

SEASIDE

PRIVATE & EXCLUSIVE VENUE | LARNACA

BEACHFRONT LOCATION | ALL WHITE WEDDING VENUE SKY FULL OF FAIRY LIGHTS EVENING RECEPTION

LARGER WEDDING VENUE | MINIMUM 80 GUESTS (UPTO 300) | ALL INCLUSIVE FOOD & DRINK PACKAGE



REF: BASE 2021-2022 | TERMS & CONDITIONS ARE AVAILABLE UPON REQUEST

CEREMONY & RECEPTION VENUE

- DEDICATED MARRY ME CYPRUS PERSONAL WEDDING PLANNER
- LEGAL ASSISTANCE & DAY COORDINATION
- LUXURY WEDDING DECOR & STYLING PACKAGE
- BRIDAL HAIR & MAKE UP OF CHOICE FROM OUR STYLING GUIDE
- BRIDAL ROSE HANDTIED BOUQUET & GROOM BUTTONHOLE
- BRIDESMAIDS BOUQUET X 2 | BUTTONHOLES X 4
- 2 TIER WEDDING CAKE AND COORDINATING WEDDING FLOWERS
- FULL DAY PROFESSIONAL PHOTOGRAPHY PACKAGE DIGITAL GALLERY
- 6 HOUR PARTY DJ & WEDDING HOST
- WEDDING DRESS TRAVEL BOX TO TRANSPORT YOUR WEDDING DRESS
- EXCLUSIVE & PRIVATE WEDDING VENUE
- BRIDAL MERCEDES TRANSPORT FOR BRIDE PLUS 3 GUESTS
- RETURN COACH TRANSFER FOR GUESTS
- FOOD & DRINK ALL INCLUSIVE AS PER LUXURY DETAILED MENUS
- BOTTLE OF ROSE MOET CHAMPAGNE FOR BRIDE & GROOM
- EVERYTHING FOR A TRULY AMAZING ALL INCLUSIVE WEDDING
- STAGE FOR HEAD TABLE
- OBERHEAD FAIRY LIGHTS FOR ABOVE 50 LINES MARQUEE STYLE
- GAZEBO CHANDELIERS
- CHOICE OF VENUE CHAIRS
- DANCE FLOOR 6M X 6M
- EVENING RECEPTION PHOTOBOOTH
- 6 FLOOR FIREWORKS FOR COUPLES WEDDING ENTRANCE
- LIVE ELECRTRICAL VIOLIN FOR DINNER SERVICE AND COUPLES ENTRANCE
- ICE CREAM CART

BUFFET MENU

Sold of the salads ROCKET AND BABY ROCKET LEAVES WITH PARMESAN, POMEGRANATE, CHERRY TOMATOES AND GOAT CHEESE. (HONEY BALSAMIC DRESSING) VILLAGE SALAD WITH CUCUMBER, TOMATO, GREEN PEPPER BLACK OLIVES AND CRUSHED FETA CHEESE (VILLAGE DRESSING) Spinach salad with dry figs, PROSCIUTTO WALNUTS AND CROUTONS (BALSAMIC DRESSING) TOMATO, MOZZARELLA AND HALLOUMI PLATTER POTATO CAKE SALAD WITH SHRIMP AND CRABSTICKS NACHOS SALAD WITH MINCEMEAT AND CHEESE SAUCE RED & WHITE QUINOA SALAD WITH AVOCADO, CUCUMBER, TOMATO, ONION, CARROT & CITRUS DRESSING AVOCADO PRAWNS SALAD WITH ICEBERG LETTUCE AND CHERRY TOMATOES (LEMON OLIVE OIL DRESSING) Whole poached fresh salmon

Main Dishes

STUFFED CHICKEN WITH MOZZARELLA AND BASIL SERVED WITH THYME SAUCE. BEEF STEAK WITH MUSHROOM SAUCE. Grilled Lamb Chops with Rosemary and Garlic GRILLED PRAWNS WITH LEMON OLIVE OIL DRESSING SALMON FILLET STEAK MARINATED WITH ORANGE SERVED WITH CHAMPAGNE SAUCE MUSHROOM RISOTTO OR RISOTTO WITH SHRIMPS AND ASPARAGUS STIR FRIED WILD RICE WITH VEGETABLES PENNE WITH CHICKEN AND PRAWNS SERVED WITH WHITE WINE SAUCE GRILLED OR BOILED VEGETABLES Sauté new potatoes with fresh herbs and butter OR Dauphinoise potatoes OR Roasted baby potatoes

Sushistation

MAKI CALIFORNIA (CRABSTICKS-CUCUMBER-PRAWNS-TOBIKO RED MAKI PRAWNS TEMPURA (PRAWNS-AVOCADO-MAYONNAISE) MAKI CRUNCHY ROLL (TUNA-SALMON-CRAB STICKS-CUCUMBER-TEMPURA FLAKES) Maki Philadelphia salmon (cream cheese-avocado-smoked SALMON-SESAME SEEDS)

