

# Annabelle Hotel



The Annabelle Hotel is an exclusive five-star hotel of unforgettable luxury and elegant charm set right on the beach front, giving you uninterrupted views of the Mediterranean, the old castle and fishing harbour of Paphos. A true sense of old world Hollywood glamour awaits you at this beautiful hotel which comes with amazing backdrops, sub-tropical landscaped gardens and waterfalls – it's picture perfect!

The Agape Terrace Wedding Venue offers beautiful views overlooking the Mediterranean Sea and Paphos Harbour.

# 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 (for Wedding Groups over 30 people)

\* 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 Agape Terrace or Asteras Deck of the Annabelle Hotel with beautiful beach and garden views.
- 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 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 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.

## 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 for both photography and/or videography.*

# The Wedding Package

## Wedding Cake:

- A beautiful one-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;
- 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 either the Asteras Restaurant or the Amorosa Restaurant;
- Wedding reception venue set up which includes white linen for the tables and white chair covers 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*

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

# Wedding Menu's

## Buffet Menu 1

(minimum 40pax)

### Salads and Cold Appetisers

Traditional Greek salad  
Creamy cabbage coleslaw salad  
Beetroot salad with cumin and crumbled Anari cheese  
Chicken salad with pineapple, pomegranate seeds and spring onion  
Baby potato salad with bell peppers, marinated eggplants, roast zucchini and parsley  
Traditional Cypriot dips and marinated olives:  
Tzatziki, Tirokafteri,  
Hummous, Melintzanosalad

### Raw and Cooked Vegetable Station

Carrots, Cucumbers, Bell Peppers, Mushrooms, Beetroot, Beans, Mixed Salad Leaf's, Broccoli, Cauliflower, Red Onions, Tomatoes, Kalamata Olives, Green Olives, Gherkins, Crispy Bacon, Seeds, Bread Croutons

### Choice of Dressing

Balsamic Dressing, Thousand Island Dressing, Caesar Dressing, Olive Oil, Red Wine Vinegar

### Soup

Carrot and ginger soup with crispy croutons

### Hot Dishes

Baked salmon filet with Mexican spices, sauteed leek and creamy sauce  
Chicken Tikka Masala curry with yoghurt raita  
Beef Bourguignon with smoked bacon and mushrooms  
Vegetarian moussaka with chickpeas and oregano  
Buttered seasonal vegetables  
Fragrant Pilaf rice with lemon and herbs  
Lyonnaise potatoes with onions and parsley

### 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

(minimum 40 pax)

### Salads and Cold Appetisers

Italian Panzanella salad  
Waldorf salad with celery, pink lady, walnuts and cranberries  
Exotic salad with prawns, pineapple, Chinese cabbage and lime cilantro dressing  
Beef carpaccio, basil pesto, rocket leaves and Parmesan flakes  
Roasted pumpkin and artichoke salad, red onion, cherry tomatoes & spiced pumpkin seeds  
Caesar's salad with crispy bacon, Parmesan flakes and creamy dressing  
Traditional Cypriot dips and marinated olives:  
Tzatziki, Tirokafteri, Hummous, Melintzanosala

### Raw and Cooked Vegetable Station

Carrots, Cucumbers, Bell Peppers, Mushrooms, Beetroot, Beans, Mixed Salad Leaf's, Broccoli, Cauliflower, Red Onions, Tomatoes, Quinoa, Kalamata Olives, green Olives, Gherkins, Crispy Bacon, Pumpkin Seeds, Sunflower Seeds, Bread Croutons

### Choice of Dressing

French Dressing, Balsamic Dressing, Thousand Island Dressing, Caesar Dressing, Olive Oil, Red Wine Vinegar

### Cheese Station

Halloumi cheese, fresh Anari, Feta, Kefalotiri, Cream Cracker, Herb Infused Honey, Nut Honey, Fruit chutneys

### Soup

Mushroom creamy soup, crispy croutons

### Hot Dishes

Grilled beef medallions, green peppercorn sauce  
Roasted red snapper filet, sauteed spinach and tomato – basil vierge  
Chicken cacciatore in rich tomato sauce with olives and herbs  
Rigatoni in creamy Parmesan sauce, forest mushrooms and Parmesan  
Thai style green vegetables, coconut curry  
Flavored basmati rice with lime and herbs  
Vegetables ratatouille with seasonal herbs

### 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 Annabelle's cake with Amarena cherries  
Pistachio cheesecake with orange compote  
Fresh seasonal sliced fruits

# Wedding Menu's

## **Buffet Menu 3**

(minimum 40 people)

### **Salads and Cold Appetisers**

Chinese noodles salad with chicken and vegetables  
Cypriot Caprese salad with basil pesto and roasted pine nuts  
Rocket salad with oyster mushrooms, sundried tomatoes and Parmesan flakes  
Cypriot local cold cuts, marinated olives, and homemade pickles  
Pork salad with soya and sweet chili  
Waldorf salad with walnuts, celeriac and creamy mayonnaise

