

Our Gift to You

As a 'thank you' for entrusting us with hosting your special event at Columbia Beach Resort, an array of benefits and gifts are available.

These vary according to the nature of the event, but examples of these complimentary little luxuries include:

- An upgrade of your suite
- The Complimentary welcome drink at check-in
- TA bottle of Champagne and selected treats
 - A flower arrangement in your suite
 - A rich fruit basket upon arrival
- 15% discount on all Hébe Spa treatments
- Free use of our tennis and squash courts
- Free use of our fully equipped gym, steam bath, sauna and Jacuzzi
 - Free high-speed Wi-Fi in all public areas and Resort suites









Christenings



A christening is an emotional and heart-warming experience for all involved. It is a day of celebration, of welcoming, and of thanks, as everyone—from mum and dad, and godparents, to grandmother, grandfather, and beyond—rejoice in the gift of newborn life they have been given in expanding their family. Against the backdrop of verdant grass and glistening sea, Columbia Beach Resort's unique and reverant All Saints Chapel constitutes the perfect ceremony location, followed by drinks and delectable fare at any of our dinner venues (detailed on pp. 20-27).



Birthday Parties



Embrace changing tides and the adventures of life's lessons, for you are never too old to celebrate your birthday in style!

Gather your friends and family as you celebrate good times gone by, and toast to the love and laughter yet to come.

Simply decide on the type of aff air you would like to enjoy — be it grand dinner, intimate meal, elegant cocktails, beach side fun, and more — and leave the rest to us.

Further to our host of venue settings, we also provide an array of delectable menus and customisable drink packages (and, of course, cake!), ensuring that your birthday party is fittingly magical, and undoubtedly memorable.



Annibersaries

Celebrating the labours of love, an anniversary is as much a time for reflection as it is anticipation for an ever brighter future.

Whether you choose to stage a humble blessing or vow renewal, a simple and sophisticated dinner, or electric and extravagant party (or, indeed, all three!), the Columbia Beach Resort team is on hand to help actualise your vision.



Selection of Drinks

COCKTAIL RECEPTION - AFTER DINNER OPEN BAR

DRINKS SELECTION 1

€27 per person for 1 hour and €19 per person for every additional 1/2 hour

Sparkling wine
1 Cocktail and 1 mocktail
Juice and soft drinks
Mineral water

DRINKS SELECTION 2

€33 per person for 1 hour and €25 per person for every additional 1/2 hour Prosecco

Best of local wines *pre-arranged from a house selection*3 Cocktails and 1 Mocktail *pre-arranged from a house selection*Local Beer

Local brandy, Zivania and Ouzo Spirits *house selection* Juice and soft drinks Mineral water

DRINKS SELECTION 3

€41 per person for 1 hour and €33 per person for every additional 1/2 hour Champagne

Best of local and imported wines *pre-arranged from a house selection*5 Cocktails and 1 Mocktail *pre-arranged from a house selection*Local and international beers

Premium spirits
Juice and soft drinks
Mineral water

LUNCH & DINNER DRINKS FOR THREE HOURS

DRINKS SELECTION 1

€40 per person

Sparkling wine

Best selection of local wines pre-arranged from a house selection

Local beers

Juices and soft drinks

DRINKS SELECTION 2

€44 per person

Mineral water

Prosecco

Local and imported wines pre-arranged from a house selection

Local and international beers house selection

Spirits house selection

Juices and soft drinks

Mineral water

DRINKS SELECTION 3

€52 per person

Champagne

Local and imported wines *pre-arranged from a house selection*

Local and international beers

Premium spirits
Juices and soft drinks

Mineral water

Cocktail reception for children from 3 to 12yrs of age, €11 per child, per hour Listed drinks are house selected.

Specific brand/labels requests or changes to the above packages may incur price changes.

Beverages included on Columbia Beach Resort bar menus and wine lists are not permitted to be brought from outside by the customer;

for beverages not included on the Resort beverage menus and wine lists that customers may want to bring in from outside, a corkage fee per bottle, starting at €30, applies.



