

Liopetro Wedding Venue



Liopetro is a unique venue unlike any other in the Paphos area and will enable wedding couples to experience a small slice of Cypriot history and culture in a typical Cypriot Village, allowing you to hold your wedding in an exclusive and totally private outdoor location with fabulous sea views. Wedding ceremonies are held on a large round stone terrace under a decorated gazebo which overlooks the sea. Drinks and canapés can be served after the ceremony in the shaded garden before moving on to your wedding reception area. The venue is tastefully planted with olive trees and shrubs and has fabulous mood lighting.

There are two beautiful old stone buildings on site dating from the 12th Century for which one is dedicated for exclusive use by the wedding couple, where the bride can get ready with the bridesmaids enjoying a chilled bottle of sparkling wine in a relaxed way. This venue can accommodate up to 200 people

Key Points

- *Private & Exclusive
- *Rustic with a Modern Finish
- *Stunning Bridal Suite
- *Shaded Cocktail Area
- *Festoon Lighting
- *20-200 People
- *Shaded Cocktail Areas
- *Panoramic Sea Views



Rebecca & Pedro

The venue was amazing, the people managing it were all over every detail and made the day super relaxing (my toddler did not but that's another story!), food was amazing and wine was lovely. Couldn't recommend this venue enough!

Lucy & Mikey

We took a moment while enjoying dinner to look around and soak it all up. It was exactly as we had imagined. Thank you!



The Wedding Package

The Wedding Ceremony

- Your Private ceremony venue at the unique Liopetro Wedding Venue;
- All venue hire and set up fees included;
- Wooden Cross Back chairs;
- A vintage style ceremony table;
- 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 venue, providing the options for the dinner, drinks, seating arrangements etc.

Transport

Guest Transport to the venue on the Red Double Deck Bus.

Wedding Flowers

The below flowers are included in your wedding package with a choice of colours and styles from our galleries which will be sent to you during the detailed planning process.

- Bride: Deluxe bouquet for the bride;
- Groom: Rose buttonhole for the groom;
- Best Man: Rose buttonhole for the best man;
- Rose 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 at the Bridal Suite of the venue;
- Pre-wedding ceremony photo session of the Groom, the Best Man, and the Grooms family at the venue;
- Pre-wedding ceremony photo session of the Bride and Bridal party on arrival at the venue;
- 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 venue;
- 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 & speeches can be added at a supplement

Wedding Videography:

Your Videography package includes:-

- Finishing Touches of the bride getting ready at the Bridal Suite of the venue;
- Pre-wedding ceremony video session of the Groom, the Best Man, and the Grooms family at the venue;
- Pre-wedding ceremony video session of the Bride and Bridal party on arrival at the venue;
- 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 video shooting after the wedding ceremony;
- Bride & Grooms special moments during the private shooting around the grounds of the venue;
- Drinks reception, the entrance and the cake cutting;
- Speeches, First Dance and a little bit of party time;
- 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.

The Wedding Package

Wedding Cake:

- A beautiful two-tier wedding cake designed and decorated to your request;
- During the detailed wedding planning process we will share gallery options to give you inspiration and ideas.

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.

Wedding Reception Venue:

- Private dinner reception at the Liopetro Wedding Venue;
- Wedding reception venue set up which includes rustic wooden tables (rectangle) and wooden cross back chairs are included within the hire fees of the venue;

Note that round tables with white linen can be added at a supplement.

Wedding Reception Dinner:

Exclusive reception dinner for 30 people with the Cyprus BBQ Live Station Buffet Menu. (Note that other menus are available at a supplement on request).

More guests can be added if required or reduced if necessary

Wedding Reception Table 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.

