

Almyra Hotel



The Almyra Beach Hotel has a contemporary luxury vibe, very on trend and super stylish, set within its own lush gardens and extensive grounds. With impressive open sea views overlooking the Mediterranean and Paphos Harbour, the Spa Roof Terrace is ideal for couples to hold their Civil Ceremony. It has a justified reputation for excellent hospitality and the hotel guarantee just one wedding a day, yours!

Key Points

*Private Ceremony with Panoramic Views
*5 Star Hotel

*Honeymoon breakfast morning after the wedding

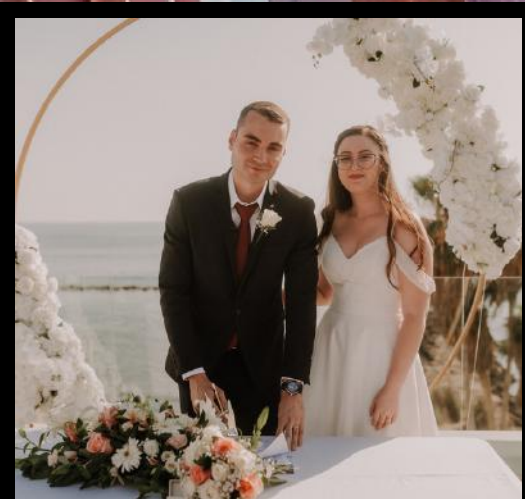
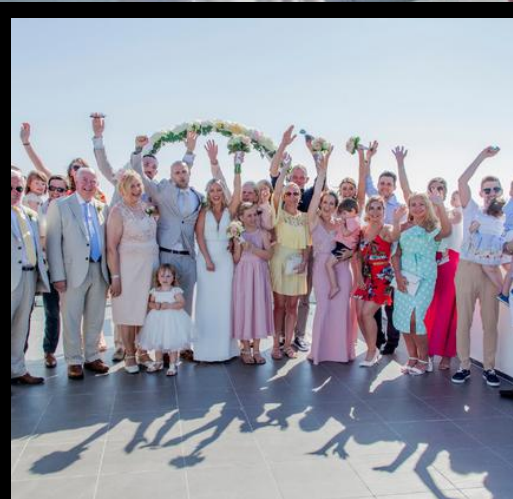
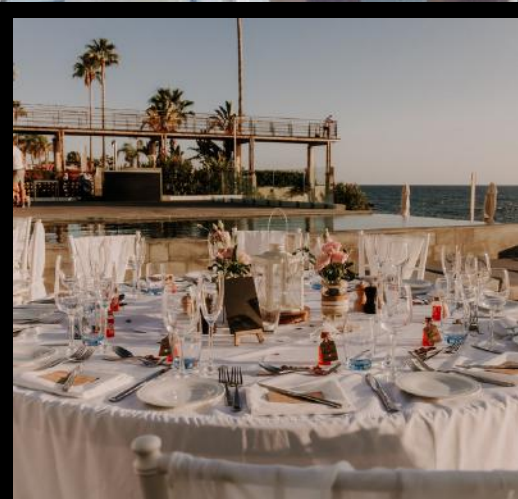
*Candlelit dinner for two in our fine dining restaurant

*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

Admin

Full assistance throughout the planning period, including paperwork and legalities
Your **personal wedding planner** will be with you all day making sure that everything works clockwise as you expect for your Cyprus Dream Wedding.

Flowers

Bride: deluxe bouquet of roses and/or lilies;
Bridesmaids: deluxe posies for two bridesmaids
Groom: Rose or lily buttonhole;
Buttonholes for the **best man** and **two dad's**, and corsages for **two mum's**;
Ceremony Table Arrangement

Photography

Full day photography from finishing touches of the bride getting ready until sunset, presented on a USB in high resolution with the full copyrights.

Videography

Half day videography from finishing touches of the bride getting ready until the cake cutting. *First Dance & Speeches can be added at a supplement.*

Wedding Cake

Beautiful Two Tier Wedding Cake

Hair & Make-Up

Bridal Hair & Make-Up including trials

Venue Decorations

Wedding venue decorations from our extensive collection

Entertainment

DJ for your evening Disco

Venue Fee's

Ceremony Venue Fees at the Spa Roof Top including white chiavari chairs
Reception Venue Fees for dinner at the West Mosaics Terrace including white chiavari chairs

