

Minthis Hills



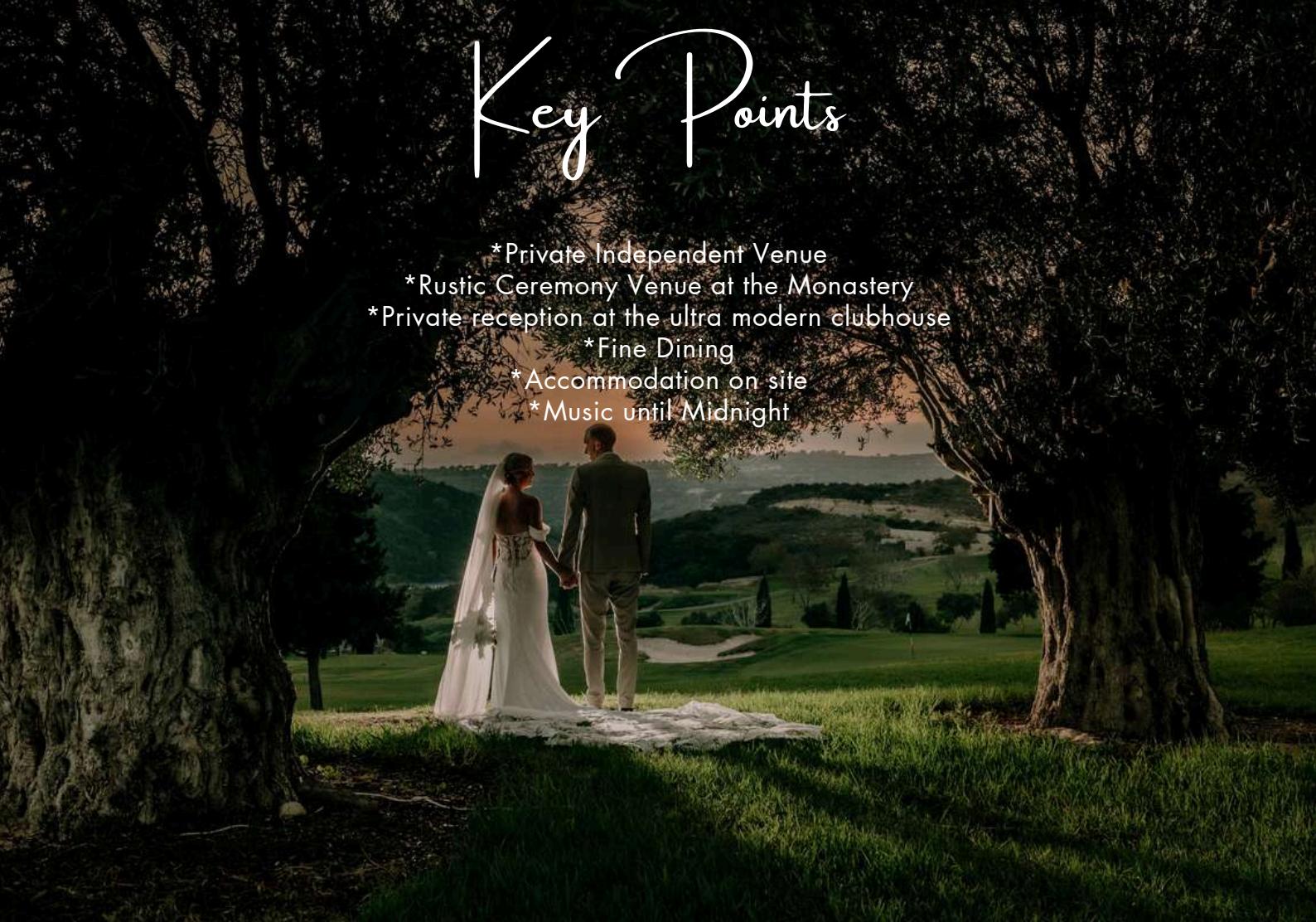
Minthis is a stunning golf resort completed to the highest luxury standards. Both Civil and Religious Wedding Ceremonies are possible at Minthis Resort.

