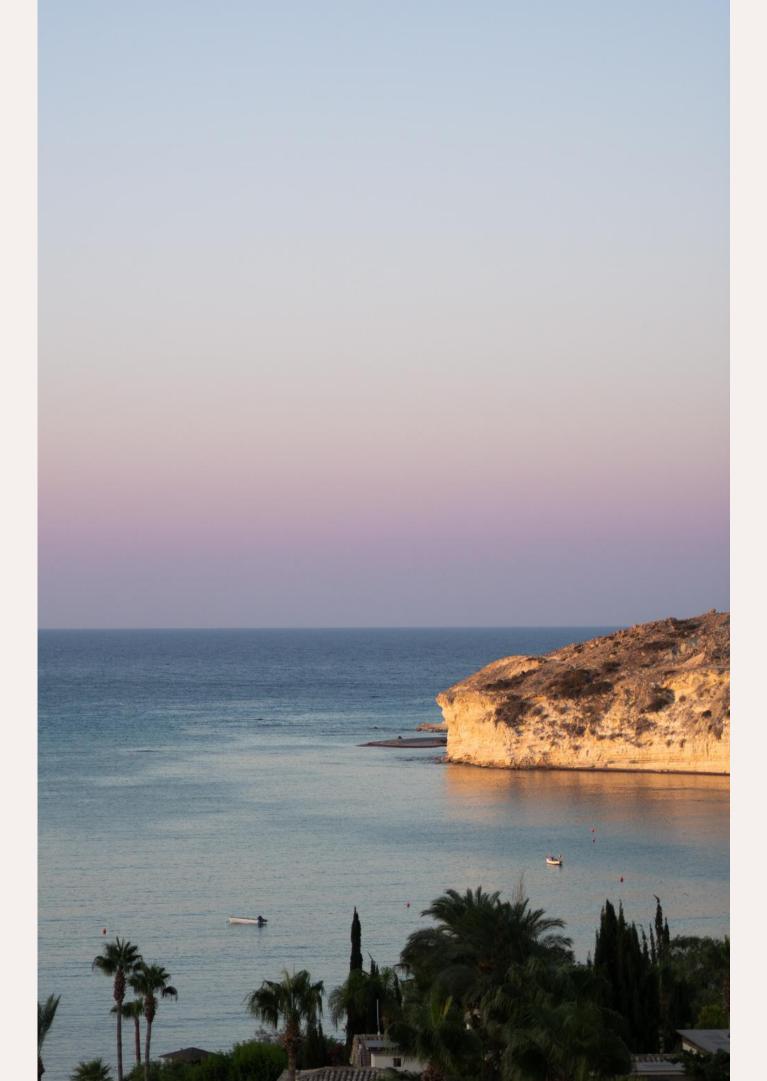
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# MEANINGFUL. MEMORABLE. MAGICAL.

COLUMBIA BEACH RESORT PISSOURI





## C O N T E N T S

The Magic of Events on Pissouri Bay ~4~ Our Gift to You ~5~ Christenings ~6~ Birthdays ~7~ Anniversaries ~8~ Venues: Overview ~9~ All Saints Chapel ~10~ Cocktail Venues ~11~ Dinner Venues ~12-13~ Flower Arrangements ~14-15~ Celebratory Cakes ~16-17~ Selection of Beverages & Canapés ~18-19~ Selection of Menus ~20-27~

YOUR EVENT ON PISSOURI BAY meaningful . memorable . magical

The luxurious and picturesque Columbia Beach Resort is a unique venue for events in Cyprus. Equal distance between Paphos and Limassol, and just a half hour drive from Paphos International Airport, with Larnaca International Airport just over an hour away, we are perfectly located for local and overseas events.

Masterfully weaving together the ingredients needed to engender a unique luxury affair, it is our pleasure to ensure that your event is handled with constant care and attention, bestowing that hint of magic expressive of our award-winning, all-suite Resort: a stunning venue for any occasion.

With sweeping lawns, quaint eateries, a sophisticated ballroom and spacious terraces overlooking Pissouri Bay,Columbia Beach Resort is truly a five-star conference location that will please everyone participating in your event.

