Olympic Lagoon Paphos

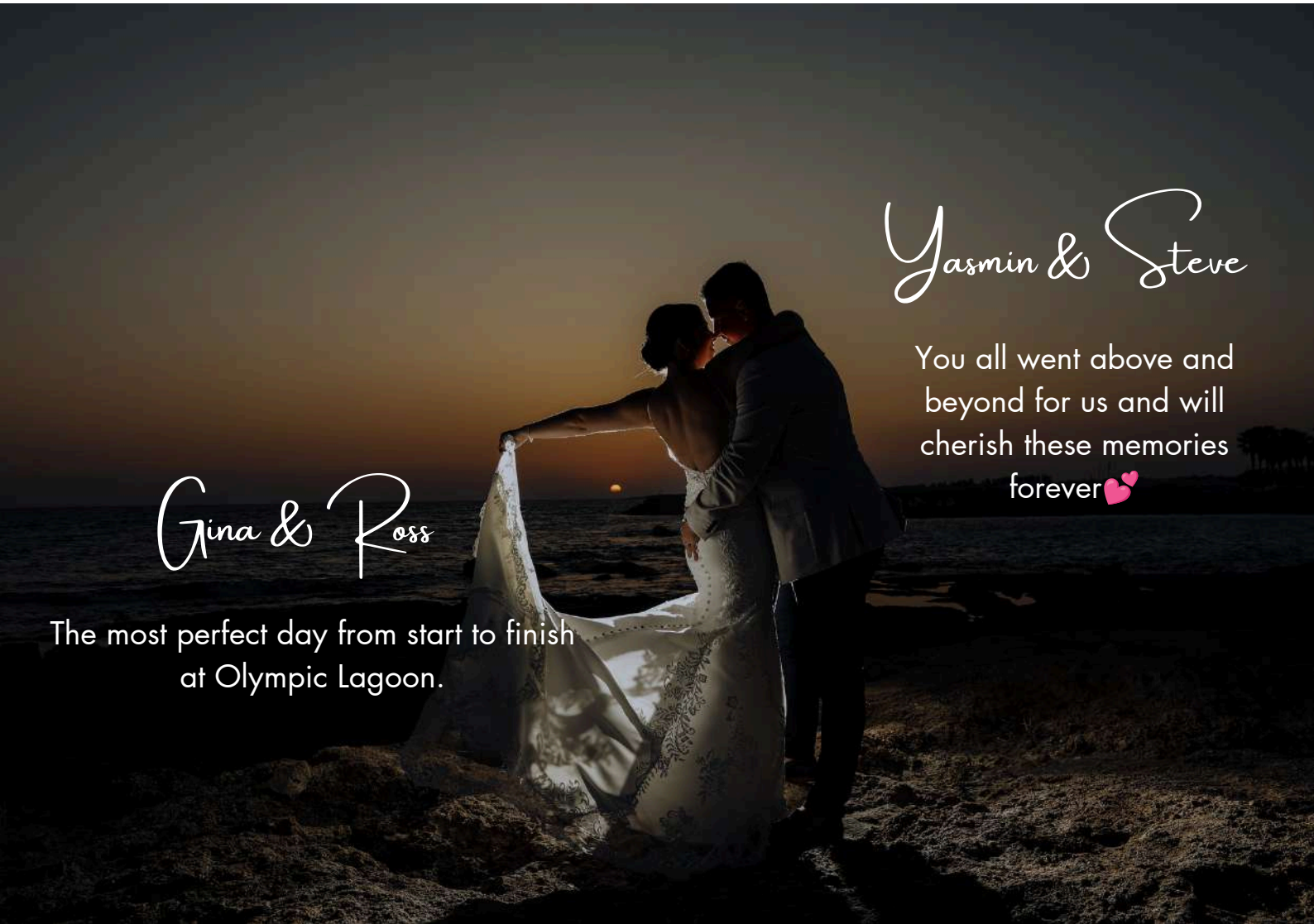


Olympic Lagoon Paphos is a five star ultra all inclusive hotel and for sure is one of the favourite choices for many couples. The Olympian Sunset ceremony venue has been designed to be an extension of the tropical gardens of the hotel into the sea. It is a dream come true for those who wish to exchange vows in the company of the mild sea breeze and gently lapping waves and uninterrupted panoramic sea views, with the medieval castle of Paphos in the background.

Equally charming for a romantic wedding ceremony, a champagne cocktail reception can be served privately at the You & Me Bar at a supplement, which is followed by intimate banquet with a Mediterranean feel at one of the beautiful wedding reception venues of the hotel. Add the warm glow of a Cyprus sunset and you have all the ingredients of once-in-a-lifetime seafront celebration.

