

Elysium Hotel

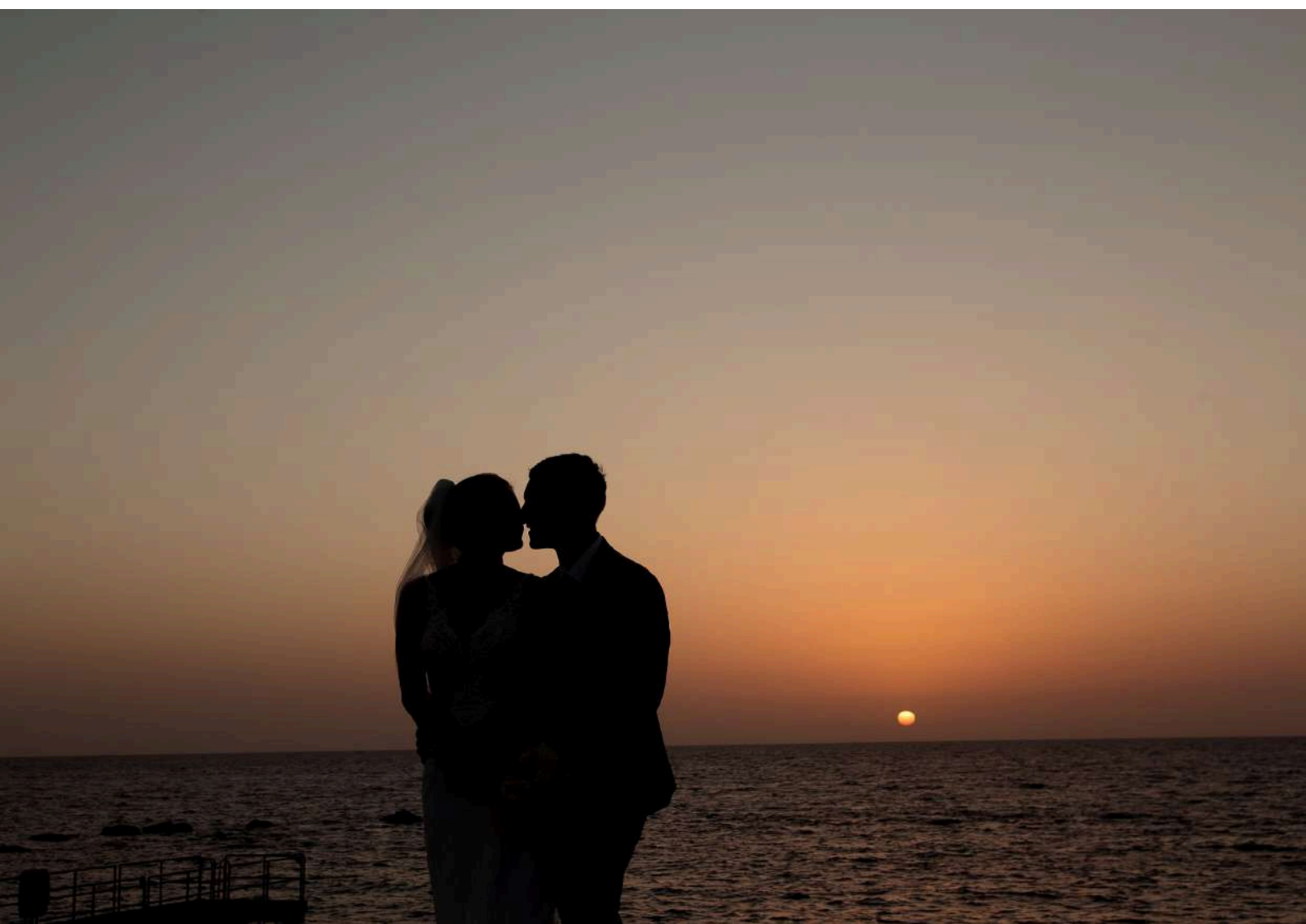


The Elysium Hotel is style personified and generally known as one of the best hotels in the Mediterranean. The unique design and architecture will make your wedding day an unforgettable experience. The hotel can host both Civil and Religious ceremonies. Civil weddings are performed in the Amphitheatre of the hotel which is completely private and enjoys beautiful views. An alternative option for smaller groups is the hotel's private pier.

