

Eléa Club

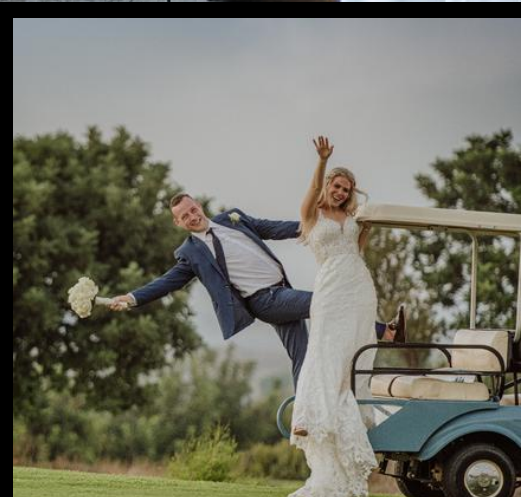


The Eléa Estates Golf Club is located only a few minutes away from the main tourist area of Paphos. This venue has the WOW factor with breath-taking views, a peaceful setting, complete privacy and the whole atmosphere is just relaxed and is perfect for both small and large wedding parties. By offering one of the best locations and views of the Mediterranean, Eléa combines beauty and luxury with bespoke, discreet, friendly and professional service and a late finish of 1am.

The stylish clubhouse incorporates several terraces and balconies offering unrivalled and uninterrupted views across the golf course and down to the Mediterranean Sea. Wedding ceremonies can take place at one of the three terraces, then canapés and drinks can be served in the 'chill out' area, still all looking out at the stunning views.

Key Points

- *Private Independent Venue
- *Choice of Ceremony Venues
- *Private Reception Venue
- *Party until 1am
- *Golf Buggy for photos by the Lake
- *Suitable for up to 120 people
- *Close to the Tourist Area of Paphos





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.

Transport

Bride: Decorated 4 seater White Mercedes one way;
Groom & Best Man: Decorated 4 seater White Mercedes one way;
Guests: Transport for up to 20 people including a return at the end of the night;

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**;
Ceremony Table Arrangement

Photography

Half day photography from arrival of the groom at the venue until the cocktail reception, 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 white chiavari chairs
Reception Venue Fees for dinner at either the Events Terrace or Restaurant Terrace including white chiavari chairs

Dinner

Reception dinner for 20 people with a choice of menus
2023 Package Price - £7195
2024 Package Price - £7495
2025 Package Price - £7795
Plus Special Marriage License & Marriage Officers Fees - €632

Wedding Menu's

BBQ MENU A

minimum of 40 guests
(surcharge will apply for smaller groups)

Salads

Green salad with chickpeas, zucchini & kefalotyri cheese
Baby spinach salad with sour cream mushrooms & croutons
Red onion, celery & sliced tomato salad
Eléa salad
Beetroot & feta cheese salad
Cyprus style potato salad
Mediterranean rice salad with vegetables
Selection of dips - tahini, tzatziki and moutabal
Olives, capers & pickled vegetables
Assorted dressings & condiments
Pita bread

From the grill

Chicken souvla
Cajun – style spiced boneless pork chops
Lamb kofta with cumin
Rosemary marinated chicken
Sausages
Grilled sheftalia

Side dishes

Grilled Seasonal Vegetables
Baked potatoes with sour cream & chives

Desserts

Chocolate brownie cake
Vanilla panna cotta
Fruit crumble
White and dark chocolate mousse
Fresh Seasonal Fruits

BBQ MENU B

minimum of 40 guests
(surcharge will apply for smaller groups)

Salads

Spinach, rocket & feta salad with citrus dressing
Halloumi, watermelon & mint salad
Baby shrimp, avocado & mango salad with lime dressing
Stir fried wild mushroom salad with garlic, balsamic & olive oil dressing
Caesar salad
Tomato shells with goat cheese
Pomegranate tabbouleh
Potato salad with spring onions, parsley, olive oil & lemon
Shredded summer slaw
Avocado yoghurt

Selection of dips - houmous, tzatziki and melitzanosalata

Salad bar: green salad, black & green olives, pickled vegetables
Assorted dressings & condiments
Pita, village & olive bread

From the grill

Chicken skewers marinated with lemon & basil
Lamb chops with olive oil & rosemary
Beef medallions with garlic & thyme
Grilled sea bass fillets
Pork souvla
Grilled Angus burgers