Offering a WOW contrast between the traditional and the modern, Minthis is a venue that will impress everybody at your wedding.

Ceremonies are performed in the afternoon at the rustic courtyard of the twelfth century monastery. Following your wedding ceremony you can enjoy refreshing cocktails at the lawns before you are taken for your private dinner and party in the modern Clubhouse.

Key Points

- *Private Independent Venue
- *Rustic Ceremony Venue at the Monastery
- *Private reception at the ultra modern clubhouse
- *Fine Dining
- *Accommodation on site
- *Music until Midnight



The Wedding Package

The Wedding Ceremony

- Your private wedding ceremony takes place either at 12th Century Monastery for a religious ceremony or the well-kept lawns of the luxury clubhouse for your civil ceremony;
- All venue hire and set up fees included;
- Chiavari guest chairs;
- A ceremony table;
- Lanterns for the aisle;
- 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

- Bride: Decorated 4 seater White Mercedes to the venue;
- Guests: Transport for up to 40 people including waiting at the Monastery and a return at the end of the night.

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 photography shooting includes:-

Your photography package includes:-

- 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;
- Speeches, first dance and a bit of party;
- 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.

Finishing Touches of the Bride Getting Ready can be added at a supplement

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 & Make-Up:

- For the bride, professional hair and make-up on the day of the wedding;
- Hair & Make-Up on the day of the wedding will take place in the comfort of your accommodation.

Full trials for Hair & Make-Up can be added to the package at a supplement.

The Wedding Package

Wedding Reception Venue:

- Private dinner reception venue at the luxury modern clubhouse;
- Wedding reception venue set up which includes white linen for the tables and guest chiavari chairs and the hire fees of the hotel;

Wedding Reception Dinner:

Exclusive reception dinner for 40 people for Buffet Option 1 (note other menus are available at a supplement);

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 - £9995

2026 Package Price - £10,995

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

(plus Metropolis Fees for Monastery Courtyard - €250)

Wedding Menu's

Buffet Option 1

(minimum 60 pax)

SALADS & APPETIZERS

Classic Greek salad with local Feta cheese, Kalamon olives and capers (D, V, S)

Marinated king prawns, avocado mousse, baby gem, mango and passion fruit coulis (B, U, E, F, D)

Thinly sliced fermented pineapple, Italian Prosciutto, Ricotta cheese, basil oil and pistachios (N, D)

Cherry tomato selection, Italian baby Mozzarella, basil salsa, balsamic pearls and toasted pine nuts (D, V, N)

Red tuna carpaccio with Gribiche sauce, pickled quail eggs and Tobiko caviar (B, F, U, E)

Carpaccio of black Angus beef tenderloin, aged Parmesan and black truffle sauce (U, D)

Smoked salmon, cucumber ribbons, pickled ginger mayonnaise and micro salad (F, U, E)

Quinoa 'Tabbouleh' with chicory, cranberry, 'pastelaki' and power seed grissini (N, V, K, G, P) (vegan)

Roasted cauliflower salad, pickled vegetables and toasted sesame seeds (K, S) (vegan)

SELECTION OF DIPS

Baba Ganoush (U, E, V), Chickpea hummus (V, K) (vegan)

Tzatziki (D, V), Spicy 'Kopanisti' spread (D, V), Tahini Spread (K, V) (vegan)

SALAD STATION

Cucumber, Cherry Tomato, Shredded Carrots, Pickles, Sweetcorn, Marinated olives, Capers, Kale leaves, Fresh mixed leaves, Cabbage, Wild rocket, Baby spinach

CHOICE OF DRESSING

Herb Vinaigrette (U,V), Honey Mustard Sauce (U,V), Olive Oil, Aged Balsamic Vinegar

CARVERY STATION

Caramelized pork leg glazed with Cypriot honey and mustard (U)

Honey glazed baby chicken with fresh herbs (U)

