

Weddings



COLUMBIA BEACH RESORT MISSOURI

Our Gift to You

As a 'thank you' for entrusting us with the most special day of your life, we are pleased to offer the following luxuries with our compliments:

- 💍 A complimentary wedding night stay
- 💍 An upgrade of your suite, for the whole duration of your stay
- 💍 A bottle of Champagne and selected seasonal treats
- 💍 A flower arrangement in your suite
- 💍 A rich fruit basket upon arrival
- 💍 A voucher for a candlelit dinner for two
- 💍 Flower petals in your suite on the wedding night
- 💍 Breakfast in your suite the day after the wedding
- 💍 15% discount on all Hébe Spa treatments to be enjoyed during your wedding stay
- 💍 A complimentary night stay to celebrate your 1 year anniversary



Columbia Beach Resort Wedding Requirements



- ~The couple stays in residence for a minimum of three nights
- ~The wedding cocktail and / or dinner takes place on our premises
- ~The wedding cake is purchased from Columbia Confectionery through our Resort
- ~Wedding guests not accommodated by our Resort may not use any of the leisure facilities
e.g. indoor / outdoor swimming pools and adjacent areas

*All additional wedding services, such as photography, floral services, hairdressing, entertainment, transportation etc, can be arranged by our Resort

Details of the Ceremony

ANGLICAN & CATHOLIC WEDDINGS

The Anglican Church welcomes the opportunity to marry couples in the delightful All Saints Chapel. We do require that one of you is a baptised Christian. Other options are a blessing following your civil ceremony or, for couples married for some time, a renewal of vows may be appropriate. Whichever you feel may be best for you, please contact us to discuss the possibilities.

WEDDING BLESSINGS & VOW RENEWALS

Wedding Blessings and Vow Renewals can be arranged either on their own or as a follow-on from the usual ceremony. Ceremonies can be performed inside or outside our All Saints Chapel.

CIVIL WEDDINGS

The Civil Ceremony is officiated by a person authorised by the Civil Council of the Municipality of Amathounta.

ALL SAINTS CHAPEL

ALL FEES ARE PAID LOCALLY

Person conducting the Ceremony

Contact Information: Caroline Alkiviadou
of the Saint Barnabas Anglican Church
153 Leontios A' Street, 3022 Limassol, Cyprus
Tel: 00 357 - 99 463 054
Email: alkivina@cytanet.com.cy

For further information, contact

Xenia Hadjixenofontos or Rena Kokotsi at Amathounta Town Hall
Tel: 00 357 - 25 87 98 12
Email: weddings@amathounta.org.cy

For Church of England ceremonies, kindly contact them directly

Marriage Documentation Requirements



Please find below the necessary documents and details required to hold your ceremony.

Declarations of marital status stating - for each of you - the following details:

1. Valid Passports

2. Name

3. Passport Number

4. Marital Status (*single, divorced or widow/er*)

5. Address

6. Birth Certificate

7. Decree Absolute (*if applicable*)

8. Death Certificate (*if applicable*)

**9. Copies of witnesses* passports
(front page)**

*The witnesses must be over 18 years old



Wedding Packages



Book either of our 2 wedding packages for a party of 50-220 guests and receive the following inclusions:

- ~Floral centrepiece for the Registrar's table or a basic floral decoration for All Saints Chapel
- ~A 1-hour cocktail reception with house selected wine, alcoholic and non-alcoholic fruit punch, local beer, juice, soft drinks and mineral water, along with 3 pieces of cold canapés and 3 pieces of hot canapés
 - ~ Buffet menu (please pick your favourite from the two buffet menus listed)
- ~3 hours of drinks during dinner, with house selected wines, local beer, spirits, juice, soft drinks and mineral water
 - ~1 hour of after-dinner drinks (*drinks selection as per dinner*)

Wedding Packages with Buffet Menu 1

€165 PER PERSON

Wedding Packages with Buffet Menu 2

€175 PER PERSON

Wedding Package Buffet Menu 1

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 cacciatora 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



Wedding Package Buffet Menu 2

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





Your Wedding Cake

...the centerpiece of your reception!

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)

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 Corbridge.

