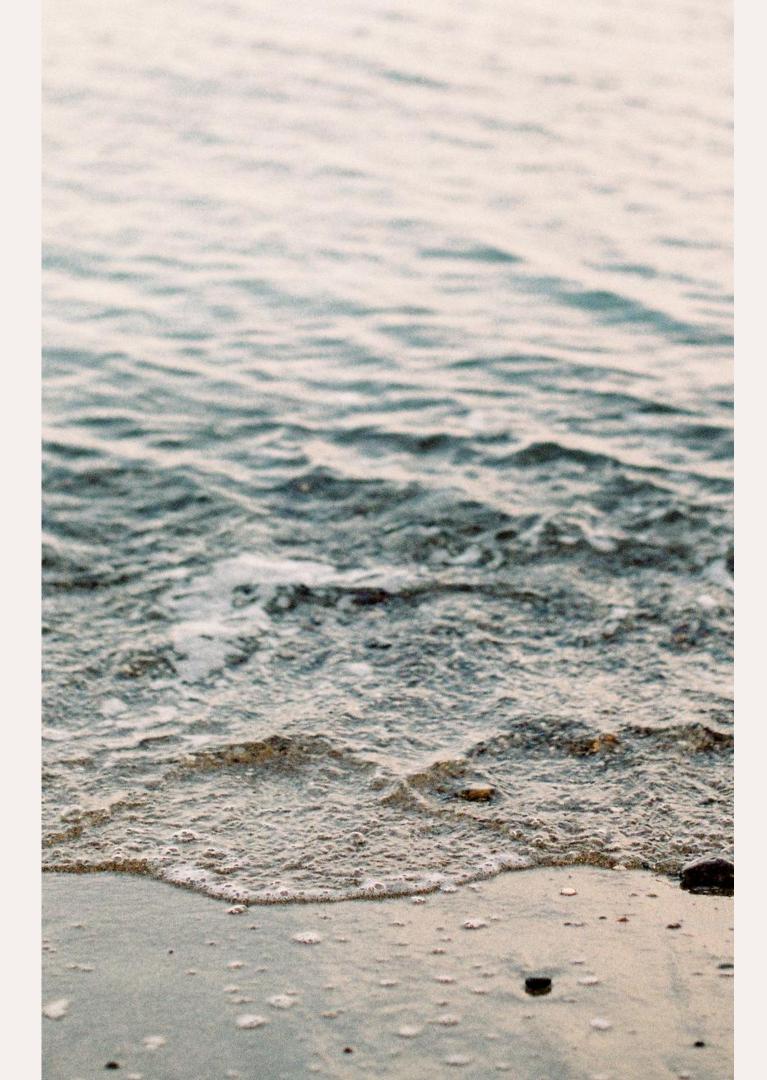


COLUMBIA BEACH RESORT PISSOURI





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Discover the Magic of Meddings ...

The Columbia Beach Resort is a unique and magical venue for weddings in Cyprus.

Where better to get married than overlooking the Mediterranean Sea close to the very shores where Aphrodite, the Goddess of Love, emerged from the waves?

Your exclusive Cypriot wedding venue comes complete with:

~Beautifully landscaped, lush gardens

~Unique architecture modelled on a traditional Cypriot village

~Access to the Blue Flag-honoured beach of Pissouri Bay: our Resort is the only property on the Bay

The Perfect Wedding on Dissouri Bay

Individuality, innovation and personalised service are the key factors for the success of every wedding at Columbia Beach Resort.

Our dedicated wedding professionals will exceed your expectations, always striving to excel in creative presentation, impeccable service and exceptional food quality, from the ceremony at our unique All Saints Chapel, to the cocktail reception and gala dinner. Rest assured that your wedding will be the only one held at our Resort on your special day. For overseas or local weddings in Cyprus, the luxurious and picturesque Columbia Beach Resort is a truly magical and romantic location that will stay with you forever..







Our Aift 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
 - The Flower petals in your suite on the wedding night
 - Breakfast in your suite the day after the wedding
- 8 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 Regort 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



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 & RENEWAL VOWS

Wedding Blessings and Renewal Vows 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 Germasoyia.

