

Wedding Menu 1 Pisanello Italian Restaurant

Avocado Timbale with Smoked Salmon

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Tomato Basil Soup Garnished with Almond Flakes accompanied with garlic bread

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Beef Fillet with Pepper or Béarnaise Sauce served with dauphinoise potatoes & seasonal fresh vegetables

OR

King Prawns Thermidor served with steamed rice & seasonal fresh vegetables

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Homemade Warm Apple Pie with vanilla ice cream

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Fresh Aromatic Blend of Filter Coffee

Price: €44.00 per person



Wedding Menu 2 Pisanello Italian Restaurant

Creamy Wild Mushroom Soup

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Cannelloni with Feta Cheese and Spinach

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Fillet of Seabass with spinach rice and tomato sauce served with roast potatoes & seasonal fresh vegetables.

OR

Fresh Salmon Fillet with Dill Sauce served with steamed rice & seasonal fresh vegetables.

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Homemade Panna Cota with pomegranate glaze

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Fresh Aromatic Coffee

Price: €38.00 per person



Wedding Menu 3 Mezepolis Cyprus Tavern

<u>Meat Meze</u>

Toasted Bread with Olive Oil and Oregano Village Salad Traditional Dips (Tzatziki, Auberine Salad, Spicy Cheese, Tahini,) Pork Lountza with Halloumi Cheese

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Fresh Fried Potatoes Briam (Baked Veggies) Greek Dolmades (Stuffed Vine Leaves) Moussaka Grilled Pork Belly Mediterranean Chicken Souvlaki Marinated Pork Souvlaki Traditional Beef Stew Sheftalia (aromatized sausages) Meatballs with tomato sauce Pork Tavas (Baked in the pot)

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Seasonal Fruit Platter Traditional Sweet Fresh Aromatic Coffee

Price: €34.00 per person



Wedding Menu 4 Mezepolis Cyprus Tavern

<u>Fish Meze</u>

Village Salad Traditional Dips (Tzatziki, Auberine Salad, Spicy Cheese, Tahini) Seafood Soufle

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Crab Rolls Fried Calamari Octopus Stifado Mussels Saganaki In The Pan Grilled Prawns Grilled Sea Bass Country Potatoes Sauteed Seasonal Vegetables

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Seasonal Fruit Platter Traditional Sweet Fresh Aromatic Coffee

Price: €48.00 per person



Wedding Menu 5 Kyma Pool Bar

<u>BBQ</u>

Greek Salad Apple Coleslaw Rocket Pomegranate Dips: Tzatziki, Tahini

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Pilaf Rice Jacket Potatoes with Garlic Butter Vegetable Kebab Mini Corn on the Cob

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Grilled Lamb Chop Marinated Chicken Fillet Mini Angus Beef Burger Fresh Salmon Marinated Village Sausage Smoked Bacon Halloumi Cheese Sauces: Barbeque sauce, Béarnaise Sauce, Gravy Sauce

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Seasonal Fruit Platter Chocolate Cake Fresh Aromatic Coffee

Price: €42.00 per person



Drinks Package

Dinner Only - 2 Hours Unlimited Available to start once you and your guests sit for dinner.

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<u>Menu A</u>

House Wine (Carafe) Local Draught Beer Local Spirits – Non-branded Soft Drinks, Orange Juice & Water

Price: €20.00 per person

<u>Menu B</u> Selected Wine (Bottled) Local Draught Beer Branded Spirits Smirnoff, Gordons, Famous Grouse, Bacardi and Omega Soft Drinks, Orange Juice & Water

Price: €26.00 per person

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All Inclusive Drink Pass

Available to start 1 hour prior to your ceremony start time until the end of your reception party.

Unlimited consumption of beverages available at any of the venues

Price: €54.00 per person