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 - £9995

2027 Package Price - £10,795

2028 Package Price - £11,395

Plus Special Marriage License & Marriage Officers Fees - €632

(minimum spend on drinks packages is required)

Upgrade Options are available from our brochure

Wedding Menu's

2026

The Cyprus BBQ Live Station Buffet Menu

Salads

Village salad with Tomato, Cucumber, Olives, Feta cheese, Onions & Peppers
Potato salad with capers, gherkin, dill & mustard dressing
Beetroot-apple salad with Goat cheese, hazelnuts, basil & berries vinaigrette
Mesclun Salad with honey balsamic dressing, cherry tomatoes & grilled manouri cheese
Quinoa Salad with avocado, cucumber, edamame & honey mustard dressing

Selection of dips

Tzatziki with marinated cucumber
Tirokafteri Dip (Feta cheese cream with red chilli)
Hummus with Crispy Chickpeas
Roasted Eggplant Dip

Cold Display

Beet Cured Salmon Gravlox with Horseradish

From the Chargrill (Live station BBQ)

Lamb Chops
Prawns
Pork Souvlaki
Cyprus Sausages
Marinated Chicken
Beef Pepper
Fillet Steak
Grilled Meatballs
Halloumi

Hot Items

Potatoes Stuffed with truffle oil & parmesan
Creamy Coconut Mushroom Curry
Biryani Rice
Seasonal Vegetables

Pasta Station

Ravioli with Spinach, ricotta cheese, fennel & dill
Penne Tomato Sauce, parmesan & basil
*Pasta Show can be arranged for less than 50 people with a supplement of £3.00 per person

Desserts

Loukoumades
Selection of Seasonal Fresh Fruits
Miniature Lemon cheese cake
Miniature Peanut Chocolate Mouse
Miniature Carrot Cake
Pastry Chef's Dessert of the Day

*For more than 50 adults Hot Apple Crumble will be added with Custard Cream on the side.
For less than 50 adults, an extra charge of €2.00 p.p will apply if it's required.

Extras (add-ons) €4 per person for each of the below:

Cured red Prawn Cocktail
Sushi selection
Antipasti platter

Kid's Corner

Selection for our young guests

Mini Beef Burgers with iceberg lettuce/tomato & crispy onion
Chicken Nuggets
Mini margherita pizza
Mini hot dogs
French Fries

Wedding Menu's

2026

The Liopetro Table Serviced Menu Available at a Supplement

Welcome Bite/Amuse Bouche
Selection of Freshly Baked Bread

Dips

Smoked Eggplant Dip
Fava with red onion chutney & almonds
Tzatziki with marinated cucumber
Muhammara Dip (roasted red pepper/walnuts & molasse)

Appetizers

Kolokithokeftes – traditional Greek zucchini fritters with
yoghurt sauce
Halloumi accompanied with tomato-ginger marmalade
Ravioli with spinach/ricotta cheese/fennel & parmesan
cream

Salads

Village salad with Tomato/Cucumber/Olives/Feta
cheese/Onions & Peppers
Deep fried calamari with lemon-coriander mayo & chards
with dashi
Mesclun Salad with honey balsamic dressing/cherry
tomatoes & grilled manouri cheese

Mains

Lamb Chops
Prawns
Marinated Chicken
Beef Pepper Steak
Skewer with seasonal vegetables
Roasted Potatoes with garlic/rosemary & thyme
Coconut Mushroom Curry & Biryani Rice

Desserts

Loukoumades
Selection of Seasonal Fresh Fruits
Miniature Lemon cheese cake
Miniature Peanut Chocolate Mouse
Miniature Carrot Cake
Pastry Chef's Dessert of the Day

*For more than 50 adults Hot Apple Crumble will be added
with Custard Cream on the side.
For less than 50 adults, an extra charge of €2.00 p.p will
apply

The Mediterranean Odyssey Table Serviced Menu Available at a Supplement

Welcome Bite/Amuse Bouche
Selection of Freshly Baked Bread

Dips

Tarama mousse with florinis peppers
Fava with red onion chutney & almonds
Hummus with crispy chickpeas
Muhammara Dip (roasted red pepper / walnuts & molasse)

Appetizers

Octopus carpaccio with chimichurri sauce
Coconut/red onion & lime seabass ceviche
Deep fried calamari with lemon-coriander mayo & chards
with dashi

Salads

Beetroot-apple salad with Goat cheese/hazelnuts/basil &
berries vinaigrette
Potato salad with capers/gherkin/dill & mustard dressing
Quinoa Salad with avocado/cucumber/edamame/honey
mustard dressing & salmon gravlax
Shaved fennel with citrus/black olives & fresh herbs

Mains

Steamed Vegetables
Baby Crushed Potatoes
Octopus with Ladolemono Dressing
Black Tiger Prawns
Green Mussels with Garlic Butter
Salmon with Ponzu
Fresh fish of the day with Ladolemono Dressing

Desserts

Loukoumades
Selection of Seasonal Fresh Fruits
Miniature Millefeuille
Miniature Lemon cheese cake
Miniature Peanut Chocolate Mouse
Miniature Carrot Cake
Pastry Chef's Dessert of the Day

*For more than 50 adults Hot Apple Crumble will be
added with Custard Cream on the side.
For less than 50 adults, an extra charge of €2.00 p.p will
apply.