ALL SAINTS CHAPEL

Chapel rental charges: €600

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

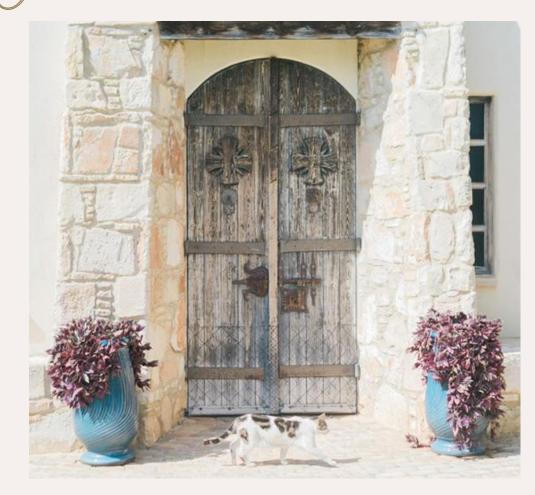
For further information, contact

Mrs Xenia Hadjixenofontos at Germasoyia Town Hall Tel: 00 357 - 25 87 98 12 Email: yermasoyia.weddings@cytanet.com.cy

For Church of England Ceremonies, kindly contact them directly

Marriage Documentation Dequirements







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:

- / Valid Passports
- 4. Marital Status (single, divorced or widow/er)
- 7. Decree Absolute (if applicable)

- 2. Name
- 5. Address
- Proposition of the propositio

- 3. Passport Number
- Birth Certificate
- 9. Copies of witnesses* passports (front page)



Dedding Packages &

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

~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 on pages 18-19) ~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)

€155 PER PERSON

Wedding Packages with Buffet Menn 2

Wedding Packages with Buffet Menn 1

€165 PER PERSON

Venues are complimentary for:

~Up to 80 persons who have reserved 5 suites for 3 nights ~Over 80 persons who have reserved 10 suites for 3 nights



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











Pre-Dinner Cocktail Reception



EROS COCKTAIL BAR TERRACE

Outdoor venue ~ Up to 80 persons ~ Anytime ~ Rental fee: €300

OUZERI BAR

Indoor Venue ~ Up to 25-30 persons ~ Anytime ~ Rental fee: €300

OVAL TERRACE

Outdoor Venue ~ Up to 70 persons ~ Anytime ~ Rental fee: €200

POSEIDON BEACH BAR

Outdoor Venue ~ Up to 70 persons~ From 19:00 ~ Rental fee: €400

WEST LAWNS

Outdoor Venue ~ Up to 250 persons ~ From 19:00 ~ Rental fee: According to requirements

EAST LAWNS

Outdoor Venue ~ Up to 60 persons ~ From 19:00 ~ Rental fee: €300

RESORT LOBBIES

Indoor Venues ~ Winter Cocktail ~ Up to 200 persons ~ Upon availability ~ No charge

Venues are complimentary for:

~Up to 80 persons who have reserved 5 suites for 3 nights ~Over 80 persons who have reserved 10 suites for 3 nights









Selection of Drinks

COCKTAIL RECEPTION - AFTER DINNER OPEN BAR

DRINKS SELECTION 1

€25 per person for 1 hour and €21 per person for every additional 1/2 hour

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

DRINKS SELECTION 2

€31 per person for 1 hour and €27 per person for every additional 1/2 hour
Prosecco house pouring brand
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

€39 per person for 1 hour and €35 per person for every additional 1/2 hour
Champagne house pouring brand
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 house selection
Premium spirits house selection
Juice and soft drinks

Mineral water

LUNCH & DINNER DRINKS FOR THREE HOURS

DRINKS SELECTION 1

Farkling wine

Sparkling wine

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

Local beers

Juices and soft drinks

Mineral water

DRINKS SELECTION 2

€41 per person

Prosecco house pouring brand

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

€49 per person

Champagne - house pouring brand
Local and imported wines - pre-arranged from a house selection
Local and international beers - house selection
Premium spirits - house selection
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 €30 corkage fee per bottle, applies.



Our selection of canapés has been designed to cater to the hearts and stomachs of luxury-seeking gourmets looking to make a culinary statement...

