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THE  
**GOLDEN BAY**  
B E A C H H O T E L  
★★★★★

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# 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: €400.00

#### Include:

- Up to 60 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

# 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) €40.00 each way, (night time: 20:30 – 06:00) €45.00 each way
- Taxi transfer (can be share between 6 persons) €50.00 each way, (night time: 20:30 – 06:00) €55.00 each way
- 7-14 seater mini bus transfer €90.00 each way
- 15-22 seater mini bus transfer €130.00 each way
- 55 seater coach bus within Larnaka €200.00 each way



# Wedding Services

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## 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 €500.00 (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 persons)

#### Suggestion A

1 hour Open Bar at €20.00 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: €24.00 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	€78.00 per person
Irida, Dionyssos or Ektoras Gourmet Menus	€80.00 per person
Live BBQ Meze	€75.00 per person
Vegetarian/ Special Diet Menus	Available upon request

### Buffet Menus (minimum 40 persons)

Penelope Buffet:	€75.00 per person
Adonis Buffet:	€77.00 per person
Alkmini Buffet:	€79.00 per person
Nefeli Buffet:	€80.00 per person

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



# Wedding Beverages

## Dinner Drinks Package

### **Suggestion A (minimum 20 persons)**

4 hours Open Bar with Local Drinks such as Red & White Wine, Sparkling Wine, Beers, Zivania, Ouzo, Brandy, Soft Drinks, Fruit Juices and Water at €35.00 per person

### **Suggestion B (minimum 20 persons)**

4 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 €45.00 per person.

### **Spirits by Bottle (70cl)**

- Black Label - 12 years old / Chivas Regal - 12 years old
- Glenfiddich - 12 years old : €140.00
- Bombay Sapphire / Hendrick's: €120.00 / €140.00
- Belvedere / Grey Goose / Beluga: €150.00
- All bottles served with 3 mixers.



# Set Menus

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## 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

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## 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)

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## Appetizers

Taramosalata (Fish Roe Salad)

Tzatziki

Houmous

Pitta Bread

Village Salad

Fattoush Salad

## Grilled Hot Items

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

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## 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

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## 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

# Alkmini Buffet

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## Mirror Presentation

Smoked Salmon Roses  
and Prawns Fountain  
Italian Prosciutto with 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 Piccata 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	Hot Dishes	Carvery
Cyprus Village Salad	Grilled Chicken with Herbs Butter	Beef Béarnaise
Shrimp Ceasar Salad	Pork Piccatas with Mushrooms and Sundried Tomato Sauce	Poached Salmon
Smoked Salmon Pasta Salad	Sweet and Sour Chicken	
Guacamole	Roast Belly Pork with Plum Sauce	
Market Greens with Sundried tomatoes Kaskavalli Cheese and Mustard Balsamic Dressing	Fried Rice	
Iceberg Salad with Dry Fruits	Grilled Sea Bream Fillets	
Spinach and Prosciutto Salad	Tagliatelle with Sea Food and Lobster Sauce	
Tropical Chicken Salad with Orange and Ginger Dressing	Savoyard Potatoes	
Green Mussels in Shells with Vinaigrette	Grilled marinated Vegetables	
Smoked Fish and Prawns with Thousand Island Dressing		Variety of International and Local Sweets
Gardener Salad		Cheese Board
Salad with Figs and Mozzarella Loaf		Fruit Salad
Tomato with Onion Rings		Fresh Fruits
Cucumber in Yoghurt and Almond Flakes		
Fetta with Olive Oil and Oregano		

## Carvery

Beef Béarnaise

Poached Salmon

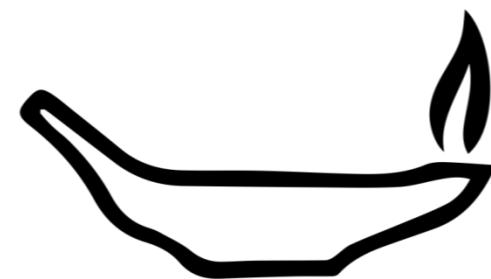
## Desserts

Variety of International and Local Sweets

Cheese Board

Fruit Salad

Fresh Fruits



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