Key Points

*Stunning All Inclusive 5 star hotel
*Private Ceremony Area within the hotel
*Beachfront Location
*Suitable for up to 70 people
*Centrally Located
*Room Upgrade for the Bride & Groom (subject to availability)
*Romantic Dinner for two
*Champagne Breakfast the morning after the wedding



Yasmin & Steve

You all went above and beyond for us and will cherish these memories forever💕

Gina & Ross

The most perfect day from start to finish at Olympic Lagoon.

The Wedding Package

The Wedding Ceremony

- Your Private ceremony venue at the Olympian Sunset of the Olympic Lagoon Paphos which is a custom designed outdoor wedding venue situated adjacent to the water.
- All venue hire and set up fees included;
- White gazebo with drapes;
- Guests white Napoleon Chairs
- A vintage style 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 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 Full day photography shooting 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.

First dance and speeches can be added at a supplement.

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;
- 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.

The Wedding Package

Cocktail Reception Venue:

Private Hire of the You & Me Circle for your cocktail reception and cake cutting with private waiters.

Wedding Cake:

- A beautiful two-tier wedding cake designed and decorated to your request.

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;
- Your hair and make-up on the day and also the trials will take place in the hotels Spa & Saloon;

Wedding Reception Venue:

- Private dinner reception venue the Blue Lagoon Garden;
- Wedding reception venue set up which includes white linen for the tables and white Napoleon 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;

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;
- 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.

2027 Package Price - £8995
2028 Package Price - £9995
2029 Package Price - £10,995
(plus Special Marriage License & Marriage Officers Fees - €632)

Wedding Menu's

Sapphire Menu
Maximum 30 persons

Chef's Compliments

Caprese Salad with Avocado
Fresh buffalo mozzarella with tomatoes, avocado and wild rocket salad, drizzled with aged balsamic and pesto sauce

Cappuccino Tomato Soup with Fresh Basil
Cream of tomato soup topped with whipped cream and roasted almond flakes

Chicken Prosciutto with Parmesan Sauce
Baked chicken fillet stuffed with prosciutto and topped with parmesan sauce served with mashed potatoes and fresh seasonal vegetables

OR

Salmon Fillet with Lime Sauce
Seared salmon fillet with asparagus served with crush potatoes on a carrot ginger pu**ree and topped with lime sauce**

Vanilla Panna Cotta
With wild forest fruits coulis

Coffee & Tea/Petits Fours
Freshly brewed coffee & a fine selection of herbal Infusions & Teas, accompanied by homemade petits fours

CYPRUS MEZE
Maximum 30 persons

A variety of traditional homemade appetizers served with fresh warm pita bread (village salad, tzatziki, taramosalata, potato celery salad, aubergine dip, tahini, black and green olives)

Middle Course
Grilled Cyprus Sausages
Grilled Halloumi Cheese
Zucchini Fritters with Yoghurt Dip
Traditional moussaka

Middle Course Fish
Deep fried Calamari with tartar sauce
Garlic Prawns
Grilled Octopus on Chickpea Puree

From The Grill
Grilled Lamb Chops
Grilled Chicken with Oregano
Traditional Grilled Sheftalia
Marinated Pork on skewer
Roast potatoes with onion and tomatoes
Grilled Vegetables

Selection of Cyprus Sweets and Fresh Seasonal Fruit
Baklava, Galatoboureko, Ladies Fingers, Soutzioukos

Coffee & Tea/Petits Fours
Freshly brewed coffee & a fine selection of herbal Infusions & Teas, accompanied by homemade petits fours.

Amethyst Menu
Maximum 30 persons

Chef's Compliments

Smoked Salmon Rosette
on Avocado Tartar, Marinated Tiger Prawns, Saffron Aioli Pesto

Cream of Broccoli Soup
Served with cheddar cheese croutons

Mediterranean Breeze
Oven baked salmon steak with grape sauce, sautéed spinach, parsley potatoes and fresh Vegetables

OR

Rib Eye Steak
Green Madagascar peppercorn sauce, roast potatoes with herbs, seasonal vegetables

Tiramisu Cake
Mascarpone Cheese and Espresso Coffee

Coffee & Tea/Petits Fours
Freshly brewed coffee & a fine selection of herbal Infusions & Teas, accompanied by homemade petits fours

KIDS MENU

Plain Beef Burger Or Cheeseburger Or Chicken Burger
Served with crispy French fries

Pasta and Tomato
Pasta in tangy tomato sauce and a sprinkle of Grated cheese

Spaghetti Bolognaise
Spaghetti pasta with a tasty minced beef and tomato sauce served with cheese

Fish & Chips
Homemade deep friend breaded fish with French fries

Chicken Tenders
Three chicken fillets in golden batter crispy fries and sweet honey Dijon mustard sauce

Chicken Nuggets
Nuggets of succulent chicken with French fries and baked beans

Jumbo Hot Dog
A giant grilled hot dog in a tasty toasted bun with mustard or ketchup and French fries

