

Coral Residence Wedding Venue



Coral Residences is a new development created by some of the world's best designers and a sister project to the famous Cap St George. The resort is majestically located in one of the most beautiful coastlines in Paphos, right on the sea front offering a new approach to luxury and completely private wedding venue.

Your wedding ceremony takes place right on the beach. You can then enjoy refreshing drinks and a special wedding meal later at the amazing and fully private clubhouse in complete privacy and enjoy your celebrations until midnight. This is a new venue and we are very excited about its truly wonderful setting for our wedding couples.

Key Points

- *Private & Exclusive
- *New & Modern Finish
- *Beach Front Location
- *Choice of Ceremony Area
 - *30-250 People
- *Shaded Cocktail Areas
- *Panoramic Sea Views
- *1am Finish at a Supplement

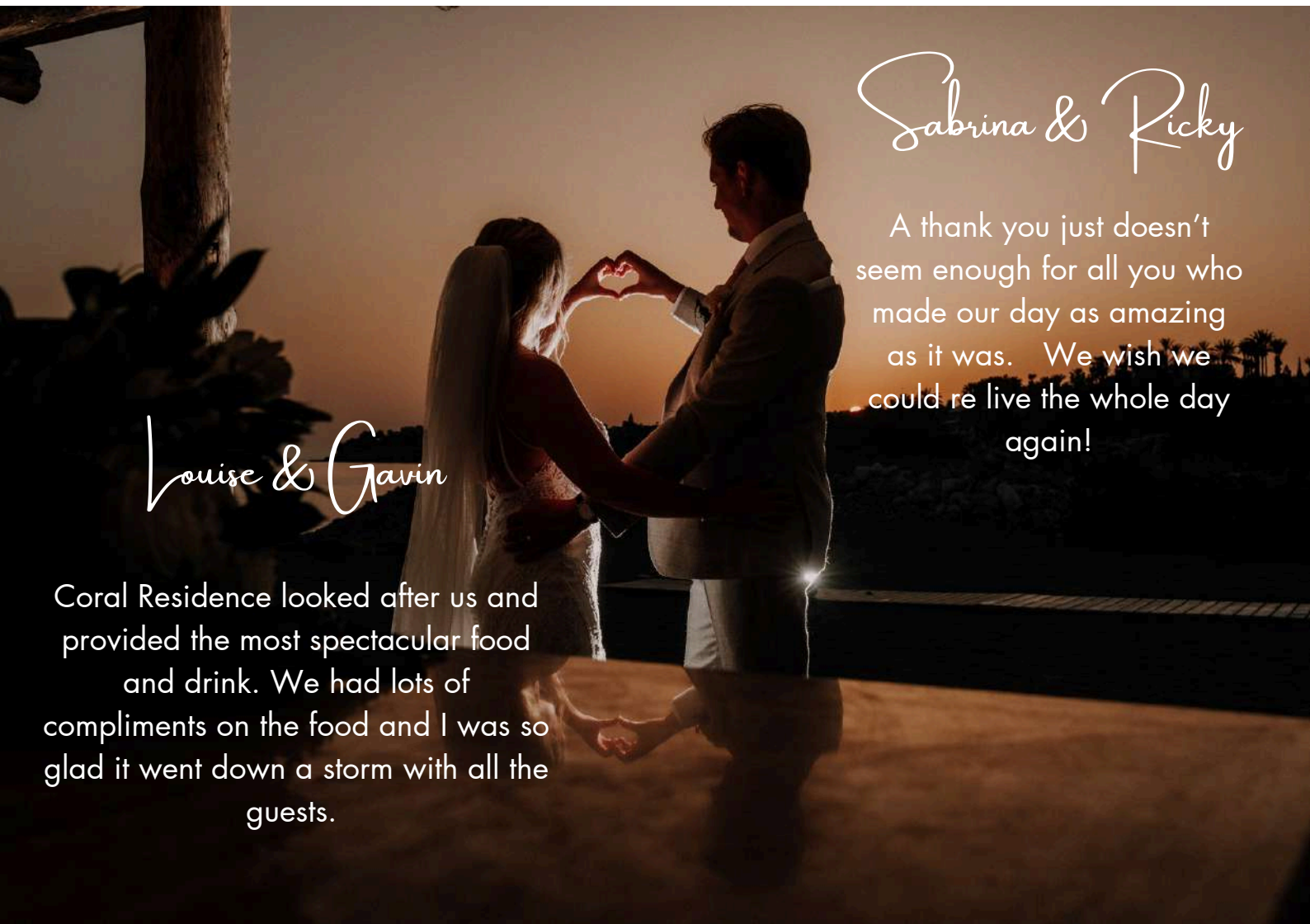


Sabrina & Ricky

A thank you just doesn't seem enough for all you who made our day as amazing as it was. We wish we could re live the whole day again!

Louise & Gavin

Coral Residence looked after us and provided the most spectacular food and drink. We had lots of compliments on the food and I was so glad it went down a storm with all the guests.



The Wedding Package

The Wedding Ceremony

- Your Private ceremony venue at the Coral Residences with a choice of venues overlooking the sparkling Mediterranean Sea;
- All venue hire and set up fees are included;
- White chiavari chairs for the guests;
- A vintage style ceremony table;
- 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

The below flowers are included in your wedding package with a choice of colours and styles from our galleries which will be sent to you during the detailed planning process.

- 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;
- 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 those special moments of walking 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 venue;
- Drinks reception, the 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.

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

Wedding Cake:

A two-tier iced and decorated Wedding Cake;
