

# 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

## The Wedding Ceremony

- Your Private ceremony venue at the Unity Terrace of the Alexander the Great Hotel with magnificent sea views of Paphos Harbour and the old Medieval castle;
- All venue hire and set up fee included;
- Guests chairs with white chair covers;
- A vintage style ceremony table;
- Four artificial flower stands;
- 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 buttonhole for the groom;
- Best Man: Rose buttonhole for the best man;
- Buttonholes 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 every special moment ..... walking down the aisle, when you say your vows, exchange of rings, first kiss as husband and wife 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;
- A special photo session during the magical Sunset;
- A private link of all photographs taken on the day of the wedding, in high resolution allowing you to download it and share it with family and friends.

*First dance and speeches can be added at a supplement.*

## Wedding Videography:

### Your Videography package includes:-

- Finishing touches of the bride getting ready;
- Pre-wedding ceremony video 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 video session of the Bride and the Bridal party;
- Arrival at the Ceremony venue of the Bride and the Bridal party;
- Throughout the Wedding Ceremony capturing every special moment ..... of walking down the aisle, when you say your vows, exchange of rings, first kiss as husband and wife and the signing of the Marriage Certificate;
- Family, friends and group photos after the wedding ceremony;
- Bride & Grooms special moments during the private photo shooting around the grounds of the hotels beautiful gardens and the beach;
- Drinks reception, the entrance and the cake cutting;
- Your wedding video will be edited, enhanced and personalized for you with titles and music of your choice. Your wedding video will be delivered through a private link, allowing you to download it and share it with family and friends.

*First dance and speeches can be added at a supplement.*



# The Wedding Package

## Wedding Cake:

- A beautiful two-tier wedding cake designed and 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.

*Bridesmaids and mum's can be added at a supplement.*

## Wedding Reception Venue:

- Private dinner reception venue the Unity wedding terrace;
- 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 dedicated DJ for the wedding reception, ensuring you and your guests are entertained as you dance the night away.

- Announces your Entrance into the reception venue as the new Mr & Mrs;
- Play dinner-time background music;
- Announces the speeches, either before or after dinner;
- Introduces and plays the Bride and Groom's first dance;
- The DJ will play your favourite party music to keep the dance floor alive and will stay with you throughout the celebration until the end of the night.

Our professional DJ's carry thousands of songs including all up to date music and you are welcome to make your own choices during the wedding planning.

## Personal Wedding Coordinator:

Your personal wedding planner will be by your side throughout the day, ensuring that every detail runs smoothly. From coordinating the timeline to overseeing suppliers, they will make certain that your Cyprus Dream Wedding unfolds seamlessly, allowing you to relax and fully enjoy every magical moment.

2026 Package Price - £7995

2027 Package Price - £8395

2028 Package Price - £8895

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



# Wedding Menu's

## **Sapphire Menu** Maximum 30 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**

## **Amethyst Menu** Maximum 30persons

### **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 lemon butter 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**

## **Emerald Menu**

Maximum 30 persons

### **Chef's Compliments**

#### **Smoked Salmon**

Rosette on Avocado Tartar, Marinated Tiger Prawns, Saffron Aioli Pesto

#### **Cappuccino of Mushroom Soup**

Topped with roasted Pine Nuts

#### **Lemon Sorbet**

Sorbet served with drops of Vodka

#### **Angus Beef Steak Diane**

With mushrooms ragout, glazed seasonal vegetables and potato truffle

**OR**

#### **Angus Beef Pepper Steak**

Glazed Seasonal vegetables, potato puree with truffle and pepper sauce.

