

— T H E —
GOLDEN BAY
B E A C H H O T E L
— ★★★★★ —

W E D D I N G B R O C H U R E

g o l d e n b a y . c o m . c y



CIVIL WEDDINGS

Garden Venue

Fee: €350.00

Include:

- Up to 40 chairs
- Speaker with 1 microphone
- 1 table for the registrar
- Prosecco for the couple

Wedding Services

Flowers

Flowers are usually ordered with the wedding coordinator (Hotel) or the tour operator.

- Flower arrangement for Ceremony Table from €45.00
- Bride bouquet & Brides maid hand corsage from €50.00
- Groom and Best Man Corsages from €12.00
- Flower centrepieces from €45.00

Wedding Cake

Wedding cake (Red Velvet, Chocolate Brownie, Fudge, Carrot Cake, Chocolate Biscuit Cake):

- 3 tier €250.00
- 2 tier cake €180.00
- 1 tier €130.00

Note: No brought in food can be consumed in the hotel premises.

Photographer

- Platinum Package - €1600 + VAT (8hrs Including Bride and Groom getting ready, ceremony, group shots, location photos, speeches and first dance)

All photos edited and given in high resolution on USB

Includes story book album 30 x 30 for Bride and Groom and 2 x smaller Storybook albums 20 x 20

Plus Videography, 8 hrs footage on USB and a cinematic trailer.

- Wedding Photography (2 hours service)- €300 + VAT.
- Wedding Videography (cinematography) with 2 hours of coverage, given on usb €300 + VAT.
- 2 hours of Photography & Videography (all photos taken given on high resolution edited USB) and 2 hrs video coverage on USB - €600 + VAT.
- Added extras:
- Storybook Hardback book 25 spreads 30x30cm approximately 120 images - €190.00 + VAT
- Extra hour of photography or Videography - €50.00 + VAT.
- Location shots - €80.00 + VAT
- Drone footage - €180.00 + VAT

**VAT = 19%

Wedding Services

Beauty Treatments

- | | |
|-----------------------------|---------|
| ▪ Bridal make-up | €90.00 |
| ▪ Bridal make-up with trial | €150.00 |
| ▪ Bridal Hair | €95.00 |
| ▪ Bridal Hair with trial | €150.00 |

Wedding Benefits

- Complimentary Room upgrade (subject to availability)
- Breakfast in Bed on the day after the Wedding (upon request)
- Complimentary sparkling wine and fruits in room upon arrival

* Available only if the couple is staying for at least 5 days or if the wedding party has booked 5 rooms for at least one night.

Transportation services Golden Bay / Larnaka Airport

- Taxi transfer (can be share between 4 persons) €30.00 each way, (night time: 20:30 – 06:00) €35.00 each way
- Taxi transfer (can be share between 6 persons) €40.00 each way, (night time: 20:30 – 06:00) €45.00 each way
- 7-14 seater mini bus transfer €65.00 each way
- 15-22 seater mini bus transfer €80.00 each way
- 55 seater coach bus within Larnaka €120.00 each way



Wedding Services

Fireworks

- 6 Ground Fireworks (60 seconds duration-5 meters height) €300.00
- Pearl fireworks display (2:30-3:00 mins manual) €1250.00
- Gold fireworks display (4-5 mins, massive) €4300.00

Entertainment

- Dj €450.00 (19:30-23:30) → obligatory from the hotel
- Traditional Folkloric Show €200.00 (4 dancers)
- Acrobatic & Fire Show → upon request
- Magic Show → upon request

Lights

- Fairy Lights for Wedding Venue €500.00

Rentals

- Chiavari or Napoleon Chairs (Gold, White, Silver, Clear) from €3,50 each
- Wooden Rectangle Tables €85,00 each
- Under Plates (Clear with gold beads, Clear with clear beads, Clear with Gold rim, Clear with Silver rim) €1.50 each
- Gold cutlery (prices upon request)

*Transfers will have an additional cost



Wedding Reception

Reception

After the Ceremony a Champagne Reception can be held in the Patio (outdoors), at the Cocktail Lounge (indoors), Yacht Club Restaurant and Wooden Deck (outdoors or indoors), Thalassa Restaurant (outdoors or indoors) or the Garden area (outdoors).