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



Hébe Spa Wedding Packages

Experience the ultimate rejuvenation at Hébe Spa thanks to our indulgent Elemis treatments: let us pamper you as the Greek gods were, and leave you feeling heavenly!
A welcome glass of sparkling wine is included in all packages!

Bridal Essentials

- ~ Bridal make up
(includes 1 trial)
- ~ Bridal hair
(includes 2 hairstyle trials)
- ~ French re-shape & polish

€500

Here Comes the Bride

(3 hours 5min)

- ~ Elemis Aromatherapy Massage
- ~ Elemis Pro-Glow Brilliance Facial
- ~ Elemis Best Foot Forward Pedicure

€275

Here Comes the Groom

(3 hours)

- ~ Elemis Aromatherapy Massage
- ~ Elemis Pro-Glow Men's Facial
- ~ Elemis Garden of England Rose Restore Hand Treatment

€265

Just the Two of Us

(1 hour 40 minutes)

- ~ Aromatherapy Couples Massage
- ~ Express Facial

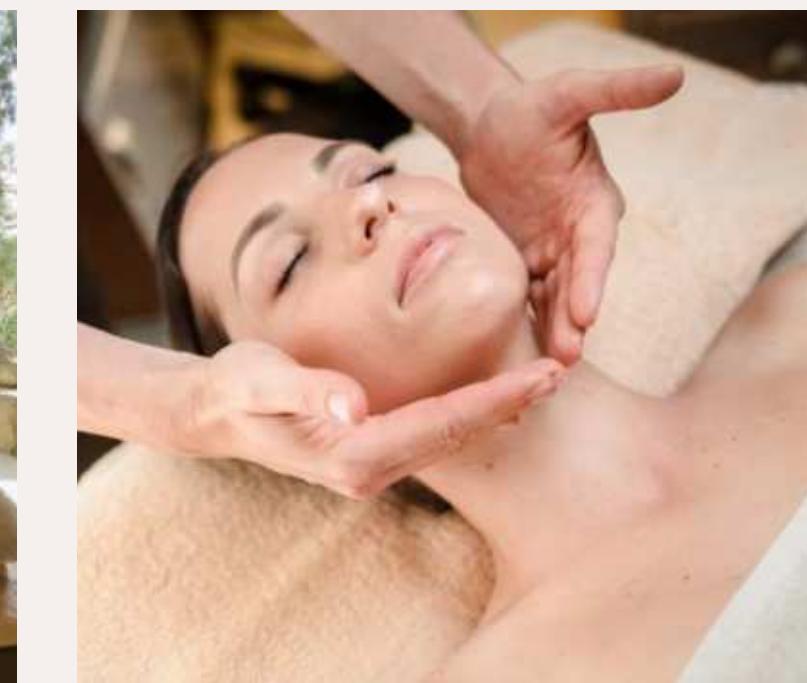
€340

Hen Spa-ty!

Celebrate with us to enjoy:

- ✿ A welcome glass of bubbly
- ✿ A 2 course meal at Apollo Tavern (starter & main course, or main course & dessert)
- ✿ Hébe Spa access
- ✿ 25 minute back massage

€160 per person for a minimum party of 6





Flower Arrangements



Rosy Package

PERFECT FOR SMALL RECEPTIONS ~ 1 LONG DINNER TABLE
PRICE €450

Including

- ~Bride's bouquet with roses and foliage, round shaped, handtied with ribbon as per colour scheme
- ~A similar smaller bouquet for the Bridesmaid
- ~Four buttonholes (boutonnière)

Ceremony Flowers

- ~A long, low rose arrangement for the Registrar's table and as a centrepiece for the dinner table
- ~Two accompanying glass vases with flowers for the dinner table
 - ~Tealights for dinner table
- ~Organza or similar runner, as per your colour scheme for the dinner table

Additional Items

Bridesmaid's bouquet	€55
Boutonnière	€15
Glass vases with roses	€55
Organza bows for dinner chairs	€3.50

Posy Package

PERFECT FOR RECEPTIONS WITH UP TO 20 GUESTS ~ 1 LONG DINNER TABLE
PRICE €600



Including

- ~Bride's bouquet with roses, garden roses, lysianthus, freesia, hydrangea and foliage, free-style, hand-tied with satin ribbon with pearls
- ~A similar smaller bouquet for the Bridesmaid
 - ~A boutonnière for the Groom
 - ~Four buttonholes (boutonnière)

