



MEETINGS, INCENTIVES & GROUPS



CORPORATE BENEFITS

Book suites at our Resort for your event's participants and receive the following benefits:

🚤 Complimentary welcome drink at check-in

🚤 Complimentary upgrades

🚤 Variety of complimentary amenities in all suites upon arrival

🚤 Complimentary audiovisual equipment in the conference venue

🚤 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





The facilities of our conference and function spaces easily surpass the exacting demands of meeting planners and convention organisers, and can be customised for almost any conference event in Cyprus, offering a range of beautiful settings for business or social occasions.

OVAL BALLROOM

The Oval Ballroom can accommodate up to 350 delegates for a cocktail reception, and can be sub-divided into two equal sections.

EXECUTIVE MEETING ROOM

The Adonis Conference Room can accommodate up to 20 delegates.



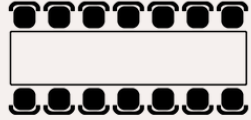
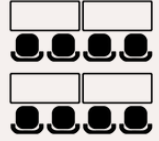
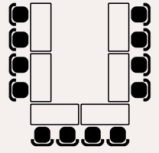
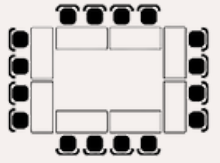

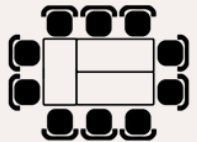
GALLERY AREA & VERANDA

The gallery area and the veranda are available for coffee breaks and small exhibitions.

- 🏠 Technical assistance
- 🏠 LCD projector
- 🏠 Screen
- 🏠 Flip charts, Digital Whiteboard
- 🏠 Video, TV/screen
- 🏠 Projectors
- 🏠 Microphones (tie clip & cordless)
- 🏠 Laser printer
- 🏠 FREE high speed Wi-Fi Internet connection
- 🏠 Telecommunications equipment
- 🏠 Secretarial assistance

Some items are payable if they are not included in the Daily Delegate Rates (see pages 10 & 11)

SET-UP OPTIONS

	Oval Ballroom 240m ²	Oval East 140m ²	Oval West 140m ²	Adonis 40m ²
 COCKTAIL RECEPTION	350	100	100	N/A
 DINNER (round tables)	190	50	50	N/A
 DINNER (rectangular tables)	210	60	60	N/A
 CLASSROOM STYLE	130	60	60	N/A
 U-SHAPE	48	25	25	N/A
 HOLLOW SQUARE	70	30	30	N/A
 CABARET STYLE	72	40	40	N/A
 BOARDROOM	N/A	22	22	16-18



DAILY DELEGATE RATES ~ HALF DAY

FOOD & BEVERAGE DETAILS

~ Welcome Coffee

Coffee, tea, fresh orange juice, water

Dry cake, biscuits and muffins

~ Coffee Break

Coffee, tea, fresh orange juice, chilled juice, water

Cookies, croissants, dry cake, Danish pastries and sliced fresh fruit

~ Buffet lunch, inclusive of soft drinks & water

VENUE DETAILS

10 to 50 persons:

Ouzeri Bar or Seven C's Bar lounge reception area (standing)

More than 30 persons:

Light buffet lunch at Bacchus (in / outdoor)

Meeting Room inclusive of:

~ Notepads and pens

~ Water

~ Mints

~ Flip charts

~ AV equipment

~ Free high-speed Wi-Fi for all delegates

Price: €75 per person

DAILY DELEGATE RATES ~ FULL DAY

FOOD & BEVERAGE DETAILS

~ Welcome Coffee

Coffee, tea, fresh orange juice, water, biscuits, muffins and fresh fruit

~ Coffee Break

Coffee, tea, fresh orange juice, chilled juice, water

Cookies, croissants, dry cake, Danish pastries, mini yoghurt shots and sliced fresh fruit

~ Buffet lunch, inclusive of soft drinks & water

~ Afternoon Coffee Break

Coffee, tea, fresh orange juice, chilled juice, water

Cookies, assorted cakes and pastries and sliced fresh fruit

VENUE DETAILS

10 to 50 persons:

Ouzeri Bar or Seven C's Bar lounge reception area (standing)

More than 30 persons:

Light buffet lunch at Bacchus (in / outdoor)

Meeting Room inclusive of:

~ Notepads and pens

~ Water

~ Mints

~ Flip charts

~ AV equipment

~ Free high-speed Wi-Fi for all delegates

Price: €85 per person



Columbia Break

MORNING SERVICE

Freshly brewed filter coffee
Instant / decaffeinated coffee
Selection of international & herbal yeas
Fresh orange juice
Biscuits

