



*Events...*  
MEANINGFUL. MEMORABLE. MAGICAL.

# 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
- 🎁 Complimentary welcome drink at check-in
- 🎁 A 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, 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 reverent All Saints Chapel constitutes the perfect ceremony location, followed by drinks and delectable fare at any of our dinner venues.



# 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 affair 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.



# Anniversaries



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.



*Beverages*

# Selection of Drinks

## COCKTAIL RECEPTION - AFTER DINNER FOR ONE HOUR

### DRINKS SELECTION 1

*€22 per person for 1 hour and €10 per person for every additional 1/2 hour*

Sparkling wine

1 Cocktail: Selection from Aperol Spritz, Alcoholic Fruit punch or Mojito,

1 Mocktail: Selection from n/a fruit punch, homemade lemonade,

Juice and soft drinks

Mineral water

### DRINKS SELECTION 2

*€27 per person for 1 hour and €12 per person for every additional 1/2 hour*

Prosecco

Best of local wines

3 Cocktails: Selection from Aperol Spritz, Alcoholic Fruit punch, Brandy sour, Paloma or Mojito

1 Mocktail: Selection from n/a fruit punch, homemade lemonade

Local Beer

Local brandy, Zivania and Ouzo

Spirits:

**Gin:** Bombay or Tanqueray **Vodka:** Smirnoff or Stolichnaya **Whiskey:** Famous Grouse

Juice and soft drinks

Mineral water

### DRINKS SELECTION 3

*€38 per person for 1 hour and €14 per person for every additional 1/2 hour*

Champagne

Local and imported wines

3 Cocktails: Selection from Aperol Spritz, Alcoholic Fruit punch, Brandy Sour, Paloma, Mojito

1 Mocktail: Selection from n/a fruit punch, homemade lemonade

Local and international beers

Premium Spirits:

**Gin:** Hendricks or Tanqueray 10 **Vodka:** Grey Goose or Belvedere **Whiskey:** J.W. Double Black

label or Chivas 18 y.o,

Juice and soft drinks

Mineral water

## LUNCH & DINNER DRINKS FOR THREE HOURS

### DRINKS SELECTION 1

*€25 per person*

Best selection of local wines

Local beers

Juices and soft drinks

Mineral water

### DRINKS SELECTION 2

*€38 per person*

Selection of local and imported wines

Local and international beers

Spirits:

**Gin:** Bombay or Tanqueray **Vodka:** Smirnoff or Stolichnaya **Whiskey:** Famous Grouse

Juices and soft drinks

Mineral water

### DRINKS SELECTION 3

*€52 per person*

Champagne

Local and imported wines

Local and international beers

Premium spirits:

**Gin:** Hendricks or Tanqueray 10 **Vodka:** Grey Goose or Belvedere **Whiskey:** J.W. Double Black

label or Chivas 18 y.o,

Juices and soft drinks

Mineral water

*Cocktail reception for children from 3 to 12yrs of age, €11 per child, per hour.*

*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.*

*Cocktail Reception Canapés*





# Cocktail Reception 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 **V**

Avocado mousse tartlet with orange segments  
and black olives **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**

Vegetarian sign = **V**



*Menus*



# Apollo & Atrium Set Menus

## MENU 1

€75 per person

### STARTER

#### Octopus

*with baby potatoes, black olives and spicy red fava purée*

OR

#### Spinach Salad

*with strawberries, goat cheese, walnuts  
and 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 and 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*

ATRIUM SEATS A MAXIMUM OF 180 GUESTS  
sample menu, available to be customised to your preference



# Apollo Tavern Meze

FOR A MAXIMUM OF 80 INVITEES (INDOOR SEATING) ~

€52 PER PERSON

OUTDOOR SEATING IS SUBJECT TO AVAILABILITY

## STARTERS

## DIPS

Tyrokafteri  
Hummus  
Tahini  
Tzatziki

## SALADS

Greek salad  
Kefalotyri salad

## INTERMEDIATES

Grilled Halloumi  
Fried calamari  
Grilled octopus  
Garlic prawns  
Grilled seabass fillet

## MAINS

Grilled lamb chops  
Chicken Souvlaki  
Sieftalia  
Red wine pork belly  
Beef Yiouvetsi  
Roasted baby potatoes

## DESSERTS

Baklava  
Portokalopita  
Saraili  
Freshly cut fruit

*sample menu, available to be customised to your preference*



## Lunch Buffet Menu

FOR A MINIMUM OF 60 GUESTS AND MAXIMUM 180 GUESTS~ €58 PER PERSON

### Salads

**German potato salad**

**Greek salad**

**Fattoush salad**

**Baby spinach salad**

*with artichokes, blue cheese, dried apricots  
and walnuts*

**Rocket salad**

*with baby mozzarella, pomegranate,  
semi-dried tomatoes and pine nuts*

**Prawn salad**

*with avocado, citrus, cherry tomatoes  
and green mixed leaves*

**Waldorf salad**

### Dressings

Balsamic

Chili mayonnaise

Lemon

### Dip Selection

Hummus

Tahini

Tzatziki

### 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 and saffron mustard sauce*

**Basmati rice**

*with asparagus tips and star anise*

**Seasonal vegetables**

**Baby potatoes**

*in herbed butter*

**Penne Arrabbiata**

### Desserts

Panna Cotta

Fruit Charlotte

Tiramisu

Praline cake

Apple crumble

Fruit selection

*sample menu, available to be customised to your preference*



## Buffet Menu

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

### Salads

Sweet potato salad with quinoa, spring onions and goat cheese  
Caesar salad, croutons, Parmigiano & crispy bacon  
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  
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  
Praline cake  
Profiteroles  
Apple crumble  
Fruit selection

*sample menu, available to be customised to your preference*



# Bacchus Set Menu

## Menu 1

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*

## Menu 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*

# Cocktail Venues



**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*





# Venues

## 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

Exterior seats up to 40 guests

Interior accommodates up to 15 guests

Ceremonies commence from 6pm





# Dinner Venues

## 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*



# Dinner Venues

## 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*

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



*Flower Arrangements*

	OPTION 1 Seasonal flowers with greenery	OPTION 2 Seasonal, imported & premium flowers with greenery
<b>Christening &amp; Blessing Flowers</b>		
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
<b>Dinner Flowers for Round Tables</b>		
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
<b>For Square Tables</b>		
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 organza/material, glass candle holders with floating candles or lanterns, tea lights (apx. 4 per table) for dinner tables, lanterns or candle holders for the area	Min. €50.00 <i>plus €50.00 for each additional table</i>	Min. €50.00 <i>plus €50.00 for each additional table</i>

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







*Bake the World  
a Better Place*



# 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.*

 One Tier	€260
 Two Tiers (Serves approximately 40 persons)	€420
 Three Tiers (Serves approximately 55 persons)	€525
 Each Additional Tier	€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

*Contact*

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

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SMALL  
LUXURY  
HOTELS  
OF THE WORLD™

*Considerate Collection*