Cocklail Leception Canapés

MAXIMUM VARIETY OF CHOICE:

5 TYPES PER PERSON

*€*3.00 *per piece*

Tuna tartare
with fresh herbs & lime zest

Vegetarian Japanese Maki rolls V

Bocconcini with basil pesto and cherry tomato skewer $\,{f V}\,$

Avocado mousse tartlet with orange segments and black olives $\, \mathbf{V} \,$

Smoked salmon rosette with cucumber & dill cream

Smoked duck breast with citrus chutney

Prosciutto di Parma with melon & mint

Spicy shrimp cocktail with avocado mousse

Cone of chicken mousse with pistachio and cranberry

Tartlet with three kinds of cheeses V

Sesame crust tuna with beetroot tarama

Smoked eggplant with blue cheese and pine nuts V







MENU 1

€75 per person

STARTER

Octopus

with baby potatoes, black olives & spicy red fava purée

OR

Spinach Salad

with strawberries, goat cheese, walnuts & strawberry vinaigrette

MAIN

Marinated Chicken Breast

with sweet potato puree, asparagus and mushroom sauce

OR

Salmon Fillet

with quinoa Tabbouleh, beetroot teriyaki and cauliflower puree

DESSERT

Hazelnut Praline Cake

with flourless biscuit & vanilla cream filling

MENU 2

€90 per person

STARTER

Seabass Ceviche

Wild seabass, avocado, cherry tomato, sweet potato, hazelnut, Leche de Tigre

OR

Tomato Gazpacho

Olive powder, charcoal rosemary crostini and feta & chili crumble

MAIN

Iberico Pork Chop

with parsnip puree, baby carrots and truffle sauce

OR

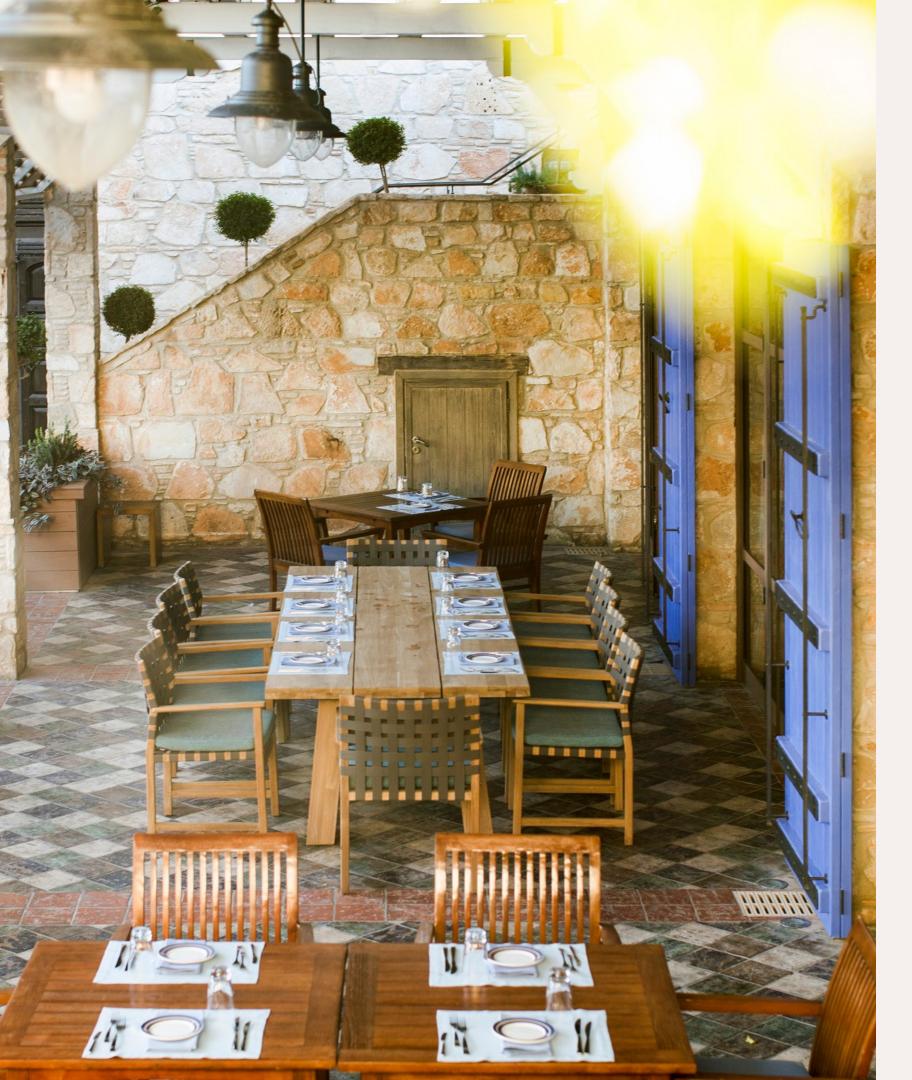
Grouper

fillet with roast broccoli, baby potatoes, grilled corn, Chimichurri á la Provençale sauce

DESSERT

Banoffee Tart

with vanilla whipped cream, fresh banana and salty caramel gelato



Apollo Destaurant Meze

FOR A MAXIMUM OF 80 INVITEES (INDOOR SEATING) ~ €60 PER PERSON OUTDOOR SEATING IS SUBJECT TO AVAILABILITY

STARTERS

DIPS

Tyrokafteri Hummus Tahini Tzatziki

SALADS

Greek salad
Chicken barley with feta salad

INTERMEDIATES

Fried calamari
Grilled octopus
Garlic prawns
Grilled salmon fillet
Grilled oyster mushrooms
Grilled Halloumi

MAINS

Grilled lamb chops
Chicken Souvlaki
Sieftalia
Iberico pork chops
Beef Yiouvetsi
Roasted baby potatoes