### **Live Salad Station**

Cucumber, Tomato, Peppers, Spring onion, Carrots, French beans, Cous-cous, Potatoes, Boiled eggs, Beans, Lentils, Tuna in oil, Beetroot, Croutons, Marinated olives, Capers, Gherkins, Fresh mixed leaves

### **Choice of Dressing**

Citrus Dressing, French Dressing, Balsamic Dressing, Thousand Island Dressing, Caesar Dressing, Olive Oil, Red Wine Vinegar

### **Cheese Station**

Cheddar Cheese, Brie, Feta, Blue Cheese with crackers, Grissini, Lavoche, Herb Infused Honey, Nut Honey, Fruit chutneys

### **Soup Station**

Roasted pumpkin and red lentil veloute with sage croutons

### **Hot Dishes**

Seabass fillet with saffron sauce  
Slow braised ribs with orange-honey sauce  
Chicken drumsticks with BBQ sauce and glazed pineapple  
Beef fillet with green peppercorn sauce

### **Steamed mixed vegetables**

Lyonnais potatoes with onions and parsley  
Basmati rice with lime zest and coconut flakes  
Vegetables curry with ginger and cilantro

### **Desserts**

Walnut cake with praline cream and caramelized nuts  
Bitter chocolate cake with Grand Marnier  
Vanilla mousse with raspberry cream  
Rhubarb and spices pudding  
Exotic fruit pavlova  
Fresh seasonal sliced fruits

# Wedding Menu's

## Sharing Menu 1

(10-80 pax)

Served platter-style on the table

### BEEF CARPACCIO

Marinated with chamomile, pomegranate, kefalotyri shavings

### GRILLED ZUCCHINI SALAD

Feta, mint, celery, lemon

### CRISPY CALAMARI

Tartare sauce with tarama

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### RISOTTO

Mushroom, baby chicken, Parmesan

### TUNA STEAK

Sesame, tomatoes, bell peppers, garlic, parsley

### PORK TENDERLOIN

Roasted peaches, Cypriot halloumi PDO, hazelnut, Commandaria sauce

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### STRAWBERRY CHANTILLY

Puff pastry, Creme Anglaise

### OPERA

Homemade Savoyard, chocolate cream, and coffee ice-cream

### FRUITS

Seasonal selection of local and imported fruits, served with mint-yoghurt and lavender infused honey

## Sharing Menu 3

(10-80 pax)

Served platter-style on the table

### CURED SALMON

Cashcavalli, dill, chervil

### ROASTED OCTOPUS

Kalamata, cream of fava, potatoes, oregano

### FOIE GRAS

Carob syrup, pomegranate, coriander

### BEETROOT

Celeriac, grain mustard, apple, almond flakes

## Sharing Menu 2

(10-80 pax)

Served platter-style on the table

### CYPRIOI COLD CUTS PLATTER TO SHARE

Crispy bread and dips

### ROASTED OCTOPUS

Kalamata, cream of fava, potatoes, oregano

### FOIE GRAS

Carob syrup, pomegranate, coriander

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### SORBET

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### RAVIOLI PIZZICATI

Homemade stuffed pasta, chicken, herbs, butter, guanciale bites

### SEABASS FILLET

Zucchini, pistachio, citrus butter sauce

### LAMB RACK

Skordalia, eggplants, Purslane, mint

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### OPERA

Homemade Savoyard, chocolate cream, coffee ice-cream

### LEMON TART

Raspberries, Sablee, Chantilly

### FRUITS

Seasonal selection of local and imported fruits, served with mint-yoghurt and lavender infused honey