Ceremony Flowers

- ~A long, low, rose arrangement for the Registrar's table and as a centrepiece for the dinner table
 - ~Two accompanying glass vases with flowers for the dinner table
 - ~Tealights for the dinner table
 - ~Organza or similar runner, as per your colour scheme for the dinner table

Additional Items

Bridesmaid's bouquet	€100
Boutonnière	€15
Square glass vases with flowers	€35
Organza bows for dinner chairs	€3.50

Blossom Package

PERFECT FOR RECEPTIONS WITH UP TO 30 GUESTS ~ 3 ROUND DINNER TABLES
PRICE €500

Including

- ~Bride's bouquet with roses, garden roses, lysianthus, freesia, hydrangea and foliage, free-style, hand-tied with satin ribbon with pearls
- ~A similar smaller bouquet for the Bridesmaid
 - ~A boutonnière for the Groom
 - ~Four buttonholes (boutonnière)

Ceremony Flowers

- ~A long, low, rose arrangement for the Registrar's table and as a centrepiece for the dinner table
 - ~Round centrepieces with candles for all dinner tables
 - ~Tealights or floating candles for all dinner tables
- ~Organza or similar runner as per your colour scheme for all dinner tables

Additional Items

Bridesmaid's bouquet	€100
Boutonnière	€15
Round centrepieces with candles	€150 each
Organza bows for dinner chairs	€3.50



Flower Arrangements

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

Personal Flowers

Bouquet for Bride	€100
Bouquet for Bridesmaids	€65
Buttonhole (boutonnière)	€15
Corsage	€15

Ceremony Flowers

Arrangement for Registrar's table	€100
Flower stand for Chapel (small)	€120
Flower stand for Chapel (medium)	€180
Flower stand for Chapel (large)	€250
Decoration of half arch (freestanding)	€250
Decoration of full arch (freestanding)	€400
Decoration of half Chapel door	€250
Decoration of full Chapel door	€400
Aisle creation with fabric & "pew" flowers	€250
Petal or Rose Path	€250

Dinner Flowers for Round Tables

Table centrepiece (full arrangement)	€90
Table centrepiece, wreath, candle in centre	€90
Centrepiece, fishbowl filled with flowers	€80
Centrepiece, square glass vases, filled with flowers	€80

For Square Tables

Glass vases with flower arrangement	€55
Long and low arrangement	€90
Chair bows in your colour scheme, organza	€2.50
Decoration, including table runner in organza/material, glass candle holders with floating candles or lanterns, tea lights (appx. 4 per table) for dinner tables, lanterns or candle holders for the area	Min. €50 plus €50 for each additional table

OPTION 1 Seasonal flowers with greenery

€100
€65
€15
€15

€100
€120
€180
€250
€250
€400
€250
€400
€250
€250

€130
€150
€150
€140

€85
€130
€2.50
Min. €50 plus €50 for each additional table
Min. €50 plus €50 for each additional table