Apple sauce (V), Horseradish sauce (D, E, V), Peppercorn sauce (C)

Selection of mustards and condiments (U)

LIVE COOKING - RISOTTO

Wild forest mushroom risotto, honey miso, citrus aroma and flamed gorgonzola (S, Y, D, V)

Pumpkin risotto with marinated cranberries, toasted almonds and baby spinach (V, S, N) (vegan)

HOT DISHES

Chargrilled Angus rib eye steaks and wild mushroom jus flamed with Port wine (D, S)

Flamed and smoked pork belly, sweet potato, local honey and spicy peanut butter sauce (U, P, N, C, Y)

Lamb leg roulade stuffed with village Halloumi and spinach, served with mint gravy (D, G, C)

Oven baked seabass marinated with fresh herbs, sauteed kale and Chimichurri Sauce (F, D)

'Grantortellone' stuffed with Porcini mushroom and creamy black truffle sauce (D, V)

Oven baked seasonal vegetable selection with herbs from the garden (V) (vegan)

Roasted baby potatoes 'persillade' with garden herbs (D) (vegan)

Steamed lemon rice, Malaysian spices and toasted almonds (V, N, S) (vegan)

DESSERTS

Classic Basque cheesecake with forest fruit compote (D, G, E, N)

Pistachio 'opera', chocolate ganache, cherry crèmeux and crunchy feuilletine (D, G, E, N)

Ricotta and lemon tart with yuzu cream and Italian flame torch meringue (D, G, E, N)

Minthis triple chocolate cake with hazelnut praline, gianduia custard and caramelized nuts (D, G, E, N, Y)

Classic 'Tiramisu' with espresso & Amaretto liqueur and bitter almond biscuit (D, E, N, G)

Bitter chocolate mousse infused with ginger and chia seed crumble (G, N) (vegan)

Tropical cake with coconut dacquoise, mango mousse and passion fruit jelly (D, G, E, N)

Platter with selection of local and imported fruits (V)

Wedding Menu's

Set Menu - 3 Course

(minimum 40 pax - maximum 80 pax)

Cold Starters & Appetizers (choose 1 cold starter OR 1 hot starter)

Red Tuna Carpaccio

Citrus emulsion, pickled capers, passion fruit, micro greens, tobiko caviar (B, F, U, E)

Salmon Tartare

Citrus-cured salmon, chili threads, sesame grissini, spiced aioli (F, Y, G, K, U, E)

Beef Carpaccio

Thin-sliced Angus tenderloin, aged Parmigiano, confit tomatoes, black truffle sauce (U, D)

Heirloom Tomato Salad

Creamy stracciatella, basil salsa, balsamic caviar, nutty pine nuts (N, D, V)

Caramelised Pumpkin Carpaccio

Beluga lentils mousse, pomegranate 'Pico de Gallo', toasted pumpkin seeds (N, V) (vegan)

Spiced Cauliflower

Moroccan-roasted cauliflower, pickled vegetables, tahini spread, toasted sesame (K, D, S) (vegan)

Hot Starters

Scallop & Prawn Ravioli

Creamy bisque sauce, sautéed kale leaves, confit fennel, tobiko caviar (G, D, B, M, F, E)

Baked Halloumi en Papillote

Aromatic herbs, Minthis honey infused with lavender, toasted sesame seeds (K, D, V)

Feta & Herb 'Baklava'

Filo pastry, ginger-infused honey, toasted sesame seeds (D, G, E, K, V)

Tomato & Mozzarella Arancini

Sun-dried tomatoes, fresh basil, spicy marinara sauce (D, G, E, V)

Stuffed Heritage Tomatoes

Fragrant rice, seasonal vegetable ragout, Minthis tomato sauce (V) (vegan)

Main Courses (choose 1)

Grilled Angus Beef Fillet

Sautéed asparagus, celeriac purée, potato 'korokke', black truffle jus (C, D)