Extras (Add-ons)
Fin de Claire Oysters €4 per Oyster
Sushi Selection €4 per person

Wedding Menu's

2026

The Exclusive Live Station Menu (available at a Supplement)

(minimum of 60 pax – for less guests an additional supplement will be applicable)

Salads

Baby rocket with parmesan / Cherry tomatoes / Pine nuts & Balsamic dressing
Village salad with Tomato / Cucumber / Olives / Feta cheese / Onions & Peppers
Vermicelli Asian Salad with shredded duck
Black-eyed peas salad with vegetables & tomato umami dressing
Green Salad with poached pear & blue cheese with hazelnut / orange & truffle dressing

Dips

Muhammara Dip (roasted red pepper / walnuts & molasse)
Tzatziki with Marinated Cucumber
Tarama Mousse with Florinis Peppers
Tirokafteri Dip (Spicy Feta Cheese Cream with Red Chilli)

Selection of Freshly Baked Bread

Cold Display

Antipasti platter
Beet Cured Salmon Gravlox with Horseradish
Cured red Prawn Cocktail
Tuna Tataki with sesame pesto & wasabi
Octopus carpaccio with chimichurri sauce
Coconut / red onion & lime seabass ceviche

Live Pasta Station

Ravioli with spinach / ricotta cheese / fennel & parmesan cream
Penne with Tomato Sauce / Parmesan & Basil

From the chargrill

Lamb chops
Black Tiger Prawns
Marinated chicken

Hot Items

Vegetable biryani rice with Cashew-nuts, ginger & garam Masala
Monkfish and coconut-banana green curry stew
Potatoes Stuffed with truffle oil & parmesan
Pork scallopini with mushrooms & creamy marsala sauce
Creamy Seafood chowder with saffron (Prawns / salmon / scallops)

Carvery

8 hours slow cooked leg of lamb with garlic & Rosemary
Roasted beef fillet (bearnaise/peppercorn/salsa Verde)

Tempura Station

Zucchini flowers stuffed with trio of cheeses (dependent on availability)
Fresh Vegetables

Desserts

Loukoumades
Selection of Seasonal Fresh Fruits
Miniature Lemon cheese cake
Miniature Peanut Chocolate Mouse
Miniature Carrot Cake
Hot Apple Crumble with vanilla ice cream
Pastry Chef's Dessert of the Day

Wedding Menu's

2027 & 2028 The Cyprus BBQ Live Station Buffet Menu

Salads

Village salad with Tomato, Cucumber, Olives, Feta cheese, Onions & Peppers
Potato salad with capers, gherkin, dill & mustard dressing
Mixed Greens Salad with Beetroot, Cranberries, Goat cheese, Basil & Berries vinaigrette
Rocket Salad with Pomegranate, Sun Dried Tomatoes & Sesame Brittle (pastelaki)
Caesar Salad with Parmesan, Crispy Lettuce & Crunchy Croutons

Selection of dips

Tzatziki with Marinated Cucumber
Taramosalata
Tahini
Marinated Olives

Cold Display

Beet Cured Salmon Gravlox with Horseradish

From the Chargrill (Live station BBQ)

French Trimmed Lamb Cutlets
Beef Pepper Fillet Steaks
Tiger Prawns on Pepper & Onion Bed
Marinated Chicken
Charred Pork Belly Fillets
Mixed Mediterranean Sausages
Spiced Mixed Mince Kebab
Halloumi Cheese

Hot Items

Potatoes Stuffed with truffle oil & parmesan
Creamy Coconut Mushroom Curry
Biryani Rice
Seasonal Vegetables

Pasta Station

Ravioli with Spinach, ricotta cheese, fennel & dill
Penne Tomato Sauce, parmesan & basil served on the side

*Pasta Show can be arranged for less than 50 people with a supplement of £3.00 per person

Desserts

Loukoumades
Selection of Seasonal Fresh Fruits
Miniature Lemon cheese cake
Miniature Peanut Chocolate Mouse
Miniature Carrot Cake
Pastry Chef's Dessert of the Day

*For more than 50 adults Hot Apple Crumble will be added with Custard Cream on the side.
For less than 50 adults, an extra charge of £2.00 p.p will apply if it's required.

