

Annabelle Hotel



The Annabelle Hotel is an exclusive five-star hotel of unforgettable luxury and elegant charm set right on the beach front, giving you uninterrupted views of the Mediterranean, the old castle and fishing harbour of Paphos. A true sense of old world Hollywood glamour awaits you at this beautiful hotel which comes with amazing backdrops, sub-tropical landscaped gardens and waterfalls – it's picture perfect!

The Agape Terrace Wedding Venue offers beautiful views overlooking the Mediterranean Sea and Paphos Harbour.

Key Points

*Private Ceremony with Panoramic Views
*5 Star Hotel

*Honeymoon breakfast morning after the wedding

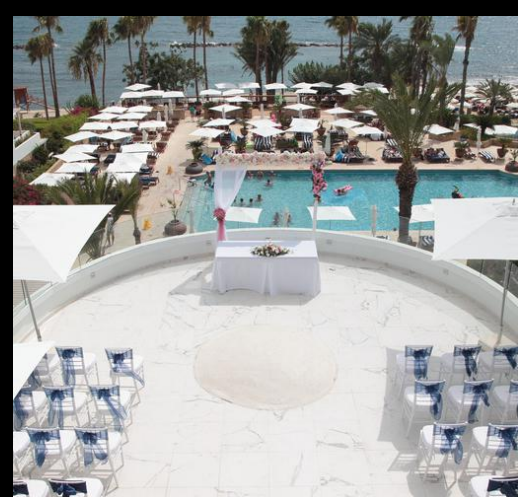
*Candlelit dinner for two in our fine dining restaurant (for Wedding Groups over 30 people)

*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 boutonhole;
Boutonholes 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 Agape Terrace or Asteras Deck including white chiavari chairs
Reception Venue Fees for dinner at the Asteras Restaurant or the Amorosa Restaurant 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

Buffet Menu 1

(minimum 40pax)

Salads and Cold Appetisers

Traditional Greek salad
Creamy cabbage coleslaw salad
Beetroot salad with cumin and crumbled Anari cheese
Chicken salad with pineapple, pomegranate seeds and spring onion
Baby potato salad with bell peppers, marinated eggplants, roast zucchini and parsley
Traditional Cypriot dips and marinated olives:
Tzatziki, Tirokafteri,
Hummous, Melintzanosalad

Raw and Cooked Vegetable Station

Carrots, Cucumbers, Bell Peppers, Mushrooms, Beetroot, Beans, Mixed Salad Leaf's, Broccoli, Cauliflower, Red Onions, Tomatoes, Kalamata Olives, Green Olives, Gherkins, Crispy Bacon, Seeds, Bread Croutons

Choice of Dressing

Balsamic Dressing, Thousand Island Dressing, Caesar Dressing, Olive Oil, Red Wine Vinegar

Soup

Carrot and ginger soup with crispy croutons

Hot Dishes

Baked salmon filet with Mexican spices, sauteed leek and creamy sauce
Chicken Tikka Masala curry with yoghurt raita
Beef Bourguignon with smoked bacon and mushrooms
Vegetarian moussaka with chickpeas and oregano

Buttered seasonal vegetables

Fragrant Pilaf rice with lemon and herbs
Lyonnais potatoes with onions and parsley

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

(minimum 40 pax)

Salads and Cold Appetisers

Italian Panzanella salad
Waldorf salad with celery, pink lady, walnuts and cranberries
Exotic salad with prawns, pineapple, Chinese cabbage & lime cilantro dressing
Beef carpaccio, basil pesto, rocket leaves & Parmesan flakes
Roasted pumpkin and artichoke salad, red onion, cherry tomatoes & spiced pumpkin seeds
Caesar's salad with crispy bacon, Parmesan flakes & creamy dressing
Traditional Cypriot dips and marinated olives:
Tzatziki, Tirokafteri, Hummous, Melintzanosala

Raw and Cooked Vegetable Station

Carrots, Cucumbers, Bell Peppers, Mushrooms, Beetroot, Beans, Mixed Salad Leaf's, Broccoli, Cauliflower, Red Onions, Tomatoes, Quinoa, Kalamata Olives, green Olives, Gherkins, Crispy Bacon, Pumpkin Seeds, Sunflower Seeds, Bread Croutons

Choice of Dressing

French Dressing, Balsamic Dressing, Thousand Island Dressing, Caesar Dressing, Olive Oil, Red Wine Vinegar

Cheese Station

Halloumi cheese, fresh Anari, Feta, Kefalotiri
Cream Cracker,
Herb Infused Honey, Nut Honey, Fruit chutneys

Soup

Mushroom creamy soup, crispy croutons

Hot Dishes

Grilled beef medallions, green peppercorn sauce
Roasted red snapper filet, sauteed spinach & tomato – basil vierge
Chicken cacciatore in rich tomato sauce with olives & herbs
Rigatoni in creamy Parmesan sauce, forest mushrooms & Parmesan
Thai style green vegetables, coconut curry
Flavored basmati rice with lime and herbs
Vegetables ratatouille with seasonal herbs