Religious ceremonies are performed at the hotel's own quaint chapel. The Chapel is suitable for Anglican, Catholic and Greek Orthodox ceremonies as well as blessings and renewal of vows.

Key Points

- *Luxury 5 Star Hotel
- *Choice of Ceremony Venues
- *Private Reception Venue
- *Fine Dining Menus
- *Sea Front Location
- *Suitable for up to 100 people



The Wedding Package

The Wedding Ceremony

- Your Private ceremony venue at the Orpheus Amphitheatre with stunning garden and sea views or alternatively, at the Elysium chapel;
- All venue hire and set up fees included;
- Guests chairs with white chair covers;
- A ceremony table dressed in white linen and skirting;
- 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 boutonhole for the groom;
- Best Man: Rose boutonhole for the best man;
- Boutonholes 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 during the gathering;
- Arrival at the Ceremony venue of the Groom and guests;
- Pre-wedding ceremony photo session of the Bride and Bridal party;
- Arrival at the Ceremony venue of the Bride and the Bridal party;
- Throughout the Wedding Ceremony capturing those special moments as you walk down the aisle, when you say your vows, exchanging of the rings 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 hotels beautiful gardens and the beach;
- Drinks reception, the entrance and the cake cutting;
- Sunset photoshooting;
- USB of all photographs taken on the day of the wedding, in high resolution with the full copyrights of the photographer

Speeches and first dance can be added at a supplement.

Wedding Cake:

- A beautiful two-tier design wedding cake 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 comfort of your accommodation.

The Wedding Package

Wedding Reception Venue:

- Private dinner reception venue at either the Mediterraneo Restaurant, Basilica Foyer, the Brasserie Messina or the;
- 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.

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 private DJ for the wedding reception to entertain you and your guest whilst you dance the night away;

- Play background music during dinner;
- Will announce the speeches which can be either before dinner or after dinner;
- Announce and play the first dance of the bride and groom;
- And will be with you for the rest of the party until the end of the night;

Our professional DJ's carry thousands of songs and you are welcome to make your own choices. The DJ will play the party music based around your choices and during the planning process you will be given a playlist to complete with your ideas.

Personal Wedding Coordinator:

Your personal wedding planner will be with you all day making sure that everything works clockwise as you expect for your Cyprus Dream Wedding;

2025 Package Price - £8695

2026 Package Price - £9395

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

Wedding Menu's

MEZE

From the Earth

All items are served on the table to be shared
Minimum number 12 pax

Starters

Cypriot village salad
Olives and assorted pickles
Assorted dips (tahini, tarama, tzatziki, hummus, and spicy cheese "Tyrokafteri")
Marinated rocket with olive oil and fresh lemon juice
Smoked ham "Hiromeri" with "Kefalotyri" cheese
Warm pitta bread

Main Courses

Cypriot couscous "Pourgouri"
Meat balls
Halloumi cheese ravioli
From our charcoal grill
BBQ-style chicken, marinated with local herbs
Grilled halloumi, smoked pork "lountza", and sausages from Paphos
Lamb chops marinated with garlic and thyme
Medallions of beef fillet with garlic butter
Pork tenderloin with red wine and coriander
Cyprus-style roasted potatoes
Grilled Mediterranean vegetables

Dessert

"Galaktoboureko" custard in phyllo pastry
Baklava
"Daktyla" stuffed pastry with nuts
Orange semolina cake
Chocolate brownies
Seasonal fruit tartlets
Candied fruit
Sliced fresh fruit

BBQ MEZE

All items are served on the table to be shared
Minimum number 12 pax

Starters

Traditional village salad with marinated feta cheese
Potato salad with crispy bacon and cornichons
Mediterranean seafood salad with black olives
Green asparagus with Italian vinaigrette
Cypriot dips: tahini, tarama, and tzatziki
Mixed pickled vegetables

Main Courses

Medallions of beef fillet with garlic butter
Lamb chops marinated with garlic and thyme
Pork and chicken grilled on the spit
Grilled halloumi cheese and smoked pork "Lountza"
Paphos sausages
Caul fat-wrapped "Sheftalies" sausages
Seafood kebabs with lemon and herbs
Cyprus-style roasted potatoes
Grilled Mediterranean vegetables

Dessert

"Daktyla" stuffed pastry with nuts
Brownies with pecan nuts
Selection of seasonal fruit
Seasonal fruit tartlets
Profiteroles
Baklava