Dinner

Reception dinner for 20 people with a choice of menus

2024 Package Price - £7795

2025 Package Price - £7995

2026 Package Price - £8395

Plus Special Marriage License & Marriage Officers Fees - €632

Wedding Menu's

Meze Menu 1

(Minimum 25 pax – Maximum 40 pax)

Village Salad

mixed leaves, tomato, cucumber, bell peppers, black olives, capers, feta, red onions, citrus dressing

Rocket salad

with beetroot, Anari cheese, pomegranate, with Carob, roasted nuts and honey dressing Taramosalata - Light spicy Hummus with hot pita bread

Salmon

with tomato and ouzo

Stuffed chicken

with feta and spinach, white wine and rosemary sauce

Sautéed Baby potatoes

with white wine and coriander

Grilled Mediterranean vegetables

with balsamic glaze

Red macaroon

with crème madame, fresh berries and raspberry sorbet

Set Menu 1

(Minimum 25 pax – Maximum 40 pax)

Avocado Salad

With baby leaves, asparagus, cherry tomato and mustard dressing

Miso Glazed Salmon

Stir fry oriental vegetables, lemongrass jasmine rice

Almyra Tiramisu

Mascarpone cream, Savoyard with Matcha

Meze Menu 2

(Minimum 25 pax – Maximum 40 pax)

Prawn avocado salad

with baby leaves, cherry tomato, lemon dressing

"Spanakotyropita"

spinach and feta pie in filo pastry with yogurt

Greek salad

skewers

Seafood medley

in a lightly curried sauce

Herb crusted lamb loin

with maratheftiko wine jus

Roasted pork fillet

with raisins, roasted pine nuts and calvados sauce

Lyonnais potatoes

Vegetable ratatouille

White chocolate mousse

with lemon-lime jelly and lavender sponge

Seasonal selection

of local and imported fruit

Set Menu 2

(Minimum 25 pax – Maximum 40 pax)

Burrata

Marinated tomatoes, olives, rocket, and basil dressing

Sesame Sea Bass Fillet

With Oriental vegetables and coriander-chili sauce

Herb Crusted Lamb Loin

Lemongrass roast baby potatoes, honey glazed vegetables and maratheftiko wine jus

Cheesecake

Crunchy biscuit, yoghurt citrus cream and fresh raspberries

Set Menu 3

(Minimum 25 pax – Maximum 40 pax)

Smoked Duck Breast

With micro salad and mango-coriander salsa

Grilled Tiger Prawn

Light curried sauce and caramelized pineapple

Slaw-Cooked Veal Tenderloin

With crispy foie grass, fondant potato, green vegetables and madeira sauce(F, Y, G, U, K)

Opera

Homemade Savoyard, chocolate cream, and coffee ice-cream

Wedding Menu's

Buffet Menu 1

(Minimum 40 pax)

Cold Dishes

Classic Waldorf salad

Caesar salad

Tabbouleh salad

Prawn and mussel salad with dill mayonnaise

Traditional Greek salad, black olive and feta cheese

Mexican grilled chicken, sweet potatoes, and coriander salad

Octopus and grilled vegetable salad

Selection of dips: Taramosalata – Tyrokafteri

Live Salad Station

Fresh mixed leaves

Cucumber, Tomato, Peppers, Onions, Sweet corn, Shredded carrots, Boiled eggs, Lentils,

French beans, Black eyed beans, Couscous, Potatoes, White beans, Penne, Tuna in oil,

Marinated beetroot, Shredded cabbage, Croutons with garlic and herbs,

Marinated olives, Capers, Gherkins

Choice of Dressing

Oil, Vinegar, Lemon juice

Mustard, Balsamic, Thousand island,

Spiced honey yoghurt, French, Caesar

Carvery

Roasted leg of lamb with mint sauce and rosemary jus

Hot Dishes

Catch of the day, crustacean sauce

Grill pork loin with coriander

Beef with mushroom sauce

Chicken Madras curry

Vegetarian lasagne

Baked potatoes, thyme and dried tomatoes

Steamed basmati Rice

Fresh seasonal vegetables

Baked pumpkin with feta crumble

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 "BBQ"

(Minimum 40 pax)

Cold Dishes

Chicken, bacon and avocado salad

Asian noodle salad with chicken

Grilled vegetables salad with pesto and basil

Village pasta salad with Manouri cheese black olives and cherry tomato

Celeriac remoulade

Mediterranean Potatoes salad

Gammon ham, Hiromeri and Lountza

Selection of dips:

Tzatziki – Taramosalata – Tahini

Live Salad Station

Fresh mixed leaves

Cucumber, Tomato, Peppers, Onions, Sweet corn, Shredded carrots, Boiled eggs, Lentils,