Individuality, innovation and personalised service are the key factors for the success of every event at our Resort on Pissouri Bay. Our dedicated professionals will exceedyour expectations, always striving to excel in creative presentation, impeccable service and exceptional food quality







Our Gift to you

As a 'thank you' for entrusting us with hosting your special event at Columbia Beach Resort, an array of benefits and gifts are available. These vary according to the nature of the event, but examples of these complimentary little luxuries include:

The An upgrade of your suite

The Complimentary welcome drink at check-in

A bottle of Champagne and selected treats

A flower arrangement in your suite

A rich fruit basket upon arrival

15% discount on all Hébe Spa treatments

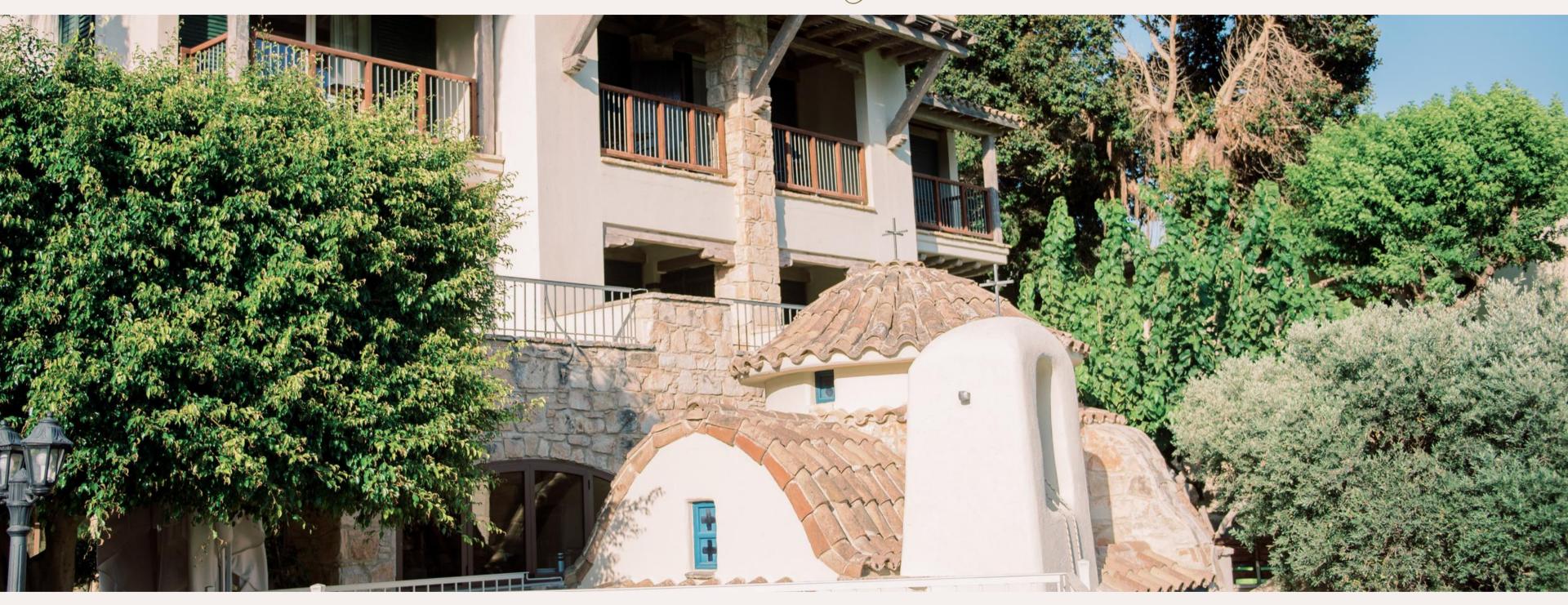
The free use of our tennis and squash courts

Free use of our fully equipped gym, steam bath, sauna and Jacuzzi

Tree high-speed Wi-Fi in all public areas and Resort suites



Christenings



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



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

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

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



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



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

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

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Columbia Beach Regort's Vennes

Columbia Beach Resort offers perfectly appointed, five-star venues in Cyprus for any manner of event, spanning christenings and birthday parties to anniversary celebrations, and more.



We are happy to recommend a variety of entertainment options for your special event, from a live band for dinner, to a DJ for dancing, and fireworks for a grand finale.

The choice is yours!

Christenings & Blessings

## 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. Christenings and blessings are particularly beautiful in this setting overlooking the sea.