Selection of cold canapés

Foie-gras parfait on toasted brioche with white port

~

Tuna tartare with fresh herbs & lime zest

~

Vegetarian Japanese Maki rolls

-

Tomato & olive Bruschetta flavoured with basil

-

Smoked chicken salad with red onions & cucumbers

•

Smoked salmon roulade with cucumber & dill cream

~

Smoked duck breast with citrus chutney

~

San Daniele ham with melon & mint

~

Spicy shrimp cocktail with avocado mousse

Selection of hot canapies

Scallop wrapped with prosciutto & passion fruit dressing

~

Spicy chicken Tikka skewer with raita

~

Mini tortilla stuffed with cajun beef & salsa

~

Vegetarian spring rolls with mango & orange chutney

~

Prawns on Focaccia with sweet chili

~

Curry Samosas with sweet & sour sauce

~

Forest mushroom tartlet with red onion mousse

~

Kefalotyri croquettes with sweet chili

~

Mini Quesadillas with chicken & baby rocket





APOLLO TAVERN PERGOLA

Outdoor Venue ~ Set Menu / Meze ~ From 20-30 persons ~ Lunch & Dinner ~ Rental fee: €500

OUZERI BAR

Indoor Venue ~ Lunch / Dinner ~ Up to 25 persons ~ Lunch & Dinner ~ Rental fee: €300

POSEIDON BEACH BAR

Outdoor Venue ~ BBQ Buffet / Meze / Buffet ~ Up to 70 persons ~ From 19:00 ~ Rental fee: €400

WEST LAWNS

Outdoor Venue ~ Buffet ~ Up to 280 persons ~ From 19:00 ~ Rental fee: According to requirements

BACCHUS

Indoor & Outdoor Venue ~ Gourmet / Fine Dining ~ Maximum of 60 persons ~ From 12:00 ~ Rental fee: €1,000

Private venue for over 20 persons

(Can be privatised for lunch & dinner on weekly closing days or seasonally)

Venues are complimentary for:

~Up to 80 persons who have reserved 5 suites for 3 nights ~Over 80 persons who have reserved 10 suites for 3 nights

Maximum capacity number subject to change according to setup All outdoor venues are rented until 11pm





CAPE ASPRO POOL PERGOLA

Outdoor Venue ~ Buffet ~ Up to 130 persons ~ From 19:00 ~ Rental fee: €500

OVAL BALLROOM (1/2)

Indoor Venue ~ Buffet ~ From 51 up to 60 persons ~ Anytime ~ Rental fee: €450

OVAL BALLROOM (ROUND TABLES)

Indoor Venue ~ Buffet ~ From 60 up to 180 persons ~ Anytime ~ Rental fee: €1,000

ATRIUM

Indoor Venue ~ Buffet ~ From 80 up to 180 persons ~ Anytime ~ Rental fee: €1,000

EROS COCKTAIL BAR TERRACE

Outdoor Venue ~ Set Menu ~ From 8 up to 30 persons ~ From 19:00 ~ Rental fee: €400

Venues are complimentary for:

~Up to 80 persons who have reserved 5 suites for 3 nights ~Over 80 persons who have reserved 10 suites for 3 nights

Maximum capacity number subject to change according to setup All outdoor venues are rented until 11pm

Dedding Package Buffet Menn 1

Salads

German potato salad

Sweetcorn with raisins and pepper Florinis

Greek salad

Fattoush salad

Baby spinach salad with artichokes, blue cheese and walnuts

Rocket salad with Parmigiano flakes & pomegranate

Prawn salad with avocado, citrus, and lettuce

Waldorf salad

Dressings

Balsamic dressing

Chili mayonnaise dressing

Lemon dressing

Dip Selection

Hummus

Tahini

Tzatziki

From the Larder

Antipasti cuts with cheese selection

Marinated smoked salmon & gravlax platter

Grilled vegetables with balsamic vinegar 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

Wild rice with garden peas and cinnamon

Seasonal vegetables

Baby potatoes in herbed butter

Penne in Arrabbiata sauce

Carvery

Leg of lamb

Pork shoulder

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

Desserts

Panna Cotta

Portokalopita

Fruit Charlotte

Coffee Espresso cake

Praline cake

Profiteroles

Apple crumble

Fruit selection







Dedding Package Buffet Menn 2

Salads

Sweet potato salad with pancetta & spring onions
Caesar Salad, croutons, Parmigiano & crispy bacon
Tuna salad with wakame, mango, eel dressing
Baby spinach salad with strawberries, goat cheese & walnuts
Mozzarella salad with baby rocket, cherry tomatoes & pesto
Marinated artichoke salad with red onions