One Hour Cocktail Reception (minimum 20 – maximum 150 persons) Suggestion A

1 hour Open Bar at €15.00 per person

- Various alcoholic and non-alcoholic Fruit Punches, Juices, Soft Drinks, Mineral Water, Beer, Local Wine and Sparkling Wine.
- In case you are interested to add Open Bar with International Drinks please add €8.00 on the Package Price (Optional).
- Note: A €15.00 Corkage fee per bottle is applicable on top of the package in case the couple provides its own Alcoholic Spirits.

Suggestion B

1 Hour Wine & Cheese: €20.00 per person

- Local Red, White & Rose House Wine plus White & Rose Sparkling
- Wine Assorted Cheese & Crackers



Wedding Meal

Meals

Special Wedding Menus are offered. The meal can be taken at lunchtime in the Yacht Club Restaurant or at dinner time in the Les Etoiles, Thalassa, or in the Garden Area. Special table decorations such as flowers, balloons, cards etc. can be brought and arranged by your wedding planner in coordination with the hotel. Any other menus, areas or times will be taken into consideration as a special request.

- Music outdoor ends 23:30 / Indoor 00:00
- Garden Venue capacity: 220 persons
- Les Etoiles capacity: 220 persons

Set Menus (minimum 20 persons)

Ioli, Ifigenia, Niovi or Danae Menus	€70.00 per person
Irida, Dionyssos or Ektoras Gourmet Menus	€75.00 per person
Live BBQ Meze	€68.00 per person
Vegetarian/ Special Diet Menus	Available upon request

Buffet Menus (minimum 40 persons)

Penelope Buffet:	€65.00 per person
Adonis Buffet:	€68.00 per person
Alkmini Buffet:	€70.00 per person
Nefeli Buffet:	€72.00 per person



Wedding Beverages

Dinner Drinks Package

Suggestion A (minimum 20 persons)

3 hours Open Bar with Local Drinks such as Red & White Wine, Sparkling Wine, Beers, Zivania, Ouzo, Brandy, Soft Drinks, Fruit Juices and Water at €25.00 per person

Suggestion B (minimum 20 persons)

3 hours Open Bar with Local & International Drinks such as Premium Whiskey, Vodka, Rum, Gin, Red & White Wine, Sparkling Wine, Beers, Zivania, Ouzo, Brandy, Soft Drinks, Fruit Juices and Water at €35.00 per person.

Spirits by Bottle (70cl)

- Black Label - 12 years old / Chivas Regal - 12 years old / Glenfiddich - 12 years old : €120.00
- Bombay Sapphire / Hendrick's: €120.00
- Belvedere / Grey Goose / Beluga: €120.00
- Aperol / Campari (1L): €80.00



Set Menus

Ioli

Marinated salmon Timbale
with Shrimps and Dill Sauce

Carrot and Ginger Soup

Baked Pork Fillet with Pistachio Cream Mouse
served with Fondant Potatoes, Vegetables
and Commandaria Sauce

Ferrero Rocher Cake

Coffee & Sweet Bites

Ifigenia

Guacamole with Prawns
& Lemon Coriander Dressing

Creamy Almond Soup

Beef and Pork Fillet Tower on Rösti Potato
and young Spinach Leaves with grilled Vegetables and Mushroom Sauce

Hazelnut Cake with Two Sauces

Filtered Coffee & Sweet Bites

Niovi

Smoked Salmon Pancake Roulade
with Prawns and Caviar Cream

Cream Soup with Mushrooms

Millefeuille with Fresh Salmon & Sea Bream
on Spinach Leaves & Bell Peppers
with Lemon & Butter Sauce