## OUTDOOR VENUE

Rental Fee ~ €600 ~Sitting chairs dressed with white covers ~Seats up to 40 persons outside ~Accommodates up to 15 persons inside ~Ceremonies to commence from 6pm









Vennez - Coettail Deception

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

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

Vennez - Dinner Deception

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



Rental fee: £1,000











Vennez - Dinner Deception

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



#### OPTION 1 Seasonal flowers with greenery

#### Christening & Blessing Flowers Flower stand for Chapel (small) €120.00 Flower stand for Chapel (medium) €180.00 €250.00 Flower stand for Chapel (large) Decoration of half arch (freestanding) €250.00 €400.00 Decoration of full arch (freestanding) €250.00 Decoration of half Chapel door €400.00 Decoration of full Chapel door €250.00 Aisle creation with fabric & "pew" flowers €250.00 Petal or Rose Path

#### Dinner Flowers for Round Tables

Table centrepiece (full arrangements)	€90.00
Table centrepiece, wreath, candle in centre	€90.00
Centrepiece, fishbowl filled with flowers	€80.00
Centrepiece, square glass vases, filled with flowers	€80.00

#### For Square Tables

Glass vases with flower arrangement
Long and low arrangement
Chair bows in your colour scheme, organza
Decoration, including table runner in
organza/material, glass candle holders
with floating candles or lanterns, tea lights
(apx. 4 per table) for dinner tables,
lanterns or candle holders for the area

€55.00 €90.00 €2.50 Min. €50.00 plus €50.00 for each additional table

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

#### **OPTION 2**

Seasonal, imported & premi-umflowers

with greenery

€190.00
€250.00
€350.00
€600.00
€350.00
€600.00
€450.00
€250.00

€130.00
€150.00
€150.00
€140.00

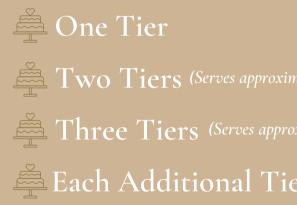
€85.00 €130.00 €2.50 Min. €50.00 plus €50.00 for each additional table





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

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



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)



	€260
mately 40 persons)	€420
oximately 55 persons)	€525
er	€100

#### All prices are indicative

Selection of Prinks

#### **COCKTAIL RECEPTION - AFTER DINNER OPEN BAR**

**DRINKS SELECTION 1** 

 $\in$  25 per person for 1 hour and  $\in$  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**

 $\in$  39 per person for 1 hour and  $\in$  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

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,  $a \in 30$  corkage fee per bottle, applies.



#### **LUNCH & DINNER DRINKS FOR THREE HOURS**

#### **DRINKS SELECTION 1**

€37 per person 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 Deception Canapies

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

selection of cold ( Selection of hot Canapis Foie-gras Parfait on toasted Brioche with white Port Scallop wrapped with Prosciutto& Passion Fruit dressing Tuna Tartare with fresh Herbs & Lime Zest Spicy Chicken Tikka skewer with Raita Vegetarian Japanese Maki Rolls Mini Tortilla stuffed with Cajun Beef & Salsa Tomato & Olive Bruschetta flavoured with Basil Vegetarian Spring Rolls with Mango & Orange Chutney Prawns on Focaccia with sweet Chili Smoked Chicken salad with red Onions & Cucumbers Curry Samosas with sweet & sour sauce Smoked Salmon Roulade with Cucumber & Dill Cream Smoked Duck breast with Citrus Chutney Forest Mushroom Tartlet with red Onion Mousse San Daniele Ham with Melon & Mint Kefalotyri Croquettes with sweet Chili Spicy Shrimp Cocktail with Avocado Mousse Mini Quesadillas with Chicken & baby Rocket

suffet / Nenn /

## 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 Waldolf 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 and honey

## Hot Specialties

Beef medallion 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 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







Buffet / Jenn 2

## Salads

Tuna salad with Potatoes, boiled Egg & Anchovy dressing Baby Spinach salad with Strawberries, Goat Cheese& Walnuts Rocket salad with Parmigiano flakes & Pomegranate Marinated Artichoke salad with red Onions Tabbouleh Broccoli & red Onion salad, with Pumpkin seeds & Lime Mayonnaise Village salad Bresaola with Pear, Radicchio & Cascaval Cheese Display and selection of Bread &Crackers