Extras (add-ons) £4 per person for each of the below:

Cured red Prawn Cocktail
Sushi selection
Antipasti platter

Kid's Corner

Selection for our young guests

Mini Beef Burgers with iceberg lettuce/tomato & crispy onion
Chicken Nuggets
Mini margherita pizza
Mini hot dogs
French Fries

Wedding Menu's

2027 & 2028

The Liopetro Table Serviced Menu Available at a Supplement

Welcome Bite/Amuse Bouche
Selection of Freshly Baked Bread

Dips

Tzatziki with marinated cucumber
Roasted Carrot Hummus
Taramosalata

Salads

Village salad with Tomato, Cucumber, Olives, Feta cheese,
Purslane & Capers
Mixed Greens Salad with Beetroot, Cranberries, Goat
Cheese, Basil & Berries Vinaigrette
Rocket Salad with Pomegranate, Sun Dried Tomatoes &
Sesame Brittle (pastelaki)

Appetizers

Fava Cream with Caramelized Onions and Grilled Octopus
Kolokithokeftes – traditional Greek zucchini fritters with
yoghurt sauce
Halloumi accompanied with tomato-ginger marmalade

Mains

French Trimmed Lamb Cutlets
Beef Pepper Fillet Steak
Tiger Prawns on Pepper & Onion Bed
Marinated Chicken
Charred Pork Belly Fillets
Mixed Mediterranean Sausages

Side Dishes

Seasonal Steamed Vegetables
Roasted Baby Potatoes with Fresh Herbs & Garlic

Desserts

Loukoumades
Selection of Seasonal Fresh Fruits
Miniature Lemon cheese cake
Miniature Peanut Chocolate Mouse
Miniature Carrot Cake
Pastry Chef's Dessert of the Day

The Mediterranean Odyssey Table Serviced Menu Available at a Supplement

Welcome Bite / Amuse Bouche

Selection of Freshly Baked Bread

Amuse Bouche

Fin de Claire Oysters with Shallot Vinegar(mignonette) with
fresh Lemon
and Tabasco on the side

Dips

Taramosalata
Fava with red onion chutney & almonds
Roasted Carrot Hummus

Salads

Fresh Tiger Prawns Avocado Salad with Mango & Citrus
Vinaigrette
Fresh Burrata with heritage cherry Tomatoes & Basil Pesto
Mixed Greens Salad with Beetroot, Cranberries, Goat
Cheese, Basil & Berries Vinaigrette

Cold Starters

Fresh Seabass Ceviche with Guacamole & Herbs
Octopus Carpaccio

Hot Starters

Green Mussels with Thai-Chilli Dressing

From the Chargrill

Fresh Calamari with Lemon-Coriander Sauce
Red Snapper Fillet Combined with Chimichurri Sauce
Cuttlefish with Fricassee Sauce
Black Tiger Prawns
Fresh fish of the day with Ladolemono Dressing

Side Dishes

Seasonal Steamed Vegetables
Potatoes au Gratin (Dauphinoise)

Desserts

Loukoumades
Selection of Seasonal Fresh Fruits
Miniature Lemon cheese cake
Miniature Peanut Chocolate Mouse
Miniature Carrot Cake

Sushi Selection £4 per person
Fresh Blue Lobster per kilo can be added upon request
(Price depends on current market value)

Wedding Menu's

2027 & 2028

The Exclusive Live Station Menu (available at a Supplement)

(minimum of 60 pax – for less guests an additional supplement will be applicable)

Salads

Baby rocket with parmesan, Cherry tomatoes, Pine nuts & Balsamic dressing
Village salad with Tomato, Cucumber, Olives, Feta cheese, Onions & Peppers
Vermicelli Asian Salad with shredded duck
Black-eyed peas salad with vegetables & tomato umami dressing
Green Salad with poached pear & blue cheese with hazelnut / orange & truffle dressing

