Aphrodite Hills

Overlooking the glittering Mediterranean Sea, the mythical birthplace of Aphrodite, the goddess of love and beauty, Aphrodite Hills Resort naturally embodies the essence of love and romance, making it an exceptional location for your dream wedding. Whether your celebration is an intimate affair or a grand spectacle, there are a wide variety of stunning ceremony and reception venues available at Aphrodite Hills to suit your own ideas for a perfect wedding day.

Key Points

*Stunning Chapel for Wedding Ceremony *Private Reception Venue *Entire Holiday Resort in One *Panoramic Views *5 Star Hotel *Disco until midnight *Suitable for up to 100 people *Famous Golf Course









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: posies for two bridesmaids
Groom: Rose or lily buttonhole;
Buttonholes for the best man and two dad's, and corsages for two mum's;

Photography

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

Wedding Cake Beautiful Two Tier Wedding Cake

Hair & Make-Up Bridal Hair & Make-Up without trials *Trials for both Hair & Make-Up can be added at a supplement*

Venue Decorations Wedding venue decorations from our extensive collection **Entertainment** DJ for your evening Disco

Venue Fee's

Ceremony Venue Fees Reception Venue Fees for dinner at the Secret Garden

Dinner

Reception dinner for 20 people with a choice of menus

2024 Package Price - £7195 2025 Package Price - £7495 2026 Package Price - £7995 (plus Special Marriage License & Marriage Officers Fees - €632)

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Cherish Wedding Buffet (minimum 50 guests)

Cold Decorated Displays

Italian Antipasti Corner accompanied by Grilled Vegetables Platter Stuffed Vine Leaves Tomato & Mozzarella with baby rocket

Salads

Village Salad with Feta Cheese Beetroot Salad with celery and walnuts Marinated mushroom with cilantro, oregano, olive oil, lemon Caesar Salad with Cherry Tomatoes & Pomegranates Prawn Salad with Chicory & Cashew Nuts Rocket and parmesan salad, pine nuts, pomegranate

Dips & Accompaniments

Cocktail Sauce, Tahini, Taramasalata, Houmous, Tzatziki, Guacamole, Blue Cheese, Caesar Dressing, Black Olives, Green Olives, Vinaigrette, Balsamic Vinaigrette, Ladolemono, French Dressing

> Bread Display Variety of Homemade Bread Rolls & Local Bread

> > Carving Station Crusted Slow-Roast Beef Strip Loin, Mushroom Sauce & Béarnaise Sauce

Main Dishes

Roast Leg of Lamb filled with Halloumi & Ratatouille Ancient Greek-style Pork Belly sous-vide in Red Wine Herb Crusted Chicken Breast filled withMozzarella & Sun-dried Tomatoes Seafood Penne with Prawns & Black Shell Mussels,Pink Vodka Sauce Roasted Salmon Medallions, Teriyaki Sauce Chicken Fajitas, Sour Cream Dip Vegetarian Lasagne Seasonal Vegetables

> Wild Rice with vegetables Dauphinoise Potatoes

Dessert Buffet

Cheese Cake Black Forest Gâteau Tiramisu Charlotte aux Fruits Crème Brûlée Panna Cotta Brownies Chocolate Orange Cake Cheese Platter Seasonal Fresh Fruits

Happily Ever After - BBQ Wedding Buffet

Refreshing Salads

Tomato & Onion Salad with Feta & Oregano Green Salad tossed with Ranchero Dressing Avocado, Pink Baby Shrimps, Celery & Mango Village Salad with Feta Cheese

Dips & Dressings

Taramasalata, Tahini, Tzatziki, Houmous, Roasted Pepper Dip, Selection of Pickled Vegetables, Olives Honey Mustard Dressing, Balsamic Vinaigrette, Mayonnaise Dressing, Marie Rose Sauce

Bread Station

Selection of Homemade Rolls Grilled Pitta Bread,

From the Grill - Live Cooking

Three types of Sausages Marinated Tandoori Chicken Skewers Marinated Ginger Beef Medallions Cajun BBQ Pork Spare Ribs Chopped Fillet Burgers Cajun Style Salmon Marinated Baby Lamb Chops

Garnishes

Jacket Potatoes Grilled Seasonal Vegetables Corn on the Cob Mustard Station & Sauces

Desserts

Apple Crumble Chocolate cake Kataifi Baklava Panna Cotta Baked Cheese Cake Panna Cotta and fresh seasonal fruits

Minimum number of 50 guests is the requirement to serve the above BBQ Menu on a Buffet. For under 50 guests this menu will be served family style