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.

Full trials for Hair & Make-Up can be added to the package at a supplement.

The Wedding Package

Wedding Reception Venue:

- Private dinner reception venue the Coral Residences Club House with amazing sea views, magical sunsets and complete privacy;
- Wedding reception venue set up which includes white linen for the tables and white chairs for the guests and the hire fees of the venue;

Wedding Reception Dinner:

Exclusive reception dinner for 30 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 private DJ for the wedding reception to entertain you and your guest whilst you dance the night away;

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- 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;

2026 Package Price - £9695

2027 Package Price - £10,795

Plus Special Marriage License & Marriage Officers
Fees - €600

Wedding Menu's

Cyprus Family Style (maximum of 70 people)

STARTERS

Cyprus Village Salad
Beetroot Salad, fresh coriander and champagne raspberry vinegar
Prawns, mussels and calamari salad with lemon and dijon mustard dressing
Chicken Salad with mango and chives
Baked Mushrooms, asparagus and tomato confit

MAINS

Pork Fillet Afelia
Beef Tenderloin with Green Peppercorn Sauce
Chicken Fillet with Zucchini, Fetta Cheese & Lemon Sauce
Seabass Fillet with tomato and caper salsa
Oven Baked Vegetables
Rice with Sem-Dry tomatoes and halloumi cheese
Baked potatoes with tomatoes and onion

DESSERTS

Assorted Cyprus Sweets
Ricotta & Pistachio Cake
Apple Tart
Fresh Fruits

BBQ Family Style Menu

(maximum 70 people)

SALADS

Greek Mediterranean Salad with Fetta Cheese
Roasted pumpkin and quinoa salad
Sweet potato and coriander falafels with tomatoes
Broccoli and goat cheese salad
Chicken caesar salad with Bacon

MAIN COURSE

Rack of lamb marinated with fresh herbs
Beef medallion with rosemary and thyme
Chicken thighs marinated with Jafrezzi and lime
King prawns, green wakame salad and teriyaki glaze
Spinach & Ricotta Cheese Ravioli with Thyme Jus & Parmesan Flakes
Oven baked potatoes with Dijon mustard and paprika
Baked vegetables
Fried rice with vegetables

DESSERTS

Vanilla Profiteroles
Espresso Tiramisu
Passionfruit Tart
Chocolate Cheese
Fresh Fruits