Dips

Muhammara Dip (roasted red pepper, walnuts & molasse)
Tzatziki with Marinated Cucumber
Tarama Mousse with Florinis Peppers
Tirokafteri Dip (Spicy Feta Cheese Cream with Red Chilli)
Selection of Freshly Baked Bread

Cold Display

Antipasti platter
Beet Cured Salmon Gravlox with Horseradish
Cured red Prawn Cocktail
Tuna Tataki with sesame pesto & wasabi
Octopus carpaccio with chimichurri sauce
Coconut / red onion & lime seabass ceviche

Live Pasta Station

Ravioli with spinach, ricotta cheese, fennel & parmesan cream
Penne with Tomato Sauce, Parmesan & Basil

From the chargrill

Lamb chops
Black Tiger Prawns
Marinated chicken

Hot Items

Vegetable biryani rice with Cashew-nuts, ginger & garam Masala
Monkfish and coconut-banana green curry stew
Potatoes Stuffed with truffle oil & parmesan
Pork scallopini with mushrooms & creamy marsala sauce
Creamy Seafood chowder with saffron (Prawns / salmon / scallops)

Carvery

8 hours slow cooked leg of lamb with garlic & Rosemary
Roasted beef fillet (bearnaise/peppercorn/salsa Verde)

Tempura Station

Zucchini flowers stuffed with trio of cheeses (dependent on availability)
Fresh Vegetables

Desserts

Loukoumades
Selection of Seasonal Fresh Fruits
Miniature Lemon cheese cake
Miniature Peanut Chocolate Mouse
Miniature Carrot Cake
Hot Apple Crumble with vanilla ice cream
Pastry Chef's Dessert of the Day

Canapes & Night Snacks

Canapes Menu

Selection of Cold Canapés: €2.20 per piece

Hirmeri with melon pearl

Mozzarella sticks with cherry tomatoes and balsamic glaze

Bagel of smoked salmon with Philadelphia cheese and dill

Tartlette with Cottage Cheese & Tomato Marmalade

Compressed watermelon with aperol and feta cheese

Prawn cracker with taramosalata and brick

Chicken fajita wrap with avocado with stir fried vegetables

Cold Premium Canapés: €3.50 per piece

Salmon Beetroot Gravlax with Pickled Cucumber

Tuna Tataki with Ponzu Dressing and wakame salad.

Ciabatta with Roast Beef, Horse Radish Cream & Sundried Tomato Pesto

Avocado Guacamole with Fresh Coriander & Baby Prawns

Fava with Truffle & Octopus

Tartare of Yellow Tuna with Avocado Guacamole and Fresh Coriander

Prime Cold Canapés: €5.00 per piece

Fresh oysters (Fine De Claire No. 3) with Mignonette Sauce

Duck Foie Gras parfait on brioche toast

Homemade rolled duck ham presented on duck feather

Crab salad with Ginger - Lime Sorbet & Cucumber Gazpacho

Selection of Hot Canapés: €2.20 per piece

Homemade Spanakopita (traditional spinach and cheese pie)

Vegetable Spring Rolls with Sweet Chilli

Breaded Prawns with Chilli Wasabi Mayonnaise

Chickpea Falafel with Curry Coconut Yoghurt

Salmon Burger with Wasabi Mayonnaise & Wakame

Selection of Hot Premium Canapés: €3.50 per piece

Quiche Lorraine with Grilled Salmon & Green Asparagus

Pork Shoulder Croquette with Green Apple Gel

Wild Mushroom Arancini with Truffle Mayonnaise

Stuffed New Potato with Chorizo Marmalade

Canape packages can be created at request, All dietary requirements and special needs can also be fulfilled with prior notice.

