

Olympic Lagoon Paphos



Olympic Lagoon Paphos is a five star ultra all inclusive hotel and for sure is one of the favourite choices for many couples. The Olympian Sunset ceremony venue has been designed to be an extension of the tropical gardens of the hotel into the sea. It is a dream come true for those who wish to exchange vows in the company of the mild sea breeze and gently lapping waves and uninterrupted panoramic sea views, with the medieval castle of Paphos in the background.

Equally charming for a romantic wedding ceremony, a champagne cocktail reception can be served privately at the You & Me Bar at a supplement, which is followed by intimate banquet with a Mediterranean feel at one of the beautiful wedding reception venues of the hotel. Add the warm glow of a Cyprus sunset and you have all the ingredients of once-in-a-lifetime seafront celebration.

Key Points

- * Stunning All Inclusive 5 star hotel
- * Private Ceremony Area within the hotel
 - * Beachfront Location
 - * Suitable for up to 70 people
 - * Centrally Located
- * Room Upgrade for the Bride & Groom (subject to availability)
- * Romantic Dinner for two
- * Champagne Breakfast the morning after the wedding

Yasmin & Steve

You all went above and
beyond for us and will
cherish these memories
forever❤️

Gina & Ross

The most perfect day from start to finish
at Olympic Lagoon.

The Wedding Package

The Wedding Ceremony

- Your Private ceremony venue at the Olympian Sunset of the Olympic Lagoon Paphos which is a custom designed outdoor wedding venue situated adjacent to the water.
- All venue hire and set up fees included;
- White gazebo with drapes;
- Guests white Napoleon 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 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;
- 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;
- 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 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 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;
- 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

Cocktail Reception Venue:

Private Hire of the You & Me Circle for your cocktail reception and cake cutting with private waiters.

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;
- Your hair and make-up on the day and also the trials will take place in the hotels Spa & Saloon;

Wedding Reception Venue:

- Private dinner reception venue the Blue Lagoon Garden;
- Wedding reception venue set up which includes white linen for the tables and white Napoleon Chairs 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.

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 - £8595

2027 Package Price - £8995

2028 Package Price - £9395

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

Upgrade Options are available from our brochure

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

CYPRUS MEZE 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 on Chickpea Puree

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

Amethyst Menu Maximum 30 persons

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 grape 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

KIDS 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 Bolognese

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

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 CHEESES

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

Traditional Cold Meze Display
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 with red wine and coriander
Grilled sword fish fillets with parsley, oregano and "Olive oil and lemon" dressing
Chicken "Souvlaki" with yogurt 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 creamy tomato sauce
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

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



Venue Notes

- The Wedding Couple are required to be resident at the hotel for a minimum 7 nights
- Non-Resident Wedding Guest at the Olympic Lagoon Paphos are permitted to enter the hotel on the Wedding Day only, and attend the wedding by purchasing a Wedding Beverage Pass
- Adults - €75.00
- Children aged 9 to 17 - €37.50
- Children aged 3 to 8 - €25.00
- Infants aged 0 to 2 - Free
- For the Private Bar Service at the Reception Venue this can be arranged at a supplement of €300
- Secure storage facilities for wedding dress and important wedding items
- VIP Check-In
- 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