Broccoli and red onion salad with pumpkin seeds & lime mayonnaise

Village salad

Tabbouleh

Dressings

Anchovy Balsamic

Lemon

Selection of Dips

Tzatziki, Melitzanosalata, Tarama, Tyrokafteri

From the Larder

Antipasti cuts with cheese selection

Marinated smoked salmon & gravlax platter

Grilled asparagus with truffle oil & parmesan

Sushi selection with condiments

Hot Specialties

Pork fillet with red cabbage, raisins, carrots confit and calvados sauce Tandoori-style chicken breast with roasted sesame seeds Salmon with leek ragout & whole grain mustard sauce

Basmati rice with pine nuts and cumin

Vegetable ratatouille

Potatoes au gratin

Penne with prawns, spinach, and sun-dried tomatoes

Ricotta ravioli with tomato and basil sauce

Carvery

Leg of lamb

Ribeye beef

Rosemary sauce, Mushroom sauce, selection of mustards

Desserts

Chocolate mousse with an orange layer

Panna Cotta

Variety of Cyprus sweets

Fruit Charlotte

Coffee Espresso cake

Praline cake

Profiteroles

Apple crumble

Fruit selection











...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.

€260
€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)

Hibe 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 Fescitials

~Bridal Make Up (includes 1 trial) ~Bridal Hair (includes 2 hairstyle trials) ~French re-shape & polish

€400

Here Comes the Bride
(3 hours 5min)

~Elemis Garden of England Rose Restore Relaxing Massage '60 ~Elemis Pro-Glow Brilliance Facial ~Elemis Best Foot Forward Pedicure Here Comes the Groom
(3 hours)

~Elemis Freestyle Deep Tissue Massage '50 ~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-sty! 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

€/10 per person for a minimum party of 6















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

Dridagmaid's havevet	055
B <mark>ridesmaid's bouquet:</mark>	€55
Boutonnière:	€15
Glass vases with roses:	€55
Organza bows for dinner chairs:	455
	€3.50



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



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 boutonniere for the Groom

~Four buttonholes (boutonnière)

Ceremony Flowers

~A long, low, rose arrangement for the Registrar's table and as 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





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.

LEE STUART PHOTOGRAPHY

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

WE FRAME YOU PHOTOGRAPHY

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

Delivery on USB or Google drive

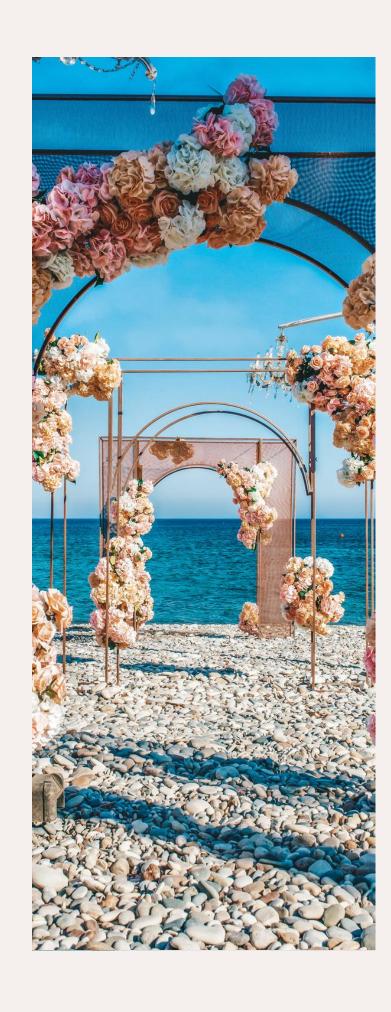
WE FRAME YOU VIDEOGRAPHY

~1 cinematographer full day coverage €1000

Cinematic video 10-15 minutes + highlights 2-3 minutes

Delivery on USB or Google drive







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



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



1. What does the Columbia Beach Resort's F&B Event Sales Coordinator 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 F&B Event Sales Coordinator recommend photographers, florists and entertainment for the special day?