## BBQ & Carvery Corner

Pork belly with spicy BBQ sauce Sieftalia Chicken Goujons with Rosemary& smoked Paprika Lamb Kebabs with Yoghurt-Lime dressing Mustarded Rib Eye of Beef Marinated Pork Shoulder Stir fried Rice Gratin Dauphinoise Potatoes

### Fish corner

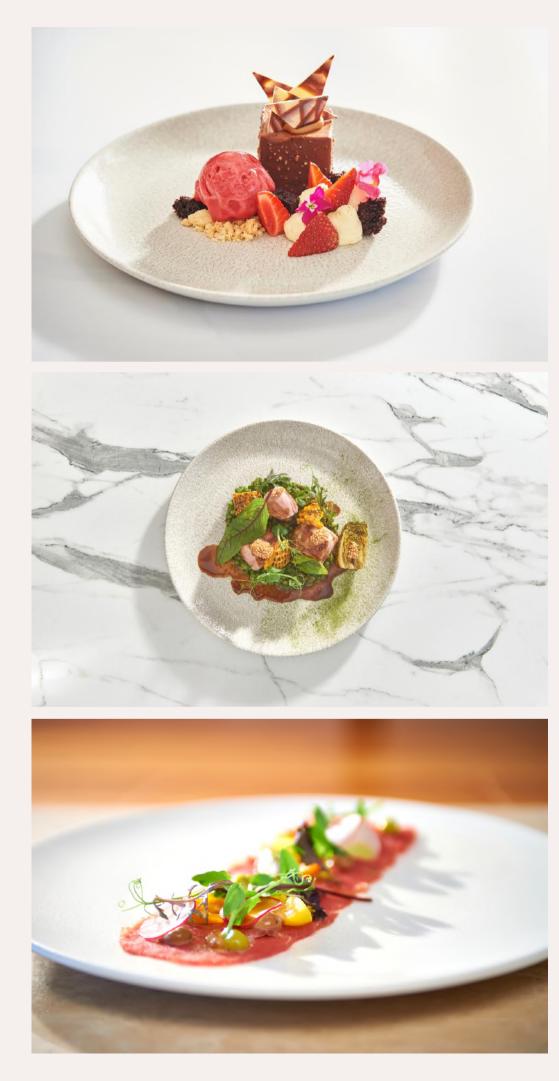
Whole poached Salmon Caviar Avruga and condiments Smoked Fish selection platters Mini Octopus salads Oysters

### Delicatessen

Selection of cured Meats Selection of Salamis Selection of Cheese Grapes, Apples, Pears & Celery Chutneys & Quince jelly

### Desserts

Panna Cotta Cypriot Delights Tiramisu Coconut mousse with exotic layer Apple Pie Valencia Mixed Fruit Tart Mini Opera Cheese Brownie Bars Tapioca with Coconut shots