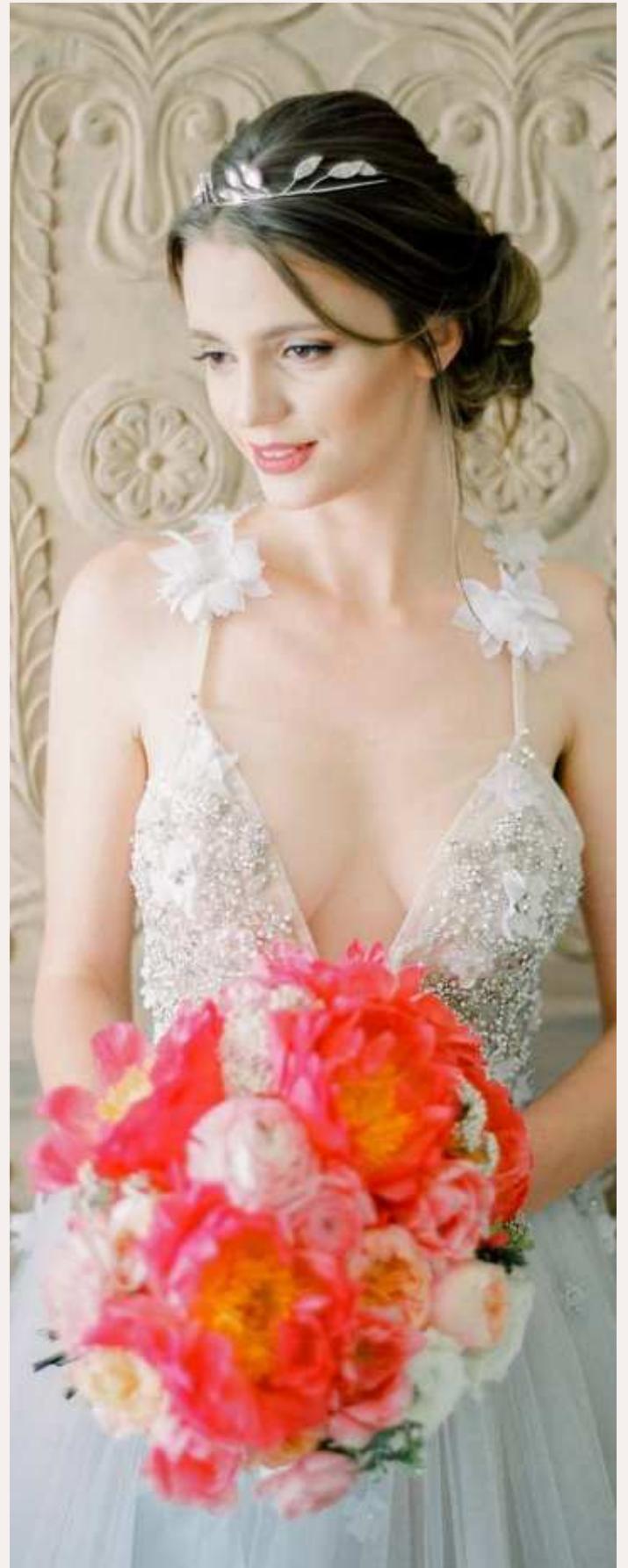
OPTION 2 Seasonal, imported & premium flowers with greenery

€180
€100
€20
€30

€140
€190
€250
€350
€350
€600
€350
€600
€450
€250



Wedding Photography & Videography



Your wedding day is one you'll remember for years to come!

The following packages are available for all wedding types; additional packages can also be tailored to suit your needs.

GALATIS PHOTO STUDIO

Galatis Wedding photography lasts approximately 1 1/2 hours,
additional hours are at a cost of €100 per hour

Choose your album photos from proofs

~GOLD PACKAGE: 50 photos 20x30cm, Leather luxury album included: **€890**

~DIAMOND PACKAGE: 130 photos, album is created in book form
and called a 'Photo Story' (*with a special design and leather cover*).

Also includes all photos in USB format and in high resolution: **€1,575**

GALATIS PHOTO STUDIO VIDEOGRAPHY

~On USB and HD VIDEO for civil or church Ceremony: **€408**

~Cinematography with DSLR camera and a slider
(the result is like a short film): **€408**

~Drone: **€215**

HP CREATIVE LTD

~1 photographer full day coverage **€1000**
(unlimited photos of the wedding day)

Delivery on USB or Google drive

HP CREATIVE LTD

~1 cinematographer full day coverage **€1000**
Cinematic video 10-15 minutes + highlights 2-3 minutes
Delivery on USB or Google drive



Entertainment

“If music be the food of love, play on...” ~ William Shakespeare

As oft-quoted as Shakespeare’s sage musing may be, it still hasn’t lost its force, and should certainly serve as inspiration as you come to decide on your entertainment options for your special day.

Will there be music as you walk down the aisle?
Do you want a live band for dinner and dancing, or a D.J.?
And what of cocktail hour?

We are happy to recommend a variety of entertainment options, including:

- ~ JAZZ BAND
- ~ TRADITIONAL DANCING SHOW (FOLKLORIC)
- ~ ACOUSTIC DUO (VIOLIN AND GUITAR)
- ~ SAXOPHONIST
- ~ STRING QUARTET
- ~ BAGPIPER
- ~ D.J.
- ~ FIREWORK DISPLAYS

1.What does the Columbia Beach Resort's Events Executive do for us?