We include options within our wedding brochure (pg25) 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 €75 per person on set or buffet menus, which includes service charges and applicable taxes. For drinks, our cocktail reception packages start from €23 per person and beverage packages for dinner start from €35 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 F&B Event Sales Coordinator, 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 10% 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 30% 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 5 of our brochure

Graam Bride & Groom's list... Bride



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

9 to 12 months before	6 to 9 months before
Set a date	Ask family and/or friends to be in the wedding party
Decide on size and type of event	Shop for wedding invitations
Visit with the Priest or Registry	Decide on the groom's wedding attire, that of the best man,
Prepare a budget for your wedding	and the bride and groom's fathers
Determine the time and place of the service	Ask your mothers to shop for dresses
Determine the place of your reception and book it	Start planning your honeymoon and book it
Draw up your guest list	Make sure your passports haven't expired or are due to expire
Ask your family to draw up their guest list	
Seek out and buy a wedding dress and accessories	4 to a months before
(including shoes, jewellery, veil, or head piece)	Book hotel accommodation for your attendants, if necessary
Shop for bridesmaids' dresses	Begin fittings for wedding gown and bridesmaids' dresses
Search for and book DJ / band, photographer,	Order wedding invitations and 'thank you' notes
videographer, florist, caterer, cake-maker	Arrange a hair stylist and make-up artist
Choose a colour scheme	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?
/ 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!









COLUMBIA BEACH RESORT PISSOURI

Mone Domance Orchestrator...



WWW.COLUMBIARESORT.COM

+357 25 833 000

Menus included, except Bacchus Set Menus, are available to be customised to your preference

Please advise us of any food intolerance or allergies

Prices include all applicable taxes

Contact

Koulla Michael

Food & Beverage Event & Sales Coordinator

koulla@columbiaresort.com

+357 25 833 789



Considerate Collection

Hower Arrangements

lanterns or candle holders for the area

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

	OPTION 1	OPTION 2
	Seasonal flowers with greenery	Seasonal, imported & premi-umflowers
Personal Flowers		with greenery
Bouquet for Bride	€100	€180
Bouquet for bridesmaids	€65	€100
Buttonhole (boutonnière)	€15	€20
Corsage	€15	€30
Ceremony Flowers		
Arrangement for Registrar's table	€100	€140
Flower stand for Chapel (small)	€120	€190
Flower stand for Chapel (medium)	€180	€250
Flower stand for Chapel (large)	€250	€350
Decoration of half arch (freestanding)	€250	€350
Decoration of full arch (freestanding)	€400	€600
Decoration of half Chapel door	€250	€350
Decoration of full Chapel door	€400	€600
Aisle creation with fabric & "pew" flowers	€250	€450
Petal or Rose Path	€250	€250
Dinner Flowers for Round Tables		
Table centrepiece (full arrangements)	€90	€130
Table centrepiece, wreath, candle in centre	€90	€150
Centrepiece, fishbowl filled with flowers	€80	€150
Centrepiece, square glass vases, filled with flowers	€80	€140
For Square Tables		
Glass vases with flower arrangement	€55	€85
Long and low arrangement	€90	€130
Chair bows in your colour scheme, organza	€2.50	€2.50
Decoration, including table runner in	Min. €50	Min. €50
organza/material, glass candle holders	plus €50 for	plus €50 for
with floating candles or lanterns, tea lights	each additional table	each additional table
(apx. 4 per table) for dinner tables,		





Cocktail Deception Canapis

MINIMUM CHOICE:

