

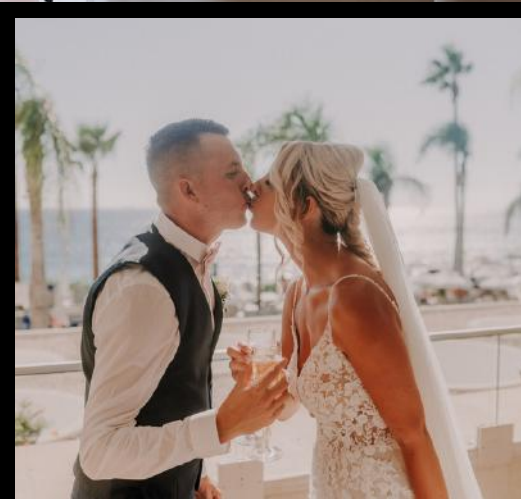
Alexander the Great Hotel



Alexander the Great Hotel is a well-established four star hotel with a great location right on the seafront. Wedding ceremonies are performed on the Unity Terrace, a fully covered wedding terrace in complete privacy overlooking the crystal Mediterranean Sea and the picturesque harbour and the Medieval Castle of Paphos. The elevated position of the Unity Terrace provides amazing views, full privacy and magical sunsets combining all the main characteristics for a romantic backdrop to a special day. Following the wedding ceremony, a champagne and cocktail reception is served at the front terrace of the hotel enjoying the stunning views, while dinner tables can be set up at the most spacious end, offering a unique blend of indoor elegance in an outdoor environment at the Unity Terrace.

Key Points

- * An Elegant & Private Wedding Terrace
- * Beach Front Location
- * Panoramic Views
- * 5 Star Hotel
- * Disco until midnight
- * Central Location





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**,
- 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 including vintage ceremony table
Reception Venue Fees for dinner

Dinner

Reception dinner for 20 people with a choice of menus

2024 Package Price - £7395
2025 Package Price - £7745
2026 Package Price - £7995

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

Wedding Menu's

Sapphire Menu Maximum 40 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 puree and topped with lime sauce

Vanilla Panna Cotta

With wild forest fruits coulis

Coffee & Tea

Freshly brewed coffee & a fine selection of herbal Infusions & Tea

Petits Fours

CYPRUS MEZE MENU 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 with ladolemono

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

Coffee & Tea

Freshly brewed coffee & a fine selection of herbal infusions & tea

Amethyst Menu Maximum 40 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

Freshly brewed coffee & a fine selection of herbal infusions & tea

Petit fours

Unity Menu Maximum 40 persons

Spring Salad

Baked goat cheese with organic greens, pomegranate, mango, cherry tomatoes and walnuts with a light vinaigrette dressing

Cream of Forest Mushroom

Cream of mushrooms soup with truffle oil

BBQ Combo

Mini Beef steak, marinated Chicken, Pork tenderloin souvlaki, marinated lamb chops, grilled king prawns, grilled halloumi, served with grilled Potatoes and Grilled Vegetables

Apple Crumble

Served with vanilla ice cream

Coffee & Tea

Freshly brewed coffee & a fine selection of herbal infusions & tea

Petit Fours

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

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 hiomeri 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

DIPS

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 in red wine and coriander
Grilled swordfish fillets with parsley, oregano and olive oil and lemon dressing
Chicken souvlaki with yoghurt 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 and creamy tomato sauce

ACCOMPANIMENTS

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

Wedding Menu's

Gourmet Buffet Menu

(minimum 30 guests)

DISPLAYS

Norwegian Smoked Salmon and Smoked Trout
Marinate prawns with sweet chilli sauce
Marinated Baked vegetables with parmesan crust
Grilled vegetables with pesto
Feta Cheese with Olive oil & Oregano
Marinated green Asparagus with honey vinaigrette
Antipasti Platter
Poached Salmon with thousand islands
Selection of Dips with crispy pitta

SALADS

Mixed Garden Greens with Cherry Tomatoes, mango, pomegranate and Kefalotiri Slivers
Crispy Greens with Avocado, Cherry Tomatoes and baby shrimps with cocktail sauce
Tomato, prosciutto & Mozzarellini Salad
Cauliflower Florets with Black Olives, & Tahini
Traditional Caesar Salad
Tabouli salad
Fattoush salad
Marinated mushrooms with cilantro, oregano, olive oil and lemon juice
Rocket parmesan Salad
Greek salad

CARVERY

Barron of Lamb Rosemary Jus
Peking duck with hoisin sauce in mandarin pancake

CHEESE BOARD

Selection of local and international cheese

MAIN DISHES

Tenderloin of Beef on Poker Di Fungi Ragout Truffle sauce
Chicken tandoori thigh
Pork fillet on Herbed Polenta with Calvados Sauce
Broiled Salmon & Sea bass, with Asparagus Fricassee,
Lemon Butter sauce
Asian Stir-Fried Vegetables & Noodles
Lasagne Vegetarian
Cassarecce with smoked salmon, artichokes, caper and Bianca sauce
Winter Vegetables
Oriental Rice
Cyprus Roast Potatoes

DESSERT SELECTION

Chocolate cake
Vanilla Cream Brule
Napoleon cake
Hazelnut cake
Red velvet
Pistachios cake
Panacotta with forest fruits
Tiramisu cake
Fresh fruit Pavlova
Triple chocolate mousse with lime
Cyprus sweet

Selection Of Fresh Seasonal Fruit

Other menu
options
available on
request

Drinks Packages

Prosecco Bar

Bubbles - €15 per person per hour

Champagne Bar

Prestige - €30 per person per hour

Non Alcoholic Cocktails :

Cinderella - €5.00

Orange and pineapple juice mixed with lemon squash and grenadine, topped with soda water

Caribbean Punch - €5.00

Pineapple and Cranberry Juice mixed with orange and lime juice

OPEN BAR CHOICES

Open Bar with Local Drinks package including:

Soft drinks, juices, mineral water, red and white wine, local beer, imported vodka, imported rum, imported whisky and imported gin

For 1 Hour open Bar - €32.00

For 2 Hours open Bar - €45.00

Children aged 2-12 are charged at half price

GIN AND TONIC STATION

Premium

Bombay, Beefeater, Tanqueray

€20 per person per hour

Luxurious

Hendricks, Gin Mare, Tanqueray 10

€35 per person per hour



Venue Notes

- Wedding Couple – Minimum 7 nights stay requirement
- Secure storage facilities for wedding dress and important wedding items
- VIP Check-In
- Romantic 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, 1 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