DESSERTS

Baklava
Portokalopita
Saraili
Freshly cut fruit

sample menu, available to be customised to your preference



RIJEFET MENILI

FOR A MINIMUM OF 60 GUESTS AND MAXIMUM 180 GUESTS~ €80 PER PERSON

Salads

German potato salad

Greek salad

Fattoush salad

Baby spinach salad with artichokes, blue cheese,

dried apricots & walnuts

Rocket salad with baby mozzarella, pomegranate,

semi-dried tomatoes & pine nuts

Prawn salad with avocado, citrus, cherry tomatoes

& green mixed leaves

Waldorf salad

Dip Selection

Hummus

Tahini

Tzatziki

Dressings

Balsamic

Chili mayonnaise

Lemon

Carvery

Leg of lamb

Pork shoulder

Rosemary sauce, pepper sauce, apple sauce, selection of mustards

From the Larder

Antipasti cuts with cheese selection

Marinated and smoked salmon

Grilled vegetables with balsamic and honey

Hot Specialties

Beef medallions with mushroom ragout

Chicken rostino stuffed with mozzarella

and sun-dried tomatoes in cacciatore ragout

Salmon with spinach ragout with saffron mustard sauce

Basmati rice with asparagus tips and star anise

Seasonal vegetables

Baby potatoes in herbed butter

Penne in Arrabbiata sauce

Desserts

Panna Cotta

Portokalopita

Fruit Charlotte

Tiramisu

Praline cake

Profiteroles

Apple crumble

Fruit selection

sample menu, available to be customised to your preference



FOR A MINIMUM OF 60 GUESTS AND MAXIMUM 180 GUESTS~ €90 PER PERSON

Salads

Sweet potato salad with quinoa, spring onions and goat cheese

Caesar salad, croutons, Parmigiano & crispy bacon

Tuna salad with wakame, mango, eel dressing

Baby spinach salad with strawberries, blue cheese & walnuts

Avocado salad with baby rocket, cherry tomatoes, baby mozzarella

& pesto

Greek Salad

Prawn salad with citrus, radicchio and fennel

Pomegranate Tabbouleh

Dressings

Anchovy dressing, balsamic dressing, lemon dressing

Selection of Dips

Tzatziki, Melitzanosalata, Tarama, Tyrokafteri

From the Larder

Antipasti cuts with cheese selection

Marinated & smoked salmon platter

Tuna tataki with wakame salad

Grilled vegetables with balsamic and honey

Sushi selection with condiments

Hot Specialties

Pork fillet with red cabbage, raisins, carrots confit & calvados sauce

Tandoori-style chicken breast with roasted sesame seeds

Salmon with leek ragout & wholegrain mustard sauce

Basmati rice with pine nuts & cumin

Vegetable ratatouille

Potatoes au gratin

Penne with creamy spinach sauce & sun-dried tomatoes

sample menu, available to be customised to your preference

Lobster ravioli with tomato bisque

Carvery

Leg of lamb

Ribeye beef

Rosemary sauce

Mushroom sauce

Selection of mustards

Desserts

Panna Cotta

Variety of Cyprus sweets

Fruit Charlotte

Tiramisu

Walnut Pie

Praline cake

Profiteroles

Apple crumble

Fruit selection



Bacchus Set Menn

Menn /

For a minimum of 12 & a maximum of 70 guests during the winter €95 per person

AMUSE

Small bite with Chef's compliments

STARTERS

Smoked Eel Panna Cotta avocado, horseradish, grapefruit

MAINS

Wild Turbot Confit

Carrot terrine, mussel cream, lovage and Tio Pepe
sauce

OR

Venison

Watermelon radish, parsnip textures and cranberry jus

DESSERT

White Chocolate Mousse
with raspberry star anise cream, raspberry coulis,
pistachio biscuit and salty caramel gelato

sample menu, available to be customised to your preference

Menn 2

For a minimum of 12 & a maximum of 70 guests during the winter €110 per person

AMUSE

Small bite with Chef's compliments

STARTERS

Prawn Envelope *Harenga caviar and edamame*

INTERMEDIATE

Beetroot cake
With tofu cream, horseradish and acai
sorbet

MAINS

Lobster Risotto
With green asparagus and lobster bisque sauce

OR

USDA Ribeye onion textures, oxtail terrine, pepper sauce

PRE-DESSERT

Raspberry Champagne Foam

DESSERT

Chocolate Coffee Mousse dulce glaze, mango sorbet and apple blossom



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Cocktail Vennes

EROS COCKTAIL BAR TERRACE

Outdoors ~ up to 80 persons ~ rental fee: €350

OUZERI BAR

Indoors ~ up to 30 persons ~ rental fee: €350

OVAL TERRACE

Outdoors ~ up to 70 persons ~ rental fee: €300

POSEIDON BEACH BAR

Outdoors ~ up to 70 persons ~ from 19:00 ~ rental fee: €500

WEST LAWNS

Outdoors ~ up to 260 persons ~ rental fee according to requirements

EAST LAWNS

Outdoors ~ up to 60 persons ~ rental fee: €400

RESORT LOBBIES

Up to 200 persons ~ upon availability ~ no charge

Maximum capacity number subject to change according to setup

All outdoor venues can be rented until 11pm

Music ceases at 11pm

Prices are valid for 2024 and may be subject to increase for 2025









ALL SAINTS CHAPEL

Located in the grounds of Columbia Beach Resort, the All Saints Chapel has been designed to resemble early Byzantine buildings in Cyprus. Its dramatic interior was painted in vibrant colours by the celebrated British artist, John Corbidge. Weddings are particularly beautiful in this setting overlooking the sea.