French beans, Black eyed beans, Couscous, Potatoes, White beans, Penne, Tuna in oil,

Marinated beetroot, Shredded cabbage, Croutons with garlic and herbs,

Marinated olives, Capers, Gherkins

Choice of Dressing

Oil, Vinegar, Lemon juice

Mustard (U), Balsamic, Thousand island,

Spiced honey yoghurt, French, Caesar

Live Charcoal Station

Lamb cutlets, Beef steak

Chicken kebab, Pork souvlaki

Sword fish steak, Prawn souvlaki

Halloumi cheese, Local sausages

Selection of sauces

BBQ, teriyaki, sweet chilli, mango chutney, Mustards, Pesto

Hot Dishes

Roast Baby potatoes with local herbs

Corn on the cob

Aubergine with tomato and feta

Steamed vegetables

Basmati rice with spinach and cherry tomato

Grilled tomato

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 Alamyra's cake with Amarena cherries

Pistachio cheesecake with orange compote

Fresh seasonal sliced fruits

Wedding Menu's

Buffet Menu 3 "Cypriot"

(Minimum 40 pax)

Cold Dishes

Village salad

Koupepia - Vine leaves stuffed with minced meat and rice

Chickpea's salad - with spinach, spring onion, tomato, peppers, sumac

Grilled Octopus salad

Rocket and beetroot salad with anari cheese, pomegranate, walnuts, crispy pitta

Dakos - Marinated tomatoes, onion, feta, olives, and capers on rusk bread

Selection of Charcuterie and pickled vegetables

Selection of dips:

Talatouri – Taramosalata - Aubergine and feta – Tahini

Live Salad Station

Fresh mixed leaves

Cucumber, Tomato, Peppers, Onions, Sweet corn, Shredded carrots, Boiled eggs, Lentils,

French beans, Black eyed beans, Couscous, Potatoes, White beans, Penne, Tuna in oil,

Marinated beetroot, Shredded cabbage, Croutons with garlic and herbs,

Marinated olives, Capers, Gherkins

Choice of Dressing

Oil, Vinegar, Lemon juice

Mustard, Balsamic, Thousand island,

Spiced honey yoghurt, French, Caesar

Souvla station

Chicken souvla

Hot Dishes

Village potatoes with coriander and white wine

Lamb Kleftiko

Feta & Sun Dried Tomato Rice

Prawn Saganaki

Halloumi & Mint Ravioli

Mediterranean roast vegetables

Soutzoukakia– spicy oblong meatballs with cumin and garlic served in tomato sauce

Lavráki – Seabream fillet with parsley, lemon capers and olives salsa

Desserts

Doukissa Chocolate Cake

Daktyla

Tylicto with Anari

Baklava

Famagusta Orange Semolina cake

Honey Dream

Galatopoureko

Almond Halvas

Oranges in masticha syrup

Drinks Packages

Almyra Hotel Beverage Packages 2024

Unlimited Consumption Packages

Non - Alcoholic

Soft drinks, Juices
Local Still Mineral Water
€15.00 per person for 2 hours
€6.00 for each additional hour

Standard

Local White, Rose or Red Wine
Local Beers
Local Still Mineral Water
Soft Drinks, Juices
€29.00 for 2 hours
€13.00 for each additional hour

Premium

Imported White, Rose or Red Wines
Imported or Local Beers
Local Still Mineral Water
Soft Drinks, Juices
€35.00 for 2 hours
€17.00 for each additional hour

Deluxe

Imported Sparkling Wine (Brut and Rose)
Imported White, Rose or Red Wine
Imported or Local Beers
Local Still Mineral Water
Soft Drinks, Juices
€39.00 for 2 hours
€18.00 for each additional hour

Unlimited Combo Package

Standard

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
€26.00 for 1 hour
€38.00 for 2 hours
€19.00 for each additional hour

With imported wines
€31.00 for 1 hour
€48.00 for 2 hours
€24.00 for each additional hour

Limited Consumption Packages

Non -Alcoholic

Two Soft drinks
Or
Two Juices
Local Still Mineral Water
€10.00 per person

Standard

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

Premium

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

Unlimited Combo Package

Premium

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
(San Pellegrino Sparkling / Avra Still)

€34.00 for 1 hour
€50.00 for 2 hours
€25.00 for each additional hour

With imported wines
€38.00 for 1 hour
€58.00 for 2 hours
€29.00 for each additional hour