Organises all necessary arrangements with the Banqueting team. Creates the wedding itinerary and oversees the entire event. Co-ordinates the wedding day, venue set-up, food and beverage preparations. Reviews the banqueting charges for accuracy prior to the pricing of the final bill.

2.Can Columbia Beach Resort's Events Executive recommend photographers, florists and entertainment for the special day?

We include options within our wedding brochure and are happy to provide more. All vendors collaborating with Columbia Beach Resort are experienced professionals. Vendors arranged by the couple directly, will have to adhere to our policies and will be under the full supervision of the Resort. Payments for services provided by third parties are handled directly by the wedding couple.

3.What is the average cost per person for food & beverage?

Our prices start from €80 per person on set or buffet menus, which includes service charges and applicable taxes. For drinks, our cocktail reception packages start from €22 per person and beverage packages for dinner start from €30 per person; depending on your requirements they can of course be customized. The exact and final costs of your wedding will be checked and reconfirmed with you prior to the settlement of the first deposit.

4.Can we bring our own food and beverage?

For health and safety reasons, along with quality standards, all food and beverage items are only permitted to be provided by Columbia Beach Resort, and the wedding cake from Columbia Confectionery.

5.When do I need to finalize the menu and the number of attendees?

Upon signing the wedding agreement with us, you are committing to a minimum number of guaranteed guests for your event. Any change to the agreed menus, beverage orders, set-up, function spaces and any additional service should be made 30 days prior to the event and may be subject to charges. The final number of participants must be given, at the latest, 72 hours prior to the function date. Beyond this time frame, any changes will be subject to supplementary charges.

6.Are children charged full price?

Children from 0-6 years are free of charge. Children aged between 6 to 12 years are charged with a 50% discount and children older than 12 years old are charged full price.

7.Can we taste the selected food menu, and will it include all items?

Food tastings are organized once the wedding couple have confirmed the menu and have paid the required deposit. A selection from the menu items and canapes, will be suggested by our Chef, as per seasonal availability.

8.How do I secure my wedding date?

Prior to or during your meeting with the Events Executive, you will discuss the available dates and venues for your special day. Once you have decided, an agreement will be prepared and your date will be confirmed upon receipt of your 15% non-refundable deposit. Kindly note that for Christian Orthodox weddings, the Resort will put you in contact with the local priest and in case of civil weddings, the Resort will receive confirmation of the time and date from the Yermasoyia Municipality. Payments for services provided by third parties, including the wedding officiants are handled directly by the wedding couple.

9.What are the deposits based on and when are they due?

A non-refundable deposit of 15% is required to secure the wedding event date.

A non-refundable deposit of 30% is required 90 days prior to the wedding day.

A non-refundable deposit of 30% is required 60 days prior to the wedding day.

A non-refundable deposit of 25% is required 30 days prior to the wedding day.

Columbia Beach Resort requires full pre-payment for all events.

10.What is included in the rental fee of the venue?

The privatization and set up of the selected venue: tables, chairs, linens, plates, silverware and glassware, are all included in the rental fee. Rental fees are considered per day; shall any particular function set up be required, full day rental fees will apply for privatization of the space.

11.Are there any music/time restrictions?

Outdoors: function and music until 11:00 p.m. Indoors: music until 2:30 a.m.

12.What gifts will the groom and bride receive from Columbia Beach Resort?

Listed on page 2 of our brochure

Groom

Bride Σ Groom's list...

Bride



If the day is magical for you, then it will be for everyone else, too!

9 to 12 months before...

- Set a date
- Decide on size and type of event
- Visit with the Priest or Registry
- Prepare a budget for your wedding
- Determine the time and place of the service
- Determine the place of your reception and book it
- Draw up your guest list
- Ask your family to draw up their guest list
- Seek out and buy a wedding dress and accessories
(including shoes, jewellery, veil, or head piece)
- Shop for bridesmaids' dresses
- Search for and book DJ / band, photographer, videographer, florist, caterer, cake-maker
- Choose a colour scheme

6 to 9 months before...