Wedding Menu's

Traditional Cyprus Meze

Minimum of 30 guests

Breads Grilled Paphitiki Pitta Koullouri

Cold Starters & Dips Traditional Village Salad with Feta Cheese Tzatziki, Tahini, Houmous, Eggplant Dip, Fava Bean Dip Black Olives, Green Olives Tsakistes Lemon Wedges

Hot Starters

Koupepia - Stuffed Vine Leaves Grilled Halloumi Grilled Loukaniko & Lountza Grilled Garlic Mushrooms Yiouvetsi - Pasta with Vegetables & Anari Cheese Fried Pork Meatballs

Main Dishes

Beef Stifado Pork Souvlakia & Sheftalia Grilled Chicken Kebabs Grilled Pork Belly Krasato Lamb Kleftiko Oven Style Potatoes Seasonal Traditional Vegetables

> Desserts Selection Cyprus Desserts Local Fruits

Cherish Wedding Menu - Family Style

Variety of Homemade Bread Rolls & Local Bread, Tahini, Taramasalata, Houmous, Tzatziki

Grilled Vegetables platter Stuffed Vine Leaves Village Salad with Feta Cheese Beetroot Salad with celery and walnuts Marinated Mushrooms with cilantro, oregano, olive oil, lemon Caesar Salad with Cherry Tomatoes & Pomegranates

Roast Leg of Lamb filled with Halloumi & Ratatouille Ancient Greek-Style Pork Belly Braised Sous-vide in Red Wine Herb-Crusted Chicken Breast filled with Mozzarella & Sun-Dried Tomatoes Roasted Salmon Medallions, Teriyaki Sauce Chicken Fajitas, Sour Cream Dip Vegetarian Lasagne Seasonal Vegetables Wild Rice with Vegetables Baby Potatoes

> Cheesecake Black Forest Gateau Tiramisu Charlotte aux Fruits Crème Brûlée Panna Cotta Brownies Seasonal Fresh Fruits

Children's Menu

Cheesy Garlic Bread Spaghetti Bolognaise Macaroni & Cheese Pasta Carbonara Hamburger & Chips Cheese Burger & Chips Chicken Nuggets & Chips Vanilla Ice Cream & Brownies

Jala Dinner Menu available on request

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COCKTAIL RECEPTION PACKAGES

The all-inclusive package is not included in any of the hotel or resort venues and a drinks package is compulsory for a wedding dinner.

The below packages must be purchased for all guests attending the wedding (resident and non-resident), and the packages cannot be mixed. An alternative selection of wine can also be chosen with a supplement.

2024 Price List

Cocktail Reception Packages following the Wedding Ceremony:

Refreshing cocktail reception package includes: Sparkling wine, alcoholic and non-alcoholic fruit punches & Mineral water €20.00 per person/hour

1-hour Unlimited Cocktail Reception Drinks Package:
 €27.00 per person
 1.5-hour Unlimited Cocktail Reception Drinks Package:
 €38.00 per person
 2-hours Unlimited Cocktail Reception Drinks Package:
 €45.00 per person

The Cocktail Reception Drinks Package includes:

Sparkling Wine, House Wines, Fruit Punch (Alcoholic & Non-Alcoholic), Local Beers, Soft Drinks & Mineral Water

The Cocktail Reception is complemented by: A selection of Nuts, Crisps, Crudités and a variety of Local & International Dips.

The Cocktail Bar: These trendy drinks can be prepared for your reception

Pimms, Mojito, Daiquiri, Sangria **€33.00 per jug** (litre)

Enhance your Cocktail Reception:

Chef's Selection of Cold Canapés (6 pieces per person) €14.00 per person

Chef's Selection of Cold Gourmet Canapés (6 pieces per person) €19.00 per person

Selection of Cold Gourmet Canapés (4 pieces per person), Hot Specialties (4 pieces per person) & Petit

Fours (2 pieces per person) €34.00 per person

Platter of Assorted Local Cheeses & Charcuterie Accompanied with Crostini Sticks & Selected Fresh Fruits €18.00 per person

> Fresh Fruit Display €11.00 per person

2025 Price List

Cocktail Reception Packages following the Wedding Ceremony:

Refreshing cocktail reception package includes: Sparkling wine, alcoholic and non-alcoholic fruit punches & Mineral water €24.00 per person/hour

 1-hour Unlimited Cocktail Reception Drinks Package: €32.00 per person
 1.5-hour Unlimited Cocktail Reception Drinks Package: €40.00 per person
 2-hours Unlimited Cocktail Reception Drinks Package: €45.00 per person

The Cocktail Reception Drinks Package includes: Sparkling Wine, House Wines, Fruit Punch (Alcoholic & Non-Alcoholic), Local Beers, Soft Drinks & Mineral Water

The Cocktail Reception is complemented by: A selection of Nuts, Crisps, Crudités and a variety of Local & International Dips.