Pistachio-Crusted Rack of Lamb

Eggplant 'Imam', confit tomatoes, sautéed greens, chickpea ragout (G, U, N, C)

Caramelised Pork Tenderloin

Creamy and cheesy polenta, glazed baby corn, candied carrots, grain mustard sauce (U, C)

Stuffed Chicken Breast with Halloumi & Tomato

Sweet potato purée, buttered veggies, sautéed spinach, thyme-scented jus (D, C)

Seared Seabass Fillet

Cream of cauliflower, roasted fennel, confit baby potatoes, lime beurre Blanc (F, D, E)

Wild Mushroom Tortellini

Creamy black truffle sauce, marinated shimeji mushrooms, aged Parmesan shavings, (D, G, E)

Asparagus & Mascarpone Panciotti

Chlorophyll jus, asparagus glazed in beurre noisette, toasted almond flakes (D, E, G, N, V)

Forest Mushroom Risotto

Sweetened with honey miso, flame torched Gorgonzola, Parmesan cheese (Y, D)

Seasonal Yellow Curry

Root veggies and chickpeas, coconut milk, aromatic basmati rice, cranberries and almonds (C, N, S) (vegan)

Cauliflower Steak

Baked sweet potato cream, coriander leaves, pomegranates, spiced chickpea salsa (D, Y, V) (vegan)

Desserts (choose 1)

Triple Chocolate Brownie

Salted caramel, roasted peanuts, caramelised popcorn (D, G, E, N, P)

Red Velvet Biscuit

Framboise-infused Monte cream, raspberry compote (D, G, E, N)

Valrhona Jivara

Dark chocolate mousse, Joconde sponge and lemon cream (D, G, E, N)

Pistachio Cream Delight

Fresh red berries, crunchy nut layer (D, G, E, N)

Plant-Based Panna Cotta

Mango tartare, passion fruit gel, chia seed crumble (N) (vegan)

Wedding Menu's

Buffet Option 2 - available at a supplement

(minimum 60 pax)

SALADS & APPETIZERS

Salmon 'Gravlax' with beetroot and gin, lime mayo, quail eggs and pickled mustard seeds (U, F, K, E, G, D)

Marinated beetroot carpaccio with goat cheese, confit pears, toasted pistachios, vanilla dressing (N, D, U)

Poke bowl with red tuna, cucumber, mango, radish, black sesame and Tobiko caviar (F, Y, K)

Quinoa 'Tabbouleh' with chicory, cranberry, candied nuts and power seed grissini (N, V, K, G) (vegan)

Savoury tart with beetroot mousse, pickled mustard seeds. Feta and candied hazelnuts (G, D, E, N, V)

King prawns with spicy Mary Rose sauce, avocado mousse and crunchy lettuce (U, E, B)

Carpaccio of black Angus beef tenderloin, aged Parmesan and black truffle salsa (U, D)

Heirloom tomato variations, creamy Burrata, basil salsa, balsamic pearls and toasted pine nuts (D, V, N)

Grilled seasonal vegetable 'antipasti', marinated artichokes and Cottage cheese (D, V, S)

Selection of fine artisan cold cuts from around the world, marinated olives and pickled vegetables (G)

SELECTION OF DIPS

Baba Ganoush (U, E, V), Chickpea hummus (V, K) (vegan)

Tzatziki (D, V), Spicy 'Kopanisti' spread (D, V), Tahini Spread (K, V) (vegan)

Salad Station (vegan)

Cucumber, Cherry Tomato, Shredded Carrots, Pickles, Sweetcorn, Marinated olives, Capers, Kale leaves,

Fresh mixed leaves, Cabbage, Wild rocket, Baby spinach

CHOICE OF DRESSING

Herb vinaigrette (U, V), Honey mustard sauce (U, V)

Olive oil, Aged balsamic vinegar

CHEESE STATION

Buche de chèvre (D, V, K), Camembert (D, V),

Kefalotiri (D, V), Blue cheese (D, V)

Crackers (G), Crispy bread (G), Grissini (G)