**OR**

#### **Roasted Pave of Salmon Fillet with Lemon Butter Sauce**

Glazed Seasonal Vegetables, steamed herbed potato and lemon butter sauce

**OR**

#### **Pork Fillet Flamed with Calvados Liqueur**

Glazed Seasonal Vegetables, potato puree with truffle & calvados Liqueur sauce

#### **Blackcurrent Cheese with Strawberry Coulis**

**OR**

#### **Flambe Banana Fruit**

With coconut liqueur, caramel sauce and vanilla ice cream

#### **Coffee & Tea**

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

#### **Petit Fours**



# Wedding Menu's

## **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

## **Unity Menu** **Maximum 30 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 CHEESE PLATTER

### 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

## Premium Buffet Menu

(minimum 30 guests)

### COLD DISPLAY

Selection of Sushi Rolls with accompaniment  
Whole Poached Salmon and condiments  
Mozzarella with Tomato and Rocket Basil Oil  
Parma Ham with Melon  
Grilled Marinated Vegetable Platters

### REFRESHING SALADS

Garden Greens Salad with Sun-Dried Tomatoes, marinated Fresh Mushroom Slices, Pomegranate & Blue Cheese Crumbles  
Thai-Style Noodles with Vegetables  
Fattoush Salad with Crispy Pitta Bread and Sumac  
Spring Salad with Pomegranate and Mango drizzled with Balsamic Vinaigrette  
Arugula and Prosciutto with Sundried Tomato and Parmesan Flakes  
Oriental-Style Tiger Prawns Salad, Fried Aubergines and Sweet Chilli Sauce

### DRESSINGS

Dill and Mustard Dressing  
Balsamic Vinaigrette  
Herbs and Lemon Olive Oil Dressing

### DIPS

Tzatziki, Mexican Dip, Cheese Dip  
Cheese Board  
Selection of Local & International Cheese

### HOT DISHES

Spicy Beef Steaks on Onion and Tomato Bed served with Grain Mustard Sauce  
Honey Glazed Roast Duck on Red Cabbage Confit, Green Peppercorn Sauce  
Stuffed Corn-Fed Chicken on Asparagus and Bell Pepper Ragout White Wine Sauce  
Pork Tenderloin on Sweet Onions, Red Wine Sauce  
Ginger Saffron and Almond crusted Cod Fillet, on a leek bed with Sweet Mustard Vinaigrette  
Slow Cooked Lamb Noisette stuffed with Cheese and Sun-Dried Tomatoes and Thyme Sauce  
Spinach Ricotta Ravioli with Creamy Tomato Sace  
Wild Mushroom Rice  
Potatoes Gratin Dauphinoise  
Steamed Seasonal Vegetables

### DESSERT SELECTION

Crème Brulée  
Chocolate Hazelnut Cake  
Charlotte Mixed Fruit  
Tiramisu  
Apple Crumble  
Cherry Tart with Fig Layer  
Black Currant Cheesecake  
Giannioiko  
Selection Of Fresh Seasonal Fruit



# Wedding Menu's

## Kids Banqueting Menu

### **Plain Beef Burger Or Cheeseburger Or Chicken Burger**

Served with crispy French fries

### **Pasta and Tomato**

Pasta in tangy tomato sauce and a sprinkle of Grated cheese

### **Spaghetti Bolognaise**

Spaghetti pasta with a tasty minced beef and tomato sauce served with cheese

### **Fish & Chips**

Homemade deep friend breaded fish with French fries

### **Chicken Tenders**

Three chicken fillets in golden batter crispy fries and sweet honey Dijon mustard sauce

### **Chicken Nuggets**

Nuggets of succulent chicken with French fries and baked beans

### **Jumbo Hot Dog**

A giant grilled hot dog in a tasty toasted bun with mustard or ketchup and French fries

### **Dessert Option:**

The dessert offered in the adult's banqueting menu

## Vegetarian, Vegan & Gluten Free Menu

### **Corn made Tortilla Burrito**

Corn made Tortilla Burrito stuffed with Aubergine, bell peppers, peanut sauce and sweet chili.

### **Vegetable Mousakka**

Vegetable Mousakka with Tofu curdle.

### **Stir Fried broccoli**

Stir Fried broccoli with cashew nut, plum tomatoes and basmati rice.

### **Napolitana Pasta**

Gluten free pasta with black olives, mushroom and Napolitana sauce.