Apollo & Atrium Set Menne

## MENU 1 €70 per person

#### STARTER

**Octopus** with baby potatoes, black olives & spicy red fava purée

**O**R

**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

ATRIUM SEATS A MAXIMUM OF 180 GUESTS sample menu, available to

## MENU 2 €80 per person

#### STARTER

#### Asparagus

with quinoa, smoked Metsovone cheese, mushrooms & pomegranate

**O**R

#### 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

#### **O**R

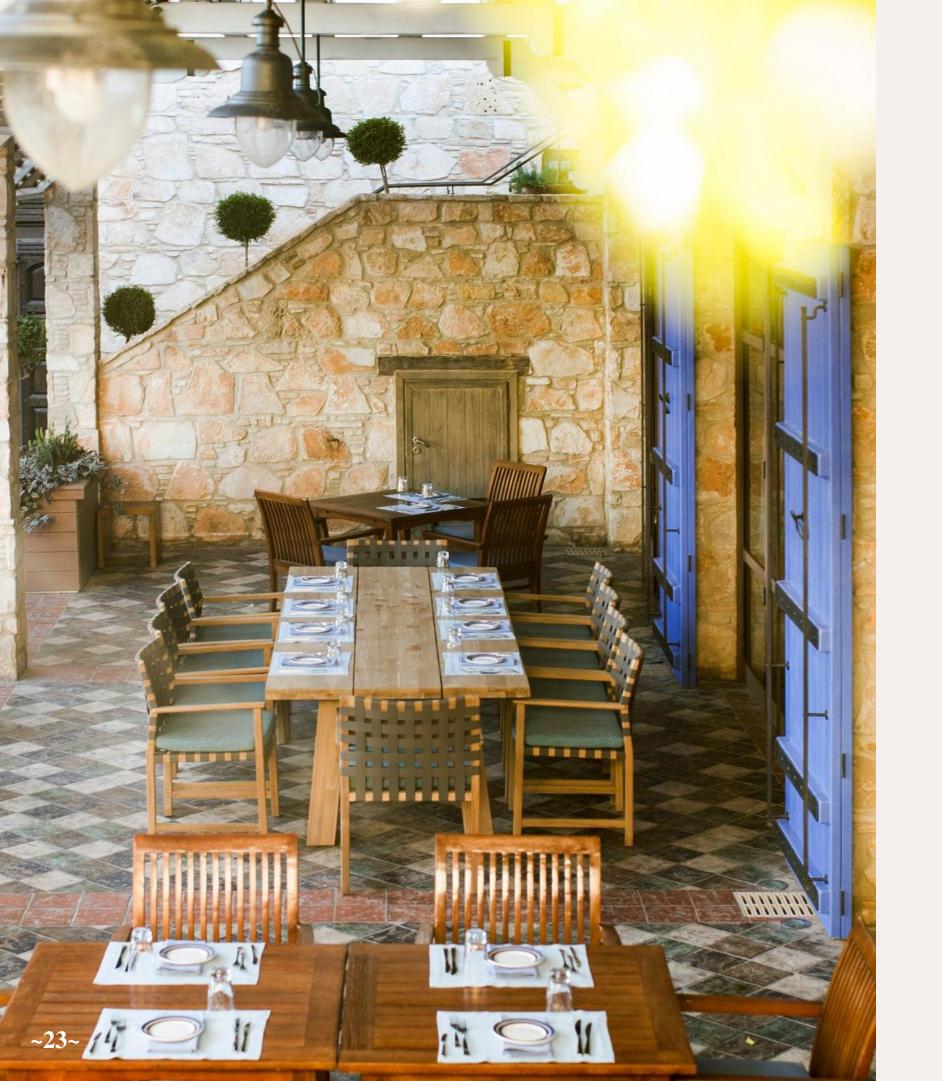
#### **Sea Bass Fillets**

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

#### DESSERT

#### **Chocolate Tart**

With banana sauce and Ferrero ice cream sample menu, available to be customised to your preference



Apollo Restaurant Meze

STARTERS Greek salad White Tyrokafteri Houmous 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 60 INVITEES (INDOOR SEATING) ~ €60 PER PERSON OUTDOOR SEATING IS SUBJECT TO AVAILABILITY



Hot Specialties

Seasonal vegetables

Penne in Arrabbiata sauce

## Oval Ballroom & Atrium Restaurant **BUFFET MENU 1**

## FOR A MINIMUM OF 50 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

## Carvery

Leg of lamb Pork shoulder Rosemary sauce, pepper sauce, apple sauce, selection of mustards

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

Baby potatoes in herbed butter

### Desserts

Panna Cotta Portokalopita Fruit Charlotte Coffee Espresso cake Praline cake Profiteroles Apple crumble Fruit selection



Oval Ballroom & Atrinon Restaurant BUFFET MENU 2

#### FOR A MINIMUM OF 50 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 and cherry tomatoes and pesto Marinated artichoke salad with red onions Tabbouleh Broccoli and 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 and calvados sauce Tandoori-style chicken breast with roasted sesame seeds Salmon with leek ragout and wholegrain 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 ~25~



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

Bacchus Set Menn

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

#### SALADS

Greek Coleslaw Sweet Corn, 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

#### COLD ITEMS

Grilled vegetables with Pine Seeds & balsamic glaze Cold cuts Pickles

DRESSING Olive Oil and Lemon, Mustard Sherry, sweet Chili

BBQ BUFFET For a minimum of 20 & a maximum of 80 guests ~ €75 per person

#### HOT SPECIALTIES

Caponata Pasta Agli 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

## COLUMBIA BEACH RESORT PISSOURI

Contact

Koulla Michael Food & Beverage Event & Sales Coordinator koulla@columbiaresort.com +357 25 833 789

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

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