Truffled Infused honey, Homemade chutneys (S)

CARVERY STATION

Slow cooked lamb leg with Mediterranean herb crust (U, G)

Marinated Angus beef ribeye with thyme and rosemary (U, G)

Honey glazed baby chicken with fresh herbs (U)

Horseradish sauce (D, E, V), Peppercorn sauce (C)

Selection of mustards and condiments (U)

HOT DISHES

Angus beef fillet steaks with forest mushrooms and black truffle sauce (C, U, D)

Flamed and smoked pork belly, sweet potato, local honey and spicy peanut butter sauce (U, P, N, C, Y)

Lamb leg roulade stuffed with village Halloumi and spinach, served with mint gravy (D, G, C)

Seared Norwegian salmon fillet, sauteed greens, citrus and pomegranate salsa (F)

Wild forest mushroom risotto, honey miso, citrus aroma and flamed gorgonzola (Y, D)

Tian of grilled mediterranean vegetables gratinated with Feta cheese (V, D)

Roasted baby potatoes 'persillade' with garden herbs (D) (vegan)

Oven baked heirloom seasonal baby vegetables with extra virgin olive oil (V) (vegan)

DESSERTS

Classic Basque cheesecake with forest fruit compote (D, G, E, N)

Pistachio 'opera', chocolate ganache, cherry crèmeux and crunchy feuilletine (D, G, E, N)

Ricotta and lemon tart with yuzu cream and Italian flame torch meringue (D, G, E, N)

Minthis triple chocolate cake with hazelnut praline, gianduia custard and caramelized nuts (D, G, E, N, Y)

Classic 'Tiramisu' with espresso & Amaretto liqueur and bitter almond biscuit (D, E, N, G)

Bitter chocolate mousse infused with ginger and chia seed crumble (G, N) (vegan)

Tropical cake with coconut dacquoise, mango mousse and passion fruit jelly (D, G, E, N)

Wedding Menu's

Signature Sharing Experience available at a supplement

(minimum 40 pax - maximum 80 pax)

Cold Starters & Appetisers (choose 3) A fresh and vibrant beginning

Selection of Local Dips Baba Ganoush (U, E, V), chickpea hummus (K, V) (vegan), and spicy 'kopanisti' cheese spread (D, V)

Village Salad Vine tomatoes, cucumber, sweet peppers, Kalamon olives, Feta cheese, organic olive oil (D, V)
Beetroot Carpaccio Marinated braised beetroot, goat cheese, confit pear, toasted pistachios, vanilla dressing (N, D, U)

Cypriot 'Caprese' Unsalted Anari cheese, marinated tomatoes, carob vinaigrette (U, E, D, V)

Seasonal Greens Baby leaves with Kefalotyri shavings, sun-dried tomatoes, balsamic glaze, toasted almonds (N, D, V)

Roasted Cauliflower Salad Pickled vegetables, toasted sesame, confit tomatoes, tahini dressing (K, D, S) (vegan)

Aromatic Bulgur Salad Roasted vegetables, wild rocket, pomegranate, and carob 'Pastelaki' (P, K, G, V) (vegan)

Hot Starters (choose 1)

Comforting, warm dishes for the centre of the table

Cypriot Yellow Lentil Soup Traditional 'Louvana' with smoked pork "Chiromeri" (G, C)

Crispy Feta in Filo Pastry Drizzled with lavender-infused honey and sesame seeds (D, G, K, V)

Sourdough Flatbread Gratinated Feta, spinach, herb salad, coriander dressing (D, G, V)

Sesame-Crusted Halloumi Deep-fried and served with citrus honey, toasted sesame seeds (D, G, K, V)

Stuffed Tomatoes Filled with aromatic rice and seasonal vegetables, served in a rich tomato ragout (V) (vegan)

Vegetable Tourlou Soup Hearty stew of tomato, oregano, and Mediterranean vegetables, served with pita croutons (V) (vegan)

Main Courses (choose 3)