6 PIECES OF HOT AND/OR COLD PER PERSON

(old (anapig €3.00 per piece

Foie-gras parfait on toasted brioche with white port

Tuna tartare
with fresh herbs & lime zest

Vegetarian Japanese Maki rolls

Tomato & olive Bruschetta flavoured with basil

Smoked chicken salad with red onions & cucumbers

Smoked salmon roulade with cucumber & dill cream

Smoked duck breast with citrus chutney

San Daniele Ham with melon & mint

Spicy shrimp cocktail with avocado mousse

#3.50 per piece

Scallop wrapped with prosciutto & passionfruit dressing

Spicy chicken Tikka skewer with raita

Mini tortilla stuffed with Cajun beef & salsa

Vegetarian spring rolls with mango & orange chutney

Prawns on Focaccia with sweet chili

Curry Samosas with sweet & sour sauce

Forest Mushroom Tartlet with red onion mousse

Kefalotyri Croquettes with sweet chili

Mini Quesadillas with chicken & baby rocket





MENU 1

€70 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 Souvlaki

with grilled pineapple salsa, & lime yoghurt dip

OR

Salmon Fillet

with black Tahini sauce & quinoa Tabbouleh

DESSERT

Hazelnut Praline Cake

with flourless biscuit & vanilla cream filling

MENU 2

€80 per person

STARTER

Asparagus

with quinoa, smoked Metsovone cheese, mushrooms & pomegranate

OR

Pappardelle

with lamb Bolognaise & coriander yoghurt

INTERMEDIATE

Sweet Potato Soup

with smoked pancetta & truffle oil

MAIN

Pork Fillet Sous Vide

with Commandaria reduction, celeriac purée & potato fondant

OR

Sea Bass Fillets

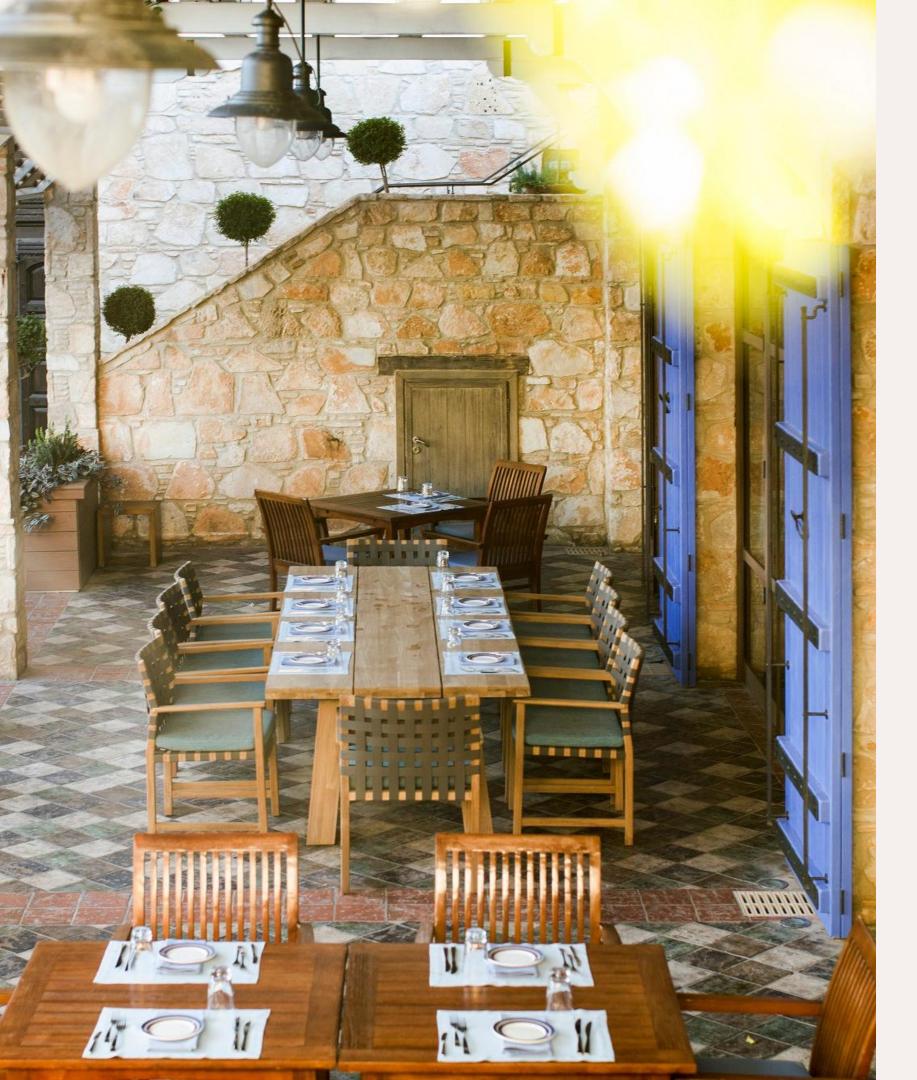
baked with rosemary & garlic, served with black Tagliolini, grated Bottarga & lobster sauce