Wedding Menu's

BBQ Buffet Menu
(minimum 30 guests)

COLD DISPLAY
Whole poached salmon and condiments
Assorted cold cuts (meats)

REFRESHING SALADS
Greek Salad with fresh mint and Feta cheese
Mixed greens with shrimp, crispy fresh mango and cashew nuts
Caesar salad with bacon bits and anchovies Caesar sauce
Rucola salad with sun dried tomatoes, parmesan flakes, pomegranate pine nuts
Golden creamy coleslaw with sultanas and apple
Marinated Mushrooms
Variety of fresh cuts crudités and mix pickles

DRESSINGS
Honey mustard dressing
Balsamic vinaigrette
Thousand island dressing

DIPS
Tzatziki, Gorgonzola, Aubergine

INTERNATIONAL & LOCAL CHEESES
A refined selection of international and local cheese, beautifully presented with fresh fruit, nuts and assorted condiments.

HOT DISHES
Hoi sin BBQ spare ribs with caramelized pineapple and sesame seeds
Bacon wrapped beef medallions on rich mushroom ragout with Jack Daniels sauce
Marinated Grilled Chicken
Salmon and Swordfish on fennel ragout olive oil and lemon dressing
Marinated Grilled lamb chops

ACCOMPANIMENTS
Homemade Cajun potato wedges
Mexican rice with mix peppers
Herbed crusted Grilled tomatoes
Grilled marinated Vegetables
Steamed Vegetables

SAUCES
Sour Cream
Mint Sauce
Gravy Sauce
BBQ Sauce
Jack Daniels Sauce

DESSERT SELECTION
Assorted Cyprus sweets
Crème Brule
Raspberry cheesecake
Fruits tarts
Apple pie
Opera chocolate cake
Selection of Fresh Fruit

Cyprus Buffet Menu
(minimum 30 guests)

Cold Display
Selection of smoked fish platter
Traditional Smoked Hiromeri and Lountza with Seasonal Fruits
Dolmadakia-stuffed vine leaves with rice and herbs

Refreshing Salads
Traditional Cyprus Village Salad
Rocket salad with sun dried tomatoes, fresh mushrooms, pomegranate, kefalotiri cheese shavings and croutons
Roasted zucchini and eggplants topped with feta cheese and oregano
Pickled octopus salad with red onion and oregano
Beetroot salad with fresh coriander, garlic and mustard seeds
Anari cheese with fresh tomatoes with basil

Traditional Cold Meze Display
Tzatziki, Taramosalata, Tahini
Marinated black and green olives

Dressings
Special Thousand Island dressing
Lemon and olive oil dressing
Vinaigrette Dressing

Hot Dishes
Grilled pork pancetta marinated with red wine and coriander
Grilled sword fish fillets with parsley, oregano and "Olive oil and lemon" dressing
Chicken "Souvlaki" with yogurt dip
Deep fried calamari with aioli sauce
Pan Roasted Beef with mushroom and lemon garlic dressing
Oven baked Moussaka
Grilled local cheese -halloumi and village sausages
Cheese ravioli with mint pesto creamy tomato sauce
Roasted Potatoes with onions and tomatoes
Bulgur Pilaf, topped with roasted almond flakes
Cauliflower with coriander and citrus zest

Dessert Selection
Crème caramel
Rice Pudding with sultanas
Chocolate cake
Semolina orange cake
Anarokrema -Cheese cream with honey and cinnamon
Local sweets platter -Baklava, Kataifi, Saragli
Fresh Seasonal fruits

Canapes

For 2027 Weddings

Minimum order: 4 pieces per person
Price per piece: €2.10

Or Special Package
Combination of six pieces, two hot, two cold and two sweet €9.95 per person

For 2028 & 2029 Weddings

Minimum order: 4 pieces per person
Price per piece: €3.20

Or Special Package
Combination of six pieces, two hot, two cold and two sweet €15.60 per person

Cold Canapés

Fine cheeses, seafood and cold cuts, all carefully prepared and beautifully presented

BEEF PASTRAMI
Smoked beef seasoned with a variety of herbs and spices, served on bread

BRIE CHEESE
Soft French cheese served on French baguette

SMOKED SALMON AND CREAM CHEESE MOUSSE
Slivers of smoked salmon served with cream cheese mousse on brown bread

PARMA HAM WITH MELON
Dry-cured ham served with fresh melon on white bread

FETA CHEESE WITH PEPPERS
Traditional sheep's milk cheese mixed with peppers served on wheat crackers

SHRIMP ON CRISPY BREAD AND CREAMY CHEESE
Marinated shrimps on creamy cheese

CURRIED CHICKEN
Oven-cooked marinated chicken served on white baguette

BABA GANOUSH
Middle Eastern dip of roasted, peeled, and pureed aubergines blended with tahini and served on pita bread

