

# Athena Beach Hotel



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.

# Key Points

\*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 wedding

\*One complimentary candlelight dinner for the wedding couple

\*Free sauna and steam bath

\*Maximum Capacity of 60 people



# The Wedding Package

## 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;
- White Chiavari Chairs;
- A ceremony table with white skirting;
- 2 Flower Stands with flowers and a Table Arrangement;
- 2 Candle Stands;
- 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 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 venue;
- Cocktail reception and cake cutting;
- 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.

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

## Wedding Cake:

- A beautiful one-tier cake designed and decorated to your request;
- A glass of local sparkling wine for the bride & groom;
- During the detailed wedding planning process we will share gallery options to give you inspiration and ideas.

## Wedding Hair:

- For the bride, professional hair done on the day of the wedding without trials.

*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 chiavari chairs 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 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 - £6795

2027 Package Price - £6995

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

# Wedding Menu's

## Gala Dinner Menu 1

(Leda terrace only)

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

Mozzarella 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

# Wedding 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

# Wedding 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

### Carvery

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

# Wedding 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

# Drinks Packages

## Drinks Packages for 2026

Wedding guests who are staying at the hotel on all-inclusive terms will receive all-inclusive drinks on the day of the wedding.

Wedding guests who are not staying at the hotel or who are not on all-inclusive (Bed & Breakfast or Half Board or Full Board) will need to purchase an all-inclusive pass (Drink Cards) or one of our drink options.

However, if there are non-resident guests or guests who are not on all-inclusive (Bed & Breakfast or Half Board or Full Board) and who wish to participate in the event, they have to obtain day passes (Drink Cards) or purchase one of our drink options. If they don't want to purchase one of our options all the all-inclusive guest cards are valid from 14:00 hrs until 00:30 hrs and the guest bill to be credited with €65.00 per adult and €20.00 per child for the day and all guests on the wedding day to be paying guests (Option D).

All the wedding party will be under the same terms of stay but the wedding couple needs to purchase a drinks package for meals.

### DRINKS CARD NON-RESIDENTS GUESTS

Glass Red Wine or White Wine or Rose Wine or Sparkling Wine or Local Beers or Soft Drinks, Local Mineral Water or Juices, Spirits, Cocktails.

**€75.00 per adult**

Soft Drinks, Local Mineral Water or Juices, Non-Alcoholic Cocktails.

**€37.50 per child**

### DRINKS CARD HALF BOARD OR FULL BOARD OR BED BREAKFAST GUESTS (BB/HB/FB)

Glass Red Wine or White Wine or Rose Wine or Sparkling Wine or Local Beers or Soft Drinks, Local Mineral Water or Juices, spirits, cocktails.

**€65,00 per adult**

Soft Drinks, Local Mineral Water or Juices, Non-Alcoholic Cocktails.

**€32.50 per child**

### OPTION A: ONE HOUR ROYAL COCKTAIL RECEPTION

·Sparkling Wine (Prosecco), House White Wine and House Red Wine, Beers 3 of the listed (Keo, Corona, Heineken, Carlsberg, Daura Gluten Free), Regular Spirits, Mineral & Sparklin Water. Bowls of Crisps and Nuts, Olive and Cheese Sticks.

**€22.00 per person**

**Children for free**

# Drinks Packages

## **OPTION B: ONE HOUR PREMIUM ROYAL COCKTAIL RECEPTION, SPECIAL FULL OPEN BAR**

- Sparkling Wine (Prosecco), White Wine (Petridis Xynisteri), Rose Wine (Dry Romance Rose), Red Wine (Maratheftiko Dry).
- Campari, Martini Bianco, Whisky 3 of the listed (J&B, Famous Grouse, Johnnie Walker Black Label 12Y.O., Chivas Regal 12Y.O., Ballantine 12 Y.O.).
- Gins 3 of the listed (Gordon's, Bombay Sapphire, Hendricks, Gin Mare, Monkey 47, Gordon Pink Gin).
  - Rum (Bacardi, Captain Morgan, Havana Club Anejo 3 Y.O., Zacapa 23 Y.O.).
- Vodka 3 of the listed (Stolichnaya, Smirnoff, Grey Goose Premium, Belvedere Premium, Beluga Vodka).
  - Tequilas 3 of the listed (Jose Cuervo, Olmega Silver, Olmega Gold, Patron Gold).
- Liqueurs 3 of the listed (Limoncello di Capri, Bailey's, Tia Maria, Grand Marnier, Peter Heering, Mandarin Napoléon).
- Brandies & Cognacs 3 of the listed (KEO V.S.O.P, Five Kings, Courvoisier Napoléon, Metaxa 7\*, Maxime Trijol XO).
  - Beers 3 of the listed (KEO, Carlsberg, Beck's, Corona, Heineken, Budweiser, Daura Gluten Free).
  - Soft Drinks Fruit Juices, (Orange, Pineapple, Apple), Mineral & Sparkling Water.
  - Bowls of Crisps and Nuts, Olive and Cheese Sticks.

Cold Canapes: Cottage Cheese & Strawberries, Smoked Salmon, Avocado Mousse and Chives Vegan Canape.

Hot Canapes: Mini Salmon and Dill Puffs, Butterfly Prawns.

**€22.00 per person**  
**Children for free**

## **OPTION C: ONE HOUR CHEESE AND WINE RECEPTION**

- White wines: House white, Aphrodite white, Persefoni, Kolios medium dry, Santa Marina medium sweet.
  - Rose wines: Cornetto Kolios dry, Cornetto Kolios medium.
- Red wines: house red, Othello Keo dry, Shoufas medium dry, Santa Marina medium sweet.
- Including: Bowls of crackers and breadsticks, cheese platter, fresh fruit and dry fruits platter, tomato cherries-olives, cucumber.

**€25.00 per person**  
**Children for free**

## **OPTION D**

All PP guests' cards to stop at 14:00 till 24:30 hours and the guest bill to be credited with €65.00 per adult and €20.00 per child for the day and all guest at the wedding to be paying guests.

# Drinks Packages

## **DRINKS PACKAGE DURING THE DINNER**

Dinner drink package (Beer, Water, Soft drinks, House white wine and House red wine) for the dinner.

**€20,00 per person**

**€5.00 per child**

## **DRINKS PACKAGE ST. RAPHAEL DJ ROOM**

Party time package (3 hours)

**€39,00 per person**

**Children for free**