Cyprus Buffet Menu minimum 60 adults

SALADS

Roasted cauliflower salad with chilies and chickpeas
Cyprus village salad
Mediterranean seafood salad with fresh lime and coriander
Chicken and grilled pineapple salad
Crispy bacon salad with tomato and avocado
Roast vegetable and cous cous salad
Smoked salmon salad with quail eggs and radish
Fried halloumi and semi dry tomato confit
Aubergine salad, cherry tomatoes and fresh coriander

MAIN COURSE

Grilled chicken breast with feta cheese, tomatoes and lemon
Beef tenderloin, spring onion, chives and dry porcini mushroom sauce
Pork fillet with dry apricot and port wine
Seabass Fillet with Red Onion & Tomato Salsa
Zucchini, Tomato and Bell Pepper in a Rich Tomato Sauce
Oven baked pasta, bechamel cream and beef ragout
Steamed vegetables
Baked potatoes with onion and tomatoes
Basmati rice with spinach and garlic

DESSERTS

Raspberry Cheesecake
Lemon Pie
Assorted Cyprus Sweets
Caramel Cheesecake
Fresh Seasonal Fruits

Wedding Menu's

BBQ Buffet Menu

minimum 60 adults

APPETIZERS

Asparagus and caprese salad
Beetroot, radish, mixed greens and spice salad
Pastasalad with carrot, fennel and lime
Quinoasalad with smoked salmon and soya beans
Creamypotato salad with lemon and coriander
Baby rucola, prosciutto, caramelized tomato and parmesan flakes
Avocado salad, red onion, tomato and fresh lime
Dry fruit salad with walnuts and goji berries
Tomato, cucumber and fetta salad

MAIN COURSE

Beef fillet, oyster mushroom and truffle oil
Grilled frenched rack of lamb with mint sauce
Baked Salmon with Honey Garlic Sauce & Bok Choy
Pork medallion, grilled pineapple and whiskey sauce
Chicken quarters, yogurt and jalfrezi marinated
Baked vegetables.
Baby potatoes with paprika and oregano
Butter rice with lime zest

DESSERTS

Mixed Berry Cake
Selection of Mini Macaroons
Chocolate Truffle Cake
Hazelnut Popdotes
Apple Pie
Fresh Seasonal Fruits

Kids Buffet Menu

Margherita Pizza
Chicken Goujons
Beef Sliders
Penne Pasta in Tomato Sauce
Twister Potatoes
Tomato & Cucumber Slices
Desserts

Double Chocolate Cake with Raspberry Sauce
Mini Strawberry Donuts
Caramel Cheesecake
Fresh Fruit

Includes Soft Drinks, Juice & Water during dinner

Minimum 11 children

4 COURSE Set Menu

Maximum 40 pax

Available at a supplement

APPETIZER

Avocado & Wild Tuna Tartare with Green Apple and Citrus Dressing

HOT STARTER

Soft shell crab with wakame and lemon teriyaki sauce

MAIN COURSE

Choice of:

Fresh cut rack of lamb, thyme, and rosemary sauce
Black Angus rib eye with forest pepper sauce
Fresh seabass fillet served with red onion and tomato salsa

(All served with steamed vegetables and baked potatoes)

DESSERT

Choice of:

New York Cheesecake, Raspberry sauce
Crème Brulee with Seasonal fruits
Double Chocolate Black Forest Cake, Amarena Cherries

Kids Menu

Choice of:

Chicken Goujon
Mini Burgers
Margarita Pizza

Served with twister potatoes, tomato & cucumber slice

Desserts

Choice of:

Double Chocolate Cake with Raspberry Sauce
Mini Strawberry Donuts
Fresh Fruits

Includes Soft Drinks, Juice & Water during dinner

Maximum 10 children

Wedding Menu's

Vegetarian Menu

Salads

Halloumi & Watermelon Salad
Caprese Salad, Fresh Basil
Green Bean Salad, Tomatoes, Red Onion, Crumbled Feta
Courgette, Broccoli & Pesto Salad
Roasted Cauliflower, Red Onion, Avocado & Quinoa
Fattoush with Crispy Spiced Chickpeas
Baby Rucola Salad with Radish, Walnut, Orange Segments