### BARLEY AND CEPES RISOTTO

Celeriac, hazelnuts

### SEAFOOD PAPILOTTE

Seasonal vegetables, lemon, herbs

### BLACK ANGUS BEEF TENDERLOIN

Green pepper, beurre blanc

### MASHED POTATOES

### GRILLED VEGETABLES

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### OPERA

Homemade Savoyard, chocolate cream, coffee ice-cream

### LEMON TART

Raspberries, Sablee, Chantilly

### STRAWBERRY CHANTILLY

Puff pastry, Creme Anglaise

# Wedding Menu's

## Plated Set Menu 1

### BETROOT

Celeriac, grain mustard, apple, almond flakes

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### SEAFOOD BISQUE

Cognac, scallops, calamari, orange, anise

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### SORBET

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### PORK TENDERLOIN

Roasted peaches, Cypriot halloumi PDO, hazelnut, Commandaria sauce

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### STRAWBERRY CHANTILLY

Puff pastry, Creme Anglaise

## Plated Set Menu 2

### CURED SALMON

Cashcavalli, dill, chervil

\*\*\*

### BEEF CARPACCIO

Marinated with camomile, pomegranate, kefalotyri shavings

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### SORBET

\*\*\*

### SEAFOOD PAPILOTTE

Seasonal vegetables, lemon, herbs

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### OPERA

Homemade Savoyard, chocolate cream, coffee ice-cream

## Plated Set Menu 3

### ROASTED OCTOPUS

Kalamata, cream of fava, potatoes, oregano

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### FOIE GRAS

Carob syrup, pomegranate, coriander

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### SEAFOOD PAPILOTTE

Seasonal vegetables, lemon, herbs

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### SORBET

\*\*\*

### USDA BEEF TENDERLOIN

Green pepper, barley, capes, celeriac

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### LEMON TART

Raspberries, Sablee, Chantilly

### PETIT FOURS

# 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 - €2.90 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

The hotel recommends 6 pieces per guest for a 1-hour cocktail.  
Please select your favourite 6 options.

# Drinks Packages

## Annabelle Hotel Dinner Packages 2025

### Unlimited Consumption Packages

#### Package Alternative 1

Soft drinks, Juices  
Local Still Mineral Water

€11.00 per person for 1 hour  
€6.00 for each additional hour

#### Package Alternative 2

Local White, Rose or Red Wine  
Local Beers  
Local Still Mineral Water  
Soft Drinks, Juices

€17.00 for 1 hour  
€28.00 for 2 hours  
€13.00 for each additional hour  
€40.00 per person if booked for 4 hours  
Add Sparkling Wine for €2.00 per person

#### Package Alternative 3

Imported White, Rose or Red Wines  
Imported or Local Beers  
Local Still Mineral Water  
Soft Drinks, Juices

€22.00 for 1 hour  
€35.00 for 2 hours  
€17.00 for each additional hour  
€48.00 per person if booked for 4 hours

#### Package Alternative 4

Imported Sparkling Wine (Brut and Rose)  
Imported White, Rose or Red Wine  
Imported or Local Beers  
Local Still Mineral Water  
Soft Drinks, Juices

€25.00 for 1 hour  
€37.00 for 2 hours  
€18.00 for each additional hour  
€54.00 per person if booked for 4 hours

### Limited Consumption Packages

#### Package Alternative 1

Two Soft drinks  
Or  
Two Juices  
Local Still Mineral Water  
€12.00 per person

#### Package Alternative 2

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

#### Package Alternative 3

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

### Notes:

- The above prices are per adult person;
- Infants 0-2 years old are free of charge;
- Kids 2-12 years old are charged €22 for 4 hours;
- Children 13-18 years old are charged €28 for 4 hours

# Drinks Packages

## Annabelle Hotel Dinner Packages 2025

### Unlimited Combo Packages

#### Combo package Alternative 1

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  
(Tau Sparkling / Avra Still)

€48.00 for 2 hours  
€19.00 for each additional hour  
€65.00 per person if booked for 4 hours

With imported wines  
€52.00 for 2 hours  
€24.00 for each additional hour  
€68.00 per person if booked for 4 hours

#### Combo Package Alternative 2

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  
(Tau Sparkling / Avra Still)

€50.00 for 2 hours  
€25.00 for each additional hour  
€78.00 per person if booked for 4 hours

With imported wines  
€58.00 for 2 hours  
€29.00 for each additional hour  
€80.00 per person if booked for 4 hours

### Unlimited Cocktails Packages available on request

#### Notes:

- The above prices are per adult person;
- Infants 0-2 years old are free of charge;
- Kids 2-12 years old are charged €22 for 4 hours;
- Children 13-18 years old are charged €28 for 4 hours

# Drinks Packages

## Annabelle Hotel Dinner Packages 2025

### All-Inclusive Options (starting from 16:00 hrs until 23:00 hrs – 7 hrs)

A. Local Beer, Local Wine (White, Red and Rose), Sparkling Wine, Soft Drinks and Water –  
**€78 per adult and €29 per child**

B. Local Beer, Local Wine (White, Red and Rose), Sparkling Wine, Branded Spirits (Johnnie Walker Red Label, Gordon's Gin, Smirnoff Vodka), Soft Drinks and Water –

**€89 per adult and €29 per child**

### Cocktail Jugs - €45.00 per 1 Ltr jug

#### **Boomerang**

Absolut Peach Vodka, Lime Juice, Pineapple Juice, Fanta Orange, Rose Cordial

#### **Lavender Elderflower Collins**

Gordon's Lavender Gin, Elderflower Essence, Fresh Lemon Juice, Sparkling Water

#### **Pimm's No 1**

Pimm's, Orange, Apple, Cucumber, Lemonade

#### **Mojito**

Havana Club Rum, Fresh Lime Wedges, Fresh Mint Leaves, Soda Water

#### **Daiquiri**

Flavoured (Strawberry/Raspberry/Mango), Bacardi White Rum, Fresh Lime Juice

#### **Cosmopolitan**

Absolut Citrus Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice

#### **Sex on The Beach**

Smirnoff Vodka, Peach Schnapps, Orange Juice, Cranberry Juice