OUTDOOR VENUE

Rental Fee ~ €600

- ~Chairs dressed with white covers
- ~Seats up to 40 persons outside
- ~Accommodates up to 15 persons inside
- ~Ceremonies to commence from 6pm







APOLLO TAVERN PERGOLA

Outdoors Semi-Private ~ set menu / meze ~ 25 persons ~ lunch & dinner ~ rental fee: €500

OUZERI BAR

Indoors Light Lunch ~ set menu / meze ~ 20 persons ~ lunch & dinner ~ rental fee: €300

POSEIDON BEACH BAR DECK

Outdoors ~ BBQ / meze ~ up to 20 persons ~ from 19:00 ~ rental fee: €500

WEST LAWNS

Outdoors ~ buffet ~ up to 260 persons ~ rental fee: according to requirements

BACCHUS

Indoors & outdoors ~ gourmet set menu/buffet ~ maximum 60 persons ~ from 13:00 ~ rental fee: €1,000 Bacchus can be privatised for lunch & dinner on weekly closing days or seasonally

Maximum capacity number subject to change according to setup

All outdoor venues can be rented until 11pm

Music ceases at 11pm

Prices are valid for 2024 and may be subject to increase for 2025





CAPE ASPRO POOLSIDE PERGOLA

Outdoors ~ buffet set up ~ up to 130 persons ~ from 19:00 ~ rental fee: €600

OVAL BALLROOM (per side)

Indoors ~ buffet set up ~ maximum 60 persons ~ rental fee: €500

OVAL BALLROOM

Indoors ~ buffet set up ~ round tables ~ up to 170 persons ~ rental fee: €1,000

ATRIUM

Indoors ~ buffet set up ~ maximum 180 persons ~ rental fee: €1,000

EROS COCKTAIL BAR TERRACE

Outdoors ~ set menu ~ from 15 to 30 persons ~ from 19:00 ~ rental fee: €600

Maximum capacity number subject to change according to setup

All outdoor venues can be rented until 11pm

Music ceases at 11pm

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	OPTION 1	OPTION 2
	Seasonal flowers with greenery	Seasonal, imported & premi-umflowers
Christening & Blessing Flowers		with greenery
Flower stand for Chapel (small)	€120.00	€190.00
Flower stand for Chapel (medium)	€180.00	€250.00
Flower stand for Chapel (large)	€250.00	€350.00
Decoration of half arch (freestanding)	€250.00	€350.00
Decoration of full arch (freestanding)	€400.00	€600.00
Decoration of half Chapel door	€250.00	€350.00
Decoration of full Chapel door	€400.00	€600.00
Aisle creation with fabric & "pew" flowers	€250.00	€450.00
Petal or Rose Path	€250.00	€250.00
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Dinner Flowers for Round Tables		
Table centrepiece (full arrangements)	€90.00	€130.00
Table centrepiece, wreath, candle in centre	€90.00	€150.00
Centrepiece, fishbowl filled with flowers	€80.00	€150.00
Centrepiece, square glass vases, filled with flowers	€80.00	€140.00
For Square Tables		
Glass vases with flower arrangement	€55.00	€85.00
Long and low arrangement	€90.00	€130.00
Chair bows in your colour scheme, organza	€2.50	€2.50
Decoration, including table runner in	Min. €50.00	Min. €50.00
organza/material, glass candle holders	<i>plus</i> €50.00 <i>for</i>	plus €50.00 for
with floating candles or lanterns, tea lights	each additional table	each additional table
(apx. 4 per table) for dinner tables,		
lanterns or candle holders for the area		

Costs may vary depending on flower variety, design, detail and labour of arrangement







Special Cakes

...A delicious and decadent cake can make all the difference

Our Pastry Chefs can prepare the perfect cake for your special day:
quality and detail are infused into every layer, as are luscious fillings and icings, all made from the freshest ingredients.
You can choose from our deluxe wedding cake flavours, such as sponge-based, chocolate with biscuit or fruit cake.
All of our wedding cakes are covered with icing.

€420
€525
€100

All prices are indicative

Kindly note that five days' notice is required for your wedding cake order.

Should you have any specific requests, please contact us in advance with details of your ultimate wedding cake (notice time and additional charges may apply)

COLUMBIA BEACH RESORT PISSOURI

Koulla Michael

Contact

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~ Credit for various images in our brochure and on our website ~