Hearty, flavourful dishes to share

Stuffed Chicken Breast With village Halloumi and dried tomato, carrot puree, baby potatoes, thyme jus (D, C)

Traditional Beef 'Stifado' Slow cooked with warm spices, served with baby potatoes (S)

Grilled Lamb Chops Herb crusted, with quinoa tabbouleh and mint salsa (G)

Lamb Leg Roulade Stuffed with village Halloumi and spinach, served with minted jus (D, G, C)

Pork Belly 'Afelia' Style Braised with red wine and coriander seeds, served with bulgur wheat and yoghurt sauce (G, C, D)

Seared Norwegian Salmon Fillet Sautéed seasonal greens, citrus & pomegranate salsa (F)

Pan-Seared Sea Bass Served with sautéed greens, roasted fennel, and 'Tsakistes' olive vierge (F, D)

Scallop & Prawn Ravioli Creamy shellfish bisque, sautéed kale, confit fennel, tobiko caviar (G, D, B, M, F, E)

Cypriot Halloumi Ravioli With chunky tomato sauce and aubergine 'Imam' (G, D, E, V)

Grilled Vegetable Bayaldi Topped with gratinated Feta and coriander salsa (D, V)

Risotto à la Gemista Tomato risotto infused with lemon, pine nuts, and micro greens (N, V) (vegan)

Desserts (choose 2)

A sweet conclusion for the whole table to enjoy

Triple Chocolate Brownies Salted caramel, roasted peanuts, caramelised popcorn (D, G, E, N, P)

Basque Cheesecake Creamy texture with forest fruit compote (D, G, E)

Coconut Gateaux Passion fruit crèmeux, coconut biscuit, mango gel (D, G, E, N)

Pistachio Cream Red berry compote and a nutty, crunchy base (D, G, E, N)

Plant-Based Panna Cotta With mango tartare, passion fruit gel, chia seed crumble (N) (vegan)

Canapés

CANAPÉS

Option 1: 4pcs p.p. - €16.00

Option 2: 6pcs p.p. - €20.00

Option 3: 8 pcs p.p. - €24.00

COLD CANAPÉS

Mini Brioche with Ricotta & Prosciutto

Creamy ricotta, pineapple, and Parma ham in a soft brioche bun (D, G, E, K)

Prawn Cocktail Tartlet

Fresh herbs and black caviar in a crispy shell (B, G, D, E, F)

Salmon & Cream Cheese Wrap

Smoked salmon, dill cream cheese, baby spinach, Tobiko caviar (B, G, D)

Caprese Skewer

Cherry tomato, baby Mozzarella, basil pesto (D, N, V)

Grilled Vegetable & Hummus Wrap

Tortilla with roasted vegetables, sundried tomatoes, rocket, and hummus (K, V, G) (Vegan)

HOT CANAPÉS

Crispy Butterfly Prawns

Panko-crusted tiger prawns (G, D, E, B)

Mini Chicken Souvlaki

Marinated in Greek yoghurt and aromatic spices (D, U)

Sundried Tomato Arancini

Italian-style rice fritters infused with basil (G, E, N, D, V)

Cheese Croquettes

Local cheeses infused with fresh mint (D, G, E, V)

Mini Beef Sliders

With caramelised onions and melted cheese (G, D, E, K)

Halloumi Fritters

Sesame-crusted, with lavender-infused honey (D, G, E, K, V)

Vegetable Spring Rolls

Crispy and golden fried with seasonal vegetables (Y, K, G, D, E) (Vegan)

SWEETS

Chocolate Brownie Bite

With milk chocolate ganache and salted caramel (G, E, D, N)

Lemon Tart

Citrus cream and flame torched meringue (G, E, D, N)

Vegan Mousse

Bitter chocolate infused with ginger and chia seed crumble (G, N) (vegan)

Night Snacks

Perfect bites to wind down your celebration

Whether you're looking for something light and fresh or warm and comforting, our late-night offerings are designed to satisfy all cravings after hours.