Wedding Menu's

APOLLO MENU

Minimum 65 pax

Cold selection

- Seared Smoked salmon, pickled cucumber, shaved asparagus, garden radish
- Traditional village salad with marinated feta cheese
- Potato salad with pickled red onion, garden peas, soft hen's egg, shaved parmesan
- Chickpea salad, baby spinach, compressed cucumber, preserved lemon & mustard seeds
- Shrimp salad with avocado, charred corn, Mary rose sauce
- Mediterranean seafood salad with black olives
- Roasted carrot crush, baked feta, carob syrup & toasted hazelnuts
- Caesar salad with rocket, crisp Parma ham & Parmesan shavings
- "Caprese" Salad with vine-ripe tomato & mozzarella
- Roasted garden aubergines, with tahini & parsley
- Selection of mixed garden greens, shaved fennel, orange & pomegranate
- Selection of dressings & condiments
- Cypriot dips: tahini, tarama, tzatziki
- Mixed pickled vegetables, red cabbage & fennel

Hot specialities

- Roasted chicken breast, pearl onions, mushrooms, tarragon, sauce chasseur
- Confit duck, lentils, coriander, orange and honey dressing
- Medallions of pork, caramelized apple, grain mustard jus
- Braised beef shin, honey roast parsnips & heritage carrots
- Grilled salmon with braised fennel & saffron cream sauce
- Roasted young potatoes with butter & local herbs
- Baked truffle 'Mac n Cheese' parsley & parmesan crumb (V)
- Seasonal garden vegetables (V), Basmati rice (V)

Carving station

- Roast shoulder of lamb, Roasted leg of pork
- Selection of mustards, applesauce, red wine sauce & mint sauce

Desserts

- Cyprus sweets, Mango & Coconut shots, White Chocolate Gateau, Salted caramel & dark chocolate cake, Pistachio & White chocolate Entremets, Blueberry cheesecake, Tiramisu, Fruit tarts, Seasonal fruit, Chocolate fountain with fruit skewers, and Platter with local & international cheeses

Gala Dinner Menu
available on request

Wedding Menu's

MEZE

From the Sea

Menu available at a Supplement

All items are served on the table to be shared

Minimum number 12 pax

Starters

Cypriot village salad

Assorted smoked fish

Olives and assorted pickles

Tuna tartare with citrus and mustard dressing

Assorted dips (tahini, tarama, tzatziki, hummus, and spicy cheese "Tyrokafteri")

Marinated rocket with olive oil and fresh lemon juice

Warm pitta bread

Main Courses

Whole fish - "Catch of the Day"

Grilled octopus served with olive oil and oregano

Grilled calamari with olive oil and balsamic vinegar

Swordfish medallions with olive oil and lemon dressing

Grilled tiger prawns with garlic and herbs

Cypriot couscous "Pourgouri"

Halloumi cheese ravioli

Cyprus-style roasted potatoes

Grilled Mediterranean vegetables

"Galaktoboureko" custard in phyllo pastry

Baklava

"Daktyla" stuffed pastry with nuts

Orange semolina cake

Chocolate brownies

Seasonal fruit tartlets

Candied fruit

Sliced fresh fruit

Wedding Menu's

DIONYSUS MENU

Menu available at a Supplement
Minimum 65 pax

Cold Selection

Teriyaki glazed fillet of salmon, bok choy & sesame
Smoked & marinated salmon with mustard dill sauce
Italian seafood salad with shredded fennel
Potato salad with pickled red onion, garden peas, soft hen's egg, shaved parmesan
Pasta salad with roasted peppers, pumpkin, pesto
Shrimp salad with avocado, charred corn, Mary rose sauce
Char grilled zucchini, preserved lemon, samphire & pecorino
Roasted Aubergines, watercress, herb yoghurt, shaved radish
Cyprus village salad with feta cheese & oregano
Selection of mixed garden greens, fennel, orange & pomegranate
Selection of dressings & condiments
Cypriot dips: tahini, tarama, tzatziki
Mixed pickled vegetables, red cabbage & fennel

Cold Cuts & Cheese Table

Antipasti with International cold cuts Bressaola, Coppa, Salami, Prosciutto di Parma
Platter with local & international cheeses, Cyprus honey, chutneys & crackers