Sushi

Delicate, Asian inspired Finger Food

PHILADELPHIA ROLL
Smoked salmon, cream cheese and spring onion hand-rolled in rice and seaweed nori

CALIFORNIA ROLL
Avocado, crabsticks, cucumber, and mayonnaise hand-rolled in rice and seaweed nori

SASHIMI
Ebi Prawn

Warm Canapés

An International fusion of tastes for a modern appeal

CHICKEN TANDOORI WITH RAITA SAUCE
Grilled tender chicken fillet seasoned with Tandoori and served with Raita sauce

CHICKEN SATAY WITH PEANUT SAUCE
Grilled marinated chicken cubes on bamboo skewers served with peanut sauce

SPRING ROLLS WITH SWEET CHILLI SAUCE
Rolled filo pastry filled with vegetables served with sweet chilli sauce

SAMOSA WITH CORIANDER AND MINT SAUCE
Triangular filo pastry filled with spiced vegetables served with mint sauce

LAMB BROCHETTES WITH MINT PESTO
Roasted marinated lamb cubes on bamboo skewers wrapped in bacon and served with mint pesto

WRAPPED SHRIMP WITH ASIAN BARBECUE SAUCE
Roasted marinated shrimps on bamboo skewers with pineapple and bacon, served with barbecue sauce

TRADITIONAL "KEFTEDES" WITH TZATZIKI DIP
Fried meatballs accompanied by tzatziki dip

CHICKEN NUGGETS WITH HONEY MUSTARD SAUCE
Fried breaded chicken portions served with honey mustard sauce

CHICKEN SOUVLAKI IN PITTA BREAD
Skewered grilled chicken cubes served in pita bread with salad

PORK SOUVLAKI IN PITTA BREAD
Skewered grilled pork cubes served in pita bread with salad

GRILLED HALLOUMI IN PITTA
Traditional grilled Halloumi in warm pita bread

Canapes

For 2027 Weddings
Minimum order: 4 pieces per person
Price per piece: €2.10

Or Special Package
Combination of six pieces, two hot, two cold and two sweet €9.95 per person

For 2028 & 2029 Weddings
Minimum order: 4 pieces per person
Price per piece: €3.20

Or Special Package
Combination of six pieces, two hot, two cold and two sweet €15.60 per person

International Dessert Canapés

An irresistible arrangement of the sweet delicacies with tempting chocolate, cream and fruits

CHOCOLATE CUPS WITH STRAWBERRY MOUSSE
Strawberry whipped cream piped into elegant cups of milk chocolate

FRUIT TARTLETS
Petit four pastry jewels filled with vanilla custard and topped with seasonal fruits

LEMON TART WITH MERINGUE
Buttery shortcrust pastry filled with smooth lemon curd and topped with loving swirls of meringue

APPLE TART
Cinnamon sprinkled apple dices piled in a mini tart and topped with sweet caramelized peanuts

CHOCOLATE PROFITEROLE
Miniature cream puffs flowing with custard cream and covered with chocolate sauce

CHOCOLATE BROWNIES
Squares of fudgy, decadent brownies packed with walnuts and extra chunks of chocolate

CHOCOLATE TRUFFLES
Rich and elegant bite-size ganache balls coated with cocoa powder

TRADITIONAL BAKLAVA
Beirut filo pastry stuffed with nuts, cinnamon and honey

Venue Notes

- The Wedding Couple are required to be resident at the hotel for a minimum 7 nights

- Non-Resident Wedding Guest at the Olympic Lagoon Paphos are permitted to enter the hotel on the Wedding Day only, and attend the wedding by purchasing a Wedding Beverage Pass

- For 2027 Weddings:-

- Adults - €75.00
- Children aged 9 to 17 - €37.50
- Children aged 3 to 8 - €25.00
- Infants aged 0 to 2 - Free

- For 2028 & 2029 Weddings:-

- Adults - €90.00
- Children aged 9 to 17 - €45.00
- Children aged 3 to 8 - €30.00
- Infants aged 0 to 2 - Free

- For the Private Bar Service at the Reception Venue this can be arranged at a supplement of €300

- Secure storage facilities for wedding dress and important wedding items
- VIP Check-In
- Room amenities to include Mr. & Mrs. slippers, luxury bathrobes, luxury toiletries, sparkling wine, fresh flowers and petit fours
- On the wedding night handmade chocolates, wedding balloons and a wedding card
- Romantic candlelit dinner
- Sparkling wine breakfast served in room the morning after the wedding
- Spa massage treatment for two, I one of our couple's spa treatment suites
- Complimentary Room Upgrade on arrival (subject to availability)
- Late check-out subject to availability
- Special commemorative gift on your wedding day