The Cocktail Bar: These trendy drinks can be prepared for your reception

Pimms, Mojito, Daiquiri, Sangria €38.00 per jug (litre)

Enhance your Cocktail Reception:

Chef's Selection of Cold Canapés (6 pieces per person) €15.00 per person

Chef's Selection of Cold Gourmet Canapés (6 pieces per person)

€20.00 per person

Selection of Cold Gourmet Canapés (4 pieces per person), Hot Specialties (4 pieces per person) & Petit Fours

> (2 pieces per person) €35.00 per person

Platter of Assorted Local Cheeses & Charcuterie Accompanied with Crostini Sticks & Selected Fresh Fruits **€20.00 per person**

> Fresh Fruit Display €12.00 per person

WEDDING DINNER DRI<mark>NKS P</mark>ACKAGES

The all-inclusive package is not included in any of the hotel or resort venues and a drinks package is compulsory for a wedding dinner. The below packages must be purchased for all guests attending the wedding (resident and non-resident), and the packages cannot be mixed. An alternative selection of wine can also be chosen with a supplement.

2024 Price List

Two Drinks Package: €17.00 per person

Including: ¹/₂ bottle of House Wine OR 2 Local Beers OR 2 Soft Drinks plus, 1/2 bottle of Mineral Water & freshly brewed Filter

Coffee.

3-hour Unlimited Drinks Package: €29.00 per person

Including: Unlimited consumption of Sparkling wine, House Wine, Local Beer, Soft Drinks, Mineral Water & freshly brewed Filter Coffee.

Extra hour on the Unlimited Drinks Package: €10.00 per person, per hour

Important Notes:

A Drinks Package is compulsory for the Wedding Dinner. Above Packages must be purchased for all the guests attending the wedding

Same Package must be purchased for all the guests. Packages cannot be mixed and matched.

An alternative selection of wine can be chosen with a supplement.

ALTERNATIVE BEVERAGE OPTIONS AVAILABLE:

Spirits

Ordinary Spirits by the bottle (75 cl) from €90.00 per bottle Premium Spirits by the bottle (75 cl) from €110.00 per bottle Sparkling Wine by the bottle (75cl) €24.00 per bottle Prosecco by the bottle (75cl) €36.00 per bottle

Dinner)

Open Bar with International Drinks: €22.00 per person, per hour €37.00 per person, per 2 hours €47.00 per person, per 3 hours

Including: Sparkling House Wine, House Wines, Local Beer, Soft Drinks, Juices, Mineral Water, Ouzo, Zivania, Ordinary Spirits, Liqueurs, Ordinary Cognacs.

Cash Bar:

Cash Bar: A Cash Bar can also be arranged by the Hotel as long as the minimum Drinks Package (Two Drinks Package, per person) is A Cash Bar can also be arranged by the Hotel as long as the minimum Drinks Package (Two Drinks Package, per person) is purchased by the Couple. purchased by the Couple.

2025 Price List

Two Drinks Package: €17.00 per person

Including: 1/2 bottle of House Wine OR 2 Local Beers OR 2 Soft Drinks plus, ½ bottle of Mineral Water & freshly brewed Filter Coffee.

3-hour Unlimited Drinks Package: €36.00 per person

Including: Unlimited consumption of Sparkling wine, House Wine, Local Beer, Soft Drinks, Mineral Water & freshly brewed Filter Coffee.

Extra hour on the Unlimited Drinks Package: €10.00 per person, per hour

Important Notes:

A Drinks Package is compulsory for the Wedding Dinner. Above Packages must be purchased for all the guests attending the wedding

Same Package must be purchased for all the guests. Packages cannot be mixed and matched.

An alternative selection of wine can be chosen with a supplement.

ALTERNATIVE BEVERAGE OPTIONS AVAILABLE:

Spirits

Ordinary Spirits by the bottle (75 cl) from €90.00 per bottle Premium Spirits by the bottle (75 cl) from €110.00 per bottle Sparkling Wine by the bottle (75cl) €26.00 per bottle Prosecco by the bottle (75cl) €40.00 per bottle

Open Bar Package (available either for Cocktail or Open Bar Package (available either for Cocktail or Dinner)

Open Bar with International Drinks:

€30.00 per person, per hour €50.00 per person, per 2 hours

€60.00 per person, per 3 hours

Including: Sparkling House Wine, House Wines, Local Beer, Soft Drinks, Juices, Mineral Water, Ouzo, Zivania, Ordinary Spirits, Liqueurs, Ordinary Cognacs.

<u>Children's options</u>

3-hour Non-Alcoholic Drinks Package €14.50 per child Soft drinks, mineral water, freshly brewed filter coffee after dinner. Extra hour on the Non-Alcoholic Drinks Package: €5.00 per person, per hour