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 Annabelle's cake with Amarena cherries
Pistachio cheesecake with orange compote
Fresh seasonal sliced fruits

Wedding Menu's

Plated Set Menu 1

AMOROSA GARDEN SALAD

With marinated tomatoes, avocado and aged balsamic dressing

SEARED SCALLOPS

With crispy Parma ham and textures of cauliflower

SORBET

SLOW ROASTED PORK FILET

With eggplant caviar, summer vegetables and thyme jus

CHEESECAKE

Crunchy biscuit, yoghurt citrus cream and fresh raspberries

Plated Set Menu 2

BEETROOT CARPACCIO

With pickled beetroot, radish and fresh basil

SEAFOOD BISQUE

Tomato, cognac, vongole, prawns and calamari

SORBET

RED SNAPPER

Smoked aubergine, Provençal vegetables and herb foam

PASSION FRUIT MOUSSE

Passion fruit mousse, meringue base, spiced pineapple, and mango sorbet

Sharing Menu 2

(all menu items are served sharing style on the table)

BEEF CARPACCIO

Black Angus beef carpaccio with truffle shavings, Parmesan crisps and caper-parsley dressing

BURRATA

Creamy Burrata with heirloom tomatoes, young rocket leaves and basil oil

SORBET

MEDITERRANEAN 'POT AU FEU'

Pan-fried local seafood with confit tomatoes, saffron & garlic

OVEN-ROASTED LAMB RACK

With black truffle, wild mushrooms, roasted asparagus & peas

Sharing Menu 1

(all menu items are served sharing style on the table)

BEETROOT CARPACCIO

With pickled beetroot, radish and fresh basil

AMOROSA GARDEN SALAD

With marinated tomatoes, avocado & aged balsamic dressing

SEARED SCALLOPS

With crispy Parma ham and textures of cauliflower

SORBET

SLOW-ROASTED PORK FILET

With eggplant caviar, summer vegetables and thyme jus
CAULIFLOWER

Cauliflower steak marinated with chili, ginger, and mustard seeds, served with spinach cream, spring vegetables and herb oil.

MEDITERRANEAN SEABASS

Smoked aubergine, Provençal vegetables and herb foam

PASSION FRUIT MOUSSE

Passion fruit mousse, meringue base, spiced pineapple, and mango sorbet

OPERA

Homemade Savoyard, chocolate cream, and coffee ice-cream

FRUITS

Seasonal selection of local and imported fruits, served with minty-yoghurt and lavender infused honey

RISOTTO

Pumpkin and gorgonzola risotto with sage butter & micro herbs

OPERA

Homemade Savoyard, chocolate cream, and coffee ice-cream

PAVLOVA

With mango and exotic fruits coulis

POACH PEAR

In saffron and fresh vanilla syrup, served with vegan crumble and berry sorbet

Other Menus
Available on request

Drinks Packages

Annabelle Hotel Dinner Packages 2024

Unlimited Consumption Packages

Package Alternative 1

Soft drinks, Juices
Local Still Mineral Water

€11.00 per person for 1 hours
€6.00 for each additional hour

Package Alternative 2

Local White, Rose or Red Wine
Local Beers
Local Still Mineral Water
Soft Drinks, Juices

€28.00 for 2 hours
€13.00 for each additional hour
€38.00 per person if booked for 4 hours
Add Sparkling Wine for €2.00 per person

Package Alternative 3

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
€40.00 per person if booked for 4 hours

Package Alternative 4

Imported Sparkling Wine (Brut and Rose)
Imported White, Rose or Red Wine
Imported or Local Beers
Local Still Mineral Water
Soft Drinks, Juices

€37.00 for 2 hours
€18.00 for each additional hour
€42.00 per person if booked for 4 hours

Limited Consumption Packages

Package Alternative 1

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

Package Alternative 2

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

Package Alternative 3

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

Other Drinks
Package
Options
Available

Notes:

- The above prices are per adult person;
- Infants 0-2 years old are free of charge;
- Kids 2-12 years old are charged €12 for 4 hours;
- Children 13-18 years old are charged €16 for 4 hours

Drinks Packages

Annabelle Hotel Dinner Packages 2024

Unlimited Combo Packages

Combo package Alternative 1

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
(Tau Sparkling / Avra Still)

€45.00 for 2 hours
€19.00 for each additional hour
€65.00 per person if booked for 4 hours

With imported wines
€48.00 for 2 hours
€24.00 for each additional hour
€68.00 per person if booked for 4 hours

Combo Package Alternative 2

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
(Tau Sparkling / Avra Still)

€50.00 for 2 hours
€25.00 for each additional hour
€78.00 per person if booked for 4 hours

With imported wines
€58.00 for 2 hours
€29.00 for each additional hour
€80.00 per person if booked for 4 hours

Unlimited Cocktails Packages available on request

Notes:

- The above prices are per adult person;
- Infants 0-2 years old are free of charge;
- Kids 2-12 years old are charged €12 for 4 hours;
- Children 13-18 years old are charged €16 for 4 hours