- Ask family and/or friends to be in the wedding party
- Shop for wedding invitations
- Decide on the groom's wedding attire, that of the best man, and the bride and groom's fathers
- Ask your mothers to shop for dresses
- Start planning your honeymoon and book it
- Make sure your passports haven't expired or are due to expire

4 to 6 months before...

- Book hotel accommodation for your attendants, if necessary
- Begin fittings for wedding gown and bridesmaids' dresses
- Order wedding invitations and 'thank you' notes
- Arrange a hair stylist and make-up artist
- Choose ceremony music and DJ / musicians

3 to 4 months before...

- Address invitations
- Meet with your caterer to talk about menus
- Give your wedding organiser and chef a rough estimate of guest numbers
- Firm up your honeymoon plans
- Hire a limousine or other transportation for the wedding day, if necessary
- Shop for gifts for your attendants (e.g. bonboniere)
- Start planning music selections for first dance and any other special dances
- Decide on and order wedding rings
- Decide on something old, something new, something borrowed and something blue
- Get photos together of bride and groom to display at the wedding
(this is usually a photo of when you were children)
- Confirm all details with hired vendors
- Request holiday time from work for honeymoon

2 months before...

- Mail wedding invitations
- Buy a journal for recording the gifts you receive
(include the giver, address, the gift and any comments)
- Plan your bachelorette and bachelor parties
- Purchase gifts for guests
- Plan order of events at reception with DJ or band leader
- Confirm ceremony details with priest or registry office

2 to 4 weeks before...

- Have a final fitting of your gown and suit
- Buy a wedding guest book and pen
- Firm up plans with photographer
(e.g. formal wedding shots of the wedding party as well as candid shots)
- Confirm wedding site addresses and delivery times with vendors
- Confirm transportation plans
(time, place, number of vehicles etc.)
- Do table plans and organise place cards
- Give out invitations one month prior to your wedding
- Get marriage licence
- Pick up wedding rings. Do they fit?

1 week before

- Begin packing for your honeymoon (passports and money!)
- Touch base with all vendors one last time to confirm details
- Have a list of phone numbers of ALL your vendors on hand
(give a copy of this list to a trusted member of the wedding party)
- Get plenty of rest

The Big Day!

- Give yourself plenty of time to relax and get dressed (allow 3 hours)
- Get to your hair and makeup appointments on time
- Bring your marriage licence and rings to the ceremony site
- Let the professionals and/or family worry about the details!

Stay calm and relaxed, and enjoy: Think about your family and friends gathered to share in your special day!



proudly supports



VOW for Girls is creating a world where every girl can own her future. They partner with local leaders worldwide to eradicate the causes of child marriage and create opportunities for every girl to be unstoppable.

At Columbia Beach Resort, we proudly support VOW for Girls by making contributions and raising awareness about their essential mission.

Join us in making a difference!

HOW TO GET INVOLVED:

Getting married?

VOW a part of your celebration to VOW for Girls!

For more information please contact koulla@columbiaresort.com



 COLUMBIA BEACH RESORT PISSOURI

Your Romance Orchestrator...

Contact

Koulla Michael
Events Executive
koulla@columbiaresort.com
+357 25 833 789

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

PHOTOGRAPHY:

Antonis Georgiadis / Antonis Prodromou/ Anna Maria Dorothea Wedding Fresh Individual Creative Events / Splendid Events / Sotiris Tsakanikas

DESIGN, STYLING AND DECORATION:

COORDINATION:

Love4Weddings / The Secret Owl

SMALL
LUXURY
HOTELS
OF THE WORLD®

Conrad Collection



Venues

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



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

€30 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 12 yrs 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: Cold 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**

Cocktail Reception: Hot Canapés

MAXIMUM VARIETY OF CHOICE:

5 TYPES PER PERSON

€3.50 per piece

Chicken drumsticks
served with teriyaki sauce

Falafel
with tahini and tomato salad in cocktail pita V

Vegetarian spring rolls V

Meat koupes
with lemon

Mushroom koupes V
with lemon

Crunchy prawns
with sweet chili sauce

Meatballs served on pita
with BBQ sauce

Cheese croquettes V
with olive marmalade

Peking duck wrap
with hoisin sauce

Pulled beef
*with cheddar cheese and pickled cucumber in
cocktail pita*

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



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



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

sample menu, available to be customised to your preference

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