Side dishes

Roasted vegetables
Chunky chips
Vegetable pasta bake

Desserts

Mango passion crème brûlée
Strawberry panna cotta
Fresh berry tiramisu
Vanilla mille-feuille
Lemon mousse
Warm apple and raisin crumble with vanilla sauce
Chocolate orange tart

Wedding Menu's

CYPRUS BUFFET

minimum of 40 guests
(surcharge will apply for smaller groups)

Starters

Selection of dips – houmous, tahini and melitzanosalata
Eléa Salad
Tomato shells with goat cheese
Roasted artichoke salad
Vegetable pane with yoghurt dressing
Green salad with chickpeas, zucchini & kefalotyri cheese
Quinoa & feta salad with roasted vegetables
Stuffed vine leaves with rice
Octopus with olive oil & parsley
Mediterranean rice salad with vegetables
Mixed olives, capers & pickled vegetables
Strained yoghurt with mint
Selection of dressings & condiments

Hot Dishes

Pork souvla
Stuffed chicken with halloumi & sundried tomatoes
Sea bass with lemon butter sauce
Marinated grilled lamb chops
Sheftalia
Moussaka

Side dishes

Cyprus style roast potatoes
Pourgouri (bulgar wheat)
Roasted market vegetables

Dessert

Famagusta orange cake
Mixed fruit tartlets
Lemon meringue tart
Chocolate brownies
Variety of macaroons
Assorted baklava
Sliced seasonal fruits

MEZE MENU

Maximum 50 people

Cold Starters

Melitzanosalata | Houmous | Tzatziki
Strained Yoghurt with Mint
Eléa Salad
Beetroot and Feta Salad
Cyprus Style Potato Salad

Hot Starters

Fried Black Olives | Onions | Fresh Coriander
Grilled Halloumi
Fried Cyprus Sausage
Octopus Salad | Olive Oil | Lemon
Spinach with Egg
Hot Pita Bread

Main Course

Chicken Thighs | Olive Oil | Lemon | Thyme
Pork Souvlaki
Lamb Chops | Rosemary
Sheftalia
Fried Calamari
Roast Potatoes | Tomato | Oregano
Grilled Vegetables | Herbs | Olive Oil

Dessert

Lemon tart
Strawberry Panna Cotta
Chocolate Brownies
Baklava
Sliced Fresh Fruits

Other menu options
available on request

Drinks Packages

Drinks Packages 2023

COCKTAIL RECEPTIONS:

All packages are charged per person, per hour. Children soft drinks package is €10.00 per child

Exotic Fruit Punch Package:

Selection of alcoholic (vodka or rum based) and non-alcoholic fruit punch
€19 and €13 per additional hour

House Wine Beverage Package:

Selected house wines, local beers, water, soft drinks and juices
€20 and €14 per additional hour

Sparkling Wine Package:

Served with orange juice, crème de cassis, water and soft drinks
€20 and €14 per additional hour

International Beverage Package:

Selected International wine, sparkling wine, draught & bottled beers, water, soft drinks and juices
€24 and €17 per additional hour

Premium Beverage Package:

Selected International wines, sparkling wine, beers, imported regular spirits, water, soft drinks and juices
€29 and €24 per additional hour

DINNER DRINKS PACKAGES:

The below dinner drinks package lasts for 2.5 hours throughout dinner and prices are charged per person.

The drinks package must be purchased for all guests.

Dinner Drinks Package A

Selected house wines | local beers | soft drinks | mineral water | filter coffee
€24 and €9 per additional hour

Dinner Drinks Package B

Selected French wines | local beers | soft drinks | mineral water | filter coffee
€26 and €10 per additional hour

Dinner Drinks Package C

Selected French wines | draught beers | imported regular spirits | soft drinks | mineral water | filter coffee
€40 and €18 per additional hour

Non-Alcoholic / Children Drinks Package

Soft drinks, fruit juices, mineral water and filter coffee
€14 and €6 per additional hour

Champagne or sparkling wine for toasts/speeches are extra and will be charged per bottle

CHAMPAGNE

Veuve Clicquot Brut | €95
Moët et Chandon, NV | €95
Prosecco | €28.00
Sparkling Wine | €20.00