Sense by the Beach

Atlantida Beach is a unique wedding venue offering wedding ceremonies right on the beach. It has beautiful well-kept lawns that lead down to a sandy beach. The ceremony itself takes place under a beautiful wedding gazebo looking out to the sea. Your guests can enjoy this open air venue and (especially the little ones) have room to let of steam!

The sea breeze will keep you and your wedding guests comfortable while enjoying your perfect beach wedding. Naturally, it comes with an excellent reception venue and a beach bar for the party and disco.

If you are looking for the toes in the sand experience, then this is the venue for you!

Key Points

*Private Wedding Terrace
*Beach Front Location
*Panoramic Views
*Disco until midnight
*Perfect for a relaxed wedding

The Wedding Package

The Wedding Ceremony – (A Civil or an Anglican Wedding Ceremony is possible at this venue)

- Your wedding ceremony venue set up at the beautiful Sense by the Beach, just a few meters away from the beach;
- All venue hire and set up fee are included;
- Wooden Cross Back Guest chairs;
- A ceremony table;
- 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 venue, providing the options for the dinner, drinks, seating arrangements etc.

Transport

- Bride: Decorated 4 seater White Mercedes to the venue;
- Guests: Transport for up to 20 people including a return at the end of the night.

Wedding Flowers

- Bride: Deluxe bouquet for the bride;
- Groom: Rose buttonhole for the groom;
- Best Man: Rose buttonhole for the best man;
- Posies for two bridesmaids.

Wedding Photography

Your Full day photography shooting 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;
- 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.

Finishing Touches of the Bride Getting Ready, the First dance and speeches can be added at a supplement.

Wedding Cake:

- A beautiful two-tier 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;
- Your hair and make-up on the day and also the trials will take place in the comfort of your accommodation.

Trials can be added at a supplement

Wedding Reception Venue:

- Private dinner reception area at the Sense by the Beach;
- Wedding reception venue set up which includes full set up with cutlery, tables, wooden cross back chairs and the hire fees of the venue;
- Party and Dance Venue at the beach bar to dance the night away.

The Wedding Package

Wedding Reception Dinner:

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

More guests can be added if required or reduced if necessary

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 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;
- ·he DJ will play your favorite 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 with you all day making sure that everything works clockwise as you expect for your Cyprus Dream Wedding;

2026 Package Price - £6995
2027 Package Price - £7375
2028 Package Price - £7795
(plus Special Marriage License & Marriage Officers Fees - €452)

Wedding Menu's

Classic Buffet

Bread Station
with freshly baked bread and traditional pitta

Salads

Village Salad
Fresh salad leaves with tomatoes, cucumber, onions, bell peppers, olives, feta cheese, olive oil and vinegar dressing

Beetroot Salad
Slices of marinated cooked beetroot, spinach leaves, celery, green apple, olive oil and balsamic vinegar

Halloumi Cheese Salad
Traditional Cyprus Cheese tossed in salad leaves with cherry tomatoes, cucumbers, red onion, olive oil and honey dressing

Apple Pomegranate Spinach Salad
Slices of crips apple tossed in spinach salad leaves with pomegranate seeds, dried fig, walnuts and balsamic glaze

Freshly Made Dips

Tzatziki
Finely chopped cucumber, lemon & mint in Greek yoghurt

Houmous
Chickpeas and garlic puree, smoked paprika and olive oil

Tyrokafteri
Roasted hot peppers and feta cheese

Melitzanosalata
Roasted aubergine, tomatoes and red onion

Tabbouleh Salad
Finely chopped parsley in bulger wheat, tomatoes, mint and onion

Main Dishes

Pork Kebab
Tender pieces of cubed pork cooked on the grill with sea salt

Chicken Kebab
Tender pieces of chicken breast marinated in olive oil and lemon

Kleftiko
Marinated slow cooked lamb in the oven

Halloumi Cheese
Traditional grilled halloumi cheese

King Prawns
Grilled king prawns seasoned in glazed butter, sea salt and lemon zest

Salmon
Gently steamed with citrus zest

Moussaka
Layers of baked aubergine, tomato, potatoes and minced meat topped with Bechamel sauce

Accompaniments

Roast Potatoes
Local oven roasted potatoes

Grilled Vegetables
Mixed seasoned vegetables tossed in olive oil

Desserts
Fresh Fruit and chef's choice of desserts

Wedding Menu's

Premium Buffet

Bread Station
with freshly baked bread and traditional pitta

Salads

Greek Salad
Cherry tomatoes, cucumber, onions, bell peppers, olives, feta cheese, olive oil and vinegar dressing

Beetroot Salad
Slices of marinated cooked beetroot, spinach leaves, celery, green apple, olive oil and balsamic vinegar

