



LORDOS
BEACH HOTEL

Weddings

     LordosBeachHotel

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About Us

Experience the Lordos Elegance

Where the sunshine is everlasting, and the sea a Mediterranean blue, to a smile as warm and welcoming as the sun itself. Surround yourself in a truly unique environment of exquisite flowers and cool waterscapes. Here your every request is granted with pleasure. Set in a location that gently unites land with sea. The Lordos Beach Hotel ranks among the most prestigious hotels on the island. This, coupled with service that is as discreet as it is attentive, makes this hotel the natural holiday choice.



Rooms

Located on a private beach of Larnaka Bay, Lordos Beach Hotel & Spa offers rooms with a balcony featuring side views of the Mediterranean Sea. All rooms and suites of Lordos Beach Hotel & Spa have air conditioning, mini fridge, and satellite TV. Some rooms have a private garden with wooden deck.

lordos.com.cy

What we provide to you:

Discover the perfect recipe for relaxation at the Lordos Beach Hotel. Soak up the sun on the beach or enjoy a cooling dip in one of the beautiful cascading pools with outdoor Jacuzzi.

As one of the leading 4 star hotels in Cyprus, the hotel is ideally located on the sandy beach of Larnaca, close to both the Larnaca International Airport and the City Center.

The Lordos Beach Hotel combines first class accommodation, good food and excellent service, with a wide variety of entertainment – all complemented by a large range of leisure facilities and water sports.





*" Make this day an unforgettable one,
to you and to all the people who will come to share
with you , your new beginning".*

Wedding Cocktail Reception

Venue

Pool and garden area(outdoor)

Prices per person , including drinks and canapes (800 - 1000 persons)

Premium: €13.00 per person

Executive: €15.00 per person

Price includes:

- Use of pool & garden area
- Beverages: fruit juice, draught beer, non alcohol & alcoholic fruit punch, soft drinks, local champagne, wine, mineral water.
- A wide variety of finger food and canapes to choose from
- All taxes, services & V.A.T

Canapes Menu

Cold Canapes

- Marinate salmon in Wholegrain Bread.
- Smoked salmon with cream cheese in Mexican tortilla
- Salmon caviar with sour cheese in tartlettes
- Tartlettes with shrimps and guacamole
- Prosciutto with blue cheese rolled in Mexican tortilla
- Roast Beef on wholegrain baquette with horseradish
- Chiomeri with seasonal fruit
- Cheese mousse in vol-au-vents with walnuts
- Crab salad in vol-au-vent with cocktail sauce
- Smoked turkey ham on French baquette with mustard
- Brie on wholegrain baquette with dry fruit

Please choose:

Premium: 3 of the above cold canapes

Executive: 4 of the above canapes

Live Cooking Station

- Chicken Gyros served with pitta bread and tzatziki
- Mexican Station with chicken tortilla or Beef Tacos
- Chocolate Fountain assorted with various seasonal fruits
- Station with Traditional loukoumades

Please choose:

Premium: 2 of the above live cooking

Executive: 3 of the above live cooking

Hot Finger Specialties

- Chicken Tandoori Kebabs
- Chicken Wings Chinese Style
- Spicy chicken skewers
- Pork Teriyaki skewers
- Pork souvlaki un pitta bread with salad
- Samosa with sweet sweet chili sauce
- Spring rolls with Thai sauce
- Coupes with meat
- Pitta pockets with halloumi
- Cyprus meat balls
- Spinach pies
- Cheese pies
- Mozzarella sticks
- Breaded shrimps
- Gammon in white roll

Please choose 5 of the above hot finger specialties

Mini Sweet Delights

- Mini tart crumble
- Fruit Tart
- Chocolate cups with various fillings
- Chocolate brownies
- Chocolate profiteroles
- Lemon tart

Please choose:

Premium: 2 of the above mini sweet delights

Executive: 3 of the above mini sweet delights

Buffet Dinner Suggestions

Menu Buffets & prices per person

Famagusta menu (Q1) : €40.00

Salamina menu (Q2) : €45.00

Bellapais menu (Q3) : €50.00

Hellarion menu (Q4) : €55.00

Prices on each menu include:

- Room hire of the 'Oceanis Restaurant', with maximum capacity of 280 person.(buffet style)
- Unlimited consumption of local drinks , served by glass during the event.
- White chair covers
- All taxes , services & V.A.T

NOTE: If you wish to offer for your guests imported drinks (vodka, whiskey, rum, gin) we can offer special discounted prices.