Cold Bites & Salads

Smoked Salmon Tortilla

With creamy dill dressing, baby spinach, Tobiko caviar (G, F, D)

Greek Salad Cup

Vine tomatoes, cucumber, Kalamata olives, Feta cheese, olive tapenade, and crispy Cypriot pita (G, D, V)

Avocado & Grilled Vegetable

Tortilla wrapped with seasonal vegetables and finished with balsamic cream (G, S) (vegan)

Power Quinoa Tabbouleh

With dried fruits, pomegranate, and toasted pumpkin seeds (P, K, S, G, V) (vegan)

Hot Bites

Angus Beef Sliders

Melted cheddar, Minthis signature sauce, mini flavoured brioche (E, D, K, G, S)

Crispy Vegetable Spring Rolls

With sweet chili dipping sauce (Y, G, E)

Mexican Veggie Burritos

Spiced vegetables, melted cheese, Pico de Gallo, soft tortilla wrap (G, V)

Spiced Chicken Shawarma

Yogurt marinade, served with warm pita bread, Tzatziki and crudity salad (D, G, U)

Italian Pinsa

Mozzarella, Virginia ham, sweetcorn, and roasted peppers (G, D)

Grilled Vegetable Souvlaki

Served with sweet potato purée and cilantro dressing (vegan)

Spiced Potato Wedges

Crispy golden wedges seasoned with aromatic herbs and spices (V)

€25.00 per person – 4 pieces

€35.00 per person – 6 pieces

Minimum charge for 50 Adults

Sharing Platter

Cheese & Charcuterie Board

A selection of fine cheeses and cured meats, with homemade seasonal marmalade and artisan grissini (D, G, K, S, N)

€50.00 per platter up to 15 people

Drinks Packages

Monastery Drinks Packages 2026

If you would like to offer some Refreshments at the Monastery before or after the ceremony the below can be arranged:

Option 1 – Homemade lemonade, Fruit Cooler (non-alcoholic) - €12.00 p.p.

Option 2 – Homemade lemonade, Fruit Cooler (non-alcoholic), Prosecco €20.00 p.p.

Valid for 30 minutes

Cocktail Reception Packages 2026:

Drinks:

Option 1: Minthis Infused Water, Fruit Cooler (Alcoholic & Non-Alcoholic), Prosecco - €24.00 p.p.

Option 2: Minthis Infused Water, Fruit Cooler (Alcoholic & Non-Alcoholic), Prosecco, Kir Royal, Mimosa, Bellini - €35.00 p.p.

Option 3: Minthis Infused Water, Fruit Cooler (Alcoholic & Non-Alcoholic), Prosecco, Kir Royal, Mimosa, Bellini, and a selection of 3 additional cocktails - €48.00 p.p.

Cocktails to choose from:

Cosmopolitan, Hugo Spritz, Paloma, Rosemary Spritz, Limoncello Spritz, Rosemary Gin Fizz

Valid for 1 hour

Add a cocktail for €5.00 p.p.

Add local beer for €4.00 p.p.

Drinks Packages During Dinner

Drinks 2026:

Option 1 – 3hrs - €40.00 p.p. or 5 hrs €60.00 p.p. – includes: local wine, local beer, soft drinks/juices, still & sparkling water

Option 2 – 3hrs - €55.00 p.p. or 5 hrs €85.00 p.p – includes: local wine, local beer, soft drinks/juices, still & sparkling water, branded spirits (vodka, gin, rum, whisky)

Option 3 – 3hrs - €70.00 p.p. or 5 hrs €110.00 p.p - includes: local wine, local beer, soft drinks/juices, still & sparkling water, branded spirits (vodka, gin, rum, whisky) and two

Add a selection of 3 cocktails to your package:

3hrs - €15.00 p.p.

5 hrs €20.00 p.p.

Cocktails to choose from:

Cosmopolitan, Hugo Spritz, Paloma, Classic Mojito, Negroni, Aperol Spritz

*Drink packages are mandatory – additional drinks can be added at an extra charge if required