MID-MORNING SERVICE

Freshly brewed filter coffee
Instant / decaffeinated coffee
Selection of international & herbal teas
Fresh orange juice
Fresh grapefruit juice
Cranberry juice
Buttered croissants and Danishes
Marmalade, jam and honey
Cheese brownies
Carrot cake

LUNCH SERVICE

Columbia salad
Blueberry quinoa salad
Greek salad
Selection of sushi rolls
Selection of mini sandwiches in platters
*(Smoked salmon, Columbia Club,
Steak sandwich, Mini beef burgers)*
Sliced fresh fruit

Freshly brewed filter coffee
Instant / decaffeinated coffee
Selection of international & herbal teas

Assorted soft drinks
Sparkling/ still mineral water

AFTERNOON SERVICE

Freshly brewed filter coffee
Instant / decaffeinated coffee
Selection of international & herbal teas
Sliced seasonal fresh fruit
Apple pie
Mini fruit tarts
Mini chocolate éclairs
Dry cake
Biscuits

€55 per person

*Any changes to the Coffee Break inclusions may incur
changes in price.*

Coffee Breaks

Our selection of coffee breaks has been designed to cater to the hearts and stomachs of hard working professionals in need of a little luxurious pick-me-up..

WELCOME COFFEE

€10 per person

A selection of coffees and teas
Freshly squeezed orange juice
Local mineral water
Two kinds of cookies

MORNING / AFTERNOON COFFEE BREAK

€12 per person

A selection of coffees and teas
Freshly squeezed orange juice
Local mineral water
Two kinds of cookies

Croissants & Danish (am) *or* mini cheesecakes (pm)

Seasonal fresh fruits

BUSINESS COFFEE BREAK

€16 per person

A selection of coffees and teas
2 freshly squeezed juices
Local mineral water
Two kinds of cookies

Croissants & Danish (am) *or* chocolate chip muffins (pm)

Pistachio raspberry financier

Seasonal fresh fruits

EXECUTIVE COFFEE BREAK

€20 per person

A selection of coffees and teas
2 freshly squeezed juices
Local mineral water
Two kinds of cookies

Croissants, cinnamon rolls, Danish (am) *or* Vanilla cake, fruit tart (pm)

Peanut delight

White chocolate raspberry shots

Halloumi pie

Olive pie

Seasonal fresh fruits

MINI HEALTHY BREAK

€14 per person

A selection of coffees and teas
Freshly squeezed orange juice

Smoothies (à la carte)

Local mineral water

Seasonal fresh fruits

Selection of nuts

HEALTHY BREAK

€17 per person

A selection of coffees and teas
Freshly squeezed orange juice
Smoothies (à la carte)
Local mineral water
Tapioca mango shots
Poke bowl with quinoa, tofu, avocado, beetroot, sweetcorn
Light yoghurt with fruits
Seasonal fresh fruits

“RUNNING” COFFEE BREAK

€28 per person

A selection of coffees and teas
2 freshly squeezed juices
Local mineral water
Two kinds of cookies

Croissants, cinnamon rolls, Danish (am)

Vanilla cake, fruit tart (pm)

Peanut delight

White chocolate raspberry shots

Mini cheesecakes

Halloumi pie

Olive pie

Sliced fresh fruits

A 10-person minimum applies to all coffee breaks

Any changes to the Coffee Break inclusions may incur changes in price.

Light Lunch

€45 PER PERSON - INCLUSIVE OF SOFT DRINKS AND WATER

MENU 1

Salads

Halloumi Pomegranate Salad

with young seasonal leaves, grilled halloumi, pomegranate, walnuts, cherry tomatoes and honey mustard dressing