DESSERT

Chocolate Tart

With banana sauce and Ferrero ice cream

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



Apollo Destaurant Meze

STARTERS

Greek salad
White Tyrokafteri
Hummus
Aubergine Tahini dip
Tzatziki

INTERMEDIATES

Fried calamari
Grilled oyster mushrooms
Garlic prawns
Asparagus with eggs

MAINS

Grilled lamb chops
Sieftalia
Grilled Halloumi
Sausages
Meatballs in garlic & tomato sauce
Potatoes with onions & coriander

DESSERTS

Anarotourta shots in caramelised Filo
Galatopoureko
Saraili
Sliced fresh fruits

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

sample menu, available to be customised to your preference



BUFFET MENU 1

FOR A MINIMUM OF 60 GUESTS AND MAXIMUM 180 GUESTS~ €70 PER PERSON

Salads

German potato salad

Sweet corn with raisins and pepper florinis

Greek salad

Fattoush salad

Baby spinach salad with artichokes, blue cheese, and walnuts

Rocket salad with Parmigiano flakes & pomegranate

Prawn salad with avocado, citrus, and lettuce

Waldorf salad

From the Larder

Antipasti cuts with cheese selection Marinated smoked salmon & gravlax platter Grilled vegetables with balsamic vinegar and honey

Dip Selection

Hummus

Tahini

Tzatziki

Dressings

Balsamic

Chili mayonnaise

Lemon

Leg of lamb

Carvery

Pork shoulder

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

Wild rice with garden peas and cinnamon

Seasonal vegetables

Baby potatoes in herbed butter

Penne in Arrabbiata sauce

Desserts

Panna Cotta

Portokalopita

Fruit Charlotte

Coffee Espresso cake

Praline cake

Profiteroles

Apple crumble

Fruit selection

sample menu, available to be customised to your preference



BUFFET MENU 2

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

Salads

Sweet potato salad with Pancetta & spring onions Caesar salad, croutons, Parmigiano & crispy bacon

Tuna salad with wakame, mango, eel dressing

Baby spinach salad with strawberries, goat cheese & walnuts

Mozzarella salad with baby rocket, cherry tomatoes & pesto

Marinated artichoke salad with red onions

Tabbouleh

Broccoli & red onion salad with pumpkin seeds

and lime mayonnaise

Village salad

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 & gravlax platter

Grilled asparagus with truffle oil & parmesan

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 prawns, spinach & sun-dried tomatoes

Ricotta ravioli with tomato & basil sauce

sample menu, available to be customised to your preference

Carvery

Leg of lamb

Ribeye beef

Rosemary sauce

Mushroom sauce

Selection of mustards

Desserts

Chocolate mousse with an orange layer

Panna Cotta

Variety of Cyprus sweets

Fruit Charlotte

Coffee Espresso cake

Praline cake

Profiteroles

Apple crumble

Fruit selection



Backus Set Menn

Menn /

For a minimum of 12 & a maximum of 70 guests during the winter €80 per person

AMUSE

Small bite with Chef's compliments

STARTERS

Smoked Eel Panna Cotta avocado, horseradish, grapefruit

MAINS

Grouper Fillet

cauliflower-yoghurt puree, shiitake, miso-glazed cauliflower florets, pak choy and spinach beurre blanc

OR

Lamb Fillet

truffle, kohlrabi, chanterelle mushroom and lamb jus

DESSERT

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

Menn 2

For a minimum of 12 & a maximum of 70 guests during the winter €90 per person

AMUSE

Small bite with Chef's compliments

STARTERS

Prawn Leather caviar and peas textures

MAINS

Wild Turbot Confit mussels, leek-dust cannelloni, Tio Pepe sauce

OR

USDA Ribeye onion textures, oxtail terrine, pepper sauce

DESSERT

Passionfruit Tart with mango mousse



Poseidon Beach Bar & Cape Aspro Pergola

BBQ BUFFET
For a minimum of 20 & a maximum of 80 guests ~ €75 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, Taramasalata

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

Chicken

Lamb chops

Mini burgers

with Portobello mushrooms & cheddar cheese

Jacket potatoes

with herbed cheese

Chicken Tikka souvlaki

German sausages

in Bratwurst cabbage

ACCOMPANIMENTS

Lemon, mustard, parmesan & sour cream

DESSERTS

Assortment of homemade cakes, fresh fruit selection