Please note that a minimum charge of 20 full paying guests

Night Snacks

Selection of Late Night Snacks

Mini Hot Dogs

Or

Mini Burgers with iceberg lettuce, tomato and crispy onion

Or

Bao Buns with duck and vegetables

Or

Antipasti platter

Or

Nachos and salsa

*Please note that Late Night Snacks are €9.00 per person but there is a minimum charge of €300.00

Drinks Packages

PRE WEDDING & AFTERNOON PACKAGES 2026

Welcome Drink

A glass of Sparkling Wine/Prosecco DOC, Mimosa, Bucks Fizz, Bellini, Kir Royal or Pomegranate Mimosa - €7.00 per glass
Brut Champagne - €18.00 per glass

Non-Alcoholic Welcome Drinks

A glass of Sparkling Wine, Mimosa, Bucks Fizz, Bellini, Kir Royal or Pomegranate Mimosa, Liopetro Breeze - €7.00 per glass

Achelois Reception (unlimited beverages) €22.00 per person for 1 hour

Sparkling wine or Prosecco DOC, Cocktails: Mimosa, Bucks Fizz, Bellini, Kir, Kir Royal, Pomegranate, Mimosa, Liopetro Breeze, Draught & Bottled Beers, Red, Rose and White Wines, Regular & Premium Soft drinks, Juices, Energy drinks, Still and Sparkling Water, Non-alcoholic Beverages: Beer, Sparkling Wine, Non-alcoholic Cocktails: Shirley Temple, Donald Duck, Mickey Mouse, Cinderella, Liopetro Breeze
Accompanied with dry Snacks, Crudities & Marinated Olives

Athena Reception (unlimited beverages) €29.00 per person for 1 hour

Sparkling wine or Prosecco DOC, Cocktails: Mimosa, Bucks Fizz, Bellini, Kir, Kir Royal, Pomegranate, Mimosa, Liopetro Breeze, International Regular Spirits, Aperitifs, Liqueurs, Draft & Bottled Beers Red, Rose and White Wines, Non-alcoholic Beverages: Beer, Sparkling Wine, Non-alcoholic Cocktails: Shirley Temple, Donald Duck, Mickey Mouse, Cinderella, Liopetro Breeze, Regular & Premium Soft drinks, Juices, Energy Drinks, Still and Sparkling Water
Accompanied with dry Snacks, Crudities & Marinated Olives

DINNER & AFTER DINNER BEVERAGE PACKAGES

Aphrodite Silver Package (unlimited drinks) €38.00 per person for 3 hours

Draught & Bottled Beer
Red, rose and white wine
Regular Soft drinks, juices, still and sparkling water
Non-alcoholic Beverages: Beer, Sparkling Wine
Freshly Brewed Coffee or Tea

Do you want to add 3 classic cocktails to your silver package €12.00 for 3 hours

Aphrodite Gold Package (unlimited drinks) €47.00 per person for 3 hours

International Regular Spirits, Aperitifs, Liqueurs
Regular & Premium Soft drinks, Juices, Energy drinks,
Still and Sparkling Water
Non-alcoholic Beverages: Beer, Sparkling Wine
Non-alcoholic Cocktails: Shirley Temple, Donald Duck,
Mickey Mouse, Cinderella, Liopetro Breeze
Freshly Brewed Coffee or Tea

Do you want to add 3 classic cocktails to your gold package €15.00 for 3 hours

Non-Alcoholic Kids Package (unlimited drinks) per child €15.00 for 3 hours

Soft drinks, juices, still and sparkling water
Freshly Brewed Tea

EXTRA TIME CAN BE ADDED TO ALL THE ABOVE PACKAGES AT A SUPPLEMENT

Notes:

- Beverage Packages are not mandatory. You can decide on purchasing drinks with a cash bar or let your guests buy their own drinks.
- *Straight shots are not included in the packages and are charged extra depending on the spirit.
- *Straight shots can be either purchased with a pre-paid tab or a cash bar.
- *For all cocktails and shot options please see the additional menu.
- *All drink packages MUST be taken simultaneously to the booking. For example if you have a cocktail package for 1hr at 16:30-17:30 and then an 3hr evening drinks package, this must be set to 17:30-20:30 and thereon.
- *Pre-Ceremony Drinks are available to purchase with a cash bar Restrictions:

Restrictions:

- *Silver Drinks Packages can be taken over dinner from 17:30 on-wards
- *Gold Drinks Packages can only be taken from 20:45 when you only book an evening 3hr Gold Drinks Pack. So this will be set to start at 20:45 and 23:45.
- *Strictly one drink per person policy on all beverage packages for the whole duration of the package. No beverage stocking is allowed.