Caesar salad with prawns

Chicken quinoa salad

with cranberries, pistachio, cherry tomatoes, avocado and baby leaves

Antipasti selection

Sandwiches

Pita

with halloumi, lountza, lettuce and tomato

Club sandwich

Hot Dishes

Herbed crust chicken fillet

Lamb kebab

with tzatziki and pita

Ravioles

with halloumi and mint

Salmon

with spinach and saffron sauce

Eggplant

with mozzarella and tomato pesto sauce

Desserts

Carrot cake

Panna cotta

Profiterole

Fruit Selection

MENU 2

Salads

Baby rocket salad

with goat cheese and figs

Smoked Salmon

with pickled cucumber, dill and honey mustard dip

Chicken noodle salad

Antipasti selection

Sandwiches

Prosciutto

with mozzarella and basil

Smoked salmon wrap

with baby rocket, red onion and herbed cream cheese

Hot Dishes

Penne Arrabbiata

Basmati rice

with almond flakes

Meatballs

with cumin and garlic

Sea Bass

with tomatoes and black olives

Crunchy cheese croquettes

with olive marmalade

Desserts

Doukissa

Tiramisu

Crème Brûlée

Fruit Selection



Light Lunch

€45 PER PERSON - INCLUSIVE OF SOFT DRINKS AND WATER

MENU 3

Salads

Mesclun salad

mozzarella, dry apricot, pistachio and cranberries

Fattoush salad

Marinated grill vegetable salad

Antipasti selection

Sandwiches

Salami

with kefalotyri and iceberg on a white baguette

Chicken wrap

with sundried tomatoes and baby rocket

Hot Dishes

Tagliatelle

with vegetable ratatouille and pesto sauce

Chicken Souvlaki *with yoghurt dip*

Prawn Saganaki *with feta cheese*

Mini beefburgers

with cheddar cheese and tomato

Stuffed jacket potatoes

with cheddar and peppers

Desserts

Apple pie

Crème caramel

Praline cake

Fruit Selection

MENU 4

Salads

Columbia salad

Greek salad

Quinoa tabbouleh salad

Trio of dips

with tzatziki, tyrokafteri and tahini

Antipasti selection

Sandwiches

Smoked turkey

with cheddar cheese, mayonnaise, lettuce and tomato

Tuna wrap

with baby rocket, pickled cucumber and sweetcorn

Hot Dishes

Calamari

with spinach garlic cream sauce

Steamed vegetables

Spaghetti Napolitan

Chicken rostino

with rosemary garlic roast potatoes

Desserts

Cheesecake

Cypriot bourekia

Galatopoureko

Profiterole

Fruit Selection



Bacchus Buffet Lunch Menu

Salads

Sweet potato salad with Pancetta and spring onions
Caesar salad, croutons, Parmesan, crispy bacon
Baby Mozzarella and cherry tomato salad, with
Rucola, marinated with basil oil
Greek salad
Mixed greens salad
Antipasti cuts with cheese selection
Fatoush salad with pomegranate
Tyrokafteri dip
Tzatziki dip

Hot Specialties

Pork fillet on leeks & fennel with Calvados sauce
Tandoori-style chicken breast with roasted sesame seeds
Basmati rice with sweet corn
Seasonal vegetables
Roasted potatoes with thyme and lemon
Spinach tagliatelle with prawns and sundried tomatoes
Marinated baked salmon fillet with spinach and tomato
salsa

Dressings

Caesar dressing
Balsamic
Pesto basil

Desserts

Praline cake
Panna cotta
Baked cheesecake
Crème Brûlée
Variety of Cyprus sweets
Fruit charlotte
Apple crumble
Fruit selection

€65 PER PERSON





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



Oval Ballroom & Atrium Restaurant

BUFFET MENU 1

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

From the Larder

Antipasti cuts

with cheese selection

Marinated and smoked salmon

Grilled vegetables

with balsamic and honey

Carvery

Leg of lamb

Pork shoulder

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

Hot Specialties

Beef medallions

with mushroom ragout

Chicken rostino

*stuffed with mozzarella & 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



Oval Ballroom & Atrium Restaurant

BUFFET MENU 2

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
- 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

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



Poseidon Beach Bar & Cape Aspro Pergola

BBQ BUFFET

For a minimum of 20 & a maximum of 60 guests ~ €85 per person

SALADS

Greek

Coleslaw

Sweetcorn, red pepper & kidney beans

Mixed greens

Beetroot orange

Sweet potato

with pancetta, rocket, pomegranate & artichoke

Antipasti

Mushrooms marinated with coriander & garlic

COLD ITEMS

Grilled vegetables

with pine seeds & balsamic glaze

Cold cuts

Pickles

DIPS

Tyrokafteri, Tartare, Tarama, Hummus

DRESSING

Olive oil & lemon, mustard sherry, sweet chili

HOT SPECIALTIES

Caponata

Pasta aglio olio

Curry rice

with peppers & asparagus

Corn on the cob

Grilled octopus

Salmon & swordfish souvlaki

Beef steaks

BBQ pork spare ribs

Lamb chops

Mini beef burgers

Jacket potatoes

with herbed cheese

Chicken Tikka souvlaki

German sausages

in Bratwurst cabbage

ACCOMPANIMENTS

Lemon, mustard, parmesan & sour cream

DESSERTS

Panna Cotta, Portokalopita, Fruit Charlotte, Tiramisu,
Praline Cake, Profiteroles, Apple Crumble, Fruit

Selection

sample menu, available to be customised to your preference

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





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

 COLUMBIA BEACH RESORT PISSOURI

WWW.COLUMBIARESORT.COM

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Contact

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Head of Sales

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Please advise us of any food intolerance or allergies

Prices include all applicable taxes

SMALL
LUXURY
HOTELS
OF THE WORLD™