Menu Notes:

- We have provided the enclosed especially prepared menus to assist you in your selection . We do , however pride ourselves in our ability to tailor menus to your particular needs and desires.
- Please note that our food might contain some or all allergens so if you have a guest that suffering from allergies, let us know prior to the event and every effort will be taken to avoid any danger.
- We cater for all special dietary needs, our chef will be happy to discuss and accommodate any such needs.
- You may bring any imported spirits to be served for dinner with no extra corkage fee.

Wedding Information

Music :

- DJ: €350.00
- Violin (2hrs) :€250.00
- Saxophonist (2hrs) : €250.00

Lordos Beach Hotel and Spa Treats

A package of special gifts for the bride and groom compliments from our hotel

- Complementary room for the wedding night and free upgrade (subject to availability) including late check-out until 17:00hrs.
- Complementary sparkling wine in the room on wedding day.

Additional Terms & Conditions

- Please note that a 30% deposit is required in order to consider a reservation confirmed and guaranteed. Until such time as a deposit is received the Hotel reserves the right to release any provisional reservation without any prior notice.
- Deposits are non-refundable.
- Confirmed numbers of final guests is calculates 7 days before the wedding date. In case the number of the attendances are less than the confirmed number the full amount will be charged.
- Settlement of final account is required prior to departure from the hotel.
- Children from the age of 4yrs to 12 yrs are charged half the price of the chosen food menu.

Famagusta Buffet (21)

Refreshing Salads

Caesar Salad with croutons, parmesan & bacon
Rocca with parmesan, pomegranate & walnuts
Green salad with baby spinach sugar snap, feta and roasted pine nuts .
Salad with tomatoes , mizithra and rusk
Cyprus village salad
Pasta Salad with shrimps, peas, tomato and dill
Homemade Coleslaw
Quinoa salad with avocado and pumpkin

Displays

Smoked Salmon

Cold Dips & Appetizers

Tzantziki, Tachini, Taramas,
Pickled vegetables, black and green olives

Dressings

Cocktail Sauce, Vinaigrette, Balsamic, Oil & Vinegar

Hot Items

Pork Souvla
Chicken with Mediterranean herbs
Cod fillet with curry and pancetta
Beef with oyster sauce
Breaded Shrimps
Potatoes with rosemary and garlic
Assorted Vegetables
Cannelloni with spinach, feta topped with tomato sauce
Farfale with fresh cream & paprika
Cauliflower au gratin with smoked cheese
Basmati Rice

Homemade Desserts

Crème brule
Cheese cake
Kateifi
Baklavas
Chocolate Cake
Tiramisu
Fresh Seasonal Fruit (2)

Salamina Buffet (22)

Refreshing Salads

Green salad with avocado, almonds and apple
Salad Niçoise
Village salad
Tomato salad with mozzarella with basil
Potato salad with salami, arugula & sweet and sour sauce
Caesar Salad with chicken
German Salad
Rocca leaves with sun dried tomatoes and balsamic
Tabouli Salad

Displays

Seafood Platter

Cold Dips & Appetizers

Tzantziki, Tachini, Taramas,
Pickled vegetables, black and green olives

Dressings

Cocktail Sauce, Vinaigrette, Balsamic, Oil & Vinegar

Hot Items

Pork marinated pancetta with BBQ sauce
Fried Chicken fillet with panko bread
Beef Fillet with creamy mushroom sauce
Steamed Salmon with Hollandaise sauce
Assorted Seasonal Vegetables
Meat Lasagna
Rice with vegetables
Noodles with vegetables
Roasted sliced potatoes
Roasted lamb with lamb ju

Homemade Desserts

International Cheese platter
Galaktopoureko
Strawberry Mousse
Hot Chocolate Cake
Fruit Tart
Fresh Fruit Display (2)
Ice cream station