Roast Parsley Potatoes

Strawberry Mousse on Fruit Coulis Sauce

Filtered Coffee & Sweet Bites

Set Menus

Danae

Smoked Salmon roses
with King Prawns & Green Salad

Tomato & Spinach Soup
flavoured with Vodka

Breast of Chicken in Almond Crust
Castle Potatoes, Garden Vegetables

Pear Mousse with Burgundy Sauce

Filtered Coffee & Sweet Bites

Irida

Marinated Salmon and Prosciutto Rose
on Avocado Chicory Salad

Creamy Broccoli Soup

Roasted Fillet of Sea Bass, Scallops, and Prawns
on Risotto Verde

Orange Sherbet with Calvados

Veal Tenderloin Fillet with Cheese Potato
Seasons Vegetables and Red Sweet Wine Sauce

Gianduja Chocolate Cake
with Caramel Sauce

Coffee & Sweet Bites

Dionyssos

Green Salad with Prawns and Salmon Roses
on Lemon Coriander Dressing

Creamy Asparagus Soup with roasted Almond Flakes

Seafood Tower on Red Onions and
Mandarin Relish

Lemon Sherbet with Cointreau

Baked Fillet of Beef Rolls with Chicken, Mushrooms
and Sundried Tomato with Surprise Potatoes,
Vegetables and Red Wine Sauce

Oreo Bianco Crashed Biscuit and Praline

Coffee & Sweet Bites

Ektoras

Appetizer Plate with Smoked Fish
and Seafood Salad served with Mustard Dill
Sauce

Fine Herbs Cream Soup

Duck Confit on Fruit Compote

Fruit Sherbet with Champagne

Beef Tenderloin Fillet and Marinated Pork Fillet
with Potato Fondant Seasons Vegetables
and Nama Sauce

Black & White
Chocolate Mousse

Coffee & Sweet Bites

Live BBQ Meze

(all items served on the tables)

Grilled Hot Items

Appetizers

Taramosalata (Fish Roe Salad)

Tzatziki

Houmous

Pitta Bread

Village Salad

Fattoush Salad

Various Marinated Vegetables

Mushrooms with Local Olive Oil and Oregano

Halloumi Local Cheese

Kalamari (Squid)

Sea Bream Fillet

Jacket Potatoes

Chicken Breast

Juicy Pork Pancetta

Beef Steak Fillet

Marinated Pork Kebab Skewers

Spring Lamb Chops

Desserts

Assorted Local Traditional Sweets

Mini Tarts with Fresh Fruits

Panna Cotta Shots

Oreo Biscuit Cream Shots

Penelope Buffet

Mirror Presentation

Marinated Salmon
Hiromeri with Fruits

Salads

- Greek Salad
- Guacamole
- Pasta Penne with Vegetables and Curry Sauce
- Shrimps Salad
- Caesar with grilled Chicken
- Spinach, Fennel and Fetta Salad
- Market Greens with Sundried Tomatoes, Croutons, Grated Parmesan and Mustard Balsamic Dressing
- Salad with Figs and Mozzarella Loaf
- Cucumber in Yoghurt with Almond Flakes
- Asparagus, Fennel and Red Pepper Salad
- Fresh Marinated Eggplant Salad
- Green Salad with Tortilla & Tuna
- Tzatziki

Hot Dishes

- Chicken with Bell Peppers and Cheese Sauce
- Twice cooked Pork Ribs
- Beef with three Mushrooms Sauce
- Green Rice
- Turkey fillet with Chasseur Sauce
- Grilled Oil Fish
- Penne with Bacon, Ham and Spinach
- Dauphinoise Potatoes
- Roast Vegetables

Carvery

Lamb Leg

Desserts

- Variety of International and Local Sweets
- Cheese Board
- Fruit Salad
- Fresh Fruits

Adonis Buffet

Mirror Presentation

Smoked Salmon & Smoked Halibut

Hiromeri with Fruits

Salads

Village Salad

Blue Cheese, Walnut Bread and Apple Salad

Avocado with Salad Greens and Coriander Dressing

Çeasar Salad with Prawns

Rocket, Chicory, Lettuce Hearts with Croutons,
Kaskavalli Cheese and Mustard Balsamic Dressing