# Canapes

Minimum order: 4 pieces per person

Price per piece: €2.10

Or Special Package

Combination of six pieces, two hot, two cold and two sweet €9.95 per person

## Cold Canapés

Fine cheeses, seafood and cold cuts, all carefully prepared and beautifully presented

### BEEF PASTRAMI

Smoked beef seasoned with a variety of herbs and spices, served on bread

### BRIE CHEESE

Soft French cheese served on French baguette

### SMOKED SALMON AND CREAM CHEESE MOUSSE

Slivers of smoked salmon served with cream cheese mousse on brown bread

### PARMA HAM WITH MELON

Dry-cured ham served with fresh melon on white bread

### FETA CHEESE WITH PEPPERS

Traditional sheep's milk cheese mixed with peppers served on wheat crackers

### SHRIMP ON CRISPY BREAD AND CREAMY CHEESE

Marinated shrimps on creamy cheese

### CURRIED CHICKEN

Oven-cooked marinated chicken served on white baguette

### BABA GANOUSH

Middle Eastern dip of roasted, peeled, and pureed aubergines blended with tahini and served on pita bread

## Sushi

Delicate, Asian inspired Finger Food

### PHILADELPHIA ROLL

Smoked salmon, cream cheese and spring onion hand-rolled in rice and seaweed nori

### CALIFORNIA ROLL

Avocado, crabsticks, cucumber, and mayonnaise hand-rolled in rice and seaweed nori

### SASHIMI

Ebi Prawn

## Warm Canapés

An International fusion of tastes for a modern appeal

### CHICKEN TANDOORI WITH RAITA SAUCE

Grilled tender chicken fillet seasoned with Tandoori and served with Raita sauce

### CHICKEN SATAY WITH PEANUT SAUCE

Grilled marinated chicken cubes on bamboo skewers served with peanut sauce

### SPRING ROLLS WITH SWEET CHILLI SAUCE

Rolled filo pastry filled with vegetables served with sweet chilli sauce

### SAMOSA WITH CORIANDER AND MINT SAUCE

Triangular filo pastry filled with spiced vegetables served with mint sauce

### LAMB BROCHETTES WITH MINT PESTO

Roasted marinated lamb cubes on bamboo skewers wrapped in bacon and served with mint pesto

### WRAPPED SHRIMP WITH ASIAN BARBECUE SAUCE

Roasted marinated shrimps on bamboo skewers with pineapple and bacon, served with barbecue sauce

### TRADITIONAL "KEFTEDES" WITH TZATZIKI DIP

Fried meatballs accompanied by tzatziki dip

### CHICKEN NUGGETS WITH HONEY MUSTARD SAUCE

Fried breaded chicken portions served with honey mustard sauce

### CHICKEN SOUVLAKI IN PITTA BREAD

Skewered grilled chicken cubes served in pita bread with salad

### PORK SOUVLAKI IN PITTA BREAD

Skewered grilled pork cubes served in pita bread with salad

### GRILLED HALLOUMI IN PITTA

Traditional grilled Halloumi in warm pita bread



# Canapes

Minimum order: 4 pieces per person

Price per piece: €2.10

Or Special Package

Combination of six pieces, two hot,  
two cold and two sweet €9.95 per  
person

## International Dessert Canapés

An irresistible arrangement of the sweet delicacies with tempting chocolate, cream and fruits

### CHOCOLATE CUPS WITH STRAWBERRY MOUSSE

Strawberry whipped cream piped into elegant cups of milk chocolate

### FRUIT TARTLETS

Petit four pastry jewels filled with vanilla custard and topped with seasonal fruits

### LEMON TART WITH MERINGUE

Buttery shortcrust pastry filled with smooth lemon curd and topped with loving swirls of meringue

### APPLE TART

Cinnamon sprinkled apple dices piled in a mini tart and topped with sweet caramelized peanuts

### CHOCOLATE PROFITEROLE

Miniature cream puffs flowing with custard cream and covered with chocolate sauce

### CHOCOLATE BROWNIES

Squares of fudgy, decadent brownies packed with walnuts and extra chunks of chocolate

### CHOCOLATE TRUFFLES

Rich and elegant bite-size ganache balls coated with cocoa powder

### TRADITIONAL BAKLAVA

Beirut filo pastry stuffed with nuts, cinnamon and honey





# Drinks Packages

## 2026 & 2027

### **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 2 Hours open Bar - €45.00

Children aged 2-12 - €22.50

### **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