Drinks Packages

PRE WEDDING & AFTERNOON PACKAGES 2027 & 2028

Welcome Drink

A glass of Sparkling Wine/Prosecco DOC, Mimosa, Bucks Fizz, Bellini, Kir Royal or Pomegranate Mimosa - €8.00 per glass
Brut Champagne - €18.00 per glass

Non-Alcoholic Welcome Drinks

A glass of Sparkling Wine, Mimosa, Bucks Fizz, Bellini, Kir Royal or Pomegranate Mimosa, Liopetro Breeze - €8.00 per glass

Achelois Reception (unlimited beverages) €24.00 per person for 1 hour

Sparkling wine or Prosecco DOC, Cocktails: Mimosa, Bucks Fizz, Bellini, Kir, Kir Royal, Pomegranate, Mimosa, Liopetro Breeze, Draught & Bottled Beers, Red, Rose and White Wines, Regular & Premium Soft drinks, Juices, Energy drinks, Still and Sparkling Water, Non-alcoholic Beverages: Beer, Sparkling Wine, Non-alcoholic Cocktails: Shirley Temple, Donald Duck, Mickey Mouse, Cinderella, Liopetro Breeze
Accompanied with dry Snacks, Crudities & Marinated Olives

Athena Reception (unlimited beverages) €31.00 per person for 1 hour

Sparkling wine or Prosecco DOC, Cocktails: Mimosa, Bucks Fizz, Bellini, Kir, Kir Royal, Pomegranate, Mimosa, Liopetro Breeze, International Regular Spirits, Aperitifs, Liqueurs, Draft & Bottled Beers Red, Rose and White Wines, Non-alcoholic Beverages: Beer, Sparkling Wine, Non-alcoholic Cocktails: Shirley Temple, Donald Duck, Mickey Mouse, Cinderella, Liopetro Breeze, Regular & Premium Soft drinks, Juices, Energy Drinks, Still and Sparkling Water
Accompanied with dry Snacks, Crudities & Marinated Olives

DINNER & AFTER DINNER BEVERAGE PACKAGES

Aphrodite Silver Package (unlimited drinks) €40.00 per person for 3 hours

Draught & Bottled Beer
Red, rose and white wine
Regular Soft drinks, juices, still and sparkling water
Non-alcoholic Beverages: Beer, Sparkling Wine
Freshly Brewed Coffee or Tea

Do you want to add 3 classic cocktails to your silver package €13.00 for 3 hours

Aphrodite Gold Package (unlimited drinks) €50.00 per person for 3 hours

International Regular Spirits, Aperitifs, Liqueurs
Regular & Premium Soft drinks, Juices, Energy drinks,
Still and Sparkling Water
Non-alcoholic Beverages: Beer, Sparkling Wine
Non-alcoholic Cocktails: Shirley Temple, Donald Duck,
Mickey Mouse, Cinderella, Liopetro Breeze
Freshly Brewed Coffee or Tea

Do you want to add 3 classic cocktails to your gold package €16.00 for 3 hours

Non-Alcoholic Kids Package (unlimited drinks) per child €18.00 for 3 hours

Soft drinks, juices, still and sparkling water
Freshly Brewed Tea

EXTRA TIME CAN BE ADDED TO ALL THE ABOVE PACKAGES AT A SUPPLEMENT

Notes:

- Beverage Packages are not mandatory. You can decide on purchasing drinks with a cash bar or let your guests buy their own drinks.
- *Straight shots are not included in the packages and are charged extra depending on the spirit.
- *Straight shots can be either purchased with a pre-paid tab or a cash bar.
- *For all cocktails and shot options please see the additional menu.
- *All drink packages MUST be taken simultaneously to the booking. For example if you have a cocktail package for 1hr at 16:30-17:30 and then an 3hr evening drinks package, this must be set to 17:30-20:30 and thereon.
- *Pre-Ceremony Drinks are available to purchase with a cash bar Restrictions:

Restrictions:

- *Silver Drinks Packages can be taken over dinner from 17:30 on-wards
- *Gold Drinks Packages can only be taken from 20:45 when you only book an evening 3hr Gold Drinks Pack. So this will be set to start at 20:45 and 23:45.
- *Strictly one drink per person policy on all beverage packages for the whole duration of the package. No beverage stocking is allowed.