Greek Pasta Salad with Shrimps

Halloumi and Orange Salad

Shrimps and Crab Cocktail

Smoked Fish and Potato Salad

with Scallion Citrus Vinaigrette

Tomato with Onion Rings

Cucumber with Fetta relish

Salad of Smoked Ham, Figs and Parmesan

Shepherd Salad

Lollo Salad with three Peppers and Tortillas

Hot Dishes

Grilled Chicken with Herbs Butter

Pork Loin Provençale

Oriental Rice

Beef with Green Peppercorn Sauce

Sword Fish with Green Olive Pesto

Turkey Valdostano

Tricolore Penne Soufflé

Anna Potatoes

Grilled marinated Vegetables

Carvery

Poached Salmon

B.B.Q. Pork Ribs

Desserts

Variety of International and Local Sweets

Cheese Board

Fruit Salad

Fresh Fruits

Salads

Greek Salad

Mozzarella, Tomato and Basil Leaves

Iceberg Salad with Dry Fruits

Caesar Salad

Artichokes with Tuna

Grilled Beef Steak with Blue Cheese

Avocado Salad

Mediterranean mix Salad with Fetta
and Basil Vinaigrette

Penne Pasta with Curry Vegetables

Shrimps Salad

Spinach Leaves and Pitta Bread Salad

Salad Greens with Parmesan Cheese
and Balsamic Dressing

Tomato with Mint

Cucumber in Yoghurt with Almond Flakes

Asian Coleslaw Salad

Hot Dishes

Chicken Roll Filled with Mozzarella, sundried tomatoes and young spinach leaves

Roast Beef Fillet with Pistachio Stuffing

Belly Pork with Spicy Honey and Orange

Poached Salmon with Champagne and Mustard Cream Sauce

Turkey Piccatas with Tarragon Cream Sauce

Basmati Rice

Cannelloni with Spinach and Fetta

Millefeuille Potatoes

Garden Vegetables

Carvery

Gammon

Lamb Leg

Desserts

Variety of International and Local Sweets

Cheese Board

Fruit Salad

Fresh Fruits

Nefeli Buffet



Mirror Presentation

Smoked Salmon and Marinate Halibut with Prawns Fountain

Smoked Duck and Italian Prosciutto

Salads

Cyprus Village Salad
Shrimp Çeasar Salad
Smoked Salmon Pasta Salad
Guacamole
Market Greens with Sundried tomatoes Kaskavalli Cheese and Mustard Balsamic Dressing
Iceberg Salad with Dry Fruits
Spinach and Prosciutto Salad
Tropical Chicken Salad with Orange and Ginger Dressing
Green Mussels in Shells with Vinaigrette
Smoked Fish and Prawns with Thousand Island Dressing
Gardener Salad
Salad with Figs and Mozzarella Loaf
Tomato with Onion Rings
Cucumber in Yoghurt and Almond Flakes
Fetta with Olive Oil and Oregano

Hot Dishes

Grilled Chicken with Herbs Butter

Pork Piccatas with Mushrooms and Sundried Tomato Sauce

Sweet and Sour Chicken

Roast Belly Pork with Plum Sauce

Fried Rice

Grilled Sea Bream Fillets

Tagliatelle with Sea Food and Lobster Sauce

Savoyard Potatoes

Grilled marinated Vegetables

Carvery

Beef Béarnaise

Poached Salmon

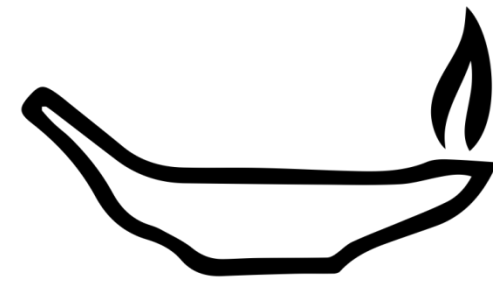
Desserts

Variety of International and Local Sweets

Cheese Board

Fruit Salad

Fresh Fruits



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