Main Course

Cauliflower Curry, Red Chilies, Lemon Juice
Vegetable Biryani
Mint Spinach Pie
Vegetarian Noodles
Baby Potatoes
Mushroom Stroganoff
Red Bell Pepper with Lentil, Vegetables & Feta Cheese
Mix Vegetable Masala

Desserts

Chocolate Flavored Tea Mouse
Chocolate Glaze Yoghurt & Spicy Sponge Cake
Rice Pudding With Cardamom & Coconut Milk
Mango Mousse
Fresh Seasonal Fruits

Vegan Options

Canapes

Avocado & Fresh Cilantro on Crispy Bread
Smoked Aubergine & Sweet Pepper
Vegetable Samosa

Salads

Rucola, Zucchini & Mango Salad
Quinoa - Tabouleh Salad
Broccoli - Dill & Almond Flakes
Spicy Cucumber Salad
Beetroot - Carrot Salad, Mint & Spring Onion
Avocado, Cucumber & Tomato Salad
Marinated Green Olives with Coriander, Garlic
Olive Oil & Lemon

Main Course

Chickpea Masala, Coconut Milk & Fresh Coriander Leaves
Garlic Mushrooms
Bombay Potatoes
Fried Rice with Vegetables
Eggplant & Bell Pepper Curry
Vegetable Samosa
Stir Fried Vegetables

