With micro salad and mango-coriander salsa

Grilled Tiger Prawn

Light curried sauce and caramelized pineapple

Slow-Cooked Veal Tenderloin

With crispy foie grass, fondant potato, green vegetables and madeira sauce(F, Y, G, U, K)

Opera

Homemade Savoyard, chocolate cream, and coffee ice -cream

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 leg of lamb with mint sauce and rosemary jus

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

Koupepia - Vine leaves stuffed with minced meat and rice

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
€12.00 per person

Menu 2

Marinated Tomato, Anari crumble on brown crostini
Chicken Caesar wrap
Vegetable samosa with sweet and sour sauce
Chocolate Brownies
€14.00 per person

Menu 3

Greek salad on skewers
Smoked salmon and avocado wrap
Mini beef burger in sesame roll
Fresh Fruit tartlet
€18.00 per person

Sharing Platters

Charcuterie selection

Hirmeri, lountza krasati, prosciutto, Copa, salami
With pickled vegetables
€18.00 per person

Cheese Platter

Kefalotyri, halloumi, brie, pecorino, smoked cheese, and feta
With honey and nuts, dry fruits crackers and bread sticks
€17.00 per person

Sweet Platter

Chocolate profiterole
Mini Pavlova
Baklava
€12.00 per person

Fruit Platter

Selection of seasonal fruit
€12.00 per person

Drinks Packages

Almyra Hotel Beverage Packages 2025

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 2025

| | 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 | |