Hot specialities

Chicken piccata with vine-ripe tomato, Kalamata olive confit & basil
Grilled medallions of beef fillet, pancetta, mushrooms, parsley, sauce bourguignon
Rack of lamb, mountain herb crust, oregano, black olive & tomato jus
Slow cooked pork, crushed baby potatoes, grain mustard sauce
Poached cod, Shellfish bisque, samphire
Roasted Mediterranean vegetables, aged balsamic & baked feta (V)
Mediterranean vegetable lasagne with mascarpone sauce (V)
"Lyonnaise" potatoes with caramelized onions (V)
Steamed rice with herbs (V)

Carving Station

Chicken Souvla, Pork loin with thyme & garlic
Selection of mustards, horseradish, red wine sauce & applesauce

Desserts

Selection of Cyprus sweets, Blueberry cheesecake, Raspberry panna cotta, Strawberry & rose terrine,
Selection of macarons, Salted caramel & dark chocolate cake, Apple crumble, Tiramisu,
Doukissa, Fresh fruit salad, Seasonal fresh fruit, Chocolate fountain with fruit skewers

Wedding Menu's

ARTEMIS MENU

Menu available at a Supplement
Minimum 65 pax

Cold selection

Whole poached salmon "Bellevue"
Chicken and wild mushroom terrine, pear & saffron chutney
Carpaccio of beef, rocket, pecorino, truffle emulsion
Smoked & marinated salmon with condiments
Yellow fin tuna tartar with pickled ginger, wakami & wasabi
Tomato & buffalo mozzarella with peppered rocket & olive oil
Potato salad with pickled red onion, garden peas, soft hen's egg, shaved parmesan
Pasta salad with roasted peppers, pumpkin, pesto
Salad of heritage beetroot, goat's cheese, pickled beetroot, pine nuts
Selection of mixed garden greens, fennel, orange & pomegranate
Selection of dressings & condiments
Cypriot dips: tahini, tarama, tzatziki
Mixed pickled vegetables, red cabbage & fennel

Cold Cuts & Cheese Table

Antipasti with International cold cuts Bressaola, Coppa, Salami, Prosciutto di Parma
Platter with local & international cheeses, Cyprus honey, chutneys & crackers

Hot Specialities

Medallions of Beef fillet, spinach & Portobello mushrooms, grilled asparagus, truffle-madeira jus
Supreme of corn fed chicken, Saffron risotto, gremolata dressing
Lamb cutlets with artichoke pepperade & basil
Roast tenderloin of pork, creamed leeks, roasted garlic jus
Grilled tiger prawns with aromatic olive oil & garlic
Fillet of wild sea bass with roasted fennel, mussel & pernod velouté
Wild mushroom ravioli, truffle velouté, pickled wild mushrooms (V)
Seasonal young vegetables glazed with butter (V)
Boulangere potatoes (V)
Steamed basmati rice (V)

Carving Station

Lamb rack of lamb, Roast rib of beef
Selection of mustards, horseradish, red wine sauce & mint sauce

Desserts

Cyprus sweets, Black Forest gâteaux, Salted caramel & dark chocolate cake, Walnut cake, Apple crumble,
Blueberry cheesecake, Lemon posset, white chocolate ganache, Tiramisu, Pistachio & Raspberry entremets
Vanilla crème brûlée, Red velvet cake, Raspberry Eton mess, Fruit tarts, Fruit salad, Seasonal fresh fruit
Chocolate fountain with fruit skewers

Canapes & Platters

Please select 6 of the below items
€2.80 per piece

Cashel blue 'cones', walnut crumb (v)
Vishiosse pannacotta, truffle & chive (v)
Chilled pea mousse, black olive and feta (v)
Spiced Corn and Cider Fritter (v)
Cured Mackerel, beetroot pickle
Compressed cucumber, whipped tarama & caviar
Sesame crusted tuna, soy gel
Tartare of tuna, crème fraiche, caviar
Smoked salmon terrine, lemon and chive butter
Chicken boudin, bois boudran dressing
Confit Duck Pancake, Sweet Chilli and Lime
Foie Gras terrine, caramelised apple
Confit pork grain mustard, apple puree
Vietnamese Style Chicken, Mango & pickled ginger

For the above canapé options, we suggest to select at least 6 different ones in order to have a good variety per guest