BUFFET MENU

convery station

Slow cooked roasted baby leg of lamb (mint sauce-thyme sauce) AND Roasted Duck (orange sauce)

Deserts

Fresh seasonal fruits Fruits salad with orange liqueur Gianniotiko Chocolate cake Apple tart Cheese Brownies Fruit Charlotte Hot Fudge cake & Vanilla Ice cream Macaroons Alatopoureko Baklavas Crème Brule Strawberry Panacotta

DRINKS MENU

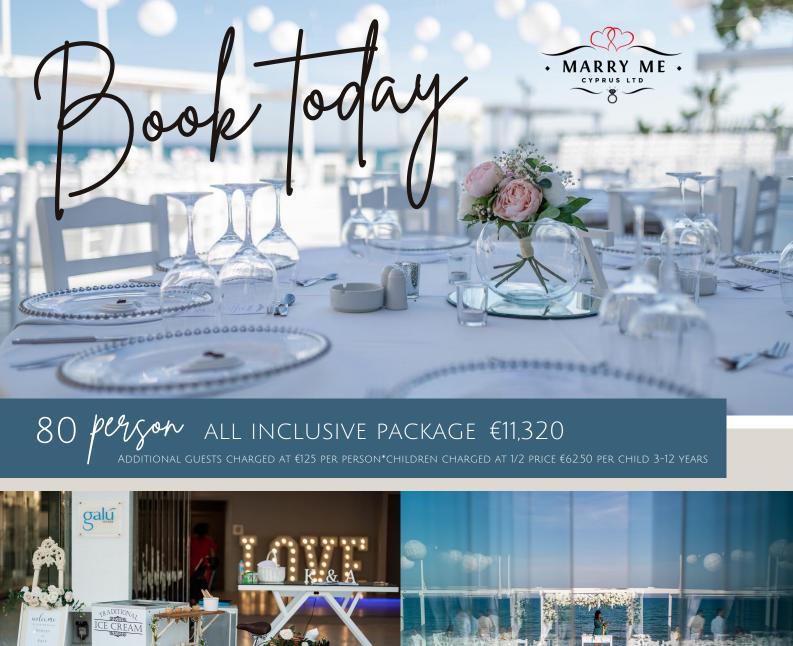
welcome drinks dinner « party drinks

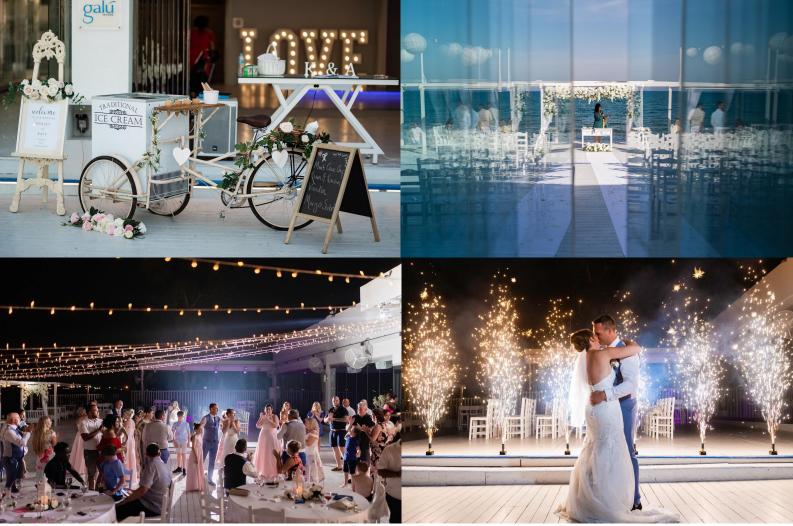
· Strawberry Bellini Lemonskino

cocktails

Strawberry Margarita Mojito[.] Caipirinha OUZO AND ZIVANIA LOCAL BEERS MOSCHOFILERO WHITE WINE LOCAL RED & ROSE WINE (AES AMBELIS) LAMBRUSCO SPARKLING ROSE WHISKEY (CHIVAS/BLACK LABEL/FAMOUS GROUSE/GLENFIDDICH 12 YEARS) VODKA (STOLI/GREY GOOSE) BACARDI & GIN SMIRNOFF NORTH URSUS VODKA TEQUILA SKINOS MASTIHA SOFT DRINKS TEA & COFFEE

ALL INCLUSIVE FOOD & DRINKS AS DETAILED IN THE MENU





SALES@MARRYMECYPRUS.CO.UK | WWW.MARRYMECYPRUS.CO.UK REF:GALU 2021-2022 | TERMS & CONDITIONS ARE AVAILABLE UPON REQUEST