Chicken & Mango Salad
Grilled chicken, salad leaves with cherry tomatoes, cucumber, mango slices, croutons, raspberry vinegar, and honey dressing

Apple Pomegranate Spinach Salad
Slices of crips apple tossed in spinach salad leaves with pomegranate seeds, dried fig, walnuts and balsamic glaze

Seafood Salad
Prawns, calamari, clams and mussels with wedges of lime, lemon, olive oil, kaffir leaves and salad leaves

Beef Carpaccio
Thin slices of black Angus fillet, rocket leaves and truffle oil

Sea Bass Ceviche
Sliced sea bass marinated in citrus juice, chilli, coriander and olive oil

Freshly Made Dips

Tzatziki
Finely chopped cucumber, lemon & mint in Greek yoghurt

Houmous
Chickpeas and garlic puree, smoked paprika and olive oil

Tyrokafteri
Roasted hot peppers and feta cheese

Melitzanosalata
Roasted aubergine, tomatoes and red onion

Fava Bean
Creamy Fava bean with garlic, lemon juice, butter puree and olive oil

Main Dishes

Lamb Cutlets
Tender lamb cooked on the grill with sea solt

Rib Eye Steak
Grilled pieces of seared marbled black Angus Ribeye

Pork Fillet
Fillet of pork cooked in fresh mushroom and Commandaria Sauce

Half Chicken
Boneless chicken grilled with a honey mustard glaze

King Prawns
Grilled king prawns seasoned in glazed butter, sea salt and lemon zest

Salmon
Gently steamed with citrus zest

Vegetable Biryani Curry
Mixed rice with assorted vegetables and spices

Risotto
Mushroom & truffle oil

Penne Pasta
Fresh tomato sauce basil leaves and olives

Accompaniments

Roast Potatoes
Local oven roasted potatoes

Grilled Vegetables
Mixed seasoned vegetables tossed in olive oil

Rice
Lightly steamed

Desserts

Pavlova
Cheesecake
Chocolate Brownies
Crème Brulee
Fresh Fruit
Assorted Cheese Platter

Wedding Menu's

Children's Menu

Up to12 years

Homemade Beef Burgers
In a brioche bun with cheese

OR

Pizza
Margherita or Ham

OR

Chicken Goujons
Chicken cooked in panko breadcrumbs

OR

Penne Pasta
Pasta tubes served with home made tomato sauce

Served with tomato and cucumber slices, alongside fried potato wheels

Desserts
Selection of fresh fruits and ice-cream

Canapes

These tasty yet substantial Canapes offer a satisfying accompaniment to our refreshing selection of drinks

Chicken Liver Pate
Homemade chicken liver pate on toast with berry sauce

Cheese Mousse
Beetroot with goat cheese, celery and walnuts

Prosciutto
Fresh Parma ham with melon and balsamic glaze

Tuna Tataki
Seared tuna with avocado and teriyaki sauce

Mozzerellini & Cherry Tomato
Fresh mini mozzarella pearls, cherry tomato, pesto and olive oil sauce

Smoked Salmon & Cream Cheese
Smoked salmon with cream cheese and dill

Spring Rolls
Crispy vegetable rolls with sweet chilli sauces

Halloumi Bites
Deep fried halloumi with honey and sesame crust

Bruschetta
Tomato, onions, parsley on a toasted baguette

Other options available on request

Minimum 20 pieces
(€3.00 per piece)

Drinks Packages

Welcome Drinks

A Glass of:
Prosecco, Mimosa, Bellini, Kir Royal or Juice
€7 per person

Cocktail Reception

Glass of Prosecco
International Spirits
Local Draught Beer or Bottled
Local Wine – Red, White and Rose
Soft Drinks
Sparkling or Still Water

€20 per person per hour
€5 per person (extra 30 minutes)

Silver Selection

Glass of Prosecco
International Spirits
Local Draught Beer or Bottled
Local Wine – Red, White and Rose
Soft Drinks
Sparkling or Still Water
Tea & Coffee

€30 per person per hour
(4 hours unlimited)
€9 per person per hour extra

Gold Selection

Glass of Prosecco
International Spirits
Local Draught Beer or Bottled
International* & Local Wine – Red, White and Rose *Valpolicella, Pinot Grigio, Les 3 Freres
Soft Drinks
Sparkling or Still Water
Premium Cocktails & Mocktails
Tea & Coffee

€45 per person per hour
(4 hours unlimited)
€15 per person per hour extra

Children Drinks

Water
Soft Drinks
Juices

All Day Package
€10 per child (3-12)
For mocktails and smoothies extra €5 per child