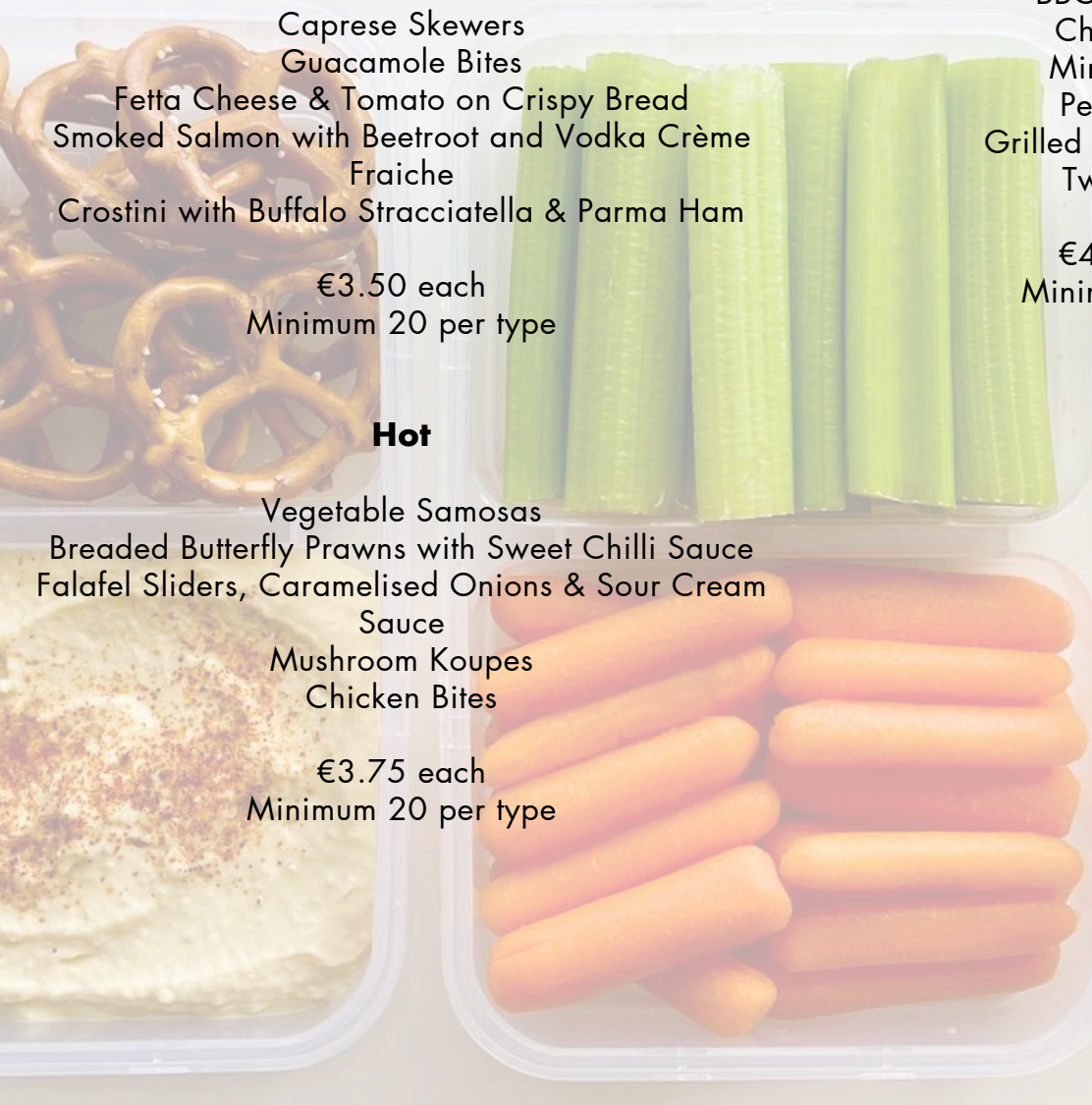
Desserts

Amatika Hazelnut Cake
Chocolate Sacher Cake
White Chocolate Lemon Cake
Black Forest Cake
Coconut Tapioca

Canapes & Night Snacks

Canapes Menu 2025

Cold



Caprese Skewers
Guacamole Bites
Fetta Cheese & Tomato on Crispy Bread
Smoked Salmon with Beetroot and Vodka Crème Fraiche
Crostini with Buffalo Stracciatella & Parma Ham

€3.50 each
Minimum 20 per type


Hot



Vegetable Samosas
Breaded Butterfly Prawns with Sweet Chilli Sauce
Falafel Sliders, Caramelised Onions & Sour Cream Sauce
Mushroom Koupes
Chicken Bites

€3.75 each
Minimum 20 per type

Night Snacks 2025



Spicy Prawn Bao Buns
BBQ Chicken Tulips
Chicken Skewers
Mini Beef Burgers
Pepperoni Pizza
Grilled Halloumi Sandwich
Twister Potatoes

€4.50 per piece
Minimum 20 per type

Drinks Packages

COCKTAIL & AFTER DINNER PACKAGES 2026

Prosecco & Canapés from €26.00 per person
1 hour

Prosecco, Orange Juice & Waters from €18.50 per person
1 hour

Classic Cocktails from €26.00 per person
1 hour

DINNER DRINKS PACKAGES 2026

Classic Collection– Unlimited 3 hours - house wine, local beer, soft drinks, juice & still water -
from €36.00 per person

€10.00 per extra hour per person

Add tea & coffee at an extra €3.50 per person

Add tea, coffee & petite fours at an extra €4.00 per person

Cyprus Collection– Unlimited 3 hours – The best selection of wines from the surrounding Vineyards, local
beer, soft drinks, juice & still water - from €40.00 per person

€12.00 per extra hour per person

Add tea & coffee at an extra €3.50 per person

Add tea, coffee & petite fours at an extra €4.00 per person

International Collection– Unlimited 3 hours – Wines from around the world, local & international beer,
soft drinks, juice & still water - from €42.00 per person

€14.00 per extra hour per person

Add tea & coffee at an extra €3.50 per person

Add tea, coffee & petite fours at an extra €4.00 per person

Regular Spirits (Unlimited 1 hour) - Vodka, Gin, Rum, Whiskey, soft drinks, juice & water

From €35 per person

€15.00 per extra hour per person

* add local beer to any of our packages for an extra €4.00 per person

** add Prosecco to any of our packages for an extra €8.50 per person