Platters

Minimum 15 guests

Cypriot & Italian cured meats
€19.50 Per Person

Selection of the following:

Lountza (local smoked pork loin), Hiromeri (cured local ham), Coppa, Bressaola, Prosciutto with marinated olives, mushroom Koupes, seeded flat breads and Grissini sticks

Artisan cheeses from Cyprus & around the world
€19.50 Per Person

Selection of the following:

Kefalotyri, Anari, Pecorino, Brie, St.Maure with fruit crackers, orchard fruit chutney, grapes and nuts

Sushi boards
€45.00 Per Person

Please make your selection from the below options:

NIGIRI

(Please select 2)

Salmon, Tuna, Sea Bass, Squid, Torched Beef

MAKI

(Please select 3)

Salmon, Tuna, Sea Bass, Yellowtail, Unagi (Eel), Ebi (Shrimp), Avocado, Cucumber

URAMAKI

(Please select 3)

Crazy Spicy Tuna, Flamed Salmon, California Roll, Wasabi Beef, Crispy Ebi (Shrimp), Vegetable Tempura

STEAMED BUNS

Filled with slow cooked succulent pork belly

Drinks Packages

WEDDING COCKTAIL RECEPTION

The Refreshing Cocktail

A variety of Alcoholic and Non-Alcoholic Fruit Punch, garnished with fresh seasonal fruit

One Hour: €21.50 per person

Half Hour: €17.00 per person

The Premium Cocktail

Selected Cyprus House Wines of Cyprus (white, rosé, red), House Sparkling Wine, Local Beers, Soft Drinks and Local Mineral Water

One Hour: €31.50 per person

Half Hour: €21.50 per person

The Premium Cocktail II

Selected Cyprus House Wines of Cyprus (white, rosé, red), House Sparkling Wine, Selected Local Brandies, Brandy Sour, Ouzo and Zivania, Local Beers, Soft Drinks and Local Mineral Water

One Hour: €34.00 per person

Half Hour: €25.00 per person

Enhance your cocktail with a choice of our unique gin or prosecco stations for an additional **€11.00 per person**

G&T CREATIONS

Martin Miller's

Distilled in England, then shipped to Iceland to be diluted with the purest water on Earth, cucumber is the secret botanical and shines through. Garnished with cucumber swirl and lime.

Tanqueray 10

A fruitier, lighter profile of Tanqueray with strong grapefruit and chamomile flavours. Garnished with grapefruit

The Botanist

22 botanicals are used for the creation of this Islay gin, Garnished with thyme and lemon Prosecco moments

Prosecco Moments

€47 per jug (1 litre)

Prosecco Brut

Lemon-yellow in color with elegant, refined bubbles that form a hearty white froth. Aromas of white flowers, apricot and herbs create a delicately soft bouquet. The palate is comprised of citrus, orange blossoms and stone fruits.

Prosecco Rosé

A delicate sparkling pink wine made from the Raboso grape, grown in fertile vineyards of northeast Italy. It is fresh and fragrant with summer fruit aromas; dry and crisp it is lively on the palate.

THE COCKTAIL BAR

Impress your wedding guests with a tasty cocktail of your choice for only **€800.00**

Includes 1 type of classic cocktail, a bartender and 60 glasses of cocktails. Additional cost may apply depending on your chosen cocktails and the final number of guests

Drinks Packages

Dinner Reception Beverage Packages

CLASSIC 4HRS

House wines, local beers, soft drinks, mineral water

20 guests or more €43.00 p.p.
13-19 guests €39.00 p.p.

PREMIUM 4 HRS

House wines, local beers, soft drinks, mineral water
Regular whisky, vodka, gin, rum

20 guests or more €61.00 p.p.
13-19 guests €53.00 p.p.

CLASSIC FROM 1900HRS TO MIDNIGHT

House wines, local beers, soft drinks, mineral water

20 guests or more €66.00 p.p.
13-19 guests €59.00 p.p.

PREMIUM FROM 1900HRS TO MIDNIGHT

House wines, local beers, soft drinks, mineral water
Regular whisky, vodka, gin, rum

20 guests or more €76.00 p.p.
13-19 guests €74.00 p.p.

SOMETHING SPARKLING

Prosecco €46.00 per bottle
Champagne from €96.00 per bottle