Bellabais Buffet (23)

Refreshing Salads

Green salad with blue cheese and orange
Traditional Greek salad
Tambouleh salad with couscous
Wolford Salad
Tuna Salad
Salad with sweet corn, peppers, ham and pineapple
Arugula Salad with pine nuts
Avocado with shrimps
Grilled vegetables with Italian dressing
Chicken Salad with chicory, cranberries and apple vinaigrette

Displays

Charcuterie Platter

Cold Dips & Appetizers

Tzatziki, Tachini, Taramas,
Pickled vegetables, black and green olives
Smoked salmon

Dressings

Cocktail Sauce, Vinaigrette, Balsamic, Oil & Vinegar

Hot Items

Beef with green pepper sauce
Chicken stuffed with spinach, feta and tomato sauce
Pork sweet & sour
Stir fried wild rice
Lamb leg stuffed with Mediterranean herbs
Potatoes Anna
Cod with almond crust
Rigatoni with pesto sauce
Mixed Grilled :Pork souvlaki, halloumi, Shieftalia, Lountza
Cauliflower with smoked cheese
Garden Vegetables

Carvering Station

Honey Glazed Gammon

Homemade Desserts

Chocolate cake
International cheese platter
Baklavas
Chocolate Profiterole
Panacota
Hot lokoumades
Fresh Fruit Display (3)
Ice cream station

Hellarion Buffet (24)

Refreshing Salads

Caesar salad with shrimps
Aragola Salad with parmesan, pomegranate and figs
Tradition Greek Salad
Tamboule Salad
Salad with artichokes and herbs
Tomato salad with feta and onion
Marinated smoked salmon
Green Salad with cottage cheese

Sushi Station

California rolls with crab, salmon and avocado

Displays

Green Asparagus with Italian dressing , Parma Ham
with Melon

Cold Dips & Appetizers

Tzantziki, Tachini, Taramas,
Pickled vegetables, black and green olives
Smoked salmon

Dressings

Cocktail Sauce, Vinaigrette, Balsamic, Oil & Vinegar

Hot Items

Chicken Caprese with tomato, mozzarella and basil
Pork fillet wrapped with vine leaves, stuffed with halloumi,
tomato and mint
Roasted beef sirloin with celeriac puree and ju
Salmon served with gnocchi, lettuce and dill sauce
Grilled Lamb Rack with mustard and herbs
Mushroom risotto
Steamed vegetables
Potatoes with herbs
Tortellini with prosciutto & cream
Prawns "saganaki"

Carving Station

Crispy Bacon

Homemade Desserts

Keteifi, Galaktopoureko
Hot Apple pie
New York cheese cake
Strawberry mousse, crème brule
Crunchy caramel with peanut butter tart and Amber mousse
Fresh fruit Display (3)
Ice cream station

Dinner Beverage Catalogue

Wines

RED

Lordos Premium (Dry): A well-balanced dry wine, especially bottled for Lordos Beach Hotel.

Santa Marina (Semi - Sweet): A fruity medium sweet red wine made from the indigenous Mavro grape variety with a deep red color, complex aroma and soft mellow taste.

Ayios Elias (Dry): This wine has a deep red wine flavor of cherries, peppers and ripe fruits.

ROSE

Marana (Dry): This is a smooth dry rose wine with the wonderful structure and fine flavor of flowers and fruits.

Santa Marina (Dry): A fruity medium sweet rose wine made from Cyprus Mavro grapes, carefully chosen to produce a vibrant and refreshing wine.

WHITE

Lordos Premium (Dry): Bottled especially for our hotel, this white wine is produced for the indigenous Xynisteri grape variety.

Saint Pandleimon (Semi - sweet): Medium sweet wine with a floral bouquet and a palate of stone fruits and citrus.

Thisbe (medium dry): Medium dry fruity wine with a fresh palate of apples and grapefruit.

Alcoholic & non Alcoholic Beverage

Local Beers (Carlsberg, KEO)

Mineral Water

Soft Drinks

Juices

Coffee

